

NASHVILLE WINE AUCTION PRESENTS

A large, stylized graphic of fireworks exploding upwards, rendered in dark blue and white. The graphic is centered and serves as a backdrop for the event title.

10TH ANNIVERSARY
pairings



Nashville's Ultimate
Wine & Food Weekend

February 24 – 26, 2022



Live Auction



STEPHANIE & TOM BALDWIN
LOREN CHUMLEY & SCOTT PETERSON
DENISE CUMMINS & JEFF HOPMAYER
NOELLE DAUGHERTY & JACK ERTER
KRISTEN & BRIAN JUNGHANS
JAIME KAYE & CHRIS OTILLIO

Thank you to this group of serious Champagne lovers for kicking off the auction with this very special lot! We are grateful to you for sharing these storied bottles!

If you're like us, you live by the firm belief that it's impossible to kick off a celebration without Champagne. It's the Golden Rule of liquids, parties, and life. That's why we're starting Pairings with a lot that is chock full of some of the most incredible vintage bubbles out there. Now we can officially begin the festivities!

Did you know, though, that not everyone had quite the same affinity for the golden liquid? In fact, winemakers way back before the 1600s were appalled to find bubbles in their bottles, an unintended consequence of incomplete fermentation brought on by early frosts, followed by a secondary fermentation when temperatures climbed in the spring. We've come to appreciate that fizz, a deserved estimation for sure.

From Dom to Krug to Taittinger, this lot has seven bottles of vintage goodness, and is sure to be a crowd pleaser. These bubbly gems are your very own party starter. Let's all raise our glasses along with our paddles and start this party with a POP!

Donated by Stephanie & Tom Baldwin, Loren Chumley & Scott Peterson, Denise Cummins & Jeff Hopmayer, Noelle Daugherty & Jack Erter, Kristen & Brian Junghans, Jaime Kaye & Chris Otilio, A Friend of Nashville Wine Auction

LOT 101

POP GOES THE AUCTION!

This wine lot includes:

- Billecart-Salmon 'Cuvée Nicolas-Francois Billecart' Millésime 2007
- Dom Pérignon Brut 2008
- Dom Pérignon Brut 2010
- Dom Pérignon Luminous Collection Brut Millésime 2008
- Krug Grande Cuvée 169^{ème} Edition Brut
- Louis Roederer Cristal Millésime Brut 2013
- Taittinger Comtes de Champagne Blanc de Blancs Brut 2006

LOT 102

A GOLDEN OPPORTUNITY TO GET FAR NIENTE AND ARVID

This lot includes:

- Far Niente Estate Cabernet Sauvignon 2005 (2 bottles)
- Far Niente Estate Cabernet Sauvignon 2006 (2 bottles)
- Far Niente Estate Cabernet Sauvignon 2007 (2 bottles)
- *Golden Opportunity* by Thomas Arvid
 - » *11" x 17.5" giclée on canvas*
 - » *With Certificate of Authenticity*

JENNIFER & JOHN STEELE

What a stunning piece of art and collection of wine John and Jennifer have shared with us! Thank you so much for sharing your Cabs of Steele!

No matter where you land on the “wine is art” debate, we know one thing to be true: a bottle of wine is a beautiful, unique expression of place, tradition, and artful intentionality that awakens the spirit. There is truly something so special when wine and visual art combine. This lot is that sublime intersection, with six bottles of some of Napa’s finest creations, complemented by their visual expression, a rendering by Thomas Arvid.

Far Niente is far and away one of the foremost luxury brands in the Napa Valley, and it has served as the benchmark wine estate for more than three decades. Established in 1885, the winery prospered until that pesky Prohibition. It was later revamped in 1979, restoring the building to its original 19th century grandeur. During restoration, the name Far Niente, which romantically translated means without a care, was found carved in stone on the front of the building. Et voilà! The Far Niente legacy began! Far Niente’s Cabernet Sauvignon is their pinnacle bottling, and we’re delighted to offer the 2005, 2006, and 2007 in this unique lot.

Artist Thomas Arvid has translated the craftsmanship of this special wine to canvas in a work entitled, *Golden Opportunity*. Arvid, a contemporary oil painter whose career revolves around painting photo-realistic depictions of wine, has masterfully rendered this vertical of Far Niente Cabernet Sauvignon. He is passionate about art and wine: a collector of both, he strives to capture the pleasure of a life well-lived on each canvas.

The aura surrounding Arvid's work is palpable. His international appeal has created such demand that his work is represented by over 50 elite art galleries in the US, Canada, and Japan; collectors are willing to wait years for one of his originals.

The good news is that you don't have to wait years, just until the bidding ends!

Far Niente Estate Cabernet Sauvignon 2005 (2 bottles)

» *A fantastic Cabernet that stuns now for authenticity and power, and should develop for many years. Despite the large production, lower than that of many first growth Bordeaux, the wine, which has tiny amounts of Cab Franc and Petit Verdot, shows classic Oakville elegance and precision. Rich in black currants, blackberries, cherries and dark chocolate. (96 WE)*

Far Niente Estate Cabernet Sauvignon 2006 (2 bottles)

» *One for the cellar. Shows a dramatic structure of firm, dusty tannins, brightened with acidity, framing complex, long and deep flavors of black currants, cassis, dark unsweetened chocolate, smoky cedar, anise and spices, undergirded by a firm minerality. (95 WE)*

Far Niente Estate Cabernet Sauvignon 2007 (2 bottles)

» *This is one of the most tannic Cabs Far Niente has produced in quite a while. It's really not drinkable now [in 2010], despite very complex flavors of blackberries, cherries, licorice, tobacco and plums, along with plenty of smoky new oak. Made with a few drops of Petit Verdot and Cabernet Franc, which add perfume and flowers, it's a wine that won't come into its own for quite a while. Hold until 2013, at least, and it should provide interesting drinking for years after, in a proper cellar. Top 100 Cellar Selections of 2010 (93 WE)*

Donated by Jennifer & John Steele

LOT 103

SEEING RED WITH CARDINALE

This wine lot includes:

- Cardinale 2014 (3 bottles)
- Cardinale 2018 (3 bottles)

CINDEE & MICHAEL GOLD

Straight from the delectable cellar of the Golds, we are so grateful to Cindee and Michael for this generous donation.

Cardinale is a wine that needs no introduction. It prefers to speak for itself, thank you very much. It speaks to critics, it speaks to winemakers, it speaks to oenophiles around the globe... it calls to you from inside its dark and alluring bottle. The winemaker behind the bottle is one of the greatest names in California winemaking: Chris Carpenter. His name is synonymous with A+ wines. He currently runs the winemaking for the Jackson Family properties of Lokoya, Cardinale, Mt. Brave, and La Jota along with Caladan, a Cab Franc-focused winery.

Cardinale Winery makes only one Cabernet Sauvignon each vintage, with fruit blended from select mountain and benchland vineyards surrounding Napa Valley. A brilliant ensemble of celebrated vineyards, each brings its own personality and flavor contributions to create a singular storyline of their vintage. Since these bottles are incredibly difficult to come by, any chance to procure some is worth a jump. Lucky for you, we've got 3 bottles each of the stunning 2014 and 2018 vintages, both in OWC.

Cardinale 2014 (3 bottles)

» *A magnificent wine made the by the brilliant winemaker Chris Carpenter... this blend of 88% Cabernet Sauvignon and 12% Merlot is sourced from multiple vineyards, from Veeder Peak to Spring Mountain to Howell Mountain. In 2014, it reminded me of a great vintage of Pontet-Canet from Pauillac, but slightly bigger than life. The inky purple color, the stunning nose of cedar wood, unsmoked cigar tobacco, graphite, crème de cassis and subtle new oak is followed by a multi-layered, profoundly concentrated, large-scaled wine with sensational levels of blackcurrant fruit moving toward blackberries. A wine of great intensity, silky tannins and adequate acidity, this is clearly one of the great, great wines of the vintage, and another tour de force in winemaking from Carpenter. It is a 15- to 20- year wine, but the window for drinking it is probably that big as well. (RP 98)*

Cardinale 2018 (3 bottles)

» *Composed of 90% Cabernet Sauvignon and 10% Merlot, the 2018 Cardinale was aged in French oak barrels for 22 months, 81% new. Deep garnet-purple colored, it prances out of the glass with gregarious notions of warm cassis, black cherries and wild blueberries, followed by emerging earth scents with a tobacco and garrigue undercurrent. Medium to full-bodied, gracefully styled and refreshing, the vibrant black and blue-fruited palate offers a wonderfully fine-grained texture and bags of energy, finishing long with a skip in its step. (LPB 98)*

Donated by Cindee & Michael Gold

LOT 104

6TH ANNUAL FRIDAY LUNCH FOR WOMEN WHO WINE

Event Details

- Friday, April 29, 2022
- 1:00 pm
- At the home of Marjorie Feltus Hawkins

Multisale for 25 Ladies

- \$500 per spot

Please note: *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 203. 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.*

MARJORIE FELTUS HAWKINS

CYNTHIA HIMMELFARB

RAHEL KLAPHEKE SLOAN

HOLLY WHALEY

How many C level wine collecting women can the Nashville Wine Auction bring together? Talk about a room full of talent when this fantastic group gets together to share and put on an event. Thank you to this powerhouse group!

Calling all the ladies in the Pairings house, this one's just for you! Wine lunches are already some of the most fun experiences, but when it's with fabulous women wine collectors sharing great stories about great wine, that's when it becomes an epic afternoon you don't want to miss!

For 25 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, April 29, 2022. There's truly no better hospitality out there.

Join Cynthia Himmelfarb, Rahel Klapheke Sloan, and Holly Whaley 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.

Donated by Marjorie Feltus Hawkins, Cynthia Himmelfarb, Rahel Klapheke Sloan, Holly Whaley

PATEL NAPA VALLEY

Thank you, Raj Patel, for being such a huge, longstanding supporter of our mission. We are so grateful for your donation and we are green with envy for the winner of this lot!

If you're familiar with up-and-coming Napa wineries (and you've been paying attention at Pairings), then you've definitely heard of PATEL. Hand-crafted Bordeaux blends with a Napa expression, these wines are on the gotta have it lists of collectors, drinkers, and critics alike. Since its impressive debut in 2009, Patel Winery garnered incredible results with its delicately blended wines. The Cabs have averaged a whopping 94 Points (many wineries never achieve a mark of 94) and Patel Winery's annual production has sold out every year since its inception.

Win this lot and your next trip to Napa will have a PATEL exclamation point in it! Your group of four will have the rare opportunity to join Vintner, Raj Patel and explore the past, present and future of PATEL. Your private tasting will be at the winery and include barrel samples and current releases. Following this exclusive tasting, your group will enjoy dinner (accompanied by PATEL wines, of course!) at an acclaimed Napa Valley restaurant.

Just to sweeten the deal, as the high bidder you'll be taking PATEL home with you tonight. How does four bottles of 2014 Napa Valley Cabernet Sauvignon and 2 bottles of the 2014 Malbec sound? This 6-pack will start the momentum for your next trip to Napa which will be way more fun with PATEL!

Donated by PATEL Napa Valley

LOT 105

EXPLORING PAST, PRESENT, AND FUTURE WITH PATEL

This lot includes:

- Exclusive Past, Present, Future Tasting for 4 at PATEL
- Dinner for 4 at an acclaimed Napa Valley restaurant featuring PATEL wines
- PATEL Napa Valley Cabernet Sauvignon 2014 (4 bottles)
- PATEL Napa Valley Malbec 2014 (2 bottles)

LOT 106

PURE PERFECTION IN LITHOLOGY'S LINEAGE

This wine lot includes:

- Lithology Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2018 (3L)

NEW FRONTIER WINES

LITHOLOGY

We are thrilled to have Jim Silver and the Alejandro Bolgheroni Estate join us in Nashville for their first event. May this be the beginning of a beautiful friendship!

When Alejandro Bulgheroni purchased the property for Lithology in 2014 from Bill Harlan, he knew he was procuring from Napa royalty. The land of Alejandro Bulgheroni Estate was once part of the 1841 Rancho Carne Humana Spanish land grant, later given as a dowry that would eventually become the Charles Krug Winery. Gradually, the Rancho was sold and divided into smaller lots. In 1860, a 13-acre parcel was sold for \$2,070 to John Howell, for whom, you guessed it, Howell Mountain was named. The property until recently served as the Founders Room for Bill Harlan's wine portfolio and produced the first vintages of The Napa Valley Reserve.

Lithology's property is extremely rocky and steep, which is why several of their wines are under the Lithology label (lithology refers to the study of rocks). Their current production is under 1000 cases, focusing on three meticulously hand-crafted red wines. All three of their inaugural releases (2014) are extremely impressive, and every new release garners much (and we do mean MUCH) critical acclaim. Don't believe us? Just check out what Jeb Dunnuck said about the 2018 Beckstoffer To Kalon Cabernet Sauvignon that is up for auction tonight:

» *Pure perfection, the 2018 Cabernet Sauvignon Lithology Beckstoffer To Kalon Vineyard is a nuclear fruit bomb of a wine, offering massive richness and depth while being as graceful as a ballerina, with no sensation of weight or heaviness. Classic To Kalon crème de cassis, black raspberries, flowery incense, spice, and tobacco notes all define the bouquet, and it's full-bodied, with a layered, multi-dimensional texture, ultra-fine tannins, and a great finish. It has another 2-3 decades of prime drinking ahead of it. (JD 100)*

Perhaps the most famous of the Beckstoffer vineyards and certainly one of the most celebrated in Napa's history, To Kalon is hailed as a Grand Cru vineyard. And with the Lithology 2018 vintage, the natural breadth and resonance of To Kalon are very much on display.

Here's your chance to take home a 3L bottle of pure perfection. Paddles up!

