



*Uncorked 2012*

19TH ANNUAL AUCTION

BENEFITING RICHMOND BALLET



## *Live Auction*

### **200. SEA ISLAND GOLF GETAWAY**

*Sea Island*

At Sea Island, beauty, distinction, and opulence come in several award winning choices. It is a golfer's paradise. Rated No. 1 in the U.S. among the "World's 50 Best Golf Hotels" by *Golf Digest Index*, Sea Island Golf Club offers three exceptional 18-hole championship courses – The Seaside Course, The Plantation Course, and The Retreat Course, all of which await you for this two-night golfer's package. For more than 80 years, Sea Island's foundation of genuine warmth and hospitality has remained constant. Between the marshland and the sea exists an island for the ultimate escape. Package includes a two-night stay for two (one room), at either The Cloister or The Lodge, and one round of golf per person (forecaddie and cart included), and two individual spa treatments. Subject to availability, resort fees and taxes included.

### **201. AMERICAN BURGUNDY**

*Lindalee and Dick Mulligan*

**2007 Kistler Vineyards Chardonnay "Durrell Vineyard" – 3 bottles**

**2008 Kistler Vineyards Chardonnay "Kistler Vineyard" – 3 bottles**

**2008 Kistler Vineyards Pinot Noir "Kistler Vineyard" – 3 bottles**

**2008 Kistler Vineyards Pinot Noir "Sonoma Coast" – 1 bottle**

**2009 Kistler Vineyards Pinot Noir "Kistler Vineyard" – 2 bottles**

Don't even bother trying to find these wines at your neighborhood wine shop, as the Kistler wines are generally available only to members of their exclusive mailing list! This mixed case of Chardonnays and Pinot Noirs are regarded by internationally renowned wine critic Robert Parker as perhaps the New World's finest expressions of the famed wines of Burgundy. The "striking minerality" of the 94-point Durrell Chardonnay and the "luscious style" of the Pinot Noirs will give drinking pleasure for years to come!

### **202. SUR LA POINTE DINNER**

*Shira Lanyi, Spencer and Bartholomew Broadbent, Broadbent Selections*

Enjoy an artistic dinner prepared by one of Richmond Ballet's multi-talented dancers and chef, Shira Lanyi. Shira will prepare a four-course French fruit-themed dinner for 10 with the lightest and freshest ingredients of the season. Bartholomew Broadbent of Broadbent Selections will personally select wines to pair with each course, and the dinner will be hosted in the beautiful Monument Avenue home of Spencer and Bartholomew Broadbent. Must be scheduled for a mutually agreeable date prior to February 1, 2013.

*MENU:*

*Hors d'oeuvres: Fleur de Sel topped Gougeres*

*First Course: Chilled Spring Pea Soup*

*Entree: Roasted Chicken Breasts with Apricot-Onion Pan Sauce*

*Salad: Beet Salad with Candied Marcona Almonds and an Artisanal Cheese Selection*

*Dessert: Seasonal Fresh Fruit Pavlovas with Whipped Cream*

### **203. REDSKINS “TOUCHDOWN CLUB” EXPERIENCE**

*KITCO Fiber Optics, Gigi and Shep Miller*

Hail to the Redskins! For four lucky fans, this is full VIP treatment and an exclusive opportunity to cheer on the ‘Skins from the best seats in the house! From Stadium arrival to the ending whistle, you’ll enjoy this game to the fullest – includes two “purple zone” parking passes in front of FedEx stadium and special stadium access through The Touchdown Club. Take the field for warm ups with four special field access passes, then mingle over complimentary food and open bar with cheerleaders, the Redskins Band, and former players in The Touchdown Club (open for pre-game and half-time). Sit back in comfort in your four 50-yard-line, padded lower level seats on an aisle. Enjoy Club Level Access as well. To be scheduled for a mutually agreeable 2012 home game, regular season only (guaranteed one of your top three picks).

