Nashville’s Ultimate Wine & Food Weekend
FEBRUARY 21–23, 2019

NASHVILLE WINE AUCTION PRESENTS
PAIRINGS WITH CHARLESTON

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For decades Nashville Wine Auction has enjoyed the support of Randy Rayburn. Thank you Randy and Sonata.

**Pop Quiz:**
What is the best way to start a party?

**Answer:**
Bubbles, obviously!

You all scored 100%. And if you want extra credit, you’d kick off the party with a magnum of Dom Pérignon!

All Nashville Wine Auction parties begin with bubbles, so it’s no wonder we’re starting out this catalog the same way. This magnum is fun, delicious, and ready to drink. Win this bottle and you’ll be the party starter at your next soirée!

Cheers to 2019 Pairings, let’s get this shindig started in style shall we?

**Dom Pérignon 2000 (1.5L)**

» The 2000 Dom Pérignon is a gorgeous, seductive wine that floats on the palate with remarkable grace. Toasty aromas meld into freshly cut flowers, apricots and pears, with sweet notes of mint and licorice that linger on the long finish. This perfumed, inviting Dom Pérignon is elegance personified, and in this vintage the wine fully merits its lofty reputation. (94 AG)

Donated by Randy & Sonata Rayburn

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**Lot 101**

**THE PARTY STARTER:**
**DOM PÉRIGNON**

This wine lot includes:

- Dom Pérignon 2000 (1.5L)
LOT 102
SKIP THE LINE AND GET A CASE OF KOSTA BROWNE

This wine lot includes:

- Kosta Browne Russian River Valley Pinot Noir 2015 (6 bottles)
- Kosta Browne Sonoma Coast Pinot Noir 2015 (6 bottles)

Kosta Browne: the iconic winery with waiting lists longer than Biscuit Love.

It is quite possibly the biggest name in California Pinot Noir. At any given time, roughly 30,000 members are awaiting the release of the popular appellation wines or access to highly limited, single vineyard wines. While many have to wait a mere 18 months for their first bottles to arrive, there is also a 12-year wait-list for active buyers looking to secure “4-Barrier” - a 100-case production of their best Pinot Noir lots from select vineyards.

With this lot, one lucky bidder gets to “skip the line” and take home a case of 2015 Kosta Browne Pinot Noir, six bottles of Russian River Valley and six bottles of Sonoma Coast.

Get your hands on some of the most prized Pinot out there, without having to fight the crowds.

Kosta Browne Russian River Valley Pinot Noir 2015 (6 bottles)

» There are 5500 cases of the 2015 Pinot Noir Russian River Valley and it’s a deeply colored, ripe, sexy, beast of an appellation wine that’s as good, or better, then several of the single vineyards. Black raspberries, cassis, roasted herbs, violets, and loads of toasted spice give way to a full-bodied, beautifully textured 2015 that has sweet tannin and a great finish. It’s already drinking beautifully but should keep nicely on its balance and purity. (95 JD)
Kosta Browne Sonoma Coast Pinot Noir 2015 (6 bottles)
» The 2015 Pinot Noir Sonoma Coast is straight up classic. Black raspberries, spice, caramelized cherries and forest floor characteristics all flow to a rich, balanced, gorgeously textured wine that has perfectly integrated fruit, tannin and alcohol. It has fine, yet present tannin and a great finish, and will easily keep through 2025. (92 JD)

Donated by Jim & Kimberly Lewis from the PRIMA Wine Cellar
LOT 103

HISTORY HAS ITS EYES ON YOU: SEE HAMILTON IN CHICAGO!

This trip for 2 takes place on Friday, April 12 - Sunday, April 14, 2019 and includes:

• 2 night stay for 2 at Peninsula Chicago Hotel
• 2 tickets to Hamilton on Saturday, April 13, 2019
• Dinner for 2 at Chicago's Margeaux Brasserie

Do you love rapping founding fathers? Find yourself dreaming of duels? Be honest, do you know every word to the Jefferson/Hamilton rap battle? It’s time to face the music... Literally! This lot offers you the chance to see the Tony and Grammy award-winning musical of the century, Hamilton: An American Musical in Chicago, and from center orchestra seats no less!

Clear your calendar on Saturday, April 13, 2019. You won’t have to Wait for It too long. Even if this lot was just tickets to the show, you may think to yourself That Would Be Enough, but we clearly couldn’t send you without luxurious accommodations! You’ll stay for two nights in a plush deluxe king room at the Peninsula Chicago Hotel.

Also included in this trip is a visit to Chicago's Margeaux Brasserie for dinner. Located in The Waldorf Astoria and owned by famed Chef Micheal Mina, this restaurant is helmed by his Right Hand Man, Executive Chef Greg Biggers. What can we say? Luxury five-star hotel life and classic, French dining experiences always leave you feeling Satisfied.

Raise your paddle Non-Stop, like you’re dueling Aaron Burr, Sir. How could you Say No to This??

Please note: David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Restrictions: Trip does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by David Bragg Travel, Margeaux Brasserie
There’s something very satisfying knowing that Nashville Wine Auction patrons such as Jim and Rahel have more fun than we do entertaining, enjoying great food and wine, and FIGHTING CANCER.

As we approach the end of winter, let’s set our sights on warmer times ahead. Imagine this: the sun has set on a lazy Summer Saturday, leaving a warm glow of anticipation of a glass of wine. You’re in a gorgeous backyard setting, the barbecue is cooking and that marvelous scent wafts through a lively group of party goers. With a glass of Pinot Noir in hand, the friendly group enjoys the succulent feast and takes a moment to digest as visions of dance parties and disco balls dangle in the distance.

Feeling warm and fuzzy yet? This vision can become a reality for 60 people. Clear your schedule on Saturday, August 24 and join Jim Sloan and Rahel Klapheke Sloan for a backyard Pig Roast to cap off the summer.

Donelan Family Wines, one of Sonoma’s most prolific cool-climate producers, will be bringing in some of the best wines… and their best guest. Cushing Donelan will be in attendance, and if he’s even a fraction as fun as he was at Pairings last year, you can be sure he’s a worthy party-crasher. If you’ve been clamoring for some of the most sought-after New World Pinots, here’s your chance to have them poured directly into your glass. G Catering will be roasting a pig in the back yard and bringing all the fixin’s to round out this soirée.

This one will be yummy and fun, y’all.

Donated by Jim Sloan & Rahel Klapheke Sloan, Donelan Family Wines
LOT 105
ONE OF EACH OF FANTESCA’S GREAT THINGS

This wine lot includes:

- Fantesca Estate All Great Things Red 2011
- Fantesca Estate All Great Things Red 2012
- Fantesca Estate All Great Things Red 2013
- Fantesca Estate All Great Things Red 2014
- Fantesca Estate All Great Things Red 2015
- Fantesca Estate All Great Things Red 2016

Fantesca Estate & Winery

It’s a great thing to know Mandi Ackerman! Thank you Mandi and Fantesca for your ongoing support.

Fantesca Estate & Winery is one of those rare places that actually has a rich history of Napa’s early winemaking. Originally part of the dowry of Caroline Bale when she married Charles Krug in 1860, the property was recognized even back then as prime mountain vineyard land and the perfect place for a Spring Mountain winery. In 1889, a Cabernet Sauvignon made by Hannah Weinberger, one of the earliest female winemakers, won one of the first awards for a wine from the Napa Valley.

When Susan and Duane Hoff learned that a property in the highly-regarded Spring Mountain District was for sale in 2004, a tasting of the wine cemented the future of this winery with such a storied past.

In early 2008, Fantesca proudly welcomed an exciting new addition to their winemaking team, veteran winemaker Heidi Peterson Barrett, whose stellar Napa Valley resume includes winemaking stints at Screaming Eagle, Dalla Valle, and her own La Sirena.

The All Great Things red blend series is inspired by the words of Winston Churchill: “All great things are simple, and many can be expressed in a single word: freedom, justice, honor, duty, mercy, hope.”

This vertical of 2011-2016 is the perfect addition to any cellar.

Donated by Fantesca Estate & Winery
Thank you Raj for introducing your great wines to Nashville!

Do you fancy yourself a Bordeaux drinker who also has a hankering for Napa? It’s a rare combo, and you’re not alone. Thankfully, PATEL has just what the doctor ordered. Hand-crafted Bordeaux blends with a Napa expression, these wines are on the “gotta have it” lists of collectors, drinkers, and critics alike. The dynamic team, comprised of founder Raj Patel, General Manager Ken Nicholas, and winemaker Kian Tavakoli, is the core reason for this young winery’s unfathomable leap straight to being the talk of the town. Their innovative approaches and blending tactics generate fantastic wines that are the perfect Bordeaux/Napa crossover.

