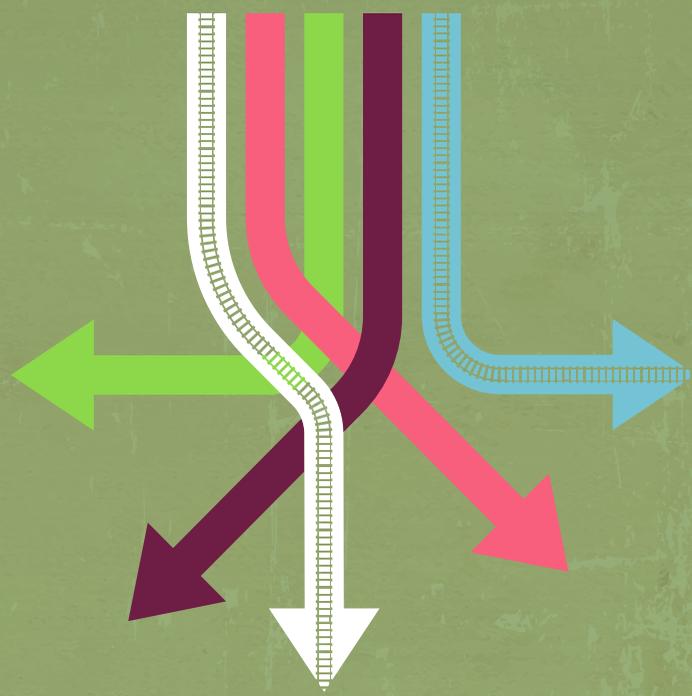




PARTY WITH A PURPOSE

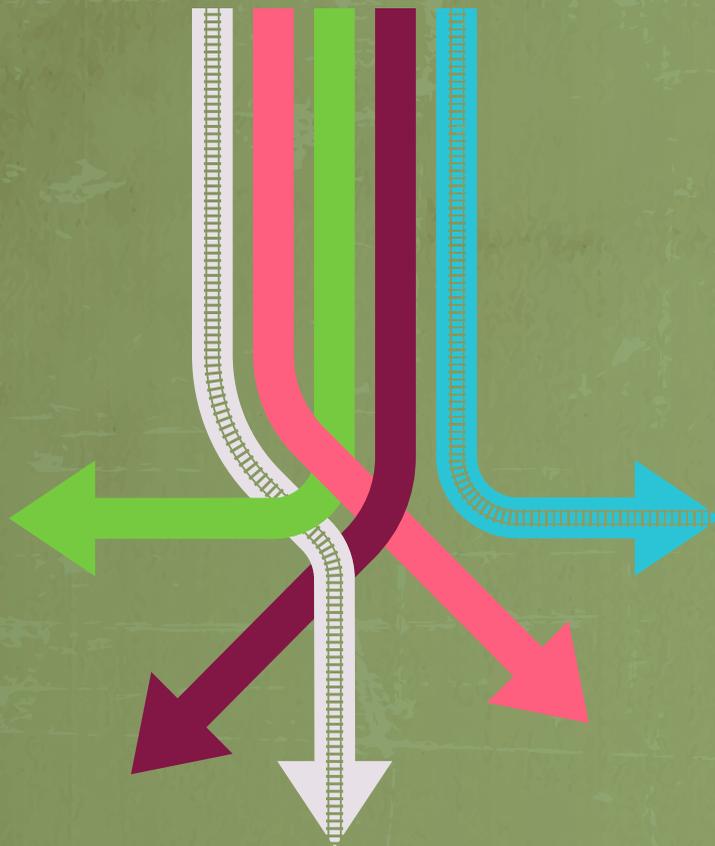
WINE AUCTION CATALOG



H I G H

HIGH MUSEUM ATLANTA WINE AUCTION

CLICKABLE
QUICK LINKS



2026 CO-CHAIRS ...page 11

WINERY OF HONOR ...page 16

LIVE AUCTION LOTS ...page 30

SILENT AUCTION LOTS ...page 63

INDEX ...page 99



A SPECIAL MESSAGE FROM THE 2026 WINE AUCTION CO-CHAIRS

It is our great pleasure to gather with you for the 2026 High Museum Atlanta Wine Auction – It is a weekend that celebrates lovers of food, wine, art, and philanthropy. This year marks a defining moment as we celebrate this beloved event in its new home at Pullman Yards, a setting that mirrors the creativity, energy, and evolution of Atlanta itself.

For more than three decades, the Wine Auction has brought together an extraordinary community in support of the High Museum of Art. In 2026, we honor that legacy while embracing fresh ideas, reimagined experiences, and a renewed sense of momentum that makes this a truly standout year.

Throughout this weekend, guests will enjoy unforgettable moments rooted in exceptional food, distinguished wines, and meaningful connection – from intimate Winemaker Dinners to vibrant new formats that invite discovery and celebration. It is a weekend created for lovers of food, wine, art, and Atlanta.

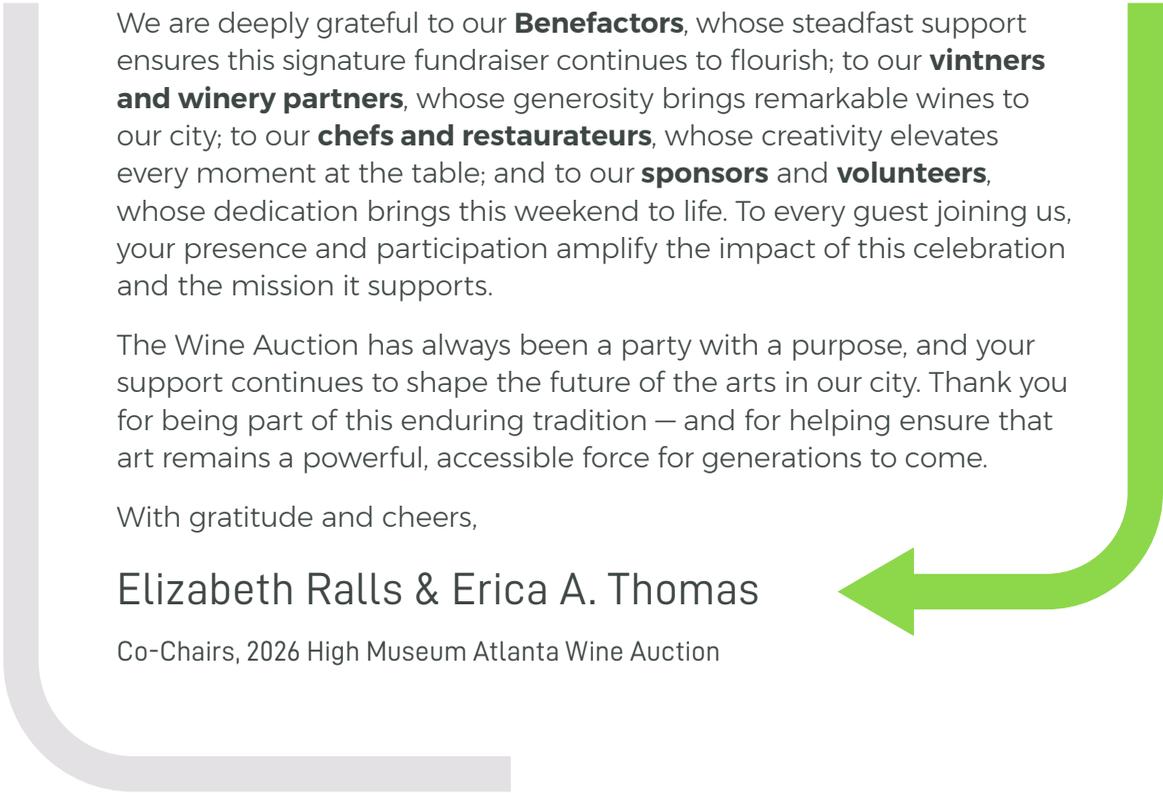
We are deeply grateful to our **Benefactors**, whose steadfast support ensures this signature fundraiser continues to flourish; to our **vintners and winery partners**, whose generosity brings remarkable wines to our city; to our **chefs and restaurateurs**, whose creativity elevates every moment at the table; and to our **sponsors and volunteers**, whose dedication brings this weekend to life. To every guest joining us, your presence and participation amplify the impact of this celebration and the mission it supports.

The Wine Auction has always been a party with a purpose, and your support continues to shape the future of the arts in our city. Thank you for being part of this enduring tradition – and for helping ensure that art remains a powerful, accessible force for generations to come.

With gratitude and cheers,

Elizabeth Ralls & Erica A. Thomas

Co-Chairs, 2026 High Museum Atlanta Wine Auction

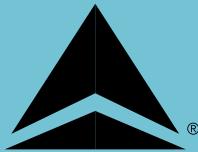




THE HIGH MUSEUM
ATLANTA WINE AUCTION
RAISES A GLASS TO
OUR SPONSORS



PRESENTING SPONSOR



DELTA



HIGH

HIGH

PARTY WITH A PURPOSE

BALTHAZAR SPONSORS



SALMANAZAR SPONSORS



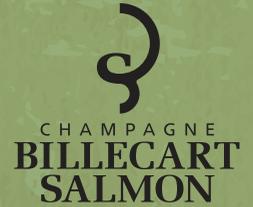
WINE GLASS
SPONSOR



WINE AUCTION
SITE SPONSOR



CHAMPAGNE
PARTNER



IN-KIND SPONSORS



HIGH MUSEUM OF ART 2025-2026 BOARD OF DIRECTORS

Directors

Charles Abney* [^]	Dr. Kevin “Coach K” Lee
Lauren A. Amos	Bertram L. Levy
Dan S. Baldwin*	Tim Mapes
Bert Clark	Margot McCaul
Charlene Crusoe-Ingram*	Pratap C. Mukharji*
Robin E. Delmer	David J. Neal
Brooke Jackson Edmond	David Park
Yolanda Frinks	Fahamu Pecou
Lillian Cousins Giornelli	William Powell
Mark Hanson*	Mark Preisinger
Newell Harbin	Melissa Proctor
Ben Hill	Wade Rakes*
Robin R. Howell * [^]	Michael Render
Karen Hughes	Great Neck Richman
Liza Jancik	Louise Sams* [^]
Katie Johnson	Tim Schrage
Keinon Johnson	Caryl Greenberg Smith
Mary Johnson	Hassan K. Smith
Baxter Jones	Sterling Spainhour
Kent Kelley	Sara Steinfeld
Ann Kennedy	Lisa Cannon Taylor
Sarah Kenan Kennedy*	Sunda Uzzell
Garrett Langley	Rod Westmoreland
Kelly Layton	John Wieland* [^]

Officers

Dan Baldwin, Chair, Board of Directors
Charlene Crusoe-Ingram, Vice-Chair, Nominations
Mark Hanson, Vice-Chair, Development
Baxter Jones, Vice-Chair, Collections
Sarah Kenan Kennedy, Vice-Chair, Education
Pratap Mukharji, Vice-Chair, Communications
Wade Rakes, Vice-Chair, Finance & Operations and Treasurer

Life Directors

Spring Asher
Elizabeth Barnett
Jane C. Black
Daniel Boone III
Jacqueline F. Clark
Nancy Hall Green
Helen Griffith
Fay Howell
Jane Lanier
Sally S. McDaniel
Anna Mershon
James H. Morgens
Richard C. Parker
Henry C. Schwob
Michael E. Shapiro
John W. Spiegel [^]
F. Terry Stent [^]
Mark K. Taylor
Harriet H. Warren

Director Emeritus

Michael E. Shapiro

Ex-Officio Non-Voting

Hala Modellmog*,
President and CEO,
Woodruff Arts Center

Rand Suffolk*,
Director, High Museum
of Art

*Executive Committee includes all Officers as well as Directors noted with an asterisk

[^]Past Board of Directors Chair

HIGH MUSEUM ATLANTA WINE AUCTION

Party with a Purpose

The High Museum of Art remains a cornerstone of culture in Atlanta, continually fostering community through our collection, programs, and special exhibitions. It is only through the generosity of our Wine Auction sponsors, benefactors, co-chairs, volunteers, and dedicated staff that we are able to advance this important work. As we gather for our 34th year, we are especially excited to begin a new chapter for the Wine Auction at Pullman Yards — a setting that reflects both the rich history of our city and the continued evolution of this cherished event.



I extend my sincere thanks to the extraordinary vintners and culinary partners who help bring Wine Auction weekend to life year after year. Your talent, creativity, and generosity shape experiences that continue to inspire and connect our community. I look forward to welcoming you to Pullman Yards as we celebrate our 2026 Winery of Honor, **ZD Wines**, whose enduring partnership and generosity have helped define the spirit of this event for more than three decades.

To our 2026 co-chairs, **Elizabeth Ralls and Erica A. Thomas**, I offer my sincere appreciation for your leadership and vision in guiding this year's Auction. Your dedication ensures the continued success of this celebration and the meaningful impact it makes possible for the High and those we serve.

Here's to celebrating wine, community, and the vital work of the High Museum of Art made possible through your continued support.

Rand Suffolk

Director, High Museum of Art

No. 34

MUSEUM HIGHLIGHTS

Special Programs

The High has ongoing programs for all ages throughout the year. From toddlers to teens to adults, we've got you covered with art-making classes, lectures, parties, and more. Explore everything we have to offer.

Every First Saturday: Family Saturday

Enjoy creative fun for all ages the first Saturday of every month! Family Saturday incorporate arts programming for everyone. Friends and families of any age can experiment, play, and make art in studio workshops and learn about art on view through gallery tours. Whether you're joining Toddler Saturday, Studio Sessions, or Teen Art Afternoon, there is something for everyone, every month, at the High.

Every Third Friday: Friday Jazz

Don't miss an evening of live jazz at the High every third Friday. Enjoy a drink and light bites, head to the galleries to explore the Museum's world-class art, or join a docent-led tour for a detailed look at the collection. The event features two musical areas where leading jazz musicians play throughout the evening, layering notes and improvising melodies.

UPS Second Sunday

On the second Sunday of each month, we offer free admission for all visitors from 12 noon to 5 p.m. and special programming from 12 noon to 4:30 p.m. Bring the entire family and enjoy art-making activities, performances, and the High's collection and special exhibitions. Each month has new activities and adventures planned especially for you. Online advanced reservations are recommended.



MUSEUM HIGHLIGHTS

The Lost World: The Art of Minnie Evans

November 14, 2025-April 19, 2026

Acclaimed American artist Minnie Evans (1892-1987) once described her drawings, filled with human, botanical, and animal forms, as coming from “the lost world,” referring to “the nations destroyed before the Flood.” After her grandmother died in 1934 and the visions she had been experiencing since childhood became stronger, Evans went on to produce a large and celebrated body of work and in 1975 became one of the first Black artists to have a solo exhibition at the Whitney Museum of American Art. Though she was lauded in her lifetime, she has not been the subject of a major exhibition since the 1990s. Inspired by its growing collection of her work, the High organized this nationally touring retrospective that brings together more than 100 of Evans’ fantastical drawings and puts them in the larger context of her extraordinary life.



Untitled (Face Flanked by Angels and Mandalas Collage), 1946-1968
Pencil, ink, crayon, and oil on paperboard
High Museum of Art, Atlanta, purchase through funds provided by an anonymous donor to Collectors Evening 2011.

Isamu Noguchi: "I am not a designer"

April 10-August 2, 2026

Although Isamu Noguchi declared in 1949, “I am not a designer,” the internationally acclaimed artist’s work exemplifies the broadest definition of design and harmonizes art, architecture, and nature. In spring 2026, the High will debut the artist’s first design retrospective in over twenty years, featuring nearly two hundred objects spanning all facets of his creative output. The exhibition coincides with the fiftieth anniversary of “Playscapes,” a bicentennial gift for the city of Atlanta commissioned by the High in collaboration with the City of Atlanta Parks Department and the only one of Noguchi’s playgrounds built in the United States during his lifetime. The exhibition will also feature several large-scale installations, notably a spectacular stage set for choreographer Martha Graham and one of Noguchi’s innovative pieces of play equipment. The diverse, interactive presentation will explore works that embrace function to understand Noguchi as a multinational, interdisciplinary artist who shaped a more open, inclusive world.



Louise Dahl-Wolfe (American, 1895-1989), *Isamu Noguchi*, 1955, gelatin silver print. © Center for Creative Photography, Arizona Board of Regents. © 2025 The Isamu Noguchi Foundation and Garden Museum, New York / Artists Rights Society (ARS), New York.

Amy Sherald: American Sublime

May 15-September 27, 2026

The High Museum of Art is proud to join the national tour for *Amy Sherald: American Sublime*, the acclaimed mid-career retrospective for the Georgia native and the largest exhibition of her work to date. Featuring a broad range of paintings made from 2007 to 2024, the presentation will include many of Sherald’s most iconic works, along with rarely seen paintings spanning her career. Born in Columbus, Georgia, Sherald has deep ties to Atlanta and to the High. She trained as a painter in the city and graduated from Clark Atlanta University. In 2018, the High awarded her its annual David C. Driskell Prize in African American Art and Art History, the first national award to recognize the importance of African American art. The museum also presented “The Obama Portraits Tour,” featuring her renowned portrait of former First Lady Michelle Obama, in 2022.



Amy Sherald (American, born 1973), *Kingdom*, 2022, oil on linen. © Amy Sherald. Photo by Joseph Hyde.



ELIZABETH RALLS

ERICA A. THOMAS

2026
CO-CHAIRS

ERICA A. THOMAS



Erica is the founder of the *Eating With Erica* lifestyle brand and the Eating With Erica Supper Club, a private members-only dining community redefining how women connect, network, and experience hospitality.

With over a decade of experience in the culinary and lifestyle space, Erica has partnered with Michelin-starred restaurants, award-winning chefs, and James Beard Award-winning culinary talent. Through the Supper Club, she creates meaningful economic impact for chefs and restaurants, while amplifying diverse culinary voices and elevating the dining culture.

The Eating With Erica Supper Club, Erica curates intimate, high-touch dining experiences that bring together accomplished CEOs, philanthropists, entrepreneurs, and influential leaders in Atlanta, West Palm Beach, and beyond. With over 48 luxury dining activations in under two years, her signature events foster community, conversation, and connection—proving that hospitality is an experience, not a price point.

Erica's lifestyle brand has collaborated with notable national brands including Woodford Reserve, Angel's Envy, Walmart, Lexus, LoveSac, Reese Witherspoon's Draper James, and Target. As a leading voice in modern entertaining, her expertise has been featured in *Wine Spectator*, *TIME*, *Southern Living*, *Martha Stewart*, and more. She has served as a monthly FOX 5 contributor for seven years, sharing elevated and approachable hosting inspiration, and has appeared on *The Today Show* and *Good Morning America*.

ELIZABETH RALLS



Elizabeth first attended the High Museum Wine Auction in 2004 at Lenox Square, and is thrilled to co-chair the 2026 event at its exciting new home: Pullman Yards.

A leader in Atlanta's interior design community, she has supported decorative arts and lauded the accomplishments of local creatives in print for 20 years.

A 23-year media veteran, Elizabeth is the CEO of Buckhead Crown Media, which publishes beloved monthly magazine *Atlanta Homes & Lifestyles* in addition to executing three celebrated regional events each year: Southeastern Designer Showhouse; Home for the Holidays Designer Showhouse; and Atlanta Tour of Kitchens.

Elizabeth's husband, John, ignited a shared passion for Burgundy and Bordeaux, though recent trips to Napa and Sonoma have given California's Pinots and ultramarines a seat at their table.

Outside of the office, Elizabeth enjoys volunteer work centered around her family. She is currently Vice President, Membership, of Young Men's Service League-North Atlanta; Parent Support Group Co-Chair at The Lovett School; and is a member of the National Society of Washington Family Descendants; Colonial Dames and Daughters of the American Revolution. Along with her husband and their four active sons, she enjoys being their biggest cheerleader, playing pickleball, and traveling and experiencing new adventures together.

2026 AUCTION LEADERSHIP

Big thank you to our Wine Auction Team for their time and commitment!

Co-Chairs

Elizabeth Ralls
Erica A. Thomas

Cork Board

Charles Abney
Dan Baldwin
Margaret Dozier
Mark Hanson
Robin Howell
Katie Johnson
Carmen Pope
Caryl Smith

Benefactor Co-Chairs

Robin Ralls
Julie Lombardi Short

Wine Auction Staff

Deputy Director of Philanthropy
Caroline Maddox

Director of Special Events
Sydney Terrill

Associate Director of Individual
Giving & Strategic Partnerships
Bridgette Baldo

Assistant Director, Special Events
Yadira Padilla

Assistant Director of Corporate Giving
MacKenzie Truitt

Associate Manager, Special Events
Logan Griffin

Assistant Manager, Special Events
Summer Lewis

Coordinator, Special Events
Hope Keithahn

Coordinator, Corporate Relations
Hardin Carpenter

Graphic Designer
Jay Wilson of Whobody Inc.