### **204. LOVING THE LEFT BANK**

*Bob Hatcher, Billy Hill, Ted Price*

**1995 La Dame de Montrose (St.-Estephe) – 1 bottle**

**1996 Domaine de Chevalier (Pessac-Leognan) – 1 bottle**

**2001 Chateau Haut-Brion (Pessac-Leognan) – 1 bottle**

**2001 Chateau Leoville-Barton (Pauillac) – 1 bottle**

**2001 Chateau Cantenac-Brown (Margaux) – 1 bottle**

**2003 Chateau Gloria (St.-Julien) – 2 bottles**

**2003 Chateau Pichon-Longueville-Baron (Pauillac) – 1 bottle**

**2003 Chateau Calon-Segur (St.-Estephe) – 1 bottle**

**2004 Chateau Beychevelle (St.-Julien) – 2 bottles**

**2004 Pavillon Rouge du Chateau Margaux (Margaux) – 1 bottle**

From St.-Estephe in the north to Pessac-Leognan in the south, the vineyards on the West Bank of the Gironde River are home to all of the Bordeaux wines “classified” in 1855 at the direction of Emperor Napoleon III. This collection includes wines from all five regions, including First Growth Haut-Brion (WS/95), Second Growths Pichon-Baron (WS/96) and Leoville-Barton (RP/92), and on down the line to the “second” wines of Chateaux Margaux and Montrose. The Calon-Segur (RP/97) may be the best ever from this storied estate, and the Beychevelle is a longtime favorite. This full case will reward the patient bidder, as all of these wines have many years of development in front of them!

### **205. NEW YORK CITY BALLET SPRING GALA**

*Pam and Bill Royall*

From Lincoln Center to The Waldorf Astoria, experience the splendor of New York City Ballet on its most dazzling night of the year! This package includes two tickets to the 2012 *New York City Ballet Spring Gala* on Thursday, May 10, 2012 – the social event of the spring for New York’s cultural glitterati, not to mention more than a few celebrities! Begin the evening with a black-tie VIP reception, followed by two premieres, and then the grand Supper Ball with dinner and dancing on Lincoln Center’s Promenade.

This year the event is entitled *À La Française* and will highlight French artistry at its finest with two premiere performances: a ballet by the ever-innovative French choreographer Benjamin Millepied with a newly-commissioned score by Nico Muhly and costumes by Rodarthe; and a ballet choreographed by Ballet Master in Chief Peter Martins with a chamber score by renowned French composer Marc-Andre Dalbavie and costumes by Gilles Mendel. The performances will conclude with George Balanchine’s tour de force Symphony in C, which has not

been performed by the Company for four years. All in all, the event promises to be a beautiful mixture of innovation and tradition.

Also included with this package is a two-night stay for two at the luxurious Waldorf Towers, and a car and driver to transport you to and from the Gala on the evening of the event. Bidder may choose to stay either Wednesday 5/9 and Thursday 5/10 or Thursday 5/10 and Friday 5/11.

## **206. MARTHA'S VINEYARD ESCAPE**

*Kathleen and John Luke*

Relax and enjoy a peaceful week on beautiful Martha's Vineyard. This private home with pool, three bedrooms and two-and-a-half baths will be your haven for one heavenly week. Bring another family to stay in the guest house, also on the property (three bedrooms, two-and-a-half baths as well). As you overlook Mink Meadows Golf Course, with a short walk to a private beach on Vineyard Sound, you will relish the complete Vineyard experience. Book your ferry reservations early if you want to bring a car. Available for a mutually agreeable week with the donors between September 7, 2012 and December 31, 2012.

## **207. TURN OF THE CENTURY'S FINEST**

*Vanessa and Jim Wigand*

**2000 Lewis Cellars Cabernet Sauvignon – 3 bottles**

**2001 Spottswoode Estate Vineyard Cabernet Sauvignon – 3 bottles**

**2001 Chateau St. Jean Cabernet Sauvignon "Cinq Cepages" – 3 bottles**

**2001 Philip Togni Vineyards Cabernet Sauvignon – 3 bottles**

What a finely aged collection we have here! If you are into ratings, we certainly have them here! Togni – 97/RP...Spottswoode – 95/RP....Lewis 92/WS.... St.Jean 92/WS. OK, enough of the numbers...let's talk about taste! When Robert Parker calls your wine (2001 Togni) "one of my all-time favorites," people sit up and take notice! It is an extraordinarily full-bodied wine with huge fruit flavors. The Spottswoode has gorgeous black and blue fruit in an incredibly delicately balanced fashion, and both the Lewis and St. Jean have the almost flamboyant characteristics so loved by aficionados of California Cabernets. The best thing about this lot is that, while they are all still very age-worthy, they are drinking wonderfully right now!

