

Live Auction

LOT 1

AN ACE OF A CHAMPAGNE

Six bottles of Armand de Brignac Ace of Spades Prestige Cuvée Champagne

As good as this Champagne is, we have to admit it is the bottle that makes a powerful first impression. The wine is a prestige cuvée made by the Champagne house Cattier. Armand de Brignac is packaged in a stunning gold bottle originally developed by Cattier for the André Courrèges fashion house. Cattier's gold bottle also made an appearance at Queen Elizabeth II of England's Golden Jubilee celebration. All labels for each bottle of Armand de Brignac are made of real pewter, polished and applied by hand. Each bottle is packaged in a black embroidered velvet bag, which completes a package that speaks to the quality of the Armand de Brignac Champagne and the care taken with each step of its realization.

Cattier is known for having the deepest cellars in Reims, and nestled there in the cold chalk caves, this wine slowly matures until ready for release. The Armand de Brignac story begins before the cellar however. The wine is a multi-vintage blend of equal parts of all three grapes of Champagne: Chardonnay, Pinot Noir and Pinot Meunier coming from a handful of small vineyard plots. The wine is entirely made by hand; in fact, the company is happy to provide the names of the eight people who carry out the entire process from harvest to pressing to bottling and labeling. The resulting wine is marvelously complex and full-bodied, with a bouquet that is both fresh and lively. Its sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents. Its texture is deliciously creamy and the palate has great depth and impact with a long and silky finish. A superb and singular example of a Prestige Cuvée Champagne.

Estimated value: \$1,800

Thanks to Sunset Corners Fine Wine & Spirits

Live Auction

LOT 2

A BECKSTOFFER SHOWSTOPPER

One six liter bottle of Paul Hobbs Oakville Napa Valley Cabernet Sauvignon, Beckstoffer To Kalon Vineyard

Paul Hobbs grew up on a farm in New York State and is now one of the most innovative and admired winemakers in California. He was one of the first California winemakers to focus on single-vineyard wines, making handcrafted wines in small quantities at a small custom crush facility near Napa. In recent years, Hobbs has dedicated himself to crafting unfiltered and unfinned wines, fermented with native yeast. Hobbs' vision has resulted in exciting, highly structured wines that are rooted in classic old world techniques and, at the same time, are distinctly Californian in their fruit forward expression. In short, they are the best of both worlds.

The partnership of winemaker Paul Hobbs and grower Andy Beckstoffer has yielded some of the most exciting wines to come out of Napa in recent years. In 1993, Beckstoffer bought a portion of the old To Kalon Vineyard that once was used in Beaulieu's great reserve cabernet and Paul Hobbs quickly identified this as a site he wanted to work with. For many years the To Kalon name was not used on Hobbs' labels because of a legal battle with Robert Mondavi Winery but that was settled out of court a few years ago, and now growers purchasing grapes from Beckstoffer's property may use To Kalon on their labels. Whether it appears on the label or not, this remains a stunning wine, and all the more so in this large bottle. It is a brilliant, deep red/black wine with terrific aromas of spice and cassis that Hobbs describes as, "Brilliant, deep red/black color. This is a rich and concentrated wine brimming with the flavors of blackberry, currant, red plum, anise, and cedar. The wine displays a duality of power and elegance. The balance of intriguing fruits, spice, mocha oak and firm tannins makes this wine exceptional in its approachability and cellar worthiness." Robert Parker said "It is a sensational effort. A Pauillac from Napa, it reveals classic aromas of high quality."

Only 841 cases of this unfinned and unfiltered wine were made in 1999 and this single large bottle accounts for nearly a full case, so consider it a true piece of history in many ways!

Estimated Value: \$1,800

Thanks to Scott Lutgert

Live Auction

LOT 3

DREAMING AT SEA

Seven-night Caribbean yachting holiday for two aboard SeaDream I or II in a “Yacht Club” Stateroom on Deck 3.

Your casually elegant private yachting experience in the glorious Caribbean is all about luxury and personal choice. You will be pampered on a vessel carrying only 47-55 couples with a 1:1 guest/crew ratio. Dine indoors or on deck and enjoy open seating and wine at lunch and dinner. Your ocean view stateroom includes a flat-screen TV with DVD and CD player, data port, safe, hair dryer, Belgian linens with down duvets, plush robes and slippers, 24-hour room service, personal refreshment bar, marble-lined bathroom with multi-jet shower massage, Bvlgari bath amenities and personalized yacht stationary. Dream the nights away in your floating vacation home on a SeaDream Balinese Dream Bed with elevated, unobstructed, breathtaking views of the Caribbean.

Kick back island-style or soak up the famed Caribbean lifestyle and culture; enjoy the SeaDream Signature Champagne and Caviar Splash and open bar; play in the yacht's marina with an array of water toys; try the 50-course golf simulator or take advantage of the ship's laptop computers and mountain bikes.

Your Seadream Yacht Club Captain knows his way around the Caribbean and will share the best of what he has found over the years. Perhaps a small private island with a pristine beach for a barbecue and some snorkeling, or a small cove where you can spend the day using water sports equipment like wave runners, kayaks, sailboat, snorkeling masks, water skiing gear and wake boards from the ship's marina. There are extensive entertainment resources for your to enjoy: a pool and hot tub; boutique, casino, piano bar, Segway, complete spa and fitness center; feature movies and other entertainment and an extensive library.

What are you waiting for? It's island time!

RESTRICTIONS:

Reservations required in advance; based on availability. Valid for voyages sailing October 2009 through April 2010. Winner must sail by April 30, 2010. No extensions will be granted. Winner will be confirmed when ready to reserve. Includes gratuity. Excludes airfare, airport transfers, and other transportation to/from yacht, optional travel insurance via an outside provider, and applicable government, port, document issuance, fuel surcharge, handling and service fees. Does not include onboard expenses such as charges for Yachting Land Adventures, spa and beauty salon services, boutique purchases, gambling, and similar expenses. Prize is not redeemable for cash value, cannot be resold / re-auctioned and is non-transferable. Winner is responsible for booking trip.

Estimated value \$13,800

Thanks to SeaDream Yacht Club

Live Auction

LOT 4

SIGN UP FOR THIS SIGNATURE SCOTCH EXPERIENCE

Cocktail party for 20 in your home featuring Dewar's Signature Scotch

You send out the invitations and we will do the rest! Host an exclusive Dewar's *Signature* two-hour cocktail party in your home or executive offices for 20 people. Mingle with your friends or colleagues while savoring Dewar's cocktails and delicious tray-passed gourmet bites. Discover *Signature*, Dewar's unique ultra-premium scotch born from the culmination of 150 years of blending tradition, in a private tasting with expert Dewar's Attaché, Jessica Suarez. By the end of our Dewar's Experience, leave with a hand writing analysis of *your* signature!

Winner will have until December 1, 2009, excluding holidays, to redeem prize. Date of event to be mutually agreed upon by both parties.

Estimated value: \$3,500

Thanks to Bacardi USA and Luxury Management Group LLC

Live Auction

LOT 5

PAHLMeyer PIZZAZZ

A Three Liter, three-vintage vertical of Pahlmeyer Merlot consisting of one three-liter bottle of Pahlmeyer Napa Valley Merlot from 2001, 2002 and 2003

Jayson Pahlmeyer is a man with a dream, a man on a mission. He says “Our mission is to produce wines with power and personality. Our strict viticultural regime combined with a risky but rewarding approach to winemaking creates wines having extravagant, concentrated fruit, polish and pizzazz.” That pizzazz is now the stuff of Napa Valley lore.

Jayson Pahlmeyer was a trial attorney who “found himself reading more wine journals than law journals.” He bought a vineyard and with winemaker Randy Dunn produced his first red wine from the 1986 vintage. Now, nearly a quarter-century later, the demand for Pahlmeyer’s wines far exceeds their supply. While the winery is best known for its red Bordeaux-blend, the subtle surprise in the portfolio is this merlot. Erin Green is the winemaker today and she crafts an exceptionally rich and complex merlot primarily from Moon Vineyard in Carneros, Thorvilos Vineyard on Howell Mountain and David Abreu’s Madrona Ranch with occasional input from other sities.

The 2001 Pahlmeyer was much acclaimed by Wine Spectator who awarded the wine 93 points, calling it “A Magnificent wine, delicious, rich and concentrated with complex black cherry, berry, currant, herb, mocha and spice.”

The 2002 Merlot includes 4% cabernet sauvignon and includes some fruit from Sonoma’s Russian River Valley. Green describes it as similar to a Pomerol but with Californian intensity, a “gloriously rich, profuse elixir in classic Pahlmeyer style.” Steven Tanzer gave the wine 93 points on its release in 2005.

The 2003 Pahlmeyer Merlot was described by Robert Parker as “one of the two or three top merlots in California,” possessing an intense bouquet “of melted chocolate, roasted coffee (and) black cherry.” He gave it 92 points, and called it a “full-bodied, opulent, sexy merlot.”

And this sexiness will endure in these near-ageless large bottles; Pahlmeyer is practically perfect!

Estimated value: \$1,600

Thanks to Pahlmeyer

Live Auction

LOT 6

SIGNIFICANT INSIGNIA

Four bottles of Joseph Phelps Insignia Napa Valley Red Wine: One magnum and one three-liter of 1991, a magnum of 2001 and one magnum of 2002

Located in Spring Valley near St. Helena, Joe Phelps' winery has been a trailblazing property since it was founded in 1972. In 1977, Phelps released a 1974 vintage Syrah, prompting the California wine industry to take its first serious look at the classic French variety. Then in 1978, Phelps released the 1974 Insignia, the first Bordeaux-style blend produced in California under a proprietary label. Under the direction of a team that included CEO Tom Shelton, who died last year, and winemaker Craig Williams, Insignia has been an exceptional wine year after year. The 2002 Insignia was named Wine of the Year in 2005 by Wine Spectator, and earned a 96 point rating. The 2001 earned 95 points and the 1991 received a 99 point rating from Robert Parker. All three vintages, especially in these large format bottles are not only highly collectible, they are vibrant examples of the best of Napa Valley.

Estimated value: \$2,600

Thanks to Sue and Doug Gallagher, Lyn Farmer and Mina Sethi

Live Auction

LOT 7

SET SAIL ON SEABOURN

A seven-day Mediterranean cruise for two aboard Seabourn Legend or Seabourn Spirit in a Category A1, Deck 4 suite

Experience Seabourn's exceptional Mediterranean – a hidden realm of sun-blessed harbors and yachtsmen's island hideaways where only our intimate, ultra luxury all-suite vessels can carry you. This is Seabourn yachting life: the cruising style that readers of *Travel + Leisure* and *Departures* magazines voted the World's Best.

Explore the gems of the Mediterranean: Italy, ancient Spanish towns or the glittering resorts of the French Riviera. Great cities beckon: Rome, Florence, Barcelona, plus many more. And smaller, picturesque delights surprise your senses: Menorca, and Sanary-Sur-Mer.

Your country-club at sea is home to just 100 couples as your course winds among the treasures of the Mediterranean Sea. Your accommodation is the famous 277-square foot

Seabourn Suite, complete with a five-foot picture window overlooking the sea. Your in-suite bar is stocked to your request. Dine when and with whom you wish in an open-seating restaurant, and enjoy an exquisite gourmet menu, designed and created especially for Seabourn by celebrity chef Charlie Palmer. After pleasing your palate, you can exercise, or relax at *The Spa at Seabourn*. When the opportunity arises, the Captain will anchor in a secluded lagoon, and lower the unique water sports Marina that turns your ship into a private resort—on Seabourn, the magic happens with astonishing regularity.

RESTRICTIONS:

Mediterranean sailing season is May through October. Cruise must be completed before April 25, 2010. No exceptions, no extensions. All expenses related to air, hotel, transfers, shipboard charges, government fees, taxes, fuel charges, and travel and accident insurance shall be the responsibility of the passenger. Booking is space available for Mediterranean voyages on the Seabourn Legend or Seabourn Spirit only. Void during blackout dates. Seabourn Cruise Line reserves the right to charter, change or alter the itinerary at any given time. Cruise accommodations provided under this agreement may not be exchanged and may not be sold for cash, products or services under any circumstances. Winner is responsible for booking trip.

Estimated value \$15,550

Thanks to The Yachts of Seabourn

Live Auction

LOT 8

A DINNER MUST HAVE

Master Chef Rudi Sodamin prepares a n eight-course dinner for 12 people in his home, paired with wines from the cellar of Jodi and Bob Dickinson

Now! You too can enjoy a magnificent 8-course meal prepared by renowned Master Chef and Culinary Artist Rudi Sodamin. Each course is paired with rare vintage wines and champagnes from the Dickinson's cellar.

Rudi the leading international culinary authority on the oceans of the world, the most decorated Chef afloat and of the hospitality industries most peripatetic chefs – restless, passion and relentless professionalism are the hallmarks that define the life, work and practice of Holland America Line's Culinary Spokesperson and Master Chef Rudi.

“Cooking is about life, it's about energy, it's about joy, it's about sharing,” says Sodamin, who puts his money where his mouth is, making each of his culinary endeavors an exercise in creative energy and collaborative sharing. Truly sharing, that is: Sodamin has personally raised hundreds of thousands for charities through fundraising dinners and other culinary events over his career. He has published 10 cookbooks – including the bestselling *Seduction & Spice*, in which Sodamin puts for the metaphor of food as romantic love. His latest cookbook is, “The Taste Elegance” of Holland America Line. Prize includes two cookbooks.

Dinner to be arranged on a mutually agreed upon date. Not valid on holidays.