2026 BENEFACTORS

Sovereign

Kelly & Brent Layton

Kelly & Rod Westmoreland

Imperial

Sandra & Dan Baldwin

C&C Fence Co

Corporate Environments

Vanessa & Robin Delmer

Susan & John Isakson

Luminarc Group

Mack II, Inc

Mayberry Electric

Johanna & Jonas Reisinger

Rehoboam

Allison & Ben Hill

Loomis Charitable Foundation

Wade Rakes & Nicholas Miller

Elizabeth & John Ralls

Jeroboam

Pamela & Daniel Chips

Chris Casey & Douglas Weiss

Empire Distributors

Burch & Mark Hanson

Mary & Neil Johnson

Louise & E.T. Laird

Carmen & Geoffrey Pope

Ron Raitz & Joanna Skinner

Carli & Stephen Reis

Karen & Jeffrey Shapiro

Caryl & Kendrick Smith

Leslie Spasser

Dawn & Eric Tresh

Leo Tucker & Rachel Spasser

Rich Warren & Halli Cohn

Marion & Hamilton Williams

Magnum

Kristie & Charles Abney

Wendy & Ron Bell

Maggie & Alex Carr

Danielle & David Coe

Marcia & John Donnell

Margaret & Scott Dozier

Meghan & Graham Dozier

Ira Genser

Mary Ellen & Reg Haid

Dio & Brad Jensen

Katie & West Johnson

Damon Pike

Shyam Reddy & Renee Dye

Sunda & Scott Uzzell

Scott J. Small

Charles Zakem & Cameron Bagley

PADDLE RAISE DONORS

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

Irene Aronin

Sandra & Dan Baldwin

Shannon Bradshaw & Ryan Kennedy

Ellis Carson

Virginia Christman

Linda & David Clark

Danielle & David Coe

Vanessa & Robin Delmer

Jason Griffin & Mandy Morrison

Burch & Mark Hanson

Lauren Davenport Imber

Baxter Jones & Jiong Yan

Sarah & Jim Kennedy

Catherine Olivier

Carmen & Geoffrey Pope

Mark Preisinger

Wade Rakes & Nicholas Miller

Elizabeth & John Ralls

Robert Ralls

Michelle Rearden

Louise Sams & Jerome Grilhot

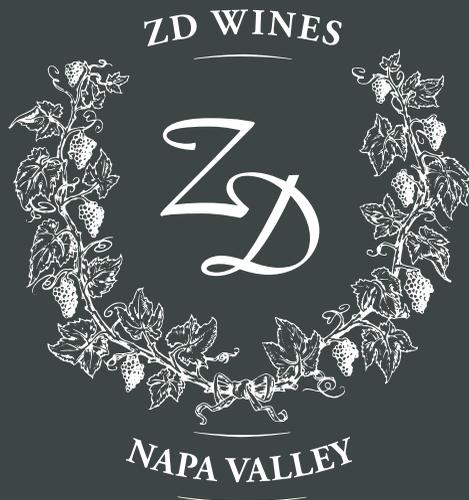
Julie & Johnathan Short

Kristin Vaughn

Catherine Wilmer



WINERY OF HONOR



For more than five decades, ZD Wines has stood as a pillar of Napa Valley winemaking, defined by a dedication to family, innovation, and a pursuit of “zero defects” in every bottle. Founded in 1969, ZD is named for the initials of the founding partners Gino Zepponi and Norman deLeuze, as well as the engineering term “Zero Defects”. Today, the deLeuze family owns and operates the winery, with second and third-generation members continuing the legacy.



Their certified organic vineyards in both Rutherford and Carneros speak to the family's deep commitment to sustainable farming, biodiversity, and renewable energy – values that have shaped ZD's identity since its earliest days.

Over the years, ZD Wines has produced world-class Chardonnay, Cabernet

Sauvignon, Pinot Noir, and Sauvignon Blanc, continuously recognized for their quality, consistency, and style. The winery also pushes the boundaries of expression with projects such as Abacus, their solera-style, multi-vintage Reserve Cabernet blend. Beyond the cellar, ZD is known for philanthropy and community-building, raising over \$1 million to support causes ranging from non-toxic cancer research to youth development.

Visitors to ZD's Rutherford hospitality center experience more than extraordinary wine – the winery offers sweeping views of the valley floor, contemporary tasting spaces designed for connection, and an atmosphere infused with the warmth of a truly family-driven enterprise. It is this spirit that has guided their enduring 34-year relationship with the High Museum Atlanta Wine Auction, making ZD one of the longest-standing and most beloved participants in our history.

This year, we are proud to honor ZD Wines – not only for their benchmark wines, but for their unwavering loyalty to this event and the Atlanta community. Accepting this recognition on behalf of the deLeuze family is Teresa D'Aurizio, Vice President of Sales & Marketing, and an integral part of ZD's story for over 25 years. Teresa joined ZD in 1998 and has become a steward of the brand, leading a dynamic team and representing the winery across the country with her signature warmth, humor, and unmatched hospitality. Guided by her personal motto, "Have ZD Wines, Will Travel," Teresa embodies the very spirit of ZD – one rooted in passion, friendship, and a belief that great wine brings people together.

ZD Wines has been part of the Wine Auction for over 30 years, making them a beloved member of our extended family. We are proud to celebrate their leadership, legacy, and extraordinary contributions to the world of wine – and to this event we all hold dear.



WINE INDUSTRY DONORS

Visit our donors below by clicking on their names.

[Alma Fria Wines](#)

[Annulus Cellars](#)

[Aperture Cellars](#)

[Champagne Billecart-Salmon](#)

[Blackbird Vineyards](#)

[Booker Wines](#)

[Brick & Mortar Wines](#)

[Bricoleur Vineyards](#)

[Copia Vineyards and Winery](#)

[Cornell Vineyards](#)

[Hess Persson Estates](#)

[Hossfeld Vineyards](#)

[Hourglass Wine](#)

[Innumero Wines](#)

[Isabel by Isabel Mondavi](#)

[Joseph Jewell Wines](#)

[Knights Bridge Winery](#)

[LANDO Wines](#)

[Lang & Reed Wine Company](#)

[Limerick Lane Cellars](#)

[Lussier Wine Co.](#)

[Moone-Tsai Wines](#)

[Parallel Napa Valley](#)

[Patel Napa Valley](#)

[Peay Vineyards](#)

[Pinea Wine](#)

[RIISE Wine](#)

[Riverain Vineyards](#)

[Sangiacomo Family Wines](#)

[Skipstone Wines](#)

[Sphaerics Wine](#)

[Stalworth Wine](#)

[Stone Edge Farm Estate Vineyards
& Winery](#)

[T. Berkley Wines](#)

[The DONUM Estate](#)

[Vérité Wines](#)

[VIK Wine](#)

[Vokel Cellars](#)

[Williams Selyem Winery](#)

[Zakin Estate](#)

[ZD Wines](#)

IN APPRECIATION

The 2026 High Museum Atlanta Wine Auction extends its heartfelt thanks to the Benefactors, vintners, volunteers, corporate sponsors, and wine auction team who made this extraordinary weekend possible.

We salute and appreciate each of you!

Individual Donors

Sandra & Dan Baldwin	Karen & Jeb Hughes	Sabrina & Tim Persson
Todd Campbell	María Korol	Honey Pierre
In Kyoung Chun	Louise & E.T. Laird	Anni Pullagura
Sean Crim	Kelly & Brent Layton	Ato Ribeiro
Chef Shaun Doty	Jackson Markovic	Louise Sams & Jerome Grillhot
Hannah Ehrlich	Janine Monroe	Chef Joey Ward
Heather Bird Harris	Chip Moody	Sybil & David Yurman

Thank you to all the distributors who participated in the 2026 Auction:

Eagle Rock Distributors	Prime Wines & Spirits
Empire Distributing	Ultimate Distributors
Hemispheres Global Wines	

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!

Atlanta Homes & Lifestyle	Legendary Events	Premiere Events
Buckhead Wine Cellars	Mittera	Whobody Inc.
Classic Tents & Events	OAV – Orchestrated Audiovisual & Production Services	

Local Craft Beer Provided By:

MONDAY NIGHT
BREWING

WINEMAKER DINNERS

THURSDAY, MARCH 26, 2026

CHEFS

Shaun Doty

Jules at the Barnsley Resort Georgia

Deborah VanTrece

Twisted Soul Cookhouse & Pours

Josué Peña

The Iberian Pig, Buckhead

John Castellucci

Castellucci Hospitality Group

Alonzo Avila

The Iberian Pig, Decatur

Luis Guevara Salgado

Cooks & Soldiers

Todd Richards

Brassica, Waldorf Astoria Atlanta Buckhead

Jordan Sanchez

The Perlant

Robert Gerstenecker

Meals on Wheels Atlanta; former Executive Chef at Four Seasons Atlanta

Bob Ryan

Little Sparrow

Craig Richards

Elise; Lyla Lila

Ron Hsu

Lazy Betty

Kaviari

Caviar Partners

WINEMAKER DINNERS

THURSDAY, MARCH 26, 2026

WINEMAKERS

LANDO Wines | Sam Lando

Patel Napa Valley | Raj Patel

Innumero | Brian Thornsberry

Pinea Wine | Hugo Del Pozzo

Riverain Vineyards | Darlyne Miller

The Donum Estate | Eric Molinatti

ZD Wines* | Teresa D'Aurizio

Peay Vineyards | Andy Peay

Bricoleur Vineyards | Mark Hanson

Land & Reed Wine Company | Megan Skupny

Vérité Winery | Todd Curtis

Lussier Wine Co. | G. W. Lussier

Moone Tsai Wines | MaryAnn & Larry Tsai

Skipstone | Jason Heintz

Sphaerics | Brian Ball

brick & mortar | Matthew Laconis

Alma Fria | Carroll Kemp

Stalworth | Tim Persson & Nick Fitch

Billecart-Salmon

*2026 Winery of Honor



PALETTE & POUR

Friday, March 27, 2026 at 7:00p.m. at Pullman Yards

A reimagining of our highly regarded Vintners' Reception, this newly envisioned evening brings fresh energy to a longtime favorite. Guests will enjoy an elevated grand tasting featuring pours from our esteemed vintners alongside chef stations from some of Atlanta's most celebrated culinary talents.

This year, we are thrilled to integrate our Silent Auction into the event, creating a true touchstone evening of generosity, art, food, and wine—all coming together to ignite the spirit of the Wine Auction weekend.

RESERVE POUR & LIVE AUCTION LUNCHEON

Saturday, March 28, 2026, 12:00 p.m. at Pullman Yards

The grand finale of the Atlanta Wine Auction weekend arrives with a refreshed and elevated experience! The day begins with The Reserve Reception, where guests mingle with our vintner partners and enjoy the rare opportunity to taste something truly special from their reserve labels. It's a vibrant, high-spirited kickoff that sets the tone for the celebration ahead.

Following the reception, guests will move into our signature Live Auction, now complemented by a seated luncheon that adds elegance and energy to this cherished tradition. With exceptional wines, refined culinary experience, and the thrilling momentum of bidding on rare bottles, exclusive experiences, and once-in-a-lifetime trips, this luncheon promises to be an unforgettable centerpiece of the weekend.



EMCEE BIO



Mara Davis

EMCEE

Mara Davis is one of Atlanta's most beloved media personalities and a dynamic force in the city's cultural scene. A longtime radio and television host, she first became a familiar voice on Atlanta's iconic Z-93 and Dave FM, where she spent more than two decades on air before expanding into producing, writing, and hosting

across platforms. Over the course of her career, she has interviewed acclaimed artists and cultural icons including Conan O'Brien, Robert Plant, Will Ferrell, Adele, and Kristin Wiig, among many others. Through these wide-ranging conversations, she has earned a reputation for her wit, warmth, and deep connection to Atlanta's arts and entertainment community.

In addition to her on-air work, Mara is a seasoned talent booker, publicist, producer, and media strategist. She has collaborated with national brands and leading media outlets and contributed to publications including Paste Magazine. Her recent and ongoing work includes collaborations with NPR's Bullseye, The Atlanta Journal-Constitution, Campside Media, Vox Media, Tenderfoot TV, and iHeartMedia, among others. Whether behind the scenes shaping programming or on stage leading a room, Mara brings sharp insight, professionalism, and an unmistakable Atlanta perspective to every audience she engages.

AUCTIONEER BIO



Scott Robertson AUCTIONEER

Scott Robertson is a full-time professional benefit auctioneer with more than three decades of experience helping nonprofit organizations raise over \$500 million in support of their missions. Known for his dynamic stage presence, strategic fundraising expertise,

and ability to inspire generous giving, Scott has become one of the most respected benefit auctioneers in the country.

He has led premier charity wine events across the country, including Sonoma Wine Weekend, the SWFL Wine & Food Festival, Chi Chi Miguel Weekend, and the Philbrook Wine Experience.

Scott holds the prestigious Certified Auctioneers Institute (CAI) designation and is a Benefit Auction Specialist (BAS), credentials earned by only a small percentage of auctioneers worldwide.

Above all, Scott is passionate about partnering with organizations to create meaningful moments that translate into transformational impact—one event, one donor, and one mission at a time.



[@championauctioneer](https://www.instagram.com/championauctioneer)



[@ChampionFundraisingAuctions](https://www.facebook.com/ChampionFundraisingAuctions)

www.championauctioneer.com

MOBILE BIDDING FOR SILENT AUCTION

The High Museum Atlanta Wine Auction is pleased to offer mobile bidding 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 pre-register online, in advance. Guests will be able to preview only Live Auction lots. Even though Benefactors will be unable to bid for Live Auction lots through OneCause, 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).

Silent auction bidding opens March 20, 2026. The silent auction will close at the end of Palette & Pour at 10 p.m. on March 27, 2026. All artwork included in the silent auction will remain open for bidding through 5 p.m. on March 28, 2026.

How to register on OneCause

Go to <https://onecau.se/wine-auction>

- 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 2026 High Museum Atlanta Wine Auction!

CONDITIONS OF PURCHASE & INFORMATION FOR BIDDERS

Pricing

Dollar amounts listed with each lot represent good-faith estimates based on retail pricing, donor information, or comparable auction results. These values are provided for guidance only. Bidding may begin below the stated estimate and final sale prices may be above or below the listed amount.

Auction Procedures

- Neither the High Museum Atlanta Wine Auction nor Scott Robertson (“the Auctioneer”) is responsible for the accuracy of the descriptions of auction lots contained in the catalog. Descriptions may incorporate information provided by donors. Prospective bidders are encouraged to review the information provided and determine, based on their own judgment, the desirability and value of any lot prior to bidding.
- 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 resale trip or event lots.**
- All items are sold on an “as-is” basis, and neither the High Museum Atlanta Wine Auction nor the Auctioneer makes any express or implied warranty or representation of any kind with respect to any property included in an auction lot.
- 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.
- 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. In the event of any dispute after the sale, the official records of the High Museum Atlanta Wine Auction shall be deemed final and conclusive.

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 & Checkout

- **Payment is required for all Live and Silent Auction lots.** Winning bidders will receive a checkout link through **OneCause**, where payment may be completed following the auction.
- **All auction purchases are final and non-refundable. Payment in full must be received prior to the release or fulfillment of any auction lot.**
- **Accepted forms of payment** include Visa, MasterCard, and American Express. Company or personal checks may be accepted upon presentation of identification and credit verification satisfactory to the High Museum Atlanta Wine Auction representative accepting payment.
- **All winning bidders will be automatically charged on Friday, April 3, 2026** using the payment method associated with their bidding profile. Multiple lots associated with a single paddle number will be consolidated into one transaction.
- **If you require special payment arrangements** (including split payment or wire transfer), the Wine Auction Office must be notified **no later than COB Monday, March 30, 2026**. Please contact **Summer Lewis** (summer.stockard@high.org, 404-733-4239) to coordinate.
- **If the Wine Auction Office has not received notification by March 30, the payment method on file will be processed automatically on April 3, 2026.**
- Donor-Advised Funds (DAFs): Bidders considering payment through a donor-advised fund should consult their tax professional regarding eligibility. In accordance with IRS regulations, DAF **funds may not be used to pay for items that provide goods or services**, including auction purchases where the bidder receives something of value.

Lot Fulfillment, Pickup & Shipping

Winning bidders will receive an **Auction Lot Certificate** with contact information and instructions for redeeming their lot. Fulfillment timelines vary by lot type. For questions or assistance with redemption, shipping, or pickup arrangements, please contact **Summer Lewis** (summer.stockard@high.org | 404-733-4239).

Physical Items

- Items must be collected or shipping arrangements made within the timeframe provided by the Wine Auction Office.
- Shipping or delivery costs are the responsibility of the winning bidder unless otherwise noted.

Wine Lots

- Wine may be shipped directly from winery donors or held locally for pickup at a designated storage location.
- Wine stored locally must be claimed by **May 1, 2026**; unclaimed wine may be subject to re-auction.
- Out-of-state bidders are responsible for compliance with destination state shipping laws and all associated shipping costs.
- All wine lots are subject to applicable taxes.

Artwork

- Silent Auction artwork must be picked up from the High Museum of Art by **May 1, 2026**, or may be subject to re-auction.
- Any shipping, handling, or transportation costs are the responsibility of the winning bidder unless otherwise specified.

Experiences & Event-Based Lots

- Winning bidders will receive redemption details via their Auction Lot Certificate and are responsible for coordinating scheduling directly with the donor.

PARTY WITH A PURPOSE

LIVE AUCTION

LOT 1

MAISON BILLECART-SALMON KAVIARI

BUBBLES & BLACK GOLD

- Private two-hour estate and cellar tour at Maison Billecart-Salmon for 6 guests
- Exclusive tasting of eight cuvées, including:
 - › Four prestigious vintage cuvées (including the Three Founders and Clos Saint-Hilaire)
 - › Four non-vintage selections
- Three distinct caviars from Kaviari

Picture a once-in-a-lifetime experience at the Maison Billecart-Salmon. For 6 guests, enjoy a private two-hour tour of the estate and maison cellar, followed by an exquisite tasting of eight distinct cuvées: four prestigious vintage cuvées, including the three Founders and the Clos Saint-Hilaire, along with four non-vintage selections. The tasting is elevated by three distinct caviars from Kaviari.

About Billecart-Salmon

It all started in 1818 when Nicolas François Billecart and Elisabeth Salmon were married, marking the creation of their Champagne House. This has been a family story since the beginning with Louis Salmon, brother of Elisabeth and a passionate oenologist, getting involved in the creation of the wines.

The majority of the grapes used for vinification come from a radius of 20km around Epernay, where the Grand Crus of Pinot Noir, Pinot Meunier and Chardonnay co-exist, in the ethereal vineyards of the Montagne de Reims, the Vallée de la Marne and the Côte des Blancs.

About Kaviari

Founded more than 40 years ago by protege Raphael Bouchez and mentor Jacque Nebot, Kaviari has ever since deepened its expertise on caviar by perfecting secret Iranian traditions. This unique knowledge is now shared between Raphael, Jacques and his children, Karin and Laurent. As one might say, passion runs in the family. They are now dedicating their time to sharing caviar's best hidden secrets, along with their passion for family traditions and culinary excellence with chefs and fine food lovers all over the world.

CONTINUED...



CONTINUED...

Because caviar and other seafood delicacies are a gift from the sea, Kaviari has become a part of an entire pro-sustainability movement. Kaviari was one of the first caviar house to turn to farm-raised caviar to prevent wild fishing and a global sturgeon extinction. Respect of the fish natural cycle and the purity of the water... Kaviari is working hard to become a true sustainable brand, mindful and respectful of the Nature it owes everything to.

Kaviari has been fortunate to earn the trust of the most celebrated chefs in the world such as Joel Robuchon, Alain Ducasse, and Alain Passard, and now serves more than 15 (out of 26) three Michelin-starred chefs in France. Beyond a simple business relationship, what they have developed is a real friendship based on a shared passion for the finest food and culinary craft. And they lived happily ever after.

Lot Value: \$5,000

LOT 2

CORNELL VINEYARDS

VINES, VIEWS, & VINTAGE MAGNUM

- Three-night stay for up to 6 guests at the private vineyard guest house on Cornell Vineyards
- Private tour, tasting and lunch for six at Cornell Vineyards
- A magnum of 2018 Estate Cabernet

Indulge in the ultimate wine country retreat with this exclusive three-night escape for up to 6 guests at the vineyard guest house on the breathtaking Cornell Vineyards property.

Nestled among rolling vines and panoramic mountain views, your private stay offers serenity, sophistication, and the rare privilege of living the vineyard lifestyle—waking each morning surrounded by the beauty of the estate.

Your experience continues with an intimate tour and curated tasting for 6 at Cornell Vineyards, culminating in a hosted lunch that showcases the artistry, craftsmanship, and terroir that define this exceptional estate.

And to ensure the memory lingers long after your stay, this lot includes a coveted magnum of the 2018 Cornell Estate Cabernet—a bold, cellar-worthy expression of the vineyard, presented in an impressive large-format bottle perfect for a future celebration.

Gather your friends, raise a glass, and savor wine country the way few ever do—privately, luxuriously, and memorably.

Lot Value: \$10,000



LOT 3

SYBIL AND DAVID YURMAN

ATELIER PRIVÉ AT DAVID YURMAN

- Private guided access to the David Yurman archive, featuring heritage pieces and the origins of Cable
- Exclusive atelier tour highlighting the brand's design evolution and craftsmanship
- Private shopping experience at the David Yurman SoHo Store with a personal stylist and \$5,000 store credit
- Champagne, canapés, and a signed Sybil and David Yurman: Artists and Jewelers book

Experience:

Enjoy private guided access to the David Yurman archive to experience the brand's history and explore heritage pieces like the origins of Cable and rarely seen early collections. This would be followed by an exclusive tour of the atelier to experience how today's collections have evolved, and the meticulous detail in the design and craftsmanship process. Finally, experience the David Yurman store in SoHo with a store credit (\$5,000) to select your own piece from the collection with personal DY Stylist, canapés, champagne and signed Sybil and David Yurman: Artists and Jewelers book.

