

Live Auction



Tonight's Dinner Menu

Prepared by Executive Chef Elaine Taubin
Loews Vanderbilt Hotel

First Course

Summer Corn Soup, Grilled Shrimp and Corn Relish, Chive Oil

Second Course

Seared Filet, Demi

Seared Sea Scallops, Tomato Jam

Parmesan Spinach Risotto

Baby Zucchini, Baby Carrot, Mushroom, Baby Sunburst

Baby Bell Pepper

Third Course

Arugula Mache

Grilled Peach

Cranberry Pecan Bread

Artisan Cheeses

Champagne Vinaigrette

Bring Your Own Wine!

Ask a Volunteer at the doorway of the Ballroom to assist you with placing your dinner wine on your table during First Crush and the Silent Auction.

We hope you didn't forget to bring your cellar favorites for dinner to share with friends at your table. Guests who were unaware or have forgotten their dinner wine may see the bartender in the lobby for one complimentary bottle of Newton Red Label Claret 2008 and Newton Red Label Chardonnay 2009.

Nashville Crush

The Seated 3 Course Dinner will begin promptly at 7:30 p.m. In order to provide the best possible cuisine and service, we ask that all guests be seated at your table by 7:30 p.m.

Our Live Auction is scheduled to begin at 8:05 p.m. and end by 9:45 p.m. We hope that guests will remain at your table bidding high and often on the world-class wines, dinners, tastings, trips and luxury items. Check Out will only be necessary if you have not pre-registered your credit card upon arrival. Otherwise, you may take your confirmation forms directly to Pick Up as your pre-registered credit card will be automatically charged during the Live Auction.

Live Auction Instructions

The Live Auction will begin promptly at 8:05 p.m. Each lot will be offered in catalog sequence. Any variation from the catalog description will be announced by the auctioneer at the time the lot is offered. Please listen carefully as the auctioneer presents various lots and explains the procedure for placing bids. The auctioneer will announce each lot number, and bidding will commence at the auctioneer's discretion. Each lot will be sold to the highest bidder. Bidding will advance in increments decided by the auctioneer. All sales are final.

Indication of a bid should be made by a positive display of your numbered bidding paddle, and may be made directly to the auctioneer or any of the ring men nearby.

Note: Nose-scratching and earlobe pulling may be done with impunity. It is, however, unwise to frantically wave to your friend across the room while bidding is in progress!

Dutch Auctions

Some of the lots in the Live Auction will be sold at Dutch Auction. Unlike the individual bidding of a regular auction lot, a Dutch Auction works by elimination. The auctioneer suggests an opening bid and anyone willing to pay that price stands up. (Everyone present may stand.) As the price rises higher and higher, anyone willing to pay the new bid remains standing; others simply take their seats. This continues until the number of people standing matches the number of items available. Each bidder standing when the hammer falls receives one item, paying the last (highest) bid named.

Conditions of Bidding and Lot Purchases

1. Lots may be added, amended or deleted by the published addenda to the catalog, by notice posted on the lot display, or by verbal announcement during the auction.

Conditions of Bidding and Lot Purchases

2. l'Été du Vin will not be responsible or liable for the accuracy of the descriptions of the wines offered in the catalog or on bid sheets. Such information and notes about each lot are statements of opinion or references from published wine sources or experts. There is no warranty, express or implied, as to any sale lot's quality, value or suitability for any purpose whatsoever.

3. All wines and tangible merchandise are sold "As is, Where is." Wine and other tangible lots are on display and available for your examination. By bidding on any lot, you acknowledge that you have inspected the lot, and find it in satisfactory condition to warrant your bid.

Lots made up of trips, dinners or other intangible services are represented in good faith in the catalog. By bidding on a lot, you acknowledge that you have read the description of that lot, and find the description satisfactory to warrant your bid.

4. l'Été du Vin makes every effort to maintain and store wine responsibly. When wine is received, it is stored in a temperature controlled cellar. It is carefully moved to the auction site in a temperature controlled truck. l'Été du Vin is not responsible for the provenance of any wine or for the condition of its storage and handling before being placed in the possession of l'Été du Vin.

5. Bids on lots will be accepted only from registered persons using a current bidding number issued by l'Été du Vin. Bidding methods and rules may vary for certain lots. This information will be given in the catalog, on the bid sheet or display, or by the Auctioneer. Bids may be rejected, if the stated requirements are not met by the bidder.

6. A Live Auction bid is only valid when it is recognized by the Auctioneer. At the word "Sold," the acknowledged bidder is deemed to have purchased the lot and thereupon assumes responsibility to pay the price announced by the Auctioneer. By participating in the Auction, a bidder agrees to pay the full purchase price for all lots recorded by Auction personnel to his/her assigned bid number.

A Silent Auction bid is recognized as the buying bid when the bidding sheet is finalized by an auction official. The moment of finalization will be announced by the person directing the silent auction and may vary from the exact time published or on signs. Any silent auction bid may be nullified by the auction official if all requirements as to minimum bid amounts and raises and bidder identification have not been fulfilled.

7. For each lot purchased, the buyer will be required to sign a form verifying the buyer's name and the lot's price directly after the lot has been sold. These verification forms will be brought to the bidder's assigned table. Therefore, it is necessary for each bidder to remain at his/her assigned table throughout the evening.

8. In case of a bid dispute in the Live Auction, either among individual bidders or between bidders and the Auctioneer, the Auctioneer will have the sole and final authority to resolve the dispute. Such resolution may include, but is not limited to: reselling, reopening the bidding only between the disputing bidders, or awarding the sale at the Auctioneer's judgment. The final bidder and amount announced by the Auctioneer is indisputable.

Disputes over Silent Auction bids and other disputes such as may arise at payment or lot pick-up will be adjudicated and resolved with sole and final authority by the Executive Director of l'Été du Vin.

9. Full payment is required at or before the conclusion of the Auction and prior to the removal of any lot. l'Été du Vin accepts cash, checks, MasterCard, Visa, Discover and American Express. The credit card you provided at registration will be charged for the amount of your lot purchases at the end of the auction unless another form of payment is presented at Check Out. The Check Out station will be clearly marked. Buyers will be given a statement which must be presented at the Lot Pick-Up area in order for the lots to be released. Guests who have pre registered may proceed directly to Pick Up with their confirmation forms.

10. All buyers must take possession of their wine and /or other tangible purchases, from the Lot Pick-Up area, on the night of the auction. l'Été du Vin will bear no responsibility for any wine or other tangible lot that has not been taken possession of and removed from the auction premises by the buyer.

11. In the event of loss or damage to any lot, incurred in the course of its handling or storage during the auction event and before possession is taken by the buyer, the buyer will be compensated only as follows:

- ▲ If the lot has not been paid for, the exact amount of the bid amount will be subtracted from the buyer's bidding account.
- ▲ If the lot has been paid for, the buyer will receive a refund of the bid amount only.

The goods sold at this event have no evaluation beyond the amount of the final bid. Therefore, such credit or refunds are the sole remedy which will be made for such losses.

12. Lots that are not picked on the night of the auction will be moved to the l'Été du Vin office. Law prohibits l'Été du Vin from delivering wine to buyers after purchase, therefore, it is the buyers responsibility to pick up their purchases at the office (3015 Poston Avenue, Second Floor, Nashville, TN 37203). Lots that have not been picked up within 90 days after July 16, 2011 will be forfeited.

13. l'Été du Vin is classified as a tax-exempt corporation (Tax I.D. Number is 71-0918163) under the Internal Revenue Code Section 501(c)(3).

Trip Guidelines

1. Features and Amenities:

Trips will be scheduled by l'Eté du Vin according to the catalog description or as described by the auctioneer. l'Eté du Vin trips are comprised of donated components, many of which have limitations and restrictions. Deviations from the trip description which incur additional costs will be at the buyer(s) own expense.

2. Trip Components:

Trips are sold as a package. Accommodations, dinners, air transportation, rental cars, venue tickets, rail passes, scheduled visits, or any other features which are included in the catalog lot description must be used only in conjunction with the specific trip described in the catalog.

3. Scheduling:

Unless stated otherwise in the catalog description, all trips must be completed within one year from the date of the auction. Trips not taken within this or the special stated time limits will be forfeited with no refund made, without regard for the reason such trip was not taken. If a specific date for a trip is stated in the catalog, the trip is limited to that date only and must be taken on that specific date, no exceptions. Scheduling of donated features is subject to availability. Trips with special features (tours, tastings, stays in private homes) must be scheduled at least 60 days in advance.

4. Changes and Cancellation:

Once the trip is scheduled and confirmed by the donors, changes may not be allowed by the donors. If the changing or canceling of any feature results in the donor being unable to honor the requested changes, l'Eté du Vin will not refund any portion of the lot purchase.

5. Airline Restrictions:

▲ Airlines maintain a limited inventory of donated seats on any flight. Every effort will be made to fulfill your desired travel dates, but they are not guaranteed available. Once your flight(s) has been ticketed, changes in the schedule are rarely attainable and all require a change-in-schedule fee. Any re-booking fee will become the responsibility of the buyer. Airline schedules are subject to change and are beyond our control. Should a cancellation occur, American Airlines will make a reasonable effort to accommodate the buyer. However, l'Eté du Vin is not responsible in the event of flight changes or cancellations.

▲ Departure & Arrival locations must be served by American Airlines. Code shares do not qualify.

▲ Flights must be booked well in advance. Seats for promotional tickets/travel are capacity controlled and are based on availability at the time of reservation. Although seats may be available for purchase through American Airlines, the same seats are not guaranteed available for use with vouchers/promotional tickets. Once ticketed, fees per person apply for simple date/time changes, routing changes, and/or name changes. It is the buyer(s) responsibility to pay these fees if changes are made.

▲ The class of travel is also based upon availability. If the specified class is not available for any portion of your flight, l'Été du Vin is not responsible. Certain legs of your trip may not offer first or business class, or these seats may be filled. American Airlines will try and accommodate the class specification as best they can, but it is not guaranteed.

▲ Trip buyers are responsible for luggage fees.

6. International Trips:

▲ For the majority of l'Été du Vin trips, buyers will travel in the comfort of International Business Class of service through the generosity of American Airlines. Included in their donation is domestic air travel from the airport in the American Airlines' system closest to your home to and from the city of international departure. If you will be traveling from a home location not served by American Airlines, travel to the nearest airport in the airline's system will be your responsibility. The international portion is the more difficult to arrange and is scheduled first. Only then is the domestic portion scheduled.

▲ The buyer will pay American Airlines international taxes charged up front. However, upon receiving the receipt of said payment, l'Été du Vin will reimburse the buyer for these taxes. Proper documentation of the payment must be submitted to the l'Été du Vin office within 60 days after the return date of the trip.

7. Domestic Trips:

Please read the catalog lot description carefully regarding domestic air transportation and the class of service offered for each lot. Some trips do not include air transportation. If included in the trip, domestic flights may be contributed or arranged through various airlines. Review the lot description thoroughly before bidding.

8. Upgrades and Mileage Credit:

Upgrades are not available on donated tickets for either domestic or international flights. Mileage credit or any other promotional benefits are not available for donated air transportation. Stopovers are not allowed, except for connecting purposes.

9. Rental Cars:

Some trips may include the use of a rental car. Rental car companies require payment to be made by the person operating the car. l'Été du Vin cannot guarantee that the type of car reserved will be available at the time of pick-up. Based on the inventory of the car provider, a specific car which was reserved may not be available at the time of pick-up. If the car reserved is not available, a suitable replacement of a comparable model will be reimbursed by l'Été du Vin. Any additional upgrade made by the buyer will not be reimbursed.

10. Reimbursements:

For practical reasons (or requirements by vendors), some trip features or amenities may have to be paid for by the buyers at the time of use. Such expenditures will be reimbursed in full by l'Été du Vin, provided that:

- (1) the feature or amenity is specifically included in the trip lot description,
- (2) the amount spent is equal to or less than the agreed upon amount set by l'Été du Vin,
- (3) the buyer renders to l'Été du Vin proper documentation - paid invoices or credit card receipts, and
- (4) all documentation is submitted to the l'Été du Vin Administrative Office within 60 days after the return date of the trip.

11. Vouchers:

The buyer is responsible for any vouchers (American Airlines etc.) given on auction night. If lost, l'Été du Vin cannot guarantee a replacement will be granted.

Masters of Ceremony and Auctioneer

Randy Rayburn

Owner, Sunset Grill, Midtown Café & Cabana

Most people first meet Randy Rayburn at one of his nationally renowned restaurants, Sunset Grill in Hillsboro Village, or Midtown Cafe on 19th Avenue South. But they are just as likely to meet him in and around Nashville, giving his time as a philanthropist and community leader. Randy is passionate about giving back to the community. He designates one percent of all sales from his restaurants to non-profit and community organizations. In the last five years alone that has totaled more than \$300,000.