Here’s your chance to taste through a vertical of their signature Napa Valley Cabernet Sauvignon, which received a Parker 95 right out of the gate in 2007.

Donated by PATEL Napa Valley

LOT 106

PATEL: THE PERFECT BORDEAUX / NAPA CROSSOVER

This wine lot includes:

- PATEL Napa Valley Cabernet Sauvignon 2009
- PATEL Napa Valley Cabernet Sauvignon 2010
- PATEL Napa Valley Cabernet Sauvignon 2011
- PATEL Napa Valley Cabernet Sauvignon 2012
- PATEL Napa Valley Cabernet Sauvignon 2013
- PATEL Napa Valley Cabernet Sauvignon 2014
LOT 107

CHALLENGE ACCEPTED!
SPEND THE DAY WITH ZD WINES

This lot includes:

- ZD Wines Reserve Cabernet Sauvignon 2013 (3L)
- 4 invitations to attend The Crush Challenge in Napa on Saturday, October 12, 2019

ZD WINES

It’s a pleasure to welcome Brett and Natalie deLeuze to Nashville for Pairings this year. May this be the beginning of a beautiful relationship!

This lot offers a challenge worthy of any oenophile. Should you be willing to accept the challenge, you have a super, fun-filled Napa day in store. In addition to taking home a double magnum of the 2013 Reserve Cabernet, you’ll get four invites to attend ZD Winery’s “The Crush Challenge” on Saturday, October 12, 2019.

Here’s a rundown of the day’s festivities:

The Ride – Experience the beauty of Napa Valley during the springtime on a private cycling excursion (27- or 38-mile routes). Pass through vineyard-lined avenues, sharing the road with cycling pros and friends of the Crush Challenge. Former professional cyclists and members of the venerated Team 7-Eleven that first brought the USA to the Tour de France will be joining the private ride, where they will be riding in support of their teammate Davis Phinney and his foundation for Parkinson’s.

Private Barrel Tasting – ZD Wines’ barrel tasting is hosted by ZD Winemaster, Robert deLeuze, and Hell’s Kitchen Winner, Celebrity Chef Rock Harper, at ZD’s Rutherford Estate. A wide selection of ZD’s award-winning wines will be available to taste, including library and large format bottles, along with artisanal cheese, charcuterie, and light food pairings hand selected and prepared by Chef Rock. The wine tasting includes access to the Food & Wine Marketplace as well, for a complete day of the finest food and wine the Napa Valley has to offer.
Food & Wine Marketplace – Local vintners and favorite restaurants bring their tasting rooms and kitchens to you to create a marketplace unlike anywhere else. Walk around the marketplace and sample local wines and favorite culinary dishes while enjoying live music as well as a silent auction and raffle.

Exclusive Wine Dinner – A sold-out dinner with celebrity chefs. Five courses, five of the greatest chefs.

The Auction – The silent and live auction includes rare wines, private vineyard dinners, wine-inspired art, exotic vehicle experiences, a South African safari vacation, Napa Valley private home stays, and more.

100% of the net proceeds from Crush Challenge go to charities including the deLeuze Family Endowed Professorship for a Non-Toxic Cure for Lymphoma, The Davis Phinney Foundation for Parkinson’s, and Boys & Girls Clubs of Napa Valley. What an amazing way to spend an October day in Napa!

*Donated by ZD Wines*
LOT 108

EXPERIENCING SONOMA WITH KISTLER VINEYARDS AND FRIENDS

This trip for 6 includes:

- 2 night stay for 3 couples at Mayacama private golf and residential community
- Tasting and lunch for 6 at Kistler Vineyards
- Tasting for 6 at 32 Winds
- Tasting for 6 at Small Vines

KISTLER VINEYARDS

Many thanks to Karin and Brooke for putting together these fantastic experiences.

Sip your way through Sonoma in style! Three lucky couples will stay at Sonoma’s members-only private golf and wine club residence, Mayacama, as they enjoy VIP private experiences and tastings. Doesn’t that sound enticing?

Nestled in the cozy country town of Healdsburg is a private club as unique and beguiling as the region itself, complete with golf course, tennis courts, spa, hiking, and pools. Mayacama is an idyllic home away from home.

With such luxurious accommodations, it’s only fitting that the tastings mirror in splendor. Top of the list is a trip to Kistler, where a private tasting and lunch in the vineyard awaits. You’ll learn why Robert Parker claims, “If the Kistler Winery could be magically transported to the middle of Burgundy’s Côte d’Or, it would quickly gain a reputation as glorious as any producer of Burgundy grand crus.”

Also on the agenda is a trip to 32 Winds, nestled alongside the “not so dry” Dry Creek stream. They produce 2500 cases per year of award winning, consistently highly rated Pinot Noir, Chardonnay, Cabernet and Zinfandel from hand selected vineyards in the AVA’s of West Sonoma Coast, Russian River Valley, Napa Valley, and Dry Creek Valley. It’s any boutique winery lover’s dream!
To complete this special Sonoma experience is a private tasting at Small Vines winery. There’s a spot in the rolling hills of dusty Goldridge soil west of the town of Sebastopol where you might think you’ve just stumbled across a little piece of Burgundy in Sonoma County. While most quality-driven winegrowing operations in Sonoma County have moved to closer spacing than traditional 10- or 12-foot rows, these narrow rows are only four feet across! Paul and Kathryn Sloan craft exquisite, small lot, grand cru inspired artisan wines sourced from their sustainably-farmed estate vineyard.

Experience Sonoma the way it is meant to be experienced.

**Please note:** David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

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*Donated by Kistler Vineyards*
LOT 109

A ZIN-FULL DINNER WITH TURLEY AND CITY WINERY

(BUY-A-SPOT)

Buy-A-Spot at this dinner taking place on Friday, June 7, 2019 at City Winery.

A total of 12 spots will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

• 1 seat at the dinner
• 1 pour of each wine

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding.

No shared pours.

ADAM & VALERIE LANDA
CITY WINERY

The generosity of Valerie and Adam Landa is overwhelming. Thank you Adam for creating another amazing wine dinner.

Are you a true Turley fan? Do your dreams go something like, “Zzzzzinfandel”? Are you old vine obsessed? Are you on the two year waiting list to get your hands on this ultra-ripe juice? Look no further, this dinner has all that and a bottle of Sauternes.

City Winery (hey, that’s where we are right now!) is the location, Adam and Valerie Landa are your gracious hosts. 12 high bidders will convene right here on Friday, June 7, 2019 to taste through an amazing portfolio of Turley’s high quality, old-vine, single vineyard Zinfandel.

Dr. Larry Turley, former emergency room physician until 1997 and co-founder of Frog’s Leap winery, turned heads with his groundbreaking style and finesse. His wines had unprecedented richness and concentration, unlike anything else out there at the time. Other California producers had access to old-vine Zinfandel, yet no winery made such flamboyant wines.

California was stuck in a Cabernet-centric frenzy when Turley stepped in with the Zin.

This dinner is not to be missed. You better be raiZIN your paddle right this second!
Here’s the lineup:

- Turley Wine Cellars Ueberroth Vineyard Zinfandel 2011
- Turley Wine Cellars Rattlesnake Ridge Zinfandel 2012
- Turley Wine Cellars Old Vines Zinfandel 2014
- Turley Wine Cellars Old Vines Zinfandel 2016
- Turley Wine Cellars Cedarman Zinfandel 2012
- Turley Wine Cellars Juvenile Zinfandel 2015
- Turley Wine Cellars Dragon Vineyard Cabernet Sauvignon 2013
- Château Doisy Daëne Sauternes 2011

Donated by Adam & Valerie Landa, City Winery
It’s so nice to have David in Nashville again. Thank you for sharing D.R. Stephens with us.

For those who are Pairings Pros, D.R. Stephens should be a household name at this point. The estate is owned and operated by Don R. Stephens and his son Justin. During Don’s time in law school in the Bay Area, he and some partners started a steakhouse restaurant in San Francisco where he gained appreciation for fine wine and especially for how Cabernet Sauvignon pairs with steak. Fast forward through a successful career in real estate and private equity investment to 1996 when he planted the nine-acre Moose Valley Vineyard and had their first release of their 1999 D.R. Stephens Estate Moose Valley Cabernet Sauvignon in 2002. The wine was extremely well received in the food and restaurant world and was immediately added to the wine lists of some of the best restaurants in many of the major cities.

They’re one of our favorites here at Nashville Wine Auction, and if we know anything about how you feel about them, this 3L of their flagship Moose Valley Cabernet is bound for a bidding war.

