



NASHVILLE WINE AUCTION
Celebrates the 43rd Annual l'Eté du Vin

Bubbles & Burgundy

Featuring the wines of

CHAMPAGNE GARDET

DOMAINE CHRISTIAN CLERGET

DOMAINE ALAIN &
CHRISTIANE PATRIARCHE

JULY 21–23, 2022



l'Été du Vin



Live Auction

The Brownings know their Bubbles and we are so grateful for this tradition where they kick-start this party into high gear. Thank you, Pam and Keith!

Just like any good celebration, we here at the Nashville Wine Auction always start our parties with Champagne! With special thanks to our effervescent party starters, Pam and Keith Browning, we get to keep this tradition alive again this year!

Champagne has come to symbolize the “good life” to which all people could aspire. As F. Scott Fitzgerald once said, “Too much of anything is bad, but too much Champagne is just right.”

How did it get to be such a worldwide luxury treasure? In 1866 George Leybourne, famous entertainer, musician, and star of his day, wrote a song called Champagne Charlie - a smashing success, much like his hit The Daring Young Man on the Flying Trapeze that we all know and love. Moët then commissioned him to write and perform more songs extolling the virtues of Champagne, especially as a reflection of taste, affluence, and the good life. He also agreed to drink nothing but Champagne in public. Talk about a dream job!

Leybourne was seen as highly sophisticated, and his campaign did much to establish Champagne as an important social status symbol. Due to his efforts during the “Belle époque” Champagne has become mandatory at all launchings, inaugurations, and celebrations.

We’re proud to carry on that tradition today with this opening lot containing ten bottles and one magnum of some of the finest Champagne out there. Let’s raise a glass to another exciting l’Eté du Vin and get this party officially started!

Donated by Pam & Keith Browning

LOT 101

BUBBLES BY BROWNING: THE PARTY STARTER

This wine lot includes:

- Billecart-Salmon
Champagne Brut Rosé
(1.5L)
- Billecart-Salmon
Champagne Cuvée
Nicolas-François Billecart
2007
- Bollinger Champagne
La Grande Année 2012
- Bollinger Champagne
R.D. Extra Brut 2007
- Egly-Ouriet Champagne
Premier Cru Brut “Les
Vignes de Vrigny” 2019
- Larmandier-Bernier
Champagne Grand Cru
Vieille Vigne du Levant
Extra Brut 2011
- Louis Roederer
Champagne Cristal Brut
1993
- Louis Roederer
Champagne Vintage Brut
Rosé 2014
- Pierre Moncuit
Champagne Grand Cru
Millésimé Brut 2008
- Roses de Jeanne / Cédric
Bouchard Champagne
Inflorescence Blanc de
Noirs Côte de Val Vilaine
- Taittinger Champagne
Comtes de Champagne
Blanc de Blancs Brut 2006

LOT 102

CRAFTY AUBERT CHARDONNAY

This wine lot includes:

- Aubert Wines Eastside Vineyard Chardonnay 2018
- Aubert Wines Larry Hyde & Sons Vineyard Chardonnay 2020
- Aubert Wines Lauren Vineyard Chardonnay 2020
- Aubert Wines Lauren Vineyard Chardonnay 2018 (2 bottles)
- Aubert Wines Park Avenue Chardonnay 2019 (2 bottles)
- Aubert Wines Russian River Valley Chardonnay 2019 (2 bottles)
- Aubert Wines Sugar Shack Chardonnay 2019
- Aubert Wines UV-SL Vineyard Chardonnay 2020 (2 bottles)

NOELLE DAUGHERTY & JAY ERTER

KRISTEN & BRIAN JUNGHANS

Thank you, Kristen, Brian, Noelle, and Jay for these highly coveted bottles!

Aubert Chardonnay. Eagerly coveted wines made to age for at least a decade and longer. Mark Aubert's Sonoma Coast vineyard-designate Chardonnays have risen in popularity at a dizzying speed. His wines express the essence of singular terroirs with an effortless grace. Mark crafts the wines of Aubert to speak to a variety of wine lovers with one thing in common – selective palates that expect nothing but the best.

This case of Aubert Chardonnay from seven vineyards is an amalgamation of Aubert's finest.. Read a little about what each vineyard brings to the table and prepare yourself for a bidding battle!

Aubert Wines UV-SL Vineyard Chardonnay 2020 (2 bottles)

The Aubert team refers to this wine as the "chameleon," as it evolves and morphs in each glass. The combination of climate, soil, and rare clones planted at UV-SL produce kaleidoscopic, site-driven nuances.

Aubert Wines Larry Hyde & Sons Vineyard Chardonnay 2020

The vineyard has a simple moniker, "a warm spot in a cool place." This unique climate allows Aubert to achieve optimally ripe grapes with a vin-de-garde personality. The wine exhibits organic notes derived from the soil, while the palate reveals immense depth and complexity.

Aubert Wines Lauren Vineyard Chardonnay 2020

Aubert Wines Lauren Vineyard Chardonnay 2018 (2 bottles)

The first production of Lauren Estate wine (named after Aubert's daughter) was in 2003 and revealed Aubert's new definition of perfection. Comprised of four distinct Chardonnay clones, this wine is a hypothetical blend of Sonoma Coast with White Burgundy. Fabulously concentrated and layered with density and extract, the aromatics and mouth feel are profound.

Aubert Wines Sugar Shack Chardonnay 2019

Aubert set out to move a mountain; to narrow the stylistic differences between Napa and Sonoma Chardonnays. The clone specifically selected for their Rutherford site, Sugar Shack, is expressive of its terroir and can maintain high acidity levels. These qualities allow the resulting wine to express characteristics similar to its Sonoma cousins.

Aubert Wines Eastside Vineyard Chardonnay 2018

Aubert's passion for Eastside begins with its rocky slopes and cobbled soil, and is rewarded with the small, concentrated clusters that these vines struggle to produce each year. The distinctive site-specific undertones and complex fruit-driven overtones of this wine exemplify an Aubert Chardonnay.

Aubert Wines Russian River Valley Chardonnay 2019 (2 bottles)

The "village" level Russian River Chardonnay is usually not rated because honestly, this wine always over delivers and might outshine some of his single vineyard bottlings. 2019 is a vintage that has all the pieces in place for greatness and this wine shows it all off in style.

Aubert Wines Park Avenue Chardonnay 2019 (2 bottles)

Park Avenue elicits thoughts of icons, history, towers, and titans. Nestled between the 'Lauren' and 'CIX' Estate Vineyards, Park Avenue was Aubert's fourth Estate Vineyard to be planted and fifth to come into production. It shares the same hillside and exposure as Lauren but has a distinctly different stretch of ancient seabed and subsoils.

Donated by Noelle Daugherty & Jay Erter, Kristen & Brian Junghans

LOT 103

FEELING JAZZED FOR WEST SONOMA COAST PINOT NOIR

This wine lot includes:

- 24 bottles of West Sonoma Coast Pinot Noir as listed in the description

NASHVILLE'S PINOT NOIR COLLECTORS

Thank you to all of these fellow pinot lovers helping us celebrate this newest AVA in the Westernmost part of Sonoma County! We are excited to celebrate this achievement.

Hear ye, hear ye! There's a new California AVA on the block: West Sonoma Coast AVA! The approval of the AVA recognizes the region's unique maritime growing conditions that are clearly expressed in the wines and give proper distinction to the growers who farm this cold, incredibly challenging, marginal viticultural region. The elevation, temperatures, and Pacific Ocean breeze produce bright acidity, moderate alcohol, and pure flavors. Now, when you see a wine labeled 'West Sonoma Coast', you can expect it to have those defining qualities that differentiate it from those grown on warmer inland Sonoma sites.

This lot of 24 bottles is comprised of members of Sonoma's newest official designation as well as wineries that will be producing wine in the new AVA.

Many of these wines will get a new vineyard designation, but you'll get the chance to take home these bottles pre-AVA. Kind of like having a pre-1970 David Hockney painting. If you're a fan of Sonoma Coast Pinot Noir, then you're probably jazzed to learn about this new AVA. And if you're jazzed about it, then how about a good old fashioned bidding war for these fabulous bottles?

- Banshee Sullivan Vineyard Pinot Noir 2017
- Banshee El Pino Sonoma Coast Pinot Noir 2018
- Black Kite River Turn Pinot Noir 2019
- Failla Lola Pinot Noir 2019 (2 bottles)
- Failla Savoy Vineyard Pinot Noir 2020
- Flowers Sea View Ridge Pinot Noir 2016
- Flowers Sea View Ridge Pinot Noir 2019
- Hirsch Vineyards Block 8 Pinot Noir
- Joseph Phelps Vineyards Freestone Pastoral Vineyard Pinot Noir 2019
- Littorai B. A. Thieriot Vineyard Pinot Noir 2013
- Occidental Bodega Headlands Vineyard 'Cuvée Elizabeth' Pinot Noir 2018
- Occidental Pinot Noir Cuvée Catherine Running Fence Vineyard 2017
- Paul Hobbs Russian River Valley Pinot Noir 2020
- Peay Vineyards Pomarium Estate Pinot Noir 2016
- Senses 'Day One' Pinot Noir 2019 (2 bottles)
- Senses Terra de Promissio Vineyard Pinot Noir 2018 (2 bottles)
- Senses Terra de Promissio Vineyard Pinot Noir 2019
- Three Sticks Gap's Crown Vineyard Pinot Noir 2019
- Wayfarer Pinot Noir 2018 (3 bottles)

Donated by Noelle Daugherty & Jay Erter, Ellie & Eric Osborne, Loren Chumley & Scott Peterson, Christie Wilson, Carrie Kitko & Matt Leavitt, Melanie & Robert Cansler, Senses Wines, Lynne & Dave Teckman, Lewis Brisbois Bisgaard & Smith LLP, Mindy & Mike Sontag, Pam & Steve Taylor

LOT 104

EIGHT BOTTLES OF “PLUMPJACK AWESOME”

This wine lot includes:

- PlumpJack Winery Reserve Cabernet Sauvignon 2015 (2 bottles)
- PlumpJack Winery Reserve Cabernet Sauvignon 2016 (2 bottles)
- PlumpJack Winery Reserve Cabernet Sauvignon 2017 (2 bottles)
- PlumpJack Winery Reserve Cabernet Sauvignon 2018 (2 bottles)
» *All in original wood boxes*

CINDEE & MICHAEL GOLD

Lusciousness from two of our incredibly generous co-chairs! Thank you, Cindee and Michael!

PlumpJack is a name that elicits fond memories that can't help but make you smile! You might recognize the name from Shakespeare's Sir John "PlumpJack" Flagstaff, a down-to-earth, fun-loving, irreverent character, who shares more than a few goblets of wine with Henry V. Or maybe you remember them as a past guest of honor for our 2017 California Collectibles l'Été du Vin. If you don't already know about it, here's your chance to catch up on the joy that is PlumpJack Winery!

PlumpJack celebrates the convivial spirit of its namesake and crafts high-quality wines in an inviting and approachable style. An industry leader in the use of alternative closures for luxury wines, the producer earned 100-points from Robert Parker's The Wine Advocate for its 2013 Reserve Cabernet Sauvignon in 2016, the second time in history that a wine under a screw cap closure received this award.

This is your chance to take home two bottles of that iconic 2016 vintage! And if that's not enough, you'll also walk away with two bottles of its 100-point 2015 vintage younger brother, two bottles of the 2017 vintage, and two bottles of the 2018 vintage! There is no plumper lot out there.

We'll leave you with a statement from Robert Parker with which we totally agree: "If 'PlumpJack awesome' isn't a phrase to describe the ultimate in deliciousness, it should be."

Raise your paddles high for this lot of "PlumpJack awesome."

PlumpJack Winery Reserve Cabernet Sauvignon 2015 (2 bottles)

» *Tasted from a bottle under screwcap, the 2015 Cabernet Sauvignon Reserve (containing a 6% dollop of Petit Verdot) is a total Napa rock star Cabernet, sporting an inky purple-black color and a gregarious cassis, crushed blackberries and mulberries nose with hints of incense, dusty earth and menthol, plus a waft of lilacs. Big, bold, buxom and voluptuous, it is very full, perfectly ripe and incredibly seductive in the mouth, with lovely fine-grained tannins and plenty of freshness to support, going into an epically long, spicy finish. (100 RP)*

PlumpJack Winery Reserve Cabernet Sauvignon 2016 (2 bottles)

» *A blend of 94% Cabernet Sauvignon and 6% Petit Verdot, the deep purple-black colored 2016 Cabernet Sauvignon Reserve hits the ground running with the most stunning perfume of crushed black cherries, violets, dark chocolate, licorice and blueberry pie, going on to reveal subtle nuances of cinnamon toast, hoisin, menthol and fragrant underbrush. Full-bodied and oh-so-generously fruited in the mouth, the rich, decadent palate is beautifully lifted with fantastic freshness and powered by super ripe, silt-like tannins, finishing with layer upon layer of long-lingering floral, spice and vibrant berry notes. If “PlumpJack awesome” isn’t a phrase to describe the ultimate in deliciousness, it should be. (100 RP)*

PlumpJack Winery Reserve Cabernet Sauvignon 2017 (2 bottles)

» *While the extreme heat of the vintage would lead one to expect ultra-ripe, jammy wines, the 2017 PlumpJack Reserve Cabernet Sauvignon delivers rich dark fruit balanced by fresh herbs and lively acid. This wine has aromas of blackberry, boysenberry, and black cherries with a touch of mint and beautiful spices – nutmeg, cinnamon, and cardamom. These layers of aromas carry over onto the palate which is rich and full-bodied and has a velvety tannin and lively acid that gives great length leading to the suggestion of mocha on the finish. (97 RP)*

PlumpJack Winery Reserve Cabernet Sauvignon 2018 (2 bottles)

» *The 2018 Cabernet Sauvignon Reserve is a blend of 96% Cabernet Sauvignon and 4% Petit Verdot. Deep garnet-purple in color, the nose needs a little coaxing before revealing a gorgeous mélange of baked black cherries, boysenberries and warm cassis plus hints of mocha, black olives, smoked meats and lilacs with a waft of pencil shavings. The concentrated, hedonic black fruit layers expand in the full-bodied mouth, revealing beautiful floral and savory layers with a firm frame of firm, exquisitely ripe tannins and seamless freshness, finishing with epic length. (99 RP)*

Donated by Cindee & Michael Gold

LOT 105

CALIFORNIA CHARDONNAY & PINOT NOIR DINNER AT HATHORNE

Buy-A-Spot at this dinner

- Friday, August 26, 2022
- 6:30 pm
- At Hathorne

A total of 6 spots for couples will be sold separately. The Auctioneer will explain the rules from the podium.

One spot includes:

- 2 seats at the dinner
- 1 shared pour of each wine

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

PAMELA & ANTHONY CMELAK

HATHORNE

JOHN STEPHENSON

We are thrilled to partner with John Stephenson and Hathorne and are continually amazed at the incredible wines that Pamela and Tony pull together for these dinners we all want to be a part of! Thank you!

Any fans of Chardonnay and Pinot Noir in the house? Wait, that's everyone... Let's narrow it down. Any fans of Chardonnay and Pinot Noir from California? Still everyone? We've got a Buy-A-Spot dinner that'll likely make every one of you fight for a place at the table, but we'll do our best to narrow it down to just six couples.

Pamela & Tony Cmelak, some of Nashville Wine Auction's finest and your hosts for the evening, have crafted a lineup of some of the best of the best Chardonnay and Pinot Noir from the finest producers in California. From Au Bon Climat to Aubert to Kistler to Marcassin and Rhys, the lineup is filled with expert crafters of Chardonnay and Pinot.

Each winning couple will convene in Hathorne's private room on Friday, August 26, 2022, where owner John Stephenson has planned an epic dinner. Hathorne was one of just fifty in *Bon Appetit's* best new restaurants, describing it as a place "where farm-to-table feels fresh as ever." With over three decades in the hospitality industry John – along with Executive Chef Chris Gass will wow you with amazing pairings for the evening.

Well folks, we've gotten to the end of this description, and it's likely that everyone is still into this dinner. We've failed. Since only six couples will make the cut, we encourage everyone to put on their big bidding pants and raise those paddles for as long as possible!

Sparkling

- Schramsberg Brut Rosé 2012

Chardonnay

- Au Bon Climat Anniversary XXXV Anniversary Chardonnay 2015
- Aubert Wines Eastside Vineyard Chardonnay 2015
- Aubert Wines Lauren Vineyard Chardonnay 2013
- Aubert Wines Lauren Vineyard Chardonnay 2015
- Brewer-Clifton Sta Rita Hills Chardonnay 2016
- Brewer-Clifton Sta Rita Hills Chardonnay 2017
- Kistler Vineyards Les Noisetiers Chardonnay 2019

Pinot Noir

- Au Bon Climat Isabelle Pinot Noir 2016
- Aubert Wines 'CIX' Pinot Noir 2017
- Aubert Wines UV-SL Vineyard Pinot Noir 2014
- Brewer-Clifton Machado Pinot Noir 2018
- Failla Occidental Ridge Vineyard Pinot Noir 2018
- Kistler Vineyards Sonoma Coast Pinot Noir 2018
- Marcassin 'Marcassin Vineyard' Pinot Noir 2006
- Marcassin Blue Slide Ridge Pinot Noir 2007
- Occidental Vineyards 'Freestone-Occidental' 2018
- Patz & Hall Chenoweth Ranch Pinot Noir 2015
- Rhys Vineyards Bearwallow Vineyard Pinot Noir 2009
- Williams Selyem Terra De Promissio Vineyard Pinot Noir 2014

Dessert

- Château Rieussec 2003

Donated by Pamela & Anthony Cmelak, Hathorne, John Stephenson

LOT 106

COUPLE'S GETAWAY TO MONTAGE AND THE MATHESON

This trip for 2 includes:

- 2-night stay at The Montage Healdsburg with daily breakfast
- VIP tasting at The Setting Wines located at Bacchus Landing
- \$100 gift card to Bacchus Landing boutique market
- Tasting at Aperture Cellars Estate
- Premier Experience at The Matheson Healdsburg, including a 5-course tasting menu
- Montage picnic basket
- Aperture Soil Specific Bordeaux Blend 2019
- Aperture Soil Specific Sauvignon Blanc 2019
- The Setting Cabernet Sauvignon 2019

MONTAGE HEALDSBURG

MELANIE & ROBERT CANSLER

GERRI BLUHM & JOHANNES DIELE

Our dear friend and volunteer extraordinaire, Melanie Cansler, has worked tirelessly to help with sponsorships and auction lots this year. We are so grateful that she connected us to Gerri Bluhm and the team at Montage, and are truly excited to feature this beautiful property in our auction. A special thank you to Melanie and Bob Cansler as well as to Gerri and her husband Johannes Diele for the beautiful picnic basket and wine!

It's time to experience Sonoma the way it's meant to be enjoyed. This trip for two is hands down the best way to do just that!

Your stay begins with luxurious accommodations: **The Montage**. Nestled among 258 acres of rolling vineyards and oak tree groves, Montage Healdsburg features an 11,500-square-foot spa, a zero-edge resort pool, and three signature dining options. Two nights in a luxury "Vineyard King" room with floor-to-ceiling windows with views of the resort's vineyards are the perfect backdrop for this incredible trip.

First, you'll head over for a very special tasting with **The Setting**, a collection of luxury wines created by Jeff Cova, Noah McMahon, and winemaker Jesse Katz. As the first winemaker to make the *Forbes* "30 under 30" list, Jesse's experience spans 19 harvests at internationally acclaimed wineries such as Petrus, Robert Foley, and Screaming Eagle. With multiple 100-point wines to his name, a bottle of his 2015 The Setting Wines just became the most expensive single bottle of wine ever sold, earning \$350,000 in 2017 only to be beaten by selling a 6-liter bottle of The Setting at

Emeril Lagasse's annual charity wine auction for \$1,000,000 in 2021. (He also produces custom wines for athletes and celebrities like Tony Hawk, Shep Gordon, as well as wine for Justin Timberlake and Jessica Biel's wedding.) Enjoy a private tasting of The Setting Wines at Bacchus Landing either in the California sunshine on the beautiful open piazza, or in The Setting private cabana.

Oh, and speaking of **Bacchus Landing**... Situated at the crossroads of three of Sonoma County's premier wine regions and in the heart of Healdsburg, Bacchus is the home of five luxury tasting rooms and features its own large open patio where you can sit back and fully enjoy your wine experience. Enjoy the boutique market with a \$100 gift card!

You'll also visit **Aperture Cellars** for a VIP tasting. Experience the diversity of Sonoma County's premier cool-climate Bordeaux varietal vineyard sites in the elegance of the Aperture gallery and tasting lounge. Aperture is the passion project founded by Jesse Katz in 2009, inspired by his experience traveling the world with his famous photographer father, Andy Katz. As you begin your tasting, you will be greeted with a glass of French grower Champagne upon your arrival, and you will go on to explore a customized range of the winery's most limited production and highly coveted offerings.

Also on your itinerary is dinner at **The Matheson**, a hip terroir-to-table experience by Dustin Valette that is the newest hot spot in Healdsburg! Experience fine wine country cuisine under the lights with Dustin Valette's 5-course tasting menu in the main dining room, paired with award-winning wines of The Setting, Aperture, and Valette.

After returning to Nashville, you can relive your fantastic experiences with the Montage picnic basket complete with bottles from The Setting and Aperture. This is the couple's getaway that will provide a lifetime of happy memories. This is a trip you won't want to skip!

Restrictions: Accommodations are subject to availability, black-out dates apply. Valid until July 31, 2023. Hotel gift certificate is non-transferable and can not be redeemed for cash. Trip does not include airfare, rental car, or driver. Personal expenses, tips/gratuities, and travel insurance are also not included. Certificates cannot be replaced if lost, stolen, or destroyed. Purchases are non-refundable and packages cannot be resold. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Montage Healdsburg, Melanie & Robert Cansler, Gerri Bluhm & Johannes Diele

LOT 107

REACH FOR MOUNT VEEDER

This wine lot includes:

- Lokoya Mount Veeder Cabernet Sauvignon 2011 (3 bottles)
- Lokoya Mount Veeder Cabernet Sauvignon 2012 (3 bottles)
- Lokoya Mount Veeder Cabernet Sauvignon 2013 (3 bottles)

FRANK GRANT

Thank you Frank Grant for this beautiful wine donation!

