

*The 26th Annual
Central Coast
Wine Classic*

July 8-11, 2010

in Beautiful San Luis Obispo & Santa Barbara Counties



Yuroz, 2010

Auction Catalog

*Join the Celebration of Wines, Cuisine, Music,
Art and Lifestyle on California's Central Coast!*

2010 CENTRAL COAST WINE CLASSIC RARE & FINE WINE & LIFESTYLE AUCTION

The Rejuvenation of New Orleans The Rejuvenation of Avila Beach

“Laissez les Bon Temps Rouler! Let the Good Times Roll!”

It is no secret that New Orleans has been recovering from a devastating natural disaster, and, although the city still faces some powerful challenges, particularly in areas where the underprivileged lived and continue to live, we are pleased to announce to you that the Culinary Scene in that extraordinary Culinary Destination is alive and well, and that our family from New Orleans, such as Chef Emeril Lagasse, have made great strides in assisting the underprivileged, particularly children, to be educated in, and to ultimately establish careers in, the culinary industry. There are also a number of excellent new restaurants, and we will share some of those with you in the “New Orleans Culinary Experience” Auction Lot that will be detailed in the Auction offerings.

Avila Beach also experienced a stunning challenge, one that was human-made, as the downtown area and the beach were contaminated with oil products that had leaked off and on for 100 years from the pipes that connected the Tank Farm adjacent to and above the town to the oil transfer pier. After the discovery of the contamination in 1989, followed by 10 years of intense negotiations, the contamination was removed and the soil and sand replaced with clean material. In the process, the downtown area was brought to the ground, virtually all of the buildings demolished, and that destruction ripped apart the collective psyche of the community. Avila has now been virtually rebuilt, and Unocal’s clean-up and its construction of the promenade area have exceeded the expectations of all who knew that it was a necessity and psychologically needed the result to be special, not just adequate. Avila is different for certain, but it is still very, very special, and has now become even more of a destination than in the past when it was also sought by travelers from throughout California. Now the visitors are world-wide.

So we gratefully celebrate what has now been resurrected from brutally challenging conditions to once again express the wondrous energy of two very different and very unique environments.

As earlier indicated, the Central Coast Wine Classic’s mission is to fund grants to sustain San Luis Obispo and Santa Barbara county non-profits whose missions are in the healing, studio and performing arts. This year the Wine Classic Board has chosen to fund grants for the following worthy charitable organizations:

Adelaida Historical Foundation, Paso Robles

Ballet Theatre San Luis Obispo

Cognitive Fitness & Innovative Therapies, Santa Barbara

Community Action Partnership of San Luis Obispo County Adult Day Services Program, San Luis Obispo

Court Appointed Special Advocates of San Luis Obispo County, San Luis Obispo

Food Bank Coalition of San Luis Obispo County, Paso Robles

God’s Haven for Children, San Luis Obispo

Maxine Lewis Memorial Shelter, San Luis Obispo

North County Dance & Performing Arts Foundation, Paso Robles

Pacific Wildlife Care, Morro Bay

San Luis Obispo County Historical Society, San Luis Obispo

Studios on the Park, Paso Robles

United Cerebral Palsy / Work, Inc, Santa Barbara

The Annual Fund-A-Need Auction Lot will inure to the benefit of the Senior Nutrition Program of San Luis Obispo County, San Luis Obispo.

This eclectic array of beneficiaries is most grateful to you for your thoughtful, gracious and generous support of the 2010 Central Coast Wine Classic Rare & Fine Wine & Lifestyle Auction!

We are most grateful to our comprehensive list of supporters whose good graces have allowed us the ability to present for your edification the following wondrous array of Rare and Fine Wine and Lifestyle lots. You will note that there are extraordinary rare and fine wines from an array of vinifera wine grapes, including those of Bordeaux, Burgundy, the Rhone, Champagne, Italy, Spain, Germany and Austria, the varieties of which have found nurturing homes in California, as well as, of course, in their native lands.

As you will note throughout this catalog, the extraordinary hand etching and hand painting of wine bottles, by renowned artist Candice Norcross of Nipomo, California, who was a 2007 Wine Classic Honoree, recognized for her long-time contribution to the Wine Classic's artistic manifestation and its success, is obviously a substantive part of the presentation of our wineries and of the artistic component of our auction. Candice continues as, in essence, the Official Bottle Artist for the Wine Classic, and we are very pleased and honored to be associated with someone who is so creative and proficient, and who is such an exceptionally lovely, gracious and wonderful person. Candice can be reached at her studio, Candice Norcross Design, (805) 929-8035.

We include in our 2010 Central Coast Wine Classic Auction our continuing Tribute to the Studio and Performing Arts. The Wine Classic's dedication to the sustenance of the Arts is manifest throughout the week's activities and is quite ostensible during the course of our live auction, as well as through the various musical presentations that are included in many of our events.

The Wine Classic was the first charitable wine auction in the United States to donate to another charitable wine auction, the initial beneficiary of which was the Lyric Opera of Chicago. From that time, our event has made continuing efforts to support the Fine Arts of a number of locales, such as Albuquerque, Atlanta, Boca Raton, Chicago, Dallas, Detroit, Jackson Hole, Los Angeles, Mendocino, New York City, San Francisco, San Luis Obispo, Santa Barbara, Santa Ynez, Sarasota, Seattle and Sun Valley, among others. Our relationship with some of these auctions is so exceptional that they have conferred upon our auction comprehensive packages to their events, and we are most grateful to them for that consideration.

LIVE AUCTION LOTS

The opening offering for the Rare & Fine Wine & Lifestyle Portion of the 2010 Twenty-Sixth Annual Central Coast Wine Classic Auction is offered by the Founder & Chairman of the Wine Classic, Archie McLaren, whose comprehensively eclectic cellar has made this Auction lot one of our most sought-after.

Donation of

ARCHIE MCLAREN

Avila Beach & Big Sur, California

L O T

1

**“The Twenty-Sixth Annual Central Coast Wine Classic
Chairman’s Offering,” A Cellar Raid Dinner for Six to Eight People
at the Avila Beach Home of Archie McLaren & Carissa Chappellet**

Carissa and Archie have a very well-located home in Avila Beach, termed the Rainbow House by the media because of its variety of exterior colors. Views are extraordinary, as they include Avila Bay, Avila Beach, San Luis Creek and the Avila Beach Resort with the mountains in the background.

The dinner will be a rainbow as well, as the Last Such Offering Presented 1985 Krug Champagne, 2005 Lucien Le Moine Batard Montrachet, 1976 Leroy Aloxe-Corton, 1995 Chateau Margaux, 1990 Vega Sicilia Unico & 1995 Penfolds Grange. Archie indicates that the vintages will be even more venerable for this year’s offering. **We know he is thinking about 1961 Chateau Latour, a transcendent and transcendently expensive wine!**

The Dinner will be presented by Chef Maegen Loring of San Luis Obispo, who is Archie’s clear favorite for creating remarkable meals that are compatible with an array of wine styles.

You will enjoy Champagne on the upper deck and then descend to the cellar with Archie and peruse the wines therein contained and choose special wines that are symbiotic matches with the cuisine. These cellar raid dinners are extremely edifying to say the least.

Donation of

PATRICK WILL

EXCELLARS WINE AGENCIES

Solvang, California

L O T

2

**A 12-Year Vertical Collection of Guigal Côte-Rôtie Château D’Ampuis,
1995 through 2006**

Total of Twelve Bottles

The Guigal family owns vineyards in Condrieu and in the Côte-Rôtie with illustrious plots producing wines such as ‘La Doriane’ in Condrieu, the famous growths of the Côte-Rôtie ‘La Mouline’, ‘La Turque’ and ‘La Landonne’, Côte-Rôtie Château d’Ampuis, Hermitage ‘Ex-Voto’, produced only in the great vintages and Saint-Joseph ‘Lieu-Dit Saint-Joseph’ in red and white, as well as the famous Saint-Joseph red « Vignes de l’Hospice ». These wines have each become flagships of their appellations.

In 1995, the Guigal family purchased the Château d’Ampuis and that same year, the entire site – both the buildings and the gardens – was added to the supplementary list of French Historical Monuments.

Thus began an ambitious restoration programme in the spirit of the Venice Charter. The masonry on the edifice has been consolidated; the structure, roofs and

floors have been restored; and the interior furnishings have been repaired or refurbished. Most of this extensive renovation was completed in the summer of 2003. Renovation work on the Le Notre-designed gardens was then begun in the late spring of 2004.

The methods of viticulture are practiced with total respect for the environment. Natural methods of combating parasites and disease ensure that the grapes cultivated in the domaine's vineyards fully express the complexity of the greatest terroirs of Condrieu and the Côte-Rôtie.

The vineyard of the Côte-Rôtie covers approximately 215 hectares comprising the Côte Brune, situated uphill from the Reynard stream and the Côte Blonde, which is situated below. These vines were originally planted over 24 centuries ago by the Romans.

The Côte-Rôtie Château d'Ampuis is produced from ancient plots which are amongst some of the finest of the Domaine Guigal.

Patrick Will, who runs the West Coast operation of ExCellars Wine Agencies, is a wine expert, a gourmet, a musician and an educator, and he is, over the years, one of the Wine Classic's most generous contributors of fine wines from France.

Here Patrick is offering a remarkable collection, one bottle each of the 1995 (the first vintage of this renowned wine) through 2006. The scores from wine experts on these wines are substantive. This is a collection to be cellared for a few years and then enjoyed, year by year, bottle by bottle.

Donation of
McKEON-PHILLIPS
Oceano, California

L O T

3

**One Hand-Painted Five-Liter Bottle of 2008 McKeon-Phillips
San Luis Obispo County Malbec, and Dinner for Ten People
in the McKeon-Phillips Winery, Including with the Courses
Older vintages of Bailey's Private Reserve Cabernet Sauvignon**

Artist/vintner/chef, Ardison Phillips, hung out with Andy Warhol and the cutting edge artists of the "New York School" before he opened the Studio Grill in North Hollywood and presented some of Los Angeles' most memorable wine dinners.

The last seven years, he has presented one of the Wine Classic's most memorable wine bottles, one of which was won by top bidders Dan and Jette Gulbronsen and is proudly displayed in their wine cellar, one of which now lies in repose in the cellar of Archie McLaren. Ardison's bottles always vie for the most gorgeous and creative of any in the Auction.

And Ardison has for many years been making top-flight Cabernet Sauvignon, which has been compared to Château Mouton-Rothschild, but is actually more approachable at a younger age. Now he is making an exceptional Malbec that will please both the hedonist and the art lover. Who's to say one cannot be both?

Ardison is also a chef of some renown, and he often caters the activities of his fellow vintners. This lot includes dinner prepared by Ardison, and perhaps a guest chef, for ten people.

The dinner must be arranged at the mutual convenience of all parties and must take place within one year of the date of this auction.

Donation of
ALPHA OMEGA WINERY
St. Helena, California

L O T
4

“A Day on the Bay in San Francisco.”

Ten People Will Enjoy a Day on the Bay in San Francisco, courtesy of Alpha Omega Winery owner, Robin Baggett, on Robin Baggett and Michelle Fields', 60' yacht. You will have Alpha Omega's Captain at your pleasure for this four hour cruise. So cruise anywhere you like. Alpha Omega wines will be provided. You only have to bring yourselves and anything you want to eat for brunch.

This offering includes meeting a couple of Robin's famous friends, former baseball stars Mike Krukow and Duane Kuiper, who are held in the highest esteem as athletes and baseball analysts and announcers.

Your day will begin at Pier 39 where you will board USS Alpha Omega for a cruise under the Golden Gate Bridge and around Angel Island and Alcatraz, all the while enjoying brunch and Alpha Omega wines from on the yacht's flybridge.

You can visit McCovey Cove at AT&T Park and maybe Mike Krukow, Giants Broadcaster and partner in Alpha Omega, will get you some air time.

This exciting lifestyle and wine lot is courtesy of Robin Baggett, whose influence on the Central Coast is profound, and who has now created a very special wine property in the heart of the Napa Valley. With the renowned wine consultant from France, Michel Roland, assisting in the winemaking direction, the wines of Alpha Omega are already garnering scores in the mid to high 90s, a remarkable feat for such a young winery venture.

The activities must be scheduled at the mutual convenience of all parties.

Donation of
TALLEY VINEYARDS
Arroyo Grande, California

L O T
5

Three Three-Liter Bottles of Pinot Noir from the 2008 Vintage, Talley Vineyards Rosemary's Vineyard Arroyo Grande Valley Pinot Noir, Rincon Vineyard Arroyo Grande Valley Pinot Noir & Stone Corral Vineyard Edna Valley Pinot Noir, Each Etched & Hand-Painted
Total of Three Double Magnums

Talley Vineyards is now one of the most famous wine grape vineyards in California, on its way to be one of the most famous in the world! Outstanding vintners such as Jim Clendenen and Brian Babcock have sought its grapes, and wine publications throughout the United States, such as *Wine Spectator*, give the wines from the vineyard consistently very high scores, well into the 90's. Rosemary's Vineyard Pinot Noir is its flagship wine, but each bottling from Talley is outstanding. The 2007 vintage is a stunning manifestation of the level to which Pinot Noir has been elevated in the Arroyo Grande Valley and the Edna Valley!

The Talley family farming tradition began in 1948, when Oliver Talley started growing specialty vegetables in the Arroyo Grande Valley. Today, second and third generation family members maintain Talley Farms' international reputation for premium quality fruits and vegetables, including bell peppers, cilantro, zucchini, spinach, nappa cabbage, lemons and avocados.

Oliver's son, Don, watched with great interest the emergence of viticulture in the neighboring Edna Valley and Santa Barbara County areas. After extensive analysis in the late 1970's, Don was convinced of the potential for growing high quality wine grapes, particularly Chardonnay and Pinot noir, on the steep hillsides above the vegetable farmland that comprises Talley Farms. A small test plot was planted in 1982, and included five varietals. Working with viticultural experts from the University of California at Davis and the Napa Valley, the varietal and clonal selections were refined and planting expanded over the years to a total of 190 acres in the Edna and Arroyo Grande Valleys.

Talley Vineyards produced its first wine in 1986 with the production of 450 cases. The winery's first five vintages were produced in a small winery adjacent to one of Talley Farms' vegetable coolers. In the fall of 1991, a state-of-the-art winery was completed at the foot of the Rincon Vineyard. This 8,500 square foot facility was designed with one goal in mind: to maximize the influence of the vineyard through minimal processing of the grapes into wine. Unique winery features include a total gravity system for crushing, so that grapes are handled as gently as possible, and an extensive cooling and humidity system to maintain ideal conditions during barrel fermentation and aging. A 12,000 square foot barrel and case goods storage building was added in 2000, followed by a new tasting room in 2002. Talley Vineyards currently produces about 18,000 cases annually.

There is no doubt that, at some point in the near future, Talley Vineyards will develop a legendary reputation. In fact, it may have already. One famous Master Sommelier in San Francisco was quoted as saying, "Whatever Talley produces, I buy!" Talley's Pinot Noir production is relatively small and extraordinarily fine, and, as a consequence, these large-format bottles are very, very rare. It should be noted that Talley Vineyards has very strict selection processes, and coupled with recent vintages that were shy bearing, the wine in these bottles is even more precious!

This is an extremely collectible lot of world-class Pinot Noir, in virtually impossible to obtain formats, that will no doubt be one of our most highly sought-after offerings!

Donation of
AMERICAN AIRLINES
THE MYRIAD RESTAURANT GROUP
NOBU, TRIBECA GRILL & CORTON
DREW AND TRACY NIEPONENT
New York, New York
THE FOUR SEASONS HOTEL
New York, New York
THE CENTRAL COAST WINE CLASSIC

L O T

6

**The New York Myriad Restaurant Group Culinary Tour for Four People,
Including Round-Trip Business Class Air Transportation for Four
on American Airlines, Accommodations (Two Rooms), for Four Nights
at the Four Seasons Hotel, and Dinners at Nobu, Tribeca Grill & Corton,
as guests of the Myriad Restaurant Group**

Here is one of our most popular auction offerings, the annual New York Culinary Tour, as homage to New York as arguably the most wondrous culinary destination in the world (certainly it is the most diverse!)

This year once again our friends and patrons, world-renowned restaurateurs Drew and Tracy Nieporent, have favored us with a dining experience at one of their superior New York City restaurants.

Nobu Matsuhisa is the Executive Chef at Nobu, a monument to elegant Japanese cuisine with twists of France and New York and one of the toughest reservations in

new York to obtain. The decor is almost as wondrous as the cuisine.

The Four Seasons Hotel is an amazing oasis in the center of New York's endless activity. It was designed by I.M. Pei, who also designed the new portion of the Louvre in Paris, as well as other momentous and aesthetic pleasing structures. Each room is a haven, with drapes that are remote controlled and a tub that fills within one minute (and it's a copious tub!). As always, the elegance and respectfully efficient and unobtrusive service is a hallmark of the Four Seasons.

Tribeca Grill has an energy that is palpable and a wine list that is exceptional. It is a *Wine Spectator* Grand Award winner, and the cuisine is designed to have a visceral relationship to the wine.

Corton offers an absolutely transcendent dining experience! Located in the heart of Tribeca, Corton is a partnership between renowned restaurateur Drew Nieporent and Chef Paul Liebrandt. Chef Liebrandt's modern French menu melds the tradition of classical cuisine with a contemporary approach to ingredients and technique. The flavors are clean, precise and intense.

Named for the largest area of Grand Cru in Burgundy, the restaurant highlights selections from Corton and several other French regions on its wine list. Relatively recently, Archie and his close friend, former baseball catcher and now baseball announcer, Tim McCarver, dined at Corton with former pitching sensation, Bob Gibson. "We were all stunned by the extremely creative cuisine and the superb service," states Archie. "We are definitely going to return for another unforgettable conclave."

Recently, one of the most famous chefs in the world has opened an eponymous restaurant in the Four Seasons. The legendary Parisian Chef, Joel Robuchon, has brought his fabled cuisine to New York, right to the hotel where you will be staying. L'Atelier offers an atmosphere that is both intimate and dynamic.

**Dinner for Four at Nobu New York City is Valid
Sunday through Thursday and has a Certificate Value of \$400**

**Dinner for Four at Tribeca Grill is Valid
Sunday through Thursday and has a Certificate Value of \$300**

**The Prix Fixe Dinner for Four at Corton is Valid
Sunday through Thursday and has a Certificate Value of \$400)**

As always, gratuity and alcoholic beverages are not included with the dinners, and the accommodations are space-available and do not include incidentals.

Please note that you may wish to acquire matinee tickets (Your responsibility!) if you want to enjoy the Broadway plays. In that way, you can do it all!

This lot includes round-trip business class air transportation for four on American Airlines, from any continental (mainland) United States or Canadian city serviced by American Eagle/American Airlines.

AMERICAN AIRLINES TRAVEL AWARDS/TICKETS - TERMS AND CONDITIONS

1. Tickets have no value except when redeemed in accordance with the terms and conditions listed below. Tickets are not transferable or refundable.

2. Tickets are subject to availability of promotional inventories and current blackout dates. Coach must be booked in "T" class, Business in "U" class and First in "Z" class. No open tickets are permitted. Blackout dates may apply.

3. Tickets must be issued by the American Airlines Ticket Redemption Center at 1-800-727-2142. Travel agencies cannot issue Tickets.

4. Any applicable fees, taxes, surcharges, service charges or passenger facility charges are the responsibility of the user and must be paid at the time the Ticket is issued. Taxes shall include all federal, state, local and foreign taxes of any kind, and

whether assessed for winning or otherwise coming into receipt of the Tickets, or in relation to use of the Tickets.

5. Tickets are valid for travel only on American Airlines, American Eagle, American's regionalairline affiliate or AmericanConnection® service (collectively referred to in this Exhibit B as "American Airlines"). AmericanConnection service is operated by Trans States Airlines, Inc., Chautauqua Airlines, Inc. and RegionsAir, Inc., each of which operates as an independent contractor. Travel is not valid on flights operated under a code sharing agreement with other air carriers.

6. Travel must be via the most direct American Airlines routing. Unnecessary and circuitous routings, connecting points and/or segments are prohibited. Stopovers, except for the next connecting flight, are not permitted.

7. American Airlines is not responsible for, and will not pay, expenses associated with transportation on other carriers, ground transportation, excess baggage charges or overnight lodging, if required.

8. If American Airlines, for any reason, discontinues service to the selected destination before the travel date, the user must select an alternate American Airlines destination.

9. After a Ticket has been issued, an administrative service charge of \$100.00 will be assessed for any change requiring reticketing, such as a change of origin or destination. Changes requiring reticketing must have prior approval of ticket authorizer.

10. Unused Tickets may be used at a later date (valid until travel expiration of this contract), subject to a ticket reissue fee. Tickets that are not used by the expiration date of the contract will not be extended. Credit will not be given for unused Tickets.

11. Lost or stolen Tickets will not be replaced.

12. Passengers are not eligible for AADVANTAGE mileage credit or any other promotional benefit that American may offer. AADVANTAGE miles and/or stickers cannot be used to upgrade.

13. Purchased upgrades are permitted by paying the difference between full fare for the authorized class of service and the next class of service. Paid upgrades are only allowed for next cabin. Two cabin upgrades will not be processed. Processing of purchased upgrades will be handled when redeeming certificate through our Ticket Redemption Center and may not be handled at airport ticket counters. Processing time is a minimum of 48 hours based on hours of operation of the Ticket Redemption Center.

Donation of
L'AVENTURE WINERY
Paso Robles, California

L O T
7

**Three Double Magnums, One each of L'Aventure 2008 Optimus,
2008 Estate Cuvee & 2008 Côte á Côte and a Private Tour & Tasting
for Six People in the L'Aventure Cellar
with Owner/Winemaker, Stephan Asseo**

Coming from Bordeaux, Stephan Asseo “fell in love with Paso” in 1998 and has worked to craft the finest wines the wine field can give. The unique Westside terroir provides the foundation for his classical viticulture and artisan winemaking skills. The proof of his passion for quality lies in L'Aventure's Estate Grown “Paso blends,” the ones offered in this lot. By the way, large format bottles from L'Aventure are unusual and highly-prized.

A few short years ago, Stephan Asseo was a winemaker and consultant in France's famed Bordeaux region, and also owned his own winery - Domaine de Courteillac in Entre-Deux-Mers. However, Asseo wanted more. He wanted the ability to be able to experiment, to try new ideas, to grow different varietals. He knew he'd never get that chance in Bordeaux, and so France's loss is California's gain. Specifically, it is Paso Robles' gain, where Asseo purchased 127 acres in 1997 and founded Stephan Vineyards, where “Bordeaux meets the Rhone.”

Asseo's California winemaking adventure is appropriately called L'Aventure, and it symbolizes his realization of blending tradition and technology with artisanal methods and a passion for quality. Obviously Asseo brings years of experience and a distinguished tradition of winemaking to L'Aventure, and to that he has added state-of-the-art equipment and techniques. The result is a combination of winegrowing and winemaking that is already receiving attention and acclaim as the “Gran Cru of Paso Robles.”

Not surprisingly, the concept of terroir is an important one to Asseo, and it was with this priority in mind that he evaluated potential vineyard property. He chose the westside of Paso Robles near the Templeton Gap, a breach in the coastal mountain range where the cooling ocean breezes temper the hot summer days of northern San Luis Obispo County, and the resultant temperature swing from day to night can be as much as 40 degrees. The soils of this area are also well suited for vineyards, with limestone, clay, and rock-shell creating a lean environment for the grapes.

To further accentuate the unique terroir of Westside Paso Robles, Asseo planted his vineyards on primarily west facing slopes. He selected rootstock that he felt would be particularly suited to the soil and climate, and also planted a high density of plants per acre to further stress the vines and maximize the flavors. In addition, yields are kept low through irrigation and pruning techniques, resulting in a maximum harvest of only about two tons to the acre. With 2100 vines planted per acre, that translates to approximately 1 bottle per vine.

For varietals, Asseo didn't stray far from his native France, but he certainly branched out from those grown in his native Bordeaux by adding some varietals typically found in the Rhone region. Stephan Vineyard includes plantings of Syrah, Cabernet Sauvignon, Petit Verdot, Grenache, Mourvedre, Roussanne, and Viognier. Current bottling includes the L'Aventure Optimus and Estate Cuvee (both being a blend of Cabernet Sauvignon, Syrah, and Petit Verdot), Estate Côte á Côte (a blend of Syrah, Grenache and Mourvedre) and Estate Cabernet Sauvignon.

Stephan is a most amiable, enthusiastic and interesting fellow, who you will no doubt enjoy immensely!

Donation of
JOHN & LAURIE TILSON
Monterey, California

L O T
8

**Dinner for Eight People In the Montecito Estate of
John & Laurie Tilson, Featuring Rare & Venerable Champagnes,
and Perhaps Even a Few other Rare Wines from California or France,
from John's Incredible Collection**

John Tilson, Editor of The Underground Wine Journal, is one of the most prominent collectors in America, and his support of exceptional cutting-edge wineries such as Diamond Creek, Mount Eden and Ridge is legendary among aficionados. John's offering to the Wine Classic for special dinners with the Winemakers, featuring multiple bottles of these rare and expensive wines is most generous, and we are deeply appreciative.

This year, John is offering in the dining room of the Tilson's exquisite Estate in the hills of Montecito, the quintessential aficionado dinner with extraordinary Champagnes from venerable vintages. John is friends with all of the great Champagne Houses, as well as those of which you have never heard, small, special and profoundly excellent producers. This is a wine collectors' dream dinner that is not to be missed. The visit to the stunning wine cellar is a concomitant to a remarkably comprehensive food and wine experience.

In the cellar lie wines of the greatest wine properties in the world. John's collection is simply too comprehensive to be described, and he is one the world's most erudite Champagne aficionados. The menu and wines that were served during his last dinner for the Wine Classic follow:

**WINE CLASSIC DINNER AT BACCHUS
PRESENTED BY JOHN AND LAURIE TILSON
MONTECITO, CALIFORNIA
MAY 16, 2010**

APPETIZERS

*Melon chunks marinated in blood orange juice, wrapped with Prosciutto de Parma
and sprinkled with freshly chopped mint*

*Bourse de California dried plums stuffed with wild arugula,
roasted walnuts, and stilton cheese*

*Ahi tartare tossed with a dressing of yuzu zest and juice, fresh ginger juice,
white golden Tamari soy sauce, chili sesame oil, and topped with crushed savory tulle*

1990 Gosset Grand Rose

1976 Rene Collard Rose

SALT

*Murray's smoked sturgeon with toasted poppy seed bagel rounds,
scallion cream cheese, and Meyer lemon slices*

1988 Drappier Blanc de Blancs

*English pea ravioli with clarified French butter, blanched peas,
grated Parmigiano-Reggiano cheese, and fresh mint*

1990 Montrachet (Delagrang-Bachelet)

*Iberico de Bellota ham with wild arugula tossed with Bergamont olive oil
and blood orange olive oil, pomegranate seeds, and chopped pistachios*

1991 Rioja "Vina Bosconia" Gran Reserva (R. Lopez de Heredia)

*Fresh grilled quail breast and legs over a tarragon, garlic,
meyer lemon cream sauce with forbidden rice, and sautéed fennel*

1982 Musigny (Joseph Drouhin)

*Delice de Bourgogne cheese coated with onion flavored phyllo
and roasted walnut accompanied with whole roasted walnuts*

1923 Musigny (Henri de Bahezre)

SUGAR

*Key lime pie with a graham cracker and pecan crust,
topped with whipped cream and toasted coconut*

1983 Serringer Schloss Saarfelser Eiswein (Vereinigte Hosptien)

*The Chocolate Tree dark chocolate sea salt caramels and Recchiuti chocolate coated
Michigan tart cherries and chocolate coated candied wild Italian cherries*

1903 Solera Extra Cream Sherry (A. Soler & Cia)

Donation of

**TABLAS CREEK VINEYARD
ROBERT HAAS & JASON HAAS**

Paso Robles, California

AND

**PATRON SPONSORS OF THE CENTRAL COAST WINE
CLASSIC**

L O T

9

**At Tablas Creek on the Paso Robles Westside, A Private Tour
of the Organic Vineyard, On-Site Grapevine Nursery & Winery
and a Full Tasting of Current & Reserve Tablas Creek Wines, Followed by
Dinner for Six at Bistro Laurent with Robert Haas & Jason Haas,
Featuring a Menu Designed to Match the Magnificent Wines in
Robert Haas' Cellar, Including the Renowned Wines
of Château de Beaucastel.**

*The winning bidders of this Auction lot from the 2009 Wine Classic absolutely
raved about the high quality of the experience, from the standpoints of wine, food
and companionship!*

The history of Tablas Creek Vineyard is well known to most lovers of Central Coast Wines. The Perrins of Chateau de Beaucastel teamed with legendary importer Robert Haas, who founded Vineyard Brands, bought virgin land in Paso Robles, and set about creating a world-class Chateauneuf-du-Pape style vineyard from scratch. Fifteen years later, after importing vines, planting a fully organic vineyard, and emphasizing natural winemaking, the Tablas Creek venture has established itself as one of the Central Coast's leading wineries.

Six of you will be treated to a tour through their unique vine nursery, organic vineyard and winery at Tablas Creek, one of the most beautiful and well-conceived vineyard properties in the world.

To enjoy a dinner with the Haas Family is to enter a magical world of wine, food and companionship. Bob's cellar is as legendary as he is, and he is exceedingly generous in sharing it for such special occasions. Laurent Grangien, who was famed chef Michel Rostaing's point chef in opening all of his Paris Bistros, is an exceptional culinary talent who is versed in presenting courses that match with wines from both California and France. The meal will no doubt match the very high quality of the wines.

As guests of Wine Classic Patron Sponsors, you may choose among any of the fine Bed & Breakfast Inns in the Paso Robles area for an overnight stay for three couple. If you wish, we will offer suggestions. Incidentals are not included in the overnight.

Of course that's what the Perrin family, who run the venerable Chateau de Beaucastel in the Chateauneuf-du-Pape appellation of France's Rhone Valley have been doing since 1909. So, when after 80 years of making one of France's top wines, the family decided to join with the Haas family, an equally prominent name in American wine, to create a new winery, there wasn't a lot of fanfare.

The Perrins first knew Robert Haas as the founder and owner of Vineyard Brands, an import company he started in 1973, largely to bring great French wine to the United States. The relationship between the Haas and Perrin family deepened over the years to become much more than a simple business connection, leading to a natural collaboration when the Perrins decided to explore making Californian wine. Together the two families searched the state for a vineyard site that could approximate the Mediterranean climate required to produce great Rhone-style wines, and in 1989, they settled on a 120 acre parcel of land in the western part of the recently created Paso Robles American Viticultural Area.

