

SYMPHONY OF WINE  
*An Elegant Wine Dinner and Auction*

TOWER CLUB  
OXNARD, CA

JUNE 25, 2006  
3:00 PM

TO BENEFIT  
THE NEW WEST SYMPHONY'S  
CHILDREN'S MUSIC PROGRAMS

HONORING  
DAN DUCKHORN  
OF THE  
DUCKHORN WINE COMPANY



## ABOUT THE NEW WEST SYMPHONY

Led by internationally renowned music director Boris Brott, the New West Symphony presents more than 30 performances a year for more than 50,000 people in the Los Angeles area. The New West Symphony has garnered critical acclaim for its outstanding performances of familiar works, as well as introducing audiences to new repertoire.

New West performances feature some of the most talented guest artists from around the world. During the 2005-2006 season, the Symphony added performances at the Wadsworth Theatre in Brentwood in addition to its performances in Thousand Oaks and Oxnard.

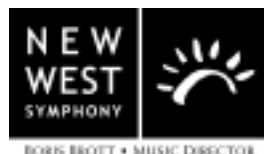
Education is core to the New West Symphony's mission. The orchestra is dedicated to the belief that music can enlighten and inspire people of all ages and cultures. Each year the Symphony's Symphonic Adventures concerts are presented to over 10,000 children, for many this is their first experience of the majesty of a live symphonic performance. The children are first introduced to the orchestra concept and its instruments in their schoolrooms, culminating in attendance at an exciting and fun performance in the concert hall.

The New West Symphony's Music Van travels throughout the region year round, providing children (and adults alike) a "hands on" experience with the techniques of playing an array of orchestral instruments. The New West Symphony's Discovery Artists program identifies young emerging talents and provides performance opportunities throughout the region, leading up to a "debut" performance with the full orchestra.

In its short eleven-year history, reviewers and audiences alike have critically acclaimed the New West Symphony. Performances regularly "sell out" as word of this outstanding ensemble spreads.

A native of Toronto and a protégé of Leonard Bernstein, Maestro Brott continues to guest conduct prestigious orchestras throughout the world and produces a summer music festival in Hamilton, Ontario, Canada. As founding Music Director of the New West Symphony, he has created an orchestra of exceptional quality in Southern California that is delighting audiences from the beaches of Ventura to the Westside of Los Angeles.

Providing our community with a world-class symphony and supporting its rich educational mission is costly and a responsibility. Ticket sales comprise about 35% of the New West's annual budget of \$2.5 million. This elegant wine auction dinner is a significant and important source of support that ensures the New West Symphony will continue to enhance the quality of life in the community and provide educational opportunities for children of all ages.



## BENEFITING THE CHILDREN'S PROGRAMS OF THE NEW WEST SYMPHONY



As we enjoy this beautiful event, the wonderful food and wine, and the camaraderie of Symphony of Wine, let's not forget the real reason for this annual event. A "swell party" it is - but with a very serious purpose.

### **The Kids Are It!**

We founded and nurtured Symphony of Wine to raise money for the special programs of the New West Symphony. State and local funding for music education is limited or nonexistent in most schools. The New West Symphony, through the support from Symphony of Wine and other gifts, is able to devote a significant portion of our operating budget specifically to outreach and education for children in our communities. The Symphony has a professional Education Director on staff year round, who develops curriculum and coordinates the Symphony's various educational programs and activities that to date have introduced over 100,000 children to the joy of symphonic music.



The New West Symphony's Music Van is kept busy year round visiting schools and events, giving children an opportunity to get "up close and personal" with a variety of symphonic instruments. Often, following a visit by the Music Van, teachers will have the students draw pictures expressing their thoughts and feelings about playing with the instruments (such as the one pictured here). These pictures are vivid evidence of how the New West Symphony is touching children's lives through our various music programs. The Music Van program depends on volunteer docents to maintain its busy schedule. If you are interested in being involved in these "life changing" experiences first hand, we invite you to get more information about being a Music Van docent by calling the Symphony office at (805) 497-5800.



## MENU

### *Hors-d'oeuvres - Tower Club*

Wild Mushroom Profiteroles

Truffle Quiche Tartlets

Brie and Raspberry Phyllo Cups

Cherry Tomatoes with Smoked Trout

Schramsberg 2000 Blanc de Blancs

Schramsberg 2003 Brut Rosé

Duckhorn Vineyards 2005 Sauvignon Blanc

### *First Course - Water Grill*

Cold Poached Halibut with Smoked Eggplant Purée  
a Preserved Lemon, Date and Kalamata Olive Crust  
and a Sherry Reduction

Justin 2005 Chardonnay

Long Vineyards 2002 Chardonnay

### *Second Course - Wine Cask Los Olivos*

Quail with Moorish Spices

Duck Confit and Wild Mushroom Baklava

Santa Barbara "Fraise De Boise" and Cape Gooseberry Jus

Au Bon Climat 2004 Pinot Noir, Le Bon Climat

Goldeneye 2003 Pinot Noir

### *Third Course - Leila's*

Six-Hour Braised Beef

In Merlot and Espresso

Shredded over Cellantani Pasta

with Cispy Shallots and Parmesan

Rudd Oakville 2003 Cabernet Sauvignon

Joseph Phelps Vineyards 2001 Insignia

### *Dessert Course - Cake Walk*

Dark chocolate cake with basil & mint cream  
with chocolate ganache icing

Martin & Weyrich 2004 Moscato Allegro

## CREDITS AND SPECIAL THANKS



### COMMITTEE

Karl Klessig, Chair

Russ Brumbach, Co-chair

Lee Weisel, Co-chair

Bill Bang

Doug Bielanski

David Breitstein

Martha Jean Geisler

Jae Kealing

Rick Myers

Steve Seegmiller

Mark Sullivan

### ADVISORY COMMITTEE

Larry Dutra

Bob Klingensmith

Doug Margerum

Piero Selvaggio

### EVENT MANAGER

Katy Roth

### SPECIAL THANKS

Santa Barbara Bank & Trust

The Staff at the Tower Club

Larry Dutra and the Staff at Vinesse

New West Symphony League

Bob Klingensmith

Judy Breitstein

Carla Oglesby/Oglesby Design

A special thanks to Bob Klingensmith, whose wine knowledge and research produced catalog item descriptions which paint a vivid picture of the wines, places, vintners and vineyards.



## DONORS AND SUPPORTERS

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George & Linda Weinstock  
Lee & Jo Ann Weisel  
Wild Horse Winery & Vineyards  
Wilson-Daniels LTD  
Ken Zignorski



## TOWER CLUB

Set atop the 22nd story of the Morgan Stanley building in Oxnard California, the Tower Club is a haven of comfort and personal luxury. With the warmth of a private lavish home, the club offers exquisite gourmet dining, impeccable service, attention and an elegant atmosphere. The view from this aerie encompasses the Topa Topa Mountains to the north and the Pacific Coast over the Oxnard plain to the south. General Manager Robert Lopez has created an ambiance to complement this spectacular setting.

Executive Chef Karl Holst's culinary experience has taken him from one end of the globe to another. He has sampled his way through Thailand, India, China, Sumatra, Tibet, Europe and over 40 other countries. Here he focuses on "California Continental" cuisine, showcasing local produce with international flavors, techniques and ingredients. Yet he still finds a way to add subtle undercurrents of international flavor. Chef Holst maintains that, "We live in a global market now. We're pulling produce from everywhere: Chile, South Africa, Baja, as well as local produce from local farmers in Ventura County. You get inspired by the ingredients that are around you. You have the best of the best." Best of all, the dining experience reflects that philosophy.

The Tower Club is located at 300 Esplanade Drive  
Suite 1270, Oxnard  
**Telephone is (805) 983-7777**

## LEILA'S

What started as a closely guarded secret among the local wine and food set has become one of L.A.'s premier eateries. Leila's Restaurant is located in Oak Park in the quiet Conejo Valley near Thousand Oaks and Westlake Village, yet people come from afar to try this **Zagat** Award-winning "Neighborhood Gem." Leila's unassuming exterior might lead you to believe it's just another local spot, but Peyman Ashfar's restaurant is something truly special.

Chef Richie DeMane's "American dishes" infuse elements of Asian and other worldly influences to create flavorful, creative dishes that are as pleasing to the eye as they are to the palate. The duck confit pancake with Asian slaw is a signature appetizer. The menu changes throughout the season and every dish on the Leila's menu is special indeed. And, if the occasional one-of creation is offered, hop on it. It's likely to be one of Richie's incredible concoctions that you may never see again.

If wine is your thing, the staff can match your dish with the perfect complement, or, you are invited to peruse the stunning wine list that's constantly updated with hard-to-find wines at very reasonable prices.

Leila's is located at 706 Lindero Canyon Road in Oak Park  
**Telephone is 818-707-6939**



## WATER GRILL

Water Grill, hailed as “the best seafood in Southern California” by the **Zagat Guide**, has consistently offered dazzling fish preparations of superior quality and freshness. The atmosphere is world class – fine wood, soft lighting and an intimate table arrangement creates a warm, inviting and friendly space to dine. It is certainly one of the best seafood restaurants on the West Coast, and probably in the country.

Executive Chef David LeFevre wants you to know that “fish can be cool.” An energetic 32-year-old protégé of Chicago’s Charlie Trotter, David is using low-temperature cooking which preserves the silky, voluptuous texture of the fish, with a rich pure taste. “When you slow-cook fish, the flavor seems much fresher, the taste is much cleaner,” says LeFevre. These cool fish emerge from cooking without a mark on them, pale and creamy looking. The results are sublime.

Water Grill is located at 544 South Grand Avenue in Los Angeles  
**Telephone is 213-891-0900**

## WINE CASK

Doug Margerum’s Wine Cask has been a Santa Barbara dining destination for the last 24 years and the new Wine Cask Los Olivos continues that tradition. The dining room is elegant yet very comfortable. Large picture windows allow natural light to softly fill the room and the crackling fireplace lends warm ambiance to cool evenings. A large selection of wines is offered by the glass and the extensive bottle list features many wines from around the world. The list includes wines from outstanding local producers, including many of their reserve, rare and older vintages.

Chef Jake Reimer honed his skills in the kitchens of fine dining establishments at Miro Restaurant in the Bacara Resort & Spa and at the Ojai Valley Inn. His focus is on bold Mediterranean cuisine highlighted with the rich bounty of California’s Central Coast. Techniques and flavors from northern Africa, Italy, France, the Basque region, Austria, Spain and Greece are intertwined. Fresh, locally grown, caught, or raised products change with the seasons. The sophisticated yet unfussy cuisine pairs well with wine and satisfies the palate.

The Wine Cask has two locations – in Santa Barbara at 813 Anacapa Street, **Telephone is 805-966-9463** and in Los Olivos at 2860 Grand Avenue, **Telephone is 805-688-7788**



## CAKEWALK

For Debra King, Pastry Chef and Owner, working as the executive chef for one of the premier catering companies in Los Angeles was the last step in this chef's 15-year career before opening her own bakery and café, Cakewalk. Over the last few years, she has built a successful wholesale and special order dessert business that has now grown to include a retail shop where her customers can enjoy her fabulous desserts plus a whole menu of savory dishes. King's dedicated approach to cooking is about having a simple, pure vision: the food should be prepared with the freshest ingredients possible and be elegant and inviting without being fussy.

Cakewalk is located at 1326 E. 1st Street, Los Angeles, CA 90033  
**Telephone is 323-261-0852**



## SCHRAMSBERG

*2003 Brut Rosé*

*2000 Blanc de Blancs*

In 1965, Jack and Jamie Davies, after a year-long search for hillside property in the Napa Valley, and determined to change their way of life, happened upon an old decrepit winery on the mountainside above St. Helena. Established by Jacob Schram in 1862, the property fell into disuse as a winery after his death in 1905.

Schram's wines were exported world-wide and won many awards during their heyday. Jack and Jamie had decided they wanted to make a truly special wine, America's most prestigious, select and admired sparkling wine. They have accomplished all that and much more. Today, Schramsberg sparklers have been served the world over, from Richard Nixon as he established relations with China to a simple dinner in a wine-lover's home. Jamie, Schramsberg and the entire wine world lost Jack in 1998, but the dream lives on and is evident in the two wines thoughtfully provided for our dinner by Jamie Davies and her son, Hugh Davies.

The Schramsberg 2003 Brut Rosé is flavorful, complex and dry, making it both versatile with food and delicious by itself as an apéritif. The character of this wine is most strongly influenced by bright, flavorful Pinot Noir. Chardonnay is added to give spice, structure and length on the palate. The color alone is tempting and the refined effervescence and toastiness on the palate does not diminish its fresh, fruit appeal. The subtle ripe cherry and wild berry flavors evolve into a smooth, fleshy and complex finish.

The Schramsberg 2002 Blanc de Blancs (white wine from white grapes) is dry and crisp with abundant flavors of lemon, apple, pear and pineapple that become even more intense on the finish. The wine is aged on the yeast lees in the bottle for about three years prior to disgorgement to give complexity and depth. With its bright fruit and crisp characters, this is a sparkling wine with freshness, structure and refined finish.



## DUCKHORN VINEYARDS

### *2005 Sauvignon Blanc*

In 1976, Dan Duckhorn, this year's Symphony of Wine Maestro of Food & Wine, and Margaret Duckhorn purchased what was to become the home of Duckhorn Vineyards. Influenced by what he had learned on a journey to France, Dan decided that the Napa Valley was ideal for the cultivation of Bordeaux varietals. Going against the grain of what other local producers were doing was not unusual for Dan. He made the decision to focus his passion and resources on the production of a world-class Napa Valley Merlot. Though many other wineries were using Merlot as a blending grape, Dan pioneered the crafting of a premium stand-alone Napa Valley Merlot. In 1979, they released the first of their Napa Valley Merlot bottlings that have become the standard by which other Merlots are measured. The excellence of the Bordeaux-styled wines produced by Duckhorn is well-known and has led to a succession of critical acclaim and awards.

Knowing that a crisp white wine is the ideal answer to a hot summer day in St. Helena, Duckhorn debuted its Sauvignon Blanc in 1982. The wine we are serving tonight has been graciously provided by Dan and is a succulent blend of barrel-fermented Sauvignon Blanc with a bit of Sémillon, resulting in a unique, full-flavored wine with balanced acids and bright fruit flavors. It possesses a bright and enticing entry, elegantly balancing crisp acidity with toasted oak and a rich, creamy texture. The bouquet is a mélange of pineapple, orange and apricot aromas contrasted by notes of lemon, grass and honey. On the palate, the flavors are lively and pronounced, offering layers of pineapple, fig, green apple, and grapefruit that segue into a long, persistent finish. Yummy!

## JUSTIN

### *2005 Chardonnay*

Justin Baldwin and his wife Deborah founded Justin Vineyards and Winery in 1981 when they purchased 160 acres in the beautiful Adelaide Hills to the west of Paso Robles, California. The vineyards are located less than ten miles from the Pacific Ocean with elevations ranging from 1100' to 1800'. Seventy-two acres are mostly dry-farmed and are planted in full-bodied Bordeaux grape varietals, including Cabernet Sauvignon, Cabernet Franc, Merlot and limited amounts of rich Burgundian-style Chardonnay. It is the goal of Justin to bring only the highest quality wines to the market. They maintain their objective to be on the cutting edge in winemaking practices by allowing the terroir to come through to expose the soils and growing conditions of the vineyard.

Justin and Deborah have generously furnished their delicious 2005 Chardonnay for our auction dinner. The grapes were harvested in late September, nearly 7 weeks later than normal. The extended hang time allowed for full flavor development and brighter fruit flavors. The wine begins with aromas of green apple, tropical fruit and ripe stone fruit and combines with a hint of orange blossom on the nose. The entry is bright and crisp with good acid and flavors of peach, lemon and a hint of minerality. It finishes with multiple layers of honey, cream and a touch of caramel from the lees-stirred French oak. A true expression of the soil and climate of Paso Robles.



## LONG VINEYARDS

### *2002 Chardonnay*

Long Vineyards' family-owned estate winery and vineyards are located in the eastern hills of Napa Valley between Stag's Leap and Howell Mountain on Pritchard Hill (at 800-1,000 feet elevation) overlooking Lake Hennessey. Chardonnay, Long Vineyards signature varietal, demonstrates most vividly its concept of continuity and consistency – the same grapes, from vines planted on the hillside estate 35 years ago, the same barrel makers, François Frères of Burgundy, and the same winemakers every year. Long Vineyards has meshed the best elements of Burgundian winemaking with California's climate and winemaking techniques.

Proprietor Bob Long has striven not only to produce world-class wines, but to offer warmth, friendliness and hospitality to all of his loyal fans. He has been a strong supporter of the Symphony of Wine since its inception and he continues to do so this year by providing his Long Vineyards 2002 Chardonnay for our auction dinner. This 26th vintage of his excellent Chardonnay exhibits several different flavors and aromas: citrus/melon, white peach, lemon/butter, and Muscat/honeysuckle. The aromatic complexity harmonizes with the mineral expression associated with this distinctive mountain vineyard and it finishes with impressive length, as the fruit and the ever-present flint/slate notes reassert themselves on the long, lingering finish. Long Vineyards Chardonnay ranks among the very best that Napa Valley has to offer.

## GOLDENEYE

### *2003 Pinot Noir*

Goldeneye Winery, located in the heart of Anderson Valley (and along the migratory path of the common Goldeneye duck, hence the name), is a quality-driven winery dedicated to the production of world-class Pinot Noir wines. Motivated by a vision to craft a California Pinot Noir that would be the equal in stature to their famed Duckhorn Vineyards Merlot in Napa Valley, Dan Duckhorn, this year's Symphony of Wine Maestro of Food & Wine, and Margaret Duckhorn began a decade-long search for the ideal spot to realize that dream. That quest led them to Mendocino's Anderson Valley. With cool ocean fog, clay soil, and long, mild days, the Anderson Valley appellation had all the ingredients they needed. The dream turned to reality in 2000 with the release of the inaugural vintage, 1997.

Winemaker Zach Rasmuson underscores his belief that quality is determined in the vineyard with a gentle, minimalist approach to winemaking. With yields as low as two tons per acre, Goldeneye cultivates fruit that will have extracted, but elegant fruit. The goal is to fashion a wine that expresses the depth and character of the Anderson Valley. Founded on a commitment to quality, Goldeneye brings the tradition of viticultural excellence established by Duckhorn Vineyards in the Napa Valley to the Pinot Noirs of the Anderson Valley.

The Goldeneye 2003 Pinot Noir, which Dan has provided for our auction dinner, is full-bodied with a smooth mouthfeel, fine tannin structure, lush texture and a lingering finish. The aroma is complex with notes of cherry, earth, smoke, cedar and flowers. The flavors are predominantly plum, blackberry, mushroom and strawberry with a spicy dash of black pepper. In a word, stylish!

**AU BON CLIMAT***2004 Pinot Noir, Le Bon Climat*

Au Bon Climat Winery, founded in 1982, is located in the Santa Maria Valley just east of the town of Santa Maria, California. Innovative Owner/Winemaker Jim Clendenen, who was the Symphony of Wine's very first Maestro of Food & Wine, produces a vast array of outstanding wines under the various individual labels of Au Bon Climat, Il Podere Dell'Olivos, Vita Nova, Ici/La-Bas, Barham Mendelsohn and Jim's newest efforts from his own vineyards under the Clendenen Family Vineyards label.

Au Bon Climat's excellent Chardonnays and Pinot Noirs are produced from grapes grown throughout the Central Coast as well as Northern California and Oregon. Il Podere Dell'Olivos specializes in Italian varietals (like Barbera and Nebbiolo), while Vita Nova produces both Italian and Bordeaux varietals. Ici/La-Bas, which produces Burgundian varietals from both California and Oregon, is Jim's partnership with famed barrel maker François Frères. Barham Mendelsohn features wonderful Pinot Noirs from the Russian River area of Northern California. The Clendenen Family wines come from the most rigorously selected grapes grown in the vineyards either established or leased by Jim. Leave it to Jim to be the person at the forefront of a campaign, let's call it a crusade, to remind people that high quality wines are better with careful ageing. All of his superb wines have strong demand around the country and are regarded as some of America's finest.

The Au Bon Climat 2004 Pinot Noir, Le Bon Climat, which Jim has generously provided for our auction dinner, features aromas that define classic Central Coast Pinot Noir - plums, cherries and an unobtrusive dash of warm spice. This amiable, pleasurable Pinot Noir is big, juicy and ripe, fruit-forward but nicely balanced, with pleasant earthy notes that become more evident as the wine opens up in the glass.





## RUDD

### *2003 Oakville Cabernet Sauvignon*

In 1996, food and wine entrepreneur Leslie Rudd realized his 30-year dream of owning a winery in Napa Valley when he purchased a 55-acre estate in Oakville, an appellation recognized for outstanding Cabernet Sauvignons and Bordeaux blends. Today, the red, rocky soils have been replanted and a stone winery with 22,000 square feet of subterranean caves has been built.

Beginning with the 2000 vintage, the Rudd winery began producing an Estate Red blend and a Cabernet Sauvignon from grapes on the re-planted Oakville property. Rudd also has close ties to a number of small, high-end growers from whom they purchase grapes to produce small quantities of Sauvignon Blanc from the Napa Valley and Chardonnay from the Bacigalupi Vineyard in the Russian River Valley.

Leading the Rudd team is famed Winemaker Charles Thomas. The Rudd wines are already so special and revered by connoisseurs world-wide that there is no doubt that Rudd is in the process of becoming the next important cult winery in the Napa Valley.

The Rudd 2003 Oakville Cabernet Sauvignon, which Leslie Rudd has generously donated for our auction dinner, is estate-grown and exhibits a dense ruby/purple color, firm tannin, and an enticing nose of black currants, espresso roast, charcoal, and cedar wood. Although it may be a bit closed upon pouring, with a little time in the glass it will show as dense, promising, and age worthy, not to mention absolutely delicious!

## JOSEPH PHELPS VINEYARDS

### *2001 Insignia*

Joseph Phelps Vineyards was founded in 1972 by Joseph Phelps, a Colorado building contractor who had come to the Napa Valley to build wineries for others. The winery and home vineyards are located just east of the Napa Valley in Spring Valley, California, on 600 acres characterized by rolling hills, California Oaks and 160 acres of vines.

President & CEO Tom Shelton, who was the Symphony of Wine's Maestro of Food & Wine last year, and Winemaker Craig Williams continue the tradition of "firsts" pioneered by Joe Phelps in the early years of the winery. The 1974, Insignia was the first Bordeaux-style blend produced in California under a proprietary label. In 1977, Phelps released the '74 Syrah and began a resurgence of this remarkable French varietal. In 1990, an entire family of Rhône-style wines was introduced and have become extremely popular.

Annually producing 100,000 cases of outstanding Chardonnays, Cabernet Sauvignons, Syrahs, Merlots and other varietals, the winery has joined the very elite of California vineyards in its consistent quality of the very finest wines.

The Joseph Phelps Vineyards 2001 Insignia, which Tom has generously provided for our auction dinner, has been acclaimed by critics and consumers the world over. The wine is rich, elegant, and nuanced. The dense ruby/purple wine offers a nose of crème de cassis, incense, licorice, chocolate, and spice box. It is full-bodied and opulently styled with plenty of tannin, but the structural aspects of the wine are well concealed by its intensity and overall richness. Truly, a Napa Valley classic!





## ADAM LEMON

At the age of fifteen, when Adam Leemon took his first job in the restaurant business as a busboy at one of Michigan's finest dining establishments, he unknowingly answered the call of what would become his life's passion. Thus began Leemon's love affair with the finer things in life... quality food, great people and exceptional wine. But it was in 2002, when he received his certification from the Court of Master Sommeliers, that his life would change yet again.

Leemon was approached by the owners of Dolce Enoteca, L.A.'s hottest restaurant, to craft the wine cellar. The rest, as they say, is history. Since then their wine list is regularly cited by *Wine Spectator* magazine as having one of the most extensive and well-rounded wine cellars in the country. Catering to the young Hollywood crowd, resident Sommelier Adam Leemon indoctrinated throngs of aspiring connoisseurs by using his laid-back, humorous style to demystify and simplify the world of wine. He has quickly ascended the ranks to become one of the most influential voices in the wine community; even being hand-picked as the wine consultant for Jamie Foxx's celebratory, post-Oscar party ... and now he's using his voice to reach the masses.

Adam's opinions on all things wine can currently be seen and heard in a variety of outlets. In addition to his corporate work, Adam has managed to broaden his already expansive influence as a featured contributing writer for *Patterson's Beverage Journal*, a member of *Bon Appetite Magazine's* Tasting Panel and a founder of LA Winefest. He has also been featured in *The Los Angeles Times*. Adam is one of the co-producers and co-hosts of the nationally syndicated radio program, "The Tasting Room" with Tom Leykis.