Ah Lokoya. If you've been lucky enough to taste some (maybe at l'Été du Vin 2015: Above the Fogline), you know how great these wines are. Each of Lokoya's wines is different from the other: they highlight the terroir differences of their source appellations while showcasing Napa's star varietal, Cabernet Sauvignon. Since 1995, Lokoya has produced a Cabernet from a selection of blocks situated on the steep, sunny, mountainous terrain of four of Napa's famed mountain appellations: Mount Veeder, Howell Mountain, Spring Mountain, and Diamond Mountain. The combination of these high elevation sites with the small, thick-skinned berries requires precise management, and Chris Carpenter's advanced winemaking skills to create the acclaimed wines that make up Lokoya.

Bathed in sunlight on the western ridges of the Mayacamas Mountains at the northern end of the Mount Veeder appellation, the Veeder Peak estate vineyard sits at 1,800 feet in elevation. Struggling in this volcanic soil forces the vines to seek out nutrients and in turn produce berries with intensely concentrated fruit. The wines display defining characteristics of violets and blue fruit with powerful tannins and exceptional aging potential. Lokoya's Mount Veeder Cab is full of concentrated fruit, powerful tannins, and exceptional aging potential. Year after year, it impresses connoisseurs with its great acid, intensity of flavor, and a firm structure.

This lot has nine bottles of Lokoya's Mount Veeder Cabernet Sauvignon, three from each high scoring vintage: 2011 (98-point), 2012 (100-point), and 2013 (100-point). They are extraordinary expressions of the terroir, and we recommend you raise your paddle as high as Mount Veeder for this lot!

Lokoya Winery Mount Veeder Cabernet Sauvignon 2011 (3 bottles)

» *Flirting with perfection, which is almost unheard of in this vintage, is the 2011 Cabernet Sauvignon Mt. Veeder. Along with Betty O-Shaughnessey, Lokoya appears to have produced one of the finest Cabernet Sauvignons made from this underrated and diverse terroir. Seamlessly constructed, this opaque purple-colored 2011 offers up aromas of pen ink, acacia flowers, forest floor, blueberries, blackberries and cassis intermixed with hints of espresso, chocolate and subtle earthy notes. Wonderfully ripe and voluptuously textured, this beautiful, full-bodied wine should continue to drink well for another 15-20 years. (98 RP)*

Lokoya Winery Mount Veeder Cabernet Sauvignon 2012 (3 bottles)

» *The 2012 Cabernet Sauvignon Mt. Veeder is as compelling a Cabernet Sauvignon as one could ever hope to taste. This 100% Cabernet Sauvignon from a high-elevation site boasts an inky/purple color, and smells of ink, blueberry liqueur, blackberries, black raspberries, mulberries, licorice, charcoal and camphor. With magnificent fruit richness, a layered, full-bodied mouthfeel, and incredible length, this seamlessly constructed 2012 should provide immense pleasure for 25+ years. Kudos to winemaker Chris Carpenter as he is clearly at the top of his game... Lokoya's offerings are consistently among the greatest Cabernet Sauvignons made, and their 2012s represent the pinnacle of what Chris Carpenter has been accomplishing from these vineyards. They are extraordinary expressions of their terroirs. The late Jess Jackson's firm convictions in mountain vineyards is vindicated by these prodigious wines. (RP 100)*

Lokoya Winery Mount Veeder Cabernet Sauvignon 2013 (3 bottles)

» *A wine offering notes of grilled steak, steak tartare, beef blood, blueberries and blackberries galore...This 100% Cabernet Sauvignon wine is utterly profound, and while the scoring system ends at 100, if I had to pick a single wine that may have been my favorite of all the tastings I did in Napa, this could have been my pick. Full-bodied, rich, with incredible integration of its component parts of acidity, tannin, alcohol and wood, the wine is lavishly built, has compelling purity, richness and density, and a finish, again, that rivals that of the Howell Mountain, being close to one minute in length. This wine will be certainly approachable young, but last 30-40+ years. (RP 100)*

Donated by Frank Grant

LOT 108

ANY WAY YOU WANT IT... THAT'S THE EPIC JOURNEY PARTY

Event Details

- Saturday, December 3, 2022
- 6:30-9:00 pm
- At Electric Jane

Lot 108 A – Reserved Seating Ticket Multisale

- \$600 per seat

Lot 108 B – General Admission Ticket Multisale

- \$350 per spot

Please note: You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 207 A & B. 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.

ANDREA & CHRIS DIAMANTIS

LISA MAKI & DAVID OSBORNE

LYRIX WINES

PHIFER PAVITT WINES

We have the best party people in the house! Thank you Andrea and Chris, Lisa and David, and Suzanne Phifer Pavitt for pulling together this super fun evening! Thank you to Lyrix Wines and Phifer Pavitt Wines for quenching everyone's thirst!

Before we go our *Separate Ways* this evening, we want to make sure you don't miss out on a trip back to the '80s for a rockin' party on Saturday, December 3, 2022. *Don't Stop Believin'*, we've got the hook up for tickets to this exclusive private party!

Nashville's hottest new venue, Electric Jane, will be the scene for this over-the-top experience! Resurrection, a kick butt Journey cover band, will be rocking out as you sip wines from Lyrix and Phifer Pavitt and enjoy accoutrements from this hot new Hollywood inspired venue. Lyrix, a music-inspired winery and Phifer Pavitt, always the life of the party, are the two perfect producers for this event. A seriously eclectic and very cool venue, iconic tunes performed by one of the greatest (cover) bands ever, and wines from two of our absolute favorite producers? Unreal.

Here's the fun part: *When the Lights Go Down in the City*, you can experience the show *Any Way You Want It!* Whether you're into Reserved Special Seating in Electric Jane's swanky lounge couches (plus this ticket comes with even more wine) OR you would rather be on your feet working the room with a General Admission ticket, the experience is what you make it.

Be Good to Yourself and shop with *Open Arms* for this one! Alright, alright, we know you all want to start singing now... *Just a small-town girl livin' in a LONELY WORLD...*

Event donated by Andrea & Chris Diamantis, Lisa Maki & David Osborn; Wines donated by Lyrix Wines, Phifer Pavitt Wines

WILLIAMS SELYEM

Thank you Williams Selyem for being a Featured Vintner this year, providing this generous donation, and taking care of our high bidders in Sonoma!

Do you want to make your next trip to Sonoma extra special? Then get ready to bid because your VIP Williams Selyem experience is just around the corner!

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

How about some more wine? In addition to your spot on the mailing list, you'll also walk out of the room tonight with a double magnum of 2018 Estate Pinot Noir and a 6-Pack of wines from the 2020 vintage.

Here's a little about the winery:

Williams Selyem Winery began as a simple dream between two friends, Ed Selyem and Burt Williams, who pursued weekend winemaking as a hobby in 1979 in a garage in Forestville, California. In less than two decades, they had established a cult-status winery with international acclaim. Together they set a new standard for Pinot Noir winemaking in the United States, aligning Sonoma County's Russian River Valley to the ranks of the world's best winegrowing regions.

THE WILLIAMS SELYEM TRIFECTA: VISIT, WINES, AND MAILING LIST

This trip for 2 couples includes:

- 2-night stay for 2 couples at Williams Selyem Estate
- VIP tour and tasting at Williams Selyem
- Immediate access to exclusive Williams Selyem Mailing List for both couples

Plus the following wines (to be shipped after auction):

- Williams Selyem Estate Pinot Noir 2018 (3L)
- Williams Selyem Estate Vineyard Pinot Noir 2020
- Williams Selyem Estate Vineyard Chardonnay 2020
- Williams Selyem Saitone Estate Vineyard Zinfandel 2020
- Williams Selyem Drake Estate Vineyard Chardonnay 2020
- Williams Selyem Block 10 Mass Selection Estate Vineyard Pinot Noir 2020
- Williams Selyem Luella's Garden Estate Vineyard Pinot Noir 2020

LOT 109 – CONTINUED

THE WILLIAMS SELYEM TRIFECTA: VISIT, WINES, AND MAILING LIST

Today, John and Kathe Dyson, who purchased the winery in 1998, carry on the winery's unwavering dedication to Pinot Noir winemaking. By following proven traditions of honoring the individuality of the growers and vineyards from which they source the fruit, Director of Winemaking Jeff Mangahas and his team continue to deliver distinctive, world-class Pinot Noir and Chardonnay in the heart of Sonoma County.

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

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

Donated by Williams Selyem

RHEA CONDRA

Rhea Condra, we are thrilled to have this beautiful donation of Port from the collection you shared with Dennis. Thank you so much for your generosity.

Unctuous, rich and heady, Port is a hedonist's delight. Vintage Ports, the top echelon of quality, are some of the most long-lived, cellar-worthy expressions of fortified wines, with the staying power to last for decades. These particular vintage ports have been graciously shared by Rhea Condra in honor and memory of her late husband Dennis, a man known for loving life and enjoying a great glass of port.

The 1985 vintage was a brilliant year for Port. While it's drinking incredibly now, many bottlings have seemingly unending drinkability in their future (both producers in this lot are included in that list). To see what the 1985 vintage could be, one might look at the 1955 vintage (hey, we've got that too!). The complexity of the vintage, specifically from Taylor Fladgate, demonstrates why patience is truly a virtue when it comes to great Port.

These bottles from Graham's and Taylor are the essence of why Port lovers love Port. They dazzle. If you're a fan of excellent Port, raise your paddle with one hand and with the other, raise a glass to our dear friend Dennis.

W & J Graham's Vintage Port 1985

» *Graham is the undisputed star and kingpin of the 1985 vintage ports. Yes, it is made in a sweeter style than the other ports, but it is a fabulous wine because of a dazzling level of black-cherry fruit, an enormous structure, and staggering depth, dimension, and length. (96 RP)*

PATIENCE IS A VIRTUE, DAZZLING VINTAGE PORT

This wine lot includes:

- W & J Graham's Vintage Port 1985 (1.5L) (2 bottles)
- W & J Graham's Vintage Port 1985 (4 bottles)
- Taylor Fladgate Vintage Port 1955
- Taylor Fladgate 30 Year Old Port

Taylor Fladgate Vintage Port 1985

- » *Beautiful aromas of flowers and fresh plum, with hints of stems. Full-bodied and medium-sweet, with gorgeous silky tannins and a long, long finish. This is just starting to come around and offers wonderful flavors. Long life ahead, but ready to try. (93 JS)*

Taylor Fladgate Vintage Port 1955

- » *Having the 1955 and 1963 Taylors side by side, as we did at this tasting, is a perfect way to build up the patience necessary to keep the '63 in the cellar, as the absolute apogee of the 1955 serves to amply demonstrate just how much more complexity the 1963 will gain with more bottle age. Aromatically, the 1955 Taylor has fully moved from its black fruity signature of youth into the more transparent, exotic and spice-driven profile of a mature Taylor, but yet retains all of the intensity and vigor on the palate of a strapping vintage port in its prime. The nose on the '55 is flat out brilliant, as it soars from the glass in a spicy and exotic potpourri of blood orange, caramelized banana, brown sugar, tobacco, herb tones, exotic spices and cedar. On the palate the wine is full-bodied and utterly seamless, with haunting focus and balance, laser-like focus, excellent depth, and great length and grip on the fully mature, refined and aristocratic finish. A magnificent Taylor at its zenith. (96 JG)*

Donated by Rhea Condra

AMY & FRANK GARRISON

Thank you Amy and Frank Garrison for this big beautiful bottle of Mouton Rothschild!

There are few words that generate excitement quite like the word “Mouton.” Especially for a word that means “sheep.” Left out of the original 1855 First Growth Classification, Mouton made a vow to never come in second again. The young Baron Philippe Rothschild knew the estate could produce better wine. He was sure Château Mouton was as good as any of the First Growth wines from the Médoc.

Rothschild made it his mission to earn the coveted First Growth status for Mouton Rothschild. In 1973, Mouton was elevated to “first growth” status after decades of intense lobbying by its powerful and influential owner, the only change in the original 1855 classification.

This elevation in status prompted a change of wine’s motto. Originally it was Premier ne puis, second ne daigne, Mouton suis. (“First, I cannot be. Second, I do not deign to be. Mouton I am.”), and it was changed to Premier je suis, Second je fus, Mouton ne change. (“First, I am. Second, I used to be. Mouton does not change.”)

If you too have a love affair with Mouton, then this is the lot for you! A double magnum of the incredible 1998 vintage is yours for the taking... A First Growth vintage of a First Growth wine for a First Growth bidder!

Donated by Amy & Frank Garrison

MOUTON DOES NOT CHANGE

This wine lot includes:

- Château Mouton Rothschild 1998 (3L)

LOT 112

BEST OF CALIFORNIA DINNER AT 360 BISTRO

Event Details

- Saturday, January 14, 2023
- 6:30 pm
- At 360 Bistro

Multisale for 10 Couples

- \$2,000 per spot

One spot includes:

- 2 seats at the dinner
- 1 shared pour of each wine

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.

PAMELA & ANTHONY CMELAK

360 BISTRO

The stars aligned when our friends Pamela and Tony and the team at 360 Bistro worked with us to create this "Best of" event. We are so grateful to your generosity. Thank you for these beautiful wines! And thank you to the 360 team: Elise, Chef Ben, Chef William, and Nick of course! Cheers to you all!

When Pamela and Tony Cmelak decide to pluck perfection from their cellar to create the epic California wine dinner, your ears should perk up, your mouth should water and your paddle hand should start itching.

This collection of Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, Zinfandel, Merlot, Grenache, Syrah, Cabernet Sauvignon, and Dessert wine will take you on a grand tour of California without having to board a plane. Ten lucky couples will join Pamela and Tony for dinner at 360 Bistro on January 14, 2023 to try this fantastic lineup of bottles.

Check out all the amazing varietals and lock in your spot now!

Sparkling

- Schramsberg Brut Rosé 2012 (1.5L)
- Schramsberg Blanc de Blancs 2017 (1.5L)

Sauvignon Blanc

- Eisele Vineyard Altagracia Sauvignon Blanc 2018
- Shared Notes 'Les Lecons des Maitres' 2017 (1.5L)

Chardonnay

- Aubert Wines 'CIX' Chardonnay 2016
- Brewer-Clifton '3-D' Chardonnay 2018
- Marcassin Estate Chardonnay 2009

Pinot Noir

- Au Bon Climat Isabelle Pinot Noir 2016
- Aubert Wines UV-SL Vineyard Pinot Noir 2014
- Failla Occidental Ridge Vineyard Pinot Noir 2018
- Marcassin 'Marcassin Vineyard' Pinot Noir 2005

Zinfandel

- Carlisle Papera Ranch Zinfandel 2018

Merlot

- Paloma Vineyards Merlot 2002
- Shafer Vineyards TD-9 2016

Grenache

- Saxum Vineyards G2 Vineyard 2016
- Saxum Vineyards James Berry Vineyard 2017

Syrah

- Alban Vineyards Reva Estate Syrah 2007
- Shafer Vineyards Relentless 2014

Cabernet Sauvignon

- Dunn Vineyards Howell Mountain Cabernet Sauvignon 2010
- Joseph Phelps Vineyards Insignia 2001 (1.5L)
- Pride Mountain Vineyards Reserve Claret 2003

Dessert

- Dolce Late Harvest Wine 2012
- Shafer Vineyards Port 2002

Donated by Pamela & Anthony Cmelak, 360 Bistro

LOT 113

OFF THE GRID WEEKEND GETAWAY WITH MERCEDES-BENZ

This lot includes:

- The use of a new Mercedes-Benz EQS-Class automobile
- Dinner for 2 at the Twelve Thirty Supper Club along with access to the private membership area
- 2-Night stay for 2 at the new Conrad Hotel
- One Mercedes EQ eBike

MERCEDES-BENZ OF MUSIC CITY

To Edwin Vickery and the entire team at Mercedes-Benz of Music City, we couldn't do it without you! Thank you so much for your stellar support!

Whether you're a Nashville native looking for the perfect staycation or you're looking to visit Nashville for a fun getaway, this Off the Grid Weekend with Mercedes-Benz is just the ticket.

Relax and unwind with your sweetie in Music City. Mercedes-Benz of Music City is partnering with some very special friends to bring you an exclusive weekend away. Enjoy an incredible dinner for two at the unapologetically, "dapper-as-hell" Twelve Thirty Supper Club combined with access to the private membership area. Start the night sipping a signature cocktail stage-side then make your way to a beautifully plush banquet for a one-of-a-kind dining experience. The Supper Club delivers on its promise of decadence in sight, sound and taste.

For your accommodations, you'll be living large at the new Conrad Nashville. Pairing Southern hospitality with a new era of modern luxury, the brand spanking new Conrad Hotel is the perfect destination for this getaway.

Finally, it wouldn't be a weekend off the grid without a hot ride to zip around town. Mercedes-Benz is donating the use of a brand new all electric EQS sedan! You'll be riding in style all weekend long. (To use the car, auction winner must be a resident of Davidson or Williamson County, TN for insurance purposes).

LOT 113 – CONTINUED

OFF-THE-GRID WEEKEND GETAWAY WITH MERCEDES-BENZ

Sounds to us like the perfect Nashville staycation! But wait... We've got one more thing to put this lot over the edge. Whoever wins this weekend will also go home with a brand-new Mercedes EQ eBike!

Ladies and gentlemen, start your bidding engines for this Off the Grid Mercedes-Benz extravaganza!

Restrictions: Winner MUST live in Davidson or Williamson County, TN, as required by the insurance company. All Off the Grid Weekend items must be redeemed on the same weekend.

Donated by Mercedes-Benz of Music City

LOT 114

MASTERFULLY CRAFTED BLENDS – A CARDINALE VERTICAL

This wine lot includes:

- CARDINALE Cabernet Sauvignon 2003
- CARDINALE Cabernet Sauvignon 2004
- CARDINALE Cabernet Sauvignon 2005
- CARDINALE Cabernet Sauvignon 2006
- CARDINALE Cabernet Sauvignon 2007
- CARDINALE Cabernet Sauvignon 2008
- CARDINALE Cabernet Sauvignon 2009
- CARDINALE Cabernet Sauvignon 2010
- CARDINALE Cabernet Sauvignon 2011
- CARDINALE Cabernet Sauvignon 2012
- CARDINALE Cabernet Sauvignon 2013
- CARDINALE Cabernet Sauvignon 2014

JENNIFER & JOHN STEELE

We love anything from the masterfully crafted collection of Jennifer and John Steele but Cardinale takes the cake! Thank you!

Cardinale makes one singular Cabernet Sauvignon each year, which is the pinnacle of blending. Winemaker Chris Carpenter starts with as many as 40 separate lots of grapes, each with its own diversity of vineyard sources. The fruit, from the highest quality vineyards of the Mayacamas and Vaca mountains, varies from year to year, and is expertly crafted so the most distinctive wine from each vintage is born. A brilliant ensemble of celebrated Napa Valley vineyards where each brings its own personality and flavor contributions to create a singular storyline of each Cardinale vintage.

Made from both mountain and bench vineyards, there is none so refined, elegant, and interesting as a Cardinale blend.

There is truly no better way to understand the craft of Cardinale than with a vertical, and wait... what's this? A vertical of Cardinale from 2003-2014?? How fortuitous! This is the lot and now is the time to take home a vertical of one of Napa's crown jewels!

Donated by Jennifer & John Steele

NORTH BERKELEY IMPORTS

BILLY WEISS

RAHEL KLAPHEKE & JIM SLOAN

CHEF MARCO ROSSI

CHEF GABRIELLA GRADY

Grazie mille a million times over to this star-studded group of donors. Wines from Billy Weiss, food pairings from Chef Marco and Chef Gabriella, and the ultimate Home of Hospitality with Rahel & Jim? Thank you all!

This lot is a wine lover's dream come true – an exclusive, multi-course dinner with rare Barolo and Barbaresco wines provided by an award-winning importer.

Joining in the party is Billy Weiss from North Berkeley Imports. For more than 40 years, North Berkeley Imports has partnered with top vine-growing families in Europe to bring the finest bottles to the United States, with a special focus on Barolo from Italy and Burgundy from France.

This sumptuous evening will take place at the beautiful home of Rahel Klapheke and Jim Sloan on Friday, March 31, 2023. Billy will provide the evening's wines, brought directly from Piedmont, Italy for this special event.

North Berkeley Imports was named "Importer of the Year" in both 2019 and 2020 *Wine & Spirits* magazine. The company's rare selections are available across the country, for both private collectors and trade customers. Billy and his wife Jean and their family are based in Memphis.

LOT 115

VOYAGE TO BAROLO AND BARBARESCO WITH THE WINES OF NORTH BERKELEY IMPORTS

Event Details

- Friday, March 31, 2023
- 6:30 pm
- At the home of Rahel Klapheke & Jim Sloan

Multisale for 16 Guests

- \$1,500 per person

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

No shared pours.

LOT 115 – CONTINUED

VOYAGE TO BAROLO AND BARABARESCO

WITH THE WINES OF NORTH BERKELEY IMPORTS

We have two incredibly talented chefs: Chef Marco Rossi, the renowned Italian chef who moved to Nashville to open Tartufo Ristorante. Chef Gabriella Grady will be joining Marco in the kitchen to create incredible pairings for the wines. Both chefs currently work together at Foresta in Abingdon, Virginia, a food town mecca named the best small-town food scene by *USA Today* for three years in a row. Dinner wines will include recent releases and cellar selections from the following award-winning grower families:

- Murgio Etna Brut
- Diego Conterno Langhe Nascetta 2016
- Piero Busso Langhe Sauvignon Arbe 2018
- Piero Busso Barbaresco San Stunet 2016
- Diego Conterno Barolo Ginestra 2016
- Fratelli Alessandria Barolo Monvigliero 2010
- Fratelli Alessandria Barolo Monvigliero 1995

The stars have aligned for this night, and only 16 Italian wine fans will get to attend. At just \$1,500 per spot, this dinner won't last long!

Donated by North Berkeley Imports, Billy Weiss, Rahel Klapheke & Jim Sloan, Chef Marco Rossi, Chef Gabriella Grady

SEYFARTH SHAW

We are honored to have the law firm of Seyfarth Shaw support our mission with these beautiful Bordeaux wines. Thank you so much for supporting the cause!

