PARTY with a PURPOSE 2023

Bid with Purpose
A MESSAGE FROM THE CO-CHAIRS

Party with a Purpose

We are delighted that you are joining us to celebrate and support our beloved High Museum of Art. The High Museum Atlanta Wine Auction really is the big feel-good that does good!

As we coined the theme for this year’s event, our inspiration was nestled in the evolution of the High Museum and its mission. Since being gifted a permanent home on Peachtree Street in 1926, the Museum has garnered and maintained a rich legacy within the Atlanta community. Seeing this extraordinarily tenacious growth helped us to actualize our vision of celebrating the purpose behind the Auction.

The one man that would have been happy to give everyone a deeper understanding of that purpose was Dick Denny Jr., former Board Chair of the High, and founder of the Museum’s wildly successful Wine Auction. He lived 91 story-filled years before passing away peacefully on December 19th. We already miss you, Dick, and although we won’t have you here raising your paddle, inspiring us to support the High, we will continue your legacy and raise our paddles HIGH! Peace, love, and gratitude to you forever.

The Wine Auction continues to be the vital source of funds that allows the High Museum of Art to continue its mission to be accessible to everyone in our communities, to encourage young artists from all walks of life, and to provide the community with access to incredible special exhibitions. We are grateful for the support of our Benefactors, Winemakers, Chefs, Volunteers, and Sponsors, all of whom play a crucial role in the success of this event every year...thank you all!

We are excited to celebrate with you as we “Party with a Purpose!” Thank you for supporting the High Museum Atlanta Wine Auction and the High Museum of Art!

Cheers,

Audra & Sandy
The High Museum Atlanta Wine Auction Raises a Glass To Our Sponsors

Presenting Sponsor

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- Rand Suffolk*, Nancy and Holcombe T. Green, Jr., Director

*Executive Committee includes all Officers as well as Directors noted with an asterisk
*Past Board of Directors Chair
Party with a Purpose

The High Museum Atlanta Wine Auction never ceases to amaze. From the number of attendees to the incredible fun shared, and especially to the generous support that make our vital programs possible, this event is simply very special. As we continue to "Party with a Purpose" for the thirty-first consecutive year, we’re inspired to once again see the art, food, and wine communities come together in support of the Museum’s mission.

The magic that happens every year in the tents couldn’t happen without your continuous support as benefactors. To put it simply: without your investment and involvement, the High Museum of Art would not be the world-class institution it is today.

We’d like to also thank the more than 145 vintners and restaurateurs who have joined us this year to create delicious, exciting experiences for our patrons and guests.

In particular, we must recognize and thank this year’s co-chairs, Audra Dial and Sandy Moon. Their steadfast dedication has helped us pull off this outstanding event, and we’re all extremely thankful for their leadership. Please also join us as we extend our gratitude to our sponsors, this year’s Special Guest of Honor, Sam Lando, and Special Guest Chefs, Reginald Washington and Duane Nutter.

Lastly, I would like to acknowledge the Wine Auction’s founder, driving force, and leading advocate, the late Richard “Dick” Denny Jr., who was an integral member of the High’s family for more than four decades.

Thank you again for your support of the High and the Wine Auction. Cheers to many more years!

Rand Suffolk
Nancy and Holcombe T. Green, Jr., Director
MUSEUM HIGHLIGHTS

Special Programs

Friday Jazz
Join us for evening access to the Museum as the sounds of live jazz surround you. On the third Friday of every month, you’ll enjoy music, drinks, and art. Explore the High’s collection with docent-led tours to learn more about the works on view. With music organized by a different artist each month, experience multiple musical groups as they perform in different locations throughout the Museum.

HIGH Frequency Friday
Atlanta’s favorite DJs join us every first Friday for a cultural experience designed to raise the vibrations. Take in the Museum’s collection, create a piece of art, and participate in a docent-led tour. Grab a drink and food and meet new friends where Atlanta and art collide.

Lifelong Learning
The High Museum of Art has expanded its commitment to lifelong learners, including older adult audiences, who represent a growing population in Atlanta. Through its Lifelong Learning initiative, the High seeks to create a space where curious adults aged fifty and over, can come together to pursue lifelong learning. They exercise their creativity, make meaningful social connections, find joy and inspiration, and experience continued growth as they age.

Toddler Thursdays & Saturdays
Explore, learn, and create every Thursday and now the first Saturday of the month! Designed for children ages fifteen months through three years and their caregivers, Toddler Thursdays and Saturdays engage children’s creativity. Explore a new theme each month, with related artworks, art projects, and in-gallery experiences.
Joseph Stella: Visionary Nature

February 24 – May 21, 2023

Co-organized by the High and the Brandywine River Museum of Art, this is the first major museum exhibition to exclusively examine the nature-based works of pioneer, American modernist Joseph Stella (1877 – 1946). Though Stella is primarily recognized for his dynamic, futurist-inspired paintings of New York, particularly of the Brooklyn Bridge, he was also compelled to express the powerful connection he felt to the natural world, a subject he would pursue persistently throughout his career.

Visionary Nature will feature more than one hundred paintings and works on paper that reveal the complexity and spirituality that drove Stella’s nature-based works and the breadth of his artistic vision. The exhibition will dig deeply into his works’ context as well as explore their inspirations, sources, and stylistic influences.

Evelyn Hofer: Eyes on the City

March 24 – August 13, 2023

Evelyn Hofer (American, born Germany, 1922 – 2009) was a highly innovative photographer whose prolific career spanned five decades. Despite her extraordinary output, she was underrecognized during her lifetime and was notably referred to by New York Times art critic Hilton Kramer as “the most famous unknown photographer in America.” She made her greatest impact through a series of photobooks, published throughout the 1960s, devoted to European and American cities, including Florence, London, New York, Washington, DC, and Dublin, and a book focused on the country of Spain. Comprising more than one hundred vintage prints in both black and white and color, Eyes on the City, the artist’s first major museum exhibition in the United States in over fifty years, is organized around those publications. The photographs to be featured combine landscapes and architectural views with portraiture, conveying the unique character and personality of these urban capitals during a period of intense structural, social, and economic transformations after World War II.

George Voronovsky: Memoryscapes

March 24 – August 13, 2023

This exhibition marks the first major museum presentation of work by the late Ukrainian American artist George Voronovsky. Born in a small village in eastern Ukraine in 1903, Voronovsky immigrated to the United States after World War II and began working in the rail industry of Philadelphia. Employed as a train car cleaner and upholsterer for many years, he eventually retired to Miami Beach in the early 1970s. There he turned his room in South Beach’s Colony Hotel into an art refuge, living in the area until his death in 1982. His paradiisical art installation included carved Styrofoam sculptures, cut in cans, and glorious paintings on cardboard and canvas, which melded his Old-World memories and his neon present.

This exhibition will showcase approximately forty of his paintings alongside sculptures he created from materials discarded along the local beaches, such as old Styrofoam coolers and pizza boxes. His work has been preserved by Florida-based collector and photographer Gary Monroe, whose photos of the artist and the vibrant art environment he created will also be included in the exhibition.
MEET THE CO-CHAIRS

Audra Dial

Audra is delighted to be co-chairing the 2023 Wine Auction and is excited to see the community be able to come together to Party with a Purpose under the tents!

Audra and her husband, Matthew, have an active teenager who can be seen on Lovett’s Middle School Cross Country team or playing soccer for Concorde Fire. When she isn’t a soccer mom, Audra has been active in the Atlanta community, chairing the Garden of Eden Ball, A Meal to Remember, and Pink Ribbons Luncheon. She is also a dedicated servant leader as a past president of the Junior League of Atlanta and currently serving on the boards of Leadership Atlanta and Fernbank Museum.

Professionally, Audra is a practicing lawyer and the General Counsel of Aston Martin Lagonda of North America. Before joining the automobile industry, Audra was a trial lawyer with one of the city’s largest firms.

Sandy Moon

The Wine Auction has created such an inspiring, enjoyable, and enduring call to action for Sandy that has kept her attending the event for the past seventeen years. Sandy is honored and excited to join the High Museum Atlanta Wine Auction as a 2023 Co-Chair!

In addition to her support of the High Museum, Sandy’s philanthropy is inspired by Meals On Wheels Atlanta, Spinal Muscular Atrophy Foundation, Piedmont Park Conservancy, Trumpet Awards, Xernona Clayton Foundations, and Love Not Lost, a charity founded by her stepdaughter.

An officer of both the Commanderie de Bordeaux and the Chaîne des Rotisseurs wine and food societies, Sandy is well versed in the celebration of fabulous wines and dining. She and her husband, Les, love to travel, exercise, scuba dive, and relax with friends and their cats in their two hometowns, Atlanta and Sarasota.

When she is not busy serving her community, Sandy is active as the Founder and CEO of an interior design firm she has built over the past 30 years!
AUCTION COMMITTEE

Co-Chairs
Audra Dial
Sandy Moon

Chief Taster
Dick Denny - In Memoriam

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Virginia Balbona
Sandra and Dan Baldwin
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Caryl and Kendrick Smith
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the big feel good
that does good
How fortunate for the High Museum of Art that Dick Denny was Chairman of the Board back in 1991 when the first seeds of starting a benefit wine auction were planted. After having a wonderful time at the Napa Valley Wine Auction, he came home hoping to create something similar in Atlanta.

His vision was to pattern the High’s new event after Napa Valley’s, with a daylong extravaganza of eating, drinking and spending lots of money on auction lots. It didn’t matter that our tents would be set up in a parking lot, that many questioned whether people would buy expensive tickets to drink wine in the middle of the day, or that Dick would have to pay a visit to the governor and the revenue commissioner to make sure we were legal, meet with wineries and wine distributors to get them on board, and enlist incredible volunteers to create this new event.

Dick persevered and today the High’s charity wine auction is the largest in the U. S. that benefits the arts—raising over $37 million dollars and counting.
As Dick always said, “A wine auction for a wine lover is one of life’s great, fun events.” From the beginning, it was always about the people. The winemakers, chefs, co-chairs, auctioneers, bidders, donors, hundreds of volunteers, distributors, patrons, sponsors—all greeted and recognized by Dick at every turn.

Our High Museum Atlanta Wine Auction became Atlanta’s favorite springtime event and a favorite among winemakers from every corner of the wine world because of the warmth, friendship and legendary hospitality extended to them. Dick especially enjoyed keeping in touch with his auction connections, often emailing chefs when he had cooked one of their dishes and emailing winemakers when he did (or didn’t) like their wine.

As we all know, Dick didn’t stand alone. So many members of the Denny family have led, participated, and helped grow the Auction he so dearly loved—none more so than Dick’s better half, Marg Denny, a gracious, smart and beautiful woman who is the backstory of our Wine Auction. Thankfully, a new Denny generation will help carry the Auction forward.

So, here’s to Dick and a life well-lived. I treasure our thirty years of working side-by-side; what fun it has been!

Salud, Prost, Cin Cin, À Votre Santé, L’Chaim. To Friendship. Until we meet again...

Woodie Wisebram, Founding Wine Auction Manager
## 2023 BENEFACTORS

### Sovereign

Assembly Studios, Atlantic American, Gray TV

### Imperial

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<th>Sandra and Dan Baldwin</th>
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<td>Mindy and Brian Corbett</td>
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<td>Dick Denny</td>
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<td>Karen and Jeb Hughes</td>
<td>Hugh Tarbutton</td>
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<td>Susan and John Isackson</td>
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### Rehoboam

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<td>Brittany and Chris Fayard</td>
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### Jeroboam

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<td>Robin and Marc Pollack</td>
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<td>Dr. Bradley Fordham and Brett Miciek</td>
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<td>Cathy and Scott Rhodes</td>
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<td>Karen and Jeffrey Shapiro</td>
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2023 BENEFACCTORS

Magnum

Kristie and Charles Abney
Michele and Patrick Boushka
Robin and Charles Bowen
Danielle and David Coe
Jillian and John Cooke
Cresset Capital
Dr. Jamie Phillips Deeter
Doreen and Rich DePastino
Marcia and John Donnell
Kay and Jim Douglass
Margaret and Scott Dozier
Renee Dye and Shyam Reddy
Jacqueline Flake and David Dase
Shelley Fulghum
Rita Greenbaum and Geir Fjugstad
Becky Jackson
Katie and West Johnson
Melissa and James Kane
Rachel and Gary Lagarde
Cindy and Philip Lewis
Jenny and Kevin Lyman
Sally and Allen McDaniel
Cherise and Brent Mlott
Rhonda Mullen and Joe Foltz
Monica Neal
Karin and Kevin Pearson
Elizabeth and John Ralls
Scott J. Small
Amanda Smith
Dr. Herbert and Jill Spasser
Dot Stoller
Heidi Swygert and Chris Smith
Calie and Andreas Wilder
Sara and Chris Youd
Cameron and Charles Zakem

* As of January 27, 2023

The High Museum Atlanta Wine Auction raises a glass to those who have made a donation to the Paddle Raise in advance of the Auction.

Sandra and Dan Baldwin
Robin and Charles Bowen
Angelle and Art Hamilton
Doreen and Rich DePastino
Karen and Jeb Hughes
Carla and Graham Roberts
Louise Sams and Jerome Grilhot
Sam Lando
2023 Special Guest of Honor
Sam Lando began attending the High Museum Atlanta Wine Auction with his own label in 2014. He has been a regular attendee since then pouring at Winemaker Dinners, Gents Lunch, and hosting tasting seminars. Each year, his stellar auction lots have been crowd favorites with last year’s lot raising more than $122,000!

Sam Lando started his career working for large global wine producers, and soon identified his true love of working with and enjoying Pinot Noir. While his emphasis was in sales and marketing, he realized early on the need to understand as much as possible about differing winemaking and viticulture techniques. After working with and becoming friends with some of the best new-world wine producers, it was a natural evolution to begin hobby winemaking.

After working for five years with Kosta Browne Winery, he departed at the end of 2012. Working with dear friends was a deeply rewarding experience...personally and professionally. They worked (and played) so well together because of a love and passion for what they did. In addition to their shared affection for Pinot, they enjoyed the company of great people and food.

In the middle of the 2012 vintage, Sam and his wife, Jennifer, decided to take the leap and take their winemaking hobby to the next level. They borrowed against their savings and began building the foundation to develop a small Pinot Noir focused winery. The goal is to make intense, yet elegant and balanced wines from the Russian River Valley and Sonoma Coast appellations. Today, they are in the midst of producing their ninth vintage of wines. Through fires, pandemics, and mountains of uncertainty their focus and determination has been unwavering. They push themselves to make great wines they enjoy drinking and take immense pride in sharing with their friends.

The Landos do not own vineyards or a winery, nor have a tasting room. As for the winery, they rent space at one of the most advanced custom crush facilities in North America. There is no trickery or odd chemicals in the wines they make. But having the best of breed, new equipment, and their processes makes it easier to produce the types of wines they strive for. They have determination, grit, and a boat load of perseverance. They could not be prouder of the wines they are producing today.
WINE INDUSTRY DONORS

4 Winds  
Adelaida Winery  
Alexana Winery  
Alta Colina  
Andrew Geoffrey Vineyards  
Anne Amie Vineyards  
Anomaly Vineyards  
Aperture  
Arkenstone Estate Winery  
Babylonstoren Wines  
Booker Vineyards  
Brandlin Estate  
Brick & Mortar  
Bricoleur Vineyards  
Bucher Wines  
Ca’ del Bosco  
Caymus Vineyards  
Celani Vineyards  
Château d’Esclans  
Château Angelus  
Chenoweth Wines  
Cimarossa  
COLLATERAL Wine  
Convene  
Corazon Del Sol  
Cornerstone Cellars  
Coursey Graves  
Cowhorn Wine  
Crescere Wines  
Cuvisson  
Domaine Della  
Donelan Family Wines  
DuMOL  
Ehlers Estate  
ElevenEleven Wines  
Elizabeth Chambers Cellar  
Ellman Family Vineyards  
Elyse Winery  
Ernest Vineyards  
Fairchild Napa Valley  
FRIAS Family Vineyards  
Gamble Family Vineyards  
Gandona  
Goosecross  
Hirsch Vineyards  
Iron Horse  
Jarvis Estate  
JUSTIN  
Kale Wines  
Knights Bridge Winery  
Kobler Estate Winery  
LANDO Wines  
Lang & Reed Napa Valley  
Lasseter Family Winery  
Laurel Glen Vineyard  
L’Aventure Winery  
Law Estate Winery  
Limerick Lane Winery  
Linne Calodo  
Lithology  
Lombardi Wines  
Martinelli Winery  
Miner Family Winery  
Nicolas-Jay  
Okapi Wines  
Palma Vineyards  
Parallel Wines  
PATEL Napa Valley  
Patricia Green Cellars  
Paula Kornell Sparkling Wine  
Peay Vineyards  
PINEA Wine  
Post Parade  
Priest Ranch  
Quilceda Creek  
Raj Parr Projects  
Ram’s Gate Winery  
Red Car  
Repris Wines  
Revana Family Vineyard  
RIISE Wine  
St. Helena Winery  
Sangiacomo Family Vineyards  
Schweiger Vineyards  
Sean Minor Wines  
Senses Wines  
Shadowbox Cellars  
Sire Estate  
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T. Berkley Wines  
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Three Sticks Winery  
Tongue Dancer Wines  
TOP Winery  
Turley Wine Cellars  
Venge Vineyards  
VIK Winery  
Westwood  
Whetstone Wine Cellars  
William Cole Vineyards  
Wow and Flutter Winery  
ZD Wines
DONORS

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Beau Wine Tour
Brassica at Waldorf Astoria Atlanta Buckhead
Hubert de Bouard
Rob Brinson
Maria Bruckman
Doreen and Rich DePastino
Domaine de Cromey
Elden Selections
Epicurean Atlanta Hotel
Sabre Esler
Fifth Group Restaurants
Four Seasons Hotel Atlanta
Four Seasons Hotel Nevis
Jean Glenn
Chef Chris Hall
High Hampton Resort
Highlands Wine Shoppe
Kimpton Sylvan Hotel
Louise and E.T. Laird
Katherine Bell McClure
Sally and Allen McDaniel
Anna and Hays Mershon
Sandy Moon and Les Stumpff
Napa Valley Private Tours

O.M. Norling
Eliza Olander
Myrna and Nick Orphan
Jeffrey Wilcox Paclipan
Chef Piero Premoli
PS Atlanta Service
Chef Kevin and Melissa Rathbun
Ciel Rodriguez
Rooftop L.O.A.
Seed Kitchen & Bar
Felice Sharp
Tracy Sharp
Slater Hospitality
Chef Ryan Smith
Emmanuel Teillet
The Ashford
The Betty
The Woodall
Tiny Lou’s
Vine Vault
Kelly and Rod Westmoreland
Waldorf Astoria Atlanta Buckhead
Nancy B. Westfall
White Oak Kitchen & Cocktails
THE LADIES LUNCHEON
WEDNESDAY, MARCH 22, 2023, 11:30 a.m.

What do you get when you combine renowned female winemakers and women with culinary flair? Well, our exclusive Ladies Luncheon of course! The best female winemakers and chefs are invited and ready to share their talents with you. Past co-chairs, Gina Christman and Angelle Hamilton, host and bring together this event that you do not want to miss.

Chef:
• Anne Quatrano, Bacchanalia

Participating Wineries:
• Bricoleur Vineyards
• Bucher Wines
• Lang & Reed Wine Company
• Peju Napa Valley
• Quilceda Creek
• Calvisius Caviar

THE GENTS LUNCH
WEDNESDAY, MARCH 22, 2023, 11:30 a.m.

While the women mix and mingle at their luncheon, the gents revel in a first-rate feast of their own. A delicious multi-course meal awaits the men while artisanal winemakers pour their expressive wines. Get ready to reserve your seat at the table.

Chef:
• Chris Hall, Local Three

Participating Wineries:
• ElevenEleven Wines
• Collateral Wines
• Masi
• Sangiacomo Family Vineyards
• T. Berkley Wines
DINE AROUND DINNERS  
WEDNESDAY, MARCH 22, 2023  

Snag reservations at one of Atlanta’s best eateries. These prix fixe engagements pair choice chefs with celebrated winemakers to create a superb pairing across a multi-course sitting. Contact a participating restaurant to purchase these VIP tickets.

- Rooftop L.O.A and William Cole Vineyards
- The Woodall and Ernest Vineyards
- White Oak Kitchen & Cocktails and Nicolas-Jay

HIGH REVELRY  
THURSDAY, MARCH 23, 2023, 7:00 p.m.  

Begin your journey into the Wine Auction with an event that will introduce you to some of the best wineries. Enjoy great music while you sample noteworthy wines and scrumptious hors d’oeuvres from some of Atlanta’s best eateries. It’s an event that is sure to pique your interest in the world of wines.
Winemaker Dinners
Thursday, March 24, 2023

DINNER 1
Host
Sandra and Dan Baldwin
Winemakers & Chefs
Justin Vazquez: Ellman Wine
Adrienne Smith: Parallel Napa Valley Wines
Christopher Grossman: The Chastain
Jonathan Granada: Otium (Los Angeles, CA)

DINNER 2
Host
Carrie and Barrett Brown
Winemakers & Chefs
George Staikos: Gandona
Jenifer Freebairn: Lasseter Family Winery
Josue Pena: Iberian Pig – Buckhead
Liron Eisenberg: Dream Hotel (Nashville, TN)

DINNER 3
Host
Pam and Charles Burnett
Winemakers & Chefs
Kelley and Jim Bailey: Knights Bridge Winery
Howard Imber: Lithology
Alan Chandonia: Ecco – Midtown
Brandon Chavannes – Nobu Atlanta

DINNER 4
Host
Chris Casey and Doug Weiss
Winemaker & Chefs
Dr. Madaiah Revana: Alexana, Corazon del Sol, Revana Family Portfolio
Jon Novak: Tiny Lou’s
Ensan Wong: Napa Valley College (Napa, CA)

DINNER 5
Host
Mary and Tim Mapes, Delta Air Lines
Winemakers & Chefs
Scott Shirley: JUSTIN
Matt Trevisan: Linne Calodo
Brian Talley: Talley Vineyards
Elena Martinez and Stanley Barrios: TOP Winery
Pat Pascarella: Bastone, Grana, White Bull

DINNER 6
Host
Kay and Jim Douglass
Winemakers & Chefs
Mini Banks: Cowhorn Wines
Cristián Vallejo: VIK Wines
Vinson Petrillo: Zero George (Charleston, SC)
Mark Alba: Hartley Kitchen & Cocktails
Winemaker Dinners
Thursday, March 24, 2023

DINNER 7
Host
Margaret and Scott Dozier
Winemakers & Chefs
Cushing Donelan: Donelan Family Wines
Juan Mercado: Riise Wines
Craig Richards: Lyla Lila
Ming Pu: Brooklyn and The Butcher (New Albany, IN)

DINNER 8
Host
Jessica and James Freeman
Winemakers & Chefs
Christopher Strieter: Senses Wines
Brian Ball: Skipstone
Scott Franqueza and April Franqueza - High Hampton (Cashiers, NC)

DINNER 9
Host
Caroline and Paul Jeffords
Winemakers & Chefs
Erich Bradley: Repris Wines, Sojourn Cellars
Paul Martin: Ecco – Buckhead
JC Colon: Alma Cocina – Downtown

DINNER 10
Host
Stacey and David Kaufman
Winemakers & Chefs
James Cerda: Theorem
Jena Burgin: Vérité
Santiago Gomez: Palo Santo
Carlos Garcia: Leku Restaurant (Miami, FL)

DINNER 11
Host
Carli and Steve Reis
Winemakers & Chefs
Kim and Dan Johnson: Okapi Wines
Joe Nielsen: Ram's Gate
Stephen Herman and Ron Eyester: Arnette's Chop Shop

DINNER 12
Host
Truist/Braves Dinner
Jenna and Graham Kelly
Mary and Mike Plant
Winemakers & Chefs
Cabell Coursey: Coursey Graves
Sam Lando: LANDO Wines
Neela Gray: Braves Chef
Louis Martorano: Braves Chef
Bubbles and Caviar:
An Italian Love Affair

11:00 a.m., $125 per person

Bubbles and caviar have long been considered a perfect gourmet match. Taste and learn about two of the world’s most appreciated and luxurious delicacies, discovering how the flavors of the caviar are beautifully enhanced by the texture of Franciacorta wines and the varying degrees of body and dryness. Experience the delicious pairing of Calvisius Caviar, one of the finest caviar producers in Italy, and the legendary Italian Franciacorta producer Ca’ del Bosco. Learn about the history and underlying magic of the world’s most extravagant tandem indulgence in this guided tasting experience. Led by Chiara Carfi and Jacob Gragg, you will not want to miss this event.

Sponsored by Delta Airlines

Featuring:
• Ca’ del Bosco
• Calvisius Caviar

Going Global

2:00 p.m., $95 per person

European grape vines first arrived in the Americas in the 1600s, and they did not reach California until the late 1700s. In this seminar, we will hear from grape growers around the world, including favorites like France, Italy, Spain and South Africa! We love the Golden State, but we also love grapes!

Participating Wineries:
• Babylonstoren Wines
• Château d’Esclans
• PINEA Wine
• Santa Margherita
• VIK Wine
Reginald Washington

Washington oversees the staffing, management, and day-to-day operations at SONAT Hospitality Group concepts, making sure every element is consistent with the organization’s brand and focused on a complete dining process for the customer. He believes the choice of dishware and music can be just as important to a guest’s experience as the food. To Washington, it’s all about a balance of character and professionalism.

Always with a love for hospitality, Washington was lured at an early age into the culinary world when his passion for the industry and food was recognized. He has shaped his style and depth of knowledge for over 30 years. With a wealth of operational and culinary experience, Reginald has introduced his enticing mix of tastes, aromas, and sensations to the kitchens of Southern National Mobile Alabama, One Flew South Hartsfield-Jackson Atlanta International Airport, Marriott Marquis, Colony Square Hotel, Hilton Hotel, Atlanta Hyatt Regency and as Executive Chef to the first family of Alabama Governor Fob James. Additionally, Washington held the honor of combining his rich passion for southern-inspired cuisine and southern hospitality for guests at the Masters Tournament in Augusta, Georgia as Executive Chef at Club Magnolia. Washington was responsible for the 2019 James Beard nominee for “Best New Restaurant” Southern National located in Mobile, Alabama.

Duane Nutter

Known for his simple, yet intricate dishes, Chef Duane Nutter delivers chef-driven ‘southern-national’ cuisine to all SONAT Hospitality Group concepts. Nutter has truly come into his own as one of the nation’s most innovative chefs, impressing diners and critics with his signature modern spins on classic dishes for more than 15 years.

Nutter began his culinary career in 1994, studying under well-respected Chef Daryl Evans at the Four Seasons Hotel in Atlanta. Nutter went on to work at the Ritz-Carlton in Palm Beach, Florida before making his next big move in 2004 to Louisville Kentucky’s Seelbach Hilton’s Oakroom. The Oakroom is one of only 48 AAA Five-Diamond restaurants in the world. In 2006, Nutter was invited to compete on the Food Network’s Iron Chef America, and he cooked at the prestigious James Beard House in New York City the following year. He has been praised in a variety of highly regarded publications such as Garden & Gun, Men’s Journal, Delta Sky Magazine, Condé Nast Traveler and Details. Most recently, Nutter was a nominee for the 2020 James Beard Foundation’s Best Southern Chef.

The duo will soon open a Southern National in Atlanta’s historic Summerhill neighborhood. Last year, the restaurant landed on The New York Time’s prestigious list of the top 50 restaurants in the country. Southern National will be a friendly and approachable neighborhood dining spot with a singular focus on the dining experience, which includes not only quality food but impeccable service as well.
Get ready for a night full of superb wine and food as you share stories and laughter with friends. Join us for a seated gourmet dinner created by our Special Guest Chefs Reginald Washington and Duane Nutter. World-class winemakers will be seated at every table ready to pour unforgettable wines. To round out the evening, enjoy a spin on the dance floor with Bogey and the Viceroy. This band will make you want to dance the whole night through.
Just when you think the Wine Auction can’t get any better, we end the festivities with HIGH energy. The merriment begins with our Vintners’ Reception where guests will taste outstanding wines and sample delicious treats from Atlanta’s top restaurants. At 1:30 p.m., grab your paddles for a captivating Live Auction showcasing unique experiences and first-class wines. If you can manage to pull your attention away from the Live Auction, don’t forget to place your bids on amazing lots in the Silent Auction. All funds raised support the High Museum of Art.
VINTNERS’ RECEPTION

Wines By

4 Wines
Andrew Geoffrey Vineyards
Aperture Cellars
Arkenstone Estate Winery
Babylonstoren Wines
Booker Vineyards
Brandlin Estate
Brick & Mortar Wines
Bricoleur Vineyards
Ca’ del Bosco
CASS Vineyard & Winery
Château d’Esclans
Chenoweth Wines
Cornerstone Cellars
Coursey Graves Winery
Crescere Wines
Cuvaison
Donelan Family Wines
Ehlers Estate
ElevenEleven Wines
Ellman Wine
Elyse Winery
Ernest Vineyards
Fairchild Napa Valley
FRIAS Family Vineyards
Hirsch Vineyards
Jarvis Estate
JUSTIN
Kale Wines
Kobler Estate
LANDO Wines
Lang & Reed Wine Company
Lasseter Family Winery
Limerick Lane Winery
Lithology Winery
Linne Calodo
Lombardi Wines
Long Meadow Ranch Wine Estate
Martinelli Winery
Miner Family Winery
Nicolas-Jay
Palmaz Vineyards
PATEL Napa Valley
Patricia Green Cellars
Paula Kornell Sparkling Wine
PEJU
Ram’s Gate Winery
Repris Wines
Revana Family Wines
Sangiacomo Family Vineyards
Schweiger Vineyards
Sean Minor Wines
Senses Wines
Shadowbox Cellars
Sherlock’s Wine Merchant
Skipstone
Sojourn Cellars
T. Berkley Wines
Talley Vineyards
Theorem Vineyards
Three Sticks Winery
Tongue Dancer Wines
TOP Winery
Vérité
William Cole Vineyards
Wow and Flutter Winery
ZD Wines
VINTNERS’ RECEPTION

Gourmet Foods By

Aziza
Boone’s
Brassica at Waldorf Astoria
Bully Boy
Capella Cheese
Enzo
Epicurean Hotel Atlanta
Four Seasons Hotel Atlanta
Gunshow
Hartley Kitchen & Cocktails
Holeman & Finch
Lure
Marlow’s Tavern
Purposeful Gourmet Foods
Rooftop L.O.A.
Seed Kitchen & Bar
The Ashford
The Betty
The Southern Gentlemen
Tiny Lou’s
Two Urban Licks
Unsukay Restaurant Group
White Oak Kitchen & Cocktails
The Woodall

Local Craft Beer Provided By

MONDAY NIGHT BREWING

Live Auction Baskets Provided By

Cook’s Warehouse
Diaz Foods
Hopkins and Company
Krackers
Mama Geraldine’s Cheese Straws
Palmetto Pimento Cheese
Papa Corn’s Gourmet Popcorn
Purposeful Gourmet Foods
Sweet Grass Dairy

the big feel good that does good
We are happy to welcome back John Curley as our 2023 Auctioneer!

