

14TH ANNUAL

Cellar Masters' Wine Auction

SATURDAY,
APRIL 28, 2018

6:00 PM - 10:00 PM

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TERMS, CONDITIONS & PROCEDURES OF SALE

1. There is no buyer's premium in this auction.
2. Seller reserves the right to withdraw any item at any time before the actual sale.
3. Unless otherwise announced, all bids are per lot number as stated in the catalogue or its addendum.
4. The highest bidder acknowledged by the auctioneer shall be the buyer. In the event of a dispute between bidders, the auctioneer will have the sole and final discretion either to determine the successful bidder or to re-offer and resell the lot in dispute. If any dispute arises after the sale, the Seller's sales record will be conclusive in all respects.
5. If the auctioneer determines that a winning bid is not commensurate with the value of the lot offered, he may reject the bid and withdraw the lot from the auction.
6. Seller is not responsible for any faults or defects in any lot, or the correctness of any statement as to the genuineness, origin, date, age or condition or quality of any lot. However, please note that all attempts have been made to ensure the above conditions.
7. All statements in the catalogue and publicity as to any of the matters specified above are statement of opinion and are not to be relied upon as representations of fact. Purchasers must satisfy themselves by inspection of the lot as to the genuineness of all statements.
8. Seller does not make or give, nor has any person in its employ the authority to make or give, any representation or warranty.
9. All sales are final. Wines are purchased "as is."
10. On the fall of the auctioneer's hammer, title of the lot will pass to the highest bidder, who thereupon: a) assumes full risk and responsibility thereof; b) will sign a confirmation of proof of purchase; and c) will pay the full purchase price thereof.
11. TERMS: Payment in full on the day of auction. All monies will be payable to and collected by Meals on Wheels Delaware.
12. A "lot" is the quantity of wine, beer or spirits to be sold. In some cases, a lot is a single bottle; in others it may be multiple bottles. A lot may also be a travel package. The purchaser should note the description in the catalogue or addendum.
13. In the auction, the auctioneer will set the increments of increase in price.
14. RP = Robert Parker, WS = Wine Spectator, JP = John Platter, ST = Steve Tanzer, CGCW = Connoisseurs Guide to California Wine, MB = Michael Broadbent.
15. All values shown are retail values at the time of donation as found on Winesearcher.com.

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About Meals On Wheels Delaware

Meals On Wheels Delaware is a non-profit that raises funds and awareness in support of five meal delivery programs statewide which, together with delivery volunteers, served 706,000 meals to 4,360 individual homebound seniors in 2017. We provide additional funding to ensure every senior in need receives a meal. This includes financially supporting the purchase of equipment to prepare and deliver meals, volunteer outreach and appreciation, as well as medical meal supplements and hot meals. Meals on Wheels recipients are women and men, aged 60 and over, who often live alone. The average age is in their late 70's. Most are struggling to balance their needs on a fixed income, and are unable to shop or safely prepare a hot meal for themselves. Some require help when recovering from a hospital stay, but for most the meals are a long term lifeline. Overwhelmingly, seniors who receive meals at home say a daily meal makes them eat healthier, feel more safe and secure, and remain comfortable to live at home. The nutritious meal, friendly volunteer visit, and safety check help our senior neighbors cope with three of the biggest threats of aging: hunger, isolation, and loss of independence.

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A Letter From Our Event Chair



Good Evening Friends!

Welcome to the 14th annual Cellar Master's Wine Auction and Dinner.

If you were lucky enough to attend last year's event you may remember that we carried the theme "Is the Juice Worth the Squeeze?" throughout the evening. Well those who attended answered the question with resounding success, netting over \$215,000!!! The entire Cellar Master's Wine Auction Committee, Board of Directors and Meals on Wheels Delaware staff are truly humbled by the support. The last three years have resulted in more than \$550,000 being raised on behalf of Delaware's homebound seniors. Those of you sitting here tonight, ready to bid, are our future and although we have a lot of work to do, tonight we are going to make it as easy as possible for you.

The committee would like to thank all our donors and sponsors that have already helped us get where we are. We could not have our event without each and every one of you. I would like to make special mention of CapitalOne, the DuPont Company, Tatiana and Gerret Copeland, Delaware Today & Main Line Today, Vance Kershner of Labware, Monterey Enterprises and Dr. Tom Dougherty, all of whom have been our top-level supporters for several years.

We have incredible wines, trips and one-of-a-kind auction items for you to bid on. As always, the wines served and sold tonight have all been donated by friends of Meals on Wheels DE. We have an amazing menu prepared by four wonderful and dedicated chefs, whom with the support of Wilmington Country Club's talented staff, will provide an unparalleled dining experience. Please take special note as you flip through our program pages of our chefs and event sponsors. They are all here tonight and truly deserve our recognition and support.

Delaware is currently one of the few states in the Country that does not have a waiting list for meal delivery to a homebound senior. It is very possible that in the coming year, due to state budget cuts, that will likely change. As we begin our evening, it's imperative that you remember why we are here. Please raise your paddles high and often because what we do here tonight, enables so many others to help the thousands of people every day who depend on Meals on Wheels for a good nutritious meal and the smiling face that delivers it.

Thank you so very much,

Vaughn Hardin

2018 Chair, Cellar Master's Wine Committee



Special Note and Recognition



Over the years, as the Chairman of the Wine Auction Committee, one of my responsibilities has been to oversee the work done by one of our committee members, Mike Barko. Those of you who know Mike, know that he has many passions in life, however two always rise to the top. First, his wife Cindy, who while not on our committee, volunteers every year as a recorder of auction lots sold. Second is wine. Mike has never been recognized individually for his efforts, but I am changing that this year.



I truly had no idea the amount of time, dedication and specific wine knowledge Mike possessed until I was forced to layout the auction list and do the book research and copy...and copy I did. Virtually every lot description has been shamelessly plagiarized with rare embellishment or personal input. I make this confession for two reasons. First, simple disclosure. Robert Parker and Wine Spectator deserve the lion's share of the credit; thank you to them. Second, and the true reason for this note, is to recognize the work, organization and integrity that Mike has, for years, put into organizing the wine lots and doing all the text for the auction book. I now know the hours upon hours of time and effort that go into this process and the entire committee and Meals on Wheels Delaware staff wants to publicly thank Mike for his tireless efforts and Cindy for allowing us to take advantage of him for so many years.

Thank you Mike, sincerely, for your work and friendship. Please enjoy this evening as we dedicate the 14th Annual Cellar Master's Wine Auction to you and Cindy and your efforts, each year, to make this night the success that it has become.

P.S. Please, please, please take back over doing the copy!

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Welcome To The Cellar Masters' Wine Auction



Cocktail Hour

Hors d'oeuvres





Provided by Wilmington Country Club

Wines

Enjoy a surprise selection of fine wines including a Sparkling Wine, A Provence Rosé, California Chardonnay and Cabernet Sauvignon, a Bordeaux and a White Burgundy
Visit the Branmar Wine & Spirits table for a tasting!

Donated by Branmar Wine & Spirits

Thank you to our visiting chefs for an amazing dinner!

-  Jürg "Fed" Federer, *Sex on the Table*, New York, NY
-  Asha Gomez, *The Third Space*, Atlanta, GA
-  Ilma Lopez, *Piccolo*, Portland, ME
-  Damian Sansonetti, *Chaval*, Portland, ME

Thank you for being here tonight and for your continued support of **Meals On Wheels Delaware** from the 2018 Cellar Masters' Wine Auction Committee & the Board & Staff of Meals On Wheels Delaware



Dinner Wines



PATRICIUS DRY FURMINT 2014

Patricius, Tokaj, Hungary

This dry wine clearly shows the virtue of the famous terroir of Tokaj and the indigenous grape varietal Furmint. A crisp minerality and the fruitiness of the grapes determine its essential character. A nice body and a long taste on the palate give the wine a lasting quality. Very versatile food wine. Pair this Furmint with fish and poultry, turkey, and of course many vegetarian dishes.