Priceless

Thanks to Master Chef Rudi Sodamin and Jodi and Bob Dickinson

Live Auction

LOT 9

SEEING RED AT THE MILLENNIUM

A 24-bottle collection of Napa Valley Cabernet Sauvignon and Proprietary Blends from 2000, consisting of three 750ml bottles each of Gemstone Cabernet Sauvignon, Pillar Rock Cabernet Sauvignon, Beaulieu Vineyards Cabernet Sauvignon BV #2, Darioush Cabernet Sauvignon; 2 bottles each of: Phelan Vineyards Cabernet Sauvignon, Rudd Jericho Canyon Cabernet Sauvignon, Drinkward Peschon “Entre Deux Meres” Cabernet Sauvignon; 1 bottle each of Bond Vecina Napa Valley Red Wine, The Matriarch, The Maiden, Araujo Cabernet Sauvignon Eisele Vineyard, Araujo Syrah Eisele Vineyard; Behrens & Hitchcock Cabernet Sauvignon “Ink”

While the Millennium vintage was a spectacular success for Bordeaux it was more troubled in California, though there were some notable successes. Many of those successes in the Napa Valley are gathered in this lot and, unlike many selections where you have a single bottle to enjoy, a number of these wines come in pairs or trios, allowing you to assess their progress over time (of just have a bang-up dinner party). Gemstone, Pillar Rock, Drinkward Peschon, Phelan and Rudd Jericho Canyon are all exemplary Napa cabs made in small enough quantities to qualify as boutique wines or “baby cult wines.” Darioush, long a favorite at this festival, made a great cabernet in 2000 that the Wine Spectator called “Remarkably complex and concentrated, with a long, rich aftertaste.” The Beaulieu “BV2” is a rare bottling of cab only from the winery’s classic vineyard called BV2 – it is seldom made (this bottling was a special lot done for the 2002 Napa Valley Wine Auction) and even less frequently encountered in the marketplace.

The group of single bottles brings us three cult wineries: Bond was begun by Bill Harlan, whose Harlan Estate wines are among the most prized cult wines in Napa. Bond is quickly coming up to that level with a series of proprietary red blends, including Vecina, first produced in 1999. The Matriarch and The Maiden are both products of Harlan Estate, proprietary blends that were bottled in 2000 without any winery indicator on the label. James Laube called The Matriarch “Awesome” and rated it 93 points, and gave 92 points to The Maiden, noting its “beautifully defined cabernet” flavors. Araujo is represented with two wines from its famous Eisele Vineyard, a cabernet and a syrah, and we wrap up the lot with Behrens and Hitchcock, a Napa winery prized for what it calls “small batches of handcrafted wines.” Inkgrade is a vineyard in Napa that Behrens and Hitchcock drew on for a number of years. The B&H partnership was dissolved in 2005, and Behrens and his wife started make their own wine. His wife is Lisa Drinkward, who with her friend Françoise Peschon makes the Drinkward Peschon wine featured in this lot, Entre-Deux-Meres, or “between two mothers” which describes the partnership and is also a pun on the name of a region in Bordeaux. Nearing ten years of age, all these wines provide beautiful drinking now and will hold several more years.

Estimated value: \$2,950

Thanks to Maria and Dr. Sergio González-Arias

Live Auction

LOT 10

LIVE IT UP IN A LOIRE LUXURY

One week in Susan and Bob Norton's private home in the Loire Valley, includes a case Loire Valley wines

Viva la French countryside. Relish a one-week stay in this elegant, exclusive home in the Loire Valley. Perfect for two families, the home is just two hours from Charles de Gaulle airport by car. The two master bedrooms have king-size beds, one bedroom has a queen-size bed, and one has two twins. The home features a magnificent garden and French antiques, and a wine cellar that is – truly – a cellar: rustically charming, it is a large, curved room with a dirt floor that wines love. This is the true French countryside experience just in the beautiful chateau country of the Loire Valley, near the fortress-like chateau at Blois and the incredibly opulent Chambord. For the wine lover, the Loire Valley is home not only to beautiful chateaux, but also to some of France's best white wines. The best Loire whites are made from Sauvignon Blanc (Sancerre and Menetou-Salon among others) or Chenin Blanc (Vouvray and Savennieres).

RESTRICTIONS:

Date of Norton home stay must be prearranged to take place at mutually agreeable time. Does not include air or ground transportation. Winner is responsible for booking trip.

Estimated value \$3,500

Susan and Bob Norton

Live Auction

LOT 11

THE KRANKL CULT

Six bottles of Sine Qua Non wine: one 750ml each of “Over and Out” Pinot Noir 2005, “The Hoodoo Man” White Wine 2006, “Atlantis’ Fe203-2a” Grenache 2005 and “Atlantis’ Fe203-1b” Syrah 2005; and 2 375ml bottles, one each of Mr. K “The Straw Man” 2004 and “Pagan Poetry” 2001.

In a cover story last year, Forbes Magazine profiled Sine Qua Non founder Manfred Krankl and wrote “The vins du garage from Santa Barbara County’s Sine Qua Non are idiosyncratic, seductive and nearly impossible to get.” Well, not quite impossible for the winner of this auction lot of Krankl’s exceptional wines. Krankl, who also owns the well known Los Angeles restaurant Campanile and the La Brea Bakery, has a small estate vineyard and purchases additional grapes to make his often whimsically named wines. Through the 2005 vintage these purchased grapes included pinot noir from Oregon, a wine that is included in this lot, and as it was the last of the Oregon pinots, Krankl called it “Over and Out.” Krankl also joined forces with fellow Austrian winemaker Alois Kracher to produce dessert wines labeled “Mr. K.” As Kracher died in 2007, the 2006 vintage is the last of the Mr. K wines. This lot includes “The Strawman, 2004” a late-harvest chardonnay whose name refers to the French dessert wine called “Vin de Paille” or Straw Wine, and 2006 “The Hoodoo Man,” a blend of chardonnay, rousanne and viognier that Robert Parker rated 96 points (in fact, all the SQN wines rate in the high 90s). Pagan Poetry 2001 is a Grenache-based rosé. The two 2005 wines labeled “Atlantis” have 93% of the syrah and grenache respectively, with a bit of viognier. Parker said the syrah was “the most French styled” syrah produced by SQ N and rated it 95-97 points; he described the grenache as “Deep, complex, and full-bodied,” and estimated it would drink well for upwards of 20 years. He rated it 96-98 points – he clearly is one of the many who find Sine Qua Non without peer.

Estimated value: \$1,375

Thanks to Sue and Doug Gallagher

Live Auction

LOT 12

FABULOUS FAR NIENTE

Four bottles of Far Niente Oakville Estate Bottled Cabernet Sauvignon; a 750ml and six-liter of 2004 and a magnum and three-liter of 2006

This is an “ascending vertical” of one of Napa Valley’s most beautiful properties. With a bottle in each size from standard to six liter and two vintages, this is indeed Fabulous Far Niente. The winery is the creation of one of Napa’s great modern visionaries, Gil Nickel, a gifted nurseryman, champion vintage auto racer, avid motorcyclist and guided missile analyst who hadn’t even tasted wine until he was 30. An Oklahoman, Gil and his brother created the second largest nursery business in the United States and his background in agriculture shows in the meticulous attention he brought to the vineyards of Far Niente. The winery, whose name means “without a care,” was run down and had been abandoned for 60 years when he bought it in 1979; within a decade it was one of Napa’s most beautiful showplaces.

Far Niente quickly became a great showplace in the tasting room as well, where the wines quickly gained an international reputation. Gil and his wife Beth focused on making a small number of wines to the highest standards possible, a determination Beth carries on alone since Gil’s death in 2003. The winery owns 250 acres of prime Napa Valley vineyards and all its wines are produced from Estate grapes. Winemaker Stephanie Putnam points out that, “The 100-acre Martin Stelling Vineyard, located behind the winery in Oakville, is the cornerstone of the Far Niente Cabernet Sauvignon program. The vineyard is composed of two distinct areas. The flat acreage uniformly produces wines with supple, sweet tannins and bright, forward fruit. Halter Valley, which is the extension of the vineyard that starts into foothills of the Mayacamas, is composed of gently rolling knolls. This section of the vineyard includes more diverse individual blocks that provide wines of great tannin and structure.”

What this means for us wine lovers is that Far Niente Cabernet is elegant and complex, with layers of currant, black cherry, some dark chocolate, anise, cedar, and sage. The wines are classically structured, soft in texture, rich in flavor, complex in the mouth and long on the finish. And if that’s too much wine-speak, let’s just say they are delicious and can last a long time. The Wine News named the 2004 Far Niente Cab one of the Top Ten Cabernets of 2007, the year of its release and Wine Spectator’s James Laube ranked the 2006 “outstanding” and described as “tight and well structured.” With this collection of bottles, you can have your wine and drink it too. The 750ml bottle would be a treat at any meal, the 6-liter bottle will be superb in 15 years and the other two bottles will help tide you over...*if* you are the winning bidder of this striking collection of Fabulous Far Niente.

Estimated value: \$2,550

Thanks to Susan and Mark Bloom and to Far Niente Winery

Live Auction

LOT 13

A FISH TALE

An all inclusive, 5-day fishing trip to the world famous Complete Fly Fisher on Rock Creek and Smith River, Montana. All room, board, and tackle are included. Expert guiding and gear is included along with five-star dining and river view lodging.

Here's your chance to celebrate the one that got away over a few magnums of your favorite wine. For 30 years, the Complete Fly Fisher has been the angler's top choice for engaging in the most elegant of fishing endeavors, fly fishing on the great rivers of Montana. The Complete Fly Fisher is a five-star experience providing guides, private riverside accommodations and world-class dining (you will not starve if you don't catch a fish on the first day). If you ever read "A River Runs Through It," you know that fly fishing on Montana's great rivers is a near-poetic experience, and no where is the lyricism of the experience better captured than by the Complete Fly Fisher. From airport to airport, their extensive staff pampers the novice as well as expert fly fisher with breathtaking scenery, great adventure and, after hours, elegant lodging and great food. In short, this is a getaway to the wilds without compare, and there's no corkage fee for opening your own wine.

RESTRICTIONS:

Non-transferable, not redeemable for cash, not replaceable if lost or stolen. Does not include air or ground transportation. Winner is responsible for booking trip.

Estimated value: \$4,800

Thanks to the Complete Fly Fisher

Live Auction

LOT 14

DINE AND DASH IN THE DESIGN DISTRICT – Offered as a Dutch auction

A progressive dinner in the Design District on May 18, 2009 for 50 people

This is the perfect lot for a group of friends with designs on dinner. These days, Miami's hottest restaurant row is in the Design District. Since three of the city's top restaurants are within a short walk of each other, and nice stroll after dinner can be such a pleasure, how about a stroll after *each course*?

Here's the concept: one course at each of three famous restaurants: Señora Martinez is the name of the restaurant and of the chef, actually the married name of chef Michelle Bernstein who has a new hit on her hands to rival the popularity of Michy's a couple of miles away. You'll start there for Champagne and hors d'oeuvres, then, go to Pacific Time in its new location for your main course. Jonathan Eisman's longtime Lincoln Road standout is now in the Design District and booming with many of his classics from South Beach and tantalizing new dishes as well. And finally, bring the evening to a close a block away at Michael's Genuine Food and Drink, where chef Michael Schwartz serves up genuinely delicious food and drink in an informal, contemporary setting that has attracted raves from the New York Times and local diners with equal enthusiasm. Michael's extraordinary pastry chef Hedy Goldsmith will craft an exquisite dessert to end the evening...or at least to end the meal.

To make your gustatory pilgrimage easier, we've matched three Champagnes with our three restaurants: start out with a light and crisp Brut from Champagne Henriot, at Pacific Time add some bodacious bubbles from Champagne Gosset and then at Michael's Genuine, enjoy the elegant texture and heady aromas of Champagne Deutz.

You'll be a bubbly Boulevardier with our Design District Dine-around – just jump to your feet for the Dutch auction, and be one of the last 50 diners standing when the auction closes, and you're in for an effervescent movable feast in the Design District.

Estimated value: \$250 per person

Thanks to Champagne Deutz, Champagne Gosset, Champagne Henriot, Michael's Genuine Food and Drink, Pacific Time and Señora Martinez

Live Auction

LOT 15

CHILE LINDO

Economy air for two to Santiago, Chile on LAN Airlines; two nights at the Crowne Plaza Santiago; three nights for two people at Casa Lapostolle's guest house in Apalta, Chile; Tour and tasting at Casa Lapostolle; tour and tasting at Montes Winery in Apalta; tour, tasting and lunch or dinner with Santa Alicia Winery in Pirque

Chile is where the Old Wine World meets the New, a country where the culture of wine has a time-honored place and where technology has made a stunning revolution in the quality of the country's wine. Perhaps no country has seen a greater ascent of wine quality over a shorter period of time than Chile, and if you are the fortunate winner of this auction item, you will have a chance to share in the cultural and oenological excitement of cosmopolitan Chile.

Your trip begins with an overnight flight to Santiago and the InterContinental Hotel in the heart of the city. Explore the city and its neighborhoods at your leisure, then take a day in the countryside and the nearby area of Pirque. Daniel Soto of Santa Alicia winery will be your guide to the surrounding area as well as his showpiece winery, where he hosts you in a tasting and then lunch or dinner before you head back to the Crowne Plaza Santiago.