## KEN BRYANT

Ken Bryant grew up in the restaurant business and is originally from New Orleans, Louisiana. Ken's worked with his family at their small seafood restaurant just outside of New Orleans and has spent over 25 years working in the hospitality industry. Ken went on to become the Maitre d' Hotel at the highly acclaimed Windsor Court Hotel where he and Chef Jeff Tunks brought the coveted 5th Mobil Star for outstanding cuisine and service to New Orleans for the first time. Bryant left New Orleans in 1998 to take the position of Maitre d' Hotel at the Ritz Carlton, San Francisco. There he worked with Chef Sylvain Portay and Master Sommelier Emmanuel Kemiji to capture the culinary heart of San Francisco at the famed Dining Room. In 2001, Ken retired from the restaurant business to manage a small wine project in Sonoma County and worked to produce and promote the wines of Miura Vineyards. Bryant was later approached by an Australian wine importer and spent several years promoting boutique wines of small production, many of which are now some of the most sought after wines in the world. Ken is now living in Santa Paula and works with winemaker Nick Goldschmidt promoting the Goldschmidt Vineyard and Forefathers wines. He travels throughout the country giving presentations to sales professionals.





## MAESTRO OF FOOD AND WINE

***Maes-tro*** (noun)

*A master in an art; especially a composer or teacher.*

*Music in the hands of a master is an art.*

*Winemaking in the hands of a master is also an art.*

The Maestro is one whose marketing, promotion and education of the consumer about wines, winemaking, and its coupling with food elevates the gustatory experience to levels heretofore unrealized.

It is these qualities that inspire us to award the title “Maestro of Food & Wine” to one who has demonstrated exceptional achievements in the recognition of the importance of consumer awareness in the promotion and retailing of fine wine, and who has been a tireless advocate and emissary for excellence in the wine industry in California.

*Dan Duckhorn*

DUCKHORN WINE COMPANY

## DAN DUCKHORN

*Maestro of Food & Wine*



Dan Duckhorn, Chairman of the Duckhorn Wine Company, has been a true supporter of the Symphony of Wine since its inception six years ago. We have enjoyed so many of the superb Duckhorn wines at our auction dinners and his generous donations have played a significant role in the success of our events. We certainly appreciate his friendship and his contributions to us, to Napa Valley and to the world of wine. We are proud to honor Dan this year as our deserving "Maestro of Food & Wine."

For over thirty years, Dan Duckhorn has been a leader in the Napa Valley wine community. A native of Northern California, Dan's early career path led him to become President of Vineyard Consulting Corporation in 1971. As a major vineyard technical services company, VCC was deeply involved in viticulture consulting, vineyard management and grapevine propagation. It was here that Dan learned about wine growing from the soil up and honed his abilities for assessing vineyard sites and pairing varietals with their most suitable terroir. While at VCC, he began to see that a dramatic change was coming to the industry, with a gradual shift away from jug producers toward quality varietal wines led by the planting of premium varietal grapes.

In 1976, Dan Duckhorn and his wife at the time, Margaret Duckhorn, co-founded Duckhorn Vineyards with a small group of friends. Influenced by what he had learned on a journey to France, Dan decided that the Napa Valley was best-suited for the cultivation of Bordeaux varietals. Going against the grain of what many other local producers were doing, he decided not to produce Chardonnay. Instead, he made the decision to focus his passion and resources on the production of a world-class Napa Valley Merlot. Though many other wineries were using Merlot as a blending grape, Dan pioneered the crafting of a premium stand-alone Napa Valley Merlot.

The first Duckhorn Vineyards harvest in 1978 consisted of 1,600 cases in two bottlings - 800 Merlot and 800 Cabernet Sauvignon. Proving Dan's belief that great wines begin in the vineyard, 1978 turned out to be an excellent first vintage partly due to a wonderful growing season. "It was a great year," says Dan. "We could have made wine out of walnuts." If a certain degree of luck helped out that first year, under Dan's leadership the winery has spent 30 years proving that Duckhorn's commitment to quality and excellence is real. In 1988, he began leading Duckhorn through a period of careful growth. With his meticulous selection of vineyard properties, Dan has worked to create an estate program that guarantees Duckhorn a continuous supply of the finest fruit. In addition, he has diversified Duckhorn Vineyards' parent company, Duckhorn Wine Company, to include two formidable new wineries: Paradoxx, located in Napa Valley, producing a distinctive Zinfandel blend; and Goldeneye, located in Anderson Valley, producing a world-class Pinot Noir.

Dubbed "Mr. Merlot" by Frank Prial of the New York Times, Dan is a highly respected leader in the wine industry. Active in the wine community, he has served on the board of directors of the Wine Institute, the American Vintners Association and Family Winemakers of California. He was president of the Napa Valley Vintners Association and the Wine Service Co-op and is a past chair of the Napa Valley Wine Auction. Dan's vision and guidance were instrumental in founding the Premiere Napa Valley Trade Barrel Auction.

Dan Duckhorn has achieved acclaim for excellence in winemaking and for his ceaseless efforts on behalf of California's wines, winemakers and growers. His well-deserved reputation places him among the very best advocates for winemaking in California. His engaging personality, love of people and super generosity make him one very special person. We are so pleased to be able to honor Dan as the Symphony of Wine's 2006 Maestro of Food & Wine.

Special Note: We'd like to congratulate Dan on the happy occasion of his marriage on June 4, 2006, to his long-time sweetheart, Nancy Andrus! We are truly delighted that the newlyweds are here with us today.



## DAVID REYNOLDS

*Auctioneer*

“Mixing a bottomless shaft of British wit with ebullient and brash U.S. style and flair, he takes wine auctioneering to a new level,” wrote Jeremy Oliver, an Australian wine writer and educator.

David Reynolds charms, cajoles, and entertains with spontaneous one-liners. Along the way, he is transforming the role of fundraising auctioneer into a new kind of performance art. His San Francisco firm, Reynolds & Buckley, raises millions of dollars for charities. Their client list includes nearly 100 organizations nationwide.

Unique in a niche of his own creation: his focus is solely on fundraising auctions and he has been at it for over 20 years. Recognized by the wine and food industries as an expert, his events include a long list of vintner and grower sponsored charity auctions.

Luminaries who have shared his stage are Robin Williams, Jay Leno, Tommy Smothers, Chef Emeril Legasse, Robert Mondavi, and Nobel Laureate Milton Friedman.

Despite his love of the grape, his events are not limited to wine fundraisers. He also lifts his gavel to offer fine art, travel, dining, sports, and a myriad of other items for charity events nationwide. In typical fashion, he once spontaneously sold two pizzas for \$8,000!

While on stage, his boundless energy and witty style keep the bidding lively from start to finish. Yet auctioning is only part of his contribution to a charity's fundraising success. David is also an expert on the strategies and techniques that make a fundraising auction effective. Colleen Buckley, his wife, is his partner in this venture.

This will be David's 6th year as auctioneer for the “Symphony of Wine” and the New West Symphony. He has elevated this event to be the most significant fundraiser New West has.

Patricia Henley, a Sonoma journalist put it beautifully - "He is like an appealing, rambunctious puppy who is stealing your wallet."

LOT #1 – TWO “VERTICALS” OF ISOSCELES WINE FROM  
THE JUSTIN WINERY PLUS TOUR & TASTING  
FOR FOUR AT THE WINERY



- *Six-Year Vertical of Isosceles:*
  - › *One 750 ml. Bottle of Justin 1998 Isosceles*
  - › *One 750 ml. Bottle of Justin 1999 Isosceles*
  - › *One 750 ml. Bottle of Justin 2000 Isosceles*
  - › *One 750 ml. Bottle of Justin 2001 Isosceles*
  - › *One 750 ml. Bottle of Justin 2002 Isosceles*
  - › *One 750 ml. Bottle of Justin 2003 Isosceles*
- *Three-Year Vertical of Isosceles Reserve:*
  - › *One 750 ml. Bottle of Justin 2000 Isosceles Reserve*
  - › *One 750 ml. Bottle of Justin 2001 Isosceles Reserve*
  - › *One 750 ml. Bottle of Justin 2002 Isosceles Reserve*
- *Tour and Tasting for Four (4) at the Justin Winery,  
Paso Robles, CA*

Investment banker, Justin Baldwin, followed his dream of having his own winery in the early '80s when he bought a 160-acre parcel of oak-studded rolling hills at the foot of the San Simeon Mountain Range, carved out a 74-acre parcel of vineyard land from it and began planting grapes. It is located 15 miles west of Paso Robles and beside his home and vineyard. He and his wife Deborah also run the very exclusive and romantic Just Inn, a five-star “bed & breakfast” style small hotel. Justin’s first vintage was in 1987 and, although he makes a Chardonnay, his specialty has become red varietals and blends. Varietals consist of Cabernet Sauvignon, Cabernet Franc and Merlot along with various “Meritages” of these red wine types. Ten years after his first vintage, the winery exploded onto the international wine scene when his 1994 “Isosceles” blend was honored with the prestigious Château Pichon-Lalande Award for the best Bordeaux-style wine in the world. A few years later, he followed this accolade by having his 1997 “Isosceles” blend score a 95 by the ***Wine Spectator*** and being ranked 5th on their “Top 100 Wines of the Year” listing. Ever since then, wine aficionados have been lining up to buy Justin’s Isosceles wines.

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Today, you can buy two lovely verticals of both his famous regular Isosceles wines covering the past six years of releases as well as his very special Isosceles Reserve wine from the past three release years. This will provide a great wine-tasting dinner for you several years from now (when the wines are all properly mature), but it is also a great way for us to start our auction today. Be the first at your table, in the room and on your block to be a winner! Then, it's up to you whether you want to sample the wines first or take your own personal VIP tour for four at the winery in Paso Robles. Either way you do it, you'll probably end up with more Justin wine than you've ever dreamed of, but that is not necessarily a bad thing. Besides that, you'll surely fall in love with the Just Inn and probably want to stay there and return often. And if you have the time, be sure to try dinner at the Just Inn's restaurant, "Deborah's Room," an intimate and excellent experience in fine dining. Between the wine, the inn, the restaurant, the surrounding rolling hillsides and the ambience of it all, we're sure you'll be a triple-treated customer forever.

**Wines Donated by Doug & Elda Bielanski, Thousand Oaks, CA**

**Tour & Tasting Donated by Justin & Deborah Baldwin, Proprietors of Justin Winery and the Just Inn, Paso Robles, CA in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



LOT #2 – DINNER FOR FOUR AT THE “GRILL ON THE ALLEY,” BEVERLY HILLS, CA



- *Dinner for Four (4) “Among the Stars” at the Chic “Grill” on the Alley in Beverly Hills with the Following Wines to Cause Even the Stars to Blink:*
  - › *One 750 ml. Bottle of Long Vineyards 2001 Chardonnay*
  - › *One 750 ml. Bottle of Qupé 2002 Syrah*
  - › *One 750 ml. Bottle of Joseph Phelps Vineyards 2000 Insignia*
  - › *One 750 ml. Bottle of Martin & Weyrich 2004 Muscato Allegro*

Four people will not only get to enjoy a great meal at one of the most “tony” restaurants in Beverly Hills, but you’ll also have the ever-snooping, flash-camera-happy paparazzi trying to figure out who those new “Big-Wigs” are getting all of that special attention and quaffing down those absolutely delicious California wines. And so will all of the celebrities and other money-bagged patrons of the restaurant. The Grill has become a Hollywood celebrity institution over the past three decades, as have the wines that you will be enjoying with your meal. Michael Weinstock had the foresight to open an honest-to-goodness steak house and bistro in the heart of Beverly Hills (where all of those “Hollywood” stars and Studio heads actually live) and its success and following grows every year. The food is great, the ambience is wonderful, the service is supreme and the booths give everybody just the right amount of privacy and sound level protection needed to carry on important conversations. Everyone around you will probably wonder where you got those wonderful wines and what giant box office release you are celebrating. If any reporters ask, here’s what you can tell them:

- **Long Vineyards 2001 Chardonnay** – The *Wall Street Journal* proclaims Long Chardonnay as one of the top five Chardonnays in the U.S. This was a great vintage and Long scored at the top of the Chardonnays from this year. The *Wine Spectator* states that this wine has complex citrus, lemon and green apple flavors and finishes with intensity. And fear not that the wine may soon be “over the hill,” because the one thing that Long is famous for is the “longevity” that its Chardonnays exhibit. They are like great white Burgundies that remain lush, fruity and mouth-feeling for ten years or more.
- **Qupé 2002 Syrah** – Bob Lindquist has been making Syrah wines for over 20 years and is considered one of the original “Rhône Rangers” of California’s Central Coast. Robert Parker (*The Wine Advocate*) loves his wines and had this to say about the 2002 Syrah: “This is the Central Coast of California’s answer to Crozes-Hermitage. It offers up notes of black currants, cherries, considerable herbaceousness, and a peppery, crisp, elegant, medium-bodied style.”

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- **Joseph Phelps Vineyards 2000 Insignia** – This is a blend of 77% Cabernet Sauvignon, 19% Merlot, 3% Petit Verdot and 1% Malbec. It possesses a dense ruby/purple color in addition to a powerful nose of licorice, espresso roast, and black currants. It has a medium to full body, lush mid-palate and a sweet, concentrated finish with no hard edges. Robert Parker scored this vintage a 91 and states that the Insignia cuvée has been one of Napa’s great Cabernet Sauvignon-based wines since its inception in 1974.
- **Martin & Weyrich 2004 Moscato Allegro** – This Paso Robles property was a former 80-acre dairy that now has 58 acres of vineyard specializing in Italian varietals. Their Moscato Allegro is a delicious, but not overpowering, dessert wine that will go perfectly with fruit tarts, zabaglione or crème brûlée.

Note: Must be used before March 2007

**Dinner Donated by Michael Weinstock, Grill on the Alley,  
Beverly Hills, CA**

**Wines Provided by the Symphony of Wine Committee**



LOT #3 – DINNER FOR TEN AT SILVER OAK CELLARS AND  
A DOUBLE-MAGNUM OF SILVER OAK 2001  
CABERNET SAUVIGNON, NAPA VALLEY



- *VIP Tour and Tasting for Ten (10) at Silver Oak Cellars in the Napa Valley*
- *VIP Dinner for Ten (10) also at the Winery*
- *One Double-Magnum (3.0 Liters) of Silver Oak 2001 Cabernet Sauvignon, Napa Valley*

When Justin Meyer and Raymond Duncan founded Silver Oak Cellars in 1972, few would have envisioned how successful and profitable it would become. Meyer was a former member of the Christian Brothers order and Duncan was a Colorado oilman. Duncan supplied the funding and Meyer kept the faith as they focused 100% of their efforts on distinctive Cabernet Sauvignons for which they've always used 100% American Oak in the vinification process. In the early years, their Cabernet only came from the Alexander Valley, but since 1979 they have also been creating a Napa Valley version (with less volume than their Alexander Valley releases) which always seems to get slightly higher ratings, higher demand and greater appreciation in value over time. Besides the distinctiveness of the American Oak in their wine, they also hold their wines from release for at least four full years or until the wine is ready to be enjoyed right out of the bottle. For example, the 2001 Napa Valley Silver Oak was just released a few months ago. As drinkable as they are when released, they also have a very long bottle life. For this writer, Silver Oak Cabs are among my favorite wines in the world and I've been collecting and drinking them since the mid-'80s. The 1985 that I had recently was like drinking velvet.

The 2001 Napa Valley that was just recently released received the following accolades from Robert Parker (*The Wine Advocate*):

"The 2001 Napa Valley Silver Oak (86% Cabernet Sauvignon, 8% Merlot, 4% Cabernet Franc, 2% Petit Verdot) offers a big, smoky, herb, black currant, tobacco, spice box and barbecue spice-scented bouquet. It has broad, medium to full-bodied, concentrated, sweet and jammy flavors with plenty of sexy, toasty American oak in the background. **It is a hedonistic fleshpot of a wine to drink now and over the next 10-12 years.**  
**Rating: 92"**

The winning bidder of this lot will be able to "drink your wine and have it, too" by immediately receiving your double-magnum of the 2001 Napa Valley Silver Oak Cabernet Sauvignon today and then some time over the next twelve months organizing your fantastic dinner for ten at Silver Oak Cellars (after a grand tour & barrel sampling). During your visit, you will certainly get to sample several vintages of great Silver Oak wines. This is a classic offering that should generate a very classy price!

**Donated by Silver Oak Cellars, Oakville, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**





## LOT #4 – JOSEPH PHELPS VINEYARDS FANTASY FOR FOUR

- *Dinner for Four (4) at the Home of Tom & Laurie Shelton (Tom is President of Joseph Phelps Vineyards) with Special Guests, Dan & Nancy Duckhorn*
- *A Day of Fun & Games in the Napa Valley with Your Choice of Tours & Tastings, Golf at the renowned Mayacama Golf Course or a Private Plane Tour over the Entire Napa Valley*

Joseph Phelps Vineyards was founded in 1972 by Joseph Phelps, a Colorado building contractor who had come to the Napa Valley to build wineries for others. He became enamored by the process of winemaking and the lifestyle involved in the process and decided to enter the business himself. The Phelps winery and home are located just east of the Napa Valley in the smaller Spring Valley on 600 acres characterized by rolling hills, California Oaks and 160 acres of vines. It's also located "just across the road" from the famous other "Joe" of the Napa Valley, Joe Heitz of Heitz Wine Cellars. The 1974 Insignia was the first Bordeaux-style blend produced in California under a proprietary label. In 1977, Phelps released the '74 Syrah and began a resurgence of this remarkable French varietal. In 1990, an entire family of Rhône-style wines were introduced and have become extremely popular. Now, production exceeds 100,000 annually and includes outstanding Cabernet Sauvignons, Syrahs, Merlots, Chardonnays, Sauvignon Blancs and proprietary blends. As Robert Parker notes, this winery has joined the very elite of California vintners and has demonstrated consistency and top quality over its many years of operations. James Laube, the lead writer for the *Wine Spectator*, noted in his separate encyclopedic-like compendium entitled **California Wine** that he feels there are only five 5-star Meritages in California and that Phelps' Insignia has lead the way from the beginning. This is truly one of the great wineries in California, and perhaps the world.

Tom and Laurie Shelton have been tremendous supporters of the Symphony of Wine almost since the beginning and again have provided us with a very generous offering in honor of Dan Duckhorn, this year's honoree as our Maestro of Food & Wine. The four lucky winners of this wonderful lot will thus be able to join Tom and Laurie Shelton along with Dan and Nancy Duckhorn for a spectacular dinner at the Shelton's home that will include fantastic food, fabulous wines and unforgettable company. You will be able to gain valuable insights into the lives of these winemakers, the winemaking process and perhaps even some secrets of the trade. On top of that (or perhaps prior to your evening), the four of you will get the full VIP treatment at the winery with a private VIP tour and tasting and you will have your choice of the following:

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- A full day of tours and tastings throughout the Napa Valley
- A private plane ride over the entire Napa Valley (perhaps piloted by Tom)
- A day of golf for four (4) at the very exclusive Mayacama Golf Club in the Mayacama Mountains bordering the Napa and Sonoma Valleys. This is a private membership Jack Nicklaus Signature Golf Course set on 675 acres with a clubhouse, casitas and cottages designed with a Tuscan Village theme.

This is a great offering that will be truly hard to resist.

**Donated by Tom & Laurie Shelton, Joseph Phelps Vineyards, St. Helena, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



L O T  
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LOT #5 – GYPSY CANYON GETAWAY FOR TWO

- *Visit the Gypsy Canyon Vineyards in the Santa Rita Hills (near Buellton, CA)*
- *Have a Personal Tour & Tasting from Deborah Hall, Proprietor/Winemaker*
- *One 750 ml. Bottle of Gypsy Canyon 2003 Pinot Noir*
- *One 750 ml. Bottle of Gypsy Canyon 2004 Pinot Noir*
- *One 750 ml. Bottle of Gypsy Canyon 2004 Pinot Noir, Lot II*
- *One 375 ml. Bottle of Gypsy Canyon Ancient Vine Angelica Dessert Wine*
- *Dinner for Two (2) at the Hitching Post Restaurant in Buellton, CA*

Reborn on the oldest vineyard in Santa Barbara County, Gypsy Canyon is a very new and exciting boutique (some would say “cult”) winery in the newest and most prestigious appellation on the Central Coast, the Santa Rita Hills (the same appellation as the Sea Smoke, Sanford, Brewer-Clifton and Melville wineries). Gypsy Canyon, however, has an exceptionally cool microclimate even more suited to the peculiarities of the Pinot Noir grape than its neighbors in the Santa Rita Hills. This allows the berries to ripen with stable sugar levels and develop complex, full-bodied fruit character, producing a true Burgundian-style Pinot Noir. Deborah Hall is the sole proprietor and winemaker at Gypsy Canyon and she has made two absolutely terrific wines, one of which is from vines that go back a hundred years in time. These are “handcrafted” wines in the finest tradition of the term with vine-by-vine care and small barrels with no filtration, which allows the fullest expression of the terroir. Less than a thousand bottles were made of both the 2003 and 2004 Gypsy Canyon Pinot Noir. The 2003 vintage was sold out before it could be critically rated and the *Wine Spectator* had this to say about the 2004 vintage: “Distinctive for its exotic wild raspberry, anise, soy, sour cherry and dusty earth and mineral, its texture is smooth and supple and it ends with a sour berry aftertaste.”

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The Gypsy Canyon Ancient Vine Angelica, Dona Marcelina's Vineyard is a dessert wine and an even more exotic wine than the Pinot Noir. It is made from the fruit of 100-year-old Mission grape vines originally brought here from Mexico. In the early 1800s, the first known woman winegrower and winemaker in California, Dona Marcelina Felix Dominguez, grew Mission vines on her Santa Barbara property. Ms. Hall now pays homage to Ms. Dominguez by naming the vineyard Dona Marcelina's Vineyard, the oldest vineyard in Santa Barbara County, as noted above. Ms. Hall has also maintained tradition in the winemaking process for this "Angelica" following the great winemaking pioneer Emile Vache's vinification notes from 1891. For the 2004 vintage, she produced only 264 half-bottles of this exquisite fortified dessert wine, with the following tasting notes from the *Wine Spectator*: "A thick, rich wine with layers of anise, dried apricot, cigar box, earth, candy-coated almonds and mineral flavors." The result is a rare taste of California history.

The packaging for all Gypsy Canyon wines is absolutely stunning. The bottles are hand-blown, the labels are hand-made and Deborah has personally signed and numbered every single bottle of this offering. Join the "cult" and take advantage of this great offering of the best of the old and new that California winemaking has to offer.

**Gypsy Canyon Tour, Tasting and Wines Donated by Deborah Hall,  
Gypsy Canyon, Santa Rita Hills, CA**

**Dinner for Two at the Hitching Post Donated by Frank & Jami Ostini,  
Buellton, CA**

**Donated in Honor of Dan Duckhorn, Duckhorn Wine Company, Our  
Maestro of Food & Wine**





## LOT #6 – INCREDIBLE RUDD

- *One Imperial (6.0 Liters) of Rudd 2002 Oakville Estate Proprietary Red*
- *Private Luncheon for Six (6) in the Rudd Vineyards & Winery Caves*
- *Private VIP Tour & Tasting for Six (6)*

Food and wine entrepreneur Leslie Rudd's picturesque vineyard site in Oakville, CA, is flanked by such renowned wineries as Dalla Valle, Opus One, Harlan Estate, Screaming Eagle, Phelps Backus and Silver Oak, all of whom would be considered first great growths if the Napa Valley had such an exalted ranking system. This 2002 Bordeaux-style "Meritage" blend is comprised of 78% Cabernet Sauvignon, 19% Cabernet Franc and equal parts Merlot, Petit Verdot, and Malbec (it varies from year to year). The wonderful combination of "terroir" in this idyllic portion of the Napa Valley and winemaking excellence have teamed to produce a wine that Robert Parker (*The Wine Advocate*) just recently honored **with a score of 95** and provided the following tasting notes:

"Aged 20 months in new French oak prior to bottling, this super effort comes across as a Napa version of top-flight Pauillac. Dense ruby/purple to the rim with a gorgeous nose of smoke, cedar, burning wood fires and crème de cassis, this powerful, intensely rich, complex Cabernet reveals notions of chocolate, charcoal and blackberry fruit. It should age effortlessly for up to 15 or more years."

The *Wine Spectator* gave this Rudd offering the highest rating that they've yet to give to any Rudd wine, a 94, with these comments:

"Dark, dense and concentrated. A rich, powerful wine that packs in layers of complex flavors, yet maintains a sense of grace and finesse. Core flavors are built around ripe, lively plum, currant, herb and smoky-toasty oak, but at the end what impresses you most is the elegance and polish. Best from 2006 through 2014. 2,550 cases made."

David Ramey, formerly of Dominus Estate and now owner of Ramey Winery, was the original winemaker whose style combined Old World traditions with New World techniques. Taking his prominent position now is talented winemaker Charles Thomas, formerly of Robert Mondavi Winery, Opus One and Cardinale. This Imperial is a "one-of-a-kind" creation from an already very limited production of wine. It is extremely rare and made available as a special honor to Dan Duckhorn.

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Beyond getting this very special bottling, you and five of your very best friends will also be welcomed into the very essence of what Rudd is about. It will begin with a private tour of their state-of-the-art winemaking facility followed by an excursion of their 22,000-square-foot caves and then a visit to the Rudd “Winery Library,” which is not filled with books, but all of the previous releases of Rudd wines and Leslie Rudd’s very private collection. Leslie will give you a sampling of their current releases, some of his past favorites and who knows what else?! You will also have a very special and private luncheon in the Rudd winery caves with probably a few more tasty treats from within.

Note: you must schedule your visit within the next twelve months.