Provided by WTSO.com & WeeklyTasting.com

2016 SIMPLE LIFE CABERNET SAUVIGNON

Lodi, California, USA

The Simple Life Cabernet Sauvignon is a pure, easy-drinking style of Cabernet Sauvignon. It offers bright fruit flavors, a soft palate with smooth texture and very fine tannins. The core of the blend was crafted around the beautiful blackcurrant laced Lodi, California Cabernet Sauvignon fruit from the heart of this fine appellation known for producing seductive and richly flavored red varieties.

Provided by Prestige Beverage Group

2016 DAOU PASO ROBLES CABERNET SAUVIGNON

Paso Robles, California, USA

Bright violet color. Ripe dark berry and floral aromas pick up subtle tobacco and pungent floral and herb nuances as the wine stretches out. Juicy and focused on the palate, offering appealingly sweet blackberry and bitter cherry flavors that put on weight on the back half. Youthfully tannic on the sharply focused, persistent finish, which features lingering suggestions of candied rose and mocha.

*Provided by Susan Teiser & Patrick Giacomini and
DAOU Vineyards & Winery*

DE KRANS CAPE VINTAGE 2013

Calitzdorp, Western Cape, South Africa

A fine, full-flavoured classic port, with rich coffee/chocolate flavours and complex structure. Great pair mates with most baked dessert or in a sauce over ice cream, great on its own or with well matured cheese.

Provided by Vance Kershner



Menu



First Course

Chef Damian Sansonetti

Spanish Octopus, Snap Peas, Green Almonds,
Spring Garlic, Ink, Pimentón

Patricius Dry Furmint 2014

Second Course

Chef Asha Gomez

Kerala Fish Curry, Ginger Leek Grits,
Tempered Mustard Oil

2016 Simple Life Cabernet Sauvignon

Third Course

Chef Jürg "Fed" Federer

Coffee Coated Filet Mignon, Spicy Bourbon Infused Peaches,
Crunchy Arugula Pesto & Hash Browns, Creamy Red Wine
Butter with Pickled Berries & Toasted Lavender Flowers

2016 Daou Paso Robles Cabernet Sauvignon

Fourth Course

Chef Ilma Lopez

Jivara Cremeux, Bittersweet Chocolate,
Vanilla, Pistachios

De Krans Cape Vintage 2013

Table Floral Arrangements provided by **flowers by
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Cellar Masters' Wine Auction

Event Volunteers

Thank you to all of the event volunteers who have worked tirelessly over the past year to make the 2018 Celler Masters' Wine Auction possible. You are truly the most dedicated and creative group of volunteers. All of us at Meals On Wheels Delaware salute you for your generous contributions of time and talent. A special thank you to Vaughn Hardin for his vision and commitment to the success of the Celler Masters' Wine Auction and Meals on Wheels Delaware. Thank you for truly keeping the wheels under Delaware seniors' meals!

Cellar Masters' Wine Auction Committee Members

Debra Adelman
Michael Barko
Beth Barry
Daniel Dugan
Gary Gunderson
Vaughn Hardin, Event Chair
Joel Plotkin
Robert Poppiti
Craig Schwartz
Susan Teiser



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Malcolm Barber

Auctioneer

Co-Chairman of Bonhams Group and
CEO Bonhams Asia



Malcolm Barber is renowned for his professional capabilities, both on the rostrum and in the boardroom. With a career spanning more than 40 years, including conducting some of the most important auctions of fine art and classic motorcars – his expertise is unparalleled.

Mr. Barber's career began when he joined Sotheby's in 1970. Mr. Barber was able to indulge his passion for classic motorcars by joining Sotheby's Car Department in 1975, becoming its Director in 1980. In 1986, he became the first auctioneer to organize a car sale in Monaco, and two years later, he assumed the roles of Head of the International Car Department, Managing Director of Operations at Sotheby's saleroom in Amsterdam, and Director of Sales on location.

From being rivals with Robert Brooks in the mid-1980s, the two became colleagues in January 1995, when Malcolm left Sotheby's to join Brooks Auctioneers as Group Managing Director, followed by Managing Director of The Bonhams Group and Group CEO.

Malcolm has handled auctions across the globe, taking to the rostrum in Europe, the United States and Asia, selling many collections with record breaking success.

Malcolm is a Freeman of the City of London, a member of the Worshipful Company of Carmen, and a member of the Automobile Club of Monaco, the Veteran Car Club of Great Britain, the Vintage Sportscar Club, and the Goodwood Aeroclub. He is a licensed auctioneer and member of the NAA in the United States of America, and has a collection of veteran vintage and classic cars which he enjoys regularly.

Malcolm is Co-Chairman of Bonhams Group and CEO Bonhams Asia.

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Cellar Masters' Wine Auction

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as of 4/05/2018



Jürg "Fed" Federer

Sex on the Table

New York, NY

www.jfederer.com

"Eating food and falling in love are the two most life-affirming experiences for all human beings." Jürg "ChefFed" Federer is an author and chef. He's a denim aficionado. He thinks dress codes are obscene. He's hailing from Switzerland. He knows for a fact that he's the better cook than Roger Federer. He's the founder of New York's Sex on the Table dining experience. He's a competitor on Food Network's Chopped. He's praised by Cosmopolitan, Maxim, Time Out New York, E! News and many more. He's humbled by all these ovations when after all, "all I do is put on a pair of denim, perform my Swiss accent, and share my take on food with the guests that come to my doorstep."

SEX ON THE TABLE sold out 500 consecutive events in New York City. In his book we uncover 60 jaw-dropping date night recipes, 20 seductive menus, 40+ unexpected flavor profiles, the dirty little secrets of a chef's trade - including Chef Fed's badass cheat-sheet to cook the perfect steak; from New York's secret underground aphrodisiac cooking masterclass SEX ON THE TABLE (2012 - 2017). And we expose the awe-inspiring experiences more than 10,000 indulging New Yorkers shared with SEX ON THE TABLE founder, author, and chef Jürg "ChefFed" Federer.

"Out of the more than 10,000 students I have taught at Sex on the Table in New York City, I consider myself to be the novice that has learned the most. None of the big-name chefs I surrounded myself with at a young age, no gaping wound from a French knife, and no sweat drenching 16-hour shift would prepare me for the experiences I would go on to have in New York City's new culinary markets. And ultimately at my aphrodisiac cooking school, Sex on the Table." ~ Chef Fed

Asha Gomez

The Third Space
Atlanta, GA

www.thethirdspaceatl.com



Asha Gomez is the author of the cookbook “My Two Souths” with Running Press (Perseus Books) which launched in 2016. My Two Souths has received rave reviews from the Washington Post, Garden and Gun, and The New York Times to name a few. My Two Souths was nominated as a finalist for a James Beard Award in the American Cooking category and won the prestigious Piglet Award for best cookbook. In addition, the cookbook was a finalist in Gourmand’s World Cookbook Awards. In 2017, Asha was featured twice in the New York Times in a piece named “A chef’s quest in India” and “Spice-laden Kerala...” chronicling an incredible trip to Kerala, India. She is most passionate about her advocacy and policy work in reducing global food insecurity as a global brand ambassador for CARE and her work with the United Nations, and the James Beard Foundation. She is a highly sought after speaker nationally and internationally as a panelist, presenter, and moderator- including most recently with the United Nations’ Global Nutrition Summit- the Bill & Melinda Gates Foundation. She is also featured in Chef David Chang’s web series “Ugly Delicious” currently streaming on Netflix.

