



2003 KCBX CENTRAL COAST
Wine Classic

A BENEFIT FOR CENTRAL COAST PUBLIC RADIO KCBX FM90

Credits

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KCBX Central Coast Wine Classic

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“**Drink My Wine**”

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Wine Classic



INFORMATION

About KCBX

Public Radio KCBX's signal serves almost 50,000 listeners from Carpinteria to northern San Luis Obispo County. Per capita, our listeners provide as much (or more in some cases!) direct financial support as is received by any major market public radio station in the United States.

Additionally, our unique, eclectic programming continuously ranks high in market surveys. Weekly listeners hear a daily fare that includes classical music, jazz, news from National Public Radio, special reports about the economy, environmental concerns, and community activities. On a weekly basis, there is blues, bluegrass, folk, plus a touch of Tex-Mex, country and music from around the world.

As you might imagine, individual contributions represent a major portion of KCBX's income. Special events, including the Wine Classic, contribute a significant portion, as well. These events include:

The Live Oak Music Festival, a three day eclectic music festival near Santa Barbara on Father's Day weekend in June. Imagine three days of camping with friends under the oak trees. Include a magical entertainment line-up that stretches from late Friday afternoon to Sunday evening, and you've imagined Live Oak! Music, the heart of Live Oak includes musicians from all over the world as well as from our own backyard. It is truly best described as eclectic. The virtuosity and diversity are always amazing.

All of this takes a coordinated effort, and as you enjoy the wine Classic weekend, most of your needs will be met by some of the 1,000 volunteers who regularly augment the radio station's nine-member staff. Throughout the year, volunteers organize events and projects from serving lunch to answering telephones, to designing brochures. Forty different volunteers host weekly programs on KCBX.

Members of KCBX's Board of Directors and the Community Advisory Council are volunteers as well, providing direction and acting as vital liaisons between the station and the communities it serves.

If you would like more information about public radio KCBX, call (805) 781-3020 or visit our home page at <http://www.kcbx.org> . You can hear KCBX in San Luis Obispo at 90.1 FM; in Santa Barbara, at 89.5 FM; and in the Santa Ynez Valley, at 90.9 FM.



From the CEO of KCBX



On behalf of public radio KCBX's board of directors, staff and 1,000 volunteers (of which approximately 650 are working during the Wine Classic week), welcome to the Central Coast Wine Classic.

The Wine Classic has been praised around the world as one of the most eclectic, innovative and comprehensive wine and food events in the United States. The catalog speaks for itself. I hope you enjoy the entertaining, educational and fruitful week that's been prepared for you.

The California economy has taken its toll on nonprofits across the State, and we're definitely no exception. The costs of Worker's Compensation Insurance, Health Insurance for our employees, energy, and technology have skyrocketed. The overall cost of doing business continues to rise at an alarming rate for us.

Additionally, financial support from businesses, government (at all levels) and foundations has significantly decreased. As disposable income for both individuals and businesses declines, nonprofits are closing their doors or reorganizing. As we go to press, here in San Luis Obispo, I've heard of 5 respected organizations that have shut down operation or are poised to shut down, or have drastically restructured in hopes of surviving until a better time.

And because of all this, your participation this year is more meaningful than ever. Indeed, our ability to provide quality programming to San Luis Obispo and Santa Barbara Counties depends on the success of the Wine Classic.

Additionally, KCBX is kicking off a major gifts program to complete several outstanding projects and to lay the groundwork for our upgrade to digital radio broadcasting. A successful Wine Classic will help us to attain these goals.

Our future is and has always been in providing local service to our San Luis Obispo and Santa Barbara community, a rich environment supporting rural, agricultural, urban and technological lifestyles.

KCBX's coverage area includes all of San Luis Obispo and Santa Barbara Counties. We're rich in the arts and home to world-class recognized artists and widely acclaimed arts and performance organizations. Our listeners are hungry for what we and hundreds of other arts, performance and theatrical organizations offer.

I'm proud to inform you that public radio KCBX is the recipient of the San Luis Obispo County Arts Council's Media Award. The award acknowledges our coverage and support of and commitment to the Literary, Performing and Visual Arts.

Your participation in the success of the Wine Classic strengthens our ability to build new bridges and partnerships throughout our community. Indeed, your sharing in our success here strengthens this entire wonderful locale significantly.

I am pleased to inform you that NPR's Susan Stamberg will be joining us at the Wine Classic this year.

If you're regular listeners to NPR news, then Susan needs no introduction.

A nationally renowned broadcast journalist, Susan is Special Correspondent for NPR. She is the first woman to ever anchor a national nightly news program, and has won every major award in broadcasting. In 1994 she was inducted into the Broadcasting Hall of Fame, and in 1996, the Radio Hall of Fame. Beginning in 1972, Stamberg served as co-host of NPR's award-winning newsmagazine *All Things Considered*® for 14 years. She then hosted *Weekend Edition*® Sunday, NPR's morning newsmagazine, from its premiere in January 1987 through October 1989, and now serves as guest host of NPR's *Morning Edition*®, *Weekend Edition Saturday*®, and *Weekly Edition*®, in addition to reporting on cultural issues for all the NPR programs.

It's a pleasure to welcome Susan back to the Central Coast!

Thank you all for your participation, support and encouragement.



NPR's Susan Stamberg will attend this year's Wine Classic.

Frank Lanzone

Frank Lanzone
President
KCBX/KCBX.net

A Wine Classic Overview

Once again, we have added a number of exciting new activities to the Wine Classic, six days of vinous, culinary, studio and performance artistry! Our week will swing into action on Tuesday at The Cliffs Resort at Shell Beach, with the **Collectors' Dinner**, where you may bring your special bottle to share with other collectors. Wednesday's magical **Dinner at Hearst Castle** will be presented by **Myriad Restaurant Group** Executive Chefs **Chris Gesualdi from Montrachet**, **Stephen Lewandowski from Tribeca Grill** and **Dennis Leary from Rubicon**. Pinot Noir producers from the **San Luis Obispo Vintners & Growers Association** kick off Thursday morning in a clonal discussion and tasting hosted by **Wine Spectator's Matt Kramer**. A most comprehensive and interesting symposium on **Heirloom Tomatoes**, followed by an heirloom tomato cooking demonstration and luncheon follows. As with all of our cooking demonstrations, the amiable and experienced **Narsai David** will be the host. Thursday afternoon's activities include a **Merlot Symposium** hosted by **Karen MacNeil** of the California Culinary Institute of America, a truly educational **Barrel Symposium** hosted by barrel guru **Mel Knox**, the **Barrel Tasting**, where the **Super Silent Auction** begins, and the evening's **Winemaker Dinners** at various wineries and gourmet restaurants throughout **San Luis Obispo and Santa Barbara counties**. A unique new addition to the **Barrel Tasting** is the **Barrel Auction**, where **four one-of-kind cuvees, one each of Rhone Varietals, Pinot Noir, Bordeaux varietals and Zinfandel**, assembled from the wines of our **Vintners Committee**, will be auctioned. Friday continues our **Annual Vintners Golf Tournament** and the **Vineyard Symposium**, this year at **Wolff Vineyards** in the **Edna Valley**, and exciting additions to the morning's activities include a **Bodega Chocolate Symposium**, hosted by owners **Martucci and Jene Paz**, and the **Cambria Winery Julia's Vineyard Pinot Noir Symposium** featuring each of the vintners who produces Pinot Noir from Julia's Vineyard fruit, hosted by **Matt Kramer**. Friday afternoon's program is equally interesting, with a special symposium featuring the luxury cuvees of the **Paso Robles Westside Grand Crew**, hosted by **Karen MacNeil**. Friday evening's **Vintage Dinner-Dance** under the tents at the Avila Beach Resort will feature the cuisine of four stellar Santa Barbara chefs, **Martin Frost of the Four Seasons Biltmore**, **Jamie West of San Ysidro Ranch**, **Remi Lauvand of Bacara Resort & Spa** and **James Sly from Lucky's**. The dinner is preceded by the **Classic Cuvee Tasting & Auction**, where twenty-five one-of-a-kind blends by pairs of Central Coast winemakers are to be gaveled. The Dinner is, as always, followed by lively dance music, this year from **The Mighty Croon Dogs**. Saturday morning begins at the Avila Beach Resort with a **Domaine Chandon Methode Champenoise Symposium**, hosted by Domaine Chandon winemaker **Wayne Donaldson**. Saturday's **Rare & Fine Wine and Lifestyle Auction** is the only auction in the nation that boasts auctioneer representation from every fine auction house in America, as well as other auctioneers with expertise, energy and enthusiasm. We have continued our art and music focus to include each at virtually every Wine Classic activity, including the **Rare & Fine Wine and Lifestyle Auction**, where a special Wine Classic art work from renowned San Luis Obispo county **Artist Robert Burrige** will be auctioned, along with the extraordinary **Commemorative Art of Yuroz and James Paul Brown**. The one hundred and fifty special rare wine and lifestyle lots will transport you to wining and dining around the United States and the world. Our comprehensive and expansive weekend of food, wine, art and companionship will draw to a close on Sunday afternoon upon the conclusion of our annual **Grand Wine Tasting**, featuring over one hundred California wineries and celebratory dance music appropriate to the venue and occasion.