John Curley has 30 years of performance experience. He is a multiple Emmy Award-winning TV host in the Seattle market.

As a Carnegie Mellon theater major, John has performed on stage in a variety of plays throughout the United States. He serves on several boards and was honored to be elected to the city council in his hometown.

When not hosting his popular radio show on KIRO 97.3 FM in Seattle, John is travelling the country doing nearly 100 charity auctions a year. From New York to Napa, John Curley consistently exceeds auction goals.
The High Museum Atlanta Wine Auction is pleased to offer mobile bidding this year for all items in both the Friday and the Saturday Silent Auction via OneCause.

You will be able to place bids online through your desktop, laptop, smartphone or tablet. OneCause team members and volunteers will be on site at the Auction to assist with the bidding process and answer any questions. This means no more pen and paper!

Pre-Auction

Guests will pre-register online, in advance of auction weekend. Guests will be able to preview Live Auction lots. Items in both the Friday and Saturday Silent Auctions are available for bidding at the beginning of March.

Friday & Saturday

- Go to bidpal.net/hmawineauction23
- Browse Friday and Saturday Silent Auction items with your smartphone or tablet
- If you don’t have a smartphone or tablet, OneCause team members and volunteers will be on-site to help you bid using iPads
- Choose the item you would like to bid on
- Click “Place Bid” – with an option of setting a maximum bid
- You will be notified on your smartphone or tablet if you have won or been outbid
- You will pay for any and all purchased auction items at check-out, as in years past
- Happy bidding!

OneCause is committed to helping cause-driven organizations amplify their message and raise more funds with easy-to-use fundraising solutions. First to market as BidPal in 2007 with revolutionary mobile bidding, our full suite of solutions now powers online giving, event management, mobile bidding, and peer-to-peer fundraising for nonprofit organizations of all sizes.

OneCause toasts the 2023 High Museum Atlanta Wine Auction!
Pricing

The dollar figures shown on almost all lots are sometimes an educated guess, sometimes based on commercial auctions, and in almost every instance where donors or wineries have indicated values or retail prices, the dollar figure shown by the lot is lower; in other words, more often than not, our estimates are a bargain. Bidding may begin below, and the final bid may be less than, but we hope considerably above the stated figure.

Auction Procedures

- Neither the High Museum Atlanta Wine Auction nor John Curley [“The Auctioneer”] are responsible for the accuracy of the descriptions of auction lots contained in the catalog. The descriptions incorporate, in some instances, materials or descriptions furnished by donors. In particular, prospective bidders should make their own judgment with reference to the quality and value of such wines.

- Any trips or events comprising all or part of an auction lot shall, unless otherwise specified in the catalog description, be subject to convenient scheduling by the lot donors and the successful bidder. In addition, unless otherwise specified, purchasers of events are expected to schedule the event to occur within twelve months of the Auction. Please be aware that some trips and events are date specific and cannot be rescheduled. Purchasers may not transfer or resell trip or event lots.

- All wine is sold on an “as-is” basis, and neither the High Museum Atlanta Wine Auction nor the Auctioneer make any express or implied warranty or representation of any kind or nature with respect to any property included in an Auction Lot.

- The Auctioneer shall have the absolute right to withdraw any auction lot, reject any auction bid, resolve any dispute with reference to any auction lot or any bid on any auction lot at any time before the fall of the hammer. No bid is valid unless acknowledged as such by The Auctioneer.

- All wines sold at the High Museum Atlanta Wine Auction are subject to the provisions of Georgia law and the regulations of the Georgia Department of Revenue.

- Bidding on silent auction lots on March 25, 2023 shall conclude at a designated time, approximately 30 minutes to 1 hour before the conclusion of bidding on the last lot of the Live Auction.

- Any property may be withdrawn by The Auctioneer or the High Museum Atlanta Wine Auction at any time before the actual sale without any liability, therefore.

- The Auctioneer and the High Museum Atlanta Wine Auction reserve the right to reject a bid from any bidder. The highest bidder acknowledged by The Auctioneer shall be the purchaser. In the event of any dispute between bidders, The Auctioneer shall have sole and final discretion either to determine the successful bidder or to re-offer and resell the item in dispute. If any dispute arises after the sale, the High Museum Atlanta Wine Auction’s records shall be conclusive in all respects.
Auction Lot Tax Deductibility and Sales Tax

All payments for auction lots shall be made to the High Museum of Art. The High Museum of Art is a division of the Woodruff Arts Center that is classified as a tax-exempt corporation under Internal Revenue Code Section 501(c)(3). Bidders may be entitled to deduct a portion of their payments for auction lots as a charitable contribution, but each bidder should consult her or his attorney or tax advisor regarding such deductibility for state or federal income tax purposes. When nonprofit organizations engage in selling tangible personal property, they are required to comply with provisions of the Act relating to collection and remittance of the tax. Ga. Comp. R. & Regs. r. 560-12-2-.22

The High Museum of Art will provide documentation as required by law following the auction.

Payment and Pickup

- Payment for the Friday, March 24, 2023, silent auction lots shall be made the following week after the Wine Auction.

- Payment for all auction lots on Saturday, March 25, 2023 (Live and Silent) shall be made the following week after the Wine Auction.

- **Full payment must be made prior to removal of any auction lot.**

  - All payments must be made by Visa, MasterCard or American Express. Company or personal checks will be accepted only upon submittal of identification and credit responsibility satisfactory to the representative of the High Museum Atlanta Wine Auction responsible for accepting payment. If you have special payment instructions (split payment or wire transfer) please notify Amy Marcellana (amy.marcellana@high.org) or MacKenzie Truitt (mackenzie.truitt@high.org) as soon as possible.

- Successful bidders in the Live Auction will be charged the following week after the Wine Auction. Payment for separate lots under one bidding paddle number will be combined.

- **All payments for silent and live auction lots must be paid in full by Monday, April 3, 2023.**

Lot Removal and Shipment

For lots purchased in the Friday or Saturday Silent Auction and the Live Auction, Saturday, March 25, 2023:

- All successful bidders will be notified by Wine Auction staff via email or phone when lot is ready for pick up at Vine Vault or Buckhead Wine Cellars.

- Successful bidder who won an auction lot with an experience will receive an auction lot certificate. Certificates will provide information about the auction lot and how to redeem the experience. You may pick up the certificate at the conclusion of the Live Auction or the certificate will be emailed or mailed to the winner.

- Shipping regulations vary from state to state, and any out-of-state bidder shall be responsible for compliance with the laws of the destination, shipping charges, and for all shipping arrangements.

- All auction lots will be subject to sales tax.

- Any auction lots that are checked out by the winning bidder are then the responsibility of the winning bidder. The High Museum of Art shall not be responsible for said auction lot if it is left at the auction site.
ERNEST VINEYARDS

LOT 1

Warriors and Wine

Come see the most exciting team in basketball with luxury Courtside Club seats at a Golden State Warriors home game. In addition to the game, you’ll visit Ernest Vineyards for a VIP tasting and private lunch.

- Two Courtside Club tickets for the 2023-2024 season to see 2022 World Champions, the Golden State Warriors play at the Chase Center in San Francisco
- Access to the luxurious Chase Courtside Club for upscale and inclusive dinner selections along with thoughtfully curated beer, wine, and cocktails
- One day in Sonoma County Wine Country for four guests visiting Grand Cru Custom Crush and the Ernest Vineyards West Sonoma Coast Estate with a private, chef-created lunch perfectly paired with Ernest wines
- One mixed case of 2021 Ernest Vineyards Pinot Noir and Chardonnay

Cheer on the Warriors in person and in luxury! You will receive a pair of coveted Courtside Club Tickets for the 2023-2024 season to see the 2022 World Champions, the Golden State Warriors play at the Chase Center, situated directly on San Francisco Bay. You and your lucky guest will have access to the elegant Chase Courtside Club for upscale and inclusive dinner selections along with thoughtfully curated beer, wine and cocktails reflecting local purveyors.

Keep that winning feeling during a day out in Sonoma County Wine Country for four guests. The day will include a visit to Grand Cru Custom Crush and, weather permitting, a tour of the Ernest Vineyards West Sonoma Coast Estate vineyard. The tour will end with a private, exclusive luncheon at Grand Cru provided by a local chef that reflects the seasonal abundance of Sonoma County, along with a curated flight of vintage wines from Ernest Vineyards.

Yes, there was a man named Ernest. He was an entrepreneur, a risk-taker and a role model for his grandson, Todd Gottula, who founded the winery with his wife, Erin Brooks, back in 2012. Today, the “Ernest” in the name stands for more than one man. It’s about integrity in the fruit they use and the people they know. It’s about restraint, how ego drives nothing Ernest Vineyards does.

Restrictions: All dates must be mutually agreed upon, must be during the Golden State Warriors regular playing season, and are subject to all the participants’ availability. Expires at the end of the 2023-2024 Golden State Warriors regular playing season.
Wine and Culinary Harvest Experience at Cowhorn Vineyard & Garden in South Oregon Wine Country

- Three-night stay at Cowhorn’s contemporary luxury lodge during harvest season for three couples in Jacksonville, Oregon
- Dinner at the newly opened Lionshead in Atlanta featuring a menu curated by Cowhorn’s Chef Tim Payne for three couples

Nestled in the fertile Applegate Valley of Southern Oregon, Cowhorn Vineyard & Garden is a biodynamic farm producing exceptional wines and growing grapes and other produce through uniquely sustainable and holistic methods. Just a few miles north of California, the property is home to a vineyard, garden and beautifully designed tasting room that’s LEED (Leadership in Energy and Environmental Design) and Living Building Challenge-certified. The property also welcomes guests to enjoy the newly opened, contemporary luxury lodge, The Overlook.

Hosted by Cowhorn Co-owner and General Manager Mini Banks Byers, this two-part experience will offer three couples the opportunity to explore Cowhorn through a private wine dinner at the newly opened restaurant Lionshead – the private dining club in the heart of Buckhead from restaurateur Justin Anthony – behind Yebo Beach Haus and Biltong Bar – featuring a menu curated by Cowhorn’s Chef Tim Payne.

Three couples will revel in a three-night experience at Cowhorn Vineyard & Garden in South Oregon Wine Country during harvest season. Taking place in September or October 2023 (or 2024), the wine country experience will welcome three couples to stay on property at The Overlook. Following arrival on Thursday, you will enjoy an evening to yourselves while sipping wine and overlooking the property from the luxury lodge. Friday will welcome you to experience the harvest in the vineyard and enjoy a freshly prepared garden-to-table lunch in the vineyard. The day will culminate with a private dinner prepared by Cowhorn’s Chef Tim Payne and feature wine pairings from Cowhorn and sister vineyard, Johan Vineyards, located in the Willamette Valley. On Saturday, your group will enjoy a private wine tasting and lunch pairing experience showcasing Cowhorn’s extensive library selection from the owner’s cellar, featuring grand cru wines from Champagne, Burgundy and the Rhône regions of France. That evening, your group will attend Cowhorn’s Supper Club at the Barn featuring an enveloping, multi-course dinner celebrating a seasonally attuned food-and-wine experience and the vineyard’s profound sense of harmony with the ecosystem. In your free time, you can enjoy hiking, foraging and exploring the region.

Paddles up folks, this one will go fast.

Restrictions: The dinner at Lionshead must be held before March 25, 2024, and the South Oregon wine and culinary experience must be booked in September or October 2023 or 2024. The trip is inclusive of lodging for six guests for three nights, wine tasting and experiences, two dinners for six guests, two lunches for six guests, three breakfasts for six guests and private car service from the airport. Airfare not included.

Lot 2 $10,000
Go HIGH on Pritchard Hill

- VIP wine and food experience at the Gandona Estate atop Pritchard Hill for four people
- Three-course lunch with wine hosted by Manuel Pires and Adam Casto
- Each guest will receive:
  - One 1.5L 2018 Encosta Cabernet Sauvignon
  - One bottle 2014 Fraga do Arco Port

Growing up in Portugal, Manuel Pires spent summers on his grandfather’s quinta in the famed wine region of Douro where he made a promise to himself to one day live a life working the land. In 2006, Manuel made good on that promise, purchasing an estate on Pritchard Hill where he began in earnest the development of what would become Gandona Estate. Together with world-renowned winemaker Philippe Melka, they dedicate themselves to producing world-class wines.

High above the beautiful Napa Valley’s Lake Hennessy lies Gandona Estate; 12 blocks carved into the steep terrain, each possessing a distinct personality and entirely unique expression of their place. A passion for the extraordinary, rooted in tradition, is made evident by the consideration and attention to every element on the estate.

The winning bidder will enjoy a scenic and memorable VIP wine and food experience atop Pritchard Hill at the Gandona Estate sitting 1,040 feet high overlooking Lake Hennessey. Owner/Vintner Manuel Pires and Winemaker Adam Casto will host a group of four enthusiasts to a three-course lunch prepared by a top area chef. Manuel and Adam will pour the new releases of Gandona and Encosta as well as select wines from the library. In addition, each guest will receive a magnum of 2018 Encosta Cabernet Sauvignon and a bottle of 2014 Fraga do Arco Port from the estate.

Steve says allow plenty of time for your arrival. The winery is a long way up the mountain from their mailbox on Sage Canyon Road.

Bid HIGH for this lot high above Napa Valley!

Lot 3 $5,500
**HIRSCH VINEYARDS**  
**CRUSE WINE CO.**  
**CHEF PIERO PREMOLI**  
**KELLY AND ROD WESTMORELAND**  

**LOT 4**

**Sunday Soiree!**

- Sunday dinner party, **November 5**, for 10 couples at Kelly and Rod Westmoreland’s home
- Wine provided by Michael Cruse of Cruse Wine Co. and Jasmine Hirsch of Hirsch Vineyards
- Food prepared by Chef Piero Premoli from Pricci
- One 1.5L bottle per couple of 2018 Hirsch ‘Reserve’ Estate Pinot Noir

Don’t miss out on this event which will be held **Sunday, November 5, 2023**, in the Moose Room at the home of Kelly and Rod Westmoreland in Buckhead. Rod might even be willing to show off his cellars.

Jasmine Hirsch of Hirsch Vineyards and Michael Cruse of Cruse Wine Co. will join the dinner and pour their wines. Jasmine will be bringing library wines and magnums to this dinner and Michael will be pouring his sparkling wines, considered among the best in California. Chef Piero Premoli will work his magic in the kitchen to delight your taste buds.

Hirsch Vineyards is recognized as one of the premier sites for Pinot Noir in the new world. David Hirsch planted his vineyard overlooking the Pacific Ocean in 1980, making it one of the oldest vineyards on the West Sonoma Coast. Since then, it has become one of the most sought-after sources for Pinot Noir grapes in California. Jasmine is the winery’s General Manager and Winemaker.

Michael Cruse started his winery Ultramarine in 2008. Focused on traditional method sparkling wines made from Pinot Noir and Chardonnay. This project, with only 1,000 cases produced per year, is now widely recognized as one of California’s cult wineries. In 2013, Michael founded Cruse Wine Co., a more experimental label where he produces both still and sparkling wines.

Chef Piero Premoli took over the reins at Pricci in 2005 after he followed his mother and grandparents into the hospitality and culinary industries. He began his formal training while still a teenager. He is a native of Milan, Italy and has been surrounded by fine food his entire life. His passion and attention to detail have made great contributions to each restaurant where he has worked, from Milan, Paris, London, Miami, New York, and now to Atlanta. From fresh, homemade pasta to pizza straight out of the wood-burning oven, Chef Piero says that Pricci emphasizes modern versions of classic Italian dishes served in a warm, inviting atmosphere.

This dinner is a winner! Great food! Great wine! Great friends!

**Lot 4**  
**Buy In: starting at $5,000 per couple, date specific**  
**Sunday, November 5, 2023**
LOT 5

Delight in an Incredible Sonoma County Experience!

• Bucher Vineyard is offering their two guest suites for a two-night farm stay on their estate vineyard in Healdsburg, CA
• H2 Hotel, Healdsburg, is offering two rooms for a two-night stay Sunday through Thursday, mutually agreed upon dates
• Bucher Vineyard Russian River Valley Pinot Noir 1.5L – One signed magnum per couple
• Private tour and tasting for two couples at the Bucher Estate Vineyard
• Lombardi Sonoma Coast Pinot Noir 1.5L – One signed magnum per couple
• Private tour and tasting at Coursey Graves Winery high above Bennett Valley
• ATV Tour and Wine Shed tasting for two couples at the historic Chenoweth Ranch
• Chenoweth Green Valley Pinot Noir 1.5L – One signed magnum per couple
• Guided shooting experience on the Chenoweth property featuring shooting positions throughout the ranch with different target presentations
• Hosted long boozy lunch for two couples at Underwood Bar & Bistro in Graton, CA
• Hosted dinner for two couples with Bucher, Chenoweth, and Lombardi Wines at Gravenstein Grill in Sebastopol, CA
• Hosted dinner for two couples with Bucher, Chenoweth, and Lombardi Wines at Chef Charlie Palmer’s critically acclaimed Dry Creek Kitchen restaurant in Healdsburg, CA
• Spot on each winery’s mailing list and an introductory allocation of wines in their annual releases

This lot features three of Sonoma County’s rising brands: Bucher Vineyards, Chenoweth Wines, and Lombardi Wines. Two winning couples will be treated to an amazing four-day itinerary in Sonoma County. There is a Bucher Estate farm stay and a luxurious H2 Hotel stay for a total of four nights. You will be treated with private tours and tastings at the Bucher Estate Vineyard Westside Road, the historic Chenoweth Ranch in West County, and the exclusive Coursey Graves estate winery atop Bennett Mountain where the Lombardi Wines are made. Limited production signed magnums are also part of this lot. The amazing days are filled with lunches, dinners, and a guided shooting experience on the Chenoweth property. One evening concludes with a fanciful culinary experience at the critically acclaimed Dry Creek Kitchen restaurant in Healdsburg, CA. Chef/Proprietor Charlie Palmer will prepare a tasting menu perfectly paired with the Bucher, Chenoweth, and Lombardi wines.

CONTINUED...
Vintners Amy Chenoweth, Diane Bucher, and Tony Lombardi will be your hosts.

After graduating from UC Davis in 1984, John Bucher returned to Healdsburg to manage the family dairy operation, Bucher Farms, eventually transitioning the herd to an organic dairy farm. In 1997, after two years of researching wine grape varietals, analyzing soils, and talking to neighboring grape growers, John planted the first Bucher vineyard Pinot Noir blocks. Additional plantings of Pinot Noir and eventually Chardonnay followed. Today, Bucher Vineyard grapes are sold to several notable Sonoma County wineries including Williams Selyem, Siduri Wines, Kosta Brown, and others. Bucher Vineyard consists of 38 acres of Pinot Noir and Chardonnay grapes on 15 distinct blocks farmed by John. In 2013, Bucher Wines released their first vintage.

Founded in 2013, Christine and Tony Lombardi began a passion project that honors a rich family history of wine, food, and tradition. Together with Winemaker Cabell Coursey (an Atlanta native), they craft small lots of Chardonnay and Pinot Noir from some of the finest vineyards in the Sonoma Coast. The Pinot Noir is crafted with care from a family of growers in Petaluma, where the Lombardi Family has been since 1947.

Chenoweth Wines is a small, family-owned winery with deep roots in the rugged, fertile, West Sonoma County utopia for Pinot Noir and Chardonnay grapes. At the heart of Chenoweth Wines is a 20-year history of farming some of the most coveted grapes in Sonoma County on the land that has been in the family since the mid-1800s. Leading the winemaking team is Amy Chenoweth, their sassy matriarch who helps her husband, Charlie, run their very successful grape growing business. Amy was bitten by the winemaking bug after watching rock star winemakers turn their family grapes into prized vintages. Now she, Charlie, their two sons, and a few other family friends, keep a small portion of the Chenoweth grapes and create their own wines.

Special Note: These wineries produce small lot wines each year, do not have tasting rooms, and are closed to the public. The majority of wine is sold direct-to-consumer.

Restrictions: Mutually agreed upon redemption of this experience between winning bidders and winery proprietors through 2023.

Lot 5 $20,000
The Hidden Gem of Ribera del Duero

- Access for four to PINEA Winery in Spain
- Special lunch at PINEA Estate
- Meet founder and winemaking team
- Access to PINEA Winery reserve library with opportunity to purchase past vintages

Pack your bags because you are going to jump at this exclusive opportunity to visit PINEA Winery. The PINEA Winery is located near the town of Guzman in the province of Burgos, about two hours north of Madrid, in the heart of Ribera del Duero, which has been ranked by Wine Spectator as a “top wine region in the world.” This exclusive winery is closed to the public, but the winner of this package and three guests will have rare and exclusive access to witness why PINEA Wines are some of the most talked about wines in the world!

Under the canopy of the massive Pinea tree in the heart of Spain’s legendary Ribera del Duero winemaking region, PINEA founders and longtime friends Vicente Pliego and Hugo T. Del Pozzo had an inspiring conversation that led to an epiphany: their calling was to use the magnificent characteristics of this land to produce one of the best wines in the world. Accordingly, every step of PINEA’s winemaking process is anchored by utmost attention to detail of the vineyard and a rich knowledge of centuries-old traditions. At nature’s perfect time, the grapes are delicately selected, hand cut, placed into small baskets to prevent even the slightest disturbance and de-stemmed by hand. Their non-interventionist vinification allows the fruit to be the star and truly speak as a testament to simple truths, elemental pedigree and sheer elegance.

The group will have an opportunity to meet PINEA’s co-founder and winemaking team, barrel taste wines from different sections of the PINEA estate, and enjoy an off-road drive to the highest elevation at the PINEA Estate to enjoy an al-fresco lunch surrounded by vineyards. The group will also have special access to PINEA’s reserve library and the opportunity to acquire past vintages of wines not generally available in the market, including limited editions such as Korde Blanc, PINEA’s single barrel “PSOUL” and large formats.

While in Guzman, PINEA encourages you to enjoy fabulous local restaurants, visit historic castles and churches while marveling at the architecture that ranges from millenary Roman ruins and aqueducts to medieval monasteries.

Winning bidder will have option of: (a) round-trip black car transportation from Madrid, or (b) renting a car (highly recommended). Winning bidder will also stay at the Ducal Palace of Lerma, the former palace of the Duke of Lerma, a close advisor and head of taxation for the King of Spain in the 1600’s. (two rooms, double occupancy).

Lot 6 Priceless
LOT 7

Sonoma Tours and Tastings for Four Guests

Ram’s Gate Winery:

- Private tour at Ram’s Gate Winery with Winemaker Joe Nielsen
- Wine and food pairing experience with Executive Chef Ruby Oliveros at the winery
- One 1.5L 2019 Ram’s Gate Estate Chardonnay
- One 1.5L 2019 Ram’s Gate Estate Pinot Noir
- One 1.5L 2019 Hyde Vineyard Syrah

Laurel Glen Vineyard:

- Private tour and tasting at Laurel Glen Vineyard
- Dinner for four at Wit & Wisdom with Managing Partner Bettina Sichel and Winemaker Randall Watson
- Twenty-four bottles of Estate Cabernet Sauvignon, chosen upon visit at the winery

Experience the World of Ram’s Gate Winery:

You and three guests will get an intimate, behind the scenes look at what it takes to produce award-winning wines and create delicious wine and food pairings. General Manager and Winemaker Joe Nielsen will take you and your guests into the vineyard to learn about their organic farming techniques and see what is currently happening with the vines. Afterwards, everyone will venture to the crush pad to discover how the grapes are turned into wine, then to the cellar to talk about aging and taste from the barrels!

Once you have worked up an appetite, you will head to the Ram’s Gate demonstration kitchen with Executive Chef Ruby Oliveros. She will teach you and your guests all about pairing wine with food all while everyone receives some hands-on experience creating a scrumptious seasonal dish. Finally, relax in Ram’s Gate vineyard-side tables to taste the wines and enjoy the meal you just helped create.

Laurel Glen Vineyard and The Magic of Perfectly Aged Cabernet Sauvignon:

Managing Partner Bettina Sichel and Winemaker Randall Watson invite you and your guests to spend the afternoon with them in the charming hamlet of Glen Ellen, California. At the intimate Laurel Glen Vineyard Tasting Room, Bettina and Randal will guide you through a selection of rare, perfectly stored organically farmed Estate Cabernet Sauvignon, chosen from Laurel Glen Vineyard’s extensive wine library spanning at least a decade. Discover how Cabernet Sauvignon evolves over time and why this grape variety is known as the “King of Grapes.” Each couple is invited to select their favorite vintages and assemble a case of twelve bottles to be shipped to their home. After the tasting, Bettina and Randall will be your hosts for a dinner at Michael Mina’s Wit and Wisdom restaurant in Sonoma. This restaurant was awarded “The World’s Best New Wine List, 2022,” by World of Fine Wine magazine.

Lot 7 $20,000
Snow! Snow! Snow in Breckenridge!

- Five-night, six-day stay in Breckenridge, Colorado at a premium ski-in/ski-out condominium.

Talk about location: you and up to five guests are steps from the Snowflake Lift at Riverbend Lodge. You can walk or catch the convenient shuttle bus to all the shops and restaurants on Breckenridge’s historic Main Street. Ski to the lift in the morning, ski in for lunch, and be back on the lift in minutes – it truly doesn’t get any better than this in Breckenridge. This is the luxurious mountain retreat you have been looking for!

This two-bedroom, two-bathroom premium ski-in/ski-out condo is a fantastic choice for families and a group of up to six. The cozy living area features vaulted ceilings, a gas fireplace, a large flat-screen television with Xbox, and plenty of seating for everyone to gather and relax. Guests can also step out onto the private patio to take in the trees, mountain stream, and brisk mountain air. The full kitchen features granite tile countertops and all the appliances and cookware you will need to keep everyone happy and fed. The dining table seats six and there is room for three at the counter for breakfast and snacks.

The Riverbend Lodge offers plenty of amenities, too, including large indoor and outdoor hot tubs, a dry sauna, steam room, an exercise room, private ski lockers on the ground floor, and indoor heated parking. Plus, all linens and basic toiletries are supplied and each property is professionally cleaned and inspected before each arrival. The helpful staff is on call 24/7 to ensure your stay is as enjoyable and worry-free as possible. This charming condo is a true Breckenridge gem with ski-in/ski-out convenience, resort amenities and a great location close to downtown.

Restriction: No pets and no smoking. One garage parking space available. Blackout dates: week of Christmas and New Years.

Lot 8 $5,000
Celebrate Dan Kosta’s 25 Years in Wine

- One 1.5L bottle of 2019 Grail “The Approach” Pinot Noir, in wooden box
- Six bottles of 2019 Convene Sonoma Coast Pinot Noir, autographed by Dan Kosta
- One 3L bottle of 2014 AldenAlli Sonoma Coast, etched, hand painted and autographed by Dan Kosta
- Two bottles of 2015 Kosta Browne Keefer Ranch Russian River Valley Pinot Noir
- Lunch for six people with Dan Kosta at Montage, Healdsburg, CA, complete with wines from Dan's cellar

Celebrate Dan Kosta’s 25 years in wine with priceless library selections and lunch with Dan in beautiful Healdsburg, CA! Dan Kosta has been a long-time friend of the Wine Auction beginning with his time at Kosta Browne. We are excited to see Dan back with his new project, Convene.

The winning bidder will take home some of Dan's best bottles starting with one magnum of 2019 Grail “The Approach” Pinot Noir, in wooden box. This is the inaugural vintage of Grail by Dan Kosta, with only 100 cases made, magnums only. Enjoy six bottles of 2019 Convene Sonoma Coast Pinot Noir autographed by Dan Kosta. Dan’s latest adventure celebrates cool climate Sonoma Coast. Next is one 3L bottle of 2014 AldenAlli Sonoma Coast, etched, hand painted and autographed by Dan. Finally, add two bottles of 2015 Kosta Browne Keefer Ranch Russian River Valley Pinot Noir.

If this wasn’t enough of an auction lot, the winner and five guests will have lunch with Dan Kosta at Montage in Healdsburg. Dan will pour wines from his cellar during the lunch. If you’ve ever wanted to spend some one-on-one time with an entertaining master of winemaking, this is your opportunity.

Dan says this lot is worth $10,000, but that’s probably just the wine. The lunch with Dan is a bonus!

Restrictions: Mutually agreed upon date.

Lot 9 $10,000
LOT 10

Luxury in Burgundy for Six Days and Nights for Three Couples

- Six-day/six-night stay for three couples at Domaine de Cromey
- Winery tours in the region
- All breakfasts, two lunches, and six dinners included
- Transportation from Dijon to Domaine de Cromey

Nestled in the heart of beautiful historic Burgundy, the Domaine de Cromey is situated perfectly to benefit from the best of Burgundy’s rich history, culture, and highly acclaimed food and wine. Win this lot and come home to Cromey with a six-day stay for three couples in a centuries-old, restored manor house—complete with a 400-year-old wine cellar, surrounding vineyards and a private garden.

The Domaine de Cromey team is devoted to providing a genuine Burgundian experience for you, from the moment you arrive to the moment you reluctantly bid ‘au revoir.’ Dennis and Ellie, your host couple and owners of the Domaine de Cromey, are Americans by blood but French by heart, having taken up residence in Burgundy nearly four decades ago. Completely immersed in the culture of good food and fine wine, Dennis and Ellie absorbed the magic of the region by building relationships with local winemakers and farmers, which allowed them to begin careers exporting Burgundy wine to the States and furthering their pursuit of food and wine hospitality in the Domaine de Cromey.

Throughout your stay at the Domaine de Cromey, expect authenticity mixed with luxury in each and every experience. Explore Beaune with trips to the markets, cycling trips around town and shopping trips in Dijon. Given their connections with many small-production winemakers throughout the region, enjoy rare tours of the vineyards and tastings in the wine cellars of productions that seldom open their doors to the public. Simply relax by the private pool with a glass of Crémant de Bourgogne (Burgundy’s version of sparkling wine) in hand. Each night, gather around the table in the dining room for traditional Burgundy meals prepared by Ellie and the team, who are always on-hand to provide you with a white-glove experience.

Plan to arrive in Dijon on a Sunday, resting and relaxing throughout the week with all breakfasts, two lunches, and six dinners included (featuring four prepared by Ellie in-house, and two offered at Dennis’ expense at his local favorite restaurants). Enjoy your remaining lunches on your own in town while out on tours or exploring. Your stay comes to an end on Saturday, when they will facilitate your onward voyage, and say ‘à bientôt’—see you soon! And they truly hope they will!

Dennis and Ellie conducted tours and stays with their hotel- barge Papillon and then with Papillon Select Tours and have participated in all 30 of the previous High Museum Atlanta Wine Auctions—beginning with Papillon, and now with stays at their crown jewel, the magnificent Domaine de Cromey. Dick Denny, along with his family and friends, went on every single Papillon and Domaine de Cromey tour that Dennis and Ellie offered! Dick is the reason that Domaine de Cromey continues to be a part of the Wine Auction!

Take your dream trip and come home to Burgundy.