Asha Gomez launched Cardamom Hill Restaurant in January 2012 in Atlanta. An instant success, Cardamom Hill was named one of Bon Appetit’s 2012’s 50 Best New Restaurants, was on the 2013 James Beard Semi-Finalist List of 20 Best New Restaurants, one of Southern Living’s 5 Best Restaurants in the South. Asha was also named one of the 2013/2014 Food & Wine Magazine Best New Chef – People’s Choice semi-finalists. She has also been showcased in feature stories in the Wall Street Journal, Conde-Nast Traveler, Atlanta Journal-Constitution, and numerous other national publications, and her recipes have appeared in issues of Food & Wine, Bon Appetite, Country Living, Southern Living, Garden & Gun, and numerous other publications. In August 2014, she opened Spice to Table, a fast-casual Indian patisserie that has already garnered national and local acclaim including Zagat’s 12 hottest Brunch places in the US. In February 2015, Spice To Table was selected by Alan Richman as # 16 in GQ Magazine’s yearly “25 best new restaurants in America award”. She currently founded and runs The Third Space, a culinary studio and multi-functional event space in Atlanta, GA, where she regularly hosts intimate dinners for guests in a Miele kitchen-designed urban loft and is working on her second cookbook featuring global cuisine.



Ilma Lopez

Piccolo

Portland, ME

www.piccolomaine.com

Born in the capital city of Caracas, Venezuela, Ilma has many fond memories of food growing up. Originally studying to become a doctor, she felt pulled to the restaurant world and pastries. So she decided to travel to the United States to study Pastry Arts in Virginia, but her interests were peaked more when she graduated school having landed a job with the pastry team at db Bistro Moderne, Daniel Boulud modern bistro in Midtown Manhattan.

The next year, she had an opportunity to work in Madrid, Spain and started to work at El Casino de Madrid. It was here where she was introduced to the new wave of Spanish cuisine, and eventually wound up at the world-renowned and critically acclaimed restaurant El Bulli.

Upon returning to the States, a stint as executive pastry sous chef for Silver Seas Cruise Line exposed her to more of the exotic flavors, colors, and spices of the Far East of India and Asia.

Her love of food, and drive to produce the best has brought her to Grace in Portland, Maine where she continued to use local products and the best seasonal fare available in the state. Garnering a reputation for modern stylistic and yet tasty desserts.

Ilma opened Blue Rooster Food Co. in the winter of 2013 with Damian Sansonetti and other partners, to bring a new twist to a sandwich shop and catering company.

Later that year, Ilma opened Piccolo restaurant. An intimate restaurant in Portlands Old Port. She manages the front of house and continues to make her inspired seasonal desserts. And this time drawing from Italian inspiration, and re-imagining classic desserts such as her “inverted affogatto” with Nitro Coffee. In 2017 she was nominated for the James Beard as the pastry chef at Piccolo.

In July 2016, Ilma along with her business partner and husband Damian, purchased Caiolas restaurant in the West End of Portland Maine. In the coming year they will be making significant changes to the restaurant.

Damian Sansonetti

Chaval
Portland, ME
www.chavalmaine.com



Damian was the executive chef at Shallots, a refined Mediterranean restaurant in Midtown Manhattan, that was also Glatt Kosher. It was while he was the Chef here that he met chef/restaurateur Daniel Boulud. In early 2001 he called restaurant Daniel to make a reservation for himself and the GM. As fate would have it, Daniel himself answered the phone. Remembering Damian from a recent newspaper article, Daniel warmly greeted him, made the reservation, and met and talked on the night of the dinner.

When Damian Left Shallots in 2003, he took a position under Executive Chef Olivier Muller at db Bistro Moderne, Daniels midtown bistro. After over 2 years as the sous chef he left to go to the flagship Restaurant Daniel as the Banquet Chef. Soon after becoming the Sous Chef for the main dinning room and working with Daniel on the line as well, he was asked to become the Chef of Daniels next restaurant Bar Boulud.

The restaurant won much acclaim, and Damian began to work with the wine department and FOH to make a great dinning experience for the guests in a busy French bistro. Utilizing a lot of locally grown products and teaching his cooks respect for them. Also Implementing a “Nose to Tail” menu for every evening using locally whey fed pigs, goats, lambs, and beef from NY State.

Piccolo came when Damian and Ilma where looking to open their vision of an Italian restaurant, the kind you might find off on a side street in Southern Italy. Damian believes in using local products when best and available, and combining them with the finest imported ingredients to give the menu that Italian feel. Damians sound technical foundation, knowledge, with his family’s heritage, and passion for cooking have come together for the menu and experience at Piccolo.

In the summer of 2016, Damian along with his business partner and wife Ilma, purchased a restaurant in the West End of Portland Maine. In 2017 they did a gut revovation and launched Chaval. The restaurant has Spanish & French inspired seasonal cuisine, craft cocktails and well chosen wine list with a neighborhood atmosphere. Here you can indulge in New England Quail Stuffed with gruyere cheese and house made ham and fried golden, or Squid in fideos with Maine sea urchin aioli. And pair it with one of our many sherries or vermouths.

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1946 BODEGAS TORO ALBALA “DON PX CONVENTO SELECCION PEDRO XIMENEZ JEREZ

Lot 1

1946 Bodegas Toro Albala “Don PX Convento Seleccion Pedro Ximenez Jerez
100 Points

Value \$350

Donated by Kathy and Dan Dugan

The 1946 Don PX Convento Seleccion produced with Pedro Ximenez grapes dehydrated under the sun at the time of the Second World War, was only bottled in September 2011. It is unbelievably powerful, both in the nose and the palate, full of umami, with sweet cinnamon, Christmas cake, camphor, petrol, lemongrass, Belgian chocolate and butter. Incredibly complex and rich, sweet, balanced and smooth in the palate, it is both very sweet and somehow salty, and with time it develops a black olive note. It combines the texture of the 1962 and the elegance of the 1949. It is as decadent as it gets. 825 bottles were produced. This wine will survive all of us. These wines are kept for generations and offered in very small quantities, but it's amazing that you can still buy and drink something so old, and I'm even tempted to say that it might represent good value for what it is. Drink it if you ever have the privilege to do so from 2013-2060. This is a peculiar winery, a little eccentric and unusual, a family affair created in 1922 although their roots can be traced back to the 19th century...The oldest examples are an opaque black with an amber rim as dense as motor oil. They have a most impressive collection of single vintage PX wines going back to the time of the Second World War.



READY TO DRINK FRENCH 8-PACK

Lot 2

2009 Chateau De Sales (4 Bottles)
2010 Chateau Barde-Haut (2 Bottles)
2009 Chateau Beychevelle (2 Bottles)

88 Points
93 Points
92 Points

Value \$555

Donated by David Lunger

Chateau De Sales is the oldest winery in Pomerol and has been in the same family for 500 years. The 2009 De Sales lively offers notes of cherries, plum and licorice. The Chateau Barde-Haut comes from a fairly small production of just over 3000 cases. The 2010 is still a bit compact but billows with blueberry, fig, blackberry and black licorice. It'll drink nicely now until 2030. Chateau Beychevelle is one of the most recognizable labels from France. The 2009 is soft on the pallet but offers giant flavors of cassis and plum and great acidity. This one is drinking very nicely now.