The following morning you leave for the beautiful and mountainous Apalta region of Colchagua Valley, home to several of Chile's greatest wineries, including Casa Lapostolle. Created by Alexandra Marnier-Lapostolle, whose family owned the famous Grand Marnier liqueur for generations, Casa Lapostolle is a beautiful property at the foot of the Andes where state-of-the-art winemaking and exceptional terroir produce some of Chile's best known wines, including Clos Apalta, a spectacular red wine rated 96 points and named Wine of the Year by Wine Spectator in 2008. You will spend three nights at Casa Lapostolle's guest house, with plenty of time to tour the property, meet the winemakers and taste from bottle and barrel. You'll also have time to visit some of Casa Lapostolle's neighbors, including Viña Montes next door.

Founded in 1988, the winery established by Aurelio Montes and a group of partners is one of the oldest luxury wine producers in Chile. With five estates encompassing more than 1,500 acres of vineyard, the Montes winery is a dynamic force in the industry. The gregarious Aurelio Montes is an enthusiastic spokesman for the new wines of Chile and invites you to join him for a visit to his new gravity-fed, feng shui-inspired winery built in 2004 next door to Casa Lapostolle. Best of all, you will try some exceptional wines including Chile's first ultra-premium wine, Montes Alpha Cabernet Sauvignon and some of the new wines of Montes including Folly and Purple Angel.

You will try some of the most exciting wines from the New World, if you capture Chile in this auction lot.

RESTRICTIONS:

Airline tickets are valid through April 8, 2010; no extensions permitted. Travel will be confirmed 45 days prior to departure. Does not include airport taxes or other fees that may apply. Hotel and winery stays valid for one year. Package is non-transferable and will not be reissued if lost or stolen. Does not include ground transportation. Winner is responsible for booking trip.

Estimated value: \$7,000

Thanks to LAN Airlines, Crowne Plaza Santiago, Casa Lapostolle, Viña Montes and Santa Alicia Winery.

Live Auction

LOT 16

CAN'T GET ENOUGH CAYMUS

Ten-bottle vertical of Caymus Special Selection Napa Valley Cabernet Sauvignon, one each of the following vintages: 1986, 1987, 1990, 1992, 1994, 1995, 1997, 2002, 2003, 2004

The creation of three generations of the Wagner family, Caymus Vineyards is, to quote *Wine Spectator's* James Laube: "A name that is synonymous with classically proportioned, richly flavored Napa Valley Cabernets". The flagship wine is the Special Selection which spends 48 months in barrel, twice as long as a typical Bordeaux wine. These are some of Napa's best and most age-worthy cabernets and while micro-winery cult wines have come and gone, the Wagners have calmly and with a minimum of fanfare, year after year made one of the most delicious wines in Napa Valley. It is a wine that is luscious on release and gains a complexity with time that is rare in many of Napa's blockbusters. Older vintages of Special Selection are rare, and in this lot we have the opportunity to sample the greatest Napa vintages of the past 25 years. This wine is not only special, it is unique.

Estimated value: \$2,000

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 17

KRUG KOLLECTION

Olivier Krug, the director of the Champagne house that carries his family's name, is fond of quoting his father Henri (who in turn quoted *his* father) that “I am not drinking Champagne, I am drinking Krug!” Today Krug is owned by the luxury goods firm LVMH but the family is still intimately involved in the production of the wine. It is the most muscular and distinctive of Champagnes, unique in every way from the extraordinary care in the selection of grapes to the fermentation of all wines in barrel to the exceptional length of time the wines are aged before release. Krug is invariably the last house to release any given vintage, releasing the storied 1996 vintage about the time everyone else was well into wines from the third millennium. Olivier’s father Henri made the 1996 but had retired by the time the wine was ready for disgorgement, so Olivier completed the vintage and prepared the wines for release, making these bottles the vinous equivalent of a torch being passed between generations. 1996 was a storied vintage for the transition – the greatest Champagne vintage of the 1990s and one of the top vintages of the second half of the 20th century. The wine is only now entering its window of maturity, but do not worry – with this wine, it is an expansive bay window. This wine can be appreciated for another 20 years or more, if only you can hold on to them that long. Even the most hardcore of Krugistes will find that a difficult task with so fabulous a wine, ranked 100 points by The Wine News and a paltry 99 points by Wine Spectator!

Estimated value: \$2,700

Thanks to Donna and John Shepard

Live Auction

LOT 18

PALME D'OR AND PARADISE

Dinner for Eight at the Biltmore Hotel Palme d'Or restaurant, with exceptional rare wines, cigars and classic Cognac

Peerless Cognacs are blends of spirits from many years. The oldest Cognacs at each house are kept in large glass containers in a special room, called Paradis or Paradise. A stopper in the bottles minimizes the “angels’ share” of Paradise, but it is still a rare thing to find a Cognac older than a few decades. Alex Montague, a collector in our midst who loves rare cigars and even rarer Cognacs proposed a dinner that would conclude with both these passions (including a Cognac from 1875), and a concept was born:

Chef-extraordinaire Philippe Ruiz of the Biltmore’s incomparable Palme d’Or has a deft touch balancing classic French technique with innovative ingredients. He will craft an exclusive dinner for eight in the Palme d’Or’s small private dining room, Bob Dickinson will pull some prize bottles from his cellar to get things rolling and Alex Montague proposes brandish his best brandies to wrap up the dinner with refined indulgence. Among the treasures Alex is offering are bottles so unusual and rare, a bit of explanation is in order.

In the Jura region of France, the savignin grape produces an unusual wine that, after six to ten years in barrel has the characteristic yellow color that gives it the name *Vin Jaune*. The best of these wines comes from an area called Château-Chalon, and the best vintage anyone can remember even hearing about was 1947, all of which is preamble to noting that this dinner will feature a 1947 Château-Chalon Caves Bourdy, as well as a bottle of Malvasia Madeira from 1820, and a bottle of perfectly mature Sauternes, the 1975 Château d’Yquem. And *then*, over cigars, collected with the same focus and passion as the dessert wines, the stopper will be drawn on the 1875 Cognac. It is perhaps needless to add (but we will anyway) that in Cognac 1875, like 1947 in Château-Chalon, was the vintage of its century.

So the facts and figures are these: 191 years of wine served in a hotel 80 years old, decades of patient collecting by two passionate patrons of the festival, one exceptional dinner...and eight seats. To have your seat in one of those eight chairs, it’s time to put up your paddle for a sweet, spirited evening of wine, good company and Cognac from Paradise.

Dinner arranged on a mutually-agreed upon date; taxes and gratuities not included.

Estimated value: \$7,500

Thanks to Maria Alonso and Alex Montague, Jodi and Bob Dickinson, Chef Philippe Ruiz and the Biltmore Hotel

Live Auction

LOT 19

SOUTH AFRICAN SAFARI MEETS COSMOPOLITAN CAPE TOWN

Two roundtrip economy class tickets on South African Airways; a two-night stay at Sabi Sabi Game Reserve, a two-night stay at The Commodore Hotel in Cape Town

Your trip to this enthralling, history-steeped region in the southern hemisphere begins aboard South African Airways (SAA) with transatlantic service from any of the airlines US gateways. Known for its gracious hospitality and impeccable service, SAA will extend Africa's warmest welcome with a state-of-the-art fleet and amenities including travel kits, complimentary South African wines and personal on-demand entertainment systems.

Enjoy an enchanting two-night stay at the world-famous 5-star Sabi Sabi Bush Lodge located in the private, Sabi Sands section of Kruger National Park. Sabi Sabi specializes in exceptional wildlife encounters. Safaris at the 65,000-hectare Sabi Sabi Reserve are a unique

African experience: the Sabi Sabi philosophy of "yesterday, today and tomorrow" has evolved from over 100 years of game drives. Embark on an unforgettable adventure among hundreds of animal, bird and plant species roaming freely throughout the park and reserves, including the "big five" (elephants, rhinoceros, lions, leopards and buffalo), impala, zebra and others.

This is home to more wildlife species than any other game sanctuary on the continent. Seize the opportunity to visit one of Africa's few remaining havens for big cats and experience the thriving and vibrant biodiversity in this exotic world.

Rich in history, Cape Town is a vibrant melting pot reaching back to settlers from African tribes to the North and transplants from Indonesia, France, Holland, Great Britain and Germany. Beautiful Cape Town boasts pristine coastlines and a magnificent countryside.

Your Cape Town stay is at the five-star Commodore Hotel. From its berth at Cape Town's Victoria & Alfred Waterfront, The Commodore Hotel offers spectacular views of Table Mountain, Signal Hill, Granger Bay, Table Bay and historic Robben Island. From your hotel, you will be within easy walking distance of a wide selection of restaurants, bars, nightlife, monuments, museums and shopping, plus access points to other attractions.

Heed the call of the wild and the adventurous allure of Cape Town!

RESTRICTIONS:

All reservations require 90 advance notice. South African Airways tickets are valid until April 24, 2010 and are not upgradeable or transferable. Travel subject to availability and void during any blackout periods. Excludes government taxes associated with air travel (approximately \$250 per person); taxes must be paid prior to ticket issuance. Original copies of the air travel and accommodations awards must be submitted as directed in winner's certificate to book tickets. Stays at both Sabi Sabi and The Commodore Hotel are subject to availability and expire on September 30, 2009. Stay at Commodore Hotel is on a bed and breakfast basis and at Sabi Sabi Bush Lodge on a full board basis. Does not include air travel to/from US gateway or any ground transportation. Package is non-transferable, non-refundable and not redeemable for cash. Winner is responsible for booking trip.

Estimated value \$8,500

Thanks to South African Airways, Sabi Sabi and The Commodore Hotel

Live Auction

LOT 20

HOLLYWOOD ENCHANTMENT

Magical weekend for two couples in Los Angeles; first-class roundtrip air travel for four; three nights and days at the intriguing Houdini Estate, former haunt of the world-famous magician, in the Hollywood Hills; vintage wines; dinner followed by a concert in superlative seats at the Hollywood Bowl, Disney Hall, or the Los Angeles Opera; cruise along the Southern California coast in a motor yacht.

What could be more enchanting for the body and soul than a weekend get-away visiting some of the more magical Southern California attractions?

Begin your adventure with a flight in first class to Los Angeles from anywhere in the continental United States. You'll be whisked in a privately owned chauffeured limousine to the historic Houdini Estate in Los Angeles' famed Hollywood Hills for a three-day, three-night weekend stay. Known as the former home of world-famous magician Harry Houdini, the four-acre Houdini Estate is one of the most noted privately owned properties in Los Angeles. The estate features a charming three-bedroom villa, a natural spring pond, a dramatic waterfall fed by a natural spring, terraced gardens, century-old trees and palms, incredible views, hiking trails, seven gazebos, and a swimming pool.

Wake up to the clear California sunshine and motor in your chauffeur-driven limousine to an elegant yacht moored close to Marina del Rey's Ritz-Carlton. Enjoy a tempting luncheon catered onboard by the Ritz and an exhilarating cruise captained by a mariner deeply familiar with intriguing stories of the Southern California coast.

And then there is the wealth of possibilities on offer for your musical extravaganza. Should you choose a coveted stage-adjacent Pool box at the Hollywood Bowl for a summer 2009 concert under the stars? Perhaps you prefer four nearly unattainable seats listening to the Los Angeles Philharmonic during Disney Hall's 2009-2010 season? Or you could select four of the Dorothy Chandler Pavilion's most sought-after seats for an exciting performance by the Los Angeles Opera during fall 2009 or spring 2010? Whatever your choice, start your evening in a privately owned, chauffeured Rolls Royce limousine, stocked with the rarest of caviars, vintage champagne and exotic spirits. After you arrive, savor a carefully selected gourmet dinner and superb wines from the darkest depths of José Luis Nazar's cellars. When the performance ends, relax in the comfort of your classically appointed British limousine sipping rare after-dinner beverages while your driver whisks you back to the Houdini Estate where you can relax in magical comfort.

End your enchanting visit to Southern California with a chauffeur-driven trip to your Los Angeles-area airport and your first-class flight home.

RESTRICTIONS:

Package is valid from July 2009 through June 2010 at a mutually convenient time. Excludes some ground transportation. Air travel, estate stay, cruise, dinner, and concert require at least 60-day advance notice. Flight travel unavailable during airline blackout dates. Winning bidder must contact owner's representative to schedule trip as described in winner's letter/certificate in timeframe specified. Taxes and fees are the responsibility of the winner. All components of this lot are non-transferable, non-refundable, not redeemable for cash value, and not replaceable if lost or stolen. Winner is responsible for booking trip.