This plot of land, which is roughly bisected by the creek which lent its name to the new project, consists of broken limestone soils nearly identical to the soils at Chateau Beaucastel. Into this familiar geology and climate the family imported cuttings directly from their estate vines, and proceeded to set up what today is a completely organically farmed vineyard operation that replicates both the grape varieties and clonal selections of the original Beaucastel estate vineyards. The importation of foreign vine cuttings has gotten the wine world into trouble before, so it's should come as no surprise that the process of getting vines into the U.S. for propagation took several years of testing and certification, not to mention tedious propagation afterwards in order to have enough grafts to start a vineyard.

Between 1993 and 2000, using its own specialized nursery set up on the property, the estate produced nearly 200,000 vine grafts for planting, and for sale to other wineries in the area, many of which have become some of the region's top producers. At this point the winery has a bit less than 100 acres of its vineyards planted, and is producing around 16,000 cases of wine each year.

Winemaking at Tablas Creek, as one might expect, follows a traditional old world model. After careful hand-harvesting and sorting, all grape varieties are fermented separately with no added yeasts, and aged separately in neutral French oak barrels. Just as in the appellation of Chateauneuf-du-Pape, where up to 13 different grape varieties are blended together to make the final red wines, Tablas Creek places a heavy emphasis and puts much care into the process of blending its final wines. The estate's signature wines are all blends evocative of their Rhone forbears, though it also produces some single varietal wines.

Tablas Creek will soon bottle their 11th vintage (though the 2008's won't be released for some time) and continues to produce a wide variety of wines distinguished by their shared attention to detail and unique character. The wines also happen to be great, with some bordering on phenomenal.

While the investment that the Perrin and Haas families have made in creating the perfect marriage between new world terroir and old world winemaking knowledge must have been quite substantial, tasting the wines year after year makes it clear to me that they are well on their way to reaping great returns. Tablas Creek Winery continues to be one of the reasons every wine lover should pay attention to Paso Robles.

Donation of
VENTANA INN & SPA
Big Sur, California

L O T
10

**Two Nights for One Couple in a Ventana Inn & Spa Fireplace Room
& a Five-Course Dinner with Wine Pairings, Embellished if You Wish
with a Fine Champagne from Archie McLaren & a Superb
Chappellet Wine from Carissa Chappellet**

Fred Griffith, one of the Wine Classic's Board of Directors, and his wife Linda, were the winning bidders of this lot from the 2009 Auction. Just ask Fred how special their stay and dinner were!

Big Sur is one of the most magical spots in the world. It contains superb Restaurants and Inns, all unique and situated in wondrous natural environments. Ventana Inn is Big Sur's original luxury resort, founded by writer Lawrence A. Spector, using profits from the film Easy Rider. Clearly it doesn't get much more California than that.

Ventana Inn is clearly a high-luxury resort, specializing in escapism and what is often called pampering, but Big Sur is the star here, the main event the amazing view, particularly at sunset, from Ventana's Inn patio deck to the Pacific a thousand feet below. Ventana Inn is also a resort hotel at peace with its surroundings, very much a part of the Big Sur landscape. The hotel itself comprises some ten or more low wooden structures, hidden around the sprawling 243-acre grounds and connected by winding pathways.

The genius of this wonderful place is that beneath its humble surface it delivers all the material comforts of decadent resorts, from the wood-burning fireplaces, Jacuzzis and high ceilings of the guest suites to the public spaces such the pools, the Japanese bathhouse, and the Allegria Spa, offering a selection of treatments so comprehensive as to set the head spinning. And the food, of course, is exquisite as well, with the Cielo restaurant serving Mediterranean-inflected cuisine and a terrific and eclectic wine list against the backdrop of the Pacific and the wide blue sky.

Make no mistake: this is the same Big Sur where Henry Miller lived, where Kerouac slept on the beach and Dylan came to study, and it's also where the likes of Steve McQueen and Ali MacGraw, as well as generations of successors, have come for Hollywood-quality luxury without the paparazzi in tow. As such, it's like nowhere else in California, and as such, it's not to be missed.

Donation of
NICKEL & NICKEL AND FAR NIENTE WINERY
Oakville, California

L O T
11

Dinner for Eight at Nickel & Nickel in Oakville, Napa Valley
Four Magnums of 2006 Nickel & Nickel John C. Sullenger
Oakville Napa Valley Cabernet Sauvignon

Enjoy a seasonal, wine paired dinner seven guests and you at Nickel & Nickel hosted by Proprietress Beth Nickel. Joining in the revelry will be Dinner Co-Host and Central Coast Wine Classic Chairman, Archie McLaren, preceded by a Tour at stunningly beautiful and historic Far Niente Winery that includes the Remarkable Far Niente Automobile Collection, containing such rarities as a One-Off Ferrari and a Venerable Bentley Continental Coupe, as well as the remarkable Caves.

Located on Highway 29 in Oakville, Nickel & Nickel has beautifully restored the Sullenger Family home and farmstead that was first settled on the site in the 1880's. It is now home to a modern winery dedicated to producing single vineyard wines.

Your dinner will be prepared by Winery Chef Trevor Eliason, paired with hand selected wines from the Nickel & Nickel Portfolio.

Each couple will take home a signed Magnum of 2006 John C. Sullenger Cabernet Sauvignon from the legendary Sullenger home ranch.

The relationship between the Central Coast Wine Classic and Far Niente and Nickel & Nickel is profound. Archie considered the late Gil Nickel to be among the most gracious generous individuals imaginable, and his widow, Beth, is equally so. Gil and Beth were Wine Classic Honorees in 1986, and, until just recently when Jim Clendenen and even more recently when Tim Mondavi were honored, were the only two-time honorees.

Many years ago, Larry Shupnick assisted Gil and Far Niente in becoming visible to the wine world by purchasing the Far Niente lot at the Napa Valley Wine Auction for a price unheard of at that time. The purchase of the Far Niente Chardonnay "Piano Case" was reported around the globe, and Larry opened the Imperial from the case at a special dinner for Gil at the San Luis Bay Inn.

Nickel & Nickel is located in Oakville, along Highway 29, on 42 acres that were originally settled as a farmstead in the 1880s. The winery's collection of classic barns along with the site's original Queen Anne-style home brings the historic farmstead back to life, while housing a cutting-edge winery capable of hand crafting up to 25 single-vineyard wines.

The land was first developed by John C. Sullenger, a successful prospector and owner of gold, silver and quicksilver mines, who acquired the Oakville parcel in 1865. Nickel & Nickel purchased the property in 1998. The plan was three-fold: to restore the Sullenger farmstead, construct new buildings that are architecturally compatible to the historic structures, and house an ultra-modern winery uniquely suited to producing single-vineyard wines.

"Our goal was to develop a modern winery, specially outfitted to meet the needs of single-vineyard winemaking, while respecting the history of the location," says Nickel & Nickel director of winemaking and chairman, Dirk Hampson. He adds, "Anyone driving past on Highway 29 will see a restored farmstead that appears to have been there for generations, without realizing the classic barns house an extremely sophisticated winery."

Established in 1997 by the partners of Far Niente, Nickel & Nickel is based on a philosophy of producing 100 percent varietal, single-vineyard wines that best express

the distinct personality of each vineyard. It is from some of the most coveted vineyards in the Napa and Sonoma valleys that the Nickel & Nickel wines are produced.

“We’re not just seeking out any vineyards. Every aspect of each vineyard must be top-notch, including the soil and the climate, but we also want to know the site is proven ground. We look at who the neighbors are, who is the vineyard manager, and will that grower be willing to do whatever it takes to make the best of the vineyard,” says Winemaker and President Darice Spinelli.

In turn, no one wine in the Nickel & Nickel portfolio stands alone. The entire collection of vineyards, and the single-vineyard wines they produce, make up the whole of the winery. Instead of producing soloists, Nickel & Nickel has assembled a symphony of some of the world’s rarest and most highly expressive single-vineyard wines.

Nickel & Nickel currently produces a collection of single-vineyard, 100 percent varietal Napa Valley Cabernets from six subappellations including Oakville, St. Helena, Howell Mountain, Rutherford, Stags Leap and Yountville. The balance of the portfolio includes single-vineyard Chardonnay, Merlot, Syrah and Zinfandel from sites in both Napa Valley and Sonoma. Long-range plans call for the production of as many as twenty-five 100 percent varietal, single-vineyard wines.

Far Niente was founded in 1885 by John Benson, a forty-niner of the California gold rush and uncle of the famous American impressionist painter, Winslow Homer. Benson hired architect Hamden McIntyre, creator of the former Christian Brothers winery – now the Culinary Institute of America at Greystone – to design the building. Constructed against a hillside in western Oakville, Far Niente functioned as a gravity flow winery, gently moving the grapes through each stage of production.

Today the wines are produced at the Napa Valley’s most gorgeous winery facility. It includes incredibly comprehensive and beautiful landscaping, vines producing superb grapes and an automotive museum that houses such remarkable vehicles as a historic one-off Ferrari, as well as several other Ferraris, and a venerable Bentley Continental.

Dinners with Beth Nickel are indescribable, for the venue, the view, the wines, the food and the companionship. This will be a truly transcendent evening with one of wine’s most gracious ladies.

Donation of
PETER T. PAUL
HEADLANDS FOUNDATION
San Rafael, California

AND

UMBERTO & LESLIE GIBIN
PERBACCO RISTORANTE
San Francisco, California

L O T

12

**A “Special Vintages” Italian Wine Dinner for Eight People
in the Private Dining Room at Perbacco Ristorante,
San Francisco’s Hottest New Restaurant**

Dinner Wines will be Chosen from Archie McLaren’s Italian Wine Collection and will Feature an Array of Fine Wines, including One or Two from the Superb 1997 vintage, one Italy’s greatest of all time, as well as Wines from other Venerable Vintages such as 1990 and 1999. If the Bidding is Exhilarating, the wines chosen may go back to the 1980’s, the 1970’s and the 1960’s, and perhaps even into the 1950’s or 1940’s, and will include those of such renown as Sassicaia, as well as wines of Angelo Gaja and Bruno Giacosa.

Perbacco has become San Francisco’s newest culinary gem, as “Perbacco Scores Big” was recently cited by the *Wine Spectator* magazine. Owner Umberto Gibin, and Chef/Owner Staffan Terje, who were for many years at the helm of some of San Francisco’s finest restaurants, have created a casually elegant urban dining haven in the heart of San Francisco. Focusing on the flavors of Piedmont and the seafood of Liguria in northern Italy, and with an emphasis on homemade pastas and sauces and use of farmer’s market fresh ingredients, Perbacco more than delivers on its name-sake reference to ‘an Italian expression of pleasure and surprise’. Perbacco also has its own curing room where Chef Terje cures a variety of salumi including salami, prosciutto and other delectable meats.

According to Michael Bauer, food and wine critic for the *San Francisco Chronicle*, the “space has come to life with a new design and rustic Italian-inspired cuisine by chef Staffan Terje. Salumi, pasta and gutsy main courses shine, as does panna cotta for dessert. Excellent wine list.” Bauer has awarded the restaurant 3-star status!

The Italian Wines, carefully chosen from Archie’s cellar, will reflect a broad section of Italy’s finest wine regions, so that you will understand and enjoy an array of Italian terroirs from exceptional vintages.

The winning bidders will be responsible for appropriate gratuities, and the dinner must take place at the mutual convenience of the restaurant and the winning bidders.

Donation of
BOB LINDQUIST
QUPÉ WINE CELLARS
Santa Maria, California

L O T
13

**2006 Qupé Syrah “Bien Nacido “X” Block – 25th Anniversary Cuvee,”
One Five-Liter Bottle, Three Three-Liter Bottles, Two Magnums
and Six 750ml Bottles**

**The 2010 Central Coast Wine Classic is the only Charity Wine Auction
that will be receiving such an offering!**

The idea behind this wine was to make a wine to celebrate Qupé’s 25th vintage and one that would last another 25 years. This is a very special bottling. It is 100% Syrah from “X” block at Bien Nacido, which is the oldest Syrah block on the vineyard. This is a block that was planted to Riesling, on its own roots, in 1973 and grafted to Syrah (Estrella clone) in 1986. In 2005, Qupé began farming X-Block biodynamically.

For this wine Qupé cut down the yields of part of “X” block to 2 ½ tons/acre. The grapes were harvested on October 24th at 24.5° brix for lot 1 and on October 31st at 25.5° brix for lot 2. Bob used 33% whole clusters with stems in the fermenter for lot 1 and 50% whole cluster for lot 2. Whole cluster fermentation with stems adds a noticeable spice character and additional tannin. The fermentation was done in a small open top fermenter and was punched down manually twice a day. Fermentation lasted 14 days with an additional soak on the skins for 5 days. After pressing, the wine went into Hermitage French oak barrels, 75% new, for aging. It was kept in barrel a total of 20 months, racked twice, lightly fined with egg whites and bottled without filtration. **Only Eight Barrels (290 cases) were produced!**

As Bob has indicated, this is a wine meant to go another 20+ years. It is an intense wine, not nearly as approachable as Qupé’s other 2006 Syrahs. The aromas show tar and leather with smoked meats, blueberries and hard spice. The flavors are intense with firm tannins and grip.

Bob graciously asks you not to drink this wine immediately, but if you must, decant and aerate it to help open the powerful, rich and lush aromas and flavors.

Bob Lindquist, one of the original Rhone Rangers, and one of the Wine Classic’s all-time strongest supporters all the way back to the event’s conception, is not only credited with presenting Santa Barbara County Rhone varieties to the world, he is also renowned for doing it at the very highest level of quality. His reputation is such that he has even been hired outside the United States to consult for winery properties producing Rhone varietal wines. And one of those consulting positions was for a French property!

Thank you, Bob, for creating such a special offering just for the 2010 Central Coast Wine Classic Auction!

Donation of
ROBERT BURRIDGE
Arroyo Grande, California

L O T
14

“Swing It, Baby!”

**A 2010 Central Coast Wine Classic Commemorative Art Work,
an Original Three-Dimensional Bas Relief, Mixed-Media
Acrylic Painting & Paper Collage on a Masterpiece Canvas,
Created & Signed in 2010.**

By Robert Burridge

According to Bob, “Swing It, Baby!” gets its title from the circus trapeze lady swinging over an imaginary still life of a flower and a wine celebration.

This art work is truly a special painting from the creative energy of a most special artist. The powerfully energetic painting, with its richness of color, by our Commemorative Artist-in-Residence, the energetic and enthusiastic Robert Burridge, embodies Bob's pervasive love of and enjoyment for the food and wine symbiosis and the manifestation of color associated with the theme. It also expresses the positive creative force in life, in other words, to continue to create and enjoy irrespective of the challenges.

Bob paints every day in his country barn studio located near Arroyo Grande and on California's Central Coast along the beaches of San Luis Obispo County. His style explores and interprets “real life” in his own passionate, painterly voice. Burridge's artwork has been praised as “happy, intriguing and powerful.” Art critics describe his work as “vibrant, beautiful, masterly done and just a little tweaked.” “His use of bold, rich color and adventurous texture, while complex, is uplifting and ‘Pop.’” His favorite subjects feature “the Good Life,” and include tropical vistas, coastal landscapes, impressionistic still lifes, and luscious fruits & vegetables. An art critic recently commented, “This man makes vegetables exciting! He is a very fine painter with a strong artistic voice.”

About his style of painting, Bob says “Art should be an uplifting experience and a celebration of all that's wonderful about life and its quiriness!”

Bob teaches a variety of painting workshops to professional and emerging painters throughout the United States, Mexico and France. His workshops have historically changed artists' lives forever. Daily, he receives letters and emails from artists who have attended his classes and whose careers have taken off in new and productive directions.

In a great peer tribute to his expertise, Bob has been selected to jury new emerging painters as well as professional painters into national and international competitions. They include the following, among many others:

Waterloo Watercolor Group,
Austin, Texas, Annual Members Show

International Society of Acrylic Painters,
Annual International Exhibit, Seattle, Washington

Annual Members Show,
Mendocino Art Center, Mendocino, California

Annual Members Show,
Paso Robles Art Association, Paso Robles, California

National Plein Air Festival, sponsored by the San Luis Obispo Art Center,
San Luis Obispo, California

Buenaventura Art Association, Ventura, California

Amsterdam Art's International Competition & Exhibition

Santa Barbara Artwalk, Museum of Natural History, Santa Barbara, California

Sausalito Art Festival, Sausalito, California

Robert Burridge is also an energetic, passionate speaker and motivator for anyone who wants to be a winner. Using real-life examples and his famous tell-it-like-it-is style, attendees proclaim a renewed vigor and a clearer sense of purpose in their artistic lives.

On a local level, he also volunteers his time teaching art to school children with learning challenges. And, at the University of California, San Francisco Medical Center, Burridge paints with and creatively supports terminally ill children whose artwork now hangs in galleries.

Bob has written and published two artist books: Loosen Up Studio Workbook and Art Marketing: The Business of Selling Your Art. He produced and starred in five teaching videos and DVDs. His wife, career manager and best friend, Kate, co-produced all of the above. He is also a contributing writer for *Art Calendar* magazine and has written features for various magazines, periodicals and newsletters.

Robert Burridge's paintings are sold in galleries nationwide and currently hang in corporate spaces, professional offices, public places and private collections. For more information or to contact Robert directly, call (805) 489-9649 or view his web site, www.robert-burridge.com

Bob has coordinated much of the artistic endeavors of the Wine Classic, including for many years the artists for the Classic Cuvee program. He and his wife/partner, Kate, live in Arroyo Grande.

We are so very pleased that Bob would continue to bring his wondrous energy and talent to our proceedings and favor us with a Commemorative Painting, etched and hand-painted on one of our Commemorative Salmanazars. Thank you, Bob, for all that you do for all of us!

Donation of
QUPE WINE CELLARS & VERDAD
ROBERT LINDQUIST & LOUISA SAWYER LINDQUIST
Santa Maria & San Luis Obispo, California

L O T

15

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of 2008 Qupé Wine Cellars
Sawyer Lindquist Vineyard Edna Valley Syrah and
2008 Verdad Sawyer Lindquist Vineyard Edna Valley Tempranillo,
the Salmanazar Etched & Hand-Painted with the Commemorative Art of
Robert Burridge by Glass Etching & Painting Artist, Candice Norcross**

Bob and Louisa have a marvelously symbiotic relationship, and this wine is an expression of that symbiosis in that it is a blend of Bob's Syrah and Louisa's Tempranillo that most certainly manifest the compatibility of those two venerable grape varieties.

As we have already indicated, Bob is one of the original Rhone Ranger and is not only credited with presenting Santa Barbara County Rhone varieties to the world, is also renowned for doing it at the very highest level of quality.

Louisa Sawyer Lindquist is the inspiration behind Verdad. In the late 1980s, while working at a retail store on Long Island, Louisa became enamored with the beauty and finesse of Spanish Albariño. She studied the different producers and styles and realized that Albariño is a remarkable wine both as an aperitif and as a great food wine. Soon Louisa was exploring other Spanish wines, and found that Tempranillo held the same allure for her. When she began working for a fine wine importer & distributor in New York, she had the opportunity to work with the Classical Wines of Spain portfolio and expand her knowledge.

Louisa also spent the early 1980s studying and working in the vineyards of Long Island. Her background in viticulture served her well when she moved to California and began working with wineries and their vineyards. She was amazed at the similarities between the Spanish wine country and California, and was surprised to find that there was very little Albariño or Tempranillo planted. About the same time, Louisa began dating Bob and introduced him to the beauties of Spanish wines. In time they began planting small blocks of the two grape varieties at the Ibarra-Young Vineyard in the Santa Ynez Valley on the Central Coast of California, experimenting with clones and organic growing techniques.

As the plantings at Ibarra-Young matured and began to produce fruit, Louisa went to Spain to work harvest. She traveled to the primary grape growing regions to understand how the top producers worked with the fruit in both the vineyards and the winery. As she talked with the people across the country, she noticed that one of the favorite expressions, repeated on a regular basis was "es la verdad" (that's the truth). That became her inspiration to naming the fledgling brand "Verdad". The wines are produced at Qupé under Bob's direction.

This marvelous blend is one that shows how special the wines of both Bob and Louisa are and how extraordinary a combination they create.

Louisa and Bob are married and have a five-year-old son, Theo. They live in San Luis Obispo where they have recently purchased vineyard property in Edna Valley.

The Robert Burridge "Swing it, Baby," art work has been etched and hand-painted on the Salmanazar by Glass Etching Artist, Candice Norcross.

Donation of
HEITZ WINE CELLARS
St. Helena, California

L O T

16

**One Case of Magnums of 2005 Heitz Martha's Vineyard
Napa Valley Cabernet Sauvignon**

Total of Six Magnums

Wine aficionados have a uniform opinion that the Napa Valley Cabernet Sauvignon that got the attention of the Napa Valley Vintner Community was the extraordinary 1966 Heitz Martha's Vineyard Napa valley Cabernet Sauvignon, the wine that regenerated the Napa Valley Cabernet Sauvignon allure and awareness on the part of the Wine Collector Community was the 1968 Heitz Martha's Vineyard, and the one that garnered the rapt attention of the Consuming Public was the 1974 Heitz Martha's Vineyard.

The magnificent story of Martha's Vineyard Cabernet Sauvignon began in 1965 and continues unfolding today. The historic handshake deal between the Heitz family and the May family, who own Martha's Vineyard, made Cabernet Sauvignon history! The cherished relationship between the families now spans three generations.

In 1966, Joe Heitz produced a wine so distinctive and stunning that the two families boldly added the name of the vineyard to the label, introducing Martha's Vineyard Cabernet as the first vineyard-designated wine in the Napa Valley.

"Showcasing the authentic varietal character of this incomparable Cabernet is an important part of the legacy. Martha's Vineyard has become the most well known Cabernet around the world for its unique mintiness, its rich layers of complexity and its remarkable overall balance." States Kathleen Heitz Myers, winery President.

One of the most profound palates in America is that of John Kapon, owner of the renowned commercial wine auction house, Acker Merrall & Condit in New York City. We will share with you the tasting notes of John on the 1968 and 1974 Heitz Martha's Vineyard Cabernet Sauvignons, which he has recently tasted.

(1968 Heitz Cabernet Sauvignon 'Martha's Vineyard) made me quickly forget about the '66. 'Whoa,' was the first word that came to mind. The '68 had a nose full of chocolate sex, incredibly rich, and the first nose in a while (and for almost the entire night) that was all about the fruit. There were aromas of coconut, oak, mint and 'shake.' The palate was rich, thick and long with lots of slate, cedar and chocolate flavors. It was outstanding - 96 points

(1974 Heitz Cabernet Sauvignon 'Martha's Vineyard) Always a classic, the 1974 lived up to its reputation. Being a bit tired, I wrote 'see past notes.' The 1974 seemed younger than the 1968 - wait a second, it was. Although most people were on the side of the 1968, I felt that six years from now the 1974 would be as good if not better than the 1968 and have a longer life over all. Interestingly enough, the former cellar master from Heitz said that the 1968 'was always the one - 96+ points

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

The 2005 vintage was an continues to be quite well received due to the near perfect weather conditions in the Napa Valley during the growing season. The grapes arrived at the winery in pristine shape, and the proof is in the delicious wine produced by the Heitz winemaking team. This Cabernet is a joy to drink now, and it will also make a sensational addition to your cellar. Try this now or in a few years and then again and again for many years thereafter. These Magnums will allow the wine to age even longer.

Donation of

BARBARA FAIRCHILD
EDITOR-IN-CHIEF OF *BON APPETIT* MAGAZINE
Los Angeles & New York

AND

ARCHIE McLAREN
Big Sur & Avila Beach, California

AND

POST RANCH INN
Big Sur, California

L O T
17

**An Intimate Seven-Course Dining Experience for Eight People,
Hosted by One of America's Most Engaging, Knowledgeable and
Well-Connected Culinary Authorities, 2006 Central Coast Wine Classic
Culinary Honoree and *Bon Appetit* Editor-in-Chief, Barbara Fairchild,
and Wine Classic Founder & Chairman, Archie McLaren,
at Sierra Mar Restaurant at Post Ranch Inn, Presented by
Chef Craig Von Foerster, Paired with Wines
from the Cellar of Archie McLaren**

Eight exceedingly fortunate people enjoy the unparalleled company of *Bon Appetit's*, Barbara Fairchild for a Multi-Course Gourmet Dinner, paired with remarkable wines, which in previous dinners have included rare Champagnes, such as Louis Roederer Cristal, Guigal Single Vineyard Côte Roties, First Growth Bordeaux, Leroy Burgundies, to name a few. You also may request a California selection or a combination of wines from around the world, including Spain Italy and Australia, and Archie will accommodate you.

Bon Appetit Magazine is America's leading food and entertaining magazine for food lovers to gourmet chefs. Each issue covers America's culinary diversity by highlighting the country's restaurants, chefs and regional cuisines. Entertainment features also reflect the latest trends in casual and formal entertaining, including the best in wines and spirits, tableware and kitchen design. Regular travel pieces offer explorations into the sights and flavors of domestic and international destinations. Departments include quick menus, healthful cooking and what's new in the marketplace.

As anyone who has read *Bon Appetit* is well aware, Barbara is one of the most erudite culinary experts in America and is also one of the most interesting. A dinner with her is a rare treat indeed, one which will fill your head with extraordinary information from the wine and culinary world. Carissa is certain to pull a treasure or two from Chappellet's remarkable portfolio, and Archie's knowledge of rare and fine wine presupposes that he will raid their cellar for special wines from California that are both rare and fine.

Sierra Mar restaurant, which sits on a point looking straight down the Big Sur Coastline, seemingly forever, is hailed by gourmets as one of the top fine dining destinations in America. The sunsets from this vantage point are simply spectacular. But the food is equally spectacular! Sierra Mar is most assuredly a destination for gourmets. Not only is the daily prix fixe menu replete with the creative cuisine of renowned chef, Craig von Foerster, who as you know was a star two years ago at the Wine Classic, the sort of California/European culinary creations that marry perfectly with wine, but this seven-

course dinner will be replete with Craig's astounding creations, and the wines will be chosen by Archie to match the courses.

Together, the Hotel and the Restaurant have garnered an impressive array of accolades, most recently from Travel & Leisure, which named the resort among its "Top Ten for service in the USA" list, Zagat, which awarded Sierra Mar the "Number 1 in California" award, and Conde Nast, which conferred its "Most Excellent Inn in the USA" designation.

Post Ranch Inn is a magical place, where repose and indulgence become symbiotic. We know that your stay and dinner there will be wholly memorable.

The Dinner must be scheduled at the Mutual Convenience of the Winning Bidder and the Donors. The gratuity is not included in this offering.

Donation of
COLGIN CELLARS
St. Helena, California

AND
CHAPPELLET WINERY
St. Helena, California

L O T
18

"The Essence of Pritchard Hill Cabernet Sauvignon"

**One Etched & Hand-Painted Double Magnum of
2003 Colgin Cellars Herb Lamb Vineyard
Napa Valley Cabernet Sauvignon**

AND

**One Embossed Double Magnum of 2006 Chappellet Pritchard Hill Estate
Napa Valley Cabernet Sauvignon
Total of Two Double Magnums**

As everyone who is interested in fine Cabernet Sauvignon and other Bordeaux Varietal wines is well aware, thanks to Donn and Molly Chappellet, Pritchard Hill is now held in as high esteem as any Bordeaux Varietal terroir on the planet. Forty plus years of Chappellet Cabernet Sauvignon, all of which are still drinking well, including those from 1969, 1970 and 1971, attest to that fact.

The Chappellet Pritchard Hill Estate cabernet is the winery's most sought after wine, very prestigious and comprehensively remarkable in every way, aroma, flavor, texture and finish included.

One of the World's finest wineries, Colgin is run with impeccable attention to detail by the passionate proprietors, Ann Colgin and her husband, Joe Wender. They are ably assisted by their winemaking team led by Mark Aubert and France's superb consultant Dr. Alain Raynaud. The twenty acres of estate vineyards are planted at elevations of 900 to 1,000 feet, overlooking Lake Hennessey.

That which follows are comments from two of the world's most renowned fine wine critics, Jim Laube of *Wine Spectator* and Robert Parker of *The Wine Advocate*. You will find their comments regarding these two wines to be profoundly complimentary.

From Jim Laube on the 2006 Chappellet Pritchard Hill Estate: 96 points *Wine Spectator*: "Firm and concentrated, with taut, vibrant mineral, blackberry, wild berry and black cherry fruit that gives this a rich core of flavors. Deep and concentrated, ending with a long, persistent finish. Best from 2011 through 2017." (10/09)

From Robert Parker on the 2006 Chappellet Pritchard Hill Estate: 96 points *Robert Parker's Wine Advocate*: "The prodigious 2006 Cabernet Sauvignon Pritchard Hill Estate showcases this extraordinary area. Blue fruits intermixed with black raspberries, black

currants, blackberries, camphor, spring flowers, and a forest floor-like character contribute to the complex aromatics. Opaque purple-colored, full-bodied, and seamlessly constructed with superb integration of wood, tannin, alcohol, and acidity, this beauty will be even better with 5-7 years of bottle age, and should last 30 or more years." (12/09)

From Robert Parker on the 2003 Colgin Herb Lamb Vineyard at 94 points: "As one might expect, quality is world-class. These are all thrilling wines of great richness as well as aging potential.

I retasted the 2003s since they are now available in the marketplace, and they are among the finest wines of Napa for this very good vintage. The dense ruby/purple-tinged, elegant 2003 Cabernet Sauvignon Herb Lamb Vineyard (230 cases) reveals sweet notes of roasted herbs, white chocolate, and black currants, medium to full body, supple tannin, and a stunning, 40- to 45-second finish. Already approachable, this lovely Cabernet should evolve for 15 or more years."

The Chappellets' romance with Pritchard Hill started when Donn and Molly Chappellet first glimpsed its spectacular vistas. Perched 1,200 feet above the floor of the Napa Valley, the atmosphere at the Chappellet family's winery and Pritchard Hill estate vineyards is serene and peaceful. You can't help but fall in love with the breathtaking views and the gentle mountain Donn and Molly Chappellet made their home.

The Chappellet family has been crafting world class wines from their Pritchard Hill estate vineyards since 1967. Spurred by the notion that Bacchus loves the hills and that mountain fruit would make superior wine, Chappellet followed the advice of legendary winemaker André Tchelistcheff and settled on the rocky eastern slopes of the Napa Valley. The Chappellets were the first to plant vineyards exclusively on high elevation hill-sides and the second winery to be established in the Napa Valley after Prohibition.

The foundation of Chappellet winemaking program is focused on creating extraordinary age-worthy Cabernet Sauvignon that expresses the unique characteristics of the fruit from Pritchard Hill. The rugged terroir of Chappellet's vineyards produces wines with great intensity and depth, qualities that define the world's finest wines. For four decades Chappellet wines have received high praise from wine critics and have been sought after by the world's premier collectors.

Winemaker notes on the 2003 Colgin Herb Lamb Vineyard from Mark Aubert:

"Proving once again that the Herb Lamb Vineyard site has something magical in the soils, we celebrate the twelfth vintage of this Cabernet Sauvignon. The vineyard has a unique northeast facing aspect which generally results in sunlight on the steep slopes from sunrise to early afternoon. In 2003 this was the last fruit we brought into our state-of-the-art winery and the long hang time resulted in a unique aromatic profile. The wine is deeply pitched red with a black center. With vibrant clarity and aromatics of black cherries and raspberries leading to earthy, terroir driven notes the profile moves to exotic spices and cured meats. The mouth feel is pure richness framed by ripe, supple tannins and a fine acid structure.