Lot 10 $45,000
PARTY
with a
PURPOSE
2023
Cypress Ridge Hilltop Home on Limerick Lane

• Three-night stay for five couples in Healdsburg
• VIP estate tour, private tasting and vineyard lunch with the winemaker

This epic lot includes a three-night stay for up to five couples at Limerick Lane’s beautiful home, part of the fifty-three-acre award-winning Limerick Lane Cellars Estate. The idyllic Russian River Valley retreat has a 360-degree view that makes you feel like you’re on top of the world. This is a serene retreat with a gated pool, hot tub, grill, fire pit, olive grove, and sweeping views of vineyards as far as the eyes can see. Relax with a glass of wine as the sun sets over the vineyards in the 4,300 square foot home with plenty of open spaces to gather and places to retreat. The winner and their guests will receive a VIP estate tour, private tasting and vineyard lunch with the winemaker at Limerick Lane Cellars. Charming downtown Healdsburg, just two miles away, is the hub of three major wine regions and home to some of the best restaurants in the nation. Experience life on Limerick Lane! You won’t ever want to leave!

Restrictions: Maximum of ten guests. The homestay can be arranged Sun-Thurs and is subject to mutually agreed dates, excluding holiday weekends. The auction winner must sign a rental agreement and provide a credit card on file in the event of incidental charges. Auction lot must be redeemed by March 31, 2024. Auction winners may purchase additional nights at the regular rental rate—no cash redemption.
ELLMAN WINE

LOT 12

Experience Ellman Estate Family Vineyard

- Six-pack of exclusive 2021 ELLMAN “Back to School” Napa Valley Red Wine - six cases produced, Cabernet Sauvignon, Cabernet Franc
- Afternoon with Lance Ellman, Neil Ellman, and Andy Erickson at the Ellman Estate Family Vineyard
- Tasting with lunch for up to six guests

We welcome Ellman Wine for their first visit to the Wine Auction!

As third generation manufacturers, Ellman believes in tradition and takes pride in cultivating a business that has been in the family for almost three-quarters of a century. In their pursuit to create a legacy for their family, they began the journey as vintners in the Napa Valley. They honor the traditions of this community with their love and appreciation for the gracious land as well as their spirit of hospitality.

Working closely with the team including winemaker, Andy Erickson, and vineyard manager, Mike Wolf, they are confident in their product which is home-grown in the Napa Valley. Ellman expresses the utmost gratitude for being able to share their journey as they continue to pursue their vision and write their story.

Great wine has a strong sense of personality. The Ellman family believes the right wine loves great food, thrives with meaningful company, and builds its character in an environment of generosity and kindness. From their 20-acre Ellman Estate Vineyard, they strive to make unique wines to pair with the best moments in life.

Bid HIGH and you will enjoy an afternoon with Lance Ellman, Neil Ellman, and Andy Erickson at the Ellman Estate Family Vineyard as well as a tasting and lunch for up to six guests. Expand your cellar with a five-year vertical of ELLMAN The Estate Napa Valley Cabernet Sauvignon 1.5L bottles (2015, 2016, 2017, 2018, 2019), and a six-pack of exclusive 2021 ELLMAN “Back to School” Napa Valley Red Wine – only six cases produced, Cabernet Sauvignon, and Cabernet Franc.

Lot 12 $7,000 is a good place to start
Explore the Paso Robles AVA

- Three-night stay at the Linne Calodo “Above the Vines” home for four guests
- One day (five hours) transportation provided by Grand Crux Limo
- Private dinner at Booker Vineyard

Winery Experiences:
- Adelaida Signature Hilltop tasting
- Alta Colina Summit Vineyard tour and tasting
- Booker Vineyard private member only terrace tasting
- L’Aventure Cave tour and tasting experience
- Law Estate Winery private tour and tasting
- Linne Calodo Experience Vineyard tour and tasting

Wines:
- Four 1.5L bottles:
  - 2016 Syrah, Adelaida
  - 2020 Oublié, Booker
  - 2020 Estate Cuvée, L’Aventure
  - 2020 Rising Tides, Linne Calodo

A Case of 750ml:
- Six bottles of Spring 2023 Member Allocation Linne Calodo wines
- One bottle each 2019 Sun Worshipper and 2019 Toasted Slope Syrah from Alta Colina Winery
- One bottle each of 2019 Audacious, 2019 First Tracks, and 2019 Aspire from Law Estate Wines
- One bottle of 2019 Wanna Be, Slacker Wines

Paso Robles has become one of the top wine regions in the nation. This lot offers a chance to explore the region, via an incredible collection of wines to drink at home plus a three-day trip to get to know some of the best in Paso Robles.

The winner and their guests are invited to stay on the Linne Calodo property in their private wine club member home. They will work with you to plan your trip including some of the best experiences available in Paso Robles! With elevated tastings, vineyard and cave tours, a dinner at Booker Vineyard, and a private car to drive everyone around, there is no better way to experience Paso.

Prepare for the trip with an incredible collection of wines. The winner will receive four magnums: 2016 Syrah from Adelaida, 2020 Oublié from Booker, 2020 Estate Cuvée from L’Aventure, and 2020 Rising Tides from Linne Calodo.
If that wasn’t enough, you will also receive a case of 750ml bottles that includes six bottles of Spring 2023 Member Allocation of Linne Calodo wines, 2019 Sun Worshipper and 2019 Toasted Slope Syrah from Alta Colina Winery, three delicious wines from Law Estate Winery: 2019 Audacious, 2019 First Tracks, and 2019 Aspire, and finally a bottle of 2019 Wanna Be from Slacker Wines.

Linne Calodo is a small boutique winery located in the heart of the Willow Creek District of Paso Robles. They produce sought-after blends using a myriad of varietals from around the world with a focus on Syrah, Grenache and Zinfandel. The wines are driven by four factors: vineyard location, uncompromising viticultural practices, minimalist winemaking, and the desire to learn from experience. The winner and their guests will enjoy an educational vineyard tour followed by a tasting of current and library wines accompanied by a cheese and charcuterie plate.

Booker is dedicated to the pursuit of farming perfection, constantly striving to find the perfect balance in the vineyard through certified organic farming practices as well as methods that draw inspiration from biodynamics. The westside of Paso Robles terroir is unique, boasting extreme vertical slopes and calcareous soils. Limestone beds with very little water make it hard to believe that anything could grow, yet the Booker estate produces some of the greatest wine grapes on Earth. Guests will enjoy a private wine tasting on their terrace and a private dinner.

Stephan Asseo, owner and winemaker of L'Aventure Winery, began making wine in 1982, following his education at L'Ecole Oenologique de Macon, Burgundy, France. In that same year, Stephan established Domaine de Courtelliac in Bordeaux. He and his family later purchased Château Fleur Cardinal and Château Robin in the Cotes de Castillon, Bordeaux. Over the next 15 years, Stephan developed into an artisan winemaker of fastidious craftmanship and gained a reputation as a maverick vigneron. In 1996, Stephan and his family went on a quest for a great terroir, where he could pursue his true desire to be more innovative than AOC law would allow. After searching for a year among the world’s great wine fields, they found Paso Robles. Stephan and Beatrice immediately “fell in love” with the unique terroir of west side Paso Robles. The rolling topography of the Santa Lucia Mountain Range, the deep calcareous soils, and the maritime influences of the renowned Templeton Gap all combine to produce a world class wine country. You and your guests will go on a cave tour and tasting experience at L'Aventure.

Located in the mountainous terrain of Paso Robles, Adelaida Vineyards and Winery is built on a vision of excellence: for wine, for community, and for the environment. Sustainable agriculture and a winemaking team guided by nature comes together to create classic California wines that convey a sense of this unique place. Their vineyards offer a wide range of mesoclimates, aspects and soil types. Adelaida Vineyard farm the vineyards organically, with an eye toward the long-term health of their customers, their employees, and their land. They invite you to their ranch to experience first-hand the vibrant, peaceful charm of Adelaida Vineyards, the heart of Adelaida district in Paso Robles.

Alta Colina’s Summit Vineyard Tasting will be the highlight of your time in Paso Robles! Take a short walk through the estate vineyard to enjoy unmatched views of Paso Robles westside from their private viewing deck. During your one-on-one tasting, learn about the Tillman family’s philosophy and dedication to organic farming. Known for small lot, world-class Rhônes, Alta Colina is among Paso Robles’ best kept secrets.

Embark on a day of luxury at Law Estate Wines with a private winery tour and tasting for two lucky couples! Sip and savor on their distinguished Rhône and Spanish inspired blends in their private library with renowned winemaker, Philipp Pfunder. As you tour the property, luscious hills and valleys add to the expansive views atop Law Estate's sleek and timeless tasting room, adorned by architecture lovers and wine aficionados alike.

This is one Paso Robles trip you don’t want to miss!

Restrictions: Redeemable on mutually agreed dates.
Discover Luxury in Atlanta and the West Indies

- Two-night stay at Four Seasons Hotel Atlanta in a one-bedroom or Midtown Suite for one couple
- Six-course wine pairing dinner for up to ten at Four Seasons Hotel Atlanta inside its 50th floor Penthouse Ballroom
- Three-night stay at the Four Seasons Resort, Nevis, West Indies
- PS Atlanta service for two people from Hartsfield-Jackson Atlanta International Airport

Four Seasons Hotel is a name synonymous around the world for the highest standards of service. They did not fail to put together a five-star auction lot for our Benefactors.

Four Seasons Hotel Atlanta is in the heart of Midtown Atlanta. Their Midtown hotel puts guests just steps from the eclectic Peachtree Street, the High Museum of Art, and the sprawling green spaces of Piedmont Park. They know the meaning of having fun, Southern style. Four Seasons Hotel Atlanta is offering one lucky couple a two-night stay in a one-bedroom or Midtown Suite. Wall-to-wall windows, soothing shades of grey, bold pops of color and a curated art collection make their new residential-style suites a perfect calming retreat for a relaxing staycation.

Next on the list is a six-course wine pairing dinner for up to ten people at Four Seasons Hotel Atlanta inside its 50th floor Penthouse Ballroom. Their Penthouse Ballroom offers a spectacular panoramic view of Atlanta and access to a private terrace. The hotel’s culinary team exemplifies the very best of Southern cooking with ingredients sourced from regional producers and their very own garden. This dinner promises to delight your palate.

Looking for a special getaway? Well, Four Seasons has the answer. Included in this auction lot is a three-night stay at the Four Seasons Resort, Nevis, West Indies. This beachfront oasis is everything you could need in a luxury getaway. A place where smiles greet you as you step off the boat and the crest of the sun over Nevis Peak sparkles on the waters of two oceans that meet but never cross. Nevis is a captivating combination of adventure, serenity and recreation just waiting for your discovery.

To top things off, Four Seasons is offering a PS Atlanta service for two people from Hartsfield-Jackson Atlanta International Airport. Launched in Los Angeles in Spring 2017 as the first private terminal for commercial travel in the United States; the PS VIP lounge opened in Fall 2022 at Hartsfield-Jackson. The service offers you private TSA Security, Customs, Immigration and lounge facilities, giving you the most first-class way to travel. From the private terminal, PS will escort you to your aircraft.

Get ready to fly HIGH for this first-class experience.

Restrictions: Blackout dates apply.

Lot 14  $18,000
Lot 15

Legacy Party in Memory of Dick Denny

- A backyard, grand grazing featuring Dick’s favorite chefs and wines, at the home of Kristie and Charles Abney—Sunday, May 7, 2023

Dick Denny loved nothing more than gathering with friends to enjoy good food and good wine. So, a backyard celebration at the Abneys, the best hosts around, with a few of Atlanta’s top chefs and wines from favorite winemakers, is a fitting celebration of our Chief Taster. What a tribute to Dick that when asked to participate in this lot, every one of these chefs and wineries gave a resounding “yes.”

Dick would say we don’t need to carry on much about the chefs because they are all well-known and loved in Atlanta and beyond with many, many awards under their belts. But we can go on about the incredible support they have given the Wine Auction through the years. Their creative energy and generosity have no bounds—auction lots, winemaker dinners, and volunteering in every possible capacity. We haven’t tallied up the total of dollars their collective auction lots have brought to the High Museum, but the number would be astounding!

Then, there are these special winemakers. In addition to sending their wines, many will come to join the party that evening and share the love for our Chief Taster who could tell you about most every drop he ever drank of their wines. These wineries have all been loyal and generous donors to our auction, many from the very beginning. And best of all, they have all become friends including Greg Best from Ticonderoga Club who will be on hand to serve as wine steward.

A tradition begins. Just a start to what will hopefully become a star-studded event for years to come. Join the fun!

Dick would’ve loved it!

Lot 15 Buy In: $1,000 per person—limited to 40 people, date specific Sunday, May 7, 2023
LOT 16

Iconic Wines from Tom Gamble’s Private Collection and Gamble Estate Pairing

- Private tasting with Tom Gamble of Gamble Family Vineyards for eight guests including tastings of:
  - 1960’s Souverain Red Blend “White Birch Vineyard”
  - 1980 Gamble Ranch Petite Sirah “Bullet Supremacy”
  - 1993 Beringer Private Reserve Cabernet Sauvignon
  - 1997 Peter Michael “Les Pavots”
- Private tasting of the estate wines at the Gamble Oakville estate for eight guests
- Signed 3L bottle of Single Vineyard Family Home Cabernet Sauvignon

Founded by third-generation farmer Tom Gamble in 2005, Gamble Family Vineyards farms approximately 175 acres of prime estate vineyards from several of Napa Valley’s most respected AVAs – Oakville, Yountville, Mt. Veeder, and Rutherford. Gamble’s mission is to carry on the heritage of quality farming that his ancestors sowed when they came to Napa as farmers and ranchers in 1916. As a farmer at heart and in practice, Tom Gamble continues to follow a holistic approach. When it comes to farming his land, Tom chooses to focus on the sustainable route. It is one that he believes provides a return that reinvests in the land. His winery and vineyards are certified Napa Green and certified by Fish Friendly Farming.

Eight guests will enjoy a private tasting with owner and vintner Tom Gamble. He will open iconic wines that have shaped the Napa Valley from his personal wine collection cellar over the span of 50 years. Following Tom’s visit, guests will enjoy a private tasting of the estate wines at the Oakville Estate paired with cheese and charcuterie. Tom acquired the land in Oakville where he would eventually begin building his family winery in 2012. Owned by the Lincoln family for more than a century, this historic piece of land embodies the ambience of the 19th Century. The family’s ancestors built the farmhouse, water tower, and barns on the property, which were preserved and protected as a result of the passion and dedication of the younger generations. The winning bidder will also receive a signed 3L bottle of Single Vineyard Family Home Cabernet Sauvignon.
Tom will share the following wines at his private tasting:

1960’s Souverain Red Blend “White Birch Vineyard” made by Mary Ann and George Gamble in honor of Tom Gamble’s birth year.


1993 Beringer Private Reserve Cabernet Sauvignon - wine made from the grapes coming from his family property, Gamble Ranch. Beringer is known for establishing many ‘firsts’ as leaders in the wine industry, their history dating back to 1868. They were one of the first gravity fed facilities and among the first to operate using hand-dug caves and cellars. They also started the Napa Valley hospitality tradition of giving public tours in 1934.

1997 Peter Michael “Les Pavots” - Tom has collected the iconic wines over the years and has inspired him to start Gamble Family Vineyards in 2005. Sir Peter started Peter Michael Winery in 1983 with a singular vision: to make wine in the terroir-driven tradition of Burgundy and Bordeaux, under the California sun and in California soil. Les Pavots is their flagship blend, and the wine Sir Peter had in his mind’s eye when he started his search for a vineyard site in 1976. While the blend varies from vintage to vintage, it is typically two-thirds Cabernet Sauvignon, with the remainder roughly equal parts Cabernet Franc and Merlot, and a final soupcon of Petit Verdot. You’ll enjoy this refined Cabernet blend with its signature blueberry notes, hint of herbs de Provence and its wonderful expression of the full spectrum of red Bordeaux varietals.

Don’t miss this historic Napa Valley lot!

Lot 16 $5,000
Experience the Hidden Wonders of Napa Valley

- Three-night vineyard stay at the Saint Helena Estate’s two bedroom/two bath cottage for four guests
- Private tour and tasting for four guests at Saint Helena Winery
- Private tour and tasting for four guests at Cimarossa
- Private tour and tasting for four guests at Anomaly Vineyards
- Private tasting and rustic lunch for four guests at Celani Vineyards
- Private tasting with cheese and charcuterie platter for up to four guests at Post Parade
- Tasting and VIP lunch at Brasswood in St. Helena for up to four guests with The Stark Advantage

Saint Helena Winery: Saint Helena Winery produces less than two thousand, meticulously, crafted cases of wine per year. Dedicated to the unique estate site, their stellar vineyard and winemaking teams produce wine with the intention that each bottle be an experience of their elegant St. Helena Estate. You will enjoy a three-night vineyard stay at their estate’s two bedroom, two bath cottage along with a private tour and tasting for four guests.

Cimarossa: The surrounding vineyard is an expression of their philosophy. The natural surroundings, in their native state, is a constant reminder of the true fruits that the mountain can bear when left to its own devices. This is one of Howell Mountain’s most scenic estates. Private tour and tasting for four guests.

Anomaly Vineyards: This vineyard is located at the base of the Mayacamas Mountains in California’s Napa Valley in the small historic town of St. Helena. Warm days, cold nights, and rocky, well drained soils are an ideal combination for this world-class Cabernet Sauvignon site. Winemaker Mark Porembski’s mission for Anomaly is to craft precise wines that age elegantly and respect the long history of Cabernet Sauvignon. Anomaly Vineyards is open by appointment only. Private tour and tasting for four guests.
Celani Family Vineyards: As the proprietor of the Celani Family Vineyards, Tom Celani has chosen to bottle wine without considering costs. Given Tom’s rich Italian family traditions and keen interest in wine, and then winemaking, it is no surprise that he fell in love with and purchased this Tuscan-style estate with its 17 acres of grapes and 120 olive trees in the foothills of the Vaca Mountain range where tiny villages with their twinkling lights dot the evening skies. Private tasting and rustic lunch for four guests.

Post Parade: Prolific entrepreneur and philanthropist, Brook Smith, developed his love of Napa Cabernet thanks to Master Sommelier, Kevin Vogt, and vineyard owners, Paul and Suzie Frank. At the end of 2020, Thomas Rivers Brown and Frank Dotzler finalized terms to become business partners with Smith. Named after the captivating moment when thoroughbred horses walk onto the racetrack minutes before stepping into the starting gate, Post Parade is a culmination of hard work, planning, and luck. Thomas, Frank, and Brook believe this transcendent moment translates into their shared winemaking and viticultural vision. Private tasting with cheese and charcuterie platter for up to four guests.

The Stark Advantage: Scotti Stark has been in the business of wine for two decades, and in the business of people all his life. His work has led to close relationships with winery owners, customers, concierges, and all those who appreciate fine wines from the beautiful Napa Valley. Tasting and VIP lunch at Brasswood in St. Helena for up to four adults.

Restrictions: All visits are based on availability and must be redeemed within one year of the Auction. Certificates are non-transferable. The stay cannot be redeemed in the months of September or October. Stays are valid for check-in Monday through Wednesday only. Must be at least 21 years old for winery visits. They look forward to hosting you soon!

Lot 17  $8,000
Wine Country Adventure in the Russian River Valley

- Two-night stay at Bricoleur Vineyards’ historic Milk Barn including a six-course estate-to-plate meal paired with estate wines
- Enjoy two separate private wine pairings with winemakers, Bob Cabral (Bob Cabral Wines) and Dan Kosta (Convene), and a dinner experience at Catelli’s and Dustin Valette’s new restaurant, The Matheson, in Healdsburg
- Two-night stay at the famous Farmhouse Inn. Enjoy a complementary farm-to-table breakfast at Farmhouse’s casual restaurant, Farmstand

Your wine country adventure starts by checking in for a two-night stay at Bricoleur’s historic and coveted Milk Barn with a glass of Bricoleur Vineyards North Coast Brut. After you and your guests have settled in, take a tour of the vineyard estate with Bricoleur’s founders. During your stay, enjoy a “Rooted” tasting experience paired with estate wines, expertly prepared by Bricoleur’s Executive Chef Thomas Bellec. Bellec and his culinary team will specially curate and craft a six-course estate-to-plate meal showcasing Bricoleur’s wine and fresh ingredients.

You and your guests will also enjoy two separate private wine pairings with legendary winemakers, Bob Cabral of Bob Cabral Wines and Dan Kosta of Convene, plus a dinner experience at Catelli’s restaurant in Geyserville and Dustin Valette’s chic new restaurant, The Matheson, in Healdsburg.

Winemaking is Bob Cabral’s passion and identity. Over the course of 38 vintages at commercial wineries, Cabral had the privilege of working with great people to make some great wine. In 2011, Wine Enthusiast named him “Winemaker of the Year.” Now as owner and winemaker of Bob Cabral Wines, he is making wine the way he believes it should be made, without apologies, no holds barred.

Convene founder Dan Kosta and Winemaker Shane Finley have collaborated on wines of distinction for over fifteen years. On their quest of crafting exceptional Pinot Noir and Chardonnay blends from California’s premier winegrowing regions, Convene is the ultimate expression. From the Sonoma Coast to Russian River Valley, these wines comprise the best vineyards with each appellation. The result is a diverse, yet quintessential portfolio of wines, curated by some of the wine industry’s most discerning palates.

After your stay with Bricoleur, you and your guests will head down the road and check in to the famous Farmhouse Inn for a two-night stay in wine country luxury and enjoy a complementary farm-to-table breakfast at Farmhouse’s casual restaurant, Farmstand. Nestled in Sonoma County’s Russian River Valley, among gently rolling hills and stunning majestic vistas, the Farmhouse Inn welcomes you to an inspired escape. Each of the 25 guest rooms in the boutique hotel is designed to please.

Additional winery visits, restaurant reservations, and well-being activities can be coordinated by the Bricoleur Vineyards concierge prior to your stay.

Restrictions: Booking dates must be mutually agreed upon. Air and ground transportation are not included. Valid until June 2024, but not available during the 2023 harvest (September/October).
A Tribute to Dick Denny!

- One bottle of 2008 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- Four 1.5L bottles of 2008 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- Two 5L bottles of 2008 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- Six bottles of 2005 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- Three 1.5L bottles of 2005 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- Two 3L bottles of 2005 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat
- One 5L bottle of 2005 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block Le Bon Climat

In December, we lost our beloved founder and “Chief Taster” Dick Denny. Many of you will fondly remember his feisty wit, mischievous humor, and his genuine passion for exceptional wine, great food, and great friends. Year in and year out, the Wine Auction succeeded in blending each of those passions together in support of the Museum and our programs.

Wine Auction friend, Eliza Olander, pulled these 19 bottles in various sizes from her cellar in honor of Dick Denny. Thank you, Eliza, for this spectacular tribute!

Until Jim Clendenen’s passing, Jim and Au Bon Climat were a part of the High Museum Atlanta Wine Auction beginning with the very first auction in 1993. Jim attended almost every year only missing when a bum knee sidelined him at home. Jim was a larger than life, globe-trotting winemaker who through the force of his flamboyant personality and the understated beauty of his wines helped put the Santa Barbara region on the map.

In 2005, Jim surprised us by announcing the naming of a block of his new vineyard for Marg and Dick Denny. Jim continued to offer wine from the famous Denny Block for many years at the Wine Auction. Jim made his wine in a style to achieve long life, and some of us are even hopeful that imbibing them may add to our longevity.

From the 2010 High Museum Atlanta Wine Auction:

“Selling three times to total $54,000 was a “Big Piano” from the auction’s longtime friend Jim Clendenen of Au Bon Climat wines. The lot included an etched 5L, a 3L, six magnums and 12 (750ml) bottles of 2008 Au Bon Climat Pinot Noir “Dick and Marg Denny” Block, Le Bon Climat Vineyard, Santa Maria Valley. – 2010.”

This lot from Eliza has even more bottles and the wines have aged longer in her cellar. No one knows or can estimate the value of this lot. Where else would you ever be able to get this?

Lot 19 Priceless (but somewhere north of $54,000!)
LOT 20

An Evening to Remember “The Past, Present, and Future – the Wine/Dinner/Music event of the year!”

Where: The Morningside-Lenox home of Atlanta Chef Kevin Rathbun and his wife Melissa

Date (one evening only): Saturday, Oct 21, 2023


Chef: Kevin Rathbun and team

Entertainment: Presented by Songwriters in Paradise and featuring an acoustic set by Kristian Bush, Patrick Davis, and David Ryan Harris.

This year’s Special Guest of Honor, Sam Lando is a genius when it comes to putting together spectacular auction lots. If you were one of the lucky ones who attended his November tasting event with the Braves at the top of the TK Elevator tower, you know just how fun and fabulous Sam’s auction lots can be.

For his extraordinary offering this year, up to 50 guests are invited to join Sam and friends along with Atlanta favorite and long-time Auction friend Kevin Rathbun for a memorable evening of wine, food, and music. The group will share their absolute best – from the past, present and future. Each of the participating wineries is good friends with Sam Lando and coincidentally, produce some of the best wines in their categories (Cabernets, Pinot Noirs, and Chardonnays).

CONTINUED...
Imagine if you will – it’s a perfect fall Saturday evening in Atlanta, **October 21, 2023**. Guests will be welcomed into Kevin and Melissa’s beautiful, modern, entertaining oasis where the cast of winery talent will present an hour-long tasting featuring their very best past, current, and future vintages (barrel samples).

As the tasting winds down, winemakers and guests will partake in a seated meal presented by Chef Kevin and his team to include favorite dishes from the past and some of his current favorites. After an incredible meal and copious amounts of wine in a divine setting, musicians Kristian Bush, Patrick Davis, and David Ryan Harris will take the stage for an intimate acoustic set. Organized by Songwriters in Paradise festival founder Patrick Davis (also a friend of Sam’s), there will be familiar songs from the past and current hits, too.

As gracious as they are with their time and donations to the Wine Auction, the Rathbuns don’t often make their home available for an event like this. About eight years ago, we offered something similar and for any who were there, it was EPIC. This will be too, trust us!

Bid HIGH for this incredible experience that is sure to wow every one of your senses!

**Lot 20**  
**Buy In: Starting at $5,000 per couple,**  
**limited to 25 couples, date specific**  
**Saturday, October 21, 2023**
The Wine Auction
Paddle Raise Is
Bigger Than Ever

Celebrating the 18th anniversary of the Paddle Raise

$1,968,512
(The amount the Paddle Raise has contributed to ART ACCESS PROGRAMS at the High since 2006)

$27
All it takes to give a student...
Free admission to the High Museum
Free transportation
Free teacher resources and materials for the classroom
Welcome Back coupon for each student, inviting them to bring their caretakers to the High

375,751
The number of students we’ve helped through ART ACCESS since 2006

“A museum experience can inspire a lifelong love of the arts. Studies show that more than 60% of recent visitors to cultural institutions attended these organizations as children. Help us ignite that spark!”

“The High Museum is pivotal in their visual and mental growth, expression, and curiosity triggered. Exposure to the arts can be inspiring as well as therapeutic for young minds. Delving into the expressive creativity of other individuals can spark curiosity about one’s own expression. Many of my students are hard on themselves and not very confident in their abilities or vision. I strive to develop their confidence and their willingness to give their endeavors their best effort.”

— Mia Montgomery,
Art Teacher, Hutchinson Elementary
LIVE AUCTION

THEOREM VINEYARDS

LOT 21

In Wine, There is Truth

• Ten seats at Theorem’s exclusive Table 21 Experience

The winning bidder will receive 10 seats to Theorem’s Table 21 Experience. Table 21 is an exclusive tasting experience pairing limited production, estate grown wines with the finest brunch-inspired dishes winery chef, Josh Mitchell, has to offer. Adding to the ambiance of this exceptional program is a lively musical performance to set just the right tone.

Theorem Vineyards is nestled on the northern slope of Diamond Mountain in Calistoga, approximately 1,100 feet above sea level. This breathtaking estate allows their wines to benefit from volcanic soil, minimal fog, ample sunlight, and cooling afternoon winds.

As seekers of the truth, Theorem strives to create wines that express the unique character of the site and soils in which they are grown. They are partial to wines made from mountain fruit which led them to the mountain estate vineyards they own in the Diamond Mountain and Moon Mountain District AVAs. Their philosophy aligns perfectly with the viewpoint of their winemaker, Thomas Rivers Brown, who has crafted Theorem wines since its founding in 2012. Thomas’s philosophy of letting the site dictate the way a wine is produced has made him one of Napa Valley’s most respected winemakers. His wines have earned the highest acclaim including more than twenty-five 100-point scores by Wine Advocate.

Restrictions: Seating is extremely limited. Table 21 is held the first Sunday of every month.

Lot 21 $10,000
HILL TOWN TOURS

LOT 22

Buongiorno, Toscana!

- Seven-nights in a private villa with four bedrooms/four bathrooms, and swimming pool in the Tuscan countryside near Cortona for eight people
- Transportation included all week with one airport pickup and one airport drop service included
- Fresh daily breakfast prepared in villa by a private chef
- Light daily house cleaner and midweek linen and towel change
- Full-day wine tour with lunch included in Montalcino area, discovering the king of Italian wine, Brunello
- Full-day wine tour with lunch included in Chianti region
- Full-day wine tour with lunch included in Montepulciano region
- Dinner and vertical wine tasting in villa with a chef preparing traditional Tuscan dishes and a sommelier pairing it with a fantastic vertical tasting
- Pizza in villa with private chef preparing pizza from scratch and sommelier pairing with bubbles
- Final cleaning and utilities included
- Travel assistance and concierge service

Discover ancient culture, magnificent art, delicious gastronomy and breathtaking landscapes, all in one place! Escape from the mundane and live the simple pleasures of Tuscany’s countryside. Your adventure will begin in the warm atmosphere of your charming villa, completely immersed in nature. Take the time to kick back and relax by the pool or in the garden. Soft rolling hills, lines of cypress trees, endless vineyards, manicured olive groves, cities of art, majestic castles, and a history that goes back over centuries all await you in Tuscany.

CONTINUED...
Get out to explore nearby hill towns and take in the incredible scenes of undulating hills, endless vineyards and vibrant colors. You will have the chance to visit and sample renowned wines of the area to see how they are made. Your free time can be spent on any number of activities, from bike rides to city tours to simply kicking back and relaxing at your home away from home, for an unforgettable Tuscan getaway!

Located south of Florence and Siena, the Montalcino area is mainly composed of Sangiovese vines that are used to make the DOC and DOCG Brunello wines. The Rosso di Montepulciano, with a shorter fermentation, is a lighter version. With a long aging process that produces a deep, smooth fruit driven wine, the Brunello wine, however, creates an explosion of delight to the palate.

With antique vinicultural traditions, there is no doubt that the Chianti region holds a famous position worldwide for both its impeccable, splendid surroundings and the excellence of its DOCG wines. With lively ruby tones, intense and smooth flavors a tour of this area and a visit to its renowned wineries can only be described as incredible.