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A COLLECTION OF WHITES AND REDS FROM ONE OF DELAWARE'S BEST KEPT CELLARS

Lot 3

2006 Romanee-Saint-Vivant, Les Quantre Journaux Louis Latour (2 bottles)	98 Points
2010 Louis Latour Meursault-Blagny, Chateau de Blagny	89 Points
2010 Louis Latour Chassagne-Montrachet, Cailleret	90 Points
2011 Domaine Ramonet, Puligny Montrachet (2 Bottles)	92 Points

Value \$900

Donated by Gerret and Tatiana Copeland,
Proprietors of Bouchaine Vineyards

The 2006 Romanee-Saint-Vivant by Louis Latour was #11 on the Wine Spectator top 100 list in 1988. Its seamless complexity is packed full of nutmeg, black cherry, chocolate and vanilla. The finish is delicate yet full bodied and velvety. The Meursault-Blagny white holds apple, almond and baking spice flavors. It's lean yet expressive with honey and minerals on the finish. Only 1200 cases were imported and it's ready to drink. Chassagne-Montrachet is thick with honey, lime and baking spice flavors and has an amazing lingering finish. Only 210 cases were imported, so it's a pretty rare find. Domaine Ramonet Puligny-Montrachet, with only 35 cases imported...It's a great find for our auction. It exhibits intense apple, lemon flavors and offers a long finish of flowers and minerals.



LEGENDARY PREMIER GRAND CRU BORDEAUX IN 1966 VINTAGES!

Lot 4

1966 Chateau Haut Brion (2 Bottles)	94 Points
1966 Chateau Margaux (2 Bottles)	92 Points

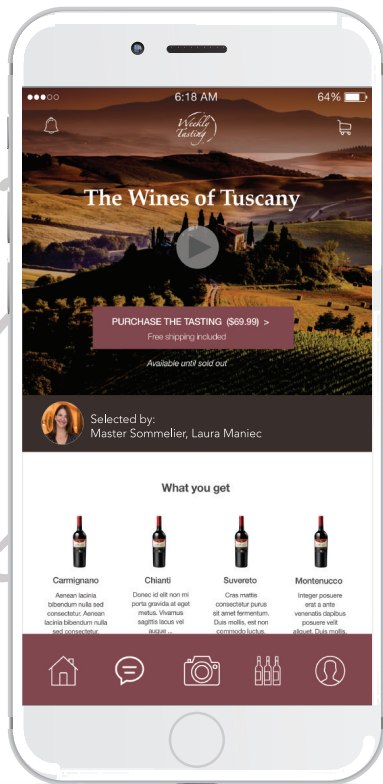
Value \$2,200

Donated by Gerret and Tatiana Copeland,
Proprietors of Bouchaine Vineyards

A wonderfully rich, complex wine with a firm palate, the 1966 Haut Brion, is medium deep in color with fine coffee bean, cedar and ripe fruit on the nose. The full tannins have been locked in a bottle for almost 50 years and will need to be decanted and breathe for a couple of hours to fully enjoy. The '66 Chateau Margaux has always been one of the best examples of Margaux. While a bit light by typical first growth standards, it exhibits fabulous fragrance that have become the bench-mark of this world class vineyard. The soft, fruity flavors offer suggestions of cedar, plums and caramel. This is another wine that needs decanting and begs for two to three hours to open. These wines have both been stored under remarkable conditions and will require the same TLC until you are lucky enough to share them.

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A PAIR OF WORLD WAR II ERA SCOTCHES

Lot 5


Hedges & Butler VAT 250 Blended Scotch Whiskey

Hill, Thompson & Company "Something Special" Blended Scotch Whiskey

Value \$1,750

Donated by Heather & Vaughn Hardin

Established in London in 1667, Hedges & Butler were merchants of fine wine and spirits. In 1837 the company was awarded a Royal Warrant by Queen Victoria and have been an official supplier to successive monarchs. The VAT 250 was bottled to commemorate the 150th anniversary of the company and bottled in the 1930's. Looking for "Something Special"? Well you've found it here. Originally a licensed grocery store in Edinburgh, Hill Thompson began blending and distilling their own whiskey around 1857 and have been producing amazing Scotch ever since. The smokey notes are concentrated yet mellow and incredibly smooth. Both bottles are estimated to be approximately 80 years old and came from a prominent Delaware Cellar. **Tasting is available for serious bidders.**



COGNAC FROM WORLD WAR II

Lot 6

Courvoisier Cognac Grande Fine Champagne

E. Remy Martin & Co. Fine Champagne Cognac

Value \$2,300

Donated by Heather & Vaughn Hardin

Brandy is produced all over the world, however the origin of Cognac dates to the 16th century. Cognac production falls under French Appellation d'origine controlee designation, with production methods and naming required to meet certain legal requirements. The brandy must be twice distilled in copper pot stills and aged at least two years in French oak barrels from Limousin or Tronçais. Established in Paris in 1809 Emmanuel Courvoisier started a wine and spirit company with Louis Gallois (the then mayor of Bercy) and were traders of the best wines and cognacs in the region. Although the company later moved to the heart of the Cognac region in the town of Jarnac, the 200-year-old process has not changed since Courvoisier's establishment. Remy Martin began selling cognac under his name in 1724. In 1738 King Louis XV granted Remy Martin the rare right to plant new vines in recognition of the excellence of his cognacs. In 1830 the first production of Grande Champagne Cognac was released, and they have been going strong ever since. Both bottles are determined to be from the late 1930s or early 1940s and have come from a prominent Delaware cellar.



AHHHHHH ASPEN

Lot 7

6 Nights in Amazing Aspen, CO for Up to 7 People

Value \$10,000

Donated by Dr. Thomas P. Dougherty

Aspen is one of the most sought after year-round vacation destinations in the world. This gorgeous Victorian 3 BR / 3.5 BA home sleeps 7+ adults and is located just blocks from the heart of town. Aspen offers activities for everyone from great shopping, restaurants, museums, festivals, concerts, skiing and hiking. Free shuttles make everything in town accessible.

Please Note: This package does not include airfare, excursions or gratuity.

NEAR PERFECT CHATEAUNEUF-DU-PAPE

Lot 8

2007 Vieux Donjon Chateauneuf-du-Pape (3 bottles)

96 Points

2007 Xavier Chateauneuf-du-Pape Cuvee Anonyme

96 Points

2009 Xavier Chateauneuf-du-Pape Cuvee Anonyme

96 Points

2010 Xavier Chateauneuf-du-Pape Cuvee Anonyme

95 Points

NV Xavier Chateauneuf-du-Pape la Reserve VII IX X

96 Points

Value \$450

Donated by Dr. Jonathan and Cara Burke and
Bill and Helen Stimson

Please note that this entire lot earned scores of 95 points or better

Vieux Donjon crackles with an urgency atypical for the vintage, with juniper, cassis bush and tobacco notes that manage to be more prominent than the well of dark plum and currant fruit this has in reserve. Racy and invigorating, with the fruit's sappy intensity offset perfectly by the mouthwatering minerality. Xavier Vignon, along with Philippe Cambie, are probably the two most highly renowned oenologists in Chateauneuf du Pape as well as some of the surrounding Cotes du Rhone regions. Xavier Vignon didn't release the 2007 Anonyme (his greatest Chateauneuf du Pape to date) until 2013 and you have a chance of getting some of this production. 2007 Xavier - This sensational wine spent three years in a combination of demi-muids and small oak. It boasts an inky/purple color along with a sweet nose of underbrush, garrigue, licorice, blackberries, and black currants. This stunning 2007 should drink well for another 15-20 years. 2009 Xavier - There are only about 800 cases of the sensational 2009 Chateauneuf du Pape Cuvee Anonyme produced, which is fashioned from an unusual blend of Grenache, Mourvedre, Syrah, Counoise, Vaccarese and other authorized varietals. Copious notes of licorice, garrigue, underbrush, blackberries, black currants, and graphite are present in this full-bodied, modern-styled, fragrant, distinctive Chateauneuf. This 2009 should drink well young and last for 15-20 years. 2010 Xavier - The powerful, rich 2010 Chateauneuf du Pape Cuvee Anonyme reveals an off-the-chart level of extract, lots of glycerin (nearly 16% natural alcohol) and copious black cherry, blueberry, forest floor, lavender, and graphite characteristics. This full-throttle red requires 3-4 years of cellaring and should keep for two decades. NV la Reserve - A new non-vintage wine that's made from a blend of the top barrels of the Cuvee Anonyme from 2007, 2009 and 2010, the 2012 Chateauneuf du Pape La Reserve VII IX X is an hedonistic and decadent release that dishes out massive amounts of black raspberry, raspberry, spice cake, licorice and crushed flower like nuances on the nose. This layered, incredible wine should last for 15+ years. Drink now-2028.

