

17TH ANNUAL

CELLAR MASTERS'

Wine Auction & Dinner



April 2, 2022

CHASE CENTER ON THE RIVERFRONT
WILMINGTON, DE



A Meals On Wheels Delaware Event

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, MB = Michael Broadbent. WE = Wine Enthusiast, JD = Jeb Dunnock, JR = Jancis Robinson
15. All values shown are retail values at the time of donation as found on Winesearcher.com and/or various auction sites.



Meals on Wheels Delaware — We're proud to support you

Every day, devoted volunteers in our town give amazing gifts of resources and time to help our neighbors grow stronger.

We offer our gratitude to Meals on Wheels Delaware for their unlimited spirit and contribution to our homebound seniors. It's this heartfelt connection that can make a difference in our community and beyond.

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ABOUT MEALS ON WHEELS DELAWARE

Meals On Wheels Delaware provides diverse opportunities for individuals, groups, and organizations to make a financial or volunteer contribution that has a meaningful impact on the lives of homebound senior Delawareans.

We are focused on ensuring that everyone in Delaware who requests help with a home delivered meal is able to receive the nutritional support they need, when they need it.

We raise funds and awareness to support the local Meals On Wheels programs. These programs are delivering a difference of over 898,000 meals to over 6,600 homebound neighbors.

Meals on Wheels recipients are women and men, aged 60 and over, who often live alone. Many 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 helps 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 seniors cope with three of the biggest threats of aging: hunger, isolation, and loss of independence.

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20 Matt Masera	22 Amber Croom

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A LETTER FROM OUR EVENT CHAIR



Good Evening & Welcome

to the 17TH ANNUAL CELLAR MASTERS' WINE AUCTION & DINNER

Meals On Wheels Delaware could not be more thankful for everyone's participation in this very special event, particularly since we all just gathered in October for the 16th Cellar Masters' Wine Auction & Dinner given the curveball that the pandemic threw us all. But, as you would expect, given the generosity of all those who make this event happen annually, October's event was a resounding success. And with this year's event once again sold out, it is sure to be, too. Thank you for answering the bell twice in such a short time period!

We are so excited to have all of you here tonight and to have an amazing menu prepared by our wonderful chefs who, with the support of the Johnson & Wales culinary team, and the Chase Center's staff, will provide an exceptional dining experience. As you flip through the program booklet, please take special note of our chefs, as well as our auctioneer from Bonhams, who will facilitate our live auction. Like so many others, these dedicated and talented people have made great sacrifices to make this event happen.

As you know, MOWD is a fundraising organization that provides funds to the 5 Meal Programs across Delaware that prepare and deliver thousands of hot, nutritious meals daily. In 2021, 900,000 meals were delivered to over 6,660 seniors statewide, who are trying to maintain their independence. Delaware is currently one of the few states that does not have a waiting list for meal delivery to a qualified homebound senior. Your participation tonight helps ensure these seniors maintain their independence, as our event raises more money annually than all other MOWD events combined.

As our evening begins, please remember why we are all gathered here: to end senior hunger. Generously raise your paddles often and high because what we do here tonight enables so many others to help the thousands of people every day who depend on MOWD for not only a meal, but for the smiling face that delivers it to them.

On behalf of MOWD and the Wine Auction Committee, thank you so very much.

Rob Poppiti
2022 Chair, Cellar Masters' Wine Committee

2022 HONOREE



THOMAS DELLE DONNE, JR

In 2015, with the leadership and dedication of Vaughn Hardin, Meals On Wheels Delaware's annual 'wine auction' was changed to its present format: a Saturday night auction and dinner, prepared by 4 nationally recognized and incredibly talented chefs. Since 2015, the Cellar Masters' Wine Auction & Dinner has been an overwhelming success, raising over \$1,600,000 since its inception. While there are several people to be thanked for this success, one name stands out and that is Chef Thomas Delle Donne, Jr., or as we know him, "TJ".

TJ was born and raised in Wilmington, blocks from St. Elizabeth School, which he attended K-12. Rarely found without a bat or a ball in his hand growing up, TJ learned from his parents, Robin and Tommy, and the local ballgames that hard work and determination were a must for success. At 17, he made a bold decision to pursue culinary school at Johnson & Wales University. There, others quickly found out that TJ's talent and passion for cooking were second to none, and that his hard work and determination set him apart. As an undergraduate, TJ was awarded Best Young Chef in the Northeast region by the Chaîne des Rôtisseurs. After graduation, he became an associate instructor, and assistant dean of Culinary Relations & Special Projects, at Johnson & Wales. Among other notable events, TJ was one of the chefs at Kennebunkport's 90th birthday party for President George H.W. Bush.

From the outset, TJ has answered the call for help with the Cellar Masters' Wine Auction & Dinner from his good friend, mentor and fellow J-WU alum, Vaughn. TJ and the Johnson & Wales team have become a necessary and critical part of the event. After several years as one of the headlining chefs, TJ envisioned—and correctly so—that the event would be even stronger if his hometown had the opportunity to enjoy the cuisine of a different Johnson & Wales chef each year. TJ has shared with us his 'rolodex' of talented chefs across the country, including Matt Masera and Justin Walker. TJ is an invaluable part of the Cellar Masters' Wine Auction & Dinner, and we are beyond lucky to have him. While it goes without saying that we are fortunate to work with all of our chefs, the sense of pride and thankfulness that we have in watching TJ use his passion—and his hard work and determination—to serve his hometown just hits differently.

In honor of TJ's significant contributions, we proudly dedicate this year's event to TJ and his late mother, Robin Delle Donne with a donation to the Robin Delle Donne Scholarship Fund.



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Thank you

Thank you to the planning committee who has worked diligently to make the
2022 Cellar Masters' Wine Auction possible.

Your enthusiasm and dedication improve this event each year.
The Meals on Wheels Delaware staff and board appreciate your generous
contributions of your time and ideas.

Thank you to all of the volunteers, whom you see here tonight as you check in,
raise your paddles to bid, or take your new wine back home.

A special thank you to our Volunteer Coordinator,
Mary Ellen Hassett, who makes sure everything runs smoothly.

A special thank you to the event chair, Rob Poppiti, for his commitment to the
success of the event, as well as fundraising for Meals on Wheels Delaware.



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way...



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WELCOME TO THE CELLAR MASTERS' WINE AUCTION

COCKTAIL HOUR

Apéro d'oeuvres

Provided by **Chef Mike Doyle of Chase Center on the Riverfront**

Wines

Enjoy a collection of wines including Painted White, Rose, Barrel Fermented Chardonnay, Cab Franc and Vintners Red by **White Horse Winery**. Don't miss the Reserve Malbec 2019, Reserve Cabernet 2019 or the Reserve Chardonnay 2021 by **Sposato Family Vineyards**. Choose from a variety of wines from **Bouchaine Vineyards** such as Vin Gris Pinot Noir 2020;

Spirits

Maker's Mark Special Select | Jefferson's Wheated Ocean
Pinhook Humor Barrel Rye | High West Old Fashion
High West Manhattan

Provided by **Kreston Wine & Spirits**

Tito's Lavender Lemonade Cocktail

Provided by **Tito's Handcrafted Vodka**

Craft Beer

Choices of a special Pilsner and a Mid-Atlantic IPA

Provided by **Artillery Brewing Co.**

Thank you

for being here tonight and for your continued support of
Meals On Wheels Delaware from
the 2022 Cellar Masters' Wine Auction Committee &
the Board & Staff of Meals On Wheels Delaware

DINNER WINES

SOUTH AFRICAN SAUVIGNON BLANC

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture. Post fermentation lees contact of 4 months, stirred up once a week to enhance mouthfeel and concentration. The wine is bottled unfiltered and sediment may occur. This wine has too many awards to list and is not imported into the US.

Provided by **LabWare**

ELTON VINEYARD PINOT NOIR

The bouquet opens with notes of mixed red and black fruits, earth and barrel spice. On the palate the wine expresses beautiful movement and dark fruit flavors of blackberry, currant and plum accented by minerality, cedar, anise and bergamot. The wine features a broad palate, velvety tannins, balancing acidity and lingering finish.

Provided by **Willamette Valley Vineyards**

DONATI FAMILY RESERVE SYRAH 2018

Syrah is known for being dense and full-bodied, heavy and powerful but still smooth and drinkable, and our version does not disappoint. It is one of our darker colored wines, almost purple. Mocha and oak dominate the medium long finish on our Family Reserve Syrah.

Provided by **Donati Family Vineyard**

BOUCHE D'OR

The Bouche d'Or displays a lush nose of apricots, honeycomb and marzipan that greets the senses and opens to succulent stone fruit and white flower aromatics. While Bouche d'Or may be sweet, it is balanced with bright acidity and crispness. This wine can stand on its own as a dessert wine and also makes a great accompaniment to a cheese course. Hard, salty cheeses like Manchego and aged Gouda pair quite successfully. Less-sweet desserts like lemon meringue tart, grilled peaches or apple galette are also excellent choices. The lush vibrant palate is incredibly versatile and hypnotizing.

Provided by **Bouchaine Vineyards**

DINNER MENU

First Course

CHEF VALERIA MOLINELLI

Serving

Sea Scallops, Pepino Melon, Cucumber, Leche de Tigre, Chorizo,
Tapioca, Borage Blossoms

Paired with
South African Sauvignon Blanc

Second Course

CHEF MATT MASERA

Serving

Wild Mushroom and Farmhouse Cheese Agnolotti with Guanciale,
Pearl Onion, and Frico

Paired with
Elton Vineyard Pinot Noir by Willamette Valley Vineyards

Main Course

CHEFS JUSTIN AND DANIELLE WALKER

Serving

Wood fired beef rib, spring onion, peas, XO, beef jerky

Paired with
Donati Family Reserve Syrah 2018 by Donati Family Vineyard

Dessert

CHEF AMBER CROOM

Serving

Fruits & Frommage
Manchego Cheesecake | Whipped Apricot Ganache | Marcona Honeycomb Brittle |
Blackberry Chardonnay Sauce

Paired with
Bouche d'or by Bouchaine Vineyards

Bread provided by Chef Jeff Alexander of Johnson & Wales University

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AUCTIONEER



ERIC MINOFF

Senior Specialist at Bonhams

Eric Minoff is a Specialist in the Motoring Department at Bonhams in New York. He specializes in offering advice on the valuation, appraisal and sale of collectors' motorcars and motorcycles at auction.