Featured Artists

Although the Central Coast Wine Classic presents many art forms within its array of activities, it is always a great pleasure to recognize those members of the studio arts community who, through their creative eye and skillful hand, have made a major impact on our senses and upon our awareness of the aesthetic. This year's Wine Classic will recognize three commemorative artists, two, by their graces, our world-class "artists in residence," and one who represents the very highest level of artistic expression, a "local" renowned artist known both for his skill and the magical manner in which he recreates his subject matter. These Commemorative Artists will present, during the Wine Classic auction, their art created especially for the Wine Classic, each work a treat to the eye and an enrichment of the soul, each with its own profound and special magic.



JAMES PAUL BROWN

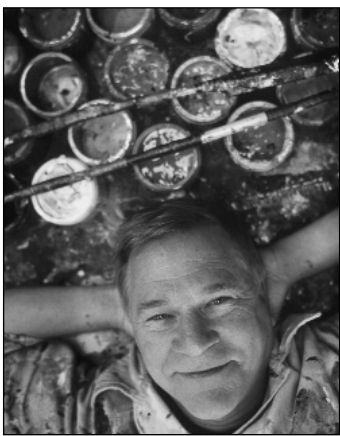
Carpenteria, California

Neo-impressionist artist James Paul Brown 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.

Although James Paul first discovered his artistic talents at the age of eight after taking lessons from a neighborhood artist in Indiana, it was not until the 1970's that his treasured hobby would become a passion. Living at the time in Malibu, California, and painting as a means of escape from an unpleasant conclusion to his marriage, he began to discover a new perspective on life and experience a personal renaissance. As a result, his artwork evolved in to the impressionist style for which he is now revered. In 1980, living in Venice, California, his first art exhibit at Venice's renowned West Beach Cafe was a sell-out. From that point, his art career took off, leading to relationships with New York's Ballanchine Ballet, the Los Angeles Ballet, and Russian companies, the Bolshoi Ballet and the Kirov Opera.

In 1982, CBS Sports hired him to capture the World Games in Canada and the 1983 Pan American Games Venezuela, while NBC sent him to England to paint the 1985 Wimbledon Games. His love for sports has resulted in paintings and sculptures for the '84 and '96 Olympics and the Americas Cup. James was also commissioned to paint the Inaugural event portraits of Presidents Reagan, Bush and Clinton. James and his talented wife Juliet, who is a subject of many of his paintings, now live in Carpenteria.

The Central Coast Wine Classic is honored that such an accomplished artist as James Paul Brown would devote his time, energy and artistic talent to enhance our event with his commemorative art which provided the exhilaratingly colorful artistic palette for our registration brochure and our various advertising media, including our full-page ad in *Wine Spectator*.



ROBERT BURRIDGE

Arroyo Grande, California

Robert Burridge is an exciting and lively artist who leads an exciting and lively career with an impressive resume of credits to his name: He is the first artist featured on Starbucks Commuter Mugs; he was selected as the Official Artist for the 2001 Sausalito Art Festival; and as the Official Pearl Vodka Artist, and his "Three Cheers America" is featured on the hang tags of every bottle. Named by the *LA Times* as one of California's top ten artists, Robert is a winner of the prestigious Philadelphia Water Color Society Gold Medal, previously won by Georgia O'Keefe, Andrew Wyeth and Pablo Picasso. His work even appears on a billboard in Santa Maria on US Highway 101, touting our local wine country. Hollywood has become another avenue for Bob; he has created 12 huge abstract paintings for the film "Dean Quixote," and he is working on illustrating a book written by one of the directors of the TV show "Just Shoot Me."

Burridge was honored as the 1st Place Award winner for his Abstract paintings at the prestigious "Affair in the Gardens," in Beverly Hills, California. His poster design, "Party of the Arts" for the 2001 Sausalito Art Festival, was named the top poster of the year by *Sunshine Artist Magazine*. He is currently represented by Gallery Carla in San Francisco and also exhibits his work in Murphys, Manhattan Beach, Tampa, Maui and Australia. Locally, Burridge's work can be seen at McConnell Gallery in San Luis Obispo and the David Ryan Gallery in Old Orcutt.

Bob paints everyday in his country barn studio located 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

Featured Artists

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 quirkiness!"

We are so very pleased that Bob would bring his wondrous energy and talent to our proceedings and favor us with a commemorative painting, particularly one so pertinent to the Wine Classic aura.

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 check out his web site: RobertBurridge.com

YUROZ

Carpinteria, California

Toward the Stygian Shore A Brief History of Yuroz

In the art of Yuroz, lovers embrace each other with such passionate intimacy that it is hard to tell where one ends and the other begins. They offer roses, exchange fruit, or dance in celebration of their togetherness. In all of them you can see – you can hear – Yuroz's appreciation for the rhythms of the inner self. In all his works, the people assume the postures of the poetry in their souls.

Born Yuri Gevorgian on March 30, 1956, Yuroz distinguished himself as one of the youngest students ever accepted in the esteemed Akop Kodjoyan School of Art in the Armenian capital of Yerevan. After graduating from the Yerevan University of Art and Architecture, Yuroz turned to the only work the government would allow him, due to his outspoken views on freedom and creative expression — designing women's fashions. He met a woman named Rose, and by combining their names, they created the label Yuroz. The artist kept the name in homage to their friendship.

Soon he escaped Armenia to America. Once arrived, he was homeless. His "Hollywood Boulevard" series of elegant portraits of street people was an early success. Yuroz has been the official artist for a number of impressive events and charities: the Grammy Awards, Comic Relief, the United Nations High Commissioner of Refugees, the Suzuki Rock 'n' Roll Marathon (every year in the five years since it was established), Las Vegas Odyssey — A Celebration of Food, Wine, and Art, and the CineVegas Festival of Festivals, to name only a few. He also is a supporter of many children's hospitals, art schools, and organizations for the homeless. Recently Yuroz was the subject of a cover story in *Los Angeles Times Magazine*, *Good Morning, America!*, and the *New York Post*, all in the same month.

Yuroz collaborated with Audi of America, Inc., to create the Audi Odyssey Masterpiece — an all-new Audi A4 Cabriolet transformed into a one-of-a-kind work of art by Yuroz. Appraised as an objet d'art with a value of more than \$100,000, this magnificent automobile becomes the prize of one lucky sweepstakes winner in October, with proceeds benefiting The Leukemia and Lymphoma Society.

Yuroz also was selected as the official artist of "Peace One Day – The Celebration," scheduled September 21, 2003, in London, England. The United Nations declared the date an international day of peace – a global cease-fire in all conflicts worldwide and a focus on non-violence. Bringing together musicians, multimedia artists, and political figures from all over the world, Peace One Day hopes to inspire more and more people to take action to create a more peaceful worldwide community.

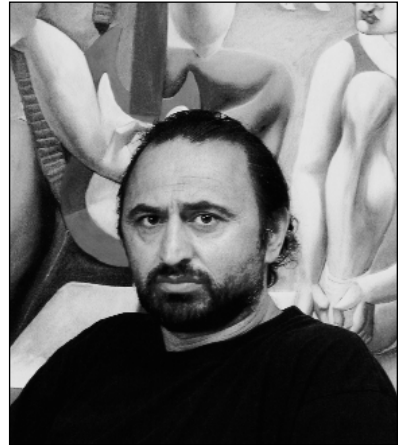
Yuroz works in a variety of media: oils, pastels, line drawings, ceramics, bronze sculpture (even life-sized), and more.

How exceedingly fortunate we are to have such a special and wonderful human being and artist as a substantive part of our Wine Classic aesthetic presentations. Yuroz projects a wondrous energy, and those who are so fortunate as to be in his presence always leave with at least a brush stroke or more of that good energy. This is Yuri's second year with the Central Coast Wine Classic. We hope that the relationship will always continue!

Yuroz may be reached at (213) 622-6416.

Our Cover Art:

Wine, like love, is so much more pleasurable when shared. Tilting his head toward her, as if dreaming, he offers her the bottle. She raises her eyes to meet his. In this moment, man and woman are almost a reflection of each other. She holds the glasses in her delicate fingers. Enjoying the wine is an act that requires something from both of them. Staring into each other's eyes, they lose themselves in dizzying passion.