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A TRIO OF HIGHLY RATED BORDEAUX’S

Lot 9

2005 Cos D’Estrounel, Saint Estephe	99 Points
1998 Grand Vin de Chateau Latour	96 Points
1997 Chateau La Mission Haut-Brion, Pessac-Leognan	90 Points

Value \$1,225

Donated by Heather & Vaughn Hardin

Still tight despite a wave of rich licorice, fig, plum and blackberry, the Cos D’Estrounel gets added complexity from black tea and balsam wood. The finish is long and smooth for this youngster. Wine Spectator rated this wine and advises to hold into the 2030’s to let it come of age. Chateau Latour is without question one of the most recognizable wine names in the Bordeaux world. The 1998 offers plenty of raspberry, dark chocolate and minty on the nose. It’s full bodied and gives an outstanding licorice and cedar undertone. This wine can be enjoyed now and for the next 5 to 10 years. La Mission Haut-Brion - Outstanding mineral and licorice character on the nose, but rather austere and lean. Medium body. Needs time to develop.

6 CHATEAUNEUF-DU-PAPES FROM 2007

Lot 10

2007 Clos du Mont-Olivet Chateauneuf-du-Pape (3 Bottles)	96 Points
2007 Perrin et Fils les Sinards Chateauneuf-du-Pape (3 Bottles)	92 Points

Value \$1,740

Donated by Dr. Jonathan and Cara Burke

There is a reason that Chateauneuf-du-Pape produces some of the world’s best wines...I wish it was easier to spell. Two classic examples at the Clos du Mont-Olivet and Perrin et Fils Les Sinards. The Clos du Mont-Olivet produced a beautiful, silky styled Rhone with supple notes of raspberry, fig, and currant. An intense perfumed nose weaves through the minerally finish and bold structure. Will cellar for another 10 years. The Perrin et Fils les Sinards delivers ripe plum, boysenberry and blueberry fruit profile of the vintage with underlying spice notes. It’s slightly raisiny on the finish but there’s enough fresh anise and rounded tannins to offset the sweetness.



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A KISS FROM KISTLER!

Lot 11

2008 Kistler Cuvee Natalie Silver Belt Pinot Noir (3 Bottles)

95 Points

2010 Kistler Hudson Vineyard Chardonnay

95 Points

2011 Kistler Vine Hill Chardonnay (3 Bottles)

95 Points

2011 Kistler Hyde Vineyard Chardonnay

95 Points

2011 Kistler Vineyard Chardonnay

94 Points

Value \$1,350

Donated by Dr. Jonathan and Cara Burke

Kistler Vineyards is a small family established and privately owned and operated winery dedicated the vinification of world class Chardonnay and Pinot Noir. This is achieved using old world Burgundian techniques applied to their new world vineyard. Kistler was founded in 1978 by Steve Kistler and the Kistler family. The first vintage in 1979 produced 3,500 cases of wine and since, has slowly grown to the planned production level of about 35,000 cases per year. The 2008 Silver Belt Pinot Noir is fresh, ripe and delivers vivid plum, wild berry, black licorice, and mineral notes. It's a full-bodied Pinot Noir from a production of only 1046 cases. The 2010 Hudson Vineyard Chardonnay offers rich layers of honeydew melon, apricot, fig, and hazelnut. It's sleek and focused and a nice persistent after-taste. 1065 cases produced. The 2011 Vine Hill Chardonnay is pure, vivid green apple, pineapple, honeydew and adds subtle oaky spice notes and balanced tannins. The 2011 Hyde Vineyard brings graham cracker, honey, honeydew, fig, and baked apple flavors that are intense and gain on the finish. 1065 cases produced. The 2011 Kistler Vineyard Chardonnay is ultrarich with honey, fig, apricot and Asian pear flavors. There is a crushed rock minerality that leads to a cleansing aftertaste. 1425 cases produced.

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THE BATTLE OF MAIL ORDER CHARDONNAY KINGS

Lot 12

2007 Aubert Ritchie Vineyards Chardonnay (3 Bottles)

97 Points

2009 Aubert Ritchie Vineyard Chardonnay (2 Bottles)

96 Points

2007 Peter Michael Ma Belie Fille Chardonnay (3 Bottles)

96 Points

2011 Kistler Hyde Vineyard Chardonnay (2 Bottles)

95 Points

Value \$1,650

**Donated by Dr. Jonathan and Cara Burke
and Xavier Teixido**

A Napa native, whose resume includes working at Peter Michael alongside Helen Turley, and Ann Colgin, Mark Aubert is well-known for his Pinots and Chardonnays. His first vintage, '00 Chardonnay, made with grapes from now famous Ritchie vineyard, was an instant hit. Several other vineyard designates followed, all too high praise from critics and whispers of "cult wine" from an adoring public. Made in tiny quantities, sold by strict allocation, with a lengthy waiting list, the wines are highly refined, perfectly balanced, simply superb in every respect. 2007 Ritchie Vineyard - The 2007 Ritchie Vineyard Chardonnay reveals superb minerality and acidity, a laser-like precision, a light green/straw color, a steely, full-bodied mouthfeel, and plenty of orange blossom, lemon oil, creme brulee, and honeysuckle notes. The 2009 Ritchie Vineyard is a rich yet subtle style that serves up bold fig, honeydew, apricot and full-bodied and tapered flavors. It's both silky and minerally and ends with a fabulous burst of flavor. 1552 cases made. Ma Belie Fille - Another brilliant effort is the 2007 Chardonnay Ma Belle Fille. Filled with notes of pineapples, honeyed melons, nectarines, and white currants, it reveals more toasty oak than its siblings as well as a smoky, roasted nut character. This full-bodied, utterly profound Chardonnay could easily pass for a Batard-Montrachet from France. All vineyards are planted to the same clone, and the wine is made using the same time-honored, minimal-intervention techniques. Yet each wine is remarkably different, and reflects the unique terroir traits. The wines personalities vary, but the common thread remains: quality and respect of the site shines through in each and every sip. The 2011 Hyde Vineyard brings graham cracker, honey, honeydew, fig, and baked apple flavors that are intense and gain on the finish. 1065 cases produced.

A 10 BOTTLE STUDY IN CHAPOUTIER

Lot 13

2011 Chapoutier, Les Granits	93 Points
2011 Chapoutier, L'Ermite	97 Points
2011 Chapoutier, Le Pavillon	96 Points
2012 Chapoutier, Les Greffieux	95 Points
2014 Chapoutier, De L'Oree	95 Points
2011 Chapoutier, Bila Haut Occultum Lapidem	94 Points
2012 Chapoutier, Bila Haut VIT	95 Points
2013 Chapoutier, Bila Haut VIT	94 Points
2012 Chapoutier, Ferrat on Pere & Fils le Meal	95 Points
2012 Chapoutier, Ergo Sum	96+ Points

Value \$1,735

Donated by Kathy and Dan Dugan

The Chapoutier family can trace their history in the Rhône region back to 1808, but it was in 1879 that Polydor Chapoutier bought his first vineyards and started the actual business. In the mid-20th century Max Chapoutier led the business, until his retirement in 1977, after which his sons Michel Chapoutier and Marc Chapoutier took over. Some years later, during the 1980s, quality improved, under Michel Chapoutier's leadership over the vineyards and winemaking facilities. By the late 1980s, Chapoutier had started to receive considerable international attention for the wines' quality.