As with all the wines from Colgin Cellars the Herb Lamb Vineyard Cabernet Sauvignon was bottled without fining or filtration. The 2003 vintage will have early appeal to some with its density of color and rich textures and to the collector who wishes for continued development with its age worthy tannins and good structure. "

Only 210 cases of this wine were released, and large format bottles, particularly those that are etched and hand-painted are precious and rare!

These two Double Magnums are at the pinnacle of the handful of Collectible Napa Valley Cabernet Sauvignons, both in format and in quality.

Donation of
MICHEL RICHARD
Washington, DC

LARRY SHUPNICK
Avila Beach, California & Washington, DC

THE JEFFERSON HOTEL
Washington, DC

AND
RELAIS & CHATEAUX
New York, New York

L O T
19

Dinner for Four People at the Washington, DC, Restaurants of Michel Richard and His Partner, Central Coast Wine Classic Founding Director, Larry Shupnick, Including Restaurants Citronelle, Michel and Centrale

Accommodations for three nights will be at the renowned, historic and recently refurbished The Jefferson Hotel in the heart of our Nation's Capitol.

A special Tour may also be arranged for you at The Smithsonian Institute.

As some of you may know, the Wine Classic's relationship with Michel Richard goes back to the second year of the Wine Classic, 1986, when Michel and a number of his French Chef companions from Los Angeles presented the Vintage Dinner under tents at the Avila Beach Resort. Michel has been a chef at the Dinner at Hearst Castle on three occasions, the latest being for the Wine Classic's Twenty-Fifth Year.

Michel has been centered in Washington since he moved there in 1998, as he opened Citronelle in 1994, while he still living in Los Angeles. Virtually immediately, Citronelle was extremely popular and is even more so now, as such luminaries as Robert Parker consider it to be among the finest restaurants in the world.

Among Citronelle's accolades are the following:

"One of the World's Most Exciting Restaurants"- *Conde Nast Traveler* magazine

"Best Chef of the Year and Best Fine Dining Restaurant of the Year" by *Capital Restaurant and Hospitality*

"Top 20 Restaurants in the Country" for 2001 and 2006 by *Gourmet Magazine*

James Beard Foundation Award for "Outstanding Chef 2007" & "Outstanding Wine Service 2007"

A great friend of the late Julia Child, Michel was the head chef for Julia's transcendent recognition function staged by French chefs, "Merci Julia."

Michel Richard's modern American brasserie, and winner of the 2008 James Beard award for best new restaurant is located on Pennsylvania Ave NW between the White House and the Capitol. It is Michel's tribute to great American cuisine, both modern and classic, with a French accent. His next restaurant offering will be Michel, a brand new Michel Richard manifestation that will be available by the beginning of 2011.

The Jefferson has long been known as Washington, D.C.'s most discerning hotel, catering to the world's elite travelers. It pairs a powerhouse downtown location just four blocks from the White House with a culture of service unlike any other hotel in the city. Following a 30-month full-scale restoration of the hotel, representing its largest transformation to date, the historic Jefferson is once again welcoming guests as Washington's finest small hotel.

As of January 1, 2010, The Jefferson, Washington, DC has gained acceptance into the prestigious ranks of the Relais & Châteaux luxury hotel collection. The hotel has the added distinction of being the first Relais & Châteaux hotel in Washington, D.C. in the 55-year history of the organization.

Relais & Châteaux is an exclusive collection of 480 of the finest luxury hotels and gourmet restaurants in 55 countries. Established in France in 1954, the association accepts only the most outstanding properties with truly unique character.

The Dinners do not include alcoholic beverages or gratuities, and the stay does not include dining or incidentals.

Donation of
JUSTIN VINEYARDS & WINERY
Paso Robles, California

L O T
20

“Biggest Winner: Paso Robles!”

Two couples will become the Biggest “Winners” when they journey to JUSTIN Vineyards and Winery to try their chance at separating Winners from Losers. On arrival they will be welcomed with a glass of JUSTIN wine, unwind, and check into the sumptuous JUST Inn. First evening they will dine at Paso Robles newest dining hotspot “IL Cortile” where proprietor Carole MacDonal will greet you and share her experiences as producer of one of TV’s most acclaimed shows – The Biggest Loser! Learn behind the scenes insight to the show to prepare you for the next day’s effort necessary to assure you become the JUSTIN Biggest Winner!

See below in bold for details!!!

Awake the following day to a hearty breakfast then proceed to the winery and vineyards to try your hand at becoming the next JUSTIN Biggest Winner!

Enjoy a vineyard tour by our Vineyard Manager, delve into a private facility tour and barrel tasting and then sit for an incredible and in-depth Sensory evaluation seminar reviewing winemaking techniques, styles and tasting tips using current and library JUSTIN vintages. Pay attention because your knowledge will then be tested in a round of JUSTIN “Paso Poker”. Couples will be asked questions about JUSTIN, taste wines blind, be asked to identify winery and vineyard photos and about their wine comprehension in general. Each couple will be given a case of JUSTIN ISOSCELES to use as “chips” in betting on the questions. The couple with the most bottles at the end of the game will be crowned the JUSTIN Biggest Winner and take home all bottles won.

Justin and Deborah Baldwin, proprietors, will personally bestow on you this coveted award at a ceremony to be held in their chateau overlooking the estate vineyard where you will be toasted with vintage champagne and both couples will be awarded a signed magnum of ISOSCELES in recognition of their efforts.

To get you in the spirit, begin your JUSTIN cellar with a rare, **twelve year vertical** of JUSTIN’s flagship wine, ISOSCELES (1996-2007)

That evening you will dine in the award winning Deborah’s Room located among the vineyards of JUSTIN. You will be hosted by a member of the JUSTIN winemaking team and take pleasure in a multi course epicurean adventure accompanied by fine old and current JUSTIN wines.

No one loses but those not lucky enough to successfully bid on this lot!

Ante up!

Two night midweek stay
for Two Couples at the JUST Inn
with a welcoming glass of wine upon arrival (Sunday thru Thursday,
subject to availability, excludes holidays)

Two nights dinner and wine:

First night at Il Cortile Restaurant , Paso Robles with host/owner
Carole MacDonal owner and producer of TV's The Biggest Loser

Second night in Deborah's Room hosted by a member of the
JUSTIN winemaking team

Private Vineyard Tour with JUSTIN Vineyard Manager

Private Tour of barrel caves & winery facilities
plus a tasting of JUSTIN current release & barrel sample wines

Private Sensory Evaluation Seminar

A game of JUSTIN "Paso Poker" winner take all
with two cases of JUSTIN ISOSCELES as "chips"

Vintage champagne reception and award ceremony
with Justin and Deborah Baldwin at "Chateau Baldwin"

Signed magnum of JUSTIN ISOSCELES for each couple

A 12 year vertical of JUSTIN ISOSCELES consisting of
one 750 ml bottle of each vintage from 1996-2007

Justin Vineyard & Winery is one of the most beautiful
winery properties in the world, and Justin and Deborah Baldwin
are among the most gracious hosts in the world. This will be a
comprehensively engaging adventure and edification.

Please call JUSTIN Vineyards and Winery
to establish the dates of your stay
(805) 238-6932 ext. 3234

Gratuities are not included

Donation of
ARTIST JOANNE LICSKO
San Miguel, California

L O T
21

“Celebration,”

**A 2010 Central Coast Wine Classic Commemorative Painting,
a 60"x60" Oil on Canvas, Created and Signed in 2010.**

By Joanne Licisko

With the offering of this stunning and appropriately-themed art work, this is the initial year of realist artist, Joanne Licisko's, joining us for the Central Coast Wine Classic, and we are extremely excited about her participation. Joanne first heard about the Wine Classic from her son, artist Adam Licisko. His enthusiasm for the event inspired her to visualize what she would paint for such an occasion. Her painting “Celebration” is the direct result of Adam’s positive description of his experience.

Artist, Joanne Licisko was born in Vancouver, and raised in Victoria, and the Gulf Islands of British Columbia, Canada.

For Joanne, art has been a life-long passion. She was introduced to art at an early age watching her father, an aircraft engineer and designer, always drawing and creating three dimensional models while at home.

His sister, Joanne's aunt, Isobel Davy was a landscape and figurative artist. She and her husband had an extensive art collection filling their home with antiques, still life, large landscapes, nudes, historical portraits, and sculpture. During summer vacations, Mrs. Davey took every opportunity to teach young Joanne to see color, and appreciate fine art. Between the ages of 8 and 10 years old, Joanne was allowed to accompany her aunt on her plein-air outings. At the age of ten, Joanne surprised the family with her first drawing of a nude woman.

It was not until 1970 when she met, and later married the internationally known artist Frank Licisko, that she began to realize her dream. Joanne was his favored model for over twenty-five years, and for hundreds of paintings. During those years he generously guided her painting skills along the way.

Choosing to first devote herself to family life, she painted only enough to keep learning until their two children were independent. Since returning to her art full time in the 90's, she has won many awards, and has participated in numerous juried shows throughout the US and Canada.

Collectors value her work for its high detail and beauty, and for its content. Though Joanne Licisko is best known for her still life and figure studies, there is now a growing demand for her oversized still life paintings of wine glasses and bottles.

Living near Paso Robles, California, wine culture became a part of her life. Joanne Licisko lives on a hill top overlooking endless vistas of vineyards, and has become enchanted by both the daily light patterns, and the seasonal changes of the vines. “The culture of grapes and wine is so romantic. Sometimes in the fall, one can smell the fragrance of the crushed grapes in the air. The vines and vineyards are so picturesque, the wine, and the glasses that the wine is served in look different from every angle. The first time I noticed the late afternoon light creating wonderful reflections on the glasses, and making curious blue shadows on the wall, I was hooked. My wine paintings are primarily form and colors that make me happy. In these paintings, I am able to experience the pure joy of painting physically, and emotionally. My somewhat abstracted realism allows me to play with the exquisite curved surfaces, the rich colors of the wine, and the endless variety of light passing through and reflecting off the glass and bottles”.

Indeed exquisite is the proper exclamation for Joanne Licsko's Wine Classic painting! Thank you, Joanne, for joining our family of special artists.

Donation of
JUSTIN & DEBORAH BALDWIN
JUSTIN VINEYARDS & WINERY
Paso Robles, California

AND
JOSEPH & PATRICIA HARBISON
HARBISON WINES
Oakville, California

L O T
22

A Salmanazar, Three Magnums and Six 750ml Bottles, Containing a One-of-a-Kind Blend of 2008 Justin Vineyards & Winery Paso Robles Cabernet Sauvignon, Cabernet Franc & Merlot and 2008 Harbison Winery Napa Valley Cabernet Sauvignon, the Salmanazar Etched & Hand-Painted with "Celebration," the Commemorative Art Work of Joanne Licsko, by Glass Etching Artist and the Wine Classic's Official Bottle Artist, Candice Norcross.

The Special Cuvee in the Salmanazar and the accompanying Magnums and regular size bottles has been selected especially by the winemaking team at the now venerable and most certainly renowned Justin Vineyards & Winery and by Joseph Harbison, a relatively new and already very strong force on the Napa Valley Wine Scene. It is found only in this Commemorative Artist Bottle.

For the Baldwins, to belong in the company of the finest wines in the world is both a mission statement and an operating creed. For more than 25 years Justin's focus has been on providing quality wines that respect their origin, express varietal character and provide value. The winery honors tradition and embraces innovation in its quest to excel, so winemaking techniques range from the time honored to cutting edge in shaping the Justin style.

The prime focus is on a "Left Bank" Bordeaux style blend of Cabernet Sauvignon, Merlot and Cabernet Franc, named Isosceles, Justification, it's "Right Bank" Merlot and Cabernet Franc cousin, and varietal bottlings of Cabernet Sauvignon and Syrah.

This unique blend will no doubt be world-class and wholly remarkable.

Joseph and Patricia Harbison are long-time wine aficionados and gourmets, and Joe is recognized as one of the foremost wine collectors in California. The Harbisons had a vision of being Napa Valley Vintners, and consequently, they purchased a stunningly well-located property next to Screaming Eagle Winery in the Oakville area of the Napa Valley. The renowned Screaming Eagle is quite visible from the Harbison home and winery. The Harbisons have created their own cult wine which is produced in very small quantities.

Until recently, Joe and Pat did not market their wine; only donated it and did so to various charitable wine auctions, including the Central Coast Wine Classic, where they have also been among our top bidders. Now Harbison Winery is a going concern and a very exciting one.

With his terrific sense of wit and humor, and appropriate to his legal background, Joe sometimes refers to the Harbison Cabernet nomenclature as "Scheming Legal."

The grape varietal planted there is 100% Cabernet Sauvignon, and it is special!

This one-of-a-kind blend, graced with the remarkable art work of Joanne Licsko, is etched and hand-painted on the Salmanazar bottle by glass etching artist, Candice Norcross. We suggest that you save the large format bottles and drink one of the regular bottles from time to time to see how the wine is evolving or just to spoil yourself.

Donation of
JOSEPH & PAT HARBISON
Sacramento, California

L O T
23

**Dinner for Eight People at the Harbison's Beautiful
Oakville Estate in the Heart of Their Vineyard.**

**Enjoy breathtaking views of the Mayacamas as the sun sets . . .
view the Harbison neighbors' gorgeous properties,
Joseph Phelps and Screaming Eagle.**

Joe does not want to specify the wines without a menu, but they will be marvelous, none the less! As already indicated, Joe and Pat are among the most noteworthy wine collectors in California and are serious gourmets, having traveled the world to wine and dine in the most remarkable restaurants. . Their cellar contains many of the "Cult" wines that have become famous, rare and pricey, including those from France and Italy, not just California.

Dinner will be prepared by renowned Chef Robert Price of Bungalow 44 and the Buckeye Roadhouse in Mill Valley. Sommelier and Wine Director, "Joe," of the Harbison Cellar will match Robert's menu with jewels from Burgundy -- red or white -- Lafon, Leflaive, Ramonet, Leroy, Mortet and/or Bordeaux from the Medoc, Graves, St.-Emillion or Pomerol (of stellar vintages) or Italian wines ending in AIA (such as Sassicaia) if the menu so dictates.

If the summer breeze beckons some Napa Valley stars or the fall winter winds chill the bones, some classic port will appear. Chateau d'Yquem will appear whatever the season!

States Joe, "So, bid it up for the charities, and Yee shall be rewarded in Oakville!"

The Dinner is to be set on a mutually convenient date for Chef Price, the Harbisons and the winning bidder.

Donation of
RON & SHEILA LIGHT
Lafayette, California

AND
JEFFREY PATTERSON
MOUNT EDEN VINEYARDS
Saratoga, California

L O T
24

**A Thirty-Four Year Vertical Collection Tasting for Ten People
of Mount Eden Vineyard Estate Cabernet Sauvignon
from the First Vintage in 1972 through the 2005 Vintage,
Hosted by Wine Collector, Ron Light, & Mount Eden Winemaker,
Jeffrey Patterson, at Press Club in San Francisco
or at a Fine Dining San Francisco Restaurant**

**Press Club's Caterer will provide Cabernet-compatible Tapas-style food
for the tasting, or If the Bidding is Enthusiastic, the tasting will take
place over Two Consecutive Nights at a Fine Dining Restaurant in
San Francisco, with the wines divided appropriately for each night.**

Seating at this Historic Tasting will begin at \$750 Per Person.

Ron Light is one of the most prominent collectors in California. For a number of years, Ron was the Cellar Master for his good friend, Haskell Norman's, chapter of the International Wine & Food Society in Marin County. Now Ron lends his expertise to the San Francisco Wine & Food Society, where his lovely wife, Sheila, and he are frequent attendees.

Ron has a penchant for Vertical Collections of very special California wines. In the past he has donated to the Wine Classic an exceedingly rare collection of Hanzell Pinot Noir, which was enjoyed by the winning bidders at Restaurant Gary Danko in San Francisco. Last year, he conferred an amazing vertical collection of 34 vintages of Mount Eden Chardonnay. This year, he is offering a remarkable Vertical Collection of the Estate Cabernet Sauvignon of Mount Eden Vineyards in Saratoga. Ron is providing thirty-two of the wines, and Jeffrey is providing the 1978 and 1980 vintages.

Mount Eden Vineyards is a small historic wine estate perched at 2000 feet overlooking Silicon Valley, in the Santa Cruz Mountain Appellation, about 50 miles south of San Francisco. Founded in 1945, it is recognized as one of the original "boutique" California winery properties, focusing on small lots of Pinot Noir, Chardonnay and Cabernet Sauvignon. Planted in austere, infertile Franciscan shale on a cool, exposed mountain-top, these low-yielding estate vineyards have consistently produced world-class wines for over a half-century. In 2007 Mount Eden acquired an additional 55 acres in the Saratoga foothills, which was christened Domaine Eden.

Since 1981 Jeffrey Patterson has guided the winemaking and grape growing at Mount Eden. His emphasis is on wine growing rather than winemaking and an obsession with gentleness and naturalness in the handling of the grapes and wines is his ongoing passion.

The tasting will take place at the Press Club, a remarkable new, stunningly appointed urban wine tasting bar, Press Club, a unique wine tasting and retail experience offering the intimacy, the expertise and the award-winning wines of eight of Northern California's most prestigious vineyards in one luxurious wine tasting cellar at the foot of the Four Seasons Hotel. Mount Eden Vineyards is one of those wineries and suggested this marvelous venue.

The Vertical Mount Eden Vineyards Cabernet Sauvignon Tasting will take place on a Saturday or Sunday between the date of this Auction and the end of October of 2010, at the mutual convenience of all parties.

Donation of
OPUS ONE
Oakville, California

L O T
25

A Private Reception and Twilight Tour & Tasting at Opus One for Ten Guests, Including Champagne & Caviar and Six Exceptional Vintages of Opus One (1979, 1986, 1990, 1997, 2005 & 2006) in the Winery's Grand Chai Tasting Room, Paired with Especially Prepared Hors D'oeuvres, Followed by Dinner for Ten, featuring Other Special Opus One Wines and a Chateau d'Yquem from Archie McLaren's Cellar as a Denouement. The Dinner will be Hosted by Opus One Director of Public Relations, Roger Asleson, Opus One CEO, David Pearson and Archie McLaren at the Restaurant at Auberge Du Soleil in the Napa Valley. The Menu will be Designed by Auberge Executive Chef, Robert Curry, to match the wines chosen by Roger Asleson.

This is one of our most popular offerings, and we understand that this lot was absolutely incredible last year and the year prior, as always, with Roger pulling out all the stops at Opus One and during dinner, when he raided La Toque's wine list and his cellar for some amazing treasures, including two years ago Chateau d'Yquem!

Opus One, the extremely successful collaborative winemaking venture between Robert Mondavi Winery and Pauillac First Growth, Chateau Mouton-Rothschild, was founded in 1979. Opus One was the vision of Robert Mondavi and the late Baron Philippe de Rothschild, and the wine is as grand as their vision. Its respective partners' approaches to winemaking, is an innovative combination of ultra-modern and old-world traditional.

James Laube, who designates Opus One as a California First Growth, describes it in his book, *California's Great Cabernets*, in the following manner. "Opus One is the most celebrated wine in California history." That is high praise indeed!

Twilight Tours and Tastings at this spectacular winery facility are legendary. They have received thousands of dollars at charity auctions and are conferred only on rare occasion. In fact, they are reserved exclusively for charitable donations. Due to the Central Coast Wine Classic's relationship with Opus One, this lot is such an offering plus additional enhancements which are virtually never offered.

Beginning with a champagne reception in the winery's opulent Salon, guests are offered a selection of seasonally inspired hors d'oeuvres, along with two additional white wines from Robert Mondavi and Baron Philippe de Rothschild. A private tour of the winery follows, culminating in the tasting room of the stunning Grand Chai with a tasting of the six select vintages of Opus One as indicated, 1979, 1986, 1990, 1997, 2005 and 2006. A second course of hors d'oeuvres specially prepared for red wines will complement this tasting.

Opus One is a wine that is renowned for its opulence, consistency and longevity. In fact, in recent comprehensive vertical tastings of the Opus One wines at the Palace Hotel in New York City and at the winery in Oakville for its Twentieth Anniversary Celebration, the striking aspect of each was the wines' consistently high quality. Even in so-called "off" vintages for Napa Cabernet, Opus One made excellent wine. You can be assured that your special tour and tasting will leave a lasting and consistently excellent impression.

At the conclusion of the tasting, guests will be escorted by Roger Asleson and David Pearson to dinner at the renowned and ideally situated Auberge Du Soleil, where other special wines, including Archie's rare dessert wine offering, will be served with a specifically compatible menu.

This is an exceedingly unusual offering, never before conferred by Opus One.

The wines are from extraordinary vintages, and they are quite rare. We are extremely grateful to the winery's Marketing Director, Roger Asleson, for arranging such a special lot, and to the winery's CEO, David Pearson, for assisting Roger in so thoroughly indulging and edifying our winning bidders.

Donation of
GARY CONWAY
CARMODY-McKNIGHT
Paso Robles, California

L O T

26

terroir wine :: tectonic art

A Jeroboam of Rare 2006 Cheval Rouge Select for Each of Two Lots with Original Paintings on Canvas by Gary Carmody Conway, the artist, as the Labels. To be Presented in his Vineyard Gallery with Art and Abalone, a Special Treat Donated and Prepared by Brad Buckley of the Abalone Farm in Cayucos, Paired with exquisite Motif & Carmody McKnight wines.

2 0 0 6

estate

cheval rouge select

CABERNET FRANC 75% :: MERLOT 25% Cheval Rouge Select is a true terroir wine dedicated to expressing the rare 1.7 acre Motif vineyard, not oak in excess. It has become a wine of legend even as it is an homage to the premier grand cru of Saint-Emilion. Cheval Rouge Select has arrived as the cult followers' cult wine.

This opulent wine derives from an environment of storied soils and vineyard soul not clever manipulation and oak barrel domination where terroir is impossible to experience and merely a marketing catch phrase. Cheval Rouge Select draws upon two selected barrels aging up to 48 months, evolving gracefully and profoundly... the journey from wine to wonderment. But wine, like a life worth living, cannot be rushed.

Cheval Rouge Select :: In this mountain land the renowned Motif Cheval Rouge Vineyard at Carmody McKnight finds its native earth -- wonder soils of calcareous, black limestone, calcium montmorillonite, and primeval volcanic born from the magma of our own boutique volcano!

Harvest Date: October 15, 2006

Block: Motif Cabernet Franc & Motif Merlot

Oak: 100% French / 25% new

400 bottles produced

Retail: \$270 per bottle

gary carmody conway

Gary is an international star of television and film, an author, director, musician, and a new breed of farmer-vineyardist. But painting was most important to him early in his life, and the passion and commitment have never waned.

Gary works in his new gallery studio in the vineyard, and his current paintings are displayed on both coasts. The most recent gallery representing his art is Susan Calloway Gallery in Georgetown, D.C. In July, 2010 an exhibition of his work premieres in the Washington, D.C. area.

Gary is considered one of the foremost landscape painters in the U.S. as well as an outstanding portrait painter. In reviews from New Times to PBS, his work has been

described as “magnificent, exhilarating, vibrating, extraordinary, vivid, nearly neon color palette... the images demonstrate the human capacity to love, desire, create, and persevere... a rendering of Conway’s passion.”

Gary is the proprietor of Carmody McKnight Estate Wines and articulates the parallelism between art and wine and the tectonic forces of nature expressed in his vineyard by way of the awesome presence of Carmody McKnight’s “backyard volcano.” “The farmer sees beneath the surface of land, that is where his crop nurtures... and that is where my landscapes find their life force, at times their turbulence of color and form, and ultimately their deeper meaning.”

Gary Conway is truly a Renaissance Man in every sense of the word. He has graciously and generously brought his creative energy to the Wine Classic for many years, offering Auction lots that included his fine wine and his breathtaking art, and he has participated in a number of Wine Classic Symposia, as well as hosting a Vineyard Symposium on his property at Carmody-McKnight.

Gary is also considered one of the foremost landscape painters in the U.S. as well as an outstanding portrait painter. In reviews from New Times to PBS, his work has been described as “magnificent, exhilarating, vibrating, extraordinary, vivid, nearly neon colorpalette... the images demonstrate the human capacity to love, desire, create, and persevere... a rendering of Conway’s passion.” He articulates the parallelism between art and wine, “The farmer sees beneath the surface of land; that is where his crop nurtures... and that is where my landscapes find their life force and their meaning.”

Gary and his gracious, lovely and talented wife, Marian, dwell in an absolutely lovely terroir west of Paso Robles, one that expresses both the beauty of nature and the beauty of the grape. They have developed it into one of the premier vineyards in California, in what was a 320 acre cattle ranch near Paso Robles. The Carmody-McKnight property is widely considered to be one of the most profoundly special terroirs on the Central Coast, and the wines from Greg Cropper, Carmody McKnight’s winemaker, certainly prove it. The wines speak volumes about terroir, that sense of place that all idealistic vintners wish to express.

Donation of
MAISONS MARQUES & DOMAINES
XAVIER BARLIER,
VICE PRESIDENT OF MARKETING & COMMUNICATION
Oakland, California

L O T
27

A Dinner for Ten People Hosted by Xavier Barlier and Archie McLaren in the Private Dining Room of Chef Hubert Keller's Fleur de Lys in San Francisco, Featuring the Remarkable Array of Wines Represented by Maisons Marques & Domaines. Wines for the Evening Could Include a Number of the Following, Depending on the Enthusiasm of Your Bidding: Louis Roederer Cristal, Roederer Estate L'Ermitage Rosé, Ladoucette Baron de L, Chateau Pichon Lalande, Chateau Hosanna, Chateau Magdelaine, Dominus, Pio Cesare Barolo single vineyard Ornato, Querciabella Camartina, Marqués de Murrieta Ygay, Meerlust Rubicon, Duas Quintas Reserva Especial...

To be in the company of Xavier Barlier is to feel special and nurtured. Xavier has been responsible for a number of extraordinary Central Coast Wine Classic embellishments, including the presentation of Champagne Louis Roederer Cristal at this past year's Dinner at Hearst Castle. He has also been a part of some of our most special gatherings, including one very memorable occasion with Wahei Hirai, the Chief of Design for Toyota International, at the Chappellet Estate in Pebble Beach, when Xavier brought a magnum of 1990 Cristal to share with his luncheon companions. Wherever Xavier arrives, the energy immediately becomes more gracious and enjoyable.

For the 2009 Auction, Xavier and Archie hosted a Dinner at the Ritz-Carlton San Francisco that featured a comprehensive horizontal collection of Champagne Prestige cuvees from the heralded 1996 vintage. Both gentlemen shared Champagne esoterica with the winning bidders; however, it was Xavier's personality, wit and knowledge, as well as his desire and ability to share it, that carried the evening.

Xavier Barlier joined Maisons Marques & Domaines in 2001 after spending the previous four years in the position of Director of Corporate Alliances and co-branded marketing of Disneyland Paris Resort, promoting the Paris theme park internationally with such companies as American Express, Coca Cola, Nestle, McDonald's Kodak and Hertz.

His role today is to oversee all marketing and communication activities, including product development and media relations, as well to manage Maisons Marques & Domaines operations in the Midwest markets.

Hubert Keller is one of the most talented and gracious culinary artists in America. His restaurant is a manifestation of his creativity, both in its uniquely lovely décor and in the quality of his cuisine. In addition, the service at Fleur de Lys is impeccable.

This will be a comprehensively edifying and indulgent evening with the stunningly high quality of the wines represented by Maisons Marques and Domaines, the creative cuisine of Hubert Keller and the broad rare and fine wine experience of Xavier and Archie.

The gratuity is not included in this offering; it will be the responsibility of the winning bidders.

Donation of
VINEYARD 29
St. Helena, California

L O T
28

**One Double Magnum of 2001 Vineyard 29 Napa Valley
Cabernet Sauvignon, One Double Magnum of 2001 Aida Napa Valley
Cabernet Sauvignon & One Double Magnum of 2001 Aida Napa Valley
Zinfandel and a Private Tour & Tasting for Six People**
Total of Three Double Magnums

Vineyard 29, one of only four wines that are currently created from the famous Grace Family clone, was founded in the early 1990s and nurtured at 2929 Highway 29 in St. Helena, adjacent to Grace Family Vineyard, by Tom Paine and Teresa Norton, its original owners. It has relatively recently been acquired by wine collectors Chuck and Anne McMinn, who have graciously and generously supported a number of charitable wine auctions, and who have dedicated their resources and affection for the Vineyard 29 property to making it an even more special place to produce this fantastic, limited production cult wine.

The Aida Vineyard is located approximately 2 miles north of the winery on Highway 29. It is a historic property that has produced wine since at least the 1920's and the Petite Sirah vines there date to that time. The Zinfandel vines that cover an east facing knoll on the site were planted in 1973. The old-vine Petite Sirah, Zinfandel and Cabernet Sauvignon grapes from the property were sold to local wineries (most notably Turley Wine Cellars, which produced an Aida Vineyard designate Zinfandel and Petite Sirah for a number of years).

The property was sold in 1996 to Oliver & Karen Caldwell, art dealers and wine lovers from San Francisco. They owned the property for five years during which time they began a systematic replanting and upgrading of the property including the planting of 5 acres of premium quality Cabernet Sauvignon and 2 acres of Merlot. In 2001, the vineyard was purchased by Chuck & Anne McMinn as an ideal complement to Vineyard 29's home vines.

Vineyard 29 is always consistently superb, even in vintage years that are not highly regarded, and this 2005 is absolutely spectacular, elegant and refined, the Chateau Margaux of California. The Aida Red Wine is also astonishingly elegant. The Zinfandel is as good as it gets. These spectacular wines and bottles are in only a handful of Double Magnum formats that are produced and reserved for charitable wine auctions, where these bottles fetch very significant bids.

Your Tour & Tasting in Vineyard 29's remarkable cave cellar will be arranged by Archie McLaren.

Donation of
VINCE DIPIERRO
Studio City, California

L O T
29

**Dinner for four with Wine Classic Steering-Committee Co-Chair,
Vince DiPierro & His Wife Renee, at Drago Restaurant,
Featuring Rare Italian Wines from Vince's Cellar**

Honorary Central Coast Wine Classic Steering Committee Co-Chair, Vince DiPierro, has attended and supported the Wine Classic virtually every year since its inception.

Outside of being a well-recognized lifestyle maven, Vince is also recognized as having one of the most remarkable wine collections in America, one that was initiated many years ago when he was racing Lemans-style Autos in Europe (He was the legendary Graham Hill's roommate). At one time, Vince had the finest collection of Chateau Haut-Brion in the world, even more comprehensive than that of the Chateau. His collection of Fine Italian wines is profound, so wines will no doubt be stellar, as will be the conversation, as Vince's life has been extraordinarily interesting, and he is quite willing and able to share the stories, many of which are not only unique but also extraordinary. According to last year's winning bidders, the wines and the dinner courses at Drago, one of the very finest Italian restaurants in America, were perfectly matched.