## **208. BORDEAUX BONANZA**

*Janet and Ferdie Baruch, Judy and Wilson Flohr, Debbie and Wayne Hunter, Caroline and Joe Murillo*

**1982 Chateau Meyney (St.-Estephe) – 1 bottle**

**1988 Chateau Rauzan-Segla (Margaux) – 1 bottle**

**1988 Chateau Pichon-Longueville-Baron (Pauillac) – 1 bottle**

**1994 Chateau Pontet-Canet (Pauillac) – 1 bottle**

**1995 Chateau Sociando-Mallet (Haut-Medoc) – 1 bottle**

**1996 Chateau Malescot St.-Exupery (Margaux) – 1 bottle**

**1997 Chateau Quinault l'Enclos (St.-Emilion) – 2 bottles**

**1998 Chateau Latour (Pauillac) – 1 bottle**

**1998 Chateau La Couspaude (St.-Emilion) – 1 bottle**

**2000 Chateau Faugeres (St.-Emilion) – 1 bottle**

**2005 Chateau Prieure-Lichine (Margaux) – 1 bottle**

**2005 Chateau Fombrauge (St.-Emilion) – 1 bottle**

When you come across a case of wine that contains the “biggest” First-Growth (Latour), a favorite of Thomas Jefferson (Rauzan-Segla), a bottle from one of the best vintages in Bordeaux history (Meyney), and a 94-point *Wine Spectator* rating (Faugeres), you might want to sharpen your bidding pencil! Not to mention the delicate perfumes of the Margaux classics Malescot and Prieure-Lichine, the Right Bank efforts of Bernard Magrez at Chateau Fombrauge, and the “superstar” Pichon-Baron, this “Baker’s Dozen” is three decades of liquid pleasure!

## 209. MAKING THE CIVIL WAR NEW AT TUCKAHOE PLANTATION

*Edward L. Ayers, Classic Party Rentals, David Napier’s White House Catering, Paper Plus, Sue and Tad Thompson*

Your party of 30 will be enveloped in the grandeur of 18th century Virginia. Dining in the Great Hall of Tuckahoe Plantation, guests will enjoy an incredible four-course dinner prepared by David Napier’s White House Catering and wines from Jefferson Vineyards. Special guest speaker, Ed Ayers, historian and President of University of Richmond, will speak over dessert on “Making The Civil War New.” Given Dr. Ayers’s knowledge of Thomas Jefferson and his familiarity with Tuckahoe Plantation as Jefferson’s boyhood home, this special night will make history! With invitations provided by Paper Plus, flowers by the Auction Committee, and stunning linens from Classic Party Rentals, all you need to do is work up your invitation list. Available Sunday through Thursday and selected weekends upon availability prior to November 18, 2012.

## 210. STAG’S LEAP WINE CELLARS ESTATE COLLECTION

*Anonymous*

**2006 Stag’s Leap Wine Cellars Cabernet Sauvignon CASK 23 – 3 Liter**

**2006 Stag’s Leap Wine Cellars Cabernet Sauvignon S.L.V. – 3 Liter**

**2006 Stag’s Leap Wine Cellars Cabernet Sauvignon FAY– 3 Liter**

One of Napa Valley’s first-growths presents this cellar-worthy collection of estate wines. Stag’s Leap Wine Cellars first brought international recognition to California winemaking and the Napa Valley when the 1973 S.L.V. Cabernet Sauvignon won the now famous 1976 Paris Tasting, besting some of the most celebrated wines of Bordeaux. Today, Stag’s Leap Wine Cellars’ estate-grown Cabernet Sauvignons – CASK 23, S.L.V. and FAY – are among the most highly prized and sought after Cabernet Sauvignons worldwide.

**2006 Stag’s Leap Wine Cellars CASK 23 Estate Cabernet Sauvignon**

CASK 23, made only in exceptional vintages, is a blend of the most distinctive fruit from our S.L.V. and FAY estate vineyards. The story of CASK 23 began during the harvest of 1974 when winery founder, Warren Winiarski tasted various lots of wines from that year with celebrated winemaker André Tchelistcheff. They noticed a distinct character in a lot from the center of Block 4, a character they described as “crushed violets.” It was so appealing that a decision was made to age this wine separately in a wooden cask, number 23. The wine was so deliciously distinct after aging, Warren decided to bottle it separately and give it a special name – CASK 23. The magnum is presented in a custom wood box.

**2006 Stag’s Leap Wine Cellars S.L.V. Estate Cabernet Sauvignon**

Planted in 1970, S.L.V. achieved international fame when three-year-old vines from the 1973 harvest produced a wine that shocked the wine world by triumphing over some of France’s greatest wines in a 1976 blind tasting known as the “Judgment of Paris.” Today, this history-making vineyard continues to yield wines of multi-layered complexity, structure, and spicy intensity.