Priceless

Thanks to Jose Luis Nazar

Live Auction

LOT 21

CHAMPION CHAMPAGNES

Twelve examples of the superb 1990 Champagne Vintage from the following houses: Taittinger Comtes de Champagne, Krug, Pol Roger, Bollinger, J. La Salle, Louis Roederer Cristal, Salon, Bruno Paillard NPU, Pierre Gimonnet, Perrier-Jouët Fleur de Champagne, Laurent Perrier Cuvée Alexandra, Laurent Perrier Grand Siècle

Champagne is the most northerly vineyard region in Europe and while the chalky soil of the region yields exceptional wines, nature does not always provide the weather necessary for a long and productive growing season that is equally kind to the area's pinot noir and chardonnay. Champagne is fortunate to have four truly good vintages in a decade, but at the end of the 1980s in a climatic feat that was unique in Champagne's history, there were three successive vintages that were of exceptional quality. To aficionados, 1988 was classically tight and restrained and 1989 was so much the opposite more than one winemaker called it a "California harvest" because of its peak of ripeness. Of the three years many consider the 1990 vintage to be the greatest because it was a near-perfect combination of the best attributes of the two preceding vintages. The classic structure and luscious ripeness of 1990 produced Champagnes with both opulence and longevity. Nineteen years after the harvest, the best wines of the vintage are among the greatest champagnes ever produced. This lot gathers some of the greatest stars of the vintage, including the first prestige cuvée produced by Bruno Paillard and one of the very few single-vintage prestige cuvees from Laurent Perrier, as well as one of the finest wines ever made by grower-producer Pierre Gimonnet. Among the great houses, this lot provides wines at every point of the spectrum of style, from the all-chardonnay elegance of Taittinger and mineral-laced power of Salon to the vibrant power of Bollinger and Krug. In the middle of the stylistic spectrum we have a fabulous example of Roederer's Cristal, one of the greatest "Flower Bottles" ever produced by Perrier-Jouët, a beautifully balanced wine from LaSalle and a masterfully balanced wine from Pol Roger. And to cap this exceptional collection, the brilliant ruby in a tiara of diamonds, the rare and exquisite rosé Cuvée Alexandra from Laurent-Perrier. For lovers of Champagne, it just doesn't get any better than this.

Estimated value: \$3,500

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 22

FABULOUS FOOD, WINE AND FRIENDS

Dream dinner for eight at Chez Dickinson

Jodi and Bob Dickinson will host eight of you for an unforgettable evening featuring seven to eight courses of the finest haute cuisine prepared by gourmet chef Jodi, and paired with wines you normally only dream about, from the Dickinsons' own cellar.

Great food, great wine, great company – what more needs to be said?

Dinner will be held on a mutually agreed upon date.

Priceless

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 23

COLGIN CELLAR CLASSICS

A six-vintage vertical of Colgin Cellars Herb Lamb Vineyard Napa Valley Cabernet Sauvignon, one 750 ml bottle each from 1992, 1993, 1994, 1995, 1996 and 1998

No discussion of California cult wines takes place without a significant bit of attention being paid to the wines of Colgin Cellars. These are classic wines that firmly established the cult reputation of Colgin Cellars and Ann Colgin's determination to create stylish wines that are notable for their balance and complexity. Without question among the most collectible wines in America, this vertical shows the remarkable consistency and longevity that is a particular hallmark of Colgin Cellars. It takes a great wine indeed to receive a notation by Robert Parker that the 1992 Herb Lamb Vineyard Cab (which he rated 97 points) will be at its peak "from 1997 to 2017" – a *20 year* peak! In fact, that rating was in a reappraisal of the wine in 1997 – when he first rated the 1992 Colgin in 1995, he gave it a lower score but acknowledged that it only improved with age and deserved a higher mark.

Today, Colgin Cellars makes five red wines, but there was only one wine when Ann Colgin began her winery project in 1992. That wine, and its four successors from the Herb Lamb Vineyard, are represented in this vertical along with laudable 1998. Noting that 1998 was a "tough" year, Robert Parker called Colgin's Herb Lamb Cabernet "an undeniable success for the vintage." Altogether, this is an exceptional, as well as historically significant, collection of Napa Valley Cabernet Sauvignon.

Estimated value: \$2,800

Thanks to Larry Andrews

Live Auction

LOT 24

NEXT STOP? NAPLES!

Two tickets to the 10th anniversary Naples Winter Wine Festival, January 29-31, 2010

Be the first to secure a spot at the 2009 Naples Winter Wine Festival! You and a guest will be feted as a special patron at the double magnum level service. Start off on Friday with a tour of several of the charities that benefit from the festival, followed by a lunch with top-notch wines. That evening, you will be chauffeured to your first choice of Vintner Dinners where you'll dine on exquisite cuisine from one of the event's celebrity chefs and taste the world-renowned wines from a featured vintner. On Saturday, your two prime reserved seats will be right in the middle of the auction action - bid on rare wine and exclusive travel experiences. The fun continues with Saturday evening's "Wine Down" Party, a laid-back affair with more unbelievable wine and food. Sunday the festival comes to a close with the Celebration Brunch . . . the perfect finale to your wonderful weekend of wine.

RESTRICTIONS:

All lodging and ground transportation, with the exception of the Friday's charity tour and lunch and Friday evening's chauffer, is the responsibility of the winning bidder. Call Naples Winter Wine Festival staff to make arrangements as directed in winner's certificate. Non-refundable, non-transferable, not redeemable for cash and not replaceable if lost or stolen.

Estimated value \$7,500

Thanks to Naples Winter Wine Festival

Live Auction

LOT 25

EAST MEETS WEST

A 14-day Baltic cruise for two in a verandah stateroom aboard Oceania's Regatta, sailing on July 25, 2009 from Dover to Stockholm

Europe meets Russia in this 14-night cruise aboard the Oceania Regatta when it sails from London (Dover) to Stockholm this July.

Your cruise begins in Dover, England, and takes you to some of Europe's most breathtaking and historic ports of calls. You'll be charmed by the art history of Bruges, a town with lovely walking tours available, and Amsterdam with its extensive cultural life and some of the top museums in Europe, not to mention the romantic strolls along its canals. The cruise continues, transiting the Kiel Canal enroute to Berlin, where East literally meets West, and then on to the broad avenues and rich history of Copenhagen. As it heads into the Baltic Sea, the Regatta stops in Gdansk and Tallinn. In Gdansk, enjoy the old medieval quarter of this Baltic jewel and see the lovely Golden Gate, the astonishing 15th-century Artus Court and beautiful St. Mary's or walk through history at the famous shipyard where workers rallied against the communist government and Solidarity Monument Square. Tallinn offers its own medieval charms, with a walled old city that is remarkably intact and alive with a sense of history (not to mention the terrific beer that is made there!)

Your cruise includes three days and two nights in St. Petersburg, with opportunities to tour the Hermitage and its vast collection of art, the Winter Palace, the Peterhof and many other historical sites. Then its on to Helsinki with its contemporary architecture, expansive parks and bustling open air market, before heading to the final destination of Stockholm. Be sure to wake up early for the stunning sail-in to Stockholm through a gorgeous archipelago. The ship docks at 9am, and you have all day in the city plus another night on board ship before departing for home the following day.

Sleek and elegantly charming, Regatta is the Flagship of the Oceania Cruises fleet. Her decks are resplendent in the finest teak, custom stone and tile work and her lounges, suites and staterooms boast luxurious, neo-classical furnishings, Regatta offers every luxury you expect, including four unique, open-seating restaurants and a world class fitness center and spa. And with just 684 guests to pamper, the 400 professionally trained European staff ensures you will want for nothing.

Estimated Value: \$21,196

RESTRICTIONS:

This cruise is valid only for the July 25 sailing. Cannot to exchanged for another date. Is non transferable, not redeemable for cash and certificate cannot be reissued if lost or stolen. Winner is responsible for all shipboard, expenses, shore excursions, port taxes and gratuities. Does not include air or ground transportation. Winner is responsible for booking trip.

Thanks to Oceania Cruises

Live Auction

LOT 26

DOMINEERING DOMINUS

Twelve-bottle vertical of Dominus, one bottle each from the following vintages: 1983, 1984, 1985, 1986, 1987, 1990, 1991, 1992, 1994, 1995, 1996,

Dominus was created in Napa Valley 30 years ago, with the hopes that it would truly reflect its “terroir” and exemplify what a vineyard has to offer. The famous French winemaker Christian Moueix (of Chateau Petrus fame) started out as one of the partners in a joint venture, but today, he owns Dominus outright.

With his more complete control of the winery, Moueix is making a more forward style of wine at Dominus, and there is a sense among many admirers of the wine that if the 1985 shows a more Bordelaise sense of restraint and terroir, by 1994 the wine had flowered into a new benchmark for California Meritage-style blends. Christian Moueix says that he has matured with the vineyard and that Dominus continues to grow and evolve, and his many admirers agree. Some even go so far as to consider Dominus a more successful effort in creating a true synthesis of French and American approaches to wine style than Opus One. In one sense, it has been stylistically less consistent than Opus but from another point of view, its evolution makes it a particularly fascinating wine and no one doubts the quality of either wine. Robert Parker gave 91 points to the 1985 and a rare 99 points to the 1994, with the remaining wines averaging 94 points. This is an exceptional vertical tasting of what has become one of Napa’s, and the world’s, iconic wines.

Estimated value: \$2,800

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 27

RED, WHITE AND BUBBLES

Dinner for ten prepared in your home by David Schwadron Catering, with wines to accompany every course: One magnum of GH Mumm Champagne Cuvée R Lalou 1998 and Perrier-Jouët Fleur de Champagne; a three liter bottle of 2007 Far Niente Napa Valley Estate Chardonnay, and a three liter bottle of 2000 Bruno Giacosa Barbaresco Asili Riserva.

Here is a dinner that brings together super-chef David Schwadron with wines from France, Italy and US and ten fortunate diners. Schwadron's cooking is, year after year, a favorite with festival bidders. This year, we're pairing our prestigious chef with two prestige cuvée Champagnes, the stunning new tete de cuvée from GH Mumm called R Lalou (rated 98 points by The Wine News in its Champagne cover story) and one of the most recognizable Champagnes in the world, the stunning Flower Bottle from Perrier-Jouët.

For the next wine course, we're serving up the luscious chardonnay from Far Niente, one of the most successful producers in Napa Valley. The 2007 chardonnay greets the taster with forward fruits, layered by peach and tropical notes combined with rose petal and toasty allspice. The balance between the oak and fruit are completely seamless. In a word, it's delicious.

Our red from Piedmont producer Bruno Giacosa earned 98 points from Wine Spectator, in which James Suckling said the wine was, in a word, "decadent." He went on to write of the Barbaresco Asili Riserva, "It starts with wonderfully fresh aromas of sliced plum, cedar, tobacco and meat, then evolves into floral and strawberry aromas. Full-bodied, with ultrafine, silky tannins and gloriously fresh, bright fruit. The refined finish goes on and on. " In sum, he wrote, it is "One of the greatest wines ever from Bruno Giacosa."

Great wine, great food and great company – a spectacular treat for the food loving bidder who snares this lot.

Dinner to be arranged on a mutually agreed upon date. Void over holidays. Does not include, rentals, linens or flowers.

Estimated value: \$3,600

Thanks to David Schwadron Catering, Champagnes GH Mumm and Perrier-Jouët, Far Niente Winery and Jorge Gomez

Live Auction

LOT 28

WANDERING IN WINE COUNTRY

A wine country trip that includes round trip First Class air for two to San Francisco; two nights at the InterContinental San Francisco; two nights at the guest house of Landmark Vineyards in Sonoma with a tour of the winery and tasting; a private “Vineyard Clinic” with Tierra Roja winery owner Linda Neal in Oakville, followed by a deli picnic lunch in the Henry Brothers’ Ranch grove on top of Howell Mountain with Tierra Roja and Karl Lawrence wines followed by a bocce ball game in the vineyard. In Sonoma, a tour, tasting and lunch with Ed and Adam Sbragia at Sbragia Family Vineyards in Dry Creek Valley; a tasting at Mauritson Winery followed by dinner for two at Charlie Palmer’s Dry Creek Kitchen in Healdsburg; a tasting at Goldeneye Winery in Philo with one night’s lodging at the winery’s guest house.

Wine lovers, this is a lot with a little of everything: scintillating San Francisco, seductive Sonoma, nifty Napa and awesome Anderson Valley. Begin your trip with two nights in San Francisco. The charms of the City by the Bay are well known, so we’ll let the Golden Gate be our gateway to wine country and head north from the city to Sonoma.

Your Sonoma Sojourn begins with one of the valley’s best producers of chardonnay and pinot noir, Landmark Vineyards who host you for a tour and tasting and two nights in their guest house amid the vines. From here, you have invitations to meet with winemakers at two other properties. Ed Sbragia, for 30 years the winemaker at Napa’s Beringer Winery, was born in Sonoma’s Dry Creek Valley and now with son Adam he has built Sbragia Family Vineyards at the northern end of Dry Creek. You are invited to a tour, tasting and lunch at the winery, then head down valley a few miles to Mauritson, a relatively new winery built by a family that has been growing grapes in Sonoma for four generations. Winemaker Clay Mauritson and his team will share their limited production wines, including a pinot noir Clay makes with his close friend and internationally acclaimed chef Charlie Palmer. You will be Clay’s guest for an extravagant wine country dinner at Charlie Palmer’s Dry Creek Kitchen before heading back to Landmark for the night.

One day during your stay, Ric Henry, a partner in the Karl Lawrence winery, will pick you up in his classic 1936 Buick and be your host for a jaunt for four through Napa that includes meeting with Linda Neal, whose Tierra Roja Vineyard and Winery (named for the distinctive red soil of the vineyard) is adjacent to such well known properties as Screaming Eagle, Joseph Phelps’ Bacchus Vineyard and Dalla Valle’s Maya Vineyard. Linda will guide you through a tasting of her exciting wines – a rare treat as just 250 cases of Tierra Roja were produced in the current 2005 vintage. You’ll have a picnic at the Henry Brothers Ranch on Howell Mountain followed by a bocce ball game before returning to Sonoma for the night.

Another day, make the leisurely 90 minute drive from Sonoma north to the town of Philo in Anderson Valley, one of California’s best sources of pinot noir. When Napa vintner Joe Duckhorn wanted to grow pinot, he built a winery in Philo and, following that old canard, he named it Goldeneye. You’ll be the guest of Goldeneye for an extensive tasting and then Duckhorn’s guest at the exquisite Apple Farm, a restaurant and inn a mile from the winery. The Apple Farm’s charming cottages feature a fireplace for cool nights and a beautiful view, not to mention the best restaurant for miles around. It’s an insider’s wine experience that can be yours by simply raising your paddle and holding it high.