Featured Artists



CRISSA HEWITT

San Luis Obispo, California

There is no person who is a more ardent and generous supporter of KCBX than Crissa Hewitt. In addition, this would have been Crissa's eighteenth year as a part of the Central Coast Wine Classic as a creator of awards for honorees.

Although Crissa's formal training is as a silversmith, she has always enjoyed working with wood and frequently combines the two materials when creating container forms as well as jewelry. Crissa comments, "I love the many processes of forming metal and wood. There is something very sensual about working with these materials. The visual and tactile experiences are many, providing continual rewards that far outweigh the temporary discomforts of raw fingers and aching muscles."

Crissa's first silversmithing class was in 1969. Since then, she has earned a bachelors degree from Cal sate Northridge (1971) and an MFA from Cranbrook Academy of Art in Michigan (1975). In 1976, she was hired to teach at California Polytechnic University San Luis Obispo, where, after twenty-two years, she still delights in teaching silversmithing, sculpture and 3D design. Her continuing education includes enrolling in workshops around the country and in Europe, such as silversmithing in Denmark and marble carving in Italy.

In addition to her teaching, she has displayed her art nationally in juried and invitational events. Crissa is also very active in the local San Luis Obispo Art Center and its affiliate group Central Coast Craftmakers. Her work is available through commission and is designed on an individual client basis.

Crissa has been a long-time supporter of Public Radio KCBX and is very proud to be a part of the KCBX family. She says, "Being the creator of these awards over the years has provided me with many artistic challenges and rewards. It is very gratifying and be supported by such a fine group of people—the KCBX staff." And we are very gratified that such a superlative artist and friend would continue to support and share our event.

About being an artist, Crissa writes,

It is about touch

the irresistible draw of a polished curve

the physical warmth of the material being transformed by a tool

It is about volume

the weight of a seamless hammered vessel filling with clean cool water

the mass of an un-carved marble chunk being hydraulically lifted to the stand

It is about vibration

the delicate ringing created by the proper hit of the planishing hammer

the harsh noises requiring ear protection

the magical sound of a newly hinged lid making contact with the box

It is about

ecstasy, struggle, idea, tradition, and

awe

It is

at those wonderful moments about transcendence

It is

at all moments an expression of self

It is easy to understand why Crissa Hewitt's artistic creations are so very special and easy to see that she is equally so. This year, she is creating a one-of-a-kind work of art for another of our special people, Julia Child, for whom Crissa has a particular fondness. It will, no doubt, be a transcendent piece.

Featured Artists

TIM LLOYD

Arroyo Grande, California

Arroyo Grande artist Tim Lloyd, former winery manager at Edna Valley Vineyard, has for years created sculpture art works that have been awarded to our Wine Classic Honorees. They now rest in the hands of such luminaries as Jacques Pepin, Narsai David, Remington Norman and the late Richard Graff, as well as in the private collections of a select group of collectors.

Tim earned his Bachelors Degree in Art from California Polytechnic University in 1981, and he went to work for Edna Valley Vineyard the following year. His twenty years in wine production and his artistic abilities landed him the wondrous commission of Chalone Wine Group, partners in the winery, of a nine-foot high "Cellarman" which graces the front of the company's corporate headquarters in Napa. The original Cellarman sculpted piece was created for the Wine Classic and presented to Paragon Vineyard owner and Edna Valley Vineyard partner Jack Niven at the Inaugural Wine Classic in 1985, the same year that Tim created and presented his wonderful Bacchanalian fawn to Dick Graff.

These works embody the fact that, as an artist, Tim has an individual style and an ability to capture just the right mood, serious or whimsical, thoughtful or playful. Whether the piece is realistic or stylized, Tim's works are a blend of fine lines, bold textures and exquisite craftsmanship, reflective of the inspiration for his creations, his appreciation for fine wine and food. We, in turn, appreciate the many offerings of Tim Lloyd's creative artistry for our special honorees.

This year's Tim Lloyd artistic offerings are particularly diverse and appropriate to our wine and culinary themes, and will be presented to several of our honorees, including Drew & Tracy Nieporent, Karen MacNeil and Martin Frost.



CANDICE NORCROSS NORTHERN CROSS DESIGN STUDIO

Nipomo, California

Designer and artist Candice Norcross has combined 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, 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, White Hawk, Wild Horse, Windemere, Windward and 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 Morro Bay Harbor Festival and the KCBX Central Coast Wine Classic, to name but a few, as well as countless private collectors and individuals seeking art work for special occasions.

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.

Candice is a comprehensively lovely individual, a special artist who we are proud to enjoy as a member of the KCBX Central Coast Wine Classic family.



Fine Wine Honoree



BARBARA BANKE PROPRIETOR CAMBRIA

Santa Maria, California

Cambria is a most special wine property. It is ideally located in the northern section of Santa Barbara wine country, an area that has for several decades been considered and has proven time and time again to be the perfect terroir for world-class Chardonnay, Pinot Noir and Syrah.

In 1986 Barbara Banke and her husband, Jess Jackson, bought the premium acres of the Tepusquet Vineyard with the intent of establishing a family-owned estate property that farmed and crafted exceptional wines. Since then, her vision has become reality. Cambria has carved out a reputation for lush, tropical Chardonnay, velvety-textured Pinot Noir and rich, spicy Syrah, all grown on one contiguous property.

The erudite wine buying public is now very cognizant of Cambria's special vineyard sites, including Katherine's, the source of Cambria's opulent signature Chardonnay; Julia's, the source of Cambria's signature fruit driven, velvety Pinot Noir and the focus of Matt Kramer's Friday morning Symposium; Tepusquet Vineyard, the warmest area of the Cambria estate and home to its exceptionally concentrated and intense Syrah; the cool Bench Break Vineyard; and the magnificent Rae's, Cambria's most bold and dramatic amplification of flavors from the estate.

Today, Barbara continues to manage the winemaking facility and supervise the vineyard operations. She has also been instrumental in developing and implementing all efforts to promote and establish Cambria in the luxury wine market, a segment of the market that it has earned and most justly deserves.

Barbara graduated from UCLA in 1975 with a Bachelor of Arts degree. In 1978 she earned a J.D. at Hastings Law School. Following her graduation, she specialized in land use and constitutional law. Barbara established her own practice, taking on a number of landmark cases, and presenting cases in the United States Supreme Court and in several Courts of Appeal.

Barbara and Jess have made a dramatic impact on the world of fine wine by their intuition and understanding of fine wine and the grapes that produce them, and by their dedication in creating superior renderings of fine varietal grapes. All of us who enjoy rare and fine wine are indebted to them for their focus, their hard work and their success. It is a privilege and a pleasure to recognize Cambria and them as Fine Wine Honorees at our 2003 Wine Classic.

Fine Wine Honorees



KAREN MACNEIL FOOD & WINE AUTHOR, TEACHER & CONSULTANT

St. Helena, California

Karen MacNeil is quickly becoming an icon in the realm of fine wine and fine cuisine and their symbiotic relationship. She is a teacher, writer, and consultant whose specialties are wine, food and restaurants. Her articles have been published in more than 50 national United States magazines and newspapers including: *The New York Times*, *Food & Wine*, *Sunset*, *Saveur*, *The Wine Spectator*, *Elle*, *Mirabella*, *Food Arts*, *In-Style*, *Travel & Leisure*, *USA Today*, and the *Los Angeles Times*.

Fine Cooking, *Metropolitan Home*, *Playboy*, *The Wine Spectator*, *Elle*, *Mirabella*, *Food Arts*, *In-Style*, *Travel & Leisure*, *USA Today*, and the *Los Angeles Times*.

In 1998, 1999, and 2000 Karen MacNeil was nominated for the “Oscars” of journalism - a James Beard Journalism Award for Best Magazine Writing in America. In addition, after ten years of researching wine around the world, she has just completed [The Wine Bible](#), now being called the most comprehensive and authoritative book on wine written by an American author. One year after its publication, the book reached 170,000 copies sold, making it the fastest selling wine book in the United States. In addition, [The Wine Bible](#) won the 2001 Best Wine Book of the Year award and Karen was shortlisted as the 2002 International Communicator of the Year, a prestigious global award given by the International Wine and Spirit Competition in London.

Karen is the chairman of The Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley. In this capacity, she teaches the CIA's most popular week-long courses, MASTERING WINE and EUROPEAN WINES, both of which are booked months in advance. She also conducts private wine tutorials for individuals and small groups, gearing those tutorials to the client's wishes. In addition, she conducts numerous private wine seminars for corporations. Among her clients are Oracle Corporation, American Express, Merrill Lynch, Time Warner, General Foods, The Newspaper Editors of American, NBC, and the World Presidents Organization.