Donated by D.R. Stephens Estate
Another great donation from our Chairman of the Board and his lovely wife Kimberly. We are grateful.

Ever wondered what the most searched-for US wine by Wine Searcher users is? ONE of California’s--and subsequently the world’s--most famous wines, the lovechild of Robert Mondavi and Baron Philippe de Rothschild, the first of California’s “cult” wines. That’s right, we’re talking about Opus One. Consistently pulling scores over 90 points, these wines don’t come cheap… But when you’re the most popular name in Napa, who’s counting?

The 2011 Opus vintage is, unsurprisingly, delicious. A high rainfall vintage, it mirrors the 1995 and 1986. Critics and collectors are excited about the future of this vintage, so it’s definitely something you want in your cellar.

Opus One 2011 (4 bottles)

» This is very aromatic and pretty with plum, cherry and currant aromas, plus hints of chocolate. It’s full-bodied, with soft, silky tannins and a clean, fresh finish. This is a subtly fruity, juicy red with a pretty texture. Drink or hold. 71% Cabernet Sauvignon, 11% Merlot, 9% Petit Verdot, 8% Cabernet Franc and 1% Malbec (5/2014) (92 JS)

Donated by Jim & Kimberly Lewis and the PRIMA Wine Cellar
The Williams Selyem Trifecta: Visit, Double Magnum, and Mailing List

This lot for 4 includes:

- 2-night stay for 2 couples at Williams Selyem Estate
- VIP tour and tasting at Williams Selyem
- Immediate access to exclusive Williams Selyem Mailing List for both couples
- Williams Selyem Westside Road Neighbors Pinot Noir 2016 (3L)

What a privilege it is to have Williams Selyem at Pairings. Thank you Mark and Jana for joining in our cause.

Do you want to put your next trip to Sonoma over the top? Then get ready to bid because your VIP Williams Selyem experience awaits!

Two couples will stay for two luxurious nights at Williams Selyem Estate Winery in Russian River Valley. The stay includes a private, VIP tour and tasting AND immediate access to the coveted Mailing List with an allocation for the next release. A picture perfect Sonoma stay, what more could you want?

How about some more wine? In addition to your spot on the mailing list, you’ll also walk out of the room tonight with a double magnum of 2016 Westside Road Neighbors Pinot Noir.

Here’s a little about the winery:

Williams Selyem Winery began as a simple dream between two friends, Ed Selyem and Burt Williams, who pursued weekend winemaking as a hobby in 1979 in a garage in Forestville, California. In less than two decades, they had created a cult-status winery of international acclaim. Together they set a new standard for Pinot Noir winemaking in the U.S., aligning Sonoma County’s Russian River Valley in the firmament of the best winegrowing regions of the world.
Today, John and Kathe Dyson, who purchased the winery in 1998, carry on the passion for Pinot Noir winemaking without compromise. By following proven traditions of respecting the individuality of the growers and vineyards from which they source the fruit, Director of Winemaking Jeff Mangahas and team continue to deliver distinctive, world-class Pinot Noir and Chardonnay in the heart of Sonoma County.

Grab your friends and get your paddles up to secure this exclusive Sonoma County experience!

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**Restrictions:** Trip does not include airfare, driver or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

*Donated by Williams Selyem*
LOT 113

FANTABULOUS CULT WINE DINNER FOR 10 FANATICS (BUY-A-SPOT)

Buy-A-Spot at this dinner taking place on Saturday, October 12, 2019 at the home of Eric Decker and Jessie James Decker.

A total of 10 spots will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 1 seat at the dinner
- 1 pour of each wine

If you are interested in purchasing multiple spots, please hold up the corresponding number of fingers when bidding.

No shared pours.

ERIC DECKER & JESSIE JAMES DECKER
CHEF TIM KOHLER
CALIFORNIA CULT WINE COLLECTORS

We’re so pleased to have Eric Decker join our Board this year. Thanks Eric and Jessie for jumping in and hosting this SPECTACULAR dinner. And, we raise a glass to these California Cult Collectors for making this lineup possible.

Raise your hand if you are a fan of football, country music, OR California cult wines. Is your hand in the air? Now put a paddle in it. You don’t want to miss this FANtabulous opportunity.

On Saturday, October 12, 2019, ten of the most FANatical bidders in this room will be the envy of all of Nashville. Should you win this lot, you’ll dine with your hosts Eric Decker, NFL football player (Broncos, Titans, Patriots) and his fabulous wife, country singer Jessie James Decker, at this once in a lifetime California Cult wine dinner. With such preeminent hosts, it’s only fitting that the details of this dinner receive equal FANfare.

We’ve cultivated quite the lineup of wines for this dinner, donated by some of NWA’s rockstar collectors. These wines are the crème of the cult, if you will. They’re big, audacious, nearly impossible to come by, and perfectly suited for this FANTastic dinner. On the white side, you’ll be treated to a Marcassin and Ghost Horse Chardonnays. On the red side are some of the biggest names in the biz. Schrader, Bryant, Harlan Estate, Colgin, Scarecrow, Screaming Eagle, and even a very highly regarded Grenache from Sine Qua Non.
We don't mean to name drop, but can you blame us? Check out this FANtasy lineup:

- Ghost Horse Chardonnay 2016
- Marcassin Chardonnay 2009 (98 RP)
- Araujo Estate Cabernet Sauvignon Eisele Vineyard 2011 (98 JS)
- Bryant Family Vineyard Cabernet Sauvignon 2010
- Colgin Cellars IX Estate 2005 (98 RP)
- Dana Estates Lotus Vineyard Cabernet Sauvignon 2010 (98 RP)
- Harlan Estate 2012 (99 RP)
- Scarecrow Cabernet Sauvignon 2012 (98 RP)
- Schrader Cellars Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2006 (94 RP)
- Screaming Eagle The Flight 2015 (98 JS)
- Sine Qua Non Grenache Stein 2012 (98 RP)

Chef Tim Kohler will take on the valiant task of creating a menu to pair with these unbelievable wines. There's truly no one better suited for the job... we are all fans. For a decade Kohler worked for national restaurant tycoon and CNBC's Billion Dollar Buyer, Tilman Fertita. Working with Fertita, he was able to implement his love of culinary art, restaurant design, development and restaurant operations in a multitude of concepts and takeovers in markets such as Houston, Las Vegas and Manhattan. After earning numerous national accolades, including a Michelin Award, Kohler relocated to Nashville where he helms Ludlow & Prime and other hospitality ventures. From Harlan to SQN, Ghost Horse to Screaming Eagle... This dinner has got heavy hitter after heavy hitter, not to mention a seasoned chef and Nashville's “It Couple” as hosts. Whatever you are a fan of, this dinner will tickle your FANCy. If you aren't already acting like a FANatic and standing on your chair, here's your official invitation.

Restrictions: No shared pours. Wine list subject to change.

LOT 114

CLIF NOTES: HITTING THE HIGHLIGHTS IN NAPA FOR 6

This trip for 6 includes:

- 3-night stay for 3 couples at Clif Family Winery Cold Springs Guest House
- Wine tasting and lunch at Clif Family Bruschetteria food truck
- Lunch at Brasswood with Scotti Stark featuring Harumph Wines
- VIP Tour, Tasting, Picnic Lunch at Italics Winegrowers
- Tasting with Roy Estate
- Tasting at Davies Vineyards
- Tasting at Kelly Fleming Wines
- Driver provided for two days of tasting appointments

A trip to Napa is one of the greatest pleasures in life. Even better? ...When the wineries open their doors in friendship, fostering memories and relationships that last a lifetime.

Three couples will walk away tonight with a jam-packed Napa experience at some of the coolest spots in town. If you’ve fallen in love with our vintner guests this weekend and can’t imagine not seeing them again, fear not! This is your chance to visit six different wineries on their home turf. Your base will be the Clif Family Winery’s Cold Springs Guest House, and you can expect to experience Napa as a treasured VIP guest.

As the high bidder on this lot Nashville Wine Auction will book your trip and also provide a driver for two days of your tasting itinerary. Here’s how the rest of the trip will unfold:

Day One
Arrive early afternoon for a tasting of Harumph Wines at Brasswood Bar + Kitchen in St. Helena. Greeting you will be Harumph founders, Scotti Stark and Michael DeSantis. Start your experience with a tour of the Brasswood property and then settle in for a tantalizing lunch paired with Harumph’s luscious Cabs. What a fun way to be welcomed to Napa Valley Wine Country!
Your next stop is **Clif Family Winery** where you will check into the Clif Cold Springs Guest House, your home for the next three nights. Approximately 15 minutes away on Howell Mountain in Angwin, this lovely setting will offer both a fun indoor and outdoor stay with plenty of room for your entire party. Be sure to pack your swimsuit, the hot tub beckons!