Donated by Lithology, New Frontier Wines

LOT 107

THE UNFORGETTABLE TRIP YOU MIGHT NOT REMEMBER: PASO ROBLES FOR 4 COUPLES

This trip for 4 couples includes:

- 3-night stay for 4 couples at luxury vacation home in the heart of Paso Robles

Dinner & Tasting

- Herman Story Wines & Desparada Wines

VIP Tastings

- Tablas Creek Vineyard
- Clos Solène
- Booker
- DAOU Vineyards
- Hearst Ranch Winery

DESPARADA WINES
HERMAN STORY WINES
CLOS SOLÈNE WINERY
TABLAS CREEK VINEYARD
BOOKER
DAOU VINEYARDS
HEARST RANCH WINERY

Thank you to Vailia and Russell From and our friends at Clos Solène, Booker, DAOU, and Tablas Creek Vineyard for putting together this incredible experience in gorgeous Paso Robles!

When planning a fun trip to wine country with your pals, we recommend considering Paso Robles first. This trip is chock full of yummy varietals, new names, familiar faces, and large times. Nashville Wine Auction has taken the guesswork out of the region and offers this amazing three-night Paso Robles getaway for four couples.

Day One

Your first stop in Paso will be the **Hearst Ranch Winery** tasting room. Just a few miles inland from the fog-touched hills of San Simeon lies 90-acres known as Saunder's Vineyard. For over 25 years, the clay loam soil and perfect meso-climate there have combined to create award-winning grapes for Hearst Ranch. Stop in for a tasting of the true potential of sustainable agriculture at their estate Vineyard in Paso Robles.

After the tasting, head across the road and check into the Hearst Ranch Winery Guest Home. This beautiful and historic home features 4 bedrooms, 4 bathrooms, gourmet kitchen, sitting rooms, and outdoor entertaining space equipped with hot tub, BBQ and fire pit. You'll also enjoy the easy access to Paso Robles' charming downtown brimming with celebrated restaurants and boutique shops.

Day Two

Start your day with the pioneer of California's Rhône movement. **Tablas Creek Vineyard** is the realization of the combined efforts of two of the international wine community's leading families: the Perrin family, proprietors of Château de Beaucastel, and the Haas family of Vineyard Brands. Explore their portfolio of desirable wines at a seated flight tasting on the patio.

Next, experience the "highest possible quality Cabernet and Bordeaux wines" from **DAOU Vineyards**. Savor the sights and sounds of DAOU Mountain as you taste Reserve and Estate wines, paired culinary creations including a cheese and charcuterie board with products from local vendors and produce from DAOU's own garden!

Lunch is on your own, followed by a Paso Robles rite of passage. No trip to Paso would be complete without time spent at **Tin City**, an evolving industrial makers' market nestled amongst the oaks where friends, adventurers, and aficionados come together to partake in craft wine, beer and spirits served up by Paso's most passionate artisans. Simply park anywhere and start walking and discover the eclectic mix of wildly independent artisans who love what they do, and pour that love into everything they make with the sole purpose of sharing it.

Day Three

Start your day on a Terroir Tour and Tasting at **Clos Solène**. This private, guided Polaris tour explores the unique terroir of the 27-acre Clos Solène vineyard and winery property in the beautiful hills of the Willow Creek district. Enjoy spectacular panoramic views from the top of the estate and a private tour of the barrel room and production area. The experience culminates with a guided, seated tasting on the patio of current releases. You will fall in love with the wines and the beautiful love story between the sixth generation winemaker Guillaume and tireless partner Solène Fabre!

Your next visit is with **Booker**. Their 100-acre certified organic estate vineyard produces a myriad of different wines with an emphasis on Rhône varietals. Since 2005, Booker has been in limited production and often sells out upon their release. Indeed, Eric Jensen's 2014 Oublié was ranked in the Top 10 on *Wine Spectator's* 2017 list. This is a real gem and you'll enjoy the introduction!

You may want to rest up for this next one. Dinner is a doozy.

Dust off your Wranglers, put on your boots, and settle into a 5-course dinner at the largest picnic table in Paso Robles. Russell P. From, proprietor, winemaker and executive chef of **Herman Story** will prepare, plate, and present each course. Vailia From, proprietor, winemaker, and maître d of **Desparada**, will dazzle you with wines selected from the collective libraries of Herman Story and Desparada Wines. Dinner will be served in the Herman Story barrel room.

The lights will be low, the spirits high, as you sip some of the best wines made in Central Coast California, drink endless light lagers, dance to the songs of Hank Williams, and listen to stories from two of the leading lights of what may be the last great frontier in California wine.

Day Four

Today is the day you check out and head back to Nashville with fond memories, full bellies, new wine allocations, and a powerful need to take an aspirin. And... If you are able to remember, you'll never forget your time spent in Paso Robles!

Restrictions: To be scheduled on a mutually agreeable date. Itinerary subject to change based on availability at time of booking. 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 Desparada Wines, Herman Story Wines, Booker, Clos Solène Winery, Tablas Creek Winery, Hearst Ranch Winery, DAOU Vineyards

TAYLOR FAMILY VINEYARDS

Thank you so much to our old and dear friends at Taylor Family Vineyards, steadfast supporters of the Nashville Wine Auction. What a lovely auction lot for the lucky winner!

Taylor Family joined our cause at the inaugural Pairings in 2013 and, as a result, our obsession with them runs deep. We are stoked to offer an entire case of their 2015 Diamond Mountain Cabernet Sauvignon! If you joined us (virtually) for Pairings@Home last year, you may remember this incredible Cabernet Sauvignon was included in the wine sample lineup.

Taylor Family Vineyards is truly a family-run winery. The family tends to the property themselves, from planting decisions to the harvesting to the winemaking. Founded In 1980, fifth-generation Napa Valley residents Jerry and Pat Taylor, along with their children Scott, Sandy, and Mike, took on the ultimate do-it-yourself project: converting ten acres of the family's 23-acre ranch in the Stags Leap District of Napa Valley to a vineyard. As the vineyard grew and matured, so did the family tending it. The next generation, Sandy and her husband, Phil Carlson, were the driving force behind the creation of Taylor Family Vineyards label as a wine brand. This next venture was a way to honor the family's deep roots in the Napa farming community while keeping an eye to its future.

The Diamond Mountain Cabernet Sauvignon is grown at 1800 feet in elevation on a rugged slope at the top of Diamond Mountain. It is otherwise only available as an allocation to club members.

Bring the Taylor Family home to meet your family with this case of spectacular Cabernet Sauvignon.

Donated by Taylor Family Vineyards

LOT 108

ANOTHER CHANCE TO MEET TAYLOR FAMILY VINEYARDS

This wine lot includes:

- Taylor Family Vineyards
Diamond Mountain
Cabernet Sauvignon 2015
(12 bottles)

LOT 109

THE JEWELS OF TN WINE: KB RESERVE AND THERESA JOHNSON

Buy-A-Spot at this dinner

- Friday, September 16, 2022
- 7:00 pm
- At Deacon's New South

A total of 9 spots for couples will be sold

separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 2 seats at the dinner
- 2 pours of each wine

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

No shared pours.

THERESA & DAVID JOHNSON

DEACON'S NEW SOUTH

ARRINGTON VINEYARDS

KIX BROOKS

KIP SUMMERS

MELANIE & ROBERT CANSLER

In addition to Theresa being an incredible NWA team member, Theresa & David are two of the most faithful volunteers for the wine auction organization. You see them working together to set up, load in, haul out – YOU NAME IT – to seamlessly support our events. Now they have reached so generously into their collection and teamed up with some truly big names and longtime supporters to create an experience for the ages! Thank you so much, Theresa, David, Kix, Kip and Deacon's New South for the fantastic impact you have on our organization.

It isn't often that a Nashville Wine Auction team member donates a wine dinner, so we are VERY excited to announce that our beloved NWA stalwart Theresa Johnson and her husband David have donated their collection of Arrington Vineyards KB Reserve Cabs for this very special occasion. Kix Brooks and his Arrington Partner Kip Summers were so pumped that they not only matched the donation, but they made sure to get it on their calendars so they could join in the festivities! On Friday, September 16, 2022, nine couples will join Kix, Kip, Theresa, and David at Deacon's New South for a Tennessee treat!

Arrington Vineyards opened its doors in July 2007, and since then, they have been providing a wine country experience of award-winning wines set among the picturesque rolling hills of middle Tennessee. Owned by country music artist Kix Brooks, winemaker Kip Summers, and entrepreneur John Russell, Arrington Vineyards has truly become Nashville's Wine Country.

Since its inception, Arrington Vineyards has focused on quality while continuing to develop and grow. The KB Cabernet Sauvignon is Kix's very own private reserve. Grapes are sourced from Napa, Sonoma, and Washington state to create the Bordeaux-style blend that is their pinnacle wine.

Taste through the finest liquids of the jewel of the Tennessee wine country. And best of all (well we certainly think so), Theresa will be attending a dinner in lieu of working it! All attendees must make sure she doesn't lift a finger – except to hold a glass. Deal?

Wines for the dinner include:

- Arrington Vineyards Sparkle! NV
- Arrington Vineyards KB Reserve 105 Cabernet Sauvignon 2005
- Arrington Vineyards KB Reserve 409 Cabernet Sauvignon 2009 (3L)
- Arrington Vineyards KB Reserve 511 Cabernet Sauvignon 2011
- Arrington Vineyards KB Reserve 612 Cabernet Sauvignon 2012
- Arrington Vineyards KB Reserve 713 Cabernet Sauvignon 2013
- Arrington Vineyards KB Reserve 814 Cabernet Sauvignon 2014
- Arrington Vineyards KB Reserve 915 Cabernet Sauvignon 2015
- Arrington Vineyards KB Reserve 10•16 Cabernet Sauvignon 2016
- Arrington Vineyards KB Reserve 11•17 Cabernet Sauvignon 2017
- Arrington Vineyards KB Reserve 12•18 Cabernet Sauvignon 2018
- Arrington Vineyards KB Reserve 13•19 Cabernet Sauvignon 2019
- Arrington Vineyards Encore Port 2018

Donated by Theresa & David Johnson, Deacon's New South, Arrington Vineyards, Kix Brooks, Kip Summers, Melanie & Robert Cansler

LOT 110

LEGACY OF CRAFTSMANSHIP: FISHER VINEYARDS

This wine lot includes:

- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2011 (2 bottles)
- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2012 (2 bottles)
- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2013 (2 bottles)
- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2014 (2 bottles)
- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2015 (2 bottles)
- Fisher Vineyards
Coach Insignia
Cabernet Sauvignon
2016 (2 bottles)

FISHER VINEYARDS

A special thanks to our friends at Fisher Vineyards for putting together such a beautiful donation!

Fisher Vineyards was founded in 1973, when Fred and Juelle Fisher purchased 100 acres in the Mayacamas Mountains on the western slope of Spring Mountain. There, they built a winery tucked in among the vines and Douglas firs. In 1976, the family found another 57 acres on the Silverado Trail in the Napa Valley, running from the Napa River to the Eastern Vaca Range, adjacent to the famed Eisele Vineyard.

Originally intending to simply farm and sell grapes, Fred interned under Phillip Togni while Philip was still working at Cuvaison. As the Fisher Vineyard came into production in those early years, both men mutually decided the grapes from the Fisher's property were of excellent quality and should be bottled as their own wines.

Fred comes from a pioneering automobile family: from horse drawn carriages to the foundation of Detroit as the personal transportation capital of the US, to the creation of the first body for the Ford automobile, the Fisher family has left its mark in the industry. The Coach Insignia honors the Fisher family's tradition of craftsmanship, first represented in fine automobiles of the 20th century and now in the wines of the 21st century. This cuvée is comprised of the finest lots of Bordeaux varietals from their Calistoga Estate.

Win this lot and take home this vertical of Fisher Vineyards Coach Insignia from 2011-2016. You'll be taking home two bottles of each vineyard that express the personality, power, and structure that is indicative of this impressive wine!

Donated by Fisher Vineyards

BRICOLEUR VINEYARDS

Thank you Mark Hanson and Bricoleur Vineyards for sharing the Milk Barn and your lovely wines with us! We are so grateful to have you in Nashville!

It is time to visit Bricoleur Vineyards! With 90 point plus wines, Bricoleur caught the attention of *Forbes.com* Food & Drink Contributor, Tom Hyland. He wrote, "Having been to Bricoleur and tasted the wines, I can recommend a visit that will be a highlight of your Sonoma journey."

Lucky for us, Bricoleur has extended an invitation for two couples! First, you'll check in to your accommodations for a three-night stay at Bricoleur Vineyard's Milk Barn. This beautifully renovated and stylish retreat is well-appointed with two bedrooms and boasts of a lovely gourmet kitchen.

After check-in, indulge with a private VIP dinner exquisitely prepared by Bricoleur's in-house chef. You'll dine with a Bricoleur Founder and enjoy an array of estate-grown wines paired with garden delights.

Wake up in this idyllic Russian River Valley escape surrounded by vineyards and olive groves. Stroll through the rose garden and fruit orchards. Enjoy rowing on Bricoleur's pond. Relax on the Pavilion lawn or play a game of Bocce at the courts. Unwind with a glass of vino to watch the sunset.

Included in this wonderful lot is four bottles of Bricoleur wines for you to take home tonight! This wonderful opportunity is waiting for the biggest Bricoleur fans to raise their paddle... Now!

Restrictions: To be scheduled on a mutually agreeable date. 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 Bricoleur Vineyards

LOT 111

YOUR HOME AWAY FROM HOME, BRICOLEUR VINEYARDS

This trip lot for 4 includes:

- 3-night stay for 2 couples at the Bricoleur Vineyards Milk Barn estate home
- Private wine pairing dinner with the founders
- Bricoleur Vineyards Flying By The Seat Of Our Pants Brut
- Bricoleur Vineyards Kick Ranch Vineyard Sauvignon Blanc 2020
- Bricoleur Vineyards Russian River Valley Pinot Noir 2018
- Bricoleur Vineyards Kick Ranch Vineyard Cabernet Sauvignon 2018

LOT 112

BUBBLES AND BRUNCH – A SATURDAY AFFAIR

Event Details

- Saturday, August 20, 2022
- 11:30 am
- At the Thompson Hotel

Multisale for 20 Guests

- \$500 per spot

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.