*(continued)*

### **2006 Stag's Leap Wine Cellars FAY Estate Cabernet Sauvignon**

The FAY vineyard is the land where the history of Stag's Leap Wine Cellars began in 1969 when Founder Warren Winiarski tasted Nathan Fay's 1968 homemade Cabernet. Warren knew, instantly, that he had found what he was searching for: classic elements of fruit and structure, suppleness and balance – a style dubbed “an iron fist in a velvet glove.” In 1986, Nathan offered to sell his vineyard to the Winiarski family and in his honor, the vineyard was named FAY.

The lucky winner of this lot will also receive a copy of the book, *Judgment of Paris*. Author George Taber, a *Time* magazine reporter, who was the only member of the press to attend the dramatic tasting that transformed the wine industry, writes about this historic event and the colorful personalities involved.

### **211. MAHARAJA DIRECTOR'S TOUR & VIP RECEPTION**

*Alex Nyerges, Virginia Museum of Fine Arts*

Twenty lucky guests will join VMFA Director Alex Nyerges as he leads a tour of the landmark exhibition *Maharaja: The Splendors of India's Great Kings*. This exhibition showcases the extraordinary culture of princely India, displaying rich and varied objects that reflect aspects of royal life from silver howdahs mounted on elephants to precious diamond necklaces by Cartier. The works in the exhibition cover a fascinating spectrum from the finest Indian and Anglo-Indian art to the most dazzling creations of 20th-century European design and fashion. A special VIP cocktail reception will follow the tour. Avoid the crowds and get an insider's perspective! This is an exclusive evening created specifically for Richmond Ballet. Date: Tuesday, June 5, 2012, 5:30 pm with reception to follow at 6:30 pm in the Claiborne Robertson room with stunning views overlooking the E.Claiborne and Lora Robins Sculpture Garden. **Limited to 20 guests (or 10 couples): \$150 per individual; \$300 per couple.**

### **212. THE COLGIN COLLECTION – VINTAGE 2005**

*Ann Colgin*

**2005 Colgin Estate Cabernet Sauvignon “Herb Lamb Vineyard” – 1 bottle**

**2005 Colgin Estate Cabernet Sauvignon “Tychson Hill Vineyard” – 1 bottle**

**2005 Colgin Estate Red Wine “Cariad” – 1 bottle**

**2005 Colgin Estate Red Wine “IX Estate” – 1 bottle**

**2005 Colgin Estate Syrah “IX Estate” – 1 bottle**

Colgin Cellars presents this special edition wooden box that holds a rare horizontal of each of the five wines produced from the outstanding 2005 vintage: “Herb Lamb Vineyard” Cabernet Sauvignon, “Tychson Hill Vineyard” Cabernet Sauvignon, “Cariad” Napa Valley Red Wine, “IX Estate” Napa Valley Red Wine and “IX Estate” Syrah. Colgin Cellars produces exquisite, small production, handcrafted red wines from extraordinary hillside vineyards in Napa Valley. Please visit our website at <http://www.colgincellars.com> for additional information about our wines.

### **213. UNCORKED IN OREGON WINE COUNTRY!**

*The Allison Inn & Spa, Adelsheim Vineyard, Chehalem Wines, Domaine Serene, Hotel Vintage Plaza, Ponzi Vineyards, Penner-Ash Wine Cellars, Raptor Ridge Winery, Winderlea Vineyard & Winery*

The wonders of Oregon's Willamette Valley – sip by lovely sip! Savor a five-night trip for two to experience the climate, terrain, and exceptional pinot noirs of some of Oregon's best family-run wineries. The climate of Oregon's Willamette Valley is cooler than California's, and therefore more similar to Pinot Noir's home territory of Burgundy. Many of the families that founded Oregon's wine industry

in the 1970s still run their wineries today – here’s an unparalleled opportunity to experience Oregon wines at their finest.

DAY 1: Arrive in Portland, stay one night at The Hotel Vintage Plaza, a Kimpton Hotel, and a historic landmark in the heart of downtown Portland. Do a bit of exploring on your own as you’ll be able to walk to such favorite Portland destinations as Pioneer Courthouse Square, Pioneer Place Mall, Powell’s Books, and the Pearl District.