This will be an unforgettable evening of fine food, fine wine and most enjoyable and interesting conversation.

Donation of
AMA WATERWAYS
RUDI SCHREINER, PRESIDENT
KRISTIN KARST, EXECUTIVE VICE-PRESIDENT

L O T
30

**A Seven-Day Cruise on AMA Waterways MS Amalegro
with Jim Clendenen, "Mind Behind" Au Bon Climat Winery,
& Archie McLaren, Founder & Chairman of the Central Coast
Wine Classic, from Amsterdam, Holland to Trier, Germany,
Embarking from November 12 through November 19,
Followed by Three Nights in Paris, Ending on November 22**

**Join Jim Clendenen and Archie McLaren on A Seven Night Cruise
from Amsterdam, Holland Trier on the AMA Waterways MS Amalegro,
Followed by a Three-Night Stay in Paris**

The Itinerary for this remarkable cruise is as follows:

Day 1, DEPART USA. Board your overnight flight to Holland.

Day 2, ARRIVE IN AMSTERDAM, HOLLAND. Your luxurious river cruise ship is moored near the city center. Meet your fellow travelers tonight at the Cocktail Reception. (D)

Day 3, AMSTERDAM. After breakfast, admire beautiful 17th-century homes, charming churches and 16th-century merchant houses on a guided canal boat tour. Enjoy an information briefing as you cruise towards Germany. (B,L,D)

Day 4, COLOGNE, GERMANY. This morning cruise the Rhine River as the ship

arrives in Cologne at lunchtime. After lunch onboard enjoy a walking tour of Cologne and visit the spectacular 13th-century Medieval Gothic cathedral, its twin spires amongst Europe's tallest. Later, there is ample free time to explore on your own as the ship stays overnight. (B,L,D)

Day 5, RÜDESHEIM. This morning, see the stunning beauty of the Rhine castles and the famous Lorelei Rock as we sail through the fascinating Rhine Gorge. After lunch, arrive in Rudesheim and visit Siegfried's Mechanical Musical Instrument Museum. Explore the Drosselgasse, a narrow alley lined with wine taverns and restaurants during your free time. This evening, dinner takes place at a local restaurant accompanied by a wine tasting hosted by a local vintner. (B,L,D)

Day 6, KOBLENZ. WINNINGEN, COCHEM. Today, the ship continues on to Koblenz, situated at the confluence of the Mosel and Rhine Rivers. Arriving this morning you will tour the historic center of this scenic town dating back to Roman times. At lunchtime the cruise continues up the Mosel river, home to the world's steepest vineyards, picturesque villages and charming wine towns. After lunch stop at the small riverside wine town of Winingen, for a wine tasting. Later, continuing cruising during dinner to Cochem. (B,L,D)

Day 7, COCHEM. Today enjoy a guided visit to Reichsburg Castle, situated above Cochem with spectacular views of the Mosel. You will also enjoy a walking tour of Cochem, strolling past perfectly restored timber-framed homes and Medieval squares. This afternoon, continue past hillside vineyards to Zell, home of the famous "Zeller Schwarze Katz" (Black Cat) wine. A welcoming wine fest awaits, including a greeting by the Mayor, Wine Queens and a special performance by local children aka the "Black Cats." This evening, enjoy a wine tasting in a local underground wine cellar. (B,L,D)

Day 8, BERNKASTEL - TRIER. Arrive in Bernkastel after lunch and explore this quaint little town on your included walking tour. Strategically located in the heart of the Mosel wine-producing region, it boasts over 500 years of documented wine history, and is known as "the international town of vine and wine." A wine tasting at the Wine Museum follows, hosted by a local vintner. (B,L,D)

Day 9, TRIER - DISEMBARK - LUXEMBOURG - PARIS, FRANCE. This morning, bid farewell to your cruise ship and head to Luxembourg for a city tour of the Grand Duchy. After lunch on your own, continue on to Paris, where you will arrive in the late afternoon. (B)

Day 10, PARIS. Enjoy Paris' famous sights during this morning's guided tour. Visit Notre Dame Cathedral, pass the Louvre Museum, the commemorative Arc de Triomphe, the Opéra, La Madeleine, Les Champs Elysées and much more. The remainder of the day is yours to explore on your own. (B)

Day 11, PARIS. Your last day in the "City of Lights" is free for you to enjoy. Go to the top of the Eiffel Tower, built for the 1889 World's Fair or choose one of the various optional tours that are available. (B)

Day 12, PARIS. Transfer to the airport for your homebound flight. (B)

Air Transportation Is Not Included with the Cruise.

It is a great pleasure to be associated with AMA Waterways, as its cruise offerings are so comprehensively interesting and pleasing, and its vessels are so functional and attractive. AMA has created the most comprehensively enjoyable way to visit eight European Countries, a Trip that You Will Always Fondly Remember.

Adventures with Jim Clendenen are always unforgettable, and this world-class winemaker and gourmet is always energetic and interactive and has one of the world's finest palates, both for wine and for fine cuisine.

If the bidding is enthusiastic, Jim and Archie will take you to one of their favorite restaurants in Paris, such as the Michelin Three-Star Guy Savoy for an evening of splendid Over-the-Top Indulgence!

Donation of
DON & CAROL HILBURN
Carmel, California

AND
CHEF CAL STAMENOV
BERNARDUS LODGE
Carmel Valley, California

L O T
31

**“A Day of Wine and Music,” A Gourmet Dinner for Ten People
Plus Dinner for Six in One of Carmel’s Most Charming Historic Homes**
First time offered at the Central Coast Wine Classic!

Don and Carol Hilburn live in one of the most historic homes in Carmel, and it is one with a rich music history. They have thoughtfully offered it for a special dinner that will reflect the unique qualities of the home and the gracious qualities of the hosts.

Your day in Carmel will begin with a wine tasting tour arranged and hosted by the board of the Monterey Bay Chapter of the American Institute of Wine & Food. Up to Six People will enjoy visiting and special tastings at three or four of Monterey’s most award-winning wineries.

After time out to rest, you are invited for dinner, accompanied by appropriate wines, at Harmony House, in the heart of Carmel-by-the Sea, the private home of Don and Carol Hilburn. The house, which was built in 1922, has a strong tie with the musical history of Carmel, having been built as the home and studio of the founders of the Carmel Bach Festival, now celebrating its 73rd season. Many musical luminaries, including Aaron Copland, have performed in the house, which has retained its original design for acoustic excellence.

Your evening will include not only a multi-course dinner, prepared by award-winning chef Cal Stamenoc of Marinus restaurant at Barnardus Lodge, but your special treat will be to enjoy musical entertainment in the style of your choice – from solo guitar, to Dixieland, Broadway, pops, jazz, classical or baroque. Don and Carol have developed contacts across the spectrum of the musical community and will combine musical entertainment for the evening with a dinner menu and special wines to accompany your music selection.

Cal Stamenov, who has twice been a chef at the Wine Classic Dinner at Hearst Castle, has become renowned world-wide for his creative culinary talents. With such musical and culinary talent at such a special venue, it will no doubt be an unforgettable evening’s edification!

Date to be determined based on availability – must be pre-arranged. Expires July 1, 2011.

Donation of
BAILEYANA WINERY
San Luis Obispo, California

L O T
32

“The Van Gogh Series,” Three Double Magnums Etched and Hand-Painted by Candice Norcross with the Art of Renowned Impressionist Artist, Vincent Van Gogh, One Each Containing 2007 Baileyana Edna Valley Firepeak Estate Vineyard Grand Firepeak Cuvee Chardonnay (“Café Terrace on the Place du Forum, Arles at Night”), 2007 Baileyana Edna Valley Firepeak Estate Vineyard Grand Firepeak Cuvee Pinot Noir (“Starry Night”) & 2007 Baileyana Edna Valley Firepeak Estate Vineyard Grand Firepeak Cuvee Syrah (“Starry Night Over the Rhone”)

Total of Three Double Magnums

The Niven Family, beginning with Jack and Catherine Niven during the early years of our event, and continuing with John R. and Yvonne Niven, who are Featured Vintners at this Year’s Wine Classic, as well as Vintner Committee member, John H. Niven and Michael Blaney, have substantively supported the Wine Classic virtually since its inception. John R.’s sister and brother Jane and James have also been extremely supportive.

The Nivens have set the standard for family involvement in the Edna Valley wine community, beginning with Jack’s planting grapes in the Edna Valley in the early 70s and in establishing Edna Valley Vineyard in 1981, and Catherine’s founding of Baileyana. There is no doubt why the Nivens are termed the “First Family” of San Luis Obispo Wine Country.

At the heart of the Baileyana program are wines from the Firepeak Vineyard, a low-yielding parcel on a high piece of ground that produces intense Edna Valley fruit. Adjacent to our estate vineyard, the Firepeak Vineyard lies at the foot of Islay Mountain, the final peak in the chain of the “Seven Sisters”.

The Firepeak Vineyard is located at the base of an extinct volcano—one of seven in a chain that begins at Baileyana and ends north in the ocean off Morro Bay. The newly bearing vineyard boasts unique soils, which combine marine sediment with volcanic detritus. Everything the owners (the Niven family) have learned in thirty years of research and grape growing has gone into this vineyard. Utilizing knowledge gained from generations of viticultural experience in the Edna Valley, the Niven family planted the vineyard with careful attention to the requirements of the location and soils. Contrary to common practice, rows are sited in a north-south orientation, encouraging better maturation of the fruit. A simple catch-wire system of trellising takes advantage of the prevailing breezes.

The carefully selected clones, matched to specific rootstocks, provide Roguenant with a variety of flavor profiles to blend to his specification. The 2007 vintage was a terrific one. The resulting wines are elegant with concentrated and have complex varietal characteristics.

Baileyana wines are produced in the new, state-of-the-art winery located adjacent to the Firepeak vineyard. From the state-of-the-art fruit delivery system, to the press pad and on to the open-top fermenters, the grapes are treated with exceptional gentleness. Roguenant keeps each clonal lot separate, treating each as an individual wine until he crafts his final blends. “These wines are an expression of the vineyard, of our wonderful winery, and of the vision of the Niven family,” he states.

When you think of great Central Coast Chardonnay, Pinot Noir and Syrah, you naturally think of the Edna Valley. When you ponder substantive art, you arguably probably conjure the most famous artist of all time. And if you want to put them together in an exquisite package for the wine and art lover, you call upon Candice Norcross to create the bottle art.

The Niven family, owners of Paragon Vineyard and aficionados of fine art and who are always eager to combine it with the art of the vintner, has once again bestowed a perfect marriage of the two upon our auction. This gorgeous lot presents the fine wine making of Chardonnay and Pinot Noir, and now Syrah, superstar winemaker Christian Roguenant.

As previously mentioned, the vintage represented here was outstanding at the now renowned, Firepeak Vineyard in the Edna Valley, and these bottles will afford substantial drinking pleasure and still retain their roles as lovely art forms. Baileyana is definitely on a roll, as is evidenced by its stellar wines and its new world-class winemaking facility and vineyards! It is a joy to watch, and drink, the evolution!

Donation of
JAMES-PAUL BROWN
Carpinteria, California

L O T

33

“Vineyard Sky,”

**A 2010 Central Coast Wine Classic Commemorative Painting,
a 49" x 37" Mixed Media on Canvas, Painted & Signed in 2010.**

By James-Paul Brown

It is impossible to be in the presence of our friend, James-Paul Brown, without absorbing his good energy and enthusiasm. James-Paul projects a positivism that is positively contagious. His thoughtfulness and generosity in creating special art works for Honorees and for his annual Commemorative Art Auction Lot are remarkable.

Michael Zakian, Director of the Frederick Weismann Museum of Art, describes James in this manner. “James-Paul is a sensitive and caring recorder of intimate sights and events. His paintings are lyrical. As in lyric poetry, the poetry, the art results from a rapid outpouring of intense personal feeling. Intuition and spontaneity rule.”

A Neo-Impressionist artist, James-Paul melds the broad brushwork and vibrant colors of Van Gogh with the ethereal strokes and pastel shades of Monet to produce enchanting, passionate masterpieces. A renowned painter, radio entrepreneur, wine aficionado and marathon runner, his life resembles a colorful palette, capturing the beauty and adventure of the human spirit. His broad range of subjects includes Hollywood celebrities, famed athletes and world leaders, as well as favorite cities, landscapes and vineyards.

This remarkably magical art work of an exhilarating Central Coast vineyard scene is truly a special painting from the creative energy of a most special artist, the Artiste d'Amour, our dear friend James-Paul Brown.

Donation of
BAILEYANA WINERY
San Luis Obispo, California

AND
CLAIBORNE & CHURCHILL VINTNERS
San Luis Obispo, California

L O T
34

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of Baileyana Firepeak Estate Vineyard
Edna Valley Pinot Noir and Claiborne & Churchill Edna Valley
Pinot Noir, the Salmanazar Etched & Hand-Painted with "Vineyard Sky"
the Commemorative Art Work of James-Paul Brown,
by Glass Etching Artist and the Wine Classic's
Official Bottle Artist, Candice Norcross.**

In 1998, the Niven family, owners of the Firepeak Vineyard and Baileyana, gave Burgundian born and educated Christian Roguenant, one of our 2001 Wine Classic featured winemakers, a blank slate to design the winery of his dreams.

The Firepeak Vineyard is located at the base of an extinct volcano—one of seven in a chain that begins at Baileyana and ends north in the ocean off Morro Bay. The newly bearing vineyard boasts unique soils, which combine marine sediment with volcanic detritus. Everything the owners (the Niven family) have learned in thirty years of research and grape growing has gone into this vineyard. Utilizing knowledge gained from generations of viticultural experience in the Edna Valley, the Niven family planted the vineyard with careful attention to the requirements of the location and soils. Contrary to common practice, rows are sited in a north-south orientation, encouraging better maturation of the fruit. A simple catch-wire system of trellising takes advantage of the prevailing breezes.

The carefully selected clones, matched to specific rootstocks, provide Roguenant with a variety of flavor profiles to blend to his specification.

This special Commemorative Pinot Noir Cuvee is the ultimate manifestation of the remarkable terroir of Firepeak and the winemaking expertise of Christian Roguenant.

Donation of
JAMES-PAUL BROWN
Carpinteria, California

L O T
35

Pose for the Master Painter, "Your Portrait" by James-Paul Brown

As has previously been indicated, James-Paul Brown's broad range of subjects, as well as favorite cities, landscapes and vineyards, includes Hollywood celebrities, famed athletes and world leaders. James has painted, just to name a few, Ronald Reagan, Pope John-Paul, Ronald Reagan, Bill Clinton, James Dean, Marilyn Monroe and Julia Child. Three of his most remarkable works have been of Wine Classic Founding Director, Larry Shupnick, chefs, Rick Manson and Cat Cora, and a stunning portrait of President Barack Obama.

You may sit for James at his studio in Carpinteria or at a favorite location in Santa Barbara, or to make it even more convenient, he will work with your favorite photographs of yourself or whomever you select, a child, a pet, a friend.

The portrait will be done in gouache on paper measuring, 44" x 30" and signed by

the artist. Arrangements can also be made for a portrait using acrylic.

This is James' third such offering for a Wine Classic Auction Lot. We know that you will enjoy the interaction with James-Paul as well as the remarkable end result of his artistry.

Donation of
NARSAI & VENUS DAVID
Berkeley, California

ARCHIE McLAREN & CARISSA CHAPPELLET
Avila Beach & Big Sur, California

AND

THE RITZ-CARLTON SAN FRANCISCO
San Francisco, California

L O T
36

**Our Annual Wine Classic Narsai David Dinner
for Six to Eight Singularly and Collectively Fortunate People,
with Narsai & Venus David and Archie McLaren & Carissa Chappellet,
in the Private Dining Room at the Ritz-Carlton San Francisco,
Featuring Fine California Wines from Narsai's Cellar
from Great Vintages Such as 1974 & 1978,
Plus Extraordinary Embellishments and the
World-Class Cuisine of Dining Room Chef Ron Siegel**

Narsai David, the San Francisco Bay Area's Culinary Icon and the Wine Classic's Culinary Consultant, is moist certainly one of the most interesting, engaging and erudite food and wine mavens in America! He has been a wine collector, restaurateur (The wine list at Narsai's in the Bay Area was described as one of the "Ten Finest in the World" by The New York Times), vintner, chef and caterer. In fact with regard to his catering capabilities, Narsai's years as one of the Bay Area's leading restaurateurs were overlaid with highly publicized caterings representing some of the grandest large scale outdoor dining experiences anyone has ever known. Rock impresario Bill Graham called on Narsai regularly to cater his concerts as did the Napa Valley Wine Auction, once a Bacchanalian feast for twelve hundred wine lovers on the rolling green lawns of the Meadowood Resort.

Now Narsai's time is divided between travel and food segments, the management of Narsai's Specialty Food business, KCBS radio and Macy's West. He has been a food columnist for the *San Francisco Chronicle* and makes celebrity chef appearances at gatherings throughout the United States and the world, including, we proudly state, the Central Coast Wine Classic, where he always hosts the Wine Classic's cooking demonstrations.

He has authored several culinary books, and his comprehensive community service involvement manifests what a wonderful person he is. However, one only need be in the presence of Narsai and his lovely and gracious wife Venus, to understand how extraordinary an evening with them would be, particularly with such wines as his cellar contains.

For one such dinner, he presented an astonishingly rare 1875 Isais Hellman Angelica, for example, as well as a brace of fantastic Napa Valley Cabernet Sauvignon from the legendary 1974 vintage. For another dinner, venerable Schramsberg, Stony Hill and Sterling wines were showcased, with the coup-de-gras being a 1977 Hine Grande Champagne Cognac. Also in the offing are Narsai's newly produced wines from the Napa Valley, quite special in their own right, and Archie and Carissa will add wines from their cellars. Perhaps a venerable vintage or two of Chappellet will turn up!

It's a good bet that all of the wines will be extraordinary and that the service from the Ritz-Carlton Dining Room staff will be so as well!

Gratuities are Not Included with this offering. The dinner must be arranged when the private dining room is available and at the mutual convenience of all parties.

Donation of
DAN & JETTE GULBRONSEN
Santa Rosa, California

AND

ARCHIE MCLAREN
Avia Beach & Big Sur, California

L O T

37

**A Case Collection of Excellent Bordeaux
from Very Fine Vintages Stretching Back to the 1960s,
Including Those of the Outstanding Decade of the 1980s
Total of Twelve Bottles**

From the Gulbronsen Cellar:

- 1962 Chateau Gruaud-Larose, St.-Julien**
- 1966 Chateau Beychevelle, St.-Julien**
- 1983 Domaine de Chevalier, Graves**
- 1985 Chateau Marrin, St.-Emilion**
- 1985 Chateau Lynch Bages, Pauillac**
- 1989 Chateau Latour a Pomerol, Pomerol**
- 1995 Chateau St. Georges, St.-Emilion**

From Archie's Cellar:

- 1970 Chateau La Mission Haut-Brion, Graves**
- 1975 Chateau Ausone, St.-Emilion**
- 1985 Chateau Cheval Blanc, St.-Emilion**

**Plus the two additional fine Bordeaux to be added
by Archie during the Auctioning of this lot!**

Dan Gulbronsen, an Honorary Central Coast Wine Classic Steering Committee Co-Chair, is a wine collector, gourmet and lifestyle maven beyond description. His extensive wine cellar is replete with exceptional Burgundy, Barolo and Barbaresco, and you will see many of the great names of Italy, such as Bruno Giacosa, for example.

Dan and his wife, Jette, who have been supporting the Wine Classic for roughly twenty years, have a remarkable cellar containing great French and California wines. Here Dan is offering an very fine and interesting collection of excellent bottles. Archie is tossing in a few from his cellar as well, as Dan and he share a tremendous interest in Bordeaux wines, and they enjoy sharing drinking them and gifting them together.

As you will note, Dan's offerings include the revered, such as Latour a Pomerol, the well-known and respected, such as Lynch-Bages, and the esoteric and excellent, such as St. George and Marrin. The vintages are also outstanding. They include the heralded 1989 vintage, and the vintage that is currently drinking among the best, 1985, as well as the excellent 1966 vintage. Archie will be adding wines from 1970, 1975 and 1982 and may add a First Growth or two if the bidding is enthusiastic.

Thank you Dan and Jette, for all that you have done and continue to do for us!

Donation of
STEVE & JUDY PADIS
San Francisco & Napa, California

AND
ARCHIE McLAREN & CARISSA CHAPPELLET
Avila Beach & St. Helena, California

L O T
38

**The Napa Valley Cult Cabernet Sauvignon and Napa Valley
Bordeaux Varietal Blends Dinner for Six People (Three Couples)
in the Wine Cave at the Napa Valley Home of Steve & Judy Padis,
Including Overnight Accommodations in the Padis Home
Overlooking the Napa Valley**

AND
**A Padis Jewelry Plus Diamond Pendant for Each Couple
Also Included Are Tours & Tastings at Three of the Wineries
Whose Wines Will be Featured, Harbison, Vineyard 29 & Chappellet.
Redemption of this lot must take place prior to July, 2011.**

One of our Most Popular and Sought-After Offerings, and the most amazing array of Napa Valley Cult Wines you will ever experience at dinner!

Join Archie McLaren & Carissa Chappellet, as they journey to the hillside just west of Highway 29 at Yountville to enjoy the amazing panoramic views of the Napa Valley and the incredible hospitality of Steve and Judy Padis.

The 6,000 square foot home has five bedroom suites that will nurture you after your evening of enjoying the most highly rated and exciting Cabernet Sauvignon based wines in the world.

Wines that will be featured with the dinner are listed below. The vintages will depend on what is available and drinking well from the cellars of your hosts. You may be assured that choices will be spectacular:

These wines need no description for those of you who are either fortunate enough to be on their mailing lists or who are trying desperately to get on. Included are six of the most sought-after wines in America, with Araujo, Bryant, Colgin, Grace Family, Harlan, Maya and Scarecrow on every collector's wish list, and each one stunningly expensive, equally so both in restaurants and at auction. It is not unusual for vintages of these wines to receive scores in the very high 90's, sometimes perfect scores of 100!

Please observe the list of producers that will be presented at the dinner. Vintages will vary according to what Steve and Archie have in their cellars.

Colgin

Chappellet

Harlan

Bryant

Vineyard 29

Harbison (adjacent to Screaming Eagle)

Dalla Valle Maya

Grace Family

Araujo

Barbour

Switchback Ridge

Scarecrow

Chardonnays from Padis & Chappellet to begin...

A Dozen Cult Cabernets and dinner in a gorgeous wine cave in a beautiful home overlooking the Napa Valley! And with amiable and interesting companions! It truly doesn't get any better than this!

Donation of
STEVE & JUDY PADIS
PADIS JEWELRY PLUS & PADIS VINEYARDS
San Francisco and Napa, California

L O T
39

One Etched & Hand-Painted Imperial from the 2007 Vintage from Only One Single Barrel of the First Vintage of Padis Vineyards Napa Valley Cabernet Sauvignon Estate, the "i" in Padis is Dotted with a Diamond. Plus a diamond necklace!

Long-time Central Coast Wine Classic patrons, donors and bidders, Steve and Judy Padis, are serious cabernet sauvignon aficionados. As you will recall, they are the traditional hosts of the Napa Valley Cult Cabernet Dinner Auction Lot. They have collected an impressive amount of fine Cabernet from revered wineries in the valley, and now they have their own exceptional Cabernet Sauvignon.

However, there was only One Barrel of this Wine! And it is Not Commercially Available, Not for Sale! This wine is reserved for three purposes: Family, Friends and the Central Coast Wine Classic Auction.

The terroir whence the grapes for this rare and special wine is a severe hillside vineyard of 14 acres adjacent to the Padis home in Napa. The spacing is a very tight 3 feet by 3 feet.

The 2007 harvest was a terrific one in the Napa Valley, with high scores from all of the wine pundits. The harvest was even more wonderful for Steve and Judy, as it took place on October 15, 2007, their Anniversary! The 2008 vintage, another excellent one in the Napa Valley will provide the grapes for their first release, but Enjoy This Vintage Now, and Enjoy the Bottle Art and the Diamond as well; No One Has Seen a Bottle Such as This One.

Donation of
POST RANCH INN
Big Sur, California

L O T
40

"The Magic of the Big Sur Coast,"

A Two-Night Stay for One Couple in a Remarkable Pacific Suite Room at Post Ranch Inn, Including Spa Treatments, & Dinner for Two at the Award-Winning Sierra Mar Restaurant at Post Ranch

In the Pacific Suite, the expansive curved interior opens to a glorious ocean view from the living room, the glass wall in the bedroom, and from the window by the oversized bathtub and shower. On the terrace, immerse yourself in the hot tub formed from a carved granite boulder.

One of the most astounding locations in the world, the Coast of Big Sur is home to Post Ranch Inn, a member of the Small Leading Hotels of the World Hotel Group. Sitting on the face of the cliffs overlooking the Pacific Ocean, Post Ranch Inn's remarkable design, by architect Mickey Muening, manifests the concept of organic architecture in its most pure form. The rooms of the hotel blend with the natural surroundings in a way that

makes them all but invisible from the path, but the views from the rooms are spectacular. That is one of the major reasons that the hotel is booked year-round.

In the Pacific Suite, the expansive curved interior opens to a glorious ocean view from the living room, the glass wall in the bedroom, and from the window by the oversized bathtub and shower. On the terrace, immerse yourself in the hot tub formed from a carved granite boulder.

One of the other main reasons is Sierra Mar restaurant, which sits on a point looking straight down the Big Sur Coastline, seemingly forever. The sunsets from this vantage point are simply spectacular. But the food is equally spectacular! Sierra Mar is a destination for gourmets. The daily prix fixe menu is replete with the creative cuisine of renowned chef, Craig von Foerster, who as you know was a star at last year's Wine Classic, the sort of California/European culinary creations that marry perfectly with wine, and the wine list is outstanding, with special wines from all of the great wine regions of the world.

Together, the Hotel and the Restaurant have garnered an impressive array of accolades, most recently from *Travel & Leisure*, which named the resort among its "Top Ten for service in the USA" list, *Zagat*, which awarded Sierra Mar the "Number 1 in California" award, and *Conde Nast*, which conferred its "Most Excellent Inn in the USA" designation.

Post Ranch Inn is a magical place, where repose and indulgence become symbiotic. We know that your stay and dinner there will be wholly memorable.

Incidentals are not included with the hotel stay, and alcoholic beverages and gratuity are not included with the dinner.

THE 2010 TWENTY-SIXTH ANNUAL CENTRAL COAST WINE CLASSIC PREMIER AUCTION LOT OFFERING

Donation of

LEXUS

L O T

41

**This Year's Premier Auction Lot Offering
is Donated to the Wine Classic by Lexus!**

A NEW 2010 LEXUS RX 450h,

THE HYBRID WITH PERFORMANCE AS STUNNING AS ITS LOOKS!

We are deeply grateful to Lexus for its gracious and generous offer.

**A Minimum Bid Will Be Required,
and Certain Receipt Requirements Apply.**

Seeing is believing, but harmonious aesthetics are just the starting point for what makes the newly redesigned 2010 RX 450h a luxury utility vehicle with beauty beyond visual appeal. In fact, this amazing vehicle is beyond beautiful in the amazing array of attributes it manifests. So much so that Archie McLaren was enamored of those attributes to the extent that he couldn't do without one and purchased a gorgeous Champagne-colored 2010 RX 450h from Lexus of Monterey Peninsula, the dealership owned by Wine Classic Patrons, Peter and Barbara Blackstock.

The RX 450h features an enhanced Lexus Hybrid Drive system with a 3.5-liter V6 Atkinson Cycle gas engine for a combined total system output of 295 horsepower as well as conscientious improvements in both fuel economy and emissions. Available with either all-wheel drive or front-wheel drive, the 2010 RX Hybrid is styled for efficiency and performance with a cooled Exhaust Gas Recirculation system, plus an Exhaust Heat-Recovery system that shortens engine warm-up to reduce the time it takes to run on battery power alone.

The innovations continue with active and passive safety technology that includes

available Bi-Xenon™ High-Intensity Discharge (HID) headlamps with Adaptive Front Lighting System (AFS) and intelligent high-beam headlamps to illuminate more of the road ahead and reveal obstacles best avoided while reducing glare to oncoming vehicles.

For pleasure as well as comfort, the driver-intuitive interior with dual-zone cockpit design accommodates easily accessible operational and navigational displays with an available Hard Disk Drive (HDD) Navigation System with Remote Touch navigation controller, available Lexus 12-speaker Premium Sound System with Bluetooth® technology and steering-wheel-mounted controls, in addition to the available heated and ventilated front seats, wood- and leather-trimmed steering wheel and shift knob.

From the outside, the available 19-inch aluminum-alloy wheels with 235/55VR19 all-season tires complement the strong and sturdy, yet sleek, look of the RX 450h. And as function follows style, there is now more cargo space with easier loading to carry whatever passenger accoutrements make for more interesting journeys.

So no matter where your life and lifestyle take you, the RX 450h promises to provide you with performance, innovation, luxury, craftsmanship and comfort—everything you have come to expect from a Lexus but never expected to find in a hybrid. Or one so stylish and technologically advanced it makes today seem like tomorrow.

Donation of
**YOU THE CENTRAL COAST WINE CLASSIC'S
GENEROUS PATRONS**

L O T
42

**The Annual Central Coast Wine Classic Fund-A-Need Auction Lot
Senior Nutrition Program of San Luis Obispo County
San Luis Obispo, California**

Our annual Fund-a-Need Lot is the most important Auction Lot that we present during the Wine Classic Auction. This essential lot allows us to fund a project need of a single charitable entity, with 100% of the proceeds directed to that project. Please be at your most generous in assisting this worthy non-profit and its extremely critical need.

Senior Nutrition Program of San Luis Obispo County

Mission Statement: The mission of the Senior Nutrition Program is to enhance the health and reduce the isolation of senior citizens in San Luis Obispo County through the preparation of noon-time meals in community dining rooms and delivery of meals to those that are homebound.

Specific Project: The Senior Nutrition Program seeks funding to pay for approximately 40% of the food necessary to accommodate incremental clients in San Luis Obispo for the first year of the Program's new facility, i.e., congregate clients (5 days a week) and homebound clients (7 days a week) for 52 weeks.

The Program serves approximately 140,000 meals to 1,500 clients annually!

This special Auction Lot is dependent on the altruism of our patrons, who will raise their Auction paddles to support this worthy cause. All proceeds raised by this Auction lot inure directly to the benefit of the Senior Nutrition Program of San Luis Obispo County.

