HIGH MUSEUM ATLANTA WINE AUCTION

PARTY WITH A PURPOSE
MARCH 21-23
2024

CATALOG & EVENT GUIDE
Bid With Purpose

HIGH

highmuseumwine.org
Bid With Purpose

Party with a Purpose

2024

Bid with Purpose
THE PARTY CONTINUES

We are thrilled to have you join us for the thirty-second High Museum Atlanta Wine Auction. We have made some changes to streamline events this year to help stay focused on the spirit and purpose behind the Auction. We are so excited to see old friends come together and to welcome new patrons and winemakers into the fold this year. As they say, the more things change, the more they remain the same. At its core, the Wine Auction is the ultimate celebration with the best purpose – providing essential funding to help support our wonderful High Museum of Art. We could not do it without the generosity of our incredible community of benefactors, vintners, chefs, volunteers, and sponsors! We are so grateful for each one of you.

The Wine Auction provides us with an opportunity to join our beloved community of wine and art lovers to support one of our most important institutions in the city of Atlanta – The High Museum of Art. The funds raised at the Auction help make the Museum’s incredible collections, outreach, programming, and special exhibitions accessible to all. The High intersects culture and community by providing numerous ways for individuals throughout the community in all walks of life to engage, gather, learn and grow.

We are excited to celebrate with good wine and old and new friends alike, as we “Party with a Purpose.” Thank you for your support of the High Museum of Art!

CHEERS!

Carli Reis  Cathy Rhodes
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PARTY WITH A PURPOSE

Each year, the High Museum Atlanta Wine Auction provides an opportunity for us to reconnect in support of something important — the mission-driven programs and special exhibitions at the High Museum of Art. In its thirty-second year, the Wine Auction welcomes more than one-hundred restaurants and vintners, creating an extraordinary experience crafted by our immensely talented Wine Auction co-chairs, volunteers, and the Museum’s professional staff.

We’ve made some changes this year, each of which are intended to keep this signature fundraising event compelling and unique. Your generosity as benefactors gave us the courage to make these changes possible—thank you!

To the vintners and restaurateurs joining and supporting us, thank you for providing some of the most flavorful and exciting experiences available to our patrons. Without you, this event would not happen! We’re so grateful for your ongoing investment and involvement.

I also want to express my heartfelt thanks to our co-chairs, Cathy Rhodes and Carli Reis. Your leadership encouraged us to evolve and make the Wine Auction even better for years to come. As always, many, many thanks to our sponsors and this year’s Special Guest of Honor, Cristian Vallejo.

Cheers to more years filled with wine, friends and love for the High.

Rand Suffolk
Director of the High Museum of Art
MUSEUM HIGHLIGHTS

SPECIAL PROGRAMS

Friday Jazz
Don’t miss an evening of live jazz at the High every third Friday of the month. Enjoy a drink and light bites, head to the galleries to explore the Museum’s works on view and join a docent-led tour for a detailed look at the collection. The event features two musical areas where musicians will play throughout the evening, layering notes and improvising melodies. Seating for Friday Jazz opens at 6:00 p.m. and is limited and available on a first-come, first-served basis.

HIGH Frequency Friday
On the first Friday of every month from 6:00 to 10:00 p.m., you can count on the High to bring you a moment of respite and fun in our galleries. HIGH Frequency Fridays are here every month to bring you a soundtrack to enhance your art experience.

Oasis
Embrace the present moment during Oasis at the High. On the second Friday of each month, practice meditation, flow in yoga, reflect deeply with works of art, and immerse in a bath of peaceful sounds in the galleries. Enjoy zero-proof beverages including a variety of teas and signature mocktails. Come to the museum after hours to experience mindfulness, explore new perspectives, and cultivate a community centered on art, presence, and contemplative practice.

Toddler Thursdays & Saturdays
Designed for children ages fifteen months through three years and their caregivers, Toddler Thursdays and Saturdays engage children’s creativity and explore monthly topics with related artwork and self-guided tours, as well as new art-making activities to drop in for each week. Explore, learn, and create every Thursday and the first Saturday of every month.
HEAR ME NOW: THE BLACK POTTERS OF OLD EDGEFIELD, SOUTH CAROLINA
FEBRUARY 16 – MAY 12, 2024

The High will be the exclusive Southeast venue for this landmark exhibition featuring nearly sixty ceramic objects created by enslaved African Americans in Edgefield, South Carolina, in the decades before the Civil War. Considered through the lens of current scholarship in the fields of history, literature, anthropology, material culture, diaspora, and African American studies, these nineteenth-century vessels testify to the lived experiences, artistic agency, and material knowledge of those who created them. The works include monumental storage jars by literate potter and poet Dave (later recorded as David Drake, ca. 1801-1870s) and rare examples of utilitarian wares and face vessels by unrecorded makers, including a ca. 1840 water cooler jug from the High’s collection. Hear Me Now will also link the past to the present with work by leading contemporary Black artists who have responded to or whose practice connects with the Edgefield story, including Theaster Gates, Simone Leigh, and Woody De Othello. This exhibition is organized by The Metropolitan Museum of Art and the Museum of Fine Arts, Boston.

TRUTH TOLD SLANT: CONTEMPORARY PHOTOGRAPHY
MARCH 1 – AUGUST 11, 2024

This exhibition will feature the work of Rose Marie Cromwell, Jill Frank, Tommy Kha, Zora J. Murff, and Kristine Potter, five photographers who take unique approaches to documentary photography that challenge the principles of observing the contemporary world. The more than seventy-five works in the exhibition, including several from the High’s collection, exemplify a recent shift in how photographers have taken up the challenge of making meaningful images from the world around them in a lyrical way rather than utilizing the traditional approach of the dispassionate observer. These artists consider issues that documentary photographers have grappled with for decades and that remain pertinent to contemporary American life: race and inequality; identity and sexual orientation; immigration and globalization; youth and coming of age; climate change and environmental justice; and the uncanny pervasiveness of violence. There are overlaps and intersections of these topics within each body of work as the artists address the pulse of the moment while self-consciously skirting the direct and detached methods of traditional documentary photography. This exhibition is organized by the High Museum of Art, Atlanta.

DUTCH ART IN A GLOBAL AGE: MASTERPIECES FROM THE MUSEUM OF FINE ARTS, BOSTON
APRIL 19 – JULY 14, 2024

This exhibition brings together more than one hundred paintings – still lifes, portraits, seascapes, landscapes, architectural views, and genre scenes – as well as prints, maps, and decorative arts spanning the seventeenth and the first half of the eighteenth century by the period’s leading Dutch artists including Rembrandt, Jacob van Ruisdael, Frans Hals, Jan Steen, Willem Kalf, and Rachel Ruysch. Representing the highest artistic achievement, these works are considered in the context of global exchange and colonialism. The display explores how Dutch preeminence in international maritime trade and the influx of new goods and information transformed life in the Netherlands and led to a remarkable cultural flowering. The art of this period reflects how the Dutch wished to represent themselves, their ideals, and their concerns. Few artists addressed the human toll of colonialism head-on, but many paintings reveal the influence of international expansion on Dutch art and society. The exhibition addresses these complex histories through up-to-date scholarship, contextualizing seventeenth- and eighteenth-century Dutch art in a fresh, compelling way.
Carli is honored to be co-chairing the 2024 High Museum Atlanta Wine Auction. She is thrilled to see the events unfold and have another incredible year to “party with a purpose.”

Carli has two school-aged daughters with her husband, Steve, and stays busy with the girls’ various sports and activities. She’s trying to make the most of this fun stage where her children are old enough to be somewhat independent and yet young enough to still want to hang out with their parents. Professionally, Carli is a licensed psychologist and splits time between her private practice and serving as the consulting psychologist at the Trinity School. Given her research knowledge and clinical experience with children, Carli is inspired by the High’s incredible community engagement to help provide children with access to the arts.

In addition to supporting the High Museum, Carli also serves on Odyssey Atlanta’s Mental Health Committee, the PaulUnited Committee (a local group that helps fundraise targeted research for Pediatric Cancer treatment) and is supporting the 2024 Cathedral Giving By Design event. In her free time, Carli enjoys spending time with her family, traveling, playing Mahjong, attending live music, cooking, and of course, learning about and enjoying delicious wine.

Cathy is honored and excited to co-chair the 2024 High Museum Atlanta Wine Auction. She and her husband, Scott, have enjoyed collecting wine and traveling to wine regions around the world for the last 30 years. She looks forward to bringing top wineries and chefs to the Wine Auction which will aid in raising money for High Museum programs that are near and dear to her heart.

In addition to the Wine Auction, Cathy has been involved with Children’s Healthcare of Atlanta as former chair of the Hope and Will Ball and she served as Chair of the Brookhaven Friends of CHOA. Other organizations that she volunteers with include the National Charity League, City of Refuge, and Agape. Her love of the arts led her to leadership roles for the Trinity School Spotlight on Art for several years and The Lovett School Fine Arts program.

Cathy and Scott enjoy visiting their three adult children, as well as hiking, biking and skiing. Cathy is the founder of Cathy Rhodes Interiors, a residential design firm based in Atlanta.
Big thank you to our Wine Auction Committee for their time and commitment!

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Carli Reis

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THE HIGH MUSEUM ATLANTA WINE AUCTION RAISES A GLASS TO THOSE WHO HAVE MADE A DONATION TO THE DICK DENNY PADDLE RAISE IN ADVANCE OF THE AUCTION.

Nena Griffith
Louise and E.T. Laird

HIGH MUSEUM ATLANTA WINE AUCTION
Cristian Vallejo has spent 24 years in the wine industry thus far—all filled with inspiration, amazing experiences and worthwhile stories that have led him to who he is today. For Vallejo, wine has been a way to express his thoughts, feelings and personality, a way to share a deeper connection with others. Some people say that it’s an art, but for Vallejo, it’s the only form of art where there are two composers: nature and the winemaker.
Cristian’s story as a winemaker began at the Undurraga Winery in 1996 as a cellar hand and assistant winemaker. He used his time there to learn about the wine creation process from start to finish. In 1997, he worked at Portifica Universidad Católica de Chilé. While there, Cristian worked in viticulture with students and got involved in other wineries’ projects, such as the “Pueblo Antiguo winery,” where he and his students used ampelography to identify the different varieties (Cabernet Sauvignon, Carménère and Merlot) in the vineyards.

Some people say that it’s an art, but for Vallejo, it’s the only form of art where there are two composers: nature and the winemaker.

Vallejo then worked as an assistant winemaker at Valdivieso in Maule Valley in 1998 where they made a variety of whites including Sauvignon Blanc and Chardonnay. After the 1998 vintage, Cristian began working at TerraMater. While there (until 2007), Vallejo worked with consultants like David Morrison, Nick Butler and Patrick Valette. He created two ranges of fine wines: “Unusual” and “Mater” blends. The first was created in 2003 and was a blend of Cabernet Sauvignon, Carménère, Shiraz and Zinfandel. The second, “Mater,” had those same varieties with Sangiovese. During this time, Vallejo was the first Chilean winemaker to produce high-end Zinfandel.

In between, Vallejo spent time in United States at Franciscan Estate. Quintessa wine was crafted there and Vallejo made it a priority to learn more about one wine in particular—the Mighty Zin. Cristian also worked in Spain in 2001 and became an assistant winemaker at Clos Montblanc in the Barberà del Conca region. His next journey led him to Château Margaux in 2003 where he worked with Paul Pontallier and Philippe Bascaules. This experience taught him how to create elegant, fine wine while learning French and making great friends that remain close today.

Vallejo fell in love with France and decided to go back in 2004 to work at Léoville Poyferré with Didier Cuvelier and his family. Two years later, he joined them to work at Château Le Crock in Saint-Estèphe. In 2005, Vallejo felt called to Saint-Émilion and worked at Château Berliquet. During that year, he also went to Italy to learn about Pinot Grigio at Cantina Toblino with Lorenzo Tomazzoli. He returned in 2006 to help with their viticultural management.

The next challenge began in November 2007 when he met Alex and Carrie Vik. At the time they had 30 hectares planted and 400 people working; that is when Vallejo saw so much potential. When Alex and Carrie invited him to be part of the team, he was confident there was enormous growth slated for the terroir with its different valleys, varying solar exposures, diversity of altitude and soils. All of this added up to one thing: complexity. He knew at that time a great wine would be crafted there.

Now that he and his fantastic team have planted the whole vineyard (323 hectares), and have built the winery and hotel, VIK is on its way to becoming one of the world’s finest wineries.

At VIK, three amazing wines are offered, each with its own artistic complexity that intersect at one common point, elegant and well-balanced tannins.

Vallejo, Alex and Carrie Vik pioneered the region and were the first to develop the DO Millahue. Now, they are working on two new projects: “Amphoir and Barroir.” These are both intended to showcase their terroir in the purest way possible. The word “Amphoir” comes from amphoras and terroir because they are making the amphoras using the clay on their property. The name “Barroir” is derived from barrel and terroir because they toast the French oak barrels using their own oak from the property.

Vallejo’s robust experiences around the globe have made him a well-rounded winemaker who is enthusiastic about networking, innovating, and fostering his passion for wine.
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White Oak Kitchen & Cocktails
Woodall

PARTY WITH A PURPOSE
WINEMAKER DINNERS
THURSDAY, MARCH 21, 2024

DINNER 1
Hosts
Kristie and Charles Abney
Winemakers & Chefs
Gina Giugni: Lady of the Sunshine
Mikey Giugni: Scar of the Sea
Jason Paolini: Lucian Books & Wine
Jill Mathias: Chez Nous (Charleston, SC)

DINNER 2
Hosts
Katie and Watt Boone
Winemakers & Chefs
Carroll Kemp: Alma Fria
Luke Speer: Cornell Vineyards
David Bies: Ticonderoga Club

DINNER 3
Hosts
Melissa and Andy Heyman
Sarah and Drew Kaplan
Winemakers & Chefs
Laura Catena and Pablo Piccolo: Catena Zapata
Suzanne Phifer Pavitt: Phifer Pavitt
Christopher Grossman: The Chastain

DINNER 4
Hosts
Lee and Trey Loughran
Winemaker & Chefs
Damien Lapuyade and Christopher Marshall: Beaux Frères
Scott Morrison: Jarvis
Josue Pena: Iberian Pig

DINNER 5
Hosts
Valerie and David Love
Winemakers & Chefs
Dan Walsh: Cardinale
Erik Kramer: WillaKenzie
Stephen Herman and Ron Eyester: Arnette’s Chop Shop

DINNER 6
Host
Mary and Tim Mapes, Delta Air Lines
Winemakers & Chefs
Allison Engman: Ambassador Wines of Washington
Ryan Pennington: L’Ecole N° 41
Raj Patel: PATEL Napa Valley
Andy Peay: Peay Vineyards
Linton Hopkins: Holeman & Finch Public House
WINEMAKER DINNERS
THURSDAY, MARCH 21, 2024

DINNER
Hosts
Beth and David Park
Winemakers & Chefs
Grant Coulter and Renee Saint-Amour: Hundred Suns Wine
Nicholas Fitch and Celia Welch: Stalworth
Craig Richards: Lyla Lila

DINNER
Hosts
Katherine and John Richert
Winemaker & Chefs
Janet Pagano: BRAND Napa Valley
Georgia Taylor: Post Parade
Chris Hall: Unsukay Restaurant Group

DINNER
Host
Angela Spivey
Winemakers & Chefs
Steven Contursi: Arrow & Branch
Dax Cargill and Jaime Medina: Gamble Family Vineyards
Deborah VanTrece: Twisted Soul Cookhouse & Pour
Q Ibraheem: Teerts Emases Ottehg (Chicago, IL)

DINNER
Host
Lisa and Asif Ramji
Winemakers & Chefs
Jenifer Freebairn: Lasseter
Cristian Vallejo: VIK Wine
Jon Novak: Tiny Lou’s
Ensan Wong: Napa Valley College (Napa, CA)

DINNER
Hosts
Liz and Rob Shults
Winemakers & Chefs
Dan Kosta: Convene
Rich Aurilia: Red Stitch
Pat Pascarella: Bastone, Grana, White Bull

DINNER
Host
Marsha Taylor
Winemakers & Chefs
Jodie MacKenzie: Darioush
Mona Garcia and Hayden Schmidt: Three Sticks
Fares Kargar: Delbar — Iman Park location
Nazanin Moghadam: Delbar — Old Milton location
UNCORKED! GALA
FRIDAY, MARCH 22, 2024, 6:30 p.m.

Get ready for a fun and festive evening under the tents in Atlantic Station. Guests will enjoy mingling while tasting an array of impeccable wines paired with a variety of savory and sweet treats in an interactive format designed to engage and entertain. To round out the evening, take a spin on the dance floor with Bogey and the Viceroy.

PARTICIPATING WINERIES

Big Table Farm
Brandlin Estate
Ca’ del Bosco
CASS Vineyard & Winery
Caymus Vineyards
Chateau d’Esclans
Coursey Graves Winery
Daou Vineyards
Frank Family Vineyards
Hirsch Vineyards
Jarvis Estate
L’Ecole N˚41
Lang & Reed Wine Company
Lasseter Family Winery
Martinelli Winery
Miner Family Winery
Paradigm Winery
PATEL Napa Valley
Peay Vineyards
Phifer Pavitt Wine
R. Stuart & Co.
Ram’s Gate Winery
Revana Family Wines
Reynolds Family Winery
Salvestrin Winery
Sangiacomo Family Wines
WillaKenzie Estate
Wow and Flutter Winery
ZD Wines
We will end our festivities with our Vintners’ Reception and Live Auction. Begin the day with wineries pouring their unforgettable wines as you sample tasty treats from Atlanta’s best eateries. Then get ready for a high energy live auction. Grab your paddle and place your bid on unique experiences and first-class wines. If you can manage to pull your attention away from the Live Auction, don’t forget to place bids on amazing lots in the Silent Auction. All funds raised support the High Museum of Art.
VINTNERS’ RECEPTION

WINES BY

Almacero
Ambassador Wines of Washington
Andrew Geoffrey Vineyards
Aperture Cellars
Arkenstone Estate Winery
Arrow + Branch
Beaux Frères
Bethel Heights
Big Table Farms
Bodega Catena Zapata
BRAND Napa Valley
brick + mortar
Bricoleur Vineyards
Ca’ del Bosco
CASS Vineyard & Winery
Chateau d’Esclans
Chenoweth Wines
CHEV Wine
CIRQ Estate
Cornell Vineyards
Cornerstone Cellars
Coursey Graves Winery
Eminent Domaine
Enriquez Estate Wines
Fraiche Wine Group
Gambell Family Vineyards
Gary Farrell Vineyards + Winery
Hirsch Vineyards
Hundred Suns Wine
Il Borro
Innumero Wines
Jarvis Estate
Jewell Wines
L’Ecole N° 41
Lady of the Sunshine
LANDO Wines
Lang & Reed Wine Company
Lasseter Family Winery
Lithology Winery
Long Meadow Ranch Wines Estate
Martinelli Winery
Miner Family Winery
Moone Tsai Wines
Parallel Napa Valley
PATEL Napa Valley
Paula Kornell Sparkling Wine
Peay Vineyards
Phifer Pavitt
Post Parade
R. Stuart & Co.
Ram’s Gate Winery
Ramey Wine Cellars
Red Stitch Wine Group
Repris Wines
Revana Family Wines
Reynolds Family Winery
Saint Helena Winery
Salvestrin Winery
Sangiacomo Family Wines
Scar of the Sea
Simon Family Estate
Sire Estate
Skipstone
Sojourn Cellars
Stringer Cellars
Talley Vineyards
Three Sticks Winery
Venge Vineyards
Vérité Wines
VIK Winery
WillaKenzie Estate
William Cole Vineyards
Winery Sixteen 600
Wow and Flutter Winery
ZD Wines
VINTNERS’ RECESSION

GOURMET FOODS BY

Boone’s
Brassica at Waldorf Astoria
Bully Boy
Colletta
Delbar
Ecco
Epicurean Hotel Atlanta
Four Seasons Hotel Atlanta
Gunshow
Hartley Kitchen & Cocktails
Holeman & Finch Public House
Indaco
Lure
Marlow’s Tavern
Mill Kitchen & Bar
Oak Steakhouse
O-Ku
Purposeful Gourmet Foods
The Ashford
The Betty
Tiny Lou’s
Tio Lucho’s
Two Urban Licks
Vino Venue
White Oak Kitchen & Cocktails
Woodall

LOCAL CRAFT BEER PROVIDED BY

MONDAY NIGHT BREWING

LIVE AUCTION BASKETS DONATIONS PROVIDED BY

Cook’s Warehouse
Knotty Pretzels
Mama Geraldine’s Cheese Straws
Palmetto Pimento Cheese
Purposeful Gourmet Foods
Sweet Grass Dairy

2024 HIGH MUSEUM ATLANTA WINE AUCTION
CHARLES ANTIN, AUCTIONEER

We are happy to welcome Charles Antin to his first appearance at the Wine Auction!

Charles Antin is an international benefit auctioneer and fundraising consultant. He is also Global Head of Auction Sales and Auctioneer at Zachy’s Wine Auctions where in 2023 he was responsible for the consignment and auction of over $15 million of fine wine in New York, Europe, and Hong Kong. Before Zachy’s, he was a commercial auctioneer and charity auctioneer at Christie’s for nearly a decade.

He has auctioneered hundreds of benefits over the past decade including The Destin Charity Wine Auction, Premiere Napa Valley, Tipping Point, the Nashville Wine Auction and auctions benefitting dozens of hospitals, museums, and more. At Christie’s, he was the youngest licensed auctioneer in the Rockefeller Center offices and manned the rostrum for the sale of thousands of lots and tens of millions of dollars of wine, watches, Post War and contemporary art, Asian art, and single-owner collections.

Charles holds an MFA in fiction from NYU, a commercial pilot’s license, and his essays and fiction have appeared in Food & Wine, the New York Times, and elsewhere. An attendee of the High Museum Atlanta Wine Auction in the past, he is delighted to take the stage for the first time.
The High Museum Atlanta Wine Auction is pleased to offer mobile bidding this year for all items in the 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.

**PRE-AUCTION**

Guests will register online, in advance and be able to preview Live Auction lots. Items in silent auction are available for bidding at the beginning of March. Guests planning to bid on any auction lot should pre-register in OneCause. Payments for all auction lots are completed through OneCause (unless otherwise directed).

**HOW TO REGISTER ON ONECAUSE**

- Go to bidpal.net/hmawineauction24
- If you created a OneCause profile from a past High Museum Atlanta Wine Auction, you should be able to use your same username and password. If you do not already have a profile, please create one. **Please be sure to fill out your phone number and email address.** This is how we will contact all winning bidders when their auction lot is ready for pick up.
- Browse the silent auction items using your desktop, laptop, smartphone or tablet.
- 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 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, their 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 2024 High Museum Atlanta Wine Auction!
CONDITIONS OF PURCHASE & INFORMATION FOR BIDDERS

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, often, 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 Charles Antin [“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. 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 23, 2024, 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 all auction lots (Live and Silent) shall be made immediately following the Live Auction or the following week after the Wine Auction.

- The winning bidder pays in full prior to retrieving their winnings.

- All payments must be made via 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.

- Winning 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 auction lots must be paid in full by Monday, April 1, 2024.

LOT REMOVAL AND SHIPMENT

- All successful bidders will be notified by Wine Auction staff via email or phone when the lot is ready for pick up.

- A winning bidder who won an auction lot with an experience will receive an auction lot certificate via email. Certificates will provide information about the auction lot and how to redeem the experience.

- 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 tax.

- Once an auction lot is checked out by the winning bidder, the winning bidder becomes the sole person responsible for the auction lot. The High Museum of Art shall not be responsible for said auction lot if it is left at the auction site.
OUR TOP TEN LIST OF TIPS TO BIDDERS

Please read these; trust us, they will help.

1. We will spend more words on some of our winery lot descriptions of the people behind the wines than on the wines themselves, because in all cases, the wines are either outstanding or some of the best the winery has made. Do not expect a winery to try to make friends at our auction by giving us plonk. For instance, if it is Cabernet and you like Cabernet, you can assume it is not only good, but also likely exceptionally good to outstanding.

2. Some of our trips or special events are unique, tailored for our Auction, and some of our estimates for them are off the top of our head. And the lots may bring one-of-a-kind prices. Some other trips or events may be commercially available in a similar form to what is offered here, but in many instances, they are sold out and no longer available for the period described in our lot. We will try to be realistic in our estimates, but do not hold it against us if we brag about what a similar lot has gone for previously. And remember, if you think you can get it directly at a better price, go for it on your own.

3. Our Auction draws bigger and better lots every year, and we have limited the number in the Live Auction.

4. During the Live Auction do not forget to check out the Silent Auction lots, you may find a gem you want to take home.

5. Etched or painted bottles are sometimes works of art in themselves, and believe us, for some reason the wine in the bottles seems to taste better because the bottles are special.

6. REMEMBER, TRIPS OR EVENTS—UNLESS OTHERWISE STATED—HAVE A ONE-YEAR-FROM-AUCTION-DATE EXPIRATION.

7. Listen and pay close attention to the auction readers; they often have additional or revised information on a lot!

8. Put together a bidding group for the major events, dinners, or trips. It will help you compete in the bidding.

9. Check out the wines at our Vintners’ Reception; some of the wines in the auction lots will have been poured. If you do not believe our praise, you can try many of them yourself.