Estimated value: \$7,000

Thanks to: American Airlines, The InterContinental San Francisco, Landmark Vineyards, Tierra Roja and Karl Lawrence, Sbragia Family Vineyard, Mauritson, Goldeneye Winery and The Apple Farm.

Live Auction

LOT 29

FLYING HIGH WITH SCREAMING EAGLE

Three bottles of 2006 Screaming Eagle Napa Valley Cabernet Sauvignon in a wooden case

Winning bidder - you may step to the head of the line. There is a waiting list of 5,000 people just to get on the mailing list for Screaming Eagle, but there is no wait for the winner of this lot of the most coveted red wine in America.

This is a landmark vintage as well – the first vintage of Screaming Eagle after founder Jean Phillips sold the winery to two wine-loving investors. Screaming Eagle, one of Napa's smallest wineries (at least for now – a new winery is under construction), has been a cult sensation since its first release in 1992. In a good year, there are perhaps 500 cases produced, and the wine is invariably appealing on release, belying its ability to age well for a decade or more. In 2006, the wine was 88% Cabernet Sauvignon, 10% Merlot and 2% Cabernet Franc but the statistics do little to capture the magic that has always propelled Screaming Eagle as it soared in the hearts of wine lovers.

Estimated value: \$5,000

Thanks to Teresa and Lee Weintraub

Live Auction

LOT 30

HOT ROD HEAVEN

2009 Black Old School Springer Chopper

Climb aboard this chopper and have the ride of your life. With 110” rev tech engine and 6 speed transmission, this made in the USA springer is a biker’s dream come true. This fully custom-built, custom-wired comes with handmade seat, custom internal bars with all controls and wires inside, custom black 80 spoke wheels, custom air cleaner, custom chrome oil tank, old school exhaust, hand made fenders and tank, billet headwinds headlight, chrome forward controls, single side drive sprocket, high torque starter, billet black brakes, custom black grips, black custom controls, custom side mount license plate, and custom blinkers.

Aboard this chopper, you are “born to be wild”

Estimated value: \$45,000

Thanks to Demon Choppers

Live Auction

LOT 31 MAYA-MIA

An eleven-bottle vertical of Dalla Valle Maya: one each from 1990, 1991, 1992, 1993, 1994, 1995, 1996, 1997, 1998, 1999 and 2000

Even among cult wine aficionados, Dalla Valle is a winery apart. Gustav and Naoko Dalla Valle moved to Napa in 1982 and in 1986 they built a winery on a plateau 400 feet above the Silverado Trail near Oakville. Production is limited to just two wines, about 2000 cases of a highly prized Cabernet Sauvignon in a good year, and only 500 cases (and often less) of a Cabernet Sauvignon/Cabernet Franc blend named for their daughter, Maya and made from the vineyard block that also carries her name.

Gustav Dalla Valle died in 1995 but the quality level he set has been maintained with astonishing consistency by his wife and by vineyard manager and cellar master Faustino Cisneros, who has overseen the winemaking since 1990 with the fine palate for blending of the famous Bordeaux consulting enologist Michel Rolland. With customary understatement, Naoko Dalla Valle says “Dalla Valle has reached an admirable level of acceptance in the last decade.”

The first vintage of Maya was 1988 but that was mainly a trial run – the wine really hit its stride with the 1990 vintage. Both the 1990 and 1991 received exceptional acclaim (Naoko says the 1990 is her favorite wine, “like food in a glass”), and Maya’s position as one of California’s greatest cult wines was solidified when the 1992 vintage received a perfect 100-point score from Robert Parker. Most years since, the wine has earned 98s and 99s, with its only drawback being the near impossibility of finding a bottle. Scarcity is no longer an issue with this collector’s dream lot that includes an unbroken string of exceptional vintages of Maya. Maya is clearly one of the greatest as well as one of the rarest wines made in California, a wine no great cellar should be without.

Estimated value: \$7,150

Thanks to Gaye and Alberto Peisach

Live Auction

LOT 32

BONJOUR BORDEAUX!

A trip for four to the great châteaux of Bordeaux, including one night and a lunch at Château Pichon Longueville Comtesse-de-Lalande; two nights and a lunch at Château Haut Bailly; a lunch at one of the five First Growth châteaux with the Director leading a vertical tasting of the château's wine; dinner with Jean-Pierre Rousseau, proprietor of Diva-Bordeaux Wine Merchants, as well as the Director of one of the First Growths for an expansive wine dinner; a VIP tour and tasting along the Rue des Chateaux; and a basket of select Bordeaux white and red wines to enjoy during your stay.

There is a big difference between saying “I’ve tasted Château Pichon Lalande” and being able to say “I *slept* at Château Pichon Lalande.” You will be one of the few with that privilege if you are the winner of this exceptional and exclusive tour of Bordeaux. First, your host is Jean-Pierre Rousseau, the Managing Director and Proprietor of Diva-Bordeaux Wine Merchants, one of the most savvy and connected people in Bordeaux. When he knocks, doors open wide, from Cru Bourgeois to First Growth.

Among those assisting are longtime friend of the Miami Wine and Food Festival Véronique Sanders-Van Beek, the director of Château Haut-Bailly, a classified growth in Pessac-Léognan, and Gildas d’Ollone, Director of Médoc Super-Second Château Pichon Longueville Comtesse-de-Lalande. Over lunches and dinners, you will see, and taste, Bordeaux with an insider’s perspective. You will have lunches at both châteaux providing lodging, with the opportunity to explore some cellar treasures with the people who know them best. The Director of one of the First Growth Châteaux joins you and Jean-Pierre Rousseau for dinner one night for an expansive tasting of the best of Bordeaux, and the Director of another First Growth hosts you for yet another lunch and vertical tasting. And to fill your time between meals with wine, we have a collection of carefully selected red and white Bordeaux on hand to ease your thirst.

And did we mention that this trip is for *four people*? You have two rooms accommodating two people each for your adventure. And an adventure it is – the sort of exclusive experience that comes along rarely if ever. It’s here for you and three friends if you are the winning bidder on this lot that let’s you say “*Bonjour, Bordeaux, j’aime tes vins!*” *Santé!*

RESTRICTIONS:

Prize package valid for one year; must be arranged on mutually-agreed upon dates, void during peak travel periods; does not include air or ground transportation. Winner is responsible for booking trip.

Estimated value: \$9,000

Thanks to Jean-Pierre Rousseau and Diva-Bordeaux Wine Merchants, and Châteaux Haut-Bailly and Pichon Longueville Comtesse-de-Lalande.

Live Auction

LOT 33

DUELING DINNERS (offered as a Dutch auction)

LOT 33A

GIRLS' NIGHT OUT . . . WITH BAD BOYS

Bob Dickinson and Chris Zoller serve dinner and wine for eight ladies at the home of Ariel Solorzano

With Bob Dickinson and Chris Zoller as sommeliers and servers and Ariel Solorzano in the kitchen, anything can happen on this girls' night out. Expect 'bad' food, 'bad' wine and 'bad times' as these 'bad boys' do it up right for the ladies.

Priceless

Thanks to Bob Dickinson, Ariel Solorzano and Chris Zoller

LOT 33B

THE ULTIMATE BOYS' NIGHT

An outrageous night of fine dining for 10 lucky guys prepared by chef Jodi Dickinson at the Dickinson home

This boys only club is one every guy will want a membership to. But only the 10 top bidders will be lucky enough to gain access. Boys, bring your appetites . . . with Jodi in the kitchen it promises to be a night to remember.

Priceless

Thanks to Jodi Dickinson

Each dinner to be held on a mutually agreed upon date.

Live Auction

LOT 34

C'EST MAGNIFIQUE

Twelve examples of magnificent Montrachet, the finest dry white wine in the world: 1988 Marc Colin, 1989 Louis Jadot, 1989 Rene Lamy, 1989 Amiot-Bonfils, 1990 Jacques Prieur, 1990 Marc Colin, 1994 Etienne Sauzet, 1995 Louis Latour, 1995 Etienne Sauzet, 1995 Bouchard, 1999 Henri Boillot, 2001 Ramonet

Simply put, Le Montrachet is the most famous and the greatest single vineyard in Burgundy. For the lover of chardonnay, it is the finest expression of all the complexity of which the grape is capable. In an area famous for its chardonnay, this small vineyard makes what is likely the world's greatest white wine. Unlike single vineyards in many other parts of France, Burgundian vineyards often have several owners, and that means that there are several vigneronns producing Le Montrachet, each tending a few rows of vines in the tiny vineyard. In the best of years, the entire vineyard can produce about 3,000 cases of wine. With the best producers – and this collection brings together the best of the best – the wine takes years to mature and show its combination of fruit and mineral nuance. Whether you already appreciate Montrachet or are looking to discover what all the fuss is about, all the work has been done for you with this lot: carefully selected and perfectly stored, the wines from the late 1980s are now entering their peak of maturity, where they will remain for another 5 – 15 years. The wines from the 1990s already are showing great finesse and power, and will last for a decade or more if you can resist drinking them now. For the score keepers among you, Robert Parker thought that, at 98 points, the 1989 was the best Montrachet Louis Jadot has produced and he ranks the others here close behind. Allen Meadows, whose newsletter and website “Burghound” is among the most admired commentaries on Burgundy, considers Ramonet's 2001 the wine of the vintage and gives it 97 points.

Estimated value: \$7,500

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 35

BEST OF BRYANT

Twelve-bottle vertical of Bryant Family Vineyard Napa Valley Cult Cabernet Sauvignon, one each from the following vintages 1992, 1993, 1994, 1995, 1996, 1997, 1999, 2000, 2001, 2002, 2004, 2005

Bryant Family Vineyard is one of California's undisputed cult wines. It has all the requisites – it's small, production is miniscule (in the best of years fewer than 1000 cases are made from the small vineyard on Pritchard Hill), it is impossible to find in the retail market and, surely most important, it is excellent. A third of the winery was replanted in 1995 so for many of the best years in this vertical, production was under 600 cases, making these bottles rarer still. Today Mark Aubert is Bryant Family's winemaker, working closely with vineyard manager David Abreu. Long a favorite of Robert Parker, the 1997 Bryant Family Vineyard earned a perfect score of 100 points, and none of the other wines in this impossibly rare vertical are far behind: The 1994 earned 98 points, the 1995 scored 99 points and the others are close behind. The 2005 is in the same range. Wine Spectator gave it their highest rating and called the wine "Rich and plush, with a concentrated mix of ripe plum, blackberry and wild berry flavors that are tightly focused and persistent, with a long, detailed finish and caressing texture." Parker says Bryant Family Cab "might well be one of the wines that redefines greatness in Cabernet Sauvignon," though with its miniscule production few people will be able to taste why. *You* can if you are the winning bidder for this exceptional vertical of one of the greatest of all cult wines.

Estimated value \$7,550

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 36

BUBBLES AND BRIOCHE

A trip for two to Paris and Champagne, including round trip Business Class Air for two on American Airlines, two nights at the Hotel Plaza-Athenée; a tour and tasting at Perrier-Jouët and one night with dinner at Maison Belle-Epoque in Epernay; a tour and tasting at GH Mumm Champagne and one night with dinner at Maison Rouge in Reims; lunch or dinner at Chateau de Louvois; limo pickup, a full day of sightseeing and vineyard tours including lunch then dinner and one night at Clicquot's Manoir de Verzy; limo from Verzy to the airport or return to Paris.

The City of Lights is always a bright stop on a trip to Europe, but the winner of this French Fling will have an experience that positively sparkles. Spend two days touring sampling the best of Paris – stop for a brioche at Poilâne, the greatest bakery in France, maybe the world; get a bottle of wine from Caves Auge on Boulevard Hausmann, the best wine shop in the city... you get the idea. To best experience Paris at its most luxurious, you will be staying two nights and the elegant Hotel Plaza-Athenée on the prestigious Avenue Montaigne.

From the City of Lights you go to Epernay and the historic Maison Belle Epoque. This is your home for the night, and your departure point for a visit to the cellars of Perrier-Jouët. In the evening, you will have dinner in the elegant salon of the house joined, schedules permitting, by Chef de Caves Hervé, who will happily pour not only Fleur de Champagne, but Fleur Rosé and the rare and fabulous Fleur Blanc de Blanc – three variations on Emile Gallé's famous enameled bottle.

The next day, you travel from Epernay to Reims, the City of Bubbles, the capital of the Champagne region. Spend a night at the lovely Maison Rouge, an in-town guesthouse across the street from the GH Mumm winery where you'll have a tasting and tour with Mumm's engaging young winemaker Didier Mariotti before strolling back to your Champagne home for dinner.

The next day, you head for the extensive cellars of Champagne Veuve Clicquot for a tasting with chef de caves Dominique Demarville or red wine maker (he is Mister Rosé!) Cyril Brun and a brasserie lunch before heading to the vineyards of Champagne. You meander through Grand Cru villages like Ambonnay and pass the famous windmill of Verzenay on your way to Manoir de Verzy, once the home of the descendants of Madame Clicquot. You will have time for a peaceful walk in the vineyards before a leisurely dinner at the Manoir, and a good night's rest before breakfast then a limousine to either the airport or to Paris. And if the aroma of brioche lingers, so much the better. It is, after all, one of the classic aromas in the best Champagnes.