One of l'Été du Vin's most consistent and loyal contributors for over 20 years, Randy has played host to many of Nashville's most historic wine dinners and tastings. A heartfelt thanks goes out to Randy for his time, generosity and dedication to l'Été du Vin. We welcome his participation here this evening.

Rayburn is part of the Leadership Nashville class of 1998 and was nominated for the Mary Katherine Strobel Award for Community Volunteerism the same year. In 2000 he was named Outstanding Volunteer of the Year by the Nashville Society for Fund Raising Executives. In 2009 Randy was nominated for Tennessean of the Year.

Sunset Grill (Randy Rayburn) was also selected as the single-unit finalist for the National Restaurant Association Neighbor Award in 2001, an award given to recognize the philanthropic efforts of restaurant operations. He was named statewide restaurateur of the year in 2001 and serves on its advisory board.

The spring of 2011 brought Rayburn more accolades as Nashville State Community College and faculty unanimously voted to name the NSCC Culinary Arts Program, Randy Rayburn School of Culinary Arts.

Hoyt Hill

Owner, Village Wines

Hoyt Hill signatures his electronic correspondence with "Nashville's #1 Wine Monger" and that's just where the fun starts with this vino-entrepreneur.

Hill offers his vast collection of past experience as General Manager of Julian's Restaurant Francais, Director of Operations of Mario's and The Stockyard, Owner of F. Scotts, Partner and Sommelier at The Wild Boar as well as Corporate Beverage Director of Ruby Tuesday to segue into more recent ventures, Hilltop Restaurant Consulting, The Nashville Wine Academy and his eponymous, Hoyt Hill Cellar Design.

Stokes Auction Group

Stokes Auction Group, located in Edgewood, Washington specializes in supporting non-profit agencies and charitable causes in reaching their fundraising goals. Their team provides seminars, pre-event consulting, on-site support, professional auctioneers, bid spotters and materials to support charity events. Stokes serves groups of all sizes in their efforts to achieve financial success.

Ron Kirby, Jr., CAI, AARE

Professional Licensed Broker & Auctioneer
Kentucky Auctioneers Association

Ron has a true passion for fundraising. He makes each event a priority, dedicating time to learn as much as possible about the cause. His commitment to success and enthusiasm for whatever he is selling makes his auction style successful for non-profits around the country.

Ron is a second-generation auctioneer, whose family's established business in Kentucky offers a weekly auto auction for dealers and public, while Ron specializes in Commercial Residential and Agricultural Properties selling, "Only at Auction."

Wine Bottle Sizes

(in liters, unless otherwise indicated)

	BURGUNDY	CALIFORNIA & BORDEAUX	CHAMPAGNE	PORT
Half-bottle	375 ml	375 ml	375 ml	375 ml
Half-liter	500 ml	500 ml	500 ml	500 ml
Bottle	750 ml	750 ml	750 ml	750 ml
Liter	1	1	1	1
Magnum	1.5	1.5	1.5	1.5
Marie-jeanne	--	2.5	--	--
Double magnum	--	3	--	3
Jeroboam	3	5*	3	--
Rehoboam	--	--	4.5	--
Imperial	--	6	--	--
Methuselah	6	--	--	--
Salmanazar	--	--	9	--
Balthazar	--	--	12	--
Nebuchadnezzar	--	--	15	--

The different categories have separate implementation dates which, when combined with past quantity variances in some bottle sizes, means that this chart should be treated purely as a guide.

*Up to 1978, Jeroboams were generally bottled in 4.5 liter bottles rather than 5 liter bottles

LOT 101

Let the Celebration Begin...

▲ 3 bottles of 1993 Dom Ruinart Sparkling Vintage

"The 1993 is particularly delicious now, the fruits of a good vintage that have matured gracefully and elegantly. Hints of butter, blossom and peach-stone presage a beautifully refined palate, its mousse gentle yet persistent, its flavors refined yet with wonderful definition."

- *Simon Field MW, BBR-Buyer*

▲ 2 bottles of 1996 Dom Ruinart Sparkling Vintage

"The 1996 Dom Ruinart is particularly large-scaled for this generally subtle wine, an impression that was reinforced when I tasted a large number of vintages a few months ago. This is a bold, weighty Dom Ruinart that continues to change in the glass, revealing new shades of its smoke and mineral-infused fruit with every taste. The 1996 is a particularly good vintage for Dom Ruinart, and also one of the more accessible Champagnes of that year." - *Robert Parker*

▲ 3 bottles of 1998 Dom Ruinart Sparkling Vintage

"In the champagne world where quantity precedes quality Ruinart stands for exclusiveness, elegance and savoir-faire. The Vintage is a blend of 47% Chardonnay and 53% Premier Cru Pinot Noir. It reveals a pale golden yellow color with a fine sustained mousse forming a beautiful stream of beads around the glass. The light and very delicate nose develops in the glass hinting at exotic citrus fruits with slight trace of brioche and yellow fruits such as peach." - *Winemaker's Notes*

Donated by: A Friend of l'Été du Vin

LOT 102

Pinot Noir Meets Chateauneuf-du-Pape

Enjoy some of the best Pinot Noirs and Chateauneuf-du-Papes from Dr. and Mrs. Shergy's cellar

- ▲ 1 bottle of 2007 Alexana Pinot Noir Revana Vineyard
- ▲ 1 bottle of 2007 Chasseur Sonoma Coast Pinot Noir
- ▲ 1 bottle of 2007 Hirsch Vineyards Pinot Noir
- ▲ 1 bottle of 2007 Lucia Santa Lucia Highlands Pinot Noir
- ▲ 1 bottle of 2005 Patricia Green Cellars Pinot Noir
Whistling Ridge
- ▲ 1 bottle of 2006 Siduri-Rosella Vineyard Pinot Noir
- ▲ 1 bottle of 2007 Chateau de Beaucastel Chateauneuf-du-Pape
- ▲ 1 bottle of 2007 Domaine de la Janasse Chateauneuf-du-Pape
- ▲ 1 bottle of 2007 Domaine Grand Veneur Les Origines
Chateauneuf-du-Pape
- ▲ 1 bottle of 2007 Domaine Grand Veneur Vieilles Vignes
Chateauneuf-du-Pape
- ▲ 1 bottle of 2007 Domaine Pierre Usseglio
Chateauneuf-du-Pape
- ▲ 1 bottle of 2007 Roger Sabon Prestige Chateauneuf-du-Pape

Donated by: Thank You, Dr. and Mrs. William J. Shergy!

LOT 103

Three Night Epicurean Adventure for Two at Blackberry Farm

During this special epicurean adventure for two, discover why Michael Green, former Wine Consultant for Gourmet Magazine claims "The Food and Wine program at Blackberry Farm is unrivaled by any other property in the U.S." Each year, this world-class estate, Wine Spectator Grand Award winner, ranked by Travel + Leisure as one of the World's top Hotels for Service and Food, invites some of the nation's most prestigious chefs and vintners to share their secrets with a select group of guests during a series of culinary getaways. During this four-day, three-night visit to Blackberry Farm, two guests will enjoy one of Blackberry's exciting food and wine events.

Blackberry Farm Chefs and Artisans, along with a guest chef and guest vintner, will share their secrets and passion for creating great culinary experiences. Three days of events include a cooking demonstration, wine tasting and special menus showcasing the guest vintner's wines along with the Foothills Cuisine of Blackberry Farm and the incredible collection of world-renowned chefs. Just a few names to mention – Chef Alain Ducasse, Chateau Palmer, Yves Gangloff Wines, Chef Terrance Brennan, Patricia Wells, J.L. Chave, Daniel Boulud, Screaming Eagle, Thomas Keller, Le Pin and many more...

In addition to enjoying some of the country's best food and wine, these recipients will enjoy the 4,200-acre estate offering one of the country's best fly fishing programs, sporting clay course, horseback riding, mountain biking, spa pampering, hiking, and simply relaxing on the veranda enjoying the views of the Great Smoky Mountains.

Included:

- ▲ Three nights lodging for two people in a Cottage Suite, one of Blackberry's most luxurious accommodations, offering a private porch with rockers, wood burning fireplace, fluffy king-size featherbed, sitting area, and large bathroom complete with whirlpool tub.
- ▲ All meals from dinner the night of arrival through lunch the day of departure.
- ▲ 2012 Food & Wine Event Tuition for Two based on availability – Includes cooking demonstration, wine tastings and special culinary events during the three-day program.

Restrictions: Expires on December 31, 2012. Airfare not included.

Donated by: Blackberry Farm

LOT 104

For Your Bordeaux Library

▲ 1 bottle of 1979 Chateau La Louviere

"An intense, profound red wine with scents of ripe fruits, morello cherry, licorice, and woods. Chocolate and coffee notes combine with spice and melting tannins to produce a rich and powerful wine."

- *Winemaker's Notes*

▲ 1 bottle of 1983 Chateau La Louviere

"A deep, intense red wine with scents of oak, vanilla, tobacco, prune and game. Ripe tannin along with chocolate and coffee notes finishes off this smooth, elegant wine." - *Winemaker's Notes*

▲ 1 bottle of 1967 Chateau Rauzan-Segla

"A gorgeous mahogany wine, well-balanced, with fruit, a little toffee and even some caramel. Ripe, full, sweet palate, with grip and balance. Soft, pleasing tannins finishes off this wine with a lovely texture."

- *Wine Spectator*

▲ 3 bottles of 1970 Chateau Rauzan-Segla

"Medium garnet; cedar, tar and cassis nose, with ripe fruit emerging; firm, mouth-filling, ripe cassis flavor; shows much texture and vigor."

- *The Wine Doctor*

▲ 3 bottles of 1995 Chateau Prieure-Lichine

"A wonderfully balanced and harmonious wine. Beautiful rose, floral and fruit aromas. Medium- to full-bodied, with velvety tannins and a long, fruity vanilla aftertaste. 23,200 cases made." - *Wine Spectator*

Donated by: A Friend of l'Été du Vin

LOT 105

Ockfener Bockstein ... "Bless you!"

▲ 8 half-bottles (375ml) of 1983 Ockfener Bockstein Riesling Eiswein

"Saar wines are typified by their steely character, their refreshing and crisp fruit acidity; light in alcohol, but great heavy-weights in mineral, slate-stone flavors. Spatlese wines are well balanced with only a touch of harmonizing sweetness. These are wines that can be enjoyed when young, but improve slowly over the years when the primary fruit flavors are replaced by complex aromas, reflecting the terroir."

- *Winemaker's Notes*

Donated by: A Friend of l'Été du Vin

LOT 106

Lyrical Journey Luscious Wine-Dinner for six and the Symphony too!

Delicious food and wine, intriguing company and the spectacular music of the Nashville Symphony all come together on Friday, October 21, 2011. Six guests will be treated to dinner at the Chef's Table with Billy Ray and Nancy Hearn along with Maestro Albert-George Schram. Enjoy fine wines from the Hearn cellar while engaging in the culinary scene.

Following dinner, guests enjoy a Pops Concerts in Laura Turner Concert Hall featuring Grammy award-winner Christopher Cross. Cross, known for his hit songs "Sailing" and "Ride Like the Wind," also won an Academy Award for "Arthur's Theme (Best That You Can Do)," from the 1981 comedy, "Arthur."

Don't miss out on this fantastic night of Music, Wine and Song!

Restrictions: Dinner must take place on Friday, October 21, 2011. No exceptions.

Donated by: Billy Ray and Nancy Hearn and Nashville Symphony

LOT 107

Grape Seduction

▲ 1 bottle of 1993 Clos de Tart

▲ 1 bottle of 1995 Clos de Tart

"A delicious 1995. Notes of violets, blackberries and toasty oak are silky-smooth on the palate. It's quite delicate, yet has enough firm tannins to warrant waiting. 1,800 cases made." - *Wine Spectator*

▲ 1 bottle of 1996 Clos de Tart

"This medium-to-dark ruby-colored wine has rich aromas of deeply ripe dark fruits that give way to a broad, full-bodied, silky-textured, and concentrated wine. It is richer and more intense than any wine I have tasted from this estate, and reveals earthy, stone-laced, black cherry, and blackberry flavors. This wine is harmonious, seductive (yet structured), focused, and well-balanced. Its extremely long and soft finish is replete with magnificently soft tannins." - *Wine Advocate*

▲ 1 bottle of 1999 Clos de Tart

"Obvious oak notes frame knockout aromas of wonderfully intense black cherry fruit loaded with cassis and a touch of new oak introduce medium-bodied, sweet, harmonious and long flavors all underpinned by racy minerality. The tannins are firm and the density of extract impressive and the length incredible. This should be very long-lived indeed." - *Allen Meadows*

▲ 1 bottle of 2004 Clos de Tart

LOT 107 *continued*

Grape Seduction

▲ 1 bottle of 1993 Mommessin Clos Vougeot

▲ 1 bottle of 1996 Jadot Clos Vougeot

"A classic Burgundy. The color was ruby red and the wine smells of ripe cherries with a hint of Earth. Very smooth yet structurally sound. Deep color. Nose is black cherry with soil and fallen leaves. The palate has prominent furry tannins and very good acidity. The fruit is incredibly intense black cherry, in fact almost sour cherries. Very long too, though still very young." - *Burgundy-Report*

▲ 1 bottle of 1997 Monyeard-Mugnerex Clos Vougeot

▲ 2 bottles of 1999 Jadot Clos Vougeot

"A classic Burgundy. The color was ruby red and the wine smells of ripe cherries with a hint of Earth. Very smooth yet structurally sound. Deep color. Nose is black cherry with soil and fallen leaves. The palate has prominent furry tannins and very good acidity. The fruit is incredibly intense black cherry, in fact almost sour cherries. Very long too, though still very young." - *Winemaker's Notes*

Donated by: Irv Lingo, Keith and Deby Pitts and A Friend of l'Été du Vin

LOT 108

Bored? No. Bordeaux!