THE THOMPSON HOTEL
TAITTINGER CHAMPAGNE
WENDY & STEVE BURCH
MELANIE & ROBERT CANSLER
BRIGID & CHRIS CARPENTER
ROSEANN ROGERS & AASHISH SHAH
PAM & STEVE TAYLOR
LOREN CHUMLEY & SCOTT PETERSON

Cheers to these folks for sharing their bubbles with us! Thank you so much for continually helping us create special experiences!

What better way to seek relief from the steamy, sultry August heat than with a Saturday Champagne brunch! The cold, crisp bubbles pair perfectly with Summer fare – indeed there is no more versatile pairing than Champagne.

This brunch will feature wines from big Champagne houses paired with a reception and 5-courses of light seasonal cuisine. You know there will be oysters! Setting up these effervescent pairings are our friends at the Thompson Hotel.

Join good friends, Pam and Steve Taylor and Loren Chumley and Scott Peterson as they lead a sparkling tour of the big Champagne houses on Saturday, August 20, 2022.

Wine courses include:

- Taittinger Brut La Française (1.5L)
- Moët & Chandon Brut Imperial (1.5L)
- Laurent Perrier La Cuvée Brut
- Billecart Salmon Brut Rosé
- Taittinger Comtes de Champagne Blanc de Blancs Brut 2011
- Veuve Cliquot Demi-Sec

Donated by Wendy & Steve Burch, Melanie & Robert Cansler, Brigid & Chris Carpenter, Roseann Rogers & Aashish Shah, Pam & Steve Taylor, Loren Chumley & Scott Peterson, Champagne Taittinger, The Thompson Hotel

It was just a few months ago that Pam and Keith helped blow the roof off the place with our first auction lot at the 2021 l'Eté du Vin auction. And now they have done it again with this incredibly generous donation. Thank you Pam & Keith!

Peter Michael Winery needs no introduction. That signature red poppy (pavot) on the logo is enough to pique the attention of everyone in this room... But allow us to go a step further. Year after year their exquisite, artisan releases bring pleasure to people all over the world, and it all started in 1982 when Sir Peter Michael founded the winery on a square mile of rocky volcanic ridges on the western face of Mount St. Helena. It's the only winery in Knights Valley!

From the beginning, Sir Peter Michael has given his winemakers carte blanche, starting with the original winemaker Helen Turley, followed by Mark Aubert and Luc Morlet. Currently, winemaking is under the leadership of Nicolas Morlet, Luc's brother, whose extensive experience with Bordeaux and Burgundian style viticulture and winemaking lends itself well to the Peter Michael mission of producing single-vineyard, limited production bottlings from small, mountain vineyards.

This mixed case of Peter Michael Chardonnays offers you the chance to take home a splendid display of the Peter Michael portfolio. Four different cuvées from recent vintages, each with its own expert elegance make this case a dream come true. Peter Michael set the standard and carved a path for the high-quality potential of California Chardonnay, and the wines never fail to impress. Let the bidding war commence!

LOT 113

DREAM COME TRUE – PETER MICHAEL CHARDONNAY

This wine lot includes the following 12 bottles of Chardonnay from Peter Michael Winery:

- Belle Côte 2016
- Belle Côte 2017
- Belle Côte 2018
- Cuvée Indigène 2017
- Cuvée Indigène 2018
- Cuvée Indigène 2019
- La Carrière 2015
- La Carrière 2016
- La Carrière 2017
- Ma Belle-Fille 2015
- Ma Belle-Fille 2016
- Ma Belle-Fille 2017

Cuvée Indigène

Cuvée Indigène is chosen from the best barrels of Old Wente clone and displays the power, finesse and nuance of this renowned grape. It was named by Helen Turley in reference to the indigenous grape and the traditional practice of fermenting the grapes with the native yeasts occurring naturally on their skin.

La Carrière

La Carrière, or quarry, is named for the steep, rocky and shallow soils found at the high elevation and the vineyard’s distinctive bowl-shaped top section.

Belle Côte

Belle Côte, meaning beautiful slope is aptly named as the grapes for Belle Côte are grown at 1,700 to 1,800 feet above sea level. The high elevation, in combination with a more sheltered site, create conditions for a long and slow ripening.

Ma Belle-Fille

Ma Belle-Fille was named by Sir Peter as a warm tribute to Emily Michael, his daughter-in-law and mother of the third generation of the family. Paul describes the wine as beautiful, generous and complex, which we think is an apt description of Emily.

Donated by Pam & Keith Browning

CHAPPELLET VINEYARD
BLAKESLEY & CYRIL CHAPPELLET
LUCCHESI BOOTMAKERS
UNIVERSAL MUSIC NASHVILLE
JEFFERSON'S BOURBON
JEFF RUBY'S STEAKHOUSE
TREY ZOELLER
CHEESEGAL

Welcome to Nashville, Blakesley & Cyril Chappellet! You certainly know how to pull out all the stops Nashville-style with this generous donation! Thank you Chappellet, Lucchese Bootmakers, Universal Music Nashville, Jefferson's Bourbon, Jeff Ruby's Steakhouse and the CheeseGal for creating an unforgettable experience!

Blakesley and Cyril Chappellet invite you to join them on Tuesday, April 19, 2022 in Lucchese's private music loft in the Gulch for a boot stompin' evening of music, wine, and bourbon, followed by dinner for 10 including the Chappellets at Jeff Ruby's Steakhouse. Two high bidding couples will get a custom pair of Lucchese boots while a Universal Nashville recording artist plays songs for the group and the Chappellets pour a bottle or two.

These Boots are Made for... Walking!

And that's just what Lucchese will do! Since 1883 Lucchese Bootmakers have been hand crafting some of the finest boots in America. Here is the chance to design your very own bespoke pair of Lucchese boots from the sole up with your colors, materials, stitching, and heel and toe styles. Two pair of custom boots are available for the buyers, and guests who aren't designing their own boots can still step into a pair of handcrafted boots with a \$500 Lucchese gift certificate.

LOT 114

THESE BOOTS ARE MADE FOR... EVERYTHING!

**Buy-A-Spot for this
unique experience**

- Tuesday, April 19, 2022
- Lucchese in the Gulch

A total of 2 spots will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 1 pair of custom Lucchese boots
- Three \$500 Lucchese Gift Certificates
- Chappellet Pritchard Hill 43 Cabernet Sauvignon 2010 (1.5L)
- Chappellet Pritchard Hill 51 Cabernet Sauvignon 2018 (1.5L)
- 10th Anniversary Pairings custom etched bottle of Jefferson's Reserve Pritchard Hill Cask Finished Bourbon
- Plus the opportunity to invite a couple along to enjoy the shopping, private concert, wine and bourbon tasting, and dinner with the Chappellets!

If you are interested in purchasing both spots, please hold up two fingers when bidding.

These Boots are Made for... Dancing!

To set the mood and inspire the boot design, you'll be serenaded by a top Country music recording artist from Universal Music, home to celebrated artists like Chris Stapleton and Shania Twain and remarkable up-and-comers in Lauren Alaina, Priscilla Block, Parker McCollum, and Maddie & Tae.

These Boots are Made for... Drinking!

The Chappellets certainly won't let you go thirsty. They'll pull the cork on some of their legendary wines and also be joined by Trey Zoeller, founder of Jefferson's Bourbon, who will pour the bourbon they collaborate on. You also won't go hungry, because Nashville's own CheeseGal will provide nibbles at Lucchese. After the musical performance, y'all will head to Jeff Ruby's, arguably Nashville's best steakhouse with an extraordinary reputation for delivering impeccable dining experiences. There your group will enjoy dinner paired with more great wines and bourbon.

These Boots are Made for... More!

Because they don't want to leave you wanting more, the Chappellets will send you home tonight with some very special magnums of Cabernet. Crafted exclusively for charity events and not available for sale, their vintage series Cabernets are limited in production and truly outstanding. The 2010 Pritchard 43 and the 2018 Pritchard 51 commemorate their 43rd and 51st harvests from their iconic Pritchard Hill estate. Not to be outdone, Jefferson's Reserve has custom etched two unique one-of-a-kind bottles of their Pritchard Hill Cask Finished bourbon to celebrate Pairings' 10th Anniversary.

This special lot is available Buy-A-Spot style, for two high-bidding couples. Each winning couple will get to invite another couple to join them. Four couples total will get to partake in this boot scootin' bash!

Are you ready boots? Start bidding!

LOT 114 – CONTINUED

THESE BOOTS ARE MADE FOR... EVERYTHING!

This lot includes the following for all participants:

- Wine, bourbon, and hors d'oeuvres with Blakesley and Cyril Chappellet and Trey Zoeller at Lucchese Loft in the Gulch on Tuesday, April 19, 2022
- Acoustic session with Universal Music recording artist
- Dinner at Jeff Ruby's Steakhouse with Blakesley and Cyril, featuring Chappellet wines

Plus, the following for each of the two high bidding couples:

- One pair of custom Lucchese boots (*not to exceed \$3,000 in value*)
- Three \$500 Lucchese Gift Certificates
- Chappellet Pritchard Hill 43 Cabernet Sauvignon 2010 (1.5L)
- Chappellet Pritchard Hill 51 Cabernet Sauvignon 2018 (1.5L)
- 10th Anniversary Pairings custom etched bottle of Jefferson's Reserve Pritchard Hill Cask Finished Bourbon

Restrictions: This Buy-A-Spot lot is available for two couples only. Each high bidding couple will receive the custom boots and wines listed above. They will also be able to invite one additional couple to attend the event, for a total of eight guests.

Donated by Blakesley & Cyril Chappellet, Chappellet Vineyard, Lucchese Bootmakers, Universal Music Nashville, Trey Zoeller, Jefferson's Bourbon, Jeff Ruby's Steakhouse, CheeseGal

LOT 115

EXPLORE OREGON AND GETAWAY TO WILLAMETTE VALLEY – A TASTY TRIP FOR 4 COUPLES

*This trip for 4 couples
includes:*

- 3-night stay at the private residence of Barbara Banke on the WillaKenzie Estate
- Driver provided for 2 days of tasting appointments

Tastings and Lunch

- Penner-Ash Wine Cellars
- Beaux Frères

Dinner

- Wine Paired Dinner at WillaKenzie Guest House

VIP Tastings

- WillaKenzie Estate
- Adelsheim Vineyards
- Gran Moraine Winery
- Nicolas-Jay
- Zena Crown Vineyard

Wine

- Zena Crown Vineyard Slope Pinot Noir 2017 (1.5L) (4 bottles)

ADELSHEIM VINEYARDS

BEAUX FRÈRES

GRAN MORAINÉ WINERY

NICOLAS-JAY

PENNER-ASH WINE CELLARS

WILLAKENZIE ESTATE

ZENA CROWN VINEYARD

FIRST NATURE TOURS

We speak from personal knowledge when we say Jackson Family Wines and Daniel Walsh know how to curate an unforgettable experience! Thank you to all of the Jackson Family wineries as well as our friends from Adelsheim Vineyards, Beaux Frères, Nicolas-Jay and First Nature Tours for your generosity in creating this adventure!

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 four couples and features several VIP experiences set against the backdrop of the gorgeous Willamette Valley. Nashville Wine Auction will help book your trip and provide a driver for your two days of tasting, while Daniel Walsh of Jackson Family Wines will greet you upon your arrival and act as host for your trip.

Day One

The adventure begins as you head from Portland Airport (PDX) to the **WillaKenzie Estate** in Willamette Valley wine country. Your accommodations are in the beautiful **private residence of Jackson Family Wines Chairman and Proprietor, Barbara Banke**, located on the WillaKenzie Estate. Daniel will welcome you with a tasting at WillaKenzie Estate which will conclude with oysters and bubbles at your accommodations in the Estate House. What a way to check in to your lodging!

Day Two

Soak in the morning ambiance as your driver arrives and whisks you to **Gran Moraine Winery**. Nestle into a rustic yet modern tasting room with floor to ceiling windows where you'll enjoy the expansive vineyard views. There you'll savor a cellar tour and lovely tasting with an array of Burgundian style Pinot Noir and Chardonnay.

You'll also get a bonus while at Gran Moraine, as the team will pour the wines of **Zena Crown Vineyards!** Having achieved a coveted spot on the *Wine Spectator* Top 100 Wines of 2021, Zena Crown has evolved from a sought-after single-vineyard designate for top producers like Beaux Frères, Soter, and Penner-Ash into a truly special label.

The next stop is **Penner-Ash Wine Cellars** where you'll dive in with an early afternoon tasting and boxed lunch. Here you will delight the palate with a beautifully curated flight of Penner-Ash wines. Did we mention the setting? All senses will be on fire as you enjoy food and wine surrounded by spectacular vineyard views on the patio at this hilltop winery.

After your tasting appointment, you'll conclude your day back at the WillaKenzie Estate House, where you will relax and enjoy the spectacular sunset with wines curated by Daniel and perfectly paired with the dinner that awaits.

Day Three

Begin the day at **Adelsheim Vineyards** for an elevated tasting experience. Founded in 1971 with an optimistic spirit and a lofty dream to create world-class Pinot Noir and Chardonnay in an undiscovered wine region, Adelsheim has obsessively pursued exceptional wines that celebrate the unique bounty of their estate vineyards. Adelsheim is a LIVE certified sustainable winery, and a seven-time *Wine & Spirits* Top 100 Winery.

The wines at your next stop are from our Pairings friends and known for top ratings and accolades: **Beaux Frères**. Enjoy a VIP tour and rustic lunch while tasting exceptional single-vineyard wines from the Beaux Frères estate. Since 1991, Beaux Frères has produced world-class Pinot Noir from small, well-balanced yields that represent the essence of their vineyards.