Karen also has an active restaurant consulting business. She consults with restaurants, hotels and corporations nationwide on professional dining room service and is considered a leading expert in service and professional dining room management. Among her clients have been: Marriott Hotels, Shearson Lehman Executive Dining Rooms, The American Express Corporation, and the Seagrams School of Service and Hospitality, plus dozens of top restaurants and resorts around the country, including The French Laundry, The Rainbow Room, Boulevard, Square One, The Real Restaurant Group (Fog City Diner, Tra Vigne, etc.), The Phoenician and Meadowood, a Relais et Chateaux resort in the Napa Valley.

Finally, Karen MacNeil frequently appears on national television (she was the wine correspondent on NBC's “The Today Show” for several years) and is working on “The Wine Show with Karen MacNeil”, a thirteen-part television series for PBS.

It is a great privilege and pleasure to have such a comprehensively gracious and erudite symposium host at this year's Wine Classic. Karen will host symposia on Merlot and on the luxury cuvees of the Paso Robles Westside Grand Crew. While the wines will be spectacular, the knowledge imparted by Karen will be equally so.

Culinary & Fine Wine Honorees

DREW NIEPARENT & TRACY NIEPARENT MYRIAD RESTAURANT GROUP, INC.

New York, New York

There is no doubt that the Myriad Restaurant Group would qualify as both Culinary and Fine Wine honorees, with their carefully crafted high-quality restaurants in New York City and San Francisco, and their award-winning wine list at restaurants such as Montrachet, Tribeca Grill and Rubicon; consequently, we created a new category for the Myriad Restaurant Group, and its managing partners, Drew and Tracy Nieparent, the first time that we have ever conferred such a comprehensive honor on any restaurant, restaurant organization or individual.



The Myriad Restaurant Group is a young, dynamic & entrepreneurial organization that owns several of America's most respected restaurants, and also offers full-service hospitality management & consultation services. This includes (but is not limited to) restaurant concept development, menu, special events, marketing/design & merchandising services, wine seminars & training, sales & service training, cooking demonstrations, executive recruitment & management contracts, architectural services, and real estate brokerage.

Myriad was created by respected restaurateur Drew Nieparent, and is the owner/operator of 16 restaurants, including Montrachet, Tribeca Grill, Nobu, Next Door Nobu, TriBakery, and Layla in New York City, Rubicon in San Francisco, and Nobu in London. Myriad boasts some of the finest management and consulting talent available anywhere in the world, with technical expertise covering every area of the hospitality industry. Joining Drew Nieparent as partners are Michael Bonadies, Daniel Johnnes, Martin Shapiro, Larry Stone, and Tracy Nieparent.

Montrachet opened in 1985 serving contemporary French food at modest prices in a relaxed setting and set the food world ablaze earning a 3 Star rating from the *New York Times* which it has carried ever since, 4 Stars from *The Wine Spectator*, and induction into the "Nation's Restaurant News" Hall of Fame. In 1995, Montrachet won two prestigious awards from the James Beard Foundation— "Outstanding Service" and "Outstanding Wine Service". The *Wine Spectator* has rated Montrachet's Wine List the "Best Restaurant Wine List In New York City" since 1998. In 1999, Montrachet was nominated for "Best Restaurant in America" by the James Beard Foundation.

In 1990 with Robert De Niro, Tribeca Grill opened and instantly achieved worldwide acclaim. A classic New York social gathering place, "The Grill" continues to be the site for special events featuring everyone from Nelson Mandela to Bruce Springsteen. Tribeca Grill has been hailed as one of the "Fifty Best Restaurants In America" by *Conde Nast Traveler*, and cited for "Best Wine List In America" by *Restaurant Hospitality*. Tribeca Grill has received the coveted "Ivy Award" from *Restaurants & Institutions*, as well as the "Best of Award of Excellence" since 1998 and the "Grand Award" in 2002 from *The Wine Spectator*.

1994 sparked the arrival of two new Myriad Restaurants, Nobu and Rubicon.

Nobu is a partnership with Nobuyuki Matsuhisa (described by the *Zagat Guide* as "The best Japanese Chef in the world") and Robert De Niro. In 1995 the James Beard Foundation honored Nobu with the award of "Best New Restaurant In America." Rated 3 Stars by *The New York Times*, the restaurant has won hundreds of culinary kudos and is recognized as the gold standard for new style Japanese cuisine. Nobu Matsuhisa was nominated "Best Chef" of 2000, 2001, and 2002 by the James Beard Foundation. Nobu has received an "Ivy Award" from *Restaurants and Institutions* for 2003.

Rubicon is a partnership with Francis Ford Coppola, Robin Williams, and Mr. De Niro. It quickly became established as one of San Francisco's finest 3 Star restaurants, winning the James Beard Foundation Award for "Rising Star Chef" in 1995. Its world-class wine list was recognized with *The Wine Spectator's* "Grand Award", in 1998. Rubicon was awarded the Hudson Valley Foie Gras Outstanding Wine Service Award by the James Beard Foundation in 2000. Larry Stone, Rubicon's sommelier, was also inducted into the *Who's Who of Food & Wine* by the James Beard Foundation in May of 2000.

In 1995 Myriad opened TriBakery - A Neighborhood Cafe, and Layla—presenting Middle Eastern and Mediterranean cuisine. Each operation quickly won critical acclaim.

1997 featured the opening of Nobu London in Great Britain. In January 1998, Nobu London was awarded a Star by the prestigious *Michelin Guide*. 1997 was also the year that Myriad opened the Steelhead Grill with Interstate Hotels in Pittsburgh, PA. The restaurant was named "One of the Best New Restaurants" in America for 1997 by *Esquire Magazine*.

Fall '98 highlighted the opening of Next Door Nobu and Heartbeat. Next Door Nobu was awarded 3 stars by the *New York Times* only a few months after opening while Heartbeat at the W Hotel received 2 stars for its cuisine.

The Myriad group did not slow down in 1999, opening, Earth & Ocean at the W Seattle and Icon which

Culinary & Fine Wine Honorees

received two stars from the *New York Times* at the W Court in New York City. In 2000, Myriad created Pulse, a new restaurant overlooking Rockefeller Center at Sports Club LA. In November 2000, Myriad opened Lucca, a Tuscan restaurant at the Boca Raton Resort & Club.

At the same time, Myriad currently serves in major consulting management roles for The Sports Club/ LA (Pulse), Interstate Hotels (Steelhead Grill—Pittsburgh, The Coach House- Martha's Vineyard), Starwood W Hotels (HeartBeat, Earth & Ocean, and Icon), The Washington Terrace Hotel (15 Ria — Washington, D.C.) and the Boca Raton Resort & Club (Lucca). Myriad has also worked on assignments for Neiman Marcus, BrainReserve, General Electric (Villa Christina), Harley-Davidson Cafe, Millennium Broadway (formerly Hotel Macklowe), Fresco Restaurant, Jordan Vineyard & Winery, and Joseph Phelps Vineyards. Former assignments for Interstate Hotels included Brant Point Grill in Nantucket and Blue Shoe Grill in Memphis.

What really distinguishes the Myriad Restaurant Group is the ability to conceptualize and professionally manage such a diverse collection of respected restaurants—profitably, and to critical acclaim.

DREW NIEPARENT PRESIDENT, MYRIAD RESTAURANT GROUP

Drew Nieparent is one of America's most respected and celebrated restaurateurs, and the proud and energetic owner of Montrachet, Tribeca Grill, Rubicon, Layla, TriBakery, Nobu, Nobu London, Next Door Nobu, Heartbeat, Earth & Ocean, Icon, Lucca, Pulse, and The Coach House—with more to come. A 1977 graduate of the Cornell University School of Hotel Management, Nieparent started his career in management at Maxwell's Plum, Tavern On The Green, La Reserve, Le Perigord, La Grenouille, and Le Regence.

He is the recipient of many personal honors, including the distinction of being inducted into "Who's Who Of Cooking In America" by the James Beard Foundation (1992), "Man Of The Year" honors from The Food & Beverage Association (1993), the "Gates Of Jerusalem" Medal from Israel Bonds (1994), and the "Outstanding Service Award" at The James Beard Awards (1995). He was honored with both the James Beard Foundation and DiRona Humanitarian of the Year Award for 2000 as well as the Restaurateur of the Year from *Bon Appetit Magazine* in 2000.