This collection of wines from neighboring appellations St. Émilion and Pomerol will make your heart sing! Luscious Merlot! Floral Cabernet Franc! These two regions produce some of the finest wine in the world that elicits a melody inspiring us to enjoy the best that life has to offer. There is truly no better feeling than coming home after a long day and pulling a classic slender green bottle of perfection from your cellar to make everything right in the world.

For that reason, with help of collector extraordinaire Tom Black, Seyfarth Shaw have put together this lot of early 2000s Bordeaux, drinking superbly right now. These bottles come from prolific producers, from L'Évangile to Angelus to La Conseillante. Bottles from the iconic 2000 vintage, the "continually surpassing expectations" 2001 vintage, and the exemplary 2005 vintage. You can't go wrong with any of these bottles, and we know this case will be highly coveted. Bid big for these Right Bank beauties!

Donated by Seyfarth Shaw

BID BIG ON THESE RIGHT BANK BEAUTIES

This wine lot includes:

- Château Angelus 2000
- Château Certan 'De May de Certan' 2000
- Château Clinet 2000
- Château Figeac 2000
- Château La Conseillante 2000
- Château La Fleur-Petrus 2005
- Château La Gaffelière 2005
- Château Latour à Pomerol 2001
- Château L'Évangile 2000
- Château Troplong Mondot 2000
- Château Trotanoy 2001
- Château Valandraud 2000

LOT 117

THE OCCIDENTAL TOURIST

Event Details

- Saturday, March 18, 2023
- 6:30 pm
- At the home of Loren Chumley & Scott Peterson

Multisale for 20 Guests

- \$1,750 per person

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.

No shared pours.

PAM & STEVE TAYLOR

CATHERINE KISTLER

LOREN CHUMLEY & SCOTT PETERSON

CHEF KEVIN RAMQUIST

Pam and Steve Taylor introduced Scott and me to Catherine Kistler and Occidental Wines. We are so excited that the Taylors have created this opportunity for us to host this dinner with our dear friend, Kevin Ramquist. Thank you so much... Its going to be a PARTY that ends with Scott's Bourbon drawer!

Raise your hand if you consider yourself a fan of any of the following things: California Pinot Noir. Steve Kistler's wines. Pam and Steve Taylor's endless generosity. Parties hosted by Loren Chumley & Scott Peterson. The cuisine of Chef Kevin Ramquist.

Great, now that all hands are in the air, we'd like to tell you about a fantastic dinner that combines ALL of the aforementioned wonderful things. Mark your calendars for Saturday, March 18, 2023, our new CEO and Party Hostess Extraordinaire is inviting 20 fun-loving bidders over to her beautiful home for an Occidental Pinot Noir evening. You'll travel through three Occidental vineyards, becoming a bona fide Occidental Tourist!

Steve Kistler, King of California Chardonnay, has another incredible project: World-class Pinot Noir from unique sites on the coastal headlands in the Freestone-Occidental area. The Occidental Pinots are crystalline wines with vivid aromatics and intense red fruit flavors. They have a wonderfully chiseled quality, layered with savory and mineral character. Occidental requires an insane

amount of work, grown within the challenging conditions on the western edge of where Pinot Noir can be grown successfully in California. To farm the Occidental vineyards requires skill, experience, and tenacity, while the Occidental wines need a most delicate touch. That's exactly what Catherine Kistler, Steve's daughter, does as assistant winemaker. The great news for you is that she'll tell you all about it at the dinner in March!

While everyone knows of Steve Kistler's remarkable Chardonnays, I believe his Pinot Noir will ultimately prove even more historic. -Robert Parker, Jr.

Wines poured at dinner include:

- Occidental Pinot Noir Cuvée Catherine 2012
- Occidental Pinot Noir Cuvée Catherine 2014
- Occidental Pinot Noir Cuvée Catherine 2015
- Occidental Pinot Noir Cuvée Catherine 2018
- Occidental Pinot Noir Cuvée Elizabeth 2012
- Occidental Pinot Noir Cuvée Elizabeth 2014
- Occidental Pinot Noir Cuvée Elizabeth 2015
- Occidental Pinot Noir Cuvée Elizabeth 2018
- Occidental Pinot Noir SWK 2014
- Occidental Pinot Noir SWK 2015
- Occidental Pinot Noir SWK 2018
- Occidental Pinot Noir SWK 2019
- Occidental Pinot Noir Occidental Station 2016
- Occidental Pinot Noir Occidental Station 2017
- Occidental Pinot Noir Occidental Station 2018
- Occidental Pinot Noir Occidental Station 2019

Donated by Pam & Steve Taylor, Loren Chumley & Scott Peterson, Catherine Kistler, Chef Kevin Ramquist

LOT 118

UPPING THE ANTE IN NEW YORK CITY

This trip for 2 includes:

- 2-Night stay at
The Peninsula New York
- Daily breakfast at The
Peninsula
- Lunch or Dinner with
Charles Antin

THE PENINSULA NEW YORK

CHARLES ANTIN

Thank you to Samir Ibrahim and the entire Peninsula team for your generous hospitality. And thank you to our beloved Charles Antin for putting together what will be an AWESOME dining experience!

The glitz and glamor of a weekend in NYC is truly unmatched. There's a reason they call it the greatest city in the world! Now, what if we told you that we could take a regular ritzy weekend visit to NYC, and make it even better? How, indeed! How about we include a stay at Fifth Avenue's most glamorous address and NYC's most iconic hotel, The Peninsula New York. Also, we'll include a dinner (or lunch) with fine wine expert (and beloved Pairings auctioneer), Charles Antin!

The Peninsula Hotels is the world's leading luxury hotel brand. While the design is certainly breathtaking, the hotel's level of personalized service is what truly sets it apart from the others. Your 2-night stay in a Grand Luxe room will leave you feeling pampered. Your day will start right with a scrumptious breakfast at the hotel and then, whether you take in a Broadway show, shop up and down Fifth Avenue, or stroll through Central Park, your time in the Big Apple is sure to be a good one.

Zachys' Head of Auction Sales, our very own Pairings auctioneer, and cancer survivor, Charles Antin, will take you to one of New York City's great restaurants for a wine-soaked meal. Charles knows a thing or two about fabulous wine dinners and will be the perfect host for your whirlwind weekend! Don't miss this exclusive opportunity!

Restrictions: Accommodations are subject to availability, black-out dates apply. Valid until July 30, 2023. Hotel gift certificate is non-transferable and can not be redeemed for cash. Visit must be scheduled on mutually agreeable date. Trip does not include airfare, rental car, or driver. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by The Peninsula New York, Charles Antin

SOKOLIN

DENNIS NOONAN

MICHAEL NOONAN

CHEF KELSI ARMIJO

What's better than one guest from Sokolin - how about two? We can't wait to host Dennis and Michael Noonan in Nashville for this stupendous occasion! We are so grateful for this generous wine donation! And a million thank yous to Chef Kelsi for joining us to show off her culinary prowess!

Have you ever dreamed of hosting a truly fabulous dinner party? One where everyone can't stop talking about the food, gushing about the wine, and showering the host with unending praise? Well, here's your opportunity to step into that role of host and make that dream a reality!

Dennis and Michael Noonan, the father and son duo of internationally renowned luxury fine wine retailer, Sokolin, have volunteered as in-house wine consultants to set you up for success. Sokolin was founded in 1934 when original owner David Sokolin received one of the first liquor licenses issued by New York State after Prohibition was repealed. They specialize in fine wines from long-established wine-producing regions, as well as emerging viticultural areas. And lucky for you, they have put together a fantastic lineup of French knockouts that will have your guests drooling. They speak for themselves, so we invite you to check them out...

LOT 119

SOKOLIN AND THE STUPENDOUSLY SPECTACULAR DINNER PARTY

This dinner lot includes:

- Dinner for 10 in your home with guests Dennis and Michael Noonan from Sokolin
- Meal prepared by Chef Kelsi Armijo from Drusie & Darr
- Two bottles of each wine listed in description

- Dom Pérignon Brut 1990
- Louis Latour Corton-Charlemagne Grand Cru 2019
- Clos Saint-Jean Deus-Ex Machina Châteauneuf-du-Pape 2009
- Joseph Drouhin Chambolle-Musigny Premier Cru 2017
- Cos d'Estournel 2003
- Château Rieussec 2009

And if that's not enough, Chef Kelsi Armijo from Drusie & Darr (the sleek new Jean-Georges restaurant at the Hermitage Hotel) will prepare a meal as impressive as the wines. Dennis and Michael will be there to guide you and your group of ten through the evening's libations.

There you have it. An ideal dinner party, right at your fingertips. All you must do is raise your paddle!

Donated by Sokolin, Dennis Noonan, Michael Noonan, Chef Kelsi Armijo

MARIAN & PAUL KARP

We are so grateful that our new board member, Paul Karp, takes Bourbon so seriously... Thank you Paul and Marian for your generosity!

Editor's note: Did you know that the facility that is used for storing barrels of spirits during aging is called a rickhouse? Well, if you didn't, you do now... And now the title makes sense!

A visit to the Bourbon capital of the world is fun and all, but what if you could just turn your house into a Rickhouse? Here's a lot with ten incredible examples of the best of the best that Kentucky has to offer from the renowned Buffalo Trace distillery.

While many a whiskey distillery can claim to hold one title or another, Buffalo Trace takes the cake as the "world's most award-winning distillery." When awards for whiskies around the world are announced, no one is surprised to read the name "Buffalo Trace" on the list of winners.

This lot has ten different bottles of Buffalo Trace goodness. This is just the lot for any Bourbon buffs in the room!

- **Blanton's The Original Single Barrel Kentucky Straight Bourbon Whiskey** – The first ever single barrel bourbon, once designated for ambassadors, dignitaries, and Colonel Blanton's family and friends.
- **Blanton's 'Black Label' Single Barrel Kentucky Straight Bourbon Whiskey** – Crafted for the Japanese market, made with high-rye mash #2.
- **Buffalo Trace Kentucky Straight Bourbon Whiskey** – The benchmark bourbon with over 200 years of history.

SHE'S A RICK... HOUSE!

This lot includes:

- 10 bottles of Bourbon (8 bottles, and 2 handles)
- All from labels in the Buffalo Trace family
- As listed in the description

- **Colonel E.H. Taylor Small Batch Kentucky Bourbon Whiskey** – A true sipping bourbon that honors the uncompromising legacy of the father of the bourbon industry.
- **Eagle Rare 10 Year Single Barrel Kentucky Straight Bourbon Whiskey** – A bourbon that lives up to its name with its lofty, distinctive taste experience.
- **Stagg Jr. Barrel Proof Straight Bourbon Whiskey** – Uncut and unfiltered, this robust bourbon that boasts the bold character that is reminiscent of its forefather, the most dominant American distillery of the 19th century
- **W. L. Weller 12 Year Old Kentucky Straight Wheated Bourbon Whiskey (1.75L)** – This most sought-after of the classic Weller lineup, boasting a trifecta of balance, quality, and grace is in a hard to find handle!
- **W. L. Weller Full Proof Kentucky Straight Wheated Bourbon Whiskey** – The newer release within the wheated bourbon profile, touted as the “Baby Pappy.”
- **W. L. Weller ‘Old Weller Antique 107’ Kentucky Straight Wheated Bourbon Whiskey** – Sometimes just referred to as Old Weller Antique, Antique 107, or even simply abbreviated as OWA.
- **W. L. Weller Special Reserve Kentucky Straight Bourbon Whiskey (1.75L)** – A big bottle of the Original Wheated Bourbon Whiskey, this one is the perfect sipping whiskey.

Donated by Marian & Paul Karp

GLORIA & STEVE PIGNATIELLO
CHRISTOPHE PRIEUX
FRANÇOISE SERVIN
JUSTINE & CHRISTIAN CLERGET
CHRISTIANE & ALAIN PATRIARCHE

We are grateful to our old friends, Steve and Gloria Pignatiello, and to our incredible Guests of Honor for making the journey to Nashville and sharing their stories and their wine. We are green with envy for those who get to be a part of this journey to Burgundy and Champagne and experience this insider's journey. Thank you so much!

Burgundy is famous for its tiny vineyards, world-class wines, renowned food, and thousands of years of tradition. But the REAL Burgundy is its people — the small, family winemakers. With this exclusive trip, three couples will have the opportunity to visit these winemakers in their homes, share a meal, and taste wines from their personal cellars. It's an insider's peek into the normally closed world of Burgundy.

Steve Pignatiello has spent his lifetime developing close, personal relationships with the real Burgundians. These relationships afford him access that is “unheard of” in Burgundy. Steve and his wife, Gloria, will lead you on a 5-day, 4-night tour of Burgundy, including a stop in Champagne.

People who have been on this private tour have said it is a once-in-a-lifetime experience. The three lucky couples will be picked up in Paris and chauffeured to first-class accommodations at **Hotel Le Cep** in Beaune and **La Villa Champagne Ployez-Jacquemart** in Ludes. Among the winemakers you will visit will be our three guests of honor this year (**Clerget, Patriarche, Gardet**) as well as a visit to Chablis to see our good friend and l'Été du Vin 2019 Guest of Honor, **François Servin**.

AN INSIDER'S TOUR OF BURGUNDY AND CHAMPAGNE

This trip for 6 includes:

- 4-night stay in first-class accommodations
- All tours, visits, tastings, and meals arranged by Steve and Gloria
- Transportation from Paris to Burgundy and Champagne, and then back to Paris

In addition to winemaker meals, cellar tours, and wine tastings, other trip highlights include visiting the **Château du Clos de Vougeot, Hospices de Beaune, Romanée-Conti vineyard, Montrachet Grand Cru vineyards, and Chambertin Grand Cru vineyards.**

What makes this trip unique, however, is the VIP access afforded to Steve and Gloria and their guests. You'll be welcomed in the winemakers' homes like family members. If you desire to connect with true Burgundians on a personal and intimate level, then please do raise your paddle for this Insider's Tour of Burgundy (with a stop in Champagne).

Please note: This trip must be taken on a mutually agreeable date in late October/early November 2022 or in May/June 2023. Please contact Nashville Wine Auction shortly after the l'Été du Vin to select exact dates.

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare. Personal expenses, tips/gratuities, and travel insurance are also not included. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by Gloria & Steve Pignatiello, Christophe Prieux, Françoise Servin, Justine & Christian Clerget, Christiane & Alain Patriarche

KING & SPALDING

Merci beaucoup to the law firm of King & Spalding LLP for providing these beautiful Burgundy wines and for helping us to support our mission and our beneficiaries!

Domaine Parent has a fascinating backstory. Currently run by Anne Parent and her sister Catherine Fages-Parent, the twelve preceding generations brought the domaine to where it is today. In 1787, Anne's ancestor Etienne Parent, was Thomas Jefferson's personal advisor, friend, and confidant. In fact, Jefferson took cuttings from the Domaine Parent vines to plant at Monticello. Unfortunately, the climate in Virginia is not conducive to growing Pinot Noir, so the vines did not survive. Domaine Parent henceforth became a forerunner of Burgundy wine exportations across the Atlantic.

Domaine Parent was one of the first estates of Côte d'Or which sold all its production in bottles, in France on the best tables of French gastronomy, as well as overseas.

Today, Anne and Catherine are powerhouse women within Burgundy. Anne even founded the Women's Winemaker Association in Burgundy and was its first president. When she replenishes her vineyards, she grafts vines onto the old rootstock in order to preserve the "history" of the family's vineyards. And this is truly a family affair. Seven family members do all of the work at the domaine.

This lot has two cases of Grand Cru Corton, one blanc and one rouge, that show incredible depth, complexity, and balance. It would be foolish to leave your paddle on the table for this one, trust us!

Donated by King & Spalding

BLANC ET ROUGE BOURGOGNE DE DOMAINE PARENT

This wine lot includes:

- Domaine Parent Corton Blanc Grand Cru 2016 (12 bottles)
- Domaine Parent Les Renardes Corton Grand Cru 2019 (12 bottles)

LOT 123

FRANCE'S FINEST DINNER IN HONOR OF BILL NUNNELLY

Buy-A-Spot at this dinner

- Saturday April 22, 2023
- 6:30 pm
- At the home of Holly & Mark Whaley

A total of 8 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.

HOLLY & MARK WHALEY

CHEF JOE TOWNSEND

FRIENDS OF BILL NUNNELLY

It is hard to find words to say thank you to this incredible group of wine donors who have opened their hearts and their cellars to create this special dinner in honor of our friend, Bill Nunnelly. When David Morgan makes the call, our loyal supporters come together. Thank you Holly and Mark for opening your home and to Chef Joe Townsend for what will be an extraordinary dining experience. We are so very grateful.

This is a dinner honoring the late Bill Nunnelly, donated by those who loved this iconic man. While we could keep this description at that, knowing how beloved he was within this community, we want to make sure to say a few words that honor Bill, much like this dinner will.

Bill Nunnelly was a truly cherished member of the Nashville Wine Auction community. Just last year, we celebrated Bill's contributions by presenting him with the 2021 Norman M. Lipman Award for Dedicated Service and Generosity. The award recognizes individuals who have embraced the humanitarian qualities of wisdom, courage, optimism, commitment, and integrity in their personal and professional lives. And boy, was Bill the embodiment of those qualities.

Bill, alongside his wife Rosann, helped shape the early foundation of what the Nashville Wine Auction is today. They have been generous and regular donors, chairing l'Été du Vin events in 1986, 1987, and 1996, and their generous donations to the Capital Campaign were integral to the Nashville Wine Auction office move and upgrade. The boardroom in the new office is the "Rosann & Bill Nunnelly Boardroom" thanks to their consistent giving.

This dinner, on Saturday April 22, 2023, at the home of Holly and Mark Whaley will celebrate Bill's legacy, with wines donated from his friends and loved ones. Chef Joe Townsend will be preparing the dinner's courses. Rosann will be there raising a glass with each course. The wines are a reflection of Bill's magnanimous spirit, and we look forward to celebrating his legacy together.

Wines to be poured at this dinner include:

- Dom Pérignon Brut 1990
- Domaine Leflaive Bâtard-Montrachet Grand Cru 2009
- Rene et Vincent Dauvissat-Camus Les Clos Chablis Grand Cru 2009
- Domaine Bouchard Père et Fils Corton Charlemagne 2002
- Domaine de la Romanée-Conti La Tâche Grand Cru Monopole 1988
- Camille Giroud Charmes-Chambertin Grand Cru 1989
- Joseph Drouhin Bonnes-Mares Grand Cru 1995
- Château Mouton Rothschild 1989
- Château Lafite Rothschild 1989
- Château Lafite Rothschild 1983 (3L)
- Château d'Yquem 1990

Donated by Tom Black, Pam & Keith Browning, Cynthia & Elliot Himmelfarb, Beth & John Huff, Jean & Hal Lewis, Karin & Irv Lingo, Paula & Tom Milam, Janice Elliott & David Morgan, Deby & Keith Pitts, Pam & Steve Taylor, Holly & Mark Whaley, Chef Joe Townsend

LOT 124

WE'VE GOT A FEVER FOR A CASE OF SCHRADER

This wine lot includes:

- Schrader Cellars CCS Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2013, 2014, 2015, 2016
- LPV Beckstoffer Las Piedras Vineyard Cabernet Sauvignon 2013, 2014, 2015, 2016
- T6 Beckstoffer To Kalon Vineyard Cabernet Sauvignon 2013, 2014, 2015, 2016

JENNIFER & JOHN STEELE

I can't think of John and Jennifer's collection without thinking of the "Cabs of Steele" lot that was sold at this event a few years ago. I hope you raise your paddle while I raise my hand to say Thank you!!

Napa Valley darling. Cult classic. Old Sparky. Schrader. There are so many ways to describe Schrader, but ultimately, the wines speak for themselves. But boy, do we like to speak about them. Schrader Cellars has garnered the highest critical acclaim in the history of American Cabernet Sauvignon production: it is the only winery with seventeen perfect 100-point scores. It is also currently estimated that there are 7,000 to 8,000 people on the list, just waiting for a chance to order their wine.

For more than a decade Schrader Cellars has produced benchmark Cabernet Sauvignon from the most prestigious vineyards in the Napa Valley — notably the first-growth Beckstoffer To Kalon Vineyard in Oakville.

If you've got a case of Schrader fever, then the only solution is... a case of Schrader! The case offered here tonight highlights three different vineyards amongst four different vintages: 2013, 2014, 2015, and 2016. Fred Schrader's wife Carol explains each vineyard quite eloquently, so we'll let her do the talking!

Schrader Cellars T6 Beckstoffer To Kalon

» *An elixir of fruit and spice. As Thomas Rivers Brown says, 'Everything in abundance, everything in restraint.' It's just really a very enticing wine and our team favorite. — Carol Schrader*

Schrader CCS Beckstoffer To Kalon

There's something very special about this wine. The fruit component with the structure with the tannins, it is a pleasure to drink and a pleasure to share. — Carol Schrader

Schrader LPV Beckstoffer Las Piedras

» *Las Piedras translates to 'the little stones' or 'little pebbles,' and that really goes to what the vineyard is composed of. The stress on the vines creates a wine that is concentrated, rich, and massive. — Carol Schrader*

Raise your paddles high for this one, folks! You'll probably want to switch off between your right and left arms to make sure your paddle stays in the air until the end of this bidding battle.

Donated by Jennifer & John Steele

LOT 125

THE MAINE EVENT! NETJETS ESCAPE TO BAR HARBOR

This trip for 6 includes:

- Round-trip flight from Nashville to Bar Harbor on NetJets Cessna Citation Latitude
- 3-night stay in a standard room at The Inn on Mount Desert
- Daily breakfast
- 2-hour Windjammer sailing trip

NETJETS

We are so fortunate to have NetJets as a sponsor of our auction. The service they have provided to our patrons in the past - and the local team - has been over the top. We are truly grateful.

Picture this: you hop on a luxurious private jet (a NetJets Cessna Citation Latitude) from Nashville, bound for one of the most scenic spots in the United States. If you pictured, Bar Harbor, Maine, or as the locals call it "Baahr Haarbah" then you win, well, if you are the high bidder!