About The David Yurman Company:

The David Yurman Company is built on passion, collaboration, and curiosity. Founded in 1980 by Sybil and David Yurman, the company is, in their own words, "one long art project." Their ability to fuse fashion, art and jewelry into signature design concepts revolutionized an industry, creating an entirely new category—American Designer Jewelry.

Born two months and a few miles apart, Sybil and David Yurman led parallel lives, coming to art separately in their youth. David first developed his artistic eye from viewing pictures of the Lascaux cave paintings, and Sybil explored the colors used by French Impressionist painters. Dissatisfied with a rote school curriculum, they both discovered making art was their true calling.

In the 1960s, they were both involved in the underground art worlds of New York and California, going back and forth between Greenwich Village, Haight-Ashbury, Venice Beach and Big Sur. Their separate times apprenticing with different masters defined their individual artistic languages and ultimately led to the collaborative masterpiece we know today.

Their serendipitous meeting in 1969 ignited what would become a lifelong partnership in both art and business. The company Sybil and David have built is rooted in the constant dialogue between their shared creative vision and goal to make beautiful things to wear. A profound collaboration with each other, their son, Evan, their business partners and their collectors have shaped a more than 50-year career.

Note: To be scheduled on a mutually agreed upon date. Travel and accommodations to NYC to be covered by winner.

Lot Value: \$7,000



LOT 4

BRICOLEUR VINEYARDS

SONOMA COUNTY WINE COUNTRY ADVENTURE IN THE RUSSIAN RIVER VALLEY

- Four days/three-night stay for 2 couples at the Bricoleur Vineyards luxurious, rustic chic Milk Barn overlooking the olive grove and formal rose garden
- Tour of the Bricoleur Vineyards Estate, including rose & vegetable gardens and vineyard
- “Rooted” wine and food tasting & lunch experience prepared by the Bricoleur Vineyards Executive Chef
- Visit the award winning, Kick Ranch Vineyard in the Fountaingrove District AVA
- Private wine tastings at Bob Cabral Wines backstage lounge & Calluna Vineyards
- Brunch for 4 people at Parish Cafe in Healdsburg
- Golf and lunch for 4 people at Mayacama Golf Club, a spectacular Jack Nicklaus signature private club.
- Dinner for 4 people at Chef Charlie Palmer’s new Folia restaurant at the Appellation - Healdsburg
- Five award winning Bricoleur Vineyards Magnums to take home:
 - › NV Flying By The Seat of Our Pants - North Coast Brut, 1.5L
 - › 2024 Rosé of Grenache, 1.5L
 - › 2022 Russian River - Pinot Noir, 1.5L
 - › 2022 Rockpile – Zinfandel
 - › 2021 Kick Ranch – Cabernet Sauvignon, 1.5L

Arrive at Bricoleur Vineyards and sip Isla Rose Sparkling Rosé on the deck at the luxurious, rustic chic Milk Barn overlooking the olive grove and formal rose garden. Tour the gardens and vineyards with Farmer Mikey and Winemaker, Tom Pierson. Enjoy an incredible Rooted wine and food tasting experience prepared by the Bricoleur Executive Chef, Todd Knoll. Rooted is an immersive wine and culinary experience with a seasonal six-course wine and food pairing at their tasting table. Rooted was co-created by James Beard Award- Winning Chefs Charlie Palmer and the Bricoleur Vineyards Culinary Team. Revel in sharing Bricoleur’s Sonoma County Roots. Bricoleur Vineyards’ essential core is rooted through community, family, elegant wines and fine food.

Venture to the beautiful, award-winning Kick Ranch Vineyard in the southeastern hills of Santa Rosa for a vineyard tour. Return to Bricoleur Vineyards to enjoy an amazing pizza lunch followed by some bocce ball by the rose garden. Enjoy a fabulous breakfast/brunch for four guests at The Parish Café in Healdsburg. The Café is dedicated to delivering high-quality authentic Louisiana flavors to wine country in a relaxed and comfortable environment. Enjoy a four-person private tasting at Calluna Vineyards known for their incredible limited production Bordeaux-inspired blends. Enjoy a private, one-of-a-kind wine tasting experience that blends world-class wines with rock & roll soul with Bob Cabral at his backstage lounge. Each tasting reflects the spirit of Sonoma County, and the artistry shaped over Bob’s 46-year career, including his former tenure as winemaker at Williams Selyem and Three Sticks prior to founding Bob Cabral Wines.

Experience golf and lunch at Mayacama Golf Club, a spectacular Jack Nicklaus signature private club. Widely regarded as one of his finest designs, the course winds through golden valleys, oak studded hills, and pristine fairways.

CONTINUED...



CONTINUED...

Additionally, the winning bidders will take home five award winning magnums of Bricoleur Vineyards wines: NV Flying By The Seat of Our Pants - North Coast Brut, 2024 Rosé of Grenache, 1.5L; 2022 Russian River Pinot Noir, 1.5L; 2022 Rockpile Zinfandel, and 2021 Kick Ranch Cabernet Sauvignon, 1.5L.

Blackout dates: August 15th, 2026 – October 15th, 2026

Expires one year from date of auction

Lot Value: \$7,500

LOT 5

SARGENT, FROM THE OWNERS OF LUCIAN BOOKS & WINE AND HIGH MUSEUM OF ART

SARGENT AFTER HOURS

- Private tour of the High's Centennial American Galleries Reinstallation led by Anni Pullagura, Margaret and Terry Stent Associate Curator of American Art
- Dinner for 8 at Sargent in the Private Dining Room
- Set, coursed dinner by Chef Jason Paolini with wine pairings by the glass selected by Wine Director and Owner Jordan Smelt
- Transportation between Sargent and the High Museum of Art

Get ready for one of Atlanta's most anticipated restaurant openings of 2026: Sargent, the newest concept from Katie Barringer and Jordan Smelt. Opening in Spring 2026 in the New City development along the Atlanta Beltline, Sargent is named in tribute to John Singer Sargent and will offer a modern American menu with refined French influences by Executive Chef Jason Paolini. This lot includes a dinner for 8 featuring a set, coursed menu with wine pairings by the glass selected by Wine Director Jordan Smelt; additional beverages will be available for purchase.

This lot also includes a private tour of the High's Centennial American Galleries Reinstallation, led by Anni Pullagura, Margaret and Terry Stent Associate Curator of American Art. Exploring the past and future of the Museum's founding collections, the reinstallation inaugurates a closer collaboration between the departments, presenting works in dynamic new arrangements that reconsiders who has borne the mantle of "American." Throughout the tour, the Museum's holdings of John Singer Sargent will be highlighted, offering deeper context around his influence on American art and portraiture.

Transportation between the High Museum of Art and Sargent will be provided. Pending any unforeseen delays with the opening of Sargent, we will be able to host the Auction winner after September 1st, 2026. Event to take place on a date that works for both parties.

Lot Value: \$5,500



LOT 6

APERTURE CELLARS PEAY VINEYARDS WILLIAMS SELYEM

SONOMA ICONS: FROM BARREL TO TABLE

- Three-night luxury wine country experience for 8 guests
 - › One night at Peay Vineyards “Barn House” (West Sonoma Coast / Annapolis)
 - › Two nights at Williams Selyem Estate (Russian River Valley / Healdsburg)
- Three private tours and tastings (one at each winery)
- Three private chef-hosted dinners
 - › Dinner prepared by owner Andy Peay, featuring wines from his personal cellar
 - › Private multi-course dinner at Williams Selyem with library & current releases
 - › Intimate dinner at Aperture Cellars surrounded by photography from world-renowned artist Andy Katz
- Twelve magnum bottles total (1.5L)
 - › Four x Peay Vineyards
 - › Four x Williams Selyem
 - › Four x Aperture Cellars
(One magnum per couple, per winery)

An unparalleled journey from the dramatic cliffs of the West Sonoma Coast to the storied vineyards of the Russian River Valley. This immersive three-night experience for 8 guests offers rare access to three of Sonoma’s most celebrated producers.

Begin at Peay Vineyards with a private vineyard tour and library tasting, followed by an intimate dinner personally prepared by owner Andy Peay and paired with selections from his cellar. Continue with two nights at the Williams Selyem Estate, featuring a VIP tour and an elegant, chef-prepared multi-course dinner showcasing both coveted library wines and current releases. Complete the journey at Aperture Cellars with a private lounge tasting and an artfully curated dinner surrounded by striking photography.

This lot seamlessly blends luxury lodging, insider access, extraordinary culinary experiences, and an impressive collection of twelve magnums—a true celebration of Sonoma’s iconic Coast-to-Valley terroir.

Restrictions:

- Redeemable within two years of auction date
- Dates mutually agreed upon; subject to availability (minimum 60 days advance notice recommended)
- Blackout dates: Harvest season (August–October) and major holidays
- Airfare and ground transportation not included

Lot Value: \$18,800



LOT 7

HIPPO LAKES SAFARI

SAVOR SOUTH AFRICA, HERITAGE SAFARI

- Five-night stay (Sunday - Friday)
- Luxury Kudu Tent - one bedroom (one king bed or two twin beds), one ensuite bathroom
- Two daily Safari Game Drives (Monday-Thursday) on Hippo Lakes Private Game Reserve
- Brush Braai Dining Experience
- One Big 5 Animal Game Drive at private Game Reserve
- Daily gourmet meals (from dinner on Sunday to brunch on Friday)
- Two daily beverages of choice (house wine, beer, or soda) per guest
- Accommodates 2 guests
- Booking & concierge services

Waterberg, South Africa

Embark on a 5-night journey for 2 to South Africa's stunning Waterberg region, where untamed wilderness meets natural beauty in one of the country's most captivating safari destinations. Known for its sweeping savannas, rugged mountains, and ancient landscapes, the Waterberg offers a breathtaking backdrop for an immersive African adventure. Each day, set out on guided safari game drives in search of iconic wildlife—from giraffe, hippo, zebra, leopard, buffalo, wild dog, wildebeest and countless bird species—experiencing the thrill of the bush up close in its raw, unfiltered beauty. A special Big Game Drive Safari is also included where you get the chance to spot lions and elephants. One evening, gather under the stars for a Bush Braai, where chefs prepare a traditional South African meal over open coals as you dine by firelight to the sounds of the wild. Between outings, unwind in comfort as you take in the tranquil views, savor gourmet meals inspired by South African flavors, and soak in the peaceful rhythm of the wild. With its rich biodiversity, dramatic scenery, and the quiet magic that only the African bush can offer, the Waterberg promises a once-in-a-lifetime escape where every sunrise brings new wonder, and every sunset, a story to remember.

The Accommodation

Enjoy five nights of comfort and adventure in a luxury tent with hotel-style amenities and a private terrace for two, complete with a king bed (or two twins), en-suite bathroom with an indoor shower and bathtub, air conditioning, heating, and Wi-Fi. The luxury safari resort provides you with all meals and two daily beverages of choice (house wine, beer, or soda) per guest. Your stay begins with personalized trip planning and recommendations to help tailor an unforgettable safari experience in the heart of South Africa's Waterberg region.

Notes

- *Nights must be used consecutively in one trip*
- *Stays are only from Sunday-Friday. Guests should arrive in Johannesburg on Saturday and stay one night at a hotel for departure to the safari resort on Sunday. The hotel is not included but booking can be supported by the resort*
- *Children under the age of 12 are not allowed on this trip*
- *Winners have 2 years to travel from date of purchase*

CONTINUED...

CONTINUED...

- *Blackout dates include: the week of Thanksgiving, Christmas, and New Years*
- *Mobility is required for transportation, the accommodation, and the excursions; this is not ADA compliant and may be challenging if you have mobility issues*
- *An optional bush walk has a minimum age requirement of 15 years old*
- *Round-trip ground transfer is not included and due at booking (\$200 per person). Other taxes and fees may be required*

Lot Value: \$8,690

LOT 8

LUSSIER WINE CO.

THE PINOT PASSPORT

- Two-night weekend stay for 4 guests at The Apple Farm
- VIP access to the 2027 Anderson Valley Pinot Noir Festival

A luxurious wine-country escape for 4 guests awaits in the heart of Anderson Valley. Enjoy a two-night stay at The Apple Farm, the beloved boutique inn known for its warm hospitality, apple orchard setting, and modern rustic charm.

Your group will receive VIP access to the 2027 Anderson Valley Pinot Noir Festival, including early entry, VIP-only wines, and priority access to the weekend's signature events.

The experience begins with an intimate vineyard tailgate tasting, sampling side-by-side vintages sourced directly from the surrounding vines, followed by a private tasting of the full lineup of Lussier Wine Co. wines at their tasting room in Boonville.

Saturday features the festival's renowned Grand Tasting, showcasing more than 50 of Anderson Valley's top Pinot Noir producers pouring their finest releases beneath the redwoods. Following the festival, enjoy a memorable Saturday Supper at The Apple Farm, dining alongside fellow guests and the farmhands while savoring farm-to-table recipes and stories from Sally Schmitt, the pioneering female chef of the French Laundry.

On Sunday, delight in a VIP-style Open House, with participating wineries offering access to library wines, barrel samples, and exclusive one-day-only experiences.

A beautifully curated weekend of exceptional wines, world-class cuisine, and authentic Anderson Valley hospitality.

Note: *Event must take place over Pinot Fest weekend in June 2027. Dates to be finalized.*

Lot Value: \$4,000



LOT 9

SABRINA AND TIM PERSSON STALWØRTH WINE

ALTITUDE & ARTISTRY IN NAPA VALLEY

- Four-night stay for 4 couples at the private residence of Sabrina and Tim Persson in Napa Valley
- Fully curated wine country itinerary expertly tailored to the preferences of the auction winners
 - › Winery Visits: Custom selected based on group interests
 - › Meals: Primarily the responsibility of the group unless hosted by participating wineries
 - › Transportation: Assistance coordinating with trusted drivers. Preferred or discounted rates may be available but are not guaranteed
 - › Additional Activities: Optional experiences can be arranged at the group's expense, such as private dinners, golf or spa experiences, or exotic car outings
- An intimate, after-hours dining experience set inside the museum, surrounded by world class contemporary art
 - › Exclusive access to the galleries, creating a setting not available to the general public
 - › Hosted personally by Tim Persson, Proprietor of Stalwørth & Nick Fitch
 - › Multi course dinner thoughtfully paired with Stalwørth wines
 - › Side-by-side presentation of Stalwørth's two single vineyard Cabernet Sauvignons from Rutherford and Oakville
 - › A singular Napa Valley experience that blends art, architecture, and fine wine in a highly curated setting
- Winning bidder to receive two signed magnums. One of each of 2023 Stalwørth wines from Rutherford and Oakville

A four-night stay for 4 couples awaits at the private 5,000 sq. ft. estate of Sabrina and Tim Persson, perched 1,000 feet above Napa Valley on Atlas Peak, with sweeping views of Napa Valley, San Pablo Bay, and San Francisco, as well as an infinity pool, hot tub, wraparound patio, chef's kitchen, dining area, and bocce court. The stay includes a thoughtfully crafted Wine Country program tailored to the auction winners' preferences, featuring custom winery visits aligned with the group's interests and optional curated activities. A defining highlight is an intimate, after-hours dining experience surrounded by world-class contemporary art at The Hess Persson Art Collection, with exclusive gallery access, personal hosting by Tim Persson, a multi-course dinner paired with Stalwørth wines, and a side-by-side presentation of Stalwørth's single-vineyard Cabernet Sauvignons from Rutherford and Oakville. The winning bidder will also receive two signed magnums—one each of the 2023 Stalwørth Rutherford and Oakville wines.

Terms and Conditions

- Experience must be redeemed within one calendar year of purchase
- All dates to be mutually agreed upon by both parties
- Blackout dates may apply based on availability
- Airfare and transportation to and from Napa Valley are not included
- Ground transportation, meals outside of hosted experiences, and optional activities are the responsibility of the winning bidder
- All guests must be 21 years of age or older

Lot Value: \$50,000



LOT 10

VOKEL CELLARS WILLIAMSON WINES CUVÉE WINE TOURS

A TALE OF TWO VALLEYS

- Two days of private boutique winery tastings (Russian River & Dry Creek Valley)
- Vineyard lunch at Carrozzi Vineyard with guided tasting
- Estate multi-course lunch with Williamson Wines pairings at Yoakim Bridge Winery
- Private transportation by Cuvée Wine Tours
- In-home Vokel Cellars tasting for up to 30 guests
- Two custom-etched 3L Vokel Cellars wines (Pinot Noir & Coombsville Cabernet)

Experience Sonoma as an insider with this unforgettable, two-day journey through wine country, paired with rare large-format wines and a private tasting brought directly to your home.

Day One: Russian River Valley Behind the Vines

Spend a full day enjoying exclusive tasting appointments at boutique wineries in the renowned Russian River Valley. Your afternoon unfolds in spectacular fashion at Carrozzi Vineyard, where Steve Carrozzi will host a vineyard lunch prepared on-site among the vines.

Savor a complete Vokel Cellars tasting, highlighted by the Carrozzi Vineyard Pinot Noir, enjoyed as you stroll the very rows where the grapes were grown. Accompanied by both the grower and winemaker, this intimate experience offers rare insight into terroir, craftsmanship, and the story behind every bottle.

Day Two: Dry Creek Valley Excellence

Continue your journey with a full day of curated tastings at boutique wineries in Dry Creek Valley. A multi-course lunch awaits at Yoakim Bridge Winery, where Williamson Wines will be expertly paired with estate-grown selections in a seated culinary experience at the Yoakim Bridge Estate. This thoughtfully crafted pairing showcases the harmony between vineyard and table in one of Sonoma's most charming settings.

Bring Wine Country Home

Before or after your Sonoma adventure, Vokel Cellars will bring the experience directly to you with a private, in-home tasting for up to 30 guests. Share the story, the wines, and the magic of wine country with friends in the comfort of your own home.

Exclusive Large-Format Wines

Your collection will include two custom-etched 3-liter bottles:

- 1 x Vokel Cellars Custom Etched 3L Pinot Noir
- 1 x Vokel Cellars Custom Etched 3L Coombsville Cabernet

Each large-format bottle will be etched with the auction winner's name—or custom text of your choice—creating a one-of-a-kind keepsake worthy of any cellar.

Private transportation throughout your Sonoma visit will be provided by Cuvée Wine Tours, ensuring a relaxed and effortless experience from vineyard to vineyard.

Lot Value: \$11,000



LOT 11

T. BERKLEY
TEACHWORTH NAPA VALLEY

SMALL GEMS OF THE NORTHERN NAPA VALLEY/CALISTOGA

- Three-night stay for 2 couples at The Gatekeeper's House in Calistoga
- Private tasting at the Teachworth Estate led by winemaker Taylor Berkley Boydston.
- Twelve-bottle mixed case including:
 - › Three 2019 Teachworth Estate Diamond Mountain District Cabernet Sauvignon
 - › Three 2021 Teachworth Estate Diamond Mountain District Cabernet Sauvignon
 - › Three 2022 T. Berkley Wines Big Ranch Vineyard Cabernet Franc
 - › Three 2023 T. Berkley Wines Norgard Vineyard Chenin Blanc

Tucked into the quiet northern reaches of Napa Valley, where volcanic soils and mountain air shape wines of depth and distinction, awaits an intimate escape designed for true wine lovers.

This exclusive lot invites 2 couples to experience three unforgettable nights at The Gatekeeper's House on the Teachworth Napa Valley Estate in Calistoga. This charming three-bedroom, two-bath retreat offers privacy, comfort, and a rare opportunity to live among the vines in one of Napa's most storied enclaves.

Your stay includes a private tasting at Teachworth Estate led by winemaker Taylor Berkley Boydston. Guided personally by the winemaker, you'll explore the philosophy, vineyards, and craftsmanship behind these limited-production wines—a behind-the-scenes experience few ever receive.

From the powerful structure of Diamond Mountain District Cabernet Sauvignon to the expressive elegance of single-vineyard selections, this tasting is both educational and indulgent—a true immersion into Napa's small-production excellence.

To extend the experience long after your stay, this lot includes a curated twelve-bottle mixed case: three 2019 Teachworth Estate Diamond Mountain District Cabernet Sauvignon, three 2021 Teachworth Estate Diamond Mountain District Cabernet Sauvignon, three 2022 T. Berkley Wines Big Ranch Vineyard Cabernet Franc, and three 2023 T. Berkley Wines Norgard Vineyard Chenin Blanc.

Lot Value: \$4,000



LOT 12

SANDRA AND DAN BALDWIN
CHEF FREDDY MONEY
ATLAS
LEGENDARY EVENTS

AN EVENING WITH ATLAS: MICHELIN-STARRED DINING AT THE BALDWIN HOME

- **Where:** The home of Sandra and Dan Baldwin
- **Date:** September 8, 2026
- **Dine:** Bespoke multi-course wine dinner and reception curated by Atlas' Culinary Director Freddy Money and executed by the culinary team at Legendary Events

Twelve couples will be welcomed into the private home of Sandra and Dan Baldwin, generous longtime supporters of the High Museum of Art, who will host an unforgettable evening of extraordinary food, wine, and hospitality. In this intimate setting, guests will enjoy a bespoke multi-course menu curated and hosted by Chef Freddy Money of Atlas, one of Atlanta's most celebrated restaurants, with the dinner expertly prepared by the acclaimed culinary team at Legendary Events.