**Donated by Leslie Rudd, Rudd Vineyards & Winery, Oakville, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**





LOT #7 - DUCKHORN THREE PALMS VINEYARD  
MERLOT EIGHT-YEAR VERTICAL (1984-1991)  
AND DINNER FOR TEN AT MANDEVILLA  
RESTAURANT HONORING DAN DUCKHORN

- *Eight-Year Vertical of Duckhorn Three Palms Vineyard Merlot, all Magnums (1.5 L), 1984 – 1991*
- *Dinner Provided by Mandevilla Restaurant in Westlake Village, Hosted by Tom & Fern Sweet, Proprietors*
- *Honorary Guests will be Dan and Nancy Duckhorn*
- *Hosted by Bob & Nancy Klingensmith & David & Judy Breitstein*

As our first very special tribute to Dan Duckhorn and Duckhorn Vineyards, this auction item takes us back to the early years of Duckhorn and the establishment of its Three Palms Vineyard Merlot as one of the truly great wines of the Napa Valley. Anyone familiar with Duckhorn Vineyards, which had its first releases in 1978, knows that the winery started out specializing in Bordeaux-style wines, i.e., Cabernet Sauvignon, Merlot and Sauvignon Blanc. Duckhorn wanted to separately recognize Cabs and Merlots with its releases, just as the West Bank of Bordeaux focuses on Cabernet blends while east of the Gironde, the appellations of St.-Emilion and Pomerol focus on Merlot-based wines. Remember, Château Pétrus, the most famous wine of all from France, comes from Pomerol and is 100% Merlot. In creating both a Napa Valley Merlot and the single-vineyard-designated Three Palms Vineyard Merlot, Duckhorn was the main force in American winemaking to put an emphasis on Merlot as its own varietal. In fact, it could be said that Duckhorn was the leading winery in making Merlot the second-most sought-after and consumed wine in America. Today, Duckhorn wines consistently score in the 90s and, just a few years ago, Duckhorn had the fifth highest scoring wine in the *Wine Spectator's* list of "**Top 100 Wines of the Year.**"

To accompany these great Merlot wines from Duckhorn, Tom and Fern Sweet, proprietors of the fabulous Mandevilla Restaurant in Westlake Village, have again graciously offered their restaurant to provide an appropriate meal to match these great Merlot wines. We have had several SOW events sponsored by Mandevilla, and every one seems to outdo each previous event. Tom is particularly expert in wine and food pairing and provides the proper glassware and service to truly enhance the quality of great wines. We are thrilled to be able to offer this great event at such a wonderful and caring establishment.

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Further, as our donor of these wines is both an investor and very active collector of Duckhorn wines, you can be assured that you will also get a proper sampling of apéritif and dessert wines to accompany this fine meal.

So, please honor our host and his great wines by bidding with magnum-style enthusiasm and be the lucky recipient of enjoying both Duckhorn's great Three Palms Vineyard Merlot and the presence of Dan and Nancy Duckhorn.

**Wine Donated by Bob & Nancy Klingensmith, Thousand Oaks, CA**

**Mandevilla Dinner Donated by Tom & Fern Sweet (Owners), Westlake Village, CA**

**Donated in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**





## LOT #8 - A MAGNIFICENT BORDEAUX "SIX-PACK" & PRIVATE TOUR

- *One 750 ml. Bottle of 1985 Château Pichon-Longueville-Lalande*
- *One 750 ml. Bottle of 1985 Château Ducru-Beaucaillou*
- *One 750 ml. Bottle of 1988 Château Ducru- Beaucaillou*
- *One 750 ml. Bottle of 1982 Château Cos d'Estournel*
- *One 750 ml. Bottle of 1985 Château Cos d'Estournel*
- *One 750 ml. Bottle of 2000 Château Cos d'Estournel*
- *Tour & Tasting for Four (4) at Château Cos d'Estournel*

This magnificent collection of great Bordeaux wines includes three Châteaux that are all classified as "Second Great Growths." They have an average rating of 94+ based on reviews by both *The Wine Advocate* (Robert Parker) and the Wine Spectator magazines. They also represent three of the most prestigious appellations in Bordeaux (therefore, the world): Pauillac (Pichon-Loungueville-Lalande), Saint-Julien (Ducru-Beaucaillou) and Saint-Estèphe (Cos d'Estournel). Our gracious donors of this offering, Lee and Jo Ann Weisel, happen to have a special affinity to Château Cos d'Estournel and have visited it often. So, as an extra special treat to go along with the purchasing of these wines, they have arranged a special tour and tasting for a party of four, which will truly be a highlight of any visit to Bordeaux. Château Cos d'Estournel is considered the most advanced and elegant winery in the Saint-Estèphe appellation, which resides literally next door to the Pauillac appellation. Ch. Mouton-Rothschild, Latour, Lafite-Rothschild, the two Pichon-Longueville Châteaux and other great growth notables reside "just down the block." As such, you might as well visit all of them while you're wine-snobbing at "Cos."

The renowned wine critic Jancis Robinson calls Cos d'Estournel "the indisputable star of the St.-Estèphe appellation." This is because, over the years, former owner and winemaker Bruno Prats made increasingly dazzling wines that were brazen in their youthful fruitiness, yet seemed to have forfeited nothing of the region's long-term potential. They typically improve in the bottle for fifteen to twenty years then stay at their peak for another fifteen to twenty years after that. For example, Robert Parker declared the '82 vintage "the greatest 'Cos' I have ever tasted" and stated that "it will be great to drink for at least another decade." He also scored it a 97. Clearly, this offering is a great sampling of wonderful Bordeaux wines and the extra benefit of a specially arranged tour of Château Cos d'Estournel is simply icing on the cake.

**Donated by Lee & Jo Ann Weisel, Ashland, OR**



## LOT #9 – TWO CASES OF TABLAS CREEK WINES



- *Twelve 750 ml. Bottles of Tablas Creek 2003 Côtes de Tablas*
- *Four 750 ml. Bottles of Tablas Creek 2004 Bergeron*
- *Four 750 ml. Bottles of Tablas Creek 2002 Roussanne*
- *Four 750 ml. Bottles of Tablas Creek 2004 Viognier*

Tablas Creek is the realization of the combined efforts of two of the international wine community's leading families: the Perrin family in France (Château de Beaucastel in the Rhône region) and Robert Haas (founder of Vineyard Brands, a major U.S. import company). The partners searched California from the foothills of the Sierras in the north to coastal Ventura County in the south looking for the Mediterranean climate and high pH soils of Château de Beaucastel. They found the perfect location in Paso Robles where the soil and climate are a perfect New World counterpart to the famous Rhône estate. Their success is becoming a legend in the wine world.

The lucky winner of this bid will receive the following (per Robert Parker's tasting notes):

- **2003 Côtes de Tablas** – A blend of 60% Grenache, 24% Syrah, 12% Mourvèdre, and 4% Counoise, this wine represents a souped-up version of a California Cotes du Rhône. Its sweet candied cherry/kirsch liqueur, licorice, resinous, loamy soil, and white pepper notes are followed by a generous, medium to full-bodied, pure, complex, delicious wine to drink over the next 3-4 years.
- **2004 Bergeron** – An intriguing offering which is sold only at the winery, this 2004 Bergeron is a light-styled Roussanne made crisp (Savoie-style) as found in the high altitude French Alps. While very good, it is also somewhat different than the drier white Savoies available in France.
- **2002 Roussanne** – This lighter, Mediterranean-style white, even though it carries a hefty 14.5% alcohol level, is very worthwhile checking out by those who find many Rhône Ranger whites too overblown and Chardonnays too woody and diluted. It was aged in equal parts stainless steel and wood. It has an exotic perfume of sealing wax, melted butter, peaches, pineapples, rose petals, and orange skins. The bouquet is followed by a full-bodied white that hits the taste buds with superb delineation and a long finish. A distinctive taste of anise can also be found in this noble, complex, exotic white. This intense dry white is ideal to drink with seafood over the next 3-4 years.
- **2004 Viognier** – This soft and lovely wine offers up aromas of honeysuckle, apricots, and peaches, and more minerality than most other California Viogniers.

Parker scored all of these wines around the 90 level and feels that they provide a very interesting group of alternatives compared to what you "normally" get when Californians make the more eclectic French varietals. So, if you want to demonstrate to your friends that your interests may go a bit beyond the generic, here's your chance to show off.

Donated by Jay and Jean Midgley, Ventura, CA

L O T  
10

LOT #10 – TWO NIGHTS OF PAMPERED LUXURY AT THE  
NEW FOUR SEASONS WESTLAKE VILLAGE  
HOTEL WITH A DREAM DINNER AT THE  
VERY CHIC CAFÉ 14

- *Two-Nights of Deluxe Accommodations for Two (2) at the Four Seasons Westlake Village Hotel*
- *One Spa Treatment Per Person*
- *Dinner for Two (2) with Wine at Café 14 in Agoura Hills*
- *One 750 ml. Bottle of Au Bon Climat 2001 Chardonnay*
- *One 750 ml. Bottle of Joseph Phelps Vineyards 2000 Insignia*

A new Four Seasons Hotel is currently under construction in Westlake Village and will surely be the most exciting and pleasurable hotel to join our growing community in years. Developed by David Murdoch (Owner of the Dole Foods, Castle & Cook and Sherwood Country Club), this welcomed resort-style hotel will focus on health and wellness with spa treatment rooms and luxury spa suites offering holistic therapies, lomi lomi massage and ayurveda. You will bask in the luxury of this “Hotel and Wellness Center” and get to enjoy a profound sense of wellbeing in this unique retreat with a two-night stay at this newest Four Seasons Hotel in the world.

The adjacent Wellbeing Institute will offer healthy lifestyle and longevity programs, medical evaluation and screening. Yoga, and Tai Chi classes will also be made available. Be the winner of this auction item and be among the first to enjoy the magnificent Four Seasons ambiance when it opens this fall.

While you’re staying at the Four Seasons and enjoying all of these healthy spa services, you might build up quite an appetite and be in the mood for a great dinner. If so, we have just the culinary prescription. You will have dinner at the Café 14 Restaurant, just a short drive from the hotel in Agoura Hills, and one of the finest new restaurants to join the neighborhood in years. As Larry Lipson, food critic for the *Daily News*, remarks, “This young cooking couple know how to produce food that’s not only handsomely presented but, more importantly, remarkably full-flavored.” You will have a fantastic dining experience enjoying their continental menu with a Mediterranean health-conscious fare. And, if you feel like being a little naughty, their dessert menu is outstanding. To make the evening perfect, we will supply you with a bottle each of Au Bon Climat 2001 Chardonnay and Joseph Phelps 2000 Insignia. Here’s to good health and great food!

**Accommodations & Spa Treatments Donated by the Four Seasons Hotel, Westlake Village, CA**

**Dinner Donated by Café 14 Restaurant, Agoura Hills, CA**

**Wine Donated by the Symphony of Wine Committee**



## LOT #11 – A BIG COUP FROM QUPÉ



- *Six (6) Magnums (1.5 Liters) of Qupé Syrah:*
  - One Magnum (1.5 Liters) of Qupé 2004 Syrah, Alisos Vineyards*
  - One Magnum (1.5 Liters) of Qupé 2004 Syrah, Colson Canyon Vineyard*
  - One Magnum (1.5 Liters) of Qupé 2004 Syrah, Purisima Mountain Vineyard*
  - One Magnum (1.5 Liters) of Qupé 2004 Syrah, Stolpman Vineyard*
  - One Magnum (1.5 Liters) of Qupé 2004 Syrah, Bien Nacido Vineyard*
  - One Magnum (1.5 Liters) of Qupé 2003 Syrah, Bien Nacido Hillside Estate*
- *Eighteen (18) 750 ml. Bottles of Qupé Syrah:*
  - Three 750 ml. Bottles of Qupé 2004 Syrah, Alisos Vineyards*
  - Three 750 ml. Bottles of Qupé 2004 Syrah, Colson Canyon Vineyard*
  - Three 750 ml. Bottles of Qupé 2004 Syrah, Purisima Mountain Vineyard*
  - Three 750 ml. Bottles of Qupé 2004 Syrah, Stolpman Vineyard*
  - Three 750 ml. Bottles of Qupé 2004 Syrah, Bien Nacido Vineyard*
  - Three 750 ml. Bottles of Qupé 2003 Syrah, Bien Nacido Hillside Estate*

If you love Syrah, this is about a thousand mouthfuls. If you love variety, you'll be experiencing the top six Syrah-producing vineyards on the Central Coast. If you love Qupé wines, it doesn't get any better than this. Bob Lindquist has been making Syrah wines for almost twenty years and is considered one of the original "Rhône Rangers," those formerly outcast believers in the beauty of Syrah and the potential of raising this great grape in California. All of Qupé's Syrahs are very concentrated and boast of an opaque ruby/purple color as well as thick, juicy fruit, full body, proper acidity and tannin and powerful, gutsy, earthy finishes. The above horizontal collection of Qupé Syrahs in Magnums and standard bottles will provide the winning bidder with the opportunity to throw a great dinner party or wine tasting for a very large group of his or her twenty or so closest friends to experience how Syrah can vary simply based on "terroir," especially under the watchful care and winemaking skills of someone as creative and meticulous as Bob Lindquist. Add to this offering the special treat of getting both a set of six magnums and three standard bottles of each of the six vineyard-specific wines (the equivalent of 2+ cases or 30 bottles in all) and you'll quickly realize the versatility that this gives you for entertaining or personal enjoyment.

*(continued on next page)*

L O T 1 1



None of these wines have been rated yet by either Robert Parker or the *Wine Spectator*, but Qupé's reputation in the wine industry is well-known and greatly respected. All you have to know is that Qupé has received seventeen ratings of 90 or higher for its releases from 2000-2003. This is a consistently excellent winery and we're sure that the 2004 vintage will prove no less exciting than those that have preceded it.

**Donated by Bob & Louisa Lindquist, Qupé, Santa Maria Valley, CA,  
in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro  
of Food & Wine**



## LOT #12 – THE “GREAT ESCAPE” TO BURGUNDY



- *Accommodations for Two (2) for Five (5) Nights in a Luxury Suite at Hotel Le Cep, Beaune, France*
- *Welcoming Basket and a Bottle of Fine Wine Included in Your Suite*
- *Beautiful Buffet Breakfast for Two Included Each Morning*
- *Gourmet Dinner for Two (2) at Restaurant Bernard Morillon*
- *Complimentary Use of the Mini-Fitness Center*
- *Premier & Grand Crus Wine Tasting for Two (2) at the Caves Champy*
- *Tour, Tasting & Luncheon at Maison Joseph Drouhin*

Burgundy is one of the most significant, famous and beautiful wine-growing regions in the world. The capital of Burgundy is Beaune. It is also the centerpiece and the heart and the soul of Burgundy. This legendary wine-producing area of France is known to the French as “the Bourgogne” and includes such major appellations from north to south as Chablis, the Côtes d’Or, the Côtes Chalonnaise, the Mâconnaise and Beaujolais. The Côtes d’Or is considered the heart of Burgundy and includes the Côtes de Beaune and Côtes de Nuits regions where the most famous Burgundy wines come from. The names of many of these villages (which also represent the “names” of the wines they produce) will literally make your heart sing. How sweet are these words: Meursault, Puligny-Montrachet, Chassagne-Montrachet, Corton-Charlemagne, Pommard, Echézeaux, Chambertin, Gevrey-Chambertin, Nuit Saint-Georges, Chambolle-Musigny, Clos de Vougeot and Vosne-Romanée, to name a few. These villages, and their wines, are well known to wine lovers around the world.

The Le Cep Hotel in Beaune is at the center of all of this wine greatness. It will be the perfect place for a sojourn while you indulge yourselves in the wonders of this ancient city named by the Celts for their sun god. You will bask in a luxurious suite for two for five nights. The suite is resplendent with lovely antique furnishings and will include breakfast for two each morning, served in the wine cellar. You will also enjoy a candlelit dinner for two on an evening of your choosing at the renowned restaurant Bernard Morillon in its warm 16th-Century setting. Depending on how the sun god is favoring Beaune during your visit, you may even enjoy dining in the interior courtyard surrounded by flowers and statuary.

*(continued on next page)*



A wine tasting and tour at the Caves Champy, established in 1720, is included. It is the oldest wine house in Burgundy. It is the living museum of Champy, and your tour will take you through the kilometer-long cellars where you will taste several wines both Premier and Grand Crus. Besides this special wine-touring adventure, you will also be the very special guest of Maison Joseph Drouhin, one of the most respected names in Burgundy, and you will be treated to a private tour, tasting and luncheon at this famous wine producer and négociant, located right in Beaune. For other tours and tastings within the Côtes de Beaune, the hotel concierge can certainly assist you and schedule appointments to suit your needs.

This trip will provide a great opportunity for you to begin to unlock the mystery and confusion surrounding Burgundy wines and the thousands of producers who share the land. For example, why and how do 77 different owners share the 124 acres of Clos Vougeot? At least three dozen make their own estate-bottled wine and the balance sell their wines or grapes to other Clos Vougeot producers for blending. The result is that there are about 50 versions of Clos Vougeot wine and you'll need to understand which ones are fair, which ones are good and which ones are great. These five days in Burgundy will start you on that journey. Enjoy the experience!

Please Note: You will receive a 1000 mile bonus from either American Airlines or Delta Airlines. Beverages, taxes and gratuities are not included with accommodations or dinner. Local transportation is not included. Advance reservations are required for dinner and the Caves Champy tour. The package is valid through April 30, 2007, with blackout dates of October 5 & 14, November 17-19, 2006 and key holiday periods.

**Hotel Suite Accommodations, Gifts, Meals & Caves Champy Tour  
Donated by Rick and Pam Meyers, Woodland Hills, CA**

**Tour, Tasting & Luncheon at Maison Joseph Drouhin Donated by  
The Drouhin Family**



LOT #13 – DOUBLE-MAGNUM OF SHAFER 1991  
HILLSIDE SELECT



- *One Double-Magnum (3.0 Liters) Bottle of Shafer 1991 Cabernet Sauvignon, Stag's Leap District, Hillside Select*

Thirty years ago, John Shafer left a 23-year career in book publishing in Chicago to follow a dream and a new career in winemaking. His timing was perfect to buy almost ninety acres of prime vineyard land in the Stag's Leap District when it was both still available and affordable. He now also owns 53 acres in the Carneros region for Chardonnay production, but his true love is Cabernet Sauvignon. He has two labels of Cabernet: Cabernet Sauvignon, Stag's Leap District and Cabernet Sauvignon, Stag's Leap District, Hillside Select. James Laube, the lead writer for the *Wine Spectator* and publisher of a wine compendium called California Wine, rates Shafer's winery and its basic Cabernet as a four-star wine overall (based on years of consistent releases), but rates the Hillside Select Cabernet Sauvignon as a consistent five-star performer. And specifically, here is what he had to say about the 1991 Hillside Select:

"This wine is sleek and elegant, with appealing black cherry, raspberry, spice and toast shadings. It offers a supple texture, with bright, ripe flavors and good length. It is tempting and drinkable now for its elegance and finesse, but it has the stuffing to age through another decade or two. 2,000 cases made. Rating: 93"

Robert Parker of The *Wine Advocate* had even greater praise for this wine:

"This knock-out Cabernet Sauvignon boasts a youthful purple color, a sweet, blackcurrant, vanilla, and earthy-scented nose, great ripeness and sweetness of fruit, high flavor extraction, well-integrated acidity and tannin, and a layered, multi-dimensional, complete feel in the mouth with no hard edges or toughness. There is splendid balance and concentration. The 3.63 pH gives the wine a juicy, succulent, up-front feel, and a chewy, expansive, layered texture. This wine was ready to drink a decade ago but still has the potential of 20+ more years of aging. It is a terrific 1991! Drink now through 2025. Rating: 94"

Clearly, this is a great Cabernet Sauvignon that any wine aficionado would be proud to have in his or her collection.

Donated by Mark and Meri Sullivan, Simi Valley, CA



L O T  
14

LOT #14 – GOLF, DINNER & WINE FOR FOUR AT  
EL CABALLERO COUNTRY CLUB

- *Golf for Four (4) at the El Caballero Country Club, Tarzana, CA*
- *Dinner for Six (6) Also at “El Cab”*
- *Wine Selected from Gordon Gregory’s Fabulous Wine Cellar*
- *Hosted by Gordon & Gayle Gregory, Members*

The El Caballero Country Club in Tarzana, CA, is not only one of the most exclusive country clubs in Southern California, it is also considered one of the finest for its beautiful layout, well-maintained grounds and extremely challenging golf course. It was designed by Robert Trent Jones, Sr. and has been serving its membership since opening in 1957. It has been the host to numerous SCGA and PGA sponsored tournaments over the past twenty-five years, including the LPGA Championship from 2001-2003 and, most recently, the U.S. Open Regional Qualifying Tournaments. El Caballero is always among the top-rated golf courses in Southern California, and serious golfers often include it in their own “Best of the Best” lists. From the back tees, it plays close at 6830 yards and has a SCGA rating of 73.2 and a slope of 132. You’ll probably want to play from the white tees, but even at that, the slope only drops one point to 131. Nevertheless, you’ll find the course both challenging and gratifying, especially knowing that you’re playing the same course all qualifiers for the U.S. open must play if they’re going to make it to the final cut and the Big Show.

After your round of golf, you’ll freshen up and get to enjoy a fabulous dinner for six at one of the best country club dining rooms anywhere (this writer speaks from personal experience!) and be hosted during that meal by raconteurs Gordon Gregory and his wife Gayle. Gordon has been a serious wine aficionado for many years, has a great cellar collection and has been a steady buyer and contributor to the Symphony of Wine since the beginning. Gordon and Gayle will provide several very specially selected wines from their extensive cellar to accompany this dinner, which is sure to be a memorable event.

Enjoy a beautiful day of great golf, superb cuisine and very, very fine wine!

**Donated by Gordon & Gayle Gregory, Hidden Hills, CA**



LOT #15 – A CASE OF UNIQUE, BOUTIQUE AND  
“FANTAS-TIQUE” WINES FROM THE CELLAR  
OF MARK & MERI SULLIVAN



- *One 750 ml. Bottle of Balthazar 2002*
- *One 750 ml. Bottle of Pazzo 2003 Red*
- *One 750 ml. Bottle of Duchamp 2002 Syrah*
- *One 750 ml. Bottle of ResQ 2001 Pinot Noir*
- *One 750 ml. Bottle of Ceja 2002 Vino de Casa*
- *One 750 ml. Bottle of Worthy 2003 Sofia's Cuvée*
- *One 750 ml. Bottle of Abiouness 2003 Sangiovese*
- *One 750 ml. Bottle of Voces 2002 Cabernet Sauvignon*
- *One 750 ml. Bottle of d'Arenberg 2001  
Ironstone Pressings*
- *One 750 ml. Bottle of Elyse 2003 Howell Mountain  
Zinfandel*
- *One 750 ml. Bottle of O'Conner 2004 Stuhmuller  
Chardonnay*
- *One 750 ml. Bottle of Chappellet 2002 Signature  
Cabernet Sauvignon*

As they say at the carnival, “Folks, you’re going to just have to trust us on this one.” Most of these wines are so truly unique and limited that they never do get submitted to major magazines or wine tasting authorities such as Robert Parker for evaluation and reviews. They’re usually “gone in 60 seconds,” or just as fast as each winery’s shipping department can send them on their way to the hundreds of loyal members of all of their oversold and “waiting-list-only” mail order lists. For those of you who know Mark Sullivan (who has been one of our most active SOW buyers over the life of the SOW auctions and who has for the last couple of years become both an active donor and committee member of the SOW), you would know that there isn’t anyone else quite like him for his love of wine and his single-minded and unrelenting goal of sampling as many wines as possible and then buying the great ones that make his own personal “capo du capo” cut. Of the four wines that this writer has been able to find in Parker’s *The Wine Advocate’s* archives, all have scored in the 90-95 range. I suspect that if Robert Parker had the opportunity to taste the others, he would agree with and validate Mark’s rationale for purchasing these wines. If you were as adventuresome, ambitious, experimental, compulsive-obsessive and, at the end of the day, as wise as Mark, you probably would have sought out and bought these wines, too. But, look at it this way...Mark has already done all of the hard work for you and selected the best-of-the-best. Now, all you have to do is bid on the whole shebang!

Donated by Mark & Meri Sullivan, Simi Valley, CA





LOT #16 – “SIDEWAYS” GOES FORWARD, UPWARD AND OVER-THE-TOP WITH DINNER FOR EIGHT AT THE HITCHING POST & EIGHT GREAT MAGNUMS OF HITCHING POST WINES

- *Dinner for Eight (8) at the Hitching Post Restaurant in Buellton, CA*
- *Hosted by Frank Ostini with Wines from the Hitching Post Cellars*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Highliner*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Julia’s Vineyard*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Rio Vista Vineyard*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Santa Maria Valley*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Fiddlesticks Vineyard*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Bien Nacido Vineyard*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Cargasacchi Vineyard*
- *One Magnum (1.5 Liters) of Hitching Post 2004 Pinot Noir, Sanford & Benedict Vineyard*

Four years ago, our Symphony of Wine honoree was the more-than-deserving Frank Ostini. Frank is the Proprietor/Chef of the fabulous Hitching Post Restaurant in Buellton, CA, where you will probably get the best steak, chop or piece of fish that you have ever had grilled on a barbeque in your life. But the Hitching Post isn’t only about great food, it’s also about a great ambience, a great wait staff and a very warm, loving and sharing man at the helm of the operation. When you go to his restaurant, you feel as though you are going to Frank’s home and you are treated and feel like very close family. For the winning bidders of this terrific event, Frank has committed to personally prepare the entire meal, so you know that it will be special. Further, Frank has been kind enough to also commit to the raiding of his personal wine cellar for both some of the finest Hitching Post past glories as well as his other favorite wines to be found therein. Frank has been a generous contributor to the Symphony of Wine ever since its inception and has also contributed to the meals in the past. The year he was honored, the Hitching Post dinner that he donated to us was for four people. Two years ago he increased that to six. Now, he is increasing it to eight. Even his generosity is feeling the effects of inflation - and bless his very big heart for doing so! Be-sideways that, he has also increased the number of magnums he is donating from four to six to eight.