Three couples will travel in style to the gateway to Acadia National Park, a stunning mountainous island on the eastern seaboard. It's situated on Mount Desert Island (pronounced "dessert" because it truly is a treat) where Cadillac Mountain, the highest point on the eastern seaboard, lends itself as the spot to witness the country's earliest sunrise. Bar Harbor is consistently voted one of America's Favorite Towns for many reasons: the endless outdoor activities, award-winning dining, and luxury accommodations. Plus... The lobster. So. Much. Delicious. Lobster.

Speaking of accommodations, enjoy a 3-night stay at The Inn on Mount Desert, where modern amenities combine in a historical setting on tree-lined Mount Desert Street in the heart of Bar Harbor.

In addition to the fantastic restaurants and social atmosphere of downtown Bar Harbor, and exploring the National Park, your group will get to experience a leisurely Windjammer Sailing Trip along Frenchman Bay and among the Porcupine Islands. You can enjoy a picnic or just relax as you spot wildlife (seals, porpoises, eagles) from the boat's spacious decks, listening to live music and taking in the views of Acadia from the water.

With a camera full of photos and a tummy full of lobster, you'll travel back to Nashville on that spacious NetJets plane with fond memories of you time in one of the greatest cities in the country. Get your paddles up and say Baahr Haarbahr!

Restrictions: Guests must depart from Nashville Airport (BNA). Subject to availability, black out dates apply. Trip will be booked and managed by Winspire, a full-service travel agency. Travel must be completed within two years from the date of purchase. Reservations are subject to availability and must be booked a minimum of 60 days before travel. Trip does not include rental car or driver. Personal expenses, tips/gratuities, and travel insurance are also not included. Purchases are non-refundable and packages cannot be resold. Trip restrictions apply. Please see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by NetJets

LOT 126

ELECTRIFYING VINTAGE 2005 BORDEAUX

This wine lot includes:

- 18 bottles of Bordeaux from 2005 as listed in the description

PAM & STEVE TAYLOR

Thank you, my dear friends. Your generosity knows no bounds.

If you were able to attend Nashville Wine Auction's Vintage 2005: Another Monumental Tasting of Bordeaux last November, then you know what this lot is all about. And if you were NOT able to join us on that special evening, well you're in luck! We've got 18 additional bottles from Bordeaux's iconic 2005 vintage, the finest in modern times, from the cellar of Pam and Steve Taylor. Win this lot and you could impress your friends with your very own special tasting!

There are many different characteristics of Bordeaux wine that make each vintage shine. One year, you might have a wine that has perfectly rounded tannins. Another year might bring intense fruit flavors. Then another vintage might find the perfect balance between fruit, wood, and alcohol. But rarely will you find a Bordeaux wine that encompasses ALL the characteristics that distinguish great Bordeaux such as you find in the 2005 vintage.

Experts said that the 2005 vintage would need 15-20 years of bottle age to become truly perfect, which means these babies are in their prime years. Still fresh and vibrant like young wine yet with layers of diverse aromas and flavors, from bright red fruit to decadent game and earth, these "modern classics" envelop the rich complexity of character that only develops in a great wine from a great vintage. They are truly electrifying to drink.

Don't let this opportunity pass you buy, paddles up for these amazing bottles!

LOT 126 – CONTINUED

ELECTRIFYING VINTAGE 2005 BORDEAUX

- Château Cos d'Estournel 2005
- Château Ducru-Beaucaillou 2005
- Château La Conseillante 2005
- Château La Gaffelière 2005
- Château Lascombes 2005
- Château Latour 'Les Forts de Latour' 2005
- Château Léoville Barton 2005
- Château Léoville Las Cases 2005
- Château Léoville Poyferré 2005
- Château Lynch-Bages 2005
- Château Malescot St. Exupéry 2005
- Château Monbousquet 2005
- Château Montrose 2005
- Château Palmer 2005
- Château Pichon-Longueville au Baron 2005
- Château Pichon-Longueville Comtesse de Lalande 2005
- Château Rauzan-Ségla 2005
- Clos Fourtet 2005

Donated by Pam & Steve Taylor

LOT 127

PRICELESS DINNER WITH PROMONTORY AND PENULTIMATE

Buy-A-Spot at this dinner

- Friday, January 20, 2023
- 6:30 pm
- At Four Seasons Nashville

A total of 15 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

FOUR SEASONS HOTEL NASHVILLE

WILL HARLAN

DAVID CILLI

It is such a joy to brainstorm with Pam and Steve Taylor about the experiences they are able to "dream up" from their unmatched wine collection. When we can match one of those experiences with the luxurious hospitality of the new Four Seasons AND world-renowned members of the wine community... I don't know how life can get any better. Thank you to all.

It is safe to say that we here at the Nashville Wine Auction are obsessed with wine dinners, and we're guessing most of you are too. With good reason... We've got a Buy-A-Spot dinner for fifteen couples that qualifies as the pinnacle of wine dinners.

The scene? The brand new Four Seasons Hotel Nashville. The wines? Promontory and Penultimate from the cellar of Pam & Steve Taylor. The special guests? Proprietor Will Harlan, Winemaker David Cilli and a surprise special guest. The overwhelming sense of joy and excitement when attending this dinner? Priceless.

No one was surprised when one of the most historic vintners in Napa Valley, Bill Harlan, launched a new winery in 2009. He came across the stunning region of Promontory in the 1980s while hiking along Oakville's southwestern borderlands. Thus, Promontory came to life, with hints at wildness and a vein of minerality under bright red fruit and tight layers that relax through the years. Now, Penultimate hovers near that profound character, far more than a so-called "second." It plays a critical role of its own in relation to the pinnacle that is Promontory. In fact, in a remarkable way, it helps elevate the wine it aspires to be.

Promontory, as prestigious a Napa winery as you can get, and its younger sibling Penultimate, a standout star in its own right, are the highlights of the evening: a vertical of both wines, from very first vintage until 2018 release, flanked by Krug and Yquem. The chef at the Four Seasons will prepare a fabulous meal to pair with the lineup, set within the walls of Nashville's swankiest new hotel. Now we certainly can't forget our special guests for the evening. Will and David will bring all the Promontory and Penultimate expertise, ready to lead everyone through the incredible tasting.

This truly is the pinnacle of wine dinners, tasting Promontory next to its sibling, Penultimate. Clear your calendars for Friday, January 20, 2023. We really can't put a price on how special this evening will be, but let's give it our best effort! Paddles at the ready...

- Krug Champagne Brut
- Promontory Penultimate 2013
- Promontory Penultimate 2014
- Promontory Penultimate 2015
- Promontory Penultimate 2016
- Promontory Penultimate 2017
- Promontory Penultimate 2018
- Promontory 2008
- Promontory 2009
- Promontory 2010
- Promontory 2011
- Promontory 2012
- Promontory 2013
- Promontory 2014
- Promontory 2015
- Promontory 2016
- Promontory 2017
- Promontory 2018
- Château d'Yquem 2001

Donated by Pam & Steve Taylor, Four Seasons Hotel Nashville, Will Harlan, David Cilli

LOT 128

THE GRANDEUR OF NORTHERN SPAIN: SEVEN DAYS FOR THREE COUPLES

This trip for 3 couples includes:

- 3 nights at Hotel Marqués de Riscal in Rioja with breakfast
- 3 nights at Maria Cristina in Sans Sebastian with breakfast
- 6 private winery tours and premium tastings
- 4 lunches with wine
- 1 Food/pintxo tour with wine in Sans Sebastian
- 1 Visit to cheese farm with wine
- 1 Walking tour with wine in Laguardia
- 1 Cooking class with wine and lunch in Sans Sebastian
- All transfers as per the itinerary by professional English-speaking chauffeur driving a luxury van

“El español fino con todo bebe vino.”

The refined Spaniard drinks wine with everything.

You too can join the ranks of “refined Spaniard” with this 7-day trip for four through Northern Spain. With an equal balance of planned activities and free time to explore, this trip contains the highlights of the Basque Country combined with amazing culinary experiences and outstanding wines. Here’s what you can expect...

Day 1: Welcome to Northern Spain!

After arriving at the Bilbao airport, you will meet your friendly chauffeur and head to La Rioja. Arrive at San Vicente de la Sonsierra, a picturesque village and home to one of Rioja’s finest new-wave producers, **Heredad San Andrés Cupani**. Named after the native grape varietal that was cultivated in Rioja before phylloxera devastated the vineyards in the 19th century, Cupani is a brand known for rich powerful Rioja wine that avoid pesticides and herbicides. Cupani produces superb, smooth, modern-style wines. Enjoy a visit with the owners, tour their gorgeous vineyards, and then partake in a home-cooked lunch paired with their estate wines, naturally!

Next, check into your accommodations, the magnificent **Hotel Marqués de Riscal**. The only hotel ever designed by visionary architect Frank Gehry, this hotel is an ultra-lux five-star resort in La Rioja whose otherworldly metallic and sandstone structure is nothing short of shocking against the backdrop of the medieval towns and vineyards that surround it. Gehry’s signature style of undulating titanium and steel sheets—a la the Guggenheim—is on

full display. Inside, world-class grandeur, service, and style are ever-present, with designer details at every turn. Part of Marriott International Luxury Collection series of hotels, the property lives up to all the expectations of such a title, complete with a Michelin-star restaurant, an award-winning spa, and dazzling rooms.

Next up is a short trip back in time to medieval **Laguardia**. Called the “cutest village in La Rioja,” Laguardia was founded in the 10th century as a defense town for the kingdom of Navarra, overlooking vineyards with the Cantabrian Mountains in the background. You’ll walk through the medieval narrow streets and check out the wine bars and cute shops in this idyllic hamlet. Enjoy a **private tour** with an excellent local guide, including a glass of wine (or two!) in his private wine cave.

Day 2: Best of Barrio de Estación

Start the day off with a visit to **Roda**. Producing some of the most delectable and sought-after red wines in Rioja, Roda wines are spicy, powerful, and concentrated. These ultra-high quality Reserva wines are released each year and snapped up by those in the know. Yet, for all Roda’s pedigree, it is still a baby with a recent history, having been first released in 1996. You’ll enjoy a private tour of this beautiful estate, an aperitif and snacks in the vineyards, and finish with a tutored tasting of Roda, their prestige wine, Cirsion, and excellent Arbequina based olive oil Dauro.

Next your group visits one of the smallest and most premium hidden gems in Haro, **Gómez Cruzado**. This winery is responsible for the most daring and up-to-date wines emerging from such a refined neighborhood, including Crianza, Reserva and novel white blends. Experience an extensive tasting of their flagship and top wines.

If you love Rioja, then you’ve heard of **La Rioja Alta** and you are in for a treat. Having been in the business for more than 125 years, this family-run winery embodies both staunch traditionalism and modern techniques when it comes to winemaking. Don’t miss the flagship Gran Reserva 904, a wine which is not released until some 10 years after the harvest. Its twin, Gran Reserva 890, is surely one of the region’s greatest wines – complex, velvety, rich, and long-lived. A tour, tasting and special, private lunch in an exclusive space in the winery await you at La Rioja Alta. After lunch you can visit medieval Briones and the Dinastia Vivanco wine museum. The rest of your evening is for you to relax or explore.

Day 3: Elegant Wines of Ollauri and Stunning Historic Wine Caves

Bodegas Ollauri-**Conde de los Andes** is an area with underground family caves, three traditional buildings and a cluster of spectacular underground

cellars. In 2014, this producer acquired the legacy bequeathed by Paternina and the historic Conde de los Andes brand, one of the grandest names in Rioja's wine culture. What was left untouched was the spectacular 250,000 bottle cellar, a unique collection in Rioja which includes 100-year-old wines such as whites from 1918 and reds spanning each of the 20th century decades. You will enjoy a private tour of the extraordinary underground cellars, and finish with a tasting. Don't forget your camera!

Valenciso is one of Rioja's rising stars, a newcomer to the Rioja stable that has quickly risen to join the highest ranks of wines being produced in the region today. Founded in 1998, the utmost care taken in the vineyards. Only the finest Tempranillo fruit is used, selected from 12 vineyard sites of the finest Riojan terroir. The wine, as you might imagine, seldom disappoints; a rich, elegant wine of great finesse and breeding. Valenciso has taken its rightful place amongst Rioja's finest and a tour and tasting await your group at winery.

One of the most famous restaurants in the Rioja Alta is your lunch destination, **La Vieja Bodega**. Housed in a restored 17th-century stone mansion with an ancient wine cellar, Chef Juan Nales juggles traditional and contemporary themes with daily seasonal specialties.

Day 4: Rioja, Cheese, Pintxos

First up for the day is more wine! Enjoy a tour and tasting at the stellar **Remirez de Ganuza** estate. Respected and revered by his neighbors, the wines of Fernando Remirez De Ganuza have become something of a modern legend in Rioja, favored by such discerning critics as Julio Iglesias and the Spanish Royal family. Here you'll experience sublime wines and a state-of-the-art winery. Here they merge modernity with tradition within lovely historic buildings. The Bodega is a sight to behold, as the surrounding area has been compared to Tuscany before the world discovered it.

Next is a visit to the charming **Queseria Ondarre**, where you'll meet Eneko. He is a charming and humble cheese farmer with great English and a lovely manner, not to mention amazing cheese! Enjoy a tasting of his Idiazábal sheep's milk cheeses accompanied with Rioja wine.

Afterwards, it is off to the coast and **San Sebastian**, one of Spain's most beautiful towns. You have a free afternoon to enjoy the beach, the old town, and great shops! In the evening you will embark on an utterly magical **culinary tour of the finest pintxo bars**. (Pintxo is a Basque term for tapas). Weaving through the endless labyrinth of streets in Parte Vieja, your guide's energy for their native city is infectious as they reveal a historical city, brimming with food, tradition, and a justifiable fixation on pintxos.

You can skip dinner tonight because with full tummies you'll arrive at **Maria Cristina**, a 5-star hotel in the heart of San Sebastian. Fall in love with the rich history in this hotel, not to mention the breathtaking views of the coast.

Day 5: Txakoli Wine and Seafood Extravaganza

Txakoli is the snappy white wine of the northern Atlantic coast in Spain's Basque country. It shares flavor spectrums with its neighbors, Albariño from Rías Baixas to the west and Cava (Penedès) to south-east. It often presents with a light effervescence, akin to the Vinhos Verdes of northern Portugal. Your first stop is a visit to the scenic vineyards of **Bodega Txakoli Basa Lore**, a tiny family estate dating back to the 1930's and just near the sea. Enjoy a tasting of their wines and some wonderful local Basque delicacies.

Save some room though, an outstanding seafood lunch awaits you at the legendary seafood grill, **Elkano**. This legendary seafood grill, created by Pedro Arregui, was a pioneer in cooking all manner of fish outdoors over a wood fire. You cannot go wrong at this Michelin starred restaurant, but their specialty is fish (caught that day), especially their signature plate: grilled turbot. This meal will be a major highlight of your trip!

Day 6 - Market Tour and Private Cooking Class

Today is a highlight, a market tour with local chef and **private cooking class** with lunch (that you prepared!). The wine will be flowing as you assemble a three course Basque Lunch with multiple menu options. This intimate and educational experience will be great fun, and also yummy!

Your final evening in Sans Sebastian is free of appointments, but chances are you'll be back in Old Town searching for that one pintxo bar that you just have to experience one more time before you leave!

Day 7: Guggenheim & Departure

Today you head back to Bilbao for your return trip to the states. Depending on your travel plans, you might be able to visit the world-famous **Guggenheim Museum** before your flight! Then it is off to the airport where you'll depart from Spain with memories of your unforgettable experiences as a "refined Spaniard!"

Restrictions: Itinerary subject to change based on availability at time of booking. Trip does not include airfare/train travel, additional meals, drinks, and transfers not specified in the itinerary. Personal expenses, tips and gratuities, travel insurance (strongly recommended) also not included. For best availability of suppliers, a minimum of three months advance notice of selected dates is required. Please contact Nashville Wine Auction staff with potential travel dates to verify supplier availability before booking flights. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 129

BURGUNDIAN GEMS FROM THE NUNNELLY CELLAR

This wine lot includes:

- Camille Giroud
Chambertin Grand Cru
2005 (2 bottles)
- Domaine Denis Bachelet
Charmes-Chambertin
Grand Cru Vieilles Vignes
2005 (2 bottles)
- Domaine Jacques-
Frederic Mugnier
Musigny Grand Cru 2005
(2 bottles)

ROSANN NUNNELLY

Live auction lots donated from the Nunnelly wine collection are a long tradition at l'Eté du Vin. We are so grateful for the kind generosity of Rosann Nunnelly in carrying on this tradition.

We've shared a lot about Bill Nunnelly as a friend and supporter, but we wanted to take a moment to mention his insane collecting skills. Bill and his wife Rosann had a knack for collecting that was unparalleled. We've been the lucky recipient of many a superb bottle from their cellar, and tonight is no exception. Rosann has generously donated six bottles of top tier Grand Cru Burgundy in honor of Bill, and we think you're gonna be standing up in your chairs to bid on this lot.

Three wines from easily some of the Côte d'Or's most prestigious regions made by some of the most well-respected producers: Camille Giroud, Denis Bachelet, and JF Mugnier. With this selection alone, it's clear to see Bill and Rosann's collecting prowess, and we're ever so grateful that Rosann has shared these Burgundian gems from what Stephen Tanzer describes as the "finest red Burgundy vintage" of his professional career.

Camille Giroud Chambertin Grand Cru 2005 (2 bottles)

» *Tasted blind at the Burgfest tasting in Beaune, the 2013 Chambertin Grand Cru has a crisp bouquet with almost sultry raspberry and blackberry fruit, damp earth, perhaps even a hint of iodine in the background. The palate is medium bodied with supple tannin, moderate depth though without the structure of some of its peers. There is class here, coveted away at present, yet there is certainly impressive mineralité on the finish that lingers in the mouth. Bravo David Croix -- this is an outstanding Chambertin. (95 WA)*

Domaine Denis Bachelet Charmes-Chambertin Grand Cru Vieilles Vignes 2005 (2 bottles)

- » *The 2005 Charmes-Chambertin (from 80-year-old, tiny-berried, tiny-clustered vines in the core Charmes) is destined to become one of the benchmarks of this great vintage as well as of Bachelet's career. Too bad there will only be around 200 cases! A gorgeous nose of black cherry, blackberry, violets, rowan berry and licorice leads to a deeply black-fruited, expansive, satin-textured palate with undertones of bitter black chocolate, bitter-sweet roasted nuts, chalk, and iodine. (The iodine lends these black fruits a slightly medicinal aspect – and what wouldn't this cure, I wonder?!). This Charmes exhibits amazing density and low-toned flavors in combination with lift, elegance and persistently engaging primary fruit juiciness. The carnal side of Pinot is entirely sublimated for now and the tannins so fine as to melt into the background. Save this for 2020 or beyond, please! (97 WA)*

Domaine Jacques-Frederic Mugnier Musigny Grand Cru 2005 (2 bottles)

- » *Tasting the magical 2005 Burgundies for the first time out of barrel in November of 2006, the two wines that stood at my own personal hierarchy at that time were Romanée-Conti and the Mugnier Musigny. I was fully prepared for this wine to be hermetically sealed at this point in time, but it was not the case and this great young wine showed beautifully. The bouquet soars from the glass in a brilliant mélange of red and black cherries, blood orange, mustard seed, a great base of iron soil tones, woodsmoke, violets and raw cocoa. On the palate the wine is deep, full-bodied and very, very pure, with a rock-solid core of fruit, brilliant soil inflection, ripe tannins, tangy acids and remarkable grip and purity on the endless finish. This is very, very young, and very, very good. (Drink between 2025-2100). (99 JG)*

Donated by Rosann Nunnelly

LOT 130

WHISKEY, WINE, CATTLE, AND DINE

Buy-A-Spot at this dinner

- Friday, March 10, 2023
- 6:30 pm
- At Hall's Chophouse
Nashville

A total of 5 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
- Souvenir bottles from Kistler Vineyards, Bryant Estate, and Pappy Van Winkle
- Brunch at Josephine with Bettina Bryant followed by a private art tour on Saturday, March 11, 2023

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

No shared pours.

BRYANT ESTATE

KISTLER VINEYARDS

PAPPY VAN WINKLE

HALL'S CHOPHOUSE NASHVILLE

It is hard to know where to start with the "thank yous" on this lot because it was such a team effort "quarterbacked" by Gary Rzucidlo and Lori Latusek. We are beside ourselves with gratitude for your generosity. Thank you to Bryant Estate, Bettina Bryant, Tony McClung, Kistler Vineyards, Karin Ott, Pappy Van Winkle, Sissy and Julian Van Winkle, Chad Ellis, and the team at Hall's Chophouse! What a chance of a lifetime!

Hold onto your hats, folks, because this dinner is about to blow you clean away. Five lucky couples will need to clear their calendars for Friday, March 10, 2023 (and the following morning/afternoon) for the wine dinner/experience. Of. The. Year. Gary Rzucidlo has somehow put together a lineup of food, wine, Bourbon, and special guests that's seemingly impossible. Alright, we'll stop hyping it up and just tell you already!

Kistler Vineyards, Bryant Estate, and Pappy Van Winkle. The trifecta of salivating splendor, all in one place. That "place" happens to be the brand-new Halls Chophouse, a celebrated South Carolina eatery with a new Nashville restaurant that is off the charts. They are VERY good at meats and exceptional at hospitality.

Not only will there be side by side vertical comparisons of Kistler Chardonnay and Pinot, as well as Bryant Estate and Pappy, but representatives from each producer will be in attendance to lead the group through the tasting! Bettina Bryant (a Nashville native), president and proprietor, and Tony McClung, Estate Director, will represent Bryant Estate; Karin Ott, Director of Marketing, will represent Kistler, and Julian Van Winkle and his wife Sissy will represent Pappy.

LOT 130 – CONTINUED

WHISKEY, WINE, CATTLE, AND DINE

Perfect pairings will be crafted by Chef Chris Von Egger at the brand-new Halls Chophouse, with the perfect hospitality and atmosphere provided by General Manager, Chad Ellis.

After what is sure to be a dream dinner, you'll meet up the next day for brunch at Josephine with Bettina and then enjoy a private tour of the Frist Art Museum! Bettina is an independent art curator and collector and will share her incredible wisdom with the group!

If that isn't enough to entice you, here's the real kicker. You'll walk away with souvenir bottles from Bryant, Kistler, and, yes, Pappy to take home with you.

Paddles up for hands down the greatest Bourbon, wine, steak, and dine evening (plus brunch) of 2023!