Conclude your afternoon with a very special experience at **Nicolas-Jay**. This winery is the story of a three-decade friendship between famed Burgundian winemaker Jean-Nicolas Meo and visionary music entrepreneur Jay Boberg, and their shared love of Oregon Pinot Noir. It is also the story of their desire to build something lasting together, while creating a distinctive expression of great Willamette Valley wine. Enjoy the Pinot Noir at their new home in Dundee Hills.

Day Four

Time to say good-bye to Willamette, knowing you are destined to return. The beauty of the wines and scenery will beckon you back.

Luckily, you don't have to wait for your trip to experience the wine! Tonight's winning bidder gets to take home four magnums (one for each couple) of Zena Crown Vineyard's wine that won #34 on *Wine Spectator* Wine of the Year 2021 list. It is the Slope Pinot Noir from 2017, and it will whet your whistle for Willamette!

Paddles up if you want to ExplOregon!

Restrictions: To be scheduled on a mutually agreeable date. Itinerary subject to change based on availability at time of booking. 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 Adelsheim Vineyards, Beaux Frères, Gran Moraine Winery, Nicolas-Jay, Penner-Ash Wine Cellars, WillaKenzie Estate, Zena Crown Vineyard, First Nature Tours

ANDREA & CHRIS DIAMANTIS
SUZANNE & SHANE PAVITT
LISA MAKI & DAVID OSBORN
CHEF JOSÉ GUTIERREZ
LYRIX WINES
PHIFER PAVITT WINES

How lucky we are to have such great friends come together to create such momentous experiences! Thank you Andrea, Chris, Suzanne, Shane, Lisa and David... You are truly professional party people!

Calling all the party people in the house! This opportunity is NOT for the faint of heart – but it is an opportunity for you to conquer your FOMO (that’s Fear Of Missing Out). If you’ve ever let an auction lot slip through your fingers and suffered from FOMO during the Live Auction, then this is the event for you!

When this group of people comes together to plan a special evening... You just know it will be an electrifying night! Join Andrea and Chris Diamantis, Lisa Maki and David Osborn, Suzanne and Shane Pavitt in the Diamantis’ new home on Friday, December 2, 2022 for a magical, musical, magnificent evening of food, wine, and fun.

Andrea and Chris Diamantis recently relocated to Nashville and have a self-described “little” wine project called Lyrix wines. We certainly have other descriptions for their amazing wines, and we are not alone – Antonio Galloni called Lyrix’s 2018 Houyi Vineyard Cabernet Sauvignon the most exciting debut he’s tasted this year, and critics gave it a 97+. We couldn’t be more excited to have the Diamantis’ embrace our mission as they debut Lyrix at Pairings and offer this incredible auction lot.

LOT 116

NO MO’ FOMO – EPIC DINNER FOR 12 PARTY PEOPLE

This dinner lot includes:

- Dinner for 12 plus your hosts at the home of Andrea & Chris Diamantis on Friday, December 2, 2022

Suzanne and Shane Pavitt have been such loyal supporters – the Date Night phenomenon that they have shared with the world has become a regular tradition for so many of the Nashville Wine Auction faithful! They'll be on hand to bring the party to life with both their effervescent presence and Phifer Pavitt wines.

Past Nashville Wine Auction Board Chair, Lisa Maki and her husband David Osborn will round out the list of sparkling hosts, and make sure your dinner is the one for the ages.

Creating that dinner for the ages will be Master Chef José Gutierrez! Chef Gutierrez's exceptional culinary creativity can be traced to his French heritage and Southern influences. Although native to France with Spanish roots, Chef José has been a Memphis resident for over 30 years and hence, a true Southerner. He was born in Provence, France and began his culinary career at the Professional Culinary School in Manosque, France. After school, he worked under the direction of several esteemed chefs and then trained with the celebrated chef Paul Bocuse, creator of Nouvelle Cuisine. After a distinguished, unparalleled 22-year career at the Peabody Hotel's Chez Phillipe, Chef Gutierrez and his wife Colleen started the wonderful Encore Restaurant in Memphis from 2005 to 2010. In 2010 he joined River Oaks restaurant, which he and Colleen now own. Chef José has expertly guided River Oaks to its status today as one of Memphis' premier eateries.

This dinner has it all... Amazing hosts, delicious wines, scrumptious cuisine, and a date far enough in advance you can dream about it all year long! The high bidder for this dinner will bring their group of 12 to the party, and forever conquer their fear of missing out.

Donated by Andrea & Chris Diamantis, Suzanne & Shane Pavitt, Lisa Maki & David Osborn, Lyrix Wines, Phifer Pavitt Wines, Chef José Gutierrez

LOT 117

RAISE YOUR PADDLE

Your donation will have a direct impact on the lives of cancer patients through these worthy organizations:

- American Cancer Society Memorial Foundation Hope Lodge
- Ascension Saint Thomas Foundation
- Gilda's Club Middle Tennessee
- HopeKids
- Leukemia & Lymphoma Society
- Make-A-Wish® Middle Tennessee
- PearlPoint Nutrition Services
- St. Jude Children's Research Hospital
- Vanderbilt-Ingram Cancer Center

Because we are left feeling helpless as we watch the terrible disease of cancer take its toll on family and friends.

Because we want to make a difference.

Because this year more than ever, your donation is critical.

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

For 43 years, Nashville Wine Auction has partnered with generous people like you to raise more than \$30 million for organizations directly related to treatment, patient care and the eradication of cancer. We invite you to align with the Nashville Wine Auction mission, and make a donation to fund the fight against cancer.

Every dollar you give will be 100% tax-deductible. Our goal will be to reach or exceed \$50,000.

Together we will make a difference.

LOT 118

TAKE THE LEAP! STAGS LEAP DISTRICT APPELLATION COLLECTION

This wine lot includes:

- 17 bottles of 2016 Cabernet Sauvignon listed in the description

TAYLOR FAMILY VINEYARDS

We raise a glass to Taylor Family Vineyards for sharing this collection from the historic Stags Leap Appellation and say thank you for supporting our mission!

Let's take a journey through one of the world's most prestigious destinations for Cabernet Sauvignon, a district horizontal of sorts, from 17 different producers all from the exceptional 2016 vintage. Let's head to the Stags Leap District, shall we?

Bounded to the east by the Stags Leap Palisades and to the west by gently rolling hills that flank the Silverado Trail lies a narrow strip of the valley floor, sectioned off from the main valley. The heat reflecting off the Palisades results in a significantly warmer climate than the adjacent Yountville appellation. The district's name comes from the legend that a great stag, being pursued by hunters, made a seemingly impossible leap between the two rocky peaks flanking each side. Determined not to waste any of this precious real estate, the Stags Leap wineries have covered the valley floor with a dense patchwork of vineyards, broken only by access roads and winery buildings.

The Stags Leap District Winegrowers is a non-profit association of neighboring vintners and growers, committed to educating enthusiasts about the appellation's sense of place and unique conditions of soil, climate, and exposure that are reflected in the excellence of its wines.

Each of these bottlings stands alone, but as a collective they tell a complete story of the Stags Leap District and showcase the hallmark characteristics of this region's wines – grace and power, lush texture and vibrant fruit, said Nancy Bialek, Executive Director of Stags Leap District Winegrowers.

The 2016 vintage began with a dry, warm winter and early spring in Napa Valley. Lingering summer warmth allowed our grapes to be harvested at optimal ripeness, resulting in vibrant wines with generous fruit and intensity.

The only offering of its kind created and sold exclusively by an AVA, this Appellation Collection showcases world-class winemaking and offers a unique opportunity for consumers to experience the nuances of each vintage through a complete horizontal set.

- Baldacci Family Vineyards Black Label Cabernet Sauvignon 2016
- Chimney Rock Winery Ganymede Vineyard Cabernet Sauvignon 2016
- Cliff Lede Vineyards Soul Fire Cabernet Sauvignon 2016
- Clos Du Val Hironnelle Vineyard Estate Cabernet Sauvignon 2016
- IIsley Vineyards Cabernet Sauvignon 2016
- Lindstrom Wines Cabernet Sauvignon 2016
- Malk Family Vineyards Cabernet Sauvignon 2016
- Odette Estate Winery Cabernet Sauvignon 2016
- Pine Ridge Vineyards Cabernet Sauvignon 2016
- Quixote Winery Cabernet Sauvignon 2016
- Regusci Winery 'The Elders' Cabernet Sauvignon 2016
- Shafer Vineyards One Point Five Cabernet Sauvignon 2016
- Silverado Vineyards SOLO Cabernet Sauvignon 2016
- Stag's Leap Wine Cellars FAY Vineyard Cabernet Sauvignon 2016
- Stags' Leap Winery The Leap Estate Cabernet Sauvignon 2016
- Steltzner Vineyards Cabernet Sauvignon 2016
- Taylor Family Vineyards Reserve Cabernet Sauvignon 2016

Donated by Taylor Family Vineyards

LOT 119

GETTING BETTER WITH AGE: PAIRINGS AND PINOT NOIR

This wine lot includes:

- 32 bottles of Pinot Noir from both California and Oregon as listed in the description

PAM & KEITH BROWNING

MELANIE & ROBERT CANSLER

LOREN CHUMLEY & SCOTT PETERSON

CHASE COLE

NANCY ALLEN & MARC GOLDSTONE

MARIAN & PAUL KARP

CARRIE LYNN KITKO & MATT LEAVITT

HOLLY & MARK WHALEY

We are positively peachy that these passionate pinotphiles have procured this incredible lot! Thank you from the bottom of our hearts!

A decade ago, back in 2013, two bright new vintages were born. Through careful tending and excellent storage, both have developed into well-rounded, complex, delights we are celebrating tonight: 2013 Pinot Noir and the Nashville Wine Auction's Pairings! We've put together this lot of 32 bottles of 2013 Pinot Noir from some of the most revered New World producers to toast getting even better with age.

When the inaugural Pairings was launched in 2013, the vineyards producing these great bottles were still asleep for the winter. And look at them now! Pairings has brought the Nashville Wine Auction into a new era of funding the fight against cancer, while these bottles have developed more complex, tantalizing bouquets that are aged to perfection.

The wines speak for themselves, as does your presence here tonight at Pairings. We invite you to celebrate the significance of a decade of hard work, maturation, and damn good wine!

California

- Au Bon Climat Isabelle Pinot Noir 2013
- Au Bon Climat Knox Alexander Pinot Noir 2013
- Barnett Vineyards Tina Marie Vineyard Pinot Noir 2013
- Blue Farm 1861 Vineyard Pinot Noir 2013
- Blue Farm Anne Katherina Vineyard Farmhouse Pinot Noir 2013
- Donelan Two Brothers Pinot Noir 2013 (2 bottles)
- Donum Angel Camp Pinot Noir 2013
- Donum East Slope Carneros Pinot Noir 2013
- Failla Savoy Vineyard Pinot Noir 2013
- Hirsch Vineyards Reserve Pinot Noir 2013
- Kosta Browne Sonoma Coast Pinot Noir 2013
- Peter Michael Clos du Ciel Pinot Noir 2013
- Peter Michael La Moulin Rouge Pinot Noir 2013
- Peter Michael Le Caprice Pinot Noir 2013
- Peter Michael Ma Danseuse Pinot Noir 2013
- Red Car Zephyr Farms Vineyard Pinot Noir 2013
- Rochioli Russian River Valley Pinot Noir 2013
- Sanford Winery Pinot Noir 2013 (1.5L)
- Sea Smoke Southing Pinot Noir 2013
- Williams Selyem Westside Road Neighbors Pinot Noir 2013

Oregon

- Beaux Frères Gran Moraine Pinot Noir 2013 (2 bottles)
- Beaux Frères Hyland Vineyard Pinot Noir 2013
- Beaux Frères The Upper Terrace Pinot Noir 2013 (2 bottles)
- Bergström 'Bergström Vineyard' Pinot Noir 2013
- Domaine Serene 'Côte Sud Vineyard' Pinot Noir 2013
- Evening Land Vineyards La Source Seven Springs Vineyard Pinot Noir 2013
- Ken Brown Zotovich Vineyard Pinot Noir 2013
- Penner-Ash Estate Vineyard Pinot Noir 2013
- Sabina Vineyards Pinot Noir 2013

Donated by Pam & Keith Browning, Melanie & Robert Cansler, Loren Chumley & Scott Peterson, Chase Cole, Nancy Allen & Marc Goldstone, Marian & Paul Karp, Carrie Lynn Kitko & Matt Leavitt, Holly & Mark Whaley

LOT 120

A FABULOUS REEVE-NING OF WINE AND FOOD

Event Details

- Saturday, June 18, 2022
- 6:30 pm
- At the home of Loren Chumley & Scott Peterson

Multisale for 20 Guests

- \$750 per spot

Please note: You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 201. 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.

LOREN CHUMLEY & SCOTT PETERSON

REEVE WINES

KELLY & NOAH DORRANCE

CHEF KEVIN RAMQUIST

We are so happy to have Kelly & Noah visit us in Nashville again! And Loren & Scott love to have Kevin Ramquist cooking in the kitchen. Thank you so much for this generous donation!

Listen up Pairings people! Your new Nashville Wine Auction CEO, Loren Chumley, and her husband Scott Peterson invite you to their beautiful home for a fabulous dinner celebrating Reeve Wines! They're bringing in Kelly and Noah Dorrance, the husband-and-wife collaborative behind Reeve, for the evening's festivities! Plus, they've secured Chef Kevin Ramquist to prepare the perfectly paired cuisine.

We've only got 20 seats available, so check your calendars for Saturday, June 18, 2022 and lock in your spot now!

Here's a little more about Reeve Wines. In 2015 Kelly and Noah launched Reeve Wines on a wild and rolling hillside estate property in Healdsburg, California, as an exploration of Noah's love for California wines with verve and intensity, produced from land that tells a story. What began as a creative outlet to complement the runaway success of Banshee Wines, the wine label Noah started with friends in 2009, soon grew to be something so singular it refused to be relegated to a side project.