Minoff joined the Bonhams West Coast Motoring Department in early 2007, relocating to New York in a more senior position in January of 2012.

Since becoming part of the Motoring team, he has been instrumental in the sell-out Clement and Mary Lange Collection at Amelia Island, the world auction record of a Mercer Type 35 Runabout, Frazer-Nash, Austin-Healey, as well as numerous other auction successes. Minoff has greatly contributed to the rapid growth of motorcar auction sales at Bonhams in the U.S.

Prior to joining Bonhams, in 2006 Minoff earned his Bachelor of Arts in History and Political Science from Emory University in Atlanta. He is originally from Chicago and he established himself as familiar face in the Midwest vintage car scene.

FEATURED CHEF



VALERIA MOLINELLI

Johnson & Wales University
Providence, RI

Molinelli was born and raised in Lima, Peru, where she discovered her love for food, cooking, and feeding people through her mother. After high school, she decided to move to the United States by herself to begin her professional culinary career.

Molinelli considers traveling abroad part of her culinary training and what has given her opportunities to stage, train, and present on her own cuisine of Peru. Some of these places include Singapore, Thailand, Ireland, Germany, Argentina, The Azores, Italy, and her own country of Peru.

Molinelli currently holds a full-time role as senior instructor at Johnson & Wales University maintaining and developing curricula. She also developed international curricula such as a food and culture programs in Peru. She works as Executive Chef for The Flavor Experience, an exclusive food & beverage conference, organized by BSI Conferences, Inc. that takes place every year in California. In this role, she oversees the culinary side of the conference, by working with a variety of food corporations, bringing in more than 600 exclusive guests from marketing, chefs, and sales representatives.

As a culinary educator, she advocates for food waste control and prevention within her classroom and teaches methods of repurposing 'wasted' food in new dish applications. In addition, she recently joined Chef Jose Andres's Non-Profit World Central Kitchen Organization to be on call for any relief organized to feed people in need mostly due to a natural disaster.

Molinelli has been awarded the title of Certified Executive Chef from the American Culinary Federation. Earned a master's degree in Arts of Teaching (M.A.T.) and a bachelor's degree (B.S.) in Culinary Arts from Johnson & Wales University in Providence, Rhode Island. She is currently pursuing an A.S. Degree in baking & pastry arts.

FEATURED CHEF



MATT MASERA

Chef Tyler Florence's
The Florence Group, Inc
Folsom, CA

Chef Matt Masera has been cooking professionally for 20 years. Raised in Folsom, California, Matt's love and inspiration for cooking came from his family and surroundings. He worked his way up in top Sacramento kitchens, including Esquire Magazine's best new restaurant

in 2004 Masque Ristorante, where he fell into baking and pastry. Pursuing pastry as a young chef, he relocated to Hawaii and opened up the James Beard nominated Merriman's Kapalua on Maui.

After helping to open 3 restaurants on 2 different islands for the Merriman's group, he came back to California. In 2010, he opened Tyler Florence's flagship restaurant Wayfare Tavern in San Francisco. Matt grew to be a noted chef in the city, cooking for President Obama and working his way up to becoming the Chef de Cuisine of Wayfare Tavern and Tyler's Corporate Pastry Chef.

Eager to bring what he had learned back home, Matt returned to Sacramento to open the 4 star awarded vegetarian restaurant Mother where he received the award best new chef in Sacramento and later Empress Tavern.

Since the start of his own family, Matt has begun work as a freelance Culinary Director. Consulting with celebrity chefs, restaurants and bakeries, planning and executing events, development and creation of recipes, and food styling for media.

Matt also spends time working around the world with humanitarian organization, World Central Kitchen, cooking to provide meals for disaster relief efforts.

Matt lives in Sacramento, CA with his wife Dana and daughters Eily, and Gillian.

FEATURED CHEF



JUSTIN & DANIELLE WALKER

Walkers Maine Restaurant
Cape Neddick Inn
Cape Neddick, ME

Walkers Maine is the culinary vision of Four Diamond AAA and Maine Hospitality's Restaurateur of the Year Chef Justin Walker and his sommelier wife Danielle Johnson Walker. The Walkers honed their skills at the acclaimed Arrows Restaurant in Ogunquit.

Justin was Chef du Cuisine while Danielle was Manager and Wine Director. They went on to join forces at the esteemed Earth at Hidden Pond in Kennebunkport – Justin as Executive Chef and Danielle as General Manager.

Walkers Maine combines their love of food and wine with their enthusiasm for hospitality. Danielle is manager, sommelier, chief gardener, soap and tincture maker, goatherd and beekeeper. Justin is a culinary artist, forager, and mentor—all titles that were a lifetime in the making.

Danielle and Justin live with their son, Jackson. They are in the process of restoring the historic 250 year old farm house in Cape Neddick, where they live. It's known as The Johnson Farm and has been in Danielle's family for over 120 years. They raise dairy goats, garden using organic practices, keep bees, forage the land, and, when time allows, Danielle rides her beloved horses through the Maine woods.

FEATURED CHEF



AMBER CROOM

And 4 Dessert
Baltimore, MD

Classically trained at The Culinary Institute of America, Amber Croom has worked with, and learned from great chefs throughout her 11 years of experience - mastering her craft and gaining an appreciation for pushing boundaries in search of the extraordinary.

Originally from Birmingham, Alabama, Croom started off as a Naval Architecture & Marine Engineer in New Orleans, LA. After Hurricane Katrina changed the course of her path, Croom decided to go to culinary school to pursue her true passion of baking. In 2011, After receiving an internship with Rimini Gelato and Chocolates in Vail, Colorado, she was given her first job - where she learned the fundamentals of artisan gelato and chocolates. A few years she went on to be the confectioner for Silver Sea, the acclaimed cruise line known for luxury and opulence. In 2014 she then moved back to Birmingham, AL to oversee the pastry department at Bellini's Ristorante and Bar.

In 2016, Croom competed on season 3 of Food Network's Holiday Baking Championship. She left the south to open the Sagamore Pendry Hotel in Baltimore, MD. Croom then was offered a chance to return to her first love, chocolate, as the Head Chocolatier at the largest catering company in Washington, D.C.

Now, Croom is all-in on her own brand, And 4 Dessert. Famous for decadent visuals and innovative flavor palettes, And 4 Dessert was featured on the inaugural season of Food Network's Chopped Sweets where she came out a champion. Croom will continue to make life just a little sweeter, if even for a moment, as she launches her very own custom confection lines. Her dream with And 4 Dessert is to provide artisanal pastries and chocolates, private chef services, catering, consulting and teaching on a grander scale.



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LOT 1 FRENCH ROYALTY WITH ADDED CLASS

2003 Chateau Haut-Brion, Pessac-Léognan, Bordeaux (1 bottle)
1997 Chateau Haut-Brion, Pessac-Léognan, Bordeaux (1 bottle)
2001 La Mission Haut-Brion, Pessac-Léognan, Bordeaux (1 Bottle)
2002 La Mission Haut-Brion, Pessac-Léognan, Bordeaux (1 bottle)
Estimated 1940 era Courvoisier Cognac (1 bottle)

Value \$2,200 - \$2,500

Donated by Heather and Vaughn Hardin

Complex aromas of black licorice, tobacco and cedar with red fruits lead the charge on the **2003 Haut-Brion**. Full-bodied, with super seductive, silky tannins, loads of fruit and a finish that lasts for minutes. A beauty in all the senses of the word. 10,000 cases made....Incredibly intense aromas of tobacco, chocolate, toasted oak and currants. Super-ripe and exotic. Full-bodied, with great depth of fruit and velvety tannins, with a very long finish. Drink now-2024. **96 pts WS, 95 pts RP**

The **1997 Haut-Brion** is a stunningly gorgeous red. Beautiful aromas of licorice, berries and flowers. Medium to full-bodied with silky, mature tannins and a long finish. Drink now. **91 pts ST, 90 pts WS**

The **2001 La Mission Haut-Brion** is very complex. Big flavors of blackberry and currant, yet also with soft flowers and minerals. Definitely full-bodied with fine tannins and a fresh, sweet fruit aftertaste. Only 600 cases were imported! Drink now-2035. **96 pts RP, 92 pts WS**

The **2002 La Mission Haut-Brion** offers bright ruby-red, sexy aromas of black raspberry, cherries, currants, toasted oak and minerals. Dry, classic and deep, and while tight, ready to drink when you are. Finishes very long, with substantial dusty tannins and brisk acids. Drink now. **91 pts WS, 91+ ST**

How can you put a price on something so special and so rare? This WWII Era **Courvoisier Cognac** was dated to the early 1940s and with mild evaporation, has even more concentrated flavors of smokey tree nuts, dark fruit and mellow alcohol. It's incredibly smooth, both on the nose and palate. Cognac only gets better with age... unfortunately, corks don't. Plan to decant this beauty into an appropriate vessel with a top...keep the original bottle for show, and only bring it out with very good friends!