DAY 2: Tasting at Ponzi Vineyards in Beaverton. Founded in 1970, Ponzi Vineyards is internationally acclaimed for producing some of the world’s finest Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay and White Riesling, as well as Arneis and Dolcetto, two rare Italian varietals. For more than four decades, Ponzi Vineyards has set the standard for Oregon’s viticultural innovation while maintaining an unwavering commitment to a tradition of winemaking excellence. Today, this philosophy is carried on by the Ponzi Family’s second generation. Travel to nearby Newberg for a tasting at Raptor Ridge Winery, founded in 1995 by winemaker Scott Shull. Raptor Ridge gets its name from the many families of raptors – Red-tailed Hawks, Kestrels, Sharp-shinned Hawks and Owls – that share the winery’s 27-acre estate. The vineyard is named “Tuscowallame,” the indigenous word for “place where the owls dwell.” Along with your tasting, take in the stunning views and the Aroma Apothecary where you will be trained to identify nuances and aromas present in wines. Check in to your accommodations at The Allison Inn & Spa, Oregon wine country’s premiere inn and spa. The Allison’s 35 acres beckon guests with fragrantly elegant gardens and pathways connecting to their vineyards and picnic area. You will call this home for two nights. Enjoy a tasting and dinner at nearby Chehalem Wines, equally well-known for red and white wine quality, with a passion and focus for cool climate varieties that reflect both site and climate in complex and intensely fruited wines.

DAY 3: Tour, tasting and lunch at Penner-Ash Wine Cellars, nestled into a hillside overlooking the Chehalem Valley. Penner-Ash Winery was completed in 2005, and is run by Lynn and Ron Penner-Ash, with roots in the Oregon wine industry since the late 1980s. Penner-Ash wines are marked with high ratings from both *Wine Spectator* and Robert Parker. You’ll see for yourself! Later in the day enjoy a tour, tasting and dinner at Adelsheim Vineyard, established in 1971, sitting high above the Northern Willamette Valley. Accommodations at The Allison (second night).

DAY 4: Tour, tasting and lunch at Winderlea Vineyard and Winery – founded in 2006 by Bill Sweat and Donna Morris, with winemaker Robert Brittan formerly of Stag’s Leap. Winderlea is committed to continuing the traditions of responsible land stewardship and the highest quality artisan winemaking. Tour and tasting at Domaine Serene. Now celebrating its 20th Anniversary, Domaine Serene covers 462 acres in the Willamette Valley, 150 acres of the land planted in vine. In addition to Pinot Noir, which is about 95% of the wine produced, they also produce Chardonnay and Syrah. Domaine Serene wines have won many accolades and awards, being called “The Chateau Lafite of Oregon” by Anthony Dias Blue, the Best Oregon Pinot Noir by the *Wall Street Journal*, and outstanding (top rating) Oregon producer by Robert Parker. Explore the grounds as you settle in for two nights at the Domaine Serene Guest House. During your stay, enjoy one bottle each of Domaine Serene Pinot Noir and Chardonnay.

DAY 5: Tasting at the Ponzi Wine Bar and lunch at the Ponzi Bistro. Continue to explore the Dundee Hills AVA, or perhaps the Eola-Amity Hills AVA on your own. Before leaving Richmond, you’ll have grown familiar with Ponzi with your first edition copy of *The Ponzi Vineyards Cookbook* by founder Nancy Ponzi and one bottle each of 2009 Ponzi Pinot Gris and 2009 Ponzi Riesling.

DAY 6: Return to the Portland airport and head for home!

## 214. BEHIND THE CELLAR DOOR

*Elizabeth and Tom Allen, Judy and Wilson Flohr, Haley Pearsall Cabinetmaker and Tuckahoe Woodworkers, The Jefferson Hotel, SAVOR...Catering by SMG*

What lies behind the cellar door? Find out as you wine and dine from Clovelly Road to The Jefferson Hotel! Four couples, or up to eight guests, are in for a remarkable night of fine wine and the city's best food in this unforgettable dining package. You'll begin the night by gathering at The Jefferson Hotel, where you will leave your cars and be shuttled by courtesy car to the Windsor Farms home of Elizabeth and Tom Allen. Enjoy hors d'oeuvres from SAVOR...Catering by SMG, and a vertical tasting of Chateau Lynch Bages while visiting the Allen's wine cellar. The cellar was custom designed and crafted by the talented Haley Pearsall of Tuckahoe Woodworkers. Your group will be whisked back to the Jefferson for a splendid private dinner at Lemaire (wine allowance included). Bid adieu to your friends after dinner, as the winning couple will retire for the evening in grand style for a special overnight stay. As a lasting remembrance of the evening's festivities, Haley Pearsall has donated a consultation and wine cellar design (residential only or comparable substitute if cellar not desired), and a custom cellaret, a wooden box crafted from an old English design, used to store your favorite bottle. For a mutually agreeable evening on or before October 1, 2012; excluding holidays. Other blackout dates may apply.