PLEASE TAKE SPECIAL NOTE AS TO THE AMOUNT OF CASES THAT ARE IMPORTED THE CELLARING POTENTIAL AND HOW RARE THIS COLLECTION IS.

Les Granits is very sleek, with a beam of dark cherry, red currant, and plum fruit, lined with subtle notes of black tea, ganache, and incense. This has deceptive grip and should age nicely, revealing a lovely balance overall. Drink now through 2021 and 75 cases imported.

L'Ermite -Tightly coiled, with a briary frame around the core of intense steeped plum, red currant and black cherry fruit. An iron spine drives the focused finish. A wine of cut and precision that will need time to stretch out fully. Best from 2016 through 2030. 16 cases imported.

Le Pavillon - Densely packed, with dark plum, currant paste and macerated fig fruit, offset by a zesty edge. Briary tannins stride along with the copious fruit, revealing lots of spice and bramble notes on the finish. Very dense for the vintage. Best from 2016 through 2030. 32 cases imported.

Les Greffieux - A zesty version, with lots of enticing pomegranate, loganberry, and blackberry fruit, liberally laced with brambly tannins

Lot 13 Continued

and backed by mouthwatering anise, bergamot, and blood orange notes. The minerality on the long finish more than offsets the almost rambunctious fruit. Just needs a little time. Best from 2018 through 2030. 26 cases imported.

De L'Oree - A rich style, with a lightly buttered edge leading the way, though there's ample drive to the core of white peach, melon, and pear flavors. A light honeysuckle edge frames the finish, presenting a toasted macadamia nut echo. Scrumptious. Drink now through 2025. 24 cases imported.

Occultum Lapidem - Displays hints of black olive to the dried blackberry and plum compote flavors, featuring a firm kick of tannins on the mocha-infused finish. Drinking well now.

"V.I.T." stands for "Visitare Interiore Terrae". The wine is made precious by its blending of Grenache grapes from 70 year old vines grown on a magnificent plot in the heart of the 'Garrigue' scrubland conveying enthusiasm, richness and complexity, then blended with Syrah grapes, grown on the company's most beautiful schist based land, and ripened slowly on vines grown on clayey limestone soil giving powerful, silky-smooth tannins. 2012 Bila Haut VIT - V.I.T. has an elegant bouquet and a sophisticated flavor in the mouth, exceptional because it is bold, like the people who gave this land its identity. 2013 VIT - The color is garnet-red, very steady, deep, and brilliant with purple lights. The nose is open, expressive, and complex with aromas of very ripe black fruits (elderberry, blackberry), some spicy scents (pepper, Garrigue). One notices a dominance of spicy scents, a lot of richness, a good length and a very ethereal final.

Ferrat on Pere & Fils le Meal - This smolders beautifully already, with charcoal, bay and tobacco notes wafting up from the core of mulled currant, fig, and blackberry fruit. The long finish lets a ganache accent course through, revealing a tarry underpinning. Best from 2017 through 2028. ONLY 85 cases made.

Ergo Sum - Medium to deep garnet-purple in color, the 2012 Ergo Sum Shiraz displays a lovely red berry, raspberry, and Bing cherry nose with notes of roses, violets, lavender, wild thyme, and pepper. Medium-bodied, tight-knit and very fine in the mouth with silt-like tannins and lively acid, it offers a myriad of flavor layers manifested over a wonderfully persistent finish.

THE BEST BEER IN THE WORLD

Lot 14

Six Pack of Westvleteren 12

Value \$1,200

Donated by Kathy and Dan Dugan

The Trappist monks at The Abbey of Saint Sixtus of Westvleteren, Belgium, aren't in the business of brewing beer for the riches or glory — they brew only enough to support themselves and their abbey. But fame found them anyway in the early-2000s, when the beer-information website RateBeer.com named their dark, quadruple-style 12 the best beer in the world. The abbey began brewing beer around 1839, and it started selling to the public in 1931, author and photographer Charles “Chuck” Cook, who specializes in Belgian beer, told Business Insider. The recipe has changed very little since then. The beer is available at either the abbey’s In De Vrede cafe (by the glass or by the six-pack, with a limit to two six-packs per person) or at the drive-thru pick-up gate with a limit of one case per car, which must be reserved at least 60 days ahead of time over the “beer phone” ... but good luck getting through the line, which receives as many as 85,000 calls a day.



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WEEKEND GETAWAY IN THE WILLAMETTE VALLEY FOR 4

Lot 15

Weekend getaway in the Willamette Valley for 4

Value \$2,075

Donated by Chef Paul Bachand

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- John & Diane Danzeisen



THE TRIP OF A LIFETIME TO SOUTH AFRICA

Lot 17

Fantastic 6 Nights on an African Safari in a Private Lodge

Value \$14,000

Donated by Vance Kershner

It is virtually impossible to say enough about this South African Safari experience. The accommodations are spectacular, the staff will be like family, the scenery is amazing, the game drives are unparalleled. Each day features a light early breakfast followed by morning game drive. You'll come back to a full daily brunch, then free time in the mid-day to experience the properties 150 protected "safe area." Then the afternoon game drive and return for a traditional South African Braai and open wine experience. This is truly a lifetime, bucket list experience. Hillhouse Lodge, in the protected Madikwe Game Preserve, will a personalized vacation like no other.

Please Note: This package does not include airfare, transfers to the lodge or staff gratuity.

A STELLAR CELLAR STOCKER FROM SOUTH AFRICA!

Lot 18

2014 Cape Wine Company, Home of Erasmus Granache (12 Bottles) 91 Points

2014 Saronsberg Shiraz (6 Bottles)

2015 Cederberg Ghost Corner Pinot Noir (6 Bottles)

Value \$310

Donated by Vance Kershner

Here's an opportunity to stock your cellar with two full cases or spectacular South African wines. Home of Erasmus - This expressive wine has a deep red color with red berry fruit and pepper spice on the nose. Its palate is reminiscent of plum fruit with a rich mouth feel, well integrated with bold tannins. Saronsberg Shiraz - This wine has a deep, dark purple color with succulent ripe fruit flavors, both dark and red are supported with scents of violets and delicate spice. The mouth-feel has depth and clarity of fruit with integrated oak flavors. Finely crafted tannins and a beautiful layered fruit infused finish. Ghost Corner - A beautifully crafted Pinot noir with prominent red fruit of ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through.



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EVERY CELLAR NEEDS TO TAKE A TURN WITH TURLEY Lot 19

All Vintages are 2012

Turley Cedarman Zinfandel	93 Points
Turley Cobb Vineyard Zinfandel	92 Points
Turley Mead Ranch Zinfandel	93 Points
Turley Fredericks Vineyard Zinfandel	89 Points
Turley Hayne Vineyard Zinfandel	90 Points
Turley Judge Bell Zinfandel Turley	92 Points
Turley Pesenti Vineyard Zinfandel	91 Points
Turley Ueberroth Vineyard Zinfandel	95 Points
Turley Zampatti Vineyard Zinfandel	92 Points
Turley Dusi Vineyard Zinfandel	93 Points
Turley Zinfandel Estate	93 Points
Turley Zinfandel Kirschenmann Vineyard	92 Points