Chef Money will be in attendance to guide guests through the evening and share insights into the menu. Located in The St. Regis Atlanta, Atlas holds a coveted Michelin Star in the Atlanta MICHELIN Guide and has maintained that distinction, cementing its place among the city's premier fine dining destinations. Under Chef Money's leadership, the restaurant is known for imaginative tasting menus that blend refined European technique with seasonal ingredients from regional farms.

For this special evening, Chef Money will design a multi-course menu exclusively for the gathering, with each course thoughtfully paired with selections from Atlas' acclaimed wine program—recipient of Wine Spectator's Best Award of Excellence.

With just 12 couples seated at the table, this rare experience blends the warmth of a private home with the artistry of Michelin-starred dining, promising an unforgettable night of remarkable food, exceptional wines, and engaging conversation.

Lot Value: \$5,000 per couple

Limited to 10 couples

Date: September 8, 2026

LOT 13

VIK WINE

VIK: ANDES, ART, & WINE

- One Suite for two nights (up to 2 guests) at VIK Chile located in Millahue, Chile
- Tour of the 11,000-acre VIK Vineyard and Winery
- Tasting for 2, lunch at the onsite restaurant

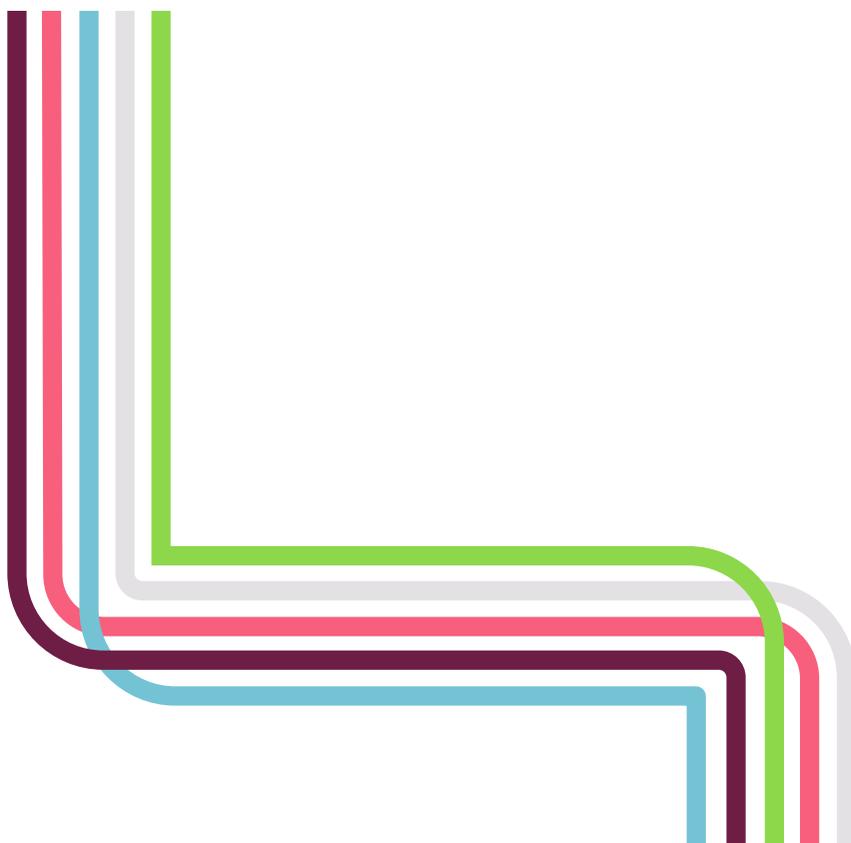
Named the *The World's Best Vineyard* in 2025 by the World's Best Vineyard Awards, VIK features a remarkable retreat perched on a hilltop above a shimmering lake at the heart of an extraordinary 11,000-acre (4,325-hectare) estate. Guests enjoy breathtaking 360-degree views across vineyards, rolling valleys, forests, and mountains rising to 1,000 meters, framed by the majestic Andes. VIK Chile, an art-filled 22-suite avant-garde retreat and wine spa, is located in Millahue on the celebrated VIK vineyard.

Tour the 11,000-acre VIK Vineyard and Winery to see firsthand how their philosophy of holistic viticulture is employed in the fields and how their vinicultural process is utilized in the winery, followed by a wine tasting of exceptional VIK wines.

Travel must be completed before March 30, 2027, at a mutually convenient time with blackout dates of December 10, 2026-January 21, 2027, and during yearly maintenance.

Non-transferable. Subject to availability.

Lot Value: \$5,000



LOT 14

ZD WINES FOUR SEASONS RESORT NAPA VALLEY

THE ABACUS COLLECTOR'S EXPERIENCE

- Two-night stay for 2 couples at Four Seasons Resort and Residences Napa Valley
- The Abacus Experience for Four hosted at ZD Wines on the Silverado Trail in Rutherford, this elevated experience features
 - › Behind-the-scenes access Artisanal food pairings by Winery Chef Jill deLeuze Billeci (3rd generation)
- Abacus and ZD Reserve wine selections
 - › 1 x 3L Abacus 27th Bottling (1992–2025)
 - › 1 x 3-Pack Abacus 27th Bottling (1992–2025), 750ml
 - › 1 x 6-Pack 2015 Reserve Cabernet Sauvignon- *100 Point Wine 750ml
 - › 1 x 6-Pack 2016 Reserve Cabernet Sauvignon- *100 Point Wine 750ml

*Extremely limited production — fewer than 10 six-packs produced

As our 2026 Winery of Honor, ZD Wines represents not only excellence in Napa Valley winemaking, but the enduring spirit of partnership and generosity that defines our community. For more than 30 years, the deLeuze family has stood alongside the High Museum Atlanta Wine Auction with unwavering support, becoming part of our extended family and helping shape the very heart of this event. We are deeply grateful for their loyalty, leadership, and friendship, and thrilled to celebrate this milestone year with a truly extraordinary lot in collaboration with Four Seasons Resort and Residences Napa Valley.

This unforgettable experience begins with a two-night stay for 2 couples at Four Seasons Resort and Residences Napa Valley, where vineyard views and refined hospitality set the stage for an immersive escape. At ZD's Rutherford estate on the Silverado Trail, guests will enjoy the exclusive Abacus Experience for four — complete with behind-the-scenes access, artisanal pairings prepared by third-generation winery chef Jill deLeuze Billeci, and a guided tasting of Abacus and ZD Reserve selections.

Collectors will treasure an extraordinary lineup of rare wines, including a 3L Abacus 27th Bottling (1992–2025), a three-pack of the same coveted release, and two highly limited six-packs of 100-point Reserve Cabernet Sauvignon (2015 and 2016 vintages), with fewer than ten six-packs of each produced.

Don't miss the opportunity to be part of this special tribute to a family whose commitment to quality, innovation, and community has left an indelible mark on Napa Valley and on our Auction for over three decades.

Lot Value: \$16,008

LOT 15

VÉRITÉ WINERY

ELEVATED ESTATES: PRIVATE SONOMA & NAPA IMMERSION

- Three-night stay at Manzanita House on Spring Mountain for 3 couples or 6 guests
- One day of wine tasting in Alexander Valley at Vérité and Stonestreet Wineries, including lunch
- One day of wine tasting in Napa Valley at Lokoya and Cardinale wineries, including lunch
- Access to Verite Estate Converge for additional itinerary support

Immerse yourself in the ultimate wine country escape with this exclusive offer designed for up to 6 guests. The winning bidder will enjoy a memorable three-night stay at The Manzanita, a luxurious retreat nestled in the trees above the fog line in St. Helena. During this unforgettable wine trip, you'll have access to curated experiences in both Sonoma and Napa Valleys, including private tastings, lunches, and behind-the-scenes tours that showcase the exceptional craftsmanship of these renowned wineries.

Vérité wines are renowned for their unparalleled craftsmanship and precision, representing the epitome of Sonoma County winemaking. Founded by Jess Jackson and crafted by legendary French winemaker Pierre Seillan, Vérité embodies a seamless marriage of Old-World traditions and New World innovation.

Note: Valid through December 31, 2028. Dates to be mutually agreed upon by all auction lot partners and guests at least 60 days in advance. Must be at least 21 years of age. Lot may not be split or used differently than described.

Lot Value: \$18,500



LOT 16

PATEL NAPA VALLEY

MALBEC AND MEMORIES IN NAPA

- Personalized tasting and intimate dinner in Napa Valley for 2 couples with Raj Patel
- Six bottles of 2014 and 2015 Malbec in a wood box

Born in Gujarat, India, and raised in Northern California, Raj Patel discovered his passion for fine wine while attending UC Davis, where an internship at Robert Mondavi Winery set the course for what would become PATEL Napa Valley. Since its inaugural 2007 Cabernet Sauvignon — awarded 95 points by Robert Parker's Wine Advocate — PATEL has built a reputation for limited-production, meticulously crafted wines that consistently earn critical acclaim and sell out annually.

This exclusive experience invites 2 couples to Napa Valley for a private tasting with Raj Patel. Guests will explore the past, present, and future of PATEL wines through a personalized tasting, followed by an intimate dinner in Napa Valley featuring PATEL selections and engaging conversation with the vintner himself.

To complete this exceptional lot, the winning bidders will take home a beautifully presented wooden box featuring six bottles of 2014 and 2015 PATEL Malbec — a rare opportunity to enjoy and cellar these highly sought-after vintages.

Note: Date for this event is to be mutually agreed upon.

Lot Value: \$2,500



LOT 17

BRICK & MORTAR WINES SPHAERICS WINE SKIPSTONE WINE

FAIRWAYS & FINE WINE IN SONOMA

- Golf for 6 at the private Mayacama Golf Club
- An exclusive wine dinner for 6 at Mayacama featuring wines from Brick & Mortar, Skipstone, and Sphaerics
- Private tastings at Brick & Mortar, Skipstone, and Sphaerics

Experience an unforgettable visit to Sonoma wine country through this special collaboration from Brick & Mortar, Skipstone, and Sphaerics. Designed for 6 guests, this remarkable lot pairs world-class wine with one of California's most beautiful private golf experiences.

Enjoy a round of golf at the prestigious Mayacama Golf Club, a members-only course celebrated for its dramatic hillside setting and immaculate design. During the round, guests will be joined by Brick & Mortar Founder and Winemaker Matt Iaconis as well as Sphaerics Proprietor Brian Ball, adding a special insider's perspective to the day. The experience continues with a private wine dinner at Mayacama, where exceptional wines from all three wineries will be thoughtfully paired with an elegant meal. Matt and Brian will be joining guests at the table to share their wines and stories behind them.

In addition, the experience includes private tastings at each participating winery, offering a deeper look into three distinctive Sonoma producers. Brick & Mortar is known for its terroir-driven wines sourced from exceptional coastal vineyards, producing vibrant Pinot Noir, Chardonnay, and sparkling wines that highlight purity and balance. Skipstone, located in Alexander Valley, crafts estate Cabernet Sauvignon, Merlot, and Rhône-inspired varieties, reflecting meticulous vineyard stewardship. Sphaerics focuses on small-production, site-driven wines from across California, with a particular emphasis on elegant Chardonnay and expressive Pinot Noir.

Together, these wineries offer an extraordinary opportunity to explore Sonoma through golf, hospitality, and remarkable wines—an experience perfectly suited for friends who appreciate both great vintages and great fairways. Timing and scheduling of all experiences will be coordinated with the wineries and club based on availability.

Lot Value: \$5,000



LOT 18

HIGH MUSEUM OF ART

VIEWS FROM MT. ETNA: SICILIAN WINE EXCURSION

- 4-nights in a boutique hotel in Taormina, Sicily like Hotel Villa Paradiso
- Exclusive wine tasting experience for 2 with transportation to Tenuta delle Terre Nere for a private tasting and Benanti for a unique wine tasting and gourmet lunch
- Accommodates 2 guests
- Additional wineries and tours can be arranged during booking
- Booking & concierge services provided

Sicily, Italy

Spend four nights immersed in the wine country of Mount Etna while staying at a boutique hotel in Taormina, an ideal base for exploring Sicily's renowned volcanic vineyards. This experience for two includes a wine tasting day excursion with transportation to two wineries located on the slopes of Mount Etna, where you'll learn about the region's unique volcanic terroir. At Tenuta delle Terre Nere you will experience their exclusive private tasting of 6 wines and at Benanti you will enjoy a guided wine tasting combined with a full gourmet lunch created by the winery's Resident Chef with experience in Michelin-starred kitchens. Designed for two guests, the package offers the opportunity to arrange additional winery visits, vineyard tours, and Etna excursions during booking, allowing you to tailor a deeper exploration of the region's winemaking traditions.

The Accommodation

Stay in a boutique hotel room for 2, either in Hotel Villa Paradiso or similar, in Taormina which gives you access to Mt. Etna and the Catania Airport, just 1 hour away. Taormina is a hilltop town on Sicily's eastern coast known for its sweeping views of Mount Etna and the Ionian Sea. With its ancient Greek Theatre, elegant piazzas, and easy access to nearby beaches and Etna's wine region, it's one of the island's most iconic destinations.

Notes

- *Nights must be used consecutively in one trip*
- *At least one person staying at the residence must be 25 years of age*
- *Winners have 2 years to travel from date of purchase*
- *Property subject to availability*
- *Winery is closed from January-March, can replace tour with an alternative excursion during that time*
- *Blackout dates include: September, October, Thanksgiving week, Christmas week, and New Years week*
- *Additional fees and taxes may apply due to local ordinances*

Lot Value: \$6,000



LOT 19

CHEF JOEY WARD, GEORGIA BOY
BLACKBIRD VINEYARDS
RIVERAIN VINEYARDS

THE GOLDEN TICKET TO GEORGIA BOY

- Where: Georgia Boy
- Date: Tuesday, August 18, 6:30 P.M.
- Wine: Blackbird Vineyards and Riverain Vineyards
- Dine: Multi-course tasting menu by Chef Joey Ward

Step behind the curtain for a truly unforgettable culinary experience at Georgia Boy, one of Atlanta's most exciting and sought-after dining destinations. This intimate evening will feature an extraordinary multi-course tasting menu created by Joey Ward, the visionary chef behind Georgia Boy and Southern Belle. Known for his imaginative approach to modern Southern cuisine, Chef Ward has earned national acclaim including recognition from the James Beard Foundation and a recommendation in the Michelin Guide for his inventive tasting menus and deeply seasonal cooking.

Throughout the evening, guests will enjoy thoughtfully paired wines from two exceptional Napa Valley producers. Blackbird Vineyards is celebrated for its Bordeaux-inspired blends that balance elegance, structure, and approachability, drawing inspiration from the wines of Pomerol while expressing the richness of Napa Valley fruit. Joining them is Riverain Vineyards, a boutique producer known for crafting expressive Cabernet Sauvignon and Rhône-inspired wines that showcase both power and finesse from carefully selected Napa Valley vineyards. The wines are made by acclaimed Napa Valley winemaker Thomas Rivers Brown, widely regarded as one of the most influential figures in modern California winemaking.

With just 8 couples seated for this intimate evening, this lot offers a rare opportunity to experience Chef Joey Ward's boundary-pushing cuisine paired with exceptional wines from two distinguished Napa Valley wineries. This promises to be a night of extraordinary flavors, remarkable wines, and unforgettable hospitality.

Buy In: starting at \$4,000 per couple

Limited to 8 couples

Tuesday, August 18, 6:30 P.M.



LOT 20

KELLY AND BRENT LAYTON
ECHOPARK SPEEDWAY
INNUMERO WINES

FEEL THE SPEED: NASCAR TRACK EXPERIENCE AT ECHOPARK SPEEDWAY

- Drive an authentic NASCAR race car at EchoPark Speedway with 16 minutes of track time (two back-to-back 8-minute sessions; passing allowed)
- Drivers' meeting with a professional Crew Chief, plus in-car radio guidance from your personal spotter
- Pit stop between sessions to reset and push harder in your second run
- Curated bites and private wine tasting from Innumero Wines with Katherine Legge
- Take home one of Katherine Legge's racing uniforms and a graduation certificate noting your top speed

Experience the thrill of real NASCAR racing at one of the nation's premier speedways—EchoPark Speedway in Hampton, Georgia. This unforgettable package puts you behind the wheel of an authentic NASCAR race car for an adrenaline-filled 16 minutes of track time, delivered as two back-to-back 8-minute racing sessions.

Your day begins with a drivers' meeting led by a professional Crew Chief, followed by in-car radio communication with your personal spotter as you take to the track. After your first 8-minute session, pull into the pits for a brief stop, then head back out for a second 8-minute run—this time pushing harder, faster, and refining your racing skills. Passing is allowed, making this a true, immersive race-day experience.

Exclusive Post-Race Experience

After your time on the track, join professional race car driver Katherine Legge in a private, speakeasy-inspired suite overlooking the start/finish line. Enjoy curated food and a private wine tasting generously provided by Innumero Wines as you relive the day's highlights with Katherine in an intimate setting high above the action.

As a special keepsake, Katherine will also donate one of her racing uniforms—a remarkable piece of memorabilia from a trailblazer in motorsports. Each driver will receive a graduation certificate noting their top speed, commemorating a day they'll never forget.

Voucher Details

This auction lot includes two "Winning Bidder" NASCAR vouchers generously provided by EchoPark Speedway. The winning bidder will receive vouchers for two drivers, and each driver may bring one guest, allowing up to four participants for the post-race experience.

Location:

EchoPark Speedway
1500 Tara Place
Hampton, GA 30228

Available 2026 Dates:

- July 13, 2026
- August 1, 2026

Lot Value: \$17,500

LOT 21

ART TRAVEL BY ANNE ALENE HIGH MUSEUM OF ART

AN ART TOUR OF JAPAN: NAOSHIMA, KYOTO, HAKONE, AND TOKYO

- **The Art Islands:** 3 days exploring the masterpieces of Naoshima, Teshima, and Inujima, including the Chichu and Teshima Museums.
- **Kyoto Heritage:** Walk the Philosopher's Path and enjoy the timeless Zen gardens of Nanzen-ji Temple.
- **The Ryokan Experience:** A stay at one of Japan's most elite luxury ryokans in Hakone with natural hot spring baths.
- **Tokyo's Private Collections:** Exclusive access to the Nezu Museum, Mori Art Museum, and the Obayashi Collection.
- **World-Class Guidance:** Accompanied by the High's Curator of Decorative Arts and Design, Monica Obniski, and a full-time English-speaking Japanese assistant.
- **The Full Suite:** All breakfasts and lunches, plus 2 dinners in world-class restaurants, all admission fees, and 1st-class Shinkansen tickets included.
- **Seamless Transit:** All private airport transfers, dedicated private vehicles, and door-to-door luggage forwarding.
- **Premier Stays:** Luxury accommodations at Benesse House (Naoshima, subject to availability), Park Hyatt Kyoto, Gora Kadan (Hakone), and The Capitol Hotel Tokyu (Tokyo).
- **Bespoke Flexibility:** The winner selects their travel dates and may tailor the itinerary to their specific needs (within one year from the date of the auction).

An Immersive Odyssey Where Masterpiece Architecture Meets the Sea

Experience the profound intersection of nature and design. Your journey begins in the Seto Inland Sea, exploring a "Gallery Without Walls" that stretches from the subterranean wonders of Naoshima to the ethereal, water-drop architecture of Teshima. In Kyoto, find stillness in ancient Zen gardens before retreating to the volcanic heights of Hakone for a multi-course kaiseki "haute-cuisine" banquet—the pinnacle of Japanese hospitality. Your odyssey culminates in the infinite metropolis of Tokyo, contrasting the mystique of the Meiji Shrine with world-class private art collections.

A Fully Planned Private Luxury Tour

This lot offers the winner total flexibility to choose their dates and work directly with Art Travel to tailor the itinerary to their specific interests. Every logistical detail is managed with precision, from private vehicles to an in-depth itinerary by founder Anne Alene and her planning team. Includes all breakfasts and lunches, and a "welcome" and "farewell" dinner in top-class restaurants. All admissions and expert guidance provided—leaving you free to focus entirely on the unparalleled beauty of Japan.

Note: *The trip will take place on a mutually convenient date agreed upon by the winning bidder couple and Monica.*

Limited to 1 couple

Lot Value: \$59,600



LOT 22

MOONE TSAI

MAGNIFICENT MARVELS & MAGNUMS AT MOONE TSAI

- Private VIP wine-paired lunch for 3 couples (6 guests) at Moone Tsai estate in St. Helena
- Hosted personally by proprietors MaryAnn Tsai and Larry Tsai
- Three 1.5L magnums from the Tsais' personal collection

Co-founded by MaryAnn and Larry Tsai, Moone Tsai is a Napa Valley winery focused on producing rare and remarkable Cabernets, Chardonnays, and additional Bordeaux-style wines. Moone-Tsai sources its exceptional fruit from Napa Valley's most coveted vineyard blocks to create exceptional cabernets, Bordeaux-blends, and chardonnay wines. Among these acclaimed sites they are proud to present wines that bear the hallmarks of historic Howell Mountain, and the celebrated vineyards of To Kalon/Oakville, Pritchard Hill, Coombsville, and St. Helena. The winemaker is Philippe Melka, Bordeaux-bred, and hailing from Chateaux Haut-Brion and Petrus; Heralded by Robert Parker as "... one of the top nine winemakers in the world". Coveted by collectors, and adorning wine lists of destination restaurants across the U.S., Moone-Tsai wines have received accolades from wine enthusiasts everywhere including: Robert Parker, Antonio Galloni, the Wall Street Journal, Robb Report, Wine Enthusiast, and Decanter.