Dinner tonight is on your own. There are many places to choose in St. Helena, but we suggest Archetype. Reservations suggested.

**Day Two**

Connect with your driver and start your day in Coombsville where you’ll visit **Italics Winegrowers** for a VIP tour, tasting and picnic lunch! Go off-road exploring the property to see what makes their vineyards so special. Tour the caves before enjoying a pairing of small bites with Italics’ luxury Bordeaux varietals. Your tasting will continue with a box lunch from one of Napa’s renowned restaurants.

Your next tasting experience will be with **Roy Estates** in their new Vineyard Studio. Their exceptional landscape immediately south of the renowned Stags Leap District is perfect for planting Cabernet Sauvignon, Merlot, and Petit Verdot grapes. With two noticeably distinct sites divided by the creek, acclaimed winemaker Philippe Melka, says it is, “akin to the Right Bank and Left Bank in Bordeaux.”

Dinner tonight is on your own and we suggest Yountville options including: Bouchon Bistro, R+D Kitchen, or Mustard’s.

**Day Three**

Take your time this morning as your first stop is with your host, **Clif Family**! This picturesque Howell Mountain estate is nestled amongst a stunning forested vineyard. Taste Clif Family’s beautifully crafted wines paired perfectly with local cheeses and products from Clif Family Kitchen’s specialty foods. Afterwards, enjoy a private lunch prepared by the Clif Family Bruschetteria Food Truck. Your biggest challenge of the day? Leaving this slice of heaven, but no worries. More fun is on the way.
Davies Vineyards and Schramsberg are two names associated with historical greatness in the Napa Valley. Schramsberg played multiple major roles in world history. President Nixon brought Schramsberg’s Blanc do Blancs to China for his epic visit at the 1972 Toast to Peace. Since then, Schramsberg has been served at official State functions by every sitting U.S. President. Hugh Davies launched Davies Vineyards and took over the helm in 2005. He was instrumental in replanting historical hillside vineyards to Bordeaux varietals. Enjoy this lovely tasting at the Davies Vineyards tasting room in St. Helena and soak in the history of this legendary Napa Valley family.

Another delightful visit awaits you at Kelly Fleming Wines. Enjoy your private tour and tasting at their Estate Winery, located in the secluded canyons of Calistoga. From rock caves to a kaleidoscope of compressed soil types, the wines created are complex and approachable. Experience the unique wines of a rising star of boutique wineries.

For tonight’s dinner we suggest trekking 15 minutes North to Solbar in Calistoga. Reservations required.

Day Four
Wave goodbye to Clif Family and head back to Nashville with hearts full of memories, bellies full of food and wine, minds full of wine notes, and cellars soon to be full of wine allocations!

Please note: David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip must be booked within a year from purchase. Trip does not include airfare or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Clif Family Winery, Davies Vineyards, Harumph Wines, Italics Winegrowers, Kelly Fleming Wines, Roy Estate
This dinner is for those who seek out the finer things in life, specifically rare French wine paired with dinner at Kayne Prime. Reserve your spot because this grand experience is worth your effort. You will be living large when you experience the fine wines of France in a big way: poured from large format bottles! From Champagne to Burgundy to Bordeaux to Sauternes, the lineup has grand producers in grand sizes.

Your culinary adventure will unfold at Kayne Prime on Saturday, June 15, 2019. There you’ll enjoy six liters each of the following wines from the cellar of Pam and Steve Taylor: Veuve Clicquot Yellow Label, 2009 Corton Charlemagne from Bouchard, 2000 Léoville Las Cases, 1996 Margaux, and 1988 Château d’Yquem.

This prime dinner is the rarest and biggest wine dinner of 2019! Stake your claim and claim your steak!

- Veuve Clicquot Yellow Label (6L)
- Bouchard Père et Fils Corton-Charlemagne 2009 (6L)
- Château Léoville-Las Cases 2000 (3L) (2 bottles)
- Château Margaux 1996 (3L) (2 bottles)
- Château d’Yquem 1988 (6L)

Donated by Pam & Steve Taylor

LOT 115

RARE WINE AND PRIME STEAK (MULTISALE)

Event details:
- Saturday, June 15, 2019
- 6:30 pm
- At Kayne Prime

Multisale:
- $1,250 per person

Please note: You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 205. After the closing of the Silent Auction, available spots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your spot and the price by purchasing this lot in the Silent Auction.
LOT 116

STOCK YOUR CELLAR WITH AWESOME BOTTLES FROM THE BOARD

This wine lot includes:

• 28 bottles of wine, listed in the description

NASHVILLE WINE AUCTION BOARD OF DIRECTORS

Cheers to our 2019 Board of Directors! Thank you for your passion and dedication to FUND THE FIGHT AGAINST CANCER.

Straight from the cellars of our amazing Board of Directors comes this fantastic assortment of wine. Like our Board, this collection has a little bit of everything! If you want to take home a one stop shop of wines from around the world, look no further than this diverse lot.

You’ll get amazing bottles for your everyday life (aka: Tuesday wine) as well as high-end labels that could impress any collector. There are also some interesting varietals in this lot that are perfect to share with loved ones. You’ll taste the Old and New World as this lot features wines from California, Italy, and France.

With 28 bottles in this collection you are bound to discover a new favorite! Bid high on this fun group and get some incredible bottles for your cellar, your next date night or maybe just for Tuesday!
LOT 116 – CONTINUED
STOCK YOUR CELLAR WITH AWESOME BOTTLES FROM THE BOARD

- Avril Taylor Reserve Cabernet Franc 2012
- Beaulieu Vineyard BV Georges de Latour Private Reserve Cabernet Sauvignon 1990
- Boich Family Cellar Wall Road Vineyard Cabernet Sauvignon 2015
- Boroli Barolo DOCG 2011
- Bougetz Cellars Jovana Red Blend 2014
- Caymus Vineyards Cabernet Sauvignon 2013
- Château Cos d’Estournel 2008
- Château Puygueraud 2005
- Darioussh Signature Cabernet Sauvignon 2014
- Domaine de la Côte ‘Bloom’s Field’ Pinot Noir 2014
- Domaine Fontaine-Gagnard La Boudriotte Chassagne-Montrachet Premier Cru 2014
- Domaine Jerome Gradassi Châteauneuf-du-Pape 2016
- Domaine Paul Autard Châteauneuf-du-Pape 2012
- Domaine Paul Autard Châteauneuf-du-Pape Blanc 2015
- Domaine Serene Evenstad Reserve Pinot Noir 2014
- Fratelli Grasso Vallegrande Barbaresco DOCG 2003
- Hall Wines Kathryn Hall Cabernet Sauvignon 2014
- Hirsch Vineyards Block 8 Pinot Noir 2014
- Jacquelynn Cabernet Sauvignon 2011
- Kosta Browne Gary’s Vineyard Pinot Noir 2014
- Peay Vineyards Estate Chardonnay 2016
- Phifer Pavitt Date Night Sparkling 2014
- Phifer Pavitt Rosé of Cabernet Sauvignon 2017
- Phipps Family Cellars Cabernet Sauvignon 2009
- Renato Ratti Barolo Marcenasco DOCG 2008
- Turley Wine Cellars Pesenti Vineyard Zinfandel 2004
- William Cole Cuvée Claire Cabernet Sauvignon 2014
- William Cole Vineyards Smoking Gun Cabernet Sauvignon 2015

Because we have too many stories to share of loved ones who have lost their battle to cancer.

Because we are left feeling helpless as we watch the terrible disease take its toll.
Because we want to make a difference.

Participate in Raise Your Paddle and you will leave tonight knowing that you have joined the fight against cancer and have given selflessly in order to save fathers, mothers, brothers, sisters, wives, husbands and friends for generations to come.

For 40 years, Nashville Wine Auction has partnered with generous people like you to raise more than $24.5 million for organizations directly related to treatment, patient care and eradication of cancer.

We invite you to align with the mission of Nashville Wine Auction, stand and raise your paddle to donate $250 to fund the fight against cancer.

Because tonight we will make a difference.
We here in Nashville have an affinity for Dunn Vineyards Cab (as well as Dunn puns if you’ve been with us for a few years).

All joking aside, Dunn Vineyards is top tier in our books (and in the books of critics and connoisseurs worldwide). Randy Dunn, Winemaking Rebel, has been making some of the best Napa Valley Cab for over 30 years. One of the original pioneers in defining the area’s reputation, complete with cowboy hat, Dunn pours his ferocity and style into the essence of his wines.