You won't be bored with these Chateau Palmer Classics

▲ 1 bottle of 1975 Chateau Palmer

▲ 1 bottle of 1987 Chateau Palmer

▲ 1 bottle of 1989 Chateau Palmer

▲ 1 bottle of 1990 Chateau Palmer

▲ 1 bottle of 1996 Chateau Palmer

"Gorgeous aromas of currant and flowers follow through to a full-bodied palate, with silky tannins and a medium finish. A little more bottle age will open it even more. Very pretty." - *Wine Spectator*

▲ 5 bottles of 2004 Chateau Palmer

"Aromas of licorice, tar and mineral follow through to a full-bodied palate, with silky tannins and a medium finish. A very pretty wine already...outstanding. 6,000 cases made." - *Wine Spectator*

Donated by: A Friend of l'Été du Vin

LOT 109

Just Foie You!

Four lucky couples will enjoy great company and wonderful wine... all centered on a delicious foie gras menu. The winning bidders will be joined by Mr. Rayburn and his wife, Sonata, Glenn and Ann Eaden, and David Morgan, longtime friends of l'Été du Vin.

Continued on next page

LOT 109 *continued*

Just Foie You!

So lift your bidding paddle high, and head to Sunset Grill where Chef Brian Uhl will create this magnificent meal "just foie you!"

Menu

First Course

Seared Hudson Valley foie gras served over buttered toast point, with fig compote.

Second Course

Foie gras flan with seared diver scallop and a light lobster butter sauce.

Third Course

Sliced Moulard duck breast with petite herb salad, fried quail egg, blackberry ver jus and foie gras croutons.

Fourth Course

Roasted Kobe Beef tenderloin with foie gras truffle potato hash, baby vegetables and a foie gras demi-glace.

Fifth Course

Shaved foie gras with brioche French toast, caramelized bananas and bitter sweet chocolate sauce.

This gourmet wine dinner will be offered at Dutch Auction for 4 couples. A total of 4 lots will be sold separately for two people each. The auctioneer will explain the rules from the podium. Each lot entitles the buyer to:

Two places at the dinner table

Two pours of each wine

Restrictions: Dinner must be held on Saturday, February 25, 2012. No Exceptions!

Donated by: Menu courtesy of Randy Rayburn – Sunset Grill, Cabana & Midtown Café. Wines from the cellar of David Morgan, Glenn Eaden and Randy Rayburn

LOT 110

C'est la Magnifique - Margaux

- ▲ 1 bottle of 1985 Chateau Margaux
- ▲ 1 bottle of 1986 Chateau Margaux
- ▲ 1 bottle of 1988 Chateau Margaux
- ▲ 1 bottle of 1995 Pavillon Rouge du Chateau Margaux
- ▲ 1 bottle of 1996 Pavillon Rouge du Chateau Margaux

"95 points: Seriously powerful with fabulous color and mint, cassis and berry aromas and flavors." - *Wine Spectator*

- ▲ 2 bottles of 1997 Pavillon Rouge du Chateau Margaux Claret

"Some good berry and cherry character in this young red. Medium-bodied, with firm tannins and a light finish. ... Second wine of Château Margaux." - *Wine Spectator*

- ▲ 3 bottles of 1996 Chateau Margaux Claret

"Cool and racy on the nose, with mineral, currant, black licorice and plum. Full-bodied, with a silky, seductive, exciting palate of ultrafine tannins and a long, long caressing finish. Structured and refined. Fabulous. Gets better and better. 18,000 cases made." - *Wine Spectator*

Donated by: Spencer and Marlene Hays, Keith and Deby Pitts and A Friend of l'Été du Vin

LOT 111

Big Name, Big Wine - Bonaccorsi

▲ 4 bottles of 2006 Bonaccorsi "Nielson Vineyard" Pinot Noir

"Floral and lavender scents are sleek and focused on the palate, with spice, wild berry, blueberry and a touch of raisin. Ends with a spicy, dried berry flavor. 100 Cases Made." - *Wine Spectator*

▲ 6 bottles of 2006 Bonaccorsi "Bien Nacido Vineyard" Syrah

"Tightly wound, with complex blueberry and blackberry fruit, mineral and pebble notes that provide a complex flavor dimension before the firm tannins kick in. Full-bodied and long on the finish. Excellent balance. 100 cases made." - *Wine Spectator*

▲ 2 bottles of 2006 Bonaccorsi "Presidio Vineyard" Pinot Noir

"Intense and spicy, with peppery wild berry, sage, loamy earth and cedary oak flavors that are firm and structured, returning to the cedar and pepper themes. 100 cases made." - *Wine Spectator*

Donated by: Jenne Bonaccorsi of Bonaccorsi Wine Company

LOT 112

Bon Voyage! A Yacht Cruise for Two

Savor the sun while you cruise through the vivid blue waters of the Caribbean on a not-to-be forgotten seven night cruise. This is a romantic getaway for two from the fabulous SeaDream Yacht Cruise. Enjoy the first class service and accommodations in the Yacht Club Stateroom. Come to be splendidly spoiled. Your choice – sleep late, lounge at the pool, wine with lunch and dinner, meals to remember and much more. The trip also includes business class airfare for two to the US Virgin Islands. Gratuities not included.

Restrictions: The winner may chose any voyage sailing from November 2011 – April 2012 (excluding New Years voyages). See the Trip Guidelines at the front of the Live Auction section of this catalog.

Donated by: SeaDream Yacht Cruise and American Airlines

LOT 113

White Burgundies with Love from Billy Ray

▲ 1 bottle of 1986 Corton Charlemagne, Grand Cru, Bonneau du Martray

▲ 1 bottle of 1988 Corton Charlemagne, Grand Cru Bonneau du Martray

▲ 1 bottle of 1992 Puligny Montrachet, Les Pucelles, Domaine Leflaive

▲ 1 bottle of 1993 Corton Charlemagne, Grand Cru, Leroy

▲ 1 bottle of 1998 Corton Charlemagne, Grand Cru, Domaine Louis Latour

▲ 1 bottle of 1999 Chassagne Montrachet, Les Embazees, Leroy

Donated by: Thanks, Billy Ray Hearn

LOT 114

Antinori Greats from Robert Lipman

▲ 6 bottles of 2006 Col Solare

"Col Solare is the partnership between two influential wine producers who are recognized leaders in their respective regions: Tuscany's Marchesi Antinori and Washington State's Chateau Ste. Michelle. The 2006 Col Solare exhibits aromas of black cherry, currant, and ripe black berries, together with subtle notes of espresso and vanilla in the nose. On the palate, this full-bodied wine is rich with flavors of dark chocolate, black fruits, and a coconut spice which leads to a lingering, silky finish." - *Winemaker's Notes*

▲ 6 bottles of 2007 Tignanello

"Tignanello 2007 is a wine which presents itself with a great impact. To the nose this wine opens with a pleasant concentration of aromas ranging from ripe red fruit to spiciness; with hints of vanilla and toasty notes which compose a bouquet with great persistence and elegance. It is a wine of unquestionable personality, with typical characteristics which deeply bond the wine with the land where it was born, exalting and rewarding this maximum expression of the wonderfully ripened sangiovese, so particularly optimal in this harvest." - *Winemaker's Notes*

Donated by: Robert Lipman

LOT 115

Ciao Italia! Wine Dinner at Giovanni's Ristorante

▲ 2 bottles of of Egly Ouriet Brut Traditional NV (Sparkling Wine)

▲ 3 bottles of 2006 Paolo Bea Bianco Arboreus Umbria (White Wine)

▲ 3 bottles of 2001 Poggio di Sotto Brunello di Montalcino (Red Wine)

Experience a taste of Italy without even leaving Nashville! Twelve people will be able to enjoy dinner at Nashville's own Giovanni's Ristorante, an Italian restaurant presenting Northern Italian cuisine in a building reminiscent of Italy itself. While Chef Marco Sedda, a native of Florence, Italy, prepares authentic Italian fare, guests can indulge in Italian wines provided by Bill Hearn and the Italian Wine Merchant.

These savory red wines and fine white wines will make star appearances at the dinner. Make sure to hold a paddle up when you hear, "Ciao Italia," or you will be saying goodbye to a superb night!

Restrictions: Dinner reservations must be made two weeks in advance. Wines are available at Pick Up.

Donated by: Giovanni's Ristorante, Bill Hearn and The Italian Wine Merchant

LOT 116

Home, Home on the Grange

▲ 3 bottles of 2000 Penfolds Grange

"Penfolds Grange displays fully-ripe, intensely-flavoured and textured shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy. The 2000 Penfolds Grange is an excellent example of the Grange style transcending a most challenging South Australian 2000 vintage." - *Winemaker's Notes*

▲ 3 bottles of 2001 Penfolds Grange

"Deep, dark and dense, retaining bright purple hues. The nose is immediately Grange, revealing barrel ferment complexities soaked in dark berried fruits. Vibrant, youthful and lifted, a mix of tightly packed liquorice, freshly tanned leather and dark spices create a poised, controlled and distinctive wine." - *Winemaker's Notes*

Donated by: Pam and Steve Taylor

LOT 117

Exclusive Sublime – Vineyard 29 Signed Imperial

▲ One imperial 2001 Vineyard 29 "Aida" Red wine, Signed

This special ten-year anniversary release is one of five bottles produced. The bottle is signed by both owner and winemaker.

"Good ruby-red. Exotic floral notes and wild spices lift the aromas of currant, raspberry, minerals and loam. Lush, dense and minerally, with complex flavors of redcurrant, hot stones, tobacco, chocolate and roast coffee. Like the 2000, this communicates a distinctly warm-site character. Finishes with ripe, dense, substantial tannins." - *Stephen Tanzer's International Wine Cellar*

Donated by: Vineyard 29 – Chuck and Anne McMinn

LOT 118

The Great Vintage of 1990-A Rare Tasting for a Lifetime

Bordeaux wines are arguably the most well-known and popular wines in the world, and the 1990 vintage argues a good case.

Twelve guests will have their chance to experience these 21-year-old Bordeaux wines coming of age on Saturday, November 12, 2011 at 360 Bistro. 360 Bistro prides itself in serving local farmer's produce, sustainable seafood and all natural meats and poultry. Beginning at 6:30 p.m., the tasting will feature a four-course dinner prepared by 360 Bistro Chef Sal Avila, paired with these 1990 Bordeaux wines.

- ▲ Chateau Cos Labory
- ▲ Chateau Ausone
- ▲ Chateau Ducru Beaucaillou
- ▲ Chateau Duhart-Milon
- ▲ Chateau Cos d'Estornel
- ▲ Chateau La Conseillante
- ▲ Chateau Leoville Las Cases
- ▲ Chateau Leoville Barton
- ▲ Chateau Les Ormes de Pez
- ▲ Chateau Lynch Bages
- ▲ Chateau Pichon Baron
- ▲ Chateau Pichon LaLande
- ▲ Chateau Mouton Rothschild (Francis Bacon Label)
- ▲ Chateau Talbot
- ▲ Chateau Trotanoy
- ▲ Chateau Beausejour
- ▲ Chateau Cantenac Brown
- ▲ Chateau Calon-Segur
- ▲ Chateau Figeac
- ▲ Chateau Gazin
- ▲ Chateau Gruaud Larose
- ▲ Chateau La Lagune
- ▲ Chateau La Mission Haut Brion
- ▲ Chateau Leoville Poyferre
- ▲ Chateau Les Fortes de Latour
- ▲ Chateau Palmer
- ▲ Chateau Pavie

This tasting will be offered at Dutch Auction for twelve. A total of twelve lots will be sold separately. The auctioneer will explain the rules from the podium. Each lot entitles the buyer to:

One pour of each wine

One tasting portion to accompany each wine

Donated by: 360 Bistro, Tom Black, Glenn and Ann Eaden, Billy Ray and Nancy Hearn, Carolyn Killen, Alice and John Lindahl Jr., Bill and Edie Mitchell, David Morgan, Keith and Deby Pitts, Tim and Mary Schoettle and A Friend of l' Eté du Vin. Special thanks for sharing your 1990 Bordeaux wines.