This exclusive lot offers a private, VIP wine-paired lunch for 6 guests, or 3 couples, at Moone Tsai, hosted personally by proprietors MaryAnn and Larry Tsai at their St. Helena estate. Guests will enjoy a thoughtfully paired lunch with the winery's acclaimed wines, providing rare access to these vintages in the company of their creators. The experience includes three 1.5L magnums from the Tsais' personal collection, offering exceptional wines for future enjoyment or aging. Set in the heart of Napa Valley, the lunch combines expert winemaking insight with an intimate, refined setting.

Note:

- *Experience must be redeemed by the winner (non-transferable, no cash value)*
- *Advance reservation required (60 days recommended); subject to availability*
- *Expires April 30, 2027*

Lot Value: \$5,000



LOT 23

PINEA WINE

SPANISH REDS & RIBERA RETREAT

- Private winery visit for 4 at Pinea in Ribera del Duero
 - › Barrel tasting with the winemaker
 - › 4x4 vineyard and estate tour
 - › Al fresco vineyard lunch
 - › Roundtrip ground transportation from Madrid OR one-night hotel stay near the winery (Airfare not included)
- Pinea PSOUL - 1.5L Magnum
 - › 99 points from Wine Enthusiast; highest-rated Spanish red since 2010; ranked No. 6 in 2024 Top 100 Cellar Selections
- "17" by Pinea 2021 - 1.5L Magnum
 - › 96 points from Jeb Dunnock; No. 76 in his 2025 Top 100 Wines

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

An exceptional opportunity to acquire two highly rated large-format Spanish reds alongside an exclusive, not publicly available estate experience in Ribera del Duero. The 99-point PSOUL stands among the most celebrated Spanish wines of the modern era, while the 96-point "17" (2021) further underscores Pinea's reputation for precision, structure, and age-worthy elegance.

Paired with a private, immersive winery visit for 4, this lot offers both cellar prestige and unforgettable access to one of Spain's most acclaimed wine estates.

Lot Value: \$5,000



LOT 24

BARNESLEY RESORT CHEF SHAUN DOTY, MICHAEL MCNEILL, JULES

LUXURY MANOR GETAWAY AT BARNESLEY RESORT

- Three-night stay for 4 couples in a beautifully appointed four-bedroom Manor Cottage featuring interiors by Charlotte Lucas Design
- A private four-course dinner at Jules, the resort's signature restaurant, prepared by Chef Shaun Doty, with curated wine pairings selected by Georgia's only Master Sommelier, Michael McNeill
- Your choice of one round of golf on the Jim Fazio–designed championship course or one 50-minute spa treatment per guest
- Daily breakfast at Woodlands Grill
- Full access to resort amenities including pickleball, the Himalayas putting course, and more
- A \$300 daily vehicle credit for on-property transportation

Escape with 3 other couples to Barnesley Resort for a three-night stay in a beautifully appointed four-bedroom Manor Cottage designed by Charlotte Lucas. One evening, you'll gather for a private four-course dinner at Jules at Barnesley Resort, crafted by Chef Shaun Doty and paired with wines selected by Michael McNeill, Georgia's only Master Sommelier. During your stay, choose between a round on the Jim Fazio–designed championship golf course or a 50-minute spa treatment for each guest. Mornings begin with daily breakfast at Woodlands Grill at Barnesley Resort, and throughout your visit you'll enjoy full access to the resort's amenities, including pickleball, the Himalayas putting course, and more. A \$300 daily vehicle credit makes getting around the property effortless. Thoughtfully assembled, this experience blends relaxed Southern elegance with exceptional food, wine, and leisure.

Lot Value: \$13,500



LOT 25

PARALLEL WINES

UN-PARALLELED POUR & PARTY

- Private luncheon and tasting for up to 6 guests featuring Parallel Wines at Brasswood Estate
- Six bottles of 2023 Rutherford Rosé
- Six bottles of 2022 Black Diamond Reserve Napa Valley Cabernet Sauvignon “Rendezvous”
- One etched, hand-painted 25th Anniversary 1.5L bottle (release Fall 2027)
- Complimentary tickets for up to 6 guests to Parallel’s Bud Break Party in Napa Valley (April 18, 2026)
- Complimentary tickets for up to 6 guests to Parallel’s Harvest Party in Park City (September 2026)

An exceptional opportunity to experience Parallel Wines in an intimate and celebratory setting. Enjoy a private hosted luncheon and curated tasting at the elegant Brasswood Estate, paired with a generous selection of current-release wines and a future collectible: a hand-etched, hand-painted 25th Anniversary magnum to be released in Fall 2027.

This lot is further elevated with exclusive invitations to two of Parallel’s most anticipated annual celebrations—Bud Break in Napa Valley and Harvest Party in Park City—offering unforgettable access to the winery’s vibrant community and seasonal festivities.

A seamless blend of luxury hospitality, limited-production wines, and insider access for the passionate wine enthusiast.

Lot Value: \$5,500



LOT 26

COPIA VINEYARDS WHITE OAK RESTAURANT

COPIA AT WHITE OAK: DINNER & DREAM GETAWAY

- **Where:** White Oak in Atlanta, Georgia
- **Date:** Sunday, May 3rd
- **Wine:** Winemaker Varinder Sahi from Copia Vineyards
- **Dine:** Five-course wine dinner and reception at White Oak Restaurant with Executive Chef Ben Vaughn
- **BONUS:** A drawing at dinner for Paso Robles Wine Experience (up to 2 couples can attend the 2-night weekend trip)

Get ready for an unforgettable, luxury wine-focused, five-course winemaker dinner at one of Atlanta's most celebrated restaurants, White Oak, on Sunday, May 3rd. This exclusive evening will be hosted by winemaker Varinder Sahi alongside Chef Ben Vaughn, bringing together world-class wines and exceptional cuisine for one extraordinary experience.

Each decadent course will be perfectly paired with Copia Vineyards' estate-grown, artisan wines, creating a refined sensory journey of rare bottlings, bold expressions, and impeccably matched flavors. Expect elegant service, insider access, and a front-row seat to the craftsmanship behind every bottle and every plate.

And just when you think it can't get any better...

Every couple will be entered into an exclusive drawing for an ultra-luxury Paso Robles Wine Country Escape for up to two couples, announced at the close of the evening. This dream getaway includes 2-night private lodging in Copia's vineyard guest home nestled among the vines, a personalized tasting at the winery with the Winemaker, an intimate chef-prepared dinner on-site, guided vineyard tours, and hand-curated adventures through Paso Robles' most coveted wine destinations.

About Copia Vineyards

A love of wine and hospitality in equal measure: Winemakers Varinder and Anita Sahi produce elegant, small-lot Bordeaux and Rhône varietal wines at Copia Vineyards. The word Copia is a Latin root word that means abundance. It's an apt name for a winery that is created by two people that have always chased the glass half full. The story of Copia begins with the passion of these two explorers, their shared love of wine and the beauty of its source. Everything the Sahis have ever done is fueled by a belief of going "all-in" on life. They combine engineering precision with fine dining expertise to create award-winning estate wines of texture and balance.

About White Oak Kitchen & Cocktails

Recognized as one of the most beautiful restaurants in Atlanta, White Oak Kitchen & Cocktails provides a taste of contemporary Southern cuisine as it has cultivated culinary excellence by partnering with talented chefs for over 10 years. With a menu inspired by the dynamic contradictions of Southern life, White Oak Kitchen & Cocktails' menu merges classic southern

CONTINUED...



CONTINUED...

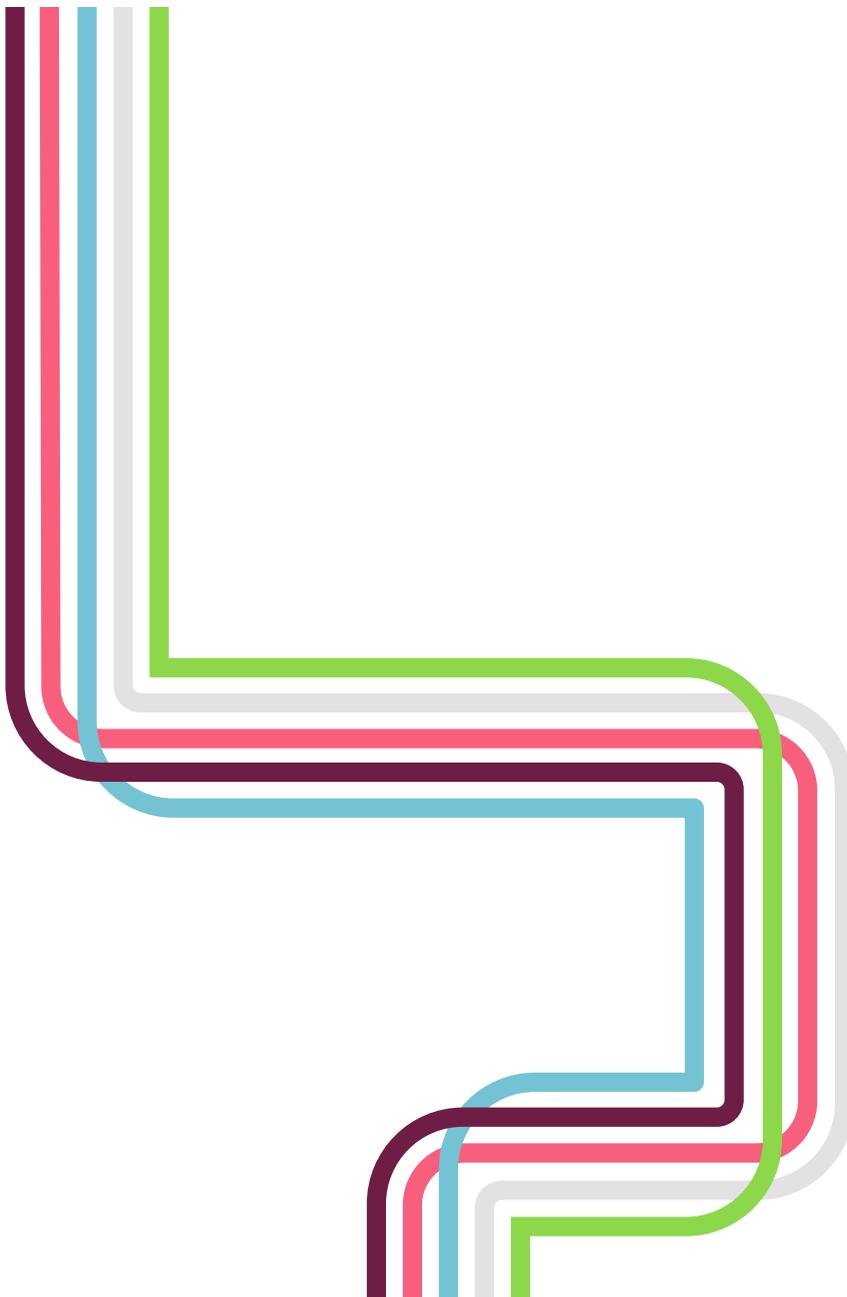
cuisine with eclectic, contemporary refinement. Accompanying White Oak's simple yet sophisticated dishes is an award-winning wine list (Wine Spectator Double Cup Award) and acclaimed bourbon and whiskey collection.

In the spirit of Southern hospitality, White Oak Kitchen & Cocktails' appointed private event spaces are designed with your occasion in mind. From intimate graduation dinners to festive movie premier post-parties, White Oak Kitchen & Cocktails' ambiance, curated menus, and commitment to service ensure all feel welcome at our table.

Raise your glass. Bid high. This is the one everyone will be talking about.

Buy In: \$1,000 per couple - limited to 12 couples,

Date: Sunday, May 3, 2026



LOT 27

ZAKIN ESTATE DR. JAN ZAKIN

SALON & SIP

- Private in-home wine salon experience for up to 16 guests in Georgia hosted personally by Dr. Jan Zakin, founder of Zakin Estate
- Twelve-bottle vertical tasting of Zakin Estate wines
- Wines crafted in collaboration with renowned winemaker Philippe Melka
- Immersive, masterclass-style wine education experience with guided tasting, expert commentary, and behind-the-scenes Napa Valley stories

Dr. Janice Hansen Zakin is a physician and co-proprietor of Zakin Family Vineyards, situated on 150 acres in St Helena, California. Hansen moved to Hawaii at age 6 and received her medical degree from the University of Hawai'i.

After completing her residency in Obstetrics and Gynecology, she ran a successful private practice on O'ahu and Lana'i until 1999, when she moved to San Francisco and the Napa Valley to start Zakin Estate Wines.

Hansen still maintains a medical practice in San Francisco at the San Francisco Free Clinic and is Medical Advisor for hair products company, Madison Reed. She also consults for NASA, where she is an active member of the HIRRB and IFIOC boards.

She has served on various boards both in Hawai'i and California, including Hawai'i's Sex Abuse and Treatment Center; EngenderHealth; American Red Cross; California College of the Arts; UNICEF; and San Francisco Ballet.

For one exclusive evening, Dr. Jan Zakin will transform your home into a private wine salon for 16 guests. As founder of Zakin Estate and longtime collaborator with Philippe Melka, Jan will personally host a vertical tasting of twelve exceptional Zakin wines, sharing the insights, stories, and expertise typically reserved for collectors. You provide the cuisine, and Jan provides the wines, guidance, and experience—creating a unique Napa Valley evening brought directly to Georgia for you and your guests.

Lot Value: \$7,000



LOT 28

JEWELL RESERVE WINES

THE HIDDEN JEWELL

- Private in-home tasting anywhere in the continental U.S. for 25 people with winemaker Adrian Manspeaker
- Private Chef to cater passed appetizers
- 24-bottle cellar selection of Jewell Reserve Chardonnay and Pinot Noir:
 - › Four Jewell 2022 Ritchie Vineyard Chardonnay Russian River Valley 750mL
 - › Four Jewell 2022 'Rubies' Cuveé Pinot Noir Russian River Valley 750mL
 - › Four Jewell 2022 Bootlegger's Hill Vineyard Pinot Noir Russian River Valley 750mL
 - › Four Jewell 2022 'Martini Clone - Old Girls' Pinot Noir Russian River Valley 750mL
 - › Four Jewell 2022 'Emerald' Cuveé Pinot Noir Humboldt County 750mL
 - › Four Jewell 2022 Elk Prairie Vineyard Pinot Noir Humboldt County 750mL

Indulge in the unique opportunity to take yourself and your guests through an exclusive tasting experience in the comfort of your home with passed appetizers catered by a private chef. Owner and winemaker Adrian Jewell Manspeaker will travel to any U.S. location with a curated selection of Jewell Reserve 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.

Named one of Imbibe Magazine's 75 People to Watch in 2025, Adrian Manspeaker founded Jewell Wines to craft a selection of cuvées and single-vineyard Chardonnay and Pinot Noir (only three to five barrels at a time) from Russian River Valley and Humboldt County. By challenging himself to source the greatest fruit from sought-after vineyards in the Russian River Valley—typically reserved for the big-name, old-guard producers—and undiscovered sites in Humboldt County, Adrian works hand-in-hand with well-regarded farmers to unearth the potential in each grape.

Inspiration for Jewell Wines stems from Adrian's daring ancestors as he forges a new path in winemaking with the family name. Joseph Jewell was an intrepid entrepreneur in the early 1700's operating a transport ferry from Charleston to Boston and, later, grist mills in New England. The next two centuries tell the pioneering story of the Jewell family's adventures as they migrated across the American west, eventually settling in Humboldt County, California, where Adrian was born and raised.

Humboldt is a patchwork of micro-climates that reflects the various challenges and rewards of winemaking. It's a down-to-earth place that's deeply embedded in every aspect of Adrian's being. When he began making his own wines in Russian River Valley, he recalled the ideal foggy weather and redwood trees of his childhood and decided to revisit his old stomping grounds in Humboldt County in search of vineyards.

Today, Adrian is the first and only winemaker to nationally distribute world-class Humboldt County Chardonnay and Pinot Noir outside of California. Alongside the Russian River Valley wines, critics have highly appraised these small-lot gems, helping to draw attention to this undiscovered wine-growing region in California.

Lot Value: \$6,000



LOT 29

SANGIACOMO FAMILY WINES

LIVE LIKE A SANGIACOMO

- Private tour and tasting at Sangiacomo for up to 6 guests
- Vineyard-side deli lunch hosted by the Sangiacomo family for up to 6 guests
- Three-night stay in the three-bedroom / two-bath guest house (overnight occupancy up to 6)
- Signed 3-liter (3L) bottle of wine

Escape to Sonoma for a one-of-a-kind immersion into the Sangiacomo family's world of wine and hospitality. Begin your experience with a private tour and tasting at Sangiacomo, then settle in for a relaxed vineyard-side deli lunch hosted by your fun-loving host and members of the Sangiacomo family—a laid-back, delicious afternoon with front-row views and great conversation. To toast the occasion, you'll also receive a signed three-liter (3L) bottle of wine—a dramatic centerpiece for your next celebration and a lasting reminder of this special getaway. Your stay includes three nights in Sangiacomo's three-bedroom, two-bath guest house, offering the perfect home base for exploring Sonoma's renowned wineries, restaurants, and scenic beauty.

A rare blend of warmth, access, and luxury—this is Sonoma the way insiders experience it.

Note:

- *Scheduling: Date is mutually agreed upon; Monday–Thursday preferred, based on availability.*
- *Validity: Must be redeemed within 18 months of event date.*
- *Age Requirement: Winner must be 21+; all tasting participants must be 21+.*
- *Blackout Dates: Not valid during major holidays or holiday weekends, as determined by Sangiacomo Family Wines.*
- *What's Included: Guest house stay includes accommodations only; additional meals and incidentals not included unless specified.*
- *Guest House: Overnight occupancy limited to 6 guests. No pets, no smoking, and no parties/events. Winner is responsible for any damages; house rules apply.*
- *What's Not Included: Travel to/from Sonoma, local transportation (airport transfers, car service, rideshares, rental cars), and gratuities are not included.*
- *Availability: Experiences, wines, and hosts are subject to availability; comparable substitutions may be made.*
- *Restrictions: Signed 3L bottle is not redeemable for cash and may not be exchanged.*
- *Package may not be assigned, transferred, or resold in whole or in part*

Lot Value: \$5,500

LOT 30

LIMERICK LANE CELLARS KAREN FRANCIS DEGOLIA

RUSSIAN RIVER REVERIE

- Three-night stay at the Vineyard Farmhouse at Limerick Lane Cellars, accommodates up to 3 couples or 6 guests
- A private vineyard tour
- VIP tasting among the historic 1910 Vineyard Zinfandel vines

Step into Sonoma serenity with this exclusive three-night escape for up to 6 guests at the Vineyard Farmhouse at Limerick Lane Cellars.

Perfect for 3 couples or a group of close friends, this charming three-bedroom, two-bath farmhouse is surrounded by sweeping vineyard views from every window. Designed for comfort and connection, the spacious living areas invite long conversations, shared bottles, and slow mornings in true wine country style.

Outside, a gated wine-bottle-shaped pool offers a playful yet private oasis—a one-of-a-kind feature that makes this stay as memorable as the wines themselves. Nestled among century-old vines in the renowned Russian River Valley, and adjacent to the iconic winery estate, you'll enjoy privileged access to an insider experience that few ever receive.

This exclusive stay also includes a private vineyard tour, VIP tasting among the historic 1910 Vineyard Zinfandel vines, and ultimate immersion in one of Sonoma's most storied properties. Located just three miles from downtown Healdsburg, you're moments away from world-class dining, boutique shopping, and acclaimed tasting rooms—yet worlds away in peaceful vineyard seclusion.

Stay Details:

- *Sunday–Thursday stays*
- *Additional nights available at standard rates*
- *Subject to availability and blackout dates (including holidays)*
- *Six-week advance booking required*
- *Must be completed by March 31, 2027*
- *Rental agreement signature required*
- *Credit card required for incidental charges*

Lot Value: \$5,500



LOT 31

KNIGHTS BRIDGE WINERY

KNIGHTS, NIGHTS, AND NAPA DELIGHTS

Knights Bridge Winery Experience for 3 couples

- Knights Bridge Winery tour and tasting experience
- Three-night stay at the Bailey Vineyard House
- Alfresco lunch prepared by Estate Chef Justin
- Wine Country Concierge Services

The winning bidder and a few wine-loving friends (3 couples total) will enjoy three luxurious nights in Knights Valley. Your escape unfolds at the elegant and charming Bailey Vineyard House, nestled amid the organically farmed Knights Bridge estate vineyards.

During your stay, you'll step behind the scenes with a member of the estate team for an immersive vineyard experience, followed by a private tour of their state-of-the-art winery and dramatic barrel cave. The experience culminates in an intimate, guided tasting in the art-filled tasting salon, where each wine tells the story of place, craft, and time.

A highlight of the weekend is a special culinary and garden experience with Chef Justin. Explore the garden to gather veggies and herbs where you will be seated for an alfresco lunch paired with award-winning Knights Bridge wines.

To ensure a seamless and indulgent visit, complimentary concierge services are included to assist with securing additional tastings, tours, and dining reservations throughout wine country.

Guests of the estate are invited to rejuvenate with a coffee while enjoying the sunrises over Mt. St. Helena or a glass of wine to discuss the adventures of the day. We welcome you to deepen your connection to nature while exploring a vineyard that is breathtaking and truly unforgettable.

Airfare and ground transportation are not included. Visit to be scheduled for mutually agreeable dates. Blackout dates include major holidays. Alcoholic beverages and food other than the specified wine pairings and meals are not included. Taxes and gratuities are included. Please note any dietary restrictions or allergies when booking. Expires one year after auction.