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These eight very impressive magnums are from eight of the very best vineyards on the Central coast where he and Gray Hartley (his partner in wine) source their grapes, covering their entire output of Pinot Noirs for 2004. By the way, the inflation on the bidding has also continued to increase from \$1200 to \$1800 to \$2600 over Frank's last three offerings (which he continues to expand in terms of dinners and magnum of wine). So, besides this great dinner that you will enjoy along with the raiding of Frank's great cellar, how much are the extra eight magnums of great Pinot Noirs worth to you? Let's show our appreciation for Frank's ongoing generosity and support of the SOW by also upping the ante proportionately and being equally generous with our bidding.

**Donated by Frank and Jami Ostini, the Hitching Post Restaurant & Hitching Post Winery, Buellton, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**





LOT #17 – DOUBLE-MAGNUM (3.0 LITERS) OF DALLA VALLE 1999 CABERNET SAUVIGNON

Naoko Dalla Valle and her late husband Gustave moved to the Napa Valley in 1982 and built a beautiful Mediterranean-style home and winery in the Oakville District hills east of the Silverado Trail. The 25-acre estate with its rich, reddish brown and volcanic soil focuses on Cabernet Sauvignon and Cabernet Franc and produces only 2,200 cases of Cabernet Sauvignon and 500 cases of their Maya “Meritage” (named after their daughter). In creating distinctive, rich and very limited-quantity wines, Dalla Valle established itself early on as one of the first “boutique” or “cult wines” of the Napa Valley, followed by Grace, Bryant Family, Harlan Estate, Colgin and Screaming Eagle.

Robert Parker consistently raves about Dalla Valle and had this to say about the 1999 vintage:

“The opaque purple-colored 1999 Cabernet Sauvignon boasts exceptionally sweet fruit as well as a tell-tale perfume of melted licorice, black currant liqueur, and hints of blueberries and flowers. This wine is long, ripe, and full-bodied, with the vintage’s more noticeable, astringent tannin. It will be at its apogee from 2006-2021. Score: 94”

*The Wine Spectator’s* James Laube went one step further, rating the Cabernet the same as the usually higher praise and much more difficult to find Dalla Valle Maya:

“A potent wine, dark, rich and concentrated, with a tight, intense, sharply focused beam of spicy currant, black cherry, blackberry and boysenberry fruit that unfolds gracefully to reveal extra facets of depth and complexity. 2,000 cases made. Rating: 95 (JL)”

Naoko Dalla Valle has been generously donating large-format bottles of wine to the Symphony of Wine ever since our inception six years ago. Due to the scarcity of Dalla Valle wines, they’ve always attracted very high prices. As this year’s offering scored higher than the last several years, it should also be an attractive auction item. For the winning bidder, it will be a phenomenal bottle to break out for twelve to twenty people at some major holiday party or special event, as it is equivalent in size to four regular 750 ml. bottles. And, as Parker notes, it is ready to drink now and will remain at this “peak” until 2021. In other words, buy it now and drink it anytime over the next fifteen years. Surely, you’ll find something to celebrate during that time!

**Donated by Naoko Dalla Valle, Dalla Valle Winery, Oakville, CA,  
in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro  
of Food & Wine**



LOT #18 – A “GROWING FAMILY” OF JOSEPH PHELPS  
VINEYARDS 2002 INSIGNIA WINES, THE WINE  
SPECTATOR’S #1 WINE OF THE YEAR IN 2005



- *One 750 ml. Bottle of Joseph Phelps Vineyards 2002 Insignia*
- *One Magnum (1.5 Liters) of Joseph Phelps Vineyards 2002 Insignia*
- *One Double-Magnum (3.0 Liters) of Joseph Phelps Vineyards 2002 Insignia*
- *One Imperial (6.0 Liters) of Joseph Phelps Vineyards 2002 Insignia*

As noted previously, Joseph Phelps Vineyards was founded in 1972 by Joseph Phelps, a Colorado building contractor who had come to the Napa Valley to build wineries for others. He became enamored by the process of winemaking and the lifestyle involved in the process and decided to enter the business himself. The Phelps winery and home are located just east of the Napa Valley in the smaller Spring Valley on 600 acres characterized by rolling hills, California Oaks and 160 acres of vines. It's also located "just across the road" from the famous other "Joe" of the Napa Valley, Joe Heitz of Heitz Wine Cellars. The 1974 Insignia was the first Bordeaux-style blend produced in California under a proprietary label. Robert Parker gave that wine a rating of 96. As Parker noted recently, this winery has joined the very elite of California vintners and has demonstrated consistency and top quality over its many years of operations. James Laube, the lead writer for the Wine Spectator, noted in his separate encyclopedic-like compendium entitled California Wine that he feels there are only five 5-star Meritages in California and that Phelps' Insignia has lead the way from the beginning. This is truly one of the great wineries in the Napa Valley, California, and perhaps the world. And if consistency and quality are supposed to be its hallmarks, here's more evidence to confirm that: over the past twelve releases of Insignia wine, the average score or rating that Robert Parker has given the wine has been a 94. The 2002 vintage is no exception, as Parker rated it with a 95. And here's what he had to say about it:

*"A beautifully made Bordeaux blend that can age for 20-30 years. 10,000-20,000 cases of Insignia are produced each year. The 2002 Insignia, the finest effort made in this century, is a blend of 78% Cabernet Sauvignon, 14% Merlot, 7% Petit Verdot, and 1% Malbec. Its dense purple color is accompanied by a fragrant perfume of espresso roast, Asian spices, crème de cassis, smoke, and minerals. Dense, voluptuous, full-bodied, rich, long, and harmonious, it can be enjoyed now or cellared for 2-3 decades."*

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Parker then also acknowledged something else very special about the 2002 Insignia when he stated, "It is also the #1 Wine of the Year for 2005 in the *Wine Spectator*." For a man who is so stridently singular, competitive and "non-commercial" in his field of wine tasting, it is rare indeed that he recognizes other reviewers' thoughts and opinions. But in this case, it is apparent that he wants the world to know how good this winery and this wine really are, i.e., **the number one wine in the world!**

You have a chance to collect a very special "piano" (how the wine world refers to a collection of increasing bottle sizes of the same wine) of the 2002 Insignia, designated as the greatest wine in the world in 1995 by the two leading experts on the subject, the Wine Spectator and Robert Parker. What's stopping you from bidding?

**Donated by Tom & Laurie Shelton, Joseph Phelps Vineyards, St. Helena, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



LOT #19 – SCHRAMSBERG, THE AMERICAN WINE THAT  
THE CHAMPAGNE REGION WOULD BE PROUD  
TO CALL ITS OWN



- *One Double-Magnum (3.0 Liters) of Schramsberg 1998 Reserve Sparkling Wine*
- *One Double-Magnum (3.0 Liters) of Schramsberg 1999 J. Schram Sparkling Wine*
- *One Double-Magnum (3.0 Liters) of J. Davies 2003 Diamond Mountain Cabernet Sauvignon*
- *VIP Tour, Tasting & Lunch for Six (6) Hosted by Hugh Davies, President & Winemaker, Schramsberg Winery*

In 1965, Jack & Jamie Davies were determined to produce the most admired, prestigious and sought-after Champagne-style sparkling wine in America. They went on a year-long search for property in the Napa Valley and finally purchased a beautiful and rugged parcel on Diamond Mountain, originally owned by winemaker Jacob Schram, just a few miles north of St. Helena. To honor Jacob and his legacy, they decided to name their winery Schramsberg. Their ability to quickly match the *méthode-champenoise* style of sparkling winemaking from the exalted Champagne region of France immediately put Schramsberg on the map and started a revolution in sparkling winemaking in California. Previous sparkling winemakers used either the simpler Charmat winemaking process or used inferior grapes such as Riesling, Traminer, Muscatel and Chasselas, none of which could match Champagne's elegance. The Davies started with Chardonnay, which the French use, and which is also plentiful in California. Others soon followed and even the French started to buy up land in the region, as the land was affordable, perfect for the grapes required (Chardonnay and Pinot Noir) and there was no more land in the Champagne region available. There are now more than thirty California *méthode-champenoise* wineries, but none can compare with Schramsberg for quality and equality with French Champagnes. As Karen MacNeil states in her book, **The Wine Bible**, "The quality of the top California sparkling wines is now so high that one can only think of them as Champagne's peers" and puts Schramsberg at the top of that list. Furthermore, in fifty blind tastings conducted all over America at top restaurants that included chefs, food & wine critics and other winemakers, both Schramsberg's Reserve (Pinot Noir) and J. Schram (Chardonnay) were pitted against the historically-rated top five Champagnes. In every tasting, Schramsberg came in first or second.

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The list of awards and accolades for Schramsberg wines is too lengthy to list here, but the first was certainly the most impressive. During Richard Nixon's first visit to China in 1972, he brought along several cases of Schramsberg to be used for dinners with the dignitaries. He also brought it on his visit to the Great Wall of China and, upon doing so, immediately broke out some Schramsberg to toast the event, which was seen on worldwide television. No greater advertising campaign could have ever been created and Schramsberg was on its way to stardom. Jack and Jamie's son Hugh has now taken over the mantle of the winery as both its president and winemaker. In 1994 he replanted some of their Diamond Mountain property with Cabernet Sauvignon and has begun earnestly making this first non-sparkling wine for the winery. He named it J. Davies Cabernet Sauvignon after his deceased father, Jack. This 2003 offering is the third vintage to be made. The previous two vintages received critical acclaim from both critics and consumers. By the way, your tour, tasting and private luncheon with Hugh Davies will be one of your most unforgettable wine experiences. I know; I've done it six times.

**Donated by Jamie Davies & Hugh Davies, Schramsberg Vineyards,  
Calistoga, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company,  
Our Maestro of Food & Wine**



## LOT #20 – A SAN FRANCISCO FANTASY FOR TWO



- *Three (3) Week Nights or Two (2) Weekend Nights at Powell Place Suites, San Francisco, CA*
- *Dinner for Two (2) at Bacar Restaurant with Wine*
- *Duckhorn 2005 Sauvignon Blanc*
- *Duckhorn 2001 Cabernet Sauvignon*
- *VIP Tasting for Two (2) at the Ferry Plaza Wine Bar*
- *VIP Tours, Tastings and Picnic Lunch for Two (2) at Duckhorn Vineyards and Paraduxx Winery, Napa Valley*

Enjoy a three-night, week-day stay (or two nights on a week-end) in a lovely Victorian suite on Powell Place – just steps away from Union Square shopping, the Theater District, Chinatown, art galleries, the central business district and cable car access to parks, museums, Fisherman’s Wharf or anywhere else in the great city of San Francisco that intrigues you. The suite is located in a charming building that provides complete hotel service, yet still functions like a full-fledged pied-à-terre with a master bedroom, full bath, separate living room and small kitchen to meet your every need.

You’ll be treated to a private tasting at the new Ferry Plaza Wine Bar with Proprietor and Master Sommelier Peter Granoff. The tasting will include eight of their most recent discoveries from producers around the world accompanied by appropriate artisanal cheeses.

You will also be treated to dinner for two at the fabulously hip Bacar Restaurant, with its loft-like, “big-room” setting making it one of the true hot spots in town. The nightly jazz scene in the bar (with constantly rotating top-talent groups) also adds to the ambience and energy of the place. Proprietors Arnold Eric Wong (Executive Chef) and Debbie Zachareas (Wine Director) bring you top Northern California cuisine with the spirit of Mediterranean healthiness, benefiting from an abundance of local fresh ingredients and catering to a very multi-cultured and eclectic customer base. You will also be provided with two great Duckhorn Vineyards wines to bring to this dinner, the 2005 Sauvignon Blanc and 2001 Cabernet Sauvignon.

We will also make arrangements for you to spend part of a one day visiting the Napa Valley and two wineries run by our Maestro of Food & Wine and his Duckhorn Wine Company, Paraduxx and Duckhorn Vineyards. You can drive to the Napa Valley in just over an hour so you might first plan to visit the Paraduxx winery in the late morning located on the Silverado Trail on the eastern side of Yountville. After visiting Paraduxx, drive to Duckhorn Vineyards (about ten miles north on the Silverado Trail at Lodi Lane) for your complimentary picnic lunch. Following lunch, you’ll experience another great tasting and tour of the facilities. Then, you can do a little touring of St. Helena or head back to San Francisco in plenty of time for a big night on the city.

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This San Francisco/Napa Valley visit will only “whet your whistle” for futures journeys to one of the greatest cities in America and certainly the finest wine region that we have. Cheers!

Note: As the suite is subject to availability, please plan well ahead by calling Bob or Jan Holstrom at 805-371-9852. You’ll have sufficient time to do so, as this offering is valid from January 1, 2007 through December 15, 2007. Also, please contact David Breitstein at the Duke of Bourbon to assist you in setting up your visits to both Paraduxx and Duckhorn Vineyards. He can be reached at 818-341-1234.

**Powell Place Suite Donated by Bob & Jan Holstrom, Thousand Oaks, CA  
Wine Tasting at the New Ferry Plaza Bar Donated by Peter Granoff, San Francisco, CA**

**Dinner Provided by Bacar Restaurant, San Francisco, CA**

**Dinner Wine & Tour Arrangements Provided by David & Judy Breitstein, Duke of Bourbon, Canoga Park, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



## LOT #21 – A BARREL OF ROBLAR WINE



*A Small Barrel (20 Liters) of Roblar Syrah from the Newest Winery in Santa Ynez*

*The Wine Will be Specifically Bottled for You (approximately 24, 750 ml. Bottles)*

*Attendance for Four (4) at Grand Opening Party and a VIP Tasting in the Winery Barrel Room*

The Adams Wine Group has been developing wineries for a number of years, both in Europe and in Northern California. Their latest launch, Roblar Winery and Vineyards in the Santa Ynez Valley, is dedicated to producing small lots of hand-crafted Rhône, Spanish and Italian varietal wines. They have been making wine for several vintages at a custom facility while their “home” is under construction.

The vineyards at Roblar, planted in the Fall of 1998, are located near Los Olivos at the intersection of Highway 154 and Roblar Avenue. There are a total of 18 acres planted with an additional 8 acres held in reserve for future plantings. The varietals planted at this time are Sauvignon Blanc, Merlot and Semillon, with the Semillon grapes being used for blending.

Sauvignon Blanc was chosen as the primary varietal of the estate due to its proven record of success in the East Santa Ynez Valley. Recently, Roblar Winery and Vineyards started development of an on-site Winery and Tasting Room which will be operational this year. This is sure to be THE most spectacular winery in Santa Barbara County.

Roblar Winery and Vineyards and the Adams Wine Group are donating a 20-Liter barrel of a very special vineyard-designated Syrah wine, as well as hosting a private tasting in their barrel room or member lounge. It will be custom-bottled (approximately 24 standard 750 ml. bottles) and the bottled wine will be delivered to you along with its 20 L. barrel. Also, packaged with this fun offering will be four tickets to the grand opening gala for the Roblar Winery and Vineyards in the Santa Ynez Valley.

Join the excitement of helping to launch a brand new and upscale winery to which you will have first access. Perhaps being among the first will provide you with an ongoing access to fine wines that others will be scrambling to try to get (like fans standing in endless queue lines hoping to get into a ball game or theater to see their favorite stars perform). You'll already have your season ticket and front row seat secured. Just bid and win the pole position for either the grand opening party or a hosted private party for four in the winery barrel room. You'll also probably get some privileged access to future releases. Join the inner-circle by bidding now.

**Donated by Roblar Winery and Vineyards, Santa Ynez, CA, and the Adams Wine Group**





LOT #22 - DINNER WITH DAN & NANCY DUCKHORN  
FOR FOUR, TWO NIGHTS IN THE NAPA VALLEY,  
FOUR DOUBLE-MAGNUMS OF GREAT  
DUCKHORN WINES

- *Dinner for Two (2) Couples with Dan and Nancy Duckhorn at a Premiere Napa Valley Restaurant*
- *Two (2) Nights for Two (2) Couples at the Auberge du Soleil in St. Helena*
- *VIP Tours, Tastings & Picnic Lunch for Four (4) at Duckhorn Vineyards and Paraduxx Winery*
- *A Very Special Gift From Dan Duckhorn for the Winning Bidder(s):*
  - › *One Double-Magnum (3.0 Liters) of Duckhorn 2003 Merlot, Three Palms Vineyard*
  - › *One Double-Magnum (3.0 Liters) of Duckhorn 2003 Cabernet Sauvignon, Estate*
  - › *One Double-Magnum (3.0 Liters) of 2003 Paraduxx*
  - › *One Double-Magnum (3.0 Liters) of 2003 Goldeneye Pinot Noir*

This is an absolutely amazing tribute to Dan Duckhorn and from the Duckhorn Wine Company! You've already read about Duckhorn's history-making Merlots, now you're also going to get to experience some of his other great wines...and not just three ounces, how about three liters of each type, four different wines in total! If two couples collaborate on this offering, please don't have any fights in the parking lot about who gets which wines. We'll talk about those wines shortly, but first, let's talk about the great time you'll have visiting the Napa Valley. Besides the special treatment that you'll get visiting, touring, tasting and picnicking at Duckhorn Vineyards, the Duckhorn staff will set you up with any other wineries you'd like to visit or restaurants at which you'd like to dine. Of course, one of those nights will be spent breaking bread (or something a little more exciting) with Dan and Nancy Duckhorn at a premiere Napa Valley restaurant of Dan's choosing. Your two nights of lodging will also be at one of the premiere lodging establishments in the Napa Valley, the Auberge du Soleil, which is located near both St. Helena and Duckhorn Vineyards on the Silverado Trail. This beautiful hotel/resort sits on a terraced hillside with lovely views of the Napa Valley. All accommodations at Auberge du Soleil feature Mediterranean-inspired décor with original contemporary art. Rooms feature Italian linens, down bedding and duvets, custom-made bath amenities, plush robes, slippers and private outdoor terraces for relaxing or dining. They also include flat-screen TVs, DVDs, CD stereos, mini-bars stocked with complimentary beverages and snacks, coffee makers, toasters, safes, voicemail, data ports and turn-down services. Welcome amenities and fresh fruit are replenished daily.

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The four double-magnums that our winning bidder(s) will be receiving represent the four great red wines that Duckhorn has become famous for - Merlot, Cabernet Sauvignon, Pinot Noir and a super Zinfandel blend (which adds Cabernet grapes to give body and grace to the spice and zest found in Zinfandel). The Paraduxx Winery is a stand-alone facility on the Silverado Trail in the Stag's Leap District south of St. Helena. The Goldeneye Pinot Noir comes from the Anderson River Valley on the border of Sonoma and Mendocino counties, a few hours drive northwest of the Napa Valley, an area perfectly suited for the more delicate and temperamental nature of the Pinot Noir grape. All of these wines score consistently in the 90s and are beautiful examples of the finest winemaking capabilities possible. You'll have both a couple of great days in the Napa Valley and four great "party-sized" wines for future great events of your own. Plus, you'll get to spend time at one of the best-managed wineries in America and with one of the finest men on earth. Let's thank Dan's generosity by having some generous bidding in return.

**Donated by This Year's Symphony of Wine Maestro of Food & Wine,  
Dan & Nancy Duckhorn, Duckhorn Wine Company, St. Helena, CA**





LOT #23 – A MIXED CASE OF SUPERB 1997 NAPA VALLEY  
CABERNET SAUVIGNONS

- *One 750 ml. Bottle of Spottswoode Cabernet Sauvignon*
- *One 750 ml. Bottle of Dominus Proprietary Red*
- *One 750 ml. Bottle of Joseph Phelps Vineyards Insignia*
- *One 750 ml. Bottle of Seavey Cabernet Sauvignon*
- *One 750 ml. Bottle of Cornerstone Cabernet Sauvignon, Cornerstone Vineyard*
- *One 750 ml. Bottle of Cornerstone Cabernet Sauvignon, Black Sears Vineyard*
- *One 750 ml. Bottle of Truchard Cabernet Sauvignon*
- *One 750 ml. Bottle of Newlan Cabernet Sauvignon*
- *One 750 ml. Bottle of Clos Pegase Cabernet Sauvignon*
- *One 750 ml. Bottle of Charles Krug Cabernet Sauvignon*
- *One 750 ml. Bottle of Whitehall Lane Cabernet Sauvignon*
- *One 750 ml. Bottle of Duckhorn Vineyards Cabernet Sauvignon*

1997 was the “Vintage of the Decade” in what was one of the best decades ever in the Napa Valley. Now, all of those wines are coming into perfect maturity and drinking readiness even though they’ll probably remain at this peak for twenty more years or so. Here are twelve very representative wines from that vintage that any collector would be proud to have. And, here’s what Robert Parker of *The Wine Advocate* had to say about each of them:

- **Spottswoode** - Simply a stellar wine! Densely layered with red berry fruits, plum, cardamom, dark chocolate, bay leaf and blueberry. The blending of five percent Cabernet Franc adds a bit of delicacy to the blend and the structure is beautifully enhanced by the judicious use of French Oak. Our 1997 Cabernet is bold and will benefit from further aging in the cellar. The winery continues to fashion stylish, elegant, intensely flavorful wines from their estate Cabernet Sauvignon vineyards. The 1997 Cabernet Sauvignon is among their finest. It is a model of symmetry and grace deftly married with super concentrated blueberry, blackberry, and cassis flavors infused with subtle new wood. This medium to full-bodied, seamless, youthful beauty will benefit from 2-3 years of cellaring, and should last for two decades. This is one of California’s most elegant as well as intensely flavorful Cabernets. Rating: 93

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- **Dominus Proprietary Red** - The 1997 Dominus, a blend of 86.5% Cabernet Sauvignon, 9% Cabernet Franc, and 4.5% Merlot, is showing fabulously well. With 14.1% alcohol and a pH that would make many New World oenologists shudder (about 3.95), this wine is a fleshy, silky-textured, opulent wine with a gorgeous nose of roasted herbs, coffee, jammy black cherry and plum-like fruit. It has flavors of Asian spice, licorice, blackberry, cherry and tobacco spice that all add to this complex, very involved, yet gorgeously symmetrical wine. It is medium to full-bodied, very concentrated and silky-textured. Christian Moueix is able to make Cabernet Sauvignon from the southern Napa Valley taste like a terrific Pomerol. It is a stunning wine that is gorgeous to drink now, but should age easily for 10-15 years. Rating: 94
- **Joseph Phelps Vineyards Insignia** - This prodigious wine (83% Cabernet Sauvignon, 14% Merlot, and 3% Petit-Verdot) lives up to its pre-bottling promise. Tasted on three separate occasions, every bottle has hit the bull's eye. The color is a saturated thick-looking blue/purple. The nose offers up explosive aromas of jammy black fruits, licorice, Asian spices, vanillin, and cedar. Full-bodied as well as exceptionally pure and impressively endowed, this blockbuster yet surprisingly elegant wine cuts a brilliant swath across the palate. A seamless effort with beautifully integrated acidity, sweet tannin and alcohol, it is still an infant, but can be drunk with considerable pleasure. Anticipated maturity: now-2025. Rating: 96 (Note: the *Wine Spectator* also rated this wine a 96)
- **Seavey** - This winery is in the Conn Valley, east of St. Helena. The 1991 remains one of the greatest Cabs of the decade, while the 1997 is potentially every bit as good. It is a monumental classic that boasts an opaque plum/purple color as well as an extraordinary bouquet of jammy cassis, plum, toast, and licorice. With its humongous fruit and glycerin, full body, smoky blackberry and coffee flavors on the mid-palate, as well as a silky, moderately tannic finish that lasts for nearly a minute, this seamless effort is a modern day miracle. A blend of 98% Cabernet Sauvignon and 2% Petit-Verdot, it is perfect now through 2025. Rating: 96
- **Cornerstone, Cornerstone Vineyard** - Another explosive, succulent, disarmingly thick, opulent effort, this dark purple wine is a hedonist's dream. It offers a combination of powerful black cherry and cassis flavors presented in a flamboyant, full-bodied style with extravagant layers of fruit, glycerin, and extract. new oak aging is noticeable, but its impact is subtle. The tannin is well- concealed by a wealth of fruit. Drink this beauty over the next two decades. Ratings: 94 (Note: the *Wine Spectator* rated this a 96)
- **Cornerstone, Black Sears Vineyard** - The opaque purple-color offers a sexy, up-front nose of blackberries, cassis, & smoke. It is sweet, succulent and jammy with explosive ripeness and flavor intensity. It has low acid, huge reserves of fruit, glycerin, extract, and tannin that have been melded into a seamless, concentrated wine of exceptional potential. Anticipated maturity: now -2016. Rating: 93