In 1985, he opened Montrachet and received a three star rating from the *New York Times* (which has given the restaurant three subsequent 3 star reviews). In its 18 year history, Montrachet has become one of America's most revered and honored restaurants. This includes induction into the Nation's Restaurant News Hall Of Fame, the Ivy Award from Restaurant Business and Institutions, a four star rating and "Grand Award" from the *Wine Spectator*, and twelve consecutive years of three star ratings from Forbes. In addition to Drew's "Outstanding Service Award" for Montrachet from the James Beard Foundation, the restaurant also garnered the "Outstanding Wine Service" Award in 1995. In 1998, the *Wine Spectator* named Montrachet's Wine List the "Best Restaurant Wine List in New York City."

In 1990 with actor/director Robert DeNiro, Drew opened the Tribeca Grill, which instantly attained worldwide acclaim. Tribeca Grill has been hailed as one of the "Fifty Best Restaurants In America" by *Condé Nast Traveler* and cited for "Best Wine List In America" by Restaurant Hospitality. In 1998 Tribeca Grill received the coveted "Ivy Award" from Restaurants & Institutions. The restaurant has received the "Best of Award of Excellence" since 1998 and the "Grand Award" since 2002 from The *Wine Spectator*.

In 1993, Drew formed the Myriad Restaurant Group, a hospitality consulting and management company with wide-ranging expertise in wine, food service, marketing, and real estate services. Myriad opened two notable restaurants in East Hampton, and handled the opening of the Harley-Davidson Cafe, and managed Restaurant Charlotte at the Hotel Macklowe. Consulting services are currently provided to Interstate Hotels (Steelhead Grill, The Coach House), Starwood (Heartbeat at the W New York, Icon at the W Court, and Earth & Ocean at W Seattle Hotel), Boca Raton Resort & Club (Lucca) & Joseph Phelps Vineyards, Jordan Winery & Vineyard, and Neiman Marcus among others.

In 1994, Drew opened two outstanding new restaurants—Rubicon in San Francisco with partners Robert DeNiro, Francis Ford Coppola & Robin Williams, and Nobu with revered Japanese Chef Nobuyuki Matsuhisa and Mr. DeNiro in New York City. Both restaurants were honored with nominations as Best New Restaurant by the James Beard Foundation, and were featured in *Esquire Magazine's* "Best New Restaurants of 1994" feature.

Prestigious 1995 James Beard Awards were earned by both Rubicon (Rising Star Chef), and Nobu (Best New Restaurant).

September 1995 saw the opening of TriBakery, a full service bakery in Tribeca. Layla, the highly acclaimed middle eastern/ Mediterranean restaurant was opened in November 1995. In October 1996, Myriad opened The Steelhead Grill for Interstate Hotels in Pittsburgh, PA. It was named one of the best new restaurants in America for 1997 by *Esquire Magazine*.

1997 continued the growth pattern. In February Myriad opened Nobu London in London's Metropolitan Hotel overlooking Hyde Park. Myriad also opened the Brant Point Grill in Nantucket, and Blue Shoe Grill in Memphis for Interstate.

1998 brought new accolades and additional restaurant operations for Myriad. Nobu London was awarded a Star by the prestigious *Michelin Guide*. The *Wine Spectator* cited Rubicon for a "Grand Award." The Coach House was opened for Interstate Hotels in Martha's Vineyard. Fall 1998 heralded the introduction of Next Door Nobu, and Heartbeat in the eagerly anticipated W New York Hotel.

Culinary & Fine Wine Honorees

1999 continued the pace of rapid growth with the opening of Earth & Ocean for Starwood at the W Hotel in Seattle, Icon at the W Court in NYC and Pulse at the Sports Club LA at Rockefeller Center in NYC.

In 2000, Myriad formed a partnership with the Boca Raton Resort and Club and opened Lucca, a Tuscan Restaurant.

In 2003 Myriad opened 15 RIA, at the Washington Terrace Hotel on Rhode Island Avenue in Washington D.C. on a consulting basis for Interstate.

Drew has been the subject of major profile stories in the *New York Times*, *San Francisco Chronicle*, *New York Magazine*, *Town & Country*, *Wall Street Journal*, *GQ*, *Food And Wine*, *Wine Spectator*, *Avenue Magazine*, *Newsday*, *Cornell Magazine*, *Cheers*, *Market Watch*, *Nation's Restaurant News*, *Restaurant Hospitality*, *Tycoon Magazine*, *The Robb Report*, *New Jersey Life*, *Elle*, *Gotham* and *Cooking Light*. *Crain's New York Business* profiled Drew in their 10th Anniversary issue as one the 20 most significant personalities of the last 10 years. He has also been a featured guest host on the TV Food Network's "TV Diners", was the host of their 90-minute Thanksgiving Special program, and "Grilling With Drew." There have also been numerous appearances on television programs such as "Good Morning America," "Our Home" (Lifetime Network), "Good Day New York," CNBC, "Charlie Rose," "CNN Business Unusual," and radio appearances on WOR and WABC.

Drew's many activities include serving as a Director of the American Institute of Wine and Food, and as a guest lecturer at Cornell University, New York University, Syracuse University, New England Culinary Institute, New York Restaurant Association and The New School. He donates his time to special events for dozens of charities and special events from coast to coast. He has also participated in a "Chefs For Peace" initiative to Israel. In September 1995, he served as Honorary Co-Chairperson and Master of Ceremonies with New Jersey Governor Christine Todd Whitman at "A Dinner of Hope" for The Starfish Foundation for Children with Aids. He repeated those roles again in September 1996 at the Governor's Mansion—Drumthwacket. He was Co-Chair of Share Our Strength's Taste of the Nation event in New York City for 1997 through 2003, and was the guest of honor at the Tourette Syndrome Association Dinner in November 1997. In 1998, he was a Co-Chair for SOS Taste of the Nation event in New Jersey, as well as the guest of honor for City Harvest. He was also the guest of honor for the American Heart Association's "Chefs With Heart" Dinner in October 1999. He also served 9 years as Culinary Chair for the Momentum AIDS Project.

TRACY J. NIEPONENT DIRECTOR OF MARKETING PARTNER MYRIAD RESTAURANT GROUP

Tracy Nieponent is Director of Marketing and Partner, with responsibility for public relations & communications, promotion, advertising, & charitable events for the ever-expanding Myriad Restaurant Group, whose members now include Montrachet, Tribeca Grill, Nobu, Nobu London, Next Door Nobu, Rubicon (San Francisco), Heartbeat, Icon, TriBakery, Lucca at the Boca Raton Resort & Club, Steelhead Grill (Pittsburgh), Pulse at LA Sports Club Rockefeller Center, Earth & Ocean (Seattle), & The Coach House (Martha's Vineyard), — with more to come.

Tracy joined Myriad officially in 1991 when the group consisted of just two restaurants but was poised for growth. He implemented programs that added clarity, focus and direction to Myriad's marketing program and heightened attention and publicity in all media. Myriad was one of the first restaurant groups to activate a website on the Internet. Tracy also plays prominent roles in hundreds of charitable events, serving on the Board of Table To Table, and as an Honorary Chair on the City Harvest Food Council, as well as co-chair for Share Our Strength, The Food Allergy Initiative, and Israel Bonds. He is also a senior member of the restaurant steering committee of NYC & Co. that conceptualizes and operates New York Restaurant Week. Effective in 2003, he is a regular contributor to the WFUV-FM City Folk Morning radio show on National Public Radio, as well as the nationally syndicated Food & Wine Radio Network.

"My job, as the primary spokesman for Myriad is to properly reflect Drew's vision for our company, and to effectively articulate our values and beliefs," states Tracy.

Prior to joining Myriad, Tracy Nieponent was an accomplished advertising & marketing executive for several prominent advertising agencies including BBDO, and NW Ayer where he played an important role as part of the team that created the "Be All You Can Be" campaign for the U.S. Army, and the "Reach Out & Touch Someone" campaign for AT&T.

The biographies of each of these unfailingly gracious, generous and accomplished individuals are astonishing, manifestations of their individual and collective character and commitment. We are honored that they would grace the 2003 KCBX Central Coast Wine Classic with their presence and that they would bring their fabulous team of Executive Chefs, Chris Gesualdi from Montrachet, Stephen Lewandowski from Tribeca Grill and Dennis Leary from Rubicon, as well as renowned Sommeliers, and David Gordon from Tribeca Grill, to present our Dinner at Hearst Castle.

Culinary Honoree



MARTIN FROST EXECUTIVE CHEF FOUR SEASONS RESORT

Santa Barbara, California

The KCBX Central Coast wine Classic has a most special relationship with the Four Seasons Hotel organization, with many Four Seasons properties as members of the Wine Classic family, such as New York, Chicago, San Francisco, Los Angeles, Las Vegas and Aviara, and we have a particularly special relationship with the Four Seasons Biltmore Resort in Santa Barbara.