LOT 119

Chateau Montelena

- ▲ 1 magnum of 2002 Chateau Montelena "Estate"
Cabernet Sauvignon
- ▲ 6 bottles of 2002 Chateau Montelena "Estate"
Cabernet Sauvignon
- ▲ 1 magnum of 2007 Chateau Montelena "Estate"
Cabernet Sauvignon
- ▲ 6 bottles of 2007 Chateau Montelena "Estate"
Cabernet Sauvignon

"When we talk about vintages at Montelena, they are often categorized as 'hot' or 'cool.' Then occasionally there are years like 2007 which, because of their ideal conditions, earn the tag of "Goldilocks" because everything was just right. Warm spring conditions led to earlier than normal bud break, while the moderate temperatures in summer and early fall further extended the growing season, resulting in long, slow ripening with fantastic flavor development and near-perfect juice chemistries.

The intense deep crimson color in the glass pulls you in, while the huge powerful nose captivates; layer on layer of spice, cedar, earth, and tobacco – all over a rich base of ripe black cherry, blackcurrants, cassis, and blueberry jam. The hook is set with the first whiff. Rich, round, juicy and mouth-coating, the palate delivers black cherry and black currant before moving on to brighter red fruits. More subtle tones of butter-scotch, anise, and sweet oak complement the fruit beautifully. The huge classic structure of fine grain tannin and firm acidity persist all the way through to the clean crisp spicy finish." - *Winemaker's Notes*

Donated by: Irv Lingo, and Keith and Deby Pitts

LOT 120

Meticulously Majestic -- Chateau Cos d'Estournel

- ▲ 7 bottles of 2005 Chateau Cos d'Estournel

"Dense purple colour. Wonderful notes of spices and chocolate with a great expression of the fruit. Rich and dense." - *Wine Spectator*

- ▲ 5 bottles of 2006 Chateau Cos d'Estournel
Les Pagodes de Cos Blanc

"More classic than the 2005, Cos d'Estournel 2006 exhibits notes of grapefruit and great minerality. Very good aromatic intensity."
- *Wine Spectator*

Donated by: Chateau Cos d'Estournel

LOT 121

Exclusive Opportunity for Four to visit Au Bon Climat ...Just Sayin'

Be the personal guests of Jim Clendenen, creator of Au Bon Climat in Santa Barbara.

Two couples will have the unique experience of spending two nights at Jim Clendenen's Rancho La Cuna. If you visit Monday – Thursday, Jim will personally prepare lunch for you at the winery. If you decide to visit on the weekend, Jim will cook you dinner at Rancho La Cuna.

Either way, you will love the hospitality and wines from Jim's library.

This trip also includes dinner for four at Frank Ostini's The Hitching Post, made famous from the movie Sideways. You'll enjoy First Class airfare roundtrip to Los Angeles with American Eagle connection to Santa Barbara and a rental car to get you to and from Rancho La Cuna.

All and all this trip is special.

Trip Restrictions apply. See the Trip Guidelines at the front of the Live Auction section of this catalog.

Donated by: Jim Clendenen, Au Bon Climat, The Hitching Post and American Airlines

LOT 122

A Time-Honored Tradition - Domaine de Chevalier, Grand Cru Classé De Graves

▲ 15L of 1978 Domaine de Chevalier, Graves

"One of the great wines of this irregular vintage, this beautifully-scented claret with its penetrating fragrance of wet stones, blackcurrants, cedar, and smoke is an attention-grabber. Like most top vintages of Domaine de Chevalier, the mouthfeel is one of glorious suppleness, elegance, and richness, without a sense of heaviness or excessive power. The wine is fully mature, but exhibits no signs of color deterioration or fruit loss."

- Robert Parker

Donated by: Spencer and Marlene Hays

LOT 123

A Signed Case of Cakebread Cellars - Can I Get An, "Amen?"

▲ 4 bottles of 2007 Cakebread Cellars "Dancing Bear Ranch" Cabernet Sauvignon, Signed

"Our 2007 Dancing Bear displays the intriguing dance of intensity and elegance that has become this mountain wine's trademark. High-toned aromas of freshly crushed boysenberries, dark cherries and forest-floor spice (imagine walking in a pine forest after a light summer rainfall) introduce a big, dense, tightly wound palate packed with marvelously rich and concentrated black cherry, boysenberry and blackberry flavors, which are enhanced by savory clove, cocoa and vanilla tones. Beautifully structured and with great reserves of intense fruit supported by round, beautifully integrated tannins, this dramatic mountain red will delight wine lovers now and over the next decade." - Winemaker's Notes

Continued on next page

LOT 123 *continued*

A Signed Case of Cakebread Cellars - Can I Get An, "Amen?"

▲ 4 bottles of 2007 Cakebread Cellars "Vine Hill Ranch" Cabernet Sauvignon, Signed

"Our 2007 Vine Hill Cabernet Sauvignon offers a multifaceted bouquet of wonderfully bright, deeply concentrated black fruits – wild blackberry, black cherry and dark plum – complemented by fascinating dusty earth, cocoa, flint, mineral and toasty oak scents. On the full-bodied, seamlessly integrated palate, the wine's intense and beautifully focused blackberry, cassis, dark cherry, plum and dark chocolate flavors gain a refreshing lift of acidity in the long, persistent finish. With great reserves of fruit, flawless structure, supple, beautifully integrated tannins and a distinctive personality derived from the unique attributes of Vine Hill Ranch, this stunning Napa Valley Cabernet Sauvignon, from a great vintage, will age beautifully in bottle for a decade or more, although it drinks deliciously now." - *Winemaker's Notes*

▲ 4 bottles of 2007 Cakebread Cellars "Benchland Select" Cabernet Sauvignon, Signed

"This sumptuous, exquisitely structured Napa Valley cabernet sauvignon displays bright, ripe blackberry, boysenberry and plum fruit aromas mingled with seductive scents of loamy earth and dark chocolate. On the full-bodied, beautifully composed palate, the wine delivers wonderfully fresh, deep and concentrated blackberry and dark plum flavors framed by round, supple tannins and a long, succulent finish enriched by savory cocoa and mocha tones. Dense, lush and seamless, with perfect underlying structure, this delicious Napa Valley Cabernet Sauvignon drinks beautifully now, but will display even greater complexity with another 6-8 years' aging." - *Winemaker's Notes*

Donated by: Cakebread Cellars

LOT 124

Ooh la la... Private Dinner by two of Nashville's Foremost French Wine Collectors

Enjoy dinner and wine for eight guests at the home of David Morgan on Saturday, October 1, 2011. David Morgan, Maitre of Nashville's Commaderie de Bordeaux and Terry Murray will prepare the evening's gourmet menu and pair it with outstanding French wines from Morgan's cellar including vintage Champagnes, Grand Cru Burgundies and Bordeaux. Don't miss out on this rare opportunity to enjoy French food and wine. Bon appétit!

Restrictions: Dinner must take place on Saturday, October 1, 2011.

Donated by: David Morgan and Terry Murray

LOT 125

Phelps, Phelps and More Phelps

▲ 2 bottles of 2006 Joseph Phelps "Insignia" Meritage

"The 2006 Insignia (95% Cabernet Sauvignon and 5% Petit Verdot; 16,000 cases produced) is a superb effort in this vintage. Another 30+ year wine, it boasts a dense plum / purple color as well as abundant notes of licorice, black currants, charcoal, black olives, and graphite. Full-bodied, pure, and rich with moderately high tannins, it represents a California version of a Bordeaux from Pauillac or St.-Julien."

- *The Wine Advocate*

▲ 1 magnum of 2007 Joseph Phelps Cabernet Sauvignon

"The balanced 2007 growing season allowed for even ripening throughout each of our Cabernet vineyards. Early in the fermentation the berries revealed concentrated fruit forward flavors and excellent color indicating the high quality of the 2007 vintage. The wine is deeply pigmented and has aromatics of perfectly ripe blackberries, plum, notes of dark chocolate, licorice and spice. The palate is refined and has exceptional texture and length." - *Winemaker's Notes*

▲ 1 magnum of 2006 Joseph Phelps "Insignia" Meritage

"Primary aromas of cassis, violet, tar, minerals, licorice and nutty oak. Sweet black raspberry and mocha flavors are complicated by tar and licorice from the petit verdot component . . . Finished with fine, dusty tannins . . . and excellent persistence. 91-93."

- *Stephen Tanzer, International Wine Cellar*

▲ 1 half-bottle (375ml) of 2007 Joseph Phelps

"Eisre'be" Scheurebe

"The 2007 Eisrebe, made from 100% Scheurebe, has 7.8% alcohol and 23 grams of residual sugar. It falls between an Auslese and Beerenauslese in style, offering notes of marmalade, maple syrup, and caramelized tropical fruit, terrific acidity, and beautiful purity." - *The Wine Advocate*

▲ 2 bottles of 2000 Joseph Phelps "Insignia" Meritage

"Fortunately, grapes for our Insignia blend were picked prior to the storms of 2000, and the resulting wine exhibits concentrated aromas of black fruit, cinnamon, spice, tobacco and graphite. Supple tannins with hints of cassis and spice finish long and rich on the palate."

- *Winemaker's Notes*

▲ 2 bottles of 2007 Joseph Phelps Le Mistral

"Intense, spicy and peppery, this full-bodied red is a touch gamy, with dried berry, sage, tar and underbrush notes. Firm, minerally and drying on the finish. Syrah, Grenache, Alicante Bouschet and Petite Sirah. 3,500 cases made." - *Winemaker's Notes*

Donated by: Joseph Phelps Vineyard, Mitchell and Betsy Hilt, and A Friend of l'Été du Vin

LOT 126

Viva La Classique Française

▲ 1 bottle of 1964 Chateau Lafite-Rothschild

▲ 1 bottle of 1989 Chateau Margaux

Donated by: A Friend of l' Eté du Vin

LOT 127

Red, White and Burgundy

▲ 3 bottles of 2006 Leflaive Puligny Montrachet Clavoillons

▲ 3 bottles of 2005 Bouchard Pere et Fils Charmes Chambertin

Donated by: David Sokolin



LOT 128

The Grand Poobah du Pape, Chateauneuf-du-Pape Tasting

Made in the Rhône Valley of France, Chateauneuf-du-Pape wines were first crafted by monks and bishops in 1157, and first sought after by Pope John XXII. "Its wide array of aromas and flavors are reminiscent of a Provençal marketplace while its texture—rich and round, sumptuous and opulent—is virtually unmatched by most of the wines of the world," says Robert M. Parker.

On September 10, 2011, at F. Scott's Restaurant and Jazz Bar at 11:00 a.m., fourteen people will have the privilege of tasting this rare vertical of Chateauneuf du Pape Beaucastel and Rayas donated by Billy Ray Hearn and Tom Black. Small savory courses to be paired with wine flights will be donated by F. Scott's and prepared by Chef Kevin Ramquist. The wine service will be provided by F. Scott's wine director, Elise Lohre.

The Chateauneuf-du-Pape wines that will be served include:

- ▲ 1978 Chateau de Beaucastel
- ▲ 1978 Chateau Rayas
- ▲ 1979 Chateau de Beaucastel
- ▲ 1979 Chateau Rayas
- ▲ 1981 Chateau de Beaucastel
- ▲ 1983 Chateau Rayas
- ▲ 1983 Chateau de Beaucastel
- ▲ 1984 Chateau Rayas
- ▲ 1986 Chateau Rayas
- ▲ 1988 Chateau Rayas
- ▲ 1988 Chateau de Beaucastel
- ▲ 1989 Chateau de Beaucastel
- ▲ 1990 Chateau de Beaucastel
- ▲ 1990 Chateau Rayas
- ▲ 1991 Chateau Rayas
- ▲ 1991 Chateau de Beaucastel
- ▲ 1992 Chateau de Beaucastel
- ▲ 1993 Chateau de Beaucastel
- ▲ 1994 Chateau de Beaucastel
- ▲ 1998 Chateau de Beaucastel
- ▲ 1998 Chateau Rayas
- ▲ 1999 Chateau Rayas
- ▲ 2000 Chateau Rayas
- ▲ 2001 Chateau Rayas
- ▲ 2001 Chateau de Beaucastel

This tasting will be offered at Dutch Auction for 14. A total of 14 lots will be sold separately. The auctioneer will explain the rules from the podium. Each lot entitles the buyer to:

One pour of each wine

One tasting portion to accompany each flight

Donated by: F. Scott's Restaurant and Jazz Bar, Billy Ray and Nancy Hearn, and Tom Black. Special thanks for putting together this outstanding group of wines.