Anyone who’s had even just one sip of Dunn’s Howell Mountain Cabernet knows to leap at any chance to procure its goodness. In the past Nashville Wine Auction has offered some of the best from Dunn, and this lot is no different. An Imperial of the 2010 Howell Mountain Cabernet is at stake here, so don’t hesitate. You don’t want to have any regrets when all is said and Dunn.

Dunn Vineyards Howell Mountain Cabernet Sauvignon 2010 (5L)

> The Dunn is powerful, structured and incisive, with magnificent expression of site and fabulous overall balance. Dunn’s 2010 Cabernet Sauvignon Howell Mountain will go down as one of the great wines of this vintage. Readers have to be patient, but there is no question the 2010 is a real stunner. Knowing how hard it will be to wait, I expect the 2010 will start to open up around age ten.

(AG 98+)

Donated by Dunn Vineyards
Lot 119

Grace and Sophistication from Louis Latour Volnay

This wine lot includes:

- Louis Latour En Chevret Volnay Premier Cru 2013 (12 bottles)

We’re so glad the Lewis’s have great taste. Thanks for these Burgundy Beauties.

Volnay is considered the Chambolle-Musigny of the Côte de Beaune. Located between Pommard (famous for its powerful reds) and Meursault (the home of rich whites), Volnay wines are the silkiest, smoothest and most feminine of the Burgundian Pinots... Which is why we love them so much!

En Chevret is surrounded by some of the top Premier Cru sites in Volnay, including Clos des Chênes and Caillerets. The soil is a mix of clay and limestone and has quite high levels of iron. The wines are quite concentrated and structured, and the easterly exposition and the specific terroir of this single vineyard create an elegant wine at each vintage.

Take home this case of elegant lady Volnay from Louis Latour, a historic powerhouse of Burgundy. Go ahead and raise your paddle, but do it with as much grace and sophistication as possible... It’s the Volnay way!

Donated by Jim & Kimberly Lewis from the PRIMA Wine Cellar
Here’s your chance to travel back in time to Napa’s vineyard history with one of Napa’s premier estates: William Cole Vineyards. In case you didn’t know the fantastically interesting history of the William Cole estate, here’s the 4-1-1.

When William and Jane Ballentine bought a nineteenth century ghost winery in St. Helena in 1999, they had no idea it would take them years to open its doors which had been shuttered since Prohibition. They enthusiastically began an extensive renovation of the 1873 stone wine cellar, uncovering the incredibly rich history of the property. William and Jane restored the original integrity of the winery while incorporating modern winemaking techniques. The property was deemed so important to the history of Napa Valley that the county wrote a special historic ordinance allowing it to be reopened as a winery. William and Jane have taken great pains to preserve and take immense pride in being “stewards of the land.”

Whoever wins this lot will get an exclusive three-night stay at this historic estate for three couples. In addition, Emily Davies will set up tasting appointments for your stay. And because the Ballentines wouldn’t let you go home empty handed, you are also going home with a six-bottle vertical of their Cuvée Claire Cabernet Sauvignon, the cornerstone of the William Cole portfolio.

Raise your paddle... Now raise it even higher. That’s better.

Donated by William Cole Vineyards
As Nashville grows, so does our list of local partners. Thank you to The Nashville Edit and Kimpton Aertson for joining in our cause.

Nashville is at the forefront of exquisite living for many reasons. There is award-winning food, access to music, inimitable culture, amazing weather, hospitable people... The list goes on and on. And there’s nothing quite like a September evening spent on the rooftop of one of Nashville’s chicest new hotels with live music, delicious food, and of course, wine.

On Friday, September 13, 2019, you’ll ascend to the Woodlea Rooftop of the Kimpton Aertson Hotel for an evening of unbridled luxe and style. Nashville’s very own guide to living in style, The Nashville Edit, is curating the evening’s event. With a glass of wine in hand, three award-winning Music City award-winning songwriters playing an intimate concert, scrumptious food, and rooftop views of the city, you’ll truly be living your best life.

If you consider yourself a seeker of luxury experiences in aesthetically pleasing atmospheres, this lot has your name written all over it.

Donated by The Nashville Edit, Kimpton Aertson Hotel
LOT 122

WINED UP IN WILLAMETTE – TASTY TRIP FOR 6

Thank you Erik Ackerman and Barbara Banke for making this Oregon trip possible. And we are so pleased to work along side these Oregon winemakers and wineries.

The Pinot Noir and Chardonnay of the Pacific Northwest have been calling your name… And now is the time to heed that call! This wine-soaked Oregon trip is for three couples and features several VIP experiences set against the backdrop of the gorgeous Willamette Valley. Simply be the high bidder and the Nashville Wine Auction will assist with booking your trip and also provide a driver for your two tasting days!

Day One

Head to Willamette Valley Wine Country after arriving in Portland (PDX). Your first destination is WillaKenzie Estate, where they coined the moniker ‘Place Matters’- Oregonian answer to the French concept of terroir. This breathtaking estate is the perfect backdrop to enjoy your first glass of wine. The 420-acre estate enhanced by elevation and slope enable WillaKenzie to bottle multiple single-vineyard Pinot Noir. Consider yourselves “home” at WillaKenzie, as you nestle in the vines and get settled at the private residence of Jackson Family Wines Chairman and Proprietor, Barbara Banke. It’s a beautiful and magnificent place to end each day.

Dinner is on your own. May we suggest Cuvee in Carlton or Tina’s in Dundee. Reservations recommended.
Day Two
Rise and shine as your driver picks you up for your first VIP tasting at Gran Moraine Winery. Expansive vineyard views surround you in this rustic modern tasting room with floor to ceiling windows. The scenery will take your breath away as will the Burgundian style Pinot Noir and Chardonnay. The Yamhill Carlton AVA consists of ancient marine sedimentary-based soils coupled with the influence of Mediterranean weather patterns crafting these luscious wines.

Your next stop is Penner-Ash Wine Cellars where you’ll enjoy a private tasting and lunch with legendary winemaker, Lynn Penner-Ash. The first woman winemaker of note in Oregon, Lynn is a master blender, skilfully working each lot to bring forth the truest expression of some of the region’s most distinguished vineyards. Soak up Lynn’s 20 years of winemaking knowledge as you enjoy a beautiful lunch at Penner-Ash estate. Did we mentioned the views? Equally spectacular and, yes, that is the snow-capped peak of Mount Hood in the background. Wow.

Dinner is on your own. May we suggest Recipe Neighborhood Kitchen in Newberg or The Jory at the Allison Inn & Spa. Reservations required.

Day Three
Start your day in Dundee Hills with a tasting at Dusky Goose. This limited-production Pinot Noir, skilfully crafted by Lynn Penner-Ash, features fruit exclusively from the Rambouillet Vineyard and a few select blocks from Dundee Hills.

And now for something different, your group will head to charming town of Carlton where you can enjoy tasting, strolling, shopping and lunch. Boasting of having the most tasting rooms per capital in the United States, there’s no lack of delicious wines there! Begin at The Carlton Winemakers Studio, a historic wine cooperative, home to sixteen individual vintners who produce some of the regions most coveted wines under one innovative roof. You’ll be treated to a winery tour followed by a private VIP seated tasting amongst the barrels of “The Hamacher Cellar.” Such a fun experience! Lunch is on your own and may we suggest Barrel 47 or The Horse Radish. Shopping includes jams, chocolates, soaps and sundries plus boutique clothing choices and Bull Run Distillery for a change of pace.

Your final stop for the day is Beaux Frères Winery. Since 1991, The Beaux Frères philosophy is to produce a world-class Pinot Noir from small, well-balanced yields of healthy fruit. Stored in French oak for 10 to 12 months, Beaux Frères’ non-manipulative, uncompromising methods guarantee a wine that is the most natural and authentic vineyard expression possible. Both Pinot Noirs and Chardonnay are delicious.
Day Four
Time to head back to Portland and ultimately Nashville. However, if you wish to extend your trip like “Portlandians” may we suggest The Nines, a luxury boutique hotel, located adjacent to Pioneer Square and the central business district in one of the country's premiere walking cities. An ideal spot in Portland for launching your day’s visit.

In addition to having this amazing trip to look forward to, as the high bidder you’ll take six magnum of Penner-Ash Pinot Noir home with you tonight. Raise your paddle and whet your appetite for Willamette!

Please note: David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Restrictions: Itinerary subject to change based on availability at time of booking. Dates subject to availability. To be scheduled on a mutually agreeable date and confirmed by December 31, 2019. All guests must be 25 years old. Trip does not include airfare, driver or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Beaux Frères Winery, Carlton Winemakers Studio, Dusky Goose, Gran Moraine Winery, Penner-Ash Wine Cellars, WillaKenzie Estate
LOT 123
FRIDAY LUNCH FOR WOMEN WHO WINE — SPRINGTIME EDITION! (MULTISALE)

Event details:
• Friday, May 17, 2019
• At the home of Marjorie Feltus Hawkins

Multisale:
• $325 per person

Please note: You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 202. After the closing of the Silent Auction, available spots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your spot and the price by purchasing this lot in the Silent Auction.