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LOT 2 VERTICAL SAMPLING OF SINGLE VINEYARD PINOT

2011, 2012, 2013 Williams Selyem, Pinot Noir, Allen Vineyard, Russian River Valley (3 Bottles)

2011, 2012, 2013 Williams Selyem, Pinot Noir, Mountain Dew Vineyard, Alexander Valley (3 Bottles)

Value \$560 - \$725

Donated by Kathy and Dan Dugan

Pinot Noir set the pace at Williams Selyem now for over 3 decades, making the winery one of the most desirable producers of this sometimes difficult variety. Their Pinots are some of the most refined and keenly focused efforts in California.

The Allen Vineyard, planted in 1970, has long been a source for great Pinot. The **2011** brims with luscious raspberries and cherries, accented with brisk acidity and a touch of oak. Drink now-2026. **93 pts. ST**, 88 pts. WS. Nicely concentrated, juicy and delineated, the **2012** shows notes of clove, dark cherry, and subtle oak riding on a medium frame. Drink now-2022. **93 pts. Burghound**, 87 pts. RP. Loads of raspberries and black cherry fruit fuel the **2013**, with spice, cinnamon and crushed earth notes have a lushness that is hard to resist. **90+ pts. RP**, 88 pts. WS.

One of the original founders, Burt Williams, has a cooler site with the Mountain Dew Vineyard. **2011** offers vibrant strawberry, violets, clove and Asian spice, ending with a cleansing aftertaste. Drink now-2023. **94 pts. ST**, 89 pts. WS. Fresh, penetrating and pure, the **2012** shows a dark fruit spectrum of black cherries, currants and pomegranate. Fine grain tannins put on weight and become spicier with time. Drink now-2024. **94 pts. Vinous**, 89 pts. RP. Generous, jammy aromas lead you into the **2013**. Beautiful, well detailed medium weight flavors deliver a sneaky good finish. Drink now-2031. **90+ pts. RP**, 88 pts. WS.

LOT 3 A REVERED AUSTRALIAN ICON

1999 Penfolds, Grange, Shiraz, South Australia (3 Bottles)

Value \$1,350 - \$2,250

Donated by Mike and Cindy Barko

First produced in 1951 as an experiment, Max Schubert's **Grange** vision was decades ahead of its time. Using fruit from across Australia, finding vineyards of low yielding, dry farmed grapes and fermenting in new small American oak barrels makes the Grange wines alive with great complexity and longevity. The 1999 was only the third vintage to be produced from 100% Shiraz. A tremendously classy wine, offering smoky blackberry, plum and mulberry fruit riding on a medium to full body. The finish is cedary and long, with flavors fanning out impressively. Drink now-2025. **WS 94, RP 92**.

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LOT 4 WILLIAMS SELYEM PINOT MAGNUM COLLECTION

2013 Williams Selyem, Block 10 Mass Selection Estate, Pinot Noir (1.5L Magnum)

2014 Williams Selyem, Terra de Promissio Vineyard, Pinot Noir (1.5L Magnum)

2015 Williams Selyem, Sonoma Coast, Pinot Noir (1.5L Magnum)

2015 Williams Selyem, Lewis MacGregor Estate Vineyard, Pinot Noir (1.5L Magnum)

Value \$800 - \$950

Donated by Kathy and Dan Dugan

Blessed with long term contracts with their growers and fine Estate properties, these magnums represent some of the best California can produce. The **Block 10** is only sold at the winery. It consists of 3 acres where every 18th vine is a different clone. Loaded with dark red fruits, tobacco and coffee notes, this baby will age until 2033. **Terra de Promissio** was planted in 2002 near Petaluma. The cherry flavor profile leads to an earthy finish. Superb texture and tannins suggest it will age well. 87 pts. WS. The **Sonoma Coast** is a blend of vineyard sources, yielding kirsch, Bing cherry, clove and cinnamon stick. Drink now-2026. 91 pts. RP, 85 pts. WS. Opening with notes of black raspberries and redcurrants, the **Lewis Macgregor** is a weighty wine with a persistent finish. Drink now-2029. 94 pts. RP.



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LOT 5 WHITE HORSE WINERY WEEKEND WINE ESCAPE

Two Night Stay at the White Horse Winery Farmhouse with Tasting for 2 including a warm country breakfast and tours of the vineyard and winery.

2018 Merlot Reserve, White Horse Winery (1 Bottle)

2018 Vintner's Red, White Horse Winery (1 Bottle)

2018 Chambourcin, White Horse Winery (1 Bottle)

2018 Cabernet Franc, White Horse Winery (1 Bottle)

Value \$800

Donated by The Vinton Family and White Horse Winery

Two Night Stay at the White Horse Winery Farmhouse with Tasting for 2 including a warm country breakfast and tours of the vineyard and winery.

Time to wine and recline. Guests will enjoy a two-night stay at the new Farmhouse Bed & Breakfast. Indulge in a warm country breakfast, wine tastings for two, and then tour the vineyard and winery.

Includes one double occupancy room.

- *Subject to availability and Farmhouse Policies.*
- *Blackout dates include Valentine's Day weekend, Thanksgiving week, and New Year's Eve.*
- *Expires 12 months from issue.*
- *May also substitute the two-night stay for two guests to a one night with two rooms and tasting for four guests.*

And you can get to know the wines before you go. Sit on your deck and sip the **2018 Merlot Reserve**, aged 2 years in French oak, the **Merlot Reserve** shows bright notes up front, riding on a medium body, and moving to a lingering, earthy finish. The **2018 Vintner's Red** is a dry blend of Merlot, Cab Franc, and Cabernet. With ripe dark fruit notes riding on a medium body, this is complex but smooth. The **2018 Chambourcin** shows pomegranate and plum on the nose, leading to wild blackberry and baking spice notes that are complex. The medium body leads to a smooth finish. From 100% NJ grapes, the **2018 OCP Cabernet Franc** greets you with ripe black cherry on the nose. Pomegranate and black pepper flavors join in on a complex, medium body.

Additional information can be found at: www.WHWFarmhouse.com

LOT 6 THE WINE SPECTATOR'S TOP 10 OF 2016

2013 Lewis, Cabernet Sauvignon, Napa Valley (1 Bottle)
 2014 Domaine Serene, Evenstad Reserve Chardonnay, Dundee Hills, (1 Bottle)
 2014 Beaux Freres, Beaux Freres Vineyard Pinot Noir, Ribbon Ridge, (1 Bottle)
 2013 Chateau Climens, 1st Growth, Barsac, France (1 Bottle)
 2011 Produttori del Barbaresco, Barbaresco Asili Riserva, Piedmont (1 Bottle)
 2014 Orin Swift, Machete Red Blend, California (1 Bottle)
 2012 Ridge, Monte Bello Cabernet Sauvignon, Santa Cruz Mtns. (1 Bottle)
 2013 Antinori Toscana, Tignanello Super Tuscan, Tuscany (1 Bottle)
 2013 Chateau Smith-Haut-Lafitte Blanc, Pessac-Léognan, Bordeaux (1 Bottle)
 2014 Hartford Family, Old Vine Zinfandel, Russian River Valley (1 Bottle)
 10 Bottles Total

Value \$1,300 - \$1,650

Donated by Bill and Helen Stimson

The best of the best from Wine Spectator's 2016 Top 10 wines are ready to drink now. Even if you tried working the internet to put this collection together, you would be unsuccessful, as some are long gone. Make some new favorites from around the world and enjoy the classics!

Sourced from premium vineyards throughout Napa Valley, the **Lewis Cabernet** is as refined as a Formula 1 race car, complex but all its parts working together perfectly. On the nose dark fruit, mocha, sweet spice, and some earth. Bold, but silky smooth, fine tannins and flavors of plum, blackberry, chocolate, and cassis with a long finish. Recommend decanting for 1+ hour. Drink now-2028. **95 pts WS**

From the award-winning Domaine Serene, the **Evenstad** is a blend of the best barrels. Complex aromas of citrus and orchard fruit, crushed stone, then an explosion of apple, pear balanced by lemon and hint of toasted oak in the mouth. Drink now-2024. **95 pts WS, 95 pts. JS.**

The **Beaux Freres** is elegant, rich and complex. The nose shows both red and dark ripe fruit with some spice, and a hint of oak. Full bodied with velvet tannins, the palate finds current and plum and a long, balanced finish. Drink now-2024. **95 pts WS, 95 pts. JS.**

A first growth Sauternes since 1855, **Chateau Climens** is made of 100% Semillon. Fresh and fragrant with orange, apricot, honey, and faint mineral elements, the palate is also complex and balanced with spice, mango honey and stone minerality, with a very long finish. Drink now-2048. **97 pts WS, 95 pts. RP.**

The **Produttori del Barbaresco** is a cooperative with 54 farmers and 250 acres of vines. Single vineyard wines are made from exceptional vineyards in exceptional years, and the **Asili Riserva** is the best of the chosen 9 crus. An elegant and complex Nebbiolo with an intense bouquet of light fruit, lavender, licorice, tobacco, and spice. Medium body, silky tannins, with berry and dark chocolate in the long finish. Drink now-2040. **96 pts. WS, 95 pts. JS, 94+ pts. RP.**

David Phinney's creation, the **Orin Swift Machete** is a proprietary, powerful blend of Petite Sirah, Grenache, and Syrah aged 10 months in 40% new French oak. This

full body, ripe tannin wine has it all in the nose and palate – Dark fruits, flowery dark chocolate, barbecue meat & spices lead to a super long finish. Drink now-2030. **96 RP, 94 WS.**

Legendary California winemaker Paul Draper crafted the historic **Ridge Monte Bello** from the best parcels of Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot. This vintage is full-bodied, with rich tannins and complex aromas of dark fruit, tobacco, bitter chocolate, and mint leading to flavors of dark fruit and slight vanilla. Drink 2025-2040. **96 pts. RP, 96 pts. JS, 94 pts. WS**

A Super Tuscan, **Tignanello**, is a blend of 80% Sangiovese, 15% Cabernet Sauvignon, and 5% Cabernet Franc, and was aged in French and Hungarian barrels for 14 months. Showing complex aromas of cherry, tobacco, and blackberries, leading to a full body with velvety tannins, dark fruit, cherry, with mineral and spice elements coming out in its long finish. Drink now-2035. **97 pts. JS, 96 pts. RP, 94 pts. WS.**

Not what you expect from **Chateau Smith-Haut-Lafitte**, but this white Bordeaux is a blend of 90% Sauvignon Blanc with 5% Sauvignon Gris, and 5% Semillon. The 2013 vintage was a poor year for reds, but the cool weather produced vibrant whites, led by this wine. The nose and palate show layers of creamy lemon, tropical fruit, herbs, and some minerality. Drink now-2030. **96 pts. WS, 96 pts. JS, 94 pts. RP.**

The 2013 **Hartford Family Zinfandel**, coming from vines planted over 100 years ago, has a very complex nose with black and red fruit, spice, black licorice, and slight oak. Bursting with flavors of dark fruits, pepper, mocha, leading to an intense but silky finish. Drink now-2024. **94 pts. RP, 93 pts. WS.**

So, what's your favorite wine – California Cab, Chardonnay, Super Tuscan, Sauternes, Pinot Noir....? Try these Top 10 and you may change your mind.