You most definitely will want to explore the local vineyards and wine cellars in Montepulciano and Cortona. Cortona’s viticultural history dates back to the Etruscan times and has become important with its DOC awarded wines made from a variety of grape blends such as rich Sangiovese, Pinot Nero, Merlot, Cabernet Sauvignon and the most important of the area, Syrah. The Rosso di Montepulciano is a dry red that is more modern and less structured while Il Nobile di Montepulciano is most definitely the most important wine of this area.

Villas that are used for this experience may be found by scanning the QR codes:

Restrictions: There are no blackout dates. Winners must to take trip within 24 months from the day of the auction. The winners need to send three sets of preferred dates (weeks) and will be offered what villa is available. Winner cannot choose a specific villa.

Lot 22 $25,000
A Magnitude of Dedication

• One 1.5L magnum and two 750ml bottles each:
  o 2011 Dedication
  o 2012 Dedication
  o 2013 Dedication
  o 2014 Dedication
  o 2015 Dedication
  o 2016 Dedication

• ATV tour and lunch for four at Schweiger Vineyards

When Schweiger Vineyards first started in 1984, it was to fulfill Fred and Sally Schweiger's dream of growing grapes on property they had owned in Napa County for over twenty years. Back then, there was no “Spring Mountain District” and very few vineyards were established; the mountain was mostly dense forest. Over time, it would become a highly sought-after region, particularly for its Cabernet Sauvignon and Bordeaux style blends.

Until 1994, the Schweigers had just been growers. When one winery backed out of their contract, Fred and Sally decided to use their high-quality grapes to begin making their own wines under the Schweiger label with their son Andy, a graduate of UC Davis’s winemaking program, as their winemaker. He had been working in cellars around the valley for over six years to gain “real world” experience. Fred’s only instruction was, “Look, I know I grow great grapes, so just stick with 100% varietal, none of that Mickey Mouse blending you do at other wineries.” This turned out to be a good start as Andy began to produce world quality Cabernet Sauvignon and Merlot, yet his creative needs still longed for the fun of producing blends.

In the 2000s, this creative itch was conquered. Working together, Fred and Andy re-planted some of their acreage to Cabernet Franc and Malbec to create a blend they called Dedication. Freed from the shackles of varietal, Andy was free to create a “love letter to terroir.” Each vintage is blended to their experienced pallet of a lifetime’s dedication to growing grapes and making wine from the same property for four decades.

The successful winner of this lot will get to spend a day in the vineyard and winery with Fred and Andy experiencing their love for their land and what they’ve built followed by a barrel tasting and lunch. The winner will also receive a once in a lifetime six-year vertical of Dedication including one magnum and two 750ml of each vintage from 2011 to their current release, 2016! A total of six magnums and twelve 750ml bottles.

Restriction: Tour and lunch on mutually agreed date May-August 2023 or May-August 2024.

Lot 23 $7,500
PARTY WITH A PURPOSE
HIGH MUSEUM ATLANTA
WINE AUCTION
Explore California’s San Luis Obispo Coast

- Two rooms for two nights for two couples at the Dolphin Bay Spa and Resort in Pismo Beach, California
- Dinner for two couples hosted by Brian Talley at Ember Restaurant in Arroyo Grande, featuring a selection of wines from the Talley Vineyards library
- A vineyard tour and tasting with a visit to each of Talley Vineyards’ acclaimed vineyards in the San Luis Obispo Coast region
- One 1.5L bottle each of 2020 Rosemary’s Chardonnay and 2020 Rosemary’s Pinot Noir signed by Brian Talley

Explore California’s coolest and most exciting American Viticultural Area (AVA), the San Luis Obispo Coast, with one of the true pioneers of the region, Brian Talley. The San Luis Obispo Coast viticultural area was approved in March 2022 by the federal government and is recognized to have the coolest climate of any AVA in the state of California, making it ideally suited to produce world-class Pinot Noir and Chardonnay. Brian Talley is a third-generation farmer and winegrower, born and raised in the town of Arroyo Grande, California. Brian has led his family’s winegrowing estate since 1991. Since that time, Talley Vineyards has come to be recognized as one of California’s leading producers of estate grown Chardonnay and Pinot Noir.

The winning bidder will receive two magnums of Talley Vineyards most acclaimed wine, one Chardonnay and one Pinot Noir, each from Rosemary’s Vineyard and signed by Brian Talley. During a mutually agreed upon date, two couples will travel to the San Luis Obispo Coast region where they will be hosted for an extensive touring and tasting with Brian. The two couples will enjoy luxury lodging at the stunning Dolphin Bay Spa and Resort for two nights. Set along the California Coastline, this hotel offers stylish, contemporary accommodations, unparalleled service, and stunning ocean views. Two couples will enjoy dinner at Ember, the most acclaimed restaurant of the San Luis Obispo Coast region. Ember serves Italian-inspired California cuisine by woodfire grill creating the ideal environment to experience Central Coast food and wine.

This is the perfect package for wander lusting wine lovers with a desire for discovery and a keen sense of adventure.

Lot 24 $7,500
Party Big with Jarvis – Far and Near!

- Tour and tasting for six guests at the Jarvis Estate winery in Napa, CA
- Catered lunch for six guests at the Jarvis Estate Lake House
- Four 1.5L bottles of Jarvis Estate’s flagship Cabernet Sauvignon (vintages 2009, 2014, 2015, 2016)
- Two 1.5L bottles of Lake William red blend (vintages 2015 and 2016)
- One 6L bottle of Jarvis Estate 2012 Reserve Cabernet Sauvignon
- One varietal sampler twelve-pack of 375ml Jarvis Estate wines
- Jarvis tasting event for twenty of your guests with hors d’oeuvres, hosted at Vine Vault in Atlanta

Jarvis Estate and Vine Vault Atlanta have curated an experience that will help you infuse your upcoming celebrations with elegance and luxury.

Twelve hundred feet above the city of Napa, in the mountains bordering the valley’s east side sits Jarvis Estate, the world’s first entirely subterranean winery. William and Leticia Jarvis bought the property with the vision of producing world-class wines and planted their first vines in 1986. Founding Winemaker Dimitri Tchelistcheff, son of Napa legend André Tchelistcheff, worked closely with the family to establish a unique winemaking philosophy and style. Today their tightly allocated, small-lot wines are highly coveted among Napa collectors.

When you win this incredible lot, you will plan a trip to Napa and make your way to the gorgeous Jarvis Estate for a remarkable experience that includes a private special tour and tasting for six and a catered lunch at the Lake House.

For your cellar, you will receive several big bottles to share with friends or save for a special occasion. These large format bottles include one 6L bottle of 2012 Reserve Cabernet Sauvignon along with six magnums of Jarvis wines including four Cabernet Sauvignon magnums (featuring their 2009, 2014, 2015, and 2016 vintages) and two Lake William red blend magnums (2015 and 2016 vintages). Finally, this lot includes a twelve-pack of 375ml half-bottles to allow you to sample broadly from Jarvis Estate’s exceptional portfolio.

In addition to the visit at the amazing Jarvis Estate, bring twenty of your friends to nearby Vine Vault in Atlanta to enjoy an evening of Jarvis Estate wines paired with heavy hors d’oeuvres in Vine Vault’s beautiful Imperial wine room. Vine Vault is changing the paradigm of superior wine services with self-service and full-service storage, refrigerated wine delivery, wine collection moving, and terrific wine experiences.

Restrictions: The date selected for the auction lot tasting at Vine Vault must be mutually agreeable to the winning bidder, Jarvis Estate, and Vine Vault. Expires September 30, 2024.
A Tale of Two Mountains

A Spectacular Three-day, High-Elevation Adventure with Lasseter Family Winery and Three Sticks Wines!

- Three-day, three-night stay at Lasseter’s private mountain top guest estate for four people
- Tour and tasting at Lasseter Family Winery
- Private culinary Chardonnay and Pinot Noir experience amidst the eclectic art at Three Sticks’ historic Adobe
- Dine at Layla, Mediterranean fine dining, at MacArthur Place Luxury Hotel in Sonoma
- Behind-the-scenes tour of Lasseter’s private train station, pub, and rare auto collection
- Train ride on Lasseter’s narrow-gauge railroad through the vineyards, followed by dinner on property prepared by their personal chef

You and three friends will enjoy a culinary wine adventure through Sonoma Valley, with excursions through the dramatic high-elevation estate vineyards of Lasseter Family Winery and Three Sticks Wines on Moon Mountain and Sonoma Mountain.

Stay at the Lasseter’s spacious private guest estate high atop Moon Mountain with its stunning panoramic views. Tour and taste at Lasseter Family Winery just below in Sonoma Valley, nestled among organically farmed estate Bordeaux, Rhône, and ancient Zinfandel vines.

Savor a private culinary Chardonnay and Pinot Noir experience amidst the eclectic art at Three Sticks’ historic Adobe just off Sonoma’s quaint town square. Visit One Sky Vineyard, the highest in the Sonoma Mountain AVA, hosted by Rob Harris, Director of Vineyards.

Dine at Layla, Mediterranean fine dining, at MacArthur Place Luxury Hotel in Sonoma.

The grand finale for your adventure will be an afternoon and evening with John and Nancy Lasseter. A behind-the-scenes tour of their private train station, pub, and rare auto collection, will include a train ride on their narrow-gauge railroad through the vineyards, followed by dinner on property prepared by their personal chef! THIS EXPERIENCE IS NOT ACCESSIBLE TO THE PUBLIC AT ANY PRICE!

Each day will be curated to delight you with the spectacular beauty and flavors of the region, while leaving you time to explore on your own.

Bid HIGH and do not miss out on this unique experience!

Restrictions: Airfare and ground transportation not included. Redeemable on mutually agreed dates. All guests must be at least 21 years of age. Redeemable for four people on mutually agreed dates.

Lot 26 $15,000
The Palmaz Vineyards Experience in Napa and In Your Locale

- Tour of the 18-story winery caves and lunch at the Palmaz Family Table—a five-course food and wine lunch hosted by an estate ambassador for six people
- An intimate Palmaz Vineyards Cabernet Perspective tasting for 12 of your closest collecting friends in your locale
- One 6L of hand etched Palmaz Estate Cabernet Sauvignon bottle from the acclaimed 2019 vintage

Two generations of the Palmaz family have sought to bring innovation and invention to the ancient art of making wine. Their background in the sciences, passion for living life to the fullest and years of backbreaking work have resulted in a unique winery situated inside an 18-story cave that combines cutting-edge technology with a respect for winemaking tradition.

The Napa experience will include a tour of the intricate winery caves that overlook the 60 acres of estate vineyards where the fusion of tradition and technology is demonstrated each harvest year. The tour will be followed by an elegant five-course paired lunch hosted by a Palmaz family member featuring seasonal farm-to-table fare from the estate gardens with wines from their library and current vintages.

The Cabernet Perspective tasting for up to 12 collecting enthusiasts will be in your locale (U.S. only please!) and is your exclusive event with a portfolio of Palmaz Estate wines. It can take place at your home, restaurant, or a private club. Palmaz will contribute the acclaimed Palmaz Napa Valley wines and a host from the winery estate to lead guests through a tasting of wines and provide detailed information about the Palmaz family and estate heritage. The winning bidder will provide their chosen location with food pairings that reflect the appreciation of Palmaz Vineyards and the family’s passion for living.

Restrictions: Palmaz Napa winery experience to be scheduled on a mutually agreeable date. Palmaz Perspective tasting in winning bidder’s locale to be hosted on a mutually agreeable date with Palmaz Vineyard covering winery principal’s travel expenses and wine donation. Remaining food and venue expenses covered by winning bidder. Must take place in the U.S.

Lot 27 $6,500
LOT 28

Repris Wines: Over The Moon In Sonoma Valley

Get ready to explore the wines of Repris and the land that nurtures them - their Moon Mountain Vineyard Estate. Your two days in Sonoma includes visits to their esteemed neighbors—Kamen Wines, B Wise Vineyard, and Stone Edge Farm Estate Vineyards & Winery—all premiere wineries of the Moon Mountain District AVA. This experience is for a group of six people.

- Cave and Vineyard Experience and tasting at Repris Wines
- Private multi-course lunch and wine pairing at Repris Wines prepared by Repris Executive Chef Tim Hammack.
- Distinctive Destinations luxury transportation in a Cadillac Escalade included for winery experiences and lunches
- Vineyard experience and tasting at Kamen Estate Wines
- Silver Cloud Vineyard Experience at Stone Edge Farm Vineyards and Winery
- Lunch at El Dorado Kitchen on the historic Sonoma Plaza
- Estate Cave Experience at B Wise Vineyards
- Winemaker signed case of 12 bottles from Repris Wines. These wines are some of the most coveted Member-Only wines:
  - 2019 Repris Cabernet Sauvignon, Heritage Clones
  - 2018 Repris E-S-P Cabernet Sauvignon
  - 2015 Repris Left Bank (Bordeaux Blend)
  - 2016 Repris Left Bank (Bordeaux Blend)
  - 2017 Repris Left Bank (Bordeaux Blend)
  - 2016 Repris Right Bank (Bordeaux Blend)
  - 2017 Repris Right Bank (Bordeaux Blend)
  - 2018 Repris Right Bank (Bordeaux Blend)
  - 2019 Repris Cabernet Franc
  - 2018 Repris Petit Verdot
  - 2018 Repris Malbec
  - 2020 Repris Sauvignon Blanc
- Two bottles of wine from the Moon Mountain Vineyard Cellar. Enjoy selections from the owner’s personal collection from the 1980s and 1990s when the property was known as Carmenet and Moon Mountain Winery. These bottles have been carefully stored for the last 20+ years.

CONTINUED...
Repris
An hour north of the Golden Gate Bridge lies a spectacular historic vineyard known only to a few. You won’t see any signs for it as you pass through the town of Sonoma. The Estate, Moon Mountain Vineyard, sits high above the valley floor and is dedicated to crafting wines of place and purpose, representing the distinctiveness and charm of this special property. Repris winemaker, Erich Bradley, crafts balanced, elegant Bordeaux- and Rhône-style wines which capture the soul of Moon Mountain Vineyard. The wines are only available direct from the winery; most are offered exclusively to their members.

The Moon Mountain District AVA
The Moon Mountain District is a horizontal swath of mountainous terrain totaling 17,633 acres, with 2,000 acres dedicated to vineyard production. The area resides within the larger Sonoma Valley AVA, which is within the vast North Coast AVA. The Repris team spearheaded efforts for the formation of the Moon Mountain District AVA which secured official status in 2013. This AVA recognizes the distinctive micro-climate, volcanic soils and history of this mountainous region, and paves the way for broader recognition of Moon Mountain District as world-class winegrowing terroir.

Located on the Sonoma County side of the Mayacamas Mountains, the AVA descends from the tallest ridge peaks at an elevation of 2,200 feet, down the mountain slopes to an elevation of roughly 400 feet. The District’s western boundary rises above the towns of Kenwood and Glen Ellen and continues southeastward just above the city of Sonoma and reaches toward Carneros.

Curated Lunch by Repris Executive Chef Tim Hammack
Born and raised in Napa Valley, Tim combines his Michelin star restaurant training with a commitment to the community’s sustainable bounty, from the Pacific Ocean to local farms and gardens. Not only that, he’s also truly in sync with Repris winemaker Erich Bradley’s old world winemaking inspiration, having forged and refined his culinary style during his travels across Europe. Working with Erich, Tim will create a multi-course menu designed around a selection of Repris’ most exclusive wines.

Kamen Estate
Kamen Estate Wines is owned by screenwriter Robert Mark Kamen, author of such seminal films as The Karate Kid, Taps, The Transporter, Taken, and The Fifth Element. In 1980, he found inspiration in 280 acres on the southwestern slopes of the Mayacamas Mountain Range in Sonoma. This rocky, steep terrain was formed by ancient volcanic activity and rests in the elevated southwestern slopes of Mt. Veeder. It was one of the first certified organic vineyards in California.

B-Wise
B Wise Vineyards is about the pursuit of excellence in winemaking. Their mission is to produce authentic, graceful, memorable wines. Their 100-acre estate vineyard is perched in the western Mayacamas foothills in the beautiful Sonoma Valley. They are known for their Cabernet Sauvignon and also produce small lots of Syrah, Pinot Noir and red wine blends.

Stone Edge Farm
Stone Edge Farm Estate Vineyards & Winery crafts first-growth-quality Bordeaux-style wines from organically grown grapes in keeping with the highest environmental standards. Due to their modest production, Stone Edge Farm wines are sold exclusively to their Collectors Cellar Members and Mailing List Customers. Their wines are available winery direct only and are not distributed.

El Dorado Kitchen
El Dorado Kitchen serves award-winning cuisine crafted with local, seasonal ingredients from Executive Chef Armando Navarro. The restaurant is open daily for breakfast, lunch, and dinner and on Sunday for brunch.

Restrictions: Mutually agreed upon redemption of this experience between winning bidders and Repris Wines through 2024.

Lot 28 $7,500
Bonjour from Sonoma

- Private VIP multi-course lunch with pairing at the Vérité Estate for four guests
- Two bottles of each 2008 vintage blend (La Muse, La Joie, Le Desir)
- Two bottles of each 2018 vintage blend (La Muse, La Joie, Le Desir)

Vérité was founded in 1998 as a partnership between French winemaker, Pierre Seillan, and American wine visionary, Jess Jackson. The wines of Vérité embody the timeless traditions of France and the limitless possibilities of Sonoma County, California – one of the most diverse grape-growing regions in the world. Pierre’s philosophy is centered around “le droit du sol,” or “the right of the soil.” He believes wines should express the unfettered voice of the terroir and pursues a holistic and innovative approach to site selection, vineyard design, farming, vinification, barrel selection, blending, and bottling. Pierre utilizes a mosaic of more than 50 small, hillside estate vineyard parcels across four Sonoma appellations to create the Vérité wines, carefully tailoring his winemaking techniques and oak selection to the character of each parcel. This diversity of site yields a range of unique wine profiles from which builds the architecture of the final three Bordeaux-style Vérité blends: La Muse, La Joie, and Le Desir. Over the last twenty years, Vérité wines have garnered seventeen 100-point scores from Robert Parker. Vérité wines are limited production, built for longevity, and crafted with purpose and integrity.

If enjoying a private VIP multi-course wine pairing lunch at the Vérité Estate wasn’t enough, the lucky winner will also get to take home two bottles of each 2008 vintage blend and two bottles of each 2018 vintage blend – twelve bottles total. The 2008 vintage blend offers a balance in acidity, fruit, body, and alcohol. 2018 surely belongs in the ranks of top California vintages from the past two decades. The vintage was marked by ideal weather conditions from budbreak to harvest, which yielded balanced, layered, and structured wines that will age for decades.

Vérité is delighted to introduce these wines to your cellar.

Restrictions: Valid through December 31, 2024. Must be at least 21 years of age. Lot may not be split or used differently than described.

Lot 29 $8,750
Enjoy ZD Wines' Exclusive Offerings and a Getaway in Rutherford, CA

- Three bottles of 50th Anniversary Reserve Cuvée
- Six bottles of 2021 Reserve Chardonnay, Carneros wood box
- Six bottles of 2021 Founder’s Reserve Pinot Noir, Carneros
- Three bottles of Rosa Lee Sweet Whim
- Private tour, tasting, and lunch for up to six guests at ZD Wines in Rutherford, CA

The deLeuze family and team of ZD Wines are celebrating 55 years of winemaking. Gather your friends and family to enjoy these fabulous limited production offerings from ZD Wines. Start your festivities with the 50th Anniversary Reserve Cuvée sparkling wine produced from ZD’s Carneros Estate Pinot Noir and Chardonnay; hand-riddled and less than 400 cases produced.

Set the table and share new releases of ZD’s Carneros Reserve Chardonnay and Founder’s Reserve Pinot Noir, produced exclusively from ZD’s Carneros Estate and is a commemorative wine honoring Founder Norman deLeuze. Bring out the showstopper for the main attraction of their pinnacle solera-style wine of Abacus 24th Bottling (1992-2021) celebrating 30 vintages in one bottle of the Reserve Cabernet Sauvignon and finish with Rosa Lee Sweet Whim, ZD’s port style wine with something sweet or a delightful cheeseboard. The varietals included in this offering encourages creative pairings of different varietals and foods.

Book your trip to Napa Valley and join ZD Wines at their recently renovated winery in Rutherford, CA, for a private tour and tasting followed by lunch featuring their Reserve and Library Wines. Menu prepared by Winery Chef Jill deLeuze Billeci, third generation and partner of ZD Wines.

ZD Wines is a 30th year friend of the Wine Auction. Salut!

Restrictions: Airfare, accommodations, and transportation not included; mutually agreeable date before March 2024.

Lot 30 $5,000
the big feel good that does good

HIGH MUSEUM ATLANTA WINE AUCTION
**LOT 31**

Luxury Experiences for All the Senses

- One suite for a total of three nights for two guests at Vik Chile located in Millahue, Chile
- A tour and tasting at VIK Winery

We welcome winemaker Cristián Vallejo back to the Wine Auction!

In 2004, Alex and Carrie Vik set out with the audacious goal of making one of the world’s best wines. After a two-year scientific search, they found the best terroir in South America in Millahue (Cachapoal Valley) of Chile. VIK’s terroir offers a majestic and natural landscape composed of 12 valleys, each one with its own micro-climate, distinct exposures, all within a wind-tunnel cooled by Pacific coastal breezes and winds from high up in the Andes Mountains that provide VIK with enormous complexity and exceptional variety.

Located about two hours south of Santiago, Vik Chile is an art filled, 22-suite avant-garde retreat and wine spa located on the VIK vineyard. The vineyard retreat is perched on a hilltop above a lake at the center of this spectacular 11,000-acre vineyard with panoramic 360-degree views of the vines, multiple valleys, hills, forests, lakes, and mountains up to 1,000 meters with the majestic Andes Mountains in the distance. Their luxurious, original rooms invite you to rest and indulge all your senses in a one-of-a kind experience – each room designed by a different artist.

You will also get the opportunity to tour the 11,000-acre VIK vineyard and winery to see first-hand how their philosophy of holistic viticulture is employed in the fields and their vinicultural process is utilized in the winery. Guests will then do a wine tasting of VIK’s exceptional wines. Ask about their on-site barrel toasting project, Barroir, while you are there.

The pictures don’t do justice for this amazing retreat. Just ask any Wine Auction Benefactor who has visited in the past.

*Restrictions: Travel must be completed before April 30, 2024, at a mutually convenient time with blackout dates of December 10, 2023 – February 28, 2024, Carnival, Easter Holidays, and during yearly maintenance. Non-transferable.*

**Lot 31**  
$5,000 but worth oh so much more!
LOT 32

Experience Atelier Melka for Six Guests!

Wines Include:

- Lithology: One 1.5L 2019 Beckstoffer To Kalon Cabernet Sauvignon
- Parallel Napa Valley: One 3L 2007 Napa Valley Cabernet Sauvignon
- Skipstone Estate: One 1.5L 2019 Oliver’s Blend
- Sosie Wines: Mixed case of the first vintage produced by Atelier Melka for Sosie Wines
- Westwood Estate Wines: One 1.5L 2019 Founder’s Reserve Estate Pinot Noir
- Zakin Estate: One 1.5L 2017 Estate Cabernet Sauvignon

Experiences Include:

- Lithology: Private tasting of current release Lithology wines for up to six guests
- Parallel Napa Valley: Private lunch and wine tasting of Parallel Wines at Brasswood Estate for six guests
- Skipstone: Private tasting for six guests at the Skipstone Estate
- Westwood Estate Wines: Enjoy a personalized wine-paired lunch for up to six guests featuring seasonal ingredients and a selection of their most sought after wines. Each course has been meticulously designed to highlight the beauty of their wine and delight the senses.
- Sosie Wines: Private tasting for six guests of current releases and barrel samples hosted by the owner of Sosie Wines at the crush facility, Sugarloaf Crush, in Sonoma
- Zakin Estate: Private tasting with owners at their personal residence on the site of the Zakin Vineyards. Seven wine vertical of Zakin for six guests with charcuterie.

About the Vintners:

Atelier Melka is a distinctive wine consulting company lead by world-renowned winemaker Philippe Melka who specializes in small production, handcrafted high end wines working collaboratively with the owners of family wineries. This lot is a collection of six of the finest wineries in California whose wines are made by Atelier Melka.

LITHOLOGY was born when vintner and entrepreneur Alejandro Bulgheroni came to Napa Valley in 2010 to create a classic Cabernet Sauvignon of uncompromising quality from the finest vineyard sites. Referring to the source composition and physical characteristics of rock, Lithology speaks to their singular quest to produce wines that capture pure expressions of exceptional terroirs in Napa Valley. To this end, they source fruit from their home estate in St. Helena and select vineyards within Napa Valley, including legendary Beckstoffer properties such as To Kalon, Dr. Crane, and Las Piedras. Lithology’s limited production wines are crafted with unsurpassed skill by their winemaker Matt Sands, celebrated winemaker Philippe Melka, and master enologist Michel Rolland.
PARALLEL NAPA VALLEY, often referred to affectionately as “the ski wine,” was founded in 1999 by four couples from Park City, Utah. A boutique brand producing less than 700 cases annually, Parallel Napa Valley has worked from the very beginning with rockstar winemaker, Philippe Melka. Now custom-crushed, cave barrel-aged and bottled at Brasswood in St. Helena, CA, Parallel Napa Valley hosts private, tasting experiences by appointment only. Ski (or drive) right up to the “lodge” at the Brasswood Restaurant and enjoy a multi-course, hand-selected wine and lunch pairing with their General Manager, newest Partner, and CIA Chef and Wine-Trained Host. Enjoy their three highly rated current releases: Russian River Chardonnay, Napa Valley Cabernet Sauvignon, and “Black Diamond” Reserve Napa Valley Cabernet Sauvignon along with one special pour from their Library Collection. Your host has made a special selection of dishes from the Brasswood Restaurant that perfectly pair with these stunning Philippe Melka wines.

SKIPSTONE ESTATE is tucked between two stunning hillside in the mountains above Alexander Valley. Skipstone aspires to perfection in every aspect of their wine growing and estate farming. Uncompromising in the standards of sustainability and treatment of the land, they are committed to nurturing the precious resource that is their 200-acre estate. Blessed by nature, listening intently to the terroir of their vineyards, and in turn, their wines speak eloquently of their origin.

SOSIE WINES was founded in 2015 by husband and wife team Scott MacFiggen and Regina Bustamante. Sosie, pronounced So-zee, is French for “look-alike”. They chose the name because it reflects their winemaking style and aspirations. They take an old-world approach to winemaking - in practice this means as little intervention as possible - and strive to achieve the balance and finesse so loved in French wines. In 2021 they started working with famed French winemaker Philippe Melka (Atelier Melka). As a contribution to this auction, they are offering early access to the first collection of wines produced through this partnership!

Beginning with the cleanest organic and sustainably farmed grapes coupled with the best winemakers in the world, wielding the best equipment available, WESTWOOD ESTATE WINES are meant to elevate the important moments in your life. Expressive, elegant, and textured, their wines are unmistakably California, but are crafted for those who appreciate an elevated experience. Reflecting two decades of work and planning, Westwood’s voice is decidedly unique - as unique as their 33 acres in the Annadel Gap, Sonoma.

In 1998, ZAKIN ESTATE started with 150 acres of pristine land, large areas of which were ideally suited to the cultivation of Cabernet grapes. Owners, Jan and Jonathan Zakin, together with famed architect Stanley Saitowitz, set out to realize their dream of a vineyard estate 1,400 ft above Napa Valley on Howell Mountain.

From the moment you arrive at Zakin Estates you are struck by the beauty and stunning views that distinguish this property where house and vineyards blend in seamless harmony. With only four acres planted in Cabernet Sauvignon and Cabernet Franc grapes, renowned winemaker Phillipe Melka crafts some of the finest Cabernets produced in the Napa Valley. Truly an “under the radar gem”—Antonio Galloni, Vinus 2022. Jan and Jon have realized their vision of creating wines that reflect the beauty and subtlety of their environment while being distinctive in character and style.

Napa Valley Private Tours will provide an eight-hour private wine tour for six guests that includes transportation in a luxury SUV and a knowledgeable wine guide.

Restrictions: Mutually agreed date before March 25, 2024. Napa Valley Private Tours does not include gratuity.

Lot 32 $11,500
LOT 33

A Day with Sangiacomo Family Wines and Tongue Dancer Wines for Eight Guests

• “Behind the Scenes” winemaker tour and barrel tasting at Grapewagon Custom Crush, Healdsburg, CA
• Private wine tasting of Tongue Dancer Wines
• Catered lunch with James and Kerry MacPhail of Tongue Dancer Wines
• “Learn to be a farmer” vineyard immersion with Steve Sangiacomo
• Private VIP wine tasting at Sangiacomo Home Ranch in Sonoma
• Dinner in Sonoma with your hosts at a Sangiacomo family-favorite restaurant
• Transportation included for the day with California Wines Tours
• Four 1.5L bottles:
  o 2019 Sonoma Coast Pinot Noir, Sangiacomo Family Wines
  o 2020 Green Acres Vineyard Chardonnay, Sangiacomo Family Wines
  o 2020 Sonoma Coast Pinot Noir, Tongue Dancer Wines
  o 2020 Bacigalupi Vineyard Chardonnay, Tongue Dancer Wines

Sangiacomo wines are crafted to focus on their passion for the region and ability to produce wines of complexity, freshness and a pure sense of terroir. Their inspiration is born from a pursuit to make the very finest wines and honor their family heritage while creating opportunity and continuing Sangiacomo’s legacy for the next generation. Sangiacomo farms over 1,600 acres of Pinot Noir and Chardonnay in fifteen different vineyards located in four American Viticultural Areas: Carneros, Sonoma Coast, Petaluma Gap and Sonoma Valley. Additionally, they farm Cabernet Sauvignon in Oakville, Napa Valley.

James MacPhail, winemaker and owner of Tongue Dancer Wines, has come to love and appreciate the subtle nuances such as texture, weight and movement that the grape imparts in the glass and on the palate. This combined with Russian River Valley and Sonoma Coast fruit from various well-known vineyards, has made something they think is pretty magical and easy to drink.

Sangiacomo Family Wines and Tongue Dancer Wines will invite eight guests to spend a one-of-a-kind day with them. Guests will enjoy a “behind the scenes” winemaker tour and barrel tasting with James MacPhail, winemaker for both wineries at Grapewagon Custom Crush in Healdsburg. Everyone will also partake in a private wine tasting of Tongue Dancer Wines followed by a catered lunch with James and Kerry MacPhail.

Steve Sangiacomo will take everyone on a “learn to be a farmer” vineyard immersion. Steve is a third-generation partner at Sangiacomo Family Vineyards. His family has been farming in Sonoma since 1927. He grew up on the ranch and began learning the ropes from his father and extended family at a young age. Guests will get a private VIP wine tasting at Sangiacomo Home Ranch and enjoy a delicious dinner in Sonoma with your hosts at a Sangiacomo family-favorite restaurant.

To make this auction lot even more special, both wineries are giving two magnum bottles (a total of four). Sangiacomo Family Wines is gifting a 2019 Sonoma Coast Pinot Noir and a 2020 Green Acres Vineyard Chardonnay. Tongue Dancer Wines is gifting a 2020 Sonoma Coast Pinot Noir and a 2020 Bacigalupi Vineyard Chardonnay.

