

## Friday, March 31, 2023

Chase Center on the Riverfront Wilmington, DE

A Meals On Wheels Delaware Event



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

Thank you for your continued work to help seniors remain independent, maintain good health, manage their own affairs, find needed assistance or care and live life with dignity.

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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, 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.

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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 6,000 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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Pamela J. Scott
Debbie Smith
Lanette Taylor-Sherman



Front Row Seated (left to right): Ben Muse, Dale Cochran,
Lanette Taylor-Sherman and Debbie Smith
Back Row Standing: Vaughn Hardin, Kimberly Fonda, Lyndon Yearick,
Pamela Scott, Dan Dugan, Nicole Bailey Ashton,
Pat Schulze, Caitlin Custer and Elizabeth Kipp-Stonebraker
Not Pictured: Scott Baylis, Maria Fraser, Devashish Guha, Tom Hannum,
John McMahon



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## WELCOME!

## Good Evening and Welcome to the 18th Annual Cellar Masters' Wine Auction and Dinner.

As the Board Chair, I am honored that you have chosen to spend your evening with us tonight. As we sit down to enjoy our four-course gourmet dinner prepared by award-winning chefs from around the country, let us remember the mission of Meals on Wheels: to end seniors' hunger.

In 2022 alone, Meals on Wheels delivered 824,309 hot and nutritious meals to over 6,200 seniors statewide. This enormous feat was accomplished thanks to a small and dedicated group of staff and approximately 1,000 volunteers. I want to express my gratitude and appreciation towards those who work tirelessly to achieve our mission and ensure that seniors around our state are getting the nutrition they need.



Recipients are men and women over the age of 60, who often live alone. Struggling to make ends meet on a fixed income, many come to rely on the meals we provide. In addition to a warm meal, they also look forward to the visits from the friendly volunteers and the safety check the visit provides.

Tonight's event is Meals on Wheels Delaware's largest fundraising event. Kicking off our year of events, the funds raised tonight will go to support five Meals On Wheels programs across the state as they work to provide help and meals to theseniors. I am honored, grateful, and humbled by your decision to give your time and money to support this cause tonight.

I would also like to thank the four award-winning chefs who have flown in from around the country to be here with us tonight. Your dedication and willingness to help support Meals on Wheels Delaware is much appreciated and we arefortunate that you have made the decision to take time out of your busy schedules to help advance our mission.

As we begin to enjoy our evening, please remember how important the mission of Meals on Wheels Delaware is. To many of the recipients, the visit is one of the only opportunities they have to receive a warm meal and a friendly smile. We appreciate you generously raising your paddles high and often in support of our cause.

On behalf of Meals on Wheels Delaware, the Wine Auction Committee, and the entire Board of Directors, thank you for being a part of our larger mission.

Nicole Bailey Ashton 2023 Chair of the Board of Directors Meals on Wheels Delaware

### 2023 HONOREES



## KATHY AND DAN DUGAN

It is often said that philanthropy comes in the form of time, talent or treasure, and this year's honorees, Kathy and Dan Dugan, have generously shared all three with Meals On Wheels Delaware for over two decades. At various times during that period, Dan has served as a valuable member of the board of Meals On Wheels Delaware, and along with Kathy and their daughter, Kristin, delivered hot, nutritious meals to homebound seniors

throughout Wilmington. Their involvement began when Meals on Wheels Delaware hosted wine dinners in the private homes of community supporters.

In 2015, when Meals On Wheels Delaware's annual 'wine auction' was changed to its present format—a Saturday night auction and wine dinner, prepared by 4 nationally recognized chefs—Dan answered Vaughn Hardin's call to serve on the inaugural Wine Auction Committee, graciously agreeing to share with the Committee his expertise in all things wine (and beer). Thanks to the talent of Dan (and many others), the Cellar Masters' Wine Auction & Dinner has been an overwhelming success, raising nearly \$2 million since its inception.

Kathy and Dan have also made significant financial contributions to Meals On Wheels Delaware, including to the Wine Auction & Dinner, which benefits annually from their donation of outstanding, highly rated wines to the live and silent auctions, as well as the pack of Westvleteren beer brewed by the monks of the Sint-Sixtus abbey, who give Dan a special dispensation to donate it for the good of Delaware's homebound seniors. And finally, Kathy and Dan have generously raised their paddles often and high, including for The Trip of a Lifetime to South Africa.

It goes without saying that Kathy and Dan are an invaluable part of the Meals On Wheels Delaware family, and we are incredibly thankful to have them. In honor of their significant contributions, we proudly dedicate this year's event to them.



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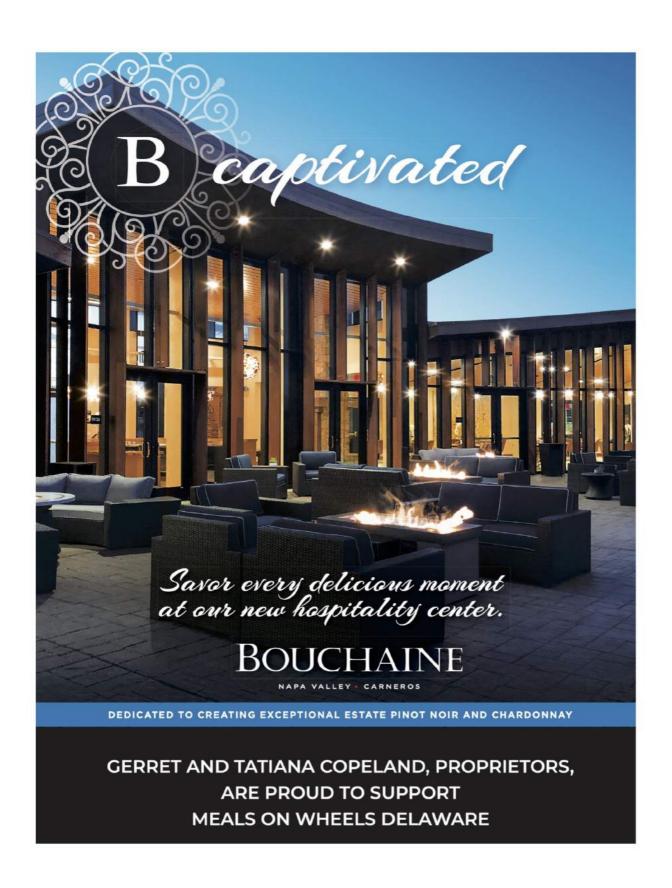
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as of 3.15.23



## A LETTER FROM OUR COMMITTEE CHAIR

A Letter From Our Committee Chair

Good Evening, and welcome to the 18h Annual Cellar Master's Wine Auction! On behalf of the auction committee, thank you for your donations, support, and especially, being here tonight.

Our amazing chefs have prepared a wonderful and unique dinner for you tonight. The chefs, all volunteers and supported by the Johnson & Wales culinary team and the Chase Center's talented staff, will provide an unparalleled dining experience. Please take special note as you flip through our program of our chefs and auctioneer Malcolm Barber, CEO-Emeritus of Bonhams, who traveled from Europe just to facilitate our sale. These generous, dedicated, and talented people have made great sacrifices to be with us tonight.

Meals on Wheels Delaware is a fundraising organization that provides funds to the five Meals On Wheels programs across Delaware that prepare and ensure delivery of the over 6,200 meals daily. Over 898,509 meals are delivered each year to seniors that are doing everything they can to maintain their independence. Delaware is currently one of the few states in the Country that does not have a waiting list for meal delivery to a qualified homebound senior. Your participation tonight helps ensure that independence and with your past support we have raised more money for Delaware's homebound seniors in the last five years than the first 10 of our auction, and we are very proud that the Cellar Masters Wine Auction is the largest single fundraiser for Meals On Wheels Delaware.

Over the last six years alone, the CMWA has raised over \$1.5 million dollars. This is equivalent to approximately 200,000 meals provided by supporters like you. Your support has made the Cellar Masters Wine Auction one of the most successful and longest running annual events in the state. 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.

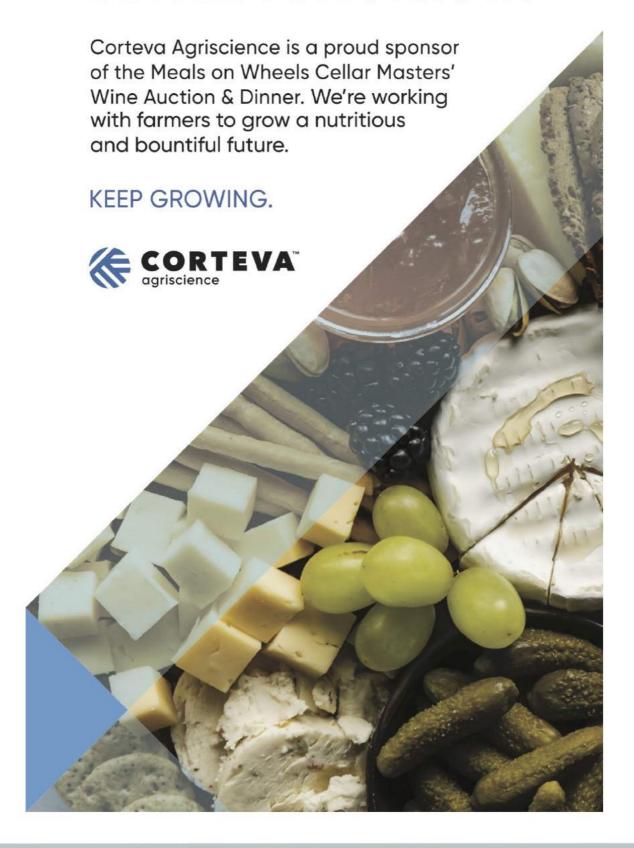
Thank you ALL so very much,

2023 Chair

Waughn Hardin

Cellar Master's Wine Auction & Dinner Committee

# GROWING FOR A BETTER TOMORROW.



## **2023 WINE AUCTION COMMITTEE**

Mike Barko Mike Clement Dale Cochran Dan Dugan Gary Gunderson Vaughn Hardin Joel Plotkin Tina Plotkin Robert Poppiti Inci Porter Mike Schubert Craig Schwartz Bill Stimson Helen Stimson Susan Teiser



DELAWARE

## Thank you

to the planning committee who work so hard organizing the Cellar Masters' Wine Auction & Dinner. We are so grateful for their dedication, enthusiasm and overall commitment to producing a memorable and successful fundraiser. We love having you as part of the team. We want to offer our sincerest gratitude for your work and commitment to this organization and homebound seniors.

Special thank you to our event chair, Vaughn Hardin.
Vaughn's vast dedication and commitment to Meals on Wheels
Delaware is admirable and we are grateful to have his overall
support and leadership.

Thank you to all of our volunteers who assist with set up, registration, and cleanup. We could not do this event without your support. The Meals on Wheels Delaware Board and staff appreciate your generous contributions.