A FINAL TIP AND TWO TIPS OF THE HAT

We have bragged about him in several of our lot descriptions, but here is another word of thanks to catalog co-author Glenn Irwin, the Wine Gnome. His research has provided us with a mini-text book on wine regions, grapes, flavors, ratings, food pairings, and historical background. Hours of work went into this; read it, learn a little, and toast him when you see him!

And a second big thank you to the High Museum Atlanta Wine Auction Founder, Dick Denny! In 1993 Dick pulled together his Atlanta friends and his winemaker friends to put on the very first Wine Auction supporting the High Museum of Art. Thanks to his vision and the support of wine lovers like you, it has become the largest fundraiser for the High Museum of Art and the wine auction benefiting the arts. What a legacy!

Photo Disclaimer: When you enter any Wine Auction event you are entering areas where photography and video recordings may occur. By entering within these grounds, you consent to photography and video recording and its/their release, publication, exhibition, or reproduction to be used for news, webcasts, promotional purposes, televise, advertising, or inclusion on websites, social media, or for any other purposes by The Woodruff Arts Center and its art partners.
HIGH MUSEUM ATLANTA
WINE AUCTION
Bubbles with a Little Sparkle

- LPL Signature Collection 18k yellow gold and diamond scallop flower earrings
- One 3L bottle of Ca’ del Bosco Cuvée Prestige
- Tableside Calvisius Caviar bumps for the winners

Ladies and gentlemen, let’s kick off this fantastic live auction with a toast to the extraordinary! We’ll begin with one pair of stunning 18k yellow gold and diamond scallop flower earrings. Part of the LP Signature Collection, these beauties are delicate enough to grace your favorite cocktail outfit or they can be worn every day.

To accompany your bling, you must have bubbly! In particular, this magnificent 3L bottle of exquisite sparkling wine from Ca’ del Bosco. Our friends at Ca’ del Bosco, led by intrepid Brand Ambassador Jacob Gragg, are always so incredibly generous. We are grateful for their continued support and their sparkling sponsorship of our 2024 Wine Auction.

This bubbly gem is not just a big, beautiful bottle; one of only 10 large-format bottles imported each year, it truly offers an experience to be savored. It is an invitation to indulge in an experience that transcends the ordinary. Further your toasting pleasure with the ultimate pairing!

Calvisius Caviar is globally recognized as one of the leaders in caviar production. Renowned for its quality, sustainability and artisanal methods, Calvisius Caviar is pure, clean, absolutely delicious and the perfect pairing for a glass of bubbly. The winner and guests will enjoy tableside caviar bumps to toast this party with a purpose!

Let’s launch this party in unparalleled style! Cheers to bubbles, bling, and bumps, and let the bidding begin!

Lot 1

$5,000
LOT 2

**Phifer Pavitt and William Cole – The Ultimate in Hospitality**

- Two nights at River Terrace Inn for two couples
- VIP tasting and tour at Phifer Pavitt Wines for two couples
- Pickleball and drinks for two couples at Solage with Suzanne Phifer Pavitt
- Day pass for two couples at Solage Pool + Spa
- Private tour, tasting, and wine country lunch at historic William Cole Vineyards for two couples
- VIP tasting at Somnium for two couples
- Wine for your cellar:
  - One curated mixed case of Phifer Pavitt DATE NIGHT wines: four bottles of 2022 DATE NIGHT Sauvignon Blanc, four bottles of 2021 DATE NIGHT Sparkling Blanc de Noirs, four bottles of 2019 DATE NIGHT Cabernet Sauvignon
  - Six bottles of Cuvée Clair by William Cole Vineyards and one 1.5L bottle of 2020 William Cole Cuvée Claire Cabernet Sauvignon

Welcome Cole Ballentine, Suzanne Phifer Pavitt, and Shane Pavitt to the Wine Auction! Some of our Benefactors got a chance to meet Suzanne and enjoyed her wines at a winemaker dinner.

Two couples will enjoy two nights at the lovely and centrally-located River Terrace Inn. This casually, elegant boutique inn is perched on the Napa River. Each room enjoys a riverfront view, an oversized jetted tub, and a fireplace. Sink into a relaxed oasis surrounded by the scenic beauty of the region, just steps from vibrant downtown Napa.

Begin the adventure with a VIP tasting and tour at the Certified Green Vineyard + Winery of Phifer Pavitt, located in Calistoga, CA. Sustainability meets luxury at this handsome estate, where guests will enjoy an exclusive tasting flight of small production wines, including Reserve and Library offerings. One afternoon, join Suzanne and Shane for a fun and competitive round of pickleball at Solage, followed by celebratory drinks and snacks at the vibrant Pico Bar. Engage in friendly competition and create lasting memories with one of Napa Valley’s esteemed vintners. After a few rounds of pickleball, relax and unwind with a one-day pass at the luxurious Solage pool and spa. Be treated to one of their many spa treatments, or simply kick-back by the pool and enjoy the serene surroundings of this world-class resort.

Continue the experience with a private tour and tasting at the historic estate of William Cole Vineyards. Learn about the property’s history and partake in a seated tasting of William Cole Vineyards wines followed by a wine country lunch. The winner will also receive a magnum of the 2020 Cuvée Claire Cabernet Sauvignon to add to their personal collection.

On another afternoon, discover the world of Somnium wines with an exclusive tasting at their downtown Calistoga tasting lounge. Discover the character of their wines, their unique story, and the passion behind the winemaking process.

*Restriction: This experience expires March 1, 2025. Dates and times to be mutually agreed upon by all parties. Blackout dates may apply, particularly around holidays. Cost of spa treatments, all transportation and meals (unless otherwise stated), gratuities, and additional wine purchases are the sole responsibility of the auction winner.*
LOT 3

**ExploreOregon Experience with WillaKenzie Estate**

- Three-night stay for four couples at WillaKenzie Estate
- Welcome multi-course wine paired dinner the day of arrival
- Private tour, tasting and lunch for four couples with Winemaker Erik Kramer
- Tastings for four couples at Gran Moraine, Zena Crown Vineyards, and Penner-Ash Wine Cellars
- One signed 1.5L bottle of 2018 WillaKenzie Estate Emery Pinot Noir per couple

These wineries cordially invite you to embark on an unparalleled escape nestled within the heart of Oregon’s captivating wine country—a bespoke immersion at WillaKenzie Estate awaits your presence.

This exclusive auction lot is tailored for four couples to relish a three-night sojourn at the WillaKenzie Estate House. Each couple will luxuriate in their private suite, adorned with a California King-sized bed and an ensuite bathroom. More than just comfort, the estate house exudes a haven-like ambiance, complete with a SONOS music system, invigorating Peloton bike for fitness enthusiasts, cozy fireplace, and, notably, an unrivaled view overlooking the undulating hills of the Willamette Valley.

Upon your arrival, the mood will be set with WillaKenzie's Estate Brut Sparkling Wine, Éclatant, a prelude to your exceptional stay. Once settled, everyone will convene on the patio, basking in the awe-inspiring panorama while relishing the finest Pacific Northwest oysters, artisanal cheeses, and locally sourced charcuterie. As dusk descends, you’ll adjourn to the dining hall for an Oregon-inspired multi-course dinner paired meticulously with a diverse selection of WillaKenzie Estate wines sourced from their cellar.

The first day of your stay is dedicated to an immersive WillaKenzie Estate experience. A dedicated host will guide you through their vineyard property, indulging in wine tastings amid the very vines that bore them. Winemaker Erik Kramer will join you for an exclusive luncheon at the Estate, celebrating the harmonious interplay between food and wine, focusing on textural nuances.

Day two will unfold as a wine odyssey throughout the valley, encompassing visits to esteemed wineries in the region, each showcasing delectable local fare. At Gran Moraine, immerse yourself in sparkling wines, Chardonnays, and the intense Zena Crown Vineyard Pinot Noirs. A visit to Penner-Ash Wine Cellars promises an exploration of the finest Pinot Noir vineyards in the valley paired with delectable bites and awe-inspiring views of Chehalem Mountain.

Your return journey will be adorned with a newfound appreciation for Oregon’s rich winegrowing heritage, a curated selection of your favorite wines derived from your experiences, and a magnum of their 2018 WillaKenzie Estate Emery Pinot Noir, personally signed by their esteemed winemaker, Erik Kramer, for each couple.

Throughout your stay, their dedicated concierge will ensure every moment is tailored to your desires. They eagerly await your arrival at WillaKenzie Estate, where every sip and vista will etch an indelible memory of Oregon’s wine country into your hearts. Here’s to an extraordinary adventure for a great cause!

*Restrictions: Based on availability and must be redeemed on mutually agreed dates. Please redeem by March 2025.*

Lot 3 $6,500
LOT 4

Saturday, November 16, 2024 dinner party for 20 people with Hirsch Vineyards and Chef Dustin Valette

- Saturday dinner party, November 16, 2024 for 10 couples at Kelly and Rod Westmoreland’s home
- Wine provided by Jasmine Hirsch of Hirsch Vineyards
- Food prepared by award-winning Sonoma Chef Dustin Valette of Valette in Healdsburg, CA
- Special gift bag for each couple

Kick-off the 2024 holiday season with THE party to attend! On Saturday evening, November 16, 2024, Kelly and Rod Westmoreland will host 10 couples (20 people) at their lovely home.

Jasmine Hirsch will join the dinner and pour both current and library selections from her family’s highly acclaimed Hirsch Vineyards. Hirsch 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 and she’s a good friend of both the Westmorelands and the Wine Auction since 2011.

New to our events, but not unknown to most, is Chef Dustin Valette. Dustin will prepare your feast, which will include both locally sourced product and some special treats from his neck of the woods. Valette honed his craft in some of the most celebrated restaurants on the West Coast, including the Michelin-starred Aqua in San Francisco and Bouchon in Napa Valley. Valette serves high quality, honest and approachable food with impeccable service and a deep passion and dedication to Sonoma County and its food and wine purveyors and producers.

Dustin is also a winemaker of classic Bordeaux varietals which he hand harvests from his uncle’s vineyard in Alexander Valley. Who knows, perhaps he’ll bring some of his own wine to share for this dinner!

Thank you, Kelly, Rod, Jasmine and Dustin. This one’s a sure winner!

Lot 4  Buy-in at $5,000 per couple, date specific Saturday, November 16, 2024
LOT 5

Atelier Melka Wines and California Winery Experiences

- Private tour and tasting for six guests at Dana Estates.
  - Three-pack of 2019 Dana Estates ONDA
- Moone Tsai VIP Celebrity Chef Dinner for six guests at MaryAnn and Larry Tsai’s Howell Mountain Estate.
  - Three 1.5L bottles of 2019 Howell Mountain Hillside Blend by Moone Tsai
- Private tasting at the Skipstone estate for six guests.
  - One 1.5L bottle of 2018 Skipstone Oliver’s Blend Cabernet Sauvignon
- VIP tour and wine paired lunch for six guests at Westwood.
- Zakin Family Estate VIP private tour and tasting for six guests.
  - One 1.5L bottle of 2019 Zakin Hillside Cabernet Sauvignon

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 four of the finest wineries in California whose wines are made by Atelier Melka.

Dana Estates

Nestled at the base of the Mayacamas Mountains in the Napa Valley, Dana Estates is dedicated to making small lots of truly distinctive world-class wines. Dana is a Sanskrit term meaning “the Spirit of Generosity.” It is in this spirit that they express a profound appreciation for those that have worked the soil before them, as Dana Estates builds on the foundations laid by previous generations of vintners. Blending history and tradition with cutting-edge vineyard management, a new state-of-the-art winery, and meticulous winemaking, Dana Estates strives to make the greatest wines possible. In so doing, they hope to provide a link between the past and future generations of vintners and all those who appreciate the generosity of this special land.

CONTINUED...
Davis Estates
Davis Estates is a family owned and operated estate located in Calistoga, Napa Valley. They are intricately involved in the fabric of day-to-day operations and, together with their world-class team, they are committed to building a sustainable property while crafting premiere Napa Valley wines to be enjoyed today and for generations to come.

Moone Tsai
Fueled by the passion of owners Larry and MaryAnn Tsai and winemaker Phillipe Melka, Moone Tsai crafts rare and exclusive limited production wines that are prized for their character, complexity, structure, balance and scarcity. With their mission to craft the finest wines they know how, Moone Tsai’s philosophy is rooted in their approach to winemaking. Straightforward in concept with meticulous attention to detail, they leverage their long-standing grower relationships to secure extraordinary fruit from Napa Valley’s most notable vineyards and districts, including Howell Mountain, Oakville’s To Kalon, Coombsville’s Caldwell Vineyard, as well as coveted blocks on Pritchard Hill, St. Helena and Bald Mountain.

Skipstone
Skipstone is tucked between two stunning hillsides in the mountains above Alexander Valley. They aspire to perfection in every aspect of their wine growing and estate farming, drawing inspiration from the unparalleled potential and promise of the earth. Uncompromising in their 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, Skipstone listens intently to the terroir of their vineyards, and in turn, their wines speak eloquently of their origin.

Westwood
For over two decades, Westwood Estate Wines has been cultivating a thriving biodynamic sanctuary. Spanning thirty-three lush acres, their estate vineyard flourishes with a tapestry of grape vines and diverse cover crops, grown with meticulously crafted biodynamic preparations, fostering a symbiotic relationship between soil and vine. Westwood’s carefully tended vineyard has become a canvas for expressing the singular voice of the Annadel Gap’s terroir, nurtured by decades of family passion and their pioneering biodynamic vision. The wines Westwood produces are a testament to their dedication, each sip a celebration of nature’s bounty and the special attention invested in every vine they grow.

Zakin Family Estate
Zakin Family Estate is situated on 150 acres, facing southwest on Howell Mountain. The property looks over the Napa Valley from between 1,250 and 1,450 feet above the valley floor. The vineyards benefit from consistent sun throughout the growing season and rocky, volcanic soil; conditions ideal for growing Cabernet grapes. Zakin’s goal is to create a wine with the beauty and subtly of the land and the environment—the climate, soil, and location from which it comes. They hope to enhance the enjoyment of their patrons and provide an experience that is memorable and long lasting.

Restrictions: Must be scheduled on a mutually agreed upon date.

Lot 5 $13,095
Tours and Tastings for Four Guests

Ram’s Gate Winery:
- Private tour for two couples at Ram’s Gate Winery with Winemaker Joe Nielsen
- Wine and food pairing experience for two couples with Executive Chef Ruby Oliveros
- Twelve bottles chosen upon visit to the winery

Laurel Glen Vineyard:
- Private tour and tasting for two couples at Laurel Glen Vineyard
- Dinner for two couples at one of Sonoma Valley’s top restaurants with Managing Partner Bettina Sichel
- Twenty-four bottles of Estate Cabernet Sauvignon, chosen upon visit at the winery

Experience the World of Ram’s Gate Winery:
You and your 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 show everyone 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, while everyone receives some hands-on experience creating a scrumptious seasonal dish. Finally, relax at 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 Randall will guide you through a selection of rare, perfectly stored organically farmed Estate Cabernet Sauvignon, chosen from their extensive Wine Library, and 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 12 bottles to be mailed to their door.

After the tasting, Bettina will be your host for dinner at one of Sonoma Valley’s top restaurants.

Lot 6 $10,000
The PATEL Napa Valley Experience in Atlanta

• Progressive tasting with Raj Patel for 13 guests at Tabla.
• Wine to keep:
  o Three bottles of 2013 PATEL Cabernet Sauvignon, Coombsville, CA
  o Three bottles of 2013 PATEL Cabernet Sauvignon, Rutherford, CA
  o Three bottles of 2014 PATEL Cabernet Sauvignon, Coombsville, CA
  o Three bottles of 2014 PATEL Cabernet Sauvignon, Rutherford, CA

Join PATEL Napa Valley’s charming owner Raj Patel for an evening in Atlanta to remember. The winner of this auction lot, along with 12 friends, will accompany Raj for a delicious progressive tasting and heavy hors d’oeuvres at Tabla in Atlanta. Taste through PATEL wines over the years with library and current selections and enjoy inspired Indian dishes from the chefs at Tabla, where they present the elusive balance of traditional Indian cuisine and love.

The dynamic duo of Raj Patel and winemaker Julien Fayard are well regarded in the world of wine. Fayard is known for making high quality, award-winning wines that reflect the characteristics of the terroir. Raj, known for his quick wit and generous spirit, will host the winning bidder and friends for this memorable Atlanta night.

And, to keep, the winner will take home a case of vintage Cabernet Sauvignon, aged to perfection in Raj’s cellar.

Thank you, Raj, for your ongoing support for the last ten years and bringing your delicious wines to Atlanta!

Restriction: To be redeemed in September - October 2024 or Spring 2025

Lot 7 $6,500
LOT 8

All Aboard with Lasseter!

- Three nights for four guests at Lasseter’s private guest estate atop Moon Mountain above Sonoma, CA
- Go behind-the-scenes with Nancy and John Lasseter for a ride on their private train, appetizers at their pub, and dinner prepared on property by their personal chef
- Dinner at Michelin Bib Gourmand-rated Glen Ellen Star
- A private vineyard tour through the bucolic Bordeaux, Rhône, and old vine Zinfandel estate vineyards at the winery and atop Moon Mountain
- Lunch at the winery’s Lake House, prepared by Lasseter chef Veronica Eicken, paired with an array of current release and library wines
- A unique vertical tasting experience with Winemaker Danielle Langlois and Consulting Winemaker Tony Biagi
- Multi-vintage selection of Lasseter’s current release and library wines to keep

Welcome the lovely and talented Jenifer Freebairn back to our tents! Jen has been a friend to the High Museum Atlanta Wine Auction for years and years, and we are always delighted to have her. Once again, Jenifer comes bearing the gifts of a Lasseter experience in the stunning Moon Mountain District of Sonoma County. Two couples will enjoy a culinary wine adventure, including the Lasseters’ dramatic high-elevation vineyards in the Moon Mountain District.

Everyone will stay at Lasseter’s spacious private guest estate for three nights high atop Moon Mountain with its stunning panoramic views. Tour their organically farmed estate vineyards and enjoy a private tasting nestled among the Bordeaux, Rhône, and ancient Zinfandel vines. Winemaker Danielle Langlois and Consulting Winemaker Tony Biagi will lead an immersive vertical tasting of Bordeaux and Rhône inspired red, white, and rosé wines. Then enjoy lunch at the winery’s serene Lake House, prepared by Lasseter chef Veronica Eicken, paired with an array of current release and library wines.

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. Then everyone will retreat for dinner prepared by their personal chef! This experience is not accessible to the public at any price!

Similar trips to the Lasseter Estate have garnered HIGH bids. This unique offering is sure to soar!

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

Lot 8 $12,500
Premier Grand Cru Classé Soirée for eight with Chef Christopher Grossman

- Multi-course dinner created by Chef Christopher Grossman
- Dinner paired with Premier Grand Cru Classé wines from the 2000 vintage

Sandra and Dan Baldwin are a force for good with the High Museum of Art; they are long-time supporters of the Wine Auction. Sandra served as Wine Auction Co-Chair in 2018. This past summer Dan was named Board Chair for the Museum. Sandra and Dan, for all that you do for the High, we salute you!

Sandra and Dan want to invite you to a premiere dinner party at their house. With this spectacular soirée, the Baldwins will enter the pantheon of world-class party throwers for the Auction. Space limitations prevent a listing of the pantheon members, but you know who you are. Here are the details:

A total of eight people will join Sandra and Dan in their home for a dinner to be prepared by The Chastain Chef Christopher Grossman. Unless you have been on a six-month vacation (without internet access) and just now got back, you know that The Chastain was honored by the Michelin Inspectors with a coveted green star which is awarded to restaurants that are “best-in-class” with regards to sustainable practices. Dan is inviting his longtime friend and sommelier, Joon Lim to help guests through their wine tasting journey of these impeccable wines. Joon will wax eloquently regarding the libations that are planned for this event. Your dining experience is sure to be superb.

Why the need for a sommelier? Well, Dan is pulling out all of the stops for this experience. He will be serving the top five “first growth” Premier Grand Cru Classé wines from the fantastic 2000 vintage. Premier Grand Cru Classé wines were originally delineated in a ranking drawn up by the merchants of Bordeaux at the behest of Napoleon III prior to the Exposition Universelle de Paris in 1855. They only included left bank Bordeaux red wines. It stratified the top wine from sixty-two châteaux into five crus or levels. The highest level was entitled Premier Grand Cru Classé – what are often referred to as “first growths.” The classification was determined using “turnover” or total sales as a proxy for quality. In 1855, there were four wines in the top tier: Châteaux Lafite (now Lafite-Rothschild) and Latour, both from the Pauillac commune, Margaux from the Margaux commune, and Haut Brion from Pessac-Leognan. After years of highly intense lobbying, Mouton-Rothschild was added in 1973.

Enough history, let’s look at the wines in the 2000 vintage. First, we will note that the 2000 vintage was one of the top vintages for left bank Bordeaux in recent history up until then and is still within the top vintages of this century. Four of the five wines received 100-point ratings at some time from The Wine Advocate, and the underperforming wine received 97.5 points. That’s an average score of 99.5. Which one didn’t make the grade? You decide when you drink it. We’re sure Joon Kim will be glad to tell you if your palate matched the raters. In addition to these absolute top-notch wines, Dan promises that there will be more. What a treat!

To recap, dinner for eight at the Baldwins prepared by Chef Grossman from The Chastain paired with wines from each of the five “first growth” 2000 Bordeaux vintage, plus extras. Although all the wines are in their peak windows, each is projected to last three more decades! The wine, alone, for this gig would cost $12,500 today, assuming two bottles of each.

Paddles way high for this extraordinary dinner!

*Restrictions: Date to be mutually agreed upon by all parties. Lot expires March 2025.*
Pure Paso for Four Couples

- Three-night stay at GENESEO Inn for four couples
- Farm-to-table dinner for three nights with CASS owner Ted Plemons with wines from his cellar
- Full day of wine tasting with limousine service, including barrel tasting with CASS winemaker, Sterling Kragten
- Choose your adventure, select from a range of activities offered at CASS Winery
- A magnum of CASS Winery’s exceptional wine and a premier wine club shipment

Indulge in the essence of CASS Winery’s French DNA with this exclusive Paso Robles-focused auction lot offering an immersive experience for four lucky couples. This auction lot promises an unparalleled journey into the heart and soul of CASS Winery, celebrating its French DNA and the distinctive “Pure Paso Personality.” Bid generously for the chance to create lasting memories and savor the finer things in life with CASS Winery.

Accommodations

This unforgettable getaway includes a three-night stay for four couples at the GENESEO Inn. Experience thoughtful elegance and hospitality. This stunning retreat will provide the perfect backdrop for relaxation and rejuvenation. The GENESEO INN is a luxury boutique hotel nestled in the rolling hills of Paso Robles wine country.

Curated Dinners

Guests will indulge in a thoughtfully curated farm-to-table dinner each evening with CASS owner Ted Plemons. Ted will open the doors to his home farm and each evening will showcase delicious wines from his private cellar.

Wine Tasting Extravaganza

Embark on a full day of wine tasting, chauffeured in style with limousine service. Enjoy the rich flavors of CASS Winery’s exceptional wines while basking in the picturesque Paso Robles. Let’s not forget about the barrel tasting with CASS Winemaker Sterling Kragten!

Choose Your Adventure

Select from a range of Camp CASS activities, with adventures like hands on cooking classes or horseback riding, ensuring your days are filled with excitement and tailored to your preference.

Option 1 - Vineyard Exploration: Discover the secrets of the vine with a unique sidecar tour through the expansive vineyards. Join Steve Cass for a guided walking tour, gaining insights into the winemaking process and the terroir that gives CASS wines their distinct character.

Option 2 - Private In-Home Piano Concert and Dinner: Immerse yourself in the magic of a private piano concert with the talented Alice Cass. Conclude the evening with a sumptuous dinner at Steve and Alice Cass’ House, creating memories that will last a lifetime.

Thank you to owners Steve Cass and Ted Plemons for their unwavering support of this auction and the High.

Lot 10 $10,500
HIGH MUSEUM ATLANTA
WINE AUCTION

PARTY
WITH A PURPOSE
2024
Luxury in Burgundy for Six Days and Nights for Three Couples

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

Nestled within the enchanting historic landscapes of Burgundy, Domaine de Cromey offers an idyllic setting that embodies the essence of the region’s rich heritage, cultural opulence, and renowned gastronomy. Win this exceptional lot and embark on a six-day retreat tailored for three couples within a meticulously restored centuries-old manor house, graced by a 400-year-old wine cellar, sprawling vineyards, and a private garden, all set amidst the charm of Burgundy, France.

Your hosts, Dennis and Ellie, the proprietors of Domaine de Cromey, are Americans with a profound love for France, having established their roots in Burgundy nearly four decades ago. Immersed in the region’s culture of good food and fine wines, they have cultivated connections with local winemakers and farmers, fueling their journey of exporting Burgundy’s essence to the States while fostering a haven of food and wine hospitality at Domaine de Cromey.

During your stay, anticipate a blend of authenticity and luxury in every facet of your experience. Delve into the delights of Beaune, exploring vibrant markets, cycling through town, and indulging in shopping in Dijon. With their privileged connections to exclusive winemakers, relish rare vineyard tours and cellar tastings at estates seldom accessible to the public. Unwind by the private pool with a glass of Crémant de Bourgogne, Burgundy’s exquisite take on sparkling wine. Each evening, convene in the dining room for traditional Burgundian feasts meticulously crafted by Ellie and her team, ensuring a white-glove dining affair.