Donated by Bryant Estate, Bettina Bryant, Tony McClung, Kistler Vineyards, Karin Ott, Pappy Van Winkle, Sissy & Julian Van Winkle, Hall's Chophouse Nashville, Chad Ellis, Gary Rzucidlo

LOT 131

SOUTH AFRICA: EXCLUSIVE WINE & WILDLIFE WITH TRAVEL SOMMELIER

This 8-day trip for 1 couple includes:

- 2-night stay for 2 at Cape Grace Hotel with breakfast
- 2-night stay for 2 at Lion Sands Private Game Reserve with full board and morning and afternoon game drives
- 2-night stay for 2 at Delaire Graff Wine Estate with breakfast
- 1-night stay for 2 at The Residence in Johannesburg with breakfast
- Transfers to and from airport and to various hotels

TRAVEL SOMMELIER

CAITLIN & DARREN HUMPHREYS

The Nashville Wine Auction is proud to partner with Travel Sommelier and our friends Caitlin and Darren Humphreys on this bucket list trip. It has been a long time coming... Yes, we tried before Covid. Thank you so much for your donation - having been fortunate to experience the incredible beauty of South Africa, I know what the lucky winner of this lot is in for!

Prepare to amend your bucket lists because this trip is about to blow you away. Explore the very best of South Africa with this trip for two featuring a wildlife safari, Cape Town, and the majestic Cape Winelands! Travel Sommelier presents this 8-day trip as the ultimate wildlife, wine, and food safari in South Africa!

Your adventure begins in Cape Town, one of the most visually spectacular cities in the world. You will enjoy two nights at the 5-star **Cape Grace**, located on the waterfront in the heart of the city. Enjoy "Raiding the Travel Sommelier Cellar," Darren Humphreys' personal collection which includes many of South Africa's finest cult wines.

During your time in Cape Town, you may choose to tour the Cape Peninsula including The Cape of Good Hope where two great oceans meet; visit seal and penguin colonies; dive with great white sharks; and visit Robben Island and appreciate the country's history and culture.

Next, spend two nights in the Cape Winelands at the acclaimed **Delaire Graff Wine Estate**. Set atop a ridge with epic views across breathtaking vineyards, this estate is an ideal launchpad to explore renowned wineries, enjoy cutting-edge gastronomy, or simply relax in luxurious surroundings. You will have the opportunity to meet vineyard owners and winemakers, enjoy barrel and vintage sampling, and possibly vertical tasting complete with insider back of house access.

Begin your quintessential safari with two nights at **Lion Sands Private Game Reserve**, one of the most exclusive reserves in South Africa. An array of wildlife inhabits this pristine wilderness, including the Big Five (elephant, rhino, cape buffalo, lion, and leopard). Partake in morning and afternoon game drives led by experienced guides and trackers. During your stay, take advantage of the award-winning wine cellar and gourmet meals made with local ingredients.

Round out your African sojourn with a night in Johannesburg at **The Residence**, the city's finest boutique hotel. You may opt to 'walk in the footsteps of Mandela' with emotive visits to the Apartheid Museum and Constitution Hill.

This curated itinerary is the perfect way to experience South Africa's diverse offerings—in Travel Sommelier style!

Restrictions: This trip is valid for two persons sharing a room. All arrangements are subject to availability; the trip must be taken prior to (one year from date of auction). Additional services (travel extensions, transfers, and in-country touring) are to be booked through Travel Sommelier; international and domestic flights are not included; travel insurance is required but is not included. Please note conservation and park fees may not be included. No blackout dates. This trip is not transferable.

Donated by Travel Sommelier, Caitlin & Darren Humphreys

LOT 132

100-POINT BORDEAUX SIBLINGS FROM 1989

This wine lot includes:

- Château La Mission Haut-Brion 1989 (3 bottles)
- Château Haut-Brion 1989 (3 bottles)

ROSANN NUNNELLY

Thank you, Rosann, for sharing these amazing bottles from the collection you shared with Bill. We are continually amazed at your generosity and are so fortunate to have your support in so many different ways.

From the cellar of the late Bill Nunnelly, donated by his lovely wife Rosann in his memory, comes this lot of two iconic Bordeaux superstars. Fierce competitors turned siblings, Haut-Brion and La Mission Haut-Brion are two of the most sought-after producers. If there's one vintage where both end up on top, it's probably the 1989 vintage. Thanks to Rosann's generosity, this lot has three bottles of each, a dream for many of us in the room tonight.

It's not often that we let critics dominate a catalog description, but sometimes Robert Parker Jr. just hits the nail on the head. There really is no better way to pay homage to the wonder that is the 1989 vintage of La Mission Haut-Brion and Haut-Brion, so we'll let him take it away...

» *Both La Mission-Haut-Brion and Haut-Brion hit home runs in this vintage, which did not produce as many profound wines as the Bordeaux publicity machine suggested. 1989, the 200th anniversary of the French revolution, was an incredibly hot year (surpassed only by 1990 and 2003). Even from barrel the seamless 1989 La Mission revealed a special elixir aspect, tasting like it had been designed by Chanel. It still possesses a blue/purple color with only a hint of garnet creeping in, and the explosive aromatics offer up notes of licorice, creme de cassis, blueberry liqueur, smoky barbecue meats, truffles and graphite. If that's not enough to get one salivating, the palate*

has never disappointed either. Full-bodied with extraordinary opulence as well as sweet, well-integrated, velvety tannins, this fresh, lively, blockbuster La Mission appears to be one of those rare wines that never goes through a closed, unfriendly stage. It has been a compelling, multidimensional effort from barrel, in its infancy, and as it heads into late adolescence. A remarkable tour de force in winemaking, it is one of the all-time profound La Mission-Haut-Brions.

- » *The 1989 Haut-Brion continues to be one of the immortal wines and one of the greatest young Bordeaux wines of the last half-century. Consistently prodigious and almost a sure bet to top the scoring card of any blind tasting of this vintage as well as other years, the 1989 Haut-Brion is a seamless, majestic classic, and a tribute to this phenomenal terroir and its singular characteristics. The wine still has a very thick, viscous-looking ruby/purple color, a spectacular, young but awesome smorgasbord of aromas ranging from scorched earth, liquid minerals, graphite, blackberry and black currant jam to toast, licorice, and spice box. The levels of fruit, extract, and glycerin in this viscous, full-bodied, low-acid wine are awe-inspiring. The brilliant symmetry of the wine, extraordinary purity, and seamlessness are the hallmarks of a modern-day legend. It is still in its pre-adolescent stage of development, and I would not expect it to hit its full plateau of maturity for another 3-5 years, but this should be an Haut-Brion that rivals the greatest ever made at this estate. Life is too short not to drink this wine as many times as possible! A modern-day clone of the 1959?*

- » **100 pts each, Robert Parker Jr.**

Donated by Rosann Nunnelly

LOT 133

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
- Survivor Fitness Foundation
- 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 later-stage diagnoses are becoming more frequent due to the pandemic.

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 \$150,000.

Together we will make a difference.

KING JEWELERS

CHAMPAGNE TAITTINGER

BOTTEGA DEL VINO

A very special thank you to David King of King Jewelers, Jack Henry of Kobrand Fine Wine and Spirits, Champagne Taittinger, and our friends at Bottega del Vino! We so appreciate your support.

The tradition continues and at l'Été du Vin you have an opportunity to win elegant diamond jewelry from one of Nashville's most prominent jewelers, King Jewelers. Simply purchase of a glass of Taittinger Prestige Rosé for \$250.

This year's prize is a rose gold and diamond pendant from the Happy Diamonds collection by Chopard. Three Chopard floating diamonds sit within a ring of handcrafted 18K rose gold which is strung on a 16" rose gold link chain. Arguably one of Chopard's most memorable designs, the Happy Diamonds collection has a wonderful appeal with the precious diamonds free to spin and twirl with the movement of the wearer. This piece has a total diamond weight of 0.17 carats and the retail value is \$4,400.

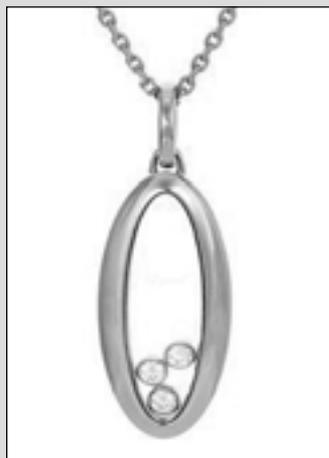
For more than 100 years, King Jewelers has provided discerning shoppers fine jewelry with unparalleled quality and design. Located in Green Hills in Nashville, outstanding reputation in quality, value, and first-class service that distinguished the founder.

After selecting your lucky number, enjoy the Taittinger Prestige Rosé. This cuvée is a vibrant pink color with fine bubbles. The full and wonderfully expressive nose delivers aromas of crushed raspberries, cherries and black currants that lead into crisp, fresh red fruit flavors on the palate. Velvety and full-bodied, this wine is lively, fruity and fresh.

Donated by King Jewelers, Champagne Taittinger, Bottega del Vino

LOT 134

CHAMPAGNE AND DIAMONDS



During the Reception, 50 glasses of Champagne will be sold in Bottega del Vino flutes. Each stem is numbered, and whoever picks the winning number wins a rose gold and diamond pendant from King Jewelers.

Multisale for 50 buyers

- \$250 per glass

LOT 135

FIVE GUYS, FIVE DAUGHTERS, AND ONE-POINT- FIVE LITERS OF RARE

This lot includes:

- Piper Heidsieck Cuvée Rare 1998 (1.5L)
- 24 cheeseburgers from Five Guys
- 24 cronuts from Five Daughters
- All delivered to your table ***RIGHT NOW!***

JEN ROBINSON

Thank you Jen Robinson for adding the perfect touch to this fun lot of fives!! Cheers to you!

Your stomach must be growling from all the energy you have expended during the auction so far. And that thirst... Only the perfect bubbles could quench it! Isn't it time for something sweet? A perfect, award-winning treat? Well, let the hanger drip away by being the winner of this lot. It will more than satisfy your cravings... And you will likely make some new friends you never knew you needed.

Your reward for holding your paddle in the air the longest is a perfectly chilled magnum of Piper Heidsieck Cuvée Rare 1998, 24 succulent Five Guy cheeseburgers and 24 Five Daughters delicious, delectable, debomb, de CRONUTS. Indeed, Nashville's own Five Daughters was recently crowned the home of the Greatest Croissant Donut for its perfect 100 Layers Vanilla Cream. MMMMMMMMMM. This lot is worth every calorie, and it will make you the most popular person in the room.

Bring your party to LIFE and be the life of the party with this tasty lot. Watch the eyes of your fellow bidders green with envy as you wipe that perfect frosting from your face. We are halfway through this auction, and you need all the energy you can bring to fund the fight against cancer.

Paddles up folks and may the hungriest bidder win!

Donated by Jen Robinson

LOT 136

FROM MAGNUM ENVY TO MAGNUM REDEMPTION

BOND	BRYANT ESTATE
CLIFF LEDE VINEYARDS	CONTINUUM ESTATE
DANA ESTATES	JAE CHUN
FAIRCHILD ESTATE	MELKA ESTATE
PROMISE WINE	STAGLIN FAMILY VINEYARD
STALWORTH	GARY RZUCIDLO

Thank you so much to each and everyone one of these covet-worthy wineries for these beautiful magnums! And thank you to Gary Rzucidlo for being our l'Été du Vin the "wrangler of the year!"

For years Gary Rzucidlo has curated "Over the Top" Napa trips for the l'Été du Vin Live Auction. He has created itineraries for the most discerning cult cab lovers and hosted those lucky high bidders in Napa. If you've watched these "Extravagant" trips go up on the auction block, you know how enviable they are!

Names like BOND, Dana Estate, Fairchild, Melka, Bryant Estate, BRAND... Gary has cultivated relationships with all these wineries, and more. Better yet, they open doors for him! For this year's auction, Gary opted to pause his role as trip host, and put on his wine solicitation hat instead.

Each bottle in this auction lot represents a visit from Gary's most recent "Eclectic and Electric" foray to Napa. Reading through the list is a mouth-watering endeavor... What a lineup!

If you found yourself experiencing the sadness of being outbid, or craving the wines featured on one of Gary's past trips, then here is your chance for redemption! Eleven "Over the Top" and "Extravagant" magnums of Cabernet Sauvignon from some of Napa's top producers. Turn that magnum envy into magnum redemption and bid now!

Donated by BOND, Bryant Estate, Cliff Lede Vineyards, Continuum Estate, Dana Estates, Jae Chun, Fairchild Estate, Melka Estate, Promise Wine, Staglin Family Vineyard, Stalworth, Gary Rzucidlo

This wine lot includes:

- BOND St. Eden 2014 (1.5L)
- BRAND Brio Red Wine 2015 (1.5L)
- Bryant Estate BETTINA Proprietary Red 2015 (1.5L)
- Cliff Lede Vineyards Magic Nights Rock Block Series Cabernet Sauvignon 2018 (1.5L)
- Continuum Sage Mountain Vineyard Proprietary Red 2019 (1.5L)
- Dana Estates Lotus Vineyard Cabernet Sauvignon 2019 (1.5L)
- Fairchild Estate Sigaro Cabernet Sauvignon 2019 (1.5L)
- Melka CJ Cabernet Sauvignon 2018 (1.5L)
- Promise Wine Gratitude Red Blend 2015 (1.5L)
- Staglin Family Vineyard Estate Cabernet Sauvignon 2018 (1.5L)
- Stalworth Cabernet Sauvignon 2018 (1.5L)

LOT 137

WHO WANTS TO DRINK LIKE A BILLIONAIRE?

Buy-A-Spot at this dinner

- Thursday, September 22, 2022
- 6:30 pm
- At the home of Susan & Bill Joy

A total of 6 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.

SUSAN & BILL JOY

CHEF ERIN SEAY-TAYLOR

Susan and Bill, we are so grateful that you have agreed to open your home and share your truly special wines for this amazing dinner. We are excited to be working with Chef Erin. How fortunate we are to be blessed with your generosity. Thank you.

On Thursday, September 22, 2022, six very fortunate peoples will arrive at the home of Nashville Wine Auction patrons Susan and Bill Joy and enjoy the ultimate in exclusive and elusive wines of a lifetime.

How does a Billionaire start the perfect evening? With Dom Pérignon from 1999 of course! Synonymous with decadence and the finest things in life, this is your perfect entry into an unforgettable evening of the crème de la crème. With your first seated course, you will sip a 2014 Domain Ponsot Corton-Charlemagne, a vintage from this storied Domain that *Wine Advocate* labeled as “spellbinding.” Next up, enjoy glorious seafood with a yummy 2016 Lail Vineyards Georgia Sauvignon Blanc.

Domaine Leroy you ask? Of course, a billionaire would only want to drink wines from the Queen of Burgundy. Antonio Galloni said it well when he described how some “shudder at the staggering prices Mme Bize-Leroy wines command in the market and a level of scarcity that means very few people ever have chance to taste them. But everyone looks to see what she is doing in the vineyards. The reality is that Mme Bize-Leroy crafts wines unlike any others. Her reds are often spellbinding.” Notice how that word keeps popping up in this description. You will have the chance to taste a true unicorn wine: 2009 Domaine Leroy Richebourg Grand Cru.

WHO WANTS TO DRINK LIKE A BILLIONAIRE?

Next up, your tastebuds will soar with the iconic, cult Cabernet collectors favorite Screaming Eagle 2009. Considered as one of the most inaccessible wineries in Napa, your winning bid gives you all access to enjoy this incredible wine.

Finally, you will end your billionaire wine journey with a delectable 2017 Inniskillin Okanagan Valley Vidal Icewine.

Each course of this wine journey will be thoughtfully and perfectly paired with delicious dishes from Chef Erin Seay-Taylor, owner and proprietor of Ashland City Farms. This gorgeous 130-acre farm is host to weddings, parties, corporate events, and farm-to-table suppers. Quarterly “Suppers on the Porch” are special private events which showcase a curated menu of the best seasonal fare grown on hers and surrounding farms. With all her experience in fine dining, Chef Seay-Taylor will be heavy hitting for this billionaire dinner.

Six lucky bidders will get to Buy-A-Spot and experience this unbelievable lineup in the lovely home of Susan and Bill Joy. Opportunities like these arise once in a blue moon, so raise your paddle ASAP!

- Dom Pérignon Brut 1999
- Domaine Ponsot Corton-Charlemagne Grand Cru 2014
- Lail Vineyards Georgia Sauvignon Blanc 2016
- Domaine Leroy Richebourg Grand Cru 2009
- Screaming Eagle Cabernet Sauvignon 2009
- Inniskillin Okanagan Valley Vidal Icewine 2017

Donated by Susan and Bill Joy, Chef Erin Seay-Taylor

LOT 138

BOARD OF DIRECTORS BACCHANALIA

This wine lot includes:

- 22 bottles as listed in the description

NWA BOARD OF DIRECTORS

Nashville Wine Auction has the best board members! Thanks to each of you Bacchanals for putting together this fantastic lot! A very special shout out to board member Marc Goldstone for his EXTRA work in bringing so many new donors to our auction this year. Cheers to each of you!

This lot is the perfect collection to amaze any wine aficionado, or even Bacchus, the God of wine himself! This fantastic selection of high-end bottles comes directly from the cellars of our incredible Board of Directors. While focused on Cabernet Sauvignon and Champagne, this collection, like our Board, has a little bit of everything!

Whether you're looking for stellar wine to share or simply to find a new favorite, this assortment of Cabs covers all of Napa Valley, and a single bottle of Bordeaux thrown in for good measure. And the Champagne? Well with names like Taittinger, Krug, and Dom... You cannot go wrong.

Bid high on this fun group and walk away with 22 fantastic bottles to add to your cellar. Find a new favorite and toast your good fortune!

Champagne

- Dom Pérignon Brut Champagne 2012
- Egly-Ouriet V.P Vieillessement Prolonge Grand Cru Extra Brut
- Krug Grande Cuvée Brut
- Taittinger Comtes de Champagne 2008
- Veuve Clicquot Ponsardin La Grande Dame Brut 2012

Cabernet Sauvignon

- Bryant Estate DB4 Red Blend 2018
- Bryant Estate DB4 Red Blend 2019
- Dana Estates Vaso Cabernet Sauvignon 2017
- Haber Family Vineyards Howell Mountain Cabernet Sauvignon 2018
- Hall Wines Diamond Mountain District Cabernet Sauvignon 2011
- Italics Winegrowers Reserve Cabernet Sauvignon 2021
- Memento Mori Cabernet Sauvignon 2018
- Nine Suns Red 2013
- Peter Michael 'Les Pavots' Estate Red 2011
- Revana Family Vineyard Napa Valley Estate Cabernet Sauvignon 2019
- Silver Oak Cellars Napa Valley Cabernet Sauvignon 2009
- Spottswoode Family Estate Grown Cabernet Sauvignon 2019
- The Napa Valley Reserve Divine Red Blend 2015
- The Napa Valley Reserve Red Blend 2017 (3 bottles)
- Château Pichon-Longueville au Baron de Pichon-Longueville 2017

Donated by Tim Kirch, Loren Chumley, Eleanor Cobb, Eric Decker, Andrea Diamantis, Jay Erter, Marc Goldstone, Marjorie Feltus Hawkins, Brian Junghans, Paul Karp, Carrie Kitko, Debbie Laffey, Lisa Maki, Jenn McDonnell, Theo Morrison, Eric Osborne, Mark Peacock, Aashish Shah, Jim Sloan, Lynne Teckman, Rob Turner, Christie Wilson

LOT 139

BORDEAUX LAP OF LUXURY; 5-NIGHT TRIP FOR 4 COUPLES IN ST. ÉMILION

This trip for 4 couples includes:

- 5-Night stay for 4 couples at the RARECAT Villa in St. Émilion, France
- Driver for all appointments
- Daily professional guide
- Tour and Tasting appointments at Château Haut-Bailly, Château d'Yquem, Château Haut-Brion, Château Marquis d'Alesme, Château Pichon Baron, Château de Ferrand, Château Troplong Mondot, Château Beaugard
- Bordeaux city tour and city pass including entry to all Bordeaux museums and 24hr tram pass
- Airport transfers on arrival and departure

RARECAT WINES DECANTER TOURS

Oh, how exciting to share the RARECAT Villa again as part of an auction lot! We loved every minute of our stay in April and every minute of our time with Decanter Tours because they took such great care of our group. Thank you, Sharon Kazan Harris, Leo Medina, Mary Dardenne, and Decanter Tours!

Located east of Bordeaux's world-class-wine region, St. Émilion is considered one of France's most cherished villages with a history dating back to pre-Roman times. It was the first UNESCO World Heritage Site in France due to its historic importance, buildings, and wine production. St. Émilion will be your home base for this 5-night stay for four couples.

Your accommodations will be at the **RARECAT Villa** (owned by Sharon Harris, of RARECAT wines) which combines a dream location and exquisite amenities to delight any wine lover or gourmet. It is located a mere 10-minute walk to Premiere Grand Cru wine châteaux, Michelin starred restaurants, wine shops, art galleries, and markets.

The history is reflected in your surroundings, as the villa retains its original charm but has been renovated with modern, high-quality amenities including sub floor heating, air-conditioning, a professional fully stocked kitchen, marble tiled bathrooms, and WiFi providing comfort and luxury. The two-story villa blends modern touches with antiques and original artwork. The four bedrooms (two with king size beds, two with queen size beds) each have their own private bath.

While in Bordeaux, you have the perfect tour itinerary set up for you (complete with a professional guide and driver) where you'll walk the history, take in the sights, taste the wines, and enjoy all that St. Émilion has to offer!

Day One – Transfer and Tour

After you get picked up at the airport and settle in your villa, you'll head to town to get the lay of the land on a walking tour. Discover medieval **St. Émilion**, an architectural jewel built in a half circle on hills opposite the Dordogne and learn about the history of the monk Émilion who gave his name to the town. Of course you'll also have some free time to do some shopping.

Day Two – Graves & Sauternes

Your driver takes you just outside Bordeaux to **Château Haut-Bailly**. For over four centuries, this estate has overlooked a 30 hectares vineyard in a single block. Haut-Bailly's reputation as one of the great wines of Bordeaux dates from the 19th century. You'll visit their new cellar and experience a vertical tasting of six wines.