Four Seasons Biltmore Executive Chef Martin Frost has been a member of the Wine Classic for many years and has presented courses at the Vintage Dinner on multiple occasions. He has also

been the point chef for many of our special dinners at the Four Seasons Biltmore, including the series of Millennium Dinners and specialized wine dinners that have been offered as Wine Classic auction lots. He has been unfailingly gracious and giving in his participation, and his courses have been unfailingly world-class. His culinary expertise and thoughtful participation are a tribute both to the Biltmore and to Martin, and it is a great pleasure to recognize him as our Central Coast Culinary Honoree during the 2003 Wine Classic. Thank you so much, Martin, for all that you have done for us!

Martin Frost's biographical history is a clear manifestation of his dedication to his craft and of his success in becoming one of America's greatest hotel chefs.

- EXECUTIVE CHEF 1997-present
Four Seasons Biltmore, Santa Barbara, California
Responsible for all food operations of 227 room hotel and private Members club, four Restaurants, two Bars, Catering and conference services, Spa, Pool, Health Club and Room Service
- EXECUTIVE CHEF 1994-1997
Four Seasons Nevis, Nevis, Caribbean
Responsible for all food operations of 196 room resort
Voted best resort in the world in 1995 with a 94% food quality rating
The only Five Diamond establishment in the Caribbean
- EXECUTIVE CHEF 1992-1994
Four Seasons Clift Hotel, San Francisco, California
Responsible for all food operations of 330 room hotel
Rated Five Star and Five Diamond by Mobil and AAA, one of only nine such rated in the U.S.A.
- EXECUTIVE SOUS CHEF 1986-1992
Four Seasons Yorkville, Toronto, Alberta, Canada
Started as banquet chef and worked through all areas of kitchen as sous chef(garde-manger, Dining Room, Studio Café)
Truffles restaurant consistently voted Number 1 in Toronto
- SOUS CHEF 1982-1986
Four Seasons, Inn on the Park, London, England
Started as Chef-de-Partie-Tourmant, worked through all areas of kitchen and was promoted to sous chef in 1984
- CHEF-DE-PARTIE 1981-1982
Portman, Inter-continental Hotel, London, England
- COMMIS DE CUISINE 1977-1980
Sheraton Park Towers Hotel, London, England
- COMMIS 1974-1977
Harrods of London, Restaurant Food Hall, London, England
Worked in world famous store in various food outlets
- EDUCATION 1974-1977
City and guilds 706-1/2, Hotel school diploma
Westminster Hotel School, London, England
Three year course in F & B

Symposium Hosts

NARSAI DAVID BON VIVANT NARSAI & COMPANY

Berkeley, California



It is difficult to imagine a more effusive individual than Narsai David. He is the sort of person whose presence just makes you feel more whole and more pleased about circumstances in general. The restaurateur, vintner, chef, gourmet and bon vivant has a history of involvement, both in the culinary arts and in his community of Berkeley, where he was educated at UC Berkeley, and other Bay Area locales, and his involvement always brings a vibrancy and energy to the proceedings. From his humble beginnings at a drive-in hamburger house in Turlock to Radio and Television prominence, the overriding impression of Narsai is that he has always been unfailingly gracious.

From his birthplace of Chicago to Turlock to the Bay Area, he was always involved either directly or indirectly with produce and restaurants, opening his own, the renowned Narsai's, in the small East Bay community of Kensington in 1970. From 1970 until 1986, this restaurant and catering business was a culinary Mecca for gastronomes and the venue for exceedingly attentive service and exceptional cuisine. Centerpiece for the restaurant's fame was its Monday night dinners at which Narsai offered a fixed menu from whatever cuisine happened to capture his attention and appeal to his senses at the moment. From 1978 to 1985, Narsai's Market, next to the restaurant, presented a remarkable array of specialty foods. Narsai and his catering business were the recipients of a great deal of publicity for his extraordinary caterings, representing some of the grandest outdoor dining experiences ever presented. Rock impresario Bill Graham called on Narsai regularly to cater his concerts, and the Napa Valley Wine Auction Dinner, with its two thousand guests, was one of his triumphs. In addition, Narsai was an aficionado of fine wine, and the wine list at Narsai's was listed as one of the ten finest in the world by the *New York Times*. His culinary book authorships include Monday Night at Narsai's, The Menu, 1992 and The Menu, 1994.

Community and professional service has always been a priority with this considerate and gentle man. He has served as the Chair for the Awards committee for the Berkeley Community Fund, President of the Board of the Pacific Coast Farmers' Market Association, Host of the Annual "Narsai Toast to the Arts," Host to the Alameda County Meals on Wheels Dinner and Honorary Chair of the VNA Hospice Annual Wine Tasting Fundraiser. In addition, he is a Founding Member of the San Francisco Hunger Awareness Project.

Today, his time is divided between travel and food segments, the management of Narsai's Specialty Foods, KCBS Radio and Macy's West. As Wine and Food Editor of KCBS, he files twice-daily reports from wherever he is in the world. As Macy's "Culinary Expert," he hosts cooking classes every Saturday morning at the flagship store on Union Square in San Francisco. He has been a columnist for the food section of the *San Francisco Chronicle* and makes celebrity chef appearances at gatherings throughout the world. At our Wine Classic, he has hosted the cooking demonstrations of superb chefs such as Gary Danko, Cal Stamenov and John Ash, and has genteelly showed the young guys how it's supposed to be done.

Wherever Narsai goes, his objective remains the same; to share the simple pleasures of cooking food and presenting wine, each through the process of education. It is a great pleasure and an honor to be the recipients of his expertise and good energy and to share with his lovely and gracious wife, Venus, and him the energy of the Wine Classic.

In addition to his continual hosting of the cooking demonstrations (We hope that he is now a permanent fixture!), this year he will host the Heirloom Tomato Cooking Demonstration. Narsai, with his considerable wine knowledge and experience, and his prodigious cellar, will also present a special auction lot for the Rare & Fine Wine & Lifestyle Auction.

Symposium Hosts



WAYNE DONALDSON WINEMAKER DOMAINE CHANDON

Napa Valley

Yountville, California

Domaine Chandon, Inc. is the leading sparkling wine producer in the Napa Valley and an emerging producer of varietal wines. Founded in 1973, Domaine Chandon was the first sparkling wine producer outside Champagne to be established by a French house using only the traditional method. That house, Moët-Hennessy, began in 1743 as Moët et Chandon and has evolved into LVMH, a worldwide luxury goods company specializing in wines, spirits, fashion, leather goods, fragrances, cosmetics and selective retailing. Domaine

Chandon is a part of the Chandon Estates division, along with Chandon properties in Brazil, Argentina, Spain and Australia. Domaine Chandon's first sparkling wine was released in 1976, and the Visitors Center opened in 1977.

Domaine Chandon's vineyard acreage totals approximately 1100 acres in Carneros, Mt. Veeder, Yountville, and Lakeville, its Sonoma Coast vineyard. The Visitors Center is located on the Yountville property and houses a Retail Store, Tasting Salon and Terrace, a four-star dining room, The Restaurant at Domaine Chandon, the winery, and the administration building.

Wayne Donaldson joined the Chandon Napa Valley team as VP Winemaking & Vineyards in July 2000. In this position, Wayne directs all California sparkling and still wine programs.

A native of Australia, Wayne began his Chandon career in 1988 as a founding member of the Domaine Chandon Australia winemaking team. Over the next eleven years, Wayne rose to Chief Winemaker and Operations Manager, creating both a sparkling wine and still wine portfolio. The success of his winemaking team at Domaine Chandon Australia was well documented with numerous domestic and international awards including "Best Sparkling Wine of the Year" at the 1999 International Wine Challenge in the United Kingdom.

Since joining Chandon California, Wayne has been integral in leading the development and launch of the Domaine Chandon varietal still wine program featuring Chardonnay, Pinot Noir and Pinot Meunier, the classic Champagne varieties. In addition, Wayne and his team designed a new sparkling wine style, Chandon Extra-Dry Riche.

Wayne has worked harvest in many of the world's finest wine growing regions including Champagne, South Africa, New Zealand, Australia, and California. In Wayne's opinion, "California is blessed with exceptional fruit quality so the winemaking bar is already set very high. It's a pleasure and a challenge to craft wines that rise above this bar."

Wayne earned his enology degree from the prestigious Roseworthy Agricultural College in 1985 and a Graduate Diploma in Management from Deakin University, Victoria, in 1999. When he's not making wine, Wayne enjoys cooking and cruising the rugged mountain trails of Napa Valley on his mountain bike with friends.