Your retreat begins on a Sunday in Dijon, with leisurely days that include breakfasts, two lunches, and six dinners (four masterfully prepared by Ellie in-house, and two graciously offered by Dennis at his expense at his favorite local restaurants). Enjoy your remaining lunches on your own while exploring or on tours. Bid adieu on Saturday as they assist in arranging your onward journey, bidding you ‘à bientôt’—until we meet again! Dennis and Ellie earnestly hope you will!

Dennis and Ellie, with their hotel-­barge Papillon and Papillon Select Tours, have been part of all thirty previous High Museum Atlanta Wine Auctions, starting with Papillon and now hosting stays at their splendid gem, Domaine de Cromey. Dick Denny, together with his family and friends, has been an ardent participant in every Papillon and Domaine de Cromey tour. Dick’s unwavering enthusiasm is the reason Domaine de Cromey remains a part of the Wine Auction.

Take your dream trip and immerse yourself in the quintessential allure of Burgundy.

Lot 11  $65,000
LOT 12

Saddle up at Warhorse - Dinner for 20 couples with Chris Hall

- Where: New Arbitrage Room at Warhorse Investments - Atlanta, GA
- Date: Saturday, January 18, 2025
- Participating Wineries: Coursey Graves Winery, LANDO Wines, Reynolds Family Wines (and Penta Tequila), Venge Vineyards
- Chef: Chris Hall and his culinary team!

Bidders, brace yourselves for an awe-inspiring event! Sam Lando, the maestro of exceptional buy-in lots, has consistently delivered some of our most cherished and sought-after auction experiences over the past decade. With a track record of bringing his A-game, Sam ensures each occasion is a magical gathering of fine wine, exceptional company, entertainment, and unforgettable cuisine. This particular lot is no exception.

Twenty couples are invited to partake in a once-in-a-lifetime winemaker dinner with live music at Atlanta's newest and hottest private dining space – the Arbitrage Room at Warhorse Investments. The collaboration between Chef Chris Hall and Sam is nothing short of epic, and this one promises an evening of culinary delights and lasting memories.

Prepare for an enchanting evening as the winning bidders are treated to an hour-long reception with the esteemed winemakers. Following the reception, indulge in a family-style meal featuring courses from both Warhorse and Local Three, culminating in a spectacular winemaker dinner.

But that’s not all – the night will crescendo with an acoustic set by two of the hottest singers and songwriters hailing from Nashville and Georgia: Dave Kennedy and Channing Wilson. These musical talents will provide the perfect soundtrack to complement the exceptional wines and delectable dishes.

The featured winemakers for this special evening include LANDO, Coursey Graves, Venge, and Reynolds Family, with an extra touch of pleasure from Steve’s Penta Tequila brand. Get ready to giddy up, bid high, and join us for this magical ride!

Lot 12  Buy In: $3,500 per couple - limited to 40 people, date specific Saturday, January 18, 2025
Experience the Wonders of Pebble Beach

- Two-night stay at the Lodge at Pebble Beach Resorts for two couples
- Dinner for two couples with wine pairings
- One round of golf for two people at the Pebble Beach Golf Links

Since 1919, The Lodge at Pebble Beach has been a landmark destination, the spectacular intersection of luxury and breathtaking beauty. The striking scenery at The Lodge is only rivaled by the staff’s sincere dedication to service and commitment to creating a once-in-a-lifetime experience for each guest. Two lucky couples will enjoy a two-night stay at this quiet retreat overlooking private gardens and enjoy the many amenities this wonderful resort has to offer. Let the bagpiper serenade you during a Spanish Bay sunset or enjoy a relaxing treatment at The Spa at Pebble Beach. Discover your own favorite spot along 17-Mile Drive, or their 25 miles of trails, or the serene Stillwater Cover.

During one of the evenings at this illustrious resort, the group will experience a palatable dinner paired with exquisite wines. Pebble Beach Resorts is renowned for its variety of dining options, idyllic location, outstanding service, and fine cuisine prepared with the very best of products from the Monterey Peninsula and surrounding area. The outstanding culinary teams put their personal twist on locally grown produce, sustainably caught seafood and top-quality meats. To ensure the winner fully savors the unparalleled experience at Pebble Beach, two fortunate golf enthusiasts will relish a once-in-a-lifetime round at Pebble Beach Golf Links, a unanimously acclaimed top-ranking public golf course. More than any other course in the country, Pebble Beach Golf Links is steeped in history. Every hole is loaded with iconic moments and here is your chance to create your own unforgettable memories.

Lot 13  $6,300
LOT 14

Willamette Valley Getaway

- Three-night accommodations at Alexana Estate Vineyard & Winery in Oregon for two couples
- VIP tour, tasting and lunch at Alexana for two couples
- Custom Beaux Frères ‘Troll Trail’ tasting and vineyard hike
- Winemaker hosted barrel tasting at Hundred Suns for two couples
- Exclusive winery-hosted vineyard barbecue throwdown
- Two autographed magnums from each winery
- Tasting at Artist Block for four
- Concierge service for setting up other winery visits & restaurants

Thanks to all the amazing winemaking talent represented in this Oregon-centric auction lot. Let’s give a warm welcome to Beaux Frères winemaker Damien Lapuyade and Hundred Suns owners Grant Coulter and Renee Saint-Amour.

Our Co-Chairs visited Oregon this summer and covered lots of great ground cultivating relationships with outstanding wineries. This lot is the result of that trip.

For this lot, two couples will be wined and dined for four days/three nights in the lovely Willamette Valley. These wineries offer exceptional wines from Oregon that we deemed worthy of sharing with our Benefactors. Enjoy in-depth tours and tastings at all four wineries by day and in the evenings, everyone will retire to the luxurious confines of the guest accommodations at Alexana where every amenity has been fine tuned for a restful, memorable stay.

The highlight of the trip will be a wine country-style BBQ throwdown with all three wineries including library wines and fun inspirational wines. This group typically doesn’t offer an event like this - just for the High Museum’s Wine Auction. For reflecting on memories, each couple will receive two magnums from each winery.

The fine folks at Alexana will also provide concierge service for your adventure — setting up your appointments for other wineries and restaurants in the area.

Just ask the Co-Chairs how special their visits were to these wineries! Then show Oregon some love.

Lot 14 $15,300
A True Taste of Sonoma

- Three nights for two couples in the Historic Sangiacomo Home Ranch guesthouse in Sonoma
- Distinctive Destinations, luxury transportation in a Cadillac Escalade for winery experiences and lunches throughout your stay
- “Sangiaco” Wine Tasting, a limited-edition winery experience followed by a hosted lunch at a favorite restaurant in Sonoma
- Sangiacomo Concierge Gifting Service: includes 10 personalized holiday gift packs of Sangiacomo Wines for lucky friends, family and clients
- Repris cave tour, vineyard excursion and comparative tasting
- Multi-course lunch with pairings at Repris prepared by Repris’ culinary team
- Historical walking tour of Sonoma Plaza
- Three Sticks wine & food pairing at the Vallejo-Casteñada Adobe
- Tasting at Pomme Cider Shop
- Wine to keep:
  - One 1.5L bottle of Sangiacomo Chardonnay for each couple
  - One 1.5L bottle of Sangiacomo Pinot Noir for each couple
  - One 1.5L bottle of Three Sticks Chardonnay for each couple
  - One 1.5L bottle of Three Sticks Pinot Noir for each couple
  - One 1.5L bottle of Repris Heritage Clones Cabernet Sauvignon in wooden box for each couple
  - One 1.5L bottle of Repris Left Bank Bordeaux Blend in wooden box for each couple

Welcome back our good friends from Repris, Sangiacomo and Three Sticks and give them a huge thank you for this incredibly generous donation that offers a true taste of Sonoma.

Two couples will enjoy an immersive experience in the heart of Sonoma’s wine country. Enjoy the lovingly remodeled Home Ranch guesthouse with its vineyard views, backyard pool and spacious, thoughtfully appointed guestrooms. On the days of your visit, Distinctive Destinations will provide luxury transport for the group for winery visits and lunches.

The signature touch of B Wise Proprietor, Ronda West Wise, is evident throughout with her ever-changing and eclectic elements of design and decor. Throughout the cave there are private alcoves for more intimate gatherings. The outdoor terrace offers a commanding view of the Estate vineyards and the Sonoma Valley below. Experience it all and fall in love with the wines.

CONTINUED...
Next stop is Moon Mountain Vineyard high above the valley floor and home to Repris, where they are dedicated to crafting wines of place and purpose, representing the distinctiveness and charm of this special property. Repris winemaker Erich Bradley will lead the group on an open-air journey through the vineyard, where you’ll learn about the specific grape varieties planted, soil types, organic farming practices, and microclimates within the 49 distinct vineyard blocks. Explore 18,000 square feet of natural rock caves, followed by a seated comparative tasting of estate-grown wines paired with artisanal cheese and charcuterie. At the conclusion of the tasting, guests will enjoy a multi-course lunch designed to pair with a selection of Repris’ most exclusive wines.

During your time on the Sangiacomo estate, take part in the “Sangiacomo Surprise” Wine Tasting, which promises an intimate exploration of the family’s finest vintages. Guided by expert (and fun-loving) wine hosts, embark on a journey through Sangiacomo’s portfolio of limited and library selections, uncovering the nuances that make each bottle a testament to family heritage and winemaking artistry. Carefully curated with a selection of food pairings including delectable treats from a local bakery, artisanal deli, and local charcuterie. The indulgence continues with a Wine Country lunch! Savor a soul-warming meal at a family-favorite restaurant in Sonoma hosted by Sangiacomo.

Extend the joy beyond your adventure with the Concierge Gifting Service. Surprise ten of your closest friends, family, or clients with personalized holiday gift packs featuring Sangiacomo’s finest wines. Each pack carries a message of warmth from you, making it the perfect way to spread the spirit of the season. The gift packs, personalized with your message, become a token of appreciation, a gesture that echoes the warmth and elegance of the Sangiacomo legacy.

Three Sticks Co-Founder Prema Kerollis and town historian George McKale will lead you on a stroll through Sonoma’s town plaza. Learn about the Mission San Francisco Solano, the birthplace of California viticulture, the Bear Flag Revolt and much more. This historical walk will conclude at the Vallejo-Castañeda Adobe, home to Three Sticks Wines where you will savor a selection of Chardonnay and Pinot Noir from Three Sticks estate-grown vineyards, all thoughtfully paired with curated seasonal bites.

Last but not least, refresh the palate in Sonoma’s only cider tap room and bottle shop - just steps off beautiful and historic Sonoma Plaza. Pull up a chair at the bar at one of the coolest spots in town! Home to eighteen taps and more than 150 different ciders from around the world, the Pomme Cider team is passionate about connecting with artisan producers and bringing their ciders to you, in the bag, by the glass, and with their flights.

Restrictions: Must be scheduled on a mutually agreed upon date. Expires March 2025.

Lot 15 $16,000
PARTY
WITH A PURPOSE
2024
HIGH MUSEUM ATLANTA
WINE AUCTION
LOT 16

MVP Sonoma Soiree

- Thursday evening dinner party, September 12, 2024, for 20 couples at Vanessa and Robin Delmer’s home
- Pre-game MVP on-field Truist Park experience with Mike Plant, Derek Schiller, and former Braves team members
- Wine provided by Dan Kosta of Convene and Rich Aurilia of Red Stitch Wine Group
- Food prepared by Chef Chris Hall

Buy-in lot for 20 couples with the Atlanta Braves, Convene, Red Stitch Wine, Chef Chris Hall and live entertainment on Thursday evening, September 12, 2024, at Vanessa and Robin Delmer’s Buckhead home.

Begin this unforgettable evening with wine and whimsey on the diamond! Join hosts Mike Plant and Derek Schiller, along with former Atlanta Braves players for the most unique cocktail hour of the season. This is the ultimate “pre-game.” Make your way to the field at Truist Park to mix and mingle in the Braves dugout, have a drink at first base, and put your name in lights on the BravesVision. Talk about an MVP! Then everyone will make their way to the lovely, historic Buckhead home of Vanessa and Robin Delmer will set the stage for an amazing party with fantastic culinary, winemaking, and musical talent to woo and delight.

For this party, Dan Kosta of Convene and Rich Aurilia of Red Stitch will return to Atlanta to pour their finest vintages of Pinot Noir, Cabernet Sauvignon, Malbec, and Chardonnay. Dan Kosta is no stranger to this auction having participated in some way since the days of Kosta Browne. Rich Aurilia is new to our events, but not new to the world of wine. A former Major League baseball player, Rich founded Red Stitch in 2007 and primarily focuses on the vineyards in and around Santa Lucia Highlands and Napa Valley.

Manning the stove and grill for this magical soiree is the inimitable Chef Chris Hall. Chris is good friends with the hosts of this dinner, and he promises to bring his A-game as well as seasonal flavors that will pair beautifully with the array of wines.

There will also be live music to keep things grooving along. It will be a deliciously memorable evening. Bid now – this one’s likely to sell out fast!

Lot 16  Buy In: $2,500 per couple - limited to 40 people, date specific Thursday, September 12, 2024
LOT 17

Exceptional Napa Experience

- Two six-hour days of transportation for six people provided by Beau Wine Tours
- Three-night stay for three couples at Cornell Vineyards with a sunset Champagne Saber and dinner
- Model Bakery English muffins and pastries at Cornell Vineyards
- Guided hike in Las Posadas State Forest with Wild Vine Napa
- Vineyard and winery tour with lunch at Almacerro
- Vertical tasting at Somnium in Calistoga
- Bocce, fried chicken, and Champagne with the locals
- VIP Copia behind-the-scenes tour, museum visit with bubbles
- Library lunch at Arrow & Branch House
- “Open the Cellar” Cornell, Almacerro, Arrow & Branch winemaker dinner at Francoise Peschon’s home
- Three pack of 2018 Almacerro Estate Vineyard Cabernet Sauvignon
- Three pack of 2018 Arrow & Branch Right Bank Blend in Custom Wood Crating
- Three pack of 2019 Cornell Estate Cabernet Sauvignon

We welcome Almacerro and Cornell Vineyards to their first visit to our Wine Auction!

Over twenty years ago, Vanessa and Henry Cornell purchased a plot of rugged, untamed ground in the Mayacamas Range just west of the Spring Mountain District. They discovered where vines had been tended by early settlers, and with respect for the land, they returned the rolling hillsides to vineyards. Under the guidance of winemakers Francoise Peschon and Elizabeth Tangney, Cornell Vineyards strives to make a Cabernet Sauvignon that is faithful to the terroir and to their principles as vintners. Their team’s radically modest approach allows for expressive, balanced wines with a sense of place and the ability to age gracefully.

Day one for three lucky couples begins with an arrival at Cornell Vineyards with a three-night stay at their three-bedroom guesthouse. Guests will enjoy a sunset Champagne Saber and a flavorful dinner - be sure to take in the breathtaking views of the Mayacamas Range! For breakfast the next day, enjoy delicious Model Bakery English muffins and pastries before heading out for a guided hike in the Las Posadas State Forest with Wild Vine Napa. Don’t fret, this is not a grueling hike. It will be more of a walk through the woods while hearing the local history of the area.

Next on the agenda will be a vineyard and winery tour, with lunch at Almacerro. At almost 1,800 feet and surrounded by forest on all sides, the Almacerro estate is the land’s end of Howell Mountain. There’s an untamed beauty and wildness to the area with its towering pine and oak trees, expansive views of the valley floor, and glimpses of the Mayacamas mountain range and San Pablo Bay. The

CONTINUED...
wilderness of the land was the perfect place to farm with all the raw materials that allow for the utmost quality to create wine. Almacerro’s winemaking team, Francoise Peschon and Matilda Scott, embrace the wild, natural landscape and strive to capture this in the wines they create.

From there, everyone will visit Somnium in Calistoga for a vertical tasting. Somnium, which means dream in Latin, is owned by former professional racing driver Danica Patrick. In 2019, the Somnium Estate Vineyard because certified organic, furthering an ongoing commitment to quality and purity in every bottle of wine they craft. What better way to end day two than with a game of Bocce, fried chicken, and Champagne with the locals? The winery hosts have planned for their wine industry friends to bring their fines wines to share and savor!

Day three is sure to please everyone and starts with a VIP Copia behind-the-scenes tour, followed by a museum visit with bubbles. Next, everyone will make their way to the Arrow & Branch house for an appetizing library lunch. Arrow & Branch exists to showcase Napa Valley’s finest vineyard sites and the wines that come from them. These vineyards are all noted for having exceptional Napa Valley terroir. Their winemaker, Jennifer Williams, works closely with their vineyard manager to ensure optimal growing conditions for the vines to make certain their wines are made with precision, power, and elegance, but most importantly, true to the vineyards they come from.

Last but certainly not least, everyone will end the day with an “Open the Cellar” Cornell, Almacerro, and Arrow & Branch winemaker dinner at the home of Francoise Peschon. This unforgettable meal will be prepared by Francoise Peschon, Jennifer Wiliams, Matilda Scott, and Elizabeth Tangney. These incredible winemakers will include some of their favorite wines they have created and wines that have come to inspire them.

On the days of your wine tastings and visit to Copia, you’ll be escorted by the fine folks at Beau Wine Tours who are providing two six-hour days of transportation for six people. Welcome Beau’s owner, Thomas Buck, to our event. Tom also own Sire Estate. Thanks for your support!

Bid HIGH for this Napa experience!

Lot 17 $26,500

PARTY
WITH A PURPOSE
A Tuscan Getaway with Borgo Bonelli

- A five-night stay at Borgo Bonelli in a two-bedroom suite for two couples
- A private chef-dinner paired with a VIP wine tasting for two couples
- Access to surrounding grounds at Borgo Bonelli featuring a pool, winery, and spa
- Experience Tuscany with complimentary concierge services

Indulge in a five-night retreat at Borgo Bonelli, a newly unveiled luxury winery-hotel in the heart of Tuscany. Relish the comfort of a two-bedroom suite accommodating four guests, with a private chef dinner expertly paired with a VIP wine tasting. Immerse yourself in the picturesque surroundings of Borgo Bonelli, and experience Tuscany by taking advantage of complimentary access to their concierge service for a seamless and unforgettable experience.

In 2005, Dean Macfarlan spearheaded the restoration of Castello di Casole, a 900s castle set within a sprawling 1700-hectare estate. Originating as farmland and hunting grounds, the estate was subdivided into thirty-one farms in the 1800s, and their 54-hectare section now thrives with organic vineyards and olive groves. The soil on the estate is incredibly unique and composed of clay, limestone, sand, and granite-perfect components to create wines of greatness. For their 2018 vintage and beyond, Dean partnered with Michael Kennedy and Marc Gagnon who now oversee all winemaking and vineyard operations. Branded "La Caccia," meaning “the hunt” in Italian, the estate pays homage to its history, featuring a hunting blind on the bottle reminiscent of wild boar hunting.

In 2017, the entire estate transitioned to organic production, breathing new life into the land. Cultivating this revitalized estate brings them joy, and they are privileged to share their wines and olive oils with you. Fraîche Wine Group proudly introduces, Borgo Bonelli, a luxuriously restored XVIII-century villa. As the next stewards, they aim to transform this historic villa into Tuscany’s most advanced winery, complemented by world-class hospitality.

Restrictions: Does not include airfare, must be mutually agreed upon dates. Openings begin in the spring of 2025.

Lot 18 $9,000
LOT 19

Ultimate Jarvis Wine Collection: Verticals, Magnums, and Exclusive Experiences

- Six bottles of Jarvis UNFILTERED Finch Hollow Chardonnay in a Jarvis wood box
- One 9L bottle of 2014 Lake William
- One 6L bottle of 2016 Cabernet Sauvignon
- A private Founders’ Reserve Tour and Tasting at Jarvis for six guests
- Private luncheon for six
- Six-course winemaker dinner for up to 10 at Four Seasons Hotel Atlanta inside its 50th Floor Penthouse Ballroom

All Jarvis wines are produced from estate vineyards, located high above the city of Napa, in the beautifully rugged mountains between Mt. George and Milliken Canyon at the southeastern end of the Napa Valley. Spread across gently sloping meadows at one thousand feet above the valley floor, the vineyards benefit from the cool maritime air flowing over the Carneros flats. This natural cooling effect results in a temperature drop of about seven degrees for every thousand feet of vertical rise. Consequently, Jarvis vineyards enjoy cooler temperatures than the renowned Carneros region, fostering an extended "hang time." This prolonged maturation allows for optimal flavor development and concentration at harvest, defining the distinctive character of their wines.

Embark on an exceptional wine journey with Jarvis as they unveil two exclusive verticals from The Vault, featuring hand-selected favorites from their wine library. The Jarvis Estate Cabernet Sauvignon Vertical invites you on a six-vintage exploration of balance and grace, while the Lake William Vertical connects each vintage with powerful elegance. Transform your events into retrospective tastings or savor these bottles slowly over time.

Indulge in the Jarvis UNFILTERED Finch Hollow Chardonnay collection, presented in a Jarvis wood box. For special moments, share the grandeur of a 9L 2014 Lake William and a 6L 2016 Cabernet Sauvignon with friends and family.

When your journey leads to Napa, relish a private Founders’ Reserve Tour and Tasting at Jarvis for six guests. The Founders’ Reserve Experience stands as their premier wine tasting, reserved exclusively for Inner Circle members and their guests. This exceptional offering highlights the rarest Reserve wines at Jarvis Estate, offering a unique and curated barrel-tasting experience. Afterwards, everyone will enjoy a private luncheon with Jarvis Estate.

To elevate this auction lot, enjoy a six-course winemaker dinner with Jarvis Estate in the Penthouse Ballroom at the Four Seasons Hotel Atlanta, an unforgettable night for you and your nine friends. Immerse yourself in an extraordinary experience at Atlanta’s cultural hub, creating memories to last a lifetime.

Restrictions: Founders’ Reserve Tour and Tasting and winemaker dinner at Four Seasons Hotel Atlanta must be scheduled on at mutually agreed upon date by all parties involved. Expires March 2025.

Lot 19 $22,535
LOT 20

Superstar Line Up Dinner

- Multi-course dinner for twelve people at the home of Kristie and Charles Abney, created by Kevin Gillespie, Stephanie Izard, and Bryan Voltaggio
- Dinner paired with wines from Hiyu Wine Farm and Phelan Farms

Buckle up! This dinner is a real coup to get all five superstars in the food and wine industry to say yes to come create a dinner you will not forget.

A big thank you to the hosts, Kristie and Charles Abney, for putting together this amazing auction lot and hosting it in their Ansley Park home. Kristie was a Wine Auction Co-Chair in 2005 and Charles was past Board of Director’s Chair for the High. We cannot thank you guys enough for all you do.

Ok, let’s start with the chef line up. This gathering of Top Chef Fan Favorite winners is unprecedented and likely never repeated. Getting these superstars together is truly a “wine auction miracle!!”

Chefs:

If you don’t know Kevin Gillespie then you have been living under a rock. Kevin was a finalist in the sixth season of Top Chef and was voted as the “Fan Favorite” contestant for the season and has become a “Fan Favorite” of Atlanta. He is the creator of Gunshow, critically acclaimed Southern restaurant Revival, and his upcoming restaurant Nàdair. Gillespie has received many accolades such as the GRACE Innovator Award, Food & Wine’s People Best New Chef, Forbes’ 30 Under 30, and reached the semi-final stage of the James Beard Rising Star Chef of the Year awards four consecutive years in a row.

Stephanie Izard, James Beard “Best Chef: Great Lakes” recipient 2013, and 2011 Food & Wine “Best New Chef,” is the Executive Chef and Owner of five Chicago restaurants: Girl & the Goat, Little Goat, Duck Duck Goat, Cabra, and Sugargoat, along with Girl & the Goat and Cabra in Los Angeles. Izard also won the coveted title of “Iron Chef” in 2017 and was the fourth winner of Bravo’s Top Chef in 2008.

Bryan Voltaggio has competed on Top Chef Season Six: Las Vegas and Top Chef Masters, Season 5. A Maryland native and James Beard Foundation Award finalist, Bryan is the executive chef and owner of VOLK, Family Meal, and has three additional restaurants with his brother Michael including Estuary, Voltaggio Brothers Steak House, and STRFSH.

Next, are the stellar wines that will be shared at the table.

Nate Ready - Hiyu Wine Farm

Nate’s passion and enthusiasm for wine is infectious. His project and life’s work, Hiyu Wine Farm, is a wild farm where cows, chickens, and pigs graze among vines and where fungi and flowers proliferate as gardens merge with forest. Located in Oregon twenty-two miles from Mount Hood’s snowy peak, Hiyu Wine Farm produces natural wine the old-world way. Nate believes winemaking and farming are inseparable. Plump pigs joyfully stampede down the slope of the vineyard, and ducks, speckled guinea fowl and Dexter cows keep the grasses down and fertilize the vines. Nate uses the principles of biodynamic farming to help him create the delightful flavors his wines are known for. These wines are challenging and changing the perception of domestic wine production.

CONTINUED...
Rajat Parr - Phelan Farms
You likely remember Raj as a former High Museum Special Guest of Honor or as a star from the multiple SOMM movies. Well Raj has hung up his sommelier tastevin and become a farmer. Possessing arguably the most finely tuned wine palate around, it’s no surprise that the wines from his Phelan Farms project have dazzled the wine world in a very short time. Phelan Farms encompasses the lessons of a life in wine and the vision of a vineyard intertwined with nature where philosophy is rooted in preserving and expressing their land’s natural state. Raj believes the land should be treated with love and respect to ensure that their vines thrive in tandem with the diverse species of microbes, plants, and animals that compose the ecosystem.

Raj Parr was, as mentioned, a globally celebrated sommelier and Nate Ready is a former Master Sommelier. With resumes like that we are sure these wines will challenge and delight.