# Dr. & Mrs. Anthony Sciscione

# ARE PROUD SUPPORTERS OF MEALS ON WHEELS DELAWARE







## COCKTAIL HOUR

# Hors d'oeuvres provided by Executive Chef Michael Doyle Chase Center on the Riverfront

Artillery Brewing Co.
The Volley

000

Bouchaine Winery & Vineyards
Estate Pinot Noir 2019 • Estate Chardonnay 2019
Vin Gris Pinot Noir 2021

Kreston Wine & Spirits
Heaven's Door Single Barrel Cask Strength (Tennessee)
Angel's Envy Bourbon Barrel Select 101 proof (Kentucky)
Whistle Pig "Piggyback" single barrel (Vermont)
Rebel Bourbon Single Barrel (Kentucky)

Sposato Family Vineyards
Grand Reserve Malbec 2018 • Reserve Cabernet 2018
Reserve Cabernet Franc 2018

Ste. Michelle Wine Estates Champagne Nicolas Feuillatte

Steel Blu Vodka

Tito's Handmade Vodka

White Horse Winery
Cabernet Franc • Painted Red
Barrel Fermented Chardonnay • Painted White

## DINNER WINES

## 1st Course White Pinot Noir

A richly textured white wine made from fully matured estate-grown Pinot Noir grapes, this wine features aromas of nectarine, lemon, lime and vanilla creme. A full, viscous entry characterizes the palate and moves into showcasing juicy flavors of white peach, citrus and candied ginger all concluding with a bright, crisp finish. provided by Willamette Valley Vineyards

## 2nd Course La Solitude Côtes-Du-Rhône Rouge

A nose of bouquet of garrigue and red fruits.
Roundness on the palate, balanced with a nice sweetness, with aromas of cocoa and morello cherry, with a long and suave liquoriced finish.

provided by Dreyfus, Ashby & Co

## 3rd Course Claret

Aroma-Cherry Cola, Cherry, Raspberry, Chocolate Powder, Tootsie Roll, Caramel, and Vanilla. Palate-Bright clean acid. Pomegranate balanced with spices of nutmeg and white pepper. Integrated medium tannins do not dominate. Rhubarb and Cherry. Finish - Medium Plush Finish, Cranberry & Plum Skin. Slight tobacco, minimal BBQ & welcoming acidity.

provided by Donati Family Vineyard

## Dessert Course Boplaas Cape Vintage Port

This is a dark port, purplish black port with flavours of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate. Expectations are met when you taste the wine – full-bodied with big ripe tannins and integrated alcohol, with a long and luscious after-taste.

provided by LabWare

## **DINNER MENU**

## First Course Kelly Fernandes

Serving
Citrus Cured Hamachi Crudo with Sansho-Pickled Rhubarb,
Whipped Avocado, & Puffed Amaranth
Paired with
White Pinot Noir by Willamette Valley Vineyards

## Second Course Paul Bachand

Serving
Spiced lamb neck dumpling with cumin yogurt pine nut gremolata
Paired with
La Solitude Côtes-Du-Rhône Rouge

## Main Course Damian Sansonetti

Serving

Duo of Maine Beef; Roasted Caldwell Farms Angus Strip;

Slow Braised Beef Cheek; Maine Grains Farro,

Heirloom Carrots, Red Wine Jus

Paired with

Claret by Donati Family Vineyard

## Dessert Ilma Lopez

Serving
Bittersweet ganache with vanilla,
citrus, peppercorns, caramel
Paired with
Boplaas Cape Vintage Port











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## **AUCTIONEER**



## MALCOLM BARBER

## Chairman Emeritus of the Bonhams Group'

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 has a collection of veteran vintage and classic cars which he enjoys regularly.



## **PAUL BACHAND**

pinch Restaurant & Bar McMinnville, OR

Paul Bachand retains a humble yet spirited approach to his 35 plus years in the culinary world. Growing up under the watchful eye of his mentor, Chef Michael Philippi from The Hobbit restaurant in Orange, California he

learned the fundamentals of classical French cooking from the age of 7 through high school. Graduating from Western Culinary Institute in 1995, he worked throughout the state of Oregon defining his style of cooking while working as a winery chef for WillaKenzie Estate, Sous Chef at The Painted Lady as well as Bernard and Martine Morillon in Beaune, France. He achieved the goal of opening his own restaurant, Recipe Neighborhood Kitchen in 2011. He and his wife's new venture in the neighboring town of McMinnville will replace the fine dining white tablecloth service for a more hip upbeat and flirty restaurant and bar simply called "pinch". Thoughtfully prepared wine country cuisine in accordance with the seasons, simply prepared and beautifully presented.



## **KELLY FERNANDES**

Johnson & Wales University Providence, RI

Kelly Fernandes, a Rhode Island native, established her culinary career in some of Boston's top kitchens; namely Sycamore, The Four Seasons, and Barbara Lynch's Menton. Always yearning to learn more, she has

honed her skills in both sweet and savory applications; affording her opportunities that eventually led her back to her alma mater, Johnson & Wales University. Kelly is currently a culinary instructor in the College of Food Innovation & Technology, teaching freshmen the fundamental skills they will need to succeed in the industry.

In addition to teaching, Kelly is pursuing a master's degree in Gastronomy, concentrating in public health and nutrition, at Boston University's Metropolitan College.



## **ILMA LOPEZ**

## Chaval Portland, ME

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. 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 managed the front of house and continued to make her inspired seasonal desserts. 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. In 2017 they did a gut renovation and launched Chaval. The restaurant has Spanish & French inspired seasonal cuisine, craft cocktails and a well chosen wine list with a neighborhood atmosphere.



## **DAMIAN SANSONETTI**

## Chaval Portland, ME

"Not where we thought we would be" Damian claims with a smile. "The less we planned, the more thing fell into place". Growning up in Pittsburgh, Damian remembers making pasta with his Italian grandmothers, seeing cured meats, and making wine with his grandfather in the cellar. Also assisting his father, the chef, in the family kitchen and learning about food from a young age. Damian's first restaurant job landed him at the dishwashing sink of a local diner, until he worked his way up to man the stoves. After completing a year of college, Damian felt the draw of the kitchen in more of a professional sense. He enrolled in The Culinary program at Pittsburgh's Pennsylvania Culinary. Upon graduation in 1997, he spent two summers on Nantucket island at the Brant Point Grill with The Myriad Restaurant Group.

In 1998 he was asked to move to New York City to assist with the opening of the first W hotel and the restaurant heartbeat with the Myriad Restaurant Group and Chef Michel Nischan. What started out as a 6 month project set him on a career path that would unfold over the next many years. 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. The discipline, care for customers, and all the attention to detail inspired Damian.

When Damian Left Shallots in 2003, he took a position under Executive Chef Olivier Muller at db Bistro Moderne, Daniels midtown bistro. There he learned as much about Alsatian cuisine as he did classic French. The energy of the kitchen and the simple creativity fueled a new direction for Damian. After over 2 years as the sous chef he left to go to the flagship Restaurant, Daniel as the Banquet Chef. Now learning under Executive Chef jean-Francois Bruel and Chef de Cuisine Eddy Leroux. Learning precise techniques, and refinements, combined with simplicity, and boldness of flavor. Soon after becoming the Sous Chef for the main dinning room and work with Daniel on the line as well. He was asked to become the Chef of Daniels next restaurant Bar Boulud.

The undertaking of a new large restaurant, steeped in classic French cuisine, and a focus on regional Burgundian cooking and a large charcuterie/pate program. Working with Daniel and Charcuterie Chef Giles Verot, and Traveling to Paris to work with Gilles. 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. With an inviting interior, warm attentive, and knowledgeable service, fine wines, and excellent food. 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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#### LOT 1 CELEBRATE IN STYLE WITH CHAMPAGNE

NV Moet & Chandon, Brut Champagne Imperial (2 1.5L Bottles)
NV Charles de Courance, Brut Champagne (1.5L)
NV Veuve Clicquot, Brut Rose Champagne
1992 Nicolas Feuillatte, Cuvée Palmes d'Or Brut Millesime, Champagne (1.5L)
Waterford Crystal Champagne Flutes, Etched (5 Bottles and 6 glasses)

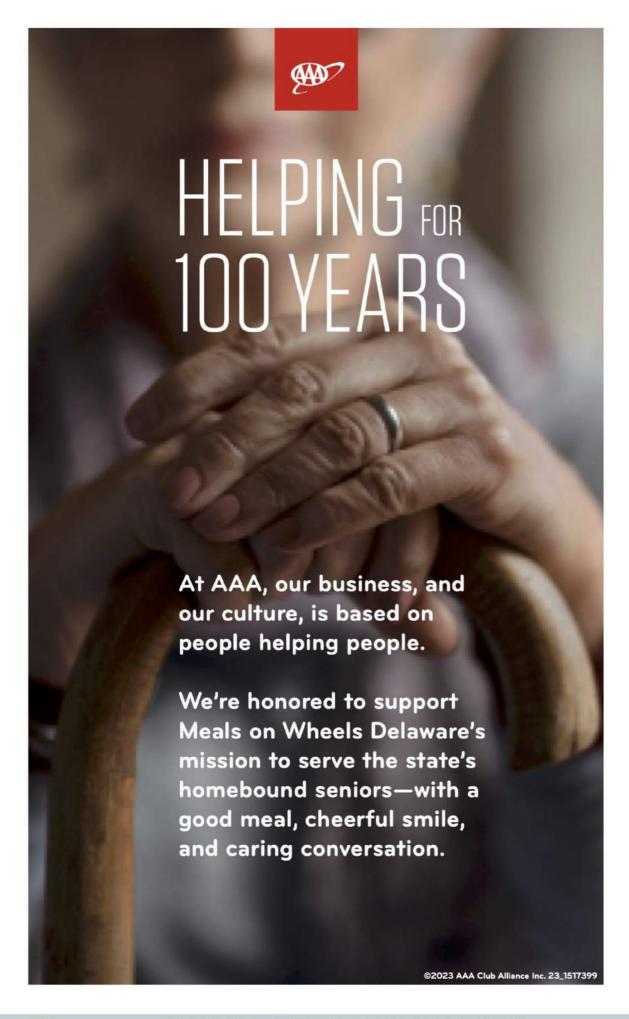
## Value \$905-\$1675 Donated by Heather and Vaughn Hardin, Susan Teiser and Patrick Giacomini,

Moët Imperial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate, and its elegant maturity. Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varietals: Pinot Noir, Pinot Meunier, and Chardonnay. The generous palate combines sumptuousness and complexity driving flavors of green apple, poached pear, and nuances of minerality and white flowers. Drink now.

The **Courance** vineyards produce low to mid end Champagne, making a good quality wine for your money. It features strong yeast notes and undercurrents of light tropical fruits, green apple, and buttery notes riding on a medium body, making an easily drinkable wine. Pair it with creamy cheeses, smoked salmon, and oysters. Drink now.

In 1818, Madame **Clicquot** invented the first known blended Rosé Champagne ever that you can enjoy and share today for its liveliness and burst of fruits. Made using 50 to 60 different crus, the cuvee is based on Brut Yellow Label's traditional blend, 44-48 % Pinot Noir, 13-18 % Meunier, 25-29 % Chardonnay. The blend is then completed with 12% of still red wine using red grapes, providing fruitiness. The long period of aging in our Crayères (3 years minimum for Rosé) lends silkiness to the Champagne. Coppery orange in color, with expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate stays fresh. Length and character define this champagne. Drink now-????

In its youth, the engaging **Palmes d'Or** showed spicy ginger, liqueur-like vanilla notes, and bright, youthful lemon and green apple notes. Now mature, the medium weight leads to a long fruity aftertaste that is complex. And check out this bottle! Drink now. **90 pts. WE, 86 pts.** WS. Enjoy them out of your new set of gorgeous Waterford crystal champagne flutes!



#### LOT 2 THE RETURN OF THE DON MELCHOR VERTICAL

2004, 2005, 2007-2014 Concha Y Toro, Don Melchor, Cabernet, Alto Maipo, Chile (10 Bottles)

### Value \$1035-\$1170

## Donated by Heather and Vaughn Hardin

Founded in 1883 by Don Melchor de Concha Y Toro, this winery has been many people's introduction to Chilean wines. Second in the world in total production (behind only Gallo), this lot represents their flagship offering.

The **Don Melchor** is a blend of Cabernet and a touch of Cabernet Franc from the Puente Alto vineyard in Alto Maipo (315 acres planted in 1890), arguably the best terroir for Cabernet in Chile. Fermented in small stainless-steel vats, then matured in French oak barrels, this is a wine that is designed to age.