Lot Value: \$8,200

THE DICK DENNY PADDLE RAISE

Lighting the Way for the Next Generation

Celebrating 21 Years of Transforming
Young Lives Through Art

Since 2006, the Dick Denny Paddle Raise has made an extraordinary investment in the High's education programs—opening doors, expanding horizons, and inspiring creativity in hundreds of thousands of students across our community.



YOUR PADDLE MAKES THIS POSSIBLE!

In FY25 alone,
23,100
Title I students
received:

- **Free admission** to the High
- **Free transportation**, removing the biggest barrier to access
- **Free teacher resources and classroom materials**
- A **Welcome Back pass**, inviting each child to return with their family

These aren't just visits—they are moments that can spark curiosity, confidence, and a lifelong connection to the arts.

A Legacy of Access
and Opportunity

Since the inception of
Art Access, more than

428,938

students have experienced the transformative power of the museum, many for the very first time. Research shows that more than 60% of adults who visit cultural institutions began doing so as children. With your support, we can continue to ignite that first spark.

PARTY WITH A PURPOSE

SILENT AUCTION

LOT 100

ALMA FRIA

COASTAL PINOT & SPARKLE: ALMA FRIA LIMITED RELEASE COLLECTION

- Four bottles, 2024 Richardson Ranch Pinot Noir
- Four bottles, 2023 Holtermann Vineyard Pinot Noir
- Four bottles, NV/21 Sparkling Chardonnay

A rare opportunity for Pinot Noir aficionados and collectors alike. This curated set from Alma Fria Winery brings together some of the most expressive cool-climate wines from one of California's most coveted coastal producers.

Nestled high on the remote ridge tops of the West Sonoma Coast, Alma Fria crafts elegant, terroir-driven Pinot Noir and Chardonnay that capture the dramatic influence of sea mist, fog, and coastal winds. Founded in 2012 by longtime winegrower Jan Holtermann and led by veteran winemaker Carroll Kemp—co-founder and former winemaker of the acclaimed Red Car label—the winery embraces a minimal intervention philosophy, sustainable farming, and small-production releases that consistently excite collectors and critics alike.

This lot presents a trilogy of standout bottlings:

- Four bottles, 2024 Richardson Ranch Pinot Noir
 - › A visceral expression of West Sonoma Coast terroir, offering aromatic depth and coastal freshness that speaks directly to the mist-laden hillsides where these grapes thrive.
- Four bottles, 2023 Holtermann Vineyard Pinot Noir
 - › From the estate's signature vineyard, this wine showcases refined structure, vibrant fruit, and layered spice—a testament to Alma Fria's transparent, site-focused style.
- Four bottles, NV/21 Sparkling Chardonnay
 - › Crafted with the same attention to balance and purity, this crystalline, textural sparkler offers saline brightness and fine bubbles—perfect for celebration or pairing with cuisine.

These wines are not only delicious but are produced in limited quantities, often reserved for Alma Fria's mailing list and most loyal collectors.

Lot Value: \$1,000



LOT 101

ANNULUS CELLARS LUKE EVNIN AND DEANN WRIGHT

OLIVE IT UP IN NAPA

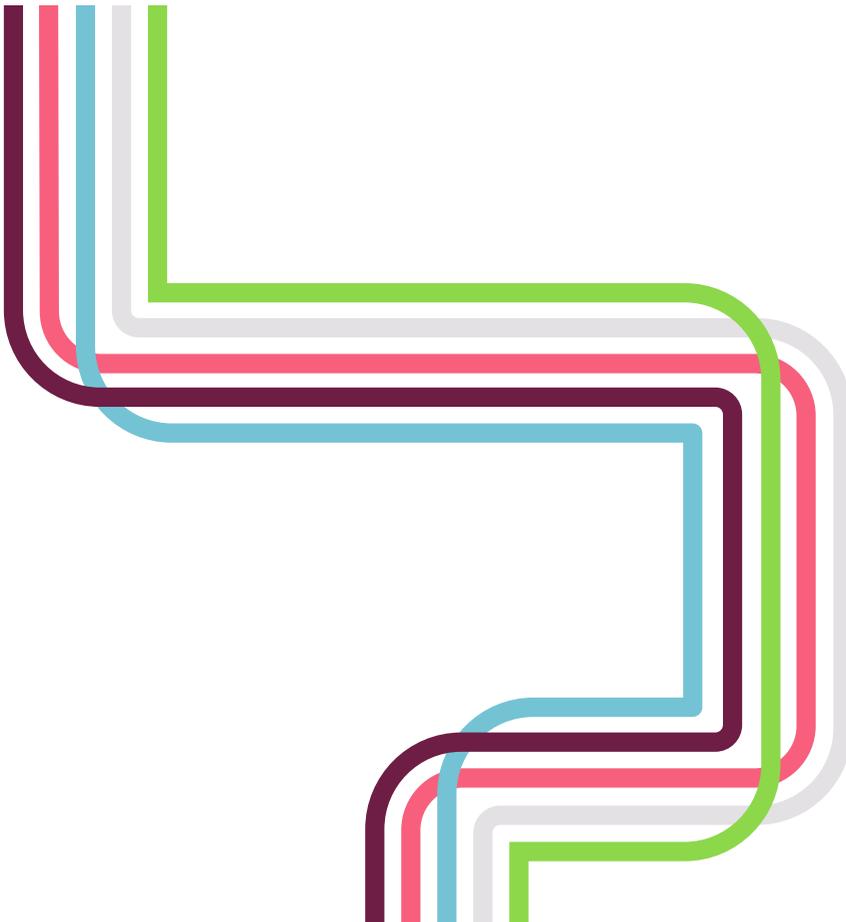
- Lunch and tasting for 8 guests out in the Olive Grove - Annulus Cellars at Wheeler Farms
- Hosted by Owners Luke Evin and Deann Wright

Indulge in an unforgettable Napa Valley escape with a private lunch and tasting for 8 guests set amidst the olive grove at Annulus Cellars at Wheeler Farms in St. Helena. This experience celebrates the art of family-driven winemaking and the beauty of Napa's terroir.

Founded by Luke Evin and Deann Wright, Annulus Cellars crafts expressive, terroir-driven wines that reflect the heritage sites of Napa's most esteemed vineyards, with thoughtful blends guided by winemaker Nigel Kinsman and consulting oenologist Michel Rolland.

Your group will enjoy a seasonal, farm-to-table lunch paired with a curated selection of Annulus wines, creating the perfect blend of culinary and viticultural excellence. This intimate gathering in the olive grove offers a rare opportunity to experience Napa hospitality in one of its most picturesque settings, ideal for wine lovers and collectors alike.

Lot 101 \$2,750



LOT 102

SANDRA AND DAN BALDWIN

OREGON IN GRAND FORMAT: BERGSTRÖM'S 2010 ICONS

Sandra and Dan Baldwin are longtime champions of the High Museum of Art and dedicated supporters of the High Museum Atlanta Wine Auction. Sandra served as Co-Chair of the Wine Auction in 2018, and Dan currently serves as Board Chair of the High Museum. Together, they have made innumerable contributions to the High, and we are deeply grateful.

Bergström Wines is widely regarded as one of Oregon's premier producers of age-worthy Pinot Noir and a benchmark estate in the Willamette Valley. With a steadfast commitment to biodynamic farming and expressive, site-driven wines, the winery has built an international reputation for elegance, structure, and longevity.

This extraordinary offering showcases two of Bergström's most celebrated bottlings from the highly acclaimed 2010 vintage — a standout year in the Willamette Valley known for balance, vibrancy, and remarkable aging potential.

- 1 bottle – 2010 Sigrid (6L)
- 1 bottle – 2010 Shea Vineyard Yamhill-Carlton District AVA (6L)

An exceptional opportunity for the serious collector, this double lot features two monumental 6-liter bottles from the storied 2010 vintage. The 2010 Sigrid, the estate's flagship cuvée, is revered for its layered complexity, refined power, and notes of dark cherry, spice, and forest floor supported by vibrant acidity and fine tannins. The 2010 Shea Vineyard bottling beautifully expresses its volcanic soils and cool-climate intensity, offering lifted red fruit, savory nuance, and a long, silky finish.

Large formats of this scale — particularly from a vintage as celebrated as 2010 — are exceedingly rare. Together, these two iconic wines promise both continued evolution in the cellar and an unforgettable shared experience at the table.

Lot Value: \$3,500+



LOT 103

SANDRA AND DAN BALDWIN

CRAFTED TO AGE: AU BON CLIMAT'S ISABELLE (2013 & 2015)

Sandra and Dan Baldwin are longtime champions of the High Museum of Art and dedicated supporters of the High Museum Atlanta Wine Auction. Sandra served as Co-Chair of the Wine Auction in 2018, and Dan currently serves as Board Chair of the High Museum. Together, they have made innumerable contributions to the High, and we are deeply grateful.

Au Bon Climat has long been regarded as a benchmark producer of elegant, age-worthy California Pinot Noir. Founded by the late Jim Clendenen, the winery built its reputation on Burgundian-inspired balance, restraint, and an unwavering commitment to craftsmanship. "Isabelle," crafted from the finest barrels each vintage, stands as the estate's flagship Pinot Noir and a true expression of its house style.

This special offering highlights two highly regarded vintages of Isabelle, showcasing both the consistency and cellar-worthiness that have defined the wine for decades.

- 5 bottles – 2015 Isabelle
- 1 bottle – 2013 Isabelle

An exceptional opportunity for collectors and Pinot Noir enthusiasts alike, this six-bottle lot presents a compelling vertical glimpse of one of California's most celebrated bottlings. The 2015 vintage is widely acclaimed for its layered notes of mulberry, cherry, spice, and forest floor, balanced by structure and impressive aging potential. The 2013 vintage, from an outstanding year in California, offers ripe red fruit, floral lift, and savory complexity, underscoring Isabelle's hallmark finesse and depth.

Together, these bottles invite both continued cellaring and the possibility of a memorable comparative tasting experience.

Lot Value: \$1,000



LOT 104

SANDRA AND DAN BALDWIN

LEGACY ON THE BENCH: STAGLIN ESTATE CABERNET VERTICAL

Sandra and Dan Baldwin are longtime champions of the High Museum of Art and dedicated supporters of the High Museum Atlanta Wine Auction. Sandra served as Co-Chair of the Wine Auction in 2018, and Dan currently serves as Board Chair of the High Museum. Together, they have made innumerable contributions to the High, and we are deeply grateful.

Staglin Family Vineyard is one of Napa Valley's most respected estate producers, renowned for crafting powerful yet impeccably balanced Cabernet Sauvignon. Situated on prized Rutherford bench soils and farmed organically, the estate consistently produces wines defined by precision, depth, and exceptional aging potential.

This remarkable offering brings together two standout vintages of the Estate Cabernet Sauvignon, highlighting the consistency and pedigree that have made Staglin a benchmark for Rutherford Cabernet.

- 3 bottles – 2009 Estate Cabernet Sauvignon
- 3 bottles – 2010 Estate Cabernet Sauvignon

An exceptional opportunity for collectors, this six-bottle lot showcases two highly acclaimed vintages. The 2009 vintage is celebrated for its rich bouquet of black cherry, black currant, forest floor, and baking spice, supported by a poised structure built for long-term cellaring. The 2010 vintage is equally distinguished, noted for its concentrated red and black fruit, plush texture, and noble tannins — offering both immediate appeal and impressive development potential.

Together, these wines present a rare chance to experience two exemplary expressions of Rutherford Cabernet Sauvignon from an estate synonymous with elegance, consistency, and class.

Lot Value: \$1,500



LOT 105

SANDRA AND DAN BALDWIN

LEGENDARY NAPA DOUBLE MAGNUM

- 3L Bottle of 2001 Joseph Phelps “Insignia” Napa Valley

Sandra and Dan Baldwin are longtime champions of the High Museum of Art and dedicated supporters of the High Museum Atlanta Wine Auction. Sandra served as Co-Chair of the Wine Auction in 2018, and Dan currently serves as Board Chair of the High Museum. Together, they have made innumerable contributions to the High, and we are deeply grateful.

One of Napa Valley’s most iconic Bordeaux-style blends, Insignia has set the benchmark for prestige California Cabernet blends since its inaugural vintage in 1974. The celebrated 2001 vintage is widely regarded as one of the winery’s finest, combining power, elegance, and exceptional aging potential.

Critics have consistently praised the wine’s depth and structure. Robert Parker’s Wine Advocate awarded the 2001 Insignia 98+ points, highlighting its dense color and complex aromas of blackberry, cassis, incense, and spring flowers, along with its remarkable concentration and long finish. Wine Enthusiast scored the wine 96 points, calling it a triumph of balance, with ripe black currant and cherry flavors framed by polished tannins. Reviews from Vinous (95 points) further note its layered notes of currant, graphite, and dark chocolate and its beautifully integrated structure.

Presented here in an impressive 3-liter double magnum, a format prized for both celebratory occasions and graceful aging, this outstanding Napa Valley classic offers collectors a rare opportunity to experience a legendary vintage at scale.

Lot Value: \$1,200



LOT 106

BOOKER

YOUR NEXT CHAPTER: THE BOOK(ER) CLUB

The name Booker comes from the two orphan brothers, Claude and Dick Booker, who had purchased the land in the late 1920's. By the turn of the century the Booker brothers had acquired over 1,200 acres on Paso's Westside. The Booker brothers were Paso's favorite sons, dedicating their lives to being great farmers and humanitarians. Aside from lending their farming knowledge and manual labor to neighbors and those in need, they were the area's biggest philanthropists, leaving 100% of their estate to charity when they passed, Dick in 1990 and Claude in 2000.

Eric and Lisa Jensen purchased 100 acres of the property in 2001 with the intent of growing the best fruit for some of the best wineries in the area (Linne Calodo and Saxum). After making wine with Justin Smith (of Saxum) for five years and Stephan Asseo (of L'Aventure Wines) for two years the Jensens decided it was time to create their own expression with Booker Vineyard. The 2005 Vintage was Booker Vineyard's first release with the wines being made by owner Eric Jensen.

We invite one couple to join our Booker Wine Club and receive two complimentary shipments. The membership will expire one year after activation.

Exclusive Member Benefits:

- Two guaranteed six-bottle shipments from our latest releases
- Member tasting for two at the Booker tasting room
- Membership pricing on elevated tasting experiences and private events
- Entrance for two to the annual club member party
- Priority access to events at the Booker estate and in your area
- Concierge services upon request
- Access to co-host a private at-home tasting, expertly curated by our Wine Club team

Please contact our wine club team at info@bookerwines.com or call 805-503-5380 to activate your membership. Mutually agreeable dates, transportation and accommodations are not provided.

Lot Value: \$2,000



LOT 107

TODD CAMPBELL

ANTICA TERRA “BOTANICA” VERTICAL COLLECTION

A rare opportunity to explore the evolution of one of Oregon’s most compelling single-vineyard Pinot Noirs.

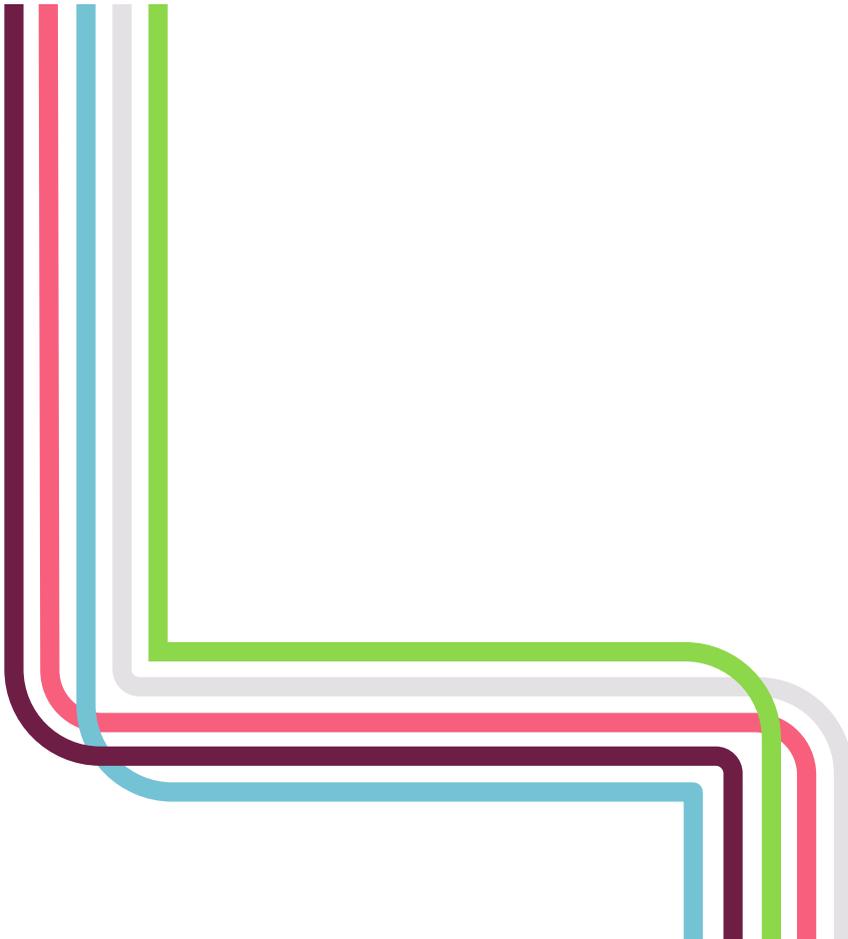
This curated collection includes:

- 3 bottles – 2012 Antica Terra Pinot Noir Botanica
- 2 bottles – 2013 Antica Terra Pinot Noir Botanica
- 2 bottles – 2014 Antica Terra Pinot Noir Botanica

Seven bottles total, showcasing three exceptional vintages and offering the winning bidder the chance to compare structure, nuance, and aging potential across years.

Perfect for a collector or for hosting an unforgettable tasting experience.

Lot Value: \$1,115



LOT 108

TODD CAMPBELL

ANTICA TERRA ESTATE PINOT NOIR COLLECTOR'S ASSORTMENT

An elegant mixed-vineyard selection highlighting the depth and range of Antica Terra's estate Pinot Noirs.

This 8-bottle collection includes:

- 3 bottles – 2013 Antica Terra Pinot Noir Ceras
- 2 bottles – 2014 Antica Terra Pinot Noir Ceras
- 1 bottle – 2014 Antica Terra Pinot Noir Obelin
- 2 bottles – 2013 Antica Terra Pinot Noir Obelin

A beautifully balanced lineup representing two distinctive vineyard expressions and multiple vintages — ideal for the Pinot enthusiast who appreciates site-driven wines.

Lot Value: \$1,075



LOT 109

HOSSFELD VINEYARDS

NOSH...CHAT...TASTE WINE AT HOSSFELD VINEYARDS

- Wine tasting for up to 10 people with Lucia Hossfeld
- Fatted Calf sandwiches for all guests
- Access to Hossfeld Vineyards and its views

Come out to Hossfeld Vineyards! Bring an inquisitive mind as you sit down and nosh with Lucia Hossfeld, a real badass woman in wine and owner of Hossfeld Vineyards. Enjoy a Fatted Calf sandwich while tasting the Hossfeld portfolio and immersing yourself in the beautiful views.

About Hossfeld Vineyards:

Hossfeld Vineyards is a hidden gem in the Eastern Hills of Napa Valley. Located at the base of Soda Canyon nestled between the Stag's Leap and Atlas Peak AVAs, the soil is completely volcanic. 1,000 feet in elevation with multiple exposures and slopes, the grapes that grow in the unique blocks produce wines of intensity, richness and seductive complexity. Dynamite was used to create this steeply terraced vineyard in 1981. About Fatted Calf: this is a staple in Napa. Located in the Oxbow it is a high-end butcher-plus, with grass-fed beef, house-cured meats, sandwiches & gourmet items to go.

Sandwiches and wine tasting for up to 10 people. Menu will be provided ahead of time. Dietary restrictions can be accommodated.

Lot Value: \$1,100



LOT 110

KAREN & JEB HUGHES

A POMEROL LEGEND – 1997 CHÂTEAU PÉTRUS

- Two Bottles of 1997 Château Pétrus

Karen Hughes has been a dedicated member of the High Museum of Art's Board and a steadfast supporter of the High Museum Atlanta Wine Auction for many years. She generously served as Co-Chair of the 2009 Wine Auction, helping to advance its impact and success. Alongside Jeb, Karen continues to show remarkable commitment to the Museum's mission. We are sincerely grateful for their ongoing generosity and for this special auction lot contribution.

Few wines inspire collectors and connoisseurs quite like Château Pétrus. Produced in the tiny appellation of Pomerol, this legendary estate crafts one of the world's most coveted Merlot-based wines, revered for its richness, texture, and extraordinary pedigree.

This exceptional lot offers two bottles of the 1997 vintage, a beautifully mature expression of Pétrus that showcases the estate's signature depth and elegance. Expect luxurious layers of plum, black cherry, mocha, and truffle carried by silky tannins and a long, refined finish.

Critics have long praised the vintage. Wine Spectator awarded the wine 92 points, noting its "lovely plum and raspberry aromas...full-bodied with silky tannins and a fresh finish," while The Wine Advocate rated it 91 points, highlighting its dense color, dark fruit character, and impressive concentration.

Now entering a gorgeous stage of maturity, these bottles offer a rare opportunity to experience one of Bordeaux's most iconic wines.