Lunch is on your own, however it is recommended to stay put and enjoy lunch with a member of the Château Haut-Bailly team as it is a truly a one-of-a-kind moment.

Finish day two with a visit to **Château d'Yquem**. This impressive manor house overlooks the Sauternes countryside from a hill south of Bordeaux. The building was famous long ago as the Enlightenment. You'll enjoy a private tour and tasting of the "divine nectar," the proper way to finish your day touring Bordeaux!

Day Three – Explore Bordeaux

This day is yours to explore, with a little help from Decanter Tours. For starters, you'll head to the city of Bordeaux for a 2-hour guided walking tour. Discover historic monuments and the unique architecture of Bordeaux. This tour will cover the historic center of this UNESCO city and you will sample some local delicacies.

The remaining portion of the day is on your own to explore with a **Bordeaux City Pass**. This includes an all day tram ticket, entry into 20 different museums and the wine museum. Your guide will point out the best museums and monuments to visit.

Day Four – Classified Growths of the Médoc Appellation

Depart for the Médoc and Meander along the scenic D2 wine route to your first visit of the day. Your professional guide will explain to you the complexity of the Médoc appellations and its wines. Then arrive at your first destination Owned by the Clarence Dillon Group, you'll love the newly re-opened historical **Château Haut-Brion**. There you will enjoy a cellar visit and followed by a visit and tasting at the equally desirable **Château La Mission Haut-Brion**.

Next visit the with **Château Marquis d'Alesme** in an outstanding architectural setting combining Far Eastern influences with French classicism. Swept along by the magic of the place, you will have an opportunity to taste a Margaux Grand Cru Classé with a wine specialist.

Château Pichon Baron awaits! After lunch you'll experience a private and visit and tasting with the Baron. Château Pichon Longueville features among the top Bordeaux wines and was ranked as a Deuxième Cru in the historic 1855 classification. The wine reflects the attention made to the tiniest detail, combining power and finesse with exceptional elegance and length, while keeping the tannic structure that is characteristic of the great Pauillac wines.

Day Five – Discover the Right Bank

Start your day visiting one of the highest vineyards in St. Émilion, **Château de Ferrand**. This unique tasting compares the importance of ageing wines in magnum format versus 750ml bottles. A memorable visit for sure!

Your next stop is one of the largest estates in St. Émilion, the absolutely breathtaking, **Château Troplong Mondot**. You love the immersion visit and tastings of five vintages from this estate.

Lunch is on your own, but it is recommended you arrange to enjoy a picnic on the grass at Troplong Mondot. The winery has gone through an incredible renovation, the grounds and gardens are stunning, and you'll want to stay as long as possible!

Your final stop on the itinerary is at **Château Beauregard**. This stately home bears witness to Beauregard's long history and its intrinsic charm and harmony. Taste Beauregard's magnificent gravel and clay terroir with a private tour and tasting.

This trip has all the ingredients needed for a memorable trip to France! A great group of friends, luxury accommodations, top notch wine tasting and the world of St. Émilion at your fingertips... Now is the time to get that paddle to lock in your spot in the Bordeaux Lap of Luxury!

Restrictions: Trip must be taken before December 31, 2023. Bookings are based upon availability. Wine tasting appointments are subject to availability, itinerary subject to change. Trip does not include airfare, rental car, dinners, or lunches. Personal expenses, gratuities, travel insurance (strongly recommended) also not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

Donated by RARECAT Wines, Decanter Tours

FRIENDS OF BILL NUNNELLY

How fitting that this wonderful group of donors came together to create this beautiful wine lot in honor of Bill Nunnely. Thank you to each and every one of you for being extraordinary supporters of l'Eté du Vin.

Bill Nunnely was a man with excellent taste, both in wine and in friendships. His friends miss him dearly, and they have donated this lot of Bill-worthy bottles in his honor. Much like the “good juice” in this lot, Bill was outstanding. These carefully selected bottles are a tribute to his legacy.

From Pomerol, Vieux-Château-Certan in the iconic 2000 vintage and from Graves, a 1966 (!!!) La Mission Haut Brion. From Champagne, quite possibly the finest Comtes de Champagnes from Taittinger, the 2008 vintage. From Sauternes, Yquem's winemaking tour de force in its near perfect 1986 vintage.

The Burgundy selection is just as impressive. Two excellent Grands Crus from Bouchard: a 3L of Corton-Charlemagne 2005 and a Chapelle-Chambertin 2013. The intensely juicy 2014 Chassagne-Montrachet Les Vergers from Jean-Marc Pillot. A bottle of Corton-Charlemagne 2015 from Louis Latour, a flagship wine for this producer. And finally, the powerful Clos de Vougeot 2012 from Joseph Drouhin.

We could talk all day about the legend that is Bill Nunnely, but we'd rather let one lucky bidder take home these bottles and do just that every time they open one of these incredible bottles. Let's raise a glass and a paddle to our friend Bill.

Donated by Abbay & Tim Blankenship, Chase Cole, Noelle Daugherty & Jay Erter, Cindee & Michael Gold, Maria & David Kretschmer, Elizabeth & Mac Husband, Tommy Thompson & Terry Murray, Holly & Mark Whaley

INCREDIBLE BOTTLES HONORING BILL

This wine lot includes:

- Taittinger Comtes de Champagne Blanc de Blancs Brut 2008
- Château La Mission Haut-Brion 1966
- Vieux Château Certan 2000 (2 bottles)
- Joseph Drouhin Clos de Vougeot Grand Cru 2012
- Louis Latour Corton-Charlemagne Grand Cru 2015
- Bouchard Père & Fils Corton-Charlemagne Grand Cru 2005 (3L)
- Bouchard Père & Fils Chapelle-Chambertin Grand Cru 2013
- Domaine Jean-Marc Pillot Les Vergers Chassagne-Montrachet Premier Cru 2014
- Château d'Yquem 1986

LOT 141

SWEET, SWEET SATISFACTION IN 18 BOTTLES

This wine lot includes:

- 18 bottles as listed in the description

RHEA CONDRA

BETH & JOHN HUFF

We are fortunate to bring together these rare and beautiful wines, from these very long-time great friends. Thank you, Rhea, John, and Beth for your generosity through the years and for this very special collection of wines.

Any sweet tooth in the house? If you're likely to have dessert first, plan your meals around what desserts to have, or dream about after dinner cheeses, paired with the most exquisite, delectable dessert wines, then this is the lot for you! It's a certifiable botrytis bonanza!

From the sweet wine capital of the world (Mosel) to the noble yet complex French Mecca (Sauternes) to the Portuguese king of the aged wines (Setúbal) to the rare, under appreciated Roussillon delicacies (Rivesaltes and Maury), this selection of dessert wines is a homerun.

Eiswein, made from frozen grapes that are picked and pressed in the wintertime, is the sweetest, most concentrated that Mosel produces. Beerenauslese offers spicy fruit and balanced sweetness, even into its old age, while Trockenbeerenauslese often results in a highly aromatic, extract-rich and long-living wine. Everyone knows Sauternes, with its noble rot-succumbing Sémillon grape, perfect with some blue cheese. Then there's Setubal, where winemakers add the leftover, highly aromatic Moscatel grape skins to the mix and allow them to macerate with the wine for as long as six months. This gives Moscatel de Setúbal its intensely pungent, floral aroma. Rivesaltes and Maury, Roussillon's Complex Vins Doux Naturel, are made by a technique known as mutage, whereby higher alcohol from longer-hang-time grapes is added to the fermenting juice, arresting the fermentation, leaving a sweet, partially fermented wine. Rivesaltes was high fashion in the 50s and 60s, and bottles from that era are ever so rare.

There is no better way to wind down a dinner or even wind down after a long day than with a glass of sweet nectar, paired with an aged (or even stinky) cheese. Plus, everyone knows that “stressed” backwards is “desserts.”

All bottles come from the pristine cellars of two longtime supporters, Beth & John Huff, and Rhea & the late Dennis Condra. Raise your paddles high so you can have the sweet, sweet satisfaction of winning this lot!

Eiswein, Beerenauslese, and Trockenbeerenauslese

- Dr. Burklin-Wolf Wachenheimer Mandelgarten Ehrenfelser Trockenbeerenauslese 1990
- Freiherr Langwerth von Simmern Hattenheimer Nusbbrunnen Riesling Eiswein 1983 (3 bottles)
- Freiherr Langwerth von Simmern Eltviller Sonnenberg Riesling Beerenauslese 1989 (3 bottles)
- J.B. Becker Wallufer Walkenberg Spätburgunder Trockenbeerenauslese 1976 (2 bottles)
- Van Volxem Sharzhofberger Riesling Eiswein 1983
- Verwaltung der Staatsweingüter Steinberger Riesling Eiswein 1983

Sauternes

- Château Climens 1986
- Château de Fargues 2006
- Château Filhot 2009
- Château Suduiraut 1982

Other Dessert Wines

- Jose Maria da Fonseca Alambre Moscatel de Setúbal 1992
- Riveyrac Rivesaltes 1966
- Mas Amiel Maury 2005

Donated Rhea Condra, Beth & John Huff

LOT 142

THAT'S AMORE! ITALIAN WINE DINNER AT KAYNE PRIME

Buy-A-Spot at this dinner

- Friday, September 16, 2022
- 6:30 pm
- At Kayne Prime

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
- 1 shared pour of each wine

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

PAMELA & ANTHONY CMELAK

KAYNE PRIME

Grazie infinite Pamela and Anthony Cmelak and our friends at Kayne Prime for this beautiful wine dinner!

When the wine makes you swoon and the food makes you croon, That's Amore! Bells will ring ting-a-ling-a-ling and you'll sing "Vita Bella" for this dinner!

Seriously, is there any country in the world that has more incredible variety in its food and wine than Italy? From the Alps to the boot and everywhere in between, regional specialties and amazing appellations abound. On Friday, September 16, 2022, nine couples are invited to tour the regions of Italy with this collection of wines assembled by collectors extraordinaire, Pamela and Anthony Cmelak. Visit Lombardi, Prosecco, Umbria, Alto-Adige, Friuli-Venezia Giulia, Piedmont, Tuscany, Veneto, and Sicily from the comfort of your chair in the Chandelier Room at Kayne Prime.

From start to finish, your journey would make Stanley Tucci jealous as you travel through these incredible wine-growing regions and have the Italian-trained Chef Joe Rock from Kayne Prime expertly pair your wines with six delectable dinner courses. Kayne Prime features modern interpretations of classic cuisine in the form of market-driven, fresh, farm-to-table creations.

This dinner is an Italian wine lover's dream and if you haven't been able to make the journey in person, here is your chance to taste the regions. *That's Amore!*

Check out the lineup, clear your calendar, find a date, and say, "Si, grazie!" as you get your paddle high in the air.

Sparkling

- Bellavista Rosé Millesimato Franciacorta DOCG 2014
- Bellavista Vittorio Moretti 'Teatro La Scala' Extra Brut Franciacorta 2013
- Masottina Prosecco di Treviso Brut NV

Blanco

- Marchesi Antinori Castello della Sala 'Cervaro della Sala' Umbria IGT 2017
- Kellerei-Cantina Andrian Somereto Chardonnay Alto Adige 2016
- Mario Schiopetto Pinot Grigio Collio 2018
- Bibi Graetz Testamatta Bianco Toscana IGT 2018
- Gaja Rossj-Bass Langhe 2017

Barbaresco

- Gaja Barbaresco DOCG 2014
- Produttori del Barbaresco Ovello Barbaresco Riserva DOCG 2008
- Produttori del Barbaresco Ovello Barbaresco Riserva DOCG 2013

Brunello di Montalcino

- Castello Romitorio Brunello di Montalcino Riserva DOCG 1997
- Tenute del Cerro 'La Poderina' Brunello di Montalcino DOCG 1999
- Caparzo Brunello di Montalcino Riserva DOCG 1997

Super Tuscans

- Tenuta Sette Ponti Oreno Toscana IGT 2003
- Fattoria Le Pupille 'Saffredi' Maremma Toscana 2012
- Fontodi Flaccianello della Pieve Colli della Toscana Centrale IGT 2001
- Fattoria La Massa 'Giorgio Primo' Toscana IGT 2007

Amarone

- Zenato 'Sergio Zenato' Amarone della Valpolicella Classico Riserva 2006

Barolo

- Conterno Fantino Sori Ginestra Barolo DOCG 2001
- Parusso Armando Piccole Vigne Barolo DOCG 1997
- Domenico Clerico Ciabot Mentin Ginestra Barolo DOCG 1998

Dessert

- Donnafugata Ben Ryé Passito di Pantelleria 2016 (375ml)
- Feudi del Pisciotto Gianfranco Ferre Sicilia IGT 2015 (500ml)

Donated by Pamela & Anthony Cmelak, Kayne Prime

LOT 143

THE CALIFORNIA CABERNET QUANDARY: MOUNTAIN OR VALLEY?

This wine lot includes:

- 20 bottles of Napa Cabernet Sauvignon as listed in the description

NASHVILLE'S CALIFORNIA CAB LOVERS

What a line up of wines AND collectors in this lot! The Nashville Wine Auction is so fortunate to have some of the most loyal and generous wine collectors in the world. We thank each of you for contributing when the call goes out. Thank you to our Wine Committee and its chair, Lynne Teckman, for helping us pull these collaborative lots together. We are so appreciative of your consistent support.

Mountain vs. Valley. The age-old debate within the California Cab world. For years, people have questioned the difference between the Cabernets produced on the Valley floor versus those produced from fruit higher up on the mountainsides.

On the mountain, the steep slopes cause the vines to struggle more and, as a result, produce much lower yields—typically less than half of what is grown on the Valley floor. The low yields drive all the vine's energy into fewer grapes creating greater intensity and higher tannins. Some swear by mountain-grown fruit, claiming its Cabs are bolder, possibly more complex.

Wines produced on the Valley floor are largely what have carried Napa's reputation since the Judgment of Paris. Some vineyards have near legendary status. The wines are big and bold and are characterized by ripe fruit, good structure, and a smooth, long finish.

While the Valley wines are often fruit forward, the Mountain wines are more given to savory elements and show more of the secondary notes of cedar, earth, mineral, and spices.

While we could never choose a side, we wanted to offer up a lot to give you the chance to find out for yourself! This collection of 10 Mountain Cabs and 10 Valley Cabs from some of the best producers in the game should do the trick. Mayacamas vs. Caymus. CADE vs. Chateau Montelena. La Jota vs. Joseph Phelps Insignia. The list is a certified who's who of each region, sure to be the perfect side by side to determine a winner. Or probably end in a tie... Who's down to take home this lot and let us know the result of Mountain vs. Valley?

Mountain Cabs

- 13th Vineyard by CADE Estate Reserve Cabernet Sauvignon 2017
- CADE Reserve Cabernet Sauvignon 2017
- Cain Vineyard & Winery Cain Five 2016
- Clif Family Winery Cold Springs Vineyard Cabernet Sauvignon 2017
- Frias Family Vineyard 'SMD' Cabernet Sauvignon 2019
- La Jota Howell Mountain Cabernet Sauvignon 2016
- Lyrix Howell Mountain Cabernet Sauvignon 2017
- Mayacamas Vineyards Cabernet Sauvignon 2015
- Peacock Family Vineyard Cabernet Sauvignon 2018
- Predecessor Estate Lorraine Cabernet Sauvignon

Valley Cabs

- Caymus Vineyards Special Selection Cabernet Sauvignon 2008
- Chateau Montelena The Montelena Estate Cabernet Sauvignon 1999
- Grace Family Vineyards Cabernet Sauvignon 2012
- Heitz Cellar Martha's Vineyard Cabernet Sauvignon 2014
- Ilsley Vineyards Cabernet Sauvignon 2018
- Joseph Phelps Vineyards Insignia Cab 2011
- Nine Suns Red 2013
- Spottswoode Family Estate Grown Cabernet Sauvignon 2016
- Staglin Family Vineyard Estate Cabernet Sauvignon 2018
- Tor Wines Melanson Vineyard Cabernet Sauvignon 2018

Donated by Nancy Allen & Marc Goldstone, Tom Black, Melanie & Robert Cansler, Noelle Daugherty & Jay Erter, Andrea & Chris Diamantis, Cindee & Michael Gold, Kristen & Brian Junghans, Maria & David Kretschmer, Jenn McDonnell, Ellie & Eric Osborne, Sharon & Bill Piper, Rahel Klapheke & Jim Sloan, Gina & Mark Tedder, Tracy & Bill Wade, Holly & Mark Whaley

LOT 144

DESTINATION TURKS AND CAICOS: TURQUOISE WATERS, WHITE SANDS, TOTAL RELAXATION

This trip lot includes:

- Saturday to Saturday stay at luxury Blue Island Villa in the Chalk Sound area of Providenciales, Turks & Caicos
- Luxury home for 6-7 couples with house manager and daily housekeeping
- Amenities as listed in the description

Be prepared for complete tranquility! With this trip for up to 14, you'll be headed to the Chalk Sound area of Providenciales, Turks & Caicos, which is a beautifully scenic natural lagoon. Be amazed by the stunning tropical setting with turquoise waters that sparkle amidst the white sand beaches. Known as the "Ultimate Dive Destination of the World" for snorkelers and scuba enthusiasts, you'll experience postcard-perfect beaches, and top-notch surfing, shopping, and dining.

Blue Island Villa, your luxury home for the week, features approximately 7,250 square feet of unparalleled waterfront living space, both indoor and outdoor. Located in a secluded community, the home comes with a house manager, and daily cleaning staff. The home features seven designer decorated suites, five have ensuite bathrooms, two suites share a bath. While some suites have private balconies, the panoramic views from anywhere in the house will take your breath away!

Spend your day lounging by your very own waterfront private pool with an outdoor kitchen area, several spacious deck areas as well as a private boat dock perfect for kayaking on the Chalk Sound. Kayaks are provided with your stay. You can also consult with your house manager to plan fun-filled days with activities such as snorkeling, scuba diving to the most amazing reefs, caves, grottos or wrecks, horseback riding, island hopping tours, and more!

LOT 144 – CONTINUED

DESTINATION TURKS AND CAICOS:

TURQUOISE WATERS, WHITE SANDS, TOTAL RELAXATION

Providenciales is the third largest island in the Turks and Caicos chain and is the hub of tourism activity. It is home to Grace Bay Beach, recipient of the “World’s Best Beach,” over 70 miles of barrier reef for some of the best wall dive sites in the region, and more than 50 restaurants and cafes to explore.

Located a short 20-minute drive from the Providenciales International Airport (PLS) airport, you will be able to wash your cares away while you recharge and relax and just plain have fun in Turks and Caicos! The most amount of work this trip requires is holding your paddle in the air long enough to ensure the win!

Amenities during your 1-week stay include:

- Staff including a private house manager, daily housekeeping, and laundry service
- Two fully equipped kitchens
- Central air conditioning throughout
- Breathtaking Chalk Sound views from every room
- Complimentary high-speed internet access, cable and Smart TVs
- 1 King and 6 Queen suites, all with ensuite bathrooms (5 bedrooms have private bathrooms, 2 bedrooms share a jack and jill bathroom)
- Magnificent pool and deck area overlooking the Chalk Sound
- Direct access to Chalk Sound
- Private boat dock with kayaks and paddleboards provided
- Typical daily temperatures range from 75 - 95° F

Restrictions: All stays are Saturday to Saturday. Lot winners have two years from time of purchase to book the villa. Subject to availability. Trip does not include airfare or rental car. Personal expenses, gratuities, travel insurance also not included. Trip restrictions apply, see Trip Guidelines in the Auction Rules and Reference section of the catalog.

LOT 145

SATURDAY MATINEE WITH PINOT NOIR AND CHARDONNAY

Event Details

- Saturday, November 12, 2022
- 12:00 pm
- At The Chef & I

Multisale for 36 Guests

- \$750 per spot

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

PAM & STEVE TAYLOR

THE CHEF & I

A Saturday matinee with Pinot and Chardonnay? From Pam and Steve Taylor? At the Chef and I's new restaurant? Oui Oui Baby! How lucky are we that these folks have shared this with us! Merci Beaucoup!

What could be more enjoyable than a Saturday Matinee with fabulous food, flowing wine, and great people? Not much, especially when you consider the star attractions: Chardonnay and Pinot Noir!

While Chardonnay is the most planted white grape variety in the world, Pinot Noir is the red wine that has the most devotees. The funny thing is that where there is Chardonnay, there is usually Pinot Noir.

Mark your calendar for Saturday, November 12, 2022 for this major matinee that features wines from the cellar of Pam and Steve Taylor and has enough to fill 36 seats. This group will convene at The Chef & I, Nashville's most interactive culinary experience. Chef Chris Rains will guide you through a perfectly paired lunch. It doesn't hurt that the wine lineup features some of the best of the best. From Chassagne Montrachet to the Sonoma Coast to the Russian River Valley to Corton to Oregon's Willamette Valley. This lineup is a definite Pinot Chard powerhouse!

We're guessing your mouth is watering at this point, so we'll let you get to the details. or \$750 a seat, you'll be a part of the greatest matinee known to mankind. It puts all other lunches to shame (and even some dinners). Buy it now if you want in!

Chardonnay

- Peay Vineyards Estate Chardonnay 2019
- Peter Michael Mon Plaisir Chardonnay 2014

White Burgundy

- Domaine Hubert Chavy-Chouet Meursault Clos des Corvées de Citeau Monopole 2019
- Pierre Mayeul Chassagne-Montrachet 2017

Pinot Noir

- Beaux Frères The Beaux Frères Vineyard Pinot Noir 2018
- CHEV Pinot Noir 2018
- Dupuis Wendling Pinot Noir 2019
- El Molino Pinot Noir 2018
- Felton Road Cornish Point Pinot Noir 2019
- Lucia Vineyards Soberanes Vineyard Pinot Noir 2018
- Reeve Wines Thorn Ridge Vineyard Pinot Noir 2018
- Rochioli 'J.Rochioli' Big Hill Pinot Noir 2019

Red Burgundy

- Domaine Hubert Bouzereau-Gruère et Filles Corton-Bressandes Grand Cru 2015
- Louis Jadot Mazis-Chambertin Grand Cru 2006
- Domaine Parent Pommard La Croix Blanche 2019
- Domaine Christian Clerget Les Charmes Chambolle-Musigny Premier Cru 2017

Donated by Pam & Steve Taylor, The Chef & I

LOT 146

DROPPING IN ON THE PATEL TIMELINE

This lot includes:

- Exclusive Past, Present, Future Tasting for 4 at PATEL Napa Valley
- Dinner for 4 at an acclaimed Napa Valley restaurant featuring PATEL wines
- PATEL Coombsville Cabernet Sauvignon 2013 (3 bottles)
- PATEL Coombsville Cabernet Sauvignon 2014 (3 bottles)

PATEL NAPA VALLEY

Thank you to our dear friend, Raj Patel and the team at PATEL Napa Valley for this wonderful donation!