## 215. TOUR DE FRANCE CIRCA THE 1990'S

*Jeanne and Charlie Stallings, Linda and Scott Young*

**1993 Joseph Drouhin Charmes-Chambertin – 1 bottle**

**1994 Domaine de la Romanee-Conti St. Vivant – 1 bottle**

**1995 Thierry Mortet Gevrey-Chambertin – 1 bottle**

**1996 Domaine Jean Grivot Nuits-Saint-Georges – 1 bottle**

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**1994 Marc Sorrel Hermitage "La Greal" – 1 bottle**

**1995 Domaine de Beurenard Chateauneuf du Pape "Cuvee Boisrenard" – 1 bottle**

**1998 Paul Jaboulet Aine Hermitage "La Chapelle" – 1 bottle**

**1998 Michel Chapoutier St.-Joseph "Les Granits" – 1 bottle**

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**1996 Chateau Malescot St.-Exupery (Margaux) – 1 bottle**

**1998 Chateau Latour (Pauillac) – 1 bottle**

**1999 Chateau Leoville-Poyferre (St.-Julien) – 1 bottle**

**1999 Chateau d'Armailhac (Pauillac) – 1 bottle**

Each winemaking region of France has its own special characteristics. Bordeaux is known for its often understated refinement, Burgundy for its elegance and terroir, and the Rhone for its power and ripe fruit. This collection has all of that and more! There is no more noted Burgundian producer than DRC, from whence come the world's most expensive wines. The fabulously full-bodied "La Chapelle" (96/WS) is the premier bottling from the Rhone's premier vintner, and Chateau Latour is generally regarded as the most "robust" of the five famed Bordeaux "First Growths." This collection represents the finest wines from the finest regions of France!

## 216. CHÂTEAU LIVING AT ITS FINEST

*Château d'Arche*

For a romantic getaway in one of France's and, indeed, the world's most celebrated wine regions, bid high on a seven-day retreat for two in Bordeaux at Château d'Arche. The charming 16th century relais du château and vineyard is located atop a magical hillside overlooking the village of Sauternes for which the wine is named. You will awaken in your luxuriously appointed guest suite with pastoral views of its famed terroir. Château d'Arche is the ideal starting point for your exclusive tour of the region, arranged by the expert staff and tailored to your interests in visiting the area's ancient villages, vineyards and estates, restaurants, and of course the fabled wine mecca of Bordeaux. If your passion is for the outdoors – hiking, cycling, horseback and golf are just a few of the options available. Our winemaker will also guide you through our own Grand Cru Classe production facilities and treat you to a tasting of our best wines. À votre santé! Must be scheduled for a mutually agreeable week with the donor; blackout dates may apply. Expires February 2013.

## 217. THE PLEASURE OF PINOT

*Judy and Dave Pahren*

**2007 Aubert Pinot Noir “UV Vineyard” – 2 bottles**

**2008 Aubert Pinot Noir “Reuling Vineyard” – 2 bottles**

**2008 Aubert Pinot Noir “UV Vineyard” – 2 bottles**

**2009 Sea Smoke Cellars Pinot Noir “Ten Vineyard” – 3 bottles**

**2009 Sea Smoke Cellars Pinot Noir “Southing Vineyard” – 3 bottles**

All you Pinot lovers out there...take note! This is a collection of beauties which have received universal acclaim in the wine press. The Central Coast has become a hotbed of Pinot Noir, and Sea Smoke is regarded as one of its best producers, known for crafting wines with complex and expansive flavors. The newly released (and as yet unrated) 2009's will undoubtedly rival their 90+ point older siblings! A few miles North, in the Sonoma Valley, Mark Aubert continues to amaze. As the former winemaker at Peter Michel and Colgin Cellars, Aubert has long been known for his meticulous attention to quality. This trio of 96-pointers (WS and RP) will blow you away with their fruit-forward and full-bodied style. Why spend years on waiting lists, when you can acquire this full case right now??