LOT 129

Bask in the Baker's Dozen Brilliance-from the Schoettles' Cellar

▲ 1 magnum of 2003 Vineyard 29 Cabernet Sauvignon

"This wine has a beautiful deep ruby color. The nose gives you a combination of sweet ripe Cabernet fruit and some racy spiciness. The fruit from this vineyard consistently produces wines with a black cherry and currant character and this vintage shows this as well. This is an easy-to-drink wine with a lot of finesse and can be enjoyed without much bottle age." - *Winemaker's Notes*

▲ 1 bottle of 1998 Arajuo "Eisele Vineyard"

"The 1998 Cabernet Sauvignon Eisele Vineyard was bottled earlier than usual as this vintage is not as massive or concentrated as its predecessors. To my palate, the 1998 is good, although I am not convinced it will be long lived. There are 2,300 cases of this 90% Cabernet Sauvignon, 7% Petit-Verdot, and 3% Cabernet Franc blend. It is supple and elegant, with a complex, evolved bouquet of smoke, black currants, spice box, and cedar. In the mouth, the wine is forward with sweet tannin, gorgeously rich, concentrated fruit, and impressively integrated acidity and tannin. Drink this alluring charmer now and over the next 12-15 years." - *Robert Parker*

▲ 1 bottle of 2001 Dunn Vineyards Howell Mountain

"A bright, very concentrated wine showing an opaque black ruby core fading to a magenta rim with purple hues. Tear staining and high viscosity indicating an extracted style of Cabernet Sauvignon. The wine was clean and youthful, with black and red fruits dominating the highly perfumed nose which was further lifted by heady scents of lavender/violets, sweet exotic spices, shoe polish, coffee, cola and chocolate. Earth characteristics were pushed into the background displaying it's true new world roots. The extremely youthful palate is full-bodied and highly tannic. This considerable structure acted as the perfect canvas to affix the layers of juicy berry fruit and smoky, vanillin oak. There are few words to describe this beast of a wine – tasters called it "gargantuan", "just a baby". There is a freshness offered to the wine by some subtle green notes. Some descriptions included floral, others green tomato and eucalyptus. There is no shortage of potential with the 2001. It will just need some time to show its whole spectrum of flavors."

- *Winemaker's Notes*

▲ 1 bottle of 1986 Ridge "Monte Bello"

"A dark colored wine, with an amber tone and rim it has a lovely perfume of earth and cedar. It is elegant, showing nice fruit, with flavors of earth, cedar and berries — very tasty." - *Winemaker's Notes*

▲ 1 bottle of 2000 Lokoya

"Good red-ruby. Sweet, musky aromas of black- and red currant and coffee. Very sweet, slightly tutti-frutti currant and chocolate flavors. A nicely aromatic mid-weight, with rather suave texture and moderate flesh." - *Stephen Tanzer*

LOT 129 *continued*

Bask in the Baker's Dozen Brilliance-from the Schoettles' Cellar

▲ 1 bottle of 1974 Beaulieu Georges de Latour

"Mature medium brick-red color. The bouquet shows some cassis, along with a ripe slightly prune note. The flavors are medium-bodied, but a little clumsy and rustic, lacking the depth of the 1973, but with some of that wine's sweetness. Somewhat like another hot year, the 1964, in that it has matured faster than anticipated." - *Collector's Notes*

▲ 1 bottle of 1994 Stags Leap "Cask 23"

"Color: A jewel-like garnet. Aroma: Bursting with boysenberry, dried cherry and plum components enhanced by elements of white pepper and smoke. Flavor: The full velvety texture of this wine evokes an image of ripened blackberries ready to drop from the bush. Sleek fruit qualities rest elegantly upon a framework of silky tannins and subdued spice. A lush plummy core recedes as vanillian edges begin to soften."

- *Winemaker's Notes*

▲ 1 bottle of 2007 Anderson Conn Valley Vineyards Red Bordeaux

"This is a full-bodied and powerful wine with lush and sacory flavors of black currant, chocolate, and hints of minerality. The acid, fruit, tannin balanced well, making it an ideal food wine. Little bit of a chewy aftertaste, making this an ageworthy wine that needs at least 4-5 years in the bottle. Anticipated maturity date is 2014-2020. Enjoy!"

- *Winemaker's Notes*

▲ 1 bottle of 1998 Staglin Family

"The Staglin Family Vineyard Cabernet from 1998 is a surprisingly wonderful gem from a very challenging growing season. Harvested later than the 1997 vintage (over a month later), and fully ripe, the grapes were dark and sweet, with an intense concentrated flavor. The wine was aged in French oak barrels for 21 months. A very dark blue/black color, the '98 Cabernet has soft sweet fruit with a very approachable structure and texture. This wine embodies all of the traditional Staglin Family Vineyard characters: balance, elegance and early finesse with tremendous potential for aging." - *Winemaker's Notes*

▲ 1 bottle of 2004 Pahlmeyer Red Blend

"The 2007 Proprietary Red is at once restrained yet complex. Composed and intensely focused, it exhibits layer after layer of blackberry, cassis, anise, sweet cocoa, black cherry, blackberry preserves, extract, tar and cola. On the palate it is dense and concentrated with great weight and structure. Each layer lingers on and on. This wine is exceptional now and will only open further with time." - *Winemaker's Notes*

▲ 1 bottle of 2004 Bucella Cabernet Sauvignon

"Increasingly fashionable winemaking consultant, Mark Herold oversees the production of approximately 500-700 cases of Buccella Cabernet. The dense purple-colored 2004's hefty 15.1 % alcohol is well disguised by classic aromas of white chocolate, black currants, blackberries, licorice, and coffee beans. This dense medium to full-bodied, opulent, fleshy, powerful effort boasts sweet tannin and low acidity." - *Wine Advocate*

Continued on next page

LOT 129 *continued*

Bask in the Baker's Dozen Brilliance

▲ 1 bottle of 2001 Paul Hobbs Cabernet

"Brilliant, deep blue color with a black hue. Intense aromas of blackberry and cassis. Concentrated flavors of Juicy cherry and black raspberry with a very long finish. Beautifully balanced Alcohol 14.5%"
– *Winemaker's Notes*

▲ 1 bottle of 2007 Paul Hobbs Cabernet

"The diverse terroirs of four hallmark vineyards (Beckstoffer To Kalon, Hyde, Stagecoach and Beckstoffer Dr. Crane) harmonize in dense concentration for a multi-dimensional cabernet sauvignon of great depth and length. Aromas of lavender, anise and baker's cocoa are the prelude to a firmly-structured, deep garnet palate of black currant, cassis and fresh tobacco. Subtle floral accents and bolder graphite notes persist through the mid-palate, leading to an earthy, lengthy finish that finds tannins and subtle acidity in perfect balance." - *Winemaker's Notes*

Donated by: Dr. Timothy P. and Mary Schoettle

LOT 130

Raise Your Paddle

It is at times like these that the people whom l'Été du Vin benefit need our help the most. We do not ask this money of you for bragging rights or for ego. Not for greed or professional gain. We ask because l'Été du Vin has committed itself to the fight against cancer and intends to continue that fight until future generations do not have to worry about losing their fathers, mothers, brothers, sisters, wives, husbands and friends to this ever-present disease.

For thirty-one years, l'Été du Vin has dedicated ourselves to the fight against cancer and maintaining our reputation as one of the finest charity wine events in the country. In that time we have had the ultimate privilege of forming relationships with some of the greatest, most generous people on earth as well as contributing over \$15 million to organizations whose purpose is directly related to the treatment, patient care and eradication of cancer.

Unfortunately it is becoming increasingly rare to find a person that has not been touched by cancer in some way. But the programs of Vanderbilt-Ingram Cancer Center, The Hope Lodge, Camp Horizon, The American Cancer Society, The Dan Rudy Cancer Foundation, and Gilda's Club are exceeding even the highest national expectations and creating many happy endings. This Lot is one that everyone can afford to bid on, proudly take home in your hearts, and feel very good about for a long time. And like a great glass of wine, this Lot will overwhelm your senses, excite you, warm you from your heart to your toes, and deliver an exceptional finish.

Please stand and raise your paddle. The auctioneer will explain the details. Remember why we are here, those that cannot be here and, know, together we will make a difference.

LOT 130B

Surprise Lot

LOT 131

Luce Della Vite

▲ 1 imperial of 1999 Luce Della Vite Frescabaldi/Mondavi

▲ 1 double-magnum of 1999 Luce Della Vite Frescabaldi/Mondavi

In 1995, the Marchesi de' Frescobaldi family of Florence and the Robert Mondavi family of Napa Valley joined forces to achieve a common goal: to create a world class Italian wine. And thus Luce was created. Luce vintages often provide color that is an excellent and intense ruby red. The bouquet releases elegant fragrances characteristic of Luce vintages. The delicate yet distinct fragrances of forest berries and cherries, with underlying hints of cocoa, are complemented by balsamic notes. The entry on the palate is elegant and decisive. The perfectly integrated tannins are in harmony with the alcoholic component and the finish is a delightful crescendo of flavor with a pleasing hint of mineral.

Donated by: A Friend of l'Été du Vin

LOT 132

The Pinnacle of Profundity

▲ 1 double-magnum of 1995 Chateau Latour

"I have been blown away by this wine on recent occasions, and all of my hopes for its being a prodigious example of Latour after bottling have proven to be correct. This wine is a more unctuously textured, sweeter, more accessible Latour than the 1996. Wow! What a fabulous profound wine this has turned out to be." – *Robert Parker*

Donated by: Nancy and Billy Ray Hearn

LOT 133

La Surprise de la France! A Trip to France for Four.

The fin du fin of France awaits four lucky winning bidders of this unforgettable trip. Imagine exploring the Land of the Sun King with its picturesque hillsides, charming villages, dazzling estates, beautiful lakes, captivating coastlines and alluring Chateaus. The French countryside is home to some of the oldest, most famous wineries in the world. Spend your days in France tasting delectable wines, dining on the finest French cuisine, touring acclaimed and exclusive locales, participating in VIP activities, special events and much more. This trip is for the true bon vivant!

Look for details in the l'Été du Vin Live Auction Addendum and listen from the podium for details.

Trip Includes: four first class tickets on American Airlines.

Trip Restrictions apply. See the Trip Guidelines at the front of the Live Auction section of this catalog.

Donated by: American Airlines and more.

LOT 134

A California Treasure

▲ 1 double-magnum of 2003 Shafer Vineyards "Hillside Select" Cabernet Sauvignon

"A big, rich, bold and expansive style, with tiers of dense currant, mineral, earth, black cherry, anise and cedary oak flavors that are intense and concentrated, with the tannins showing a raw edge. Young and rambunctious. Needs lots of air or a little time in the cellar. 2,200 cases made." – *Wine Spectator*

Donated by: Shafer Vineyards

LOT 135

Gourmet Dinner for Eight with Special Guest Kix Brooks!

Join Nancy and Billy Ray Hearn for dinner at Nancy's lovely home at 3 Whitehall with Kix and Barbara Brooks. Eight guests will be wowed by the culinary creations of Capers' Catering Chef, Johnny Haffner, paired with wines from the Hearn's cellars.

You and your friends will enjoy the rare opportunity to dine with one of country music's legends. When this lot appears, don't waste your time; put you're paddle up and bid to win.

Restrictions: Dinner must be arranged at a mutually agreed upon date between the Hearn, Brooks, and the lucky winning bidder.

Donated by: Capers' Catering, Billy Ray and Nancy Hearn, Kix and Barbara Brooks

LOT 136

"Premier Cru" and Friends

- ▲ 1 bottle of 1955 Chateau Lafite-Rothschild
- ▲ 2 bottles of 1968 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1970 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1972 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1973 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1974 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1957 Chateau Haut-Brion
- ▲ 1 bottle of 1968 Chateau Haut-Brion
- ▲ 1 bottle of 1965 Chateau Mouton-Rothschild
- ▲ 1 bottle of 1967 Chateau Roc St. Michel
- ▲ 1 bottle of 1971 Chateau Longueville Baron Pichon-Longueville
- ▲ 1 half-bottle (375ml) of 1961 Chateau Ducru-Beaucaillou
- ▲ 1 half-bottle (375ml) of 1965 Chateau Latour

Not only is this lot composed of some of the finest properties of France, it is also a history lesson. Several of the bottles in this lot were on board the final voyage of the Queen Mary II, still others have spent more than 50 years in bottle. All are wines of the highest quality from the first names, and first growths of France.

Donated by: Clint Higham

LOT 137

One-of-a-Kind, Custom Designed "Nashville Crush" Brooch/Pendant

This beautifully unique custom brooch/pendant, created by Ward-Potts Jewelers was inspired by l'Eté du Vin's Nashville Crush 2011 theme.