Donation of
CARISSA CHAPPELLET
Big Sur & St. Helena, California

L O T
43

“Keeper of the Grapes,”

**A 2010 Central Coast Wine Classic Commemorative Art Work,
a 24" x 36" Hand-Painted Gyclee Print on Canvas (Acrylic),
Painted & Signed in 2010.**

By Carissa Chappellet

**This powerful art work is a depiction of Carissa's concept
of the type of Dragon that is able to nurture and protect
the grapes on Pritchard Hill in the Napa Valley,
a concept that is inherently appropriate
to the theme of her newly released book,
The Dragons of Pritchard Hill.**

Carissa Chappellet is a Renaissance Woman in every sense of the word. She works alongside her brothers, Jon-Mark and Cyril, all of whom are Co-Directors, and their parents, Donn and Molly, running the Chappellet Winery. Called upon from time to time to assist in the promotions of the family wines, Carissa discovered her interest in traveling, photography and the culinary arts all combined nicely with work in the marketing side of the wine business. With encouragement from her brothers she put aside the practice of law and joined them in running the business, where she became Chappellet's equivalent of Ambassador-at-Large.

Obviously a woman of many talents, Carissa published her first book in 1997, The Romance of California Vineyards, a visual tour of the wine country with breathtaking photographs by Daniel D'Agostini. She is currently working on her second book, a recounting of her 15,000 mile millennium adventure on the Odyssey 2000 bicycle trip around the world, as well as a magical third book, The Dragons of Pritchard Hill, a fantastical history of the creation of the venerable property on Pritchard Hill where the Chappellet Winery sits in astonishing natural beauty.

Carissa makes her home in Big Sur, Avila Beach, and St. Helena, California. When not on the computer or phone, she paints, writes, gardens, bikes and cooks. A skilled photographer, painter and musician, Carissa not only carries her camera, but also her paints, banjo and mandolin with her everywhere. In fact, it is simply amazing that, while in the midst of all of her various projects, she still finds time to practice the banjo and the mandolin. She's also, a licensed hypnotherapist and certified massage therapist.

It is especially gratifying to share the Central Coast Wine Classic and its fruition with such a special person and her wondrous energy, and it is a great boon to the Central Coast Wine Classic that her family's revered winery would play such a substantive role in the Wine Classic's proceedings.

Donation of
CHAPPELLET WINERY
St. Helena, California

AND
TITUS
St. Helena, California

L O T
44

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of 2008 Napa Valley
Cabernet Sauvignon, Merlot, Petit Verdot & Malbec
from the Pritchard Hill Grapes of Chappellet Winery
and the Napa Valley Grapes of Philip Corallo Titus Wines,
the Salmanazar Etched & Hand-Painted with "Keeper of the Grapes,"
the Commemorative Art Work of Carissa Chappellet,
by Glass Etching Artist and the Wine Classic's
Official Bottle Artist, Candice Norcross.**

Many of you may be aware that Phillip Corallo Titus is the winemaker at Chappellet Winery and has been so for twenty years. Phillip has been responsible for the phenomenal wines that have continued the allure of Chappellet's entire array of superb renderings of the grape at an equal or even greater footing than the great vintages of 1969, 1970 and 1971 for Chappellet Napa Valley Cabernet Sauvignon, its initial three years of releases to the public, which are still drinking well today.

Phillip also has his own eponymous label, and his own wines are quite special as well.

Well the result is a fantastic blend, one that is created to showcase Chappellet and its remarkable terroir and winemaker in tandem, creating a wine that is a manifestation of two visions combined into one from one of the world's finest winemakers.

As everyone who is interested in fine Cabernet Sauvignon and other Bordeaux Varietal wines is well aware, thanks to Donn and Molly Chappellet, Pritchard Hill is now held in as high esteem as any Bordeaux Varietal terroir on the planet. Forty plus years of Chappellet Cabernet Sauvignon, all of which are still drinking well, attest to that fact.

Thank you Carissa and Phillip for showcasing one of the world's great wine properties, from the distant past to the present and into the future!

Donation of
HARVEY STEIMAN
WINE SPECTATOR EDITOR-AT-LARGE
San Francisco, California

AND
ARCHIE McLAREN
Avila Beach, California

L O T
45

**Dinner for Eight People with Harvey Steiman & Archie McLaren,
featuring Rare & Fine Syrah/Shiraz Wines from France, Australia &
Washington from the Cellars of Each. You will be treated to the following:**

From Harvey's Cellar:

**Henschke Hill of Grace Eden Valley 1996
Clarendon Hills Grenache Clarendon Romas 2004**

Cayuse Syrah Walla Walla Valley En Cerise 2001
Just for Fun - Kendall-Jackson Syrah Sonoma Valley Durrell Vineyard
1986

From Archie's Cellar:

Chateau de Beaucastel 1989

Chave Hermitage 1990

Jaboulet Hermitage La Chappelle 1998

Just for Extreme Indulgence and Edification - Penfolds Grange
Hermitage 1987

If the bidding is exhilarating, and it would have to be,
Jaboulet-Isnard Côte-Rôtie 1961!

This is the Ninth such dinner offered by Harvey Steiman
and Archie McLaren, and they keep setting the standards higher.

Just to give you an idea of the level of the playing field, the offerings over a previous year's indulgences have featured such stellar wines as Henri Mayer Echezeaux from 1985 from Harvey's cellar and 1985 La Tache from Archie's, as well as other fine examples of the luscious and seductive wines of France and the United States, including stupendous vinous manifestations, such as the 2002 and 2003 Quilceda Creek Washington Cabernet Sauvignons, the only wines in history that have received a back-to-back Robert Parker score of 100! Harvey and Archie spare no effort to bring the finest wines to the table, within the parameters of their cellars of course.

As a consequence, you see an absolutely remarkable array of Syrahs for this dinner. Imagine enjoying all of them at one seating, along with the erudite and interesting information that only such an expert as Harvey can provide! The Hill of Grace and the Grange alone would boggle the mind. If the bidding is sufficient, you may even enjoy one of the greatest Syrahs ever produced, the transcendent 1961 Jaboulet-Isnard Côte-Rotie!

Harvey is a peripatetic gourmet. You will find him searching for superlative restaurants, particularly ones that have not already achieved fame, so his choice for dinner will likely be a find and will certainly be a wonderful find.

Harvey is one of the wine and food world's most enjoyable and interesting dinner companions. His knowledge of wine and food pairings is voluminous, his expertise coming from years of experience including his monthly wine and food menus for *Wine Spectator*. Harvey also has very broad interests, hence, conversations with him tend to be most interesting and pleasant.

Writing cover stories and columns, creating a monthly menu matching food and wine, and being a regular member of the tasting panel that reviews thousands of wines each year, Harvey became and continues to be widely read and universally respected as a wine and culinary authority and teacher. Although he has an interest in and knowledge of a vast array of wines, from single vineyard Italian wines to the great Burgundies and Bordeaux of France to the very finest California wines, he is considered a specialist in the wines of Australia, Italy, New Zealand and the Pacific Northwest. Harvey will share his vast knowledge with you during this unforgettable evening of extraordinary food and wine pairings and conversation.

Harvey has authored various cookbooks including Harvey Steiman's California Kitchen, Great Recipes from San Francisco, and Chinese Technique with Ken Hom. His most recent book is the popular and widely reviewed Wine Spectator's Essentials of Wine: A Guide to the Basics.

Harvey and Archie are hosting this special wine dinner with incredible wines at one of the San Francisco Bay Area's superlative restaurants chosen by Harvey. This is a dinner you do not want to miss!

Donation of
SINGITA GRUMETI RESERVES AND MICATO SAFARIS
Tanzania, Africa

L O T
46

**A Superb Visit of Five Nights for One Couple
at Singita Grumeti Reserves in the Serengeti, Tanzania**

**Your Package Includes Luxurious Accommodation,
All Dining and Beverages (excluding vintage Champagne
and vintage wines on the connoisseurs wine list),
Two Open Land Rover Safaris Per Day Accompanied by
a Personal Guide, Walking & Night Safaris.
Laundry and Valet Services Are Included.**

**Extras for your own account will be any telephone calls, purchases
made from the Singita Lodge store, spa treatments, park fees,
internal airfare and transfers to and from Singita Grumeti Reserves.**

**The package is valid for travel through September 30, 2011,
and accommodation is subject to availability, with blackout dates of
December 15, 2010 through January 5, 2011 and July 15 through
July 31, 2011. The prize is not redeemable for cash or credit and cannot
be transferred to a third party. Air Transportation is Not Included.**

**Singita has graciously reached out to us to be a part of our Auction
once again! What an astonishing experience awaits you in Tanzania!
It will be unforgettable in so many ways that it is not even possible
to explain; it will definitely be a Lifetime Experience!**

Singita Grumeti Reserves boasts spectacular scenery teeming with wildlife and two beautiful lodges and a tented camp; Sasakwa Lodge, Faru Faru Lodge and Sabora Tented Camp. It is synonymous with exceptional luxury and the ultimate African game experience, operating a number of luxury lodges in pristine wilderness locations, including four lodges in South Africa, three in Tanzania and one in Zimbabwe. A member of the prestigious international Relais & Châteaux brand, Singita Game Reserves guarantees lavish accommodation, outstanding service, culinary excellence and a selection of award-winning wines, a truly unique and memorable safari experience.

Micato Safaris, voted "World's Best" by the readers of Travel & Leisure for an unprecedented five consecutive years. Programmes are deliberately luxurious featuring world-class accommodations, legendary game parks and astonishing wildlife. Safari guides educate and amuse while splendid game lodges and camps beguile. Plus, such extraordinary personal service as dinner at the home of company owners!

This remarkable offering most certainly will fulfill and even exceed your dream of the optimum luxurious safari excursion!

Donation of
JIM CLENDENEN
AU BON CLIMAT
Santa Maria, California

L O T
47

A Barrel of Au Bon Climat Pinot Noir & A Two-Night Stay for Six People at Rancho La Cuna, Jim's Beautiful Ranch in Los Alamos, California, with French Bistro Cuisine Conceived & Prepared by Jim for Lunch, and Dinner Presented at Le Bon Climat by a Celebrity Chef of Jim's Acquaintance
Superb Au Bon Climat wines will be shared throughout the experience.
This unique Auction lot includes a Full Barrel of Pinot Noir from one of the very finest producers in the world! What an amazing offering!

You will meet with Jim at the winery to have him show you barrel samples that will lead to your choice of the most enticing barrel you can imagine. At the proper time in its evolution, Jim will bottle the wine for you in formats that you find the most desirable, such as large formats for aging and regular bottles for drinking along the evolution of the wine.

The Lot also will include a multi-course luncheon presentation of French Bistro Cuisine conceived by Jim and prepared and presented by him, as well as a dinner that is prepared and presented by an appropriate chef from his array of friends who are superb chefs. You may anticipate remarkable and compatible wines from the Au Bon Climat umbrella of wines to be served with the cuisine.

Rancho La Cuna is a beautiful property where your stay, should it not include all of Jim's gracious indulgences, would be a fine vacation.

Au Bon Climat sources fruit from several of the most highly regarded vineyards in the Central Coast. These include Clendenen's own Le Bon Climat Vineyard and estate plantings at the legendary Bien Nacido Vineyard – both in Santa Maria Valley, Sanford & Benedict Vineyard in Sta. Rita Hills, Los Alamos Vineyard (Santa Barbara County), and San Luis Obispo County's Talley Vineyard.

The winery has cultivated an international reputation for its Pinot Noir, Chardonnay, Pinot Blanc and Pinot Gris. Jim Clendenen, the "Mind Behind" Au Bon Climat, is recognized worldwide for his classically styled wines (in addition to his Burgundian-focused ABC wines, Jim is also highly regarded for his Italian and other French varietals). In 1989 and 1990 Au Bon Climat was on Robert Parker's short list of Best Wineries in the World, and in 1991 was selected by Oz Clark as one of fifty world-wide creators of Modern Classic Wines. Dan Berger of the *Los Angeles Times* named Clendenen the "Los Angeles Time Winemaker of the Year" in 1992; *Food & Wine Magazine* named him "Winemaker of the Year" in 2001. Germany's leading wine magazine, *Wein Gourmet*, in 2004 named Clendenen "Winemaker of the World;" and in 2007, Jim was inducted into the James Beard Foundation's "Who's Who of Food and Beverage in America."

Thank you immensely, Jim, for your continuing gracious and generous support of our Auction!

Donation of
YUROZ
Camarillo, California

L O T
48

“The Renaissance of Wine,”

**A 2010 Central Coast Wine Classic Commemorative Painting,
An Original 42" x 32" Oil Canvas, Created & Signed in 2010
Especially for the 2010 Central Coast Wine Classic.**

By Yuroz

This auction lot presents the creative process in its most detailed and highest form, a world-class artist creating a masterpiece. It should be noted that original works by Yuroz are highly sought-after and command significant prices, this one valued at over \$50,000!

In the words of Yuroz, “As in all things timeless, love embraces, beauty remains within, and wine lingers. The explosion of art throughout Europe began during the Renaissance, a time of artistic expression so powerful, that today we still bathe ourselves in the history of this period, hoping to find a connection to our life. When we share the nectar of the wine, it lingers ever so sweetly, as does the timeless beauty of a past that still remains present.”

Yuroz's art, whether painting or sculpture, is powerful in its representation of the emotions expressed in the dynamics between and among people whose particular circumstances range from romantic to tensely dynamic.

Yuroz is the artist of the people. Lovers, musicians, poets, athletes, the homeless, and even refugees fill his canvases, drawing forth the spectrum of emotions and moods that reside deep in the human soul. Yuroz's amazing ability to bring this soulful human quality to fruition through his art stems from his own life experiences, which are as diverse as being a master architect in Armenia to being a street person in Los Angeles.

Yuri's 2010 Commemorative Painting is reproduced on the cover of our Auction Catalog. It is a powerful, sensual and romantic representation of the subject of bringing us together to share our vinous and culinary experiences.

It is a great honor and pleasure to have him favor us by continuing as one of our sustaining Central Coast Wine Classic Commemorative Artists. Yuri is an extraordinary human being, a passionate and aware individual who translates those attributes to his canvas in the most interactive of all themes, romance. Our romance with Yuroz gratefully continues.

This art work is truly a special painting from the creative energy of a most special artist!

Donation of
JIM CLENDENEN
AU BON CLIMAT
Santa Maria, California

AND

BRIAN TALLEY
TALLEY VINEYARDS
Arroyo Grande, California

L O T

49

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of Au Bon Climat Santa Maria Valley
Pinot Noir and Talley Vineyards Arroyo Grande Valley Pinot Noir,
the Salmanazar Etched & Hand-Painted with “The Renaissance of Wine,”
the Commemorative Art Work of Yuroz, by Glass Etching Artist
and the Wine Classic’s Official Bottle Artist, Candice Norcross.**

This amazing one-of-a-kind collaborative blend is produced by two of the world's most renowned Pinot Noir producers!

As already indicated, Jim Clendenen, the “Mind Behind” Au Bon Climat, is recognized worldwide for his classically styled Burgundian-focused wines, among other styles. His vintner reputation is incredible! In 1989 and 1990 Au Bon Climat was on Robert Parker's short list of Best Wineries in the World, and in 1991 was selected by Oz Clark as one of fifty world-wide creators of Modern Classic Wines. Dan Berger of the *Los Angeles Times* named Clendenen the “Los Angeles Time Winemaker of the Year” in 1992; *Food & Wine Magazine* named him “Winemaker of the Year” in 2001. Germany's leading wine magazine, *Wein Gourmet*, in 2004 named Clendenen “Winemaker of the World,” and in 2007, Jim was inducted into the James Beard Foundation's “Who's Who of Food and Beverage in America.”

Talley Vineyards is now one of the most famous wine grape vineyards in California, on its way to being one of the most famous in the world! Outstanding vintners such as Jim Clendenen and Brian Babcock have sought its grapes, and wine publications throughout the United States, such as *Wine Spectator*, give the wines from the vineyard consistently very high scores, well into the 90's. Rosemary's Vineyard Pinot Noir is its flagship wine, but each bottling from Talley is outstanding. The 2007 vintage is a stunning manifestation of the level to which Pinot Noir has been elevated in the Arroyo Grande Valley and the Edna Valley!

There is no doubt that, at some point in the near future, Talley Vineyards will develop a legendary reputation. In fact, it may have already. One famous Master Sommelier in San Francisco was quoted as saying, “Whatever Talley produces, I buy!”

The collaboration between these two famous and amazingly proficient vintners is even more so a Must Buy!

Donation of
EMERIL LAGASSE
New Orleans, Louisiana

L O T
50

**Four Places as Guests of Emeril Lagasse at His Always-Sold-Out
Carnivale du Vin on Saturday, November 14, 2009, in Las Vegas, Nevada**

Every person in the United States who is interested in cuisine knows Emeril Lagasse. He is the most visible and the most gregarious chef in America, and his television show is one of the most popular of any of the array of cooking shows.

He is also an extremely generous man, a prince of a fellow, and his Emeril Lagasse Foundation supports budding culinary careers, arts and education programs for disadvantaged youth in the New Orleans area.

And he is also a close friend of Jim Clendenen of Au Bon Climat, and that relationship has created a relationship between Emeril and the Wine Classic, hence this extraordinary offering from Emeril.

The Sixth Anniversary Carnivale du Vin will be an incredible gathering of "Krewe du Vin" chefs and vintners, who will prepare a multi course wine pairings dinner unlike any other. The spirit of the Big Easy will obviously be present, with entertainment by Kool and the Gang, live and silent auctions of wine and luxury items, and the first rate artistry and culture that has helped makes New Orleans so special.

Carnivale du Vin has ranked in Wine Spectator's "Top Ten U.S. Charity Wine Auctions" since its inception in 2005.

Sample auction lots from past years include a wine pairings dinner at the private home of Chef Emeril Lagasse, a trip to Cabo San Lucas with Sammy Hagar and Emeril Lagasse celebrating their birthdays, an Italian wine country experience with Mario Batali and Joe Bastianich, and a private tennis lesson with tennis great Andre Agassi.

6TH ANNUAL GALA & WINE AUCTION
November 12 & 13, 2010

New Orleans

Friday, November 12 • Welcome Reception

7 p.m. Chef Emeril toasts Grand Marshal sponsors and the Krewe du Vin at a reception hosted by Emeril's Restaurants, with local New Orleans cuisine and special guests. Select wines by Herb Lamb Vineyards, Pahlmeyer and beverages by Republic National Distributing Co.

Saturday, November 13 • Gala & Auction

6 p.m. Bacchus Reception

Join Chef Emeril in recognizing Event Honoree Jim Clendenen of Au Bon Climat with a special bottling by Event Bacchus Bob Cabral of Williams Selyem Winery.

8 p.m. Krewe du Vin Dinner

Exquisite wine pairings dinner with courses by:

Chefs

Chef Mario Batali
Chef Gale Gand
Chef Emeril Lagasse
Chef Norman Van Aken

Vintners

Au Bon Climat
G.H. Mumm
Grace Family Vineyards
Rubicon Estate
Quinta do Crasto

9 p.m. **Live Auction**

Carnivale du Vin's Live Auction offers exclusive wine, travel and lifestyle packages. It ranks among the "Top Ten U.S. Charity Wine Auctions" in *Wine Spectator*.

10 p.m. **Musical Guests**

Kool and the Gang

Donation of

**EMERIL LAGASSE, SUSAN SPICER & LALLY BRENNAN
EMERIL'S, BAYONA & COMMANDER'S PALACE**

New Orleans, Louisiana

L O T
51

**"The Rejuvenation of New Orleans Culinary Tour," For Four People
Dinner for Four People at Three of the Most Famous Fine Dining
Establishments in New Orleans, a City Whose Legendary Culinary
Destination is Most Assuredly Alive and Well, Including Emeril's,
Bayona and Commander's Palace.**

**If the Bidding is Enthusiastic, Dinners at NOLA, Emeril's Delmonico
and Mondo will be Added, and if the Bidding is extremely Enthusiastic,
a Progressive Day of Dining, Hosted by Archie McLaren,
Peripatetic Diner, will be Included.**

It is no secret that for many decades the most exciting culinary destination in America has been New Orleans. It is also no secret that New Orleans was dealt a dreadful blow (no pun intended) by Hurricane Camille. Well, the culinary scene in New Orleans is revived and thriving!

This culinary indulgent Auction lot offering includes three of America's most hal-
lowed culinary destinations and/or chefs. Emeril is renowned for a number of rea-
sons, culinary talent, energetic television cooking show and generous charitable giv-
ing. Your Dinner at Emeril's will be stimulating to say the least. Susan Spicer's
Bayona, in the heart of the French Quarter is renowned for its innovative and amaz-
ingly flavorful cuisine. As indicated by the Bayona creed, "Our restaurant gives you
new Orleans. Our menu gives you the world!" Susan Spicer is truly has truly com-
bined a synthesis of Creole and multi-cultural influences to create an unforgettable
dining experience, and she has another special dining destination in the works,
Mondo, that will draw on both global and local flavors.

Since 1880, Commander's Palace has been a New Orleans landmark known for the
award winning quality of its food and many commodious dining rooms. The history
of this famous restaurant offers a glimpse into New Orleans' ante-bellum past. When
Ella, Dottie, Dick and John Brennan took over personal supervision of the restaurant
in 1974, they began to give the splendid old landmark a new look. It was decided to
design rooms and settings indoors which complemented and enhanced the lovely
outdoor setting, so the decor was planned for a bright, casual airiness. Walls were
torn out and replaced with walls of glass, trellises were handmade for the Garden
Room and paintings were commissioned for each room to complement and accent
its particular color and design.

Particular attention was paid to the heart and soul of the restaurant; the kitchen
and the dishes created there. Commander's cuisine reflects the best of the city, both
Creole and American heritages as well as dishes of Commander's own creating.
Seafood, meats, fruits and vegetables; everything is as fresh as it possibly can be.

And as indicated, if you bid enthusiastically, dinners at two more of Emeril's excep-
tional restaurants, NOLA in the heart of the French Quarter and Emeril's Delmonico,
elegance and refinement in the Garden District, as well as Susan's newest culinary

destination, Mondo, will be a part of your excursion.

And speaking of excursions, if you are really enthusiastic, Archie McLaren, who revels and delights in Progressive Dining Experiences, will lead you on a Progressive New Orleans Day-Time Culinary Experience that will leave you thoroughly satiated and edified.

Dinners do not include Alcoholic beverages or gratuities. They are the responsibility of the winning bidders.

Donation of
ALANA & ALAN REYNOLDS
Atascadero, California

L O T
52

A Collection of Fourteen Emeril Lagasse Cookbooks, Signed by Emeril

They include:

Emeril's New New Orleans Cooking, 1993

Louisiana Real & Rustic, 1996

Emeril's Creole Christmas, 1997

Emeril's TV Dinners, 1998

Every Day's A Party, 1999

Prime Time Emeril, 2001

Emeril's There's A Chef in My Soup, 2002

From Emeril's Kitchen, 2003

Emeril's Potluck, 2004

Emeril's There's A Chef in My Family, 2004

Emeril's Delmonico, 2005

Emeril's There's A Chef in My Family, 2006

Emeril 20 40 60, Fresh Food Fast, 2009

Emeril at The Grill, 2009

All of the books are First Edition, and only 20 40 60, Fresh Food Fast and Emeril at The Grill are paperback; all of the rest are hard back.

Alana and Alan Reynolds are gourmets and wine aficionados whose interest in the subjects has produced a number of enjoyable and educational culinary and wine experiences. Alana has collected this comprehensive array of Emeril Cookbooks, and Emeril has signed them for this quintessentially appropriate Auction offering.

Donation of
ADAM LICSKO
Cambria, California

L O T
53

“Vineyard Crest,”

**A 2010 Central Coast Wine Classic Commemorative Painting,
a 5' x 4' Oil on Canvas, Painted & Signed in 2010.**

By Adam Licsko

The amazing expression of color in this art work brings out the physical and the metaphysical qualities of the depicted terroir in ways that very few artists, particularly one so young, can accomplish.

Adam’s technique leads to impressions that are so powerful on so many levels that they are reminiscent in some ways of the works of the great landscape masters; however, his work manifests something above and beyond, and that manifestation is that they are deeply and uniquely of him.

This work, as are all of Adam's creations, is truly special.

Adam made a very large impression on Wine Classic Chairman, Archie McLaren, prior to last year's auction, and the impression was only a newspaper reproduction, and a very small one at that, of one of Adam's paintings that caught Archie's eye. One thing that is for sure about this 30-year-old artist from Central California, is that his painting is a conscious force that really hums. Adam creates Colorscape that glorifies everything that is right about the spirit of the famed California landscape. In only half a dozen years or so as a professional artist, his unique minimalist style has attracted a devotee following.

In his short painting career he has been featured in many magazine and newspaper articles, his paintings have appeared three times in Art World News he has already had three one-man shows and has among his many collectors several major corporate collections including Nissan, Amgen, Seagate Technologies and State Farm. In 2005 he received his first patents for a brilliantly simple device, only 3 1/2" long, to help maintain proper posture while carrying heavy or awkward loads.

His history of living in places nestled among the hills and trees supply the grand images found in many of his paintings. One thing that is for sure about this 30-year-old artist, when you see one of his unique and powerful paintings you know it is an Adam Licsko.

Donation of
RED ZEPPELIN
STILLMAN BROWN, VINTNER
Cambria, California

AND

ROBERT HALL WINERY
DON BRADY, VINTNER
Paso Robles, California

L O T

54

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of 2008 Zeppelin Winery
Hill of Graceland Paso Robles Westside Alicante Bouchet,
Cabernet Sauvignon & Syrah by Stillman Brown &
2008 Robert Hall Winery Alamo Creek Vineyard San Luis Obispo
County Syrah & Santa Margarita Vineyard San Luis Obispo County Syrah
by Don Brady, Etched & Hand-Painted with the
Commemorative Art Work of Adam Licisko, by Glass Etching Artist
and the Wine Classic's Official Bottle Artist, Candice Norcross.**

Stillman Brown, the consummate Elvis Presley Freak, is also a consummate wine-maker, and his Red Zeppelin wines are held in very high esteem, led by his extraordinary Syrah and Syrah blends, that can, as this one does, include just the right amount of Bordeaux varietal juice, such as Cabernet Sauvignon. Don Brady, is extremely proficient with Bordeaux varietals and Rhone varietals, and to create the absolute symbiotic relationship with Stillman's special array of wine, including the exotic Alicante Bouchet, Don has gathered exceptional Syrah from two first-rate vineyards in the Santa Margarita area.

This unique blend, by two superb winemakers, is an unforgettably special creation!

Donation of
RELAIS & CHATEAUX/RELAIS GOURMANDS
New York, New York

AND

WINE CLASSIC PATRONS

ROGER & ANN FORBES

Lake Tahoe, Nevada & San Francisco, California

WITH SPECIAL ASSISTANCE FROM

MARTINE SAUNIER

MARTINE'S WINES

Novato, California

AND

RUSSELL HONE & BECKY WASSERMAN

Bouilland, France

L O T
55

**Our Annual Incredible Relais & Chateaux Trip to Paris, Bordeaux,
the Rhone, Burgundy and Champagne and for Two People**

**Our annual excursion to France not only maintains its
exceedingly upscale look this year. With three thoroughly indulgent
nights in Paris beginning the excursion, and three nights in Paris
completing the excursion, how could you not be pleased and pampered?
What happens in between is virtually indescribable!**

Hotel Daniel, a Relais & Chateaux Boutique Hotel, is ideally located just off the Champs Elysees in Paris most vibrant shopping area, and just so you will not feel too freneticized by the ever-kinetic street scene, Wine Classic patrons Roger & Ann Forbes will treat you to dinner at renowned Michelin Three-Star restaurant, **Guy Savoy**, upon your arrival. Guy is a long-time friend of the Wine Classic, and his consummate staff and he will make certain that your culinary arrival is special.

While in Paris, the Central Coast Wine Classic will provide you with museum passes to all of the famous museums in this wonderfully diverse and artistic city, such as the **Louvre**, the **Pompidou Museum**, the **Rodin Museum** and/or the amazingly eclectic **Musee d'Orsay**.

For your further culinary and aesthetic edification, and so that you will receive a fully visual panorama of Paris, you will be the guest of the Wine Classic for lunch at **Restaurant Jules Verne**, the superb restaurant situated on the Eiffel Tower high above the city of Paris. Viewing the city from such a vantage point is amazing, and Jules Verne, one of the most popular restaurants in Paris. You must book well in advance to secure seats.

So that you will enjoy Paris to its culinary fullest, you will also be the guest of the Central Coast Wine Classic at the two following pantheons to world-class cuisine, either at the beginning or near the denouement of your excursion: the impeccable and creative Restaurant **Alain Ducasse**, owned by the only chef in the world to have the maximum stars at three restaurants simultaneously (New York, Paris & Monte Carlo), and the wildly imaginative Restaurant **Pierre Gagnaire**, due to his incredible world-wide popularity one of the most difficult reservations in the city. These restaurants are ranked near the very top of all restaurants in Paris, certainly so by Parisians. There is no doubt that your dinners at these two pantheons to the French culinary arts will be unforgettable.

Should you dine at **Ducasse**, we will arrange a special tour of the Wine Cellar for you.

Your next stop will be Bordeaux and the lovely Relais & Chateaux **Hotel Plaisance** in the exquisite town of Saint-Emilion. You will stay for one night as a guest of the Wine Classic in the Suite overlooking the town (if you plan in advance, so that it is available)

and dine in the hotel's one-star restaurant, or you may choose to stay and dine at **Hotel Château de Grand Barrail**, a wonderful restored château which also boasts a one-star restaurant.

The following day, you may wish to visit a Château in the Pomerol/Saint-Emilion area and/or First Growth **Château Haut-Brion**, just south of the city of Bordeaux, where our friend, patron and Steering Committee Co-Chair Vince DiPierro, who once owned the most comprehensive collection of Haut-Brion in the world, will use his considerable connections to arrange a visit.

It is then a short drive to Pauillac, for an evening at the fine Relais & Chateaux 17th century property **Château Cordeillan-Bages**, where you will be guests of the Chateau for two nights with dinner at the very fine restaurant of the Château and Luncheon at Café Lavinal. We can arrange tours and tastings at the renowned **Chateau Palmer, Château Lynch-Bages, Pichon-Longueville Baron and Suduiraut**, or at **Château Pichon-Lalande** and **Chateau Mouton-Rothschild**, where Archie McLaren has considerable connections.

Your next stop will be the Rhone, where you will visit the renowned **Chateau de Beaucastel**, a property that has been biodynamic its entire life and which produces some of the finest wines in the Rhone. You will stay at the gorgeous **Villa Florentine in Lyon**, a splendid villa offering prime views of Lyon and dine at one of the great Michelin-Starred Lyon restaurants, such as **Nicholas le Bec**.

You will then travel to Burgundy, where visits at remarkable vineyard properties will be orchestrated by the Wine Classic and **Martine Saunier**, who knows Burgundy, both the vintners and the region, exceedingly well. In fact, Martine has a home in Burgundy. You will also be treated to a tour of the Burgundy region by **Becky Wasserman** and **Russell Hone**, renowned Burgundy experts whose knowledge will give you a deeper understanding and enjoyment of the special Burgundian terroir.