Value \$800

Donated by Bill and Helen Stimson

Making giant reds is Larry Turley's passion, with a focus on producing old vine Zinfandel, he sources fruit from vineyards, some of whom date back to the 1800's. The Zinfandel Cedarman includes a small amount of Petite Syrah. It is a proprietary blend from their two other Zinfandel cuvees, Rattlesnake Ridge and Dragon Vineyard, both on Howell Mountain. Cobb Vineyard - A ripe bomb of raspberry fruit, with soft, jammy flavors and notes of bay leaf and white pepper. 600 cases made. Fredericks Vineyard - Shows subtle power and rustic wild berry flavors that build toward the jammy finish, with notes of smoky pepper, anise, and black licorice. 1,000 cases made. Vineyard - Deep and jammy, with black cherry and cracked pepper aromas and briary but soft dark plum and smoky beef flavors. 700 cases made. Judge Bell Vineyard - Strong acidity accentuates the impression of dryness. Finishes juicy, tight, and complex, with firm dusty tannins. Mead Ranch - Good full red. Highly aromatic, subtly complex nose combines dark raspberry, menthol, Christmas spices and orange peel. Pesenti Vineyard - A zesty red, offering lots of character, with aromas of smoked cracked pepper and dark black cherry leading to layered, briary flavors of dried plum, black licorice and sage. Ueberroth Vineyard - Jammy and distinctively ripe, featuring a rich vein of black raspberry and plum fruit, framed by notes of cracked pepper, mineral and grilled anise. Zampatti Vineyard - Bright, full red. Perfumed, Burgundian aromas of red raspberry, cherry, and flowers. Dusi Vineyard - All about voluptuousness and texture. Dark, ripe and seductive, with sweet spices, dark plums and a hint of espresso layered into the inviting finish. Estate - Savory overtones meld into dark red stone fruits, tobacco, menthol, pine and licorice. Kirschenmann Vineyard - One of the most lifted and aromatically expressive wines in the range. Rose petal, sweet red berries, mint and cinnamon lift from the glass in a Zinfandel with distinct Pinot-inflected leanings.



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GREAT SELECTIONS FROM SINE QUA NON

Lot 20

2008 Sine Qua Non The Duel Grenache
2009 Sine Qua Non Upside-Down Grenache
2010 Sine Qua Non Five Shooter Grenache
2010 Sine Qua Non Stockholm Syndrome
Eleven Confessions Vineyard Syrah

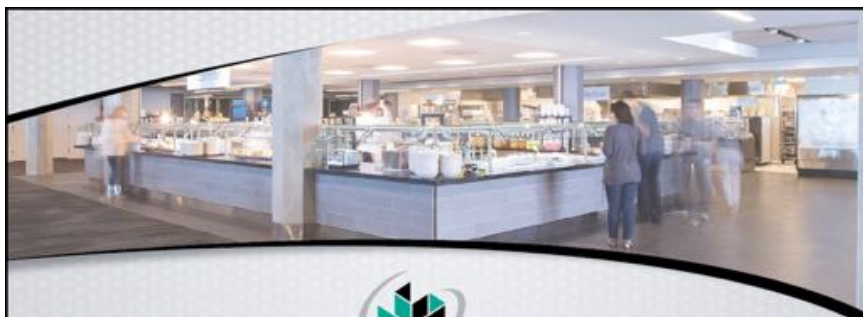
97 Points
96 Points
98+ Points

100 Points

Value \$2,270

Donated by Ajit Mathew George and Dr. Sara Brown

The Duel - Remarkably elegant and understated, offering generous, supple plum, blueberry, pepper, and spice. Deceptively sleek and subdued, unfolding slowly and gracefully. 398 cases made. Upside Down - The 2009 Grenache Upside Down emerges from the glass with layers of dark red fruit as it sweeps across the palate. Tar, anise, and graphite meld together on the rich, dramatic finish. This is a striking wine endowed with tons of pure textural dimension. Five Shooter - A massive wine that somehow holds everything together, it offers a wild array of cassis, blackberry, white chocolate, underbrush, and pepper that flows to a full-bodied, layered Syrah that has masses of fine tannin and enough substance to evolve for decades. A blend of 85% Syrah, 5% Grenache, 3% Petite Syrah, 5% Roussanne and 2% Viognier that was fermented with 20% whole cluster and aged 22 months in 59% new French oak, it opens beautifully in the glass and should be decanted if drinking anytime soon. Stockholm Syndrome - The 2010 Syrah Stockholm Syndrome is a monumental effort that will stand toe-to-toe with the greatest Syrah in the world. It offers an incredible array of sweet dark fruits, cassis, white chocolate, licorice, and hints of bacon fat that meld perfectly with its full-bodied, seamless, layered and impeccably put-together palate. Given the wealth of fruit here, it's amazing how this stays light, graceful and elegant, without ever seeming over the top in any way. Feel free to enjoy this for the next 20 years.



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SCARECROW SHOULDN'T SCARE YOU!

Lot 21

2008 Scarecrow Rutherford Cabernet Sauvignon (3 Bottles)

96 Points

Value \$1,875

Donated by Xavier Teixeira

Scarecrow is one of the best cabernets to come out of Rutherford... and keep in mind the competition! This beautifully crafted red combines power with finesse, serving up layers of dense, intense currant, mineral, mocha, espresso, graphite and cedary oak flavors that are full-throttled and focused, with a deep, churning base of smoky tannins that give this a wonderful finish. Best from 2013 through 2023. 950 cases made.

CLASSIC READY TO DRINK SELECTIONS
FROM BORDEAUX AND BURGUNDY

Lot 22

1986 Chateau La Lagune Haut Medoc, Grand Cru Classe (2 Bottles)

88 Points

1997 Chateau Clerc Milon, Grand Cru Classe (2 Bottles)

88 Points

2000 Domaine de Petrix, Premier Cru (3 Bottles)

93 Points

1998 Chateau De la Gardine Chateauneuf-du-Pape (4 Bottles)

94 Points

Value \$1040

Donated by Gerret and Tatiana Copeland,
Proprietors of Bouchaine Vineyards, Ed Rubin

This 1986 Bordeaux is dominated by plenty of wood with vanilla, cedar, and smoky oak that pair well with the ripe fruit. This wine is ready to drink now, however with another few years in the cellar it will continue to become more complex and supple. The Clerc Milon from Rothschild bring interesting aromas of ripe berries and spices. Its medium-bodied with firm tannins and short finish. The ultra-smooth and seductive wine with silky tannins, rich and ripe fruit, great concentration, and sweet flavors. Domaine de Petrix - This full-bodied red brings great joy as its black fruit, smokey notes and minerals come together on the long, satiny finish. This is a wonderful example of Chateau De la Gardine's masterful wine making skills. Both firm and opulent, it displays the perfect characteristics of the Rhone terroir. Great tannin structure and minerals create a high voltage drinking experience with lots of fruit, spice, and mocha.



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**PRICELESS ART BY WILMINGTON'S OWN
ANN BLAKELY BARLOW**

Lot 23

Hand Painted Original Artwork on Wine Provided by Cellar Door Winery

Value \$2,500 **Donated by Ann Blakely Barlow**

Inspired by flowers from her garden, color, and playful patterns of nature, Ann Blakely Barlow paints with joy. The styles and palettes of Matisse, Bonnard and the Abstract Expressionists are guiding sources and inspiration for her work. Since the early 1980's, Ann Blakely Barlow has had many individual and group exhibitions in galleries and schools on the east coast. Barlow's paintings are held in numerous private collections.

PAUILLAC'S TO HAVE OR HOLD

Lot 24

2000 Chateau Duhart-Milon (2 Bottles) 93 Points
2009 Chateau Duhart-Milon (2 Bottles) 97 Points

Value \$580 **Donated by David Lunger**

In the early 18th century, the Pauillac district began widespread grape cultivation at the urging of the owners of Lafite. The Milon wines served as additional income for Lafite's Marquis Nicolas-Alexander de Segur, and became the famous Lafite's second wine. Early on the soil was acknowledged as being of particularly high quality and worthy of the Lafite reputation. The very solid 2000 vintage sports pepper and rosemary and has been compared to a cabin hideaway...warm, inviting and pleasantly rustic. The 2009 vintage will give another solid 10 years of cellaring. There is a toasty approach showing plum, black currant yet has great minerality and almost smoky finish. Best now through 2029.