2004 shows cocoa and tar notes on a ripe, muscular finish.

Drink now. 94+ pts. RP, 93 pts. WS.

A huge core of roasted chestnut, black currant, and a beautiful balance highlight the **2005**. Drink now. 96 Pts. WS, 93 pts. RP.

Dense, focused and layered with a full body, the 2007 is drinking well now.

93 pts. WS, 92 pts. RP.

The 2008 shows rich cassis, black cherry and dark plum with a spicy finish.

Drink now. 94 pts. WS, 92 pts. RP.

Seriously concentrated and ripe, the **2009** is a muscular wine, packing a mélange of flavors. Drink now. **94 pts. WS, 91 pts. RP.** 

2010 is one of the best vintages made. Creamy with a long, lush finish, this will drink well till 2035! 95 pts. WS, 94 pts. RP.

Rich and powerful, the **2011** is a rich, powerful, and serious wine. Drink now-2022. **94 pts. WS, RP.** 

The 2012, from a ripe, warm vintage is complex, refined, and suave with a good volume of fruit. Drink now-2022. 95 pts. WS, 91 pts. RP.

From a cool vintage, the 2013 is elegant and refined with a rich finish.

Drink now-2023. 93 pts. WS, RP.

The 2014 combines power with elegance in a rich, ripe, full-bodied red.

Drink now-2034. 96 pts. WS, 94 pts. RP.

Start or fill a vertical of one of Chile's best wines!

# Congratulations and Thank you

to the Cellar Masters' Wine Auction Committee, Sponsors and Auction Donors for another successful fundraiser.







We are so grateful for your continued commitment to Meals on Wheels Delaware.





Please join us in thanking everyone who made this evening possible.

-Heather + Vaughn Hardin

#### LOT 3 MONTELENA VERTICAL TO HAVE AND HOLD

2013-2018 Chateau Montelena, Estate Cabernet, Calistoga

(6 Bottles)

#### Value \$900-\$1235

## Donated by Craig Schwartz & Beth Barry

Over four decades, **Chateau Montelena** has stayed near the top of ranking scales, and remains a legend with its long-lived Cabernets. Named after Mount St. Helena, and still using the medieval style stone winery and caves, their eight blocks of Cabernet, totaling 95 acres, produce the vertical here. Aromatically compelling, the **2013** opens with profound black and red fruits, with layers of chalky earth, spices, tobacco and cedar flavors with wonderful intensity and depth riding on a medium body. The finish is long and layered. Drink now – 2050 **96 pts RP, 92 pts WS.** 

A cooler growing season, 22 months in French oak, and ideal harvest conditions bring a very Bordeaux-ish **2014** Rich, ripe raspberry, and blackberry notes are lush and mouth coating after decanting Drink now **86 pts WS**.

**2015** brought a smaller crop of high quality and flavor maturity Vibrant cassis, plenty of black fruit jam notes with hints of cedar, ginger and cocoa ride on a firm frame and a long youthful finish Drink now-2050. **95 pts RP, 94 pts. WCI.** 

No Petit Verdot was used in **2016**, leading to a lighter color. But the opulent nose shows the red berry characteristics of this vintage while coffee bean, star anise, fresh blueberry, and cinnamon ride the finish. Drink now-2035. **93 pts. CT.** 

An opulent and vibrant vintage, **2017** shows layer after layer of raspberry jam, strawberry, cocoa, and clove. The finish is long, with mouth coating tannins, balanced acidity, and delicate notes of vanilla and mint that are extraordinarily complex. Drink 2024-2040.

Elegant structure for extended aging defines **2018**. Fresh and lively, but still tightly wound notes of abundant dark fruit, cocoa, espresso bean and earth ride a medium-body to a finish that is persistent in length and depth. Drink 2025-2040.

All in the original wood box! All cellared since release.



# Mike & Cindy Barko

are proud supporters of Meals On Wheels Delaware





DELAWARE

#### LOT 4 A CHERRY LOT OF MAGNUM CABERNETS IN A VERTICAL

2011, 2012, 2013, 2014, 2015 Sebastiani, Cabernet Cherryblock Vineyard, Sonoma (5 Magnums)

### Value \$1275-\$1765

## Donated by Kathy and Dan Dugan

Sam Sebastiani planted in 1961 the "Original Vineyard Block," now known as Cherryblock. It was planted primarily to Cabernet Sauvignon, which led the winery to create one of Sonoma County's first varietal Cabernets. With light notes of rich berries and spice notes, the 2011 is satisfying and ready to pair with a rack of lamb. Drink now. Inky and opaque, the 2012 dark berries, licorice, and dusty forest floor notes. Full-bodied, with a multilayered mouthfeel, there is plenty of depth and length. Drink now-2035. 94 pts. RP, 88 pts. WS.

The 2013 is a killer wine that can compete with the best Cabernets made anywhere in the world. An extraordinary nose leads to a very long finish in the mouth. Drink now-2050. 98+ pts. RP. Simply stunning, the 2014 is a true Sonoma beauty with ripe, muscular fruit leading to a persistent finish. This bottling celebrates the 110th anniversary of Sebastiani. Drink now - 2045. 97+ pts. RP. Jam packed, rich and fleshy, the 2015 shows a deep core of plump dark berry, cigar box, wood smoke, and plum. Full-bodied, and layered, this finishes long and perfumed. Drink now-2044. 96+ pts. RP, 92 pts. WS.

Enjoy some of the best Sonoma can offer!



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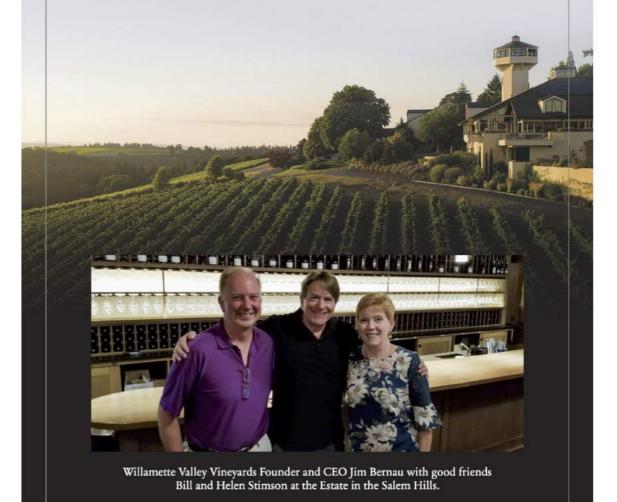
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8800 Enchanted Way SE · Turner, OR 97392 · 503-588-9463 · info@wvv.com *Jim Bernau*, Founder/CEO

#### LOT 5 ANOTHER AWESOME WINE LOVERS TRIP

Willamette Valley Wine Experience for 2 to 4 people 2 nights accommodation and wine tasting at Stoller Family Estates Dinner for 4 at Chef Paul Bachand's pinch Restaurant and bar 2 Concierge tours of area vineyards

Value \$3400-4000 Donated by Willamette Valley Vineyards, WBK Wine Tours, Paul & Emily Bachand, Stoller Family Estate,
Black Tie Tours, Red Hills Market

### Make this lot the core of your wine adventure trip to the West Coast!

This package, for 2 - 4 people, is the way to go to tour and taste Oregon's Willamette Valley food and wines.

Check in to Willamette Valley Vineyards's exclusive Owner's Suites (either 2 nights for 2 people in 1 suite or 1 night for 4 people in 2 suites). Then, 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! In addition, enjoy an unforgettable wine dinner, featuring a selection of paired wines selected to match the flavor profiles of a choice of Willamette Valley Vineyards Executive Chef's Pairings Menu.

Next, pick a day as guests 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).

Because one wine tour is not nearly enough, pick a second day for **Black Tie Tours Concierge Service wine tour.** They will make appointments and drive you to some of their favorite local wineries, or tailor the tour to your personal wine preferences, bottle price point, or specific winery requests. And you'll definitely enjoy a lunch at **Red Hills Market** using their \$150 gift certificate.

Also included - 2 nights at **Stoller Family Estate**, the largest contiguous vineyard in Oregon's Dundee Hills, at their Wine Country Cottage. Upon your arrival, enjoy complimentary tasting with charcuterie and cheese board.

Wait, there's more.....You and your group will also enjoy dinner at Paul Bachand's latest culinary endeavor - **pinch Restaurant and Bar** - showcasing thoughtfully prepared wine country seasonal cuisine using the finest ingredients.

#### Restrictions:

Flights and transportation to and from airport or included venues not included. Gratuities for dinners, lunch, and wine tours not included. Dinner at pinch Restaurant & Bar does not include beverages or gratuity.



#### LOT 6 A PERFECT SUPER TUSCAN

2016 Tenuta San Guido, Sassicaia, Tuscany Bolgheri

(6 Bottles)

#### Value \$2000-\$3600

#### Donated by Harry's Hospitality Group

**Sassicaia** (Stony Field) was an experiment during the 1940s to recreate a premium Bordeaux blend. Commercialized in 1968, this is one of the first "Super Tuscans". A blend of Cabernet and Cab Franc, it is aged around 24 months in French oak, 20% new.

The **2016** is a wine of soaring achievement, with lots of cassis, black fruits, cedar, and spice notes riding on a full body. An intensely radiant nose flows from the beginning, with many layers of dense, fine tannins making this hard to resist now, but the acidity will keep this alive until 2050. Italian wine can't get much better than this. **100 pts. RP, 100 pts. Falstaff, 97 pts. WS.** 

#### LOT 7 SINE QUA NON "THIS IS NOT AN EXIT"

2009 Sine Qua Non, This Is Not An Exit, Syrah, Eleven Confessions Vineyard (4) 2009 Sine Qua Non, This Is Not An Exit, Grenache, Eleven Confessions Vineyard (2) (6 Bottles)

#### Value \$2305-\$3600

#### Donated by Harry's Hospitality Group

Manfred Krankl's **Sine Qua Non** has been a cult favorite since its inception in 1994. Small volumes and mailing list only distribution have made his wines, which are highly regarded, treasures to be acquired. Do not let this opportunity slip through your fingers!

Eleven Confessions is an Estate vineyard planted to Rhone varietals. 2009 produced a decadent, voluptuous style with thrilling levels of fruit as well as a heady richness that is hard to resist. The **Syrah** offers explosive black licorice, anise, mocha, and dark berry flavors. Deep, dense, and persistent, the finish is a blockbuster. Drink now-2029. 97 pts. RP, 95 pts. WS. With overflowing richness, the **Grenache** oozes complex raspberry, incense, and spice notes. Full-bodied, voluptuous, and decadent, the range of textures carry to a gripping finish. Drink now-2024. 96 pts. RP, 93 pts. WS.



## Pomaine de la Solitude

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When you enjoy the wines of you are also discovering the fruits of a long labor of love, sharing the Lançon family's passion for the vine and a philosophy of life: a philosophy of wine.



## We Proudly Support Meals on Wheels



#### LOT 8 SPECIAL CAYMUS VERTICAL TO SAVOR PLUS A MAG

1990, 1991, 1992 Caymus Special Selection, Cabernet, Rutherford (3 Bottles) 2006 Caymus, Special Selection, Cabernet, Rutherford (1 1.5L Magnum)

Value \$1590-2310

Donated by Dr. Barry Roseman and Dr. Laurie Jacobs, Michael T. Schubert

#### Only 1,000 cases were made of these wines. Grab your piece of history tonight!

The first vintage of Caymus was in 1972, although the Rutherford property, owned by the Wagner family, has been planted to grapes since the 1940s. These were sold to other producers in Napa until the 19-year-old Chuck Wagner agreed to help his parentsestablish a winery on their ranch. The **Special Selection**, which spends significant time in oak, shows why Cabernet is King at Caymus!