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- **Truchard** – This Carneros-produced Cabernet weaves together a complex range of earthy currant, coffee, toffee, sage, toasty oak and vanilla bean that turns supple and polished on the palate with a long, intricate aftertaste. Drink now through 2010. 2,210 cases made. Rating: 92
- **Newlan** – This 30-acre vineyard and winery in the Oak Knoll District was purchased in 1999 and is now known as the Koves-Newlan Vineyards & Winery. Originally founded in 1967 as Newlan Vineyards, a walnut orchard was replanted to carefully selected Cabernet Sauvignon clones, the fruit of which was originally sold to Clos du Val, Inglenook and Robert Mondavi. The land itself proved to be ideal for producing grapes that made intense yet subtle wines, and the microclimate in this particular region proved ideal as well. The Cabs produced are complex with black fruit, leather and spicy flavors that steadily improve with age. The quality of the 1997 Cabernet was particularly influential for the Sato family in the purchase of the winery.
- **Clos Pegase** – The 1997 Cabernet Sauvignon possesses a dark ruby/purple color and a firm underpinning of tannin. There are creamy chocolate, rich blackberry and black currant flavors intertwined with cedar, Provençal herbs, and new oak. It is medium to full-bodied with a relatively long finish and is an excellent-to-outstanding wine that is drinking well now, yet will also keep for 10 more years. Rating: 90
- **Charles Krug** - The 1997 Cabernet Sauvignon is a solidly made wine with 8% Merlot in the blend. A deep ruby/purple color is followed by aromas of black currants, dried herbs, spice, and subtle wood. Rich, ripe, and medium to full-bodied, with excellent concentration, low acidity, and a lush texture, it should drink well for 6-8 years.
- **Whitehall Lane Reserve** – Its deep ruby color is followed by sweet vanillin, creamy oak, black currant, licorice, and spice box aromas and flavors. The wine is medium to full-bodied, with considerable flavor as well as silky-textured tannin. It is an elegant, stylish, medium-weight Cabernet ready to drink now or over the next 6-7 years.
- **Duckhorn Vineyards** - This saturated ruby/plum-colored wine displays upfront flavors of black currant, black cherry, blackberry and plum with deeper flavors of licorice, earthy currant and cedary anise. It is dark, rich and polished and finishes long and complex with firm tannins. Best now through 2012. Rating: 91

Donated by SOW Committee Members Russ Brumbach, Karl Klessig,  
Bob Klingensmith & Mark Sullivan



LOT #24 – AROUND THE WORLD WITH FIVE  
ORIEL MAGNUMS



- *One Magnum (1.5 Liters) of Oriel 2001 “Etereo” Barolo*
- *One Magnum (1.5 Liters) of Oriel 2002 “Soluna” Napa Valley Cabernet Sauvignon*
- *One Magnum (1.5 Liters) of Oriel 2003 “Sygnet” McLaren Vale Shiraz*
- *One Magnum (1.5 Liters) of Oriel 2002 L’Exception St.-Emilion*
- *One Magnum (1.5 Liters) of Oriel 2000 “Altezza” Brunello di Montalcino*
- *Private Tour & Tasting at the Winery of any one of the 30 Wines Made in 24 Regions of 8 Countries Around the World (from Austria to Australia)*

Oriel is a “virtual winery” currently distributing small cuvées of wines made in the best hand-crafted, artisanal winemaking style by some of the finest winemakers in the world, who have learned their craft by making such wines as Châteaux Pétrus, Haut-Brion and D’Yquem in France, to Dominus, Bryant Family Vineyards & Hundred Acre in the Napa Valley and Penfold’s Grange in Australia. Oriel is a modern-day version of the old-world wine “négociant” who would buy select releases of wines or grapes and blend them under their own, well-established sales and distribution labels, such as Louis Jadot, Joseph Drouhin or Faiveley. Oriel’s founder, John Hunt, explains, “Most négociants buy grapes or wines; I seek out the people that make the wines.” Under the Oriel concept, each winemaker creates a tiny quantity of a truly handmade wine that expresses the best of his or her local soil, fruit, climate and culture. Volumes are miniscule because making great wine is like making great food—to make a little with the very best ingredients is possible, but to make a lot is not. Oriel is a celebration of the artist and a “voyage of discovery” around the world. With this new concept in the making, marketing and distribution of wines sharing a single overhead, great winemakers can make great, yet affordable, wines. We feel that the Oriel story has only just begun. Now, a little about the wines you will be receiving if you are the winning bidder:

- **2001 Etereo** – From the Italian word for “ethereal,” signifying something highly refined, delicate out of this world and heavenly. This Barolo produced by Paolo Caciorgna was made from 100% Nebbiolo grapes and has a rich, complex and earthy aroma with a broad bouquet. The taste has deep plum and dark fruit flavors with hints of chestnut, mushroom and white truffles.

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- **2002 Soluna** - Named for the union of the sun and the moon whose warm days and cool nights yield wines of character, intensity, and finesse. Produced by Philippe Melka, it is 84% Cabernet Sauvignon, 8% Merlot and 8% Syrah that is aged for 18 months in 70% new French oak. It has an aroma of rose petals, Asian spice, vanilla and cherry and flavors of blueberry, sage, anise and spice. An elegant and voluptuous wine with soft, refined tannins.
- **2003 Sygnet** - The name of the river valley that flows near Australia's most celebrated vineyards in the McLaren Vale, south of Adelaide. This 100% Shiraz has aromas of mulberry and chocolate with hints of licorice and spice. The flavors are full of dark berry fruit with firm tannins. Produced by John Duval, the winemaker who made Penfold's Grange Hermitage famous.
- **2002 L'Exception** - Named for the unique process of primary and secondary fermentations in custom-made oak barrels. This St.-Emilion wine produced Alain Raynaud comes from 40-70-year-old vines in a walled vineyard dating to the 17th century. It is 75% Merlot, 15% Cabernet Sauvignon, 6% Cabernet Franc and 4% Malbec. It has a bouquet of wild berry and cranberry with hints of cassis, vanilla and licorice and flavors of deep blackberry and plum with fine tannins and an elegant finish.
- **2000 Altezza** - Or the heights, is named for a picturesque fortress town in Tuscany. This 100% Brunello di Montalcino (Sangiovese varietal) produced by Giuseppe Maria Sesti has aromas of ripe, black fruit with hints of white truffle and cocoa and flavors of dark cherry and plum with rich tannins and a velvety finish.

As noted above, the winning bidder is welcome to visit any one of the 30 wineries where Oriel wines are produced. Check out their website at [www.oreilwines.com](http://www.oreilwines.com) to choose your favorite place to visit.

**Donated by Kelly Ford, Oriel Wines, New York, NY, in Honor of the Duke of Bourbon**



LOT #25 - SALMANAZAR OF AU BON CLIMAT & MERIDIAN  
CENTRAL COAST CLASSIC CUVÉE



- *One Salmanazar (9.0 Liters) Etched Bottle of 1995  
“Classic Cuvée” Created for the Central Coast  
Wine Auction*
  - › *50% Au Bon Climat Pinot Noir, Bien Nacido  
Vineyard “Q” Block*
  - › *50% Meridian Pinot Noir, Bien Nacido  
Vineyard “Q” Block*

This one is a “no-brainer.” Two Central Coast winemakers were joined together to produce this special cuvée for a previous Central Coast Wine Classic auction. Jim Clendenen (Au Bon Climat), the well-known, witty, funny and flamboyant winemaker and Chuck Ortman (Meridian Vineyards), the equally witty, only slightly more reserved and highly respected winemaker - took grapes from the same block of the same vineyard (“Q” Block of the Bien Nacido Vineyard - one of the great blocks and vineyards on the Central Coast) to produce their own interpretations of great Pinot Noir wine. They then blended them into something to be even more luscious and exciting than their original efforts. 1995 was an excellent year for Pinot Noir on the Central Coast and the size of this bottle will ensure a very long shelf-life. It is also beautifully etched by Candice Norcross, the most famous bottle-art creator on any coast, period. Show this bottle off prominently in your home until you have that very special occasion to “party it away.” Remember, nine liters is the equivalent of one full case of regular bottles of wine, so you’re going to need at least twenty-four or more participants to make this wine disappear, but be sure to have everyone sign it with a silver or gold writing pen and keep the bottle for the rest of your days. So bid on it, buy it, show it off, drink it, sign it and have a memento of friendships forever.

**Donated by George & Linda Weinstock, Calabasas, CA**



L O T  
26

LOT #26 - AN INCREDIBLE EVENING OF PORTS &  
MADEIRAS WITH RENOWNED EXPERT  
BARTHOLOMEW BROADBENT

- *Private Tasting for Fourteen (14) of Rare and Exciting Ports & Madeiras*
- *Guest Host for the Evening: Bartholomew Broadbent*

Bartholomew Broadbent is known as a lively, witty and informative wine lecturer. He is also one of the world's foremost authorities on Port and Madeira. His company, Broadbent Selections, is the exclusive U.S. importer for eighteen of the world's most sought-after family wineries. Bartholomew is the son of Michael Broadbent, the famed author and Founder/Director of Christie's Wine Auctions. Needless to say, he had an excellent apprenticeship to the world of fine wines.

Bartholomew has again generously offered to host an educational Port, Madeira and/or wine seminar of your choice and at a location of your choosing for up to fourteen people. You can choose from just Ports and Madeiras, a selection of great wines or a combination of all three. But, whatever you choose, you'll experience some of the finest and rarest wines of the world and the evening will be both informative and great fun.

The winning bidders can choose to have the tasting at a private home, restaurant or club and must provide the venue. Bartholomew will provide the wines and his services, but any accompanying food will also have to be provided by the winning bidders. Further, the tasting must take place within one year of the date of this auction at a mutually agreeable time. Bartholomew will fly to Los Angeles and supply all of the wines. As Bartholomew normally receives a minimum of \$5,000 for general lectures, this combination of his services and great Ports, Madeiras and wines is a very special offering, indeed. David Breitstein of the Duke of Bourbon will be happy to coordinate this event for you. We'll provide you with David's contact information if you don't already have it.

**Donated by Bartholomew Broadbent, Broadbent Selections, San Francisco, CA, and Mark & Meri Sullivan, Simi Valley, CA**



LOT #27 – DINNER & LUNCH FOR SIX IN THE SANTA  
YNEZ VALLEY WITH JIM CLENDENEN AND  
DOUG MARGERUM



- *Dinner for Six (6) at Doug Margerum's Wine Cask Restaurant in Los Olivos*
- *Dinner Wines Provided by Au Bon Climat*
- *Lunch for Six (6) at Margerum Winery Prepared by Jim Clendenen*
- *Luncheon Wines Provided by Margerum Wine Company*

Now here's how to have a perfect Central Coast wining & dining experience! The suggested plan is for this lot winner and guests (or the "syndicate" of winners) to drive up to the Los Olivos area early one day, have a light lunch upon arrival, do a little touring then have dinner at the relatively new, highly rated and beautiful Wine Cask Restaurant in Los Olivos, owned by Doug and Laurel Margerum. Doug will personally prepare your gourmet feast and Jim Clendenen will pour all of the appropriate wines to match from his Au Bon Climat winery. Stay overnight at one of the lovely hotels, inns or B&Bs in the area, tour some more in the morning then wend your way up to the nearby Margerum winery where you will have lunch prepared for you by Jim Clendenen (yes, he is the complete Renaissance Man), accompanied by the wines of Doug Margerum and his growing Margerum Wine Company with Doug attending as well.

This is just one suggested plan. However, Jim and Doug both want to stress that you can have these meals in any order that you'd like, including both on the same day (if you're crazy enough to do so). The most important thing is that, however you organize it, you should allow yourself enough time, rest and relaxation to have one of the greatest times of your life. There will be oodles of great food, spectacular wines, great storytelling and tons of fun. Bid heartily and have a ball!

**Dinners and Wines Donated by Jim & Morgan Clendenen and Doug Margerum in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



L O T  
28

LOT #28 – THE “LOTTERY” LOT

- *Millennium Commemorative Collection of Great 1995 Bordeaux Wines*
- *One Magnum (1.5 Liters) of 1995 Château Branaire (Duluc-Ducru), St.-Julien*
- *One Magnum (1.5 Liters) of 1995 Château Canon-La Gaffelière, St.-Émilion*
- *One Magnum (1.5 Liters) of 1995 Château Gazin, Pomerol*
- *One Magnum (1.5 Liters) of 1995 Château Pontet-Canet, Pauillac*
- *One Magnum (1.5 Liters) of 1995 Château Smith-Haut-Lafitte, Pessac-Léognan, Red*
- *One Magnum (1.5 Liters) of 1995 Château Smith-Haut-Lafitte, Pessac-Léognan, White*

Over the past few years, we have had a special “Lottery” so that everyone would have a chance to take home at least one auction treasure and almost everyone participated. It has become so successful that your Auction Committee decided to repeat the experience if they could find yet another perfect offering. Last year, we had a lottery for a Salmanazar (9.0 Liters) of Sanford 1995 Pinot Noir, but the two previous years we had lotteries for the exact same collection listed above, donated by George and Linda Weinstock. Interestingly enough, the six magnums also add up to nine liters of wine, but with this offering, you get to sample six different great Bordeaux wines. So, here we go again.

The 1995 Bordeaux vintage was the highest-rated vintage in the decade of the ‘90s, with the exception of the great 1990 vintage. The *Wine Spectator* gave this vintage a 95 rating and Robert Parker agreed, comparing it to the full-bodied and very flavorful vintage of 1970. In his current edition of *Parker’s Wine Buyer’s Guide*, he rates every one of the above wines in his category of the “best wines of the vintage,” scoring them all in the 90s. The *Wine Spectator* also scored them highly, from the 90 to 95 range. The wines are just beginning to come into full maturity and will retain this “peak level” of quality for up to fifteen or twenty more years into the future. The presentation of the wine is also magnificent, with a beautiful wooden case and each of the bottles having an etched top of swooping gold stars ushering in the year 2000. Whether you wish to display this on its own for its sheer beauty or pick a gala event to invite a dozen or more of your closest friends over for a fine food & wine dinner, this is surely a beautiful treasure to behold that we’re sure you’ll be able to enjoy for many years to come.

Donated by George & Linda Weinstock, Calabasas, CA



LOT #29 - TWO NIGHTS AT BERNARDUS LODGE IN  
CARMEL VALLEY WITH PRIVATE LUNCH,  
WINERY TOUR & TASTING



- *Two (2) Nights (Midweek) for One Couple at the Bernardus Lodge in Carmel Valley*
- *VIP Winery Tour, Tasting & Picnic Lunch for Two (2) at Bernardus Winery with Winemaker Rob Taylor*
- *Two Magnums (1.5 Liter Bottles) of Bernardus 2004 "Marinus" (Meritage) Red Table Wine*

Bernardus Winery & Lodge owner, Bernardus "Ben" Pon, appreciates wine as an art - a form of art that transcends the ordinary. His ultimate dream with the Bernardus Winery is to make a red wine equal to the finest from Bordeaux. To achieve this purpose, Ben, a Dutchman who could have planted vineyards anywhere in the world, has chosen the Carmel Valley for his estate vineyards and winery. Since the early 1970s, there has been a growing awareness of the outstanding potential for Bordeaux varieties from this new viticultural appellation. The Bernardus estate vineyards are located in the Cachagua region of the Carmel Valley. Cachagua is the Spanish word Native Americans used for deep or hidden water. As Native Americans believe that all things in nature are sacred and interrelated, Pon has kept more than 300 live oaks to thrive among carefully planted vines.

Of the 220 acres at the winery, 50 acres have been planted to vineyards of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot and are used to make Pon's top-of-the-line Meritage wine, Marinus, made in the traditional Bordeaux wine style. Wines are aged in oak tanks and barrels specially crafted for Bernardus in the French region of Bordeaux and Burgundy. Oak is purchased from many coopers in France to allow for blending of different flavors, or "the spice rack approach". The winemaking style continues to bring forth the authenticity of old-world techniques, while maintaining an open mind toward the progression of technology. At Bernardus, the textural element, i.e., the "mouth-feel," is the most important expression of wine. As part of your tour, tasting and picnic lunch while at the winery, you will get two magnums of the 2004 Marinus wine to take home with you.

Regarding your two nights of accommodations in the Bernardus Lodge, there are 57 home-like rooms, each with a cozy fireplace, sumptuous feather bed with a goose down comforter and Italian linens, an oversized bathtub for two, separate shower and double vanity, bathrobes, antique armoire, stone fireplace, sitting area, writing desk, dining table with seating for two, cable TV, internet access, CD player, two-line cordless phone with voicemail, coffeemaker and French doors opening onto spacious terraces or balconies with sweeping mountain or garden views. There is also a copper-top "wine grotto" mini-bar and complimentary wine, cheese and fresh flowers to celebrate your arrival.

*(continued on next page)*



And finally, if the coziness and comfort of the Bernardus Lodge and Winery are not enough to keep you occupied for your entire two-day visit, you've got the wonderful towns of Carmel, Pacific Grove and Monterey and the entire Seventeen Mile Drive around the Monterey Peninsula to fill every precious minute of your stay in one of the most spectacularly beautiful places on earth.

**Donated by Bernardus Pon, Proprietor, Bernardus Winery and Bernardus Lodge, Carmel Valley, CA**



LOT #30 – A VERTICAL OF QUINTESSA WINES IN A  
SPECIAL WOODEN CASE, 1995-2000



- *One 750 ml. Bottle of Quintessa 1995 Proprietary Red Wine*
- *One 750 ml. Bottle of Quintessa 1996 Proprietary Red Wine*
- *One 750 ml. Bottle of Quintessa 1997 Proprietary Red Wine*
- *One 750 ml. Bottle of Quintessa 1998 Proprietary Red Wine*
- *One 750 ml. Bottle of Quintessa 1999 Proprietary Red Wine*
- *One 750 ml. Bottle of Quintessa 2000 Proprietary Red Wine*
- *Presented in a Special Wood Display Box*

Quintessa was founded in 1990 when Augustin and Valeria Huneus “captured” the last large parcel of land available in the renowned Rutherford appellation of the Napa Valley. The 280-acre property had never been planted to grapes before, so the soil was rich and absent of grape pests. The estate includes a valley, a lake, a river, five hills, four micro-climates and numerous different soil types. Now, with fifteen years of growth, the vines have lost their youthful exuberance and have developed into a balanced vineyard that produces low yields and concentrated flavors. 170 acres are planted to the classic Bordeaux grape varieties in 26 vineyard blocks as follows: Cabernet Sauvignon (129 acres), Merlot (26 acres), Cabernet Franc (7 acres), Petit Verdot (4 acres), and Carmenère (4 acres). The very modern winery has all of the bells and whistles of modern winemaking technology, including gravity-flow processing and fermenters and tanks sized to match the 40 diverse blocks in the vineyards. Both French oak and stainless steel are used in the fermenting process to add complexity and subtlety to each blend. A glass-enclosed blending room and adjoining lab overlook the tanks below. Behind the press hall lays the entrance to 17,000 square feet of caves and tunnels carved into the volcanic ash hillside. Here, up to 3,000 barrels allow each vintage to age three years in French oak barrels before bottling. Now, a little information about the wines:

- **1995 Vintage** – This wine exhibits great depth with a bouquet of rich, dark fruit. The tannins are broad and forward, complemented by ripe fruit flavors that linger on the palate with just a hint of coffee and cocoa on the finish.
- **1996 Vintage** – A small crop after a very warm summer, but a ripe fruit nose shines through the bouquet. Tight concentration on the palate with soft tannins and deep fruit and spice flavors. A powerful wine that has now mellowed with a silky, elegant finish.

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- **1997 Vintage** – Exhibits amazing layers of ripe, concentrated fruit and sweet and long tannins that create richness on the palate. The ripe flavors are complemented by aromas of bright red fruit that enhance the drinking pleasure.
- **1998 Vintage** – Has outstanding structure and mouth-feel with a layered bouquet of bright fruit and floral notes. Aromatic cedar, mint and cocoa are also present. There is a seamless texture to the wine created by soft tannins with a long finish.
- **1999 Vintage** – The wine is concentrated, multifaceted, seductive and complex. It has great depth and is only beginning to reveal its layers. The aromas are complex with black fruit, floral and chocolate notes. The tannins are tight and concentrated.
- **2000 Vintage** – Expresses deep berry flavors with a sweet, broad mouth feel. It is young and forward with aromas of black fruit and spice. The tannins are round and concentrated, giving it elegant finesse and a long, lasting impression on the palate.

The ***Wine Spectator*** consistently scores Quintessa wines in the low 90s. As this winery grows in prestige, owning these early vintages will only grow in value.

**Donated by Mark & Meri Sullivan, Simi Valley, CA**



LOT #31 - CENTRAL COAST TWO-NIGHT GETAWAY FOR  
FOUR FEATURING THE AU BON CLIMAT  
WINERY AND HITCHING POST & WINE CASK  
RESTAURANTS



- *Lodging for Two (2) Couples for Two (2) Nights at Rancho La Cuna, the Los Olivos Ranch House of Jim & Morgan Clendenen, Owners of Au Bon Climat Winery, Santa Maria Valley*
- *Lunch & Tour for Four (4) at Au Bon Climat Winery*
- *Dinner for Four (4) at the Hitching Post Restaurant, Buellton, with Hitching Post Wines*
- *Dinner for Four (4) at the Wine Cask Restaurant, Los Olivos, with Wines from the Margerum Wine Company, Santa Ynez Valley*
- *Visits to other Unique & Boutique Wineries in the Los Olivos Area*

This isn't just a casual "Sideways" foray to the Central Coast's wine region, this is a front-on juggernaut of going to the top restaurants and wineries to be found in the most exciting and vibrant viticultural region in California today. Hosted by two of the Symphony of Wine's former honorees (Jim Clendenen and Frank Ostini) as well as one of our greatest patrons in terms of donations of dinner courses and wines for each of our events (Doug Margerum), you can't possibly do better than this if you're going to have a very personalized visit to the Central Coast.

First of all, staying at Jim & Morgan Clendenen's guest house in Los Olivos, Rancho La Cuna, will be a ton of fun. As everyone knows, Jim Clendenen is one of the brightest and wittiest winemakers anywhere and your visit will be enhanced by his presence. Then, touring, lunching and tasting at his Au Bon Climat winery in the Santa Maria Valley will be an absolute treat as Jim loves to cook as much as he loves to make wine. Jim co-founded the Au Bon Climat winery in 1982, bought out his partner shortly thereafter and over the years has made ABC quite famous, along with the creation of several other subsequent labels, including Vita Nova, Il Podere dell'Olivos, Ici/La-Bas and Clendenen Family Wines. And even though Jim looks like a native Californian surfer-dude/hippie who was progenated in some Haight-Ashbury commune after too much flower power, he wasn't always destined to be in the wine business. As he describes it, he was the son of gastronomically impoverished parents from Akron, Ohio, growing up in the culinary dark ages of the American 1950s (Betty Crocker was their guru) who somehow migrated to UC Santa Barbara and graduated Cum Laude in Pre-Law in 1976. If he had kept that career path, he might now be doing contract law as opposed to buying grape contracts. But a "sideways" trip of his own to France during his junior year of college in 1974 changed all of that. He went from 'burritos & brewskis' to 'boeuf bourguignon and Burgundy' in a heartbeat. After graduation, he went back to Burgundy and Champagne and a career in oenology quickly trumped a lifetime of skullduggery in the world of law.

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James Laube, the lead editor for the *Wine Spectator* said this of Jim in his book on California Wine:

“Jim Clendenen is on top of the Chardonnay and Pinot Noir world in California, riding the crest of the best wave of wines he’s ever produced. From the beginning, his wines have enjoyed cult status, always winning the highest praise. It’s not surprising that those who only taste the regular wines have no appreciation for what happens when it all comes together in one of ABC’s bold and distinctive reserve or vineyard-designated bottlings.”

Jim is also on the short list of Robert Parker’s “Best Wineries in the World,” Oz Clark designated him one of “the fifty worldwide creators of modern classic wines” and Dan Berger of the L.A. Times named him the California “Winemaker of the Year” over a decade ago.

Frank Ostini’s Hitching Post Restaurant in Buellton has been a standard of Central Coast dining excellence for many, many years. Frank has also partnered up with Gray Hartley to produce an excellent series of wines under the Hartley-Ostini Hitching Post label. The restaurant and these wines were made even more famous in the 2004 theatrical hit, “Sideways.” Your dinner for four will let you enjoy the best of both the Hitching Post’s foods and wines and Frank will be your host throughout this gourmet event.

Doug Margerum’s Wine Cask restaurant in Santa Barbara has also provided the standard for excellence in that great Central Coast resort city over the past two decades. Last year, however, Doug finally expanded his restaurant empire by opening a second Wine Cask restaurant in Los Olivos. The food and wine list at this new location is just as fantastic as it is in Santa Barbara and Doug will embellish your very special meal with some of the great wines he has been producing over the past several years under his Margerum Wine Company label.

Also, if the visit to the ABC winery isn’t quite enough to fill your two-day visit to the Buellton, Los Olivos & Santa Maria Valley wine regions, then Jim, Frank and Doug will be more than happy to set you up to visit some additional top-quality wineries within the region, but more importantly, within their close circle of winemaking friends. No one else will get the kind of tours and tastings you’ll be able to get through these kinds of connections.