The brooch/pendant is set with three diamonds weighing .24 carats, a large oval amethyst, one large briolette cut and three smaller amethyst, a round and briolette maderia citrine, three cabochon and three round faceted Mozambique garnets and a small jade cabochon. This desirable piece measures approximately 1 ¾" long x 1" wide and is valued at \$4,000.

Do you hear it calling your name? Buy it and let's Crush Out Cancer!

Donated by: Bill and Cyndi Sites, Ward-Potts Jewelers

LOT 138

California Cult Classics - A Tasting for Twelve

We are looking to break some rules with this lot and need a few followers! Eliza Kraft Olander has donated this amazing lineup of California Cults. California cult wines are known to some wine enthusiasts to be cherished investments rather than luscious, drinkable wines. These wines, which are ripe, rich, concentrated and high in alcohol content, are very rare and hard to find. Made in limited production with fewer than 600 cases per year, they've earned nicknames such as "trophy wines" and "artisan wines." These wines are consistently highly rated by wine critics.

This cult wine tasting for twelve will be hosted by Eliza and take place on Saturday, April 21, 2012 at 6:30 p.m. at Watermark Restaurant. Watermark is known for scoping out the best food products in the world and preparing those in their restaurants "simply and skillfully." Chef Matt Bolus will be creating the menu from the season's best products to be paired with each wine flight.

Will you choose to break some rules with l'Été du Vin and drink these treasures?

All wines to be tasted are from the 1990's:

- ▲ **Abreu**
- ▲ **Araujo**
- ▲ **Bryan and Family**
- ▲ **Caymus**
- ▲ **Colgin Cellars**
- ▲ **Grace Family**
- ▲ **Harlan Estate**
- ▲ **Shafer Hillside Select**
- ▲ **Screaming Eagle**
- ▲ **Sine Qua Non**

This tasting will be offered at Dutch Auction for twelve persons. A total of twelve lots will be sold separately. The auctioneer will explain the rules from the podium. Each lot entitles the buyer to:

One pour of each wine

One tasting portion to accompany each wine

Donated by: Watermark, and Wine from the cellar of Eliza Kraft Olander. Special thanks for this very generous donation and rare opportunity.

LOT 139

Banquet of Bouquet, Right Bank - Chateau Trotanoy

▲ 1.5L bottle of 1975 Chateau Trotanoy

Sure, it's a small estate, with just 7.5 hectares of vineyards resting partly on the Pomerol plateau and partly on the slope to the west. But Trotanoy is also among the most aromatically complex, fascinating and refined wines of Pomerol. Beneath its velvety texture and expressive aromas of ripe fruits, iron, game, nuts, spices and minerals is a supple but serious tannic structure that requires at least five to ten years of bottle aging. Like the other wines of Pomerol, it is dominated by Merlot, as the vineyards are planted to 90% Merlot and 10% Cabernet Franc.

Donated by: Spencer and Marlene Hays

LOT 140

Burgs from a Burghound

- ▲ 1 bottle of 1989 Clos Saint Denis, Grand Cru, Jaffelin
- ▲ 1 bottle of 1995 Chambertin Clos de Beze, Grand Cru, Domaine Bruno Clair
- ▲ 1 bottle of 1995 Corton Pougels, Grand Cru, Domaine Rapet
- ▲ 1 bottle of 1999 Clos Vougeot, Grand Cru, Domaine Rene Engel
- ▲ 1 bottle of 1990 Vosne Romanee, Les Suchots, 1er Cru, Mommessin
- ▲ 1 bottle of 1990 Savigny Les Beaune, Jean Marc Parelot

Donated by: Billy Ray "Burghound" Hearn

LOT 141

Napa-riffic! A Trip for Four.

Enjoy Napa VIP Style with your friends on this seven-night, eight-day trip. The trip includes the following special treats from our l'Été du Vin friends:

A three-night stay at **Cakebread Cellars**. The Cakebread family, owners of Cakebread Cellars in Rutherford, are among the most creative and successful winery families in California's famed Napa Valley. Since its founding in 1973, the winery has developed a reputation for producing world-class wines. Its success is built on quality, consistency and continuity, characteristics which apply equally to the grapes, the wines, the people and the operation of the winery. As guests of Cakebread Cellars, you will enjoy a tour and private tasting during your stay.

A two-night stay at the **Vintner's Collective**. Vintner's Collective is the first of its kind in Napa Valley; a multi-winery tasting room that is home to twenty of the most experienced and talented winemakers in the valley. The man behind Vintner's Collective is Garret Murphy, who dreamed of creating a place where wine lovers could taste the wines of some of the best winemakers in Napa Valley, and where smaller wineries without their own tasting room could showcase their wines and introduce them to consumers.

continued on next page

LOT 141 *continued*

Napa-riffic! A Trip for Four.

The lively past of downtown Napa thrives again, and the historic Pfeiffer Building has a new and noble purpose: to be a tasting room for the wonderful wines of some of Napa Valley's most talented Vintners. The wonderful vintners showcased at Vintner's Collective, brings together an amazing group of winemakers. Their elegant, well-crafted wines are the tangible result of their experience, passion and commitment to quality. These wines are some of the most sought after wines in the world.

Enjoy accommodations in the cozy private bungalow of La Casita Bonita, an exclusive lodging partner of Vintner's Collective. "Give me a bowl of wine. In this I bury all unkindness, Cassius." – William Shakespeare, Julius Caesar, Act IV, Scene III, Realm Cellars brings The Bard to the bottle in the naming of their acclaimed, handcrafted Bordeaux varietals. Realm Cellars' mission of producing handcrafted Bordeaux varietals in limited quantities from the finest fruit sources in Napa Valley makes this boutique an indefatigable ambassador of good winemaking practices. The exclusive look inside this exceptional cask of characters includes lunch.

A two night stay at **Moshin Vineyards** at the winery guest suite in Healdsburg, CA, where you visit one of Healdsburg's best-**Ferrari-Carrano**.

No trip to Napa is complete without a visit to **Joseph Phelps Vineyards**. Creating benchmark varietals for close to four decades, your traveling companions are sure to be enamored by exclusive behind-the-scenes access to Insignia, Backus Vineyard Cabernet Sauvignon, Napa Valley Cabernet Sauvignon, Syrah and many other premium Joseph Phelps Vineyards wines.

To cap off this sensory feast, you and your guest will enjoy a special dinner with a member of the Phelps' family.

Describing the vibe of **Vineyard 7 & 8** as lush, attention to detail in a relaxed setting may be an understatement. The family and team pride themselves in bringing collaborative, scrupulous, precision to the winemaking process. These vineyards, which lie above the fog, bring late ripening, low yields, natural drainage, and infertile volcanic soil. This adds to the distinctive quality of their wine, which is unlike any other appellation. The facility allows them to micromanage the entire process, beginning in the vineyards and ending with the consumer. Small fermentations, strict sorting of the fruit, techniques based on cleanliness and organization; these philosophies are all part of Vineyard 7 & 8's winemaking approach. Your tour and tasting at Vineyard 7 & 8 includes an exclusive lunch, complete with breathtaking views of Spring Mountain and a game of Bocce.

LOT 141 *continued*

Napa-riffic! A Trip for Four.

According to Wine Spectator, neighboring **Spring Mountain Vineyard** is “a must see.” Your private tour and tasting to one of the most picturesque places in all of Napa with meticulously cared for grounds is part of a day on the mountain. There’s plenty to take in among the caves, vineyards, greenhouse and gardens, while the property’s Villa Miravalle, built in 1885, is one of the more splendid historic mansions around. Enjoy a special peek and a soothing mountain respite.

Allora Vineyards is a true family passion. This very tiny family operated, vineyard, had its first harvest in the fall of 2002 and has been producing exceptional wine with each new vintage. Owners, Terry and Nancy Klein, manage their winemaking business along with their children, Kelly, Cortney, and Christopher Klein. The personalized tasting and visit with the Klein’s is sure to be an enjoyable highlight. Spend an afternoon listening to stories of how Terry Klein grew his successful plaster-artisan skill into a passion for winemaking, or enjoy napping on a knoll after a pairings picnic in the vineyard, provided by Picnics In The Wine Country.

Other Vineyard Stops may include: **Newton Vineyard, Spottswoode, Clos Pegase Winery, Judd’s Hill, Ferrari-Carrano Vineyards and Winery, Clive Cellars, Moshin Vineyards, Trefethen Family Vineyards** and a even barrel tasting at ZD Wines.

Coach air travel will be provided for four by American Airlines. A rental car is included, and driving services may be arranged through Intimate Wine Tours.

Daydream no more! Make this trip to stunning Napa Valley a reality by raising your paddle to bid on this heaven on earth excursion.

Restrictions: See the Trip Guidelines at the front of the Live Auction section of this catalog. All winery visits are subject to availability within the week’s itinerary.

Donated by: American Airlines, Allora Vineyards, Spring Mountain Vineyard, Cakebread Cellars, Vineyard 7&8, Realm Cellars, Judd’s Hill, Vintner’s Collective, Joseph Phelps Vineyards, Spottswoode, Newton Vineyard, Cline Cellars, Ferrari-Carrano Vineyards and Winery, Moshin Vineyards, Trefethen Family Vineyards, Clos Pegase Winery and ZD Wines.

LOT 142

Grand Cru Classés

- ▲ 1 bottle of 2000 Chateau Haut-Brion
- ▲ 1 bottle of 1998 Chateau Cheval Blanc
- ▲ 1 bottle of 2005 Chateau Cheval Blanc
- ▲ 1 bottle of 1999 Chateau Lafite-Rothschild
- ▲ 1 bottle of 1998 Chateau Mouton-Rothschild

Donated by: Richard Bovender

LOT 143

Ready to Drink!

- ▲ 1 bottle of 2001 Barolo, Bartolo Mascarello
- ▲ 1 bottle of 1999 Barolo, Parussi, Conterno Fantino
- ▲ 1 bottle of 2002 Guisto di Nortì (Supertuscan), Tua Rita
- ▲ 1 bottle of 1998 Tassinaia, (Supertuscan), Castello del Terriccio
- ▲ 1 bottle of 1995 Brunello di Montalcino, Riserva, Talenti, Podere Plan di Conte
- ▲ 1 bottle of 2003 Brunello di Montalcino, Campo del Drago, Castiglion del Bosco

Donated by: Nancy and Billy Ray Hearn

LOT 144

Exquisite Taste, Exquisite Wine

If you enjoy the finer things in life and supporting the l'Été du Vin mission, then look no further for a lot to bid on. Get your friends together and join our Nashville Crush Chairs, Pam and Steve Taylor for dinner in their exquisite Richland home on Saturday, January 28, 2012. Eight guests will enjoy a perfect menu by two of Nashville's best Chefs, Cathy Lewis and Deborah Paquette and wines from Tom Black's cellar, one of the best private collections in the world.

The wines that have been selected include:

- ▲ 1990 Veuve Clicquot La Grande Dame
- ▲ 1987 Perrier Jouet
- ▲ 2002 Chablis Sechet Dauvissat
- ▲ 1995 Close Vougeot - Rene' Engel
- ▲ 2002 Close Vougeot - Rene' Engel
- ▲ 1996 Chateau Grand Puy Lacoste
- ▲ 1982 Chateau Pavie
- ▲ 1976 Chateau Suduiraut

With the dinner menu still being tweaked to go perfectly with these fine wines, this dinner with the Taylor's promises to provide guests with a remarkable night!

Donated by: Pam and Steve Taylor, Tom Black, Chef Cathy Lewis and Chef Deborah Paquette

LOT 145

Switch It Up!

- ▲ 1 6L bottle of 2008 Switchback Ridge, Peterson Family Vineyard, Cabernet Sauvignon

1 of 12 bottles made. Etched, signed and hand painted. This bottle is only available through charity auctions."Big, ripe cherry pie, is accentuated with black cherry aromas and berry and camphor spice on the palate. A soft mid-palate with gripping Cabernet framework finishes with toasty oak and bright acidity." - *Bob Foley*

Donated by: Switchback Ridge

LOT 146

Crème de la Crème

- ▲ 1 bottle of 1968 Chateau Lafite-Rothschild
- ▲ 4 bottles of 1973 Chateau Lafite-Rothschild
- ▲ 7 bottles of 1974 Chateau Lafite-Rothschild

Donated by: A Friend of l'Eté du Vin

LOT 147

Ports of Call-A Port Tasting for 12

Vintage Port is so rare that sometimes only a few are released per decade. All together, vintage port makes up only two percent of a year's total port production. Aged in barrels for a maximum of two years and bottled ten to thirty years before drinking, Vintage Port continues to gain complexity and drink beautifully for years and years.

Join John and Beth Huff on Saturday evening January 21, 2012 at the Hermitage Hotel's Capitol Grille for this very special Vintage Port Tasting of Fonseca, Graham's and Taylor each from 1961, 1970, 1977, and 1983.