The **1990** is aging extremely well as a rich, sleek, and elegant wine. Generous quantities of Jammy black fruits, anise, and earth notes show great depth and complexity riding to a long finish. Drink now. **94 pts. RP, 93 pts. WS.** 

A great example of a classic California Cabernet, 1991 shows polish, elegance, and freshness, no rim, and sweet, ripe earth, dark fruit, leather, mocha, and spice. Excellently balanced, this is mature but holding well. 95 pts. WCI, 94 pts. WS. Maturing in color and taste, the 1992 shows depth and complexity. Dill, cedar, red fruits, and new oak flavors travel to a long, complex finish. Drink now. 94 pts. RP, 90 pts. WS.

For a bigger dinner party or long--lived magnum performance, the **2006** is beautifullyproportioned, rich in dark cherry, plum and tobacco notes, leading to a long-tapered aftertaste. Drink now-2028. **95 pts. WS.** 







## **Donati Wine & Spirits**



Is proud to be a partner with Meals on Wheels Delaware for the 18th Annual Cellar Masters' Wine Auction and Dinner.

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#### LOT 9 OPUS ONE VERTICAL

2013-2018 Opus One, Bordeaux Blend, Napa

(6 Bottles)

#### Value \$2,000-\$3500 Donated by Bill and Helen Stimson, Peter Thomson

This uber-famous winery represents one of the most celebrated international wine making ventures in modern history. The idea was born in 1970 at the first meeting between Robert Mondavi and Baron Philippe de Rothschild to meld the best of Bordeaux and Napa Valley. It has lasted to become and remain one of the most respected names in California wine. Now it's your chance to own and taste one of the best of Napa.

Named the wine of the year in 2016 by James Suckling, he called the **2013 Opus One** "the perfect wine." RP called it "one of their great achievements in the last 37 years." Swirl once or twice to get a complex, aromatic explosion of black fruit, followed by floral, herbaceous, spice, and mocha notes. Medium - to full -bodied, great balance with fine tannins and plush, lasting flavors of blue/black fruits, anise, spice, earthy tobacco, and leather, leading to a very long finish. Enjoy now-2046. **100 pts. JS, 98 pts. RP.** 

Still youthful, the **2014** is slightly more subtle than the 2013. This opens with perfumed aromas of flowers, and herbs with black fruits and mocha following. Medium to full bodied with firm tannins wrapped in complex flavors of dark fruits, dark chocolate, stone, and spices. Drink now-2036. **97 pts. JS, 96 pts. RP.** 

Another stunning effort, the **2015** is an iron fist in a velvet glove. The complex nose has it all – dark fruit, floral, exotic spices, graphite, soil, and chocolate scents. Full-bodied with great structure, balance, and concentrated flavors of red and black berries, spice, gravel, with hints of chocolate and herbs. The finish is long and fragrant. Drink now-2040. **98 pts. JS, 97 pts. RP.** 

The **2016** is another knockout! The aromas burst from the glass with a bouquet of ripe blue and black fruit laced with violets, cedar, tobacco, and chocolate notes. The outstanding structure is full-bodied and balanced with firm tannins and mostly juicy black fruit. Touches of spice and dark chocolate appear during the lengthy finish. This will evolve for decades.

Drink now-2055. 99 pts. JS, 98 pts. RP, 98 pts. JD, 97 pts. JD.

In a challenging year, **2017** shows a more subtle expression of a Cabernet. The nose develops a stunning aromatic balance of black fruit (currants and cherries), spice, forest floor, and herbal notes. It is full-bodied with a silky texture in the mouth, balanced with fine tannins, lots of black fruit flavors, and a hint of herbs and cocoa. Drink now-2036. **96 pts. JD, 95 pts. RP, 95 pts, JS.** 

The **2018** is powerful, yet incredibly elegant and polished. Seductively fresh dark fruit laced with florals, dark chocolate, pepper, cinnamon, and a bit of earthy aromatics. Full-bodied yet balanced with polished tannins and flavors of dark berry fruits are surrounded by subtle spices, herbs, orange zest, anise, and dark chocolate. The finish lasts for minutes.

Drink now-2058. 99 pts. JS, 98 pts. RP, 97 pts. JD, 95 pts. JD.

# Gregory & Kathryn DeMeo

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## MEALS ON WHEELS DELAWARE





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#### LOT 10 ESCAPE TO ATLANTIS, PARADISE ISLAND!

7 Night stay, Fixed Dates October 7-October 14, 2023. Harborside Resort at Atlantis, Bahamas in 2 Bedroom, 2 Bath Deluxe suite, Sleeps Six.

#### Value \$3200-\$3900

#### Donated by Gregory and Kathryn DeMeo

Located a short distance from the main Atlantis property across from the world-renowned Marina, Harborside is a secluded escape for the seasoned traveler. The simple yet luxurious water-side villas will make you feel like a full-time Bahamian resident and are best for large groups or families thanks to spacious layouts and amenities such as full kitchens and laundry. Your suite sleeps 6 featuring 1 king bed, one queen bed, and a double pull out sofa.

Paradise is full of adventures, explorations, discoveries, and experiences that make every stay more exciting than the next. The Harborside area includes a Zero-entry freeform pool for the kids with fun water structures and a jetted spa next to the pool.

The seven-acre Paradise Lagoon offers two beaches, perfect for a day of water play. Visit South Paradise Lagoon Beach for snorkeling, paddle boats, and other water sports. North Paradise Lagoon Beach offers calm, blue waters in a protected cove with gradual beach entry that kids and adults will love to explore.

Easily plan your stay and navigate the resort with an interactive, GPS-enabled map showing nearby dining options and attractions. Book your activities and stay up to date with all the events happening while in Paradise.

And you can't miss the world's largest open air marine habitat with 14 lagoons and 50,000 aquatic animals.

Aquaventure is a one-of-a-kind, 141-acre waterscape with complimentary admission for overnight guests at Atlantis. For vacationers young and old, the water park offers extreme excitement, from thrilling high-speed water slides and a mile-long river ride with rolling rapids, to nearly two dozen swimming areas and pools, plus a spectacular water-play fort for kids.

Please note: does NOT include airfare, transportation to the resort, internet, and applicable resort fees and gratuity. **Dates are fixed and cannot be changed.** Please go to https://www.atlantisbahamas.com/ to view current Bahamian VAT's, resort fees, etc.







#### A BOUNTIFUL MIX OF CALIFORNIA REDS

2012 Lancaster, Cabernet, Estate, Alexander Valley

2012 Caymus, "40th Anniversary" Cabernet, Napa (1000ml)

2013 Caymus, Cabernet, Napa (1000ml)

2013 Bacio Divino, Janzen, Cabernet, Beckstoffer To Kalon Vineyard, Oakville 2014 Bacio Divino, Janzen, Beckstoffer Missouri Hopper Vineyard, Oakville

2014 Heitz, Cabernet, Martha's Vineyard, Oakville

2014 Beaulieu, Cabernet, Georges de Latour Private Reserve, Napa

2016 Araujo, Cabernet, Pickett, Napa

2017 Alejandro Bulgheroni, Estate Cabernet, Napa

2018 Bedrock, Cabernet, Monte Rosso Vineyard, Moon Mountain

2019 Bedrock, Cabernet, Monte Rosso Vineyard, Moon Mountain (11 Bottles total)

#### Value \$1690-\$2675

#### Donated by Kathy and Dan Dugan

Put good wine makers, really good vintages, and Grand Cru caliber terroir together and you have this lot! From some of the most prestigious names in California, pick your poison for dinner! Very Bordeaux in style, the **Lancaster** has black fruits, cigar box, tobacco, and spices flowing on a medium to full body that finish relatively opulent. Drink now-2035. 92 pts. RP, 90 pts. WS. A fitting tribute, the 2012 Caymus is lavishly oaked, lending creamy mocha, vanilla, and cedar to the copious quantities of blackberry, plum and licorice notes. Full-bodied, focused, and persistent, this will drink well till 2039. 96 pts. RP, 91 pts. WS. Follow that upwith the 2013, a beautiful, opulent, ripe, plump effort. A compelling mix of dark berry, mocha and licorice notes that are irresistible. Drink now-2026. 94 pts. RP, 92 pts. WS.

Only 225 cases were made of the **2013 Janzen**, but the 1st growth vineyard produced truly profound stuff. Ripe plum, black cherry liqueur, and forest floor flavors have fabulous texture, richness, and extract.

Drink now-2046. 96 pts. RP, 88 pts. WS.

From the southern edge of Oakville, the 2014 Janzen shows off concentrated, ripe black currants, and mulberries with a touch of tobacco. Impressive and complex, medium to full-bodied, this finishes with mineral and earth notes.

Drink now-2034. 96 pts. RP, 93 pts. WE.

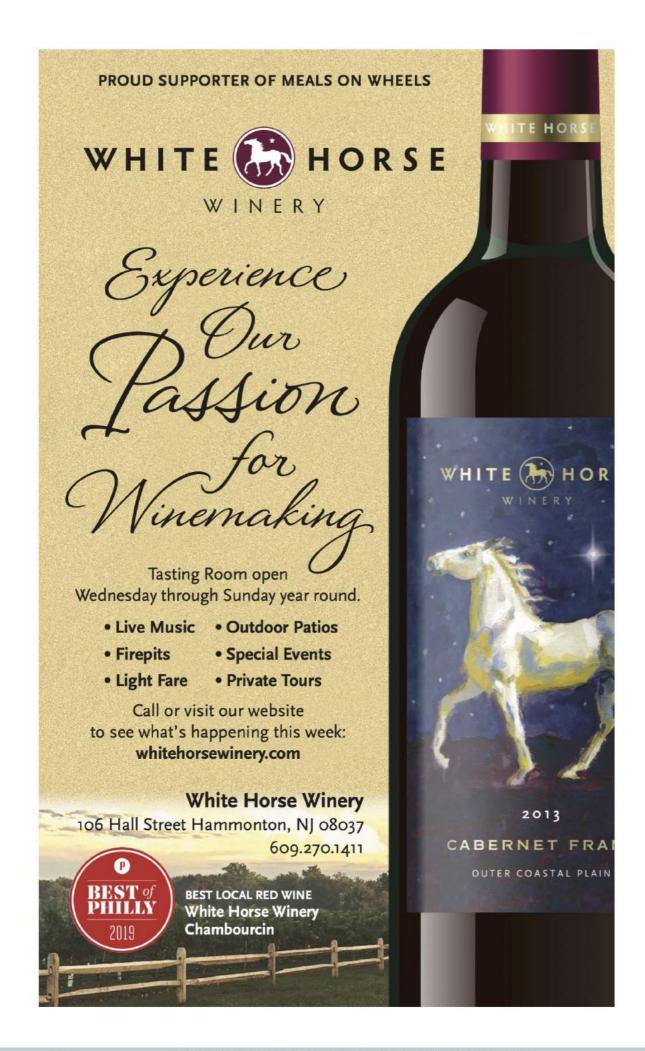
From the famous Oakville site, Martha's Vineyard is a thunderous wine, demanding your attention from aromatics to the finish. Leading to a focused finish, this will drink well till 2040. 100 pts. WE, 97 pts. Decanter, 95 pts. WS. Another famous wine, the Georges de Latour gives up compelling notes of plum, cassis, coffee, and spearmint, leading to a long, long finish.
Drink now-2055. **96 pts. JS, 96 pts. RP, 94 pts. WE.** 

Produced as an homage to the original owner of the famed Eisele Vineyard., Charles Pickett, the 2016 Araujo Pickett is big and bold with dark cherry, cassis, and oak notes that are mouth-filling. Drink now-2028.