Don’t pass on these fantastic wineries.

Lot 33 $10,000
Enjoy JUSTIN’s Exceptional Wines and a Weekend Getaway for Two People

- Round-trip airfare for two to Paso Robles, CA, (from within the continental U.S.), and private ground transportation while on the Central Coast
- Two-night stay for two at the JUST Inn, JUSTIN’s luxurious on-property accommodations
- Private on-property tour led by a JUSTIN wine guide followed by a library tasting in their private Hidden Cellar room
- In-room couple’s massage
- Private dinner for two at their MICHELIN-starred restaurant led by Executive Chef Rachel Haggstrom
- Gourmet wine and chocolate pairing for two at JUSTIN’s Downtown Tasting Room
- Complimentary, one-year JUSTIN Wine Society Membership (two shipments of six bottles) JUSTIN’s Exceptional Wine Set - two bottles (750ml) of each of the following:
  - 2019 ISOSCELES
  - 2018 JUSTIFICATION
  - 2019 JUSTIN Cabernet Sauvignon
  - 2021 JUSTIN Sauvignon Blanc
  - 2021 JUSTIN Rosé

Located in Paso Robles, JUSTIN Vineyards & Winery was founded in 1981 and is known for crafting world-class wines using Bordeaux grape varieties including the iconic ISOSCELES blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. The vineyard estate features a Tasting Room, luxury five-star accommodations at the JUST Inn, and a MICHELIN-starred restaurant – making it one of few wineries on the Central Coast to offer all three options. In September 2018, a new, second location, JUSTIN Downtown, opened, introducing an expansive wine-tasting bar, lounge, and a full dining room that’s situated prominently on the square along Downtown City Park in the heart of Paso Robles. In addition to its stellar hospitality, JUSTIN consistently receives top honors around the world, establishing itself as a leader in new-world Bordeaux-style winemaking.

During this weekend getaway, you and a guest will be treated to private ground transportation throughout the region. Enjoy the elegance, style, and natural beauty of the Central Coast while staying in one of the JUST Inn’s three luxurious on-property suites. The lucky winners of this multi-day retreat will enjoy a private vineyard tour with a JUSTIN wine guide and an exclusive guided library tasting in the Hidden Cellar tasting room. End the day with a relaxing in-room couples massage before sitting down to a multicourse meal at their MICHELIN-starred restaurant led by JUSTIN’s Executive Chef Rachel Haggstrom.

Explore all that Paso Robles has to offer with a day on the town. Grab lunch and wander the quaint streets of downtown, before heading to the JUSTIN Downtown tasting room for a decadent chocolate and wine pairing experience featuring JUSTIN’s handmade chocolate truffles. End the evening with a relaxing bottle of wine overlooking the JUSTIN estate vineyards as you watch the sun set on an amazing getaway. As a memorable keepsake, enjoy a year-long complimentary JUSTIN wine club membership.

Restrictions: Mutually agreeable dates and travel rates. Expires March 20, 2024. Connect with JUSTIN representative on further terms and conditions.

Lot 34 $5,000
Knights Bridge Experience for Six Guests

- Two-night stay at the Bailey Vineyard House for six guests
- One 1.5L 2016 Knights Bridge Cabernet Sauvignon
- Dinner with Knights Bridge proprietors Kelley and Jim Bailey

In 2006, several close-knit family members discovered 50 acres of hillside vineyards in Knights Valley, the perfect spot to produce exceptional Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. Knights Bridge vineyard is nestled on the pristine west side of Knights Valley, the warmest appellation in Sonoma County. It was here that the family decided to create Knights Bridge Winery with the singular goal of producing world-class wines. Joining their quest is a group of talented professionals, all striving together in the pursuit of excellence from sustainable farming methods and small lot wine production to unique tasting experiences. Knights Bridge Winery is guided by a deep respect for nature, a passion for fine wines, and a dedication to family and friends.

The winning bidder will take home a magnum of 2016 Knights Bridge Cabernet Sauvignon and then invite wine-loving friends to enjoy a weekend in wine country at the beautiful Bailey Vineyard House. During the stay, guests will immerse themselves in the vineyard, guided by a member of the Knights Bridge winemaking team, and then explore the new state-of-the-art production facility and grand barrel cave prior to being seated for an intimate, guided tasting experience in the art-filled tasting salon. Afterwards, guests will enjoy a multi-course dinner in the wine cellar at the private residence of proprietors Kelley and Jim Bailey, with wines guided by a member of their winemaking team. The menu will highlight fresh, seasonal, and local ingredients prepared by their private chef, paired with library vintages of Knights Bridge wines. The winning bidder is invited to enjoy a place of retreat and respite with natural spaces and to discover a vineyard that is truly a hidden gem.

Restrictions: Mutually agreeable date; dependent upon county public health guidelines for COVID-19; transportation not included; expires one year from auction.

Lot 35 $9,500
Lot 36 $6,500
Dr. Revana’s Oregon Wine Country Adventure

- Three nights for two couples at Alexana Estate Vineyard in Oregon
- Concierge services to assist in personalizing additional winery visits and dinner reservations
- Opportunity to bypass waiting list for highest level of membership
- Tour and tasting at Alexana Estate
- Wine tasting in your home for 12 guests total

The winning bidder(s) will enjoy this once-in-a-lifetime Oregon Wine Country Experience that includes three nights’ accommodations for two lucky couples at Alexana Estate in the heart of Oregon’s Willamette Valley - the Dundee Hills.

Take in the breathtaking views from Dr. Revana’s luxurious winery penthouse suite perched above the famed 55-acre Alexana Estate Vineyard. Accommodations include two ensuite rooms with spa-inspired bathrooms, queen beds, a shared sunset balcony, full use of the furnished living room, kitchen, and outdoor patio with a spectacular view of the Willamette Valley.

In addition to lodging at their beautiful wine-country retreat, you will have access to the Willamette Valley’s top concierge services during your visit to assist in personalizing your additional winery visits, dinner reservations and local highlights. Winners will also receive the opportunity to bypass the waiting list for their highest level of membership.

Your first day of activities will be pre-arranged for you beginning with an estate educator for a private vineyard tour (weather permitting). After the vineyard tour, you will be whisked away by their winemaker, Tresider Burns, to go behind the scenes in their three-story gravity-flow winery for a personalized tour followed by an exclusive tasting featuring wines from Alexana’s award winning Revana Estate Vineyard.

Following your Oregon Wine Country Experience, a member of the Revana Team will travel to your home with a selection of special wines for a memorable evening for you and your closest friends, 12 guests total. Their team member will guide you through the story of their global portfolio of award-winning estate vineyards that have produced each of the outstanding wines you will enjoy throughout the evening.

Restrictions: Accommodations are subject to availability and must be reserved 3-4 months in advance. Expires April 2024.

Lot 37 $13,500
HIGH Style with Fairchild

- Private lunch tasting for six guests with Proprietor Lawrence D. Fairchild at the House of Perrarus
- One 1.5L 2017 Stones No. 1
- One 1.5L 2018 Stones No. 2
- One 1.5L 2019 Stones No. 3

Lawrence Fairchild is anything but a common man. A stand-out. Unexpected.

Inspired by the greatest wines in the world, along with the design, branding and quality of luxury goods, Lawrence Fairchild combines extreme, never-before-seen detail and modern-art influences to create the most-collectable wine bottles in the world: Stones Wine and Perrarus. Each creation of Stones fuses Fairchild’s passion for the abstract with highly rated wines to produce rare vessels that transcend the vintage inside: the “Hermès of wine.”

Rocking vintage Valentino and David Yurman while he takes his clients to the most coveted wine plots in Napa, Lawrence references inspiration from fashion houses and world-renown artists for the brand’s direction. In his Napa Valley home, you will find the likes of Alexander McQueen, Lanvin, and Dior hanging in his closet while his personal collection of covetable art lines the walls.

As winning bidder, you will receive one magnum each of:

2017 Stones No. 1 - 96 points
Coming from the Perrarus Block 1 Saint Helena, the 2017 Cabernet Sauvignon Stones No. 1 is all Cabernet Sauvignon brought up in new French oak. It has a textbook bouquet from this site of ripe red and black fruits, dried flowers, loamy earth, flowery incense, and spice box with just a hint of chocolate earth. Rich, full-bodied, and incredibly elegant, it’s gorgeously balanced with no hard edges and a great finish.

2018 Stones No. 2 - 99 points
From a site on Pritchard Hill, yet from a different parcel than Stones No. 1, the 2018 Cabernet Sauvignon Stones No. 2 offers a more restrained, powerful style that carries loads of crème de cassis, toasted spiced, coffee, chocolate, and crushed rock-like minerality. Deep, full-bodied, and layered on the palate, this is a heavenly balanced beauty that has everything you could want from a mountain Cabernet. Drink 2022-2050.

2019 Stones No. 3 - 98 points
The 2019 Cabernet Sauvignon Stones No. 3 comes from Tench Vineyard and is an inky hued, red, black, and blue fruited Cabernet with serious amounts of iron, marine-like salinity, and savory herb aromas and flavors. As with all these Fairchild releases, it’s full-bodied, has wonderful balance, and building structure. It’s a serious, powerful 2019 that will benefit from at least 4-5 years of bottle age. Drink 2027-2047.

Enjoy a private lunch tasting for six guests with Proprietor Lawrence D. Fairchild at the House of Perrarus featuring all 96–100-point Fairchild and Stones Wines made by Top 10 Winemaker in the world, Philippe Melka. The winning bidder will be placed in the Tier One lottery for hand-blown glass series Perrarus 5 - The Global Series.

Restrictions: Must redeem within one year of auction.

Lot 38 $5,500
An Outstanding Wine and Historical Vintage

- One double magnum Angélus 2012

2012 was an important year for Angélus. It won the status of Premier Grand Cru Classé “A” and a member of the eighth generation of the family joined the estate’s Directorate. 2012 was also the 230th anniversary of the Bouard de laforest family’s arrival in Saint-Émilion. The year also saw extension and improvement work done on the estate on an unequalled scale.

Stéphanie de Bouard-Rivoal decided to highlight this vintage with new packaging – a unique bottle to celebrate an historic vintage. With its black capsule bearing the Bouard de laforest family crest, the 2012 bottle also replaced the traditional paper label with a raised gold inscription which decorates the glass, providing its own sparkle, while emphasizing the Angélus bell. The entire 2012 harvest is conditioned in these beautiful bottles including this large format.

This vintage has received scores of 93-94 points across the board. “The 2012 Angélus has a forward and generous bouquet of mulberry, boysenberry, orange rind and slithers of tangerine. It is undoubtedly detailed and energetic, a subtle marine scent surfacing with continued aeration. The palate is medium bodied with rounded and supple tannin, slightly honeyed in texture yet with a keen line of acidity running through it. Impressive body and mass, yet primal, surly and broody. Perhaps only now is it starting to flex its muscles. This is a well-crafted and opulent Saint-Émilion with a long future ahead and it may warrant a higher score in the future. Those who cellar this for over a decade will see this in full flight.” 94 points, Robert Parker’s Wine Advocate

This outstanding bottle of Bordeaux should be in its prime. Drink it now or save it for a special occasion (like Saturday night)!

Lot 39 $6,000
Bound for Bordeaux!

- Two nights at La Maison de la Fleur de Boüard for six people with continental breakfast and dinner
- One Jeroboam of La Fleur de Boüard 2014
- One case of Le Plus de la Fleur de Boüard 2016

Six people will enjoy two nights at La Maison de la Fleur de Boüard located in Néac, on Lalande-de-Pomerol appellation, only seven kilometers from Saint-Émilion village. Château La Fleur de Boüard overlooks 30 hectares of vineyards. Their vineyard was the first one listed when Saint-Émilion became a World Heritage site of UNESCO.

La Maison de la Fleur de Boüard, decorated in warm, luminous and modern colors, is a haven of peace in the heart of the vineyard attached to the wine cellars of the property. Certified as 4-star, furnished tourist accommodation, it is composed of three bedrooms on the first floor, two living rooms, one billiards room, two dining rooms, a big kitchen, and a garden with a swimming pool. Château de la Fleur de Boüard is the ideal place to enjoy days with your family, friends or as a couple. Discover its cellar and taste the wines of the property. In each bedroom, guests will have laundry, a dryer, and free Wi-Fi access.

As part of this auction lot, the winning bidder will receive one Jeroboam of La Fleur de Boüard 2014. Critic tasting note: “The nose is elegant and concentrated. It reveals notes of fresh fruits, ripe black fruit and slight notes of flowers (especially violet) associated with a few spicy notes. The palate is fruity, juicy, suave, gourmand, fat, mineral, racy, balanced and offers a nice tension. Tannins are ripe and a bit young. Good length. A beautiful wine!” 93 - 94/100, VertdeVin.

Also enjoy a case of Le Plus de la Fleur de Boüard 2016. “The nose is elegant, aromatic and offers finesse. It reveals fine notes of blackberry, violet flowers combined with a discreet hint of strawberry garriguette as well as slight hints of sweet spices and an imperceptible hint of Sichuan pepper. On the palate, this wine expresses notes of ripe, fresh blackberry, fine notes of cassis, ripe raspberry and a discreet hint of fresh small red fruits, as well as discreet toasted, caramelized oak hints. Beautiful finish on fine notes of dark chocolate. Tannins are fine and already melted (for their age). Beautiful gourmandise and amazing aromatic persistence! A great wine! Great potential (2022+).” 96/100, VertdeVin.

Pack your bags and book your flight to Bordeaux if you are the HIGHEST bidder!

Lot 40  $5,200
Sojourn Cellars Wine Dinner at White Oak Kitchen & Cocktails

- Five-course wine dinner and cocktail reception prepared by White Oak Kitchen & Cocktails
  Executive Chef Robbie Pacheco with pairings curated by Sojourn Cellars Winemaker Randy Bennett
  featuring single vineyard wines
- Buy in lot: **Sunday, June 4, 2023**, for 18 couples

Enjoy a curated five-course wine dinner at White Oak Kitchen & Cocktails on **Sunday, June 4, 2023**
while Randy Bennett, winemaker at Sojourn Cellars, pours his artisan wines including the 97-point
Gap’s Crown Vineyard Pinot Noir and Beckstoffer Vineyard Georges III Cabernet Sauvignon. Each
course will be perfectly paired with single vineyard wines and rare library wines from Sojourn Cellars.

Sojourn Cellars is a boutique artisan winery producing exquisitely crafted Pinot Noir, Cabernet Sauvignon
and Chardonnay wines from celebrated vineyards in the Sonoma Coast, Russian River Valley, and Napa
Valley. Sojourn winemakers Erich Bradley (Director of Winemaking) and Randy Bennett (General
Manager & Winemaker) are intensely focused on each detail of the viticulture and winemaking processes
that enable them to produce memorable wines each vintage. They believe in a hands-off approach
to allow the essence of each vineyard to shine in every bottle. Sojourn works closely with passionate
vineyard owners who share their commitment to producing only the highest quality fruit, using world-class
sustainable growing techniques.

Recognized as one of the most beautiful restaurants in Atlanta, White Oak Kitchen & Cocktails provides
a taste of contemporary Southern cuisine as it has cultivated culinary excellence by partnering with
talented chefs for over 10 years. With a menu inspired by the dynamic contradictions of Southern life,
White Oak Kitchen & Cocktails’ menu merges classic Southern cuisine with eclectic, contemporary
refinement. Accompanying White Oak’s simple yet sophisticated dishes is an award-winning wine list
(*Wine Spectator* Double Cup Award) and acclaimed bourbon and whiskey collection. In the spirit of
Southern hospitality, White Oak Kitchen & Cocktails’ appointed private event spaces are designed with
your occasion in mind. From intimate graduation dinners to festive movie premier post-parties, White
Oak Kitchen & Cocktails’ ambiance, curated menus, and commitment to service ensure all feel
welcome at our table.

Are your taste buds dancing yet?

**Lot 41** Buy-in: Starting at **$1,000 per couple, date specific**
**Sunday, June 4, 2023**
Over-the-TOP Experience with TOP Winery

• Two 1.5L bottles of 2020 TOP Axis Grenache Blanc
• Educational barrel tasting at TOP hosted by winemaker Stanley Barrios and partner Elena Martinez for four guests
• Family style luncheon with owners and team accompanied by bottled wines for four guests
• Vineyard tour where you will learn Stanley’s perspective of farming
• Cheese and charcuterie board in the vineyard with carefully selected TOP wines

Take home two large format, magnums of 2020 TOP Axis Grenache Blanc as you await your TOP experience in Paso Robles, CA.

Your experience begins with an educational barrel tasting at TOP Winery hosted by winemaker Stanley Barrios and partner-in-crime Elena Martinez where you will sample wines from the upcoming vintage aging in barrel. Among the barrel samples they will discuss the different varietals, vineyards, and cooperages in the TOP Winery portfolio highlighting the differences between them that contribute to the subtle characteristics in each of their wines.

Following the barrel tasting you will enjoy a family style luncheon with the owners and team. During lunch, sample bottled TOP wines, highlighting your newly-gained knowledge from the barrel tasting.

The following day, you will begin with a vineyard tour guided by winemaker Stanley Barrios. At TOP Winery, their fruit is sourced from some of the most sought-after vineyards in the Central Coast—vineyards that have garnered perfect 100-point ratings from professional wine critics as well as write-ups from Food and Wine Magazine and Robb Report. During the vineyard tour, you will learn Stanley’s perspective of farming and how those decisions in the vineyard impact quality winemaking in the cellar. Then enjoy a cheese and charcuterie board in the vineyard over carefully selected TOP wines that were sourced from the same vineyard.

TOP Winery was established in 2014 by Stanley Barrios and Elena Martinez, a husband-and-wife team who chose to leave their corporate careers in Los Angeles for a chance to follow their passion in the vineyard. Their vision is to handcraft Rhône varietal wines that respect and embrace New World terroir. Their goal is to craft wines that are delicious, complex, and powerful, yet balanced.

Restrictions: Expires two years from date of auction. Black out dates are September - November due to harvest.

Lot 42 $5,000
Imperial Pedigree from Sire Estate

- One 6L etched bottle of the 2013 Sire Estate Cabernet, Houyi Vineyard
- Three-pack of library 2014 Houyi Vineyard Cabernet
- Three-pack of library 2017 Diamond Mountain Cabernet
- Three-pack of 2018 Houyi Vineyard Cabernet (current release)
- VIP Napa Valley Wine Experience for up to eight people
  - Includes Chauffeur Sprinter Limo Van by Beau Wine Tours
  - Private tour and tasting of Sire Estate and Fayard Wines at the Covert Estate Winery in Coombsville
  - Private wine tasting experience with Carbon Wines featuring Immortal Estate, Tusk, and others
  - Round-trip airport transfers for up to eight people

“Sire” is an archaic English word for father or king and was a respectful form of address for reigning monarchs or someone of high social status during the Middle Ages. The King, or father, was the carrier of the family bloodline, from generation to generation. Wealth, land, and nobility would fall or rise at the succession of the Sire.

The term is still used today by top animal breeders for show dogs and racehorses, describing the father and lineage of a prized thoroughbred or fine stallion. In the quest for the finest racehorse, breeders seek out perfection among the bloodlines of past winners, purebreds, and top pedigrees.

So it is with fine wine, the best only come from top pedigree grapes (clones) with proper lineage, the heartiest rootstock, and the richest terroir in Napa Valley. The object of Sire is to source only the finest pedigree vineyards for winemaking; Cabernet vineyards specifically. They patiently wait for just the right thoroughbred vineyard sites to work with; to produce that best-of-show wine. Each vintage of Sire is a purebred... an uninhibited expression of the vineyard site’s terroir.

Like all things royal, Sire is both refined yet decadent. Well-structured and balanced, with just a touch of hedonism.
VIP Napa Valley Wine Tour Experience:
Get ready to hit the road in a luxurious Sprinter Limousine with your closest wine friends (up to eight people) and be pampered through Napa Valley with your own personal chauffeur from Beau Wine Tours.

Your day will include a private tour with vintner Thomas Buck and celebrated winemaker Julien Fayard, at the Covert Estate winery in Coombsville. After your tour through the underground cave, get ready for an exclusive seated tasting in the plush lounge where you will sample wines from Sire Estate, Covert, and Fayard Wines.

Your second stop of the day will take you to the heart of Napa Valley for a unique private wine tasting with Carbon Wines. Your sommelier host, Augie Kersting, will have you savor and explore wines from rising cult brands such as Immortal Estate, Tusk, and Pangaea.

Beau Wine Tours will provide concierge services to plan lunch at an additional stop during your day, based on the finalized date and size of the party.

Includes round-trip airport transfers to/from your hotel.

Restrictions: Wine Tour to be arranged in the next 12 months, on a mutually available date.

Lot 43  $13,725
A Weekend in the Country (Cashiers and Highlands)

- Three nights lodging for three couples in High Hampton’s famous Inn, offering a beautiful sitting area, one king or queen bed and a private en suite bathroom
- Two meals which include a multi-course dinner at the Inn Restaurant, along with a wonderful breakfasts, are included
- Wine tasting for six guests at Highlands Wine Shoppe

For the better part of a century, High Hampton has featured prominently in the story of Cashiers and the Carolina High Country. Known for its luxuriously laidback sensibilities, High Hampton has been a beloved destination for generations of summer gatherings, weekend getaways and storybook holidays. Classic resort charm has always been its hallmark. Timeless family traditions have always been its signature and a picturesque, bark-sided inn has been, and always will be, its iconic centerpiece.

Today, a group of passionate families have taken the helm of this storied property. Birmingham-based Arlington Family Offices and Daniel Communities led the redevelopment of the golf course, new club amenities and private real estate offerings. The Beall family, and leadership from their acclaimed destination Blackberry Farm, are overseeing the property’s Inn, cottages and restaurants within the Inn. They have established a local management team charged with delivering a food, wine and hospitality experience distinct to High Hampton, and unique to its rich history and character.

Carefully balancing preservation with the promise of this thoughtful improvement, High Hampton’s new leadership is working to maintain all the heartwarming charm of the legendary Inn and club community, while refining and elevating the experience for guests, owners and members.

During your weekend away, enjoy a wine tasting customized to your preference of worldly wines with Stephanie Miskew, CSW, WSET III at Highlands Wine Shoppe. Stephanie and her husband Steve split time between Highlands and Cashiers and South Florida. Several years ago, they purchased the iconic Buck’s Coffee Shop in Cashiers as well as the charming Highlands Wine Shoppe. They’ve transformed both into wildly popular gathering spots. Locals and visitors alike have embraced the new ownership with open arms.

The wine tasting for six guests can be at either Wine Shoppe in Highlands or Buck’s Coffee Shop in Cashiers. Stephanie will personally work with you to determine a selection of wines for you to explore and enjoy.

Restrictions: High Hamptons excludes all holidays, based on availability and expires one year from March 25, 2023. Highlands Wine Shoppe is good for one year; tasting for six to be scheduled on a mutually agreeable date in advance.

Lot 44 $13,000
PARTY with a PURPOSE 2023
4 WINDS WINERY

LOT 101

Curated Cabernet Collection

- Six bottles of 2017 4 Winds Cabernet Sauvignon
- Six bottles of 2018 4 Winds Cabernet Sauvignon
- Two 1.5L bottles of 2018 4 Winds Cabernet Sauvignon
- Two 1.5L bottles of 2019 4 Winds Cabernet Sauvignon

In the Stags Leap District, one will find the wild, volcanic legacy of the Palisades and the perfect climate for Cabernet Sauvignon. 4 Winds was founded by mother and son, Jane and Roy Chapin in 2010. Their wines are crafted by renowned winemaker Thomas Rivers Brown. Each vintage is made from select small blocks from neighboring vineyards – both family-run for generations, and part of the Napa Valley wine legacy. Both vineyards are sustainably farmed and meticulously cared for.

The top bidder will take home six bottles of 2017 4 Winds Cabernet Sauvignon and six bottles of 2018 4 Winds Cabernet Sauvignon. To make this lot just a little more special, 4 Winds is adding two magnums of their 2018 4 Winds Cabernet Sauvignon and two magnums of their 2019 4 Winds Cabernet Sauvignon.

Lot 101 $3,000
ANNE AMIE

LOT 102

Oregon Pinot Noir Blanc

- 12 bottles of 2018 Anne Amie Prismé Pinot Noir Blanc

The Prismé starts with 100% Pinot Noir free run juice that is settled and racked into barrels. It is entirely barrel fermented in French oak puncheons; lees stirred, allowed natural malolactic fermentation and then aged on its lees for 16 months before bottling. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish.

Aroma: yellow plum, candied ginger, panna cotta, butter cookies, cardamom, white pepper, candied lemon. Flavor: yellow plum, candied ginger, crème brulée, preserved lemon, orange zest. Finish: rich and creamy.

Lot 102 $540

CHÂTEAU D’ESCLANS

LOT 103

A Lot of Whispering Angels

- One 9L of 2022 Whispering Angel

Whispering Angel is today’s worldwide reference for Provence rosé. Made from Grenache, Cinsault and Rolle (Vermentino), its pale color is pleasing to the eye and draws one in. The rewarding taste profile is full and lush while being bone dry with a smooth finish. A blend of the best free run juices and press juices, fermented and aged in stainless steel with temperature control. Whispering Angel rosé has fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate. Highly approachable and enjoyable with a broad range of cuisine, Whispering Angel is a premium rosé that you can drink from mid-day to midnight!

Plan your spring soiree to include this 9L bottle of Whispering Angel.

Lot 103 $800
VIP Tour and Tasting for Four Guests

- 1.5L vertical of 2018 and 2019 ElevenEleven Estate Napa Valley XI Cabernet Sauvignon Estate Napa Valley
- Private ElevenEleven Estate tasting with charcuterie for four guests at their Napa Valley Winery

ElevenEleven Winery started out as lifelong friends and Southern California transplants that fell in love with the Napa Valley. They expanded their relationship to include a business partnership focused on real estate investment properties. Their first acquisition was a home surrounded by a 3.5-acre vineyard in the heart of the Oak Knoll AVA. The whisper of this magical vineyard called them to take a chance at producing their own wine. Their search for a winemaker led them to one of Napa’s finest - Kirk Venge. And so, it began... ElevenEleven Wines.

An advantageous opportunity presented itself when a second vineyard, a 16-acre property also in the Oak Knoll AVA became available. This provided access to several additional grape varieties and allowed them to expand their portfolio. Before long they found themselves deep in the wine business looking for a home to share their wine with the world. They discovered a property near the city limits of Napa, in the Oak Knoll AVA. The property housed an abandoned winery along with an undeveloped plot of land with promising soils. This property was their third acquisition in a 3-mile radius. They then focused on the development of the land, buildings and property which became the home of ElevenEleven. Their winery houses their tasting room, production facility, and event spaces with surrounding vineyards.

ElevenEleven is the closest winery to the city limits of Napa. To this day, many say ElevenEleven is a hidden gem in plain sight - right in the heart of the Napa Valley.

Lot 104  $750
EPICUREAN ATLANTA HOTEL

LOT 105

Stay-cation in Midtown Atlanta

- One-night stay in the Presidential Suite at Epicurean Atlanta Hotel
- Private poolside cabana rental for four guests with a $250 food and beverage credit
- Dinner for four people at Reverence
- Complimentary overnight valet parking

The Epicurean Atlanta Hotel curates truly exceptional flavors and experiences for those who find enchantment and wonder in every hidden corner of life. An insatiable curiosity broadens their perspectives, tantalizes their senses and reveals new ways of seeing the world.

Winning bidders will enjoy a one-night stay in the Presidential Suite at Epicurean Atlanta Hotel. The suite contains two bedrooms, 1.5 baths, a separate living room, and kitchen. The 1,370 sq. ft. suite offers stunning city views of Atlanta. Equal parts energy and serenity create the optimal environment to recharge and relax. In-room artisanal pantries, eclectic furnishings, innovative technology, and curated art connects guests to the local surroundings. Suites featuring refrigerated wine coolers and large communal tables provide flexibility and convenience.

Your stay includes an afternoon by the pool high above Midtown Atlanta. Enjoy a $250 food and beverage credit as you lounge away the afternoon.

Enjoy dinner in their restaurant, Reverence, for four people. Their deep admiration for the flavors of life comes alive through exuberant dishes crafted in the open production kitchen. Culinary masters pay homage to local fare with inventive purpose and tantalizing results.

What a terrific way to be pampered without jumping on a plane!

*Restrictions: Cabana rental only valid when pool is open, weather permitting. Mutually agreeable date.*

Lot 105 $4,500
LOT 106

Gary Farrell Immersive Winery Tour and Tasting Experience

- Guided tour and tasting of the winery and cellar for four people
- Tasting of five highly allocated single vineyard releases paired with artisan cheese
- Three-magnum set for the winning bidder:
  - 2018 Olivet Lane Vineyard Chardonnay Magnum (wine club exclusive)
  - 2018 Hallberg Vineyard Pinot Noir Magnum (wine club exclusive)
  - 2018 Rochioli Vineyard Pinot Noir Magnum (wine club exclusive)

In 1982, before the Russian River Valley AVA even existed, Gary Farrell crafted his first Pinot Noir from fruit grown in the now-legendary Rochioli Vineyard. Today, they continue Gary’s legacy and seek out only the vineyards that possess a truly unique voice. Then, they craft wines to tell their story, from the Russian River Valley and beyond.

Gary Farrell is fortunate to work with some of the most prestigious vineyards in the Russian River Valley. Transforming this fruit into world-class wines that express both vintage and vineyard site requires unwavering dedication and respectful stewardship. They invite you to explore this process through a guided tour of the winery and cellar, accompanied by a lively and detailed discussion of their winemaking process from grape to glass. This experience culminates at a communal table in The Meadow View Room where the host will lead you and your guests through a tasting of five highly allocated single vineyard releases, paired with a selection of artisan cheese.

You can’t go wrong with wines from Gary Farrell. They are all scrumptious!

Lot 106  $695
Trademark Tasting with Lang & Reed

- Trademark Tasting for four people
- One 1.5L bottle of 2018 Two-Fourteen Cabernet Franc, Napa Valley, signed by the winemaker

Come join the Skupny family for a Trademark Wine Tasting at Lang & Reed’s Spring House in St. Helena. You and three friends will discover the nuances of Cabernet Franc and Chenin Blanc in the Napa Valley. After nearly 40 years in the wine industry, they have come to view the making of wine at Lang & Reed Napa Valley as the intersection of art and science with the end results aimed high at bringing pleasure. They have found vineyards in Napa Valley, Alexander Valley, and Lake County that help express the varietal typicity sought after for their Cabernet Franc. Expanding the search to Mendocino gives the opportunity to apply this same exacting criterion for varietal expression of Chenin Blanc.

Lang & Reed’s Trademark Tasting features tastes from each of their four current release wines. Enjoy time with a Skupny family member (Megan is a Georgia girl) as they walk you through the 25-year history of Lang & Reed Napa Valley. Tastings include assorted dried fruits and nuts, hand selected by their winemaker, to accentuate the wines.