Lot Value: \$4,317



LOT 111

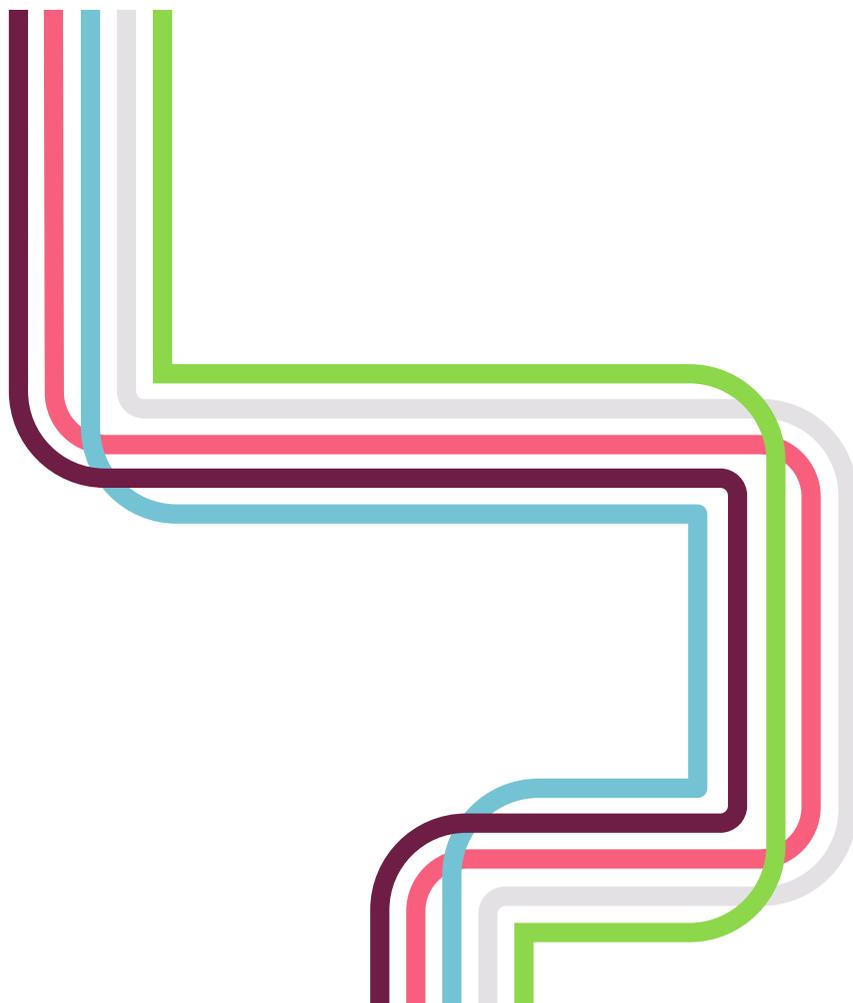
LANG & REED WINE COMPANY

CABERNET & CONVERSATION AT LANG & REED

- Private tasting for up to 6 guests at Lang & Reed
- Includes one magnum of Two-Fourteen Cabernet Franc, Lang & Reed's flagship Napa Valley wine

Gather up to 6 guests for an intimate, owner-led tasting at Lang & Reed in downtown St. Helena. Hosted personally by proprietor Tracey Skupny at the historic Spring House salon, this experience offers a guided exploration of the winery's distinctive approach, with a focused selection showcasing their celebrated Cabernet Franc and Chenin Blanc. After nearly 40 years in the wine industry, the Skupny family has come to view the making of wine at Lang & Reed Napa Valley as the intersection of art and science with the end results aimed high at bringing pleasure. They have found vineyards in Napa Valley, Alexander Valley, and Lake County that help express the varietal typicity sought after for their Cabernet Franc. The lot also includes a magnum of the limited-production Two-Fourteen Cabernet Franc, the winery's flagship Napa Valley bottling, prized for its structure, depth, and aging potential. Advance booking is required and subject to availability.

Lot Value: \$1,000



LOT 112

LOUISE & E.T. LAIRD

PINOT PERFECTION

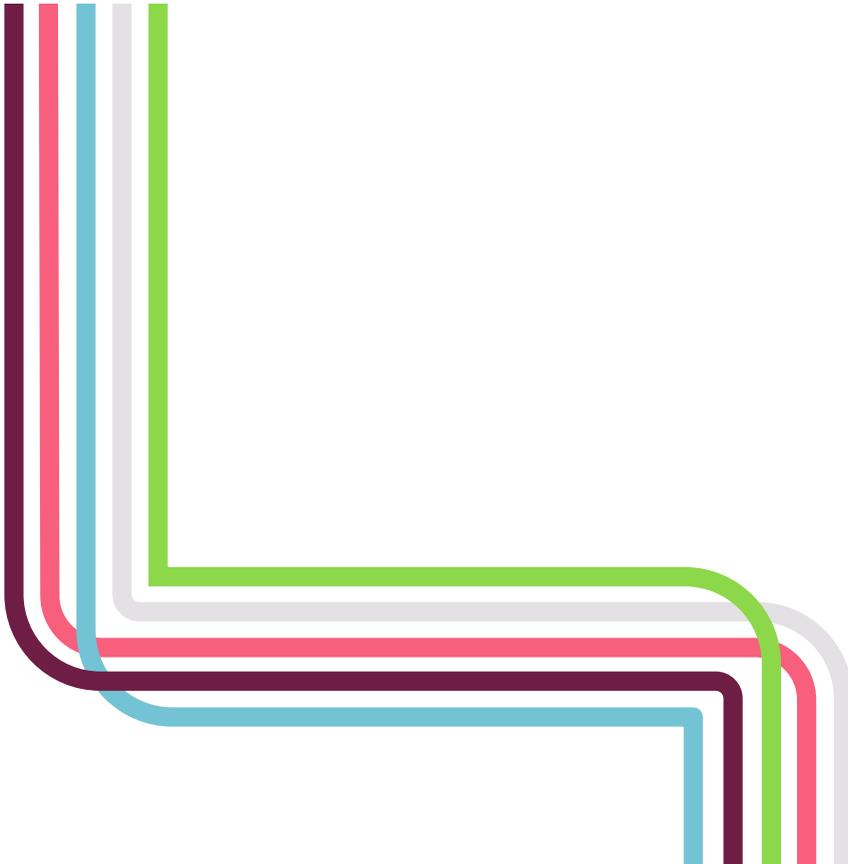
Louise and E.T. Laird are multi-year Wine Auction supporters and long-time High Museum of Art donors. Their leadership and generosity have helped shape the event's success over the years, including Louise's service as Co-Chair in 2014. Together, they have graciously hosted Winemaker Dinners and supported the Auction in countless meaningful ways, including through the exceptional lots they contribute each year.

Thank you, Louise and E.T.!

Twelve Bottles Total, All 2019 Vintages:

- Two Bottles – CIRQ, Russian River Valley Pinot Noir
- Two Bottles – Occidental, Catherine's Cuvée Pinot Noir
- Two Bottles – Peter Michael, Le Caprice Pinot Noir
- Two Bottles – Aubert, UV Vineyard Pinot Noir
- Two Bottles – Promise Winery, The Love Pinot Noir
- Two Bottles – Hirsch Vineyards, Reserve Pinot Noir

Lot Value: \$1,800



LOT 113

LOUISE & E.T. LAIRD

FIVE LITERS OF LEGACY: 1990 ZD ESTATE

Louise and E.T. Laird are multi-year Wine Auction supporters and long-time High Museum of Art donors. Their leadership and generosity have helped shape the event's success over the years, including Louise's service as Co-Chair in 2014. Together, they have graciously hosted Winemaker Dinners and supported the Auction in countless meaningful ways, including through the exceptional lots they contribute each year.

Thank you, Louise and E.T.!

- 1990 ZD Estate bottled Cabernet Sauvignon 5 Liter in original wooden box

Lot Value: \$2,000



LOT 114

KELLY AND BRENT LAYTON ATLANTA MOTORSPORTS PARK

RACE, RIDE, & REDEFINE

- Exclusive all-access experience at Atlanta Motorsports Park with Primal Racing
- Private guided tour of the track and facilities with behind-the-scenes insight into AMP's racing culture
- Hot laps on the road course for a high-speed, professional-level driving experience
- Hosted lunch for your group following track time
- Private wine tasting in the exclusive Owner's Garage, a rarely accessible VIP setting
- A full day blending high-performance racing with elevated hospitality

Start your engines for an unforgettable, all-access day at Atlanta Motorsports Park (AMP)—where high-performance racing meets elevated hospitality. This exclusive experience with Primal Racing offers behind-the-scenes access, heart-pounding speed, and a refined wine finale, all set against the backdrop of one of the Southeast's most celebrated road courses.

Your day begins with a private guided tour of Atlanta Motorsports Park, offering rare insight into the track, facilities, and racing culture that make AMP legendary. Then, strap in for hot laps on the track, experiencing the thrill of professional-level driving and precision at speed as AMP comes alive beneath you.

After the adrenaline rush, enjoy a hosted lunch with your group, where stories from the track give way to relaxation and connection. The day concludes in truly VIP fashion with a private wine tasting inside the Owner's Garage, an intimate and unforgettable setting rarely accessible to the public where horsepower meets hospitality in the most stylish way possible.

Schedule:

9:00–10:00 AM: Private AMP Tour

10:00–11:30 AM: Hot Laps on Track

12:00–1:00 PM: Hosted Lunch

1:00–2:00 PM: Private Wine Tasting in the Owner's Garage

Lot Value: \$6,000



LOT 116

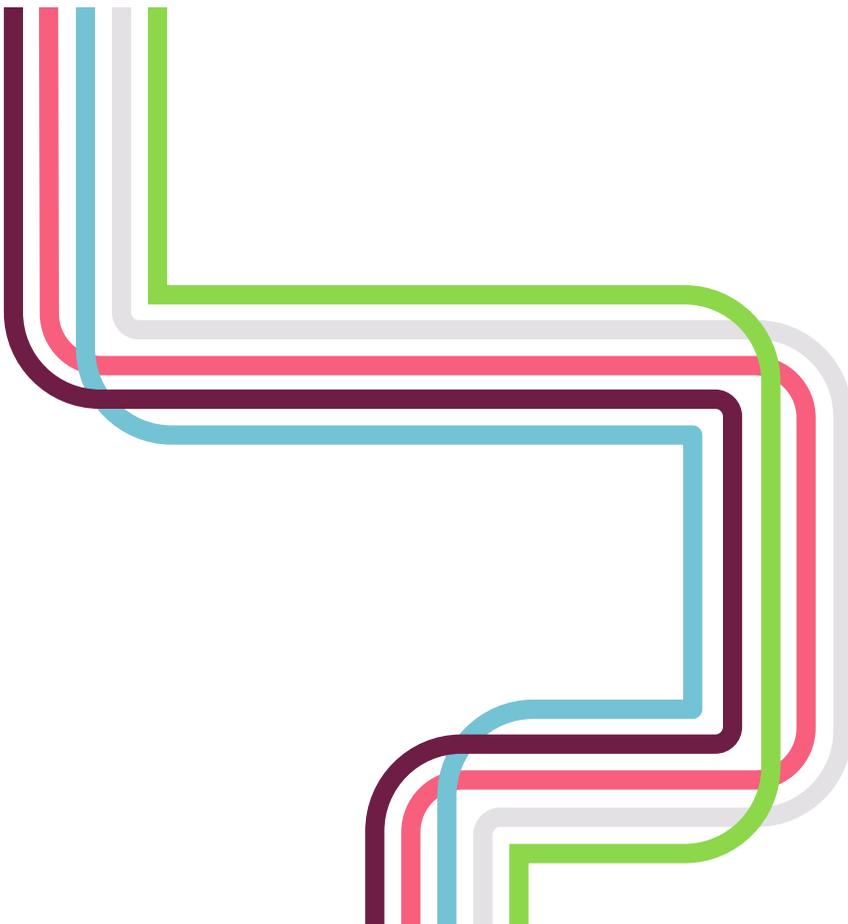
NOBU HOTEL ATLANTA

NOBU NIGHTS: BUCKHEAD STAY AND SHOP

- Two-night stay in a Sake Suite
- Breakfast for 2
- Valet parking
- \$250 Simon shopping gift card

Enjoy a sophisticated Atlanta getaway with a two-night stay in the Sake Suite at Nobu Hotel Atlanta, where refined Japanese-inspired design meets luxury comfort and skyline views from your spacious suite featuring a private dining area and lounge. Each morning includes breakfast for 2, allowing you to start your day with Nobu's carefully prepared morning fare—famously part of the hotel's suite experience and reflecting the brand's elevated hospitality. During your stay, valet parking is included for convenience in vibrant Buckhead, and you'll also receive a \$250 Simon shopping gift card to enjoy dining, shopping, or experiences nearby.

Lot Value: \$2,150



LOT 117

PORSCHE

ULTIMATE PORSCHE DRIVING ADVENTURE GIFT CERTIFICATE

- One Porsche Experience Gift Certificate, can be applied toward any Porsche driving experience

Unleash the thrill of precision performance with a gift certificate to the Porsche Experience Centers. Whether you've always dreamed of mastering the track in a 911 or refining your skills alongside professional instructors, this certificate can be applied toward any Porsche driving experience.

This Porsche Experience Gift Certificate can be applied toward any Porsche driving experience. The voucher never expires and may be redeemed online or in person. Valid at all Porsche Experience venues. Available experiences can be viewed at [PorscheDriving.com](https://www.porschedriving.com)

Lot Value: \$1,000



LOT 118

LOUISE SAMS & JEROME GRILHOT

THE CAYMUS COLLECTOR'S QUARTET (1998-2001)

Louise Sams and Jerome Grilhot are long-time supporters of the Wine Auction and dedicated champions of the High Museum of Art. Louise's leadership as a former Wine Auction Co-Chair and past Board Chair reflects the deep commitment she has shown to both the Auction and the Museum over many years.

As true wine lovers, Louise and Jerome bring genuine enthusiasm to the event, and we are deeply grateful for their continued support.

- 1.5L 1998 Caymus Vineyards Cabernet Sauvignon Special Selection
- 1.5L 1999 Caymus Vineyards Cabernet Sauvignon Special Selection
- 1.5L 2000 Caymus Vineyards Cabernet Sauvignon Special Selection
- 1.5L 2001 Caymus Vineyards Cabernet Sauvignon Special Selection

An exceptional offering for the serious collector, this lot includes four magnums, one each from the 1998, 1999, 2000, and 2001 vintages of Caymus Vineyards Cabernet Sauvignon Special Selection.

Produced only in outstanding vintages, Special Selection is Caymus' flagship wine, known for its richness, structure, and impressive aging potential. This four-year vertical showcases the character of each harvest in a striking large format.

All bottles have been carefully cellared since acquisition and remain in good condition, ready for continued aging or a remarkable shared experience at the table.

Lot Value: \$2,914



LOT 119

LOUISE SAMS & JEROME GRILHOT

SIX BOTTLES OF SERENDIPITY

- Six bottles (750 ml) of 2014 Beaux Frères Pinot Noir Cuvée 59 Beaux Frères Vineyard

Louise Sams and Jerome Grilhot are long-time supporters of the Wine Auction and dedicated champions of the High Museum of Art. Louise's leadership as a former Wine Auction Co-Chair and past Board Chair reflects the deep commitment she has shown to both the Auction and the Museum over many years.

As true wine lovers, Louise and Jerome bring genuine enthusiasm to the event, and we are deeply grateful for their continued support.

In 1987 Michael Etzel and brother-in-law, Robert Parker — yes that Robert Parker, purchased a run-down pig farm on Ribbon Ridge and established The Beaux Frères Vineyard. Since the first vintage in 1990, the philosophy remains the same — to produce world class Pinot Noir that represents the essence of the vineyard. In 1990, Michael harvested his first crop and sold the grapes, except enough to make one barrel, to winemakers Ken Wright and Dick Ponzi. In 1991 with the addition of a third partner Robert Roy, a renovation of one of the barns led to the creation of Beaux Frères Winery. This is a first and only bottling from the oldest Pinot Noir blocks (over 24 years old) of the original Beaux Frères Vineyard. This wine was born of a remarkable coincidence. While working on the blends for the 2014 wines and feeling somewhat overwhelmed with the overall amazing quality; Mike was taking a break and reading through some tasting notes from Burgundy vintages long past. He stumbled across an entry for the 1959 Burgundy vintage that read like an excerpt from the 2014 Oregon growing season summary. Such was the similarity that it spurred Mike and Grant to select several barrels from their oldest blocks of own-rooted Pommard and Wadenswil plantings in the original Beaux Frères Vineyard to create a very special wine. They produced 475 cases of this unique (never to be repeated) bottling. Robert Parker doesn't rate Beaux Frères, but Harvey Steiman, Wine Spectator, and Josh Reynolds, Vinous, did and awarded 94 and 95 points respectively. Don't miss this unique opportunity!

Lot Value: \$750



LOT 120

LOUISE SAMS & JEROME GRILHOT

THE BURGUNDY DOUBLE FEATURE

Louise Sams and Jerome Grilhot are long-time supporters of the Wine Auction and dedicated champions of the High Museum of Art. Louise's leadership as a former Wine Auction Co-Chair and past Board Chair reflects the deep commitment she has shown to both the Auction and the Museum over many years.

- 1 Magnum of 2022 Hospices de Beaune Savigny Les Vergelesses
- 1 Magnum of 2022 Hospices de Beaune Volnay Santenots

A wonderful expression of two celebrated villages in the Côte de Beaune, this lot brings together Savigny Les Vergelesses and Volnay Santenots from beautifully situated vineyard sites. Each wine reflects the distinct character of its terroir while showcasing the elegance and balance that define great red Burgundy.

Savigny Les Vergelesses occupies a privileged position where the slope turns east, sheltering the vineyard from the cooling air that moves up the valley toward the village of Bouilland. The wine is known for its deep, brooding color and generous notes of ripe black fruit. Volnay Santenots comes from one of the most prized areas of the Volnay slope, where soils of limestone and rich marls create wines of remarkable harmony and finesse.

Both bottles have been carefully cellared since acquisition and remain in excellent condition, offering a beautiful opportunity to experience two classic Burgundy terroirs side by side.

Lot Value: \$700



LOT 121

STONE EDGE FARM ESTATE VINEYARDS & WINERY

ON (SILVER) CLOUD NINE: ESTATE EXPERIENCE & 3L MAGNUM

- Private Estate Tasting & Tour for 4 guests at Silver Cloud, hosted by Stone Edge Farm Estate Vineyards
- 2019 Stone Edge Farm Cabernet Sauvignon, 3L Magnum

Private Estate Tasting for 4 at Silver Cloud

You and 3 guests will join us atop the Moon Mountain District at our estate vineyard, Silver Cloud for a private tasting and tour. Set like a jewel on the upper slopes of Moon Mountain, our Silver Cloud estate is home to sustainably farmed orchards, olive groves and vineyards. Explore the inner workings of this unique property to discover the essence of mountain terroir and responsible stewardship. Redeemable on an agreed upon date between auction winner and Stone Edge Farm Estate Vineyards.

2019 Stone Edge Farm Cabernet Sauvignon

Moon Mountain District, 3L Magnum

Deep purple color. Captivating aromas of black cherry, black berry, black plum, geranium and mocha welcome you in the glass. Delicious, satisfying entry on the palate, this lively expression of the Moon Mountain District has an amazing structure with beautiful fruit, great freshness and silky but generous tannins. Absolutely divine now; it will only benefit from a few more years of bottle age.

Drink Window: 2027 to 2049

Blend: 85% Cabernet Sauvignon, 13% Cabernet Franc, 2% Malbec

Lot Value: \$1,280



LOT 122

IN KYOUNG CHUN

NIGHTLY BLOOM, 2023

WATERCOLOR ON PAPER
13.5 X 11.5 X 1.25 INCHES
FRAMED

Born in Seoul, South Korea, In Kyoung Chun is a painter living in Atlanta, Georgia. Chun's solo exhibitions have included The New Gallery in Tennessee, Whitespace of Atlanta, Sumter County Gallery in South Carolina; HiLo Press of Atlanta, Blue Heron Nature Preserve of Atlanta, Poem88 of Atlanta and Ernest G. Welch Gallery at Georgia State University.

Her work has been included to its permanent collection of High Museum of Art, the City of Atlanta Mayors Office of Cultural Affairs, Fulton County Public Library of Atlanta, Ernest Welch School of Art & Design of Georgia State University and numerous private collections including the late master Larry Walker's. Chun's sculpture *Blue Gate* was showcased at Emory University of Atlanta and Industrial City Plaza of Brooklyn, New York in 2023. Recently, *Blue Gate* became a part of its permanent collection of the Goat Farm Arts Center in Atlanta.

Chun was a finalist of the Atlanta Artadia Award 2025 and a finalist of the Edge Award 2023 at Swan Coach House of Atlanta. Chun participated in the exhibition "Celestial Bodies" at Stoveworks in Tennessee in 2025. This year, she had a two-person show at Swan Coach House gallery in Atlanta and plans to have solo shows at the Halsey Institute of Contemporary Art in Charleston and Institute 193 in Lexington, Kentucky.

www.inkyoungchoichun.com

Instagram: [@inkyoungc](https://www.instagram.com/inkyoungc)

Lot Value: \$700



LOT 123

SEAN CRIM

PIECES OF RENEWAL, 2025

GEORGIA RED CLAY, FLASHE,
ACRYLIC AND OIL ON CANVAS
28.25 X 27.75 X 2 INCHES
FRAMED

Sean Crim is a Los Angeles based artist who works in painting and light. His works utilize ink, flashe, acrylic and oil paint on canvas along with neon and LED lights. His work further pushes into surrealist automatism to capture inner states by suppressing all conscious control over the process of creation and letting the unconscious guide a more painterly, gestural process and conversation within his work. His work derives from looking through the façade of what appears to be to what is, exploring the journey of getting out of self by moving through self.