A wine and culinary enthusiast can experience wonders on a spectacular path in Burgundy following the Route des Grands Crus through Burgundy's great wine growing region. You will spend four nights at your choice of four world-renowned Relais & Chateaux properties, one night at each or two nights at two of them or four nights at one property, including accommodations, breakfast and a memorable dinner for two on two of the nights.

You will be the guests of the Wine Classic for all of the aforementioned accommodations plus dinner as guests of Roger & Ann Forbes at two of the following great restaurants in the area. The choice is yours; it may be the exquisite cuisine at **Lameloise, L'Esperance, La Côte St.-Jacques** or **Hostellerie de Levernois**.

From Burgundy, your next stop will be the exhilarating Champagne District, where you will visit the extraordinary houses of **Champagne Louis Roederer**, held by aficionados of the subject to be virtually at the pinnacle of the finest Champagne houses in France, as well as **Champagne Deutz**, whose CEO is Wine Classic friend Fabrice Rosset. Your accommodations in Champagne for two nights will be at the renowned **Les Crayeres**, an elegant turn-of-the-century residence thought by many to be the finest hotel and restaurant combination in the world, nestled in a 17th century park in Reims. Les Crayeres's restaurant is not only considered among the finest in all of France, but the Chateau itself has been rated the number one hotel in the world by *Conde Nast Traveler*.

From Champagne, you will return to the impeccably located **Hotel Daniel** in Paris for the culmination of your excursion.

Air transportation is not provided. Hotel stays do not include incidentals. Dinners do not include gratuity or alcoholic beverages.

Donation of
RUSSELL HONE & BECKY WASSERMAN
Bouilland, France

AND
THE CENTRAL COAST WINE CLASSIC

L O T
56

**A Two-Day Tour of the Burgundy Region of France
with Burgundy Experts, Becky Wasserman and Russell Hone,
including Dinner at Their home in Bouilland**

This Interesting, Informative, Educational and Edifying Auction Lot was the brainchild of Tom Boothe, who was so enamored of the day tour in Burgundy by Becky and Russell that was a component of the 2009 French Wine Country Excursion Auction lot that was won by Tom and his wife, Kristin, that he suggested it be a more comprehensive offering. Here you go, Tom!

Becky and Russell Hone invite you to a two day Burgundy 'Symposium' including a tour of the vineyards, four visits to Domaines, luncheons at two of the best local restaurants, a dinner at the farm, and a winemaker dinner...

This offering will be as comprehensive a look at the renowned and complex Burgundy wine region as you can imagine! And Burgundy is complex, most of the properties being small acreage and very esoteric. Becky and Russell know them well, and they are friends of the vigneron, an essential component of visiting the most interesting properties and tasting the most special wines.

And they are both gourmets, with Russell having the reputation of a first-rate chef. One of the evenings, or perhaps more, you will dine at their wonderful and embracing home in Bouilland and have a dinner paired with wines that will impress and delight you.

That which follows will give you some of Becky and Russell's backgrounds:

Becky Wasserman, one of the world's most respected Burgundy wine experts, founded her export company Le Serbet in Bouilland, Burgundy, France, in 1979, to select and export fine wines from small French estates whose reputations are based on sound agriculture practices, small yields and aging potential. She currently specializes in Burgundies but has worked with every French Appellation Contrôlée.

She has been the subject of a number of articles in the wine press, *The New York Times*, *International Herald Tribune* and *Connoisseur*, and was featured in a book called *Burgundy, The Country, The Wines, The People*, by Eunice Fried. She was recently decorated by the French government for services rendered to Burgundy and is a Chevalier de l'Ordre du Mérite Agricole.

Becky was born and educated in New York City, spent a year at Bryn Mawr College, studied harmony and composition with private teachers in Philadelphia, before moving to Burgundy in 1968.

She attributes her palate to myopia, and insists that poor vision enhances the senses of smell and taste. She says that learning about and selling Burgundies requires "the zeal of a missionary, the stubbornness of a mule, a large sense of humor, and the ability to change clothes in a telephone booth."

Le Serbet currently exports wine to America, Canada, England, the Far East, Italy, Scandinavia and Peru. Becky also organizes and runs private and corporate seminars at home or abroad, advises on the creation of private cellars, and is putting together an investment program in Burgundian vineyards.

Russell Hone, Becky Wasserman's husband, is highly respected in Burgundy not only for his exceptional – and objective – palate, but also for his cooking which has graced

their table at Bouilland since 1985, when Becky carried him away from London.

He collaborated with Richard Olney on the *Time-Life* series of cooking books, is half a Master of Wine, refuses to use computers, and once posed for Vogue wearing a Thea Porter caftan.

He has been in the wine trade since 1968. On several occasions, he has sold large quantities of Burgundian wines to renowned Burgundy expert Clive Coates.

Tours and Tastings with these remarkable food and wine personalities are legendary. We know you will find this experience to be most educational and edifying and the Wasserman-Hones to be endearing.

Transportation and accommodations are not offered in this lot.

Donation of

TOM & KRISTEN BOOTHE

Portland, Oregon

AND

THE CENTRAL COAST WINE CLASSIC

L O T

57

A Vertical Collection of Screaming Eagle Napa Valley Cabernet Sauvignon 1997-2007, Which Will be Presented at a Dinner for Eight People at a Fine Dining Establishment in the San Francisco Bay Area

Total of 10 Bottles

Seats at this dinner are \$2500 per seat, and one of them has already been reserved, Archie McLaren's. Archie emphatically states, "I would not miss this for the world! Screaming Eagle General Manager, Ursula Hermacinski, who introduced Carissa and me, has been a friend for a couple of decades, and she couldn't even get me one bottle!"

Jean Phillips, a former real estate agent, bought the 57 acres vineyard in 1986 which was planted to produce a mix of varieties, most of which Phillips sold to various Napa wineries, with all white varieties but for 1-acre, approximately 80 vines of Cabernet Sauvignon. Phillips sought the opinions of Robert Mondavi Winery employees on the commercial potential of her wine before hiring Richard Peterson as a consultant, and subsequently met Peterson's daughter, Heidi Peterson Barrett, who became her winemaker. The 1992 vintage, through a combination of very low production numbers and highly positive reviews (Robert Parker awarded the wine 99 points), resulted in Screaming Eagle wine sold at unusually high prices.

Number One Bidders for the 2008 Central Coast Wine Classic Rare & Fine Wine & Lifestyle Auction, Tom and Kristen Boothe, not only enjoy the finest food and wine available, they also enjoy sharing it. They are among our most generous donors, and the wines in their collection that they generously and graciously share with us are among the most exciting in the world. For this year, they are offering an extraordinary vertical collection of one of California's most iconic wines, Screaming Eagle, which from its initial release in 1992, has been revered to the level of proclaiming it among the finest Cabernet-Based wines in the world. And it is rare and expensive! The original release, the 1992, is selling in the \$7500 to \$10,000 range per bottle!

This remarkable dinner will take place in a fine dining establishment in the San Francisco Bay Area at the mutual convenience of the winning bidders and the donors. The gratuity is not included in the offering.

Donation of
TOM BOOTHE
Portland, Oregon

ARCHIE McLAREN
Avila Beach & Big Sur, California

AND

DONN CHAPPELLET
CHAPPELLET WINERY
St. Helena, California

L O T
58

**An "Around-the-World of Fine Wine" Dinner for Eight People,
Hosted by Tom Boothe and Archie McLaren Featuring
World-Wide Wines from Their Cellars. The Dinner
Will take Place in Pebble Beach, Carmel or Big Sur, California**

**Dinner wines will include top-flight vintages from Champagne (Krug),
Red Burgundy (Leroy), White Burgundy (Montrachet),
Red Bordeaux (Latour), White Bordeaux (Haut-Brion),
Italy (Gaja), Spain (Vega Sicilia Unico Reserva Especial), California
(Chappellet), Portugal (Quinto do Bomfin) as well as rare and fine wines
from Australia (Henske Hill of Grace), the Rhone (Guigal La Turque),
Argentina (Bodegas Catena Zapata Nicholas Zapata),
Washington State (Quilceda Creek).**

Seats at this Vinously-Enhanced Dinner are \$1500 per person.

Tom and Archie have been talking about raiding each other's cellars for some time now, and since their travel logistics have not allowed them to do it even sequentially, they have decided to offer a dinner to share with others as well as themselves! And Donn Chappellet, Founder and Proprietor of Chappellet Winery, upon hearing of the dinner and the wines, offered to include a Chappellet Cabernet Sauvignon that has been compared to 1961 Chateau Latour, the 1970 Chappellet Napa Valley Cabernet Sauvignon.

Obviously, the wines will be world-class, and the conversation will be stimulating, and the cuisine will be remarkable as well. Restaurant choices could include Club IX at the Lodge at Pebble Beach, Marinus Restaurant at Bernardus Lodge or at Post Ranch Inn in Big Sur.

Gratuities are not included with the dinner.

Donation of
DONALD ARCHER
Cambria, California

L O T
59

“Among The Fields & Vineyards,

**A 2010 Central Coast Wine Classic Commemorative Painting
a 23" x 30" Watercolor, tempera, Painted & Signed in 2010.**

By Donald Archer

This is the first year that exceptional landscape artist, Donald Archer, is presenting one of his remarkable works for the Wine Classic Auction.

Not that landscapes are his only subject, but his they clearly and powerfully represent his depth of feeling for the natural world, particularly for that of the Central Coast of California.

Born in Whittier, California in 1945, Donald Archer grew up in Southern California during the 1940's and 1950's.

While he focused his energy on painting when he entered the University of California, Santa Barbara in 1963, his lifelong connection with music has played a significant part in his creative evolution. A love of philosophy and Eastern religion, particularly Buddhism, broadened his approach and enriched his experience.

After his university education, Archer taught for ten years, six of those as an instructor in fine art at the Academy of Art College in San Francisco. Articulating his ideas clarified his direction and led him to devote increasing attention and energy to his own work. In 1979, he resigned his faculty position and moved to Santa Barbara in order to pursue painting full-time.

In 1992, after 13 years in Santa Barbara county, Archer moved north to California's Central Coast, near Big Sur and the rural inland valleys, where he continues to live and work.

Though founded on recognizable imagery, design and feeling are more accurately the subject of his painting. It is not hard to see that Archer began his career as an abstract painter. For him, painting must convey feelings and ideas that go beyond mere appearance. Archer sees the adventure of painting as walking a tightrope between abstraction and realism, incorporating the best of both worlds.

In addition to numerous solo and group exhibitions in public museums and commercial galleries, he participates in selected fine art festivals along the west coast.

His work is included in collections, both public and private, throughout the United States and abroad. Donald Archer's paintings have been featured in *American Artist* magazine and *Southwest Art Magazine* as well as in six books, The Oak Group: The First Ten Years; Ranchos: Santa Barbara's Land Grant Ranchos; The Oak Group: Twenty Years 1986-2006; American Art Collector: Vol. 1, Book 1; American Art Collector: Vol. 3, Book 1; Ranches & Rolling Hills: Art of West Marin--A Land in Trust.

Donald's educational background includes:

1967 Bachelor of Arts with Honors at the University of California at Santa Barbara

1969 Master of Fine Arts in Painting at the University of California at Santa Barbara

His teaching credentials include:

1995-2000 California Polytechnic State University, San Luis Obispo, California
Extended Education (Part-time instructor in Art History)

1994-2000 San Luis Obispo Art Center, San Luis Obispo, California
Part-time instructor in art

1973-1979 The Academy of Art College, San Francisco, California
Instructor in Fine Art, Curriculum Advisor in Fine Art

1971-1973 Villanova Preparatory School, Ojai, California
Teacher and Curriculum Advisor in Art

1971 Ojai Community Art Center, Ojai, California

Instructor in Painting and Drawing
1969-1970 Happy Valley School, Ojai, California
Instructor in Art, Music Appreciation, & Social Studies
1968-1969 University of California, Santa Barbara
Teaching Assistantship in Art

It is a great pleasure to welcome Donald Archer as a 2010 Central Coast Wine Classic Featured Commemorative Artist.

Donation of
FRANK OSTINI & GRAY HARTLEY
HARTLEY-OSTINI HITCHING POST WINES
Buellton, California

L O T
60

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing 2008 Fiddlestix Vineyard Santa Rita Hills Pinot Noir
from Frank Ostini and Gray Hartley of Hartley-Ostini/
Hitching Post Wines, the Salmanazar Etched & Hand-Painted with
“Among the Fields & Vineyards” the Commemorative Art Work
of Donald Archer, by Glass Etching Artist and the Wine Classic’s
Official Bottle Artist, Candice Norcross**

The special Pinot Noir Cuvee in the Salmanazar has been selected especially by Frank Ostini and Gray Hartley, among California’s most renowned Pinot Noir producers. Per Frank, “From a Favorite Barrel of a Favorite Cuvee, “A Perfect Set,” from Our Favorite Clones, 667,777 & 115, from Our Favorite Vineyard. Truly a One-Off!”

Frank and Gray first made wine at home in 1979. They found their first Pinot Noir in 1981. The project moved to a winery in 1984 to make wines exclusively for the Hitching Post Restaurant. From 1991 to 2000, Frank and Gray made their wines at Au Bon Climat/Qupe Winery, and from 2001 to 2007 at Central Coast Wine Services in Santa Maria. Production has grown from 1200 cases in 1991 to 4700 in 2001 to over 15,000 cases in 2007. With the 2008 harvest, Frank and Gray have moved the winemaking to Terravant Winery, a new ultra premium facility in Buellton, just one and a half miles from the Hitching Post II. Winery tours and tastings will be available in Spring 2009.

Their passionate focus has been to work with the California Central Coast’s best vineyards produce many Pinot Noirs, a couple Syrahs and a Cabernet Franc blend. With a cool marine-influence climate and unusually long growing season, many of these grapes make wines that drink well when young and had have shown the ability to improve and age gracefully for many years.

Frank & Gray work with some of the best growers in Santa Barbara County, from the quality vineyards of Santa Maria Valley, Santa Ynez Valley, Santa Rita Hills and Los Alamos. The grapes are picked in the early morning and destemmed into 1.5 ton open-top fermentation vats. Cold maceration is allowed for several days, then a cultured yeast is added to promote a long and cool fermentation.

Then comes the manual punch downs from one to three times/day depending on the stage of fermentation. Pressing occurs after 14-21 days directly into barrel (no settling of solids). The wine rests in barrel until racking just before bottling. Most wines are aged in French Oak barrels for 18 months and are bottled unfiltered.

Frank and Gray believe that great wines are made in the vineyard. Their winemaking philosophy is that they are caretakers who guide the wine into the bottle. As the wine matures it is simply left to gently age in the barrel. This minimalist approach allows Hartley-Ostini Hitching Post wines to reflect the character of the vineyard and the vintage, preserving the essence of the grape for you to enjoy when you open the bottle.

A great example of these wines is Hitching Post “Perfect Set” Fiddlestix Vineyard Santa Rita Hills Pinot Noir. A special wine, it is meant to be among the very finest of their Pinot Noirs. You might say that it is “As High As Highliner”!

Donation of
**FRANK OSTINI
HITCHING POST**
Buellton, California

L O T

61

For Ten People, a Hartley-Ostini Wine Experience

The Winning Bidders Will Gather at Avant Tapas and Wine Bar above the Terravant Winery in Buellton with Hitching Post Winemakers Gray Hartley and Frank Ostini. There You Will Barrel Taste the Newest Hitching Post Wines Aging in the Temperature /Humidity Controlled Barrel Storage Cellar While Enjoying a Selection of Wine-Friendly Tapas Provided by Avant.

You Will Then Retire to the Hitching Post II Two Miles East, renowned even before it was featured in "Sideways," and Enjoy a Multi-Course Hitching Post Dinner Matched to Various Older Vintages of Hitching Post Pinot Noirs. Everyone goes Home with a Magnum of Highliner!

Seats at this Special Dinner at One of America's Most Iconic Restaurants Are \$1250 Per Seat, or the Dinner May Be Acquired by One Bidder for a Bid of \$12,500.

As indicated in the previous Auction offering, Frank and Gray first made wine at home in 1979. They found their first Pinot Noir in 1981. The project moved to a winery in 1984 to make wines exclusively for the Hitching Post Restaurant. From 1991 to 2000, Frank and Gray made their wines at Au Bon Climat/Qupe Winery, and from 2001 to 2007 at Central Coast Wine Services in Santa Maria. Production has grown from 1200 cases in 1991 to 4700 in 2001 to over 15,000 cases in 2007. With the 2008 harvest, Frank and Gray have moved the winemaking to Terravant Winery, a new ultra premium facility in Buellton, just one and a half miles from the Hitching Post II.

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Dinners with Frank and Gray at the famous Hitching Post II are legendary and highly sought-after. This Hitching Post Experience promises to be thoroughly enjoyable and unforgettable. And you get a special keepsake Magnum that can be cellared to enjoy on a special occasion with friends in the future.

Donation of
BUTTERFIELD & ROBINSON
SLOW DOWN TO SEE THE WORLD
OFFICES IN NORTH AMERICA & FRANCE
AND
CENTRAL COAST WINE CLASSIC PATRONS

L O T

62

**Biking through Burgundy's Wine Country for Six Days & Five Nights
for Two People, Including All of the Extraordinary Embellishments
Described as Follows:**

**Be Advised that a Butterfield & Robinson Cycling Excursion
is Similar to a Relais & Chateaux Excursion. In fact, B&R will often
have you Accommodated at Relais & Chateaux hotels along the way,
with Cuisine to Match the Accommodations. Butterfield & Robinson
Exudes Luxury in Gorgeous Surroundings in the midst of your Exercise!**

**Also be advised that Carissa Chappellet, a cyclist who has ridden in
over forty countries, has been on Butterfield & Robinson excursions
and has raved in a most positive manner about being spoiled on them!**

Day 1 ~ Côte de Nuits

We rendezvous at the Hôtel de la Cloche in Dijon, then begin our first ride in front of the Château de Saulon-la-Rue, a vast property from the 17th century that is ideal as our first contact with the rich history of the region. Our route takes us along the Saône River plain, past wheat fields and rustic farms to the famous village of Vougeot. Before we know it, we're at the Clos de la Vouge, where we stop in for a streamside lunch. Duly fuelled, we continue on our route up to the Hautes-Côtes de Nuits. The reward includes not only a great view, but also a fabulous downhill to lead us into the famous village of Gevrey-Chambertin, home to more Grand Crus. Then, we follow a rolling route flanked by vineyards all the way to the village of Chambolle Musigny and the hotel Château André Ziltener, where director Madame Schwartz welcomes us at her door. After settling in, we head down into the wine cellar for an informal introduction to Burgundian wines with a local tasting professional. Suitably educated, it's a short drive to Morey St-Denis, where we'll enjoy dinner in tonight's restaurant, the Castel de Très Girard. The Biking: A 40 km (25 mi.) ride following small roads through quiet farmland and vineyards. Most of the ride is quite flat, then becomes slightly uphill & rolling after lunch as we approach the Côte d'Or.

YOUR HOTEL: Château André Ziltener, Chambolle-Musigny/Tel +33 3 80 62 41 62 fax +33 3 80 62 83 75 www.chateau-ziltener.com. Set amid the vines in tiny Chambolle-Musigny, the intimate yet luxurious 18thC Château André Ziltener opened as a hotel in 1993. Tastefully decorated and surrounded by a peaceful garden, the hotel has only 10 rooms—meaning that the service is excellent and we usually have the place all to ourselves.

Days 2 & 3 ~ Côte de Beaune

Today we head south, following the Côte d'Or through vineyards and the town of Nuits St-Georges to the medieval city of Beaune. Once we arrive at its walls, we wend through the cobbled streets and settle down to lunch at one of the town's numerous restaurants and cafés. Whether you want a full-blown Burgundian feast or a croque-monsieur from the café on the corner, Beaune has it all. After lunch, there's the option to burn off your gâteau au chocolat on a beautiful ride up through the vineyards, or spend the afternoon exploring Beaune. We rendezvous again in early evening to meet Chantal Leroux, a native beaunoise with a deep knowledge and passion for all things Burgundian. (Want to know how long to cook escargots? Ask Chantal.) She accompanies us through the Hospices, Beaune's incredible medieval hospital, established in 1443, and the building in which she was born! Chantal will most likely also mention that the ground under Beaune is a vast network of caves, and after our visit we walk to a special dinner—a candlelit sub-

terranean feast inside a famous wine cellar.

After breakfast the next day, we pedal off into the Côte de Beaune (the southern half of the Côte d'Or) by one of two routes, depending on whether you opt for the B&R Century Ride. Following vineyard and forest roads, we glide toward the picturesque village of La Rochepot and then down into the heart of another jewel in the Burgundian crown: The Montrachet. Choose from any of the world-famous villages for a lunch on your own: Puligny, Chassagne or even Meursault. It's a lovely ride through vineyards and the towns of Volnay and Pommard back to Beaune. After relaxing (and perhaps a bit of shopping), we meet up with Chantal again for a private walking tour of the Old Town. This evening, dinner is on your own, and whether you're looking for a casual dinner at a big wooden table with the locals or a Michelin-starred gastronomie, your guides will help you pick the perfect place. The Biking: Day 2 - a 27 km (17 mi.) ride through slightly rolling vineyards. Options exist for extra—and hillier—riding; Day 3 - a 40 km (25 mi.) ride through rolling vineyards, forests and villages. The roads are mostly quiet, although there is slightly more traffic around Meursault. The 102 km (63 mi.) Century Ride, covering similar terrain, is also available.

YOUR HOTEL : Hôtel Le Cep, Beaune Tel +33 3 80 22 35 48 fax +33 3 80 22 76 80
www.hotel-cep-beaune.com

A collection of noble townhouses dating from the Middle Ages, this member of the Small Luxury Hotels of the World group is ideally located within steps of the shops and restaurants in the historic centre of Beaune. The courtyard is a great spot to unwind over a glass of wine, and the tower staircase leads to an incredible view over the city's medieval rooftops. Le Cep also has earned the distinction of being the hotel with which B&R has worked the longest.

Days 4 & 5 ~ The Hautes Côtes and the Vallée de l'Ouche

Today we head northwest and into the Ouche Valley. The landscape is spectacularly beautiful as we make our way along quiet country roads passing through the villages of Nantoux and Mandelot. The terrain is both hilly in parts and quite flat in others, providing a perfect blend. Lunch is en plein air today at the Ferme de la Ruchotte. This organic farm is run by Frédéric Ménager and it is he who will prepare our lunch with seasonally appropriate ingredients. Our ride this afternoon takes us directly to our home for the next two nights, the recently converted abbey, la Bussière. Tonight's à la carte dinner in the hotel is the creation of our young and exciting chef Olivier Elzer, who recently earned his first Michelin star. The following morning's loop ride takes us past wooded valleys and the small farms that surround the Abbaye and up to the magnificent Castle of Châteauneuf. This perfectly preserved medieval site dates from the 12th century and the village is deservedly considered one of the "prettiest villages in France." After a short break, we hop back on our bikes and enjoy the downhill to Les Jardins de Barbirey, a privately owned garden that dates from the early 19th century, and ours to enjoy for our picnic today. This afternoon promises more riding and the opportunity to relax and enjoy the hotel's sumptuous grounds. Pre-dinner drinks in the lounge will be followed by a Burgundian feast in the beautiful private room known as "Etienne Harding." Our final night together may hold a surprise or two, as well... The Biking: Day 4 - 38 km (24 mi.) ride from the Côte de Beaune through "Les Hautes-Côtes" on long—but not so steep—hills to the calm and flat Vallée de l'Ouche, An extra 25 km (16 mi.) is available for the keen riders; Day 5 - 39 km (24 mi.) ride out of the castle to the top of the medieval village of Châteauneuf and back down to the Vallée de l'Ouche. An extra 38 km (24 mi.) is available for the keen riders.

YOUR HOTEL : Abbaye de la Bussière, La Bussière-sur-Ouche

Tel +33 3 80 49 02 29 fax +33 3 80 49 05 23 www.abbaye-dela-bussiere.com

Purchased by the Cummings family in 2005, this "new" boutique hotel is in fact a medieval castle that was once a Cistercian monastery and later a hunting lodge. Now the country-house hotel offers luxurious accommodations within an 18-acre park. The château was entirely refurbished prior to its opening, and joined Relais & Châteaux in 2007—the same year Olivier Elzer, the young talented chef of the property's restaurant, earned his first Michelin star.

Day 6 ~ Homeward Bound

This morning, we rise for breakfast at the Abbaye before heading off together for the Gare de Dijon-Ville train station. Bon voyage!

**BIKING THROUGH BURGUNDY'S
WINE COUNTRY**

The Details

DURATION:

6 days / 5 nights

START:

FINISH:

Dijon

Dijon Hôtel de la Cloche

Gare de Dijon/train station 9:30 am

10:00 am

LEVEL OF ACTIVITY:

We rate this trip as Moderate. The first four days of the trip alternate relatively flat routes with some hilly rides. Distances range from 27 to 44 km (17 to 27 mi.) with options every day, including the Century Ride of 100 km. In general, we follow small, quiet roads through vineyards, farmland, forests and charming towns. Burgundy has been credited with having the best biking, not just in France, but the world. This is no small claim, but it has been asserted time and again by both B&R guides and travelers.

WHAT'S INCLUDED:

Five nights' hotel accommodation. All breakfasts, three lunches, and four dinners, including wine. All wine tastings and special events Services of B&R guides and support van.

Use of a customized Cannondale bike: a hybrid, a racing bike with drop bars, or a racing bike with flat bars, equipped with handlebar bag and helmet.

All private tours, guest experts and entrance fees. All transportation from rendezvous to drop-off. Detailed maps, route suggestions and water bottle. All baggage transportation. All gratuities for baggage, porters, hotel service and local experts.

Your trip price does not include a gratuity for your B&R guides.

Air Transportation is Not Included. Please note that your final itinerary may vary slightly from this one as we continuously research, develop and customize each trip. Inclement weather—though we'd like to think there won't be any—may also necessitate minor alterations.

Donation of
GARY PISONI & FAMILY
PISONI VINEYARDS
Gonzales, California

L O T

63

**The Magical Vortex Between Mushrooms & Pinot Noir,
a Dinner for Twelve People in the Pisoni Winery Caves,
Including Other Renowned Pinot Noir Producers
Who Just May Join the Festivities, Such as Richard Sanford,
Jim Clendenen, etc, etc, etc.**

Gary Pisoni is a ball of energy that is absolutely magical. His aura radiates way beyond that of the vast majority of human beings; it could be argued that he has Elvin Magic, the kind that only comes out at night for some creatures, but for Gary it is omnipresent; linear time, including night or day, has no bearing on it.

The winning bidders of this remarkable, magical offering will transcend linear time and experience an array of parallel spaces and places, the major one of those places being the Caves at Pisoni Vineyards, where a Mushroom Dinner, created by a chef who is symbiotic with the concept, the comestibles and the execution will prepare the degustation, will be matched with remarkable Pinot Noirs from Gary and Family and other stellar Pinot Noir producers of a roughly "Like Mind" who will gather to share an evening of uniquely

oriented conversation and world-class wine.

Just to give you an idea of the aura of Pisoni, we quote from top-notch Pinot Noir producer, Brian Loring, who uses Garys' Vineyard grapes in one of his most special wines, and who ventured to Pisoni for a Tour of the Vineyards and a Pisoni Tasting followed by Dinner:

Per Brian, with a slight few embellishments omitted: "And in keeping with all things Pisoni, the caves aren't just for winemaking... they're also for partying! Who else but Gary Pisoni would put a gigantic fireplace inside his wine cave? UN-FREAKIN-BELIEVABLE!!! His plan is to glass that part of the cave off from the wine storage area - so that he can sit at his table, eat and drink, be warm, and look at all of his barrels of wine.

We did a mini Garys' tasting - but I was so far gone at that point that nothing really registered.

What a day! What amazingly fun and gracious people. Gary, Jeff, Mark, Jane, & Quinn Pisoni all treated us like family. What I had thought was going to be a simple, relaxing day turned into one of the most fun, crazy, non-stop days I've had in a very long time. Way beyond what I could have ever imagined, and way more than I'm able to convey in words. I was stunned. I was left speechless. And I'm still recovering!"

And per the Pisoni Family, "When viewed from the sky, Pisoni Vineyards looks like an abstract painting suffused with a special California light. Angular green shapes—different hues, different textures—separate the golden grass from the sepia hills bursting from a seemingly two-dimensional canvas. A swath of blue alludes to sky and sea, to the Pacific Ocean on the other side of the imposing Santa Lucia Mountains. Eddie and Jane Pisoni didn't see these simplified lines, colors and shapes in 1979. Eddie saw 280 acres of the "type of place you can hardly find" for a couple of horses and a few head of cattle. Jane viewed the landscape dotted with California oaks, poppies and purple lupine as the perfect place to relax with family and friends.

Gazing down upon the fertile Salinas Valley, the location of their vegetable farm, they decided to purchase a little piece of the area known as *Eternidad Paraíso* or *eternal paradise* because, as John Steinbeck notes in *East of Eden*, "it was like Heaven."

Their son Gary took one look and thought, "This might be the best pinot-growing site in the New World." Here at 1,300 feet above sea level, where the shallow soil stresses the vines to produce intense fruit, Gary planted the first five acres of Pisoni Vineyards in 1982—before he had even found a water source. He had to drive a water truck from the valley floor to irrigate the vines. Almost ten years and five dry wells later, Gary tapped into the legendary springs frequented by generations of American Indians. Recognizing the perfect home for Pinot Noir, he planted another 40 acres of this notoriously fickle varietal.

Mark and Jeff were small children when their tiny cowboy boots first scampered across the land. They saw birds and bugs, lizards and deer, open space and dirt—their favorite things. No one guessed that Gary's sons would one day see Pisoni Vineyards "as an integral part of our life and an opportunity to continue a family farming operation that has been around for over 55 years and spans three generations."

Pisoni Vineyards is an ever-changing canvas. We help create and curate nature's art, seeking the best expression of ourselves in the best expression of the vines and *terroir*. This landscape reflects our individual and collective dreams."