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LOT 7 NINE YEAR PONTET CANET VERTICAL

2006 - 2014 Chateau Pontet Canet, 5th Growth, Pauillac (9 Bottles)

Value \$1,230 - \$2,115

Donated by Kathy and Dan Dugan

Alfred Tesseron, owner of Pontet Canet, is referred to in France as "Monsieur Bonsai", the perfectionist. Biodynamically farming his hectares just south of Mouton, his wines deliver far above their 5th growth classification! Check these beauties out:

2006 - Parker thinks this is a 1st growth level effort, with a full body, lightly toasted black fruit, cedar and dried orange peel. Drink now-2035. **94 pts. RP, 93 pts. WS.**

2007 - A tougher vintage. Wine Spectator calls this a beauty, with lavish red and black fruit riding a full body to an opulent finish. Drink now-2030. **91 pts. RP, 90 pts. WS.**

2008 - A candidate for "wine of the vintage". Quite dense, full bodied, with a tremendous nose leading to fig, plum, and roasted cedar flavors that are rich and fresh. Another 1st growth effort. Drink now - 2040. **96 pts. RP, 92 pts. WS.**

2009 - Full bodied, rich, spicy and decadent in the mouth. This huge wine shows stunning espresso, fig and black forest cake in layer after layer unfolding in your mouth. The long finish, velvety frame and freshness say drink now-2065. **100 pts. RP, 96 pts. WS.**

2010 - Another monster! Big, broad and powerfully rendered, the explosive nose leads to an enormous core of black fruits, licorice, espresso, exotic spices and earthy nuances. With epic length and depth, please HOLD this until 2025, drink by 2070. **100 pts. RP, 97 pts. WS.**

2011 - Cuts a broad swath with exuberant notes of red currant, crushed plum, warm cassis and blackberry pie. Medium to full bodied, this finishes long with a compelling lift. Drink now-2040. **93 pts. RP, 92 pts. WS.**

2012 - Has a profound nose leading to broad and fleshy fruit. Medium bodied raspberry, dried cherries and earthy mineral notes lead to a lingering finish. Drink now-2041. **93 pts. RP, 92 pts. WS.**

2013 - Medium bodied, elegantly styled and wonderfully refreshing in the mouth. A very distinctive wine with red and black fruits leading to a sneakily long finish. Drink now-2034. **92 pts. RP, 89 pts. WS.**

2014 - A serious Pauillac nose leads to a mouth filling swallow of black and blue fruits, anise and menthol riding a rock-solid frame of grainy tannins to a long, exotic spice laced finish. Drink now-2050 **95 pts. RP, 93 pts. WS.**

Note: all wines were originally purchased as futures and have had just one owner! Take home some of Pauillac's finest without paying 1st growth prices!

LOT 8 LARGE FORMAT PERFECTION

2006 Sine Qua Non, Raven, No 8, Ventura, CA (1.5L Magnum)

2006 Sine Qua Non, Raven, No 10, Ventura, CA (1.5L Magnum)

Boxed Set OWC

Value \$1,650 - \$2,350

Donated by Xavier Teixido

The limited quantity of wine that the Krankl's produce have made Sine Qua Non one of the most sought-after wine subscriptions in the world.

The **2006 Raven Series, No 10** is a blend of Syrah (93%), Grenache (5%), Viognier (2%) that spent just under two years in French Oak. Offering a dense purple color, several berry tones, licorice, and new oak, this beautifully layered wine will drink perfectly now. **96 pts RP, 95 pts, WS.**

The **Raven No 8**, is a blend of 90% Grenache and 10% Syrah, largely from the 11 Confessions Vineyard, with a small amount from Bien Nacido. The wine has loads of licorice, smoke, charcoal and graphite, as well as huge peppery, blackberry and black cherry notes. Full-bodied, with great acidity, nicely integrated tannin, an admirable mouthfeel and tremendous depth. This killer Grenache is drinking perfectly now-2024. **98 pts RP, 97 pts WS**


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LOT 9 DOMINUS VERTICAL, PRACTICALLY PERFECT!!

2013-2017 Dominus, Bordeaux Blend, Yountville, CA (5 Bottles)

Value \$1,600 - \$2,700

Donated by Bill and Helen Stimson

This consecutive vertical may just have the greatest number of 100 point scores ever – a total of six 100 point scores! Dominus Estate produces one of Napa’s cult Cabernets. Christian Moueix, owner of Dominus, is a legend, acclaimed for producing wines for over fifty years at Bordeaux’s Chateau Petrus and 38 years at Dominus. In 1982, at the suggestion of Robert Mondavi, Moueix formed a partnership to produce Dominus from the historic Napanook Vineyard, originally planted by George Yount in 1838, and brought his pioneering vineyard practices from Ch. Petrus to Napa.

The famous **2013**, Christian Moueix’s 30th vintage, was his “vintage of a lifetime.” The aroma is complex and unwinding, with notes of dark fruit, cedar, forest floor, and hints of violet. On the palate, full bodied tannins are powerful but refined and balanced. Flavors mirror the bouquet – blackcurrant, cedar, and dusty, loamy earth, with a long finish. Drink now-2055. **100 pts RP, 100 pts JS, 100 pts. Decanter, 92 WS.**

The **2014** is again complex, with notes of blackcurrants, tobacco leaf, spice, cedar, and forest floor. The palate is full-bodied with fine, smooth tannin, and flavors of black fruit, licorice, and smoky earth, leading to a long finish. Drink now-2041. **98 pts JS, 97 pts RP, 97 pts JD, 90 WS.**

The **2015’s** complex nose has dark fruits of cherry and currant, a touch of thyme, damp earth, and a hint of lavender. A great mix of elegance and power, full bodied, polished tannins, with dark currant and plum, earth, and some spice notes. More fruit comes out in the long finish. Drink now-2055. **100 pts RP, 100 pts JD, 100 pts Decanter, 98 pts JS, 94 WS.**

The **2016** is more restrained. The nose has mixed spices overtop of a dark fruit core, eventually revealing leather and smoke tobacco. The palate comes across full bodied, with fine tannins, earthy initially and eventually revealing black fruits and dark chocolate plus a mineral element in the long finish. Drink 2024-2055. **100 pts RP, 98 pts. JD, 98 pts JS, 95 WS.**

The **2017** shows a bouquet of savory, spice, gravelly earth eventually leading to dark fruit. Again, full bodied, with firm tannins, and intense dark fruit, spice, and floral flavors on the palate. It all comes together in the long finish. Could use another few years in the cellar. Drink 2023-2043. **97 pts RP, 97 pts JD, 97 pts JS, 95 WS.**

Will to your kids or grandkids.....Nah, what was I thinking?? This lot is for you to enjoy.

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LOT 10 FILL YOUR VERTICAL DESIRE WITH OPUS

1990, 1991, 1992, 1993 Opus One, Bordeaux Blend, Napa (4 Bottles)

Value \$1,485 - \$2,240

Donated by Dr. Barry Roseman and Dr. Laurie Jacobs

Opus One still represents today the single most significant collaboration between Bordeaux and Napa. While other wines have come along and passed Opus in price and prestige, it remains one of the most respected names among California wines. This vertical represents a period where the Mondavi's controlled management and the grapes were Estate grown.

Complex and concentrated, the **1990** is dramatic, with a lead pencil, grapy nose leading to ripe, rich and plush exotic currant, anise, cedar and vanilla flavors. **96 pts. WS, 90 pts. RP, 94 pts. JL.**

Rich and tannic, the **1991** has a knockout nose of smoke, cassis, and vanilla. A potent wine with surprisingly supple, concentrated, chocolatey currant, anise, and black cherry flavors that ooze over the palate. **92 pts. RP, 93 pts. JL, 89 pts. WS.**

The **1992** is vibrant, with a big, spicy nose of lead pencil, cassis and smokey oak. The round, full bodied, dense flavors of black fruits, and cedar lead to a rich, full-bodied finish. **92 pts. RP, WS, 91 pts. JL.**

An aromatically complex nose of perfumed fruit and spice lead you into the **1993**. Big, ripe and intense, the rich complex core of mocha, currant, mineral spice, and fresh leather notes lead to a long, vibrant finish. **92 pts. WS, 91 pts. JL.**

All these vintages had 25,000 cases made or less. Two decades later, you can have some of Napa's best to take home tonight.