What would we do without these fabulous women? Each of you add such value and grace to our organization and our community. Thank you Marjorie, Loren, Lisa, Lynne, Rahel, Wendy, and Elise.

Wine can be strong, austere, tannic, and forceful... But there’s something about grace and elegance that can soften a bold wine and make it truly remarkable. Just like wine, women can often have that same effect! Strong wine collectors are impressive, and strong female wine collectors have a power and ease that’s both graceful and impressive.

Lucky for 24 ladies, Nashville’s crème de la crème women wine collectors have joined together to present a lengthy, luxurious lunch at the home of Marjorie Feltus Hawkins on Friday, May 17, 2019. There’s truly no better hospitality out there. Join Loren Chumley, Lisa Maki, Rahel Klapheke Sloan, Lynne D. Teckman, Wendy Burch, and Elise Loehr as they share some of their favorite vintages and expertise. Every woman’s favorite chef, Kevin Ramquist, will be serving up some impeccable dishes to complement what is sure to be the perfect afternoon. Ladies who lunch just got elevated to an even higher standard!

If past experience is any indication, this lunch will sell out before it makes it to the Live Auction. Secure your place and buy this lot now in the Silent Auction.

PlumpJack was inspired by one of Shakespeare’s most memorable characters, Sir John “PlumpJack” Falstaff, a down-to-earth, fun-loving, irreverent character, rivaled only by his fierce loyalty to King Henry V, with whom he shares more than a few goblets of wine at the local tavern.

With this philosophy in mind and an opportunity to create their own winery, Lt. Governor Gavin Newsom and composer/philanthropist Gordon Getty acquired a century-old 42-acre vineyard in the Napa Valley. The duo vowed to celebrate the jovial spirit of the winery’s namesake and also to pay tribute to the world-class vineyard by crafting high-quality, inviting wines.

With wines that reflect both the original vision of conviviality as well as the critic-worthy quality, PlumpJack is an innovator of both style and approachability, not an easy feat in Napa Valley.

PlumpJack Estate Winery Cabernet Sauvignon 2014 (10 bottles)

» The 2014 Cabernet Sauvignon Estate has a dense ruby/purple color, but not nearly the concentration of 2013, but lovely fruit, sweet tannin and a precocious, seductive up-front appeal. It’s medium to full-bodied and probably will drink well for 10-15 years. (93 RP)

Donated by Jim & Kimberly Lewis from the PRIMA Wine Cellar
LOT 125
INSTANT CELLAR STARTER KIT FROM PRIMA

This wine lot includes:

- 72 bottles of wine, as listed in the description

JIM & KIMBERLY LEWIS
FROM THE PRIMA WINE CELLAR

Hip Hip Hooray! Hip Hip Hooray! Hip Hip Hooray!

Have you ever thought to yourself, “Wow, I want to really focus on building my wine collection this year,” and then suddenly realized how much effort that takes. And then you sigh and stare longingly into the distance, dreaming of a day when your cellar would magically fill with amazing bottles, chosen strategically by someone with an amazing palate? All that fantasizing may just turn into a reality for one lucky bidder... Anyone who dined at PRIMA in the Gulch knows two things: the menu was outstanding and it had an amazing wine list. Jim and Kimberly Lewis have very graciously donated some of their favorite bottles from the restaurant’s list (72 of them to be exact) for your bidding pleasure this evening.

The lucky winner of this lot will instantly grow their cellar 72-fold. Just glancing at the list shows extreme precision and taste when it was created. It’s the perfect way to jump-start or expand your cellar with a fantastic range of bottles, from Burgundy to Sauternes to California to Italy. Check out the list below and go home with a fully operational wine cellar in an instant!

California

- Field Recordings Wonderwall Vin Gris 2016
- Justin Vineyards & Winery Cabernet Sauvignon 2015
- Opolo Vineyards Viognier 2013
- Opolo Vineyards Viognier 2014
- Stolpman Vineyards Estate Roussanne 2013
- The Fableist 373 Cabernet Sauvignon 2015
- Oak Farm Vineyards Zinfandel 2012
- Walter Hansel Hansel Family Vineyard Rosé of Pinot Noir 2015
Oregon & Washington
- Chehalem Wines Three Vineyard Pinot Gris 2015
- Swick Wines Fairsing Vineyard Pinot Noir 2014
- Charles Smith ‘Sixto’ Uncovered Chardonnay 2013 (2 bottles)

France
- Château de Lascaux Languedoc Rouge 2015
- Clos des Mourres ‘A Table!’ Vin de France 2016
- Domaine de Baroubio Cuvée Marie-Therese Minervois 2013
- Domaine de la Couterie Toutain Calvados NV
- Milou Chardonnay IGP Pays d’Oc 2016 (2 bottles)
- Xavier et Matthieu Ledogar Domaine Grand Lauze ‘La Mariole’ Vignes Centenaires 2014
- Domaine Bechtold Riesling Sussenberg 2013
- Moltès Alsace Pinot Gris 2014
- Damien Coquelet Chiroubles Beaujolais 2015
- Domaine Diochon Moulin-a-Vent Vieilles Vignes 2014
- Pierre Chermette Beaujolais 2015
- La Closerie des Eyrins 2011
- Domaine Nadine et Remi Marcillet Bourgogne Hautes Côtes de Nuits 2014
- Domaine Parent Bourgogne Pinot Noir 2011
- Regis Bouvier Marsannay Clos du Roy Rouge 2014
- Château Soucherie Anjou Rouge 2015
- Eric Montintin Sauvignon 2013
- Château Virgile Costieres de Nimes Cuvée l’Eneide 2014
- Domaine Bunan Moulin des Costes Bandol 2011
- Domaine du Joncier Lirac Le Classique 2012
- Domaine Eric et Joel Durand Saint-Joseph Les Côtaux 2013
- Domaine Haut de Mourier ‘Cuvée Stephane Bouix’ Viognier 2015
- Domaine La Tour Vieille Banyuls Reserva NV
- Xavier Gerard Viognier IGP Collines Rhodaniennes 2014

Italy
- Barone Ricasoli Castello di Brolio Chianti Classico DOCG 2005 (500ml)
- Cantina Bolzano Pinot Grigio Sudtirol 2015
- Cantina Bolzano Pinot Grigio Sudtirol 2016 (2 bottles)
- Cascina Rocalini Langhe Nebbiolo 2012
- Collazzi i Bastioni Chianti Classico DOCG 2012
- Damilano Langhe Arneis 2013 (2 bottles)
• De Stefani ‘Redentore’ Chardonnay delle Venezie IGT 2016
• Denavolo ‘Catavela’ Bianco Vino NV
• Iuli Rossore Barbera del Monferrato Superiore DOCG NV
• Musella Amarone della Valpolicella Riserva DOCG 2004 (375ml)
• Noah Coste della Sesia Croatina 2011
• Paltrinieri ‘Radice’ Lambrusco di Modena 2014
• Poggio al Tesoro Solosole Vermentino Bolgheri 2014
• Michele Chiarlo Nivole Moscato d’Asti DOCG 2015
• Tenuta Vitanza Rosso di Montalcino 2013

Germany & Austria
• Monchhof Mosel Slate Riesling Spatlese 2011
• Monchhof Mosel Slate Riesling Spatlese 2013
• Thomas Schmitt Private Collection Riesling Spatlese 2014
• Weingut Hans Bausch Riesling - Kabinett 2011
• Weingut Höpler Pinot Blanc 2016

Greece
• Troupis Winery Fteri Moschofilero 2016

New Zealand
• Neudorf Sauvignon Blanc 2013

Spain & Portugal
• Folias de Bacó ‘Uivo’ Moscatel Galego 2016
• Niepoort Docil Loureiro Vinho Verde 2013
• Quinta do Montalto Cepa Pura Aragonez 2013
• Avinyo Reserva Brut Cava 2013
• Baron de Ley Varietales Garnacha 2012
• Bodegas Yuste ‘Aurora’ Oloroso Sherry NV (500ml)
• Bodegas Yuste ‘Aurora’ Pedro Ximenez Sherry NV (500ml)
• Don Olegario Albarino Rias Baixas 2015
• Emilio Lustau ‘Solera Reserva’ Manzanilla Papirusa Sherry NV
• Numanthia Termes 2013

South America
• Luca Malbec 2014
With this lot, TWO lucky couples will be the special guests of Suzanne Phifer Pavitt at the Sun Valley Center for the Arts Wine and Food Weekend on July 17-20, 2019. (No worries, you’ll be back in town for l’Eté du Vin!)