Pisoni Vineyards ***terroir***

"The term *terroir* is used very loosely in California, but when tasting the wines from the various Pisoni producers, one definitely notices a sense of place." —*Jeff Pisoni*

LOCATION

- Sits at the southern end of the Santa Lucia Highlands AVA, the 18-mile stretch of east-facing foothills designated an appellation in 1991
- A mountain vineyard isolated from other producers in the Santa Lucia range
- Overlooks the fertile Salinas Valley in California's Monterey County

ELEVATION

- 1,300 feet above sea level

SOIL

- Very well-drained, decomposed granite and sandy loam
- Shallow topsoil stresses the vines, producing intense fruit
- Slightly different soil distinguishes each block, offering unique benefits:
- Situated in small valleys where the soil is sandier, rockier and very well-drained: the Mommy's, Hermanos, Camper, Mario and Tina blocks
- Situated on hillsides where the soil is tighter and more compacted: the Big Block, Susan's, Old Vineyard and Elias blocks
- Soil also varies within individual blocks

CLIMATE

- Very little rainfall: average of 10-15 inches per year
- Summer days hit high temperatures of 85 degrees Fahrenheit, allowing for full ripening of the grapes; temperatures swing into the low 40s at night, preserving the fruit's natural acidity
- Cooling marine influences of morning fog and afternoon breezes
- Due to our high altitude, the fog burns off earlier than at other Santa Lucia Highlands vineyard sites, resulting in more sunshine and cleaner fruit

WATER

- 69 degrees Fahrenheit
- 1,000 gallons per minute
- 454-foot well drilled through solid granite

Some of the exceptional Pinot Noir Producers who use Pisoni Vineyards grapes: Capiaux Cellars, Miura Vineyards, Testarossa Vineyards, Tantara Winery, Siduri Wines, ROAR, Peter Michael Winery, Patz & Hall Wine Co., and of course, Pisoni Vineyards & Winery, Pisoni Family.

Seats at this extravaganza of Magical Pinot Noirness are \$1,250 per person. The date and time will be mutually arranged, as it must be convenient for Gary and Pisoni Family. Please contact Archie McLaren for arrangements.

Donation of
GARY & MARCY EBERLE
EBERLE WINERY
Paso Robles, California

L O T
64

**SPEND A DAY WITH THE “GODFATHER” OF PASO ROBLES
AT “CLUB EB,” Including a 12-Year Vertical Collection of Eberle Winery
Paso Robles Estate Cabernet Sauvignon (Eberle’s flagship wine)
and a Dinner for 12 at “Club Eb,” Gary and Marcy Eberle’s
Private Residence Adjacent to the Eberle Estate Vineyard**

**He’s known as the Godfather of the Paso Robles Appellation—
the man who opened the 4th winery in Paso Robles, the first person
to create a 100% Syrah in the United States, and the one who helped
create the Paso Robles Appellation in 1981 by literally drawing
the maps to the region. Gary Eberle is also known as a man
who likes to have a good time and loves to entertain.**

**Enjoy bass fishing on the lake, a game of bocce ball,
or just an evening enjoying a 31-year history of award-winning wines
while Gary and Marcy do the cooking and create a multi-course meal
for you and your friends. Give Gary enough wine
and he just might go down to his private cellar to dig up
Eberle wines that are not available for sale. Anyone who knows
Gary Eberle can attest that this auction lot is priceless.**

Private Dinners at “Club Eb” are quite rare and extremely enjoyable. For starters, Gary, as is Marcy, is one of the most gracious and gregarious companions in the Central Coast wine milieu. And he is a gourmet, so the cuisine is always spectacular. And his wines are simply outstanding! Gary has precious few Magnums of his Cabernet Sauvignon. For Gary to offer Four with one Auction Lot is remarkably generous, even for one so generous as he.

Gary Eberle was the first vintner to fully stand behind the Central Coast Wine Classic concept. He was then and is now a dear friend of Founding Director, Larry Shupnick, and is one of the true pioneers of the Central Coast wine industry.

During the 1950’s and 1960’s, several vineyards were planted in the Paso Robles region, yet there was not a winery truly competing on a national or international level. The arrival of Gary Eberle in 1972 began one of the brightest winemaking chapters in the history of Paso Robles.

The history of Eberle Winery dates back to 1979, when Gary produced his first bottle of Eberle Cabernet Sauvignon. Now Gary and his team have celebrated the 30th Anniversary of making ultra-premium wines exclusively from the Paso Robles Appellation. To date, Eberle Winery remains one of the highest award-winning wineries in California, consistently ranking in the top twenty of more than 1500 wineries now operating in the state.

Many wineries in our area owe Gary Eberle a great debt of gratitude. No one has been more energetic, conscientious and successful in promoting the Paso Robles appellation throughout the United States than he, and he has done so of his own volition and with his own resources. He is not only a pioneer but a sustaining icon of the Central Coast as well. You will see first-hand why Gary Eberle is so passionate about Cabernet fruit from Paso Robles.

Gary’s Cabernets are prime examples of forward Cabernet fruit aromas and flavors, balanced with firm tannins that have marked Eberle Winery as a leading producer of Estate Cabernet Sauvignon throughout its history.

The inclusion of a Vertical Collection of a Dozen of his award-winning Cabernets is a major vinous embellishment to an already astounding offering!

The dinner must be arranged at the mutual convenience of all parties and should take place within a year of the date of this auction.

Donation of
PAUL & PATTY HOOVER
STILL WATERS VINEYARDS
Paso Robles, California

L O T
65

**“Winemakers for a Day,” for Eight People, Beginning with
a Vineyard Tour by the Winemaker, Followed by a Sampling of Wines
from the Barrels, Participating in a Special Blending
& Then a Vertical Tasting of Still Waters Award-Winning Wines**

**Your Companions & You Will then gather for a Luncheon
in the Vineyard with Still Waters Founder & Owner, Paul Hoover.**

Still Waters Vineyards originally developed as a dream of Paul and Patty Hoover to own a small one-acre vineyard. Their small dream grew into a large reality of about 60 acres producing fourteen varieties of premium Central Coast grapes. Sixty-percent of the two-hundred tons of fruit produced is sold to exclusive wineries throughout the state. The Hoover's commitment to producing only the finest quality fruit is reflected in the excellence of Still Waters Wines as well as those of the wineries to which we sell our fruit. The multiple Gold Medals received by both Still Waters and our purchasing wineries prove the wonderful terroir of the El Pomar District and Still Waters attention to detail.

The wine making process here at Still Waters is a year-round art with a commitment to the vines. Paul feels the entire process centers on the attention to the details: beginning in February with winter pruning focusing on shoot positioning and the perfect balance of the vines, to spring time shoot thinning and early summer leafing for proper sun exposure, to hand-harvesting at just the optimum sugar level and fruit maturity. Once in the winery, the winemaking process is centered on very small 100-gallon open top fermentors using gravity and Mother Nature to move and rack the wine.

Also located on the vineyard is a 100 year-old olive orchard that yields a mixture of Mission, Sevillano and Ascolano olives, pressed using an Italian mill that combines the best of traditional and modern methods.

The hands-on approach to farming practiced at Still Waters Vineyards reflects the underlying concept the family has had from the beginning: **“Be small, have fun and focus on quality!”**

The Hoovers are marvelously interesting and gracious people, and the property is unforgettably beautiful. We know that you will enjoy this unique Paso Robles Wine Country Experience.

Donation of
JOANNE RUGGLES
San Luis Obispo, California

L O T
66

“Season of Harvest,”

**A 2010 Central Coast Wine Classic Commemorative Painting,
a 24" x 48" x 2" Acrylic on Canvas, Painted & Signed in 2010.**

By Joanne Beaulé Ruggles

**Joanne is a long-time Central Coast Wine Classic supporter
who is always willing to assist us and participate in our activities.**

**A charming person with lovely energy,
she is always a welcome addition to our proceedings.**

**The landscape paintings of Joanne Beaulé Ruggles have garnered awards
and notice from museum curators, art critics and wine luminaries.**

**Archie McLaren, Founder and Chairman of the Central Coast
Wine Classic has written, “Ruggles has truly portrayed the essence of
our terroir.” This powerful painting expresses the result of that terroir
in a manner that is not just naturalistic but is also filled with emotion.**

Selected to be a featured artist of the Central Coast Wine Classic in 2005, Ruggles also has shown her landscapes in recent years at the Monroe Center for the Arts in Hoboken, Finegold Gallery in LA, the Berkeley College Art Gallery in White Plains, the Armory Art Center in W. Palm Beach, Masur Museum of Art in Monroe, Louisiana, the Brea Civic and Cultural Center's Made in California exhibition, and in 2009 at the Robeson Gallery of Penn State University when it hosted the 120th Anniversary Exhibition of the National Association of Women Artists.

Praise and awards continue to flow in. “A luscious, summery essay in abstract impressionism.” Is how Minot State University's *Americas 2000* juror Gordon McConnell is quoted as describing Ruggles painting in the exhibit's catalog. NY critic Wilson Wong wrote in Gallery & Studio “Postmodern approaches to painterly abstraction can be seen in a darkly sumptuous acrylic painting by Joanne Beaulé Ruggles.” She won the American Society of Contemporary Artists' Donald Pierce Memorial Award and The Art Institute of San Diego's 45th International McKee Memorial Painting Award (juried by arts writer, critic and collector Bram Dykstra) in 2001 & 2002. In 2005, Ruggles received the National Association of Women Artists' Miriam Russo Enders Award for Painting and the ASCA's Irwin Zlowe Memorial Award. Women Painters West awarded the artist its Evelyynn Nunn Miller Award in 2008.

The exhilarating power and color of this painting truly manifest the natural vibrancy and beauty of Central Coast Wine Country!

Donation of
EBERLE WINERY
Paso Robles, California

AND
STILL WATERS VINEYARDS
Paso Robles, California

L O T
67

**A Salmanazar, Three Magnums and Six 750ml Bottles,
Containing a One-of-a-Kind Blend of Paso Robles Cabernet Sauvignon
from Eberle Winery & Still Waters Vineyards, the Salmanazar
Etched & Hand-Painted with “Season of Harvest,”
the Commemorative Art Work of Joanne Beaule Ruggles,
by Glass Etching Artist and the Wine Classic’s
Official Bottle Artist, Candice Norcross**

**This Blend Is Available and Found Only
in the Bottles Offered in This Auction Lot.**

As previously indicated, Gary Eberle is at the pinnacle of Cabernet Sauvignon production on the Central Coast. He is known as the Godfather of the Paso Robles Appellation—the man who opened the 4th winery in Paso Robles, the first person to create a 100% Syrah in the United States, and the one who helped create the Paso Robles Appellation in 1981 by literally drawing the maps to the region. The history of Eberle Winery dates back to 1979, when Gary produced his first bottle of Eberle Cabernet Sauvignon. Now Gary and his team have celebrated the 30th Anniversary of making ultra-premium wines exclusively from the Paso Robles Appellation. To date, Eberle Winery remains one of the highest award-winning wineries in California, consistently ranking in the top twenty of more than 1500 wineries now operating in the state.

And as already indicated, one of his neighbors, Paul Hoover, founder and owner of Still Waters is becoming recognized as being in the upper echelon as well.

Still Waters Vineyards originally developed as a dream of Paul and Patty Hoover to own a small one-acre vineyard. Their small dream grew into a large reality of about 60 acres producing ten varieties of premium central coast grapes. Eighty percent of the two hundred tons of fruit produced is sold to exclusive wineries throughout the state. The Hoover’s commitment to producing only the finest quality fruit reflects in the excellence of Still Waters wines as well as the wineries to which they sell their fruit.

The wine making process at Still Waters is a year-round art with a commitment to the vines. Paul feels the entire process centers on the attention to the details: beginning in February with winter pruning focusing on shoot positioning and the perfect balance of the vines, to spring time shoot thinning and early summer leafing for proper sun exposure, to hand-harvesting at just the optimum sugar level and fruit maturity. Once in the winery, the winemaking process is centered on very small 100-gallon open top fermentors using gravity and Mother Nature to move and rack the wine.

The resulting wines from these two special winemakers are simply outstanding in every way, lush and elegant and refined. This particular one-of-a-kind blend that they have created is particularly extraordinary.

Donation of
WINDWARD VINEYARD
Paso Robles, California

L O T
68

A Special Artist Magnum, Hand-Painted by Renowned Paso Robles Artist, Carol Timson Ball, as well as Dinner for Eight People at Windward Vineyard with Owner/Vintner Marc Goldberg & His Wife Maggie D'Ambrosia, Featuring "Lobster Fra Diavola" Paired with Current & Venerable Vintages of Pinot Noir from Marc's Cellar

The Magnum Will Be Re-Filled Each Year for Five Years with a Current Release of Windward Vineyard Barrel Select Pinot Noir

Marc Goldberg & Maggie D'Ambrosia, who were 2008 Central Coast Wine Classic Honorees, are an integral part of our family. They have supported us in so many ways over the years, and they have given great credibility to the Templeton Gap as a premier terroir for fine Pinot Noir, a substantive amount of which is a part of this offering.

They are also gourmets, as evidenced by the fact that Marc was the Bailli of the Central Coast Chaine des Rotisseurs and is a Founder of the extremely popular, annual Pinot & Paella Cook-off in Paso Robles, and their interest in fine cuisine is also manifest in this offering.

Add the fact that they are extraordinarily interactive and gracious people, and you will know how special the fulfillment of this Auction lot will be.

Windward Vineyard was planted in 1990, and its first crush in 1993 yielded a wine that consistently won awards for its velvet texture and layered complexity. The vineyard is in the same geographical area as the old Hoffman Mountain Ranch, where Dr. Stanley Hoffman and world-renowned wine consultant, Andre Tchelistcheff, planted Pinot Noir in the 1970s, and which firmly placed the Paso Robles Westside area on the map as a superlative Pinot Noir producing location.

Reflective of the Westside, the soil is rocky limestone and is on a well-drained slope. The Pinot Noir clones that are planted are either benchgrafted budwood or cuttings. They are representative of the Burgundian clones that produce grand cru wines in France. They include the Hoffman Mountain Ranch clone, which was originally from Clos de Beze in Burgundy, Adelsheimer Clone 1 from Oregon, Bien Nacido Clone 13 from the Santa Maria Valley in Santa Barbara County, and the Sanford & Benedict Clone from the western Santa Ynez Valley, originally from Vosne-Romanee.

Marc and Maggie have always been gracious and generous supporters of the Central Coast Wine Classic, with beautiful donations to the Live Auction year after year, this year being no exception as you will see from their stunning offering of a such a special Artist Bottle, Filled Again and Again for Five Years with the superb Windward Vineyard Pinot Noir, and an evening of sharing fine wine, cuisine and companionship. Irreplaceable!

Donation of
JOSÉ LUIS NAZAR
Los Angeles, California

L O T
69

**“A Musical Mystery Tour,” For Two Couples
at Several of the Most Extraordinary Happenings in Los Angeles,
Including Houdini House, a Choice Among the Hollywood Bowl,
the Disney Hall or the Dorothy Chandler Pavilion, And the Wine Cellar,
Which Includes other Enhanced Comestibles,
of Quintessential Lifestyle Maven, José Luis Nazar**

**Two Very Lucky Couples Will Glory in Music,
Fine Dining, Superlative Wines, and an Overnight Stay
at Houdini House, an Historic Hollywood Hills Estate!**

The adventure begins with a sampling of rare caviars and vintage Champagne as you are driven in stately style in a privately owned Rolls Royce limousine to enjoy a stage-adjacent Hollywood Bowl Pool box for a summer 2010 concert, or four nearly unattainable seats for a performance during Disney Hall's 2010-2011 season, or four sought-after Dorothy Chandler Pavilion's seats for a Los Angeles Opera performance during the 2010-2011 season.

Upon arrival, savor a gourmet dinner and superb wines from the darkest depths of the cellars of José Luis Nazar, Officer and Vice Conseiller Gastronomique, Confrérie de la Chaîne des Rôtisseurs.

Then, relax in the classically British limousine sipping choice after-dinner beverages while your driver whisks you to the historic and exotic Houdini House where you will overnight in luxurious comfort.

Enjoy a morning stroll around the intriguingly landscaped grounds and a leisurely breakfast prepared by one of Los Angeles' finest bistros.

After a brief siesta, your driver will regally transport you to your final destination.

José is one of the Wine Classic's most long-time and generous supporters, having attended for approximately 20 years! Not only has he generously donated to our Auction, always with a unique and interesting offering, but he has also been the Wine Classic's Number One Bidder.

Thank you, José, for all that you have done and continue to do to support us.

This offering is valid between August 1, 2010 and June 30, 2011, at a mutually convenient time for the donor and winning bidders.

Donation of
DOUG MARGERUM
MARGERUM WINE COMPANY
Los Olivos, California

L O T
70

**For Ten People, A Margerum Wine Blending Tutorial, Tasting,
Labeling & Luncheon, Hosted by Doug Margerum,
Including a Magnum of the Final Creation for Each Guest
That Will Have a Custom Wine Label, designed by Doug and You,
Commemorating the 2010 Central Coast Wine Classic**

The Winning Bidders will enjoy a day at the winery, where winemaker and owner, Doug Margerum, will assist all of you with creating your own custom blends. Doug will discuss in detail the elements of creating Rhone-Style Blends, for which Margerum is quite renowned.

You will get to taste Syrah, Grenache and Mourvedre and blend these varietals in your own "barrels." Doug will personally assist you with the blend from either the 2008 or 2009 vintage, depending on when this selection event takes place, and it will be composed of wine from some of the best wines in barrel that Margerum has to offer, certain to be very, very special!

Each guest will take home a Magnum of your final creation, which will have the 2010 Wine Classic custom label attached.

Then you will enjoy a private tasting and luncheon with Doug, who is a very interesting and convivial person and a terrific host.

This comprehensive Winemaker Lifestyle Auction lot offering is courtesy of one of the Wine Classic's most ardent, gracious, generous and long-term supporters. Doug has been a part of the wine Classic Family for over a quarter of a century, having first joined us in 1985!

He has been a renowned restaurateur, having founded, owned and operated the famous Wine Cask restaurant in Santa Barbara. After a relatively short hiatus/vacation, he is now an owner/operator of Wine Cask once again, and the energy of the restaurant, vibrant to say the least, reflects his presence. All of us who appreciate and admire Doug are pleased that his many interests once again include manifesting the symbiotic relationship between fine wine and fine food. We suggest that you have dinner at Wine Cask and that you have Margerum wine with Dinner!

Donation of
SILVERSEA CRUISES

L O T

71

**A Sixteen-Day Wine & Culinary Cruise for One Couple,
from Santiago, Chile to Buenos Aires, Argentina,
from December 3 through 19, 2010, with Chef John Pisto
& Lygia Chappellet of Chappellet Winery,
in a Vista Suite on the Silver Whisper**

The Itinerary for this Spectacular Voyage is as follows:

Date	Day	Port	Arrive	Depart
03 Dec 2010	Fri	Santiago (Valparaíso), Chile		6:00 PM
04 Dec 2010	Sat	Day At Sea		
05 Dec 2010	Sun	Puerto Montt, Chile	8:00 AM	6:00 PM
06 Dec 2010	Mon	Laguna San Rafael, Chile	Noon	11:00 PM
07 Dec 2010	Tue	Cruising The Chilean Fjords		
08 Dec 2010	Wed	Cruising The Chilean Fjords		
09 Dec 2010	Thu	Punta Arenas, Chile	8:00 AM	
10 Dec 2010	Fri	Punta Arenas, Chile		10:00 PM
11 Dec 2010	Sat	Cruising The Chilean Fjords		
12 Dec 2010	Sun	Ushuaia, Argentina	8:00 AM	7:00 PM
13 Dec 2010	Mon	Cruising Cape Horn		
14 Dec 2010	Tue	Day At Sea		
15 Dec 2010	Wed	Day At Sea		
16 Dec 2010	Thu	Puerto Madryn, Argentina	7:00 AM	5:00 PM
17 Dec 2010	Fri	Day At Sea		
18 Dec 2010	Sat	Montevideo, Uruguay	Noon	6:00 PM
19 Dec 2010	Sun	Buenos Aires, Argentina	8:00 AM	

Ports Visited on the Cruise

Santiago (Valparaíso), Chile

Located 70 miles, or about a two-hour drive, from the capital city of Santiago, Valparaíso is Chile's principal port. With a population of close to half a million, it is the commercial and administrative center for a vast region and the seat of a major university. A large part of the city is clustered along a crescent of hills in a maze of alleys, winding streets, connecting stairs and funicular railcars. The business center at the foot of the hills lies partially on reclaimed land. Ingenuity has turned a piece of coastline into one of the world's most picturesque ports; it is especially striking when seen from the sea at dusk, with its semicircle of lit-up hills cascading down to the water.

Just six miles out of Valparaíso lies Chile's main seaside resort, Viña del Mar, often dubbed 'the garden city' because of its beautiful parks and gardens. Excellent beaches are lined by fine promenades with a range of hotels, restaurants and a casino.

Santiago, with over four million people, is the fifth largest city in South America. Standing in a wide plain 1,800 feet above sea level, Santiago boasts a beautiful setting. Snow-capped peaks of the Andes chain provide a dramatic backdrop. Tastefully laid out public gardens contribute to the beauty of the city. The heart of Santiago is

the Plaza de Armas, flanked by the cathedral, the archbishop's palace, the National History Museum and fine arcaded buildings lined with shops. There is a splendid view over the city from San Cristobal Hill, crowned by the statue of the Virgin Mary.

Cuisine

Chile's coast is known for its great variety of seafood, including large lobsters from Juan Fernandez Island. King crabs, abalone, prawns and giant mussels are also favorites. Empanadas, the tasty turnovers stuffed with meat or cheese, are delicious snacks, especially when accompanied by a glass of Chilean wine or the national drink, pisco sour.

Puerto Montt, Chile

Located on the northern tip of the vast Reloncavi Bay, Puerto Montt is the gateway to the Chilean Lake District. Crowding the harbor are vessels that ply the route between Cape Horn and Puerto Montt, finding shelter here from the storms of the Pacific.

The main draw here is the proximity to the lake and mountain region, and spectacular fjord cruising.

A short distance from the pier is the small fishing port of Angelmo. Its row of stalls lining both sides of the street offers a wide variety of regional handicrafts and souvenir items.

Cuisine

The coastal area is known for its variety of seafood, including large lobsters from Juan Fernandez Island. There is also an abundance of king crabs, abalone, prawns and mussels. Rustic seafood restaurants can be found in the Angelmo fishing port. Empanadas, tasty meat- or cheese-stuffed turnovers, are even better when accompanied by Chile's excellent wines or the national drink, pisco sour.

Laguna San Rafael, Chile

Some 150 nautical miles south of Puerto Chacabuco lies Laguna San Rafael National Park. Getting here is in itself a wonderful experience as the ship cruises through waterways, fjords and estuaries that offer stunning scenery.

Within the park is the tallest peak in the Southern Andes, Mount San Valentín at 13,310 feet. Fields of ice extend over this mountain and the surrounding hills and from it 19 glaciers are born. However, the most famous attraction is the Mount San Valentín glacier. Here large blocks of ice can be seen calving off the glacier and crashing into the lake with a thunderous roar. Truly an amazing sight!

Punta Arenas, Chile

Founded in 1848, Punta Arenas was originally a military garrison and penal settlement. It also provided a convenient stopover for vessels en route to California during the Gold Rush. In 1875 the population of Magallanes Province was barely 1,000. European immigration accelerated as the wool market flourished. Today, Punta Arenas numbers over 100,000 inhabitants. It has the look of a bustling city, with a fine cathedral and an attractive central square. It is also a major base for the Chilean navy. A statue of the explorer Magellan salutes present-day navigators.

The main attractions are found in the rugged outdoors, where indigenous fauna and flora try to exist in often harsh and unpredictable weather conditions.

Cuisine

Seafood and lamb are your best choices here. Empanadas, the delicious turnovers, go well with a glass of Chilean wine or the national drink, pisco sour. You can dine in rustic seafood restaurants or the more refined hotel restaurants, such as the José Nogueira, Cabo de Hornos or Los Navegantes.

Ushuaia, Argentina

Originally founded as an outpost on the Beagle Channel by the South American Missionary Society, Ushuaia has developed into a fast-growing frontier town. The capital of the Argentinean part of Tierra del Fuego boasts a spectacular setting. The jagged peaks of the Martial Range rising from sea level to nearly 4,500 feet provide Ushuaia with a dramatic backdrop. The surrounding areas offer great outdoor recreational possibilities, such as trekking, hiking and fishing. Rugged roads lead into the mountain and lake region and to Lapataia, part of the Tierra del Fuego National Park.

From the 16th-century voyages of Magellan and the 19th-century explorations of Charles Darwin to the present time, Tierra del Fuego has held an ambivalent fascination for scores of adventurous travelers. Separated from the South American mainland by the Strait of Magellan, the archipelago consists of one large island, Tierra Mayor, and numerous smaller, uninhabited islands. The name Tierra del Fuego derived from the fires that the Yahganes Indians kept burning day and night in order to keep warm. This prompted the first Europeans to name their discovery Land of Fire (Tierra del Fuego).

Today, the island, which is shared by Argentina and Chile, is famous throughout the world. Charles Darwin visited here in 1832 aboard the HMS Beagle and incorporated the region's biological diversity into his theories.

Travelers to this remote and rugged area of South America can experience as many as four seasons in one single day. However, one fact is always certain: the spirit of the rough frontier prevails and the scenic beauty is awesome. Guests who delight in nature that remains largely unspoiled will appreciate this visit at the world's southernmost town.

Cuisine

Ushuaia is known for two specialties: centolla (king crabs) and lamb. The latter is favored in the traditional parrillada, where lamb, chicken and sausages are grilled on huge racks over an open fire. Some of the more popular restaurants include Tante Elvira, Chez Manu and Kaupe. Good meals in Ushuaia are fairly expensive.

Puerto Madryn, Argentina

Situated snugly in a well-protected bay of the Golfo Nuevo, Puerto Madryn is the Chubut Province's natural access point for the plains of Patagonia. This vast area covers one third of the country but is occupied by less than four percent of the population. Patagonia characteristically encompasses three different regions: a vast and windy, treeless plateau; the Atlantic coast; and the southern part with its national parks, awesome mountain ranges, glaciers and fjords.

Lately it has become a popular tourist center because of its excellent diving and water sports, recognized by visitors from all over Argentina and other parts of South America. Still, its major draw is the proximity the Valdes Peninsula, the region's most important wildlife reserve. Visitors endure long drives to visit this unique wildlife sanctuary, ideal for close-up watching of elephant seals, sea lions, Magellanic penguins and whales (the season for whales ends December 15).

Cuisine

Your best choice here is seafood. Restaurants are more rustic than elegant. Also popular are confiterías, some of them offering Welsh afternoon tea.

Montevideo, Uruguay

With its population of 1,362,000, Montevideo is home to nearly half of Uruguay's population. The relatively small capital is the nation's only major city, yet visitors do not come here in search of the hustle and bustle of a large metropolis. As Uruguay's cultural, political and economic centre, the city boasts a good number of monuments, museums and impressive architecture. There are sidewalk cafés, fine restaurants, chic shops, casinos and miles of clean beaches.

For such a small country, Uruguay boasts an astonishing literary and artistic tradition. Theatre is a popular medium and playwrights are very prominent.

Uruguayan artists such as Pedro Figari have earned recognition well beyond the country's border. The tango is nearly as popular here as in Argentina. Afro-Uruguayan Candomblé music and dance add a unique dimension.

Cuisine

Asado is a typical local barbecue with several varieties of meat. The method of preparation has developed into an art, with the main ingredients beef, chicken and sausage. Steak is the best choice of fare with seafood close behind. Black River Caviar, fine Ossetra Malossol caviar is produced from farm raised Siberian sturgeon near Montivideo on the Rio Negro. For dessert try the caramel-like dulce de leche. A popular drink is mate tea made famous by the gauchos. Traditionally, the tea is sipped through a silver straw from a bombilla (special cup).

Buenos Aires, Argentina

Dubbed the "Queen of the Rio de la Plata" by Argentine author Carlos Romero, Buenos Aires is Argentina's cosmopolitan capital and to Porteños synonymous with Argentina. Easily the most European of all South American capitals, even the phone book holds more last names indicating Italian or German heritage than Spanish. The city experienced a boom in the 19th century, taking its cue from Paris, and since then is often referred to as the Paris of South America.

Based on the original Spanish settlement, old Buenos Aires was laid out around a central plaza, bordered by a fort and armory, the city hall and cathedral. This ensemble became the Plaza de Armas, later renamed Plaza de Mayo. Nouveau Buenos Aires rivaled New York as a port for European trade. Landed gentry with estancias larger than some countries hired Parisian architects to design urban villas for their visits to town.

The modern parts of the city feature glass office buildings, often adjacent to those done in ornate French style. One out of every three Argentineans lives in Buenos Aires, finding the city irresistible. The world has few cities that are enjoyed as much as the Porteños enjoy theirs. And they are most eager to share their good fortune with visitors like you.

Cuisine

Argentina is known for its excellent beef. Whether in an expensive restaurant or a rustic neighborhood eatery, steak is always a good choice. At a parrillada, a wide selection of meat, chicken and sausages are grilled to perfection on huge racks over an open fire. Try some of the delicious pastries and Argentina's excellent wines. Most restaurants don't get busy for dinner until 10:00 p.m. and serve well past midnight.

Complimentary Excursion:

LAGUNA SAN RAFAEL & SAN VALENTIN GLACIER

Duration 3-3.5 Hours

As a Silversea Guest, you will join the crew for an experience that is at once stunning and unusual as you travel by chartered catamaran to one of the most spectacular sceneries in Southern Chile. After cruising through the beautiful Chilean fjords, the ship will anchor at Paso Quesahuen, a distance of about 60 minutes cruising time from Laguna San Rafael.

Board the catamaran shipside at the appointed time and begin your *Silversea Experience* cruising toward the Laguna San Rafael. Once anchored inside the lagoon and near the San Valentín Glacier you can enjoy a close-up view of this awesome mass of ice rising up from the lake like a "blue-hued wall". You can see huge chunks of ice "calving" and crashing into the water with thundering noise. Watch in amazement this breathtaking spectacle and make sure to have your camera ready.

Hot and cold refreshments are served during the cruise whilst you are comfortably seated in the cozy interior, or you may venture to the outdoor deck areas.

Complimentary Activities and Embellishments:

Exclusive events, hosted by Chappellet Winery's Lygia Chappellet including pri-

vate wine & cocktail receptions, Chappellet wine dinners, wine-tastings, food & wine pairings and discussions.

Cooking demonstrations by television chef John Pisto, of Monterey's "Cookin' Pisto Style"

The luxurious Silver Whisper® with only 382 guests also features a fitness center, a cigar lounge, live evening entertainment, a casino, and a lavish spa with pampering treatments.

Silversea shares the privilege and prestige of Relais & Chateaux membership and is their exclusive partner at sea

All onboard gratuities included, none expected

All beverages are complimentary throughout, including an in-suite beverage cabinet stocked daily with your preference of wines, spirits and soft drinks

Complimentary 24-hour room service

Complimentary in-suite movie channels and CD/DVD's available

Butler service in every suite

Staff to guest ratio of nearly 1 to 1 and an extraordinary space to guest ratio as well

Fine European Bvlgari toiletries

Twice daily suite service with turndown service every evening

Complimentary transportation into town in many ports

Personalized stationery and onboard email address

The Vista Suite is 287 Square Feet with a Large Picture Window providing Panoramic Views. The Suite has a Sitting Area and Twin Beds or a Queen-Sized Bed, a Marble Bathroom with Double Vanity, a Full-Sized Bathroom with Separate Tub and Shower, a Walk-in Closet, Vanity Table with Hair Dryer, a Writing Desk, Flat-Screen Television and a Direct Dial Phone.