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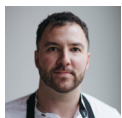
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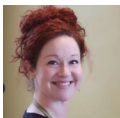
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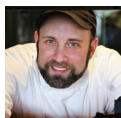
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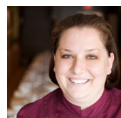
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LOT 11 AROUND THE WORLD MAGNUM COLLECTION

2010 Bodegas Muga, Prado Enea, Gran Reserva, Rioja (1.5L magnum)

2012 Duemani, Duemani Cabernet Franc, Costa Toscana (1.5L magnum)

2016 M. Chapoutier, Barbe Rac, Châteauneuf du Pape (1.5L magnum)

2016 Cheval des Andes, Bordeaux Blend, Mendoza, Argentina (1.5L magnum)

2016 Tenuta Degli Dei, Cavalli, Montalcino, Tuscany (1.5L magnum)

Value \$1,010 - \$1,295

Donated by Kathy and Dan Dugan

Prado Enea is Muga's flagship wine. This bottling, from a superb vintage in Spain, is a rocking, feral wild bottle of wine. Only made in the best vintages, it's rich, dark and complex with perfect ripeness and a phenomenal finish. The flawless and seamless nature of the wine is so impressive that it takes your breath away. Drink now-2040. **97 pts. RP, 94 pts. WS, 99 pts. James Suckling.**

From vineyards just above the morning fog, **Duemani's** winemaker, Luca D'Attoma is one of Italy's most talented. This masterful creation features impenetrable fruit notes of blackberry, prune and cherry liqueur trailed by oak spice and campfire ash. Drink now-2028. **94 pts. RP, 98 pts. Luca Gardini.**

Probably one of the greatest vintages of **Barbe Rac** ever bottled, it offers up a huge nose of 100% old vine Grenache, boasting huge black cherry and touches of licorice. A massive, deep, full-bodied wine with a long, long, long finish. Drink now-2035. **94-96 pts RP, 99 pts. Jeb Dunnuck.**

Flavors of black raspberry, black pepper, and licorice highlight the **Cheval des Andes**. With great finesse and depth, a mouth coating medium to full body and a gorgeous finish, this predominantly Malbec drinks well till 2031. **97 pts. RP 99 pts. James Suckling.**

Power, structure and finesse come together in the **Degli Dei**. A gorgeous wine with berries, violet and lavender with forest floor. Full bodied and chewy but elegant and resoundingly beautiful, this superbly balanced beauty shows sheer class. Drink now-2028. **96 pts. Antonio Galloni, 97 pts. James Suckling.**



LOT 12 FABULOUS VACATION IN THE BVI-SCRUB ISLAND

Scrub Island Resort, Spa and Marina, BVI - 6 Nights in a Three Bedroom Villa

Value \$10,000 - \$12,000

Donated by Vance Kershner

Discover true splendor, unlimited privacy, boundless seclusion, and infinite luxury. With all the comforts, amenities, and service of an exclusive 5-star resort at your fingertips, this trip is the way to live elegantly with complete peace and serenity in your own personal paradise! Luxury suites with king size bed, lavish bathrooms with rain showers and soaking tub, full gourmet kitchen and breakfast bar, separate dining area, and private plunge pool are just some of the features you and your guests will enjoy. You can even provision your Wolf Range and Sub-Zero refrigerator kitchen ahead of time with gourmet food, beer and wine!

Available activities include complimentary sea or see-through kayaks, private guide and boat rental to go deep sea fishing for marlin or tuna, or maybe sailing to the bars of Jost Van Dyke! Multiple dining options are onsite- or hire a private chef for an evening of private delight! Work the dinner off the next day at the fitness center or take in the views on a hike of the island. Paddleboard or snorkel the reefs, or high speed it to Tortuga in the resort water taxi.

Any way you look at it, this will be a vacation to remember!

Note: Does not include airfare or ferry. Based on availability.





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LOT 13 "ABSOLUTELY ESSENTIAL" SINE QUA NON

2006 Sine Qua Non, Eleven Confessions Vineyard, A Shot in the Dark, Syrah, Ventura, CA (4 Bottles)

2006 Sine Qua Non, Eleven Confessions Vineyard, In the Crosshairs, Grenache, Ventura, CA (2 Bottles)

6 Bottle Case OWC

Value \$5,200 - \$8,800

Donated by Xavier Teixido

By definition, Sine Qua Non means "an essential condition; a thing that is absolutely necessary"...very interesting for an endeavor that started as a hobby for Elaine and Manfred Krankl in 1994. The success experienced from that first vintage and the whopping four barrels has pushed Sine Qua Non to one of the most sought after, and consistently highly rated, wines produced in the United States. Primarily fueled by stellar Grenache and Syrah, they are rounded out by other various Rhone varieties

A Shot in the Dark is a deep, rich, musclebound, yet graceful Syrah. Dense blackberry, toasted oak and coffee flavors, end in a long finish. This wine is drinking perfectly now - 2025. 442 cases produced. **100 pts RP, 98 pts. WS.**

In the Crosshairs is truly an intriguing wine, showing depth, density, focus and intense aromas of spice, pepper and berry accents. This wine expands on the palate and finishes strong and smooth. With only 202 cases produced, these are likely some of the last bottles available. Drink now. **100 pts RP, 97 pts. WS.**

If you are not on their subscriber list, good luck getting this after tonight!



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LOT 14 SUPPORT A SENIOR

Value \$150, \$300, \$600, \$1,200, \$5,000, \$10,000

Here is your chance to directly support the purpose of the evening by making a direct contribution to Meals on Wheels Delaware. Delaware remains one of the few states in the Country that does NOT have a waiting list for a homebound senior to receive a nutritious meal. Your support will allow our five meal delivery programs to provide more than 6,600 meals daily throughout the state. Buy one week, two weeks, a month, or a year's worth of meals! You can pledge any amount you are comfortable with.

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LOT 15 SUPERB PRODUCERS OF BRUNELLO

2006 Stella di Campalto, Brunello di Montalcino, Tuscany (1 Bottle)

2009 Casanova di Neri, Brunello di Montalcino, Tuscany (1.5L Magnum)

2010 Casanova di Neri, Brunello di Montalcino, Tuscany (1 Bottle)

2010 Ciacchi Piccolomini, d'Aragona Brunello di Montalcino, Tuscany (1 Bottle)

2010 Conti Costanti Brunello (1 bottle)

Value \$810 - \$995

Donated by Ed and Elyse Reznick

Brunello di Montalcino is one of Italy's most famous and prestigious wines. This selection of producers will not only make you an Italian wine lover but leave you searching retail shelves for more!

Stella founded her winery in 1992, biodynamically farms and is a non-interventionist with her wines. The **2006** is a mesmerizing wine combining finesse and power, with plum, dark cherry, and tobacco notes that build in your glass to an energetic close. Drink now-2026. **96+ pts. RP.**

Casanova di Neri, founded in 1971, has an underground, gravity flow winery. Giacomo Neri, obsessed with quality, produced the impressive and impeccable **2009** with a slow and sensual progression on the palate. Ripe fruit, tobacco, licorice, and herb notes are velvety and rich. Drink now-2026. **93 pts. RP, 88 pts. WS.** The **2010** gives you everything you want to see in a great wine! Top notch intensity of the dark fruit, raspberry, and earth notes lead to a long persistent finish. Drink now-2033. **96 pts. RP, 94 pts. WS.**

Giuseppe Bianchini inherited **Piccolomini** in 1985. With his two sons, he has turned the winery into a top producer of Montalcino. Abundant aromas of smoke, ash, herb, and soy sauce highlight the **2010**. Tight and sinewy, with energy and balance describe the eucalyptus, cherry, spice and dry mineral notes which lead to a long finish. Drink now-2028. **94 + RP, 93 pts. WS.**

With a long heritage of wine making dating to the 19th century. **Conti Costanti** is now led by Andrea Costanti. Using vines up to 25 years old, the **2010** is rich with mulled cherry, licorice, leather, and tobacco notes. With a lingering finish adding spice flavors, this will drink well till 2029. **94 pts. WS.**

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LOT 16 THE TRIP OF A LIFETIME TO SOUTH AFRICA

Fantastic 6 Nights on an African Safari in a Private Lodge, Madikwe, S.A.

For up to 8 people

Value \$15,000

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, and the game drives are unparalleled. Each day features a light early breakfast followed by a morning game drive. You'll come back to a full daily brunch, then free time in the mid-day to experience the property's 750 acre protected "safe area." Then the afternoon game drive with a wine and snack stop in the tundra, 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 be a personalized vacation like no other.

This private lodge enables more freedom, more drive time and further exploration into the Madikwe Game Reserve vs a public lodge. Dietary restrictions are also honored.

NOTE: Gratuities, airfare and transportation to and from the property are not included.



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Wednesday, May 11, 2022 • 6:00 PM - 9:30 PM
BBC Tavern and Grill • Wilmington

HIGHMARK WALK FOR A HEALTHY COMMUNITY

Saturday, June 11, 2022 • 8:30 AM
Tubman Garrett Park • Wilmington

SIP & SAVOR

Friday, September 9, 2022
Maple Dale Country Club • Dover

BEACH BRUNCH

Sunday, October 9, 2022 • 11:30 AM - 2:00 PM
Grain on the Rocks • Lewes Terminal Ferry

ULTIMATE TAILGATE

Thursday, October 20, 2022 • 6:00 PM - 9:00 PM
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LOT 17 PREMIUM LOT OF BURGUNDY CRU'S

2018 Château De Pommard, Clos Marey-Monge, Simone, Premier Cru, Pommard (1 Bottle)

2018 Famille Carabello Baum (1 bottle each)

Ladoix, Les Gréchons, Premier Cru, Chardonnay, Côte de Beaune

Saint Aubin, En Remilly, Premier Cru, Chardonnay, Côte de Beaune

Corton Charlemagne, Grand Cru, Chardonnay, Côte de Beaune

Echezeaux, Grand Cru, Pinot Noir, Cotes de Nuit

Corton, Grand Cru, Pinot Noir, Côte de Beaune

Volnay, Premier Cru, Pinot Noir, Côte de Beaune

7 Bottles Total

Value \$930 - \$1,000

Donated by Bill and Helen Stimson

Founded in 1726, Chateau De Pommard has had only five owners in its history. In 2014, the Carabello-Baum family, from San Francisco, became the new guardian of the Chateau. Keeping winemaker Emmanuel Sala, they have expanded and modernized everything, and have become a leading negociant of fine Burgundy. They import their own product, most of these wines are not available anywhere except through the Chateau by allocation.