## 218. COCKTAIL PARTY AT ROBIN HILL

*Liliboo and Jack Cronly, Cateraide, Party Plus, Oak Lane*

Create a memorable evening for friends at “Robin Hill,” the beautiful home of Liliboo and Jack Cronly with this catered cocktail party for fifty (50). Acoustic music provided by Richmond's favorite musical quintet, Oak Lane – comprised of Massie Valentine, Russell Lawson, Andy Smith, Bill Hardy and Liz Nance. Cateraide will take care of the food and bar, Party Plus will provide the invitations – all you need to do is clear the calendar and come up with a list! Must be scheduled for a mutually agreeable evening between July 2012 and January 2013, excluding holidays.

## 219. DESIGNER DINING – YOUR OWN CHEF’S TABLE!

*KDW Home, Cathy and Marvin Daniel, King Estate Winery, Belmont Butchery, Kat Liebschwager of Ruth & Ollie’s, Susan Eckis*

Private, seated, candlelit dinner party for up to 24 guests in the beautiful showroom of KDW Home, led by co-owners Cathy and Marvin Daniel, and local chef Susan Eckis – Richmond’s favorite kitchen stars! Bring an appetite and get in on the fun while Marvin brings locally sourced, seasonal ingredients alive for an entertaining evening with friends. Work with Marvin on a custom three-course menu – sure to please the palate no matter your choices! Marvin and Susan will whip up divine delights, as you sit back while dinner is handsomely served in state-of-the-art modern surroundings, aglow with candles and stunningly decorated by talented interior decorator and co-owner of Ruth & Ollie’s, Kat Liebschwager. Wines generously provided by King Estate, Oregon’s largest producer of wines, and considered by many to be a benchmark producer of Pinot Gris. A culinary night to remember – bid high to be sure you can get a reservation! Must be scheduled at least one month in advance for a mutually agreeable evening between April 2012 and January 2013 (holidays excluded).

## 220. ANOTHER BORDEAUX BONANZA!

*Cindy and Jim Mabry, Linda and Scott Young*

**1998 Chateau Mouton Rothschild (Pauillac) – 1 bottle**

**2000 Les Pagodes de Cos (St.-Estephe) – 1 bottle**

**2000 Chateau Bourgneuf (Pomerol) – 1 bottle**

**2001 Chateau Gruaud Larose (St.-Julien) – 1 bottle**

**2001 Chateau Pichon-Longueville-Baron (Pauillac) – 1 bottle**

**2003 Chateau Calon Segur (St.-Estephe) – 1 bottle**

**2004 Chateau Grand-Puy-Lacoste (Pauillac) – 1 bottle**

**2004 Chateau Leoville-Barton (St.-Julien) – 1 bottle**

**2004 Chateau Lagrange (St.-Julien) – 1 bottle**

**2005 Chateau Prieure-Lichine (Margaux) – 1 bottle**

**2005 Chateau Duhart-Milon (Pauillac) – 1 bottle**

**2005 Chateau Meyney (St.-Estephe) – 1 bottle**

This could very well be the signature lot of the evening! With many of the best loved names in Bordeaux from some of the best of recent vintages, this collection spans the range from the flamboyant (Mouton, Bourgneuf) to the restrained (Calon-Segur, Leoville-Barton) to the wonderfully perfumed (Pagodes). Robert Parker said both the Prieure-Lichine and the Duhart-Milon were the finest he had ever tasted from those Estates, and called the Mouton “spectacular” and “awesome!” With wine press scores in the mid-to-upper 90’s, every bottle in this case is a topnotch example of the best Bordeaux has to offer!

## 221. ATTEND THE CMAS IN NASHVILLE!

*Elizabeth and Tom Allen, Anonymous, Edie and Bob Cabaniss, Sally and Brad Young*

Pack your bags for Music City and “Country Music’s Biggest Night” – you’re attending the 2012 CMAs in Nashville (two tickets)! Rub elbows with music industry A-listers, watch the red carpet arrivals of some of music’s biggest stars, and enjoy star-studded performances and award presentations from inside the Bridgestone Arena. Awards are expected to be in early November, the date will be announced this summer by the Country Music Association. Stay either in action-packed downtown near the Convention Center or in the West End on the Vanderbilt Campus – the choice is yours with your 25,000 Marriott Points, courtesy of Sally and Brad Young. Wine and dine to your liking – we’ve thrown in a \$500 VISA gift card as your “Entertainment Fund.” Explore a different cultural side of Nashville with two tickets to Cheekwood Botanical Garden and Museum of Art and the Frist Visual Center for the Arts. Lodging subject to availability (we’ll be watching for the date announcement to help you book well in advance) and both hotel points and the VISA card can be used separately from this trip. Transportation will be at the bidder’s expense.