Look forward to a great two days in the Central Coast, but also look forward to a great bidding war to obtain it. However, considering the fun, enjoyment and great wine education that you will get, it will all be worth it.

**Donated by:**

**Jim & Morgan Clendenen, Au Bon Climat Winery, Santa Maria, CA**

**Frank and Jami Ostini, Hitching Post Restaurant and Winery, Buellton, CA**

**Doug Margerum, Wine Cask Restaurants, Santa Barbara & Los Olivos, CA, and the Margerum Wine Company, Santa Ynez Valley, CA**

**Donated in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



LOT #32 – A KENNETH VOLK KILLER “SIX-BY-SIX-BY-SIX”  
PACK



- Six (6) Magnums (1.5 Liters) of Kenneth Volk Vineyards 2004 Pinot Noir, Garey Vineyard, Santa Maria Valley
- Six (6) 750 ml. Bottles of Each of the Following Six Kenneth Volk Vineyard Wines:
  - 2004 Merlot, El Pomar Junction, Paso Robles
  - 2003 Mourvèdre, Enz Vineyards, Lime Kiln Valley
  - 2004 Pinot Noir, Sierra Madre Vineyard, Santa Maria Valley
  - 2004 Chardonnay, Bien Nacido Vineyard, Santa Maria Valley
  - 2004 Chardonnay, Sierra Madre Vineyard, Santa Maria Valley
  - 2003 Cabernet Sauvignon, Carmody McKnight Vineyard, Paso Robles

Three years ago, when Kenneth Volk was just “Ken” or “Kenny” to all of us, the Symphony of Wine honored him as our Maestro of Food & Wine. At that time, he was the owner and winemaker of Wild Horse Winery & Vineyards. He subsequently sold Wild Horse and has now started a new winery in the Santa Maria Valley, Kenneth Volk Vineyards. Wild Horse is further north, just south of Paso Robles. Kenny...excuse me...Kenneth, has already jumped into the wine tub with both feet and is now producing several new and exciting wines. And, since he still is as generous as when we last honored him, he wants to share his good fortune and great wines with some lucky bidder today. None of these wines has yet to be rated by the *Wine Spectator*, *The Wine Advocate* or other leading wine publications, so we’re just going to have to trust Kenneth’s name and history on this one, i.e., fancier name, fancier wines. However, you will be getting the equivalent of a full case of Kenneth’s Garey Vineyard Pinot Noir and an additional three cases combined of Chardonnay, Pinot Noir, Merlot, Mourvèdre and Cabernet Sauvignon. Knowing Kenneth, he obviously is very proud of these wines and anxious to start that good old word-of-mouth campaign going as quickly as possible. So, truly be the first on your block to enjoy these intriguing wines from Kenneth’s new set of vineyard blocks from the Central Coast wine region.

**Donated by Kenneth Volk, Kenneth Volk Vineyards, Santa Maria Valley, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**





LOT #33 – MAISON & DOMAINE DROUHIN:  
TWO VISITS AND A DOZEN WINES

- *Private Tour, Tasting & Lunch for Four (4) at Domaine Drouhin, Oregon*
- *Private Tour, Tasting & Lunch for Four (4) at Maison Joseph Drouhin, Beaune, France*
- *One 750 ml. Bottle of Each of the Following Wines:*
  - › *Maison Joseph Drouhin 2004 Meursault*
  - › *Maison Joseph Drouhin 2004 Chablis, Vaudesir*
  - › *Maison Joseph Drouhin 2002 Vero Chardonnay*
  - › *Maison Joseph Drouhin 2004 Vero Pinot Noir*
  - › *Maison Joseph Drouhin 2004 Nuit-St.-Georges*
  - › *Maison Joseph Drouhin 2004 Savigny-les-Beaune*
  - › *Maison Joseph Drouhin 2004 Clos des Mouches Blanc*
  - › *Maison Joseph Drouhin 2004 Chablis, Domaine de Vaudon*
  - › *Domaine Drouhin Oregon 2004 Chardonnay, “Arthur”*
  - › *Domaine Drouhin Oregon 2002 Pinot Noir, “Laurène”*
  - › *Domaine Drouhin Oregon 2002 Pinot Noir*
  - › *Domaine Drouhin Oregon 2003 Pinot Noir*

Maison Joseph Drouhin was founded in 1756 under another name and purchased by Joseph Drouhin in 1880. This famed “house” has built a reputation for wines that are among the very best of the modern style of red and white Burgundies. The estate consists of just under 150 acres, 90 of which are in Chablis and the balance in the Côte d’Or. The wines have been getting consistently better over the past thirty years and numerous outstanding wines have been produced throughout this period. Drouhin is a stickler for authenticity in their wines and is one négociant who does not produce wines from any other region outside of Burgundy. A négociant is a wine producer who buys wine or grapes from a multitude of sources, ferments and blends them to a consistent and quality-centric level and then bottles them under the house label. Drouhin is both its own producer (from its own 150 acres) and very large and respected négociant. They no longer buy wines already produced by others for blending and bottling, but only buy grapes so they can control the quality all the way down the line.

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Over fifteen years ago, Robert Drouhin (the grandson of Joseph) purchased 100 acres of plantable acreage in Oregon's Willamette Valley. From the very beginning, Domaine Drouhin has been producing superb Pinot Noirs (the varietal that red Burgundy really is) and Chardonnays in this part of the country where the terroir is very similar to that of Burgundy. Drouhin's entry into the Oregon winemaking scene quickly validated that if a firm as big, powerful and respected as Drouhin was coming to America to make Pinot Noir and chose the Willamette Valley, there must be something special going on. Ever since then, there has been explosive growth there not only in the amount of Pinot Noir being produced but also in the quality, all of which was started by the Drouhin family.

Your purchase of the lot will also provide you with two separate private tours, tastings and luncheons for four at both Domaine Drouhin in the Willamette Valley, Oregon, and Maison Joseph Drouhin in Beaune, France. Perhaps this purchase may provide just the right incentive to make a couple of special wine country trips.

If you love Burgundies and Pinot Noirs, this Drouhin sampling is a perfect combination of their best efforts from France and Oregon. At a recent pre-release tasting of these wines (to be released in July), they proved to be consistently delicious. In fact, this writer bought several cases of these wines, both red and white, from across the board. If you're the winning bidder on this lot, you'll soon learn why. Then, you'll probably buy some more.

**Tours, Tastings & Lunches Donated by the Drouhin Family, Beaune, France & Willamette Valley, OR**

**Wines Donated by David & Judy Breitstein, Duke of Bourbon, Canoga Park, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



L O T  
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LOT #34 – HAPPY CANYON VINEYARD DAY TRIP  
WITH A FRENCH CONNECTION

- *Lunch, Tours & Tastings for Four (4) at the Happy Canyon Vineyard, Santa Ynez, CA, and Château Lascombes, Margaux, France (Same Owner for Both)*
- *One Magnum (1.5 Liters) of Happy Canyon Vineyard 2004 Piocho*
- *One Magnum (1.5 Liters) of Happy Canyon Vineyard 2004 Barrack, “Brand”*
- *One Magnum (1.5 Liters) of Happy Canyon Vineyard 2004 Barrack, “Ten-Goal”*

Tom and Laurel Barrack's Colony Capital owns Château Lascombes in Bordeaux, France, a Grand Cru Classé winery in the heart of Margaux. As one of the most famous vineyards that consistently produces great wines, Château Lascombes would be satisfying enough for most people. However, Tom Barrack has chosen to create a Grand Cru wine from his beautiful vineyard set on the hillsides of Happy Canyon in the eastern end of the Santa Ynez Valley.

With its gentle slopes and warm climate, this is an area that is becoming known for Bordeaux varietals.

Happy Canyon Vineyard is a stunning vineyard and polo property and it is planted to Cabernet Sauvignon, Merlot and Cabernet Franc. Doug Margerum is the winemaker and he has been working with this vineyard since 2002 making a wine called “Piocho” – the Indian name for the property. Piocho is a blend of all three varietals grown on the property.

In 2004, the quality level of the vintage and the maturity of the vines demanded a reserve wine.

The Cabernet Sauvignon Block 8 is a truly special vineyard of head-trained vines planted to the steep hillside parallel to the road and untouched by machine. The reserve wine is labeled “Barrack” and the Barrack 2004 Santa Ynez Valley had just 125 cases produced. It is a Merlot-based wine from the top section of this high plateau vineyard. It is a very dark deeply colored wine with a luscious velvety appearance in the glass. The super rich nose features notes of black plum, crème de cassis, licorice, dark earth, cola, toasty oak, and cedar smoke. The finish has a sweet and sexy complexity, richness of fruit, and incredible concentration. The tannins are very smooth and there is just a bit of acidity, suggesting a wine to drink sooner but that will improve with four to five years of bottle age. It is the definitive silky merlot.

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The Barrack 2004 "Ten-Goal", Santa Ynez Valley (also only 125 cases produced) is so named as a polo player's skills are expressed in goals and range from minus two to ten, with ten being the best. There are only five ten-goal players in the United States. Barrack Ten-Goal is their best wine, carefully blended from grapes grown at Happy Canyon Vineyards. It is strikingly complex. Ten-Goal is a blend of 40% Block 8 Cabernet Sauvignon, 40% selected sections of Blocks 1 & 2 Merlot, and 20% Block 3 Cabernet Franc. The aromatics of white chocolate, ink, violets, Chambord liqueur and hints of earth under green grass and freshly shaved truffles lead to a full-bodied, dense, and layered wine. It has tastes of sweet fruit and clarity, massively intense flavors, and well-integrated grape and oak tannins. The sum is greater than the parts with the Cabernet Sauvignon bringing the strength and backbone, the Merlot the lush sweet middle palate, and the Cabernet Franc adding the spice and verve. It's a blockbuster and it should age a minimum of 5 years and last for two decades, although you will never regret opening the bottle.

Happy Canyon Vineyards is pleased to offer one of the first introductions to this great wine with a magnum of each Barrack wine and the opportunity of visiting both Happy Canyon Vineyard and Château Lascombes in Bordeaux. At both facilities you will be invited for a private tour, tasting and lunch for four people.

**Donated by Tom & Laurel Barrack, Happy Canyon Vineyard, Santa Ynez, CA**





**LOT #35 - FOUR NIGHTS FOR TWO IN THE CARIBBEAN AT  
YOUR CHOICE OF FIVE DIFFERENT ISLANDS  
AND EIGHT "ELITE ISLAND RESORTS"**

- *Choose from Eight (8) Different Resorts in Antigua, St. Lucia, St. Kitts, Tortola or the Grenadines (Palm Island)*
- *One Couple, Double Occupancy, all Meals, Drinks, Facilities, Service Charges and Taxes Included*

Pick your pleasure! The Elite Island Resorts company owns eight different resort hotels on five different islands in the Caribbean and you can choose any one of them for your escape from it all. A quick check of their website at [www.eliteislandresorts.com](http://www.eliteislandresorts.com) will help you quickly decide what's best for you. All accommodations provided at any given resort will be their "standard" category of rooms for that resort, but Elite has several resorts where "standard" is really quite "deluxe" (see below). Further, even these rooms can be easily and affordably upgraded, depending on your needs. Also, the offering includes an "all-inclusive" package for meals, refreshments (non-alcoholic), facilities, activities, service charges and taxes.

Having looked at Elite's website and as noted above, several of these facilities are well beyond "standard" to begin with, as rooms typically go for a minimum of \$500 to \$925 per night for these lovely, spacious and comfortable accommodations. If you choose wisely and far enough in advance, you can certainly secure yourself one of their most prestigious resorts for a very favorable bid price.

Note: The offering has to be exercised within one year of the auction date and may not be used during Christmas week, the month of February or on certain holidays. All rooms subject to availability.

**Donated by Elite Island Resorts, Deerfield Beach, FL**



LOT #36 - WINE DINNER FOR EIGHT AT KARL & PHILIPPA  
KLESSIG'S HOME FEATURING THE BOUTIQUE  
WINES OF BOURASSA VINEYARDS, NAPA VALLEY



- *Dinner for Eight (8) with a Special Menu Created by Philippa Klessig*
- *A Variety of Bourassa Wines from Sauvignon Blanc to a Meritage (the "Harmony3" label) to a Late-Harvest Zinfandel Port*
- *A Special "Wine Blending Event" Presented by Bourassa Vineyards that Allows Everyone to Participate*

Although the Bourassa family traces its roots back to Italy from over a century ago, several generations have been proudly making their own home-made wines for years in America. In 1999, Mr. Robert Mondavi encouraged Vic Bourassa to begin commercial production of his Bordeaux-style wines. So, in October of 2000, Vic Bourassa and his partner, Gene Rogers, began the crush for the first commercial vintage of the new winery. After years of preparation in the Napa Valley winemaking industry, Bourassa Vineyards released in the Fall of 2003 its inaugural **2001 Harmony3**, Napa Valley, a true Bordeaux-style wine. This wine is a beautiful, complex blend of Napa Valley floor Cabernet Sauvignon, Howell Mountain Cabernet Franc, and a blend of Merlot from select valley vineyards.

The winery's offering has now grown to include seven award-winning and 'highly-recommended' varietals: Sauvignon Blanc, Viognier, Zinfandel, Cabernet Franc, Syrah, the Harmony 3 Bordeaux-blend and an 18-month aged Zinfandel Port. They also make and market a Napa Valley Wine Blending & Tasting Kit, which everyone will get to use as part of your evening's enjoyment.

Gary Gallerón, the winemaker at Bourassa Vineyards, has been making wines since high school and went on to graduate from California State University Fresno, with a degree in viticulture and enology in 1976. That same year, Gary won "Best of Show" top prize in the "Napa Valley Home Winemakers Association" competition at the local Calistoga Fair. He then started climbing the winemaking ladder at Chateau Montelena under the guidance of Mike Grgich and, since then, Gary has gone on to produce world-class, award-winning wines for the most prestigious names in the Napa Valley, including Whitehall Lane, Grace Family, Hartwell, Vineyard 29, Del Dotto, Seavey, S. Anderson, Chateau Montelena, William Harrison Vineyards, Mario Perelli-Minetti Winery and his own Gallerón Winery.

Since joining Bourassa Vineyards, Gary and Vic Bourassa are working diligently on the barrel recipes for the latest vintages, including Cabernet Sauvignon, Zinfandel, Syrah, Cabernet Franc, the Harmony3 Meritage and their unique zinfandel-brandy fortified Primitivo Port. You will get to experience most if not all of these wines during your evening at the Klessig's. And, you will be among the first to experience the emergence of one of the hottest new wineries from the Napa Valley in recent years.

**Donated by Karl & Philippa Klessig, Westlake Village, CA, and  
Bourassa Vineyards, Napa, CA**





## LOT #37 – A ROMANTIC STAY IN A LUXURIOUS MEXICAN HIDEAWAY

- *Four (4) Night Stay in a Grand Suite at La Casa Que Canta, Zihuatanejo, Mexico*
- *Includes Transfers to and from the Hotel and Airport, Welcoming Cocktails and Dinner for Two (2) with Wine*
- *Includes Complimentary Mini-Bar, Special “Bed Flower Tapestry” Nightly, Taxes & Service Charges*

Zihuatanejo, Mexico, with its small bay, forested hills and long, palm-lined sandy beaches is the perfect getaway for the adventuresome traveler. Known for its coconut groves and large local fishing industry, it still retains the identity of a local Mexican town. Nestled near Ixtapa, but in its own bay, it is a restful place with low-rise hotels and a lifestyle that invites long, tranquil days on the beach. Its large, bustling traditional covered market is the center of activity, as everything from fruit and baked goods to parts and dolls are sold in the many stalls. Within easy walking distance of your hotel are many excellent beachfront restaurants, offering local seafood and many gourmet specialties. Popular with Mexican families as well as visitors, Zihuatanejo is a relaxing alternative to the typical mega-resort.

Nestled on a cliff overlooking the beautiful bay of Zihuatanejo is the acclaimed La Casa Que Canta Hotel. In the August 2004 issue, *Travel & Leisure* magazine listed this sublime property as #11 in the list of the world's top 100 overall and #1 in Central and South America! The Hideaway Report listed it as #3 in the top 20 international with fewer than 50 rooms. Come experience for yourself what all the fuss is about. As one former guest said, “From the moment you walk through the doors, La Casa Que Canta embraces and nurtures you perfectly through your stay.” A tranquil “kids-free” resort featuring stunning adobe architecture, beautifully appointed rooms with private balconies overlooking the coast, your bed made up with a fresh flower “quilt” or “tapestry” daily, fabulous, fresh, and sophisticated Mexican cuisine and drinks, plus excellent service add up to why people fall in love with this delightful small hotel. Did we mention the pools? One salt water and one fresh water! Enjoy a delightful “honeymoon” on this romantic four-night getaway. Includes roundtrip airport transfer, welcoming cocktail, dinner for two with local wine, complimentary mini bar, taxes and gratuities.

Note:

\*\*Subject To Availability

\*\*Reservations Are Required

\*\*This Four-Night Stay is available from June 26, 2006, through December 19, 2006, and from June 1, 2007, through December 19, 2007

**Donated by La Casa Que Canta, Zihuatanejo, Mexico**



LOT #38 – AFTERNOON SAILING ON THE HIGH SEAS  
ABOARD THE “GLIN DE MAR”



- *Sailing Adventure for Six (6) on the 48' Cal Yacht "Glin del Mar"*
- *On-Board Luncheon Prepared by Your Host Walter Pressel in the Calm Waters off Anacapa Island*
- *Wines Especially Selected For Your Voyage:*
  - › *Duckhorn Vineyards 2004 Sauvignon Blanc*
  - › *Au Bon Climat 2003 Chardonnay, Nuits Blanches*
  - › *Margerum 2005 Sauvignon Blanc, Vogelzang Vineyard*
  - › *Duckhorn Vineyards 2002 Cabernet Sauvignon, Napa Valley*
  - › *Joseph Phelps Vineyards 2001 Le Mistral*
  - › *Hitching Post 2003 Highliner*

The Glin de Mar is a “Cal 48” sailing yacht built for both comfort and speed. It was built in 1966 by Jensen Marine and there are only 20 of these elegant boats in the world.

You’ll get to experience the speed and exhilaration of this exciting vessel as you head out on a 12-mile trip to the far side of Anacapa Island. The Glin de Mar is fast – and Walter Pressel has already won the first two races he has entered. You’ll experience a high-speed, Dolphin-chasing ride on this streamlined sailing beauty, and you may never want to settle for anything less (which is why we keep bringing back this popular auction item year after year – and this is the 6th year.)

Arriving behind Anacapa, where the waters are calm and the weather warm, you will relax with a gourmet luncheon with properly matched fine wines and have time to experience the magnificent ambiance of this sailing treasure at one of Southern California’s most exotic marine locations.

Sailing is always great and refreshing fun, but sailing on a ship of this caliber will surely be an exotic, exciting adventure that no one in your party will ever forget.

**Lunch & Sailing Donated by Walter Pressel, Ojai, CA**

**Wines Courtesy of Bill & Mary Ann Bang, Westlake Village, CA**





LOT #39 - DINNER FOR TEN AT SHERWOOD COUNTRY CLUB FEATURING A FIFTEEN-YEAR VERTICAL (1989-2003) OF DUCKHORN VINEYARDS THREE PALMS VINEYARD MERLOT

- *Dinner for Ten (10) in the Sherwood Country Club Board Room*
- *Hors-d'oeuvres in the Conservatory with Schramsberg's J. Schram Sparkling Wine*
- *One 750 ml. Bottle of Every Duckhorn Vineyards Three Palms Vineyard Merlot Released Over the Past 15 Years*
- *Hosted by David & Judy Breitstein, Russ & Mary Ellen Brumbach and Special Guests Alex Ryan (President of Duckhorn Wine Company) and Sloan Upton (Co-Owner with his Brother, John Upton, of Three Palms Vineyard)*

If you missed out on the previous vertical of Duckhorn Vineyard's Three Palm Vineyards Merlot and you want another shot, here it is. Or, if you bought the first lot, which covers from 1984 through 1991, now you can please your taste buds all the way through 2003. Also, this dinner will be held in the Board Room of Sherwood Country Club, where we've had several other SOW dinner events, and Chef Alberto Vazquez always does his best to create a great and perfectly matched meal to go with the wines provided. If you need to know more about Duckhorn Vineyards and its wines, please refer to either the write-up (in the introductory pages prior to the Auction Lots) about our Maestro of Food & Wine this year, Dan Duckhorn, or refer to the previous offering of Duckhorn's Three Palms Vineyard Merlot, covering 1984-1991 (Lot # 7).

This fifteen-year vertical is clearly the largest vertical we have ever auctioned off, as most hover around the ten-year range. However, our donors, Russ & Mary Ellen Brumbach, want you to have the wine-sampling experience of a lifetime and this should certainly do the trick. They're also supplementing these Duckhorn wines with the fabulous J. Schram sparkling wine from the Schramsberg Winery in the Napa Valley. In over 50 blind tastings around the country, this wine has consistently come in first or second versus the top five Champagnes from France. Further, Russ & Mary Ellen may have some sort of special treat to go along with whatever dessert is provided, so please come prepared with a DLD (designated limo driver) if you want to truly enjoy the evening.

*(continued on next page)*



To make this fabulous evening even more exciting, we will have two very special guests — Alex Ryan, the President of Duckhorn Wine Company, and Sloan Upton, the co-owner with his brother, John Upton, of the Three Palms Vineyard! Alex and Sloan are not only delightful, gregarious gentlemen, but they are extremely knowledgeable about the Duckhorn Three Palms Vineyard Merlots. In fact, Sloan will be able to share stories about each vintage back to the first ones Duckhorn produced in the late 1970s.

This may be the premiere lot of the evening, so be prepared!

**All Wines Donated by Russ and Mary Ellen Brumbach, Hidden Hills, CA  
Dinner Provided by Sherwood Country Club, Thousand Oaks, CA, and  
the Symphony of Wine**



L O T  
40

LOT #40 – THREE-NIGHT STAY AT THE GLASS MOUNTAIN  
INN IN THE NAPA VALLEY WITH MULTIPLE  
WINERY TASTINGS & TOURS

- *A Three-Night Stay at the Glass Mountain Inn for Two (2) (No Restrictions)*
- *Tour, Tasting & Picnic Lunch at Duckhorn Vineyards (a nearby neighbor)*
- *Tour & Tasting at Boutique Wineries such as Château Boswell, Neiman Cellars, Barnett Vineyards, Ladera Vineyards, Broman Cellars & Schweiger Vineyards*

*And, If You've Got the Energy, We'll Schedule Even More*

The Glass Mountain Inn is a beautiful Victorian-style home set back 100 yards off of the Silverado Trail just north of St. Helena (and just a short hop north of Duckhorn Vineyards, which is located at the corner of Lodi Lane and the Silverado Trail) and nestled amongst lush gardens and wooded surroundings. It has four guest quarters with a master bedroom, two two-bedroom suites and a separate guest cottage. The bathroom in the master suite is huge and has the largest Jacuzzi bathtub that you'll ever experience (you can almost do laps). This writer knows, because my wife and I stayed there once when it first turned into a B&B. It is one of the most comfortable and serene stays that we've ever enjoyed while visiting the Napa Valley and it is also just a few minutes from downtown St. Helena in the perfect location for exploring the entire Napa Valley. If you're reading this catalog before the actual auction, go online to [www.glassmountaininn.com](http://www.glassmountaininn.com) and see what I'm talking about.

And since you're going to be in the Napa Valley for several days, we suspect that you'll probably want to visit a few wineries and we have just the ticket for arranging that. First of all, since you'll be so close to Duckhorn Vineyards and since we are honoring Dan Duckhorn today as our Maestro of Food & wine, Dan and his great staff want to make sure that a visit to Duckhorn Vineyards will be on the top of your list. You will be set up with a VIP tour, tasting and picnic lunch at Duckhorn and you should schedule that before making any other touring arrangements to be sure that you get a premiere time slot at the Duckhorn winery.

*(continued on next page)*



Mark Sullivan (donor of the rest of this offering) and David Breitstein, the proprietor of the Duke of Bourbon fine wine shop (both Symphony of Wine Committee Members), know both the biggest and the best wineries, but more importantly, they really know the smallest and most unique (which most people don't even know how to find) and will be arranging all of your tours. We'll provide you with their contact information and you, Mark and David will schedule the best and most interesting tours possible. With Mark's and David's wonderful contacts and collection of friends up north, they'll be able to arrange as many wine tours and tastings as you can handle. Several are suggested above, but if you've already been to some of these wineries or there are some others that you haven't visited, Mark and David will help you develop an itinerary specifically suited to your needs. This will be a great way to see the secret side of the Napa Valley and also experience the peacefulness of a lovely and exclusive home-like guesthouse just off of the beaten track.