Not sure we’ve ever had a lot populated with this much media and critical success. Don’t miss out on this singular opportunity to sit at the table with this much talent! Once in a lifetime gathering!!

Lot 20 You can't put a price on this one!
**Dinner with Sojourn Cellars and White Oak Kitchen & Cocktails**

- **Sunday, June 2, 2024**
- **Up to 20 people**
- **Four-course wine dinner and cocktail reception prepared by White Oak Kitchen & Cocktails Executive Chef Jason Hall with pairings curated by Winemaker Randy Bennett from Sojourn Cellars featuring single vineyard wines from Sonoma and Napa Valley**

Savor a meticulously curated four-course wine dinner at White Oak Kitchen & Cocktails on June 2, 2024, where Sojourn Cellars’ winemaker, Randy Bennett, will personally present his artisan wines. Indulge in perfect pairings as each course harmonizes with Sojourn’s exquisite single vineyard wines and rare library selections.

Sojourn Cellars, a boutique artisan winery, crafts exquisite Pinot Noir, Cabernet Sauvignon, and Chardonnay wines sourced from renowned vineyards in the Sonoma Coast, Russian River Valley, and Napa Valley. Led by winemakers Erich Bradley (Director of Winemaking) and Randy Bennett (GM and Winemaker), the team meticulously attends to every detail in viticulture and winemaking, ensuring the creation of memorable wines for each vintage. Embracing a hands-off approach, Sojourn lets the essence of each vineyard shine in every bottle. Collaborating closely with passionate vineyard owners who share their dedication, Sojourn employs world-class sustainable growing techniques, ensuring the production of only the highest quality fruit.

White Oak Kitchen & Cocktails stands as Atlanta’s epitome of beauty, offering a decade-long legacy of fine dining excellence. Collaborating with talented chefs, it has become a culinary destination known for its simple yet sophisticated dishes. The restaurant boasts an award-winning wine list, honored with the *Wine Spectator* Double Cup Award, and an acclaimed selection of bourbon and whiskey.

Embracing the spirit of Southern hospitality, White Oak’s private event spaces are meticulously designed to cater to a variety of occasions, from intimate graduation dinners to lively movie premier post-parties. The ambiance, curated menus, and unwavering commitment to service ensure a warm welcome at every table.

**Lot 21 $10,000**
LOT 22

Luxury for All the Senses

• Two suites for three nights for two couples at Vik Chile located in Millahue, Chile
• A tour and tasting at VIK Winery
• Winemaker dinner with Cristián Vallejo
• Two suites for three nights at either Bahia VIK or Playa VIK located in Jose Ignaico, Uruguay
• Private tour of the Pablo Atchugarry Museum

We welcome Special Guest of Honor winemaker Cristián Vallejo back to the Wine Auction this year and offer our warmest greetings and welcome to owners Carrie and Alex Vik!

In 2004, Carrie and Alex 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 twelve 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.

Now recognized as the third best vineyard experience in the world and one of the World’s Best Vineyards, guests will enjoy 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.

Continue this incredible adventure in Uruguay! Playa VIK José Ignacio is an avant-garde beachfront retreat that features a central “Sculpture” building which is the heart of the compound boasting an important collection of international and contemporary Uruguayan art throughout. The building’s 55-foot inclined façade features a vast sliding wall of glass allowing guests to enjoy the majestic views of José Ignacio’s vibrant coastline. The bungalows at Bahia VIK are tucked into the breezy José Ignacio beach dunes, each bungalow design intentionally blends the interior and exterior to encourage maximum enjoyment of nature. Natural dunes covered in swaying beach grasses and other local flora divide the bungalows from one another, providing privacy for bungalow guests. These are two of South America’s most exclusive private retreats, situated in Uruguay’s idyllic, vibrant coastal area of José Ignacio, just twelve miles northeast of Punta del Este. You get to decide which destination to enjoy.

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


Lot 22 $15,000 but worth oh so much more!
THE DICK DENNY PADDLE RAISE IS BIGGER THAN EVER

Celebrating the 19th anniversary of the Paddle Raise

$2,071,803

(The amount the Dick Denny Paddle Raise has contributed to Art Access Programs at the High since 2006)

$29

The number of students we’ve helped through Art Access since 2006

389,585

All it takes to give a student...
Free admission to the High
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

“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!”

—I. Susan Matakis
Visual Arts Instructor, Sycamore Elementary
Sugar Hill, GA
Luxury Meets Gastronomic Delight with Kelly and Rod Westmoreland

• Saturday dinner party, December 7, 2024, for 10 couples at the Kelly and Rod Westmoreland’s home
• Wines provided by Paul Hobbs of Paul Hobbs Wines
• Delicious menu prepared by Paul Hobbs’ Estate Chef Tim Kaulfers

Ladies and gentlemen, our next extraordinary auction lot promises an unforgettable culinary experience! Get ready to indulge in a Paul Hobbs dinner extravaganza set for Saturday, December 7. Picture this: an exclusive evening hosted at the stunning Buckhead residence of Kelly and Rod Westmoreland, where luxury meets gastronomic delight.

The team from Paul Hobbs will join Kelly and Rod to host this special evening. Paul Hobbs wines are no stranger to this event, having participated for years and always offering an exciting auction lot to wow our patrons. Paul Hobbs is recognized for his expertise in crafting wines, particularly Chardonnay and Pinot Noir. A meticulous winemaker, Paul believes every block, row, and vine has its own story to tell. Each year, the team strives to coax out that narrative as they steward each site from budbreak to harvest. In every vintage, vineyards grow deeper, fueling their passion for excellence. For your dinner, they will pour current and library selections as well as a big bottle or two!

Guests will partake in the culinary mastery of not only Paul Hobbs but also their esteemed estate chef, Tim Kaulfers. As an added treat, the likely presence of his sous chef, Francisco, will elevate this festive occasion to new heights. It’s a rare opportunity to savor delectable creations crafted by this dream team of culinary artisans.

Mark your calendars for a night filled with exquisite flavors, fine wine, and the ambiance of the Westmoreland home as the backdrop to this unparalleled dining experience. Don’t miss the chance to bid on this exclusive Paul Hobbs dinner, where every moment promises to be as memorable as the flavors that will grace your palate.

Lot 23

Buy In: starting at $5,000 per couple, date specific, Saturday, December 7, 2024
LOT 24

Somona Rockstars for two couples

- Three nights for two couples at Browne Family Estate Vineyard in Santa Rosa
- Cellar Tour and Tasting of the delicious wines of CIRQ Estate and CHEV Wines by co-founder Sarah Browne, and winemaker Jeremiah Timm
- Buggy Tour and Wine Shack Tasting with Amy Chenoweth at her family’s historic Chenoweth Ranch with a guided ride on an old logging trail through the forest canopy to their hilltop Home Ranch and Treehouse vineyards.
- Private estate/cave tour at Coursey Graves Winery atop Bennett Mountain
- Boozy lunch at Underwood Bar & Bistro in Graton, CA
- Hosted dinner at Valette Restaurant with VIP paired menu
- Each couple will receive the following:
  - One signed 1.5L bottle of CIRQ Russian River Valley Pinot Noir
  - One signed 1.5L bottle of CHEV Russian River Valley Pinot Noir
  - One signed 1.5L bottle of Chenoweth Green Valley Pinot Noir
  - One signed 1.5L bottle of Lombardi Sonoma Coast Pinot Noir

Welcome back longtime friends Sarah Browne of Browne Family Wines (CHEV and CIRQ) and Amy Chenoweth for her second year with the Wine Auction. Amy was a featured vintner at the Co-Chairs Lunch in January – we’re so pleased to have her back!

Amy, Sarah and Tony will be your dedicated guides for this best of Sonoma adventure.

Two couples will be treated to three luxurious nights at the newly appointed residential suites at Browne Family Wines. By day, the group will have exclusive access to the wineries and winemakers with personalized tours and tastings. Get outside and see the vineyards with Amy on her family’s property. Tour the caves at Coursey Graves with Cabell. Sit down to a long, boozy lunch at Underwood, a Graton institution for long wine lunches beloved by the winemaking community. On one of the evenings, Chef Dustin Valette at Valette in Healdsburg will prepare a multi-course feast paired with wines from all the host vintners. Meals at Valette are always unforgettable.

CIRQ launched in 2009, with Michael Browne’s passion to make delicious wines from Russian River Valley’s most exceptional sites. Inspired by his childhood circus-performing days, their winery ringmaster brings the same intense study, balance and finesse. CHEV was sparked by Michael’s love and appreciation for old school workmanship. From classic cars to vintage clocks, CHEV hat tips to bygone days when artisans crafted in their forge and the raw was hand-wrought to expert precision.

CONTINUED...
Chenoweth Wines is a small, family-owned winery with deep roots in the rugged, West Sonoma County utopia for Pinot Noir and Chardonnay grapes. At the heart of Chenoweth Wines is a twenty-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.

Lombardi Wines, founded in 2013 by Christine and Tony Lombardi, together with winemaker Cabell Coursey (an Atlanta native), craft small lots of Chardonnay and Pinot Noir from vineyards around Sonoma where Tony’s family has been since 1947.

To remember this visit, each couple will receive commemorative signed magnums from each of the wineries. The winning bidder receives a spot on the winery’s mailing lists and introductory allocation or offer of wines in their annual releases.

Bid now to experience Sonoma County’s vinous legacy with these trailblazers!

Lot 24  $20,000
**Historic Napa Valley with Gamble Family Vineyards**

- Four-night stay for four couples at the Gamble Family guesthouse in Yountville, Napa Valley, CA
- Private tour and tasting experience at one of the Gamble Estates

Gamble Family Vineyard is a small production, family owned, private winery located in the heart of the Napa Valley. Their wines are produced from their estate vineyards located outside their front door in Oakville and some of the Napa Valley’s most respected regions. While their style is reminiscent of Bordeaux, their winemaker Phillipe Melka continually produces prestigious, well-balanced wines that stay true to the terroir. The Gamble family has been farming the Napa Valley since 1916, and every wine they produce is cultivated with their dedication to the land in mind.

Your visit will include a four-night stay, with accommodations ideal for four couples, at the Gamble family’s private guesthouse. Located just outside the town of Yountville, this beautifully appointed home, tucked away on the Napa River, truly captures wine country living and lifestyle at its best. The home has two king rooms with en-suite bathrooms, two queen rooms and a chef’s kitchen. The outdoor living space is ideal for lounging and entertaining, with multiple decks, a pergola for outdoor dining, and a swimming pool.

The winner and their guests will also enjoy an intimate tour and tasting at Gamble Family’s private winery in Oakville. Surrounded by vineyards, rolling hills, and 120-year-old barns. Their historic property features a beautiful venue that embodies Napa Valley, the way it used to be.

Gamble Family Vineyards invites you to come relax, taste and enjoy the company of your invited guests.

**Lot 25 $15,000**
LOT 26

An Elite Kentucky Derby Experience

- Premium interior box for eight people in the Turf Club to enjoy the Kentucky Oaks on May 3, 2024, and the Kentucky Derby on May 4, 2024. Transportation included for both days.
- Food and open bar all day for both days of racing.
- Lodging for eight people at The Field House of Castle & Key Distillery Thursday, May 2 – Sunday, May 5, 2024
- Tour and tasting for eight at historic Castle & Key Distillery on Thursday, May 2, 2024

A big thanks goes out to Cathy and Scott Rhodes and Burch and Mark Hanson for crafting this fun-filled auction lot. Your support means the world to us! The big winner of this auction lot will be headed to the Kentucky Derby for four days of fun!

Experience the thrill of the “greatest two minutes in sports” like never before! You and your guests have the exclusive opportunity to sit in a premium interior box in the Turf Club at Churchill Downs for the Kentucky Oaks on Friday, May 3, and the Kentucky Derby on Saturday, May 4. Your premium box, situated at the finish line, offers a coveted vantage point to witness all thirteen races over both days.

Complimentary food and an open bar will be available for both days of racing, featuring access to the Chef’s table and three different grills serving delicious cuisine. Additionally, savor the experience of a special bourbon tasting bar in the Turf Club. Enjoy the convenience of live tellers in the Turf Club for seamless betting. Feel free to step outside and take in the excitement from the balcony and third-floor clubhouse, providing a perfect view for people-watching and catching a race outdoors.

Transportation to and from the races on May 3 and May 4 is included so everyone can fully enjoy the day.

Lodging for eight people will be provided at The Field House of Castle & Key Distillery, near Frankfort, KY, from Thursday, May 2 through Sunday, May 5, 2024. This property is in the heart of Central Kentucky’s Bourbon Country, famous for its bourbon and horses. Guests will be charmed by this recently renovated 1917 home, featuring five bedrooms, three and half bathrooms, a large patio space for entertaining, and so much more.

On Thursday, you will experience a captivating tour and tasting at the beautiful Castle & Key Distillery. Castle & Key stands as both a historic landmark, built in 1887, and a contemporary Bourbon producer, blending the legacy of the past with a vision for the future of Kentucky Bourbon. With these core paradigms, Castle & Key’s team knew the only way to produce the spirits that would meet this expectation was to produce everything from scratch. This allows them to monitor and control every step in their distilling process.

Don’t miss this unparalleled opportunity to immerse yourself in the ultimate Kentucky Derby experience! The only way to get to the winner’s circle is if you bid HIGH!

Lot 26  $40,000 is a good place to start
Calling All Wine and Art Lovers

- Four-night stay for six people at Proprietors private residence
- A vintner hosted multi-course lunch or dinner at the residence showcasing Stalworth and additional wines from Sabrina and Tim Persson’s personal collection
- Private tour and tasting at Hess Persson Estate
  - ATV through the vineyard
  - Tour of Hess Persson Art Museum
  - Vertical tasting of The Lions Head Collection
- Dinner (Reservations only) for eight at The French Laundry
- Fully curated wine country itinerary
- Tasting for three couples at the Cardinale Estate

In 2012, Sabrina and Tim Persson took over their family’s 30-year-old winery with a vision to forge a path for the next generation. They also hoped to create a new winemaking venture that was just their own. In doing so, the second-generation vintners faced more adversity in the wine business over the last decade than most do in a lifetime. Fittingly, the name Sabrina and Tim chose, Stalworth, signifies both the challenges they faced, their determination, resilience and inner strength.

Stalworth’s winemaker is one of Napa’s most acclaimed. Celia Welch arrived in the Valley in the late 1980s and has been a trailblazer for women in wine. Her track record over the last three decades is impeccable. Celia has made wines from every appellation within the valley, but it was in Rutherford where she cut her teeth. She has consistently made stunning wines that uniquely speak to their sense of place.

The winner of this auction lot and five lucky friends will enjoy a four-night stay at Sabrina and Tim’s 5,000 square foot private residence. The beautiful home is situated 1,000 feet up in the hills of Atlas Peak offering breathtaking views and a unique perspective of Napa Valley, The San Pablo Bay and San Francisco. The home includes an infinity pool, wrap around back patio to help guests take in the exquisite views, full kitchen, dining space and bocce court. During your stay, enjoy a delectable vintner hosted multi-course lunch or dinner showcasing delicious Stalworth wines along with wines from the Persson’s personal collection.

Guests will also receive a private tour and tasting at Hess Persson Estate. Hess Persson Estates is recognized as one of the premier family-owned and family-led companies in the world of wine. It stands committed to pushing boundaries and elevating standards to craft wines of distinctive character. During the meal you and your guests will enjoy a vertical tasting of The Lions Head Collection. Inspired by the winemaker’s craft, this collection is an expression of the next generation of wines.

CONTINUED...
Sabrina and Tim Persson created this collection to ignite conversation around the artistry of these wines, and the dynamic, captivating process of winemaking. From there, guests will do an ATV tour of the vineyard and partake in a tour of the Hess Persson Art Museum. The Hess-Persson family collects art with an uncanny ability to identify lesser-known artists who often go on to become well-known and highly respected in their disciplines. To sweeten your visit to Napa, Stalworth will get you and your guests reservations to the highly acclaimed restaurant, The French Laundry.

As part of the amazing experience, guests will take delight in a tasting at Cardinale Estate. Their winery is in the heart of Napa Valley in the celebrated Oakville district. At the tasting, guests will revel in the delicious Cardinale and Caladan wines by Christopher Carpenter. Carpenter is as multi-layered as the wines he makes. After graduating from UC Davis’s Viticulture and Enology program in 1998, he joined Cardinale, becoming winemaker in 2001. Equally an expert at grape growing as he is at making wine, he views vineyards in Napa Valley as his orchestra, and the grapes grown in its various sub-appellations are the individual instruments he conducts.

Restrictions: All dates must be mutually agreed upon. Dinner expense to The French Laundry is the responsibility of the winning bidder. Please redeem within one calendar year of purchase.

Lot 27 $20,000

CONTINUED...
Retreat to Park City, Utah

• Four-night/five-day stay at Park City, Utah in a beautiful ski home for three couples on February 25 to March 1, 2025
• Dinner for three couples with the founding partners of Parallel Napa Valley
• Chef’s table dinner at Tupelo Park City for three couples
• Tour and lunch at High West Distillery for three couples
• $200 gift card to Grace Clothiers
• One 3L bottle of 2006 Library Collection Parallel Napa Valley Cabernet Sauvignon
• One 1.5L bottle of Limited Edition Etched 25th Anniversary Parallel Napa Valley

A heartfelt appreciation to Beth and David Park, as well as Parallel Napa Valley, for orchestrating this delightful and enjoyable auction lot. Beth and David are longtime Wine Auction and museum supporters and we appreciate all they do. Parallel Napa Valley continously supports our Wine Auction with amazing auction lot donations.

The winner and five lucky guests will experience the epitome of mountain luxury in a splendid ski home nestled in the heart of Park City Old Town. With five bedrooms and six bathrooms, this residence offers the perfect blend of comfort and sophistication. Located in the vibrant pulse of Park City, you will have easy access to the Town Lift for a seamless start to your day of skiing. After a day on the slopes, a short walk brings you back to the inviting ambiance of your home away from home. For those who prefer Deer Valley, a quick drive will transport you to its slopes. After a day of skiing enjoy a relaxing moment in the hot tube and from there you can choose cocktails in the gourmet kitchen or explore the charm of Main Street with its eclectic bars and restaurants, the possibilities are endless.

Not an avid skier? No worries! The home offers convenient access to hiking and walking trails, allowing you to explore the breathtaking surroundings. And for those who appreciate retail therapy grab your $200 gift card to Grace Clothiers and escape to the allure of Main Street Park City’s exceptional shopping just steps away.

One of the highlights of this trip includes a dinner with the founding partners of Parallel Napa Valley. Join them for a special Parallel Napa Valley evening of great wines, wonderful cuisine and reminiscing over twenty-five years in Napa Valley.

In an homage to skiing, Parallel refers to the tracks first left after an initial run down the ski slopes. The label is creatively designed and reflects these “ski tracks.” The four couples who started the winery met and developed life-long friendships beginning in the 1970s - brought together by their ‘parallel’ lives in real estate and development in Park City, Utah as well as their love of skiing, Napa Valley wines and culinary adventures.
Also included in this exciting retreat to Park City is a tour and lunch at the internationally recognized, award-winning High West Distillery. End the day by delighting the senses with a chef’s table dinner at Tupelo Park City. Here guests experience an artisanally sourced and stunningly prepared Chef’s Menu by award winning Chef/Owner Matthew Harris. Chef Harris learned to cook under Jean Georges in New York and went on to become the Executive Chef of the St Regis Deer Valley restaurants – J & G Grill, Rime and his newest creation, La Stellina. Tupelo is every local’s favorite!

If that wasn’t enough, the winner will take home a 3L bottle of 2006 Library Collection Parallel Napa Valley Cabernet Sauvignon and a 1.5L bottle of Limited Edition Etched 25th Anniversary Parallel Napa Valley.

Paddles up, this one will go fast!

Restrictions: Dates specific February 25 – March 1, 2025. Does not include airfare and ground transportation.

Lot 28 $23,500
The Ultimate Backyard Extravaganza

- Where: The home of Carli and Steve Reis
- Date (one evening only): Saturday, April 20, 2024, Limited to 25 couples
- Participating wineries and brewery: Moone Tsai and Patricia Green Cellars, Monday Night Brewing
- Food: Hopdoddy, Two Urban Licks, Woodall
- Entertainment: ATL Collective

Get ready for the ultimate backyard extravaganza at the residence of 2024 Wine Auction Co-Chair, Carli and Steve Reis! Thank you, Carli and Steve, for being such gracious hosts! Join them for a splendid evening filled with the perfect blend of wine (and beer), delectable cuisine, and soulful music. This gathering for 25 couples promises an exquisite fusion of flavors and harmonies, creating a memorable atmosphere that will leave you wanting more.

The Libations
Moone Tsai and Patricia Green Cellars will delight guests with their divine wines while Monday Night Brewing will grace the occasion with their exceptional selection of beers. Moone Tsai will unveil their distinctive Cabernets, Chardonnays, and Bordeaux blends, each sip a journey into perfection. Meanwhile, Patricia Green Cellars will enchant you with their aromatic and flavorful Pinot Noirs, a true symphony for your taste buds. Monday Night Brewing skillfully creates beers that are effortlessly enjoyable and welcoming to all palates.

The Food
Delicious fare for the evening will be prepared by three noteworthy restaurants: Hopdoddy, Two Urban Licks, and Woodall. Hopdoddy pushed the boundaries of what’s expected by bringing together unique burger concoctions- all with high-quality ingredients and even higher standards. Two Urban Licks has garnered an abundance of local and national accolades for their incredible wood-fired cuisine. Woodall is known for their eclectic and internationally inspired menu while using all the great freshness of local Georgia ingredients.

Entertainment
ATL Collective defines themselves as Atlantans to the core. They draw from their roots in Southern and gospel music while celebrating Atlanta's history of rock and roll and hip-hop. Atlanta music doesn’t have only one definition and they like it that way! For this exclusive one-night performance, ATL Collective will deliver an awe-inspiring performance from Fleetwood Mac’s iconic album, *Rumours* featuring stellar songs like “Dreams,” “Go Your Own Way,” and “The Chain.”

Cheers to a night of exceptional wines, wonderful cuisine, and phenomenal music!

Lot 29

Buy In: $1,500 per couple – limited to 50 people, date specific Saturday, April 20, 2024
A World-Class Walla Walla Wine Weekend with L'Ecole No. 41

- Roundtrip airfare for two to Walla Walla, Washington
- Up to three nights accommodations at the historic Marcus Whitman Hotel in the heart of downtown Walla Walla
- Private vineyard tour of Estate Seven Hills Vineyard and Estate Ferguson Vineyard with Owner and Managing Winemaker Marty Clubb and Vineyard Manager Sadie Drury
- Private tasting at the historic L'Ecole No. 41 schoolhouse with Owner and Managing Winemaker Marty Clubb and Winemaker Marcus Rafanelli
- All lunches and dinners hosted by L'Ecole No. 41, including a finale dinner at the renowned Walla Walla Steak Co. featuring a vertical of Estate Ferguson Vineyard wine

L'Ecole No. 41 is a third-generation family-owned, artisan winery located in the historic Frenchtown School depicted on their label. Founded in 1983, they were the third winery established in the Walla Walla Valley. L'Ecole No. 41’s focus is to produce ultra-premium, distinctive wines that reflect the unmistakable typicity of Washington State and the unique terroir of Walla Walla Valley vineyards.

Embark on a wine lover's dream with a chance to win an incredible Walla Walla getaway! Your Washington adventure includes roundtrip airfare for two to Walla Walla, where you’ll enjoy up to three nights at the charming downtown Marcus Whitman Hotel. Get an exclusive behind-the-scenes experience with a private vineyard tour of the renowned Estate Seven Hills and Estate Ferguson Vineyards, led by Owner and Managing Winemaker Marty Clubb and Vineyard Manager Sadie Drury. Savor private tastings at the historic L'Ecole No. 41 schoolhouse with Marty Clubb and Winemaker Marcus Rafanelli. Indulge in all-inclusive lunches and dinners hosted by L'Ecole No. 41, culminating in a finale dinner at the famed Walla Walla Steak Co. featuring a vertical of their award-winning Estate Ferguson Vineyard wine.

Plus, take home a five-vintage vertical of the flagship Estate Ferguson Vineyard wine in magnums. Ground transportation is included for seamless exploration. It's the ultimate Walla Walla wine experience!

Restrictions: Dates to be mutually agreed upon by the buyer and L'Ecole No. 41. Ground transportation from and to the Walla Walla airport and to and from all vineyard tours, tastings, and meals also included.

Lot 30 $6,550
LOT 31

Carte Blanche

- An evening dinning/sharing wine with Matt Iaconis and Alexis Iaconis proprietors of brick & mortar, Shelly and Steve Friend, and Chef Robert Gerstenecker of the Meals On Wheels Chef’s Table for eight people

Shelly and Steve Friend are long-time supporters of the High Museum Atlanta Wine Auction. They often provide unique lots including spectacular wine experiences. So, buckle your seat belts and let’s explore this year’s edition.

Shelly and Steve have teamed up with brick & mortar and Chef Robert Gerstenecker to create an unforgettable food and wine experience. This dinner will showcase one of Sonoma’s finest and most distinguished winemakers and Atlanta’s very own Chef Robert Gerstenecker who continues to run one of the best kept secrets in Atlanta at MOWA’s Chefs Table. The wine will highlight some of the rarest producers/bottlings in France and Sonoma. For many of these wines, only a few hundred bottles were even produced!