Noah spearheads Reeve’s winemaking and production with the support of talented winemakers Ross Cobb (Cobb Wines, Hirsch, Flowers, Williams Selyem) and Katy Wilson (LaRue, Kamen, Flowers), forming a powerhouse combination of experience, passion, and ideas. Kelly is the mastermind behind the Reeve estate’s modern-rustic aesthetic and elevated-yet-casual hospitality program. Their small-production wines are honest and true to the vineyards and soils from which they grow, and the cool climates in which they ripen just to the edge of tension. They aim to dig deeper into the potential of California’s noble hillside Pinot Noir and Chardonnay plantings in the Anderson Valley, Mendocino County and Sonoma Coast’s diverse terroirs—and to experiment with winemaking techniques and lesser-known varietals, with a particular penchant for Italian grapes like Sangiovese, and soon Falanghina, the newly-grafted addition to Reeve’s growing acreage of estate vineyards.

In addition to the scrumptious wine and food, there have been rumblings that Scott will be opening his legendary “Bourbon Drawer” and Loren will be pulling out the bubbles for dessert. Raise your paddle for what’s bound to be a fabulous Reeve-ning!

Reeve Wines featured at dinner include:

- Rosé of Pinot Noir 2021
- Prism Riesling 2021
- Mirama Chardonnay 2020
- Tanbark Pinot Noir 2019
- Kiser Vineyard Pinot Noir 2019
- Windsor Oaks Sangiovese 2019

*Donated by Loren Chumley & Scott Peterson, Reeve Wines, Kelly & Noah Dorrance,
Chef Kevin Ramquist*

LOT 121

CRUSHING ON NAPA WITH CORNELL VINEYARDS AND FRIENDS

This trip for 6 includes:

- 4-night stay for 3 couples at the Cornell Vineyards Guest House
- Driver for 3 days of tasting appointments

Dinner

- At Guest House with Cornell Vineyards

Lunches

- Roy Estate
- Terra Valentine

VIP Tastings

- Fisher Vineyards
- Continuum Estate
- Hyde Vineyards
- Lithology
- William Cole Vineyards

Wine

- Cornell Vineyards Cabernet Sauvignon 2017 (1.5L) (3 bottles)

CONTINUUM ESTATE
CORNELL VINEYARDS
FANTESCA ESTATE & WINERY
FISHER VINEYARDS
HYDE VINEYARDS ESTATE WINERY
LITHOLOGY
ROY ESTATE
TERRA VALENTINE
WILLIAM COLE VINEYARDS

Wow what an incredible line up for the lucky bidder! Thank you Cornell Vineyards for the guest house and to all of these great wineries for these over-the-top experiences!

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 on their calendar. This is your chance to enjoy personalized visits and unique perspectives from several different wineries. Your home base will be the Guest House at Cornell Vineyards, and you can expect to experience Napa as a treasured VIP guest.

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

Day One

Arrive in Napa and head to the beautiful **Cornell Vineyards** in the Mayacamas Range just west of the Spring Mountain District. The Cornell Vineyards guest house is a newly renovated Spanish-style home, tucked away in a quiet corner of the 240-acre estate with access to private hiking trails. The spacious open plan home has three bedrooms and two bathrooms, an additional lounge, and a brand new chef grade kitchen.

Under the guidance of Elizabeth Tangney and *Vinous Media's* Winemaker of the Year, Françoise Peschon, Cornell Vineyards strives to make a Cabernet Sauvignon that is faithful to the diversity of the land on which they reside. Indeed, Cornell was hailed by Antonio Galloni as “One of the most exciting and dynamic estate wineries in northern California.” You’ll check in with these trend-setters and then enjoy a chef-prepared dinner paired with Cornell’s wines that, weather permitting, will take place on the back deck of the Vineyard House overlooking the estate and the Russian River Valley beyond.

Day Two

Today is all about life on the mountain. Your first appointment is just down the road at **Fisher Vineyards**. For five decades, they have remained steadfast in their mission to produce wines that pay tribute to the land, as they strive for classic balance and style that transcends time. Taste for yourself at Fisher!

Next, head up to the highest peak on Spring Mountain for your lunch appointment with **Terra Valentine**. The views are expansive views and stretch from Mt. Tam in Marin to the Sonoma Coast range to the Napa Valley, with the Palisades and Mount St. Helena as the backdrop. Competing with the view in the foreground will be Terra Valentine’s array of tantalizing red wines paired with lunch. This experience is like no other!

Keeping the mountain theme alive, your next appointment is at **Fantesca Estate & Winery**. Upon arrival, guests are greeted by an estate host to explore stunning Spring Mountain views and savor world-class wines crafted by Heidi Barrett and Tony Arcudi. The unparalleled hospitality and scenery of Fantesca’s historical Cabernet vineyard will leave you with memories to last a lifetime.

Day Three

Enjoy a drive through wine country on your way to Pritchard Hill and **Continuum Estate**. There you’ll enjoy a private, immersive tour of Continuum Estate’s Sage Mountain Vineyard and winery. Following the tour, guests will enjoy a seated tasting of the winery’s current Continuum and Novicius vintages paired with local artisan cheese.

Your next tasting experience will be with **Roy Estate**. 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.” There you’ll enjoy a private tasting followed by a picnic lunch.

Just a little further south you'll find a real gem. Chances are you've had fruit from **Hyde Vineyards Estate Winery** without even knowing it. Founded by Larry Hyde in 1979, Hyde Vineyards produces some of the most coveted grapes in Napa Valley. Selling fruit to over 35 different wineries, Hyde Vineyards retains a small quantity of vines for their estate wine program. Discover these lovely wines during a private tour and tasting at their estate in Carneros.

Day Four

Begin your day with the study of the general physical characteristics of rocks, more commonly known as **Lithology**. With names like Alejandro Bulgheroni, Philippe Melka, Beckstoffers To Kalon and Dr. Crane in their lineup, we can guarantee this VIP tour and tasting will be spectacular.

Your lunch appointment is open today! Head to St. Helena and check out Acacia House, Archetype or maybe even stop by The Model Bakery. You have a bit of time to visit the shops before heading out to your afternoon appointment. And if you are feeling really adventurous, your new friends at Fisher Vineyards could set you up with a tasting appointment at Mad Fritz Brewery!

The historic estate of **William Cole Vineyards** is the next stop. A Pairings favorite, William Cole Vineyards has been a family-operated winery consisting of small production, exquisite wines for decades. You'll love learning about their property and wines during the private tour and tasting with a cheese and charcuterie pairing.

Day Five

Wave goodbye to Cornell Vineyards and your new friends in Napa, 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!

Restrictions: To be scheduled on a mutually agreeable date. Itinerary subject to change based on availability at time of booking. 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 Cornell Vineyards, Fisher Vineyards, Continuum Estate, Roy Estate, William Cole Vineyards, Terra Valentine, Hyde Vineyards Estate Winery, Lithology, Fantesca Estate & Winery

AMY & FRANK GARRISON

Ah, Beychevelle! Thank you Amy & Frank for this dazzling donation!

Ah Beychevelle, what a beauty. Quite literally, in fact. Those who are lucky enough to visit the estate with its classic architecture and stunning gardens understand why it's often called the Versailles of Bordeaux. When the Duke of Epernon owned the estate in the 1600s, all the ships sailing past the estate were ordered to lower their sails as a sign of respect. "Beychevelle" when translated from the dialect of the times, which was Baisse Voile, means "lower the sails." This is the inspiration for the Château's name and label design and is honored with the statue of the boat in the garden, at the rear of the estate.

The 2000 Beychevelle has, not surprisingly, reflected the beauty and prestige of its illustrious estate. *Wine Enthusiast* notes, "If any wine could be described as beautiful, then Beychevelle is beautiful. Its flavors of licorice and blackcurrant are smooth and opulent, well proportioned. The texture is rich, ripe and generous." (RV 92)

Out of large format bottles, their beauty is sure to be well preserved. Bid on this lot to take home six magnums of beautiful Beychevelle!

Donated by Amy & Frank Garrison

LOT 122

BEYCHEVELLE THE BEAUTIMOUS

This wine lot includes:

- Château Beychevelle
2000 (1.5L) (6 bottles)

LOT 123

CHARDONNAY ALL DAY, EVERY DAY

This wine lot includes:

- 18 bottles of high-end California Chardonnay as listed in the description

PAM & KEITH BROWNING
LOREN CHUMLEY & SCOTT PETERSON
NOELLE DAUGHERTY & JACK ERTER
KRISTEN & BRIAN JUNGHANS
CARRIE LYNN KITKO & MATT LEAVITT
LISA MAKI & DAVID OSBORN
ELLIE & ERIC OSBORNE
SHARON & BILL PIPER
HOLLY & MARK WHALEY
CHRISTIE WILSON

A tip of the hat? A pat on the back? How many ways can we thank this group of generous donors whose names you see throughout this catalog? Your support means the world to us!

Chardonnay: the red wine of white wines. So compelling, so complex, so interesting. There's nothing more alluring than a crisp glass of Chardonnay to quench any thirst. There's nothing more intriguing than Chardonnay's expression of terroir. It's a blank canvas, awaiting an artist to capture its expression of terroir without obscuring it. That's why we leave it to the professionals, and that's also why we can't get this lot off our minds!

From acclaimed producers like Staglin, Aubert, Kistler, and Peter Michael, these bottles came from skilled hands, through the stewards of our Nashville Wine Auction donors, and will finish their journey as the ultimate amalgamation of prestigious Chardonnay for the cellar of one lucky bidder!

The time has come to raise your paddle and claim your Chardonnay!

- Arista Banfield Vineyard Chardonnay 2016
- Aubert Wines Chardonnay 2018
- Aubert Wines Eastside Vineyard Chardonnay 2018 (2 Bottles)
- Aubert Wines Larry Hyde & Sons Vineyard Chardonnay 2018
- Aubert Wines Park Avenue Chardonnay 2019 (2 bottles)
- Kistler Vineyards Durell Vineyard Chardonnay 2013
- Kistler Vineyards Hudson Vineyard Chardonnay 2013
- Kistler Vineyards 'Kistler Vineyard' Chardonnay 2017
- Kistler Vineyards Stone Flat Vineyard Chardonnay 2019
- Kistler Vineyards Vine Hill Vineyard Chardonnay 2016
- Lyrix Brown Ranch Chardonnay 2017
- Peter Michael 'Belle Côte' Chardonnay 2019
- Peter Michael 'Belle Côte' Chardonnay 2016
- Peter Michael 'La Carrière' Chardonnay 2016
- Senses Charles Heintz Vineyard Chardonnay 2019
- Staglin Family Vineyard Estate Chardonnay 2018

Donated by Pam & Keith Browning, Loren Chumley & Scott Peterson, Noelle Daugherty & Jack Erter, Kristen & Brian Junghans, Carrie Lynn Kitko & Matt Leavitt, Lisa Maki & David Osborn, Ellie & Eric Osborne, Sharon & Bill Piper, Holly & Mark Whaley, Christie Wilson

LOT 124

EXPLORING THE WINE-TIME CONTINUUM

Buy-A-Spot at this dinner

- Saturday, June 4, 2022
- 6:30 pm
- At the home of Jenn & Chris Cordes

A total of 9 spots for couples will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 2 seats at the dinner
- 2 pours of each wine

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

No shared pours.

PAM & STEVE TAYLOR

CARISSA MONDAVI

JENN & CHRIS CORDES

CHEF BURKE CONLEY

How is it possible that Pam & Steve Taylor continue to pull out all the stops to create these marvelous opportunities! Thanks so much to Jenn & Chris Cordes for opening their beautiful home and to Carissa Mondavi for making this an unforgettable experience!

Saturday, June 4, 2022. Clear your calendars. Trust us.

Continuum, aka Napa royalty, is coming to Nashville, and we're serving up every vintage ever made. Pam and Steve Taylor have pulled all the Continuum from their cellar for the occasion. Jenn and Chris Cordes are graciously hosting, and Chef Burke Conley is stepping up to prepare a dinner to rival such an incredible line up! There's no one we trust more for the job. If that's not all, Continuum is sending Carissa Mondavi to join as the evening's guest of honor!

Shall we expound upon Napa royalty? Let's. Continuum is a partnership between Tim Mondavi, his sister Marcia, and originally with the late Margrit and Robert Mondavi. The culmination of four generations of Mondavi winemaking. The Mondavi family is a foundational part of the rich viticulture history in the Napa Valley and today are one of Napa's most well-respected winemaking families. Continuum is a tribute to their family heritage and builds upon the decades of experience they have accumulated in the California and International wine industry. They have no plans to become a large winery either. They'd rather concentrate their efforts on a single vintage of small production hand crafted premium wine.

In addition to this impressive vertical of Continuum, Pam and Steve have included one course of the illusive Novicium Wines, Continuum's Sage Mountain Vineyard bottling, for good measure!

Raise your paddles to explore the Wine-Time Continuum! Only 9 couples can attend, so don't miss your chance.

With the exception of the 2005 Continuum and the Novicium, all of the following wines will be poured from magnum:

- Krug Brut Grande Cuvée
- Continuum Proprietary Red 2005
- Continuum Proprietary Red 2006
- Continuum Proprietary Red 2007
- Continuum Proprietary Red 2008
- Continuum Proprietary Red 2009
- Continuum Proprietary Red 2010
- Continuum Proprietary Red 2011
- Continuum Proprietary Red 2012
- Continuum Proprietary Red 2013
- Continuum Proprietary Red 2014
- Continuum Proprietary Red 2015
- Continuum Proprietary Red 2016
- Continuum Proprietary Red 2017
- Continuum Proprietary Red 2018
- Continuum Proprietary Red 2019
- Continuum Novicium 2016
- Continuum Novicium 2017
- Continuum Novicium 2018
- Continuum Novicium 2019
- Château d'Yquem 1990

Donated by Pam & Steve Taylor, Carissa Mondavi, Jenn & Chris Cordes, Chef Burke Conley

LOT 125

HEED THE SIREN SONG OF SONOMA WITH REEVE, LOMBARDI, SENSES, AND MORE!