The Hermitage Hotel, known for its easy going elegance and five-star luxury, has just been named #6 on the U.S. News list of the Best Hotels in the U.S. It is the only hotel to make the Top 10 in the Southeast. Even though the hotel is over 100-years-old, it still provides each of its guests with comfortable rooms and Southern Hospitality. Whether you choose to stay in a room or the hotel's coveted Presidential Suite, all guests can convene in the hotel lobby for afternoon cider, lemonade and cookies in the lobby. The hotel is a Nashville gem.

The Capitol Grille and its chef, Tyler Brown, pride themselves in cooking up the best examples of sustainable Southern cuisine in Tennessee. By using farm fresh vegetables and grazing cattle from the Farm at Glen Leven, Brown serves his restaurant guests some of the freshest food in Nashville. Although it is a four-star restaurant, its atmosphere is low-key and relaxed just like the South. Next door is the restaurant's Oak Bar, which has an extensive collection of wine for its guests to devour.

Really, if you win a spot in this lot, you'll not only get to enjoy exceptional vintage port, but also good ol' Southern Hospitality.

Continued on next page

LOT 147 *continued*

Ports of Call

This tasting will be offered at Dutch Auction for twelve. A total of twelve lots will be sold separately. The auctioneer will explain the rules from the podium. Each lot entitles the buyer to:

One pour of each wine

One tasting portion to accompany each wine

Restrictions: Tasting must be held on January 21, 2012. No Exceptions!

Donated by: Hermitage Hotel, Capitol Grille and wines from the cellar of John and Beth Huff

LOT 148

Torbreck Massive Flavor and Character – 100 Points by Parker

▲ 3 bottles of 2005 Torbreck Shiraz “The Laird”

Torbreck has released what it believes is the most expensive current-release Australian table wine: 2005 Torbreck The Laird, a Barossa shiraz expected to sell at about \$700 a bottle.

It was made from grapes grown at Malcolm Seppel’s vineyard at Marananga, planted in the 1950s near Seppeltsfield - very concentrated fruit that in the past went into Rolf Binder’s The Malcolm and Chris Ringland’s early vintages of Three Rivers.

The wine spent three years in Dominique Laurent barrels and two years in bottle before release. It’s a big, powerful, concentrated wine, with 14.8 percent alcohol. It shows typical Torbreck massive flavour and character, tremendous fruit sweetness, power throughout the palate, lashings of tannin and an almost chewy thickness. It could hardly be termed elegant, but shows remarkable balance for such a big wine.

Donated by: Hoyt Hill/Village Wines

LOT 149

Quintessential California Cabernet

▲ 1 imperial (6L) of 1986 Joseph Phelps “Backus Vineyard” Cabernet Sauvignon

Donated by: A Friend of l’Eté du Vin

LOT 150

Breathtaking Views and Storybook Ambiance For Two in Carmel-by-the-Sea

The winning bidders of this lot will fly American Airlines coach and enjoy a two night stay at L'Auberge Carmel, an award winning Relais & Chateaux, located in downtown Carmel, CA. L'Auberge Carmel is rated one of the 500 Best Hotels in the World by Travel and Leisure and the #11 Best Small Hotels in the US by Conde Nast Traveler. Dinner for two at the hotel's restaurant, Aubergine – Gayot rated it one of the Top 10 New Restaurants in the US in 2008, will be complimented by 95+ point wines from Bill Shea's 18,000 bottle cellar. Shea is known to have one of the most impressive wine cellars in all of California. Carmel-By-The-Sea is a special place and the staff at L'Auberge Carmel will insure this get-a-way weekend will be one to remember.

Restrictions: Dates are subject to hotel availability and are good through July 2012. Trip restrictions apply. See the trip guidelines at the front of the Live Auction section of this catalog.

Donated by: Bill Shea, American Airlines

LOT 151

Dangerous Liaisons

- ▲ 1 bottle of 1970 Chateau La Mission Haut-Brion
- ▲ 1 bottle of 1970 Chateau Mouton Rothschild
- ▲ 1 bottle of 1970 Chateau Haut-Brion
- ▲ 1 bottle of 1970 Chateau Lynch Bages
- ▲ 1 bottle of 1970 Chateau Montrose
- ▲ 1 magnum of 1970 Chateau Ruzan-Segla
- ▲ 1 bottle of 1970 Chateau Pichon LaLande
- ▲ 1 bottle of 1970 Chateau Figeac
- ▲ 1 bottle of 1970 Cheval Blanc
- ▲ 1 bottle of 1970 Chateau Lafite Rothschild

Donated by: Dr. Timothy P. and Mary Schoettle and Keith and Deby Pitts

LOT 152

Champion Blood Lines

- ▲ 1 double-magnum of 1975 Chateau Talbot

"A rich, fruity, smooth wine of breed and character that is very consistent and shows well even in lesser vintages. Should be upgraded to a Médoc Third Growth." – *Winemaker's Notes*

Donated by: Spencer and Marlene Hays

LOT 153

A Wine Dinner with Mavericks at Kayne Prime

One lucky bidder and seven of his/her closest friends will enjoy a memorable tasting of some truly special wines while dining at one of Nashville's hot new restaurants, Kayne Prime. The lineup includes wines ranging from the best of Napa stalwarts such as Mondavi, Pride and Shafer to a truly limited bottling from one of California's most admired mavericks that garnered a perfect score from Robert Parker. Another Parker Perfect, this time from Washington, will be poured as well, and the evening will start off with vintage Champagne from Pierre Morlet and end with an Icewine from Inniskillin.

Kayne Prime is the burnished new steakhouse in The Gulch, joining its neighbors Virago and Whiskey Kitchen in Chris Hyndman's M Street dining district. This exciting dinner will include a multiple course feast created by M Street's Culinary Director Robbie Wilson offering a varied sampling from their fantastic menu in one of the restaurant's elegant private dining rooms.

The wines to be poured (listed below) have been donated by Adam and Valerie Landa, who will serve as hosts for the dinner.

- ▲ 2004 Agharta Syrah (WA98)
- ▲ 2001 Behrens & Hitchcock "The Heavyweight" (WA95)
- ▲ 2006 Inniskillin Riesling Icewine (WS94)
- ▲ 2001 Robert Mondavi Cabernet Sauvignon Reserve (WA94)
- ▲ 2007 Morlet Family Vineyards Cabernet Sauvignon
Couer de Vallee (WA95)
- ▲ 2002 Pierre Morlet Champagne "Millesime"
- ▲ 2002 Pride Mountain Vineyards
Cabernet Sauvignon Reserve (WA96+)
- ▲ 2007 Quilceda Creek Cabernet Sauvignon (WA100)
- ▲ 2005 Seven Stones Cabernet Sauvignon (WA94)
- ▲ 2004 Shafer Vineyards
Cabernet Sauvignon Hillside Select (WA97)
- ▲ 2005 Sine Qua Non Atlantis Syrah (WA100)
- ▲ 2006 Switchback Ridge Cabernet Sauvignon (WA92)

Donated by: Adam and Valerie Landa and M Street. Special thanks to the Landas for sharing these wines.

LOT 154

Rich, Ruby, Rocker

- ▲ 5 bottles of 2005 Sassicaia Bolgheri

"Sassicaia is a unique interpretation of the Cabernet variety, a wine of great breadth, complexity and longevity. The intense blackberry and cassis aromas, offset by notes of smoke and spice, are confirmed on a palate of lush concentration underscored by firm, ripe tannins carrying into a long, elegant finish." – *The Wine Advocate*

Donated by: A Friend of l'Été du Vin

LOT 155

Sweet Sensation!

- ▲ 1 half-bottle of 1945 Chateau d'Yquem
- ▲ 1 bottle of 1959 Chateau d'Yquem
- ▲ 1 half-bottle short of 1945 Chateau d'Yquem
- ▲ 3 half-bottles of 1975 Chateau d'Yquem
- ▲ 1 half-bottle of 2003 Chateau Rieussec
- ▲ 1 bottle of 1988 Chateau Rieussec
- ▲ 1 bottle of 1983 Chateau Rieussec
- ▲ 2 bottles of 2001 Chateau Rieussec
- ▲ 1 bottle of 1996 Chateau Coutet
- ▲ 1 bottle of 1986 Chateau Doisy-Vedrines

Note: Please view these bottles on display in the Live Auction. They will be sold as is.

Donated by: A Friend of l'Eté du Vin

LOT 156

I'm With the Coach! Fisher at Flemings!

If you've lived in Nashville, even a few years, you know Jeff Fisher not only as our Tennessee Titans head coach, but also for his involvement in the Nashville community. Since stepping down as coach of the Titans, Fisher has stepped out of the limelight and has opted to remain low key. Although this might be the case, Fisher has willingly offered l'Eté du Vin a lot that allows eight guests to enjoy dinner and wine with him at Fleming's Steakhouse and Wine Bar.

Guests will dine on savory dishes from Fleming's chef, Tracy Riddick, while also enjoying wines from the Fleming's list. Fleming's, located on West End, has received an Award of Excellence from the Wine Spectator the past three years in a row and has been voted second Best Steakhouse in Nashville by Nashville Lifestyles Magazine.

If you want to meet a Nashville celebrity in his own right, and enjoy outstanding food and wine too, then hold you're paddle up and say, "I'm with the coach!"

Restrictions: Dinner must be held on a mutually agreed upon evening with buyer, Fleming's, and Coach Fisher.

Donated by: Fleming's Prime Steakhouse

LOT 157

We are Family

Debbie and Randy Lewis along with son Dennis of Lewis Cellars are driven to create world-class wines.

▲ 1 bottle of 2000 Lewis Cellars "Cuvee L"

"Think of Cuvee L as super-charged Lewis Reserve Cabernet. Red wine at red-line. First created from the 1997 vintage, the single best barrels from our finest lots fuel this rare and racy wine. In 2000, for the first time since the 1997 vintage, we had the components to again qualify for a Cuvee L bottling. From only 10 barrels of our finest Pritchard Hill and Oakville blocks we created a blend of 90% Cabernet Sauvignon, 8% Merlot and 2% Cabernet Franc. Deeply infused with toasty oak and lavish black fruit the 2000 Cuvee L is deliciously ripe and opulent, finishing with supple, integrated tannins." – *Winemaker's Notes*

▲ 1 bottle of 2001 Lewis Cellars "Cuvee L"

"Packaged in a heavy bottle with a wax capsule, the dark ruby / purple-colored 2001 Cuvee L displays a fragrant perfume of cedar, new saddle leather, black currants, plums, and a hint of figs. With broad, expansive, fleshy flavors and moderate tannin in the finish..." – *The Wine Advocate*

▲ 1 bottle of 1997 Lewis Cellars "Alec's Blend"

"If less than conventional in its varietal constituency, this very ripe and densely packed young wine rings true with the winery's style of big, expressive wines, and its close-to-jammy fruit comes dressed up with lots of charry oak and chocolatey richness. Never subtle and thus suited to service with rustic roasts and well-seasoned meats, it carries a fair measure of tannin but has a softer edge that calls for only mid-term aging." – *Connoisseur's Guide*

▲ 1 bottle of 1999 Lewis Cellars "Alec's Blend"

"Soft and oaky, the 1999 Alec's Blend is a good effort, exhibiting copious quantities of blackberry fruit, smoke, and toasty wood." – *The Wine Advocate*

▲ 1 bottle of 2001 Lewis Cellars "Alec's Blend"

"This blend was created in 1997 to celebrate the birth of Dennis' first son – Alec. His stature has been growing ever since, and last year's bottling was one of the highest-scoring Napa Valley wines from the 2000 vintage. For 2001 we have again blended 60% Syrah and 40% Merlot to create this rich and exotic wine. Loaded with blackberry fruit, mocha, lavender, sweet oak and vanillin spice, Alec strikes the sweet spot between rustic and refined character with his latest wine." – *Winemaker's Notes*

▲ 1 bottle of 2001 Lewis Cellars Syrah

"Immense, with dark, dense, stewed plum, blackberry and wild berry fruit, shaded by toasty mocha-laced oak. Shows off exotic spicy nuances and holds its tight focus, finishing with a burst of flavor and a wall of tannin." – *Wine Spectator*

LOT 157 *continued*

We are Family

▲ 1 bottle of 1997 Lewis Cellars Merlot

"When asked to describe our Reserve Merlot as briefly as possible our response is "velvet hammer." We select our favorite barrels from the best lots to create our Reserve wines and the 1997 Reserve Merlot is our finest to date. Aromas of cedar, black cherry, truffle and sweet tobacco unfold on the nose. Supple and velvety rich on the palate, layered with dark ripe fruit, the wine finishes polished and round."