Package also includes lunch or dinner at Chateau de Louvois, home of the Nonancourts, proprietors of Champagne Laurent Perrier.

RESTRICTIONS:

Prize package valid for one year; no extensions. American Airlines tickets valid through April 23, 2010. Void during peak travel periods and other blackout dates. Does not include any ground transportation. Package is non-transferable, not redeemable for cash value, not replaceable if lost or stolen. Winner is responsible for booking trip.

Estimated value: \$18,000

Thanks to American Airlines, Hotel Plaza-Athenée and Champagnes GH Mumm and Perrier-Jouët, Champagne Veuve Clicquot and Champagne Laurent Perrier.

Live Auction

LOT 37

DIAMONDS AND PEARLS MAKE THE GIRL

Seaman Schepps 18K white gold South Sea Pearl and Diamond Fringe necklace and pendant earrings

You'll be the belle of the ball wearing this stunning signed Seaman Schepps fine 18K white gold necklace and pendant earring set. A magnificent combination of south sea pearls and 207 diamonds with a total diamond weight of 12.5 carats.

Estimated value \$55,000

Thanks to Neckman Jewelers

Live Auction

LOT 38

CALLING ALL COOKS

Two places at a three-day cooking class at David Bouley’s test kitchen in New York with Cuisine Solutions’ chief scientist and sous-vide pioneer Bruno Goussault and leading chefs from around the country. The lot also includes a six-course tasting dinner in the glass-enclosed private-dining “Sky Box” in the kitchen of Daniel Boulud’s restaurant Daniel; a sous-vide focused lunch or dinner at l’Atelier de Joel Robuchon with some of New York’s top chefs; a copy for each winner of “Under Pressure,” chef Thomas Keller’s book about Sous-Vide.

Sous-vide cooking is one of the most important culinary innovations of our time. It brings safety and consistency to the cooking of meat, seafood, vegetables, and more... It allows for amazing colors, flavors and textures that no other cooking method can provide. Literally, sous-vide means “under pressure,” but in fact the concept takes the pressure off cooks and opens a world of possibilities for the professional and enthusiastic amateur chef alike. The Sous Vide process was pioneered by a company called Cuisine Solutions and most recently has been popularized by super-chef Thomas Keller of The French Laundry in Napa and Per Se in New York through his new book “Under Pressure,” devoted entirely to the unique process.

Keller’s mentor in learning sous-vide was Bruno Goussault, a scientist who perfected the process for Cuisine Solutions. Of the 42 Michelin three-star chefs in the world, 37 have been trained by Bruno Goussault, including not only Thomas Keller but Daniel Boulud, Joel Robuchon, and Heston Blumenthal. With one of the few seats in this class, you can also be trained by Bruno Goussault, learning the background and nuances of the cooking process. It took Thomas Keller over 500 pages to explain it in his new book – the winners of this auction lot will have the unparalleled opportunity to have the process demonstrated by the man who taught it to Keller, and to work with the process directly in hands-on sessions at David Bouley’s test kitchen. Your fellow classmates are some of the top chefs in the country. There are only 14 seats available in this class; Cuisine Solutions has donated two of these places to this evening’s auction as party of the Miami Wine and Food Festival. Want to cook alongside chefs of the caliber of Daniel Boulud and Thomas Keller? Here’s your chance – raise your whisk high and deliver a winning bid, and this could be a culinary dream come true!

RESTRICTIONS:

This class is only offered one time, May 26-28 in New York. The sous-vide lunch or dinner will be on the final day of the class and the dinner at Restaurant Daniel is on Tuesday, May 26. Lodging and airfare are not included in this package. Gratuities are not included for the dinner at Daniel.

Estimated value: \$3,800 per seat

Thanks to Cuisine Solutions and Restaurant Daniel

Live Auction

LOT 39

A PASSION FOR PETRUS

Twelve-bottle vertical of Petrus, one bottle each from the following vintages: 1971, 1975, 1982, 1988, 1989, 1990, 1995, 1996, 1998, 1999, 2000, 2001

Unlike the Left Bank first growths Chateau Petrus was not so well known in the 18th and 19th centuries. In fact, it wasn't until the mid-1940s that the chateau attracted significant attention, and that attention has only become more focused since then. Today, Chateau Petrus is not only the most celebrated wine of Pomerol, it is very possibly the most sought after and treasured wine in all of Bordeaux. Average annual production is a scant 3,000 cases and while the vineyard is planted 95% Merlot and 5% Cabernet Franc, after the final selection the wine is usually 100% Merlot in most vintages. With no less than seven vintages ranked 100 points by Robert Parker, Petrus holds a unique place in that Bordeaux-lover's cellar, as it should in yours. Petrus also enjoys a unique reputation for turning out great wine in years that may be less than stellar in other parts of Bordeaux, though that isn't an issue here – these are all great vintage years that require no caveats whatever. It is worth noting that Robert Parker considered the 1971 Petrus the wine of the vintage, a very fine place to begin this exquisite vertical. All that remains is for the lucky winning bidder to schedule a tasting and enjoy.

Pétrus has existed for centuries, but it has come to special prominence in recent decades thanks to the stewardship of the Mouiex family and especially the brilliant Christian Mouiex and technical director Jean-Claude Berrouet (who just retired after 44 vintages) became legends for their ability to make great wines at Pétrus even in lesser vintages. In great vintages...well, you have a chance to see just how great Pétrus can be in this extraordinary 11-vintage vertical that includes many of the greatest Bordeaux vintages of the last 30 years. Robert Parker writes "there have been a tremendous number of legendary Pétrus vintages." Every one of his legendary vintages from 1975 to 2001 is included in this auction lot. This lot begins with the 1975 vintage that Parker graded 98+ points, and includes four vintages he awarded a perfect 100 points (1989, 1990, 1998 and 2000). The other vintages here are not far behind in Parker's estimation. Pétrus may have been the first cult wine; today, it remains among the elite wines of the world. To find eleven vintages grouped together is almost unheard of, except at the Miami Wine and Food Festival, and perhaps in your cellar if you are the fortunate winning bidder on this exceptional lot.

Estimated value \$35,000

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 40

GET UP AND GALAPAGOS!

Ten-night Celebrity Xpeditions Galapagos cruise for two

Some travel to get away from it all, and some travel to find it all. Intrepid explorers desiring more than just a trip want a one-of-a-kind experience. This is it...a real expedition on a 100-person mega yacht.

Your 10-night Celebrity Xpeditions journey to the Galapagos Islands begins with a two-day stay in the Ecuadorian capital of Quito. Your first day includes breakfast, a Quito city tour, and dinner that evening. After two days in Quito you'll embark on the voyage of a lifetime: a cruise through the wondrous Galapagos Islands. You'll step back into history and visit lands that inspired an Englishman named Darwin to compose a theory that would shake the very foundation of scientific thought.

Celebrity Xpeditions to the Galapagos Islands offers visitors a rare, up-close view of amazing, flora, fauna and wildlife, found nowhere else in the world. These creatures are the embodiment of the Galapagos Islands. Clinging to rocky shores, soaring above a desolate landscape or swimming in equatorial waters, the wildlife found on these islands is, in the truest sense of the word, unique. From the giant tortoises and sea lions that bear the Galapagos name, to the marine iguanas and "Darwin" finches, these islands afford you the chance to observe a living laboratory of evolution. A chance to meet amazing creatures on the far side of the world while sailing in impeccable comfort and luxury - this is an adventure lover's dream vacation!

RESTRICTIONS:

Prize package valid for one year. Based on availability. Void during blackout periods. Itineraries are subject to change. Cruise can be booked no later than seven days prior to sailing. This casual-dress voyage includes all shipboard meals, complimentary beverages and complimentary room service, scheduled daily visits to the islands conducted by multilingual naturalist guides and all transfers. Excludes air travel to Quito, Ecuador, fees, taxes, personal expenditures, shore excursions, beverages, gratuities, photographs, medical services, etc. Non-transferable, non-refundable, not redeemable for cash, not replaceable if lost or stolen. Winner is responsible for booking trip.

Estimated value \$10,000

Thanks to Celebrity Cruises

Live Auction

LOT 41

TOP TOQUE THIERRY

An exquisite dinner for 10 people, prepared by a private chef and served with big bottles of big wine, and concluding with a rare tasting experience of Remy Martin Louis XIII, one of the rarest Cognacs in the world. The package includes a Champagne Charles Heidsieck reception, dinner prepared by Chef Thierry, three bottles of Zind Humbrecht 1993 Clos Windsbuhl Pinot Gris, one 3L bottle of 2000 La Petite Eglise, two bottles of demi-sec Champagne and a Cognac Louis XIII tasting experience.

Bill and Beverly Parker's personal chef Thierry may be the best kept culinary secret in South Florida. Anyone who has dined with the Parkers is likely still raving about their meal and the extraordinary chef who prepared it and now you have an invitation to see what all the talk is about. Providing of course you are the winning bidder.

Since Chef Thierry is the very personification of innovation and inspired wine and food pairings, we're providing some big bottles for the big night, and a spectacular experience to wrap it up. The evening begins with Champagne Charles Heidsieck, a particularly delectable Champagne to consume with food. The Champagne is paired with hors d'oeuvres as the party gathers, the moves to the table for Chef Thierry's first act.

Our white wine is from the masterful Alsatian winemaker Olivier Humbrecht. Olivier, who was the guest winemaker the festival several years ago, is represented by the extraordinarily rich and beautifully mature 1993 Pinot Gris from Clos Windsbuhl, a wine so complex and elegant it earned 95 points from Robert Parker. Since this lot includes three pristine bottles, that's a combined Parker (Beverly, Bill and Robert) score of 285 points.

Chef Thierry's next course is not so much accompanied as serenaded by a three-liter bottle of Pomerol from the stunning 2000 vintage. La Petite Eglise is made by the same team that makes Château L'Eglise Clinet. The Wine Spectator's James Suckling called it "A beauty" and gave it 90 points, praising the wines "Vivid aromas of berries, vanilla and chocolate. (It is) full-bodied, with lovely silky tannins and a long rich finish." But this is hardly the finish to your meal: have a flute of demi-sec Champagne with dessert before moving on to yet another experience. To conclude this meal with all-French wines, we turn to the greatest of all French post-prandial treats, Cognac. Not just any Cognac, but one of the most famous, and rarest, ever created, Remy Martin Louis XIII.

Louis XIII Brand Ambassador Steele Cooper highlights the history, the lore, the romance and, yes, the theater of this rare spirit in an atmospheric presentation designed for you and your guests. From the first bubble of Champagne to your unforgettable experience of Cognac Louis XIII, this is a dinner to remember.

Dinner to be arranged on a mutually agreed upon date. Does not include linens, rentals or flowers.

Estimated value: \$4,000

Thanks to Bill and Beverly Parker, Champagne Charles Heidsieck, Peter Benjamin & Dr. Kate Callahan, Lee & Christopher Zoller, Cognac Louis XIII and Brand Ambassador Steele Cooper.

Live Auction

LOT 42

ITALY ILLUMINATED!

A trip for four people to Italy, with two deluxe rooms with breakfast for three nights at L'Albereta, a Relais et Chateaux property in Lombardy and two deluxe rooms with breakfast for three nights in Tuscany at L'Andana. Included in the trip are tastings and tours at four wineries, Bellavista and Contadi Castaldi in Franciacorta, and Petra and Tenuta la Badiola in Tuscany.

This magical trip to Italy brings you six nights for four people in two regions renowned for natural beauty, cuisine and wine. Begin your trip in Lombardy with a three night stay for four people at L'Albereta, just an hour from Milan. Here in the heart of Lombardy's Franciacorta wine region, discover the serenity of one of Italy's great hotel properties. Press a button and, like magic, the ceiling of your room will open. You can fall asleep contemplating the stars from your four-poster bed. This is just one of the many enchanting features which delight guests staying at the Albereta, a former manor tucked away in a century-old park amongst the Franciacorta vines. You have to choose: yield to the appetizing temptation of culinary delights by indulging in the Total Cuisine of chef Gualtiero Marchesi, father of modern Italian cuisine, or go for a work-out in the Espace Vitalité Henri Chenot: 1,400 square meters of pure vitality and wellness made-to-measure. In short, L' Albereta knows how to offer you experiences you will never forget.

Among those experiences, you will be the guest of the finest and best known Franciacorta property, Bellavista for a tour of their winery and a tasting of their exceptional sparkling wines made in the traditional method. Depending when you go, your host will be owner Vittorio Moretti, winemaker Mattia Vezzola or one of their assistants. Bellavista is a stunning property that extends for more than 1200 acres and includes a winery that is a hallmark of contemporary Italian design. Your wine excursion in Lombardy also includes a visit to another property owned by the Moretti family, the innovative Franciacorta producer Contadi Castaldi.

Make your way two hours south to Tuscany and sublime tranquility of L'Andana, a member of leading small hotels of the world. A hostelry nestled in the countryside of Maremma set between Chianti and Siena; it is nestled in the midst of its own vineyards of Tenuta La Badiola. L'Andana's vista encompasses dramatic views of the Tuscan hillsides and stretches out to the sea. Chef Alain Ducasse fell in love with the area and created a restaurant there. L'Andana is a historic hunting lodge, once the summer palace of a 16th century Duke, and today includes a spa and hammam, a bath house with a black-slate hot bath and indoor pool. Massage and beauty treatments are available at the spa, and the outdoor pool and Jacuzzi overlook exquisite gardens. Of course, no trip to Tuscany is complete without wine, and your package includes visits to Tenuta La Badiola – a short walk from the hotel – and the exquisite Maremma estate Petra, The beautiful design by architect Mario Botta is a striking example of contemporary Italian design, and the wines are among the most praised in the district. Your visit includes a tour of facility, a tasting of the wines and a Tuscan repast that will be among your many unforgettable memories of your Italian sojourn.