## 222. CALIFORNIA CABS GONE WILD!

*Vanessa and Jim Wigand*

**1999 Robert Foley Vineyards “Claret” – 6 bottles**

**2001 Flora Springs Winery and Vineyards “Trilogy” – 2 bottles**

**2001 Ramey Wine Cellars Cabernet Sauvignon “Diamond Mountain” - 2 bottles**

**2005 Dalla Valle Cabernet Sauvignon – 2 bottles**

**2005 Silver Oak Cabernet Sauvignon “Alexander Valley” – 2 bottles**

**2005 Silver Oak Cabernet Sauvignon “Napa Valley” – 2 bottles**

**2007 Quilceda Creek Vintners Cabernet Sauvignon – 2 bottles**

How many times have you had the opportunity to taste a *perfect* wine?? Not often, we would guess! Here is your opportunity, as the 2007 Quilceda Creek is one of the very few wines afforded that designation by the esteemed wine critic Robert Parker! This West Coast Collection has many of the best-loved and storied New World wines. Dalla Valle is absolutely unobtainable except in the auction market, and Silver Oak achieved legendary status long ago. The Ramey is a classic Bordeaux blend, and the Trilogy is a delicious version of Old World blends in a New World style. Did we mention this is a case and a half??

\*\*OOPS – Did we also forget to mention the Foley Claret??!! With only 400 cases produced, Parker called it a “seamless classic” and praised its gorgeous texture!! Made by the winemaker at Pride Vineyards, this is at least a 20-year wine!\*\*

## 223. BORDEAUX AND BUCKHEAD'S – A CONNOISSEUR'S EVENING

*Buckhead's Restaurant and Chop House, Jackie Quillen*

**1959 Chateau Lascombes (Margaux) – 1 bottle**

**1964 Chateau Haut-Brion (Graves) – 1 bottle**

**1966 Chateau La Lagune (Haut-Medoc) – 1 bottle**

**1970 Chateau Margaux (Margaux) – 1 bottle**

**1979 Chateau Filhot (Sauternes) – 1 bottle**

**Chateau Beychevelle (St.Julien) – 1 bottle [Vintage assumed to be from the 70s or 60s, mystery to be revealed when the branded cork is drawn.]**

Raise your paddle high for an exclusive connoisseur's evening of finest wines, fine dining, and your finest friends! Six guests will enjoy a collection of coveted Bordeaux vintages while dining at Buckhead's Restaurant and Chop House – we cannot imagine a better dinner venue for these exceptional bottles. Buckhead's has established a reputation for having one of the finest and most comprehensive selections of wines in the region, receiving *Wine Spectator's* highly-coveted "Award of Excellence" nine times. But on this night, you'll be "importing" your wine, courtesy of Jackie Quillen, a founder of Christie's US wine auction department, who knows more than a little about fine wine! While your Wine Committee members have seen many wonderful (and diverse) auction lots through the years, this one is unlike any other, so we have done a good bit of research. Here are some things we can tell you: the 1959 vintage is one of a handful (1929, 1947, 1959, 1961, 1982) considered among the best in the *history* of Bordeaux. Chateau Haut-Brion is probably the oldest (circa 1525!) continuously produced wine in the world, and its fellow first-growth Chateau Margaux is one of the best wines from the acclaimed 1970 vintage. The La Lagune is drinking beautifully right now, and the unctuous Filhot is a fitting end to a very special dinner. Great excitement will be had as the cork is drawn from Chateau Beychevelle, hopefully revealing the vintage branded on the cork. Could it be a legendary 1961? Whatever the year, pleasure will be immense as Chateau Beychevelle Grand Cru is regarded as one of the greatest wines of Bordeaux.

## 224. MAKE MINE VIRGINIA WINE

*Groovin' Gourmets, Michael Shaps, Virginia Wineworks*

A private in-home wine tasting for up to 30 people presented by Michael Shaps, owner/winemaker at Virginia Wineworks, where he produces wines under the Michael Shaps label as well as the Wineworks label. In addition to these wines, Michael will also offer a tasting of several of his Burgundy wines from Maison Shaps and Roucher-Sarrazin, his winery in Meursault, France. Michael will present each wine and discuss the winemaking as well as provide insight into wine tasting and wine pairing. Hors d'oeuvres provided by Groovin' Gourmets. Must be scheduled for a mutually agreeable date and redeemed by August 31, 2012.