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 "must-have" 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 exclusive opportunity to join Vintner, Raj Patel in exploring PATEL's timeline by tasting your way through the past, present, and future of the wine. Your private tasting will take place at the winery and will include barrel samples as well as current releases. Following this private tasting, your group will dine at an acclaimed Napa Valley steakhouse (with PATEL wines, of course!)

Not only that, but as the winning bidder, you will also take PATEL home with you tonight. You'll snag three bottles of 2013 Coombsville Cabernet Sauvignon and three bottles of 2014 Coombsville Cabernet Sauvignon. This 6-pack will start the momentum for your next trip to Napa which will be way more fun with PATEL!

Restrictions: To be scheduled on a mutually agreeable date, and the event must be redeemed by August 1, 2023.

Donated by PATEL Napa Valley

HUSCH BLACKWELL LLP

Thank you to the law firm of Husch Blackwell LLP for this beautiful donation of vintage Champagne! These bubbles are swoonworthy and we are so fortunate to have you support our mission and our beneficiaries.

Nothing says it's a celebration like Champagne. Since the discovery of Méthode Champenoise, or the Champagne method, it's grown to become the premier sparkling wine.

The elite growing region we all know and love has captured the allure of romantics and celebrities alike for centuries. And for good reason.

Champagne has the ability to express more complex flavors than many other sparkling wines of the world. The draw of Champagne is also attributed to the proven fact that not a single person on earth can be in a bad mood while drinking it. You deserve to be instantly transported into celebration/happy mode, with or without the party. While there are millions of Champagne lovers around the world, everyone can agree that we've never met a Champagne we didn't like.

Contained in this lot are ten bottles to explore, some you may have heard of, like Dom Pérignon, Cristal, Billecart-Salmon, and Taittinger. Other names that may be new to you Gosset, Guiborat, R.H. Coutier, and Marie Courtin. Either way, this assortment of Champagnes is the ultimate l'Eté du Vin prize!

Easy drinking, and easy bidding! Bring on the bubbles!

Donated by Husch Blackwell LLP

CHAMPIONS OF CHAMPAGNE, THIS IS THE PRIZE!

This lot includes:

- Billecart-Salmon 'Le Clos Saint Hilaire' Blanc de Noirs Brut 2006
- Dom Pérignon Brut 2010 (1.5L)
- Gosset 'Grand Millésime' Brut 2012
- Guiborat Fils Champagne Grand Cru Téthys.18 2018
- Louis Roederer Cristal Millésime Brut 2014
- Marie Courtin Champagne Resonance Extra Brut 2018
- Palmer & Co Vintage Brut 2012
- R.H. Coutier Cuvée la Pierre aux Larrons Grand Cru Blanc de Blancs 2015 (2 bottles)
- Taittinger Comtes de Champagne Blanc de Blancs Brut 2011

LOT 148

NAPA ESSENTIALS: GUEST HOUSE, TASTINGS, MEALS, AND A DRIVER!

Trip for 3 couples includes:

- 3-Night stay at Dakota Shy Estate Home
- Eclectic Tour driver for two days of tasting appointments

Tastings

- Dakota Shy
- Promise Wines
- K. Laz Wine Collection

Lunch and Tasting

- Bryant Estate

Dinner and Tasting

- Boich Family Cellar

DAKOTA SHY
BRYANT ESTATE
K. LAZ WINE COLLECTION
PROMISE WINE
BOICH FAMILY CELLAR
ECLECTIC TOUR

Thank you to this line up of Napa Superstars for creating this fantastic trip! We so appreciate your support.

Whoever snags this lot will get to experience Napa by the book. You've got a guest house stay, tastings, lunch, dinner, and a driver. Check, check, check, and check! Three couples will get all the basics covered with this exciting trip to Napa.

Let's start with your accommodations. Your home base for your three-night weekday stay is the luxurious estate home at Dakota Shy. Dakota Shy sits atop a rare valley floor piece of property, a six-acre gem with a boundary profile that keeps it well hidden from the nearby traffic of both the Silverado Trail and Sage Canyon Road.

This spectacular estate in the heart of wine country has been home to Dakota Shy Wines since 2014, but for over 50 years preceding Dakota Shy's ownership, the estate was the Napa home of the de Limur family, San Francisco socialites and one of the oldest and most important families in California history. The stunning main house and guesthouse are decorated in a modern French Provincial style to honor the French heritage of the original owners.

The guest house features large master suites with lovely views of the grounds. Each bedroom/bath suite has full amenities, including king sized beds and 55-inch TVs. There is a full gourmet kitchen and a formal dining room. A swimming pool is nestled between the main house and guesthouse.

For your two days of tasting appointments, **Darren Schauer of Eclectic Tour** will manage your transportation needs with panache! Darren has worked a number of Nashville Wine Auction trips in the past, supports our cause, and knows how to treat our high bidders well.

Day One

Arrive at the guest house and get settled in and ready for your first tasting. You are in luck, a stay at the Dakota Shy estate includes the opportunity to taste their remarkable wines and the serene ambiance and world-class offerings of a unique property and winery. Recently, Wine Spectator magazine named Dakota Shy a “rising star in California Cabernet” and Antonio Galloni in *Vinous* raved, “Dakota Shy is one of the most exciting young projects I have tasted in some time.”

Day Two

A leisurely morning awaits, as your first appointment is for lunch! Considered to be one of California’s premier First Growth wines, the Bryant Family Vineyard Cabernet Sauvignon is now among Napa Valley’s most acclaimed labels. You’ll arrive at **Bryant Estate** for spectacular views of Napa Valley, followed by lunch with library wines. Guests will also have the option of joining the exclusive Bryant Estate allocation list.

After lunch you have a unique opportunity for an extraordinary adventure in Napa Valley! Join your host, **K. Laz Wine Collection** for a private cult wine tasting at their tasting room in Yountville. This sit-down tasting will include six hard-to-find, sought-after wines with a seasonal cheese platter. Known for their collection of coveted wines, K. Laz will generously open its cellar to provide you a tasting experience unlike any other. The tasting will consist of a line-up of California wines that would be almost impossible to replicate anywhere. Past tastings have included wine from Abreu Vineyards, Eisele Vineyard, Favia Wines, Realm Cellars, Rudd Estate, and Spottswoode. This promises to be an incredible experience for those who love great wine.

Day Three

Start your day with **Promise!** Head to this beautiful private 100-acre ranch located on Pritchard Hill and tour the family’s organic fruit and vegetable garden, meet their chickens and feed heritage Mangalitsa pigs. Then sit back and relax in a gorgeous cottage with breathtaking views and indulge in their portfolio of world-class wines from Napa and Sonoma Valleys.

PROMISE is an 18-year-old artisan wine label that has received cult status among collectors and critics alike. The wines are not distributed, and they do not offer tastings to the public, so this is a rare opportunity to taste incredible, highly sought-after wines and hear the inspiring story behind the family, wines and farm. Fans of PROMISE include Robert Parker who said, “A profound Cabernet has emerged from this producer... Absolutely spectacular... staggeringly rich...” and Antonio Galloni who revealed “This is a stunningly beautiful wine... I love it... A rich textured Cabernet... Seamless polished beauty.”

Dinner starts promptly at 5:00 pm and you do not want to be late! You’ll be heading to the **Boich Family Estate** in the Mount Veeder AVA for an evening of food, wine, and entertainment. Enjoy current release wines and some back vintage gems from the estate private cellar paired with delectable cuisine.

Boich Family cellars crafts small quantities of single vineyard designated wines from the region’s most iconic and proven vineyards, including Beckstoffer To Kalon, Beckstoffer Vineyard Georges III, Beckstoffer Missouri Hopper Vineyard, and Ritchie Vineyard for Chardonnay. Their wine making style emphasizes elegance and balance while maintaining the concentration and complex characteristics of wines from these esteemed sites.

And there you have it. All the essentials for a well-balanced trip to Napa. You’ll return with full bellies and full American Express cards... Soon to have full cellars!

Restrictions: Itinerary subject to change. Subject to availability. Guest House booking must be reserved in 2023. Not available on holidays or weekends, or 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 Dakota Shy, Bryant Estate, K. Laz Wine Collection, Promise Wine, Boich Family Cellar, Eclectic Tour

AMY & FRANK GARRISON

Amy and Frank, we are thrilled to offer this beautiful donation of Larose from your seemingly bottomless collection! Thank you so much for your continued support.

Attention all history buffs, here's a fun little story about Château Gruaud Larose that you may not know. In the late 1700s, the property, known at the time as Fond Bedeau, was administered by two Gruauds: one a priest and the other a magistrate. To keep parity between the brothers, Fond Bedeau bottled their wine as two separate wines, Chevalier de Gruaud, which belonged to the judge, and Abbe Gruaud which was produced by the priest.

Now, the magistrate was a colorful character, renowned for his eccentricity. His portion of the estate was a successful business venture from the start. He built a tower so that he could watch over the workers in the vineyards and each year he would hoist a flag at the top of it. A German flag indicated that the vintage that year was soft and supple, a British flag meant that it was firm and full bodied, and a Dutch flag showed that the wine was somewhere between the two. To obtain the highest price for the wine, they came up with the novel idea of selling their wine in Bordeaux to the highest bidders at auction. If the wine did not sell, they created the interesting concept of increasing the price again and again until it was finally sold!

The magistrate died in 1778, and his part of the property was deeded to Joseph Sebastian de La Rose, who renamed this property, you guessed it: Gruaud-Larose.

Here's your chance to take home three vintages from three different decades of Gruaud Larose. We'll eagerly await your flag raising for each one: will it be a German, British, or Dutch flag for these vintages?

RAISING PADDLES AND FLAGS FOR GRUAUD LAROSE

This wine lot includes:

- Château Gruaud-Larose 1989 (4 bottles)
- Château Gruaud-Larose 1996 (1.5L) (2 bottles)
- Château Gruaud-Larose 2000 (3L)

Château Gruaud-Larose 2000 (3L)

- » *A very strong effort for Gruaud Larose, possibly eclipsed by what they have done in 2009, this is a pure, full-bodied Gruaud Larose with plenty of new saddle leather, cedar wood, black currants, cherries, licorice, and Provencal herbs. Spicy, earthy, full-bodied, and rich, it has hit its plateau of full maturity, where it should stay for another 20 or more years. (94 RP)*

Château Gruaud-Larose 1996 (1.5L) (2 bottles)

- » *Dark ruby. Deep, brooding nose hints at dark plum, blackcurrant, coffee and lavender accented by cinnamon and nutmeg. Enters bright and fresh, then turns richer in the middle, with accessible plum, herb and coffee flavors persisting nicely on the peppery finish, which features chewy tannins. This is at once more herbal and more forward than the 1995. It's also better than I remember it, and although still quite young it offers plenty of appeal. The wine's harmonious acidity makes it seem lighter-bodied than it is. About 40% of the malolactic fermentation was carried out in barriques, compared to a normal one-third. (91 ST)*

Château Gruaud-Larose 1989 (4 bottles)

- » *Delivers fabulous aromas of crushed red fruits, with leather, tar, tobacco and mint. Full-bodied, offering super soft and silky tannins, as well as a beautiful polish. Open and luscious, with amazing richness of fruit and decadence at the same time. (94 JS)*

Donated by Amy & Frank Garrison

PAM & STEVE TAYLOR

Pam and Steve's magnanimous generosity is quite literally on display for all to see. The fact that this is the FIFTH year for this event is really all we need to say when it comes to describing that generosity. Thank you. And we couldn't be more excited to work this brand new event space - 14TENN, welcome!

Cheers to Five Years! What? You haven't made it to all five of the fabulous Taylor Opens? When Pam and Steve open their monumental cellar, you do not want to miss out. This year's will be better than ever as we will be pouring iconic names from the wine world in LARGE FORMAT. Yes, there will be wood... Wooden wine boxes that is. How could you have a fifth anniversary without them? But the treasure will be in the glass.

This year's massive mélange will take place at 14TENN in the Nations. Mark your calendar for Friday, June 2, 2023. For \$500, you'll get to be a front row VIT (Very Important Taster) at the fifth installment of this monumental party. Below is the lineup – get your tickets fast as this event always sells out! We'll see you at The Open!

Champagne

- Laurent-Perrier La Cuvée Brut Champagne NV (9L)

California Chardonnay

- Williams Selyem Lewis MacGregor Estate Vineyard Chardonnay 2015 (9L)

White Burgundy

- Alvina Pernot Les Folatières Puligny-Montrachet Premier Cru 2020 (3L)
- Domaine Ballot-Millot Charmes Meursault Premier Cru 2018 (3L)
- Domaine Ballot-Millot Les Genevrières Meursault Premier Cru 2017 (3L)

THE FIFTH FABULOUS TAYLOR OPEN

Event Details

- Friday, June 2, 2023
- 6:30 pm
- At 14TENN

Multisale for 100 Guests

- \$500 per spot

Please note: *You can also buy this lot through Mobile Bidding in the Silent Auction, Lot 206. 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.*

California Pinot Noir

- Copain Kiser “En Haut” Pinot Noir 2011 (3L)
- Senses MCM88 Pinot Noir 2016 (3L)
- Williams Selyem Lewis MacGregor Estate Vineyard Pinot Noir 2018 (5L)

Red Burgundy

- Domaine Marquis d’Angerville Clos des Angles Champans Volnay Premier Cru 2016 (3L)
- Camille Giroud Chambertin Grand Cru 2004 (3L)

California Cabernet Blends

- Black by Black Cabernet Sauvignon 2004 (3L)
- Arietta Cabernet Sauvignon 2012 (6L)
- D.R. Stephens Moose Valley Vineyard Cabernet Sauvignon 2007 (9L)

Bordeaux

- Château Lafite Rothschild 2003 (3L)
- Château Latour 2003 (3L)
- Château La Papeterie 2018 (3L)

Syrah

- Copain Baker Ranch Syrah 2012 (3L)
- Copain Brosseau Vineyard Syrah 2012 (3L)

Donated by Pam & Steve Taylor

NATIONAL ABILITY CENTER

SUZANNE PHIFER PAVITT

PHIFER PAVITT WINES

Suzanne Phifer Pavitt's kindness and giving spirit has been on display at so many of our Nashville Wine Auction events through the years! We are very grateful that she has put together this wonderful lot in partnership with the National Ability Center. Thank you Suzanne, Phifer Pavitt Wines, and our good friends at Red, White & Snow!

Red, White & Snow is a weekend-long premier wine, culinary and ski event held in Park City, Utah. If you're a wine lover/foodies/ski bunny, then do we have the ticket to your dream weekend! You can nibble at Red, White, & Snow, cherry-picking a few events, or you can immerse yourself in the experience. We prefer the latter—what we call the “premium package” or the ultimate DATE NIGHT. What this means, of course, is luxury accommodations, world-class skiing, and tickets to every event offered during this spectacular weekend taking place March 2-4, 2023.

This action-packed weekend combines the nation's finest vintners, Utah's top chefs, and world-class skiing to raise funds for adaptive, recreational programs for individuals of all abilities. Enjoy your stay at the fabulous Châteaux at Deer Valley. Relax in the luxurious surroundings, experience true ski-in-ski-out access, or, if you prefer, retreat to your spacious guest room, and enjoy stunning vistas by the warmth of the fireplace.

When you aren't skiing, you'll be attending the events. Here is the rundown:

VIP Uncorked – Setting the tone for the weekend, this intimate evening features tastings of over 32 vintners' favorite wines and hors d'oeuvres, complemented by live music for an extraordinary experience. Learn first-hand about exceptional wines from the individuals who created them.

LOT 151

BE A PART OF EVERY RED WHITE AND SNOW MOMENT WITH PHIFER PAVITT

*This trip for 2 takes place
March 2-4, 2023, and
includes:*

- 3-night stay at The Châteaux Deer Valley
- One day lift tickets to Deer Valley
- One day lift tickets to Park City Resorts
- Mixed case of Phifer Pavitt DATE NIGHT Sparkling, Sauvignon Blanc and Cabernet Sauvignon (To be shipped after the auction)

2 tickets to the following Red, White & Snow Events:

- VIP Uncorked
- Wine on the Mountain
- Phifer Pavitt Vintner Dinner
- Gala Dinner, Auction & After Party

Wine on the Mountain – An exclusive slope-side tasting and lunch après ski party at the St. Regis Deer Valley. At this event, vintners highlight their newest releases or classic favorites. You are sure to be blown away by fine wines, delectable cuisine, and breathtaking mountain views!

Phifer Pavitt Vintner Dinner – Join Suzanne Phifer Pavitt for her Vintner Dinner. Premier chefs and vintners craft exquisite meals with artful wine pairings in a luxurious, private environment.

Gala Dinner & Auction & After Party – The Gala Dinner and Auction is an evening of culinary delights, decadent vintages, exciting musical performances, and unique auction items. The night starts with a silent auction and cocktail reception, then a seated four-course meal paired and served with wine. The evening's live presentation is an inspiring talk with an NAC participant and an exciting live auction. The fun doesn't stop when the Gala ends, so join all the guests at the After Party to dance the rest of the night away.

But wait... there's more! Phifer Pavitt will also ship a case of their DATE NIGHT wines to your door. Enjoy a mixed case of Sparkling, Cabernet Sauvignon, and Sauvignon Blanc as you prepare for the slopes.

Suzanne Phifer Pavitt and Park City await! Raise that paddle to head to Red, White & Snow!

- Accommodations, activities, as specified for 2 people, March 2-4, 2023
- 3-night stay at The Châteaux Deer Valley on March 2-4, 2023
- One day lift tickets Deer Valley to be used March 3, 2023
- One day lift tickets to Park City Resorts to be used March 2-4, 2023
- VIP Uncorked on Thursday, March 2, 2023
- Wine on the Mountain on Friday, March 3, 2023
- Phifer Pavitt Vintner Dinner on Friday, March 3, 2023
- Gala Dinner & Auction & After Party on Saturday, March 4, 2023
- Mixed case of Phifer Pavitt DATE NIGHT Sparkling, Sauvignon Blanc and Cabernet Sauvignon (to be shipped after the auction)

Restrictions: This lot cannot be rescheduled and must be redeemed in its entirety at the 2023 Red, White, & Snow, March 2-4, 2023. It may not be resold in total or in part. All parts of the auction lot to be redeemed during 3-day period, March 2-4, 2023. Air/ground transportation, gratuities and additional activities, food & beverages not included in the lot description is at the expense of the auction lot winner.

Donated by National Ability Center, Suzanne Phifer Pavitt, Phifer Pavitt Wines

NASHVILLE'S FRENCH WINE LOVERS

Merci à tous! Merci beaucoup! Nous vous sommes très reconnaissants de votre générosité!

Those folks from France know a thing or two about celebrating good food and good wine. Everything vibes in seamless conviviality and passion for gastronomical delight. And tonight, we get to celebrate French winemaking! Don't you wish you could continue this celebration all year long? Same here! We've put together a fantastic lot of 52 bottles (one for every week in the year) of ready-to-drink bottles from France. You're welcome.

You'll tour France through these bottles, visiting Burgundy, Champagne, Bordeaux, Rhône more! With familiar names Louis Latour, Servin, Pichon Lalande, Pol Roger and Paul Jaboulet, along with some hidden gems to discover, this lot is ideal for those who enjoy popping open a bottle to celebrate the successes of French winemaking on a Tuesday! Or a Thursday! Or really any day, the scheduling is up to you.

Check out the list below, and get ready to exclaim, "À Votre Santé!" tonight and all year long!

Red Bordeaux

- Château Cantemerle 2018
- Château Clerc-Milon 2014
- Château de Saint Cosme Côtes du Rhône Les Deux Albion 2007 (1.5L)
- Château Canon (Canon-Fronsac) 2005
- Château de Cruzeau 2016
- Château d'Issan 2012
- Château Fleur Cardinale 2012
- Château Grand Corbin-Despaigne 2010
- Château La Louvière 2000
- Château La Tour de Mons 2016
- Château Laroque 2018

À VOTRE SANTÉ! 52 BOTTLES TO CELEBRATE FRENCH WINEMAKING ALL YEAR LONG!