Silversea Cruises creates extraordinary ocean travels with unique opportunities to explore remote ports-of-call from an intimate haven of incomparable luxury, each voyage a unique masterpiece. Discover genuine European expertise reflected in every detail, from their tranquil all-suite accommodation and uncompromising service to distinctive fine dining and a carefree all-inclusive philosophy.

Silversea Cruises and their guests hail from across the globe, yet share an appreciation for the spectrum of choice offered in Silver Seas array of exotic destinations and exclusive explorations ashore. By joining together these elements with additional enrichment experiences, each new port becomes more than a destination, it becomes a state of mind, transcending the traditional concepts of cruising. It is this distinction that has earned Silversea the reputation of World's Best, year after year.

Silversea Cruises ... The art of travel. The art of good living.

Air transportation is not included with this offering.

Donation of
JAMES-PAUL BROWN
Carpinteria, California

AND
FRED RICE
SUNSTONE WINERY
Santa Ynez, California

IN HONOR OF
LINDA RICE

L O T
72

**“Artiste Jacquimo Viewing His Amour,”
One Salmanazar Containing 2009 Sunstone Vineyard
Santa Ynez Valley Syrah, & Graced with Artwork from
Wine Classic Commemorative Artist, James-Paul Brown,
an Original “Jacquimo” Painting by James-Paul**

Jacquimo is a manifestation of the playful as well as contemplative side of colorful neo-impressionist artist, James-Paul Brown, who imbues Jacquimo with a spirit of childlike enjoyment and appreciation of remarkable and lovely ladies. Linda Rice, one of the more remarkable and lovely ladies in the wine world, and co-owner of Sunstone with her husband, Fred, passed away this year. Linda is memorialized in the Preface to the Auction Catalog. Please read about her; she was very, very special.

The contemplative look on the face of Jacquimo as he views his love is a manifestation of contemplative affection and appreciation, a symbol of the affection and appreciation that all of us who knew Linda feel towards her. She will be deeply missed.

The wine contained in this magical bottle is created by one of the Central Coast's most exciting wineries, Sunstone, founded by Fred and Linda Rice, and located in an ideal terroir in the Santa Ynez Valley, an area that is redolent of the aura of Provence in France. Sunstone's Syrah and Merlot are revered throughout the world of fine wine aficionados, and the wine in this bottle, a full case of gorgeous, mouth-filling juice, will unquestionably impress you.

Commemorative Artist, James-Paul Brown, needs no introduction. He has been a Wine Classic Family Member for years, and his wonderful, thoughtful, enthusiastic and spontaneous energy always adds to any proceedings, particularly one where art is involved, such as this offering for instance. His art work that graces the “Jacquimo” Salmanazar, which is a representation of James-Paul viewing his lovely wife, Juliet, is as collectible as the wine, rendering this lot comprehensively desirable.

Thank you, Linda, for bringing your beautiful energy to the Central Coast Wine Scene and for all that you have shared with us; thank you, Fred, for this Special Auction Lot Offering in Linda's honor, and thank you, James, for the amazing energy embraced and recognized by this art work!

Donation of
JAMES LAUBE
WINE SPECTATOR
Napa, California

ARCHIE McLAREN
“WINE INDULGENCE”
Avila Beach & Big Sur, California

AND

CHEF KEN FRANK
LA TOQUE RESTAURANT
Rutherford, California

L O T

73

**A Multi-Course Horizontal Pinot Noir Terroir Dinner for Eight People
at La Toque Restaurant in Napa, Hosted by Jim & Archie
& Presenting an Array of Terroirs from Throughout California,
Including the Santa Maria Valley, the Santa Rita Hills,
the Arroyo Grande Valley, the Edna Valley, the Santa Lucia Highlands,
the Santa Cruz Mountains, Carneros, the Russian River Valley
and the Sonoma Coast.**

Wine Spectator Senior Editor, Jim Laube, is a studious man who hangs out and tastes wine in the Napa Valley, where fine wine is produced. Archie McLaren is a peripatetic indulger who hangs out in places where fine wine is shared. They have “Analyzed” a fair country amount of excellent wine, and they have, on occasion, done so together. Each has a great fondness for Pinot Noir wines and sometimes they find them to be complex and luscious while being both redolent of terroir and even metaphysical, occasionally licentious, but those are not discussed in graphic detail, just appreciated.

You may expect to enjoy, among others, the superb wines of Au Bon Climat, Sea Smoke, Talley, Pisoni, Donum, Marcassin, Kosta-Browne and Williams-Selyem. Jim and Archie are not gathering these wines to judge, just to enjoy the varied characteristics of individual terroirs.

Renowned Chef Ken Frank, owner of La Toque restaurant in Napa, is a master at pairing wines with fine cuisine to create matches that are beautifully symbiotic. This will be a most special Pinot Noir Experience with one of the great palates in the world, Jim Laube, and substantive indulger, Archie McLaren!

Donation of
MEADOWOOD NAPA VALLEY
St. Helena, California;

AUBERGE DU SOLEIL
St. Helena, California;

FAR NIENTE WINERY
Oakville, California;

ALPHA/OMEGA
Rutherford, California;

VINEYARD 29
St. Helena, California;

HALL WINERY
St. Helena, California;

SCHRAMSBERG VINEYARDS
Calistoga, California;

VIADER VINEYARDS & WINERY
Deer Park, California;

HARLAN ESTATE
Oakville, California;

DIAMOND CREEK WINERY
Calistoga, California;

CHAPPELLET WINERY
St. Helena, California;

AND

ARCHIE McLAREN & CARISSA CHAPPELLET
Avila Beach & St. Helena, California

L O T
74

“The Napa Valley at its Most Indulgent & Edifying,” for Two People, a Cornucopia of Pleasures as Guests of the Properties Heretofore Listed, Including a Room for Two Nights & Dinner for Two or Four at Meadowood Napa Valley; a Room for Two Nights & Dinner for Two or Four at Auberge du Soleil; a Tour & Tasting at Alpha/Omega with Winery; a Napa Valley Cabernet Sauvignon Appellation Tasting Presented by Master Sommelier Gilles de Chambure at Meadowood; a Friday Luncheon for Four at Far Niente (April through October), a Tour & Tasting at Vineyard 29, a Tour & Tasting at Hall Winery, a Tour & Tasting at Viader Vineyards, a Tour & Tasting at Schramsberg Vineyards and a Tour & Tasting at Chappellet Winery on Pritchard Hill

Also included are Rare Napa Valley Wines in various formats as follows:

One Magnum of 1998 Harlan Estate
Napa Valley Red Wine in a Wooden Box

One Etched Magnum of 1999 Clark-Claudon
Napa Valley Cabernet Sauvignon in a Wooden Box

**One Magnum of
2004 Viader Napa Valley Red Wine**

**One Bottle of
1999 Diamond Creek
Napa Valley Lake Vineyard Cabernet Sauvignon**

**And as a coup de grace,
or however it is stated
in the Napa Valley,**

**One Etched, Numbered & Signed Five-Liter Bottle of
2007 Dunn Vineyards Howell Mountain Napa Valley Cabernet Sauvignon
(Pre-Release)!**

The Central Coast Wine Classic's "Napa Valley at Its Most Indulgent & Edifying" Excursion has taken on legendary status, with visits to and wines from many of the Valley's most hallowed properties. Comments have ranged from "Wow!" to "I've never seen anything quite like this!" to "I've never experienced anything quite like this!"

Now it's your turn!

**Donation of
THE SECOND ANNUAL
BIG SUR WINE & FOOD FESTIVAL**
Big Sur, California

L O T
75

A Deluxe, All-Inclusive Package for Two to the Second Annual Big Sur Food and Wine Festival to be Held on the Weekend of November 5th through November 7th, 2010, Along the Remarkable Big Sur Coast.

The Inaugural Big Sur Wine & food festival was one of the most enjoyable and interesting events imaginable, with creative and unique tastings, superb dinners and an exciting auction, all to benefit non-profits in Big Sur.

**Your package will include any or all
of the activities detailed in the enclosed insert.**

The organizers of the Big Sur Wine & Food Festival are among the most dedicated, interesting and interactive people you will ever meet. They include Central Coast Wine Classic family, such as sommeliers Toby Rowland-Jones, Aengus Wagner and Alicia Hahn, the Owner of Nepenthe restaurant, Kirk Gafil, the General Manager of Post Ranch Inn, Dan Priano and the General Manger of Ventana Inn, Tina Harlow. The chefs include 2008 Wine Classic Cooking Demonstration chef, Craig Von Foerster of Sierra Mar at Post Ranch, as well as the Wine Classic's 2009 Cooking Demonstration Chef, who was also a Hearst Castle Dinner Chef, Cal Stamenov of Marinus restaurant at Bernardus Lodge.

This is going to be a wondrous event again this year!

Donation of
DOUG & NANCY BECKETT
PEACHY CANYON WINERY
Paso Robles, California

L O T
76

**A One-Week Stay in the House of Doug & Nancy Beckett
Between La Paz & Cabo San Lucas on the Beautiful Sea of Cortez
in Mexico, Including a Mixed Case of 2008 Peachy Canyon Zinfandel**

The Beckett home is a four bedroom, 2½ bath with full kitchen, dining room and living room. Each room has a private entrance and ocean view. With over 2,000 square feet of covered and uncovered deck opening onto the Sea of Cortez, you may just spend your entire vacation reading and just looking out at the water. A hotel and bar are located within walking distance and all other necessities are within driving distance. The house is very private with most neighbors gone most of the year and only a couple of year around residents. The ranch is very safe with a security guard at the entrance to the ranch.

The Becketts most certainly know how and where to live! Their home in Paso Robles is located on a beautiful hilltop above the winery, and their home in Mexico is equally well-located, with the advantages of privacy, seclusion and the stunning beauty of the ocean virtually at their doorstep.

When Doug and Nancy Beckett, a couple of school teachers looking for a better life, moved to Paso Robles in 1982 with their two sons, Joshua and Jacob, they never new the life they would lead today. The labels start came in 1988, thanks to a load of Zinfandel grapes from Benito Dusi's vineyard. Though only amounting to a couple hundred cases, the premiere release centered the label's reputation for premium red wines.

The winery is still headed by founding vintners Doug and Nancy, as well as the family's second generation. After years away from home, both Josh and Jake returned to Paso Robles and Peachy Canyon to work for the family business.

At the start, the Becketts made their wines in a small winery adjacent to their home. But as demand grew, so did their need for space. So in 1999, they purchased a 20-year old winery on Nacimiento Lake Drive and moved their tasting room to the quaint Old School House.

Today, the Becketts brand has become nationally distributed in 49 states and select international destinations. This coming year production is set for 84,000 cases, their largest production yet. In order to secure premium fruit, Peachy Canyon sources grapes from over twenty local growers in the Paso Robles AVA and 100 acres of their own vineyards.

Peachy Canyon fervently subscribes to the philosophy that great wine begins in the vineyards. The estate grapes grow in four separate and diverse vineyard locations. Snow vineyard in warm west Paso, Old School House vineyard in the coolest region of Templeton gap, Mustang Springs Ranch with 55 year old Zinfandel vines and Mustard Creek vineyard which wraps around the winery. The vineyards are all farmed using sustainable practices.

As virtually everyone who is into fine wine knows, Peachy Canyon Zinfandels are renowned. What a great addition to a marvelous excursion South of the Border!

Donation of
JOHN & NANCY LASSETER
PIXAR
Sonoma, California

L O T
77

One Extremely Rare Etched and Hand-Painted Five-Liter Bottle of Lasseter Family Winery Estate Sonoma County Red Wine Blend from the 2006 Vintage, from John and Nancy Lasseter's Justi Creek Vineyard in Glen Ellen, Sonoma County, signed by John Lasseter. The Bottle is Etched with the Whimsical Lasseter Family Logo of a Bee Buzzing a Rose Over Grapes.

This is historically one of our Top Wine Lots!

The beautiful bottle was designed at Pixar by John and his artists and etched and painted by the talented people at Bergin Glass in Napa. Only a handful of such bottles exist. In fact the total production of this rare wine was only 375 cases.

To the Lasseters, winemaking is an art form...from the vineyard to the glass. They carefully handcrafted this blend along with their winemaker to reflect the St.-Emilion style found in Bordeaux in France.

The blend is 40% Merlot, 32% Cabernet Sauvignon, 24% Malbec and 4% Cabernet Franc from the 2006 vintage and marks the seventh wine produced entirely from the Lasseter vineyard and handmade by Dominique Chassereau of Lasseter Family Winery. This wine was aged in 100% French oak barrels for 18 months. It has a bold, fruit forward character and supple tannins.

According to John and Nancy, "This wine is a painting of us in Paris: after laughing with old friends over a meal paired with great French wine, we strolled along the Seine and shared a kiss on the Pont des Arts bridge."

John and Nancy Lasseter are two of the most interesting and busiest people in America. Being an owner of the now world-famous Pixar Studios, now in firm alignment with Disney Studios, which leads the computer animation industry both technically and aesthetically, and with the amazing success of John's animated films, "Toy Story," "Finding Nemo," "A Bug's Life," "The Incredibles," "Cars," "Ratatouille" and "Up." John is Up to his considerable talent in work. He is highly energetic and interactive, and Nancy and he are a joy to enjoy.

Perhaps just to relax, or simply because John and Nancy are wine lovers and gourmets, John also became a vintner. He donates a small portion of his wine to charity in the form of a very limited series of etched and hand-painted bottles depicting the characters in his films. This wondrous bottle is graced with his signature, one that is both rare and valuable!

Donation of
**THE FOURTH ANNUAL
PEBBLE BEACH WINE & FOOD FESTIVAL**
DAVE BERNAHL & ROBERT WEAKLEY, DIRECTORS
Pebble Beach, California

L O T
78

**Six Magnum Packages to the 2011 Pebble Beach Food & Wine Festival,
April 28 through May 1, Which Gives You Access Into
Nine of the Weekend's Exclusive Events.**

**Thursday, Enjoy the Lavish Opening Night Reception.
Friday, Saturday, and Sunday, You Will Have Access to
Thirteen Wine Tastings and Nine Cooking Demonstrations
in the Morning and Afternoon. On Friday, You Will Get to Choose from
One of Four Thematic Luncheons Prepared by Some of the World's Best
Chefs. On Saturday and Sunday, You Can Skip the Lines with Your VIP
Early Access to the Grand Tasting, Where 200 Wineries and a Selection
of the Weekend's Celebrity Chefs Will Create Culinary Delicacies
for Your Delight. On Friday evening your group of 6 will enjoy
a sumptuous multicourse dinner at The Inn at Spanish Bay
prepared by a selection of the weekends participating chefs, each course
will be paired with world class wines ensuring an unforgettable evening!**

This event has just completed its third year, and those of us who know what comprehensive wine events seek to be and sometimes are, can say that it is one of the most extraordinary showcases of food and wine on the planet. What Dave and Robert have envisioned is remarkable, and it even more remarkable that their vision has achieved fruition. What an event! Wow!

As if the Pebble Beach settings at the Lodge at Pebble Beach and the Inn at Spanish Bay were not sufficient, tastings Presented at this Stunningly Opulent Event in the last couple of years featured: among others, Far Niente, Au Bon Climat, Colgin, 1959 Bordeaux, Tignanello, Domaine Leroy and a Vertical of Champagne Louis Roederer Cristal. Dinners Included a Louis Roederer Cristal Menu from Eric Ripert of Le Bernardin in New York City, and the activities in 2009 were every bit as opulent and over-the-top, with tastings of fine Bordeaux, rare burgundy and top-flight Champagne, such as Krug for example. And then there was a Sine Qua Non tasting! How many of you have been to one of those?

Chefs at the event have included Rick Tramonto, Thomas Keller, Hubert Keller, Jean Joho, Jacques and Claudine Pepin, Craig Von Foerster, Sylvain Portay, Cat Cora, Cal Stamenov, David Kinch, etc. etc. etc. The list goes on and on...

Even the Public Tastings are stupendous with 200 wineries and food stations that are presented by top chefs. No other event presents such a comprehensive array for a public tasting.

Take it upon yourselves, all six of you, to attend what we consider to be the finest wine and food event in the world, the Pebble Beach Wine & Food Festival. It is worth more than every penny you can locate and spend on it!

Donation of
SAN YSIDRO RANCH
SEAMUS McMANUS, GENERAL MANAGER
Montecito, California

WINE CASK, BOUCHON & SEAGRASS RESTAURANTS
MITCHELL SJERVEN, PROPRIETOR
Santa Barbara, California

AND

CENTRAL COAST WINE CLASSIC PATRONS

^{L O T}
79

**“The Santa Barbara Culinary Excursion,” for Two Couples,
Including Dinner for Four at Stonehouse Restaurant at San Ysidro
Ranch and at Wine Cask, Bouchon & Seagrass Restaurants,
with Accommodations for Four Nights at San Ysidro Ranch**

**The Santa Barbara Culinary Excursion is the brainchild
of our dear friend, neo-impressionist artist, James-Paul Brown,
who asked Mitchell Sjerven if Bouchon would like to participate
in an Auction Lot. With James' pervasive enthusiasm in the forefront,
as well as the fact that Bouchon is replete with colorful
James-Paul Brown paintings, Mitchell not only agreed
but added his other two fine-dining restaurants to the mix.**

Wine Cask, once owned by our Wine Classic family member Doug Margerum and now by Mitchell and Doug, has now been revitalized by Mitchell and his enthusiastic staff, and it is its vibrant self again. In the heart of town in a historic building, it is a showpiece of the relationship between the culinary arts and fine wine. No doubt it will again be a *Wine Spectator* Grand Award Winner.

Bouchon has set the highest level in the city for California-inspired cuisine, and Seagrass has created an upscale fish-oriented menu that is at the height of its well-deserved popularity. Each of the three restaurants will provide you with a most enjoyable and creative meal and atmosphere.

San Ysidro Ranch is a Montecito institution, with a history that goes back into the Hollywood past for many, many decades, as the stars came to the resort for respite and relaxing solitude. It is an exquisitely beautiful property with landscaping, including a lavender-lined driveway, that is an absolute dream and refurbished accommodations that have to be experienced to be described.

Your dinner at San Ysidro Ranch will be in the remodeled and ideally located. Dining outdoors on the deck area is the most rewarding as the views are amazing.

You will stay at San Ysidro Ranch for Four Nights as guest of General Manager Seamus McManus and Wine Classic Donor Patrons.

Incidentals are not included with the resort stay, and alcoholic beverages and gratuities are not included with the dinners.

Donation of
THE SAN LUIS OBISPO VINTNERS ASSOCIATION
San Luis Obispo, California

L O T
80

Celebrate Twenty Years with SLO Vintners!
20 Mixed Cases of Wine from SLO Vintners Association
20 Individual Passes to the 20th Annual Harvest Celebration
Grand Tasting (November 6, 2010)

San Luis Obispo Vintners Association is in the midst of celebrating 20 years! We'd like you to join in the celebration with us! Enjoy 20 cases of wine from a variety of our 31 member wineries. Also, celebrate with us in style and bring along all your friends as we get ready to party like rock stars at our 20th annual Harvest Celebration Weekend!

This Grand Tasting event takes place in beautiful Avila Beach, on Saturday November 6, 2010. You and 19 of your favorite people will be able to sample the SLO Wines and the Culinary Creations from our Region while being entertained by wine-makers and winery personnel during the live auction on the beach. This year's theme is "SLO Wines Rock!" so get ready to party with us, as we blow off some post harvest steam... *it's gonna be a rockin' good time!*

San Luis Obispo Vintners Association is comprised of the following 31 wineries: Alapay Cellars, Ancient Peaks Winery, Baileyana, Cadre, Center of Effort, Cerro Caliente, Chamisal Vineyards, Claiborne & Churchill Vintners, Edna Valley Vineyard, Kelsey See Canyon Vineyards, Kynsi Winery, Laetitia Winery, Per Bacco Cellars, Phantom Rivers Winery, Piedra Creek, Pismo Beach Winery, Pithy Little Wine Company, Salisbury Vineyards, Saucelito Canyon Vineyard, Sextant Wines, Sinor La Vallee, SLO Wine Studio, Stephen Ross Cellars, Stolo Family Vineyards/TreViti Wines, Talley Vineyards, Tangent, Tolosa Winery, Trenza, Wolff Vineyards, Wood Winery, and Zocker.

Information on these brands and the Harvest Celebration event can be found on-line at www.slowine.com.

Travel and Hotel Accommodations Are Not Included.

Donation of
**THE HIGH MUSEUM OF ATLANTA WINE
AUCTION**
Atlanta, Georgia

THE SUN VALLEY CENTER FOR THE ARTS
Sun Valley, Idaho

THE GRAND TETON MUSIC FESTIVAL
Jackson Hole, Wyoming

AND

WINESONG!
Mendocino, California

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**For One Couple, VIP Attendance at Four of the Most Sought-After Food,
Wine & Cultural Events in America, Located in Four of the Most
Interesting & Even the Most Beautiful Venues Imaginable
Transportation & Lodging are not included.**

**The Central Coast Wine Classic was the first Charity Wine Auction
in America to donate a package to another Charity Wine Auction,
the Lyric Opera of Chicago Auction to be exact. The relationships
with other special auctions grew over the years, and now the
Wine Classic has substantive relationships with a number of
High-Level Charity Wine Auctions in Absolutely Gorgeous locations,
each one a desirable destination.**

**The High Museum of Atlanta Auction takes place
from March 24 through March 26, 2011.**

This very successful and enjoyable multi-day event raises beneficial funding for the wonderful High Museum of Art in Atlanta. This event recently often tops a Million Dollars in auction revenues and is one of the most comprehensive and exciting food and wine events in the United States. It is always among Wine Spectator's Top Ten Charity Wine Auctions.

This grand affair that has become Atlanta's favorite rites of spring. It will be the Museum's Twentieth Annual wine auction, and as in every year past, it has grown in size, scope and popularity. With sell-out crowds for the last dozen years or so, it is easily the top wine event in Atlanta and the largest fund-raiser for the High, the most important visual arts museum in the Southeast. Just to give you an idea of the prestige of the High, it has an exchange arrangement with the Louvre!

This auction lot offering is a Benefactor package plus embellishments. Included are reservations for two for:

Thursday evening Winemaker Dinner, held only in Atlanta's most gracious homes

Friday Gala Dinner/Dance & Lot Preview with Reception, an Elegant Dinner with Rhythmic Dance Music

Vintner's Reception & Tasting and Live Auction on Saturday, with 100 World-Class Wineries and one of America's most exciting and successful Charitable Auctions

**The Sun Valley Wine Auction takes place
from July 21 through July 23, 2011.**

Your Premier cru packages include a Top-Flight Vintner Dinner, the Exciting and very successful Auction Gala, the Grand Tasting and a Picnic Concert.

This lovely event is where Archie McLaren and Carissa Chappellet met in 1999, and so they have a great fondness for the proceedings, but irrespective of that

momentous meeting, they both feel that the Sun Valley Wine Auction is one of the most enjoyable wine events in America.

The Jackson Hole Wine Auction, which benefits the Grand Teton Music Festival, is offering attendance at its Auction and Music Festival in the Summer of 2011.

Details will be advised as they are scheduled.

Winesong!, held in the exquisite Botanical Gardens in Fort Bragg, California, just north of Mendocino, is one of our most long-term relationships, with Director Norm Roby being one of our finest friends, in fact a Wine Classic Family Member.

Winesong! Will take place on Saturday, September 11, 2010.

Entering its 26th year, Winesong! has become the primary fund-raiser for the Mendocino Coast Hospital.

The Winesong! Grand Tasting & Auction has a loyal following of generous wine lovers who travel from 28 states to enjoy the casual, feel-good weekend along the Mendocino Coast. For the vast majority of visitors, Winesong! is their annual wine tasting and charitable auction and provides them a great international showcase of wines.

The Winesong! Auction is known for its array of fine wines, large format art bottles, weekend getaways, special events and overnights at wineries. Vertical and horizontal collections are always in demand.

Wine Classic Family Member, Narsai David from KCBS Radio in San Francisco, will again serve as Master of Ceremonies. Auctioneers David Reynolds and DawnMarie Kotsonis will preside over the Live Auction.

You will receive admission to the Friday evening grazing at a beautiful and beautifully located Mendocino Home overlooking the ocean, the Saturday Auction and the Private Winesong! Family Celebration that takes place on the Beach after the Auction.

These events are very, very unique and special. We know that you will enjoy each one of them immensely and that you will have Four Unforgettable Experiences to remember.

Please contact Archie McLaren for Arrangements.

Donation

**CANDICE NORCROSS
CANDICE NORCROSS DESIGN**

Nipomo, California

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**A Plate Glass Art Piece Created by Central Coast Wine Classic
Official Commemorative Glass Artist, Candice Norcross**

**This absolutely gorgeous Art Piece has been Etched on Both Sides
& Hand-Painted on the Front. It is Freestanding, supported by
Polished Crystal Bases that is 24" of Clear Glass, and it is Etched
on 1/2" glass with Polished Edges.**

The Central Coast Wine Classic's array of extraordinary artist bottles is a manifestation of Candice Norcross's importance to our event! Candice Norcross of Candice Norcross Design Studios in Nipomo has adorned a myriad of Wine Classic Commemorative bottles and the Classic Cuvées bottles, as well as the donations of a substantial number of Central Coast wineries, with her amazing etching and hand-painting. Now she is offering her own one-of-a-kind art work for our Auction. How very thoughtful and generous!

As a designer and artist Candice has combined over twenty-five years of graphic,

commercial and textile art into a glass concept unlike any artist that you may have encountered. With a philosophy that anything can be reproduced on glass, she strives to recreate wine labels, or any art bottle concept, with meticulous attention to every detail. Candice's specialty has become hand-painted reproductions of original and master artwork. Each one of her works is individually handmade, hand-painted, signed and numbered, further adding to the special nature of her creations.

Her winery clients have included: Adelaida, Arcadian, Artiste, Atlas Peak, Au Bon Climat, Baileyana, Beckmen, Brophy-Clark, Byron, Calzada Ridge, Cambria, Clos Mimi, Cold Heaven, Costa de Oro, Curtis, Domaine Alfred, Eberle, Edna Valley Vineyard, Ella, Daniel Roland Gehrs, Dark Star, Champagne Deutz, Diamond Creek, Dover Canyon, Duckhorn, Eberle, Fiddlehead, Firestone, Grey wolf, Hartley-Ostini, IO, Kynsi, Laetitia, Lane Tanner, Laverne, Lindemann's, Martin-Weyrich, Meridian, Midnight Cellars, Mumm Napa Valley, Pacific Ridge, Peachy Canyon, Presidio, Qupé, Ross di Paso, Rusack, Saucelito Canyon, Schramsberg, Seven Peaks, Stag's Leap Wine Cellars, Stephen Ross, Sunstone, Tablas Creek, Talley, The Vineyards at Royal Oaks, Tobin James, Tolosa, Villicana, Wedell, White Hawk, Wild Horse, Windemere, Windward, Wolff Vineyards, Zaca Mesa and many others.

Her commissioned works are created from an equally impressive list of clients, including the American Institute of Wine & Food, the San Luis Obispo Vintners & Growers Association, The San Luis Obispo Mozart Festival, The High Museum of Atlanta, the Napa Valley Wine Auction, the Morro Bay Harbor Festival and the Central Coast Wine Classic, to name but a few, as well as countless private collectors and individuals seeking art work for special occasions. Celebrity patrons of her work include Lance Armstrong, Madonna, Billy Joel, Joe Cocker, Pope John Paul II and Steve Wynn.

Some of those special occasions have come forth from the movie industry, where Candice has created bottle art work representing Sideways, the Gangs of New York, The Aviator, Finding Nemo and The Incredibles.

Candice's etched design work on art glass has been exhibited in the Boston Museum of Fine Art and on the Christmas tree in the Blue Room of the White House.

This unique, one-of-a-kind glass art work is most certainly a collectible as well!

Donation of
CHAMISAL VINEYARDS
CLAIBORNE & CHURCHILL VINTNERS
KYNSI WINERY
SINOR-LA VALLEE
AND

WOLFF VINEYARDS

The Edna Valley
San Luis Obispo, California

L O T

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The 2010 Central Coast Wine Classic Commemorative Magnums,
Containing a One-of-a-Kind Blend of the 2009 Vintage of Edna Valley
Pinot Noir from and by Renowned Vintners & Winemakers,
Fintan du Fresne from Chamisal Vineyards, Clay Thompson
of Claiborne & Churchill Vintners, Don Othman of Kynsi Winery,
Mike Sinor from Sinor-La Vallee & Jean-Pierre Wolff of Wolff Vineyards,
Each Magnum from a Total of Fifty Etched & Hand-Painted
with the Twenty-Sixth Annual Central Coast Wine Classic
Commemorative Art of Candice Norcross

These Rare & Beautiful
Magnum Bottles are Available
at \$200 per Bottle.

Please Raise Your Paddle to Secure
Your Commemorative Magnum!

The wine has been gathered
from five of the most important properties
and wineries in the Edna Valley,
a terroir renowned for Pinot Noir.

The One-of-a-Kind Blend
has been coordinated by
2010 Central Coast Wine Classic honoree
Clay Thompson, Founder of
Claiborne & Churchill Vintners in the
heart of the Edna Valley,
with Special Bottling Assistance
from Don Othman at Kynsi Winery.

This Special, One-of-a-Kind Pinot Noir blend will be Found Only in
these Fifty
2010 Commemorative Magnums!

*Thank you so very, very much for your gracious, enthusiastic and generous
bidding on our Rare & Fine Wine & Lifestyle Auction offerings! We are most deeply
appreciative.*

*To Honor the Number One Bidder
at the 2010 Twenty-Sixth Annual Central Coast Wine Classic,
we offer the following invitations to be enjoyed when available:*

Donation of

DOLPHIN BAY RESORT & SPA

Shell Beach, California

**THE 2010 CENTRAL COAST WINE CLASSIC
AUCTION HOST HOTEL OFFERING**

FOR ONE COUPLE

Two Nights in a Penthouse Suite

Two One-Hour Spa Treatments at La Bonne Vie Spa at Dolphin Bay

Dinner for Two at Lido at Dolphin Bay

AND

**A VIP Tour into Edna Valley/Arroyo Grande Valley Wine Country
arranged by Archie McLaren, who is a former Chairman
of the San Luis Obispo Vintners and Growers Association.**

**It may be enjoyed at any time that it fits into your day schedule
but must be arranged in advance.**

AND

Donation of

THE RITZ-CARLTON SAN FRANCISCO

San Francisco, California

FOR ONE COUPLE

A Two-Night Stay at the Ritz &

Dinner for Two in its fine dining restaurant,

The Dining Room at the Ritz-Carlton

*The stays and dinners must take place within a year of this auction
and must be during times when the hotels are not overly impacted,
as may occur during holidays. The Dolphin Bay stay is not available
during the 2011 Central Coast Wine Classic.*

**Enjoy your Shell Beach and
San Francisco Get-Aways.
You have more than earned it!**