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**YOU CAN ONLY GO DOWN FROM HERE...
VERTICAL OF OPUS ONE.....**

Lot 25

1985 Opus One	88 Points
1986 Opus One	94 Points
1987 Opus One	96 Points
1988 Opus One	91 Points
1989 Opus One	89 Points

Value \$2,065 Donated by Susan Teiser and Patrick Giacomini

Opus One is the famous partnership between Robert Mondavi and Baron Philippe Rothschild. It has become a standard of Cabernet Sauvignon based red blends and is coveted the world over. It also is one of the most widely visited wineries in the USA.

The 1985 Opus One has consistently performed between 88-90 points. It exhibits a healthy dark ruby color with no signs of age. The nose has not budged much from when it was first bottled. The delicate yet attractive fragrance of vanilla, herbs, cassis, and spices is followed by a sculptured, fruity, medium to full-bodied wine with crisp acidity, moderate tannin, and good depth. The 1986 is Bordeaux-like in structure, this is an impressive showing. Firm tannins wrap around the currant, black cherry, anise, spice, and cedar notes. Long, persistent finish. The 1987 offers extra facets and dimensions abound in this deeply complex and flavorful wine. Impressive for its focus and finesse, though there's an underlying firmness and authority in the core of chewy currant, herb, and anise flavors. Delicious. The 1988 is medium to deep garnet-brick color. Savory / earthy notes of soy, hung meat, sweaty leather, tobacco, truffle, a suggestion of cardamom and a slight medicinal / menthol character. The palate gives a high level of acidity with a medium level of silky tannins and a good concentration of spicy, savory fruit. Long finish. The 1989 Opus One explodes from the glass with layers of resonant fruit. Over time, the intensity of the fruit fades a little as some slightly more rustic elements – including a suggestion of brett – emerge. A spell of rain brought some relief to the drought-striking plants.

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INCREDIBLE HARD TO GET CALIFORNIANS

Lot 26

2009 Vineyard 29 Aida Estate Vineyard

92 Points

2010 Vineyard 29 Aida Estate Vineyard

95 Points

2006 Shafer Vineyards Hillside Select (2 Bottles)

95 Points

2011 Futo Proprietary Estate Red (2 Bottles)

97 Points

Value \$1,750

Donated by Dr. Jonathan and Cara Burke

Vineyard 29's Aida Estate Vineyard is located 2 miles north of the 29 Estate vineyard on Highway 29. It is a historic property that has produced wine since the 1920s when Petite Syrah vines were first planted at this site. In 2001, Chuck and Anne acquired Aida as an ideal complement to Vineyard 29's home vines. Cabernet Sauvignon now serves as the backbone for our Aida Estate vineyard. The 2009 Aida Estate is a rich tapestry of mocha, dark dried berry, herb, anise, cedar and loamy earth flavors, showing impressive density, focus, persistence and balance. Drink now through 2022. 747 cases made. The 2010 Aida Estate is classy effort, svelte and tight, with a delicious core of dried berry, creamy oak, dried herb and savory tobacco scents that gain on the finish, ending with rich, chewy tannins. Drink now through 2023. 665 cases made. Shafer Vineyards Hillside select is another of the most recognizable labels produced in the USA. Their consistent quality has become legendary. The 2006 is firm, dense and chunky, with chewy, extracted tannins and dark berry, gravelly earth, mocha and anise notes, this seems unevolved. 2011 Futo Estate Red - The 2011 Proprietary Red Estate is a blend of 74% Cabernet Sauvignon, 11% Cabernet Franc, 9% Petit Verdot and 6% Merlot. It offers sweet blackcurrant and blueberry fruit intermixed with hints of toast and white flowers, beautiful body and a savory personality. A top success for the vintage.

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**YOU SAY SHIRAZ, I SAY SYRAH...
WHO CARES WHEN THE WINE IS THIS GREAT!**

Lot 27

2007 Clarendon Hills Astralis
2009 Clarendon Hills Astralis
2010 Clarendon Hills Astralis

97 Points
97 Points
100 Points

Value \$800

Donated by Bill and Helen Stimson

Shiraz is the name given to the dark-skinned Syrah grape when grown in Australia and selected pockets of the New World. Though genetically identical, the stylistic differences between Shiraz and Syrah are pronounced enough to consider them distinct varieties. Clarendon Hills is a small family run winery based in Clarendon, South Australia. The company, founded by biochemist Roman Bratasiuk in 1990 is still owned and sustained by the self-taught winemaking proprietor. Considered somewhat of a maverick within the Australian industry, Roman has irrevocably changed the landscape of Australian fine wine. 2007 Astralis - Rich and expressive, playing its gorgeous blackberry and currant fruit against notes of licorice, black pepper and charred meat, lingering effortlessly against refined tannins. Displays impressive depth and precision. Only 583 cases produced. 2009 Astralis - Dense and focused, with pickle and dill overtones layered around a rich core of black plum, licorice and white chocolate flavors, lingering expressively against nubby tannins. Has presence and persistence. 500 cases imported. Deep garnet-purple in color, the 2010 Astralis is still quite primary eliciting aromas of black plums, blueberry compote and blackcurrant liqueur with a savory and baking spice undercurrent plus a fragrant whiff of violets. Very structured, fine and complex in the medium to full-bodied mouth and is now showing layer upon layer of black fruit preserves, mocha, toast and spices before finishing with great length. Extraordinary wine. Approachable now, it should cellar to 2030+

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JUST SAY YES TO SINE QUA NON.....

Lot 28

2008 Sine Qua Non The Line, Grenache (2 Bottles)

98 Points

2008 Sine Qua Non B20 Syrah (2 Bottles)

97 Points

Value \$1,400

Donated by Xavier Teixeira

The Line - This wine is a blend of 87.5% Grenache, 11% Syrah, and 1.5% Viognier, with 21% whole clusters used in the Grenache component. Seventy-eight percent of it came from the 11 Confessions Vineyard and the balance from Bien Nacido and the White Hawk. It is no measly wine at 15.5% alcohol, but it displays extraordinary berry fruit and kirsch notes intermixed with lavender and other floral components. Intense, full-bodied, voluptuously textured, and stunningly pure, with no real noticeable oak (21% new French oak was used, most of it the larger demi-muids), this beauty has put on weight and is showing additional complexity since first tasted. B20 Syrah - The 2008 Syrah B-20 is a cool, inward wine graced with layers of beautifully delineated, chiseled fruit. This is a distinctly mineral, precise style relative to the more outgoing 2009, but both are striking. Floral notes add lift as the finish turns explosive with a burst of dark fruit, tar, licorice, and crushed rocks. This is one of the more understated wines readers are likely to come across from Sine Qua Non. It is gorgeous when given the time to open up. The B-20 is predominantly Syrah, with 6% Grenache and 2% Viognier. About half of the Grenache was fermented with whole clusters and the wine was aged in French oak (60% new) for 26 months. The vineyard sources are 52% Eleven Confessions, 18% Cumulus, 18% Bien Nacido and 12% White Hawk. Anticipated maturity: now thru 2023.

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THE KING OF SAUTURNES

Lot 29

1995 Chateau D'Yquem (3 Bottles)

95 Points

Value \$1,050

Donated by Mike and Cindy Barko

The 1995 Chateau d'Yquem is moving into its secondary aroma phase. A deep golden color, it has a dense and almost Barsac-like bouquet with tangerine, apricot, acacia and melted candle wax. It displays good intensity, unfolding beautifully in the glass. The palate has a strident opening, with a slight bitter edge that lends this Yquem great tension. One can discern layers of marmalade infused with honey fruit, with a powerful, spicy finish that lingers long in the mouth. This is drinking perfectly now, but will surely age with style over many years.



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