Domaine Chandon is celebrating its 30th anniversary this year. As pioneers in California sparkling wine, Domaine Chandon has had a far-reaching impact on winemaking in the Napa Valley and is continuing to break new ground with its food-loving wines, both sparkling and varietal stills.

"We're making wines that are world class but that are uniquely Californian," says Wayne. "We're trying to drive forward a California style that is not a "me-too" Champagne."

Thirty years ago, few people grasped the potential of the Napa Valley. But Robert G. Mondavi, founder of the trailblazing Robert Mondavi Winery, believed in the region and he counts Domaine Chandon as a fellow traveler.

"The arrival of Domaine Chandon in Napa Valley 30 years ago was a ringing international endorsement of the potential here, and we worked closely together for years to promote our wines," states Mondavi. "Domaine Chandon has been a wonderful partner in the growth of Napa Valley to its position as the premier winegrowing region in America."

Before Domaine Chandon came on the scene in 1973, U.S.-made sparkling wine was overshadowed by French Champagne. Champagne generally denotes sparkling wine made in northern France's Champagne region. When France's revered Moët et Chandon, makers of Dom Perignon and other fine champagnes, set its sights on the little known Napa Valley as the next world class sparkling wine region, it created quite a stir and helped establish California's reputation as one of the world's top wine regions.

"Domaine Chandon changed the way people thought about sparkling wine," states Michaela Rodeno, CEO of Napa Valley's St. Supéry Winery. Rodeno was with Domaine Chandon from the beginning and served as the winery's vice president of marketing before joining St. Supéry Winery.

Domaine Chandon was one of the first wineries to see the potential of the cool-weather Carneros district,

Symposium Hosts

a southern Napa Valley viticultural area once dominated by sheep but now famed for its fog-loving pinot noir and Chardonnay vineyards. The winery was also the first to plant pinot Meunier, another classic sparkling wine grape.

As the only Napa Valley winery with an on-site restaurant, Domaine Chandon continues to showcase the compatibility of pairing sparkling wine with food and in so doing has helped establish the region as a renowned dining destination.

“The fine restaurant they created was another great pioneering gesture that said we had both the wine and the foods of a world class region,” said Mondavi.

In addition to producing premium quality sparkling wine and now a highly regarded line of still wines, Domaine Chandon’s mission is to show that sparkling wine isn’t just for New Year’s Eve and weddings anymore. With the production of six sparkling wine cuvées available nationally and five specialty sparklers available at the winery, Domaine Chandon offers a broad palate of flavors and styles that are particularly well matched with food.

As Domaine Chandon enters its fourth decade, Donaldson is creating more food-friendly sparkling wines. “While our roots are French, we want to capture the essence of California sunshine. The wines we’re creating have a distinct California style full of rounder, less acidic, fruit-forward flavors,” he said.

What a great pleasure it is to have Domaine Chandon present our Methode Champenoise Symposium this year. It is an honor to be associated with such an important and substantive wine and culinary organization and producer of such an array of special cuvees, both still and sparkling.

GARY IBSEN TOMATO MAVEN

Carmel, California

Gary Ibsen is one of the most erudite tomato experts America. His pervasive interest in the subject has led him to founding and directing the Carmel TomatoFest®, one of the most successful specialty product events in the world. His dedication to heirloom tomatoes is extraordinary, and it has resulted in his naming an heirloom tomato after culinary icon Julia Child.

In the early 70’s Gary published a series of regional food, wine, and restaurant magazines which he sold. He then joined, respectively, the wine divisions of The Coca-Cola Company (The Wine Spectrum) and The Seagram Classics Wine Company for several years in wine marketing.

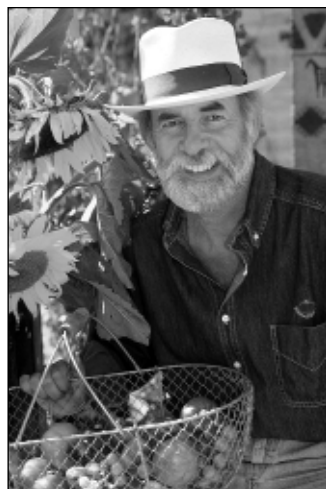
His love of cooking led him to study with Marcella Hazan in Italy and to study many regional cooking styles throughout North America, open a popular Cajun/Creole restaurant in Carmel California, win a cooking award with actor/director Clint Eastwood, and cook for a national television audience on “Good Morning America.” Gary also served on the national board of directors and participated as a Founding Member of the American Institute of Wine & Food and co-founded the Monterey Bay Chapter of the A.I.W.F.

An advocate of sustainable agriculture, he has given talks about growing tomatoes to the University of California, regional garden clubs and the Culinary Historians of Southern California and has made several presentations on P. Allen Smith’s nationally syndicated television show, “Gardens.”

Gary was also founder, publisher and editorial director of the award-winning *Adventures In Dining* magazine and prior to that, *Monterey Life* magazine.

Gary’s passion for growing organic tomatoes led to developing the nationally renowned Carmel TomatoFest®; authoring “The Great Tomato Book”, farming more than 420 varieties of certified organic heirloom tomatoes each year and marketing heirloom tomato seeds throughout the world on his website

We are so very pleased to have such a renowned expert to co-host our Heirloom Tomato Symposium. We are certain that you will find his knowledge of the subject to be extraordinary.



Symposium Hosts

MEL KNOX BARREL BROKER

San Francisco, California



The modern wine maker is confronted with a wide variety of choices: French, American or Eastern European oak; kiln dried or seasoned oak; hand split or sawn oak; tight or wide grained oak; different toast levels. Which way to go is a very important and very complex question. The guy who can answer those questions and offer utilitarian advice is our friend and

supporter, Mel Knox, certainly one of the most erudite, and entertaining, barrel brokers in the world. Although he indicates that he barely graduated from high school, he is certainly one of the most intelligent people you will ever meet.

Mel, who is a friend of many of the great vintners in California, such stellar names as Au Bon Climat, Qupé, Kistler, Shafer and Cristom, has been associated with the wine business since the early 1970s. For eight years he worked as a wine buyer, and he began his foray into the barrel business in the early 1980s. His interest in various wine-oriented subjects led him to giving wine classes at the University of California Extension for fifteen years.

In 1992, Mel expanded his industry involvement by beginning his ancillary career, that of being a vintner. In 1992, he went into partnership with Jim Clendenen in the Oregon Ici la Bas project, which includes the owners of the great barrel producer Francois Freres. He also began partnerships with Eric Hamacher, L'Uvaggio di Giacomo, and, since 1997, with Jim Moore, using various Italian varietals.

But Mel is the consummate barrel person, with so much information that it is almost astonishing. The saving grace for us neophytes is that he conveys his information with incisive wit. In fact, there is certainly no one more engaging. For example, he offers his bio as follows:

“raised in a log cabin rebuilt with oak from the Troncais forest

have been selling wine and winery equipment since 1972

wrote sections on barrels for Oxford Companion to Wine

involved in commercial production of wine:

a) Ici La Bas...Pinot Noir and Chardonnay from Anderson valley and Oregon

b) L'Uvaggio di Giacomo...Italian grape varieties grown here

c) Hamacher Chardonnay

sell barrels for France's best cooperages, Francois Freres and Tonnellerie Taransaud

taught wine appreciation classes at UC Berkeley for fifteen years, now in recovery.”

Mel's interest in barrels and his continuing study and proselytizing of them has greatly benefited all of us who are interested in fine wine. As an explanation of his dedication, when asked about tasting from various manifestations of barrels, he replies, “When I do barrel tastings, I look at the aftertaste, where bitterness can manifest itself. The flavor and bouquet are also important. These tastings can be difficult, because one can taste ten or twenty wines in a relatively short period. It should be remembered that normal people don't drink wine this way. They drink wine one bottle at a time. Most people actually swallow the wine, rather than spit it out! To these people aftertaste and mouth feel are as important as flavor. Or, as a winemaker once said to me, “We figured that if people were going to drink our wine we might as well make it drinkable.”

Mel Knox must have figured that, if he were going to share an esoteric subject, he might as well make it palatable, and he most certainly has done so, as those of you who will have heard his symposium at the Barrel Tasting will attest. What a treat to have Mel join us for our 2003 symposia!

Symposium Hosts



MATT KRAMER WINE WRITER

Portland, Oregon

Matt Kramer has been a full-time independent food and wine writer for twenty-seven years. His witty and incisive column appears in every issue of *Wine Spectator* and *Diversion* magazines. He is the longtime wine critic for *The Oregonian* newspaper, as well as a former wine columnist for *The Los Angeles Times*. In fact, his writing is so stimulating that, in any given issue of *Wine Spectator*, fully half of the letters to the editor refer to his column.