Matt and Alexis Iaconis founded brick & mortar in 2011 and co-run the winery. They tell us: “Our all-lowercase name serves as a metaphor for our foundational philosophy - highlight the vineyard with minimal intervention, and run a winery that is down to earth, yet high performing. We firmly believe this philosophy embodies authenticity at its core. Our journey into winemaking has been driven by our shared love of drinking vintage champagne and white Burgundy.” Today, about half of their production is sparkling wine.

For the dinner, brick & mortar will present the following great wines:

- **2018 Manchester Ridge Blanc de Blancs:** Bottle 8 of 1080
- **2016 Cougar Rock Chardonnay:** Bottle 86 of 2100
- **2020 Ferrington Chardonnay:** Bottle 69 of 660
- **2021 Cougar Rock Pinot Noir:** Bottle 42 of 924
- **2020 Manchester Ridge Pinot Noir:** Bottle 82 of 888

In addition, Matt and Alexis will be there to discuss the wines with you and your friends.

CONTINUED...
But wait, we are just getting started. Shelly and Steve are sharing their cellar of amazing Burgundy and Champagne they are so well-known for. Bottles will include:

- 2007 Salon Cuvée ‘S’ Le Mesnil Blanc de Blancs Brut
- 2014 Coche-Dury – specific appellation unknown
- 2017 Domaine Roulot Meursault Clos du Haut Tesson À Mon Plaisir
- 2018 Domaine Armand Rousseau Père et Fils Charmes-Chambertin Grand Cru
- 2018 Domaine Georges & Christophe Roumier Chambolle-Musigny 1er Cru Les Cras

Yes, the listing includes a Grand Cru and a Premier Cru plus Champagne, and a couple of Meursaults. Better yet, who knows what other goodies Steve might pull from the cellar? Whatever it is, you know it will be worthy of inclusion with these fantastic wines. The gauntlet is down for Chef Robert Gerstenecker to produce a meal worthy of all this great juice. But don’t worry, Chef Gerstenecker was previously the Executive Chef at the Four Seasons Hotel in Atlanta. Challenges like this get his creative juices flowing.

Thank you, Shelly and Steve Friend for putting this amazing package together!

Lot 31 It’s one of a kind! Don’t be left out!
Sonoma Retreat

Alma Fria:
• Private tasting at Alma Fria for three couples
• Dinner at Little Saints in Healdsburg for three couples with Winemaker Carroll Kemp, including wines from his cellar
• One 1.5L bottle of 2017 Holtermann Vineyard Pinot Noir, per couple

Aperture Cellars:
• Two-night stay in downtown Healdsburg for three couples
• Private dinner at Aperture Cellars estate for three couples
• Two library magnums of Aperture Cellars wines

Peay Vineyards:
• One night stay at Barn House for three couples
• Tour of Peay Vineyards with a library tasting and a selection of Andante dairy cheeses on the porch for three couples
• Private dinner for three couples prepared by Andy Peay with wines paired from Peay’s cellar
• One 1.5L bottle of 2021 Peay Vineyards Ama Estate Pinot noir, West Sonoma Coast per couple

Join Alma Fria, Aperture Cellars, and Peay Vineyards for the perfect Sonoma retreat. We thank these three fabulous wineries for putting together this perfect getaway for our Benefactors.

Alma Fria
Located in the remote ridge tops of the West Sonoma Coast, Alma Fria produces elegant Pinot Noir and Chardonnay in a region where nature asserts more influence than man. Alma Fria was founded in 2012 after discovering a special vineyard amongst the coastal redwoods, near the village of Annapolis and Sea Ranch, and using those vines to produce their exceptional wines.

Aperture Cellars
The aperture of a camera lens changes the amount of light a photographer has to work with; at Aperture, they are shedding light on what Bordeaux varieties in the cooler pockets of Sonoma are capable of. Warm, sunny days and brisk nights ensure that every bottle bursts with freshness, no matter how generous the fruit. None other than Wine Spectator has described their wines as “plump, intense, and juicy” while remaining “clean and complex.”

CONTINUED...
Peay Vineyards
Husband and wife, Nick Peay and Vanessa Wong, grow and make the wine while brother Andy Peay sells their creations and runs the business. With minor exceptions, all wines are made from grapes grown on their 53-acre hilltop vineyard located above a river in the far northwestern corner of the West Sonoma Coast, four miles from the Pacific Ocean at Sea Ranch. Peay Vineyards is certified organic with respect for Mother Nature’s ability to create an intricately complex and balanced natural environment.

This delightful retreat includes a two-night stay in downtown Healdsburg, CA and a one-night stay hosted at Barn House. Also included are private tastings at all three wineries. Each night brings a delectable dinner for the group. Alma Fria winemaker Carroll Kemp will dine with the group at Little Saints in Healdsburg, pouring wines from his cellar. Aperture Cellars will provide a private delectable dinner at their estate. Andy Peay will prepare a flavorful dinner during the group’s stay at Barn House with wines paired from Peay’s cellar. To sweeten the deal, each winery will gift a magnum bottle for each couple!

Lot 32 $10,000
A Cult Winemaker Get-Away

- Tasting and chef’s lunch for four adult guests with Post Parade Wines
- Three-night stay for four adult guests in Saint Helena Winery’s two bedroom/two-bathroom vineyard cottage. Includes a tasting for four adult guests
- Private tasting and luncheon for four adult guests at Revana Family Wines
- Private tasting with chef’s lunch for four adult guests at Blackbird Vineyards
- Private tasting for four adult guests at 4 Winds Winery
- Private tasting for four adult guests at Fe Wines

A Cult Winemaker Get-Away in the Napa Valley focuses on the wines of 100-point winemakers, Thomas Rivers Brown and Aaron Pott.

Post Parade Wines

Post Parade founder, Brook Smith, developed his love of Napa Cabernet thanks to Master Sommelier, Kevin Vogt, and vineyard owners, Paul and Suzie Frank. A partner in several bourbon ventures in Kentucky, Smith saw creating a Napa Cabernet Sauvignon as closing the circle in his luxury beverage investments. In 2010, Brook partnered with esteemed winemaker, Thomas Rivers Brown to produce Post Parade Wines. Sourcing from some of the most coveted vineyards in the Napa Valley, Post Parade focuses on site-specific Cabernet Sauvignons and Cabernet Franc. 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 and Brook believe this transcendent moment translates into their shared winemaking and viticultural vision. Four guests will enjoy a tasting and chef’s lunch at the winery.

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. The winery was founded with the 2000 vintage of Sympa Estate Cabernet Sauvignon.

For many years they sold fruit to notable neighbors Opus One, Merus and Quintessa. Today, Winemakers Aaron Pott and Associate Winemaker Lindsey Wallingford guide the creation of three estate Cabernets and one Sonoma Mountain Chardonnay. Four guests will relish a three-night stay in the Saint Helena Winery’s two-bedroom/two-bathroom vineyard cottage.
Revana Family Wines
Revana Family Vineyard was established in 1997 and is part of a portfolio of wine-growing estates that were founded by Houston Cardiologist and Sole Proprietor, Dr. Madaiah Revana, who immigrated to the United States from India in 1973. His vision has been to produce world-renowned, site-specific wines from exceptional vineyards. He has accomplished exactly that with three remarkable brands, each named on Wine Spectator’s Top 100 lists and located in California’s Napa Valley, Oregon’s Willamette Valley, and Argentina’s Uco Valley. Two couples will savor a private lunch and tasting at Revana.

Blackbird Vineyards
Founded in 2003, Blackbird Vineyards is an artisanal producer of Bordeaux-inspired wines. Blackbird Vineyards fosters long-term partnerships with premium vineyard sources throughout Napa Valley, where growers are passionate about their approach to farming. These vineyards are hand-selected for their health, superiority and exceptional fruit quality, allowing Winemaker Aaron Pott to produce elegantly styled, appropriately balanced red wines that offer cellaring potential. Four guests will delight in a private tasting with a chef’s lunch at Blackbird Vineyards.

4 Winds Winery
Crafted by Winemaker Thomas Rivers Brown, the elegant blends that are their Library wines today were made from select small lots from neighboring Stelzner and Regusci Vineyards—both family-run for generations and part of the Napa Valley wine legacy. Both vineyards are sustainably farmed and meticulously cared for. Each vintage uniquely reflects classic Napa Valley, Stags Leap Cabernet Sauvignon—all pure, opulent and voluptuous. Expect layers of black and red fruits and spice in the glass. On the palate, 4 Winds wines exhibit flavors of blackberry jam, mocha and sweet new oak. Beautifully integrated tannins make for a broad mid-palate that finishes with elegance. Two couples will enjoy a private tasting at 4 Winds Winery.

Fe Wines
Fe (pronounced FEE) is the atomic symbol for iron, a substance that saturates their ruddy soil. Forceful yet malleable, iron is an element with profound magnetic properties, a mineral that courses through their veins, an alchemical metal that blossoms a patina with time. Inspired by the iron-rich earth, Fe is a wine of strength and beauty, forged for the ages. Winemaker Aaron Pott brings a Premier Grand Cru Classé mentality and a Burgundian education to Fe’s cellar. His process begins in the vineyard, where they have planted the proportions of Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot that they aim for in Fe’s final blend. Four guests will enjoy a private tasting at Fe estate.

Don’t miss out on this Napa Valley getaway!

Restrictions: Please contact Georgia Taylor at Post Parade Wines to schedule your stay and appointment at wineries – georgia@postparadewines.com. All visits are based on availability and must be redeemed within one year of the Wine Auction. Certificates are non-transferable. The stay cannot be redeemed in the months of September or October. Stays at Saint Helena Winery are valid for check-in Monday through Wednesday only.

Lot 33 $20,000
Welcome Red Mountain "Ambassador" to Your Home

- At-home party for 50 guests with Allison Engman, the owner and CEO of Ambassador Wines of Washington
- A year-long wine club membership
- Two six-bottle shipments (one in the spring and one in the fall) featuring red wines from their Red Mountain Estate Vineyards
- One 1.5L bottle of 2019 Estate Plenipotentiary Cabernet Sauvignon

Ambassador Wines of Washington proudly crafts 100% estate-grown red wines sourced from their exceptional vineyards nestled in the heart of Red Mountain. Since their inception, their unwavering commitment has been to produce quality wines that authentically mirror the richness and diversity of Red Mountain’s terroir.

Treat your friends to an exquisite evening of fine wine within the comforts of your own home! Allison Engman, owner, and CEO of Ambassador Wines of Washington, will personally fly to your location, bringing samples of their premium Red Mountain Estate wines for you and up to 50 guests to enjoy. You provide the setting, and they will bring the exceptional wine!

The 'Vintner at Home' experience, typically exclusive to their top-tier wine club members, is a rare offering, and only a limited number are available each year. During this soirée, Allison will expertly guide your guests through a curated tasting, sharing captivating stories about Ambassador, Red Mountain, and the Washington state wine industry. By the end of the evening, you’ll grasp why Washington state stands as the new ‘epicenter of wine’ in the United States and why indulging in Red Mountain wines is a must.

To ensure the festivities continue throughout the year, the winning bidder will also receive a year-long wine club membership. This includes two six-bottle shipments, one in the spring and another in the fall, featuring red wines sourced from their esteemed Red Mountain estate vineyards. As an added bonus, you’ll take home a magnum of their acclaimed 2019 Estate Plenipotentiary Cabernet Sauvignon, honored as one of Wine and Spirits Magazine’s Top 100 Wines of 2023.

Lot 34 $5,000
Rest and Relaxation for Two

- Two-night stay in a one-bedroom or midtown suite at Four Seasons Hotel Atlanta for one couple
- Two 50-minute treatments at the Spa at Four Seasons Hotel Atlanta
- Three-night stay at Four Seasons Resort Nevis, West Indies

Experience the vibrant heartbeat of Midtown Atlanta at the Four Seasons Hotel Atlanta. Situated in the heart of the city, the midtown hotel places guests just moments away from the lively Peachtree Street, the expansive green landscapes of Piedmont Park and our beloved High Museum of Art. Immerse yourself in the essence of Southern-style enjoyment.

Indulge in the opportunity to win a two-night stay for a couple in either a one-bedroom or Midtown Suite. Their newly designed residential-style suites feature wall-to-wall windows, a harmonious palette of soothing grey tones, vibrant pops of color, and a carefully curated art collection. These suites provide the ideal tranquil escape, creating the perfect setting for a rejuvenating staycation. The winning couple will also indulge in two 50-minute treatments at the hotel’s spa for the ultimate relaxation experience.

Embark on an extraordinary escape to Four Seasons Resort Nevis, West Indies. Included in this auction lot is a three-night stay at this exotic resort, this beachfront haven offers everything you desire in a luxury retreat. As you step off the boat, warm smiles welcome you to this enchanting destination. Picture the sun cresting over Nevis Peak, casting its sparkling glow on the meeting waters of two oceans that dance without crossing paths. Nevis is a captivating blend of adventure, serenity, and recreation, patiently awaiting your discovery.
LOT 36

Only the Best with ZD Wines

- Six bottles of 2014 Reserve Cabernet Sauvignon
- Elevated Abacus experience with culinary pairings for six guests

The deLeuze family and the ZD Wines team are celebrating over 55 years of winemaking!

Founded in 1969, the winery is located in Rutherford, CA – a premium Cabernet Sauvignon growing region in the heart of the Napa Valley. The deLeuze family has carried on the family legacy through ZD Wines for three generations. From the pioneering spirit of their early days, through today’s commitment to world-class wine, gracious hospitality, and community, the deLeuze family shares their values in all they do.

Abacus, ZD’s legendary Napa Valley Cabernet Sauvignon, is a multi-vintage blend that artfully expresses the depth and complexity of a well-aged wine, infused with the forward fruit and intensity of a younger wine. Abacus is defined by ZD’s Reserve Cabernet Sauvignon, which they have produced every year since 1992. ZD Wines is pleased to offer a 3L bottle of Abacus XX Twentieth Bottling, a blend of twenty-five consecutive vintages from 1992 – 2017 of their Reserve Cabernet Sauvignon in one bottle. Less than twenty of these large-format bottles were produced. The “party with a purpose” mantra demands this pinnacle solera-style Napa Valley wine.

Gather your family and friends and take pleasure in a bottle of 2014 100% Reserve Cabernet Sauvignon, Napa Valley, an outstanding example of this exceptional vintage. Only thirty-two barrels were produced. To sweeten their donation the next time you and your guests are in Napa join ZD Wines at their recently renovated winery in Rutherford for an elevated behind-the-scenes Abacus Experience for six guests, tasting multiple bottlings of Abacus and other reserve wines. Culinary offerings will be prepared by their Winery Chef Jill deLeuze Billeci, third generation of the founding family and partner of ZD Wines.

Restrictions: Airfare/Accommodations/Transportation not included. Mutually agreeable date before March 2025; four-week minimum advanced notice required.

Lot 36 $10,130
Anakota and Vérité Wine Tasting Journey

- Two 1.5L bottles of 2015 Helena Dakota Vineyard Cabernet Sauvignon
- Two 1.5L bottles of 2015 Helena Montana Vineyard Cabernet Sauvignon
- Two 1.5L bottles of 2019 Knights Valley Cabernet Sauvignon
- One 2007-2009 vertical of La Muse (three-bottle set)
- One 2007-2009 vertical of La Joie (three-bottle set)
- One 2007-2009 vertical of Le Désir (three-bottle set)
- An exclusive in-person tasting experience for four guests at the Spire Collection in Fieldstone in Healdsburg, CA
- Exclusive Vérité library multi-course lunch experience at the Vérité Château for up to six guests

Vérité

In 1998, the Vérité estate emerged from the collaborative vision of French winemaker Pierre Seillan and American wine luminary Jess Jackson. Vérité wines represent an amalgamation of timeless French traditions and the boundless potential of Sonoma County, an area renowned for its unparalleled diversity in grape cultivation.

Pierre Seillan’s winemaking ethos revolves around the principle of "le droit du sol," honoring “the right of the soil.” He staunchly believes that wines ought to articulate the unfiltered essence of their terroir. To achieve this, Pierre meticulously oversees every aspect, employing a holistic and groundbreaking approach encompassing site selection, vineyard architecture, cultivation methods, winemaking, barrel selection, blending, and bottling.

Anakota

In France, the traditional vigneron farms a small estate vineyard and makes wines from those grapes. Rather than specializing in either viticulture or winemaking, as is typical in California, the vigneron has an intimate relationship with both the land and the cellar. Pierre Seillan is Anakota’s vigneron. Anakota gives Pierre the opportunity to create two classically structured, multifaceted Cabernet Sauvignons from two superb vineyard sites in Knights Valley. Pierre finds great freedom in producing pure and honest expressions of Knight Valley Cabernet Sauvignon as the wines are unblended.

Lot 37 $19,200
A Luxurious Stay at Blackberry Farm

- Two nights lodging for two guests in Blackberry’s most luxurious accommodations
- Wine and cheese tasting for two
- Meals included: arrival dinner, a hearty breakfast, lunch at leisure, a four-course dinner in The Barn or The Dogwood, and departure breakfast.

Discover the enchanting haven of Blackberry Farm nestled in the heart of the Great Smoky Mountains of East Tennessee. Known for its James Beard Award-winning cuisine and exquisite wines, this destination offers recipients the opportunity to immerse themselves in a 4,200-acre estate brimming with an array of top-tier activities.

You will revel in a myriad of experiences, including fly fishing, shooting, horseback riding, mountain biking, indulgent spa treatments, invigorating hikes, and the simple pleasure of unwinding on the veranda while soaking in the breathtaking vistas of the Great Smoky Mountains. This exclusive package extends a luxurious two-night stay for two guests in Blackberry’s most opulent accommodations, featuring wood-burning fireplaces, plush king-size featherbeds, cozy sitting areas, and spacious bathrooms equipped with whirlpool tubs.

During your stay, savor a delightful wine and cheese tasting for two. With 160,000 bottles to choose from, Blackberry Farm’s wine cellar is deep with opportunities to learn more about wine. You can schedule an opportunity to spend time with a member of their sommelier team for in-depth tasting and explore regions, varieties, producers, and vintages.

Indulge in a culinary journey encompassing an arrival dinner, hearty breakfasts, leisurely lunches, and a sumptuous four-course candlelit dinner at The Barn or The Dogwood, culminating in a delectable departure breakfast. Blackberry Farm’s renowned cuisine is rooted in what comes from their farm as well as the region. Often described as Foothills Cuisine, it wanders the line between refined and rugged, borrowing from both haute cuisine and the foods indigenous to Blackberry’s Smoky Mountain heritage.

Blackberry Farm brings together a rare collection of artisans - the chef, the master gardener, the baker, the cheesemaker, the forager, the butcher, the preservationist, the restaurant manager, the sommelier - who blend their unique talents to create what is known as Blackberry Farm.

At Blackberry Farm, experience the epitome of luxury, exceptional cuisine, and an array of activities, promising an unforgettable retreat in the lap of nature’s splendor.

Restrictions: All holidays as well as September-November. Expires March 31, 2025, and is based on availability.

Lot 38 $7,950
A Taste of Sonoma County with Bricoleur Vineyards

• Three day/two-night stay at Bricoleur Vineyards’ historic Milk Barn for two couples
• Six-course estate-to-plate meal paired with estate wines
• Picnic at their Kick Ranch property
• One 1.5L bottle of their North Coast Brut

You and your guests will start your Sonoma County stay at Bricoleur Vineyards in their luxurious and historic Milk Barn for a three-day/two-night stay. Located in their 40-acre vineyard estate, their Milk Barn will be your sanctuary, with amazing views of their olive groves and private entrance. During your stay, you and your three guests will savor the “Rooted” tasting experience; a six-course, wine paired culinary journey, with food and wine from the estate. This elevated estate-to-plate, seasonal tasting is Bricoleur Vineyards’ signature experience with their expert culinary team. Their chefs strive to be Sonoma County’s best destination for friends and family to gather around their table to enjoy a rooted tasting experience in both wine and food. One of the mornings of your stay, you will receive a delivery of fresh baked pastries from their chef, which pair perfectly with fresh, free-range eggs from their heritage hens.

Everyone will also enjoy a picnic at their 103-acre Kick Ranch property, overlooking 40-acres of vines with dramatic views of Sonoma County hosted with their winemaking team before heading off to barrel taste at their production facility. Kick Ranch is a premier vineyard resting on the western slope of Spring Mountain in the Mayacamas Mountains. The sustainably farmed property is near the Napa County line along the eastern reaches of Santa Rosa. The climate in the part of Sonoma County is cool and coastal, dictated by Pacific winds that race through the nearby Petaluma Gap.

The winner of this auction lot will also receive a magnum of their North Coast Brut. Ripe, full, and concentrated, Bricoleur’s Brut boasts an intriguing and complex nose of citrus blossom and light berry. Deep and rich, yet thoroughly refreshing on the palate, its creamily textured, multilayered flavors of guava and mango segue into a crisp and refreshing finish.

Whether this is your first trip to wine country or a return visit, allow their Concierge to book any additional experiences you would like – from dining and wine tasting, to yoga, massage therapy, and zip lining, there are always new and exciting adventures to have!

Blackout dates: August 15th, 2024 – October 15th, 2024. Expires one year from date of auction.

Lot 39 $7,500

HIGH MUSEUM ATLANTA WINE AUCTION
Iconic Grape Growers of Napa and Sonoma

- Two nights for two couples at Paradigm Winery’s guest accommodations in Oakville
- Immersive tour and wine tasting at Paradigm Winery
- “Learn to be a Grape grower” vineyard deep-dive at Sangiacomo with wine tasting and picnic lunch in the vineyard
- Concierge Service during your trip for comprehensive planning and insider recommendations from Mary Ann Turrentine and Meghan Delzell

Thanks to the tried-and-true auction supporters who put this auction lot together, Mary Ann Turrentine at Paradigm Winery comes representing a rich winemaking history started by Marilyn and Ren Harris many years ago. Meghan and Dodds Delzell from Sangiacomo have become dear friends to our Wine Auction. This generous group has banded together to bring you a grape growers immersive experience with both wineries.

Begin the adventure in Oakville, Napa Valley, getting to know the Harrises at Paradigm. Marilyn is the third generation in her Napa Valley family to grow grapes. Ren completed his 60th Napa Valley harvest in 2023; in 2021, Ren was named grower of the year by the Napa Valley Grape growers, an organization he founded in 1975. Their 55-acre estate is certified organic, where the focus is on Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Zinfandel. Heidi Barrett has been their winemaker since 1991, their first vintage.

After visiting with the Paradigm team, head over to Sonoma Valley for an exclusive vineyard immersion and wine tasting with Sangiacomo Family Wines, promising an intimate exploration of the family’s historic vineyards and finest vintages. Guided by master grape growers and expert (and fun-loving) wine hosts, embark on a journey through Sangiacomo’s vineyards and learn to be a farmer with Steve Sangiacomo. Once you’ve mastered the art of pruning and harvesting (depending on the season), delight in a wine tasting through the Sangiacomo portfolio of limited and library selections, finish the visit with a picnic lunch in the vineyard. Recognized as California’s Winegrower of the Year this year, the Sangiacomo family has been farming in Sonoma since 1927. Mindful of their impact on the environment, they proudly hold a 100% sustainable certification for all their vineyards from the California Sustainable Winegrowing Alliance (CSWA), echoing the farmer-driven ethos that guides their stewardship.

What a fabulous opportunity to live like an insider in the world of wine in Napa and Sonoma! This one will go fast!

Restrictions: All winery experiences and lodging are by prior reservation, based on mutually agreeable availability. Expires two years from the auction date.

Lot 40 $5,000
TALLEY VINEYARDS

LOT 41

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 Ox and Anchor at Hotel San Luis Obispo, featuring a selection of wines from the Talley Vineyards library
- 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 2021 Rosemary’s Chardonnay and 2021 Rosemary’s Pinot Noir signed by Brian Talley

Discover the unparalleled allure of the San Luis Obispo Coast, California’s coolest and most enthralling American Viticultural Area (AVA), alongside Brian Talley, a true trailblazer and pioneer of this region. Embraced by federal recognition in March 2022, the San Luis Obispo Coast AVA boasts the state’s coolest climate, making it an optimal hub for crafting world-renowned Pinot Noir and Chardonnay. Brian Talley, a third-generation farmer and winegrower hailing from Arroyo Grande, California, has spearheaded his family’s winegrowing estate since 1991, earning Talley Vineyards acclaim as a premier producer of estate-grown Chardonnay and Pinot Noir in California.

The fortunate recipient of this offering will be gifted two magnums of Talley Vineyards’ most esteemed wines—a Chardonnay and a Pinot Noir—each sourced from Rosemary’s Vineyard and personally autographed by Brian Talley. Two couples will be treated to an immersive touring and tasting experience, hosted by Brian, exploring the San Luis Obispo Coast region. Their sojourn will include a lavish two-night stay at the breathtaking Dolphin Bay Spa and Resort, a coastal haven exuding contemporary elegance, top-notch hospitality, and breathtaking ocean vistas.

As part of this extraordinary journey, the couples will relish a delectable dinner at Ember, the pinnacle of dining on the San Luis Obispo Coast. Ember tantalizes with Italian-inspired California cuisine prepared over a woodfire grill—an exquisite setting to savor the diverse flavors of Central Coast cuisine and wines. Everyone will indulge in a culinary delight for a delectable dinner experience at Ox and Anchor, the highly acclaimed restaurant in the San Luis Obispo region. Helmed by Chef Ryan Fancher, Ox and Anchor offers a contemporary twist on the traditional steakhouse, drawing inspiration from the picturesque hills and coastal beauty that surround San Luis Obispo.