**Tour, Tasting & Picnic Lunch at Duckhorn Vineyards Donated by Dan Duckhorn, Our Maestro of Food & Wine**

**Accommodations and All Other Tour & Tastings Donated by Mark & Meri Sullivan, Simi Valley, CA**



L O T  
41

LOT #41 – AN ETCHED IMPERIAL OF WILD HORSE 2000  
CABERNET SAUVIGNON

- *One Imperial (6.0 Liters) of Wild Horse 2000 Cabernet Sauvignon in a Specially Etched Bottle*
- *VIP Tour & Tasting for Four (4) at Wild Horse Winery*
- *Picnic Lunch for Four (4) in the Wild Horse Garden Prepared by the Panolivo French Restaurant*

Former Maestro of Food & Wine Ken Volk founded Wild Horse Winery more than 20 years ago in the now-famous Paso Robles appellation. Ken sold Wild Horse to Fortune Brands in 2003 and moved on, but this wine was one of the last “classics” that he made. The higher elevations in Paso Robles, with warmer days and gravelly soil, are particularly well-suited for Cabernet Sauvignon. The 2000 Cabernet Sauvignon is full of black cherry, cola, vanilla and spice flavors. The tannins are already resolved and the wine is ready to drink now, but will also be in its “prime” for at least ten more years. The beautifully etched Imperial-sized bottle will also provide for a beautiful display in your wine cellar or a prominent place where you enjoy entertaining your guests.

The added VIP tour, tasting and picnic lunch for four at the winery in Templeton should certainly give you an extra-added incentive to purchase this wine and enjoy a perfect Central Coast winery experience.

**Donated by Wild Horse Winery, Templeton, CA**



LOT #42 - FOUR NIGHTS FOR TWO AT THE PITCHER INN  
IN WARREN, VERMONT



- *Four (4) Nights for Two (2) People, Sunday through Thursday, at the Relais & Châteaux Pitcher Inn, Warren, Vermont*
- *One "Wine Cellar Dinner" for Two (2) (You Provide the Wine)*
- *Includes Daily Breakfast and Afternoon Tea*

Vermont is a beautiful state and provides a beautiful state of mind. The Pitcher Inn in the picturesque village of Warren, Vermont, along the Mad River in the northern half of the state, was originally built in the early 1700s, destroyed by fire several years ago, but then rebuilt on the original site. The "new" Pitcher Inn has been rebuilt in the classic New England white-clapboard and gabled-rooftop style that, along with its wide-porches and numerous multi-paned windows, evokes memories of a simpler and more elegant time while still providing all of the modern conveniences one would expect at a top Relais & Châteaux resort. Each of the nine standard double-occupancy bedrooms and two, two-bedroom suites was designed and decorated to be distinctly different, yet uniquely consistent with the Vermont and New England traditionally historical style. Yet, all modern amenities, such as a private bath, hidden color TV and VCR, stereo system, telephone, computer and fax hook-ups, are in every room. The dining room features contemporary American cuisine that is seasonably inspired and emphasizes fresh and healthy cooking techniques utilizing locally grown, organic foods. The wine list is a thrill to examine and allows you hundreds of choices from its 6,500-bottle cellar. (Rick Myers notes that if this isn't enough wine to make you happy, there's a great little country store across from the Pitcher Inn that has as good a wine selection as the Duke of Bourbon.)

If you visit the Pitcher Inn in the spring or summer, hiking, biking and golf packages are readily available. If you come in the winter to enjoy the ski season (the Sugarbush and Mad River Glen ski resorts are both nearby), lift tickets can be purchased in advance and a ski locker room that features boot and glove warmers is at your disposal. And, if you come during the fall, the autumn leave show will leave you breathless. No matter when you come, spa treatments can also be arranged as long as you give the Inn the proper amount of advance notice. There is also a game room with a billiards table and the Robert Frost Library exclusively for use of the guests. This package is available through May 17, 2007. There is good news and bad news. The bad news is that the main fall foliage season (from September 15 to October 20) is already sold-out as are the other big holiday periods, so your visit will have to work around those times. The good news is that if their standard double-occupancy rooms are booked when you want to visit, but a larger, more expensive room is available, they will be most happy to upgrade you to those better accommodations.

**Accommodations and Dinner Provided in Conjunction with the Pitcher Inn, Warren, Vermont, and the Symphony of Wine Committee**



L O T  
43

LOT #43 - "ADOPT A BARREL" OF STEPHEN ROSS WINE

- *Membership in the Stephen Ross "Adopt a Barrel" Program*
- *Attendance for Two (2) at the Winery's "Adopters' Dinner Party" on April 23, 2007*
- *Take Home Two (2) Cases (Twenty-Four 750-ml. Bottles) of a 2005 Wine Chosen Especially for You by Stephen Ross*
- *Enjoy Other Special Privileges By Being in the "Adopt A Barrel" Club*
- *If the "Price is Right," Our Generous Donors May Throw in Some Additional Stephen Ross Wine Cellars' Treats*

Stephen Ross Dooley began a small winery in the Edna Valley just twelve years ago, dropped the "Dooley" from his moniker when naming the winery (he must have hated that "Hang Down Your Head, Tom Dooley" song) and began making small lots of superb wines from both the Edna and Santa Maria Valleys. His first bottling was a Pinot Noir from the Bien Nacido Vineyard in 1995, which the *Wine Spectator* scored a 91, and the Stephen Ross Wine Cellars was off and running. His Pinots from the Edna Ranch vineyard are typically very dark in color and exude red cherry and plum aromas while his Bien Nacido Vineyard Pinots (from 30 miles to the south) are very aromatic with deep raspberry fruit and a trademark spicy, white peppery aroma. Although he also makes Chardonnay and Syrah from these two regions as well as Zinfandel and Petit Syrah from grapes grown in the Napa Valley, his fame has clearly grown because of his superb Pinot Noirs.

Stephen has also started a very interesting way to be a participant in the full enjoyment of the wines that he produces. Each year, he has an "Adopters' Dinner Party" in mid-to-late April. Besides the dinner party and fun time exploring the vineyard and tasting a variety of Stephen's other wines, you then get to take two cases (twenty-four 750-ml. bottles) of your adopted wine home with you. You can let Stephen choose these wines or you can choose yourself from three different and specific assortments of his various varieties noted above, depending on your tasting experiences. Further, Stephen offers some other ongoing and fun benefits from being in the Adopters Club, which you will learn about if you raise your paddle high enough to "join the club."

Finally, if the bidding makes it to our gracious donors' "magic number," there may be some additions from the Stephen Ross Wine Cellars wide variety of exciting wines added to this special lot.

So, here's to another interesting and "interactive" offering for your bidding pleasure. Cheers!

**Donated by Martha Jean & Dennis Geisler, Oxnard, CA, and Stephen Ross Cellars, Edna Valley, CA**



LOT #44 – WEEKEND STAY FOR FOUR AT ADLER FELS  
WINERY’S “WINEMAKERS RETREAT” IN SANTA  
ROSA PLUS A SPECIAL VISIT TO THE BELLA  
VINEYARDS AND WINE CAVES IN HEALDSBURG



Adler Fels winery sits high atop the hills above Sonoma in the Mayacamas Mountains and looks over one of the finest wine-growing regions in California. David and Ayn Coleman founded their winery in 1979 and began producing Chardonnay. Today, Winemaker Harry Parducci, Jr. leads the team at Adler Fels producing award-winning wines under the Adler Fels labels: Leaping Lizard, Yellow Bird, Coyote Creek, Vintage Adler Fels and the now-famous Big Ass Cab.

The “Winemakers Retreat” complex, built by founders David and Ayn Coleman as their private winery/residence, includes beautiful and unusual buildings and now also functions as the headquarters of the Adler Fels Winery. It certainly will be a “treat” for four of you to stay at this unique residence for a weekend of your choice.

While relaxing in this beautiful setting, you will also have the benefit of an interesting side trip to visit the caves of Bella Vineyards & Wine Caves located in Healdsburg along the Dry Creek Valley. There you will have a tour and a barrel tasting, along with a private tasting of their three different award-winning Zinfandels, as follows:

- **Bella Zinfandel, Big River Ranch** – The oldest vineyard producing for the winery, having 110-year-old vines and located in the Alexander Valley. The small-yielding and extremely intense grapes make exceptionally powerful wines with dark, inky fruit tasting of dark raspberry and blackberry with coffee and chocolate undertones.
- **Bella Zinfandel, Lily Hill** – Located in Dry Creek Valley. Also made from almost century-old vines that provide concentrated and fruit-forward wines that are velvety and luscious with intense black raspberry, spice and sweet vanilla flavors.
- **Bella Zinfandel, Belle Canyon**– Also located in Dry Creek Valley. The grapes come from an old-clone vineyard that produces purposely low-yielding clusters that create a distinctive wine with incredible aromatics and explosive fruit flavors of cherry and raspberry that pair well with food.

You will also get to take home three 750 ml. bottles of the Bella Vineyards & Wine Caves 2003 Zinfandel, Big River Ranch as part of your visit. As this is considered Bella’s “Signature Wine,” this should be a very special treat indeed.

**Accommodations Donated by Adler Fels Winery, Santa Rosa, CA**  
**Tour, Tasting and Wine Donated by Bella Vineyards & Wine Caves, Healdsburg, CA**



L O T  
45

LOT #45 – A FABULOUS CHAUFFEURED DAY IN SANTA BARBARA FOR FOUR

- *Lunch with Wine for Four (4) at the Wine Cask Restaurant with Doug Margerum*
- *Tasting & Tour for Four (4) at Santa Barbara Winery*
- *Tasting & Tour for Four (4) at Jaffurs Wine Cellars*
- *Walking & Shopping the Paseo*
- *All Day Limo Service, Door-to-Door*

Your limousine will pick you up at 10:00 AM for a short trip to Santa Barbara where you and your friends will be able to visit, tour and taste the wines of the Santa Barbara Winery.

You'll have lunch at the fabulous Wine Cask Restaurant hosted by restaurant owner and winemaker, Doug Margerum. You will enter through a secluded garden courtyard into a dramatic dining room complete with hand-painted beamed ceilings and a baronial fireplace. It has been regarded for years as the most beautiful dining room in Santa Barbara.

Chef Alex Castillo uses regional ingredients to fashion imaginative plates of bistro-style cuisine. Lunch offerings include classic sandwiches, pastas, fish, meats and a variety of healthy and creative salads. The excellent 65-page wine list features over 40 selected wines by the glass. Doug's famous Margerum Wines are available in the adjacent retail wine store.

After a leisurely lunch, you'll have a chance to digest your mid-day fare by shopping in the Paseo or just browsing the many specialty boutiques which make Santa Barbara's State Street a shopper's paradise. After sufficiently satisfying your shopping urges, you will be whisked off to Jaffurs Wine Cellars for another tour and tasting.

When you're through with that adventure, you'll most likely be ready for your journey home but you'll be able to relax and stretch out in your stretch limo for a smooth, late-afternoon ride home – the end of a perfect day in Santa Barbara.

**Lunch & Wine at the Wine Cask Donated by Doug Margerum, Santa Barbara, CA**

**Tour & Tasting at Santa Barbara Winery Donated by the Winery**

**Tour & Tasting at Jaffurs Wine Cellars Donated by the Winery**

**Limousine Service Provided by the Symphony of Wine VI Committee  
Donated in Honor of Dan Duckhorn, Duckhorn Wine Company, Our  
Maestro of Food & Wine**



## LOT #46 – A SPECIAL COLLECTION OF BOURASSA WINES



- *Seven (7) Bottles of Bourassa Wines with Hand-written Labels and Wax-dipped Tops in a Special Wooden Box from One of the Newest Napa Valley Boutique Wineries*
- *Two 750 ml. Bottles Bourassa 2004 Napa Valley Cabernet Franc*
- *Two 750 ml. Bottles Bourassa 2003 Harmony3 “Bordeaux Blend”*
- *Two 750 ml. Bottles Bourassa 2004 Zinfandel*
- *One 375 ml. Bottle Bourassa Primitivo Port*

As noted previously, the Bourassa family came to California from Italy over a century ago and have been proudly producing their own home-made wines ever since. In 1999, Robert Mondavi encouraged Victor Bourassa to begin commercial production of his Bordeaux-style wines and Vic finally agreed. In October 2000, Vic and his partner Gene Rogers began the crush for the first commercial vintage of the new winery. The winery's current offerings have now grown to include seven award-winning and 'highly-recommended' varietals: Sauvignon Blanc, Viognier, Zinfandel, Cabernet Franc, Syrah, the Harmony 3 Bordeaux-blend and an 18-month aged Zinfandel Port.

Since joining Bourassa Vineyards, winemaker Gary Galleron and Vic Bourassa have been working diligently on the barrel recipes for the latest vintages. The special sampler being offered here is a perfect example of their finest wines produced to date. As Victor so often says, “Celebrate life!”

**Donated by Bourassa Vineyards, Napa, CA**



L O T  
47

LOT #47 – SPECTACULAR SEATTLE SIX-DAY, FIVE-NIGHT ADVENTURE FOR TWO WITH A VERY SPECIAL VISIT TO MCCREA CELLARS IN RAINIER, WASHINGTON

- *Round-Trip Air Transportation for Two (2) to Seattle on Air Alaska*
- *Three (3) Nights at the Salish Lodge & Spa in Snoqualmie, WA*
- *Two (2) Nights at Hotel W in Seattle, WA*
- *Dinner at Earth & Ocean in the Hotel W Prepared by Executive Chef Maria Hinds*
- *Dinner with Doug & Kim McCrea (McCrea Cellars) Prepared by Chef Roy*
- *Tour, Tasting & Lunch at McCrea Cellars, Rainier, WA*
- *One Magnum (1.5 Liters) of McCrea Cellars 2003 Cuvée Orleans*
- *One Magnum (1.5 Liters) of McCrea Cellars 2003 Syrah, Ciel du Cheval*
- *One Magnum (1.5 Liters) of McCrea Cellars 2003 Syrah, Boushey Grande Côte Vineyard*

The McCrea Cellars winery is not open to the public except by appointment. It is located in a lovely country setting with a great east-looking view of Mt. Rainier and very close to Olympia, the state capital. It is also only one hour south of Seattle, with its many fine restaurants and wonderful cultural riches. Puget Sound is only a half-hour away with great boating, and in the opposite direction, hikes on Mt. Rainier are just an hour away. It is in a lush, green maritime zone that has a moderate climate with warm summers and occasional winter snow. This is not vineyard land, but Doug and Kim McCrea decided to live and build their winery here even though their vineyard suppliers are located in the Yakima Valley three-hours to the east over the Cascades.

Doug McCrea, the owner and winemaker at McCrea Cellars, draws on his background as an accomplished classical and jazz musician, composer, arranger and educator. Born in New Orleans and raised in the San Francisco Bay area, he developed an early appreciation for fine food, wine and music. After a 14-year career in music, Doug moved to the Pacific Northwest in 1980 and began to experiment with small lots of wine. He also spent several years working at two Puget Sound wineries while studying the technology of winemaking through texts and short courses at UC Davis. He has been pioneering Rhône varietal grapes in Washington State for nearly two decades. As The Seattle Times noted in an article last June on the subject, "If we didn't have Doug McCrea, we'd have to invent him. No one has been more focused or more tireless when it comes to exploring wines from the Rhône Valley varietals." He created several partnerships with dedicated Yakima Valley and Red Mountain growers in the belief that these magnificent grapes would thrive in a then unproven region.

*(continued on next page)*



Together, they gradually advanced, and today they've planted ten Rhône varietals. His whites are Viognier, Roussanne, Marsanne, Grenache Blanc and Picpoul. His more famous reds are Syrah, Grenache, Mourvèdre, Counoise and Cinsault.

While you are in the great state of Washington, you will get the pleasure of staying for three nights at the beautiful 'Four-Diamond' Salish Lodge in Snoqualmie at the western base of the Northern Cascades mountain range (just 25 miles east of Seattle). You will relax in a deluxe king room with a whirlpool tub and wood-burning fireplace. Chef Roy will prepare a memorable dinner one evening, when you'll be joined by Kim and Doug McCrea. Doug will specially select wines for the evening.

When you're through relaxing at the Salish Lodge, you head back to Seattle, with its great harbor, skyline and restaurants, for two nights at the very hip and upscale W Hotel. While at the W, the Earth & Ocean Restaurant's Executive Chef Maria Hines will prepare an incredible epicurean feast complemented by Pastry Chef Sue McCown's innovative creations.

At your leisure, you will travel an hour south of Seattle to have a very special and private visit to Kim and Doug McCrea's home and winery in Rainier, the gateway to Mt. Rainier. You will tour the facilities, taste barrel and bottle samples of their wines and have a very private and fun lunch.

Although Doug does not submit his wines for review to *The Wine Advocate* or the *Wine Spectator*, his wines are very well-known in Washington State and are multiple award winners. As one writer for the *Northwest Wine Press* wrote, "McCrea's Syrahs all have rich, smokey blueberry scents and are backed with lavish oak and black fruit flavors." *Wine & Spirits* magazine procured one of his 2003 Syrahs and promptly gave it a 93 rating. You are going to have a great treat tasting all of Doug's wines.

If you plan well enough in advance, you'll have a wine adventure of a totally different nature and be surrounded by nature of an entirely different ilk. Enjoy this lovely journey to the north.

Note: The Salish Lodge accommodations are available from Sunday through Thursday nights excluding the months of August and December and the usual holidays. Your roundtrip air transportation to Seattle will be provided compliments of Alaska Airlines, but will be subject to the usual "space available" restrictions and must be redeemed by April 1, 2007.

**Donated by the Salish Lodge, Seattle W, McCrea Cellars and Especially Mark & Meri Sullivan, Simi Valley, CA, Who Bought this Offering at Another Recent Auction Specifically with the Intent to Re-Donate it to Our Symphony of Wine VI Event.**



L O T  
48

LOT #48 – A COLLECTION OF ARTISTE WINES,  
HAND-PAINTED AND SIGNED BY THE ARTIST

- *One Double-Magnum (3.0 Liters) of Artiste “Tannin”*
- *One Magnum (1.5 Liters) of Artiste “Tannin”*
- *One 750 ml. Bottle of Artiste “Tannin”*
- *One Double-Magnum (3.0 Liters) of Artiste “Rustique”*
- *One Magnum (1.5 Liters) of Artiste “Rustique”*
- *One 750 ml. Bottle of Artiste “Rustique”*

It's a typical scene in the tasting room of Artiste Impressionist Winery and Tasting Studio in Santa Ynez, California. One visitor swirls his wine. Another holds a glass to her nose and inhales deeply. And one woman, with a half-finished painting of a French vineyard propped beside her, dips a paintbrush into her wine. Christina LoCascio doesn't just paint wine; she paints with wine. Before becoming the tasting room manager at Artiste (a combination art studio and winery), LoCascio, 26, earned an art degree from University of California, Santa Barbara. In 2004, while brainstorming for a painting class she planned to teach at Artiste, she decided to try painting with wine. "I was thinking about how the first thing you do when tasting wine is look at the color and admire how beautiful it is," she says. The concept worked and ever since then, LoCascio has painted and sold nearly two dozen works rendered with wine.

Bion Rice, son of Sunstone winery owner and winemaker Fred Rice, opened Artiste with the goal of combining the worlds of art and wine. His goal is to make world-class cuvée wines as a homage to some of the great wine blends of the world and combine that form of art with visual art actually being created and sold in the same studio. Further, he then commissions prominent artists for each year's new releases to create all the art for those labels and have very limited releases of each cuvée. For the five 2006 releases, all bottled in January of this year, Christina LoCascio was chosen to do the labels and you can see the result of her work on the two special cuvées represented in this offering.

The Artiste "Tannin" is a Super Tuscan-style wine that is a blend of 25% Sangiovese, 63% Merlot and 13% Barbera.

The Artiste "Rustique" is a Nouveau Bordeaux-style cuvée that combines 75% Merlot, 10% Cabernet Sauvignon, 7% Cabernet Franc, 5% Grenache and 3% Viognier.

This is a truly unique concept combining wine and art and two great displays for just the right places in your home.

**Donated by the Artiste Impressionist Winery and Tasting Studio,  
Santa Ynez, CA**



LOT #49 – PRIVATE WEEKEND STAY FOR TWO AT  
RASMUSSEN VINEYARD, PASO ROBLES



- *A Weekend for Two (2) at the Rasmussen Vineyard Ranch Hosted by Larry and Elaine Rasmussen*
- *Private Tour & Tasting of Barrel Samples, New Releases and Library Wines*
- *An Assorted Case of Twelve (12) 750 ml. Bottles Personally Selected by Larry Rasmussen*

Larry and Elaine had been growing grapes in Paso Robles for many years and selling them to top wineries throughout the area, but a few years ago they decided to create their own label and venture out into the crazy world of wine sales and marketing. They are extremely proud of the Syrah grapes that they grow and are very excited about their next release. Be among the very first to sample their new release in barrel and then be among the first to get your own mixed case of wines chosen for you by Larry Rasmussen as you explore his cellars. During your stay with the Rasmussens, you'll learn first-hand everything about the grape-growing and winemaking process, get to visit several other wineries in the area and enjoy the gracious company of Elaine and Larry. But if you want to sample several wines while they're still in barrel, you'll have to visit the Rasmussens before the end of April next year, when bottling of previous vintages generally takes place.

**Donated by Larry & Elaine Rasmussen, Ventura, CA**





## LOT #50 – A WONDERFUL WEEKEND AT THE MET IN MAGNIFICENT MANHATTAN

- *Two (2) Patron Tickets to the Metropolitan Opera in New York City*
- *Three (3) Nights at the Luxurious Chambers Hotel in Midtown Manhattan*
- *Lunch at Artisanal Restaurant (the “Cheese Mecca”) for Two (2)*
- *Tour & Tasting at the Artisanal Cheese Center (Separate Location) Hosted by Max McCalman, James Beard Award-Winning Author and Maître Fromager*
- *An Autographed Copy of Cheese: A Connoisseur’s Guide to the World’s Best, by Max McCalman (Also Co-Owner of Artisanal) and David Gibbons*
- *Dinner for Two (2) at the Three-Star David Burke & Donatella Restaurant with Wine*

A jetsetter-style four-day, three-night getaway to New York City is just what you need with a great place to stay, tickets to the Met and fabulous meals at the highly acclaimed Artisanal and David Burke & Donatella restaurants. Your stay will be at the luxurious new Chambers Hotel on 56th near Fifth and within walking distance of the Metropolitan Opera and great Broadway theaters.

The Artisanal restaurant is located at 2 Park Avenue (at the corner of 32nd St in the classic “Flatiron” Building, across from Gramercy Park). It is the brainchild of Max McCalman and Chef Terrance Brennan, who trained under Roger Vergé in Europe and ran the famous Picholine restaurant for the last decade. They have built the reputation of Artisanal on cheese. That’s right, cheese.

Although it exhibits all of the flare and flavor of an Art Deco-era Parisian Bistro and was voted the top brasserie in New York by the readers of **Zagat Survey**, it trumpets itself as “Stocking the largest selection of Artisanal (hand-made) cheeses of any restaurant in the country.” It also pours over 150 fine wines by the glass in its very large bar adjoining the restaurant and offers over 250 varieties of cheese. In the restaurant, you can also get such classic French fare as Coq au Vin, Cassoulet Toulousain, Bouillabaisse, Boudin Blanc and Rabbit au Riesling. As **Gourmet** magazine wrote: “As cheese intensive as Artisanal is the restaurant may already be one of the best bistros in New York, remarkable even without the cheese.”

You’d probably be interested in knowing where the Artisanal restaurant gets all of its cheeses, and that would be from the Artisanal Cheese Center, which is just across town at 500 W. 37th St. at 10th. Here, Max and Terrance have built a wonderful monument to cheese including a cheese school, aging cellars, tasting areas and a complete cheese store for those who want the best quality and greatest variety of cheeses imported from all over the world. Max, the leading “Maître Fromager” (like a Master Sommelier for wine) in America, will be giving you a very private and personalized tour and tasting (of cheeses, of course) and we’re sure that you’ll be taking a few worthy specimens home with you.

(continued on next page)



And, to help you prepare for this magnificent cheese exposition, Max will personally autograph a copy of his latest book, **Cheese: A Connoisseur's Guide to the World's Best** that will give your taste buds something to look forward to from the moment you start reading it. Here's what *Publisher's Weekly* had to say about the book:

"Domestic production of quality artisanal cheese is on the rise, and the Artisanal Cheese Center in New York has helped make these and traditional European farmstead cheeses even more widely available. McCalman takes credit for spearheading this American cheese revolution through his work at the New York restaurants Picholine and Artisanal. This new work aims to be what the Parker Guide is for wine, complete with a numeric rating scale, for would-be connoisseurs. It provides detailed notes on producers, taste and appearance, stages of ripeness and seasonal availability, as well as pairing suggestions on nearly twice as many unique and wonderful cheeses as his previous book, **The Cheese Plate**."

Your dinner at the new three-star-rated David Burke & Donatella Restaurant on E. 61st Street (between Park and Lexington) with wine will also be a very exciting treat. The **Zagat Guide** rates it a 25 (out of 30) for food and supplies the following survey comments:

"Chef-magician" David Burke "earns the buzz" for his New American-style eatery, a "grand culinary experience" featuring "marvelous" entrees and "whimsical" desserts; the "chic" multilevel space is a fitting foil for its stylish clientele, the service overseen by Donatella Arpaia is "excellent" despite the prices leaning toward the "ridiculous."

Regarding your other form of evening entertainment, here's what we have behind the curtains. First, you will review the 2004-2005 schedule of the Metropolitan Opera with Met patron Lee Elman, then pick your favorite night and Lee will be more than happy to arrange for the availability of two "Patron Tickets" (meaning the best seats).