RESTRICTIONS:

Prize package is valid for one year. Reservations are on a space available basis and should be made well in advance due to the small size and heavy demand for these exquisite hotels. Packages goes not include any air or ground transportation. Winner is responsible for booking trip.

Estimated value: \$9,000

Thanks to the Moretti Family and their hotels and wine estates.

Live Auction

LOT 43

LEGENDS OF BORDEAUX

The eight first growths from the legendary 1982 bordeaux vintage

1982 was a legendary vintage in Bordeaux in several respects. It came after a long string of relatively disappointing vintages in the 1970s and while previous highly regarded vintages like 1959 and 1961 had produced small crops, 1982 provided high quality combined with a bumper-crop yield. Because of the heat of the vintage, the grapes were exceptionally ripe and to some palates tasting the barrel samples in 1983, there was concern the vintage was overly ripe. Some French critics complained it was “too Californian.” It was an observation not intended as a compliment, signaling a perceived lack of complexity and lack of age-worthiness. One critic gave the vintage an unhesitating endorsement, and with his strong stand on the quality plus the potential longevity of the vintage, Robert Parker made his own international reputation as well as that of the vintage. Time has proven him correct in his estimation of the vintages potential for aging – at several tastings in 2002, the youthfulness of the 1982 vintage was affirmed, and tastings since then have shown that the top wines of the vintage are among the top Bordeaux of the 20th century. After one of those 20th anniversary retrospective tastings, Frank Prial of the New York Times wrote, “There will always be those who defend 1961 as the better of the two wines, but few can deny that it was the 1982 vintage that changed the way the world thinks of fine wine in general and of Bordeaux wine in particular.”

The glory days of 1961 have passed for the most part, but 1982 is still going strong, and in this lot we have collected the eight first growth wines – the greatest and most consistent wines of Bordeaux. Here are Châteaux Lafite, Latour, Margaux and Mouton Rothschild of the Médoc and Château Haut Brion of Graves from the Left Bank of the Gironde River. From the Right Bank, there are Châteaux Ausone and Cheval Blanc of Saint Emilion, and great wine of Pomerol, Château Petrus. All of these wines have received high praise from the world’s top wine writers and critics (Parker ranked four of them as 100 point wines, and the other four between 95 and 98 points), but the ripeness of the vintage made them so appealing in their youth that they are relatively scarce today. To find all the first growths in a single auction lot is a rare occurrence and one to treasure, especially if you are the winning bidder of this exceptionally collectible lot.

Estimated value: \$22,500

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 44

WINES OF POWELL AND POWER

Dinner for ten at the home of Sue and Doug Gallagher with winemaker David Powell, chief winemaker at Torbreck Winery in Australia's Barossa Valley. This multi-course meal will be paired with rare cellar treasures brought for the occasion from the Torbreck Cellars.

Torbreck is as close to an iconic and cult wine as one can find in the Barossa, the rugged valley north of Adelaide that turns out some of Australia's most potent red wines. None has received more attention or praise than the wines David Powell crafts at Torbreck. The wines have been highly praised by Robert Parker, who gave the 2003 Runrig 100 points. Runrig is difficult to find but Dave Powell is going to share some of his greatest triumphs and best wines with a small group of wine lovers in this exclusive dinner for which he will make a special trip to Coral Gables and the home of Doug and Sue Gallagher.

Dave calls Runrig "our tete de cuvée" but it is only one of many exceptional wines made at Torbreck, including an entry level wine called "Woodcutter." This is a reference to Dave's early years as a lumberjack, or wood cutter, in the Highlands of Scotland, in the Torbreck Forest. He ended up in Scotland during a period of youthful travel that also took him to great wine regions of the world. When he returned to the Barossa he worked at a number of wineries including Rockford where he helped clear old vineyard lands the Australian government wanted to replace with new vines. Powell felt there could be a market for carefully tended old vines and began nurturing isolated plots of land including one he believes to this day may be the oldest vineyard planting the world.

Eventually Powell created Torbreck and specialized in old vines, his style influenced by a deep love of the wines of the Northern and Southern Rhone. He is a tireless experimenter and it is with these experiments and many of his greatest successes that we come to the heart of this lot. Dave Powell will bring a number of "cellar treasures" with him from the winery to share with the Gallaghers, who are longtime friends, and a few others fortunate enough to acquire a seat at the table for this dinner. The setting at the Gallagher home is magnificent, the food will be stellar, the wines will be beyond description, and you will be...where? Raise your paddle and you will be in the middle of an extraordinary wine experience.

Dinner will be arranged on a mutually agreed upon date based on David Powell's schedule.

Priceless

Thanks to Dave Powell and Torbreck Winery and to Sue and Doug Gallagher

Live Auction

LOT 45

ARGENTINA WINE AND TRAVEL

Two business class roundtrip tickets to Buenos Aires and a three-night stay at the InterContinental Buenos Aires; two economy class tickets from Buenos Aires to Mendoza, and a three-night stay for two in a Park Room at the Park Hyatt Hotel Mendoza, including breakfast each morning and one dinner at the Park Hyatt Grill, one of the most acclaimed restaurants in Mendoza. Also included are a guided tasting at Vines of Mendoza with Matt Hobbs, tour and tasting the winemaker at Vina Cobos and tour, tasting and lunch with the winemaker at Familia Zuccardi and Pascual Toso.

This wine lover's trip opens up the old and the new. Buenos Aires is one of the most dynamic cities in the world, and a great place to begin your Argentine adventure. Spend two nights in Buenos Aires at the InterContinental Hotel, taking in great restaurants, beautiful parks and even a tango bar or two. Then fly from the bustling capital to Mendoza, which Frommer's travel guide called "Argentina's most beautiful city, an artificial oasis at the base of the Andes." It is also home to the country's best wineries. Your home in Mendoza is the Park Hyatt, the city's best hotel and an excellent base from which to explore the country's booming wine industry.

Argentina's wine industry began in the early 19th Century and continued with a wave of immigration from Europe, especially from Italy. In that sense, it is Old World, but with an infusion of technology and investment in the last decade, Argentina is also very much a showcase of New World winemaking. Across the street from the Park Hyatt, you will find Vines of Mendoza, an exceptional wine bar where Matt Hobbs (brother of winemaker Paul Hobbs) will take you on a guided tasting of wines from the region.

To follow this introduction to Argentine wines, we have arranged a series of tours and tastings at some of the most innovative wineries in the region. Paul Hobbs consults at Vina Cobos, a small winery of exceptional quality. Winemaker and co-owner Andrea Marchiori will show you their vines and exceptional wines made from chardonnay, cabernet sauvignon and malbec. At Familia Zuccardi, proprietor José-Alberto Zuccardia will show you, on foot and in the glass, his experiments with organic farming, and over lunch at the winery's innovative contemporary restaurant you can try a variety of limited production wines and olive oils. Your final winery stop is Pascual Toso, another innovative producer who makes excellent sparkling wine using the Champagne method, and, with consulting winemaker Paul Hobbs, crafts a striking series of red and white wines. You will have a tour, tasting and lunch with the winemaker here as well – and another chance to toast your travels in Argentina!

RESTRICTIONS:

Hotel stay and air travel require reservations in advance; based on availability and void during holiday/blackout dates. Airline certificates expire April 23, 2010. Hotel stays valid for one year. Winery visits must be scheduled on a mutually agreed upon date. Air travel from Buenos Aires to Mendoza will be arranged once dates of the trip are confirmed. All components of this lot are non-transferable, non-refundable, not redeemable for cash value, not replaceable if lost or stolen. This package does not include ground transportation. Winner is responsible for booking trip.

Estimated value \$15,000

Thanks to, American Airlines, the InterContinental Buenos Aires, the Park Hyatt Mendoza, Vines of Argentina, Bodegas Pascual Toso, Viña Cobos and Familia Zuccardi

Live Auction

LOT 46

CALLING ALL CULTS!

Twelve-bottle selection of California Cult Cabernet Sauvignons: 1987 Opus One, 1991 Dominus, 1993 Araujo Eisele, 1996 Harlan, 1996 Screaming Eagle, 1997 Abreu Madrona Ranch, 1997 Peter Michael Les Pavots, 1997 Arietta Hudson Vineyard Cabernet Sauvignon, 1999 Bryant Family, 2000 Dalle Valle Maya, 2001 Colgin Herb Lamb Vineyard, 2003 Paul Hobbs Beckstoffer Dr. Crane Vineyard

All of us know there are wines we hear about, but never get to taste – they're too rare – but rumors about extraordinary flavor, rich texture and sublime aromas abound. As the name implies, cult wines develop a devoted following of collectors who seek them out, and in this lot, one of Florida's leading cult collectors shares a cornucopia of cult wines. These California rarities are all based on Cabernet Sauvignon and include wines like Screaming Eagle, Bryant Family and Hartwell – sold almost exclusively through mailing lists with long waiting periods to join. All are prized for their exceptional focus and the sort of quality obtained only when a great winemaker is told that cost is no object – the best fruit, the best barrels, the best approach to winemaking.

This lot presents not only a dozen exceptional bottles, it also presents an insightful collection that tracks the evolution of California cult wines. It begins with Opus One and Dominus, the wines that created a revolution in boutique winemaking in California with their Franco-American approach, and continues with one of the early bottling from Araujo after they took over Milt Eisele's vineyard. We continue with a classic vintage of Screaming Eagle, the wine that in both quality and rarity came to epitomize the cult wine phenomenon, and then there are three wines from the exceptional 1997 vintage, one from David Abreau's tiny Madrona Ranch, one of the best reds made by Philippe Melka at Peter Michael and a great vintage from the Festival's beloved Fritz Hatton's Arietta. No collection of cults would be complete without a wine from Bryant Family, and the group is rounded out by three classic wines for the 21st Century: Dalle Valle's exceedingly rare Maya, the 10th anniversary Colgin Cab from the Herb Lamb Vineyard and Paul Hobbs' first Cab from Andy Beckstoffer's Dr. Crane Vineyard. Each of these wines represents a milestone of one sort or another, but most of all, they are great wines, impeccably stored and ready to give the winner of this lot and instant boost for a cab-lover's cellar.

Estimated value: \$8,000

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 47

HANKERING FOR HARLAN

A six-vintage vertical of Harlan Estate Napa Valley Cabernet Sauvignon, one 750 ml bottle each from 1992, 1993, 1994, 1995, 1996, and 1999

Of all the great California cult wines, Harlan Estate has the longest in development and in many ways the most carefully planned. William Harlan first set his sights on Napa Valley in the 1950s and during a very successful career in business, he has been a part owner of Merryvale Winery and Meadowood Resort. He began creating his own vineyard in 1985, sparing no expense (in capital or energy) to create the greatest vineyard and winery possible. Most critics would agree he's been successful, and in the process he has created an iconic New World wine with Old World sensibilities. Even in difficult vintages, Harlan Estate makes great wine, and in a great vintages...well, consider this from Robert Parker: "What can I say about the 1994? It satisfied all my requirements for perfection." He gave it 100 points. Parker was especially taken by the seamless integration of "each and every part of this beauty." The following year was as laudable – Parker gave it 99 points, and the other wines in this lot scored in the same range. The others all received a minimum of 95 points, making Harlan one of the highest scoring wines in *The Wine Advocate*. The reasons are easy to explain, though difficult to achieve – the wine has extraordinary concentration and is, as Parker explains, "extravagantly rich." It's worth noting that this vertical provides a unique insight into Harlan Estate – until the 1998 vintage, Harlan's wines were Bordeaux-style blends, but since 1998 they have been 100% Cabernet Sauvignon. Here you have the last of one era and the first of another.

Estimated value: \$5,400

Thanks to Larry Andrews

Live Auction

LOT 48

AZAMARA CRUISE

A 10 to 14 night cruise for two aboard Azamara Cruises. The cruise includes an ocean view cabin and is valid on itineraries in either Northern Europe or the Mediterranean.

Consistently ranked among the best ships in the world, Azamara invites you to see Europe while experiencing the ultimate in indulgence at your convenience between May and November. Enjoy butler service, the most delectable dining on the high seas, a masterful Spa and Wellness Center, graceful accommodations, and more. So much of Europe is best seen from the sea, and this cruise aboard one of the world's most luxurious lines provides you with the flexibility to choose your itinerary aboard either the Azamara Journey or Azamara Quest. Scandinavia and Russia, Western Europe, Greece and Turkey - which itinerary suits you best? No matter which you choose, you're sure to be impressed by Azamara's mid-sized ships – fewer than 700 guests pampered with the ultimate in luxury. From the famous churches in St. Petersburg to the world-famous architecture of the Parthenon, a European cruise is monumental, and Azamara will make your cruise experience equally impressive. Europe opens its waters to you with an itinerary that suits your schedule.

The winner of this exciting cruise will have a firsthand opportunity to experience how Azamara is setting a new standard in luxury cruising.

RESTRICTIONS AND NOTES:

Cruise passage is valid on Northern Europe or Mediterranean itineraries in 2009. Ships sail these itineraries May to November only. Winner is responsible for taxes & fees and gratuities. Airfare not included. Winner may pay to upgrade cabin, itinerary and/or add a 3rd or 4th passenger to the cabin (based on availability). All bookings must be made no later than 7 days prior to sailing and will be confirmed on a space available basis. Winner is responsible for booking trip.