Blended by the acclaimed winemakers Michel Rolland and Phillipe Melka, the **Bulgheroni** is a selection of the best barrels from three single-vineyard sites. Stunning chocolate, black fruits, incense, and cigar box grace this full-bodied

beauty. Drink now-2045. 98 pts. JD, 97 pts. RP, 93 pts. WS.

Bedrock makes incredible wines from old site vineyards. The Monte Rosso is a great example. From a block replanted in 1990 on an old-school trellis system, they are the reddest and most iron rich soils in the vineyard. 2018 is a classic Mountain Cabernet, highly perfumed with citrus tinged aromatics. A core of weighty Cabernet fruit arises from this red dirt queen. 2019 is more fruit-forward, with red fruits, spearmint, bay and sagebrush notes flowing from this generous beast. Remember this is mountain fruit if you decide to pop the corks soon! Without a clunker in the bunch, fill your cellar with good stuff!



#### LOT 12 AUDUBON QUALITY FOR YOUR PLEASURE

"The Calling" Great Egret, Chromalux on Aluminum, 5' 4.5" H X 3' 1" W "Walk on the Wild Side" Snowy Egret, Chromalux on Aluminum, 5' 4.5" H X 3' 1" W Photographs by Alan S. Maltz, Official Wildlife Photographer, State of Florida

#### Value \$12,000

#### Donated by Dr. & Mrs. Anthony Sciscione

These 2 beautiful prints are donated from the personal collection of Dr. and Mrs. Anthony Sciscione. Reserve applies. Graduating with a degree in Psychology, Alan heard one of those hidden voices say "Pick up a camera!" and his higher power couldn't be happier. Making Florida his base, for over four decades Mr. Maltz has won accolades for his books, as well as placement in prominent public locations, nationally and globally. Visit his gallery in downtown Key West to have a photograph done to your specifications on any medium!

Tonight, we offer two of his classic-style photographs. Chromalux permits ultimate clarity through dye sublimation printing. This infused process creates extra durability plus elevates the photograph with vibrancy. The artistic flare inside him and the desire to make these egrets to be so pronounced required the background to be removed in post processing. With little distraction, each piece was captured spontaneously as he was traveling to Sanibel Island and Captiva from Fort Myers, Florida.

Save the trip to Key West, beautify your environment tonight!







# TURNING SPIRITS INTO LOVE AND GOODNESS



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\* TitosVodka.com \* Crafted to be savored responsibly. Distilled & Bothed by Fifth Generation inc. Austin Texas 40% MC. Vol. © 2022 Title'S HANDMADE VORKA

#### LOT 13 YES! THE BEER IS HERE AGAIN!

NV Saint Sixtus, Westvleteren Trappist 12

(1 6 pack of 12 oz Bottles)

#### Value \$250-\$300

#### Donated by Kathy and Dan Dugan

They have only released this beer once in the United States, so your chance to grab some is long gone. So, unless you are going to Belgium and visit the Abbey, grab the opportunity tonight to try the BEST BEER IN THE WORLD.

The Trappist monks at the Abbey of Saint Sixtus started brewing beer in 1838, production of "12" dates to the beginning of WWII. With an international reputation for taste and quality, there are only three secular laborers, five monks doing the brewing, and another five that help with the bottling. The monks have repeatedly stated that they only brew enough beer to run the monastery. "We brew the beer for a living, but we don't live for the beer."

A global winner of a wide range of titles, prizes, and medals, the first "best beer in the world" award was in 2005 from RateBeer.com which still rewards it with 100 pts. It triggered a hype never seen in the beer world. The exact variety or mixture of hops is secret, it is known that they use local hops.





# LOT 14 FOR CAB LOVERS - JUSTIN VERTICAL ENJOYMENT JUSTIN CASE YOU LIKE BIG WINES

2016 Justin, Isosceles Reserve, Meritage, Paso Robles (6 Bottles wood case) 2005, 2008, 2009 Justin, Isosceles Reserve, Meritage, Paso Robles (3 Bottles) 2011-2019 Justin, Isosceles Reserve, Meritage, Paso Robles (9 Bottles.) (18 Bottles Total)

Value \$1870-\$2235

#### **Donated by Steve & Jane Goldberg**

#### If you are a fan of big Cabernets, this lots for you!

Bankers Justin and Deborah Baldwin liked the limestone soils they found in west Paso Robles and bought 160 acres. Following Bordeaux techniques in winemaking and grapes, they have produced stylish wines since the first bottling in 1987. Decanting will be the name of the game as you enjoy this wine over the next decade! From vineyards planted in 1981, this is predominantly Cabernet with dollops of Merlot, Cabernet Franc, Petite Verdot and Malbec. Blackberry jam and charred toast greet your nose before you savor your first sip. Dark berry, mocha, and loamy earth flavors ride on a dense body with a full finish. Two-three hours in a decanter before dinner are a must. Drink now – 2032. **94 pts. WE** 

**Isosceles Reserve** is built upon the exceptional quality and character of the Bordeaux grape varieties grown in Paso Robles. Each year, Justin draws from the most distinctive barrels from the top lots of each variety to decide the final blend for this wine. Impressive in its youth, Isosceles Reserve will cellar nicely, gaining new layers of complexity, revealing the wine's true potential over time. It is predominantly Cabernet blended with Merlot, Cab Franc, Malbec and Petite Verdot aged in 100% French oak.

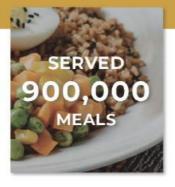
Still full throttle, the **2005** is rich and layered with luscious dark fruit and a balanced, medium long finish. You'll still need to decant this! Drink now. **88pts. WS.** Very rich and very ripe, **2008** has dense black fruits, long legs and a balanced, spicy finish. Drink soon. **88 pts. WE, 91 pts. RP**. Enormously ripe, **2009** is thick and rich, with licorice, black currant oak and brown sugar notes leading to a inky, smooth finish now. Drink now-2024. **92 pts. WS.** 

Coming from a cool vintage, the **2011** is still big and rich. With ample black currant and berries, leather and spice greeting you on the nose, the concentrated palate is focused and straight, should be smooth now. Drink now-2023. **90+ pts. RP.** With the typical ripe fruit, tobacco, and cassis on the nose, the **2012** needs an hour of decanting. Full and dense with 16% ABV leading to a long finish, you can drink now-2024. No Petite Verdot or Malbec in the **2013**, whose garnet black color and engaging nose of dusty herb, cedar and loamy earth draw you in. Smooth and silky notes of mulberry and juicy black berry ride on a full bodied effort with chewy tannins. Drink now-2030. **91 pts. RP, 90 pts. WS.** 

Decant the **2014** to reveal the focused, intense black fruit, licorice, and vanilla notes riding on a delicious, structured frame. Drink now-2024. **87 pts. WS, 94 pts. WE.** Up for a big ride?? Decant the **2015** to enjoy the huge body and flavors of black currant, mocha, and licorice riding to a nice long finish. **94 pts. WE**. Blackberry jam and charred toast greet your nose before you savor your first sip in the **2016**. Dark berry, mocha, and loamy earth flavors ride on a dense body with a full finish. Two-three hours in a decanter before dinner are a must. Drink now – 2032. **94 pts. WE.** 

Showing a rare mix of intensity, complexity, and balance, the **2017** shows rich, ripe black fruits, cedar, licorice, leather, and mint. Another big boy with alluring aromas, flavors, and textures, this saw 100% French oak for 24 months. Drink now if you must or hold till 2035. **2018** brought another big one, with 15.5% ABV. The typical black fruits follow the thick tears on your glass to a robust structure. Drink now-2035. Full bodied and alcoholic at 16.1%, the **2019** is rich and powerful without losing its grace and elegance. Enjoy from 2023-2037.

## Meals on Wheels Programs







#### **NEW CASTLE COUNTY**

#### CITY FARE

Serves most of New Castle County 302-421-3734 or 302-293-0008 to text cityfare.org

#### **NEWARK SENIOR CENTER**

Serves the City of Newark 302-737-5747 newarkseniorcenter.com

#### KENT COUNTY

#### **MODERN MATURITY CENTER**

Serves all of Kent County 302-734-1200 modern-maturity.org

#### SUSSEX COUNTY

#### CHEER

Serves most of Sussex County 302-515-3056 cheerde.com

#### MEALS ON WHEELS LEWES-REHOBOTH

Serves Lewes & Rehoboth Beach area 302-645-7449 mealsonwheels-lr.org

Together we can end senior hunger.

#### LOT 15 SUPPORT A SENIOR

#### Value \$150, \$300, \$600, \$7200, \$10,000

Here is your chance to directly support the purpose of the evening by making a direct contribution to help Meals on Wheels Delaware continue to ensure that 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 from one of the five Meals on Wheels Programs that Meals on Wheels Delaware supports. Your support will continue to allow our partners to provide more than 6,200 meals daily throughout the state. Buy one week, two weeks, a month, or a year! Or pledge any amount you are comfortable with.

Last year, this auction lot alone raised \$36,000...the equivalent of providing 6000 meals!!!

The staff, board, Cellar Masters' Wine Auction Committee, and all of Delaware's homebound seniors thank you for your support.





DELAWARE

#### LOT 16 THE WORLD'S MOST RESPECTED DOMAINE

1976 Domaine Romanee Conti, Grands Eschezeaux, Grand Cru

(1 Bottle)

#### Value \$4750-5550

#### **Donated by Mike and Cindy Barko**

Originally planted by monks from the abbey of Citeaux, **Grands Eschezeaux** dates to the 12th and 13th centuries. Romanee's portion is 8.6 acres. **1976** was one of the earliest harvests in history due to a heatwave and drought, producing very concentrated wines with big tannins. Prized by collectors and investors, this wine is not available in the U.S., if you want to impress a friend, this is your wine! Neil Martin (of Robert Parker fame) provides the tasting notes:

This is not a complex Pinot Noir, not multi-faceted or mercurial. Yet it is an absolute pleasure to drink. Tawny rim, the nose gaining intensity all the time: just pure, unadulterated Pinot Noir with brilliant delineation. The palate is medium-bodied, mature, and perhaps a little linear but like so many wines from this Domaine, it has an effortless quality, an unerring poise and focus. Cherry and a touch of raspberry leaf are on the slightly stalky finish. Good length. A crystal-clear Burgundy that is divine to drink. I doubt it will improve, yet I doubt it will not decline rapidly. \*\*\* MB.



# MEALS ON WHEELS DELAWARE UPCOMING EVENTS

#### **CELEBRITY CHEFS' BRUNCH**

Sunday, April 30, 2023 • 11:30 AM - 2:00 PM DuPont Country Club • Wilmington

#### **GUEST BARTENDING**

Wednesday, May 17, 2023 • 6:00 PM - 9:00 PM BBC Tavern and Grill • Wilmington

#### **PICKLEBALL**

Saturday, September 30 - Sunday, October 1, 2023 Courtside Pickeball & Tennis Club • Dover

#### **ULTIMATE TAILGATE**

Thursday, October 12, 2023 • 6:00PM - 9:00 PM
The Grove at Delaware Park • Wilmington

#### **BEACH BRUNCH**

Sunday, October 22, 2023 • 10:30AM - 1:30PM Rehoboth Beach Country Club • Rehoboth

#### **CELEBRITY CHEF BRUNCH**

Friday, April 26, 2024 • 6:00PM - 10:00PM

DuPont Country Club • Wilmington

### Visit MealsOnWheelsDE.org

TOGETHER WE CAN END SENIOR HUNGER.