This wine lot includes:

- 52 bottles of French wine as listed in the description

- Château Larrivet-Haut-Brion
- Château Marquis d'Alesme 2016
- Château Pichon Longueville Comtesse de Lalande Réserve de la Comtesse 2010
- Les Fiefs de Lagrange 2009

White Bordeaux

- Château Carbonnieux Blanc 2015
- Domaine de Chevalier L'Esprit de Chevalier Blanc 2016

Red Burgundy

- Château de la Cree Clos Faubard Santenay Premier Cru 2014
- Château Pas de l'Ane St. Émilion Grand Cru 2010 (1.5L)
- Domaine Gabriel Billard Les Charmots Pommard Premier Cru 2004
- Domaine Jean Grivot Vosne-Romanée 2016
- Domaine Parent La Corvée Ladoix Premier Cru 2015
- Domaine Rene Leclerc Combes aux Moines 2010
- Domaine Tortochot Gevrey-Chambertin Les Jeunes Rois 2009
- Jean-Claude Boisset Vosne-Romanée Les Jacquines 2013
- Louis Latour Les Chaillots Aloxe-Corton Premier Cru 2009
- Louis Latour Nuits-Saint-Georges 2010
- Maison Bertrand Ambroise Corton Le Rognet Grand Cru 2007

White Burgundy

- Domaine Chavy-Chouet Meursault Clos des Corvées des Citeaux 2017
- Domaine J.A. Ferret Pouilly-Fuissé Les Perrières Tête de Cru 2014
- Domaine Servin Montee de Tonnerre Chablis Premier Cru 2019
- Jean Thevenet Domaine de la Bongran Vire-Clesse 'Cuvée Tradition E.J. Thevenet' 2015
- Louis Latour Beaune Blanc 2009
- Simonnet-Febvre Les Clos Grand Cru Chablis 2015
- Domaine Lavantureux Vieilles Vignes Chablis 2019

Champagne & Sparkling

- Andre Clouet Grande Reserve Brut NV
- Bollinger Special Cuvée Brut NV
- Cyrill Banchet Brut Grand Cru NV
- Champagne Charles Heidsieck Brut Reserve NV (1.5L)
- Pol Roger Brut Reserve Champagne NV
- RARECAT Grande Cuvée Brut NV

White Loire

- Domaine Huet Vouvray 'Clos du Bourg' Moelleux 2009

Red Rhône

- Château de Beaucastel Côtes du Rhône Coudoulet de Beaucastel 2017
- Domaine Charvin Châteauneuf-du-Pape 2015
- Domaine de Ferrand Châteauneuf-du-Pape 2018
- Domaine de La Côte de l'Ange Châteauneuf-du-Pape 2011
- Domaine de Mourchon Côtes du Rhône Villages Seguret Grande Reserve 2016
- Domaine du Pegau Châteauneuf-du-Pape Cuvée Reservée 2013
- Ferraton Père & Fils Cornas Lieu-Dit Les Eygats 2011
- Le Vieux Donjon Châteauneuf-du-Pape 2010
- Paul Jaboulet Aîné Domaine de Thalabert Crozes-Hermitage 2017
- Thibault Liger-Belair Bourgogne Hautes-Côtes de Nuits La Roche 2014

Donated by Carol Arrowood, Clay Blevins, Melanie & Robert Cansler, Loren Chumley & Scott Peterson, Noelle Daugherty & Jay Erter, Marjorie Feltus Hawkins & David Hawkins, Cindee & Michael Gold, Nancy Allen & Marc Goldstone, Frank Grant, Carrie Kitko & Matt Leavitt, Maria & David Kretschmer, Virginia & Stan Kweller, Laura & Jeff Goff, Meagan Lamb Sanchez and Bennett Lamb in honor of their father Paul Lamb, Jenn McDonnell, Barbara & Richard Payne, Nancy & Mark Peacock, Sharon & Bill Piper, Lyn Plantinga, Roseann Rogers & Aashish Shah, Cyndi & Bill Sites, Lynne & Dave Teckman, Rob Turner & Jay Jones, Holly & Mark Whaley

LOT 153

ALL YOU NEED IS A DRIVER...

This dinner lot includes:

- Dinner for 10 at Marsh House on a mutually agreeable date including these wines:
- Schramsberg J Schram Brut 2011
- Schramsberg Reserve Brut 2012
- Kistler Vineyards Chardonnay McCrea Vineyard 2017
- William Cole Vineyards Chardonnay Cuvée Jane Marie 2017
- Carlisle 'Carlisle Vineyard' Zinfandel 2014
- Turley Wine Cellars Vineyard 101 Zinfandel 2013
- Carlisle Radiant Ridge Vineyard Syrah 2018
- Saxum Vineyards James Berry Vineyard 2017
- Switchback Ridge Peterson Family Vineyard Cabernet Sauvignon 2013
- Cliff Lede Vineyards Cabernet Sauvignon 2014
- Oremus Tokaji Noble Late Harvest Furmint 2017

VALERIE & ADAM LANDA

MARSH HOUSE

We are so lucky to have friends like Valerie and Adam Landa who care so much about our auction and curate these unique experiences and our friends at Marsh House who create sublime pairings – Thank you!

Great food, great friends, great wine, great night! This dinner has everything you want... Except a driver! This lot includes spectacular bottles from the cellar of Valerie and Adam Landa paired with an amazing meal for ten at Marsh House.

As you would expect, your meal starts with bubbly and hors d'oeuvres. You know how much you love sparkling from our friends at Schramsberg – and what's not to love with a 2011 J. Schram and a 2012 Schramsberg Reserve to kick off the evening?

Next up is Chardonnay featuring two of our favorites. Savor the Kistler McCrea Vineyard with William Cole Vineyards Cuvée Jane Marie both from 2017.

From there the evening goes ruby red with side by sides to satisfy the most discerning red wine lover: Zinfandel? How about comparing Carlisle and Turley Vineyards best? Describing the 2014 Carlisle Vineyard Zinfandel, Antonio Galloni notes it is "one of the most complex and multidimensional wines in this range." The 2013 Turley Zinfandel 101 Vineyard is described as "gorgeous in the way it brings together supple radiant fruit, expressive aromatics and terrific balance." Thirsty yet?

Then let's move on to GSM where it is Carlisle's 2018 Syrah Radiant Ridge ("fabulous, inky, rich and savory") v. Saxum 2017 James Berry Vineyard ("superb depth and energetic lift in the mouth"). Next up? The Cabernet Sauvignon course, of course. 2013 Switchback Ridge v. 2014 Cliff Lede... Is there anything better with juicy red meat?

LOT 153 – CONTINUED

ALL YOU NEED IS A DRIVER...

Your evening ends on a royal note: “C’est le roi des vins, et le vin des rois” or for us locals, the king of wines and the wine of kings. The 2017 Oremus Tokaji Tempos Vega Sicilia Late Harvest is an extraordinary treat.

Your party will experience this perfectly paired meal at Marsh House where you can expect meticulous treatment and an amazing menu. They will create an experience worthy of these amazing wines.

Win this lot, pick your date, and you are set... All you’ll need is a driver!

Donated by Adam & Valerie Landa, Marsh House

LOT 154

SNEAK AWAY TO SOUTHALL IN FRANKLIN

This lot includes:

- 2-night stay in a Cumberland King accommodation at Southall Farm & Inn
- Dinner for 2 with beverage pairings at Southall's signature restaurant, Mary Amelia

SOUTHALL FARM & INN

We are privileged to partner with Southall Farm & Inn, Susan Earabino, Johannes Diele, and the team to have this wonderful experience for our auction. Welcome to our community and thanks for your support!

There's a new oasis in Franklin, TN. It's called Southall, and it's as dreamy as it gets. As you arrive amid the lush landscape you'll find that time is slowing down, you are breathing more deeply, and feeling more at ease. It's as though you've been transported to a simpler time, when the pace of life was more mindful, more deliberate. A vast expanse of farmland—over 400 acres—surrounds you with greenhouses, rows of heritage crops, orchards, and gardens on one side, gorgeous rolling hills on the other.

The perfect blend of old and new, tradition and innovation, it's the evolution of Southern hospitality—a setting just outside of Nashville designed around the connections we crave in a world that often rushes past the things that matter most.

Southall is a working farm with an inviting inn, featuring dining and spa experiences that are nothing short of awe-inspiring. For one lucky bidder, a two night stay for two awaits! From your Cumberland King Suite, you'll have views of Polk Creek and the meadow, a perfect respite after a day of exploration. This lot also includes dinner at Southall's signature restaurant, Mary Amelia, with a bespoke beverage pairing for each course that is the most literal example of farm to table. Explore all that Southall has to offer during your stay. We can guarantee that you'll leave rested and renewed. But be warned, Southall is brand new and harder to get into than a pair of jeans from high school. Paddles at the ready...

Restrictions: Guests must be 21 to check in. Subject to availability and some black out dates apply.

Donated by Southall Farm & Inn

MARY & TIM SCHOETTLE

A heartfelt thank you to Mary and Tim Schoettle for these beautiful Rhône wines. Cheers!

The Northern Rhône, from the notable Hermitage to its little brother Crozes-Hermitage to Côte-Rôtie with the steepest vineyards of all of France, produces some of the most full-bodied, savory, and elegant expressions of the Syrah grape. Big, bold, and spicy wines, with a firm tannic structure in their youth, this region calls to many and strikes a yearning in the hearts of wine lovers around the world (and probably in this room!).

And the Southern Rhône, where Châteauneuf-du-Pape reigns supreme, produces rounded, warm, red fruit flavors from the oh so supple Grenache grape. Those red blends have a powerful hold on oenophiles. With its hot climate and big galet stones, this Southern Rhône wonderland produces a delicious, herbaceous, and earthy delight that's fit for one of the world's most powerful entities.

This lot, from the cellar of longtime supporters Mary and Tim Schoettle, represents some of the best of the best when it comes to that spectacular region. From expert producers like Beaucastel, Vieux Donjon, and Paul Jaboulet in superior vintages, this smattering of Rhône bottlings is just dying to come home with you! Just close your eyes, raise your paddles, and click your heels together three times chanting "There's no place like Rhône!"

Donated by Mary & Tim Schoettle

THERE'S NO PLACE LIKE RHÔNE

This wine lot includes:

- Château de Beaucastel Châteauneuf-du-Pape 1998
- Château de Beaucastel Châteauneuf-du-Pape 2001
- Château de Beaucastel Châteauneuf-du-Pape 2006
- Château de Beaucastel Châteauneuf-du-Pape 2007
- Château de Beaucastel Châteauneuf-du-Pape 2010
- Château de Beaucastel Châteauneuf-du-Pape 2012
- Le Vieux Donjon Châteauneuf-du-Pape 2005
- Le Vieux Donjon Châteauneuf-du-Pape 2007
- Paul Jaboulet Aîné Hermitage La Chapelle 1985
- Paul Jaboulet Aîné Hermitage La Chapelle 1989
- Delas Domaine des Tourettes Hermitage 2009
- Domaine du Colombier Hermitage Rouge 2010

LOT 156

MAY THE FORES BE WITH YOU! DREAM MOTOR GROUP GOLF TOURNAMENT

This lot for 4 includes:

- Access into the Dream Motor Group Golf Tournament on October 3-5, 2022.
- VIP Cocktail Hour and Dinner at Twelve Thirty Supper Club
- Special night of live music at conclusion of tournament

MERCEDES-BENZ OF MUSIC CITY

Our friends at Mercedes-Benz of Music City know how to have fun and we are so grateful to them for sharing this ACE of an opportunity with us! Thank you!

Who doesn't love golf tournaments? The fresh cut greens, quiet concentration, feeling of anticipation in the air all combined with camaraderie, festivities, and general merriment! It all makes for a truly immersive experience and Mercedes-Benz of Music City has improved upon the formula! With the fall golf season is right around the corner, your group of 4 to take part in their exclusive Dream Motor Group Golf Tournament on October 3-5, 2022!

Enjoy two days of golf at Hermitage Golf Course in the beautiful Tennessee fall weather! After tournament day one, your group gets to attend a very special VIP cocktail hour and dinner at the Twelve Thirty Supper Club with its magnificent rooftop featuring incredible downtown Nashville views.

Now this wouldn't be a Music City golf tournament without music, would it? After tournament day two, your group will also be joining Mercedes-Benz of Music City for a special night of live music with Nashville singer/songwriters Chris Tompkins and Rob Hatch!

This is an exclusive event, and Mercedes-Benz of Music City has the key to get in! All the golfers in the room, it's time to practice your strokes and swing that paddle right into the air!

May the fores be with you!

Donated by Mercedes-Benz of Music City

Grazie! Grazie! To our friends at the law firm of Cassidy Schade LLP for putting together this bellissimo bounty of Italian wines. Thank you for supporting our mission and our beneficiaries.

This lot showcases four unique Italian superstars: Sassicaia, Biserno, Oreno, and Nardi. Three Super Tuscans and a Super Brunello (You caught us, we made up the phrase Super Brunello... But if there ever were an exemplary bottle, it'd be this one). Here's a little about the wines in this lot:

Tenuta San Guido Sassicaia Bolgheri 2019

» *The purity of Cabernet Sauvignon fruit is exceptional here, with character and sensibility that's reminiscent of some of the great Sassicaias from the 1980s, such as 1982 or 1988. But this is much more precise and clean. Aromas and flavors of currants and berries with cedar and earth. Sage and minty character, too. It's full-bodied yet there's so much polish and balance, together with structure, elegance, and refinement. Hard not to drink at this stage, yet give it time and respect. This will be a classic Sass and reminds me why I love this wine. Try after 2026. (99 JS)*

In 1948 Marchese Mario Incisa della Rocchetta started producing Cabernet Sauvignon wine (which was quite different from the modern Sassicaia we all know and love) and was solely used for private consumption. Truthfully, it wasn't great or well-received by critics. It wasn't until 1968, when his son Nicolo and nephew Piero Antinori convinced him to start producing his wine commercially, that he formally began to replicate the fine Bordeaux wines of France. The first commercial release of Sassicaia in 1968 became an instant hit, kicking off the "Super Tuscan" era, bringing Sassicaia into the spotlight for decades.

LOT 157

SASSICAIA, BISERNO, ORENO, NARDI

This lot includes:

- Tenuta San Guido Sassicaia Bolgheri 2019 (3 bottles)
- Lodovico Antinori Tenuta di Biserno 'Biserno' Bibbona Toscana IGT 2019 (3 bottles)
- Tenuta Sette Ponti Oreno Toscana IGT 2020 (3 bottles)
- Tenute Silvio Nardi Brunello di Montalcino DOCG 2017 (3 bottles)

Lodovico Antinori Tenuta di Biserno 'Biserno' Bibbona Toscana IGT 2019

» *“A medium-to full-bodied red with layers of blackberries, blueberries, sandalwood, dried geranium and licorice. It’s wonderfully polished and rich with smooth, velvety tannins. Lovely depth of fruit.” (93 JS)*

Marchese Lodovico Antinori, creator of two of Italy’s most famed wines, Ornellaia and Masseto, discovered the special Tenuta di Biserno terroir, situated in the Upper Maremma. As with the established tradition of the neighboring Bolgheri DOC, Lodovico decided to plant exclusively Bordeaux varietals with one major difference: the use of Cabernet Franc in greater percentage, followed by Merlot. There is also a small percentage of Cab and a relatively high percentage of Petit Verdot, which has surprised many wine professionals as this nearly abandoned varietal in Bordeaux thrives in the sunny hills of Tuscany.

Tenuta Sette Ponti Oreno Toscana IGT 2020

» *A red with a layered, velvety texture, showing blackberry and black-olive character, together with some iodine and graphite. Full-bodied and rich with lots of fruit and chewy tannins. Savory. 50% Merlot, 40% Cabernet Sauvignon and 10% Petit Verdot. Needs two or three years to soften. (97 JS)*

Tenuta Sette Ponti lies on historic land in the heart of the Chianti zone at the end of the Via del Monte, known locally as the Via dei Sette Ponti, in a beautiful hidden valley. Named for the seven medieval bridges crossing the Arno River on the road from Arezzo to Florence—one of which, the Ponte Buriano, is perceptible in the right far background of Leonardo DaVinci’s Mona Lisa—the estate has a storied history. But it has been the dedication of Antonio Moretti that has transformed the 750-acre estate into one of the most innovative, quality-driven producers of world-class Super Tuscans.

Tenute Silvio Nardi Brunello di Montalcino DOCG 2017

» *This is a beautiful, fresh 2017 Brunello with fine tannins and a medium body of cherry, bark, cedar and pine-needle flavors. It’s long and polished with ultra-fine tannins and fresh acidity. Nicely done for the vintage. Drink or hold. (94 JS)*

When Silvio Nardi purchased the Casale del Bosco estate in 1950, Montalcino was a little, rural village, the powerful Consorzio del Vino Brunello wasn’t yet an idea. Nardi was the first “foreigner” to invest in Montalcino (he was from Umbria). Today, Montalcino is a renowned wine community with many international investors, and the 36 vineyard plots of Tenute Silvio Nardi extend east and west of the town on three separate estates. Since 1990, Nardi’s youngest daughter, Emilia Nardi, has focused on vineyard development and wine production. Emilia is a distinguished leader in Brunello and one of the most respected women in the wine world.

Donated by Cassidy Schade LLP

CAYMUS VINEYARDS

CAYMUS-SUISUN

To our friends at Caymus Vineyards – Thanks for coming to l'Eté du Vin as a Featured Vintner, for introducing your new wines, and sharing our favorites!

Whoever wins this lot will have made a very Special Selection (and yes, that pun was intended). While you definitely know the name Caymus Vineyards, you might not have heard of Caymus's new project in the Suisun Valley, aptly named Caymus-Suisun.

Only a 30-minute drive southeast of Napa, Suisun (soo-SOON) Valley became an AVA in 1982 but remains largely undiscovered. With its pastoral beauty, family farms and exceptional vineyards, Suisun Valley holds its own promise to become a world-renowned wine region.

Until recently, the AVA had just six wineries. Most are relatively small operations that feel like mom-and-pop shops. So, it's a big deal that Suisun's seventh winery is Caymus. Recently, the massive, state-of-the-art visitor center known as Caymus-Suisun opened (and it feels nothing like a mom-and-pop shop).

Designed by Bohlin Cywinski Jackson, an architecture firm behind Apple Store and Blue Bottle Coffee, Caymus-Suisun almost feels like a resort, with floor-to-ceiling glass walls and a promenade of palm trees. "We want it to feel like you're outside even when you're inside," said Charlie Wagner, whose father, Chuck Wagner, started Caymus in 1972. "And we wanted to show off the wind." The glass walls, he said, are meant to elide the barrier between indoor and outdoor, and also to emphasize the strong Suisun Valley breeze, one of the characteristics that defines winegrowing conditions there. As proof of the wind's intensity, Caymus-Suisun uses only stemless glasses — because traditional stemware would blow over, said Charlie's sister Jenny Wagner.

LOT 158

A SPECIALLY SELECTED CAYMUS EXPERIENCE

This lot includes:

- Caymus Vineyards Special Selection Cabernet Sauvignon 2017 (1.5L)
- Caymus Vineyards Napa Valley Cabernet Sauvignon 2019 (1.5L)
- Caymus-Suisun The Walking Fool 2020 (1.5L)
- Caymus-Suisun Grand Durif Petit Sirah 2019 (1.5L)
- VIP Tasting for 8 at EITHER Caymus-Suisun or Caymus Vineyards in Rutherford

LOT 158 – CONTINUED

A SPECIALLY SELECTED CAYMUS EXPERIENCE

Whoever wins this lot will walk away tonight with four magnums: Caymus Special Selection Cab, Caymus Napa Valley Cab, Caymus-Suisun The Walking Fool, Caymus-Suisun Grand Durif. In addition, you are invited to a VIP tasting at the brand-new Caymus-Suisun tasting room for up to eight guests. Or, if you'd like, you can have that same VIP experience at their Rutherford tasting room. Choose your own adventure there!

Donated by Caymus Vineyards, Caymus-Suisun

CHASE COLE

Who better to curate and donate a commemorative lot of wines from our Guests of Honor than our own Burgundy and Champagne loving co-chair, Chase Cole? Thank you so much for this thoughtful and very memorable collection!

Cheers to the Bubbles & Burgundy Guests of Honor! We hope you've gotten a taste for their wines at the l'Été du Vin events this summer, and if you have, pay close attention to this auction lot.

Here we have a mixed case of Guest of Honor bottles for you to take home this evening. Gardet, Clerget, and Patriarche are on full display in this collection with some of their finest bottles. For those of us who just can't get enough, this is your chance to walk away with even more deliciousness. Donated by event co-chair, Chase Cole, these bottles are sure to bring back fond memories of an amazing Bubbles & Burgundy l'Été du Vin.

Bottles from each guest highlight the range and high-level of craftsmanship that each producer brings to the table. Let's raise a glass to our Guests of Honor, and with the other hand, our paddles!

Donated by Chase Cole

BUBBLES & BURGUNDY, THE SOUVENIR CASE

This wine lot includes:

Gardet

- Charles Gardet Signature Cuvée 2006 (2 bottles)
- Charles Gardet Saignée Rosé Champagne 2012 (2 bottles)

Clerget

- Domaine Christian Clerget Chambolle-Musigny 1er Cru 'Les Charmes' 2015
- Domaine Christian Clerget Chambolle-Musigny 1er Cru 'Les Charmes' 2017
- Domaine Christian Clerget Échézeaux Grand Cru 2017
- Domaine Christian Clerget Échézeaux Grand Cru 2019

Patriarche

- Domaine Alain Patriarche Meursault 'Les Grands Charrons' 2019
- Domaine Alain Patriarche Meursault 'Les Grands Charrons' 2020
- Domaine Alain Patriarche Meursault 1er Cru 'Les Poruzots' 2018
- Domaine Alain Patriarche Meursault 1er Cru 'Les Poruzots' 2020

LOT 160

HEDONISTIC YQUEM

This wine lot includes:

- Château d'Yquem 1990
- Château d'Yquem 1990 (1.5L)

AMY & FRANK GARRISON

PAM & STEVE TAYLOR

Our friends Amy, Frank, Pam, and Steve know how to end the evening on a perfect note. Thank you so much for bringing us home.

Like any great wine dinner, we're closing this auction with Sauternes! Though we're sad to end this year's festivities, we couldn't have chosen a better lot to finish the evening!

The First Growth of Sauternes, its longevity rivals its unique delectability. Since its beginnings, it has benefited from an exceptional terroir, as well as being the result of a unique ancestral know-how since 1593. The 1990 vintage, offered here in bottle and magnum, is both delectable and sought-after. Some might even say it is "Pure. Hedonism." (See below for proof!)

Raise those paddles one last time for a great cause (and a great wine)!

Château d'Yquem 1990

» *Medium to deep golden colored, the 1990 d'Yquem opens with unabashed opulence, giving expressive notes of dried apricots, toffee, candied walnut, tree bark and sandalwood with nuances of preserved mandarin peel, lemongrass and fallen leaves. The palate is entering that stage where it still has bags of fruit and yet appears quite dry, with a lively line contributing jaw-dropping tension and finishing with epically long-lingering honey nut and earth-inspired notes. **Pure. Hedonism.** The multilayered intensity perhaps makes this appear a much bigger, sweeter Yquem than it is, and yet it possesses a relatively modest 12.7% alcohol and 126 grams per liter of residual sugar. Well into its ideal drinking window, there is no real rush to drink this beauty, as it should remain suspended at the heavenly plateau for another 25+ years. (98 LPB)*

Donated by Amy & Frank Garrison, Pam & Steve Taylor



l'Eté du Vin

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 Monday, July 18, 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.

Silent Auction lots close automatically at 6:55 pm on July 23.

Super Silent Auction lots close automatically at 8:45 pm on July 23.

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

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.
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 the 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 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 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 July 23, 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

JG = John Gillman

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*



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