This exclusive package beckons to the wanderlust-driven oenophiles, promising a voyage of discovery and an immersive adventure through the captivating landscapes and exquisite flavors of the San Luis Obispo Coast.

Lot 41 $7,500
An Oregon Wine Odyssey

Bethel Heights:
- 2014-2016 vertical of The Shallows Pinot Noir
- 2014-2016 vertical of The Cauldron Pinot Noir
- 2014-2016 vertical of The Currents Pinot Noir
- 2014-2016 vertical of The High Wire Chardonnay
- Ben Casteel will host four guests at Bethel Heights for lunch, wine tasting and a vineyard tour.

Big Table Farm:
- A seated multi-flight tasting at the big table in the private room for four people
- Tour of the farm, winery, and vineyard for four people
- Farm lunch for four people in Clare’s studio - the owner, farmer, and artist

Soter Vineyards:
- Provisions Tasting Experience for four people

Bethel Heights
Explore the essence of Bethel Heights through “Beyond the Blocks,” featuring twelve bottles of four unique Pinot Noirs spanning 2014-2016. Sourced from the Eola Amity Hills in Oregon, these limited-production wines, with 150 cases each, showcase the vineyard’s diversity. The Flat Block, Southeast Block, West Block, and East 777 Block reveal distinct personalities, challenging traditional block boundaries. Not submitted for scoring, except for the coveted High Wire, this collection invites you beyond the structured rectangles of vineyard blocks. Embracing terroir’s complexity, Bethel Heights moves forward, respecting its history while remaining open to new, uncharted territories in winemaking. In addition: winemaker Ben Casteel will host four guests at Bethel Heights for lunch, wine tasting and a vineyard tour.

Big Table Farm
Embark on an exclusive day for two couples (four people) with Big Table Farm. Begin with a seated multi-flight tasting at the private atelier in Carlton, hosted by the proprietor, Clare. Following this, Clare will guide you to Big Table Farm, her and Brian’s personal creative haven not typically open to the public. With a glass in hand, explore the farm, winery, and vineyard. The tour concludes in Clare’s studio, where a farm lunch, grown and prepared by their hands, awaits. Revel in this special glimpse into their creative world Each couple will depart with a curated $500 pack of wines from the day’s selection.

Soter Vineyards
Soter Vineyards presents the Provisions Tasting, an immersive culinary journey at Mineral Springs Ranch, their Biodynamic farm in Oregon wine country. Rooted in seasonal cooking as a way of life, the menu changes weekly, reflecting the farm’s bounty. The culinary team creatively transforms their ingredients, sourced 100% from their property and neighboring organic farms, into a diverse menu of textures, flavors, and preparations. Soter Vineyards, dedicated to conveying place and purpose, offers tailored tasting experiences, combining education and inspiration. Embracing respectful farming, ancient soils, and a temperate climate, their wines, including Estate Pinot Noirs and Chardonnays, prioritize quality and captivate enthusiasts and experts alike.

Restrictions: Travel and accommodations are not included. Thirty days planning notice must be provided.
Omakase dinner for ten people and six magnums from Miner Family Winery

- Omakase dinner prepared by Chef Hugo Valdez and Chef Tae Nam for ten people at Kinjo Room paired with wine and Sake
- One 1.5L bottle of 2014 Miner Family “The Oracle” Proprietary Red Wine, Napa Valley
- One 1.5L bottle of 2015 Miner Family “The Oracle” Proprietary Red Wine, Napa Valley
- One 1.5L bottle of 2016 Miner Family “The Oracle” Proprietary Red Wine, Napa Valley
- One 1.5L bottle of 2017 Miner Family “The Oracle” Proprietary Red Wine, Napa Valley
- One 1.5L bottle of 2019 Wild Yeast Chardonnay
- One 1.5L bottle of 2019 Emily's Napa Valley Cabernet Sauvignon

Kinjo Room can be your ultimate destination or your sole stop for the night. Indulge in an exquisite blend of craft cocktails, great music, and authentic Japanese cuisine. Their offerings include a delectable selection of sushi, robata grill delights, and yakitori, all served in an intimate yet stylish setting. Savor a personalized and interactive culinary experience with nine of your closest friends as you partake in a meticulously crafted Omakase dinner at Kinjo Next Door. Their skilled chefs Hugo Valdez and Tae Nam will prepare a delectable feast, complemented by exquisite wines and carefully selected Sake to enhance your dining pleasure.

Chef Hugo Valdez’s passion for food has grown throughout the years in various cuisines and techniques from classical French, American, Mexican, and Asian cuisines. Ultimately, he fell in love with Japanese food. Adaptability, evolution, and respect towards food is something instilled in him throughout his career. Chef Tae has worked in some of the most popular and prestigious sushi restaurants in Atlanta. He took his skill and went on to persevere in the sushi realm of Atlanta opening O-Ku and aiding in the development of both the restaurant and himself in restaurants such as Omakase by Yun, Mf Sushi and District M.

Miner Family Winery crafts reserve-style wines by sourcing fruit from Napa Valley and other specially selected California vineyards. The Oracle, Miner’s flagship wine, is a Bordeaux-style blend comprised of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, and Malbec. It is an elegant, full-bodied wine that is silky, balanced, and capable of graceful aging. The Wild Yeast Chardonnay is full-bodied and lush, yet never heavy. This wine shows off flavors of ripe pear and melon with butterscotch and hazelnut notes balanced by oak spice and bright acidity. Emily’s is Miner Family Winery’s eponymous offering in remembrance of Emily Minor, co-founder of the winery. They honored her by crafting a decadent and rich wine layered with aromas of black fruit and hints of mocha, espresso, and toasted oak.

The 2016, received 94+ points from Jeb Dunnuck. The other three vintages received ratings in the low mid-90s, as well. These magnums will bring hours of enjoyable quaffing. By the time you get to the end of the bottle, you may be about as intelligible as The Oracle at Delphi was. Enjoy!

Restrictions: Reservations can be made for Omakase dinner Sunday through Thursday. Expires March 2025.
LOT 44

Bring BRAND Napa Valley to You

- Tasting reception for 20 people in your home with BRAND Napa Valley
- Private tour, tasting, and lunch for four people at BRAND Napa Valley
- One 1.5L bottle of 2017 BRAND Napa Valley Proprietary Blend
- One 1.5L bottle of 2019 BRAND Napa Valley Cabernet Sauvignon
- One 1.5L bottle of 2021 BRND White Wine

Enjoy an evening of historic proportions with BRAND Napa Valley with a guided tasting for 20 people in your home. BRAND will bring their stunning wines and bites to go with them, you bring the vibes. A winery principal will be there to guide everyone through the tasting reception. The winning bidder also receives a collection of beautiful magnums. BRAND Napa Valley wants you to experience all that they have to offer so the winner will also receive a private tour, tasting and lunch for four at their stunning winery on Pritchard Hill.

BRAND Napa Valley produces three red wines – BRAND Cabernet Sauvignon, BRAND Proprietary Blend, and BRAND Vineyard N’95 Cabernet Sauvignon. Director of Winemaking Philippe Melka has been involved with BRAND from its inception and is engaged in all aspects of farming and winemaking. Winemaker Matt Johnson works closely with Philippe to create BRAND wines that express the wild beauty of their estate. They believe that their brick-and-mortar winery allows them to make the thousand small decisions that set their wines apart.

Lot 44 $8,400
2024
HIGH MUSEUM
ATLANTA
WINE AUCTION

PARTY WITH A PURPOSE
Getaway to Law Estate

- Three-day stay at the Law Cottage for two couples
- Tasting and tour for two couples

Law Estate is delighted to present an exclusive opportunity: a three-day, two-night sojourn at the Law Cottage, an exquisite residence boasting two master suites, a central living area, a fully equipped kitchen, and a Bocce court. Nestled within a beautiful vineyard, situated on Paso Robles’ picturesque West side, this enchanting cottage promises a serene escape.

Moreover, the winning bid includes a complimentary tasting and tour for four individuals, providing an immersive experience into Law Estate’s world of fine wines.

Law Estate’s journey stemmed from two fundamental passions: an enduring love for Rhône-inspired blends and an appreciation for Paso Robles, acclaimed as “America’s Rhône.” Law Estate’s pursuit led them to seek a vineyard that could yield ultra-premium, limited-production wines, embodying the essence of Rhône and Priorat styles, encapsulating the distinct terroir.

At Law Estate Wines, their tasting room is designed to evoke the comforting ambiance of a home living room, fostering an inviting space where you can savor their wines in the company of friends and family. As they unveil the finest expressions of their estate, they extend a heartfelt invitation for you to be part of this adventure.

Perched atop Peachy Canyon Road on Paso Robles’ western flank, their vineyard stands as one of the region’s highest reaching elevations between 1,600 to 1,900 feet. It is meticulously planted in high-density, small-lot blocks. The dramatic slopes, limestone-rich soils, and diverse aspects converge, creating a unique canvas and palette that define the distinctive character of their wines.
DUCKHORN PORTFOLIO

LOT 102

A Duckhorn Wine-Tasting Journey

- A tasting experience for one couple at each of their four family properties: Duckhorn Vineyards, Paraduxx Napa Valley, Migration Winery, and Goldeneye Anderson Valley

Focused on optimal grape selection, innovative winemaking techniques, and a premium barrel-aging program, The Duckhorn Portfolio is founded on a pioneering spirit and unwavering commitment to quality. The Duckhorn Portfolio wines are available throughout the United States, on five continents, and in over 50 countries.

Experience the legacy of The Duckhorn Portfolio, defining American fine wine for over forty years. Join them in the picturesque Napa and Anderson Valleys for an exceptional wine-tasting journey across their esteemed properties: Duckhorn Vineyards, Paraduxx Napa Valley, Migration Winery, and Goldeneye Anderson Valley. Delight in a tasting experience for two at each of their four cherished family wineries, indulging in the essence of their remarkable wines.

Bid High!

Lot 102 $390

MELKA ESTATES & WINERY

LOT 103

A Delightful Tasting for Three Couples

- Tasting for three couples at Montbleau Vineyard with Cherie and Philippe Melka

As co-proprietors and winemakers for Melka Estates, Philippe and Cherie Melka produce four distinct brands that reflect their philosophy of soil driven wines: Métisse from Napa Valley, Mekerra from Sonoma Valley, Majestique from sites around the world and CJ, also from Napa Valley.

The pedigree for both Philippe and Cherie is indeed impressive. Philippe having degrees in Geology, Agronomy and Enology; and Cherie in Microbiology from the US and a diploma in French Studies from the University of Bordeaux III. Philippe learned winemaking and vineyard techniques from prestigious estates such as Haut Brion, Chittering Estate, Badio O Coltibuono, the Moueix domains and Dominus. Cherie, being a self-taught enologist gaining her wine knowledge from equally impressive estates such as Ridge Vineyards, Beaulieu and Silver Oak Cellars. Their combined science background and extensive experience in the industry make them a perfect team in their winemaking endeavors.

Cherie and Philippe are thrilled to welcome three couples for an entertaining private tasting at the Montbleau Vineyard in Saint Helena, CA.

Lot 103 $1,000
LOT 104

The Best Expression of Ribera del Duero

- One bottle of 2019 17 by PINEA
- One bottle of 2021 KORDE Rosé
- One bottle of KORDE Blanc
- One 1.5L bottle of PSOUL
- One 3L bottle of 2018 17 by PINEA

PINEA's roots lie in passion, knowledge, and art. They make signature wines, which are produced with soul, vision and deep respect for their origin. To do this, PINEA listens to every bit of the soil, trying not to overshadow what nature gives them with over-ripening or excessive wood.

The lucky winner of this auction lot will receive the following signature wines:

**PINEA**
PINEA is a signature wine named after the majestic, legendary Pinus Pinea tree that stands guard over their vineyards. It is a wine made with passion, sensitivity and deep respect for its origin.

**17 by PINEA**
17 by PINEA is a 100% Tempranillo red wine, with a fine, velvety texture that perfectly combines a luxurious core of fruit and subtle notes of new oak, giving it freshness as well as body and intensity.

**KORDE Rosé**
KORDE is a unique Rosé made with Tempranillo grapes from “Cardisanto” - their most expressive vineyard – and a small percentage of Albillo. This wine gives notes of refined oak and an elegant velvety texture while respecting the abundant fruit aromas and flavors.

**KORDE Blanc**
KORDE Blanc is PINEA’s first white wine that is an inimitable wine that surprises and captivates everyone who discovers it. KORDE Blanc represents the texture of the soil in a glass.

**PSOUL**
PSOUL is a wine that captures the soul of the winery: the passion for viticulture, the expression of the terroir and artisanal winemaking to let the fruit be the protagonist. Only 333 1.5L bottles were produced.

Lot 104 $2,500
SARAH AND DAN EBERSOLE

LOT 105

A Mixed Case of 2017 West Coast Pinot Noir

- One bottle of 2017 Patricia Green Cellars “Estate Vineyard Bonshaw Block,” Willamette Valley
- One bottle of 2017 Patricia Green Cellars “Balcombe Vineyard Block 1B,” Willamette Valley
- One bottle of 2017 Patricia Green Cellars “Mysterious,” Dundee Hills
- One bottle of 2017 Patricia Green Cellars “Olenik Vineyard Wadensvil Block,” Chehalem Mountains
- One bottle of 2017 Boedecker “Athena,” Willamette Valley
- One bottle of 2017 Boedecker “Shea Vineyard,” Yamhill-Carlton District
- One bottle of 2017 Brittan Vineyards “Estate,” Willamette Valley
- One bottle of 2017 Brittan Vineyards “Basalt Block,” Willamette Valley
- One bottle of 2017 Brittan Vineyards “Gestalt Block,” Willamette Valley
- One bottle of 2017 Brittan Vineyards “Cygnus Block,” McMinnville California
- One bottle of 2017 Bruliam Wines “Soberanes Vineyard,” Sana Lucia Highlands
- One bottle of 2017 Patz & Hall “Chenowith Ranch,” Russian River Valley

Sarah and Dan Ebersole are multi-year High Museum Atlanta Wine Auction Benefactors. This year they have donated a mixed case of 2017 Pinot Noir – ten from Oregon and two from California.

Patricia Green Cellars started in 2000 by Patricia Green and Jim Anderson, both previously with Tori Mor Winery. Since 2012 the winery has made a distinct point of cataloging, by making wine from, sites that have relevance to the Oregon story of Pinot Noir. In 2021, thirty-six individual Pinot Noirs were bottled due to the diversified array of top-quality vineyards held by the winery. Green passed away in 2017 but Jim Anderson continues the tradition they started together. All the Patricia Green wines are well-received and generally awarded high ratings. The 2017 wines in this auction lot received ratings between 93 and 96 points from Josh Reynolds who reviews Oregon for Vinous.

Robert Brittan and his wife purchased a 128-acre Oregon estate in 2004. He had previously been a winemaker and estate manager at Stags Leap Winery in Napa for 16 years. He developed a passion for cool climate Pinot Noir and wanted to focus on producing his own, along with Chardonnay and Syrah. The three single vineyard wines were each rated 94 by Josh Reynolds. The Estate Pinot was rated 92.

The two Boedecker Cellars Pinots, the Bruliam and the Patz & Hall, are well known and respected. Ratings for these are generally in the low 90s.

The consistency of the reviews and the quality of the wineries represented in this lot demonstrate the Ebersoles’ dedication to collecting good Pinot Noir. If you need to add Pinot Noir to your cellar, this is the auction lot for you.

Lot 105 $750
HIGHLY RATED CHARDONNAY AND MALBEC

Lot 106

Welcome Laura Catena to the Auction this weekend. Bodega Catena Zapata is a family-owned winery located in Mendoza, in the sub-appellation of Agrelo, Argentina. The winery structure is distinguished by its pyramid-like design based on Mayan architecture. The winery was founded in 1902 by Italian immigrant Nicola Catena and was passed to his son Domingo. Domingo’s son, Nicolás Catena Zapata (A.K.A. Nicolás Catena), was a pioneer introducing European winemaking techniques to Argentina, including the introduction of Malbec and vine growing in high altitudes. Nicolás Catena’s daughter, Laura Catena, and other members of the Zapata family have also been involved in the winery.

The Adrianna vineyard, planted at almost 5,000-foot elevation in the Andes foothills, lies on the westernmost border of Tupungato Alto, Mendoza, Argentina, in a small district called Gualtallary. It belongs to the Bodega Catena Zapata.

Being the highest vineyard in Mendoza, it benefits from the cooling effect of the Andes Mountains and intense sunlight resulting from extremely high altitude. The increased sunlight translates to thicker grape skins, because the grapevine attempts to protect its seeds from the sun. Adrianna is possibly the world’s most studied vineyard. The Adrianna Vineyard is well known for its single parcel Chardonnay wines White Bones and White Stones and its Malbecs, which have been highly reviewed by world wine publications.

The two three-packs of Chardonnay were rated 98+ and 98 points, respectively by The Wine Advocate. The magnums of Malbec were rated 97+, 98, and 99 respectively. Finally, the vertical was rated 97, 97+, and 98 respectively. Wow! Catena Zapata has labeled Adrianna vineyard as the “Grand Cru of South America.” With scores like these, it certainly isn’t hard to imagine why the analogy works so well.

As a bonus, and if you happen to be in the Mendoza, Argentina vicinity, Catena Zapata invites you to “please join us for a private vineyard tour of the Adrianna Vineyard followed by complimentary lunch for up to four people at the new Angelica Restaurant at Bodega Catena Zapata.” You know the lunch and tour will be exceptional.

Here is a magnificent horizontal of wines from the storied Adrianna Vineyard plus added bonuses. If the South American area in your cellar needs some attention, this is a super place to begin!

Restrictions: Winery visit expires June 2025.

Lot 106 $5,000
A Night at the Cadence Bank Amphitheatre at Chastain Park

- Attend any table show for the 2024/2025 Chastain Summer Concert Series for three couples, includes food, wine, and private driver

The Cadence Bank Amphitheatre at Chastain Park, Atlanta’s oldest outdoor music venue, is gearing up for another great season of live music and on-stage performance fun. Chastain Park stage brings unforgettable performances and timeless fun to The Big Peach. Whether you want to experience the best in rock, the hottest R&B, and hip-hop, or legendary performances from classic entertainers, there is always an upcoming event for you.

Tony Marzullo has graciously contributed a premium table experience for three couples to attend any show during the 2024/2025 Chastain Summer Concert Series. This extraordinary package includes a delectable meal accompanied by exquisite wines, ensuring a night filled with culinary delights and musical magic.

To add an extra layer of luxury to this auction lot, a private chauffeur will be at your service, providing seamless transportation to and from Chastain. Tony’s thoughtful donation promises an unforgettable evening of entertainment, fine dining which includes wine, and the convenience of a private driver to enhance your concert experience.

Lot 107 $4,500
The Cornerstone Cellars Collection

- One bottle of 2016 Oakville Station Cabernet Sauvignon
- One bottle of 2016 Oakville Station Cabernet Franc
- One bottle of 2016 Oakville Station Merlot
- One bottle of 2016 Oakville Station Red Wine
- One bottle of 2018 Oakville Station Cabernet Sauvignon
- One bottle of 2018 Oakville Station Cabernet Franc
- One bottle of 2018 Oakville Station Merlot
- One bottle of 2018 Oakville Station Red Wine
- One bottle of 2019 Oakville Station Cabernet Sauvignon
- One bottle of 2019 Oakville Station Cabernet Franc
- One bottle of 2019 Oakville Station Merlot
- One bottle of 2019 Oakville Station Red Wine

Like a lot of grand adventures, the Cornerstone story starts with a conversation between friends over a glass of wine. The result was Cornerstone Cellars, and three decades later, they are making wines with constancy and classic varietal attributes that manage to be distinctively approachable (and delicious). Their DNA combines old-school Napa Valley ease with a welcoming Southern approach to entertaining, and the result is classic Napa wines that make any table and any dinner a little more welcoming and celebratory.

This illustrious forty-acre research vineyard holds historical significance, as it was once an integral part of the renowned To Kalon vineyard. With a legacy spanning over fifty years, the dedicated staff and students at the University of California, Davis have conducted pivotal viticulture research on this site, focusing on clone variations, rootstock experimentation, vine spacing, pruning techniques, and irrigation methodologies.

Nestled at the epicenter of the Oakville sub-AVA in Napa Valley, this vineyard benefits from a combination of optimal climatic conditions, soil composition, and geographical positioning, creating an ideal environment for cultivating world-class Cabernet Sauvignon, Cabernet Franc, and Merlot varietals.

Lot 108 $1,515
ENRIQUEZ ESTATE WINES

LOT 109

Exclusive Two Night Sonoma Wine Country Experience

- Two-night stay with private wine and cheese/charcuterie pairing for up to four people

The origins of Enriquez Estate Wines are a story of complete fate and circumstances. Eduardo and Ana Enriquez, along with their daughter, Cecilia, came from New Jersey for a ski trip in Lake Tahoe. Unfortunately, the snow conditions were sparse, so the family decided to move their trip to San Francisco. On the way to the city, with a few accidental detours, they ended up in beautiful Sonoma County – the rest is history.

Good wine, good food and good friends was all it took for the Enriquez Estate Wine journey to take flight. After a long day of wine tasting, they joined one of the winery owners for dinner. As serendipity would have it, he also had a real estate license and discussions began about Eduardo and Ana retiring with a family wine brand in Sonoma County.

In June of 2011, Cecilia moved to Petaluma and “attached herself” to anyone who would teach her farming and winemaking practices. Learning the trade from some of the best winemakers in Sonoma County, Cecilia now produces about 1,000 cases annually on her own. Enriquez Estate Wines specializes in small batch Pinot Noir, Tempranillo, and unique white varietals from North California AVAs.

Spend two weeknights in their beautifully renovated quintessential vineyard cottage. Nestled on their Russian River Valley Estate, their two-bedroom unit provides ample living space, one bathroom, dining area, complete kitchen, TV, and outdoor patio with endless scenic vineyard views! You’ll also receive a private VIP wine and food pairing for up to four people during your stay. Located minutes from downtown Healdsburg in the heart of Wine Country, you are surrounded by many of Sonoma’s top wineries, craft breweries distilleries, creameries, restaurants, antiques, bars, music venues, theaters, museums, parks, redwoods, and the coast.

Restrictions: Availability based on mutually agreed upon dates, Sunday-Thursday only. Personal transportation necessary, no smoking, not suitable for children, check-in is after 3pm and check-out is at 11am. Expires: One year from day of event, (April 1, 2025).

Lot 109 $1,500
DIO AND BRAD JENSEN

LOT 110

Super Tuscan Wine

• Six bottles of 2019 La Caccia di San Giovanni Rosso, Toscana IGT
• Six bottles of 2020 La Caccia di San Giovanni Rosso, Toscana IGT

Dio and Brad Jensen are great supporters of the Wine Auction and the High Museum of Art. Dio and Brad were Benefactor Co-Chairs for the 2023 event, they participated on the cultivation trip to California, and are Director’s Circle members. Dio and Brad, thanks for all you do!

The Jensens have donated a case of La Caccia di San Giovanni Rosso, a newer Super Tuscan. In 2016 Fiona and Hal Barnett, Barnett Vineyards winemaker David Tate, and Dean MacFarlan (a Dallas-based equity real estate investor) acquired a 133-acre property adjacent to a castle that dates back to 988 AD. The property is located not far from Siena, Italy. The castle is now renovated into the five-star Belmond Castello de Casole. The vineyard was planted on virgin vineyard land. The result is this new Super Tuscan.

The first three vintages featured a blend of 50% Cabernet Sauvignon, 40% Sangiovese, and 10% Petit Verdot. The most recent 2020 vintage is a blend of 50% Cabernet Sauvignon and 50% Sangiovese. The wines are powerful and built to last for decades. Neither the 2019 or 2020 vintage has been formally reviewed, however, tasting notes from informal reviewers are extremely positive. If you are looking for a new Super Tuscan for your collection that you can sample now and age out for the long haul, this is your lot.

Lot 110 $950
CAYMUS VINEYARDS

LOT 111

Caymus Cabernets For Your Collection

- One 1.5L bottle of 2018 Caymus Cabernet Sauvignon “Special Selection”, Napa Valley
- One bottle of 2021 Caymus Cabernet Sauvignon, California
- One 1.5L bottle of 2021 Caymus Cabernet Sauvignon, Napa Valley
- One 3L bottle of 2021 Caymus Cabernet Sauvignon, Napa Valley
- VIP tasting for up to four guests at Caymus Vineyards, Rutherford
- VIP tasting for up to four guests at Caymus Suisun Winery

When the Wagner family started Caymus Vineyards slightly over 50 years ago, their little town of Rutherford - the center point of Napa Valley - was a very different place than it is today. People were just beginning to plant grapes instead of more traditional crops like prunes, walnuts, and grains. The Valley had no famed restaurants luring people to visit, and traffic on the roads was light. Everyone seemed to know everyone else. With all its natural gifts - from its climate to its quiet beauty - “Napa” was still largely undiscovered and felt full of possibility. That same look and feel back in 1972 exists today in a place that is only a 40-minute drive from Rutherford.

Suisun Valley lies to the southeast, separated from its more famous neighbor only by a county line. It, too, has a maritime climate, with warm days and cool nights, due to its proximity to San Francisco and San Pablo Bay. The Wagner family began an in-depth search of “the Suisun” in early 2014 and identified a few top-quality Durif vineyards in the hidden corners of this small, picturesque place (Durif is synonymous with Petite Sirah). As they set their sights on producing a Caymus-style wine from one of the world’s heavyweight varieties, they made a promise to themselves that the new wine bearing the Caymus name would have to be great - or, it would not be bottled. We are pleased to announce that this wine has made the grade!