Lot 107  $500
A Martinelli Family Experience

- Private tour and tasting for up to four guests at the Martinelli Estate

Proud to be one of the last bastions of family winegrowing in Sonoma County, Martinelli spans across five generations and more than 135 years. They have farmed the Martinelli estate vineyards with a relentless pursuit of quality and total dedication to their craft. These ideals are shared across their team, from the vineyard to the cellar to the tasting room and instilled in everything they do.

The winning bidder will have the chance to experience a private tour and tasting for up to four guests at the Martinelli Winery historic Hop Barn in the Russian River Valley. They will pull special, rare wines from their library to taste, along with current vintages. Many bottles will be opened! Martinelli produces small lots of Chardonnay, Rosé, Pinot Noir, Zinfandel, Syrah, and Muscat of Alexandria. Some of the estate Zinfandel vineyards were planted in the 1800’s. The tasting will include a charcuterie board of local Sonoma County cheeses and salumi. All accompanied by a member of the Martinelli family as your personal host.

Explore the world of Martinelli Estate with this spectacular experience!

Lot 108  $1,000
Burgundy and Bordeaux

- Two bottles of 2005 Château Grand Destieu Saint-Émilion Grand Cru, Saint-Émilion
- One bottle of 2016 Château Lynch-Bages Pauillac, Grand Cru Classé
- One bottle of 2013 Maison Chanzy Chambolle-Musigny Aux Échanges, Premier Cru
- One bottle Domaine Marius Delarche Corton-Renardes Grand Cru, Vieilles Vignes Reserve

Sally and Allen McDaniel are long-time patrons, supporters and friends of the High Museum of Art and the Wine Auction. In addition to having hosted a Winemaker Dinner a few years back, Sally is a current member of the High Museum Board of Directors serving as Vice-Chair, Development. Every year the McDaniels donate interesting wine lots for us to pass along to you. Sally and Allen, we appreciate all you have done and continue to do for the Museum.

This lot contains five interesting bottles of French red wine – three bottles of Bordeaux and two of Burgundy. The Bordeaux bottles are two bottles from the Saint-Émilion Grand Cru AOC. It is comprised of 80% Merlot, 15% Cabernet Franc, and 5% Cabernet Sauvignon. The 97+ Wine Advocate rated 2016 Lynch-Bages is 75% Cabernet Sauvignon, 19% Merlot, 4% Cabernet Franc and 2% Petite Verdot. These bottles present a nice contrast between the Merlot-dominate Right Bank and the Cabernet Sauvignon-dominate Left Bank of the Gironde River.

Corton is the grand cru appellation covering the slopes of the Montagne de Corton hill in the Côte de Beaune district of Burgundy. It is the largest grand cru vineyard in Burgundy, and is one of only two where wines are made from both Pinot Noir and Chardonnay. Corton’s wines were a favorite of the Emperor Charlemagne, who lends his name to the white wines made on the western side of the hill. Les Renardes is a lieu-dit dedicated to Pinot Noir wines. Domaine Marius Delarche has been in the same family for over 70 years. Now in the hands of the third generation, the winery produces two Grand Crus, three Premier Crus, and six other wines from classified Burgundy appellations. Chambolle-Musigny is an appellation in the Côte de Nuits. Aux Échanges is one of 24 Premiers Crus Climats within Chambolle-Musigny. Both of the Burgundy bottles have very good pedigrees.

Thanks to Sally and Allen for another interesting contribution from their collection.
A Taste of California Red

- One bottle of 2019 San Simeon Reserve Cabernet, Paso Robles
- One bottle of 2019 San Simeon Stormwatch, Paso Robles
- One bottle of 2020 San Simeon Cabernet Sauvignon, Paso Robles
- One bottle of 2021 San Simeon Pinot Noir, Monterey

With over a century of winemaking experience, Riboli Family Wines is constantly looking for ways to improve their winemaking to ensure the highest wine quality and long-term sustainability. A temperate climate of warm days and cool nights provide the long growing season necessary for the full maturation of flavors and aromas. With neighbors including Caymus Winery and Beckstoffer’s Georges III Vineyard, the Riboli Family Wines has produced multiple award-winning Cabernet Sauvignon wines.

San Simeon Wines creates terroir-driven wines shaped by unique soils and the Pacific Ocean’s influence, which cools the vineyards at night to give their wines a distinct freshness. Their name pays homage to the vital role of the fog and cool air from the sea that plays in their vineyards. Their label honors the region’s heritage by featuring the historic San Piedras lighthouse.

Lot 110 $600
Legacy of Napa Valley with Salvestrin Winery

- Six-pack of 2019 Salvestrin Three D Dr. Crane Vineyard Cabernet Sauvignon
- Two-night stay at The Inn at Salvestrin

It began when Italian immigrants, John and Emma Salvestrin, fell in love with St. Helena while visiting friends in the early 1920s. In 1932 they purchased a portion of the historic Crane Ranch, including the Victorian home of Dr. Crane. With the repeal of prohibition in 1933, they started selling grapes as the wine industry began to grow again. In 1987, Rich Salvestrin completed his degree in viticulture from Fresno State University and returned to the family vineyard to help expand the family's grape growing business to include winemaking. The inaugural vintage of Salvestrin Cabernet Sauvignon was in 1994 and in 2001 the estate winery was constructed amongst the family vines.

The vineyard at Salvestrin has been farmed sustainably for over eighty years. Holistic guidelines have been utilized since 2006. Fruit trees planted around the property provide a habitat for beneficial insects. Nutrient composts and cover crops increase the biodiversity of the soil and improve tilth. The vineyard at Salvestrin is certified Napa Green for both winery and vineyard.

The 2019 Three D Cabernet Sauvignon showcases the premium property fruit that has the privilege of growing and being made into wine. Fruit forward and voluptuous, this wine sings with notes of blackberry, subtle spice, and vanilla. The mouth-feel is seamless, elegant and bold. Refined chalky textured tannins give way to a lengthy finish. This spectacular wine is poised for aging.

The Inn at Salvestrin was originally built in 1879 by Dr. George Belden Crane, a pioneer in Napa Valley viticulture. The residence was acquired in 1932 by John and Emma Salvestrin and served as their family home for three generations. Now operating as the Inn at Salvestrin, it is rich in historical merit, yet beautifully restored to offer modern luxuries. A short walk to downtown St. Helena, The Inn at Salvestrin is immersed in farming and winemaking activities allowing guests to see Napa Valley’s future as well as its past.

You won’t want to miss out on this legacy of a lot!

Lot 111 $2,200
The Ashford’s Wine Dinner Series

- Two tickets to the Wine Dinner Series

The Ashford welcomes guests with globally-inspired flavors and warm hospitality to their Wine Dinner Series. Chef/Owner Randy Lewis and General Manager/Sommelier Daniel Campbell collaborate to create an intimate culinary experience highlighting one of the many celebrated wine regions across the world. Guests will delight in expertly curated dishes paired alongside unique varietals and labels of the region amid the quiet sophistication of this quaint neighborhood dining room in Brookhaven. Serving a selection of both shareable dishes and traditional entrees, their seasonal menus focus on locally sourced ingredients and innovative takes on classic favorites.

“We're dedicated to bringing an ever-changing menu with an emphasis on local ingredients to Brookhaven. We aim to serve food that is innovative yet approachable, in an atmosphere that is sophisticated yet comfortable.” -Chef/Owner Randy Lewis

Restrictions: Some exclusions may apply. Subject to availability. Dinners occur monthly, usually on Tuesday.

Lot 112 $325
A Chardonnay Like No Other

- One 3L bottle of 2018 Tongue Dancer Wines Chardonnay, Pratt Vineyard, Irwin Lane etched (only one made)

James MacPhail, winemaker and owner of Tongue Dancer Wines, has come to appreciate the subtle yet integral nuances the grapes impart in the glass and on the palate. This is ever present in his offering of a one of a kind 3L of 2018 Tongue Dancer Wines Chardonnay, Pratt Vineyard, Irwin Lane garnering much praise from critics and customers alike.

95 points: “James MacPhail’s love of this site comes through clearly in the glass, where he embraces the vibrant cool climate acidity with a low brix timing for harvesting – low enough that full malolactic fermentation doesn’t suppress the brightness—rounding it off ever so slightly with carefully chosen oak. The oak adds a dash of attractive spice to the pear and apple fruit, and the finish holds a well woven mix of fruit, spice and a hint of honey. This sits right with the best Chardonnay bottlings I’ve tasted this year, and the specs tell the tale: pH 3.4, TA 6.6, picked at 22.3 brix. Beautiful!” ~ Rich Cook, Wine Review Online/Sep 1, 2020

95 points: “Winemaker James MacPhail strikes again with a Chardonnay that strikes the perfect balance between richness and minerality, a Chardonnay that offers aromas of lemon creme, baked apple, and pear along with a thread of bright minerality, toasty oak, and a touch of wood spice.” ~ Robert Whitley

93 points: “Fleshy, floral and fruity, with a dense core of Gravenstein apple, pear and apricot, this wine is round and richly layered. The texture is opulent and memorable, while an uplift of acidity keeps it fresh and balanced in the glass.” ~ Virginie Boone, Wine Enthusiast

Place your bids HIGH to win this once in a lifetime bottle!

Lot 113 $850
Turley Past, Present, and Future in the Napa Valley

- One 1.5L 2008 Turley “Moore Earthquake” Zinfandel, Napa Valley (RP 94-97)
- One 1.5L 2008 Turley “Hayne Vineyard” Petite Syrah, Napa Valley (RP 94-96+)
- One 1.5L 2013 Turley “Estate Vineyard” Zinfandel, Napa Valley (RP 95)
- One 1.5L 2013 Turley “Estate Vineyard” Petite Syrah, Napa Valley (RP 95+)
- One 1.5L 2018 Turley “Hayne Vineyard” Zinfandel, Napa Valley (AG 93-95)
- One 1.5L 2018 Turley “Library Vineyard” Petite Syrah, Napa Valley (AG 93-95)


Turley Wine Cellars put together a special offering of large-format single-vineyard wines celebrating their origin, preservation, and the road ahead for their beloved home, the Napa Valley. This lot includes three pairs of magnums each including one Zinfandel and one Petite Syrah per pair. To highlight their past, present and future, each pair is aged from five years, ten years, to fifteen years. The lucky bidder will receive a remarkable spread across vintages and experience the nuance the aging process provides.

The Hayne Vineyard Zinfandel was one of their very first wines. Planted in 1902, it is easily the most blue-chip Zin they make, and the closest thing to a Grand Cru site in California. The Library Vineyard is significant as well. It was planted between 1880-1920 to more than 25 known grape varieties, all of which have been further propagated on Turley’s protected Estate property to ensure they endure for many years to come.

Simultaneously representing Turley Wine Cellars’ past, present, and future, the certified organic Estate vineyard is also their family home. The Estate is now part of the Land Trust of Napa, meaning the land is forever protected. Given how quickly Zinfandel has disappeared around the valley, they can rest easy knowing these dry-farmed Zinfandel vines will remain in perpetuity in beloved Napa Valley. These vineyards are an integral part of Turley’s “origin” story, as they are old vine Napa sites that were both made in their very first vintage. Moore Earthquake Vineyard—nicknamed “Earthquake” since the vines were planted in 1906—is located at 1600 feet up on Atlas Peak, while the Hayne Vineyard, planted in 1953, sits in one of the most coveted, iconic, and ideal sites in St. Helena, in the heart of Napa Valley.

Take the chance to taste Turley Wine Cellars’ past, present and future with this amazing collection of wine!

Lot 114 $900
**LOT 115**

- **One 1500ml bottle of Royal Oporto Vinho do Porto**

Royal Oporto is the flagship brand of the Real Companhia Velha. On the 10th September 1756, the Real Companhia Velha was founded by Royal Charter of The King D. José I, under the auspices of His Prime Minister, Sebastião José de Carvalho e Mello, Count de Oeiras and Marquis de Pombal. Fruit for the Royal Oporto bottlings are sourced from the Real Companhia Velha’s own single.quinta vineyards.

*Lot 115 $79*

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**LOT 116**

**An Italian Sampler**

- **Two bottles Tenuta San Guido “Guidalberto” 2000 Toscana IGT**
- **One bottle Cretto Bricco Roche 2001 Barolo DOCG, Piedmont**
- **One bottle Tenuta Sette Ponti Crognolo 2003 Toscana IGT**
- **Two bottles Castello Banfi 2012 Brunello di Montalcino DOCG, Tuscany**
- **One bottle Castiglion del Bosco 2016 Brunello di Montalcino DOCG, Tuscany**

Louise and E.T. Laird are long-time great supporters of the Auction. Louise was Co-Chair of the event in 2014. She and E.T. have hosted Winemaker Dinners and performed numerous other acts for the support of the Auction. One of the ways they support the Auction is through the wonderful lots they donate every year. We give a stupendous shoutout to Louise and E.T. for all they do for us!

This lot from the Lairds contains seven bottles of particularly good Italian wines. The Brunello di Montalcino DOCG and the Barolo DOCG are two of the most widely known and respected in Italy. The Toscana IGT is home to many Super Tuscans that don’t fit into the historical classification system due to the composition of grapes utilized. It is the most popular and famous of Italy’s IGT system. For example, Antinori’s famous Tignanello and Solaia are both Toscana IGT wines.

The “Guidalberto” is from the producers of Sassicaia – one of the top Super Tuscans. The grapes are 40% Cabernet Sauvignon, 40% Merlot and 20% Sangiovese. The “Crognolo” is mostly Sangiovese with a dollop of Merlot. The composition of the Brunello and Barolo wines is set by law within their respective DOCGs. The Brunell being 100% Sangiovese and the Barolo 100% Nebbiolo. All of these wines have been rated by various pundits. All fall within the 92- to 94-point range.

Clearly, Louise and E.T. know their Italian wines; and better yet, they are willing to share them.

*Lot 116 $600*
LOT 117

• Patio Party at Boone's for 20 guests

Enjoy a patio party for 20 guests at Boone’s overlooking the Bobby Jones Golf Course along Tanyard Creek in Buckhead. The intimate experience will feature the neighborhood dining spot’s signature new American cuisine along with hand-picked selections from their award-winning wine program and local craft beer offerings.

Boone’s offers high-quality service and cuisine in an easygoing, neighborhood atmosphere. Food and Beverage Director, Austin Rocconi, and his team at Boone’s welcome the community for new American food highlighting local, seasonal ingredients. Remarkable cocktails, a wide variety of craft beers on tap and a distinctive wine-by-the-glass list add to the Boone’s experience – one that’s not found anywhere else in the city.

Named after businessman, philanthropist and avid golfer Boone Knox, Boone’s is operated by the nonprofit Bobby Jones Golf Course Foundation. The restaurant is part of the overall charitable mission of the Foundation and Bobby Jones Golf Course to make a difference through golf.

Restrictions: Value is not to exceed $1,200, no cash value, and does not include gratuity.

Lot 117 $1,200
LOT 118

- Wine tasting for eight guests at Stem Wine Bar

Connect at Stem Wine Bar for a tasting for eight people! Enjoy six wines in a comparative format with paired bites prepared by Executive Chef Adam. Be led through the tasting by Advanced Sommelier and Seed Beverage Director Brian Teague on what makes these wines unique and how they pair with small plates. Meat and cheese boards are included for your enjoyment as well.

Located in the heart of the blossoming East Cobb neighborhood dining scene, Seed Kitchen & Bar combines a modern playful approach to American cuisine in an atmosphere as casual as it is stylish. The seasonal menu reflects the ingredients and hard work of local farmers and artisans whenever possible, in combination with an uncompromising pursuit of quality, all beautifully presented. Chef and Owner Doug Turbush has transplanted his many years of big city cooking, worldwide travels, culinary accolades and guest focused service to his own neighborhood of East Cobb, where he and his family have lived for the past 15 years.

Restrictions: Available to be redeemed on Friday and Saturday evenings.

Lot 118  $800
Diamond Mountain Dinner and Seven-Year Vertical Wine Tasting

- Multi-course dinner for eight by Andrew Geoffrey Vineyards owner Peter Thompson in Napa Valley
- Seven year vertical tasting of Andrew Geoffrey Vineyards Diamond Mountain District Cabernet Sauvignon

You and seven other guests can join Peter Thompson, owner and co-winemaker at Andrew Geoffrey Vineyards, for dinner on his picturesque, 800 square foot, redwood deck at the top of Diamond Mountain, overlooking the Napa Valley. The view is stunning enough but add on a private meal prepared by Peter himself and you are in for a picture-perfect evening in Napa Valley. This dinner will feature an outdoor, country-style vineyard dinner including grilled specialties and a special seven-year vertical tasting of the Andrew Geoffrey Vineyards Diamond Mountain District Cabernet Sauvignon.

Andrew Geoffrey Vineyards’ 13 acres of red wine grapes are situated within a 66-acre parcel of prime, hillside vineyard property on the highest slopes of the Diamond Mountain District sub-appellation of the Napa Valley. Diamond Mountain is located along the Mayacamas Mountain range between St. Helena and Calistoga. The Diamond Mountain sub-appellation is well known and recognized for its diversity of volcanic soils, varied micro-climates, and generous amounts of winter rainfall. Cabernet Sauvignon grapes grown on Diamond Mountain have an outstanding reputation for high quality and wines produced from those Cabernet Sauvignon grapes possess strong consumer recognition.

Peter is a long-time friend of the Wine Auction. If you don't know him, say “hello.” Ask anyone—you’ll have a great time with Peter.

Restrictions: This lot is valid from May 15, 2023 through October 1, 2023 and must be used by October 1, 2023. Date subject to agreement with Andrew Geoffrey Vineyards.

Lot 201 $3,000
Oregon Pinot Noir Blanc

• 12 bottles of 2018 Anne Amie Prizmè Pinot Noir Blanc

The Prizmè starts with 100% Pinot Noir free run juice that is settled and racked into barrels. It is entirely barrel fermented in French oak puncheons; lees stirred, allowed natural malolactic fermentation and then aged on its lees for 16 months before bottling. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish.

Aroma: yellow plum, candied ginger, panna cotta, butter cookies, cardamom, white pepper, candied lemon. Flavor: yellow plum, candied ginger, crème brulée, preserved lemon, orange zest. Finish: rich and creamy.

Lot 202 $540
BRICK & MORTAR WINES

LOT 203

Golf, Dinner and a Curated Tasting

• Private tasting and tour for four guests at Brick & Mortar
• 18-hole game of golf with Vintner Matt Laconis
• Five-course dinner paired with wines in Healdsburg, CA with Matt Laconis at Troubadour Bread and Bistro

Winemaker Matt Laconis originally wanted to be an astronaut, or so he thought. He attended U.C. Davis to learn aeronautical engineering and play football, but he tore his ACL and felt miserable in his courses. Something had to change. When Matt signed up for a winemaking elective, he expected a fun class that might benefit him at the dinner table not to fall hard and fast for the dirt-to-bottle process of winemaking. Winemaking brought together his athletic discipline, scientific rigor and love of math. He earned a viticulture and enology degree from U.C. Davis’s world-renowned winemaking program. Today Matt’s sparkling wines and old-world style Pinot Noirs and Chardonnays gained a keen following and support from Michelin starred restaurants such as Single Thread Farms and The French Laundry. Today, Matt and his wife, Alexis, focus on producing still and sparkling Pinot Noir and Chardonnay from California’s top AVAs.

Fountain Grove is a scenic Ted Robinson Sr. designed golf course that boasts spectacular views of the coastal mountain range as well as the rolling hills of Sonoma County. Golfers are challenged by some of the best greens in Northern California while roaming the incredible manicured terrain. Four guests will play 18 holes with vintner Matt Laconis and join him for dinner at one of Healdsburg’s newest restaurants, Troubadour Bread & Bistro, for a five-course menu with wines. Troubadour is a sandwich shop and bakery by day, and recently was converted to a fine dining experience at night by Michelin three-star restaurant Single Thread alums who have curated an intimate French prix fixe menu that changes weekly.

Join Matt for an intimate behind the scenes tasting and tour at Brick & Mortar. Learn the process of producing sparkling wines, taste base wines and other barrel samples. Explore tasting high elevation and coastal vineyard sites for Pinot Noir, Chardonnay and Syrah. Also, you will discover the Blanc de Blancs, Brut Rosé and Blanc de Noirs that Matt has aged for 48 months. Brick & Mortar Winery is located five minutes from scenic downtown Healdsburg.

Lot 203 $2,000
LOT 204

Enjoy the Ca’ del Bosco Experience

• One 6L bottle Ca´del Bosco Cuvée Prestige
• One 3L bottle Ca´del Bosco Cuvée Prestige
• Three 1.5L bottles Ca´del Bosco Cuvée Prestige
• Six 750ml bottles Ca´del Bosco Cuvée Prestige
• Twelve 375ml bottles Ca´del Bosco Cuvée Prestige

This is a very special lot, showcasing every size of Ca’ del Bosco’s flagship wine, Cuvée Prestige. This lot is perfect for your next dinner party of two or twenty!

The essence of decades’ experience. Love of one’s land. The utmost expression of the soils of Franciacorta. Experience an intuition that, one harvest after another, form an intimate bond with the raw material – the grapes – and the long process that transforms them into wine.

Born in 1976 with the name of Franciacorta Pinot, this wine marks their initial foray into the world of Franciacortas. In 1991, with the name Franciacorta Brut N.V., it takes on an increasingly recognizable style, more expressive of its terroir. In 2005, after more than 30 years of experimentation and dedication, it matures into Cuvée Prestige and acquires its own well-defined identity. Following a constant reduction in the liqueur added at disgorging, in order to exalt the characteristics of the grapes. The 2017 harvest adds Edizione to its name, allowing the gustatory memory to precisely identify the various nuances of each interpretation.

Lot 204 $4,000
A Trip for Four to Paso Robles

- Day of wine tasting in Paso Robles in the CASS chauffeured 1947 Chrysler Windsor limo for four people
- Gourmet lunch for four people at the CASS award-winning café

Paso Robles has a long history as an agricultural community, from ranches dating back to barley, almonds and now vineyards. The region's unique and diverse climate combined with an equally distinct landscape, both challenge and inspire vineyard growers and winemakers who call this place home. You and your guests will delight in a wine tasting and a gourmet lunch at the CASS Winery. Their award winning café features a farm-to-table seasonal and artisan menu. Next enjoy wine tastings at other incredible Paso wineries while you and your guests are chauffeured in the CASS 1947 Chrysler Windsor limo.

The CASS Estate Vineyard, located in the Geneseo AVA southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soil. Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of hot days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.


Restrictions: Reservations must be made on a mutually agreed upon date. Tasting fees at other wineries are not included.

Lot 205 $2,500
CAYMUS VINEYARDS

LOT 206

Cabernet to Remember

- VIP tasting at Caymus-Suisun for four people
- VIP tasting at Caymus Rutherford for four people
- One 1.5L bottle of 2018 Caymus Vineyards Special Selection Cabernet Sauvignon Napa Valley
- One 1.5L bottle of 2020 Caymus Vineyards Cabernet Sauvignon Napa Valley
- One 3L bottle of 2020 Caymus Vineyards Cabernet Sauvignon Napa Valley

Caymus Vineyards is located in the center of the Napa Valley. Primary production is Cabernet Sauvignon grown on low-fertility soils on both the valley floor and the mountains that surround the valley. Caymus Cabernet is dark and concentrated, with ripe, luxurious, fruit-driven softness that shows from the day of release. In addition, Caymus produces a smaller amount of Special Selection Cabernet. A limited bottling of Napa Valley Zinfandel honors winery co-founder Charlie Wagner Sr., for whom it was a favorite.

The Wagner family was quickly drawn to Suisun Valley by its pastoral beauty, small family farms and high-quality fruit. The family’s excitement has led them to farm grapes in Suisun and open Caymus-Suisun Winery.

“We feel extremely fortunate to spend our days farming grapes and making wine, following a path laid out by past generations of our family. One of our biggest fortunes is sharing good company, great food and delicious wine.” - Chuck, Charlie and Jenny Wagner

Don’t just trust our word on these wineries. Experience them yourself with a complimentary VIP tasting for four people at Caymus-Suisun and Caymus Rutherford.

Lot 206 $3,000
The Cornerstone Cellars Oakville State Vineyard Collection

- Two bottles 2015 Oakville Station Cabernet Sauvignon
- One bottle 2015 Oakville Station Cabernet Franc
- One bottle 2015 Oakville Station Merlot
- One bottle 2016 Oakville Station Cabernet Sauvignon
- One bottle 2016 Oakville Station Cabernet Franc
- One bottle 2016 Oakville Station Merlot
- One bottle 2016 Oakville Station Red Wine
- One bottle 2018 Oakville Station Cabernet Sauvignon
- One bottle 2018 Oakville Station Cabernet Franc
- One bottle 2018 Oakville Station Merlot
- One bottle 2018 Oakville Station Red Wine

Like a lot of grand adventures, the Cornerstone story started with a conversation between friends over a glass of wine. The result was Cornerstone Cellars, and two decades later, they are making wines with consistency and classic varietal attributes that manage to be distinctively approachable and delicious.

Cornerstone Cellars make wines to please people, not focus groups. Thinking about how real people experience and enjoy the wines is the job (and passion) of winemaker, Kari Auringer. Over the years, Kari has built a reputation in and around California’s wine districts as a truly accomplished winemaker. Her creativity and craftsmanship are what make their wines unique.

Kari didn’t start out as a winemaker. Her interest in wine was born out of her love of entertaining. She made it a point to always have interesting wine on hand to share with friends, and that sparked the intense curiosity that ultimately set her off down the winemaker’s path. Before Kari became Cornerstone Cellars’ winemaker and general manager, she was already lending a hand in shaping Cornerstone’s distinctive approach. For many of the vintages of the 2000’s, Kari was assistant winemaker to a renowned consulting winemaker who made the wines of Cornerstone Cellars from the early 2000’s through 2009.

Cornerstone Cellars is happy to donate twelve bottles of their finest for your drinking pleasure.

Lot 207 $1,455
CRESEREC WINES

LOT 208

Crescere Vertical and Exclusive Sonoma Tasting

• Three bottles each:
  o 2016 Estate Cabernet Sauvignon
  o 2017 Estate Cabernet Sauvignon
  o 2018 Estate Cabernet Sauvignon
  o 2019 Estate Cabernet Sauvignon

• Private estate tasting for up to six guests

Joe Reynoso developed his deep appreciation for farming and affection for the land while listening to stories told by his father, Amado, aunts, uncles, and paternal grandparents, who earned extra money picking crops in the Central Valley. While he never worked in the fields harvesting lettuce or tomatoes, the importance of the hard work, patience, and risk that is at the core of farming was imprinted on him due to its importance to the livelihoods of their families. It was in 1980, when Joe was working in the Bay Area, that he first set eyes upon the vineyards of Northern California and decided that he would own one of his own.. one day. While wine seemed otherworldly and magical, he knew that at its root, making great wine begins with farming.

After 20 years of farming and supplying grapes to other wineries, the family decided to embark on a new project with Winemaker Philippe Melka, who shares a similar “farming first” ethos. This collaboration ensures Crescere’s unforgettable wines leave an indelible mark on the landscape for collectors and experience-oriented consumers alike. Their limited production, hand-crafted, collectible wines are sourced exclusively from the most heralded sites in Sonoma County. This site-specific pursuit of excellence is led by precision farming on the Reynoso Estate, a pioneering, unapologetically “Sonoman” family. The lucky winner will not only receive a 2016 – 2019 vintage vertical of their remarkable Cabernet Sauvignon, but they will have the exclusive ability to visit and taste some of their most exceptional wines.

Be sure to jump at this chance to experience such a limited production winery.

Lot 208  $3,150
Highly Rated Pinot Noir

- One 3L 2019 Russian River Valley Pinot Noir, etched glass

Domaine Della’s wines are made with passion, obsession, and love to celebrate what they live for. Their joy is to play a part in making your life experiences and special moments memorable by taking your breath away with their wines.

The winner of this lot will receive one 3L of their 2019 Russian River Valley Pinot Noir. Jeb Dunnuck rated this wine 94 points and described it as, “The 2019 Pinot Noir Russian River Valley has more floral aromas, with sweet cedar, ripe raspberry, and baking spice. The palate has beautiful concentration and fresh fruit that surges through to a long finish with a tangerine note. Hold 1-2 years and drink over the following 8-10 years.”

Lot 209 $850

Wine tasting in your home with Cushing Donelan for six couples

- One 1.5L bottle of Donelan Wine 2017 Cushing’s Block Pinot Noir

It’s great to have Cushing Donelan back at the Wine Auction again!

Have your very own wine tasting in the comfort of your home with your beloved friends. Six couples will enjoy a case of wine while Cushing Donelan presents and leads you through a slice of Sonoma. You will taste exclusive new wines from Donelan’s Spring Release: 2020 Nancie Chardonnay, 2018 Two Brothers Pinot Noir, 2018 Christine Syrah and 2017 Obsidian Estate Syrah which will be the last vintage of this wine for a long time. After losing the Obsidian Estate in the 2017 Tubbs Fire, Donelan started an extensive replant which will take about 10 years to mature. This is your chance to taste a bit of history from the oldest Syrah planting in Northern California and 100-point wines. The winning bidder will be shipped a magnum of Donelan Wine, the 2017 Cushing’s Block Pinot.

Restriction: Tasting will be good for a year, mutually agreeable date.

Lot 210 $2,500
DuMOL Sonoma Wine Tasting Experience and Wine Collection

- Three bottles each of:
  - 2020 DuMOL Highland Divide Chardonnay (Member-exclusive)
  - 2020 DuMOL Highland Divide Pinot Noir (Member-exclusive)
- One 1.5L 2019 DuMOL Estate Pinot Noir
- Private tasting and visit at DuMOL Winery in Sonoma, CA for six guests

Founded in 1996, DuMOL Winery is dedicated to crafting highly nuanced, vineyard-focused Pinot Noirs and Chardonnays grown in distinctive sites of the cool-climate Russian River Valley. Leading a small and experienced team, winemaker, viticulturalist and partner, Andy Smith, successfully crafts wines of depth, clarity and elegance through his enduring attention to detail.

The winning bidder will enjoy three bottles each of 2020 DuMOL Highland Divide Chardonnay, 2020 DuMOL Highland Divide Pinot Noir, and a magnum of a 2019 DuMOL Estate Pinot Noir. Ranked highly as the finest in recent years, this 2020 vintage of Chardonnay shows its character most clearly through its beautiful deep flavor and broad, layered texture. The 2020 Highland Divide Pinot Noir has shown to be “quintessential” DuMOL as it is a ripe, highly perfumed and classical Russian River Valley Pinot Noir. As their most ageable Pinot Noir bottling, the 2019 DuMOL Estate Pinot Noir is an elegant wine that is long, sleek, and deeply expressive of its coastal ridgetop site. On top of these beautiful wines, you and five guests will also enjoy an intimate private tasting.

Be sure to bid HIGH as you will not want to miss out on these exclusive opportunities!

Restrictions: Mutually agreed upon date and time, arranged with advance notice.