The **Simone** comes from a half hectare section of Clos Marey-Monge that has the highest density of clay in all of Beaune. The result? A powerful, yet delicate Pinot, with all sorts of exotic aromas. Intense sweet and solid, with a creamy suave density, this will drink well now-2045. 16.5 of 20, Jancis Robinson. **Only 1800 Bottles were produced.**

Les Grechons is the final vineyard before you get to the Cote de Nuit. Full of rock from ancient quarries, this is a white wine well worth discovering. Rich and ripe, with excellent harmony and a complex palate. **93 pts. Neil Beckett.**

Known for its rich and silky wines, **En Remilly** is a rich and ripe Chardonnay in the nose. Concentrated and dense, yet fresh and round. Drink now-2030. **91 pts. Neil Beckett.**

Proclaimed Grand Cru in 1937, **Corton Charlemagne** lies on the hill of Corton. Rich and round with notes of ripe stone fruits, pineapple, and dried apricot, the finish resonates with melted butter and vanilla.

Separated from the famous Clos de Vougeot by a stone wall, the **Echezeaux** is complex and full of energy. With a silky palate and great depth leading to a remarkable finish, this will drink well for decades.

Graceful, yet concentrated with power, the **Corton** is ample and rich, with notes of cherry, cinnamon, and clove. The velvety tannins provide a fine structure. Drink now – 2038. **95 pts. Anne Krebiehl.**

The **Volnay**, from a plot located mid-slope on the hill of Chaignot, is a bright ruby color, with concentrated red forest berries, blueberries, and peppery brambles. Touches of graphite and vanilla grace the long finish.

Sample the future of Burgundy!

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LOT 18 LEGENDARY RUTHERFORD CABERNET THAT YOU NEED TO OWN!

2010 Scarecrow, Cabernet Sauvignon, Rutherford, CA OWC (3 Bottles)

Value \$2,250 - \$2,850

Donated by Xavier Teixido

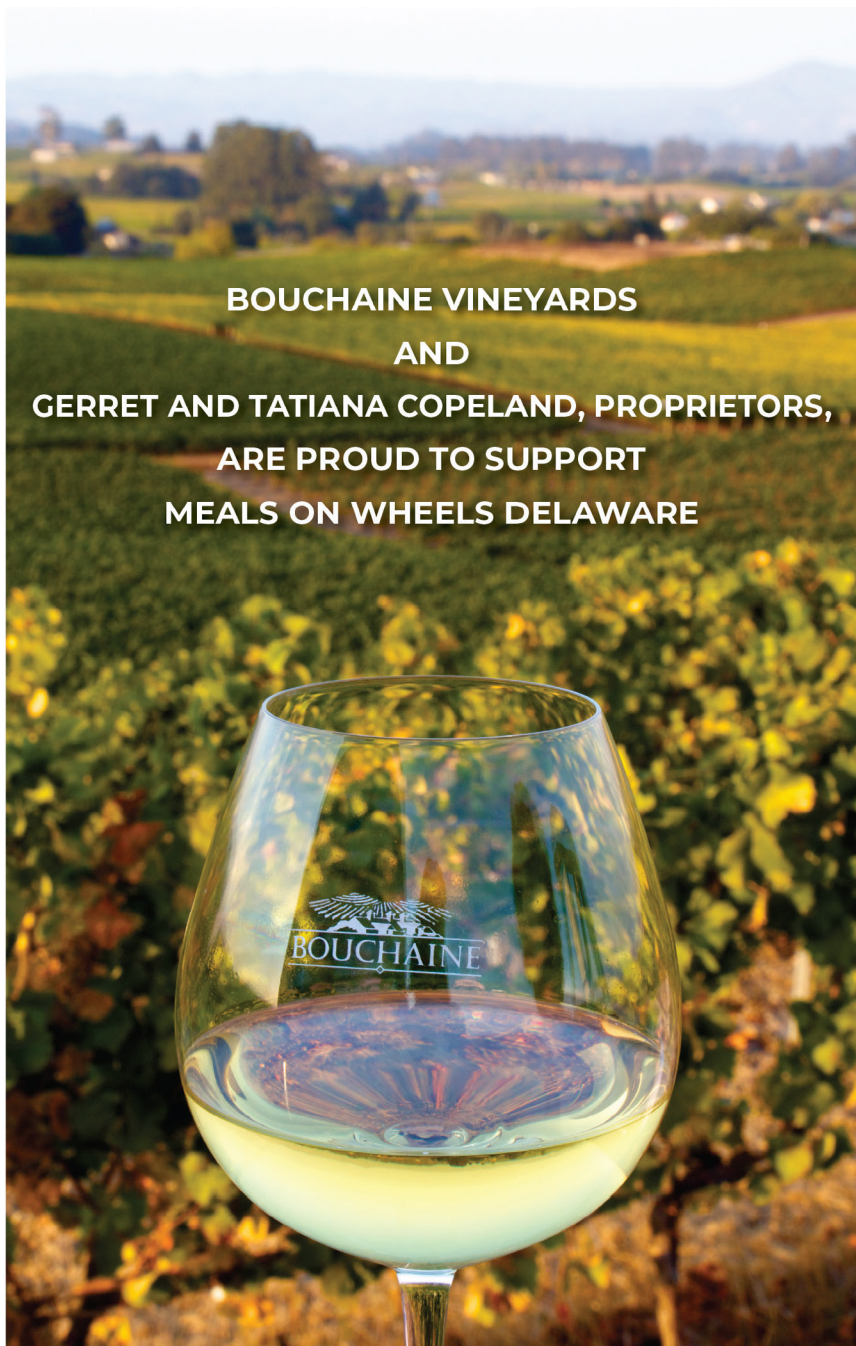
The Scarecrow story begins in a patch owned by the JJ Cohn Estate. Originally planted in 1945, the 80 acre site was developed as a favor to John Daniel, Jr. the head of the legendary Inglenook and neighbor of JJ Cohn. The rest is history. This wine has been compared to the famed Screaming Eagle and has created a cult following and mailing list that makes it so hard to acquire, that many don't even try.

The **2010 Scarecrow** is striking in its elegance and refinement. Pure, rich and subtle, the dark berry, loam, dried herbs and cedar flavor contribute to the drinkability of this fantastic wine. This Rutherford beauty is a near-perfect representation of what Cabernet Sauvignon is supposed to be. Only 980 cases were made. Drink now-2043. **98 pts. RP, 94 pts WS**

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LOT 19 THE ULTIMATE CUSTOM DESSERT JUST FOR YOU

1 Custom Cake by Amber Croom

Value \$1,500

Donated by Amber Croom

Before enrolling in Culinard's pastry program, Croom was a student at the University of New Orleans. She planned to become a naval architect and marine engineer until the Hurricane Katrina disaster in August of 2005. "After that happened, I looked at what really brought me joy, and I decided to go to pastry school," Croom says.

Amber went on to win \$10,000 as champion in "Chopped Sweets" on Food Network and also compete on Holiday Baking Championship and Beat Bobby Flay. After being recruited to Baltimore, MD in 2017 to help launch the pastry department of the Sagamore Pendry Hotel, she soon began running the chocolate department of Occasions Caterers, the largest catering company in the Washington, D.C. area. All her knowledge, training, and experience aided in streamlining chocolate production as well as creating modern flavors like Mezcal Tequila and Lime, Hops Caramel and Passion Fruit Sesame to name a few.

Now owner of AND 4 DESSERT, Amber will design, create, and deliver a cake from your wildest imagination. Go to www.and4dessert.com/s/shop and check out some of her prior creations! If you thought your dessert tonight was good, wait till you see what she can create for you!

OR you can get the creation you see before you "Art Under the Sea" a three layer cake of indescribable beauty that Amber designed. Be sure to check this out, you can change the colors if you like but then you wouldn't be under the sea!



LOT 20 SOME REALLY GOOD SOUTH AMERICAN STUFF

2002 Lagarde, Henry Gran Guarda #1, Mendoza, Argentina (1 Bottle)
 2004, 2005 Concha Y Toro, Don Melchor, Cabernet, Maipo, Chile (2 Bottles)
 2005 Vina Montes, Alpha M, Bordeaux Blend, Chile (1 Bottle)
 2005, 2006 Achaval Ferrer, Finca Mirador Vineyard, Malbec, Mendoza (2 Bottles)
 2004, 2005, 2012 Catena Zapata, Argentino Vineyard, Malbec, Mendoza (3 Bottles)
 2007 Catena Zapata, Nicolas Catena Zapata Cabernet, Mendoza (1 Bottle)
 2008 Catena Zapata, Nicasia Vineyard. Malbec, Mendoza (1 Bottle)
 2010 Finca El Origen, Phi Vineyard, Red Blend, Vista Flores, Mendoza (1 Bottle)
 12 Bottles Total

Value \$1,050 - \$1,550

Donated by Kathy and Dan Dugan

Lagarde Winery was founded in 1897 and purchased by the current owners in 1973. The **Henry Gran Guarda** is its flagship wine, aged for 24 months in new French oak. A complex nose of black fruits, quince, tobacco, vanilla and minerals leads to harmonious flavors of blackberry, spices and violets. Structured but round, this is peaking now.