Of course, this getaway is all subject to the dates of your choosing. Please try to plan well in advance for all facets of this trip in order to allow our generous donors as much time as possible to accommodate you.

**Patron Tickets to the Met Donated by Lee Elman, New York, NY**

**Hotel Accommodations Donated by the Chambers Hotel and Martha Jean & Dennis Geisler, Oxnard, CA**

**Lunch at Artisanal Restaurant Donated by Lee & Jo Ann Weisel, Ashland, OR**

**Dinner at David Burke & Donatella Donated by Mark & Meri Sullivan, Simi Valley, CA**

**Tour, Tasting & Autographed Book Donated by Max McCalman, New York, NY**



L O T  
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LOT #51 – THE MARVELOUS '82 MOUTON:  
A PERFECT "100"

- *One 750 ml. Bottle 1982 Château Mouton-Rothschild*

It is extremely rare in the world of wine critics for any wine to be given a perfect score of 100 and even more unlikely that such an accolade would come from Robert Parker, considered today's greatest wine critic. His publication, *The Wine Advocate*, accepts no advertising so that he can be free of obligations from all who submit wines for evaluation. Château Mouton-Rothschild is one of five "First Great Growths" in Bordeaux and perhaps now the most famous because the 1855 Official Classification had only Châteaux Latour, Haut-Brion, Margaux and Lafite-Rothschild as "Premiers Grands Crus Classes." For more than 150 years, this classification has never changed...except once, to elevate Mouton-Rothschild to this exalted level.

How did this happen? Château Mouton-Rothschild began its "new life" in 1922 when the young Philippe Rothschild, just 20 at the time, took over the management of the winery and made it his life-long ambition to make it the greatest wine in the world. Early on, he introduced compulsory château-bottling (preventing additions/substitutions to the wine) and creating the term on the label, "mis en bouteille au château." In 1945, he began commissioning top artists to create new label art for each bottling of his vintages. This was a great marketing idea and created a great collectible coup, making each label distinctly different while at the same time honoring those artists chosen. It also guaranteed the sale of Mouton even in off years so collectors wouldn't "break the chain" of vintages and artists. The quality of the wine also kept improving and the Baron kept pushing the powers that be in Bordeaux to elevate his wine to become a First Growth, which finally happened in 1973. From that time forward, the wines of Mouton have continued to evolve, yet the 1982 vintage is still considered to be the greatest by many. Parker called it a "perfect wine" and enthused: "I have always felt that the 1982 Mouton was perfect, yet this immortal effort might be capable of lasting 100 years!" Here are his complete tasting notes from his 1995 book simply entitled **Bordeaux**:

Opaque purple-colored showing absolutely no signs of lightening, this is still a backward wine, tasting like a 4-5 year old Bordeaux, it will evolve for another half century. At a recent tasting, it was impossibly impenetrable and closed, although phenomenally dense and muscular. However, on two other recent occasions, I decanted the wine in the morning and consumed it that evening and again the following evening. It is immune to oxidation! Moreover, it has a level of concentration that represents the essence of the Mouton terroir as well as the high percentage of Cabernet Sauvignon it contains.

*(continued on next page)*



Cassis, cedar, spice box, minerals, and vanillin are all present, but this opaque black/purple Pauillac has yet to reveal secondary nuances given its youthfulness. It exhibits huge tannin, unreal levels of glycerin and concentration, and spectacular sweetness and opulence. Nevertheless, it demands another decade of cellaring, and should age effortlessly for another seven or eight decades.

Readers who want to drink it are advised to decant it for at least 12-24 hours prior to consumption. I suggest double decanting, i.e., pouring it into a clean decanter, washing out the bottle, and then repouring it back into the bottle, inserting the cork, leaving the air space to serve as breathing space until the wine is consumed 12-24 hours later. The improvement is striking. The fact that it resists oxidation is a testament to just how youthful it remains, and how long it will last. Anticipated maturity: 2010-2075.

**Donated by Lee & Jo Ann Weisel, Ashland, OR**





**LOT #52 – LODGING, DINNER, WINE & ENTERTAINMENT  
IN MANHATTAN BEACH, CA**

- *A Two-Night Stay for Two (2) Couples in Garden-View Rooms at the Ayres Hotel in Manhattan Beach (Valid Sunday–Thursday Only, Through June 25, 2007)*
- *Four-Course Chef’s Dinner for Four (4) at the Matisse Restaurant in the Hotel with a Gourmet Menu Provided by Chef Peter Maher*
- *Wines to Complement the Meal:*
  - › *One 750 ml. Bottle of Rudd 2003 Sauvignon Blanc*
  - › *One 750 ml. Bottle of Consilience 2002 Syrah*
  - › *One 750 ml. Bottle of Joseph Phelps Vineyards 2000 Insignia*
  - › *Tickets for Four (4) to “The Comedy & Magic Club” in Hermosa Beach*

Two couples will stay for two nights amidst all of the European-inspired ambiance at the Ayres Hotel, Manhattan Beach - the newest gem of the Ayres Hotel Group, a collection of 16 European Boutique Hotels. Relax in the beautiful fountain courtyard and discover the charm and hospitality of this quiet elegantly appointed hotel. Impeccable service, creature comforts like living room-style lobbies make the property seem more like a home than a hotel.

Then, enjoy a spectacular dinner for four in the beautiful Matisse Restaurant decorated with European sculpted art and fountains, where you will enjoy a four-course elegantly prepared gourmet menu provided by Chef Peter Maher. To help you enjoy this special meal, we will provide one bottle each of Joseph Phelps Vineyards 2000 Insignia, Rudd 2003 Sauvignon Blanc and Consilience 2002 Syrah.

You will also get four tickets to the famous “The Comedy & Magic Club” in nearby Hermosa Beach, where top performers like Jay Leno and George Carlin frequently perform to hone their acts. Check out their website <http://www.thecomedyandmagicclub.info/> and see who is going to be performing in the near future to help plan your visit to the Ayres Hotel.

Have a very good meal, some great wine, a lot of big laughs and a very restful sleep.

**Hotel Accommodations Donated by the Ayres Hotels Group**

**Dinner at Matisse Provided by Ruby Oertle, Camarillo, CA**

**Wines with Dinner Provided by the Symphony of Wine Committee**

**Tickets for The Comedy & Magic Club Provided by the Club**



## LOT #53 – A FAR NIENTE DELIGHT



- *Private Tour and Tasting for Six (6) at Far Niente Winery, Napa Valley*
- *Private Tour and Tasting for Six (6) at Nickel & Nickel Winery, Napa Valley*
- *One Double-Magnum (3.0 Liters) of Far Niente 2003 Cabernet Sauvignon*
- *One Double-Magnum (3.0 Liters) of Nickel & Nickel 2003 Syrah, Darien Vineyard*
- *One Magnum (1.5 liters) of Dolce 2001*

Far Niente (which means “without a care” in Italian) is located on some of the finest Cabernet Sauvignon soil in the Napa Valley. Founded in 1979 by the late Gil Nickel, this vineyard, located in Oakville, is bordered by the glorious Martha’s Vineyard (of Heitz Wine Cellars fame) and the To-Kalon Vineyard, the source of Robert Mondavi’s reserve Cabernets. In 1997, Gil and his team started a second winery called Nickel & Nickel with the desire to focus on a myriad of other great vineyards located in the Napa and Sonoma Valleys, all to be designated as single-vineyard wines. It is also located in Oakville, across Highway 29 from Far Niente and adjacent to Opus One. The winning bidder of this exciting auction item will get two great red wines in two double-magnums (3.0 liters each), the Far Niente 2003 Cabernet Sauvignon and the Nickel & Nickel 2003 Syrah, Darien Vineyards. These two wines have not yet been rated, but here are the tasting notes from both wineries:

- **Far Niente 2003 Cabernet Sauvignon, Napa Valley** – This wine is composed of 94% Cabernet Sauvignon, 5% Petite Verdot and 1% Cabernet Franc. It has forward aromas of cassis, anise, licorice and tobacco, complemented by notes of black currant, all of which are present on the nose. The plush, silky entry provides an opening to flavors of blackberry and black cherry fruit on the palate, with a dense core of chewy tannin. The fruit darkens on the palate, and notes of toasty oak with an underlying layer of black cherry emerge on the long, sweet finish.
- **Nickel & Nickel 2003 Syrah, Darien Vineyard, Russian River Valley** - This wine is dark in color and opens with aromas of lavender, plum and spice. The beautiful floral note of this vineyard carries through on the palate, mixed with layers of red fruits and an underlying meatiness typical of the variety. It is full from start to finish and has an excellent progression of fruit, spice and toast that continues into a long, supple finish.

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As an extra bonus, you will also receive a magnum (1.5 liters) of Far Niente's beautiful Sauternes-style dessert wine, the Dolce 2001. Late-harvest Dolce consistently scores in the 90s and this one is no exception according to the *Wine Spectator*, as follows:

- **Dolce 2001** - "An exotic style, this dessert wine offers rich, elegant dried apricot, honey, spice and subtle tobacco and cedar notes, all of which add up to a wonderfully complex aftertaste that echoes toasted marshmallow flavors. Sémillon and Sauvignon Blanc. Drink now through 2012. 2,000 cases made. Rating – 92"

During your visit to both the Far Niente and Nickel & Nickel wineries, we're sure that you'll get to sample many, many more of the various treats from these two great facilities. You're a winner already!

**Donated by Far Niente Winery and Nickel & Nickel Winery, Oakville, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



LOT #54 – BIG BASH BARBEQUE WITH WINE  
AT OPOLO WINERY



- *VIP Tour, Tasting & BBQ Lunch for Ten (10) at Opolo Winery, Paso Robles, CA*
- *Two Etched Double-Magnums (3.0 Liters) of Opolo Wines:*
  - › *Opolo 2003 Cabernet Sauvignon, Paso Robles*
  - › *Opolo 2004 Mountain Zinfandel, Paso Robles*

Opolo Vineyards is located on a beautiful 70-acre mountain site at the base of the Santa Lucia Hills west of Paso Robles. Here, the poor mountain soils, high daytime temperatures and cool nights combine to yield the kind of small and intense grapes that are a necessity to produce fine wines. The wines are very limited in production, usually 500 cases per varietal. Opolo is so small and so unique, their wines are not often rated by the major publications, but here is what the *Wine Spectator* had to say about their last rated Mountain Zinfandel: "Delivers focus and concentration to dried raspberry, red currant and plum flavors accented by lively structure and lingering cedar and vanilla tones from oak. Drink now through 2007."

The winning bidder, or "team" of bidders, will be treated to a wonderful day at the Opolo Winery with a private tour, tasting and mid-day barbeque and wine for up to ten people. If you put together a syndicate to buy this lot, you'll have to figure out how to share the two magnums listed above, but it sounds like an opportunity to have another party for the group when you receive your wines. Party Hearty!

**Donated by Opolo Wines, Paso Robles, CA**





**LOT #55 – CRUISE ON LAKE SHERWOOD FOR SIX PLUS  
TICKETS TO A NEW WEST SYMPHONY  
PERFORMANCE**

- *A Cruise on Lake Sherwood for Six (6) Hosted by Tom & Lisa Miller with Wine and Hors-d'oeuvres Included*
- *Six (6) Tickets to a New West Symphony Concert of Your Choice*

Spend a lovely afternoon or early evening cruising beautiful Lake Sherwood with Tom & Lisa Miller, residents at Sherwood Country Club and active Symphony of Wine supporters. Enjoy delicious appetizers and wine while gently cruising by the lovely homes and suddenly disappear into the deserted back canyons of the lake. Tom and Lisa are great hosts and great wine lovers, so you'll surely have a wonderful time.

Then, explore the schedule for the upcoming New West Symphony season and choose your favorite offering and your preferred venue (the Countrywide Performing Arts Center at the Thousand Oaks Civic Arts Plaza or the Oxnard Performing Arts Center) and receive six tickets for Orchestra seating for one performance of a New West Symphony 2006/2007 Masterpiece Series Concert.

Support the New West Symphony by bidding, enjoy the New West Symphony by winning and have a little cruise on Lake Sherwood as an extra added bonus.

**Cruise, Hors-d'oeuvres and Wine on Lake Sherwood Donated by Tom & Lisa Miller, Thousand Oaks, CA**

**Masterpiece Series Concert Tickets Donated by the New West Symphony**



LOT #56 – A ROMANTIC OVERNIGHT GETAWAY FOR TWO COUPLES AT THE “JUST INN” INCLUDING TOUR, TASTING AND DINNER WITH JUSTIN & DEBORAH BALDWIN AND AN IMPERIAL OF “ISOSCELES” WINES



- *One Mid-week One-Night (Sunday through Thursday) Stay for Two (2) Couples at the “Just Inn” at the Justin Winery in Paso Robles, CA*
- *A Tour of the New Isosceles Center and Tasting of the Justin Wine Portfolio*
- *Dinner for Two (2) Couples with Justin & Deborah Baldwin with Wine Pairings to Accompany the Meal in the Justin Winery Restaurant, “Deborah’s Room”*
- *One Hand-etched Imperial (6.0 Liters) of Justin 2003 Isosceles Wine*

Proprietors Justin and Deborah Baldwin will provide two couples with a romantic and exciting one-night getaway at their beautiful “Just Inn” on the absolutely gorgeous grounds of their renowned vineyard, located 15 miles west of Paso Robles at the foot of the San Simeon Mountain Range. The inn sits next to the Justin vineyard and winery amid 160 acres of oak-studded rolling hills and vineyards and provides the comfort and luxury of a 5-star “bed & breakfast-style” hotel. The Baldwin’s will make your stay even more special by joining the four of you for a dinner in their intimate restaurant – Deborah’s Room – including an elegant, multi-course epicurean feast paired with past, present and maybe even future releases of their award-winning Justin wines.

Either before that dinner or before you depart the next day, you will be provided with a very special vineyard and winery tour culminating in a varied sampling of Justin wines from the barrel, current releases and maybe even some of their classics. As noted previously, the Justin Winery is considered one of the very top producers of Bordeaux varietals on the Central Coast and their 1997 “Isosceles” Meritage wine (Bordeaux-style blend of Cabernet Sauvignon, Merlot & Cabernet Franc) was ranked number 5 out of the Top 100 wines in the world by the *Wine Spectator* just a few years ago. The prior 1994 Isosceles was also given the prestigious Château Pichon-Lalande Award for the best Bordeaux-style blended wine in the world.

To make this offering even more special, you will also be getting an Imperial (6.0 liters) of the Justin 2003 Isosceles. This imperial is one of only eight made! The wine has not yet been rated by the major publications, but you can see from the past that Isosceles has consistently been given excellent ratings. But if it helps, here is what Robert Parker had to say about the 2002 Isosceles:

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"I realize this is not a North Coast offering, but it's such a sensational, impeccably high quality cuvee it merited inclusion in this report. One of the finest Bordeaux blends (93% Cabernet Sauvignon and 7% Merlot and Cabernet Franc) I have ever tasted from Paso Robles, it offers glorious aromas of camphor, crème de cassis, smoke, and subtle oak. Voluptuously rich and full-bodied with beautiful purity as well as a sense of elegance, definition, and harmony, this gorgeously proportioned, rich proprietary red should drink well for a decade or more. Kudos to the folks at Justin for a brilliant achievement! Rating: 95"

This is a great opportunity to purchase one of the top Bordeaux-style "Meritage" wines produced in America as well as having a terrific day and night at one of the most pleasant spots on the Central Coast of California.

**Overnight Stay, Dinner, Wine Pairings, Tour, Tasting and Imperial of Justin 2003 Isosceles Wine Donated by Justin & Deborah Baldwin, Justin Wines, Paso Robles, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



LOT #57 – “FOUR RARE DUCKS IN A ROW”  
A SPECIAL BIG-BOTTLE COLLECTION OF  
A UNIQUE DUCKHORN VINEYARDS 1999  
MERLOT CUVÉE & DINNER FOR TWO  
(WITH SPECIAL GUESTS) AT SHERWOOD  
COUNTRY CLUB



- *1 Imperial (6.0 Liters) of Duckhorn Vineyards 1999 Merlot, Duke's 35th Anniversary Cuvée*
- *1 Double-Magnum (3.0 Liters) of Duckhorn Vineyards 1999 Merlot, Duke's 35th Anniversary Cuvee*
- *1 Magnum (1.5 Liters) of Duckhorn Vineyards 1999 Merlot, Duke's 35th Anniversary Cuvée*
- *1 750 ml. Bottle of Duckhorn Vineyards 1999 Merlot, Duke's 35th Anniversary Cuvée*
- *Dinner for Two (2) at Sherwood Country Club with a Variety of Other Duckhorn Vineyards Wines*
- *Your Dinner Partners Will Include David & Judy Breitstein, Bob & Nancy Klingensmith and Alex & Jeanine Ryan (Alex is the President of the Duckhorn Wine Company)*

The Duke of Bourbon, Canoga Park, CA, is one of the finest wine retailers in California and has often been on the “Best of” lists for top wine retailers in the country. One of “The Duke’s” unique qualities that has helped him build such a great reputation has been his intrinsic ability to appreciate fine wines and potentially great producers (at both making wine and running a business) early on in their existence. Dan Duckhorn and his wines were such a case. David immediately saw quality wine and a quality guy and began carrying Duckhorn wines starting with their very first releases. The Duke of Bourbon is certainly one of the single largest retailers of Duckhorn wines (including wines from Duckhorn Vineyards, Paraduxx & Goldeneye) in the United States. Obviously, there is both a very special relationship and bond between these two business partners.

Exclusive cuvées of Duckhorn Vineyards Merlots were produced for three of the Duke’s special anniversaries: the 25th, 30th and 35th. This special 1999 cuvée in this final lot was produced exclusively for the Duke of Bourbon’s 35th Anniversary celebrated on May 1, 2002. To select the right barrel lots, blend and prepare this singular cuvée, David & Judy Breitstein met with Dan Duckhorn and his talented winemaking team to create a very unique Merlot. It was created from grapes grown in the Carneros appellation of southern Napa Valley, which has been evolving over the last decade as a top growing area for Merlot. This wine exhibits deep, rich color in the glass with an invitingly open nose. In the mouth, it has wonderful cherry flavors, a rich tannin structure and great depth.

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Like other Duckhorn Merlots, this wine is very friendly and has a magical, unforgettable aftertaste. It drinks sensationally now and will age very well for at least another 15 years - a definite must for Merlot and Duckhorn fans. As a special cuvée, this wine was never rated by any publication or wine critic, but Dan Duckhorn and his staff feel that it is the equal to their other great Merlots from 1999 - their Howell Mountain Merlot had a 92 rating and the Estate Merlot rated a 93!

The Imperial (6.0 Liter bottle) being made available in this offering is the only Imperial of this cuvée ever released. The entire cuvée was made commercially available only through the Duke of Bourbon and has been "sold out" for several years. David and Judy are parting with these last remaining bottles to both honor Dan and support the Symphony of Wine and its beneficiary, the Children's Programs of the New West Symphony. The "Duke and the Duck" have had something very special going on for a very long time. They have become part of a very special wine "family." For over 25 years, the Duke of Bourbon has been honored to be able to offer the world-class wines of the Duckhorn Wine Company and to enjoy the pleasures of offering such great creations. Also, the Duke's customers have been so proud to own, cellar, drink and share these truly wonderful wines. And if you're not already a Duke customer and a Duckhorn fan, maybe now is the time to join this very special club, while at the same time acknowledging the great efforts of the New West Symphony to provide our children with the chance to hear, appreciate and perhaps even play beautiful music.

The lucky winning couple of this offering is invited to an extraordinary tribute dinner at the Sherwood Country Club to honor both them and the Duckhorn Wine Company as supporters of the Symphony of Wine and its great cause for the benefit of the thousands of children that it reaches. Your dinner partners for this unique occasion will include donors David & Judy Breitstein (Proprietors, Duke of Bourbon), Bob & Nancy Klingensmith (Longtime Duckhorn Investors & Collectors) and our two other very special guests, Alex & Jeanine Ryan. Alex is the President of the Duckhorn Wine Company and he and his wife, Jeanine, are honored to be part of this very special occasion.

By the way, for a final benefit that just might be worth that one extra bid, the winners of this final auction lot will be permitted all of the Duckhorn Wine Company wines that they can drink throughout the evening. No restrictions!

**Donated by David & Judy Breitstein, Duke of Bourbon, Canoga Park, CA, in Honor of Dan Duckhorn, Duckhorn Wine Company, Our Maestro of Food & Wine**



DONOR  
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Gerry & Brenda Schwartz	Lot 120
Tom & Fern Sweet	Lot 7
Symphony of Wine	Lot 3, 10, 42, 45, 52
Tablas Creek Vineyards	Lot 9
Vinesse, LLC	Lot 21
Kenneth Volk	Lot 32
Michael Weinstock	Lot 2
George & Linda Weinstock	Lot 25, 27, 51, 106
Lee & Jo Ann Weisel	Lot 8, 50, 51
Wild Horse Winery & Vineyards	Lot 41
Wilson Daniels, Ltd	Lot 110
Wine Cask	Lot 27, 31, 45

Note: All Lots over 100 will be part of the silent auction.



## DINING

Bacar Restaurant	Lot 20
Café 14	Lot 10
Dan & Nancy Duckhorn, Dinner with	Lot 7, 22
Duckhorn Wine Company	Lot 7, 20, 22, 40
El Caballero Country Club	Lot 14
Grill on the Alley	Lot 2
Happy Canyon Vineyard, Chateau Lascombes	Lot 34
Hitching Post	Lot 5, 16, 31
Lunch prepared by Jim Clendenen	Lot 27
Joseph Phelps Vineyards	Lot 4
Justin Vineyards & Winery, Deborah's Room	Lot 56
Karl & Philippa Klessig, Dinner with	Lot 36
Mandevilla	Lot 7
Big Bash Barbeque at Opolo Winery	Lot 54
Rudd Vineyards & Winery	Lot 6
Sherwood Country Club	Lot 39, 57
Silver Oak Cellars	Lot 3
Wine Cask	Lot 27, 31

## LIFESTYLE

Day in Santa Barbara	Lot 45
Cooking class with Diana Mohilef	Lot 113
El Caballero Country Club	Lot 14
Hollywood Bowl, Box Seats at	Lot 112
Lake Sherwood Cruise and Tickets to the Symphony	Lot 55
Lodging, Dinner and Wine in Manhattan Beach	Lot 52
An Evening of Ports & Madeiras	Lot 26
Sailing with Walter Pressel	Lot 38

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## TRAVEL

Burgundy, France	Lot 12
Caribbean Islands - Elite Island Resorts	Lot 35
Carmel Valley, CA - Bernardus Lodge	Lot 29
Central Coast Getaway with Jim Clendenen	Lot 31
Westlake Village - Four Seasons	Lot 10
Paso Robles, CA - Justin Winery	Lot 56
Napa Valley, CA - Auberge du Soleil	Lot 22
Napa Valley, CA - Glass Mountain Inn	Lot 40
New York, NY at the Met	Lot 50
Paso Robles, CA - Rasmussen Vineyard	Lot 49
San Francisco, CA - Lodging and Dining	Lot 20
Santa Rosa, CA - Winemaker's Retreat	Lot 44
Warren, Vermont - Pitcher Inn	Lot 42
Zihuatanejo, Mexico - La Casa Que Canta	Lot 37
Seattle, WA - Wine Adventure	Lot 47

## WINES

Artiste Impressionist Winery	Lot 48
Adelaida Cellars	Lot 104
Au Bon Climat	Lot 25
Bella Vineyards & Wine Caves	Lot 44
Bordeaux Wines Millennium Collection	Lot 28
Bordeaux "Six-Pack" and Private Tour	Lot 8
Bourassa Vineyards	Lot 36, 46
Carlson Winery	Lot 115
Case of Unique Boutique Wines	Lot 15
Case of Superb 1997 Cabernet Sauvignons	Lot 23
Château Mouton-Rothschild	Lot 51
Consilience	Lot 107
Core Wine	Lot 114
Dalla Valle Vineyards	Lot 17
Davelly Cellars	Lot 116
Duckhorn Wine Company	Lot 22, 39, 57
Dunning Vineyards	Lot 108
Far Niente	Lot 53
Gainey Vineyard	Lot 103
Gypsy Canyon	Lot 5
Happy Canyon Vineyard	Lot 34

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## WINES (CONTINUED FROM PREVIOUS PAGE)

Hitching Post	Lot 16
Joseph Phelps Vineyards	Lot 4, 18
Justin Vineyards & Winery	Lot 1, 56
Kenneth Volk Vineyards	Lot 32
Maison & Domaine Drouhin	Lot 33
McCrea Cellars	Lot 47
Nickel & Nickel	Lot 53
Opolo Winery	Lot 54
Oriel Wines	Lot 24
Quintessa Wines	Lot 30
Qupe	Lot 11
Roblar Winery & Vineyards	Lot 21
Rudd Vineyards & Winery	Lot 6
Ruffino Winery	Lot 101
Santa Barbara Winery	Lot 109
Schramsberg Vineyards	Lot 19
Shafer	Lot 13
Silver Oak Cellars	Lot 3
Stephen Ross Cellars	Lot 43
Smith & Hook Winery	Lot 102
Sunstone Vineyard & Winery	Lot 117
Tablas Creek Wines	Lot 9
Wild Horse Winery	Lot 41
Wilson Daniels, Ltd	Lot 110

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