Lot 211 $1,110
A Private Tour and Tasting at Ehlers Estate

- One 1.5L 2012 Ehlers Estate 1886 Cabernet Sauvignon
- Tour and tasting at Ehlers Estate for up to four guests

Ehlers Estate is located on a historic winegrowing site in the northern part of the Napa Valley’s acclaimed St. Helena appellation. Its unique, local microclimate is directly due to its picturesque location between the Mayacamas Mountains to the West and the Vaca Mountains to the East. This exceptional location, between mountains, allows for constant airflow of morning fog to be then cleared by moderating on shore breezes and bright midday sun. These natural occurrences ensure the slow, steady ripening of the grapes. This process is coupled with the vineyards’ strict adherence to organic farming standards and methods to preserve the purity and true character of the Estates’ fruit leading to the production of stellar and authentic wines.

The lucky bidder will visit Ehlers Estate for an intimate, personal presentation of their estate-grown wines. A knowledgeable wine educator will pour their current releases and share stories on the history of the property, describe some of their organic farming practices, and explain the Ehlers Wines’ philosophy.

Winemaker’s notes on 2012 Ehlers Estate 1886 Cabernet Sauvignon: Powerful and elegant notes of blackberries, espresso, caramel, leather, French plums, and sweet black currants. This wine is ripe and chewy, big and round, with beautifully resolved tannins. Great balance and structure, like an entire meal in a glass, with a finish that goes on forever. A classic Ehlers Estate “1886” that will continue to improve for decades.

2012 vintage notes: 2012 was a great vintage in the Napa Valley. Early spring rains provided just the water needed to get the vines started. All summer long the vines enjoyed warm days and cool nights. A long mellow season with enough heat to polish the grapes and develop the flavors without any extreme weather events to compromise the valley-wide excellence.

A can’t miss tasting experience and an exclusive Cabernet to age over decades!

Lot 212  $800
FAVIA WINE

LOT 213

Private Tasting at Favia Estate and an Exclusive Gift

• Private tasting for up to six guests at their winery in Coombsville
• One 1.5L 2012 Favia 'Whipsaw' Red Wine Napa Valley - 50/50 Cabernet Franc and Cabernet Sauvignon blend

In 2012, having already made wine from Coombsville for nearly a decade, Annie and Andy Erickson decided to plant themselves firmly in this area to purchase and restore a modest, yet historic property from the early days of winemaking. As a celebration of this decision, they decided to make a wine, a blend of equal parts Cabernet Sauvignon and Cabernet Franc, co-fermented and aged in 100% new French oak barrels.

Two years later, they finally took possession of the property. Roughhewn and replete with all the raw markings of early Napa Valley history, it needed serious updates before moving in and making wine. They began the arduous process of dismantling the old structures, and then tediously reconstructing them. During this time, they bottled the very special wine they had made at the beginning of this journey. By then, aged for nearly twenty-four months, it went to bottle without filtration, and in the spirit of commemoration, only in magnums.

Four years on, their winery and home have a newly found luster, and yet the frontier spirit is alive in the storied buildings, the orchards, gardens, and the stone cellar. Whipsaw has a similar combination of polish and structure, with an unwavering sense of place.

Lot 213 $2,100
FRIAS FAMILY VINEYARD

LOT 214

An Afternoon with FRIAS Family Vineyard

• Wine tasting and lunch at FRIAS Family Vineyard for up to six people

In 1977 the Frias family purchased 100 acres in the iconic Spring Mountain District of Napa Valley. Manny Frias Sr. was fortunate to grow up in San Francisco, and during college there, a Basque friend introduced him to the joys of Napa Valley wines. He remembers being blinded by the beauty of the valley and the romance of the small wine industry. Their first planted area was just five acres in 1985 and that launched FRIAS Family Vineyard. FRIAS now has 13 acres of hillside vineyards planted exclusively for Cabernet Sauvignon. They source premium fruit from Oakville and Yountville AVAs. Winemaker Todd Heth gained his passion for wine while working as a journalist in Hungary and traveling through Europe. He has been at FRIAS Family Vineyard since 2004 and he says, “I enjoy the seasons and cycles of winemaking, from bud break to harvest in the vineyard, and crush to bottling in the winery.” Second generation brothers, Fernando and Manny Frias Jr., are at the helm of this artisanal family winery.

For this Cabernet Sauvignon centric lot, you and up to five guests will have a tasting and lunch at the FRIAS Family Vineyard. President and chief operating officer, Fernando Frias, will host a tasting of both current and library vintages along with a catered lunch all overlooking the vineyards and views of St. Helena.

Lot 214 $1,350
Pining for Pinot Noir

- One bottle Sea Smoke Pinot Noir “Southing” 2012, Santa Rita Hills
- One bottle EnRoute Pinot Noir “Les Pommiers” 2013, Russian River Valley
- One bottle Lando Pinot Noir 2014, Sonoma Coast
- One bottle Beaux Freres Pinot Noir “The Beaux Freres Vineyard” 2014, Ribbon Ridge, Oregon
- One bottle Sea Smoke Pinot Noir “Southing” 2015, Santa Rita Hills
- One bottle Kosta Browne Pinot Noir “Gaps Crown Vineyard” 2016, Sonoma Coast
- One bottle Kosta Browne Pinot Noir “Observations Series Free James” 2016, Sonoma County
- One bottle Sangiacomo Family Vineyards Pinot Noir 2017, Sonoma Coast
- One bottle Aubert Wines Pinot Noir “UV-SL Vineyard” 2019, Sonoma Coast
- One bottle Donum Estate Pinot Noir “Russian River Valley Reserve – Year of the Pig” 2019
- One bottle Kosta Browne Pinot Noir “Gaps Crown Vineyard” 2019, Sonoma Coast
- One bottle Lando Pinot Noir “Truth & Valor” 2020, Sonoma Coast

Sandy Moon and Les Stumpff have been Benefactors of the Wine Auction for years. Further, Sandy has been a member of the Auction Committee for more than a half dozen years. This year, Sandy has stepped forward to be a Co-Chair of the Auction. Sandy and Les, thank you for all of your years supporting and leading the Auction.

It turns out that Sandy and Les are collectors of Pinot Noir. They have given this twelve-bottle vertical of Pinot Noir from some of the best-known and well-respected producers on the West Coast. Eleven are from Sonoma or Russian River Valley and one is from the Willamette Valley in Oregon. The vertical covers the period from 2012 to 2020. All of the bottles were rated in the low- to mid-90s by a variety of pundits. Sea Smoke, Kosta Browne and Lando are no strangers to the Auction and neither is Beaux Freres. Aubert makes some of the highest-rated wines in all of Sonoma. EnRoute, Donum and Sangiacomo Family, while not as well-known, make excellent Pinot Noir that is comparable to the others. You can’t go wrong with any of these bottles!

Thanks to Sandy and Les for this great collection of Pinot Noir.

Lot 215 $1,500
LONG MEADOW RANCH

LOT 216

Long Meadow Ranch Legacy

• One 1.5L Napa Valley Estate Cabernet Sauvignon
• One bottle of estate grown organic olive oil and cabernet vinegar for each guest
• Elevated tasting for four people at the Logan Ives House at Farmstead in St. Helena

Immerse yourself in the elegance, balance, and pure expression of the mineral-rich Rutherford benchland as you taste Rutherford Estate wines at Farmstead. Discover the ideal terroir for vines to thrive from ground to your glass in this rustic seated tasting.

Home to the Mayacamas Estate, the rugged 650-acre landscape nestled in the foothills of the Mayacamas Mountains gives way to a long, sweeping meadow, thus the name Long Meadow Ranch. Long Meadow Ranch operates a sustainable food, wine, and agricultural education destination located in St. Helena, CA, which is anchored by the distinctive farm-to-table restaurant, Farmstead at Long Meadow Ranch. Award-winning chef Stephen Barber leans on his Southern roots in his ingredient-driven approach to the estate restaurant Farmstead.

The classic Long Meadow Ranch style remains in the welcoming bright blend of Cabernet Sauvignon fruit from both mountain and valley estates. Fresh Bing cherry, blackberry, and pomegranate seed delight on entry. The palate unfolds with more subtle earthy and savory notes of graphite, fennel seed and vanilla bean. Texturally, the natural mountain fruit acidity layers with persistent but soft tannins and just the right amount of oak for a lasting and memorable finish.

Lot 216 $410
Miner Family Winery

Lot 217

Four 3Ls from Miner Family Winery

- One 3L of 2016 Wild Yeast Chardonnay from Miner Family Wines
- One 3L of 2016 Gary’s Pinot Noir
- One 3L of 2016 Oakville Cabernet Sauvignon from Miner Family Wines
- One 3L of 2016 THE ORACLE

2016 Wild Yeast Chardonnay from Miner Family Wines
Full-bodied and lush, yet never heavy, the Wild Yeast Chardonnay shows off flavors of ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity. This is a wildly expressive wine that will reward a few years of patient cellaring. The grapes are fermented using only indigenous or “wild” yeast cultures found on the skins of the grapes themselves, in the vineyards and within the walls of the winery. 93 points, Wine Advocate

2016 Gary’s Pinot Noir
This 50-acre vineyard was planted in 1995 by friends and growers Gary Franscioni and Gary Pisoni along the terraces of the Santa Lucia mountain range overlooking the Salinas River Valley. With plenty of lovely, rich tannins, this Pinot offers up flavors of dark red fruit, subtle oak and nutmeg-clove spice. 90 points, Vinous

2016 Oakville Cabernet Sauvignon from Miner Family Wines
The Oakville Cabernet Sauvignon shows impressive depth, richness with hints of dried herb, mocha and cedar against a backdrop of plush tannins.

2016 THE ORACLE
Lush aromatics of raspberry and dark cherry with a hint of eucalyptus, THE ORACLE is decadent, but with finesse. Earthiness and layers of dried flowers and cocoa integrate harmoniously into a finely balanced marriage between tannin and acid, providing the structure that it ensures. Like all impeccable beauties, this wine is sure to age gracefully. 94 points, Wine Advocate

Lot 217 $1,700
LOT 218

• Six bottles 2007 Robert Keenan Winery Cabernet Sauvignon Reserve, Spring Mountain District, Napa Valley in original wooden box

Over the years, Nick and Myrna Orphan have made many donations to the Auction. This year, Nick and Myrna have stepped up with three different lots. Thanks, Myrna and Nick, for all of your contributions.

The Keenan 2007 Cabernet Sauvignon Spring Mountain Reserve is a classic. This was the 31st year the wine has been made and is a wonderful full-bodied wine. The *Wine Advocate* awarded the 2007 Cabernet Reserve wine 94+ in 2009 and 95 in 2018. While Keenan may be more recognizable for its great Merlots and Cabernet Francs, they also make exceptional Cabernet Sauvignon. If you know Keenan, you know this will be great. If you don’t, this is an exceptional way to get an introduction. Don’t worry about the age, the most recent review we found said it’s prime window will extend out to 2036 – 2040. However, we think it will be long gone before then.

Lot 218 $780

LOT 219

• Three bottles 2007 Lail Vineyards Cabernet Sauvignon “Blueprint,” Napa Valley
• Three bottles 2008 Lail Vineyards Cabernet Sauvignon “Blueprint,” Napa Valley

Over the years, Myrna and Nick Orphan have made many donations to the Auction. This year, Nick and Myrna have stepped up with three different lots. This is the second of the three Orphan lots.

Robin Daniel Lail’s heritage began in 1879 with the founding of Inglenook Vineyards by her great-granduncle, the iconic Captain Gustave Niebaum. Over the years, Inglenook came to be considered the finest producer of wines in the country by many. While working for Robert Mondavi, she became acquainted with Bill Harlan and Christian Moueix. Together they started Merryvale Wines. Today, Robin Lail and her family have continued that legacy into the sixth generation with the establishment of Lail Vineyards in 1995. Currently, the incomparable Philippe Melka and Maayan Koschitzky are the winemakers for this fabulous winery.

Blueprint comes from four to six different appellations, ranging from the cooler Yountville and Coombsville areas in southern Napa Valley, to mountain vineyards such as Howell Mountain and further north to the warmest region of Napa Valley, Calistoga. The 2007 is a blend containing 25% Merlot and the 2008 contains 12% Merlot. The Blueprint series was started as a value-priced wine series. Notwithstanding, they are a high-quality wine at, an excellent price.

Lot 219 $600
LOT 220

- Six bottles Château Kirwan Margaux 2011, Grand Cru Classé

Over the years, Nick and Myrna Orphan have made many donations to the Auction. This year, Nick and Myrna have stepped up with three different lots. This is the third lot.

Château Kirwan has been built up from generation to generation since the 18th century. Beginning with a marriage in 1760 between an Irish shopkeeper, Mark Kirwan, and the daughter of Sir John Collingwood, “Lord of Lasalle,” an English merchant, who was one of the first Bordeaux négociants. The bridegroom gave his name to the vineyard he created by adding the Ganet estate to the Lasalle property, both of which were located close to Cantenac village. Under his management, the property flourished and the wine from “Quirouen” was classified as a “second rank grand cru” in Thomas Jefferson’s work on Bordeaux wines, written at the time he was the United States Ambassador to France. 1855 was a turning point in the history of the château. It was classified as the leading Third Growth of the Medoc and the 16th greatest Bordeaux wine.

The 2011 vintage was composed of 55% Cabernet Sauvignon, 21% Merlot, 15% Cabernet Franc and 9% Petit Verdot. The most recent review we could find was done by Jane Anson for *Decanter* in 2018. Her 93-point award stated that the prime drinking window should be 2020 – 2034. It is ready and waiting for your attention!

Lot 220  $300
A Vineyard-Centric Night Celebrating Napa Valley!

- Wine tasting for six at Fayard Winemaking
- Dinner for six at Charlie Palmer Steak
- Six-pack of 2016 and 2018 PATEL Napa Valley and Coombsville Cabernet Sauvignon
- Three bottle horizontal 2019 Julien Fayard Wines Vintage Cabernet Sauvignon
- One 3L bottle 2014 Purlieu Napa Valley Cabernet Sauvignon

PATEL Napa Valley’s owner Raj Patel and Julien Fayard of Julien Fayard Wines and Purlieu created an evening celebrating Napa Valley the best way possible, with a lot of wine! You will explore the past, present, and future of all three wineries over a private tasting at Fayard Winemaking. Following the private wine tasting, you and your guests will be hosted for dinner by both Raj and Julien at the acclaimed Charlie Palmer Steak in downtown Napa to showcase artisanal American beef under the influence of local wine country flavors. Dinner will also include a wine selection from each winery’s cellars.

For owner and winemaker Julien Fayard, wine making practices should be as natural as possible. His wines use traditional, low-manipulation winemaking methods while keeping everything he does “vineyard-centric.” His goal is a long-term collaboration with growers to pay mutual respect for the land.

PATEL Napa Valley, where Fayard is also a winemaker, takes the same approach and sources fruit from sites who use a mix of location, soils, microclimate, farming practices, clone and rootstock to offer a true expression of the vineyard and varietal.

The successful bidder will also take home a six pack of 2016 and 2018 PATEL Napa Valley and Coombsville Cabernet Sauvignon, three bottle horizontal 2019 Vintage Cabernet Sauvignons from Julien Fayard Wines, and a 3L bottle of 2014 Purlieu Napa Valley Cabernet Sauvignon.

Restrictions: The date for this event is to be mutually agreed upon and the event must be redeemed by March 2024. Not available to be redeemed in September or October.
Patricia Green Cellars Six-Pack Vertical of Pinot Noir

- Six-pack vertical of a premier single vineyard Pinot Noir:
  - Two bottles of 2014 Freedom Hill Vineyard Perspicacious Pinot Noir
  - Two bottles of 2015 Freedom Hill Vineyard Perspicacious Pinot Noir
  - Two bottles of 2019 Freedom Hill Vineyard Perspicacious Pinot Noir

Winemaking and notes from the 2019 Vintage: This is, quite simply, incredible Pinot Noir. This comes from one of the three Dijon 115 sections where Patricia Green Cellars gets fruit. The cuvée was pêgéed two times each day for its seventeen day stay in the fermenter. It was racked to four barrels, one new. The results are generally excellent; and the tannins change and give the wine a different aromatic quality, texture and flavor that highlights the nature of Pinot Noir. This is a rare find, it has only happened in two other vintages, 2014 and 2015. This is where the marriage of the whole clusters and the fruit and texture becomes sublime. In 2019, their one fermenter was clearly in the “Perspicacious Zone.”

The greatest vineyards in Burgundy tend to naturally have an ability to produce wines of incredible mass, density, delicacy, intensity, savoriness and power. The best sites in Oregon produce thrilling, amazing wines but rarely rise to the level of the top wines from Burgundy. Patricia Green Cellars firmly believes the use of 100% whole clusters from the right blocks of the right vineyards can give certain wines that “thing” that makes the best wines of Burgundy some of the most sought-after and expensive wines on the planet. This wine super-focuses the dark and rich nature of Freedom Hill Vineyard into a tremendously complex and rich wine. The star of the show here though is how the thick tannic structure located entirely in the back of the wine pulls this wine back, giving it great length and complexity. This is a special Pinot Noir that is as rare in its characteristics and quality as it is in its production level.

Lot 222 $1,000
Red Car Sonoma Coast Journey

- Private tasting and vineyard tour for four
- One 1.5L 2012 Heaven & Earth Pinot Noir, Sonoma Coast
- One 1.5L 2012 Zephyr Farms Pinot Noir, Sonoma Coast
- One 1.5L 2013 Estate Pinot Noir, Fort Ross - Seaview
- One 1.5L 2014 Platt Pinot Noir, Sonoma Coast
- One 1.5L 2014 Hagan Pinot Noir, Sonoma Coast
- One 1.5L 2015 Doc's Ranch Pinot Noir, Sonoma Coast
- One 1.5L 2019 Estate Pinot Noir, Fort Ross - Seaview
- One 1.5L 2019 Heaven & Earth Pinot Noir, Sonoma Coast
- One 1.5L 2012 Estate Syrah, Fort Ross - Seaview
- One 1.5L 2012 Vivio Syrah, Bennett Valley
- One 1.5L 2013 Estate Syrah, Fort Ross - Seaview
- One 1.5L 2013 Vivio Syrah, Bennett Valley
- One 1.5L 2014 Estate Syrah, Fort Ross - Seaview
- One 1.5L 2014 Vivio Syrah, Bennett Valley
- One 1.5L 2015 Estate Syrah, Fort Ross - Seaview
- One 1.5L 2015 Vivio Syrah, Bennett Valley
- One 1.5L 2014 Mohrhardt Ridge Cabernet Sauvignon, Fort Ross - Seaview
- One 1.5L 2019 Mohrhardt Ridge Cabernet Sauvignon, Fort Ross - Seaview

This auction lot is for a lover of Red Car wines! You and three guests will have one-on-one time with Winemaker Tanner Scheer on a private walking tour of Freestone’s Zephyr Farms Vineyard, a seven-acre site surrounded by breathtaking views, redwoods, and coastal fog. After your walk, cool off with a private tasting at this special farm.

Richard Crowell, co-founder, fell in love with Syrah after sharing a great bottle with his future business partner Mark Estrin. Over the past 15 years, Scheer’s personal belief in minimalism and want to present each varietal in its truest form shows his true love for winemaking. Grow your personal collection with 18 magnums of Red Car Vineyards Syrah, Pinot Noir and Cabernet Sauvignon.

Lot 223  $2,400
Twelve bottles of “Invited Series” Limited Production Wines and a Signed Label Graphic Illustration (Pre-release)

- Six bottles of 2021 Sean Minor Pinot Noir, Sangiacomo Roberts Road Vineyard, Sonoma Coast, CA
- Six bottles of 2021 Sean Minor Grenache, Rossi Ranch Vineyard, Sonoma Valley, CA
  (NEW RELEASE)

Sean Minor Wines, located in Sonoma, CA, was established in 2005 by Sean and Nicole Minor. Minor is a 30-year veteran of the wine business and began his wine career at Beaulieu Vineyard in Napa Valley. He went on to manage King Estate and Benton Lane in Oregon, focused on producing Pinot Noir from Willamette Valley. He returned to California to manage Renwood Winery, enhancing his experience growing and producing some of the Golden State’s best “Old Vine” Zinfandel. Sean Minor Wines, known for its highly acclaimed wines, is dedicated to producing varietally true, quality wines from premier appellations and its selection for the High Museum Atlanta Wine Auction is a tribute to this mission.

Signed Label Poster Graphic Illustration (1st Edition): “Always Invited” is at the heart of Sean Minor Wines bringing people together to connect through wine, no matter the occasion. The label for the “Invited Series” is a compilation of the times in which Sean and Nicole were raised, intertwined with family customs and traditions, including the buzz of conversation, laughter, joy and toasting to one another. The first edition is signed by owner and vintner, Sean Minor.

2021 Sean Minor Pinot Noir, Sangiacomo Roberts Road Vineyard, Sonoma Coast, CA (240 cases produced): This is a single vineyard blend of Dijon 777 and Pommard clones from carefully selected blocks within the vineyard. Located at the base of Sonoma Mountain at the far northern edge of the Petaluma Gap is the beloved Roberts Road Vineyard owned by the Sangiacomo Family. The sustainably cultivated fruit is some of the most prestigious Pinot Noir grapes in Sonoma. The wine has a deep ruby garnet hue with aromas of fresh blueberries, cranberry, dark cherry, violet and forest floor. On entry, the dark fruit characteristics provide a perfectly balanced mouth feel that carries through the mid-palate, creating a rich and lingering finish with delicate spice and hints of vanilla.

2021 Sean Minor Grenache, Rossi Ranch Vineyard, Sonoma Valley, CA -- NEW RELEASE (80 cases produced): Rossi Ranch, planted in 1910 by the Rossi family, is one of the most picturesque vineyards in Sonoma Valley. Farmed organically, there are a variety of hills, undulations, and exposures, all surrounded by a mix of oak and pine forest. It is a very warm site in Summer and Fall and the vineyard is typically pruned late to avoid early Spring frost. As a result, the Grenache is often one of the latest picks. The fruit from this ranch reflects the areas surrounding the vineyard—briary, peppery and spice intertwined with the smell of native plants in the vineyard. The wine is dark ruby in color with aromas of dark cherry, wild strawberry, white pepper, sandalwood, and lavender. On the palate, the amazing texture is prominent wild black cherry, strawberry, and new leather with a nice integration of oak and balanced tannins. It is full-bodied, providing a powerful and complex flavor profile with velvety texture, balanced freshness, and a sweet oak, extra-long finish.

Lot 224 $1,000
Bring the Napa Valley to You!

- Curated meal in Atlanta with current and library wines from Arkenstone Vineyards and Shadowbox Cellars for six people

Enjoy wine and dining at its height with two premier, family-owned Napa Valley wineries. Arkenstone Vintner, Jake Krausz, and Shadowbox Winemaker and Vintner, Justin Preiser, will bring everything back to Atlanta for a once-in-a-lifetime experience.

Jake and Justin will work together utilizing their small production family wines to host six guests at one of Atlanta's finest restaurants for a curated meal paired with a combination of current release and library wines. But if we know Jake and Justin, champagne and bourbon will probably become part of the equation.

With the goal of producing the best wine possible from their beautiful site, Arkenstone chose to become a true Domain Estate. Their underground winery, completed in 2008, along with the Estate vineyards planted primarily in 1998, allow total control over all aspects of winemaking. Choosing to move slowly and carefully in the development of their estate, Arkenstone, maintained and nurtured the native plant and animal species and respected the contours of the land. These wines are extremely well balanced and elegant, with a depth and robustness that will assure age-ability but are also approachable and food-friendly upon release.

Shadowbox Cellars is a boutique winery from two families with a long history and passion for wine. Shadowbox produces small lots of acid-driven and food-friendly wines using grapes sourced from vineyards in Napa and Sonoma counties, Lodi, Paso Robles and the Sierra Foothills. Winemaker and Vinter Justin Preiser's approach to winemaking is, “Begin with fantastic vineyards that display the best characteristics for a particular variety, then don’t screw it up.”

Bid HIGH to bring Napa Valley to your doorstep!

Restrictions: Restaurant location will be determined following mutual agreement of a date for the event. Certificate expires one year after the Wine Auction.

Lot 225  $2,000
An Evening with Friends and T. Berkley Wines

- Curated wine party in your home for up to 20 guests with Owner/Winemaker Taylor Berkley Boydstun and Sarah Bray

Bring the excitement of a winemaker’s tasting into your home for you and your friends! Owner and winemaker Taylor Berkley Boydstun and his partner, Atlanta native and Wine Auction friend Sarah Bray, will fly from Napa to your home and provide a curated selection of wines for a party of up to 20 guests.

After a career working for great winemakers from around the world such as Felton Road in New Zealand, Weingut Knoll in Austria, Littorai and Kosta Browne in California, Taylor started T. Berkley Wines in 2016. He wanted to work with the grapes that made him fall in love with wine in the first place: Cabernet Franc and Chenin Blanc. He was offered the opportunity to purchase old vine Chenin Blanc, and his focus was further honed – wines inspired by the best of the Loire region, made under the California sunshine. Each vintage produces a handful of core wines that apply the philosophy of minimal intervention, letting the sites and the varietal characteristics speak for themselves.

Taylor works with sustainably farmed, old-vine grapes grown across northern California, producing elegant, textural wines with minimal intervention that are expressive of place and variety. His partner Sarah Bray joined in 2020, after spending years working with prestigious wineries in Italy, France, and Germany. Sarah is an old friend of the High Museum Atlanta Wine Auction!

Taylor and Sarah look forward to crafting an around-the-world wine tasting for you of their creations alongside wines that have inspired them from their travels. Let them share their story and wines with you for a memorable evening in the comfort of your home!

Restrictions: Tasting experience unavailable during harvest, August to November.

Lot 226 $1,000
TINY LOU’S

LOT 227

Curated Tasting Menu and Wine Pairing for Ten People

- Seven-course chef-curated tasting menu and wine pairing for ten

Tiny Lou’s is a swinging French American brasserie located downstairs at Hotel Clermont. Presenting a palate-pleasing approach to French favorites, Tiny Lou’s uses seasonal and local provisions that are complemented by a French-focused wine list. The food at Tiny Lou’s reads like a rugged love letter to French-American coziness – something like what one might cook for a lover – giddy, profoundly satisfying, and conspiratorial – as delicious as the less criminal forms of sin. Cooking like this is sometimes called comfort food, but a better word might be ‘restorative’ food.

This chic restaurant is offering the winner and nine of their closest friends to a one-hour aperitif with Champagne and canapés followed by a seven-course chef-curated tasting menu and wine pairing dinner in their private dining room.

Let Tiny Lou’s take you and your guests on an exceptional culinary journey.

Lot 227 $3,300

PAULA KORNELL SPARKLING WINE

LOT 228

- Two 1.5Ls of Paula Kornell Sparkling North Coast Brut en magnum
- Lunch for four at Chateau Drool with a vertical tasting of Blanc de Noir (2017 – 2020)

Be the very first to enjoy Paula Kornell’s fantastic bubbly from a large-format bottle with this exclusive offer from the Queen of Bubbles herself. Paula’s dream project of making sparkling wine in the traditional method of Champagne has come to sparkling life – with a fan base that grows around the country by the day! Now, for the first time since launching her brand, a limited number of magnums of North Coast Brut were bottled exclusively for auctions like ours! You’ll get two of these beauties and, on your next trip to wine country, enjoy a leisurely afternoon at Chateau Drool with Paula and all her furry friends. Lunches at Paula’s are notorious and yours will include a vertical tasting of her lovely Blanc de Noir from 2017 through 2020. Cheers to bubbles! Cheers to Paula!

Lot 228 $800
A Delightful Tour and Tasting with William Cole Vineyards

- Tour and tasting for four people at William Cole Vineyards
- Three bottles of 2009 Cuvée Claire Cabernet
- Three bottles of 2019 Cuvée Claire Cabernet

William Cole Vineyards dates back to the late nineteenth century. William and Jane Ballentine acquired the property in 1999. The property was marked as a historical landmark and the cellar doors reopened in 2004. Since then, William and Jane have made it a priority to uphold the integrity of what was once before and what will be after. For decades, William Cole Vineyards has been a family-operated winery consisting of exquisite small production wines. Their winemaking practices are gentle, slow and meticulous. William believes the timing of everything, especially in the creation of their wine, is based on taste. Each of their wine lots mature separately which results in a complex, elegant wine that represents the best of Napa Valley.

Four lucky guests will get a chance to explore this historic vineyard and enjoy a tasting of their superb wines. In addition, the winner will receive three bottles of 2009 Cuvée Claire Cabernet Sauvignon and three bottles of 2019 Cuvée Cabernet Sauvignon. Cultivated primarily from their estate vines, this 100% Cabernet Sauvignon is the cornerstone of the William Cole portfolio.

Here is your chance to add delicious wines to your collection or enjoy right away.

Lot 229   $1,705
LOT 230

An Afternoon with Pinot Noir

- 12 bottles of single vineyard 2021 Sun Chase Vineyard Pinot Noir, Sonoma Coast
- Sonoma Coast lunch with the owners/winemakers for one couple

Founder, Jenifer Freebairn, has been a longtime Wine Auction co-conspirator over her 15 years as VP of Marketing and Sales at Paul Hobbs, Kosta Browne, and Lasseter Family Winery. Jen’s husband is Winemaker John Martin, formerly of Roth Estate and Chalk Hill Estate.

Their micro-brand of just 200 cases is their way of honoring special vineyards and growers they love. This 2021 Sun Chase Vineyard Pinot Noir comes from the rocky soils of a hilltop parcel at renowned Sun Chase Vineyard in the Petaluma Gap on the Sonoma Coast. Deep and finely textured, it is aromatic with dark berries and black tea. Long and silky on the palate, it finishes with firm tannins and a touch of spice.

From the Russian River Valley, a region prone to lush wines, Wow and Flutter chose to start with a thicker-skinned clone of Pinot Noir that would offer firm structure and more nuanced fruit expression. They think it is a beautiful wine and hope you will too. Aromas of violet, pomegranate, clean earth and spice open to an elegant palate of fresh black cherry, with savory notes and a hint of black tea in the mid-palate. This wine finishes long and bright with fine tannins.

More about the wine:
- 100% Pinot Noir
- 25% whole cluster
- 35% new French oak
- Hand-labeled - original label art by Thomas Ingmire

Lot 230 $1,200

PARTY with a PURPOSE 2023
Oregon Pinot Noir Blanc

• 12 bottles of 2018 Anne Amie Prisme Pinot Noir Blanc

The Prisme starts with 100% Pinot Noir free run juice that is settled and racked into barrels. It is entirely barrel fermented in French oak puncheons; lees stirred, allowed natural malolactic fermentation and then aged on its lees for 16 months before bottling. This structured white wine has a backbone of acidity, a voluptuous mid-palate and a long, creamy finish.

Aroma: yellow plum, candied ginger, panna cotta, butter cookies, cardamom, white pepper, candied lemon. Flavor: yellow plum, candied ginger, crème brulée, preserved lemon, orange zest. Finish: rich and creamy.

Lot 231  $540
Holy Red Wine!