Caymus Cabernet Napa Valley and Caymus “Special Selection” are two icons long present in any establishment that serves great steaks. Of course, their reach is much, much broader than that, but it is one of the early cult-like Napa Cabernets to establish the genre. With the 2021 vintage, Caymus is introducing “California” Cabernet that includes grapes from Paso Robles, and Lake, San Benito and Monterey Counties, among others.

Here is a sampling of their outstanding Cabernets, mostly in large format bottles. If that weren’t enough, Caymus is providing VIP tasting tours at both the Rutherford winery and the newer Suisun Winery which focuses on Petite Sirah and a Petite Sirah/Zinfandel blend. Yum! A tasty package indeed!

Lot 111 $1,800
Private tour and tasting for up to four guests at the Martinelli Estate

- One 1.5L bottle of 2018 Martinelli Chardonnay “Zio Tony Ranch”, Russian River Valley
- One 1.5L bottle of 2018 Martinelli Pinot Noir “Zio Tony Ranch”, Russian River Valley
- One 1.5L bottle of 2018 Martinelli Zinfandel “Giuseppe & Luisa Vineyard”, Russian River Valley
- Private tour and tasting for six people accompanied by a cheese and charcuterie board

We extend a warm welcome to the Auction’s wonderful friend and supporter – Julianna Martinelli. Over the years, Martinelli has certainly been a steadfast supporter of the Wine Auction, and we thank you for your participation and contributions.

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. 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 in a vineyard accessible only on foot or with mules.

The winning bidder will have the chance to experience a private tour and tasting for up to six guests at the Martinelli Winery’s 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! The tasting will include a charcuterie board of local Sonoma County cheeses and salumi prepared by one of Martinelli’s favorite chefs. All accompanied by a member of the Martinelli family as your personal host. The three magnums will be presented at the winery. By the way, the Zio Tony Chard pulled a 96+ rating from The Wine Advocate and the Pinot Noir was just a couple of points lower. The 2020 Guiseppe & Luisa Zinfandel wasn’t rated; however, the 2021 rated 97 points – so you know it is wonderful.

Explore the world of Martinelli Estate with this spectacular experience! If you have never been there, you need to go!

Lot 112 $900
30th Anniversary Collection Set

- One 30th Anniversary Collection Set: Lady Edythe Brut Rosé. Includes an engraved mother-of-pearl champagne saber
- Elevated Miller House tasting experience for four guests

First constructed as the Larkmead Winery in 1884, the Frank Family Vineyards building was refinished with native sandstone from the nearby hills in 1906 and still stands tall today. The massive stone edifice is considered an archetype of California’s wine country; it appears on the National Register of Historical Places and is listed as a Point of Historical Interest in California. The winery was owned and operated for 30 years by Rich Frank, former top executive at Disney and Paramount Pictures who moved into the grape business in the early 1990s.

For the ultimate collector, Frank Family Vineyards offers their limited-production 30th Anniversary Lady Edythe Brut Rosé in a stunning, special-edition cellar box, marked with their 30th anniversary design and inlaid with a personal note from Founders Rich and Leslie Frank. Each collection also includes an engraved mother-of-pearl Champagne saber encased in an elegant black wood box. Only thirty gift collections were created to celebrate this milestone, making them a truly unique and special way to enjoy this commemorative wine for years to come. This deserves a special display place in every serious collector’s cellar.

You will experience the depth and versatility of Frank Family estate wines while seated inside the newest addition to their winery landscape, the Miller House. This elevated wine tasting includes a selection of current release sparkling and still vineyard-designated wines each perfectly paired with artisanal cheeses and charcuterie hand-selected by acclaimed Napa chef Christina Machamer. Led by Frank Family Vineyard’s most seasoned wine educators, this experience brings together their very best Napa Valley wines, culinary excellence, and outstanding wine country hospitality.

Lot 113  $1,500
Harvest at Scar of the Sea and Lady of the Sunshine

- Two-nights at The Pacific Motel in Cayucos
- An experience with Mikey and Gina Giugni doing their morning punch downs and tasting through the fermentations and cellar
- A harvest lunch prepared by an incredible local chef including many wines served blind
- One case of wine shipped to your home

Embark on a unique harvest experience with Scar of the Sea and Lady of the Sunshine. You will indulge in a delightful package, including a two-night stay at their cherished Pacific Motel in the picturesque coastal town of Cayucos, frozen in time. Begin your day with a tranquil morning beach walk and coffee before immersing yourself in the winemaking process.

Join Mikey and Gina Giugni for a hands-on morning, participating in punch downs, tasting fermentations, and exploring the cellar. Indulge in a special harvest lunch crafted by Mia, a talented local chef and one of their harvest workers. The lunch is paired with an array of inspirational wines served blind, providing an educational experience for all.

As a parting gift, relish the flavors at home with a case of their exquisite wines, shipped at your convenience. Additionally, Mikey will share insider recommendations for his favorite hikes, beaches, watering holes, and dinner spots, ensuring your visit extends beyond the vineyards to the best of Cayucos.

Restrictions: Be advised you will need to be responsible for your own travel itinerary, flying and driving. Dates should be set in October and coordinated with Mikey in advance.

Lot 114 $2,000
LOT 115

Exceptional Pinot Noir

- Twelve bottles of 2021 Sun Chase Vineyard Pinot Noir
- Sonoma Coast lunch with the owner/winemakers

In the context of analog recording imperfections, Wow and Flutter mirrors the elusive essence inherent in winemaking. As passionate connoisseurs of music and vintners, owners Jenifer Freebairn and John Martin find it an apt metaphor for encapsulating Mother Nature’s enigmatic influence on their craft—a variable that persistently dances just beyond their mastery.

Jenifer Freebairn brings over fifteen years of expertise to Wow and Flutter. As VP of Marketing and Sales at Paul Hobbs and Kosta Browne she served as a pivotal co-conspirator in wine auctions during her tenure. John Martin’s background as a winemaker at Roth Estate and Chalk Hill Estate intertwines seamlessly with Jenifer’s experience and insights. Dedicated to crafting single-vineyard Pinot Noir, Wow and Flutter’s boutique production of fewer than 200 cases annually stand as tribute to the extraordinary vineyards and enduring relationships cultivated with their growers.

Sourced from the rocky soils of an elevated parcel within the esteemed Sun Chase Vineyard in the Petaluma Gap on the Sonoma Coast, their Pinot Noir embodies depth and finesse. Its aromatic profile resonates with dark berries and black tea while its graceful, elongated palate offers a silky texture. Concluding with a nuanced interplay of firm tannins and subtle spice notes, this wine encapsulates the essence of Wow and Flutter’s dedication to crafting exceptional Pinot Noir.

More about the wine:
- 100% Pinot Noir
- 25% Whole Cluster
- 35% New French Oak
- Original label art by Thomas Ingmire

Lot 115 $1,200
An At-home Wine-paired Dinner for Twelve

- At-home dinner for up to twelve guests
- Six courses, including pastries prepared by chefs of O-Ku, Indaco, Colletta, and Oak Steakhouse, wine pairings included

Indulge in an opulent affair, hosting up to twelve guests with a meticulously curated at-home dining experience. This exclusive package delivers a fusion of culinary expertise from four esteemed chefs representing Indigo Road restaurants: O-Ku, Indaco, Colletta, and Oak Steakhouse. You will delight in a sumptuous six-course meal, complete with exquisite pastries perfectly paired with a selection of fine wines designed to elevate each course.

This exclusive package guarantees an unforgettable culinary journey, showcasing the pinnacle of flavors and culinary mastery crafted by the renowned chefs of the Indigo Road Restaurant Group.

O-Ku
O-Ku Atlanta provides a fresh and innovative take on traditional Japanese sushi and cuisine. Led by Executive Chef Masatomo Hamaya, O-Ku’s menu is comprised of signature starters, contemporary Japanese entrees and seasonal traditional sushi that reflect the uniquely designed space. The West Midtown restaurant offers rare and unique dining options along with traditional sashimi and specialty rolls, sourcing seafood from the finest fish markets in Tokyo and Hawaii alongside local and seasonal ingredients.

Indaco
Located a few steps above Atlanta’s lively BeltLine, Indaco is an elevated, modern Italian restaurant from the award-winning team at The Indigo Road Hospitality Group. Indaco presents an approachable, neighborhood dining experience focused on rustic Italian flavors and leisurely meals shared amongst friends and family. The locally sourced, seasonally driven menu will feature a selection of antipasti, wood-fired pizza, hand-rolled pastas, and entrées to be enjoyed family-style or à la carte.

Colletta
Colletta (meaning “collection” in Italian), is a compilation of lively dining experiences. Colletta celebrates the best of Italian American dishes with welcoming hospitality and service. Seasonal changes guide the menu of house-made pasta, antipasti, pizzas and more. Staying true to Italian dining traditions, Colletta also offers a “For the Table” chef-curated option for a family-style experience, offered nightly alongside the full à la carte menu.

Oak Steakhouse
Oak Atlanta offers contemporary small plates and entrees that celebrate Georgian ingredients fresh from neighboring farmers and purveyors alongside steakhouse classics in a modern and refined environment. The menu features Prime Certified Angus Beef selections such as New York Strip, Bone-In and Boneless Rib-eye, both wet and dry aged. The culinary team sources locally and regionally from sustainable farmers and fisherman to accent the steakhouse menu. The expansive wine program, emphasizing big California Cabernets and Old-World reds from Italy and Bordeaux, includes more than 200 wines by the bottle and 20 wines by the glass.

Restrictions: Valid through December 2024; subject to availability. Not applicable during special events or holidays; upgrades may be available as an add-on based on availability. For redemption, email irmarketing@theindigoroad.com

Lot 116 $8,500
LOT 117

A Taste of Long Meadow Ranch

• One 1.5L bottle of Long Meadow Ranch Cabernet Sauvignon, Napa Valley
• Two 375mL bottles of Long Meadow Ranch Napa Valley Select Olive Oil
• A wine and food pairing experience for four people

Ted Hall is Co-Founder of Long Meadow Ranch, an innovative group of family-owned companies producing grapes and ultra-premium wine, olives and extra virgin olive oil, grass-fed beef and lamb, and fruits and vegetables, using diversified, organic, and sustainable farming methods. Established in 1989, the businesses, which include three wine estates, have farming operations in northern California on more than 2,500 acres in Napa, Marin, Mendocino, and Humboldt counties. Long Meadow Ranch is among the pioneers in California of organic viticultural practices and the re-establishment of extra virgin olive oil production.

The tasting, featuring a food and wine pairing, promises to be a unique experience. See how wines are elevated by food through this unique and delectable pairing. The tasting features five LMR highly acclaimed estate wines perfectly paired with bites prepared by their in-house chef using ingredients from LMR’s organic farm.

The vintage of the magnum is unknown. The winemaker notes tell us that their style is: elegantly textured with long soft tannins and an enticing vitality, this charming Cabernet Sauvignon showcases the best of Rutherford Estate fruit. Opening with bing cherry, plum, and raspberry aromas on the nose, the wine transitions to blueberry, cardamom, light cedar, and a granite minerality on the palate.

The Long Meadow Ranch Napa Valley Select Olive Oil is organic, estate-grown, and pressed.

Long Meadow Ranch is a different experience from the normal tasting rooms. If you haven’t experienced it, you really need to go for this lot.

Restrictions: Visit must be scheduled on a mutually agreed upon date. Tasting available Monday through Friday with advance reservation. Expires March 2025.

Lot 117 $550
Lot 118

Wonderful case of Chardonnay and Pinot Noir

- Two bottles of 2016 Aubert Wines Chardonnay “CIX Estate Vineyard”, Sonoma Coast
- Two bottles of 2017 Aubert Wines Pinot Noir “CIX Estate Vineyard”, Sonoma Coast
- Two bottles of 2016 Peter Michael Winery Chardonnay “Ma Belle-Fille Vineyard”, Sonoma County
- Two bottles of 2016 Peter Michael Winery Pinot Noir “Ma Danseuse Vineyard”, Sonoma Coast
- Two bottles of 2015 Au Bon Climat Winery Pinot Noir “The Big One”, Santa Barbara
- Two bottles of 2017 Occidental Winery Pinot Noir “Occidental Station Vineyard”

Louise and E.T. Laird are long-time supporters of the Auction; Louise was Co-Chair of the Wine Auction in 2014. She and E.T. have hosted Winemaker Dinners and support the Auction through the generous lots they donate every year. We give a stupendous shoutout to E.T. and Louise for all they do for us!

It’s very clear that Louise and E.T. like to drink world-class Chardonnay and Pinot Noir. Aubert, Peter Michael and Occidental (Kistler’s Pinot Noir project) are among the very best producers Sonoma has to offer. Those ten bottles range from 95+ to 98 points from Parker’s The Wine Advocate. Each bottle is a single estate vineyard from their prestigious vineyards. It’s hard to top these wines.

Now we come to the Au Bon Climat Pinot Noir. This 2015 offering from Jim Clendenen was a special blend offered at the 25th Anniversary High Museum Atlanta Wine Auction. Most of you know that Jim was a staunch supporter of the Wine Auction from its inception until the time of his untimely death in 2021. He was a constant fixture at both Winemaker Dinners and at the Wine Auction. He frequently doubled or even tripled auction lots when the bidding would reach stratospheric levels. The “Big One” is among his finest efforts; these bottles sold at the auction for more than $200 each. After tasting this bottle, the Sommelier of Aria agreed that it was absolutely one of the best wines they have ever tasted from Au Bon Climat. This wine is no longer available for purchase, and it is impossible to put a value on a wine of this caliber.

Thank you, Louise and E.T. for sharing these wonderful wines with the Auction.

Lot 118 $2,000+
LOT 119

Delightful Tasting Experience for Four Guests

- Monograph Tasting experience for four guests
- One 1.5L bottle of 2016 Two-Fourteen Cabernet Franc, Napa Valley

This exceptional lot offers a Monograph Tasting experience for four guests hosted by Lang & Reed. Immerse yourself in an intimate setting as a Skupny family member guides you through the extraordinary journey of their nearly three-decade legacy in the heart of the Napa Valley. Delight in the tasting of their current lineup featuring Cabernet Franc and Chenin Blanc, alongside exclusive access to their Monograph Collection from the winemaker’s barrel selection program. Prepare to discover a selection of other hidden treasures, adding depth and richness to your tasting experience.

As a cherished addition, this lot includes a magnum of the esteemed 2016 Two-Fourteen Cabernet Franc, Napa Valley, ensuring a memorable addition to your wine collection.

Lot 119 $750

LOT 120

A Top-Of-The-Line Cabernet Sauvignon

- One 6L bottle of 2014 Ramey Cabernet Sauvignon “Pedregal Vineyard”, Oakville, Napa Valley

Robert Parker: “David Ramey is one of the few California winemakers who thinks in terms of structure, not just flavor, something that sets him apart from many of his peers.” David Ramey has one of the most impressive resumes for any California winemaker. He worked at Château Petrus in Bordeaux and for the legendary Christian Moueix (Petrus’ winemaker) at Dominus. He also consulted and worked for several high-end Napa Valley wineries. David is a member of a small tribe of scholar-winemakers who systematically researches and experiments how to make better wine. Of course, impressive resumés don’t guarantee impressive wines, but as our tastings over the years show, in David’s case the wines reflect the results of his careful, systematic research and experimentation carried out over the past three decades.

Of course, his first love is Ramey Wine Cellars, and he built an extensive empire of Chardonnays, Cabernet Sauvignons, Syrah, Pinot Noir and Cabernet Franc. This year David provided the Wine Auction with an etched 6L bottle of Cabernet Sauvignon “Pedregal” that he has signed. Ramey’s “Pedregal Vineyard” is his top-of-the-line Cabernet. Pedregal means rocky place in Spanish, and the vineyard was forged in the sheer rock outcropping of the eastern Oakville hillside. The finished wine shows why the effort was entirely worth it. The Wine Advocate awarded the 2014 vintage with 96 points. Both Decanter and Vinous (Antonio Galloni) awarded it 95 points. That is amazing consistency among the pundits. It is just now reaching its stage of peak maturity. It will likely extend for at least two more decades! How can you not want this gem for your cellar collection?

Lot 120 $750
LOT 121

- Multi-course lunch and tasting for six at Darioush
- Bottega Restaurant Lunch and tasting for six at Pulido Walker
- Wine Tasting and picnic for six at Saint Helena Winery
- Estate tasting for at Celani Family Vineyards with magnum gift

Explore the rich tapestry of Napa Valley’s diverse wine cultures through exclusive, personalized experiences designed to showcase the essence of each estate.

**Darioush:** Embark on a journey through the historical roots of wine intertwined with the essence of hospitality. This unique experience merges rich cultural history with wine exploration, offering an afternoon tailored for the culturally inquisitive. Indulge in a multi-course lunch crafted by their esteemed culinary team, drawing inspiration from the freshest local seasonal produce.

**Pulido Walker:** Bottega restaurant lunch and tasting for six. Step into the exclusive world of Pulido Walker, a limited-production wine crafted by renowned Winemaker Thomas River Brown. Enjoy a private lunch and tasting featuring Pulido Walker’s exquisite Single Vineyard Estate wines, thoughtfully paired by the culinary artisans at Bottega, the acclaimed restaurant founded by star chef Michael Chiarello.

**Saint Helena Winery:** Wine tasting and picnic for six. Experience the charm of Napa’s bygone era at this estate, savoring an afternoon dedicated to exploring small-production wines created by celebrated Winemaker, Aaron Pott. Immerse yourself in the estate’s vineyards and savor the limited offerings during a rustic picnic lunch for a truly immersive experience.

**Celani Family Vineyards:** Estate tasting for six with magnum gift. Embrace the Italian heritage and winemaking traditions at Celani Tuscan-style Estate. Discover the craftsmanship of renowned Winemaker Mark Herold through small-lot, terroir-driven wines. Indulge in a unique tasting experience suited for the discerning palate at this hidden gem.

Darioush Concierge Services Available Upon Request

Lot 121 $6,000
Omakase Dinner at Nam Kitchen ATL with Salvestrin Wine

- Omakase dinner for ten guests at Nam Kitchen ATL with wine paired from Salvestrin
- One 3L signed etched bottle of 2020 Salvestrin Three D Dr. Crane Vineyard Cabernet Sauvignon in large walnut wood box
- One night stay for one couple at the Inn at Salvestrin Winery includes complimentary breakfast with tasting and tour.

Nam Kitchen ATL is a beautiful 3200 square foot restaurant that brings authentic, yet elegant, Vietnamese dishes to those in Sandy Springs. Nam also serves as an ideal location for pre-performance dining, a special night, or to impress guests and clients. Their contemporary Vietnamese cuisine and atmosphere is truly the pinnacle of luxurious dining within the Sandy Springs area.

Be the top bidder and take nine of your closest family and friends to a delicious Omakase dinner at Nam Kitchen ATL with wines paired from Salvestrin. A host from the winery will lead guests through each wine presented during each course. Vietnamese native, Executive Chef Thuy Bich, incorporates elements of North and South Vietnamese culture into creating the perfect culinary experience. Using classic Vietnamese techniques and the finest quality ingredients Nam is sure to delight you and your guests during the appetizing feast.

If this wasn’t enough, the winner will get to enjoy a one-night stay for two at the Inn at Salvestrin Winery which includes a complimentary breakfast with a tour and tasting. The winner will also take home one 3L signed etched bottle of 2020 Salvestrin Three D Dr. Crane Vineyard Cabernet Sauvignon. The bottle will be signed by Rich Salvestrin and will come in a beautiful custom walnut wood box.

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 the tilth. The vineyard at Salvestrin is certified Napa Green for both winery and vineyard.

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.

Lot 122 $5,000
2019 Cabernet Sauvignon, Houyi Vineyard

- One 3L bottle custom etched
- Three pack bottle of 2019 Sire Cabernet Sauvignon Houyi Vineyard
- Advanced placement on the wineries mailing list

The 2019 is a “purebred” vintage. 100% Cabernet Sauvignon, Clone 4 from Napa Valley’s famed Pritchard Hill. The winning bidder will receive a custom etched, hand-painted 3L bottle from Sire Estate, featuring their signature image of a 14th century king’s war horse. A beautiful and bold centerpiece for any wine cellar, as only eight 3L bottles were produced.

Additionally, the winner will receive an exquisite walnut wood three-pack from the same 2019 vintage, as well as advanced placement on the wineries mailing list (bypassing the waitlist).

“A classic intersection of the 2019 vintage and the unique site at Houyi Vineyard. The wine expresses a dark core with plush texture, and lush tannins that are layered and compact. The long, warm, even weather delivered a body with good minerality and acidity, finishing with resolved tannins and fruit expression ranging from the darker ripe blue fruits to the earthy tones. The French oak adds a rich expression and structure, delivering a wine that will age beautifully. A classic expression of Pritchard Hill.” - Julien Fayard, Winemaker

“Straight-up incredible juice, the 2019 Cabernet Sauvignon Houyi Vineyard is certainly up with the finest wines I’ve tasted from this vineyard. Beautifully pure currant and cassis-like fruits, notes of chocolate, graphite, crushed stone, and violets, full-bodied richness, and silky tannins all make for an incredible 2019 Cabernet that offers pleasure today yet will cruise for 15+ years in cold cellars. Made from a great site on Pritchard Hill..this is for those who love big, ripe, sexy wine.” - Jeb Dunnuck 97Pts

Production: 209 Cases

Vineyard: Houyi Vineyard, Blocks 6 & 7 (Pritchard Hill)

Varietal: 100% Cabernet Sauvignon, Clone 4

Aging: 22 Months, New French Oak

Lot 123 $3,500
Lot 124

Rosé All Day

- One 12L bottle of Chateau d’Esclans Whispering Angel 2022, Côtes de Provence Rosé

In 2006, Sacha Lichine, son of the late Alexis Lichine, one of the most influential wine writers and producers of the last century, purchased and restored the Château d’Esclans estate located thirty minutes north of St. Tropez. The vineyards from this property are planted in the heart of Côtes de Provence appellation up in the rocky limestone hillsides away from the warmer flatlands. The key grapes grown are Grenache, Cinsault, Rolle (Vermentino in Italy), Syrah, and Tibouren. Sacha partnered with Patrick Léon, former winemaker for Château Mouton-Rothschild, Opus One, and Viña Almavia, to create a new style of Rosé using Burgundian techniques and fruit harvested from a high percentage of old vines— the Grenache and Rolle vines are at least eighty years old.

Welcome the always dashing Paul Chevalier back to our tents this weekend. He’ll be the one in the brightly colored ensemble with the long, long line at his table. A true Atlanta favorite!

Don’t hate this wine because it’s popular. In this format, it’s the ultimate “porch pounder!”

Lot 124 $950
Private Wine-Paired Culinary Experience

- Private lunch prepared by Culinary Director Joshua Mitchell for up to six people paired with Theorem’s world class estate wines

Indulge in a private culinary affair for six, featuring a delectable lunch meticulously crafted by their Culinary Director, Joshua Mitchell. This exquisite dining experience will be flawlessly complemented by Theorem’s finest estate wines, promising an unforgettable meal.

Kisha and Jason Itkin’s journey in Napa Valley began with a fascination for winemaking intricacies and a quest for property. In 2012, despite the neglected state of the Diamond Mountain District site—overrun by deer, derelict structures, and obstructed views—it captivated them. Inspired by its secluded beauty, they acquired the land, later known as Theorem Vineyards. Amidst significant historical buildings, they meticulously restored the Victorian home, schoolhouse, and Long Barn with architect Richard Beard’s expertise, preserving their essence while modernizing them. Their vineyard, once devastated by deer, surprisingly yielded exceptional Cabernet Sauvignon, shaping their flagship Voir Dire.

Expanding to 60 acres, their Diamond Mountain estate boasts vineyards, redwood forests, and pastoral land. Adding a 34-acre Moon Mountain District property in 2018 strengthened their winemaking legacy. Completing their custom-built winery in the same year, they opened Theorem to visitors, sharing their story and wines.

Through vintages, they have delved deeper into their vineyards’ potential, understanding there’s more to uncover. As Theorem continues unraveling the allure of Diamond Mountain, their journey, discoveries, and commitment to exceptional wines persist.

Restrictions: Blackout Dates: All major holidays and the month of October.
Expiration Date: March 23, 2025

Lot 125  $2,000
Four Big Bottles to Add to Your Collection

- One 3L bottle of 2016 Silver Oak Cabernet Sauvignon, Alexander Valley
- Two 1.5L bottles of 2019 Revana Family Cabernet Sauvignon “Terroir Series”, Napa Valley
- One 1.5L bottle of 2021 Alexana Estate Pinot Noir, Willamette Valley

Tucked away in a quiet corner of the new and trendy City Springs Center, Nam Kitchen ATL is a beautiful 3200 square foot restaurant that brings authentic, yet elegant, Vietnamese dishes to Sandy Springs and features a wine list showcasing more than fifty wines, guests will have no dilemma in choosing one to complement their chosen dishes.

Everyone knows about Silver Oak Cabernet Sauvignon – one of the original cult wines from California. It has been the quintessential steak house wine for decades! Here is a double magnum for your next big dinner party.

Dr. Revana is a fan favorite at the Wine Auction. His Revana 2019 Cabernet Sauvignon “Terroir Series” is a left-bank Bordeaux blend of predominantly Cabernet with Merlot and Petit Verdot to soften the powerful blend. The 2019 secured a 94 rating from James Molesworth of Wine Spectator. The Alexana Winery is Dr. Revana’s winery in Dundee Hills, Oregon. The 2021 Estate Pinot Noir is a barrel selection from the Revana, Fennwood, Zena Crown, Crawford Beck vineyards. Tim Fish of Wine Spectator rated it with 93 points.