#### LOT 17 THE WINE SPECTATOR'S TOP 10 OF 2017

#1 2014 Duckhorn Vineyards, Three Palms Vineyard, Merlot, Napa Valley

#2 2014 K Vintners, Powerline Estate, Syrah, Washington

#3 2014 Château Coutet, Barsac, Bordeaux

#4 2012 Casanova di Neri, Brunello di Montalcino, Tuscany

#5 2015 Château de Saint Cosme, Gigondas, Rhône Valley

#6 2016 Domaine Huet, Vouvray Demi-Sec Le Mont, Loire Valley

#7 2014 Château Canon-la-Gaffelière, St. Emilion, Bordeaux

#8 2014 Hestan Vineyards, Meyer Vineyard, Cabernet Sauvignon, Napa Valley

#9 2015 Pahlmeyer, Chardonnay, Napa Valley

#10 2014 Booker Vineyard, Oublie, Red Rhone, Paso Robles

(10 Bottles Total)

#### Value \$1300-\$1650

#### **Donated by Bill and Helen Stimson**

The best of the best from Wine Spectator's 2017 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. Take your pick of the best!

One of Napa's first and finest single vineyard Merlots, the **2014 Duckhorn** is a polished powerhouse. The bouquet shows lavish layers of dense dark fruit, exotic spices, and mineral accents. The palate picks up where the nose left off, with concentrated flavors of red and dark fruit, spice, and adds leather and a hint of smoky character, all supported by a full-bodied, firm tannin structure that glides across the palate. Drink now-2033. **95 pts. WS, 94 pts. WE, 94 pts, IWR.** 

The **2014 K Vintners Syrah** is a perfect example of what a Washington Syrah is all about – a balance of savory, earthy, fruity aromas, and flavors. The nose delivers blackberry, plum, smoked meat, mineral, and earthy aromas. On the palate, full-bodied richness and big, but smooth tannins support the intense earth, dark fruit, and savory cured meat flavors, leading to an extended finish. Drink now-2033. **96 pts. WA, 96 pts. JS, 95 pts. WS.** 

This top-level Sauternes, the **2014 Château Coutet** is one of the chateau's best wines to date. The complex nose delivers classic aromas of tropical fruit, honey, vanilla, and ginger. The full-bodied wine with balanced acidity shows off flavors of pineapple, orange peel, spice, honeysuckle, with a mineral undertone, with a great, long finish. Drink now-2040. **97 pts. WE, 96 pts. WS, 95 pts. WA.** 

The best Brunello of the year, the **2012 Casanova di Neri Brunello di Montalcino** starts with dark cherry, exotic spices, leather, and a hint of floral and earthy aromas on the nose. On the palate, the velvety texture delivers flavors of vibrant red cherry, spice, tobacco, and chocolate that linger in the long finish. Drink now-2028. **95 pts. WS, 93 pts. WA.** 

The 2015 Château de Saint Cosme Gigondas is a classic introduction to a southern Rhone, with 70% Grenache blended with Syrah, Mourvèdre and Cinsault. The nose shows red and black fruit, herb, and spice aromas, followed by a bit of earth. It is full-bodied with balanced acidity and tannin. Lots of flavors after decanting – dark fruit, herbs, pepper, tobacco, and black olive. Drink now-2030. 95 pts. WS, 93 pts. JD.

The **2016 Domaine Huet Vouvray Le Mont** is from the star producer of Chenin Blanc in the Loire Valley. This off-dry wine starts slightly sweet with a dry finish. The fragrant nose is full of tropical and stone fruit, with floral, mineral, and herbal accents, riding on a medium body with mouthwatering acidity, flavors of tropical fruit continue, adding honeysuckle, mineral stone, and a touch of lime, leading to a long finish. Drink now-2045. **95 pts. WS, 93 pts. WA.** 

The **2014 Château Canon-la-Gaffelière** is an outstanding blend of 55% Merlot, 37% Cabernet Franc and 8% Cabernet Sauvignon. This Premier Cru opens with a powerful bouquet of red and black fruits laced with spice, and floral aromas. The backbone structure is medium - to full-bodied with soft tannins. Fresh, ripe red and dark fruit with slight floral and tobacco flavors evolve on the palate, and well into the finish. Would still benefit with one to two hour decanting. Drink now-2035. **95 pts. WS.** 

From acclaimed winemaker Thomas Rivers Brown, the **2014 Hestan Meyer Vineyard** is a hidden gem. The nose hits right away with dark black fruits with a hint of oak, chocolate, and licorice. Full-bodied and smooth tannins, complex flavors of blackberry, anise, stone mineral, and dark chocolate evolve on the palate with a plush, long finish. Drink now-2031. **95 pts. WS.** 

With the **2015 Pahlmeyer Chardonnay**, Pahlmeyer may have perfected the big California Chardonnay. The fragrant nose opens with lemon, floral, caramel, and slight honey aromas. The texture is full-bodied, buttery, and silky, with crisp acidity, and flavors changing to tropical fruit, with hints of soft spice in the long finish. This Chardonnay is delicious. Drink now-2026. **96 pts. WA, 95 pts. WS.** 

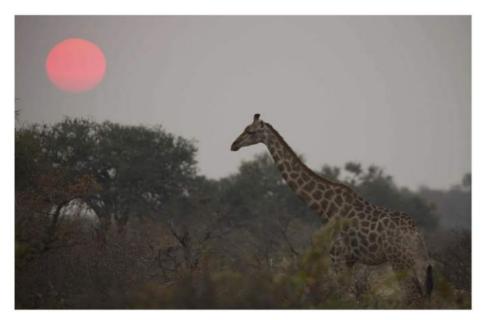
After selling their grapes to the top Paso Robles wine producers, Saxum and L'Adventure, the vineyard owners decided to make their own label. The result is the Wine Spectator #10 wine **2014 Booker Vineyard Oublie.** This red Rhone blend has been compared to an old vine CDP. The nose has the classic savory black fruit, spice, and licorice aroma with herbal and mineral accents. Full-bodied with fine tannin, the palate reveals ripe dark fruit, spice, and a stone mineral element. Drink now-2028. **95 pts. WS.** 

# Steve and Jane Goldberg

ARE PROUD SUPPORTERS OF

MEALS ON WHEELS DELAWARE









#### LOT 18 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

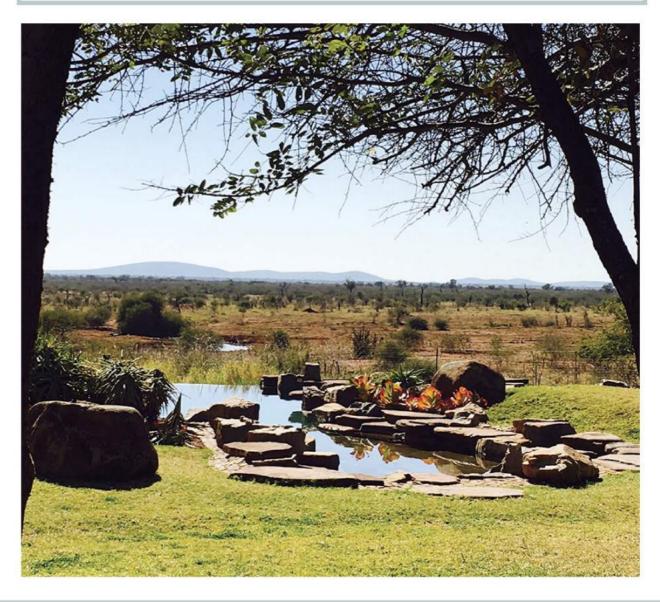
#### Value \$45,000

#### **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 will 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 "Big 5 Happy Hour" 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.

#### PLEASE NOTE:

- Airfare and transportation to and from the property are not included.
- Children under 12 are not permitted due to safety precautions.
- Guidelines will be issued long before your trip, outlining tipping guidelines, and further instructions related to your stay.



#### LOT 19 UNIQUELY INTERESTING FRENCH LOT

1996 Moet & Chandon, Dom Perignon, Brut Champagne 1982 Château La Cardonne, Cru Bourgeois, Medoc 2001 Château Margaux, Pavillon Rouge, Margaux NV Bisquit Dubouche, Cognac V.O. George VI

(4 Bottles Total)

#### Value \$1415-1940

#### **Donated by Stephen Herrmann**

Enjoy this truly unique offering!

The **1996 Dom** is a wine that is developing so slowly that it appears to be held in suspended animation. When first released, this was zesty and mouth-watering, the bracing acidity held in check with a decent level of sugar in the dosage: compact, cool-fruited, and very tasty. The acidity has calmed down in the intervening years, aromatic volume and complexity is building, although the tiny spike of greenness is ever-present in the background. Becoming nicely toasty. Drink now-2035. 98 pts. RP, 97 pts. AG, 93 pts. WS. From a "Vintage of the Century", the La Cardonne is a blend of 50% Merlot, 45% Cabernet, and 5% Cab Franc. This wine is very well done, with meaty, fruity notes riding firm tannins when bottled. Drink now. 86 pts. WS. Production of Margaux's second label restarted in 1977. The creation of a third label allows for a more rigorous selection for **Pavillon Rouge**, which receives 30%. of the grapes. The quality of Pavillon is very close to the Margaux because all the plots are involved. The **2001** is brimming with sweet black cherry and cassis. Medium bodied, with a fresh fruity finish, this is drinking well now. 89 pts. WS, 87 pts. RP.

In 1951, the House of **Bisquit & Dubouché Cognac** was named 'Official Supplier of Cognac' to King George VI of England. Because this bottle was purchased in France there is no U.S. Alcohol tax stamp to date it, but George VI died in 1952. V.O. means Very Old, requiring the youngest spirit to have been aged at least 4 years. The house style uses distillation on the lees, which provides more aromatics. Bisquit extends their second distillation, adding even more aromatics and a

smoother structure and roundness.

#### LOT 20 DESSERT WITHOUT WINE?? NO WAY!!

1983 Taylor Fladgate, Vintage Port, Douro 1986 Château Suduiraut, Premier Cru, Sauternes (3 375ml bottles) 2001 Far Niente, Dolce Late Harvest, Napa (1 1.5L Magnum)

(5 Bottles Total)

Value \$970-\$1220 Donated by Stephen Herrmann,
Michael T. Schubert, Susan Teiser and Patrick Giacomini

From property originally planted in 1774, Joseph Taylor and John Fladgate became owners in the late 19th Century. Their **1983 Port** is sensual and delicious now. With complex flavors and a medley of old Port flavors, you'll be sucked in by the lingering finish. Drink now-2035. **94 pts. RP**, \*\*\* **MB**, **89 pts. WS**.

Chocolate or cheese anyone??

If you have been enjoying dessert without the finishing touch of a Sauternes, you need to take this home! The **Suduiraut** is plump, rich, and honeyed, with pineapple, coconut, and long, honeyed fruits flavors. Full bodied and muscular, this is drinking well now but will continue to age well also. 87 Pts. RP, 85 pts. WS.