Sean Crim works across painting and light to explore emotional states within the intersection of art and science through personal memory and neuroscience-informed abstraction. Created with Georgia red clay sourced from his Atlanta studio and childhood home in Georgia, *Pieces of Renewal* traces a journey from his first experience of renewal to his evolving understanding of it today. Deconstructed from a larger composition informed by brainwave data, the work balances warmth and shadow to reflect renewal as an ongoing process of awareness, acceptance, and action.

This work is part of a larger series that will be shown in Atlanta at Construct Gallery opening April 16th.

www.seancrim.com

Instagram: [@seancrimart](https://www.instagram.com/seancrimart)

Lot Value: \$3,500



LOT 124

HANNAH EHRLICH

I REPLACED THE FLOWERS THAT BLEW AWAY, 2026

MIXED MEDIA
24 X 12 X 8 INCHES
UNFRAMED

This work draws from the feelings of refreshing flowers at a loved one's grave. The surface is coated in paint in an attempt to "preserve" the memories of what has passed.

Hannah Ehrlich (b. 1994) is a weaver, painter, sculptor, and installation artist from Atlanta, GA and is currently living and working out of Atlanta, GA. Her work studies unprocessed experiences, fractured memories, coping mechanisms, and the intricacies of human emotional survival through blending and distorting multiple textile practices on upcycled material. She often utilizes paint, dye, and bleach on manipulated fabric to alter the material from its original, recognizable state, generating a desire to touch and understand the fibers' change in nature.

She received her BFA in Textile and Fiber Arts from Lamar Dodd School of Art at the University of Georgia in 2017. Hannah has exhibited most notably at Sotheby's Institute of Art in New York, NY, M. David & Co, in New York, NY, Museum of Contemporary Art Georgia, Marietta Cobb Museum of Art, Swan Coach House Gallery in Atlanta, GA, and Athica Athens Institute in Athens, GA, along with installations at Hartsfield-Jackson International Airport in Atlanta, GA and The Buckhead InterContinental Hotel in Atlanta, GA. During the summer of 2023, she participated in the NARS Foundation Season III International Residency program in Brooklyn, NY. Her work has been published in Art Papers, ArtsATL, Voyage ATL, and Atlanta Magazine.

www.hannahehrlich.com

Instagram: [@hannah_ehrlich_](https://www.instagram.com/hannah_ehrlich_)

Lot Value: \$1,900



LOT 125

HEATHER BIRD HARRIS

***PLANETARY MEMBRANES /
WHAT WE'RE MADE OF, 2025***

**WALNUT DYE AND WATER ON COTTON CANVAS
16 X 12 X 1.5 INCHES
UNFRAMED**

Harris's work blends abstraction with communal and non-human archives, bridging the poetic and the political. Working with living and ephemeral elements, Harris creates the conditions for her materials to behave according to their own ecological logics, exploring ideas of control, reciprocity, and affordances of matter that defy and undermine imperial logic.

Heather Bird Harris is an artist, education leader, and independent curator. Her interdisciplinary practice bridges critical ecology and reparative history, drawing from communal and more-than-human archives. Through painting, social practice, film, and, more broadly, curation, writing, and teaching, her work brings together alternative ways of knowing that make emergence, cooperation, and systems change more possible.

Harris holds a B.A. in Art History from Skidmore College and M.A. in Education Leadership from Columbia University. She has served as the principal of a turnaround school in New Orleans and as a learning consultant for school leaders nationwide, focusing on anti-racist history curriculum. Recent exhibitions include NADA Curates, New Mexico State University Museum, Tiger Strikes Asteroid (Greenville, SC), Louisiana State University (Baton Rouge, LA), Stoveworks (Chattanooga, TN), SITE (Atlanta, GA), and apexart's *Plastic, the New Coal* at the Descendants Project (Vacherie, LA). Recent projects include *Resonancia Naturale* with musicians and ecologists at Arizona State University and *Hope Springs Eternal* in collaboration with activist group RISE St. James. Harris's practice has been featured in *Burnaway*, *ART PAPERS*, *Garden & Gun*, *ArtsATL*, and on *NPR* and her writing has appeared in *Brink Literary Journal*, *ART PAPERS*, *ArtsATL*, *Burnaway*, and *Scalawag*. She is the recipient of fellowships at the Cary Institute of Ecosystem Studies (Hudson Valley, NY), The Hambidge Center (Rabun Gap, GA), and the Art & Social Justice Fellowship at Emory University (Atlanta, GA). Harris is an MFA candidate at Georgia State University in Atlanta, where she lives with her partner and their two children.

www.heatherbirdharris.com

Instagram: [@heatherbirdharris](https://www.instagram.com/heatherbirdharris)

Lot Value: \$1,100



LOT 126

MARÍA KOROL

RAPIÑA (RAPINE), 2024

OIL ON LINEN
18 X 24 INCHES
UNFRAMED

María Korol's artistic practice is rooted in drawing and painting. She is interested in storytelling, literature in conversation with history, memory, and transformation. Born in Buenos Aires, Argentina in 1980, in the middle of a military dictatorship, she was exiled to Brazil for five years and later returned to grow up in her home country. She moved to the United States in 2004.

Korol has exhibited nationally and internationally at venues including March Gallery and The Painting Center in New York City, Institute 193 in Lexington, KY, Marcia Wood Gallery in Atlanta, Cluster Contemporary in Rome, Italy, and the Akademie der Künste in Berlin, among others. Her artwork is held in numerous collections. She is a distinguished fellow of the Junge Akademie der Künste, the Hambidge Center, and the Women's Art Institute. In recent years she was a finalist for the Atlanta Artadia Award and the recipient of the Edge Award with the Forward Arts Foundation

Her work has received significant critical attention. In *The New York Times*, Jillian Steinhauer described her paintings as “wickedly surreal” in “What to See in N.Y.C. Galleries in January 2024.” Writing for *ARTFORUM*, Sean J. Patrick Carney noted, “Via anthropomorphization, Korol has injected these bestial tableaus with humanity’s patently unfunny pecking orders of class, gender, and race,” in a Critic’s Pick review.

Korol’s studio is based in Atlanta, Georgia, where she is an assistant professor of art at Morehouse College.

www.mariakorol.com

Instagram: [@mariakorol.mk](https://www.instagram.com/mariakorol.mk)

Lot Value: \$2,700



LOT 127

MARÍA KOROL

NOCTURNO CON ELEFANTA (NOCTURNE WITH SHE-ELEPHANT), 2024

OIL ON LINEN
18 X 24 INCHES
UNFRAMED

María Korol's artistic practice is rooted in drawing and painting. She is interested in storytelling, literature in conversation with history, memory, and transformation. Born in Buenos Aires, Argentina in 1980, in the middle of a military dictatorship, she was exiled to Brazil for five years and later returned to grow up in her home country. She moved to the United States in 2004.

Korol has exhibited nationally and internationally at venues including March Gallery and The Painting Center in New York City, Institute 193 in Lexington, KY, Marcia Wood Gallery in Atlanta, Cluster Contemporary in Rome, Italy, and the Akademie der Künste in Berlin, among others. Her artwork is held in numerous collections. She is a distinguished fellow of the Junge Akademie der Künste, the Hambidge Center, and the Women's Art Institute. In recent years she was a finalist for the Atlanta Artadia Award and the recipient of the Edge Award with the Forward Arts Foundation.

Her work has received significant critical attention. In *The New York Times*, Jillian Steinhauer described her paintings as "wickedly surreal" in "What to See in N.Y.C. Galleries in January 2024." Writing for *ARTFORUM*, Sean J. Patrick Carney noted, "Via anthropomorphization, Korol has injected these bestial tableaus with humanity's patently unfunny pecking orders of class, gender, and race," in a Critic's Pick review.

Korol's studio is based in Atlanta, Georgia, where she is an assistant professor of art at Morehouse College.

www.mariakorol.com

Instagram: [@mariakorol.mk](https://www.instagram.com/mariakorol.mk)

Lot Value: \$2,700



LOT 128

MARÍA KOROL

BÍBLICO CON SEÑORA (BIBLICAL WITH MA'AM), 2024

OIL ON LINEN
18 X 24 INCHES
UNFRAMED

María Korol's artistic practice is rooted in drawing and painting. She is interested in storytelling, literature in conversation with history, memory, and transformation. Born in Buenos Aires, Argentina in 1980, in the middle of a military dictatorship, she was exiled to Brazil for five years and later returned to grow up in her home country. She moved to the United States in 2004.

Korol has exhibited nationally and internationally at venues including March Gallery and The Painting Center in New York City, Institute 193 in Lexington, KY, Marcia Wood Gallery in Atlanta, Cluster Contemporary in Rome, Italy, and the Akademie der Künste in Berlin, among others. Her artwork is held in numerous collections. She is a distinguished fellow of the Junge Akademie der Künste, the Hambidge Center, and the Women's Art Institute. In recent years she was a finalist for the Atlanta Artadia Award and the recipient of the Edge Award with the Forward Arts Foundation.

Her work has received significant critical attention. In *The New York Times*, Jillian Steinhauer described her paintings as "wickedly surreal" in "What to See in N.Y.C. Galleries in January 2024." Writing for *ARTFORUM*, Sean J. Patrick Carney noted, "Via anthropomorphization, Korol has injected these bestial tableaus with humanity's patently unfunny pecking orders of class, gender, and race," in a Critic's Pick review.

Korol's studio is based in Atlanta, Georgia, where she is an assistant professor of art at Morehouse College.

www.mariakorol.com

Instagram: [@mariakorol.mk](https://www.instagram.com/mariakorol.mk)

Lot Value: \$2,700



LOT 129

JACKSON MARKOVIC

SUN BITCH, 2026

C-PRINT IN ARTIST'S FRAME,
WITH MUSEUM RAG BOARD AND CONSERVATION GLASS
8 X 10 INCHES
FRAMED

Jackson Markovic is an artist and writer born and raised in Atlanta, GA. Markovic received his BFA from Georgia State University in 2022. Previous solo exhibitions include "Show Me Love" at Hawkins HQ (Atlanta, GA) and "Supernature" at Institute 193 (Lexington, KY). He is a contributing writer for *Burnaway*. Markovic is currently a Teaching Artist Fellow at the Atlanta Center for Photography, where he teaches and maintains his studio practice.

SUN BITCH is from a body of work in which a large format camera is used to "draw" with multiple exposures. Each dot that spells the word is an image taken of the sun, recorded on a single piece of film. Here it is presented as a unique contact print.

Jacksonmarkovic.com

Instagram: [@jacksonmarkovic](https://www.instagram.com/jacksonmarkovic)

Lot Value: \$500



LOT 130

JANINE MONROE

INTERSECTIONS, 2024

SCULPTED PAINTING - ACRYLIC, UPCYCLED
SAWDUST, AND PIGMENT
30 X 40 INCHES
UNFRAMED

Being born in Kingston, Jamaica, having parents who are classical musicians, and living in the United States for most of her life gives a unique perspective to the work of the story-teller - Janine Monroe. Janine received a Bachelor of Arts in Drawing from Georgia Southern University and then began to capture images of life through oils. Janine brings unique perspectives to her oil paintings as she explores socio-political and environmental issues.

Janine Monroe's current body of work features a new and innovative use of recycled wood combined with an acrylic polymer and pigments to create dimensional/high relief pieces. These pieces are called Sculpted Paintings. Her desire to sculpt while she painted was the impetus for this creation. The result is work that directly engages the audience as well as incorporates recycling.

www.jmonroegallery.com

Instagram: [@janine.monroe](https://www.instagram.com/janine.monroe)

Lot Value: \$4,000



LOT 131

JANINE MONROE

DARKNESS IN THE FIRST WORLD, 2024

**SCULPTED PAINTING - ACRYLIC, UPCYCLED SAWDUST, AND PIGMENT
36 X 48 INCHES PENDING
UNFRAMED**

Being born in Kingston, Jamaica, having parents who are classical musicians, and living in the United States for most of her life gives a unique perspective to the work of the story-teller - Janine Monroe. Janine received a Bachelor of Arts in Drawing from Georgia Southern University and then began to capture images of life through oils. Janine brings unique perspectives to her oil paintings as she explores socio-political and environmental issues.

Janine Monroe's current body of work features a new and innovative use of recycled wood combined with an acrylic polymer and pigments to create dimensional/high relief pieces. These pieces are called Sculpted Paintings. Her desire to sculpt while she painted was the impetus for this creation. The result is work that directly engages the audience as well as incorporates recycling.

www.jmonroegallery.com

Instagram: [@janine.monroe](https://www.instagram.com/janine.monroe)

Lot Value: \$6,500



LOT 132

JANINE MONROE

THE BURDENS WE BARE THROUGH PERSEVERANCE, 2024

SCULPTED PAINTING – ACRYLIC, UPCYCLED
SAWDUST, AND COLLAGED DUTCH-WAX CLOTH
30 X 40 INCHES
FRAMED

Being born in Kingston, Jamaica, having parents who are classical musicians, and living in the United States for most of her life gives a unique perspective to the work of the story-teller - Janine Monroe. Janine received a Bachelor of Arts in Drawing from Georgia Southern University and then began to capture images of life through oils. Janine brings unique perspectives to her oil paintings as she explores socio-political and environmental issues.

Janine Monroe's current body of work features a new and innovative use of recycled wood combined with an acrylic polymer and pigments to create dimensional/high relief pieces. These pieces are called Sculpted Paintings. Her desire to sculpt while she painted was the impetus for this creation. The result is work that directly engages the audience as well as incorporates recycling.

www.jmonroegallery.com

Instagram: [@janine.monroe](https://www.instagram.com/janine.monroe)

Lot Value: \$4,500



LOT 133

CHIP MOODY

UNTITLED (TREE AS BODY)
UNSIGNED ARTIST PROOF #1, 2026

ARCHIVAL PIGMENT PRINT
5 X 7 INCHES
FRAMED

Trees occupy space within our western society, not only as a witness to our history but as a testament to growth, autonomy, and change despite history.

Chip Moody was born and raised in Chicago, Illinois. His work is most concerned with inserting Black narratives into the photographic canon. He received his BFA from the School of the Art Institute of Chicago and his MFA from Georgia State University, where he was awarded the prestigious Welch Fellowship. He is an Arts and Culture fellow with Americans for the Arts and, most recently the Emerging Artist Fellow at the Atlanta Center for Photography (2024-2025). He lives and works between Atlanta and Chicago while teaching in the photography department at Georgia State University.

www.Chipmoodyphoto.com

Instagram: [@chip.moody](https://www.instagram.com/chip.moody)

Lot Value: \$500



LOT 134

CHIP MOODY

**UNTITLED (TREE AS BODY)
UNSIGNED ARTIST PROOF #2, 2026**

ARCHIVAL PIGMENT PRINT
5 X 7 INCHES
FRAMED

Trees occupy space within our western society, not only as a witness to our history but as a testament to growth, autonomy, and change despite history.

Chip Moody was born and raised in Chicago, Illinois. His work is most concerned with inserting Black narratives into the photographic canon. He received his BFA from the School of the Art Institute of Chicago and his MFA from Georgia State University, where he was awarded the prestigious Welch Fellowship. He is an Arts and Culture fellow with Americans for the Arts and, most recently the Emerging Artist Fellow at the Atlanta Center for Photography (2024-2025). He lives and works between Atlanta and Chicago while teaching in the photography department at Georgia State University.

www.Chipmoodyphoto.com

Instagram: [@chip.moody](https://www.instagram.com/chip.moody)

Lot Value: \$500



LOT 135

HONEY PIERRE

RECHARGE, 2025

YARN, ACRYLIC PAINT, AND OIL PASTEL ON WOOD
48 X 48 INCHES
UNFRAMED

Honey Pierre was born in Cleveland, Ohio. Her practice includes murals, fiber art, collage, and traditional painting. Honey describes her work as the embodiment of a dreamer making markers for everyone to view.

Recharge was inspired by a book I read from The Nap Ministry, which delves into how we often believe we deserve rest only after working ourselves to the bone. This mindset, rooted in generational trauma and the constant pressure to outwork everyone, convinces us that we've earned our downtime.

But the truth is, rest isn't something that should be earned; it's a divine right that we all deserve, regardless of how much or how little we've done.

This piece reflects that understanding — that rest isn't just a luxury after hard work; it's essential for our mental, emotional, and spiritual well-being. It's about intentionally giving ourselves the space to relax, to calm our nervous systems, and to recharge. We often neglect this, pushing ourselves until we burn out, but *Recharge* is a reminder that taking time to truly rest is just as important as any hustle we put in.

It's about breaking the cycle of overwork and embracing rest as part of our self-care, our healing, and our spiritual nourishment.

Instagram: [@honeypierreat](#); [@honeypierre](#)

Lot Value: \$7,000



LOT 136

ATO RIBEIRO

UNTITLED (WOODEN KENTE QUILT 43), 2022

REPURPOSED WOOD, WOOD GLUE
15"H X 12"W X 1"D, SIZE ADJUSTABLE

The interests behind my creative practice stem from an urge to bridge my West African heritage with my African American Identity. This research mines and honors a variety of shared and neglected histories in order to visually speak to a contemporary sense of cultural hybridity. By employing familiar practices— of collecting, joining and refining natural and repurposed materials— my wooden kente quilt works, mixed-media installations and prints provide educational opportunities to seek out new points of reference, while preserving layers of African cultural heritage and varying ethnic perspectives.

About the Artist:

Ato Ribeiro (b. 1989) is a multidisciplinary artist working in a variety of media including sculptural installation, drawing and printmaking. He was born in Philadelphia, PA. and spent the formative years of his life in Accra, Ghana before relocating to Atlanta, Georgia, where he is currently a member of the Studio Artist Program at Atlanta Contemporary. Ribeiro was a recent Louis Comfort Tiffany Foundation 2024 Biennial Grant Awardee, served as a 2024 Artist in Residence at the Fountainhead Residency, a 2022/2023 MOCA GA WAP Fellow, a 2022 Atlanta Artadia Awardee, and has received Fellowships at Vermont Studio Center in Johnson, VT and Skowhegan School of Painting & Sculpture in Madison, ME. His work is in the permanent collections of the Renwick Gallery of the Smithsonian Museum of American Art, Phoenix Art Museum, Detroit Institute of Art, Cranbrook Art Museum, Museum of Contemporary Art of Georgia, Mercedes-Benz USA Headquarters among others. He earned his B.A. from Morehouse College in Atlanta, Georgia, and his M.F.A. in Print Media from Cranbrook Academy of Art in Bloomfield Hills, Michigan.

www.atoribeiroart.com

Instagram: [@ilaama99](https://www.instagram.com/ilaama99)

Lot Value: \$1,800



INDEX

Alene, Anne	50	Evnin, Luke	64
Alma Fria	63	Four Seasons Resort Napa Valley	43
Annulus Cellars	64	Harris, Heather Bird	87
Aperture Cellars	35	High Museum of Art	34, 47 , 50
Baldwin, Dan	41, 65-68	Hippo Lakes Safari	36
Barnsley Resort	53	Hossfeld Vineyards	72
Blackbird Vineyards	48	Hughes, Karen	73
Booker	69	Innumero Wines	49
brick & mortar	46	Jewell Reserve Wines	58
Bricoleur Vineyards	33	Kaviari	30
Campbell, Todd	70, 71	Knights Bridge Winery	61
Chun, In Kyoung	84	Korol, María	88-90
Copia Vineyards	55	Laird, Louise and E.T.	75, 76
Cornell Vineyards	31	Lang & Reed Wine Company	74
Crim, Sean	85	Layton, Kelly and Brent	49, 77
Cuvée Wine Tours	39	Limerick Lane Cellars	60
DeGolia, Karen Francis	60	Lussier Wine Co.	37
Doty, Shaun	53	Maison Billecart-Salmon	30
Ehrlich, Hannah	86	Markovic, Jackson	91

McNeill, Michael	53	Sphaerics Wine	46
Money, Freddy	41	Stalwørth Wine	38
Monroe, Janine	92-94	Stone Edge Farm Estate Vinyard & Winery	83
Moody, Chip	95, 96	T. Berkley	40
Moone Tsai	51	Teachworth Napa Valley	40
Nobu Hotel Atlanta	78	Vérité Winery	44
Parallel Wines	54	VIK Wine	42
Patel Napa Valley	45	Vokel Cellars	39
Peay Vineyards	35	Ward, Joey	48
Persson, Tim and Sabrina	38	White Oak Restaurant	55
Pierre, Honey	97	Williams Selyem	35
Pinea Wine	52	Williamson Wines	39
Porsche	79	Wright, Deann	64
Ribeiro, Ato	98	Yurman, Sybil and David	32
Riverain Vineyards	48	Zakin Estate	57
Sams, Louise	80-82	Zakin, Jan	57
Sangiaco Family Wines	59	ZD Wines	43
Sargent	34		
Skipstone Wine	46		

THANK YOU TO
EVERYONE WHO
HAS SUPPORTED
THE 2026 AUCTION!

WE RAISE A GLASS
TO YOU.