This trip for 6 includes:

- 3-night stay for 3 couples at Reeve Villa in Sonoma
- Driver for two days of tasting appointments

Dinner and Tasting

- Lombardi at Valette

Lunch and Tasting

- Reeve Wines

VIP Tastings

- Kistler Vineyards
- Kosta Browne
- Williams Selyem
- Senses Wines

Wines (to be delivered after the auction)

- Senses Wines 'Tenth Stop' Chardonnay 2018 (2 bottles)
- Senses Wines Terra de Promissio Pinot Noir 2018 (2 bottles)
- Senses Wines 'Day One' Estate Pinot Noir 2019 (2 bottles)
- Lombardi Sonoma Coast Pinot Noir (1.5L) (3 bottles)

REEVE WINES

LOMBARDI WINES

SENSES WINES

KISTLER VINEYARDS

WILLIAMS SELYEM

KOSTA BROWNE

Rooms with a view and stellar wines in the glass! Thank you Reeve, Lombardi, Senses, Kistler, Kosta Browne, and Williams Selyem for sharing your bounty! These will be lucky bidders indeed.

Oh, Sonoma. How can one resist the siren song of your sun-dappled slopes and tantalizing vines? One cannot! Get there post haste thanks to this fantastic itinerary showcasing Sonoma superstars! Gather a group of six friends and select your travel date. Nashville Wine Auction will set up your three-day schedule of fantastic tastings and meals that all highlight the best of Sonoma Wine Country.

Day One

Your tasting itinerary begins with a bang before you even check into your lodging. With the tagline, "Obsessed with Pinot Noir," your first stop sets the tone for your Sonoma exploration. **Kosta Browne** claims, "For serious Pinot drinkers – this is nirvana." We think you'll find that to be accurate! Settle in for a private and seated experience in which you move through an in-depth tasting of KB's most exclusive Pinot Noirs and Chardonnays.

Arrive at your luxurious accommodations in the **Reeve Wines Villa**. Located on a magical 55-acre property with sweeping views of the Dry Creek Valley floor, this four-bedroom, three-bathroom luxury villa is just ten minutes from downtown Healdsburg. You get all the charming amenities of country life—stars, peace, beauty, views, farm animals—while being only minutes away from the bustle of Healdsburg, and surrounding wine country and outdoor activities.

The villa has four king bedrooms, three full bathrooms with showers, DirecTV, WiFi, SONOS, three gas fireplaces, a wine cellar, media room, washer and dryer, and full kitchen with prep area. The outdoor living space has a pool, hot tub, covered patio with a wood burning fireplace, full kitchen, and absolutely gorgeous sunsets.

Day Two

No better way to start the day, than with lovely Chardonnay! (And probably some Pinot Noir as well!) Head toward Sebastopol and stop by **Kistler Vineyards** and their 60-acre Trenton Roadhouse property. There you'll be treated to an in-depth tasting of their Chardonnay and Pinot Noir which are crafted utilizing classic Burgundian techniques.

Next, you'll get a taste of **Williams Selyem**, Sonoma's Pinot Noir powerhouse (and probably some Chardonnay as well!) Learn about their handcrafted and "Respect the grapes and the wines will always reward your efforts" philosophy. This private tour and tasting at the Williams Selyem estate comes with immediate membership on The WS List with an allocation for the next release. Score!

You'll want a light lunch today, and perhaps a nap. You've got to rest up for dinner!

This amazing day concludes with a fanciful culinary experience at the critically acclaimed Valette, widely recognized as one of the best restaurants in Healdsburg. Chef/Proprietor, Dustin Valette will prepare a five-course VIP tasting menu perfectly paired with Lombardi wines. And, to sweeten the deal, your host for the evening will be the man himself... Tony Lombardi. Each couple will receive a parting gift from Tony, a signed magnum of Lombardi Pinot Noir. Talk about a great night!

Day Three

Today allows for a slow start to sleep off the party from the night before. After quality time at the villa, you'll join Noah and Kelly Dorrance, the husband-and-wife collaborative behind **Reeve Wines** at the winery. There you'll have a lovely lunch that features Reeve: small-production wines crafted from fruit grown on their estate and sourced from some of the most coveted vineyards in Northern California. Launched in 2015, Reeve Wines is an exploration of Noah's love for California wines with verve and intensity, produced from land that tells a story. What began as a creative outlet to complement the runaway success of Banshee Wines, the wine label Noah started with friends in 2009, soon grew to be something so singular it refused to be relegated to a side project.

After lunch, you'll come to your senses, and literally, go visit Senses! Meet up with Christopher L. Strieter at **Senses Wines** for a special VIP experience. Tour the B.A. Thieriot Estate and also get to taste the magnificent wines. Perhaps more importantly... With this visit you'll bypass the multi-year waiting list and get front row access to the Senses mailing list. Another score! And, to whet your appetite for these wines, Christopher will send six of these highly sought-after bottles to your door following the auction.

Day Four

Say goodbye to your luxury villa and Sonoma County faced with the decision to either return to Nashville or stay the weekend for more exploration in Wine Country. Either way, Sonoma is now a part of your soul, and you'll have memories to last a lifetime.

Restrictions: 3-night stay must begin on a Monday . Itinerary subject to availability. Must be fulfilled within a year of purchase and cannot be scheduled during September or October. 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 Kosta Browne, Kistler Vineyards, Lombardi Wines, Reeve Wines, Senses Wines, Williams Selyem

How can we say thank you enough to our awesome Pairings Co-Chairs Ellie & Eric Osborne! You have had such a spectacular impact on this year's Pairings and we are so grateful!

What's better than having a well-rounded and perfectly stocked cellar? When someone does the heavy lifting for you!

Pairings Co-Chairs Ellie and Eric Osborne have shouldered the burden of selecting a fabulous assortment of their favorite reds (from their own perfectly stocked cellar) for one lucky bidder to take home tonight! If you've been looking to spice up your cellar with standout New World reds, then this is the lot for you! Multiple varietals from noteworthy producers like Burgess, A. Rafanelli, Corison, Failla, and Peacock. From robust Cabernets to delicate Pinot Noirs, well-rounded Syrahs to expressive Zinfandels, this lot features red blends galore!

We invite you to peruse the list of 30 hand-selected bottles and prepare your paddles for a bidding bonanza!

Pinot Noir

- Failla Hirsch Vineyard Pinot Noir 2019
- Failla Keefer Ranch Pinot Noir 2018
- Failla Lola Pinot Noir 2017
- Failla Occidental Ridge Sonoma Coast Pinot Noir 2019
- Failla Peay Vineyard Pinot Noir 2019 (2 bottles)
- Peacock Family Vineyard Pinot Noir 2018

LOT 126

CELLAR STOCKER: RED WINE BONANZA

This wine lot includes:

- 30 bottles of red wines as listed in the description

Cabernet Sauvignon

- A. Rafanelli Cabernet Sauvignon 2017
- Burgess Haymaker Vineyard Cabernet Sauvignon 2017 (2 bottles)
- Burgess Hillside Vineyards Cabernet Sauvignon 2014
- Burgess Library Release Estate Vineyards Cabernet Sauvignon 2009
- Corison Cabernet Sauvignon 2016
- Corison Cabernet Sauvignon 2018
- Corison Kronos Vineyard Cabernet Sauvignon 2016
- Corison Kronos Vineyard Cabernet Sauvignon 2017
- Ghost Block Estate Cabernet Sauvignon 2018
- Kamen Estate Moon Mountain District Cabernet Sauvignon 2018 (2 bottles)
- Peacock Family Vineyard Cabernet Sauvignon 2014
- Selah Cabernet Sauvignon 2017
- Sojourn Cuvée Home Ranch Cabernet Sauvignon 2018

Red Wine Varietals

- Burgess 1880 Estate Vineyard Cabernet Franc 2017
- Burgess Haymaker Vineyard Malbec 2017
- Burgess Mountaineer Estate Vineyards Red 2014

Syrah

- Burgess Estate Vineyards Syrah 2013
- Peay Vineyards La Bruma Syrah 2018

Zinfandel

- A. Rafanelli Zinfandel 2017 (2 bottles)
- A. Rafanelli Zinfandel 2018

Donated by Ellie & Eric Osborne

AMULET ESTATE

Thank you so much for joining us in Nashville, Nathan and Shawn! We are grateful for this generous lot!

For those who are lucky enough to attend Amulet Estate's vintner dinner this year, this lot is the perfect complement! And for those who missed the opportunity, here's your chance to make up for it!

Amulet Estate cordially invites you to their stunning estate for a private tour and tasting, led by none other than winemaker Shawn Johnson. You'll tour the state-of-the-art facility, enjoy a barrel tasting and seated tasting of current release wines.

In addition to a VIP visit and tasting, you'll leave tonight with a magnum of their inaugural Amulet Estate Red 2018, a wine that is not released for consumers. This is the last bottling to be named Mockingbird. They only made a small amount of this incredibly rare wine, and opportunities to procure it literally do not come around. Ever.

Amulet Estate was formerly the Tuck Beckstoffer Estate until it transferred hands in 2018. The word amulet comes from the Latin word amuletum, which means an object that provides good fortune or a good luck charm. More than a talisman, the true mark of the Amulet Estate portfolio is a nod to the pioneering spirit of early Napa Valley viticulture and a deep respect for the land. Sourced from carefully selected vineyard sites, each single vineyard varietal is an elegant expression of Napa Valley terroir.

Amulet is both up and coming and already insanely noteworthy. For those who are in the know (and let's be honest, with this crowd, there's a lot of you in that category), Amulet Estate is a lucky get. So who's feeling lucky tonight??

Donated by Amulet Estate

LOT 127

GOOD FORTUNE AND AMULET ESTATE

This lot includes:

- Amulet Estate Mockingbird Red Wine 2018 (1.5L)
- VIP Tour for 8 at Amulet Estate with Winemaker

LOT 128

VISITING SAN DIEGO WITH NASHVILLE WINE AUCTION FAITHFUL, DIANE & SAM

This trip for 3 couples takes place on Friday, August 26 - Sunday, August 28, 2022 and includes:

- 2-night stay at the US Grant Hotel in San Diego
- Dinner for 6 at the home of Diane & Sam Madison-Jammal featuring wines listed in description
- Harbor Tour Tickets for 6
- San Diego Zoo Tickets for 6

DIANE & SAM MADISON-JAMMAL
CHEF KEVIN RAMQUIST

Thank you to our dear friends, Diane & Sam, for opening their home and their cellar for our winning bidders! We are so grateful for your longstanding support of the auction. And thank you to our beloved Kevin Ramquist for going the distance!!

The Nashville Wine Auction satellite office in San Diego is ready for business! Three lucky couples are cordially invited to visit our West Coast branch managers (and Nashville Wine Auction faithful), Diane & Sam Madison-Jammal. They have planned all the details, from lodging to activities and, of course they have included a fabulous wine dinner! Transported to San Diego just for this special dinner is Nashville Wine Auction favorite, Chef Kevin Ramquist who will prepare a wine dinner for the ages.

And just who are Diane & Sam Madison-Jammal? Well, they are wine-lovers and loyal supporters of NWA who used to live in Nashville. Diane served on the Board of Directors from 2010-2013, serving two of those years as Board Chair. Despite moving to San Diego in 2014, Diane & Sam have remained active in the auction. Last November they came to town for *Vintage 2005 Another Monumental Tasting of Bordeaux*. Needless to say, they fell in love with Chef Ramquist's cooking and felt compelled to brainstorm this awesome lot for auction!

More about said awesome auction lot... On Friday, August 26, 2022 you'll arrive in the land of miles and miles of pristine white beaches, and check in to the luxurious US Grant Hotel. Located near San Diego's vibrant Gaslamp Quarter, this property provides an ideal location from which to explore the city. Iconic attractions like the San Diego Zoo, Petco Park and Balboa Park are situated nearby, providing ample opportunities for adventure.

A San Diego harbor tour is the perfect way to see the sights — from historic landmarks to marine wildlife. Which is good, because that is what you have planned for Saturday! When it's time to hop off the boat, you'll be hungry. Which is also good, because you'll meet up at Diane and Sam's house for a fantastic meal from Chef Kevin.

Dinner will feature selections from the Madison-Jammal cellar, including:

- Dom Pérignon 2010
- Château Montelana Cabernet Sauvignon 2005
- Château Montelana Cabernet Sauvignon 2006
- Château Montelana Cabernet Sauvignon 2007
- Château Montelana Cabernet Sauvignon 2008
- Dow's Vintage Port 1994

Party bonus! This trip also includes tickets to the infamous San Diego Zoo. Considering it is almost a full day visit, you can choose to extend your trip to take the time to visit the zoo or try to squeeze it in on Friday when you arrive.

Get those paddles in the air so you can toast with Diane, Sam, and Chef Kevin in San Diego!

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. Zoo tickets include one visit to the San Diego Zoo®, Guided Bus Tour, Kangaroo Express Bus, Skyfari Aerial Tram, (subject to availability), and all regularly scheduled shows.

Donated by Diane & Sam Madison-Jammal, Chef Kevin Ramquist

LOT 129

THE GRILL AND THE GLASS, A BARBECUE WINE DINNER

Buy-A-Spot at this dinner

- Thursday, June 16, 2022
- 7:00 pm
- At the Peg Leg Porker Culinary Loft in the Gulch

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.

VALERIE & ADAM LANDA

CHEF CAREY BRINGLE

Valerie & Adam... Y'all just know how to put on a good time and we are so lucky to have you put your talents to work in support of our mission. Thank you! And thank you also to Chef Carey and the Peg Leg Porker for what will be a true finger-licking good time!

This isn't your typical fine wine dinner. Discard any thoughts you may have of white tablecloths, candlelit tables, and perhaps even silverware for that matter. While we're leaving all formality at the front door, we're definitely not skimping on the fantastic food, top tier wines, and inevitable fun times. If you're down to get a little dirty, then this is the dinner for you!