- Tour of the estate at Priest Ranch
- Tasting and lunch for four guests
- One 3L bottle of 2012 Priest Ranch Coach Gun
- One 1.5L bottle of 2014 Priest Ranch Coach Gun
- One 6L bottle of 2014 Priest Ranch Coach Gun
- Three 1.5L bottles of 2014 Priest Ranch Cabernet Sauvignon

You are invited for a tour, tasting and lunch at the Priest Ranch estate for a uniquely cultivated and unexpected wine country experience for four guests. Located in the heart of Yountville, Napa Valley, Priest Ranch wines began in 2007 with their first vintage of Cabernet Sauvignon and Petite Sirah. Winemaker and co-founder, Craig Becker, has not looked back since. The explored diversity of the property blends multiple blocks into every wine produced. These multi-block wines showcase the impressive quality and represent the property at the highest level.

Priest Ranch wines are recognized for their adventurous and unique character, crafted both in the vineyard and the winery to reflect the richness and diversity of their source. Coach Gun, the flagship red wine, showcases the beauty of blending. When the individual wines are brought together as a blend they create a consistently balanced wine, no matter the vintage.

Notes on 2014 Priest Ranch Coach Gun: The fruit for the 2014 Coach Gun was handpicked, sorted, and fermented naturally, then aged for 28 months in 50% new French oak barrels. Their winemaking team refined the blend over the course of the first year of aging, and the final wine was determined just months before bottling. The 2014 Coach Gun delivers scents of vanilla bean and black cherry on the nose. On the palate, there are hints of licorice, blackberry, and roasted coffee bean. The wine is rich in color and delivers velvety soft tannins on the finish.

Notes on 2014 Priest Ranch Cabernet Sauvignon: The aromas of this 2014 Cabernet Sauvignon are full of black cherries, star anise, and a touch of earth. This full-bodied wine has good concentration, supple tannins, and balanced acidity. The rounded mouthfeel is persistent on the long and lingering finish.

Lot 232   $4,000 is a nice start!
Quilceda Creek Tasting for 12 in Your Home

Enjoy an evening of historic proportions with Quilceda Creek with a guided tasting for 12 people through retrospective vintages of their flagship Cabernet Sauvignon and other exclusive bottlings with Nicole Trumble, National Sales Director.

Quilceda Creek is dedicated exclusively to producing high class Cabernet Sauvignons. Family-owned and operated, winemaking runs deep in Quilceda Creek's veins. The founder, Alex Golitzin – American spelling – is a descendent of Prince Lev Sergeevich Galitzine, the acclaimed winemaker to Russian Czar Nicholas II's Abrau Dursau estate. Prince Lev Galitzine is the most famous figure among all those who participated in the development of Russian winemaking and was dubbed “the creator of Russian champagne.”

In 1967, Alex and his wife, Jeannette, moved the family to Washington State where he worked as a chemical engineer. Quilceda Creek was established in 1978. The winery's first vintage was in 1979, making Quilceda Creek one of the oldest, family-owned and controlled wineries in the State of Washington. Paul Golitzin joined his father as winemaker in 1992 and now directs all aspects of vineyard management and winemaking. With a gifted palate and a no-compromise commitment to quality, Paul focused the winery's attention on its greatest assets: the vineyards of the Columbia Valley. Paul’s vision catapulted the wines to a new level of excellence.

Restrictions: Auction winner is responsible for providing event space and chef/food.

Lot 233 $5,000
Love in the Jungle Love Vineyard

- Private Napa Valley vineyard tasting for four guests
- Lunch and winery excursion for four guests

Meet Jungle Love Vineyard grape growers Dan and Kim Johnson for a wine tasting between the vines. This is a down-n-dirty vineyard experience where you can learn how weather, soil, and farming practices contribute to the finished product—fine Cabernet Sauvignons. You will also learn what sustainable farming means in this context. The winner may design the experience to include a rigorous Q & A with the vineyard manager, or just a light and breezy experience in a unique setting. Either way, you will sample several of the wines that have made Okapi famous and learn more about why it matters where your wine comes from.

Next, you'll shake the dirt off your boots and be the Johnson’s guests for lunch and a winery excursion with Okapi’s winemaker for a barrel tasting of upcoming vintages. It’s a rich day of conversation and learning about how these exquisite wines go from the vineyard to the bottle with the people who manage the art and science along the way.

This experience is exclusive to the Wine Auction and not available to the public.

Restrictions: Visit must be schedule for a mutually agreeable date, sometime before March 2024.

Lot 234  $1,400
Lyric Opera Wine Auction

- Two seats to an intimate Featured Vintner and Celebrated Chef Dinner on Thursday, May 11, 2023
- Eight tickets to the Featured Vintner Tasting Reception on Friday, May 12, 2023 to honor Featured Vintners and special Wine Auction 2023 guests
- Two seats for Wine Auction 2023 on Saturday, May 13, 2023

Wine Auction returns to Lyric on Saturday, May 13, 2023! Since its inception in 1988, Wine Auction has raised over $11 million in support of Lyric Opera of Chicago. Held every three years by the Women’s Board, Wine Auction 2018 netted a record-breaking $2.2 million and was named a “Top Charity Wine Auction” by Wine Spectator.

Under the leadership of the Women’s Board, Wine Auction 2023 will make a profound impact on Lyric’s ability to present grand opera of the highest quality to audiences in Chicago and beyond. This formal affair draws 400 guests from around the country and features a reception, elegant dinner, and live auction. A dazzling array of curated wines, unique dining experiences, and exquisite travel packages will be available for bidding.

As winning bidder, you will receive the MÂCONNAIS SPONSOR PACKAGE. This package includes two seats for the Featured Vintner and Celebrated Chef Dinner, eight tickets to the Featured Vintner Tasting Reception, and two seats for Wine Auction 2023.

Lot 235      $10,000, date specific, May 11-13, 2023 in Chicago
VIP Tasting Experience for Four Guests

- One 1.5L 2014 Nicolas-Jay Willamette Valley Pinot Noir
- One 1.5L 2015 Nicolas-Jay Willamette Valley Pinot Noir
- One 1.5L 2016 Nicolas-Jay Willamette Valley Pinot Noir
- VIP lunch and special tasting for four guests at the Nicolas-Jay Estate winery in Newberg, Oregon

Nicolas-Jay's viticultural and winemaking are informed by years of working the soils of Burgundy’s Grand Crus, an understanding they bring to old-vine sites in Oregon, including their own organically farmed estate Bishop Creek vineyard, as well as their 53-acre Dundee Hills Estate. It is from these unique sites that Jean-Nicolas, Jay, and associate winemaker Tracy Kendall craft Nicolas-Jay Pinot Noir. Their approach to winemaking is with a steadfast belief in true artisanship, a passion for discovery and a deep respect for the land.

The winner and three guests will enjoy a VIP lunch and tasting at the Nicolas-Jay Estate winery in Newberg, Oregon. The winner will also receive three magnums of their top-rated Pinot Noir. The 2014 Willamette Valley Pinot Noir opens up with luxurious layers of blackberry and raspberry jam, underscored by rich tannins. The 2015 Willamette Valley is a rich, tight and expansive red with remarkable balance. The 2016 Willamette Valley is a focused wine, revealing a darker nose than the previous vintage, with black cherry and plum accented by hints of violet, dried herb and bay laurel.

Don’t hesitate to bid on this VIP lunch, tasting, and wine!

Lot 236  $850
O.M. NORLING

LOT 237

*The Solution Is Only 10 Digits Away, 18” x 24”, Oil on Birchwood Panel over Pressed Fabric*

If Salvador Dali and Andrew Wyeth had a lovechild who grew up to paint with oils, this is what it would look like. The mysterious O.M. Norling strikes again! A rising star in the art world, with his curious brand of visually arresting, eccentric still life compositions, Norling takes the art of metaphor to new and unexpected places.

O.M. Norling introduces new elements in this captivating study of a Sandhill Crane. The lotus pods emerging from the water act as camouflage, adding complexity to the Sandhill’s efforts to make a call using the rotary dial.

Lot 237  $2,500
Experience The Woodall and Ernest Vineyards in your Home

• A wine-paired dining experience with The Woodall and Ernest Vineyards for eight guests in your home

With more than 28 years of restaurant and hospitality experience, Chef John Metz knows what it takes to create, run and maintain a successful restaurant company, and has done just that for the past 19 years with his many culinary ventures in the Atlanta area. As Executive Chef, John is thrilling residents in the Atlanta area with cuisine that inspires and entraps even the hardest to please. Trained by the best, he began his education at one of the top learning institutions in the country, The Pennsylvania State University, where he received his bachelor's degree in Hotel & Restaurant Management. He then went on to pursue his culinary education by obtaining a degree from the distinguished Culinary Institute of America where he graduated at the top of his class.

Ernest Vineyards was built on a number of key concepts. Beyond their commitment to integrity, restraint, and beauty, they are most passionately committed to sourcing their varietals from carefully selected vineyards around Sonoma County. Picking and choosing their vineyard sites allows them to hold out for the very best grapes they can find. They then use those grapes to make the wine they want to make.

The winning bidder will receive a delightful dinner offered by Chef John Metz from The Woodall and Ernest Vineyards in the comfort of your home for eight guests. Take the chance to gather with friends to enjoy a marvelous meal paired with remarkable wines.

Restrictions: Mutually agreed upon date; no holidays. Expires: March 25, 2024.

Lot 238 $2,800

PARTY with a PURPOSE
2023
Luxurious Stay at Waldorf Astoria

- One-night stay for one couple
- Enchanted Sleep Spa Treatment for two people
- Brassica Dinner experience for two people

This lot includes a one-night stay at the luxurious Waldorf Astoria Atlanta Buckhead, located in the heart of Atlanta’s coveted Buckhead neighborhood. Guests will enjoy a complimentary dinner experience at the hotel’s signature restaurant, Brassica. The winner will enjoy a menu that weaves together brasserie-style French cooking with regionally sourced ingredients that draws culinary inspiration from Georgia and the American South. Allow Executive Chef Christophe Le Métayer to lead you through an inspired culinary journey while head mixologist, Cara McInerney, effortlessly pairs each dish with a handcrafted cocktail or tantalizing glass of wine. Relax with an evening spent in one of the recently reimagined guest rooms after receiving the Enchanted Sleep Spa Treatment from one of the hotel’s esteemed spa teams. This luxe experience helps realign guests’ circadian rhythms to encourage deep, peaceful sleep. It begins with an inhalation ritual to increase oxygenation followed by a light massage with herbal sleep remedies including vetiver, sandalwood, and chamomile.


Lot 239  $2,500
BULLY BOY
ENZO STEAKHOUSE & BAR
GUNSHOW
LURE
THE BETTY

LOT 240

Dine-Around Atlanta

Bully Boy

- **Four-course dinner for six with champagne and sake**
  Enjoy a four-course dinner with champagne and sake pairings for six at Bully Boy. Located just steps off the BeltLine, guests will be treated to an array of signature Kaiseki style menu offerings and a carefully curated selection of sushi selection.
  
  *Restrictions: Value is not to exceed $750, no cash value, and does not include gratuity.*

Enzo Steakhouse & Bar

- **Four-course prix fixe dinner for six with wine pairings**
  Enjoy a four-course prix fixe dinner for six with hand selected wine pairings at ENZO Steakhouse & Bar. Guests will be seated at the Chef’s Table and can watch as Executive Chef Andrea Montobbio creates unforgettable Northern Italian dishes for their intimate wine pairing dinner.
  
  *Restrictions: Value is not to exceed $750, no cash value, and does not include gratuity.*

Gunshow

- **Dinner for four guests**
  Chef Kevin Gillespie’s restaurant Gunshow offers a bold, interactive take on the traditional dining experience. Dishes are presented to guests tableside by the chefs and cooks that prepare them. Cocktails are prepared tableside on a rolling bar cart where diners can talk to the bartender about the cocktails being prepared for them. Gunshow is a dinner and a show all in one.

Lure

- **$250 gift card to Lure**
  Visit Lure for an inspired seafood experience served up in a stylish and inviting bungalow that feels shipped from the shore to the heart of Midtown. Order a dozen oysters on the half shell and a glass of prosecco and enjoy their seasonal, regionally inspired seafood flavors for an unforgettable meal.

The Betty

- **Dinner for two at The Betty and a one-night stay at The Kimpton Sylvan Hotel**
  The Betty is an upscale restaurant and bar inspired by mid-century American supper clubs located in Buckhead. Make yourself at home in one of the 217 air-conditioned rooms at The Kimpton Sylvan Hotel featuring minibars and Smart televisions. Your bed comes with down comforters and Frette Italian sheets. Complimentary wireless Internet access keeps you connected, and cable programming is available for your entertainment. Bathrooms feature bathtubs or showers, designer toiletries, and hair dryers.

**Lot 240 $3,250**
JEAN GLENN

LOT 241

_Amaized, Oil and Ink on Canvas, 16" x 20"

Are you amazed or _Amaized_? When Jean Glenn talks about her application of paint - whether maize-colored or otherwise - with an element of the accidental, you understand perfectly as you gaze at the maze of maize. _Amaized_ is full of organic shapes that highlight the “individual” while being a composition of many. Jean’s focus is on inner-connectivity - shapes, colors and textures woven together to paint a picture. An Atlanta native artist with a desire to connect dots between people and places, Jean makes it easy to get lost in the energy she pulls from the urban atmosphere around her. Journey through the layers and be amazed, but remember that this intricate abstract masterpiece of structures, depths and Technicolor vision will only land with the HIGH bidder. So, stay earth-bound and remember to bid, a lot.

Lot 241 $2,700

JEFFREY WILCOX PACLIPAN

LOT 242

_Golden Levity, Puzzle Relief, Metallic Paint and Cardboard, 10” x 10” x 4”_

As he professes to be a visceral artist, it is easy to understand the instinctive emotions being evoked by Jeffrey Wilcox Paclipan’s work, _Golden Levity_. This butterfly enrobed in golden pieces speaks of frivolity, lightness and life’s golden moments. Using materials combined together and easily accessible from confetti and wrapping paper to puzzles on canvas or wood, Jeff creates objects representing acceptance with marginalized or discarded materials and imbues them with greater meaning. Each work brings attention to places and things people may not have otherwise noticed, marking a place where kitsch and sophistication and highbrow and lowbrow intersect. We see the next pop culture craze coming...to get ahead of the wave, you could try to catch this piece with a butterfly net, but to get it out the door, you’ll need to be the highest bidder.

Lot 242 $375
**FELICE SHARP**

**LOT 243**

*Grapevine Figure*, Mixed Media on Board, 42” x 14”, Framed

Felice Sharp’s ability to evoke the spirit of the human figure in art is unparalleled. Her accomplishments in dance and love of yoga are evoked through her forms; her masterful techniques in abstraction leave you with a clear impression of ease and elegance. In her iconic human figures, Felice achieves an ethereal feeling. You can certainly envision her *Grapevine Figure* moving, almost floating, through the vineyard at dusk, gathering grapes. Is that a splash of Sam Lando’s Pinot Noir on her cheek? The only way you’ll know for sure, is to take this masterpiece home for further testing. The higher your bid, the better your chances.

Lot 243  $4,200

**MARIA BRUCKMAN**

**LOT 244**

*Holder of Grapes*, Porcelain Bowl with Gold Luster, 11.25” x 11” x 3”

Maria Bruckman creates sculptural and functional works that deal with the human body’s identity and fragility. Maria explores the relationships and attitudes of how we treat, view and perceive our bodies. Her thinly cast and hand-built vessels, like *Holder of Grapes*, draw parallels between the fragility and strength of porcelain and the human body. The smaller scale and highly detailed finishes play an important role in her work as she likes to bring viewers closer to her pieces, allowing a pause for you to wonder, in this case, just how many grapes can this hand, of sorts, hold? Though we think a few bunches of dark, almost black Gamay grapes would be lovely in this delicate porcelain bowl, if your bid is purposeful enough, you are at liberty to use it for corks, coins or as you please.

Lot 244  $500
KATHERINE BELL MCCLURE

LOT 245

*I Will Drink Milk When Cows Eat Grapes*, Mixed Media, Including Paint, Pencils and Wine, on Gallery Wrapped Canvas, 30” x 40”

We’ve said it before of Atlanta-native, long-time auction supporter, Katherine McClure: she’s a friend of the natural world. She’s at home with a number of household pets, fields of horses and surrounding wildlife, and her detailed likenesses of animals in her paintings prove we’re right. Yet, an important question must be asked. Does she know a cow that eats grapes, and, if so, where do we all get one? Taking a cue from Henri de Toulouse-Lautrec’s lactose intolerance, in this humorous masterpiece of bovine proportions, Katherine depicts the situation quite aptly. Although Katherine has not personally confirmed this as fact, we’ve been told that the very grapes her cow stomped were used in the painting itself. If you don’t moo-ve fast, you will miss the opportunity to, perhaps, get the inside scoop on a new breed of cow. Best bid quick and repeatedly to stay at the head of the herd.

Lot 245  $2,000

SABRE ESLER

LOT 246

*Reiterate*, Silkscreen on Rice Paper and Plexiglass, 13” x 13” x 3”

Since childhood Sabre Esler has wondered, “Why did I do that?” Through her art, Sabre tries to get to the bottom of that mysterious question. She builds real and imagined structures to answer the question, “Why?” The many answers seem to continually and chaotically intersect and overlap, as seen in her piece, *Reiterate*. She firmly believes that our decisions are essentially the math of our lives. Stay or go, yes or no, right or wrong, left or right, black or white (bid or bid higher) are all decisions at the intersection of the structures she builds. With all the meaning and mathematics that pervade her work, it’s no wonder that institutions of higher learning, banks and sought-after consultants are collecting her thought-provoking work. If the power of our thoughts ultimately defines our existence, then, perhaps, the power of our bidding will make our existence more purposeful? Party - and bid - with purpose, and I’m sure that Sabre will agree that your decision to bid on *Reiterate* is right, not wrong.

Lot 246  $950
ROB BRINSON

LOT 247

San Casciano dei Bagni, Black and White Archival Print, Hassleblad Camera, 2002, 18” x 18”, Framed

Rob Brinson creates distinctively styled images for clients in advertising, fashion, interior, food and travel. His epicurean photographs include those of local food legends such as Anne Quatrano, Hugh Acheson, Steven Satterfield, Kevin Gillespie and Pearl. Yet, whether fashion, food, farm animals, friends or, more importantly, wine are in front of Rob Brinson’s lens, the result is equally photographically fantastic. That’s putting it simply, though his images are far from simple; they’re clear, engaging and complex. San Casciano dei Bagni is no exception. Chianti is an Italian classic, but it’s never looked this good - whether born in 1993 or 1967. Save yourself a trip to Greve in Chianti to visit Castello di Verrazzano by taking this classic home with the highest bid.

Lot 247 $1,200

NANCY B. WESTFALL

LOT 248

The Morning After, Acrylic on Gallery Wrapped Canvas, 48” x 48”

One quick look and you can tell, in Nancy B. Westfall’s The Morning After, a good time was had by all. She is a master at portraying the constant push and pull between chaos and harmony. Nancy uses color, line and form - see all the wine bottles - to create collages and contemporary images connected by layers of color and texture. Color has always played an important role in Nancy’s work; she employs color in her paintings to highlight areas of focus and intensity. It’s clear that she is fascinated by the chemistry of color and its infinite variations. Possibly the chemistry of winemaking and the viticulture of a Lando Pinot Noir was discussed too long into the night? We suggest bidding quickly on this masterpiece of chaos and mayhem, so that you can end the discussion once and for all in your favor.

Lot 248 $2,888
TRACY SHARP

LOT 249

_The Third Paradise_, Mixed Media with Gold Leaf, 30" x 30", Framed

Tracy Sharp once said in a CNN interview, “The best things in life are often disguised as tragedies.” Often, we lose one thing in order to gain another, such as a career in art. Coupling her love of painting with a passion for yoga, Tracy understands the motion and wonder of the human figure and its portrayal. She evokes emotion with ease, as seen in this ethereal portrait. Her ability to capture the face of satisfaction, contemplation, paradise and purpose are unforgettable, almost haunting. We did say almost...but what would be haunting is if you missed the chance to take this powerful work home with you. Get bidding. We promise - this golden beauty won't last long.

Lot 249  $2,600

CIEl RODRIGUEZ

LOT 250

_Two Trips Around the Sun_, Cyanotype and Palladium Print, 8” x 10”, Framed

As a multidisciplinary Atlanta artist, Ciel Rodriguez relies on skills honed at the School of the Art Institute of Chicago and the University of Georgia’s Lamar Dodd School of Art, including photography, papermaking, letterpress print making and artists’ book making. A few years after the artist’s partner passed away, Ciel began to develop multiple rolls of film they had taken together. Sifting through this archive of 35mm film images, she began pairing those images with images she was making in the present. Employing various techniques and tones to evoke memories, Ciel takes inventory of lingering moments that float in the air like glints of dust wavering. This photograph is taken from the series titled “Two Trips Around the Sun,” a group of alternative photographic works made with cyanotype and palladium processes. The pairing of these two chemistries is significant because cyanotypes can embody a more atmospheric, blurry quality like a faded memory, while palladium prints are known for their long tonal ranges and large amounts of fine detail, similar to how the act of remembering can feel in focus at times.

Lot 250  $500
Potluck from the Laird Cellar

- One bottle Paul Hobbs Cabernet Sauvignon 2001, Napa Valley
- One bottle Sage Vineyards Cabernet Sauvignon 2004, Mount Veeder
- One bottle Jaffe Estate Cabernet Sauvignon ‘Metamorphosis’ 2005, St Helena
- One bottle Duckhorn Vineyards Cabernet Sauvignon 2007, Napa Valley
- One bottle Spottswoode Family Estate Grown Cabernet Sauvignon 2011, St. Helena
- One bottle Rudd Estate Cabernet Sauvignon “Dare” 2011, Napa Valley
- One bottle Peter Michael ‘L’Esprit des Pavots’ Estate Red 2002, Knights Valley
- One bottle Peter Michael ‘L’Esprit des Pavots’ Estate Red 2004, Knights Valley
- One bottle Araujo Estate ‘Altagracia’ Napa Valley Red Wine 2005, Napa Valley
- One bottle Italics Winegrowers Fifteen Appellations 2009, California
- One bottle Turley Wine Cellars Old Vines Zinfandel 1999, California
- One bottle Martinelli Jackass Vineyard Zinfandel 2014, Russian River Valley
- One bottle Araujo Estate Syrah Eisele Vineyard 2003, Napa Valley
- One bottle Mollydooker Blue Eyed Boy Shiraz 2007, South Australia
- Two bottles Clendenen Family Vineyards Petit Verdot 2011, Santa Maria Valley

Louise and E.T. Laird are long-time great supporters of the Auction. More on their contributions are listed in another lot. We give a stupendous shoutout to Louise and E.T. for all they do for us!

This lot from the Lairds contains 16 bottles of very good California wines plus a nice ringer from Australia. The seven Cabernet Sauvignon wines are all from the Napa Valley and produced by a variety of well-known wineries. Ratings for these wines range from 92 to 94 points from various pundits. The next four listed wines are meritages. The Peter Michael L’Esprit des Pavots is well-known. The two vintages received ratings of 92 points. The Araujo Estate ‘Altagracia’ is primarily Cabernet Sauvignon with about 5% Merlot and Petit Verdot each. Araujo is a fabled estate in Napa Valley Cabernet history. The bottle is rated at 92 points. The Italics Winegrowers Fifteen Appellations is comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. Grapes are from Napa Valley, Napa County, and the North Coast. It is not rated. Turley is one of the premier Zinfandel houses in California. The 1999 Old Vines was rated 93 points. Martinelli has several fine Zinfandel vineyards. The Jackass Vineyard is the penultimate of these in elevation and quality. The 2014 was rate 96+ points by Robert Parker. The Araujo Eisele Vineyard Syrah was rated 94. Mollydooker is a famed Estate from South Australia. It rated 92 points. Finally, Jim Clendenen was a hero amongst the Auction faithful. The Petit Verdot is from the Bien Nacido Estate Vineyard, which is famous for Syrah, as well as other grapes. The wine was not rated.

The preceding litany simply shows that Louise and E.T. have a wide variety of tastes in wine and their collection represents that. Thanks, again, Louise and E.T. for presenting the interesting tour of wines from Napa, California, and a spare Shiraz.
BBQ for 12 in Your Home

Let TWO Urban Licks host your next barbecue. Acclaimed executive chef Jay Swift will do the cooking for twelve at your home and serve up a mouthwatering barbecue feast with all the fixings. The intimate experience will be paired with cocktails and handpicked wine from the cellar at TWO.

With more than 30 years of culinary experience, Jay Swift has spent time and honed his skills in kitchens across the Mid-Atlantic and Northeast regions including D.C., his home state of Maryland, Boston, New York, before landing in Atlanta. Swift is best known for taking the reins at South City Kitchen where he received rave reviews for his successful overhaul of the restaurant’s contemporary Southern menu and his highly applauded restaurant, 4th & Swift, that received significant local and national recognition. A mainstay throughout his culinary career, Swift will use the freshest and finest ingredients and continue his commitment to provide unparalleled service and experiences that inspire a connection with the guests.

*Restrictions: Value is not to exceed $2,000.*

Lot 252  $2,000
Aperture Cellars Wine Collective: Member for a Year!

Wine Collective membership includes:
• Guaranteed allocation of new releases of Aperture wines for a year
• Two biannual 12-bottle wine club shipments (Spring and Fall)
• Release pricing available on additional shipments year-round
• Ground shipping included on all three bottles or more shipments
• Four Site Series Experience tastings at the Aperture Estate in Sonoma
• Exclusive access to library wines, collectible large-format bottles, and special releases
• A dedicated membership concierge to assist you with orders, wine country itinerary planning, gift giving, and shipping logistics

Become a member of the Aperture Cellars Wine Collective for a year including two 12-bottle release shipments of their range of stunning Bordeaux style wines from Sonoma County and access to all membership benefits. Founded in 2009 by winemaker Jesse Katz, Aperture wines are crafted from unique, cool-climate vineyards in Sonoma’s top regions. Wanting to craft wines on par with the quality and refinement that are so integral to a Bordeaux, Jesse set roots in Sonoma, believing it offers the best of both worlds: new world fruit and old-world elegance.

Restrictions: Valid March 2023-February 2024.

Lot 253 $3,000
14 Kale Wines Magnums
Two 1.5Ls each of the following:
• 2020 A18 Chardonnay
• 2020 Ritchie Vineyard Chardonnay
• 2020 Larry Hyde and Sons Chardonnay
• 2017 Hyde Syrah
• 2017 “Heritage” McGah Vineyard
• 2016 Broken Axle Syrah
• 2016 “Home Run Cuvée” Kick Ranch
Fourteen magnums in total.

In 2008, Kale and Ranko Anderson set out to create Rhône inspired wines from extraordinary vineyards in Northern California under their own label, Kale Wines. Specializing in small production, handcrafted wines. Kale utilizes new technologies as well as ancient techniques to express the unique vineyards’ most delicious characteristics.

Lot 254  $2,560
SLATER HOSPITALITY

LOT 255

A Day at Atlanta’s Rooftop L.O.A./ Weekend Brunch + Pool Experience

- A day at Rooftop L.O.A. from noon until 5 p.m.
- Your choice of Saturday or Sunday brunch at Restaurant L.O.A. in their intimate private dining room for 12 people.
- Complimentary multi-course dining experience featuring a customized culinary experience featuring signature menu offerings. The brunch will be complimented by a custom beverage program curated by the award-winning Slater Hospitality beverage team.
- Following brunch, guests will move to Rooftop L.O.A.’s pool for an afternoon of fun in the sun in their own private poolside cabanas featuring soft seating, TV’s, towels and all your needs to enjoy an outdoor afternoon high above Atlanta.
- Slater Hospitality will provide an unforgettable seafood experience accompanied with fresh fruits, Epic Champagne and Rosé!

Join Slater Hospitality for a “Day at L.O.A.” Enjoy sky-high luxury and hospitality at Rooftop L.O.A. – Restaurant and Pool Club. This 38,000-square-foot rooftop sits atop of the Interlock and features 360-degree sunset views which serves as the backdrop to the award-winning Pool Club, Grove Bar and Restaurant. A first of its kind transportive experience in the heart of West Midtown.

The perfect afternoon for a college graduation brunch, bachelorette weekend experience or a reunion with close friends.

Restrictions: Expires October 1, 2023. All participants must be 21 years of age.

Lot 255  $7,500

PARTY with a PURPOSE 2023
the big feel good that does good

HIGH MUSEUM ATLANTA WINE AUCTION
IN APPRECIATION

The 2023 High Museum Atlanta Wine Auction salutes the following individuals for their time and commitment to write and produce the 2023 catalog:

Logan Griffin  Ramie Little  Deana Stranz
Steve Hargrove  Amy Marcellana  MacKenzie Truitt
Glenn Irwin  Elizabeth McDonald  Jay Wilson, Whobody, Inc.

We thank the more than 300 volunteers who make the auction events possible. We salute you all!

Thank you to all the Georgia distributors who participate in the 2023 Auction:

Atlanta Beverage Company  Georgia Crown  Ultimate Distributors
Avant Partir  Hemispheres Global Wines  United Distributors
Bon Vin Selections  Prime Wine & Spirits  Winebow
Eagle Rock Distributors  RNDC  Wine Insite
Empire Distributing  Savannah Distributors

For special support:

Atlanta Homes & Lifestyle  Restaurant Informer

The Wine Auction is very thankful for the loyalty, creative ideas, and endless hours of hard work these friends have given us. It is because of their dedication that our events happen and are a success!

Buckhead Wine Cellars  MAGNUM  Rob McDonald, McDonald Media
EventWorks  MaxMedia  Tony Brewer & Co.
Geographics Inc.  Premiere Events  Vine Vault
Legendary Events  Elizabeth McDonald, Lizzie Day Inc.  Whobody Inc.

The Wine Down, May, 2023 – By invitation only

Longtime Wine Auction supporters, Kelly and Rod Westmoreland, open the doors of their Buckhead estate to host our annual Wine Down Party. The special event is an epic toast to all our devoted Benefactors, sponsors, co-chairs, and volunteers. We celebrate the Auction’s success and reminisce about the good times had by all. What better way to wind down than with our favorite, wine and food? Rod’s impressive wine cellar and impeccable art collection don’t hurt either! Thank you, Kelly and Rod, for so graciously opening your home year after year, for not only the Wine Down, but many other High Museum functions. Cheers to you and everyone who makes our annual Auction successful!
THANK YOU TO EVERYONE WHO HAS SUPPORTED THE 2023 AUCTION!

WE RAISE A GLASS TO YOU.
The place to Wine & Dine

There’s nothing like an evening to wine and dine at Atlantic Station. Amazing new restaurant options combined with your favorite shopping destinations in a neighborhood so packed with experiences, it has its own zip code. So plan a trip to the easily walkable 30363. The Heart of ATL.

Visit AtlanticStation.com or our Concierge Desk for more info.
YOUR URBAN ESCAPE AWAITS

Join us at Four Seasons Hotel Atlanta and experience what it means to have fun, Southern-style. Enjoy globally inspired cuisine and cocktails at Bar Margot, indulge in our legendary Sunday Brunch at Park 75, relish a healthy dose of self-care in our serene Spa or simply unwind in your private urban retreat.

fourseasons.com/atlanta | @FSAtlanta | +1 (404) 881-9898
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