- *Winemaker's Notes*

▲ 1 bottle of 1998 Lewis Cellars Cabernet Sauvignon

"Sporting the plushness and emphatic ripeness that have become hallmarks of Lewis Cabernets, this latest version is among the richer of the early 1998s that have graced our table. It begins with expansive, deeply filled aromas of blueberries, currants, cocoa and creamy oak and follows with broad, well-ripened flavors of a similar stripe. Slightly soft in balance and fairly fleshy in feel, the wine veers to dryness at the end, but hangs onto enough fruit to encourage half a decade or more of further time in the cellar." - *Connoisseur's Guide*

▲ 1 bottle of 2001 Lewis Cellars Cabernet Sauvignon

"Smooth, rich and concentrated, with a tasty core of wild berry, blackberry, plum and mocha, all neatly tailored, delivering a wonderful gush of fruit, spice and jazzy oak." - *Wine Spectator*

▲ 1 bottle of 1996 Lewis Cellars Reserve Cabernet Sauvignon

"Beautiful, refined cab, really opened up with an hour of decanting. This one still has a few more years in it. Drank like a much younger cab. Nose of dark berries, chocolate, followed by a parade of flavors from cassis, grape, chocolate, anise with a long finish. Classy wine."

- *CellarTracker*

▲ 1 bottle of 1997 Lewis Cellars Reserve Cabernet Sauvignon

"Every time we went back to barrel taste this wine we smiled and immediately sensed what our notes consistently confirmed – this is a special wine. 1997 may prove to be the finest Cabernet vintage in California history. After extended maceration, the wine was aged in 70% new French and American oak, and was bottled unfiltered and unfiltered. The nose is powerful with cedar, oak and blackberry aromas. The palate is muscular, densely layered with black fruit and dark chocolate flavors, integrated with full round tannins. Delicious now, this wine will continue to improve with bottle age." – *Winemaker's Notes*

▲ 1 bottle of 2000 Lewis Cellars Reserve Chardonnay

"This is the most delicious example yet of the richly textured, complex wines that result from the native, wild yeast fermentations in our Chardonnay program. "Sur lies" aged in French oak and bottled unfiltered, the 2000 Reserve Chardonnay is ultra-rich and voluptuous, loaded with ripe pear, fig, hazelnut and vanilla. Creamy, plush and round with a broad silky finish, this is one seductive Chardonnay!"

- *Winemaker's Notes*

LOT 157 *continued*

We are Family

▲ 1 bottle of 2002 Lewis Cellars Reserve Chardonnay

"When asked to describe our Reserve Merlot as briefly as possible our response is "velvet hammer." We select our favorite barrels from the best lots to create our Reserve wines and the 1997 Reserve Merlot is our finest to date. Aromas of cedar, black cherry, truffle and sweet tobacco unfold on the nose. Supple and velvety rich on the palate, layered with dark ripe fruit, the wine finishes polished and round."

– *Winemaker's Notes*

▲ 1 bottle of 1998 Lewis Cellars Cabernet Sauvignon

"We selected only 16 barrels from Carneros and Oak Knoll vineyards for the 2002 vintage of our flagship Reserve Chardonnay. The 2002 shows much of the same super-charged Meursault character and complexity that made our 1997 Reserve Chardonnay such delicious wine. Aged sur lies in 100% French oak the wine is loaded with toasty oak, vanilla and ripe fruit aromas with elements of hazelnut, mineral and slate that turn rich and crisp on the finish." – *Winemaker's Notes*

Donated by: Dr. Timothy P. and Mary Schoettle

LOT 158

Soul-Filled Supertuscans

▲ 3 bottles of 2004 Sette Ponti Oreno

"Wine Spectator Top 100 of 2006. Fabulous aromas of ripe blackberry, cappuccino and toasty oak. Full-bodied, with masses of fruit and super velvety tannins. Long and gorgeous. All there." – *Wine Spectator*

▲ 3 bottles of 2004 Sassacaia

"The best Sassicaia of the last 10 years..." – *Wine Enthusiast*

"Sassicaia is a unique interpretation of the Cabernet variety, a wine of great breadth, complexity and longevity. The intense blackberry and cassis aromas, offset by notes of smoke and spice, are confirmed on a palate of lush concentration underscored by firm, ripe tannins carrying into a long, elegant finish." – *Winemaker's Notes*

▲ 3 bottles of 2006 Saffredi

"96 points. Geppetti has produced another gem in her 2006 Saffredi, a French-oak aged blend of Cabernet Sauvignon, Merlot and Alicante. This textured, explosive wine boasts considerable depth and richness in its dark fruit, flowers, minerals and graphite. The wine remains extremely primary and in need of considerable bottle age in order to offer its best drinking but it is unquestionably formidable. The style combines elements of power and elegance, achieving a level rarely seen in these parts. Simply put, this is stunning juice." – *Wine Advocate*

▲ 3 bottles of 2007 Tenuta dell'Ornellaia

"99 points. The 2007 Ornellaia is a masterpiece blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and a tiny element of Petit Verdot. The intensity and purity are outstanding and the wine delivers beautiful

Continued on next page

LOT 158

Soul-Filled Supertuscans

notes of chocolate, black cherry, leather, cedar and spice. It's a big, modern expression that closes long with luscious softness and opulent fruit." – *Winemaker's Notes*

Donated by: Pam and Steve Taylor

LOT 159

Full Circle with Hoyt Hill at 360 Bistro

Enjoy dinner for eight at 360 Bistro with Wine and Service by Hoyt Hill. Bid on this dinner with your friends and have a spectacular gourmet food and wine experience. Enjoy Hoyt's wines in style with perfect service and perfect pairings.

Restrictions: Requires two weeks advance notice and reservations.

Donated by: 360 Bistro and Hoyt Hill

LOT 160

Distinctively Divine

- ▲ 1 double-magnum of 2000 Ridge Vineyards, Monte Bello
- ▲ 1 double-magnum of 2007 Ridge Vineyards, Lytton Springs Zinfandel
- ▲ 1 double-magnum of 2007 Ridge Vineyards, Geyserville Zinfandel
- ▲ 1 double-magnum of 2003 Ridge Vineyards, Monte Bello Cabernet Sauvignon

Donated by: Ridge Vineyards, Inc. and A Friend of l'Été du Vin

LOT 161

Harbison's Exclusive Auction Offering

- ▲ 1 double-magnum of 2005 JP Harbison "Napa Valley" Cabernet Sauvignon

A winged griffin on the face of the wine label appears to have magically flown out of a children's fairy tale. It is, in fact, the Harbison family crest. Fierce yet majestic, the illustrious griffin is sure to delight adults as they enjoy this wine created expressly to raise money for children's charities. The JP Harbison Cabernet Sauvignon is always rich with dark berry flavors and is crafted to be enjoyed young, but also has the structure to age gracefully for patient connoisseurs.

A true boutique label, 2005 Cabernet Sauvignon, only six barrels of this award-winning California Cabernet were produced. Crafted from hand-picked Oakville fruit, this vintage was made exclusively at Miner Family winery. The grapes are 75% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc and 5% Malbec. Enjoy.

Donated by: Fred and Cathy Weisbrodt

LOT 162

Come With Me to the Cabernet Casbah

Spottswode Cabernet Sauvignon Flight 1998-2004

▲ 1 bottle of 1998 Spottswode Cabernet Sauvignon

"Sweet roses and leather initially. Resolves with a bit of time in the glass to offer a forward nose with ripe fruit characters and a warm allure. Great complexity, and a fairly sweet entry—plums, red licorice, dark cinnamon. We noted that the fruit falls off rather quickly, and some greener, earthier characters emerge. The palate doesn't quite follow through with the riper characters of the nose. Evolved very quickly after opening."

– *Winemaker's Notes*

▲ 1 bottle of 1999 Spottswode Cabernet Sauvignon

"Lovely purple color. More showy than last year—bright and fresh. Lots of berry aromas—blackberry pie, fresh-crushed blueberries, cherries jubilee, laced with lovely mocha, vanilla, and black fig. A backdrop of pine needles and forest floor, tobacco, smoke, white pepper, spice, and rose petal make this a layered, intense, multi-faceted wine. A tight mineral core, with discernible tannins that have not yet perfectly meshed with all of the other elements." – *Winemaker's Notes*

▲ 1 bottle of 2000 Spottswode Cabernet Sauvignon

"Pretty violet color. Dan said, "Very Paulliac," with intensity and muscle. Lots of components: lush strawberry, flowers, lavender, licorice, sweet cinnamon, strudel, pepper, dried spices, olive, leather, saddle soap, warm stones. Sweet creaminess and earth on the palate—great texture, tannic structure, and a long finish." – *Winemaker's Notes*

▲ 1 bottle of 2001 Spottswode Cabernet Sauvignon

"Showing some age, but very well composed. A wisp of sea air floats above a medley of black cherry cola, damp forest floor, rose-tinted potpourri, mint, anise seed, soft leather, and wet wool. A lovely, complex co-mingling of sweet and savory aromas and flavors. Some enticing earthy notes. Balanced, warm, interesting. An aging beauty."

– *Winemaker's Notes*

▲ 1 bottle of 2003 Spottswode Cabernet Sauvignon

"More subdued than last year; still warm, enticing, and complete. A lot of yin and yang in this wine—youth and age, tartness and dustiness, wildness and earthiness, sweetness and saltiness. Rambunctious brambly fruit, strawberry fruit roll, saffras, brown sugar, and graham cracker are offset by cut green beans, forest floor, anise, and some wood tannins. A bit of an enigma just now, so we think this vintage is calling for some more time in the bottle." – *Winemaker's Notes*

▲ 1 bottle of 2004 Spottswode Cabernet Sauvignon

"This wine made Peah swoon. Rich and broad, with well-integrated oak, firm tannins, wonderful balance and harmony. Lots of cinnamon spice, rose dust, and sweet berries, with hazelnut, cassis, cheesecake, graham cracker, cocoa, brioche, leather, and hints of meat and consommé. Powerful, vibrant, deep." – *Winemaker's Notes*

Donated by: Dr. and Mrs. William Shergy

LOT 163

Tranquil Treasure – Experience the Luxury of the Premier Oceanfront Destination on Florida’s Northeast Coast

Immerse yourself in the tranquility of larger-than-life, seaside accommodations. Whether you come for Signature golf courses, including Jack Nicklaus’ Ocean Course with more oceanfront holes than any course in the state of Florida, or the Tom Watson’s Conservatory® Course, which is the longest and most difficult course in the state, world-class dining, the Atlantic-inspired spa, tennis, miles of secluded beach or the immense water park; you will relish the time you spend at Hammock Beach.

Relax in elegance. The perfect place for a romantic getaway or to gather with friends and family, time and time again, Hammock Beach Resort features spacious and comfortable one-to- four-bedroom villas and condominiums. Most units offer scenic views overlooking the ocean, golf course and/or the breathtaking Palm Coast Intracoastal Waterway.

Hammock Beach Resort, where you’ll be doing more than taking a family vacation or weekend getaway. You may find yourself starting a tradition. Located near St. Augustine, this premier Florida family vacation beach destination features luxury villa and condominium accommodations overlooking the Atlantic Ocean, a 91,000 square-foot multi-level water park with lazy river, signature golf courses designed by golf’s greatest legends, Jack Nicklaus and Tom Watson, a rejuvenating resort spa with influences from the sea and a host of other recreational amenities that will keep you coming back year after year.

Restrictions: No airfare included. Must be reserved 60 days in advance on mutually agreed upon dates.

Donated by: Carolyn Killen

LOT 164

Reaching New Heitz

▲ 12 bottles of 2005 Heitz Cellar Martha’s Vineyard Cabernet Sauvignon

“The gorgeous varietal flavors of 2005 Martha’s Vineyard Cabernet reflect this wine’s classic pedigree. The alluring bouquet of ripe black cherry etched with mint sets the tone for enjoyment. In the mouth, the Cabernet fruit is wonderfully balanced with firm tannins, and the richness of layers adds to the complexity and intrigue.

The 2005 vintage is popular due to the near perfect weather conditions in the Napa Valley during the growing season. The grapes arrived at the winery in pristine shape, and the proof is in the delicious wine produced by our winemaking team. This Cabernet is a joy to drink now, and it will also make a sensational addition to any cellar.”– *Winemaker’s Notes*

Donated by: Heitz Wine Cellars

LOT 165

Need We Say More? Paddles Up! Indulge your palate!

▲ 6 bottles of 2000 Dom Perignon Champagne

“Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. The wine then reveals airy, gentle richness before exhaling peaty scents.

On the palate, the attack bursts forth, and matures into a sensual fullness that winds around itself, like a tendril of foliage. Notes of aniseed and dried ginger linger on the skin of fruit (pear and mango), more textured than ripe. The finish gradually unfurls and then settles smooth, mellow, and all-encompassing.

An indefinable *je ne sais quoi*, never upsetting the integrity of the wine, has worked its charm.” - *Richard Geoffroy, Dom Perignon Chef de Cave*

Donated by: A Friend of l'Été du Vin