Probably the finest dessert wine from California, and rarer even in Magnum, **Dolce's** blend of Semillon and Sauvignon Blanc is uncommonly complex. Rich, elegant and unctuous, this exotic beauty offers apricot, peach, and honey notes on a layered finish. **92 pts. WS.** 

# Michael T. Schubert

# IS A PROUD SUPPORTER OF MEALS ON WHEELS DELAWARE





#### LOT 21 THE ULTIMATE CUSTOM DESSERT JUST FOR YOU

1 Custom Cake by Chef Amber Croom

#### Value \$2000

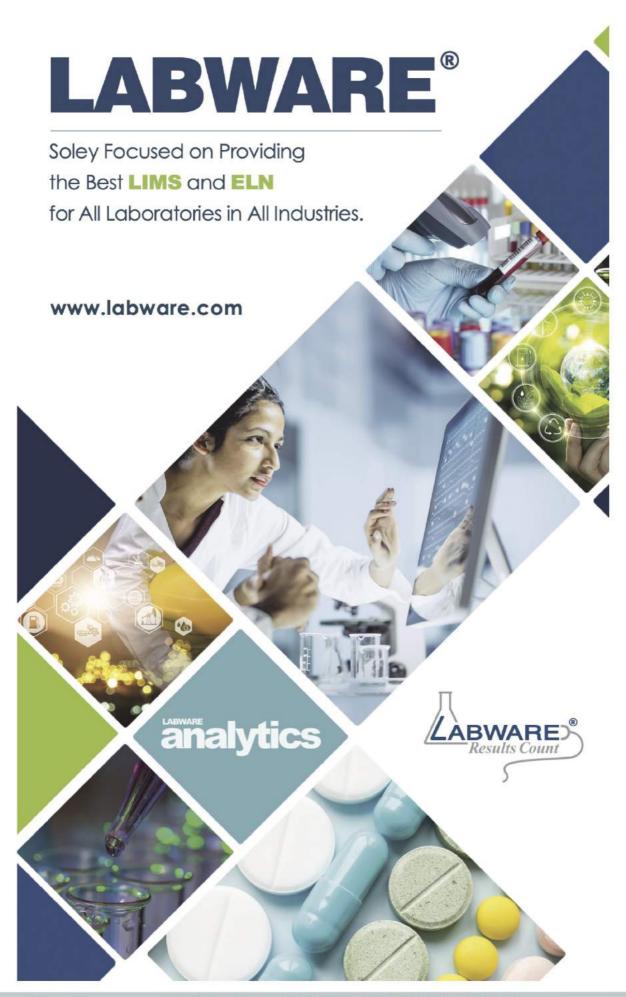
#### **Donated by And 4 Dessert Confectionery Studio**

Based in Baltimore, And 4 Dessert (A4D) is an experimental studio of confections specializing in chocolate and pastry. Helmed by celebrity chef Amber Croom, A4D is known for its decadent visuals and innovative flavor palettes that redefine the concept of dessert. From her always sold-out monthly pastry boxes, to delicious collaborations with industry leaders of beauty, fashion, sports, and entertainment, A4D creates interactive edible art that is almost too beautiful to eat.

Chef Amber has been featured on national TV such as CBS, CW, Fox, and Food Network. She has competed on Holiday Baking Championship, Beat Bobby Flay and Chopped: Sweets where she was crowned the Chopped Champion.

Amber will design, create, and deliver a cake from your wildest imagination. You can even get the exact creation you see before you called "The Golden Era". A three-tiered fondant covered cake adorned with edible gold and wafer paper fans. Go to www.And4Dessert.com and check out some of her prior creations!





#### LOT 22 BIG NAMES, BIG CABERNETS

2016 Mondavi, Reserve To Kalon Vineyard, Cabernet Sauvignon, Oakville, Napa

2017 Michel Rolland, MR, Cabernet Sauvignon, Napa

2016 Kapcsandy, Estate Cuvee' State Lane Vineyard, Cabernet Sauvignon, Napa

2016 BV, Georges Latour Private Reserve, Cabernet Sauvignon, Napa

2016 Sterling, Tridium, Cabernet Sauvignon, Napa

2016 Ulysses, Cabernet Sauvignon, Napa

(6 Bottles Total)

#### Value \$750 - \$1,100

#### Donated by Bill and Helen Stimson

You say you are a fan of Cabernet Sauvignon? You are in luck with this lot of the flagship wines from some of the best wineries, winemakers, and vineyards in Napa.

Mondavi, world-renowned consultant Michel Rolland, Kapcsandy, Beaulieu Vineyards, Christian Moueix (Petrus, Dominus owner), historical Sterling Vineyards.

Mondavi + To Kalon vineyard, need we say more? The **2016 Mondavi "The Reserve"** is 91% Cabernet Sauvignon plus Cabernet Franc and Petit Verdot. The complex nose opens with dark fruits, flowers, and herbs with hint of tobacco and stone. Full-bodied with balanced tannins, flavors include dark fruits, savory cedar accents, spice, and chocolate. The fruit stays with the long finish. Drink now-2038. **96 pts. RP, 96 pts. JS, 96 pts. JD, 93 pts. WS.** 

Crafted by famed enologist Michel Rolland and 100-point winemaker Jean Hoefliger (of Alpha Omega fame), the **2017 Michel Rolland Cabernet** is sourced from some of the greatest sites in Napa Valley, Andy Beckstoffer's To Kalon, Missouri Hopper, and Dr. Crane Vineyards. This is just about as pedigreed as a bottle of Napa Cab can get. Aromas spring from the glass led by dark fruit, spices, licorice, and a hint of chocolate. Full-bodied, balanced with creamy tannins and bold black and blue fruits, crushed stone minerality, and licorice. Drink now-2034. **94 pts. JS, 93 pts. RP.** 

The **2016 Kapcsandy** is a blend of 84% Cabernet Sauvignon and 16% Merlot. The nose is spicy and perfumed, with dark fruit, earth, and oak aromas. It is mediumto-full-bodied with velvety tannins, layered flavors of fresh dark fruit, anise, and savory meat. The long finish glows with lasting exotic spice. Drink now-2035. **95 pts. JD, 94 pts. RP.** 

Limited to their best 10 barrels, the **2016 Georges Latour Private Reserve** is a blend of 97% Cabernet Sauvignon and 3% Petit Verdot. An intense wine starts with the nose bursting with black fruit, lavender, floral, and herbal aromas. The mouthfeel is full-bodied with balanced acidity and tannins, integrated with a solid core of dark fruit, spices, and hints of chocolate flavors and mineral accents in the long finish. Drink now-2060. **98 pts. JS, 97 pts. WA, 97 pts. JD.** 

The **2016 Sterling Iridium** can stand proudly with Napa's top wines. 100% Cabernet, this big, bold wine starts with a nose of intense notes of black fruit plus accents of chocolate, fragrant rose, earth, and cedar. Full bodied with silky tannins equal a creamy texture. The palate mirrors the nose, ripe blue and black fruit, cedar, with lingering mocha and minerality. The finish is long with spice. Drink now-2042. **96 pts. JS, 95 pts. WA, 92 pts. WS.** 

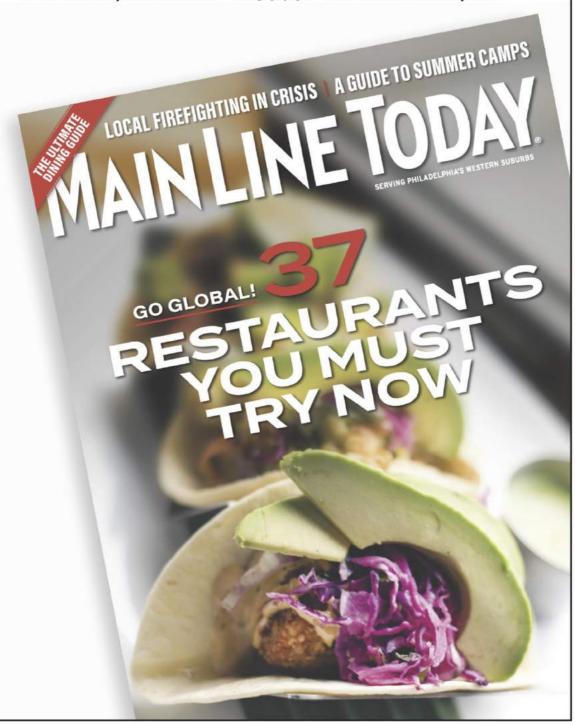
Perhaps the best of the bunch, Christian Moueix's **2016 Ulysses** is one of James Suckling's favorites of 2016, scoring 99 pts (1 point better than the 2016 Dominus, FYI). Open the bottle and pour, aromas of berry fruit, herbs, and licorice pop right away. Full-bodied, fine-grain tannins, and flavors of black fruit, mocha, herbs, and earth frame a well-balanced wine. Very Bordeaux-like now, a few more years of aging will bring out more complexity.

Drink 2025-2045. 99 pts. JS, 98+ pts. V, 95+ pts. RP.

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#### LOT 23 AGED SANGIOVESE TO ENJOY ON ITALIAN NIGHT

1995 Valentini, Montepulciano d'Abruzzo 1997 Donatella Cinelli Colombini, Brunello di Montalcino 2006,2007 Frescobaldi, CastelGiocondo, Brunello di Montalcino (2 Bottles. OWC) 2011 Poggio Antico, Altero, Brunello di Montalcino (5 Bottles Total)

Value \$830-1760

Donated by Kathy and Dan Dugan, Ed and Elyse Reznick

#### Take this home and plan an Italian night!

Started in 1950 by Eduardo **Valentini**, the "Lord of the Vines", this historic estate takes a traditional approach to winemaking. Showing red and dark berries, smoked meat and spices, you can drink now but decant. The **Colombini** is brimming with black tar and ripe cherries, yet smooth and seductive. This is not powerful but so wonderful, with a finish that goes on and on! Drink now. **93 pts. WS, 91 pts. WE.** 

CastelGiocondo is a Tuscan Estate, built around 1100, with wines starting to be produced in the 19th century. Growing at 1000-1300 feet elevation, and southwest facing gives these Sangiovese vines a great terroir to produce from. 2006 is a juicy, ripe, and accessible beauty, with plum, cherry, chocolate, mint, and crushed flowers complexly leading to a nuanced finish. Fruit forward for the vintage, this will drink well to 2024. 93 pts. WS, 89 pts. RP. If you like rich, powerful, explosive reds, the 2007 fits your bill. Plum, black cherry licorice and spices are woven into a structured, lush, fruit driven Brunello. Drink now-2025. 92 pts. RP, 90 pts. WS.

Inviting and juicy, the **Poggio Antico** has intense ripe cherry, leather and smoke flavors that are rich and round. Superbly proportioned and wonderfully spicy, you will savor the profoundly long finish. Drink now-2030. **92 pts. RP, 90 pts. WS.** 

#### LOT 24 SECOND GROWTH PLEASURE IN A BIG WAY

2015 Chateau Pichon Longueville Comtesse de Lalande, 2nd growth, Pauillac (1 3L Magnum)

#### Value \$800-\$1200

#### Donated by Harry's Hospitality Group

So, you're planning a big party and want to impress your guests! This double magnum should do the trick.

Since 1694, just three families have maintained this wine's superb reputation for three centuries (bought by Champagne's Louis Roederer in 2007). A First Growth Chateau Latour neighbor, this Second Growth **Pichon Longueville Comtesse** de Lalande flagship has an international reputation of a "Super Second" that can be attributed to consistent quality and dynamic owners.

This left bank 2015 is a blend of 68% Cabernet Sauvignon, 29% Merlot, 2% Cabernet Franc and 1% Petit Verdot aged for 18 months in barrels. The nose knows dark fruit, crème de cassis, spices, spring flowers, leafy herbs and graphite notes. This wine melds together medium-to-full body structure with polished, silky tannins and intense black cherry and black currant fruit flavors. The seriously long finish releases mineral elements and black tea, ending with delicate smoky wood and tobacco. An outstanding wine! If you can resist, give this one another few years to reach its full, complex potential. But if you can't, decant for 2-4 hours and drink now.

Drink now-2040+. 98 pts Vineous, 97 pts JS, 97 pts JD, 96 pts RP, 94 pts WS.