Only twelve lucky bidders will get to join, so prepare your paddles! On Thursday, June 16, 2022 Chef Carey Bringle of the Peg Leg Porker in The Gulch is serving up an array of smoked BBQ delights in the Culinary Loft! Described by Nashville Guru as an exclusive spot for visiting celebrity chefs and exclusive dinner events, the Culinary Loft will serve as the backdrop for an evening of finger licking, wet wipes, and – of course – wine!

When Chef Carey Bringle was in high school, he lost his leg to osteosarcoma. Bringle has never let that slow him down in his quest for domination in the world of competitive barbecue, which the award-winning chef maintains while running a restaurant and whiskey biz. That's a testament to his strength, and the fact that he has such an upbeat attitude about his battle with cancer is a demonstration of his character. It is also why this dinner will be even more fitting for the Nashville Wine Auction cause.

Adding to the evening's uniqueness is the lineup of wines provided by hosts Valerie and Adam Landa. These special bottles have been selected to create masterful pairings with Chef Bringle's cuisine, and create an experience you'll never forget.

What wine you ask? This wine:

- Dönnhoff Niederhäuser Klamm Riesling Kabinett 2018
- Carlisle Winery Papera Vineyard Zinfandel 2016
- Walter Hansel Winery The North Slope Vineyard Pinot Noir 2015
- Sea Smoke Southing Pinot Noir 2016
- Outpost Cabernet Sauvignon 2015
- Château Doisy-Daëne 2014

And we would be kidding ourselves if there wasn't the likelihood of Peg Leg Porker Bourbon making an appearance as well. Lucky bidders, indeed.

Donated by Valerie & Adam Landa, Chef Carey Bringle

LOT 130

THE UNICORN OF THE RUSSIAN RIVER VALLEY: CIRQ AND CHEV

*This trip for 2 couples
includes:*

- 2-night stay at CIRQ's new estate home
- Private tour and barrel tasting at CIRQ with Founders Sarah & Michael Browne
- Private 5-course dinner prepared by Chef Charlie Palmer paired with CIRQ and CHEV wines at the estate
- Priority access to CIRQ's multi-year waiting list
- First in line access to CHEV wines upon release
- CIRQ Treehouse Pinot Noir 2016 (1.5L) (4 bottles)
- CHEV Russian River Valley Pinot Noir 2018 (1.5L) (4 bottles)

CIRQ ESTATE

CHEV

SARAH & MICHAEL BROWNE

We have seen the house, we have toured the property and we will squeal with delight for the lucky bidder of this lot! Thank you so much to CIRQ Estate, CHEV, and Browne Family Wines! We are thrilled to have you join us at Pairings.

In the world of wine, we talk a lot about unicorn wine. But what about unicorn experiences??

Hold onto your hats, this rare VIP lot is about to live up to unicorn status. California legend Michael Browne embarked on some very special passion projects: CIRQ and CHEV in the Russian River Valley. Everything grows well there: trees, flowers, fish, bees, butterflies, jackrabbits — and people. Mother nature simply brings a bounty of life so unique to this region. Blame it on the rare microclimate and the Pacific Coastal moderate temperatures — it's perfect Chardonnay and Pinot Noir growing conditions.

Sparked by Browne's love of old school workmanship, from classic cars to vintage clocks, CHEV pays homage to bygone days when the raw was hand-wrought to expert precision. Just like their grapes — exquisitely grown by master farmers, curated from renowned sites, and refined to delicious detail in the family shop. At CIRQ, their goal persists: to craft the finest Pinot Noir possible from exceptional vineyards from our backyard- the ultimate expression of this magical region.

Now this VIP lot offers two couples the opportunity to join Sarah and Michael Browne at their brand new CIRQ estate home for a two-night stay overlooking spectacular panoramic views of the Russian River Valley. Sarah and Michael will lead you through a private tour and barrel tasting at CIRQ, followed by a private dinner prepared by critically acclaimed Chef Charlie Palmer. He's preparing a five course, exclusive tasting menu that's perfectly paired with CIRQ and CHEV wines.

And if that's not unicorn enough, you'll go home with four etched library magnums of CIRQ Treehouse 2016 Pinot Noir and four etched magnums of CHEV Russian River Valley 2018 Pinot Noir (psst, it's not even released yet). You'll get priority access to CIRQ's multi-year waiting list PLUS first in line access to CHEV wines upon release.

Phew, that's a lot of unicorn! Let's get to the bidding!

Restrictions: To be scheduled on a mutually agreeable date. Itinerary subject to change based on availability at time of booking. 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 CIRQ Estate, CHEV, Sarah & Michael Browne

LOT 131

APPRECIATING COLLATERAL, IN TERMS OF WINE, NOT FINANCE

*This lot for 3 couples
includes:*

- Personalized blending session of COLLATERAL red wine
- Lunch at the winery
- Each couple will receive a magnum of their custom wine upon release

COLLATERAL

D.R. STEPHENS ESTATE

Congratulations to our friends at D.R. Stephens on this new project! We are thrilled to introduce COLLATERAL to Nashville and we thank you for this very fun donation!

The word collateral can take on several meanings, but in the case of COLLATERAL, the new wine label from Pairings favorite, D.R. Stephens Estate, we understand it to mean, descended from the same stock but by a different line. As the kid brother to D.R. Stephens Estate, COLLATERAL has some big shoes to fill, however I think we can all agree it is off to a very appreciable start! We couldn't be more excited that COLLATERAL's Malbec and Grenache made their debut on Thursday night at our Private Vintner Dinner!

Do you ever wonder how they take the D.R. Stephens Estate building blocks and create a new wine, with its own identity? How are the blending decisions made? We've got the perfect opportunity to get you a seat at the table with the COLLATERAL winemaking team to get answers to these pressing questions. You and five friends will visit with Proprietor Justin Stephens and Director of Hospitality David Robbins, to blend your own custom red wine. Your time on the property will include a lunch, and your personalized blending session will culminate in a magnum representing your hard work (once it is released in 2025).

LOT 131 – CONTINUED

APPRECIATING COLLATERAL, IN TERMS OF WINE, NOT FINANCE

Here's a little more about the stunning D.R. Stephens Estate. Located in the hills of Howell Mountain, 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 Cab pairs with steak. Following the success of D.R. Stephens, COLLATERAL was born... And the rest is history!

Bid high on this exclusive experience curated for 6 friends. The D.R. Stephens allocation list has been full for years but you have the chance to learn from the masters and create your own special blend!

Donated by COLLATERAL, D.R. Stephens Estate

LOT 132

CORNERSTONE CELLARS AND A PRIVATE VINTNER DINNER TO CALL YOUR OWN

This lot includes:

- Dinner for up to 12 guests in your home, catered by Kristen Winston Catering
- With special guest from Cornerstone Cellars
- Case of wine as listed in the description to accompany the dinner

CORNERSTONE CELLARS

KRISTEN WINSTON CATERING

Thank you to Cornerstone Cellars and Kristen Winston Catering for what promises to be a perfect evening of food and wine! Thank you for caring so much about our auction and our cause.

For those who love hosting without the hassle of curating and cooking, boy do we have the lot for you! The incredible Cornerstone Cellars would like to give you a case of the best wines from their portfolio for your party of twelve. Chef Jace Johnson of Kristen Winston Catering will prepare the pairings, so all you need to think about is who to invite!

As a bonus, Cornerstone wants to send someone very special from their team to join the party, if the timing is right. You'll have a Private Vintner Dinner to call your own with Winemaker Kari Auringer in attendance! Timing is the key word here, so if you're flexible, they will make it happen!

Cornerstone Cellars was founded by two Memphis physicians, Michael Dragutsky and David Sloas (incidentally both are still practicing medicine). It all started with a group of friends sharing a bottle of Cabernet Sauvignon around a picnic table on the hillsides of Howell Mountain. During the 1991 harvest, Randy Dunn had a surplus of premium Cabernet Sauvignon grapes and, due to production limitations at his winery, was unable to crush them in a timely manner. He offered to sell them to David Sloas who called his friend Michael back in Memphis to make the final decision. They ended up purchasing almost 5 tons of Howell Mountain Cabernet Sauvignon grapes. The rest, they say, is history!

What could have been a passing moment of inspiration has resulted in 30 years of small-production wine making focused on some of the most celebrated regions and vineyards in Napa Valley, Sonoma County and the Sta. Rita Hills. Led by Winemaker Kari Auringer for the past decade and half, Cornerstone Cellars is driven to share wines that are elegant, full of life and are representative of the growing sites she has selected. Today the winery is owned by Michael and his wife Beni along with several investors from the Memphis area.

Only the top bidder will have the chance to host this incredible dinner in his or her home, so paddles at the ready and game faces on!

Wines for your dinner include:

- Cornerstone Cellars Corallina Rosé of Pinot Noir 2018 (2 bottles)
- Cornerstone Cellars Farina Vineyard Sauvignon Blanc 2019 (2 bottles)
- Cornerstone Cellars Fiddlestix Vineyard Pinot Noir 2018 (2 bottles)
- Cornerstone Cellars Oakville Station Merlot 2018 (2 bottles)
- Cornerstone Cellars Oakville Station Cabernet Franc 2017 (2 bottles)
- Cornerstone Cellars Rutherford Cabernet Sauvignon 2017 (2 bottles)

Restrictions: To be scheduled on a mutually agreeable date.

Donated by Cornerstone Cellars, Kristen Winston Catering

LOT 133

OLD VINE FRENZY; TURLEY'S SINGLE VINEYARD CREATIONS

This wine lot includes:

- 20 bottles of wine from Turley Wine Cellars

NOELLE DAUGHERTY & JACK ERTER

VALERIE & ADAM LANDA

KRISTEN & BRIAN JUNGHANS

Thank you, thank you, thank you! A shout out to three wine collecting couples whom we are so lucky to have in our fold.

Turley Wine Cellars, a fan favorite amongst our Nashville Wine Auction patrons, is known for its single vineyard designate Zinfandels and Petite Syrahs with a focus on old vines. Because Larry Turley has never met an old vine vineyard he didn't like, Turley makes a whopping fifty different wines from over fifty vineyards, some with vines that date back to the late 1800s. Often weak and deeply distressed, these old vineyards require extra care and attention to restore them to their former glory. After 25 years in the emergency room, Dr. Turley can now focus his resuscitative skills on the various old vineyards that produce the wines he loves.

Turley's deep connection to California's winemaking past and propensity for organic farming and natural yeast fermentations make his wines true marvels of California terroir. His wines have 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 lot offers you the chance to taste just a sampling of the Turley range. And by just a sampling, we mean TWENTY different cuvées. That's truly a ton of Turley!

Zinfandel

- Turley Wine Cellars Buck Cobb Vineyard Zinfandel 2016
- Turley Wine Cellars Bedrock Vineyard Zinfandel 2016
- Turley Wine Cellars Cedarman Vineyard Zinfandel 2014
- Turley Wine Cellars Cedarman Vineyard Zinfandel 2018
- Turley Wine Cellars Dragon Vineyard Zinfandel 2016
- Turley Wine Cellars Dragon Vineyard Zinfandel 2019
- Turley Wine Cellars Duarte Vineyard Zinfandel 2016
- Turley Wine Cellars Dusi Vineyard Zinfandel 2016
- Turley Wine Cellars Judge Bell Vineyard Zinfandel 2018
- Turley Wine Cellars Kirschenmann Vineyard Zinfandel 2016
- Turley Wine Cellars Mead Ranch Zinfandel 2016
- Turley Wine Cellars Old Vines Zinfandel 2015
- Turley Wine Cellars Rattlesnake Ridge Zinfandel 2015
- Turley Wine Cellars Vineyard 101 Zinfandel 2014

Petite Syrah

- Turley Wine Cellars Hayne Vineyard Petite Syrah 2017
- Turley Wine Cellars Napa Valley Petite Syrah 2019
- Turley Wine Cellars Rattlesnake Ridge Petite Syrah 2011
- Turley Wine Cellars Rattlesnake Ridge Petite Syrah 2016
- Turley Wine Cellars Turley Estate Petite Syrah 2019

Cabernet Sauvignon

- Turley Wine Cellars Turley Estate Cabernet Sauvignon 2018

Donated by Noelle Daugherty & Jack Erter, Valerie & Adam Landa, Kristen & Brian Junghans



Auction Rules & Reference

Silent Auction

Because Nashville Wine Auction uses Mobile Bidding for the Silent Auction, you will be able to start bidding at noon on Tuesday, February 22, 2022. At that time, guests who have provided a cell phone number will receive a text message containing a personal bidding link. If you do not pre-register your cell phone number, you will receive your bidding text when you check in at l'Eté du Vin. You can call the Nashville Wine Auction office at (615) 329-1760 and provide your cell phone number.

Please bring a fully charged smart phone or tablet (with WiFi capability) to the event. A charging station will be available to recharge your device if necessary. Volunteers will also be available to help you examine the lots and place your bids.

All Silent Auction lots close automatically at 8:00 pm on February 25.

At the time of closing, all bids are final. All winning bidders are responsible for payment. After visiting Check Out, winning bidders can collect their winnings at Pick Up at the conclusion of the Live Auction.

Mobile Bidding

All bidding for the Silent Auction will take place on your smart phone. You will be able to browse lots, place bids and even get alerts if someone outbids you. No more running back to the auction tables to check on your bids, now you can spend more time enjoying a glass of wine and socializing with your friends.

How Do I Bid?