The Sun Valley Wine Auction, An Extravaganza of Wine, Food and Culture awaits! For 38 years, the Sun Valley Center Wine Auction has been celebrating fine wines, and benefitting arts and education. This four-day event invites you to experience incredible wines, unique vintner dinners prepared by top chefs, one-of-a-kind auction lots at the auction gala and a lively wine picnic and concert featuring gourmet food from local restaurants, and wines from your favorite vintners.

Your base for this action-packed adventure is the brand new Limelight Hotel in downtown Ketchum. This modern hotel has been named by Men’s Journal as one of the 10 best boutique hotels in America. The Limelight puts you within a short walk of top shopping areas, restaurants and nightspots. The spacious, luxurious rooms with excellent views of the surrounding Sawtooth Mountains will be the perfect place for some downtime between all the activities in store for you during your Idaho adventure.

Named Sun Valley for a good reason, this scenic location boasts 250 days of sunshine a year. You will need every second of those hours of sunlight to fit in all the possible outdoor activities and cultural experiences. Choices include miles of scenic hikes, mountain biking, blue-ribbon fly fishing, rafting or kayaking the area rivers, taking a trail ride, paragliding, golf, tennis, rock climbing or recreating at one of the beautiful...
Sawtooth mountain lakes. Additionally, there are galleries to visit, fine dining to enjoy and shops to stroll through.

On Wednesday night, you’ll attend the invitation-only Vintner Magnum Pig Roast. This exclusive event is an opportunity to hob knob and bump elbows with all the Vintners participating in the festivities. Not to mention sample the private magnum collections brought in for the evening.

The following evening, you’ll join Suzanne Phifer Pavitt as she presents her wines at an intimate yet lively Private Vintner Dinner.

Friday night brings Wine Auction festivities! Put on your dancing shoes and finery and party ‘under the stars’ in the Big Tent for the Auction Gala. Your seats are already reserved at the Phifer Pavitt table! Afterwards, join Suzanne for a night cap at Sun Valley’s top nightspot, Whiskey Jacques. Purported to have been one of Ernest Hemingway’s favorite watering holes, this joint promises to keep the party going!

The Wine Auction concludes on Saturday with the much anticipated Vine & Dine – a lawn party with great wines, tasty food, live music, and dancing. Gifted chefs from top local restaurants present tapas-style specialties while over 60 wineries will showcase their best varietals. Your ticket also grants you access to the exclusive Vine & Dine Plus, an intimate and unique wine tasting experience where you have the chance to meet select vintners and try hundreds of specialty wines.

As if experience the breathtaking beauty of the Sun Valley surroundings while enjoying spectacular wines paired with foods from world class-chefs and the exquisite company of Suzanne Phifer Pavitt isn’t enough, each couple will receive a case of DATE NIGHT wine shipped to your home, including six bottles of each, the 2017 Sauv Blanc and the 2014 Cab.

This package is back by popular demand! Our Nashville patrons had such a tremendous time in Sun Valley last year, we secured this one-of-a-kind package again! So get your paddle in the air and bid, bid, bid!

Please note: David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking flights and making arrangements to extend your trip.

Restrictions: Tickets and lodging must be redeemed for the 2019 event. Trip does not include airfare, driver or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Suzanne Phifer Pavitt, Phifer Pavitt Winery, Sun Valley Wine Auction
It’s Kelly Fleming’s first time to Pairings! Welcome and thank you for this great auction lot.

“Kelly Fleming’s 2015 Cabernet Sauvignon is a total knock-out. Dazzling in its richness and intensity, the 2015 delivers serious flavor intensity while retaining its classic sense of structure and place. Crème de cassis, plum, lavender and licorice build into the unctuous, full-throttle finish. The 2015 is a tour de force from Kelly Fleming and her brilliant winemaker Rebecca George, not to mention one of the finest wines of the vintage. Don’t miss it.”  - Antonio Galloni, VINOUS, 97 points

...Intrigued? Thought so. Only a few miles up the road in Calistoga on the eastern side of the valley sits one of the quintest, most elegant and inviting properties in Napa. With some pretty renowned vineyards sitting nearby (Eisele Vineyard, Kenefick Ranch, and Hundred Acre’s ‘Few & Far Between’ Vineyard), this stretch of Pickett Road in Calistoga makes stunning Cabernets. This idyllic pocket of land produces astounding Cabernet across every vintage, but Kelly Fleming’s 2015 vintage might possibly be the very best to date.

Take it from us (and Antonio Galloni), this wine merits its own shelf in your cellar, not only because of its large format size. The fact that it’s a double magnum is just icing on top of the already delicious cake.

Donated by Kelly Fleming Wines

This wine lot includes:

• Kelly Fleming Wines Estate Cabernet Sauvignon 2015 (3L)
• Kelly Fleming Wines Estate Cabernet Sauvignon 2015
TOM BLACK

We are grateful for the generosity of our friend Tom Black. These 3Ls are just the tip of the iceberg.

Black by Black. Those fortunate enough to have tasted it either got it from the man himself or from a charity wine event. It’s highly coveted, rarely seen, and definitely worth the buzz. It’s a standout in blind tastings.

Black by Black is inspired by a Nashville Wine Auction hero and 2018 l’Eté du Vin chair, Tom Black, and the L.A. Times Winemaker of the Year, Jim Clendenen from Au Bon Climat Winery. An avid donor for many years, Tom decided to begin production on Black by Black in 2001 with the intent of donating it strictly to charities, including Nashville Wine Auction. And let us tell you, it’s good juice. Jim selects only the finest grapes from their 300 acre ranch in Santa Barbara County to create a special meritage wine that has won several blind tastings and been scored a perfect 100 points. This wine is a combination of California Cabernet Sauvignon, Merlot, and Petit Verdot and produces a bold and balanced red wine. Very few cases are produced (especially in 3L format) and are presently available to the public only at charity auctions. This lot is incredibly special as it includes three superb vintages (2006, 2007, and 2008) in large format. It’s a truly unique opportunity to take home this sought-after wine...

Capitalize on it, y’all.

According to our good friend Tom, “The Nashville Wine Auction gave me an outlet to share my passion with other people. The bottle of wine is a certain size; it wasn’t designed for one person to drink by his or herself. It was made that size so it could be shared. That’s what we do at the wine auction… We share.”

Donated by Tom Black

LOT 128
DOUBLE MAGNUM VERTICAL OF BLACK BY BLACK

This wine lot includes:
- Black by Black 2006 (3L)
- Black by Black 2007 (3L)
- Black by Black 2008 (3L)
Thank you Steve Taylor for dreaming up another fabulous Bordeaux experience. We can’t wait to taste!

This tasting is for the those who want to learn more about Bordeaux wines. It’s a comparison that’s methodical and exquisitely planned that it could only come from the minds of Pam and Steve Taylor. If you’ve ever wanted to learn from the masters and truly experience Bordeaux wines the way they should be experienced, this is the lot for you.

Here’s the situation: We’ve got two amazing Bordeaux vintages, 2000 and 2005. Both vintages represent the pinnacle of what a great Bordeaux can be. We’ll do a side by side comparison of the vintages from four iconic wines. And we’ve got representatives from both Banks to really get a feel for the vintages.

From the Right Bank, we’ll delve into a 2000 versus 2005 La Conseillante. Representing the Left Bank, we have Rauzan-Ségla, Pichon-Baron, and Léoville Barton. From Pomerol to Margaux to Pauillac to St. Julien, this 2000 versus 2005 matchup is perfectly curated and ready for your palate!

2000 vs. 2005
• Château La Conseillante, Pomerol
• Château Rauzan-Ségla, Margaux
• Château Pichon-Longueville au Baron de Pichon-Longueville, Pauillac
• Château Léoville-Barton, St. Julien

Lot 129

Simply Bordeaux (Multisale)

Event details:
• Friday, August 16, 2019
• 7:00 pm
• At The 404 Kitchen

Multisale:
• $500 per person

Please note: You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 204. After the closing of the Silent Auction, available spots will be sold from the podium during the Live Auction where there is a potential for price increase. Guarantee both your spot and the price by purchasing this lot in the Silent Auction.
And to top it all off, the tasting will be held at 404 Kitchen. Chef Matt Bolus, who honestly, we'd trust with any wine pairing ever, will be preparing the cuisine for the festivities. We'd also trust him to emcee…

Make sure the evening of Friday, August 16 is free, then grab your paddle because there are only twenty seats available.