Don Melchor Cabernet has been the apex of Chilean Cab for years. The **2004** shows a splendid nose, layers of black fruit and a plush texture. Drink now-2023. **94 pts. RP, 90 pts. WS.** From a warmer vintage the **2005** shows a combination of power and finesse, with minerally richness to the notes of dark currant, earth, dried cranberry and cherry. Well balanced, dark chocolate details lead to a fresh finish. Drink now-2035. **94 pts. RP, 92 pts. WS.**

Another Cabernet based blend; the **Alpha M** is Aurelio Montes' flagship wine. With a classic Pauillac nose leading to a sleek and refined full body of vanilla, tobacco, earth, mocha, and espresso notes. Layered with plenty of fruit with dense and super supple tannins, this will drink well till 2030. **95 pts. WS, 93 pts. RP.**

With 12 acres of densely planted Malbec averaging 40+ years of age, **Finca Mirador** makes a glorious Malbec. Jancis Robinson noted in 2017 that the **2005** shows an incredible silky texture, plenty of dark fruit, and great vivacity and persistence. Drink now. **94 pts. RP, 93 pts. WS. 92 pts. ST.** With waves of warm blueberry on the nose, the **2006** has an intense, super racy palate of fig, boysenberry, and raspberry compote. The power is flaunted but never bombastic, leading to a long 45 second finish. Drink now. **95 pts. WS, 91 pts. RP.**

Catena Zapata is the benchmark for wineries in Argentina. The **Argentino** is a blend of Adrianna and Nicasia vineyard fruit. The **2004** is massively endowed with dense layers of dark chocolate, boysenberry, plum sauce and earth. Dark fruit and graphite drive to a balanced long finish. Drink now-2048. **98+ pts RP, 95 pts. WS.** With a palate that is like a Mack truck on ice skates, the **2005** is muscular, with big notes of blackberry, mineral, black currant, and fruitcake. With a tongue staining finish of black and blue fruits, this will drink well to 2035. **97+ pts RP, 95 pts. WS, 94 pts. ST.** A rich, focused red, the **2012** shows concentrated blueberry and boysenberry flavors made in harmony, balance and power. Drink now. **94 pts. RP, 92 pts. WS.**

Switching gears to its' Cab based blend, the **2007 Nicolas** is a D-cup of a wine with great depth, volume, precision and balance! Harmonious layers of blackberry, raspberry,

and espresso lead to a mocha tinged finish. Drink now-2032. **98 pts. RP, 92 pts. WS.** The single vineyard Malbec **Nicasia** is a dark, ripe, jammy red aged 18 months in new French oak. Dark blackberry, fig paste, and plum notes are plush, layered and intensely flavored. Drink now-2028. **95 pts. RP, 91 pts. WS.**

Long and superbly built, the **PHI** single vineyard is a Malbec led red blend. Dense, luscious flavors of dark plum, dried blueberries, spice and dark chocolate ride on a medium to full body, showing concentration and power. Drink now. **90 pts. RP, WS.** Old vines, great grapes, and superb winemaking await you in this lot!



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LOT 21 BEDROCK EXPOSITION – QUE SYRAH, SYRAH AND ZIN BLEND VERTICAL

2013 Bedrock Weill a Way Vineyard Exposition 1 Syrah (1 Bottle)

2013 Bedrock Weill a Way Vineyard Exposition 2 Syrah (1 Bottle)

2013 Bedrock Weill a Way Vineyard Exposition 3 Syrah (1 Bottle)

2015-2020 Bedrock, The Bedrock Heritage Red Blend, Sonoma (6 Bottles)

9 Bottles Total

Value \$1,000 - \$1,200

Donated by Bill and Helen Stimson

Morgan Twain-Peterson, son of Ravenswood founder Joel Peterson, started Bedrock Wine Co. in 2007, at the age of 26. Known for his California Zinfandel and Zin-based blends from vineyards that are 75 to 100+ years old or more, Morgan Twain-Peterson's highest scoring wines happen to be Syrah & Syrah blends. He started Bedrock Wine Co. in 2007, at the age of 26, using a converted chicken coop and goat paddock on the outskirts of Sonoma. The 33-acre Bedrock Vineyard vines in Sonoma Valley, owned by Morgan and his father Joel, dates to 1888. The heart of his vineyard is the 33 original acres that have produced wines for 130 years, where they DNA-tested and mapped all 16,279 of the oldest vines. Zinfandel is the dominant grape but there are nearly 30 other varieties planted.

This Bedrock Exposition series was the last, and best, vintage of MTP's salute to Guigal's Cote Rotie LaLa wines. Sourced from the Weill a Way vineyard in Sonoma, Robert Parker said these wines *"are incredible achievements in winemaking, and mind-blowing that someone in California could somehow pull off wines so similar to those from the Rhône Valley. Well, here they are."*

The **Exposition 1**, 100% Syrah, was 100% whole cluster processed. The bouquet expands from raspberry, violets and tropical fruit to black olives and pepper aromas. A rich, dense wine, the palate shows dark fruit, licorice, and a slight hint of cassis. Drink now-2026. **99 pts. RP, 95 pts. WS.**

The **Exposition 2** is 92% Syrah and 8% Viognier, with 50% whole cluster processed. The bouquet explodes with smokey meat, dark fruit, and olive aromas. The palate is balanced, bold, but with fine tannins. The flavors of berry, mineral elements, licorice, and dark chocolate lead to a lingering finish. Drink now-2031. **100 pts. RP, 96 pts. WS.**

The **Exposition 3** is 84% Syrah, 16% Viognier, 100% destemmed. The bouquet is full of dark fruit, loads of floral elements, grilled beef, and licorice aromas. Silky in the mouth, full-bodied, with well-integrated fine tannins, and flavors of red sweet fruit, some spice, and slight leather towards the end. Drink now-2031. **100 pts. RP, 94 pts. WS.**

The **Bedrock Heritage** is a proprietary field blend built on ~ 50-75% Zinfandel, ~ 20-30% Carignan, and ~ 4-5% Mataro (Mourvèdre), accented with 27 other varieties interplanted on the property. The **2015** has aromas of dark fruit, raw steak, and sly pepper. Tannins are strong, but refined, and the palate brings out multi-flavors of fruit, baker's chocolate, and anise. Drink now-2026. **96 pts. RP, 94 pts. WS**

The **2016** was Wine Spectator's #10 wine of the year. With a fragrant nose of dark fruit, Asian spices, and potpourri, this full-bodied lady starts with initial flavors of spice, some pepper, and citrus oil, with other surprises if decanted 1-2 hrs. Drink now-2027. **95 pts. WS, 93 pts RP.**

With slightly more Zinfandel and Mataro than the previous vintage, the **2017** is classic Bedrock Vineyard – earthy nose combined with spice, pepper, red & black fruit, and orange peel. Full-bodied with polished tannins, the flavors show dark fruit, dried earth, and slight minerality. Drink now-2026. **95 pts. WS, 92 pts. RP.**

Another classic, the **2018** blends 75% Zinfandel, ~20% Carignan, and the rest the other 25 varietals. With more red fruit, violet, light orange peel, and wet stones in the nose, it starts full bodied with smooth tannins. Notes of black fruits, spice, and orange peel lead to the long finish. Recommend decanting. Drink now-2030. **94 pts. RP, 94 pts. WS.** Representing more of the "other" old vine varietals, the **2019** shows more pepper, licorice, and flowery aromas in addition to the black fruit and orange aromas. Medium-bodied, the palate is fruit forward, but savory and spice elements evolve in the glass. Drink now, with a good decant, through 2030. **94 pts. WS.**

The **2020** vintage represents the 132nd birthday for the Bedrock vines. Plenty of dark fruit, spice, and orange tinted aroma on the nose, followed by hints of pepper and earthiness. Still young, the palate still impresses with red fruit with evolving pepper and herbs on the finish. Worth the wait to open. Drink 2024-2031. **Not Yet Rated.**

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LOT 22 THE JOYS OF ROCHIOLI PINOT

2013 Rochioli, Three Corner Vineyard Pinot Noir, Russian River Valley (1 Bottle)
 2015 Rochioli, Sweetwater Vineyard Pinot Noir, RRV (1 Bottle)
 2016 Rochioli, Estate Pinot Noir, RRV (1 Bottle)
 2017 Rochioli, Little Hill Pinot Noir, RRV (1 Bottle)
 2018 Rochioli, Big Hill Pinot Noir, RRV (1 Bottle)
 5 Bottles Total

Value \$550 - \$680

Donated by John and Diane Danzeisen

The Rochioli family originally moved to Fenton Acres in the early 1930's. The 140-acre estate was planted to Pinot in 1968, with the fruit being sold off. The first Pinot vintage of the Rochioli label was 1987, and each plot is fermented separately still.