1. Click on the link found in your automated text message. Do not share this link, it is tied to your bid number and account!
2. Browse the auction lots by scrolling, or use search to locate auction items by lot number or keyword. You can click the three line icon in the upper left to sort lots by category, or visit your auction activity by clicking **Bids - Packages you have bid on.**
3. Click on a listing to place bids and to see the description and photos, click on **Details.**



4. There are two types of bidding available:
 - Quickly bid the next available increment displayed by clicking the **Bid** button.
 - Click the **Bid More** button which allows you to either select a higher bid amount or select your maximum bid. If you choose to set a **Max Bid**, the system will automatically place bids on your behalf until your maximum bid is reached or until the auction closes. If the bid you enter is lower than the highest max bid on that lot, you will be prompted to enter a higher bid.
 - **Watch** lots. Are there some lots you just want to keep your eye on? No problem, just click star icon to see how high the bids go! Visit your **Favorites** page to see all of your starred lots.
5. **For Multisale lots:** Click on the **Buy** button on the package detail page and select the quantity you would like to purchase.
6. **To make a donation:** Click on the **Raise Your Paddle** button on your home screen and choose a pre-set amount or enter a custom amount you wish to donate.

What if Someone Out Bids Me?

1. If you are outbid, you will be notified via text message.
2. Keep an eye on your auction activity by clicking the **Bids - Packages you have bid on** under the three lined icon in the upper left of your screen.

How Do I Know If I Won?

1. Watch the official event time located on the upper left of your screen. As soon as the Silent Auction closes, the guest with the highest bid will win and receive notification via text.
2. On the **Bids - Packages you have bid on** screen (accessible from the three lined icon menu in the upper right) you can check your auction activity, including lots you have won.

Troubleshooting

Should you have any questions, encounter any difficulties or enter an incorrect bid, please locate a Mobile Bidding Support Team member in a burgundy shirt that can assist you.

Live Auction

Each Live Auction lot will be offered in catalog sequence. Any variation from the catalog description will be announced by the Auctioneer at the time the lot is offered. Please listen carefully as the Auctioneer presents various lots and explains the procedure for placing bids. The Auctioneer will announce each lot number, and bidding will commence at his/her discretion. Each lot will be sold to the highest bidder. Bidding will advance in increments decided by the Auctioneer. **All sales are final.**

Indication of a bid should be made by a positive display of your hand or numbered bidding paddle, and may be made directly to the Auctioneer or any of the bid spotters nearby.

***Please note:** Nose-scratching and earlobe pulling may be done with impunity. It is, however, unwise to frantically wave to your friend across the room while bidding is in progress!*

While most lots are sold to the single highest bidder, we do offer specialty lots that operate on a different set of rules. These include:

Buy-A-Spot

Some of the lots in the Live Auction will be sold as Buy-A-Spot (formerly known as Dutch) auction lots. Unlike the individual bidding of a regular auction lot, a Buy-A-Spot works by elimination. The Auctioneer suggests an opening bid and anyone willing to pay that price stands up (everyone present may stand). As the price rises higher and higher, anyone willing to pay the new bid remains standing; others simply take their seats. This continues until the number of people standing matches the number of items available. Each bidder standing when the hammer falls receives one item, paying the last (highest) bid named. Please indicate to the Auctioneer if you wish more than one item by holding up the corresponding number of fingers before bidding closes.

Multisale Lots

Some of the lots in the Silent and Live Auctions will be sold at a pre-determined selling price. These lots are for attendance at "Specially Organized Events" in which a large number of spaces are available or for selling items that we have a number in inventory.

If you wish to purchase a spot using Mobile Bidding in the Silent Auction, simply click **Buy** on your mobile device and select your desired quantity.

These Special Event lots will be kept open for purchase throughout the Silent Auction. Often times, open spots will be offered in the Live Auction starting at the same set-price. Once introduced in the Live Auction, the price could increase depending on demand.

Conditions of Bidding and Lot Purchases

1. Lots may be added, amended or deleted by the published addenda to the catalog, by notice posted on the lot display, or by verbal announcement during the auction.
2. The Nashville Wine Auction will not be responsible or liable for the accuracy of the descriptions of the wines offered in the catalog or on bid sheets. Such information and notes about each lot are statements of opinion or references from published wine sources or experts. There is no warranty, expressed or implied, as to any sale lot's quality, value or suitability for any purpose whatsoever.
3. All wines and tangible merchandise are sold *"As is, Where is."* Wine and other tangible lots are on display and available for your examination. By bidding on any lot, you acknowledge that you have inspected the lot, and find it in satisfactory condition to warrant your bid.

Lots made up of trips, dinners or other intangible services are represented in good faith in the catalog. By bidding on a lot, you acknowledge that you have read the description of that lot, and find the description satisfactory to warrant your bid.

4. The Nashville Wine Auction makes every effort to maintain and store wine responsibly. When wine is received, it is stored in a temperature controlled cellar. It is carefully moved to the auction site in a temperature controlled vehicle. The Nashville Wine Auction is not responsible for the provenance of any wine or for the condition of its storage and handling before being placed in the possession of the Nashville Wine Auction.
5. Bids on lots will be accepted only from registered persons who have pre-registered their credit card and have been issued a current bidding number by the Nashville Wine Auction. Bidding methods and rules may vary for certain lots. This information will be given in the catalog, on the bid sheet or display, or by the Auctioneer. Bids may be rejected, if the stated requirements are not met by the bidder.
6. A live auction bid is only valid when it is recognized by the Auctioneer. At the word "Sold," the acknowledged bidder is deemed to have purchased the lot and thereupon assumes responsibility to pay the price announced by the Auctioneer. By participating in the Auction, a bidder agrees to pay the full purchase price for all lots recorded by auction personnel to his/her assigned bid number.
7. For each Live lot purchased, the buyer will be required to sign a form confirming the buyer's name and the lot's price directly after the lot has been sold. These confirmation forms will be brought to the bidder's assigned table. Therefore, it is necessary for each bidder to remain at his/her assigned table throughout the evening.
8. In case of a bid dispute in the Live Auction, either among individual bidders or between bidders and the Auctioneer, the Auctioneer will have the sole and final authority to resolve the dispute. Such resolution may include, but is not limited to: reselling, reopening the bidding only between the disputing bidders, or awarding the sale at the Auctioneer's judgment. The final bidder and amount announced by the Auctioneer is indisputable.

9. Full payment is required at or before the conclusion of the Auction and prior to the removal of any lot. Nashville Wine Auction accepts checks, MasterCard, Visa, Discover and American Express. The credit card(s) you provided at registration to receive your bidding paddle will be charged for the amount of your lot purchases after the auction unless another form of payment is presented at Check Out. The Check Out station will be clearly marked. Buyers will be given a statement which must be presented at the Pick Up area in order for the lots to be released.
10. All buyers must take possession of their wine and/or other tangible purchases from the Pick Up area on the night of the auction. Nashville Wine Auction will bear no responsibility for any wine or other tangible lot that has not been taken possession of and removed from the auction premises by the buyer.
11. In the event of loss or damage to any lot incurred in the course of its handling or storage during the auction event and before possession is taken by the buyer, the buyer will be compensated only as follows:
 - If the lot has not been paid for, the exact amount of the bid amount will be subtracted from the buyer's bidding statement.
 - If the lot has been paid for, the buyer will receive a refund of the bid amount only.

The goods sold at this event have no valuation beyond the amount of the final bid. Therefore, such credit or refunds are the sole remedy which will be made for such losses.

Lots that are not picked up on the night of the auction will be moved to the Nashville Wine Auction office. Law prohibits Nashville Wine Auction from delivering wine to buyers after purchase; therefore, it is the buyer's responsibility to pick up their purchases at the office (2416 21st Avenue South, Suite 101, Nashville, TN 37212). **Lots that have not been picked up within 90 days after February 25, 2022 will be forfeited.**

12. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction are not permitted to be resold or donated to another auction. Admission to dinners, tastings and other Nashville Wine Auction events that are purchased at auction may not be resold or transferred to another buyer without the permission of Nashville Wine Auction in advance.
13. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events if the winning bidder is not able to attend for any reason. Nashville Wine Auction is not responsible to refund admission prices for dinners, tastings or events that must be rescheduled due to weather or other acts of God.
14. Nashville Wine Auction is classified as a tax-exempt corporation (Tax I.D. Number is 71-0918163) under the Internal Revenue Code Section 501(c)(3).

Trip Guidelines

1. Features and Amenities: Trips will be scheduled by the Nashville Wine Auction according to the catalog description or as described by the Auctioneer. Trips are comprised of donated components, many of which have limitations and restrictions. Deviations from the trip description which incur additional costs will be at the buyer(s) own expense.
2. Trip Components: Trips are sold as a package. Accommodations, dinners, air transportation, rental cars, venue tickets, rail passes, scheduled visits, or any other features which are included in the catalog lot description must be used only in conjunction with the specific trip described in the catalog.
3. Scheduling: **Unless stated otherwise in the catalog description, all trips must be completed within one year from the date of the auction.** Trips not taken within this or the special stated time limits will be forfeited with no refund made, without regard for the reason such trip was not taken. If a specific date for a trip is stated in the catalog, the trip is limited to that date only and must be taken on that specific date, no exceptions. Scheduling of donated features is subject to availability. **Trips with special features (tours, tastings, stays) must be scheduled at least 60-90 days in advance.**
4. Changes and Cancellation: Once the trip is scheduled and confirmed by the donors, changes may not be allowed by the donors. If the changing or canceling of any feature results in the donor being unable to honor the requested changes, the Nashville Wine Auction will not refund any portion of the lot purchase.
5. Airline Restrictions:
 - Airlines maintain a limited inventory of donated seats on any flight. Every effort will be made to fulfill your desired travel dates, but they are not guaranteed available. Once your flight(s) has been ticketed, changes in the schedule are rarely attainable and all require a change-in-schedule fee. Any re-booking fee will become the responsibility of the buyer. Airline schedules are subject to change and are beyond our control. Should a cancellation occur, the Airline will make a reasonable effort to accommodate the buyer. However, the Nashville Wine Auction is not responsible in the event of flight changes or cancellations.
 - Departure and arrival locations must be served by the Airline. Code shares do not qualify.
 - Flights must be booked at least 3 months in advance. Seats for promotional tickets/travel are capacity controlled and are based on availability at the time of reservation. Although seats may be available for purchase through the Airline, the same seats are not guaranteed available for use with vouchers/promotional tickets. Once ticketed, fees per person apply for simple date/time changes, routing changes, and/or name changes. It is the buyer(s) responsibility to pay these fees if changes are made.
 - The class of travel is also based upon availability. If the specified class is not available for any portion of your flight, Nashville Wine Auction is not responsible. Certain legs of your trip may not offer first or business class, or these seats may be filled. The Airline will try and accommodate the class specification as best they can, but it is not guaranteed.
 - Trip buyers are responsible for luggage fees.

6. Domestic Trips: Please read the catalog lot description carefully regarding domestic air transportation and the class of service offered for each lot. Some trips do not include air transportation. If included in the trip, domestic flights may be contributed or arranged through various airlines. Review the lot description thoroughly before bidding.
7. Upgrades and Mileage Credit: Upgrades are not available on donated tickets for either domestic or international flights. Mileage credit or any other promotional benefits are not available for donated air transportation. Stopovers are not allowed, except for connecting purposes.
8. Rental Cars: Some trips may include the use of a rental car. Rental car companies require payment to be made by the person operating the car. The Nashville Wine Auction cannot guarantee that the type of car reserved will be available at the time of pick-up. Based on the inventory of the car provider, a specific car which was reserved may not be available at the time of pick-up. If the car reserved is not available, a suitable replacement of a comparable model will be reimbursed by the Nashville Wine Auction. Any additional upgrade made by the buyer will not be reimbursed.
9. Reimbursements: For practical reasons (or requirements by vendors), some trip features or amenities may have to be paid for by the buyers at the time of use. Such expenditures will be reimbursed in full by the Nashville Wine Auction, provided that:
 - The feature or amenity is specifically included in the trip lot description
 - The amount spent is equal to or less than the agreed upon amount set by Nashville Wine Auction
 - The buyer renders to the Nashville Wine Auction proper documentation - paid invoices or credit card receipts
 - All documentation is submitted to the Nashville Wine Auction office within 60 days after the return date of the trip.
10. Vouchers: The buyer is responsible for any vouchers (Certificates, gift cards, tickets, etc.) given on auction night. If lost, the Nashville Wine Auction cannot guarantee a replacement will be granted.

Wine Bottle Sizes

(In liters, unless otherwise indicated)

Please note: *In our auction descriptions, unless otherwise noted, bottle size is 750ml and quantity is one single bottle.*

| | Burgundy | California & Bordeaux | Champagne | Port |
|----------------|----------|-----------------------|-----------|--------|
| Half-bottle | 375 ml | 375 ml | 375 ml | 375 ml |
| Half-liter | 500 ml | 500 ml | 500 ml | 500 ml |
| Bottle | 750 ml | 750 ml | 750 ml | 750 ml |
| Liter | 1 | 1 | 1 | 1 |
| Magnum | 1.5 | 1.5 | 1.5 | 1.5 |
| Marie-Jeanne | -- | 2.5 | -- | -- |
| Double Magnum | -- | 3 | -- | 3 |
| Jeroboam | 3 | 5* | 3 | -- |
| Rehoboam | -- | -- | 4.5 | -- |
| Imperial | -- | 6 | -- | -- |
| Methuselah | 6 | -- | -- | -- |
| Salmanazar | -- | -- | 9 | -- |
| Balthazar | -- | -- | 12 | -- |
| Nebuchadnezzar | -- | -- | 15 | -- |

The different categories have separate implementation dates which, when combined with past quantity variances in some bottle sizes, means that this chart should be treated purely as a guide.

*Up to 1978, Jeroboams were generally bottled in 4.5 liter bottles rather than 5 liter bottles.

Wine Critic Key

Wine reviews are often quoted in the catalog. Here is a key to the abbreviations used to represent reviewers:

- AG = Antonio Galloni
- JD = Jeb Dunnuck
- JS = James Suckling
- JR = Jancis Robinson
- LPB = Lisa Perrotti-Brown
- RP = Robert Parker
- ST = Stephen Tanzer
- WA = *Wine Advocate*
- WE = *Wine Enthusiast*
- WS = *Wine Spectator*



NASHVILLE WINE AUCTION

Uniting The Wine Community To Fund The Fight Against Cancer

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