Three great magnums of Dr. Revana’s great wines plus a double magnum of Silver Oak. These are great wines that always perform!

Lot 126 $1,300+

MARCH 21-23
2024
Lot 127

Vine to Wine – An Afternoon at Daffodil Hill

• Two-night stay for one couple at the Atticus Hotel in McMinnville
• An estate vineyard tour of Daffodil Hill, located in the Eola-Amity Hills AVA of the Willamette Valley
• Picnic lunch on the Daffodil Hill Vineyard property
• Tour and barrel tasting at the R. Stuart winery, located in downtown McMinnville
• Vouchers for tasting flights at the R. Stuart Tasting Room, located in downtown McMinnville

R. Stuart’s winemaking focus is primarily on Pinot Noir, Pinot Gris, and three méthode champenoise wines, with a handful of other endeavors thrown in the mix. All their wines taste of the place they are from and are authentic, approachable, intriguing, and perfectly balanced to pair with food.

The winner of this lot will enjoy a two-night stay at the Atticus Hotel. A luxury lifestyle hotel in the Historic Downtown McMinnville – the heart of the Oregon Wine Country – the 36 room Atticus Hotel has grown out of the roots of their community. Each room at the Atticus Hotel is a direct reflection of the vibrant community they reside in.

The winner will take part in an estate tour of Daffodil Hill. You will explore the history and process of the vineyard; learn from executive winemaker, Rob Stuart, how they grow the grapes, and the progress of the 2024 vintage. Afterward everyone will enjoy a picnic lunch on the Daffodil Hill Vineyard property while taking in the amazing views. You will also get to experience a behind-the-scenes look at the R. Stuart winery. You and your guest will be guided through the hows and whys of making great Oregon wine, and taste some of the many lots of their Pinot Noirs directly from the barrel. To continue the fun and your second day in Oregon enjoy a tasting flight at the R. Stuart Tasting Room located in downtown McMinnville.

Lot 127 $1,800
Lot 128

Private In-Home Winemaker Tasting & Cellar Selection

• Exclusive wine tasting in the comfort of your home for up to 25 people with Winemaker Adrian Jewell Manspeaker (wines provided by the winery)
• A 12-bottle cellar selection of Jewell Chardonnay and Pinot Noir:
  o Two bottles of Jewell 2021 Ritchie Vineyard Chardonnay Russian River Valley (92 points, Decanter)
  o Two bottles of Jewell 2021 ‘Rubies’ Cuvée Pinot Noir Russian River Valley (94 points, Decanter)
  o Two bottles of Jewell 2021 Bootlegger’s Hill Vineyard Pinot Noir Russian River Valley (94 points, Decanter)
  o Two bottles of Jewell 2020 ‘Martini Clone - Old Girls’ Pinot Noir Russian River Valley
  o Two bottles of Jewell 2020 ‘Emerald’ Cuvée Pinot Noir Humboldt County (91 points, Decanter)
  o Two bottles of Jewell 2021 Elk Prairie Vineyard Pinot Noir Humboldt County

Indulge in the unique opportunity to take yourself and your guests through an exclusive tasting experience in the comfort of your home. Owner and winemaker Adrian Jewell Manspeaker will travel to any US location with a curated selection of Jewell Wines for up to 25 guests and lead you through an unforgettable evening delving into the world of viticulture, oenology, and the transformation of world-class Chardonnay and Pinot Noir from grape to glass.

With nearly two decades of winemaking expertise, Adrian founded Jewell Wines, specializing in crafting limited batches of cuvées, Chardonnay, and Pinot Noir—usually three to five barrels at a time. Challenging traditional norms, he sources top-quality grapes from sought-after Russian River Valley vineyards, typically reserved for renowned producers. Inspired by his daring ancestors, particularly Joseph Jewell’s entrepreneurial legacy in the 1700s, Adrian pioneers a new winemaking path under the family name. Born and raised in Humboldt County, California, Adrian’s wines reflect the region’s diverse micro-climates. As the sole distributor of world-class Humboldt County Chardonnay and Pinot Noir, he garners acclaim, shedding light on this hidden California wine region.

Lot 128 $2,500
SOUTHERN GENTLEMAN

LOT 129

Southern Gentleman

• Three course family-style dinner for four, including libations

Located within the Shops of Buckhead, The Southern Gentleman is a southern-inspired gastropub that celebrates every aspect of what it means to be from the South with a fresh, modern take on traditional dishes made with locally sourced ingredients. The bar program explores the artistry and history of classic Southern cocktails - everything from barrel-aged cocktails, to bottled libations, to adult beverages on tap, along with New World wines, craft beers, and the perfect mint julep. Treat yourself and three friends to warm Southern hospitality, fantastic food, and hand-crafted cocktails!

Restrictions: Dinner may be booked Sunday through Thursday, based on availability.

Lot 129 $500+

INNUMERO WINES

LOT 130

Four-course dinner with Innumero Wines

• Four-course dinner at the private residence of founders, Brian and Sheree Thornsberry, paired with their acclaimed wines

Indulge in an exclusive VIP affair hosted by Innumero Wines, set within the private residence of the Founders, Brian and Sheree Thornsberry. This exceptional evening promises a specially curated four-course dinner meticulously paired with Innumero’s acclaimed wines, all expertly prepared by a seasoned wine country chef. Be prepared for a glimpse into their private cellar, amassed over two decades of global wine exploration—a treasure trove where a few coveted corks may be uncorked for your pleasure.

This is the perfect opportunity to experience Innumero Wines firsthand. As a boutique producer crafting fewer than 1000 cases annually, their focus lies in fashioning small-batch wines sourced from the finest Sonoma County growers. Each bottle is a testament to its unique terroir, vintage, and winemaking finesse—a profound expression of its origins and style. At Innumero Wines, their commitment is not solely to crafting exceptional wines but to curating meaningful and unforgettable experiences tailored to each guest’s wine journey.

Lot 130 $2,200
A Case of Stellar Cabernet Sauvignon

- Twelve bottles of 2018 Provenance Vineyards Cabernet Sauvignon “Fortitude”, Napa Valley

Thomas Allen is owned and operated by Allen Lombardi and the Lombardi Family. As an avid home winemaker, Allen began sourcing and selling wine grapes to wineries around the country in the late 1990s. He established business partnerships in Lodi in 2001 while searching the internet for a source of California wine grapes for his customers in his hometown of New Jersey. He discovered a Central California town with a wealth of high-quality vineyards. It was a match made in heaven, and Thomas Allen Wine Estate was the result. Provenance Vineyards was founded in 1999 and quickly earned a stellar reputation as the Napa Valley Cabernet house. In November 2021, the Allen Lombardi family acquired Provenance Vineyards.


Lot 131 $1,000
A Day in the Life of Phil Coturri

• Two-night stay at The Lodge at Sonoma Resort and Spa
• Dinner for two at Wit & Wisdom
• Tastings at the legendary Winery Sixteen 600 tasting house
• Two winemaker lunches
• Tour of one of iconic viticulturist Phil Coturri’s vineyards with the man himself
• A signed 1.5L bottle of MMD

Experience the enchanting landscapes of Sonoma’s Moon Mountain District AVA with this exclusive getaway. The fortunate winner will enjoy a two-night retreat at The Lodge at Sonoma Resort and Spa, renowned for its nomination in Travel + Leisure ‘World’s Best.’ Indulge in a romantic dinner for two at Wit & Wisdom, the recipient of the Wine Spectator Award of Excellence.

Embark on a captivating day filled with tastings at the esteemed Winery Sixteen 600 tasting house, savor two winemaker lunches, and partake in a guided tour of a vineyard belonging to the iconic viticulturist Phil Coturri. Immerse yourself in the expertise of Mr. Coturri himself and cap off the experience with a personally signed magnum of MMD to take home. It’s a journey into the heart of Sonoma’s winemaking excellence that you won’t soon forget.

Lot 132 $2,500
Dinner and a Show

- Box seats for City Springs Theatre Company’s Jersey Boys for four people
- $400 gift certificate to Brooklyn Cafe

“JERSEY BOYS” embarks on an enthralling journey chronicling the ascent of four blue-collar youths to one of the most iconic successes in pop music history. This acclaimed production, lauded with Best Musical honors at both the Tony Awards® and Olivier Awards®, dives into the narrative of Frankie Valli and The Four Seasons, unraveling the secret behind their enduring 40-year friendship from humble beginnings on the streets of New Jersey to the pinnacle of stardom. Audiences are treated to electrifying performances of chart-topping hits such as “Sherry,” “Big Girls Don’t Cry,” “Can’t Take My Eyes Off You,” “Dawn,” and “My Eyes Adored You” – the very songs that secured The Four Seasons a coveted place in the Rock ‘n’ Roll Hall of Fame.

City Springs Theatre Company in Sandy Springs is committed to curating world-class theatrical experiences and pioneering arts education initiatives that not only entertain but also enlighten and enrich lives, fostering cultural vibrancy and bolstering economic vitality within their communities.

At Brooklyn Cafe, the convergence of relaxed, upscale dining and refined American cuisine creates an exceptional culinary experience. This establishment prides itself on its attention to detail, ensuring a quality dining experience without compromising the inviting ambiance and familiarity of a cherished neighborhood haunt. Brooklyn Cafe provides good food, fine wine, and the joy of shared moments among friends.

Restrictions: Jersey Boys will be showing July 12 to August 18, 2024.

Lot 133 $800
LOT 134

Wine Tasting at Cat Eye Creative

• Complimentary Wine Tasting with The Vine Club at Cat Eye Creative for 20 Guests

If your heart beats for exquisite wines, unforgettable moments, and the enchantment of urban allure, we have a delightful experience awaiting you. Join Cat Eye Creative and The Vine Club to embark on a captivating journey of flavors through a complimentary wine tasting. Each wine will be thoughtfully paired with a piece of stunning artwork, offering a multisensory adventure. From velvety reds to crisp whites and effervescent delights, each sip promises to transport you to an extraordinary world.

Nestled in the heart of the city, Cat Eye Creative Art Gallery is an urban utopia where creativity and culture converge. Boasting art, murals, and an inviting outdoor patio, it’s a unique environment where artistry, innovation, and culture seamlessly intertwine. At Cat Eye Creative, they believe in the beauty of shared experiences. Culinary offerings for this experience will include a carefully curated selection of light bites designed to perfectly complement the wine selection. Their wine tasting provides an intimate setting for you and your guests to come together, bond over exceptional wines.

Whether you’re a seasoned wine connoisseur or someone who simply appreciates life’s finer pleasures, this evening is exclusively crafted for you and your guests.

Restrictions: Must be scheduled on a mutually agreed upon date. Expires March 25, 2025.

Lot 134 $2,000

LOT 135

Six-month membership to The Vine Club

• Six-month membership to The Vine Club

The Vine Club is Atlanta’s first wine-driven social club, located in Adair Park. They offer monthly wine tastings with distributors and top wineries from around the world, exclusive chef dinners paired with the best winemakers, and a member only club room. The Vine Club offers its members a private dinner/meeting space and onsite storage for wine.

The lucky winner of the auction lot will receive a six-month membership to The Vine Club. This includes access to all wine tastings and dinners held at their location.

Lot 135 $2,000
Dinner for Eight with Wine Pairings

- Chef’s table four course dinner for eight people

For years, Ecco has been a staple in the Atlanta restaurant community. Quality, consistency, innovation - and always a good time. Exploring the depth and diversity of bold European flavors from the comfort of its contemporary, upscale restaurants, Ecco offers impeccable old-world styling, fine dining standards of service, and an unparalleled wine list will keep guests coming back for more.

Here’s your chance to partake in an exclusive dining experience at either Ecco Buckhead or Midtown. Enjoy an eight-person chef’s table dinner featuring a delightful four-course menu accompanied by carefully curated wine pairings.

Lot 136 $1,800
Three Magnum Bottles from Arkenstone

- One 1.5L bottle of 2018 NVD Cabernet Sauvignon
- One 1.5L bottle of 2019 NVD Cabernet Sauvignon
- One 1.5L bottle of 2020 NVD Cabernet Sauvignon

When Arkenstone made the decision to plant their vineyards, they were acutely aware that what attracted them to the magnificent Arkenstone NVD property was the rugged beauty of the natural setting. It was clear to Arkenstone that they would lose that native beauty if they took down trees and cleared radically for vineyards. Because of their choice to limit vineyards to previously cleared areas, they have been slowly finding additional outstanding fruit sources off the estate to continue to build their Arkenstone family of wines. They wanted to keep making wines from the steep, eastern volcanic mountains in the Napa Valley because they love the profile of this fruit. One of Arkenstone’s newest members of the family is their Arkenstone NVD Cabernet Sauvignon, created from this beautiful fruit. The meticulous oversight, both in the vineyards and in the winery by winemaker, Sam Kaplan, assures a solid note of consistency with their Arkenstone Estate wines. This is a classic Cabernet Sauvignon with some Mountain Sass. The balance of tannins, minerality, acidity and intense fruit concentration hit all of the notes on the palate and leave you with a satisfyingly long finish.

Lot 137 $900
Discover the Authentic Spirit of Tuscany

- One-night stay in a deluxe suite at Il Borro Relais & Châteaux for one couple. Includes breakfast and a gourmet dinner at Osteria del Borro
- One 1.5L bottle of 2019 Il Borro IGT Toscana

Il Borro offers an opportunity to experience wellbeing and relaxation while discovering nature and the local crafts. Guests have a variety of available activities such as the Spa, two tennis courts, the golf course, the football field, a structure for calisthenics, the Wine & Art Gallery, and a century-old wine cellar. Topping it off is the cuisine which exalts Tuscan food and wine. Il Borro is part of the Relais & Châteaux circuit and offers a range of accommodation and places to stay; this gives guests the opportunity to experience the authentic spirit of Tuscany and an oasis of peace where time seems to stand still.

Il Borro IGT Toscana is their flagship wine, the one that best embodies their values and vision. After an accurate geological study Merlot, Cabernet Sauvignon and Syrah have been planted in the best suited soils to express all their potential, giving birth to a velvety and opulent blend.

Wine Spectator – “A supple, almost opulent red, with a core of ripe raspberry and kirsch. Features floral, wild herb and iron notes that provide depth, and the firm structure keep this buoyant and well-defined. Reveal hints of vanilla that leave a spicy impression on the long finish.”

Restrictions: For one night stay at Il Borro is valid until March 31, 2025 – subject to availability. Does not include airfare and ground transportation.

Lot 138 $740
A Luxurious Odyssey with Stagecoach Vineyard and Stringer Cellars

- Two bottles each of 2017, 2018, 2019, 2021 Stagecoach Vineyard single-vineyard Cabernet Sauvignon
- Wine tasting and winery tour for up to six (6) people at their winemaking facility in Windsor, California, hosted by co-owner and winemaker, Casey Stringer of Stringer Cellars
- A Stringer Cellars Wine paired Dinner at The Madrona, in Healdsburg with Casey Stringer for six people

Immerse yourself in a library vertical featuring one of Napa Valley’s most esteemed vineyards, Stagecoach Vineyard. Your vertical collection comprises two bottles each of the single-vineyard Cabernet Sauvignon from the 2017, 2018, and 2019 vintages, along with two bottles of the current release vintage, 2021. As part of your library vertical experience, enjoy a wine tasting and a guided tour of their winemaking facility in Windsor, California, personally hosted by co-owner and winemaker Casey Stringer.

Following your tasting adventure and savor an evening at the historic, one-Michelin-starred The Madrona in Healdsburg. Delight in a dinner curated by Casey Stringer, expertly paired with Stringer Cellars wines. The Madrona epitomizes gracious and artful dining, inspiring moments of joy, connection, imagination, and merriment. With ingredients sourced from the estate's garden and the uninhibited creativity of the culinary team, your dining experience will unfold against the breathtaking backdrop of lush California in full bloom.

**Stagecoach Vineyards**

In 1991, Dr. Jan Krupp discovered a Napa Valley property with ancient vines and embarked on a seemingly impossible venture. Over seven years, he cleared a billion pounds of volcanic rock and found water using unconventional methods. In 2016, E. & J. Gallo Winery acquired Stagecoach Vineyard, now Napa’s largest contiguous vineyard with 600+ acres. Nestled from Pritchard Hill to Atlas Peak, it boasts indigenous flora, fauna, and the historic Water Witch’s Well, embodying a remarkable tale of determination. The spirit of Black Bart, intimately connected to this verdant backcountry, endures.

**Stringer Cellars**

Stringer Cellars crafts their wines at Grand Cru Custom Crush in the heart of Sonoma County. It’s a true family endeavor: Casey Stringer takes the lead as the winemaker, Chip manages operations, Andrew and Tim, his brothers, contribute to marketing and sales, and Brooke, his wife, can often be found pouring tastings behind the bar. Their winemaking philosophy is straightforward: utilize the finest grapes sourced from California’s premier vineyard sites to create unforgettable small-batch wines. Casey employs minimalist winemaking techniques, ensuring each bottle showcases the fruit and unique characteristics of individual vineyards.

**Lot 139 $3,270**
DINNER FOR FOUR AT TINY LOU’S

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.

This chic restaurant is offering the winner and three of their closest friends a delicious dinner with wine pairings. Let Tiny Lou’s take you and your guests on an exceptional culinary journey.

Lot 140 $750

SUNSET DINNER WITH SIX-YEAR VERTICAL TASTING

• Dinner for eight guests with Peter Thompson, owner of Andrew Geoffrey Vineyards, with six-year vertical tasting of the Andrew Geoffrey Vineyard Diamond Mountain District Cabernet Sauvignon

The winner and seven lucky friends will join Peter Thompson, proprietor of Andrew Geoffrey Vineyards, for a sunset dinner on his 750 square food redwood deck on top of Diamond Mountain, overlooking Napa Valley. Peter will act as the chef and wine sommelier for the evening. This outdoor style vineyard dinner will include grilled specialties and a six-year vertical tasting of the Andrew Geoffrey Vineyard Diamond Mountain District Cabernet Sauvignon.

Andrew Geoffrey Vineyards’ thirteen acres of red wine grapes are situated within a sixty-six-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 Diamond Mountain wines produced from those Cabernet Sauvignon grapes possess strong consumer recognition.

Lot 141 $3,000
LOT 142

- Two-night/Three-day escapade for two couples
- Experience at the Simon Family Estate’s private tasting salon with a full portfolio tasting and paired lunch
- Curated itinerary guided by a concierge, with visits to vineyards steeped in pedigree
- Private, farm-to-table, starlit multi-course dinner
- One 1.5L bottle of 2021 Simon Family Estate Cabernet Sauvignon, Napa Valley

In pursuit of crafting wines that epitomize excellence and significance on a global stage, the Simon family has forged partnerships with Napa Valley’s most illustrious vineyards and acclaimed winemaker Maayan Koschitzky. Together, they endeavor to encapsulate the iconic essence of this revered terroir—imbuing their wines with traits of purity, elegance, power, and depth. As immigrants to the United States, the Simons have woven their relentless work ethic, resilience, determination, and the joy instilled in them from a young age into every facet of their winemaking journey. This profound ethos forms the human terroir that defines the essence of Simon Family Estate wines.

Simon Family Wines invites you to indulge in a lavish exploration of Napa Valley, embarking on a two-night, three-day escapade designed for two couples. Begin your experience at the Simon Family Estate’s private tasting salon, where a full portfolio tasting, and a meticulously paired luncheon await. Let each day unfold with a carefully curated itinerary guided by a concierge, featuring visits to vineyards steeped in pedigree. Culminate your journey with a remarkable evening—a private, farm-to-table, starlit multi-course dinner that artfully showcases the region’s bounty.

As a token of appreciation, the winning bidder will take home a magnum of the prestigious 2021 Simon Family Estate Cabernet Sauvignon, Napa Valley, to grace their cellar.

The Simon family takes pride in supporting the High Museum of Art, cherishing its esteemed collection and embracing values of inclusivity and sustainability.

Lot 142 $3,000
BRANDLIN ESTATE
CUVAISON

LOT 143

Napa Celebration and Holiday

- Two-night stay and two sixty-minute massages at Stanly Ranch for two people
- The Essential Cuvaison Tasting for two people
- One 1.5L bottle of 2017 Cuvaison ATS
- One 1.5L bottle of 2019 Brandlin ThS
- One 1.5L bottle of 2019 Cuvaison Chardonnay Beton

Two-night stay and two sixty-minute massages at Stanly Ranch

Surrounded by rolling vineyards with expansive views of the Mayacamas mountains, the dynamic, Stanly Ranch resort, reimagines the Napa lifestyle in a multifaceted celebration of curiosity, exploration, and adventure across 712 heirloom acres. At the gateway to Sonoma and Napa Valley, Stanly Ranch, is a destination where Brandlin’s active ranch complements exhilarating culinary, exclusive wines, and the discovery of local artisans, while total wellbeing experiences unearth the full potential of every guest. This new Napa Valley luxury resort has two mountain view pools and gorgeous suites — on a 712-acre ranch.

While in Napa, Enjoy The Essential Cuvaison Tasting for Two

Nestled in the heart of Los Carneros, amid more than 200 acres of scenic rolling vineyards, Cuvaison is an elegantly modern and inviting wine country oasis, named one of San Francisco Chronicle’s “15 Most Beautiful Wineries in Napa and Sonoma.”

The Essential Cuvaison is a private immersive experience that begins with a walking tour through their vineyard and cellar where you’ll have the opportunity to taste two different wines, including a barrel sample of a wine currently in process. Your journey continues with an intimate seated tasting featuring four, estate-grown red and white wines thoughtfully paired with seasonal delights. This experience highlights their two estate properties: Cuaison, their home estate at Tai Vineyards in Los Carneros, and their sister winery, Brandlin Estate, perched atop Mount Veeder. In this unique experience wines and pairings will reflect the changing seasons, with locations in either a secluded nook within their cellar or their charming boathouses by the tranquil lagoon.

Three Library Magnums

Your exclusive Napa Valley package begins with a library of coveted magnums from sister wineries, Cuvaison and Brandlin Estate. Since 1969, Cuvaison has been a pioneering, family-owned winery shaping Napa Valley while crafting exceptional wines from their Los Carneros home estate. Cuvaison’s mission and wines stay true to their roots. Brandlin Estate, located high on the steep, rocky slopes of Napa Valley’s famed Mount Veeder, has earned recognition as the source for some of California’s most extraordinary mountain-grown wines.

Lot 143 $6,400
LOT 144

- Party for up to 100 people at either the Trabert Avenue location or the Monday Night Garage location
- Beer, cocktails, and staff for three-hour event

Monday Night Brewing joined us as our local beer partner last year, and we are pleased to welcome them back to our Wine Auction tents.

Founded in 2011 by three friends: Joel Iverson, Jonathan Baker, and Jeff Heck, Monday Night Brewing has gained popularity for its innovative and diverse beer offerings. What initially began as a homebrewing experiment among the founders, has quickly grown into a full-fledged brewery. The name “Monday Night” comes from the founders' decision to brew on Monday nights as a way to break up the monotony of the workweek and share their creations with friends on subsequent weekends.

The brewery has two taprooms in Atlanta, and has expanded to Charlotte, Birmingham, and Nashville. Knoxville is next! Along with unique and seasonal brews, Monday Night is now producing spirits too. The brand is known for its commitment to quality and creativity in brewing, and they often host events and gatherings to engage with the local community. And speaking of events, they are presenting a unique opportunity here for the winner of this lot to host a party for up to 100 guests at either the Trabert Avenue location or the ultra-hip Monday Night Garage.

So, grab your posse and plan a party. This one is sure to be fun!

*Restriction: Food/catering is the responsibility of the winner. Good for one year from the date of the Auction. Certain blackout dates may apply.*

Lot 144 $6,000
2024
HIGH MUSEUM
ATLANTA
WINE AUCTION
IN APPRECIATION

THE 2024 HIGH MUSEUM ATLANTA WINE AUCTION SALUTES THE FOLLOWING INDIVIDUALS FOR THEIR TIME AND COMMITMENT TO WRITE AND PRODUCE THE 2024 CATALOG:

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

WE THANK THE MORE THAN 200 VOLUNTEERS WHO MAKE THE AUCTION EVENTS POSSIBLE. WE SALUTE YOU ALL!

THANK YOU TO ALL THE GEORGIA DISTRIBUTORS WHO PARTICIPATE IN THE 2024 AUCTION:

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

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
EventsWorks
Mittera
Legendary Events
4Wall Entertainment Inc.
Premiere Events
Elizabeth McDonald,
Lizzie Day Inc.
Rob McDonald,
McDonald Media
Tony Brewer & Co.
Whobody Inc.

THE WINE DOWN, MAY, 2024 – 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 and co-chairs. We celebrate the Auction’s success and reminisce about the good times had by all. And 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, and for not only the Wine Down, but many other High Museum functions. Cheers to you guys and everyone who makes our annual Auction successful!
THANK YOU TO EVERYONE WHO HAS SUPPORTED THE 2024 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.
Located in the heart of Midtown, the Kimpton Shane Hotel will capture your imagination with its architecture, amenities, and walkability. You’re guaranteed an unforgettable immersive perspective during your visit that will leave a lasting impression.

**HARTLEY**

Come visit Hartley for elevated, comforting fare and signature cocktails deep-rooted in Southern soul.

**Aveline**

At Aveline, you can unwind at the bar or out on the patio while sipping on refreshing botanical themed cocktails.
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