With a very broad, deep palate of raspberry and black currant, the **Three Corner** is very Burgundian. Super concentrated, structured and masculine, this spicy, rich lady will drink well to 2030. **95 Pts. RP, 94 pts. AG.**

Only 428 cases were made of the **2015 Sweetwater**, which shows off a ruby purple colored body. Tons of crushed blackberry scents lead to a savory edge, gravelly texture and a firm, lively frame. Drink now-2026. **93 pts. RP, 87 pts. WS.**

Take 6 blocks of your best fruit, blend them to make the best Pinot you can, and you have the **2016 Estate** bottling. Rich, full-bodied red currant, cinnamon stick, and fragrant earth notes show a graceful complexity. Drink now-2024. **95 pts. WE, 90 pts. RP.**

The **2017 Little Hill** is pure and minerally, with a nose of tangerine peel and Earl Grey tea. Concentrated notes of cherry, plum, and strawberry jam lead to a very flavorful and very long finish. Drink now-2030. **95 pts. RP, AG, 94 pts. WS.**

An elegant wine, the **Big Hill** shows lovely aromas and flavor detail. Tobacco leaves, woodsmoke and underbrush lead to a core of sweet blackberry fruit. Medium bodied with an earthy character, this finishes long and fresh. Drink now-2030. **95 pts. RP, AG.**

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LOT 23 GREAT TERROIR MEETS GREAT WINEMAKERS

2000 Paul Hobbs, Beckstoffer to Kalon Cabernet Sauvignon, Oakville, CA
(1.5L Magnum)

2014 Scarecrow M. Etain, Cabernet Sauvignon, OWC (2 bottles)

Value \$1,000 - \$1,300

Donated by Michael T. Schubert and Xavier Teixido

Paul Hobbs learned from the great Robert Mondavi, starting in 1978. After helping get Opus One off the ground, he started consulting, with stints at Simi and Catena Zapata. He started his winery in 1991 using sourced single vineyard varieties. You can't get much better than sourcing from Andy Beckstoffer's to Kalon Vineyard, purchased from BV in 1993 and replanted after phylloxera in 1994.

Only 785 cases of the **2000 Paul Hobbs** were made in an elegant, European style. With massive quantities of black currant, cedar wood, spice box and vanilla, the balanced acidity and purity will draw you in with great depth and structure. Drink now-2024. 89 pts RP

Celia Welch has hit a home run again with the legendary J.J. Cohn Vineyard in Rutherford, a site that includes a block of old vines planted in 1945, which certainly must make them some of the oldest Cabernet vines in all of Napa Valley. There are 2,000 cases of the **2014 Monsieur Etain**, which is a great enough Cabernet by itself. The bouquet is wonderfully pure crème de cassis notes with some white flowers, lead pencil shavings and incense, and is followed by a deep, full-bodied wine with silky tannins, a layered, multi-dimensional feel across the palate and a beautiful finish of 40+ seconds. This is an exquisite, dense, rich and sexy Cabernet Sauvignon. 2,000 cases were produced. Drink through 2038. 96 pts JD, 94 pts RP

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Donated by Willamette Valley Vineyards, Chef Paul Bachand,
WBK Tours, Bill and Helen Stimson

Make this lot the core of a wine adventure trip to the West Coast! Check in to WVV in Turner, Oregon at 3pm. Enjoy your private tour and tasting (it is an extensive lineup!) and get your palate prepped to savor 7 different Pinot clones and learn how they blend to make a pinot you love! After these immersive experiences, retire to your suite by 6pm to enjoy Chef DJ MacIntyre's locally sourced food pairings for dinner. You may want to use some of those wine credits now for wine to bring home!

The next day you are the guest of Wende Bennette-Kirkland, owner of WBK wine tours. She will be your concierge for the day taking you to 3 wineries in the Willamette Valley of your choice (think Adelsheim, Bethel Heights, Elizabeth Chambers). Enjoy a picnic lunch (provided) along the way at a stop of your choice (hint: go see the Spruce Goose).

Finish up the day with Chef's tasting menu dinner at **Recipe Neighborhood Kitchen** with CIA trained Chef Paul Bachand. Recipe encompasses the finest of ingredients thoughtfully prepared and beautifully presented while always adapting to the seasons enthusiastically. With Escargot, Wild Boar, Wagyu beef as examples to get your mouth watering, check out the sample menu at <https://www.recipenewberg.com/sample-menu-winter>

The wine list is composed of a global selection showcasing superior quality and great value to guide your selection. Due to Covid, you cannot bring in your own wine AT THIS TIME. **Dinner does not include beverages or gratuity. Reservation must be on a WED-SAT night.**

The next morning, before you continue your trip, take advantage of your wine credits, enjoy the incredible view, and thank your new friends at WVV!

333 Granite Alley, West Chester, PA

ARTILLERY

BREWING COMPANY

Our nation's freedom was forged in taverns and town halls, over rolling hills and across the open fields that grace the land that surrounds us. Born through innovative ideation, courageous collaboration, and bravery in battle, we fought to become "a city upon a hill". Though not always perfect in execution, we have been afforded the rights to continually improve upon the ideals drafted in the halls of independence.

The roots of The Artillery Brewing Company brand ascend from the stories and structures of America's foundation, preserved and retold by the sites and organizations that dutifully protect our collective history. Our love of history and beer led to the establishment of The Artillery Brewing Company in 2018 on the fields of The Battle of Brandywine. A pandemic later, The Artillery reemerged in our cozy home in the historic town of West Chester, Pennsylvania.

Our mission is to create products that honor the inspiration and foresight of our founding fathers and mothers through the retelling of stories of our fight for freedom. Cheers to you, our steadfast friends, for whom we always strive to deliver our appreciation in a journey through the Artillery experience... one pint at a time.

Monday-Tuesday: Closed
Wednesday-Thursday: 4pm — 9pm
Friday: 4pm — 10pm
Saturday: 11am — 10pm
Sunday: 12pm — 7pm

www.artillerybrewing.com

LOT 25 SPARKLY AND SWEET FRENCH SELECTION

1985 Chateau Suduiraut, Sauternes (1.5L Magnum)

1990 Dom Perignon, Brut, Champagne (1 Bottle)

1995 Charles Heidsieck, Blanc des Millenaires, Champagne (1 Bottle)

Value \$1,010 - \$1,530

Donated by Susan Teiser and Patrick Giacomini,
Robert and Maureen Jarvis

Classified as 1er Cru Classé in 1855, **Suduiraut's** vineyards touch the vines of d'Yquem. Today, the chateau is owned by AXA group, of Pichon-Longueville in Pauillac. In this classic Sauternes, small barriques are used, being 33% new, and élevage lasts for 24 months. The **1985** is rich & gold, showing candied oranges, kumquats, and pineapple notes that are perfumed and honeyed.

Made from only the best grapes, **Dom Pérignon's** commitment to vintages is absolute. It is always a "vintage champagne"—it is not made in weak years. Each Vintage wine is created from the best grapes grown in one single year—a true challenge for a unique interpretation of the seasons. Around 1670, Perignon pioneered a few winemaking techniques—including blending grapes in such a way as to improve the quality of wines. The profoundly rich **1990 Dom Perignon** is from an outstanding vintage. Creamy textured, elegant, yet full styled in flavor, this is a rich Champagne. Drink now. **96 pts. RP, 90 pts. WS, 18/20 JR.**

Charles Heidsieck began in 1851 when its eponymous founder – the original "Champagne Charlie" – went into business for himself. **Blanc des Millénaires** is the top wine of the house, produced with Chardonnay grapes exclusively from the Côte des Blancs. The 1995 is still young and incredibly fresh, with a deep, pure fruit intense nose. Concentrated, fruity and perfectly round, it also has a long finish. Drink now-2034. **95+ pts. RP, 94 pts. WE, 19/20 JR.**

LOT 26 JEWELS OF THE SOUTHERN RHONE

2007 Domaine St. Damien, Vieilles Vignes, Gigondas (1 Bottle)
2007 Domaine St. Damien, Les Souteyrades, Gigondas (1 Bottle)
2007 Domaine St. Damien, La Louisiane, Gigondas (1 Bottle)
2009 Domaine Santa Duc, Prestige de Hautes Garrigues, Gigondas (1 Bottle)
2009 Domaine Santa Duc, Grand Grenache 66, Gigondas (1 Bottle)
2017 Domaine Santa Duc, Prestige de Hautes Garrigues, Gigondas (1 Bottle)
6 Bottles Total

Value \$375 - \$505

Donated by Kathy and Dan Dugan

A district noted for its wines since Roman times, Gigondas did not get its own appellation until 1971! Much like CDP for its required elimination of inferior grapes, 80 % of the blend must be Grenache. These wines represent some of the best Gigondas produces.

From 40 year old vines, the **Vieilles Vignes** is from Damien's youngest vines! Rich and full on the palate, this prodigious wine shows broad notes of black raspberries, charcoal, saddle leather and exotic spices. Drink now-2029. **95+ pts. RP, 94 Pts. Jeb Dunnuck.**

Sensational, unctuous and heavenly describe the **Les Souteyrades**, with deep, rich and huge notes of meaty black currants, smoked meats, and peppery garrigue. Seamless, perfectly balanced and focused, this has a great, great finish. Drink now-2024. **98 pts. RP, 96 pts. JD, 92 pts. WS.**

From 70-80-year-old vines, **La Louisiane** is an alluring beauty. Ripe and well layered flavors of fig, ripe blackberry and currant paste ride on a full, unctuous body. Smoking good for a Gigondas, this will drink well till 2029. **95 pts. RP, 91 pts. WS.**

Domaine Santa Duc has long been one of the leading estates in Gigondas. The **2009 Haute** is big, rich, and massively endowed. About as hedonistic as Gigondas gets, with lush, dense dark berry, garrigue and spice flavors leading to a very long, sweet finish. Drink now-2031. **96 pts. RP, 93 pts. ST.**

Picked from the best parcels, the 100% Grenache **Grand Grenache 66** is balanced and finessed. Bursting with kirsch liqueur, spice box, licorice, and dusty minerality, this is a stunning example of Grenache at its best. Drink now-2026. **94-96 pts. RP, 93 pts. ST.**

Using the oldest vines in the estate, the **2017 Haute** is wonderfully full of palate staining raspberry, spice cake, licorice and hints of meatiness. Full bodied and rich, with power and finesse leading to a long finish. Drink now -2035. **95-97 pts. RP, 94 pts. WS.**

This is a stellar collection if you like Rhone wines!

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