*Donated by Pam & Steve Taylor*
LOT 130

LIVING THE SEADREAM: CARIBBEAN CRUISE FOR TWO

This lot includes:

- 7-night Caribbean yachting holiday for 2 aboard SeaDream I or II
- Sailing November 2019 - April 2020
- Accommodations will be a Yacht Club stateroom, Deck 3

SEADREAM YACHT CLUB

It’s so nice to have SeaDream on our team!

On embarkation we were given glasses of champagne and complimentary neck and shoulder massages... And that was just the beginning of a week of absolute pampering and luxury! We loved it so much, we booked another! ~ Kristen & Brian Junghans

Adventure by day, luxury by night. This 7-night yachting experience for two sailing the azure, crystalline waters of the Caribbean aboard a chic and stylish SeaDream mega-yacht perfects the balance of casual comfort and refined elegance.

Sail from St. Thomas, San Juan, St. Martin, and more to enjoy the best spots in the Caribbean aboard a yacht that feels like your own. Capture the French ambiance of St. Barths, explore the national park of St. John, or anchor off the golden sand beaches of the Grenadines. With only 56 staterooms and 95 award-winning crew to pamper you, your experience will be intimate and luxurious. You can dine alfresco with a different backdrop each night or in the elegantly appointed dining salon, experiencing five-star cuisine with fine wine from SeaDream’s wine cellar. After dinner, dance the night away at the “Top of the Yacht” bar, watch a starlit film or performance on the pool deck, or sleep under a canopy of stars in an unspoiled night sky.

During the day, take advantage of the variety of water activities provided by the yacht’s marina. Get active with water skiing, kayaks, Hobie Cats, and paddle boards, or relax on the floating island and trampoline. With many late evening and overnight stays, SeaDream’s unique itineraries visit the famous yachting ports as well as the hidden, secluded harbors where larger ships are
unable to go. Zipline over the lush valleys of St. Martin, play a round of golf at Mahogany Run, snorkel in the crystal clear Caribbean water, or swim with dolphins in Anguilla!

The luxury of yachting is about personalized service and choice. The freedom to do what you want when you want. You will be spoiled from the start! Enjoy soothing Thai spa services throughout your time aboard SeaDream. From the complimentary morning yoga or tai chi sessions to the chef’s creations at night, this trip is more than a vacation... It is a voyage for the senses and soul.

“It’s yachting, not cruising, enjoy the SeaDream difference.”

**Please note:** David Bragg Travel, Nashville Wine Auction’s preferred Travel Advisor, can assist with booking or upgrading your cruise, arranging flights and/or extending your trip.

**Restrictions:** SeaDream sails the Caribbean from November 2019 - April 2020 and auction winner must sail by April 30, 2020. Excludes Cuba and New Year’s voyages. Trip does not include airfare, driver or rental car. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog. The following are the responsibility of the buyer: 1) Applicable government, port, handling and service fees. 2) Transportation to and from the yacht (air and ground). 3) Optional travel insurance via a provider of your choice. 4) Additional expenses incurred during the cruise.

*Donated by SeaDream Yacht Club*
Welcome to Pairings Peay! Thank you for this special donation.

Your next trip to Sonoma requires a slight journey up the coast, but trust us, it’s well worth the trip. You can tote five of your favorite friends (three couples) up to Annapolis, CA for an exclusive tour and tasting at Peay Vineyards with Nick Peay. Start making eye contact and giving signals with your friends across the room right now, this lot is going to go FAST.

Give the winery a Google, it’s truly one of the most beautiful vineyard sites, located only four miles from the Pacific Ocean. The views alone warrant a paddle raise, but the wines themselves are what will have you leaping out of your seat to bid.

When the Peay brothers went on the hunt for the perfect land along the California coast, they knew what they wanted: a cold, marginal spot that would force grapes into an excruciatingly slow growing season. They discovered a parcel on the remote Sonoma coast just as that slice of the state was transforming from post-timber backwater to ground zero for Pinot Noir. Before Nick and Andy bought the 80-acre property in 1996, it merely bore the faint traces of a few fruit trees and sheep that once roamed its chilly pastures.

And boy, did it ever pay off. Their Pinot Noir and Syrah have rapidly become benchmarks, to say nothing of their Chard and Rhône-style whites. Peay wine is of such distinct character and quality, a testament to the vision and talents involved.

To make things sweeter, each couple will go home TONIGHT with a magnum of both Peay’s Estate Pinot Noir and Chardonnay.

Donated by Peay Vineyards
Wow!! Chef Daniel Gorman is going all in for this amazing dining experience. Thank you Chef!

Alright, so you’ve had a three course dinner. Maybe you’ve had a four to five course dinner. But have you ever had an eighteen course dinner? You read that right. 18.

This once-in-a-lifetime experience awaits those mad enough to fall down the Rabbit Hole. Enter the inner sanctum of Henley’s kitchen and creative fancy for an experiential meal you must encounter to believe. Your group of four will dine at Nashville Eater’s 2017 Restaurant of the Year at the most intimate seat in the house: the chef’s table. The menu will be completely dependent on the whimsy of Chef Daniel Gorman. No two menus are the same, and each meal consists of a multi-course tasting experience inspired by Tennessee, its rich bounty, and crafted with modernist techniques.

Nashville Wine Auction will provide killer wines to pair with this monstrous culinary undertaking. Raise your paddle and unlock your mind to the possibility of gastronomic magic.

Restrictions: Must be scheduled at least 30 days in advance on a mutually agreeable date.

Donated by Henley, Chef Daniel Gorman

‘Rabbit Hole’ Dinner for 4 at Henley with wine from the Nashville Wine Auction cellar
And a fourth... Hip Hip Hooray!

If a wine ever deserved to be called “racy,” it’s definitely the Lewis Cellars Reserve Cab... For several reasons. Consider the fact that Randy Lewis used to be an Indy Car driver, it’ll put a whole new meaning on the word. Randy’s second career wasn’t solidified until he tore into a wall at 220 mph during a qualifying trial at the Indianapolis 500 in 1991. Fortunately, and rather amazingly, he walked away from this crash nearly unharmed. The “impact” of this crash was a realization to seriously pursue his passion for wine. Randy and his wife Debbie started Lewis Cellars in 1992. They are truly “Driven... To create world-class wines.” Along with their son, Dennis, they are literally hands-on in every aspect of vineyard management, winemaking, sales and distribution.

They thrive on the challenges and the relationships cultivated in the process. Over the years, their wines have earned critical acclaim both in the press and have been served at the White House.

The Lewis Cellars Reserve Cabernets are rich and intense, and the 2000 and 2002 vintage are perfect examples of the racy wines we mentioned earlier. It’s a race to bid on this case, don’t come in last!

Donated by Jim & Kimberly Lewis

LOT 133

RACY RESERVE CAB FROM LEWIS CELLARS

This wine lot includes:

- Lewis Cellars Reserve Cabernet Sauvignon 2000 (6 bottles)
- Lewis Cellars Reserve Cabernet Sauvignon 2002 (6 bottles)
LOT 134

FRIAS FAMILY VINEYARD
LUNCH FOR 6 AND BOTTLES FOR 9

This wine lot includes:

- FRIAS Family Vineyard “Prado” Cabernet Sauvignon 2014 (3 bottles)
- FRIAS Family Vineyard “Prado” Cabernet Sauvignon 2015 (3 bottles)
- FRIAS Family Vineyard “Prado” Cabernet Sauvignon 2016 (3 bottles)
- Tasting for 6 with Fernando and Manny Frias including lunch at a Napa restaurant

Welcome to Pairings Frias Family. We’re so glad you came!

Owned and operated by Manny and Maria Frias and their family, FRIAS is one of the original Hispanic owned wineries within the Napa Valley. Manny grew up in San Francisco and fell in love with the Napa Valley during tasting trips in the 1960s, back when Cabernet Sauvignon was only a few dollars per bottle! Finally in 1977 (along with his father) Manny was able to purchase 100 acres on Spring Mountain above the town of St. Helena. The timing and circumstances for this purchase were favorable - they sold three properties in San Francisco and paid the owner $1000/acre.

Second generation brothers Fernando and Manny Jr. have taken over operations from their father and bring a special enthusiasm and creativity to the brand. Both have put significant effort into not only helping oversee their vineyards and working on harvest activities, but also promoting and selling their amazing wine.

Prado was named in tribute to Manny’s wife Maria - Prado is her maiden name which means “meadows” in Spanish. This wine was sourced from a premium vineyard in Oakville, not far from Screaming Eagle. This lot contains not only a vertical of Prado’s recent releases but also a private tasting for six with Fernando and Manny along with lunch at an iconic Napa restaurant.

Donated by FRIAS Family Vineyard