Thanks to Azamara Cruises

Estimated Value: \$7,400

Live Auction

LOT 49

DOWNUNDER ADVENTURE

Six-night Australian vacation for two – two first class tickets from Miami to Los Angeles or San Francisco on American Airlines, two economy class tickets from Los Angeles or San Francisco to Sydney on Qantas Airways; two-night stays in Sydney, Cairns and Hayman Island

Australia is more than a destination; it is an experience. And with this lot, you will have an unparalleled opportunity to experience the land Down Under.

Begin your trip from Miami and fly to either Los Angeles or San Francisco first class on American Airlines where you will meet your flight to Australia. You'll fly Qantas economy class to Sydney where you will spend two nights exploring the city's gorgeous harbour and great natural beauty. While in Sydney, you'll stay at the Shangri La Hotel with stunning views of the Sydney Harbour Bridge and the world-famous Opera House.

Then it's off to Hayman Island for two nights. Hayman is a deluxe "award-winning" five star island resort located in the Whitsunday passage near the Great Barrier Reef. Surrounded by colorful coral reefs and secluded beaches, this luxurious resort, in an idyllic setting, caters to the most discriminating. The hotel is filled with priceless artwork and precious antiques. All water sport activities can be found here, swimming, waterskiing, windsurfing, parasailing, scuba diving, snorkelling, fishing and sailing.

Finish your Australian adventure in the city of Cairns, nestled between the Daintree Rainforest and the Great Barrier Reef. Hosting you for your two-night stay will be the five-star luxury Sebel Cairns Hotel.

Package includes daily breakfast and a day tour of either the Blue Mountains or Hunter Valley Wine region.

RESTRICTIONS:

American Airlines tickets valid through April 23, 2010. Prize is valid for one year, excludes taxes, fuel surcharges. Void during peak travel periods and other blackout dates. Package cannot be extended, is non-transferable and non-refundable. Winner is responsible for booking own trip.

Estimated value: \$11,000

Thanks to American Airlines and Goway Travel

Live Auction

LOT 50

BEAUCOUP BV

24 Bottle Vertical of Beaulieu Vineyards Georges de Latour Private Reserve Napa Valley Cabernet Sauvignon – all 750 mls 1 bottle each unless indicated for each vintage: 1960, 1961, 1962, 1966, 1967-2 btls, 1970, 1973-2 btls, 1975, 1976-2btls, 1978- 2 btls, 1979, 1980-2 btls, 1982, 1983, 1985-2 btls, 1994, 1996, 1997

This auction lot presents not only an extraordinary collection of an iconic Napa Valley Cabernet Sauvignon, it also documents an enduring legacy in the history of California's wine industry. Beaulieu Vineyards is one of Napa Valley's great historic properties and like many wineries with long histories, it has suffered its ups and downs. Georges de Latour Private Reserve, named for the winery's founder, is the legacy of Russian-born winemaker Andre Tchelistcheff who came to B.V. in 1938 to restore a property decimated by Prohibition. Under his stewardship the winery not only returned to profitability, it enjoyed a golden age of winemaking. The wines have always been 100% Cabernet Sauvignon from the heart of the famed Rutherford Bench. These are classic Napa Valley floor wines, known for their richness with super-ripe fruit and a tell-tale aroma of mint and "Rutherford dust." This exceptional (and exceptionally well cared for) vertical includes the greatest wines of BV's halcyon days in the 1960s, 70s and 80s and then, after a slump, its return to greatness with three classic vintages from the 1990s. With four decades of impressive winemaking, this is the ultimate library of one of Napa's most age-worthy wines – a cabernet cache of exceptional richness.

Estimated value: \$6,200

Thanks to Maria and Dr. Sergio González-Arias

Live Auction

LOT 51

NAPA VALLEY DREAMIN'

Six Magnums of Soñador Napa Valley Red Wine - one each from 2001, 2002, 2003, 2004, 2005 and 2006

The owners of Soñador call themselves Two Crazy Couples but their wines are far from offbeat. Friends Sue and Doug Gallagher and Maria and Dr. Sergio González-Arias took their passion for fine wine and turned it into a dream come true. Together, they founded their own winemaking company, purchased grapes from Napa growers, hired a winemaker and in 2001, produced 70 cases of a cabernet sauvignon blend called Soñador, Spanish for “dreamer.” The 2001 was welcomed with rave reviews, only to be surpassed by the 2002 vintage, and the dream has continued for six vintages now. Soñador has been honored at the Premier Napa barrel tasting and auction and with great press. And even though the annual production has grown by leaps and bounds (how else to describe growth from 70 to more than 150 cases?), it is still a very rare collectible. In this lot, the winery partners offer one magnum from each of Soñador’s vintages, including the 2005 released in November, 2008, and the 2006 that hasn’t even been officially sent out into the world from the winery. This is rich, delicious Napa Valley cabernet that fulfills the owners’ dream of making “outstanding wine of classic balance,” and the fortunate winning bidder will leave the festival with a highly collectible prize.

Estimated value: \$1,100

Thanks to Sue and Doug Gallagher and Maria and Dr. Sergio González-Arias

Live Auction

LOT 52

CALIFORNIA CABS AT THEIR BEST

Eleven examples of the famed 1985 Vintage of California Cabernet Sauvignon, one 750 ml from Cain Five, Mondavi Reserve, Spottswode, Shafer Hillside Select, Ridge Montebello, Stag's Leap Cask 23, Beaulieu Vineyard Georges de Latour, Phelps Insignia, Phelps Eisele, Dominus, Heitz Martha's Vineyard

The 1980s produced many good vintages in California, with 1985 generally considered the finest year of the decade, thanks primarily to the quality its cabernet sauvignon. In California, then as now Cab is King and in this lot you'll find the best of the best from that magical year. Looking back from the vantage point of 25 years, it was a magical time as well. Shafer Hillside Select was just beginning to emerge as a powerhouse wine, and Cain and Spottswode were wineries at the top of their game. Ridge was still at least as well known for its cabernet as its zinfandel, and at Stag's Leap, winemaker Warren Winiarski was still basking in the afterglow of the Bicentennial tasting in Paris that set the wine world on its ear, and palate (and was the subject of last year's film "Bottleshock"). In 1985, Phelps had unfettered access to the Eisele Vineyard (now owned by Araujo) as well as their own estate sources, and each year Eisele vied with Insignia for honors. In this vintage, the quality race was too close to call. A case can be made that 1985 produced the last of the truly great Heitz wines from Martha's Vineyard, while excitement continued to build over a 20 year string of great reserve cabernet from Robert Mondavi, and attention was being paid to the then-new wine from Dominus. The Wine Spectator's James Laube gives the edge in this collection to Stag's Leap Cask 23, but rates all the wines in the lot as "outstanding" or "Classic." California's wine industry has changed in many ways in the last quarter century, and this auction lot presents a time capsule under cork, some of the greatest wines of the vintage.

Estimated value: \$2,225

Thanks to Jodi and Bob Dickinson

Live Auction

LOT 53

BUBBLES RULE!

Three magnums of prestige cuvée Champagne, one each of: Veuve Clicquot La Grande Dame 1985, Alain Robert Tradition Champagne 1985 and Laurent-Perrier Grand Siècle La Cuvée MV

More than once it has been noted that a magnum of Champagne is the perfect size bottle for two. Anyone who loves Champagne is usually eager for more, and most winemakers in Champagne feel the magnum is the best size bottle for aging their wine. With time, it becomes clear that Champagne is one of the world's greatest wines, and much more than the celebratory aperitif of popular conception. With this lot, we have three wines at their peak. Alain Robert says "My mission is to capture the noble traditions of Champagne in a bottle" and adds "the bubbles are but a whisper in the glass." Robert's sense of tradition is considerable: his father was manager of the famous Clos du Mesnil vineyard now owned by Krug, and Robert himself is both a grower and a winemaker.

Here we have the essence of Champagne and three styles of wine: Alain Robert's "Tradition" is a blanc de blanc, made entirely from chardonnay from the Grand Cru village of Le Mesnil. Clicquot's "La Grand Dame" is a pinot noir-dominant blend of wines from eight Grand Cru vineyards purchased in the 18th century by Madame Clicquot herself, and Laurent-Perrier's Grand Siècle is an exquisite marriage of chardonnay and pinot noir from grand cru vineyards and always blended from three top vintages.

Bubbles Rule indeed, with a whisper and subtle flavors and aromas that only come with maturity in a magnum.

Estimated value: \$2,125

Thanks to Beth and Lannie Hann, Lyn Farmer, and Sunset Corners Fine Wine & Spirits

Live Auction

LOT 54

CAMP OUT AT CASA DE CAMPO

Four-day, three-night stay for four including three days of golf, includes two round trip business class tickets aboard American Airlines

Casa de Campo is a golf lover's dream vacation. And with this golf getaway, four lovers of the game can lose themselves on the links for three straight days. Casa de Campo's golf courses are considered the best in the Caribbean. Your 19th hole on this vacation two double hotel rooms complete with a full breakfast each morning and two 4-passenger touring carts. As an added treat, this prize includes a 3-day golf supplement, to play on Casa de Campo's famed Pete Dye designed Teeth of the Dog, Link and the new Dye Fore resort courses.

A complete golf vacation and the Caribbean's most complete resort. Enjoy!

RESTRICTIONS:

Casa de Campo package is valid from April 13, 2009 to December 20, 2009 and is subject to availability. No extensions, prize is not redeemable for cash and value of package cannot be applied as credit to existing reservation. Package components cannot be exchanged for other resort services. Inclusions detailed in prize certificate are subject to change without notice at discretion of the resort. Casa de Campo's courses undergo landscaping from mid-May through October each year. Please be sure to check for specific course closure information and request tee times in advance by contacting the resort. American Airline tickets are valid through April 23, 2010, based on availability and subject to black outs during peak travel periods. Fees, taxes, surcharges and service charges are responsibility of passenger. Tickets cannot be extended and are non-transferable. Winner is responsible for booking trip.

Estimated value \$6,000

Thanks to American Airlines and Casa de Campo

Live Auction

LOT 55

LOT 0' LEOVILLE

One six-liter bottle of Château Léoville-Las-Cases St. Julien

When the great wines of Bordeaux were officially classified in 1855, there were only four red wines called First Growths, and only 15 were considered good enough to be called Second Growths. One of the four First Growths was in the commune of Margaux, one was in Graves and two – Château Lafite-Rothschild and Château Latour, were in the commune of Pauillac. The commune of St. Julien next door had none, but it did have a number of the 15 seconds. Château Léoville-Las-Cases was one of those, and its ranking was hotly debated, because its largest section of vineyards is separated from Château Latour by nothing more than a tiny river at one point, and just by a line in the soil at another. Here, in the ancient and walled vineyard called the “Grand Clos,” Cabernet Sauvignon, Merlot, Cabernet Franc and a petite amount of Petit Verdot grow within an easy leaf drop of their more famous neighbors, and the more romantic among us can almost hear them sigh. Then again, the more competitive among us might imagine that, being number two, they try harder. Certainly over the years, Château Léoville-Las-Cases has shown itself to be an exceptional wine and it is widely considered today in an elite category called the “super-seconds.” It is certainly the pre-eminent château of St. Julien, turning out very fine wine even in poor vintages. In good vintages it is often barely distinguishable from its First Growth neighbors.

Besides the exceptional terroir, Léoville succeeds year after year because owner Michel Delon spares no expense in maintaining his vineyard and winery. His cellar master is Michel Rolland's son Bruno. As writer and wine merchant Cynthia Hurley noted a year ago, “If the 1855 classification were revisited Léoville would be the first estate considered for the coveted Premier Cru ranking.” Robert Parker writes that the 1997 is “unquestionably one of the stars of the vintage” and in a year many chateaux turned out fairly weak wines, this one has admirable intensity and what he calls the typical Léoville profile: “sweet black fruits, cherries, kirsch, vanillin, lead pencil, and minerals.” Best of all, it is one of the longest-lived wines of the vintage and in this large format bottle, it can be enjoyed now, or saved for another decade.

Estimated value: \$1,600

Thanks to Royal Wine Merchants.

Live Auction

LOT 56

SPIRIT OF AN EMPEROR

One bottle Courvoisier L'Esprit Cognac in Lalique Decanter

Most Cognacs are blends from several years and the producers proudly tell you the age of the oldest Cognac in the bottle. Just to illustrate how special Courvoisier L'Esprit is, Courvoisier tells you the age of the youngest Cognac in the bottle: this bottle contains no Cognac younger than 1930. That means that L'Esprit begins where most other Cognacs leave off – an impossibly rare bottle that carries an enormous amount of history in a single decanter. There are Cognacs within this glass that date from:

1802 - The Coronation of Napoleon I

1865 - Civil War and French Industrial Revolution

1910 - The Establishment of the Cognac Region in France

Courvoisier was the official supplier to the Imperial Courts and is known as the Cognac of Napoleon as the Emperor took many casks with him into exile. This exceptional blend of ancient spirits is presented in hand cut, individually numbered Lalique crystal decanters – this decanter is number 1876.

And what of the spirit within the sparkling crystal? We are told it has a rich and complex taste, vibrant though well matured. It contains delicate flavors such as old port wine, hint of coffee beans and the smoke of a fine cigar which play along. Enjoying a cognac this fine will make you stand a little taller, which may be another reason why Napoleon loved it so.

This is the time for spirited bidding, to close the auction with L'Esprit, a once in a lifetime Cognac.

Estimated value: \$5,000

Thanks to Starboard Cruise Services