#### LOT 25 A COLLECTION OF CHATENUEF DU PAPE (CDP)

2005 Le Vieux Donjon, CDP

2005 Tardieu-Laurent, Vieilles Vignes, CDP

2007 Diffonty & Fils, Cuvee du Vatican Sixtine Reserve, CDP

NV Xavier Vignon, la Reserve VII, IX,X, CDP

2007 Xavier Vignon, Cuvee Anonyme, CDP

2009 Xavier Vignon, Cuvee Anonyme, CDP

2012 Chapoutier, Croix du Bois, CDP

2016 Chapoutier, Barbe Rac, CDP

2016 Le Clos du Caillou, La Reserve, CDP

2016 Le Clos du Caillou, Les Quartz, CDP

2009 Domaine la Milliere, Vieilles Vignes, CDP

(11 Bottles Total)

#### Value \$ 835-\$1200

#### Donated by Kathy and Dan Dugan

If you like serious, decantable reds, this is for you!

Established in 1966, Donjon has 44 acres, a third of which are ancient, over a 100 years old. The **2005** is a classic, with a focused, structured feel. Juicy and spicy notes of peppered meats, raspberry ganache, blueberry, and sweet spice with a core of sweet Grenache fruit. Picks up steam to a racy, mouthwatering finish.

Drink now-2025. 95 pts. WS,94 pts. ST, 93 pts. RP.

A negociant, **Tardieu-Laurent** buys young wines, ages, and blends them. An artisan producer (only about 20 barrels of this wine were made), the 2005 comes mainly from La Crau. With a massive core of black fruits, fig, and kirsch pulling to a balanced, finessed finish. Drink now-2037. **96 pts. WS, 93 pts. RP, 90 pts. ST.** Founded in 1900, the **Diffonty** family started with 5 acres. Black raspberry, cassis, and melted licorice drive the lush, full body of the **Cuvee du Vatican**. With a voluptuous texture, great balance. and a rich elegant feel, this is a joy to drink now.

Drink now - 2027+. 95 pts. RP, 93 pts. WS.

Acclaimed for his quality and value, the wines of **Xavier Vignon** are a treasure to drink. The **Ia Reserve** is a blend of three vintages of the top barrels from the cuvee Anonyme. A decadent wine with massive amounts of lavender, incense, and black raspberry flavors. Full-bodied and decadent it will drink well to 2028. **96 pts. RP.** Full, thick, and unctuously textured. The **2007 Anonyme** shows flamboyant notes of garrigue, licorice, and black fruits. Drink now-2032. **96 pts. RP.** A wine of extraordinary intensity, the **2009** is sensational. Huge notes of licorice, garrigue, black fruits, and graphite ride a full body. Drink now-2031. **96 pts. RP.** 100% Grenache from 100-year-old vines, the **Chapoutier Croix de Bois**, from a single vineyard, is a stunner. Loads of upfront red fruits ride on a full, concentrated body that drinks gracefully. Drink now-2030. **95 pts. WS, 94 pts. RP.** 

Raised entirely in concrete vats, the **Barbe Rac** (also 100% Grenache) is a massive, deep, fell-bodied effort, with huge black cherry fruit, garrigue, and candied flowers.

Drink now-2035. 99 pts. J, 96 pts. RP, 94 pts. JS.

From 22 acres of hand-picked vineyards, Cailloux's 2016 La Reserve is an elixir, with magical notes of deep raspberry, cherry and spice notes that are perfumed and silky, leading to an incredibly long finish. 100 pts. RP, 96 pts. WS. Harmonious and seductive, the Les Quartz is loaded with extract. Full-bodied,

rich, and concentrated black fruits, cassis, and garrigue flavors bring a long, intense finish. Drink now-2035. **98 pts. JD, 97 pts. RP, 94 pts. WS.** The **Milliere** offering (from 80–100-year-old vines) has dense, thick, concentrated cassis, black cherry, and earth flavors on a luscious, full-bodied, and long finish. Drink now.

92 pts. RP, WS, WCI.

#### LOT 26 PRESTIGE CHAMPAGNE DOESN'T GET ANY BETTER

2002 Louis Roederer, Cristal Brut, Champagne NV Moët & Chandon, MCIII Brut, Champagne 1995 De Venogue, Louis d'Or Brut Special Edition, Champagne (3 Bottles Total)

Value \$ 950 - \$1,450

#### Donated by Bill and Helen Stimson

If you admire Champagne and beauty, then this is the chance for you to own these prestigious cuvees from some of the most famous houses in Champagne.

The **2002** Louis Roederer Cristal Brut is the jewel and top cuvée of Louis Roederer. It was created in 1876 for the Tsar Alexander II of Russia and is produced using only Louis Roederer's top vineyards in exceptional years. Brilliant yellow with a beautiful mousse, the nose is intense and delicate, revealing a mixture of honey, lemon zest, and lightly toasted hazelnuts. The silky, concentrated palate builds up to a savory explosion of well-blended harmony of flavors: ripe fruit, caramel, white chocolate, with lemon curd. Drink now-2039. **98 pts. JS, 96 pts. WA.** 

Have a child born in '93, '98, '99, 2000, '02, or '03? Celebrate a special birthday with the **Moët & Chandon MCIII Brut.** A spectacular new luxury cuvée: MCIII, is their most ambitious Champagne yet. The "icon of luxury for a new generation" is a non-vintage, multi-vintage blend made of six vintages (1993, 1998, 1999, 2000, 2002, & 2003) and three different aging modes, disgorged in 2014. In fact, MCIII is the only Champagne in the world composed of vintage wines matured in stainless steel tanks, in oak casks and in glass bottles, which gives it a unique complexity that combines fruitiness and maturity. When opened, the bouquet is fresh and precise, with initial aromas of fruit and flowers, later developing lemons, coffee, and nougat. This full-bodied Champagne is rich, powerful, and complex, yet creamy with light tannin on the palate, and flavors of soft fruit/peach and spice, followed by hints of lemon, hazelnut, and expresso on the long, mineral finish. Impressive!

Drink now-2040. 95+ pts. WA, 94 pts. JS, 93+ pts AG, 93 pts. WS.

The **1995 De Venogue Louis d'Or Brut** is De Venogue's limited edition of its prestigious flagship cuvée Louis XV Brut. This cuvée is a tribute to the father of champagne, King Louis XV. By authorizing the sale and transport of the wines from Champagne in bottles in 1728, the king allowed in-bottle secondary fermentation, thereby creating the effervescence that Champagne is known for. This vintage is composed exclusively of Grand Crus. With a deep golden hue, the bouquet is complex with toast, spice, orange, apricot, fig, earthy mushrooms, licorice...the list goes on and on. The palate is fresh, pure, and delicate with flavors of ripe soft fruit, pralines, and a mineral element. And the finish!! Impressive length with hints of nuts. Drink now-2030. **98 pts. JS, 97 pts. WA.** 

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#### WILLIAMS SELYEM COLLECTION AND RIEDEL TOO! LOT 27

2013 Williams Selyem, Pinot Noir, Estate Vineyard., RRV

2013 Williams Selyem, Pinot Noir, Rochioli Riverblock Vineyard., Sonoma County 2014 Williams Selyem, Pinot Noir, Weir Vineyard., Yorkville Highlands

2014 William Selyem, Pinot Noir, Eastside Road Neighbors, RRV

2014 William Selyem, Pinot Noir, Allen Vineyard, RRV

2014 William Selyem, Pinot Noir, Sonoma County. Sonoma

2014 William Selyem, Pinot Noir, Westside Road Neighbors, RRV

Riedel, Pinot Noir, Wine Wing glasses (2 each)

(7 Bottles Total)

Value \$770-\$1,045

Donated by Art and Jan Beebe, Susan Teiser and Patrick Giacomini

Pinot Noir has the most desirable producers of this sometimes difficult variety. Their Pinots are some of the most refined and keenly focused efforts in California. The profound 2013 Estate is rich and complex, with a DRC-like forest floor nose leading to deep and persistent notes of black cherry, black licorice, and smoky oak. Drink now-2031. 94+ pts. RP, 91 pts. WS. With a beautiful nose of gun flint, the 2013 Rochioli displays a full body, super-duper ripeness and richness, followed by a crushed rock chewiness. Drink now -2026. 95 pts. RP, 89 pts. WS. Nestled between the Alexander Valley to the southeast and Anderson Valley to the northwest, the 2014 Weir Vineyard. produced a full-bodied beauty with strawberry, nutmeg, and cream flavors. It's expansive, spicy, well balanced and drinking well now. 94 pts. WE. Bing cherry and cranberry are at the core of the 2014 Eastside Neighbors, with oolong tea and spices riding on an elegant, medium-bodied frame. 92 pts. WE, 91 pts. RP. Depth, intensity, and complexity describe the clove, cinnamon, red cherry, and currant notes in the 2014 Allen. Finishing with strong minerality, this will drink well to 2025.95 pts. WE, 93 pts. RP. The 2014 Sonoma County is delicately delicious, with suBottlee, vibrant flavors of strawberry compote, cherry, and spice. Drink now. 92 pts. WE, 90 pts. RP, 87 pts. WS.

The rich and juicy 2014 Westside Road is beautifully harmonious, with soft, silky tannins leading to a fine, elegant finish. Drink now-2024. 92 pts. RP, 88 pts. WS. In 2019, Georg Riedel created Wine Wings, the ultimate glass, with a flat bottom and wide opening. Enjoy these wines in these glasses!

# YOUNG **CONAWAY**



#### YOUNG CONAWAY STARGATT & TAYLOR, LLP

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We support Delaware's Seniors and believe they deserve a life full of health & independence.

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#### LOT 28 CHÂTEAU de POMMARD RARE PREMIUM BURGUNDY

2017-2019 Château De Pommard, Clos Marey-Monge, Simone, Pommard (3 Bottles)

#### Value \$ 930-\$1000

#### **Donated by Bill and Helen Stimson**

#### Only available from the Chateau by invitation, bid what you must for this wine!!!

Founded in 1726, Chateau de Pommard has had only five owners. In 2014, Silicon Valley software tycoon Michael Baum became its fifth owner – and first American to own a wine-producing Chateau in Burgundy. And what a Chateau!! Pommard's 20-hectare (49 acres) monopole Clos Marey-Monge vineyard is the largest single vineyard in the Cote D'Or. Its other claim to fame? Chateau Pommard supplied the first clone of Pinot Noir taken by Robert Mondavi to Napa in the 1970's.

And this offering is Pommard's crème de la crème, its rarest cuvee, its soul of the Domaine – **Simone**. Coming from .53 hectares of its clos, Simone's vines are rooted in clay that holds the world record internal surface density for this soil type (second place is Chateau Petrus). This is what gives this Pinot Noir its rich and intense character.

The **2017 Simone**, a Gold Medal winner at the 2020 International Wine Challenge (IWC), is powerful, yet delicate. The intense nose reveals raspberry, plum, spice, and floral notes. The dense palate balances firm, yet velvet tannins with flavors mirroring the nose: concentrated red and black fruit, gingerbread, and fresh rose. Long and expressive finish. Drink now-2040. **96 pts. IWC** 

The **2018** was made using whole-cluster fermentation for the first time. The result is more perfumed with aromas of flowers, cherry fruit, with hints of spice and fresh forest. The dense structure, silky smooth on the palate, is followed by intense black fruit flavor with a hint of spice and minerality. Exceptional length and full of life now but will last. Drink now-2045. **95 pts. JD** 

The **2019** is an excellent example of the vintage. The complex aroma is dominated by black fruit and spice, with rich soil, oak, and vanilla. The palate is dense with firm, chewy tannins, and concentrated fruit flavors and minerality. Still young, drink the 2017 and 2018, and cellar the 2019 for a few years. Drink 2025-2045. **94 pts. JD.** 



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Thank you for your continued work to help seniors remain independent, maintain good health, manage their own affairs, find needed assistance or care and live life with dignity.

Thank you for continuing to make a difference in our community and beyond.

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