Kramer is the author of four critically acclaimed books: *Making Sense of Wine*; *Making Sense of Burgundy*; *Making Sense of California Wine*; and *A Passion For Piedmont: Italy's Most Glorious Regional Table*, all published by William Morrow & Co. His books have been translated into Japanese, Swedish and Chinese.

A revised and updated edition of *Making Sense of Wine* will be published in the fall of 2003 by Running, to be followed the following year by a completely revised edition of *Making Sense of California Wine*.

Matt consistently hosts panel discussions at the annual *Wine Spectator* Wine Experience, where he analyzes and recommends every imaginable type of wine; however, he is exceptionally erudite with respect to wines produced from the Pinot Noir grape, including those from Oregon, California and Burgundy in France. He will host two Pinot Noir panels at this year's Wine Classic, one on the clonal manifestations of Pinot Noir from vintners of the San Luis Obispo Vintners & Growers Association from the Edna and Arroyo Grande valleys, and one on the Cambria Julia's Vineyard Artisan Pinot Noir Program from its special vineyard in the Santa Maria Valley.

Kramer lives in Portland, Oregon with his wife, Karen, who has not cooked a single meal in the last 30 years. Matt and Karen spend a significant amount of time in San Francisco, where they have access to an array of great culinary experiences, furthering their lack of need to become culinary artists. Hearst Castle Dinner dignitaries, the Kramers will not be cooking that evening either.



KAREN MACNEIL FOOD & WINE AUTHOR, TEACHER & CONSULTANT

St. Helena, California

Karen MacNeil is quickly becoming an icon in the realm of fine wine and fine cuisine and their symbiotic relationship. She is a teacher, writer, and consultant whose specialties are wine, food and restaurants. Her articles have been published in more than 50 national United States magazines and newspapers including: *The New York Times*, *Food & Wine*, *Sunset*, *Saveur*, *Fine Cooking*, *Metropolitan Home*, *Playboy*, *The Wine*

Spectator, *Elle*, *Mirabella*, *Food Arts*, *In-Style*, *Travel & Leisure*, *USA Today*, and the *Los Angeles Times*.

In 1998, 1999, and 2000 Karen MacNeil was nominated for the "Oscars" of journalism - a James Beard Journalism Award for Best Magazine Writing in America. In addition, after ten years of researching wine around the world, she has just completed *The Wine Bible*, now being called the most comprehensive and authoritative book on wine written by an American author. One year after its publication, the book reached 170,000 copies sold, making it the fastest selling wine book in the United States. In addition, *The Wine Bible* won the 2001 Best Wine Book of the Year award and Karen was shortlisted as the 2002 International Communicator of the Year, a prestigious global award given by the International Wine and Spirit Competition in London.

Karen is the chairman of The Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley. In this capacity, she teaches the CIA's most popular week-long courses, MASTERING WINE and EUROPEAN WINES, both of which are booked months in advance. She also conducts private wine tutorials for individuals and small groups, gearing those tutorials to the client's wishes. In addition, she conducts numerous private wine seminars for corporations. Among her clients are Oracle Corporation, American Express, Merrill Lynch, Time Warner, General Foods, The Newspaper Editors of American, NBC, and the World Presidents Organization.

Karen also has an active restaurant consulting business. She consults with restaurants, hotels and corporations nationwide on professional dining room service and is considered a leading expert in service and professional dining room management. Among her clients have been: Marriott Hotels, Shearson Lehman Executive Dining Rooms, The American Express Corporation, and the Seagrams School of Service and Hospitality, plus dozens of top restaurants and resorts around the country, including The French Laundry, The Rainbow Room, Boulevard, Square One, The Real Restaurant Group (Fog City Diner, Tra Vigne, etc.), The Phoenician and Meadowood, a Relais et Chateaux resort in the Napa Valley.

Symposium Hosts

Finally, Karen MacNeil frequently appears on national television (she was the wine correspondent on NBC's "The Today Show" for several years) and is working on "The Wine Show with Karen MacNeil", a thirteen-part television series for PBS.

It is a great privilege and pleasure to have such a comprehensively gracious and erudite symposium host at this year's Wine Classic. Karen will host symposia on Merlot and on the luxury cuvees of the Paso Robles Westside Grand Crew. While the wines will be spectacular, the knowledge imparted by Karen will be equally so.

MARTUCCI & JENE PAZ BODEGA CHOCOLATES

Costa Mesa, California



"Legend has it that the family fudge (fudge truffle bars) was prized by Spanish Royalty...People have been known to hide this treasure in drawers, cabinets, buffets, high on closet shelves to be savored later - but it still seems to disappear." –Country Inns

Hailed by some as the quintessential international chocolate maker, BODEGA Chocolates, owned by the Paz sisters, Jene and Martucci, is world-renowned for its signature Fudge Truffle Bars and luscious confections. Celebrities, royalty and consumers alike lavish BODEGA Chocolates. All of BODEGA Chocolates confections are crafted using an old-fashioned, European-style process and generations-old Paz family recipes from Spain and Italy to create the finest blends

of chocolate in the European tradition.

BODEGA Chocolates has won numerous national and international confectionary awards and has received accolades from prestigious national and international media such as *Bon Appetit Magazine*, who crowned BODEGA as "The Around The World...International...Chocolate Supreme," as well as *The New York Times*, *Los Angeles Magazine*, *Elle*, *Gusto*, *Self Magazine*, and *Chocolatier*, to name a few.

"The Official Chocolatier of The Cannes Film Festival... American Pavilion" 2002

"The World...International...Chocolate Supreme!" Bon Appetit

"BODEGA rocks...!" Chocolatier Magazine

"Search for the Best...Bar None...# 1!" Bon Appetit

BODEGA Chocolates first retail location is at South Coast Plaza in Costa Mesa, California, one of the most prestigious shopping destinations in the nation. Their second retail location is at the newly opened The Grove at Farmer's Market, the talk of the town in Los Angeles, which opened May 2002. BODEGA Chocolates' award-winning confections are also featured at fine gourmet retailers and in mail order catalogues across the nation.

BODEGA produces an amazing array of mouth-watering chocolate products, such as Fudge Truffle Bars enrobed in chocolate with an array of European inspired flavors including: Classic (with or without walnuts) Bittersweet (with fresh roasted almonds), Caramelo, Dulce de Leche, Hazelnut, Cafe Mocha, Menthe Classic Lite (deliciously rich & low fat!) and, The "Holiday Bar" (rich white chocolate with dried cranberries & pistachios!).

Also produced are The Sugar Free Collection (dark and white chocolate in an assortment of decadent flavors!), other Confections, Sauces, & Lattes.; traditional English Toffee (mouth-watering!), the World's Greatest Chocolate Sauce, Dulce de Leche Sauce (the "premier" European Sauce!), Cocoa Latte, Mocha Latte and International House Blend Coffees.

A sweet addition to the BODEGA Chocolates range of delicious chocolates, HABANA Chocolates & Fine Pastries was "formally" launched in early 2002 at the International Fancy Food Show in San Francisco. HABANA products are marketed and sold primarily to fine gourmet grocery stores, membership clubs, the hospitality industry coffee houses and food-service operators. Products are available thru the mail order and wholesale division.

HABANA Chocolates & Fine Pastries are Kosher-certified and contain no artificial flavors, compounds or wax. Like BODEGA products each HABANA confection is of the highest European standard.

The HABANA range includes the following frozen and refrigerate European style delicacies:

- Truffle Bars in Assorted European Flavors in handsome counter display point of purchase boxes and counter displays.
- Elegant Truffle Bar Gift Boxes
- Chocolat Petites:
- Decadent Bites of Assorted Dark Chocolate and White Chocolate with Fresh Roasted Almonds, Brittle ...or without nuts.
- Rich Bites of English Toffee
- Delicious Bites of Sugar Free Dark Chocolate and White Chocolate with Fresh Roasted Almonds or Classic Flavor without nuts.
- Rich Dark Chocolate Sauce

Symposium Hosts

- Decadent Dulce de Leche Sauce
- Oatmeal Cookie Crunch (frozen or refrigerated)
- Chocolate Chip Cookies (frozen or refrigerated)
- European Style Double Crème/Double Chocolate Torte
- European Style Carrot Cake
- European Style Cheesecake

What more can be said to tantalize you with the BODEGA product line? It is truly comprehensive and absolutely world-class. We are so fortunate to be able to welcome the Paz family to the Central Coast Wine Classic and enjoy their incredible chocolates. Welcome, Martucci! We are so pleased that you could take the time from your extraordinarily busy schedule to join us.

BARBARA SPENCER WINDROSE FARM

Creston, California

It is a long way from sitting in recording studios, big rooms with no windows, to a certified organic farm in Paso Robles. But Barbara Spencer started on that road in 1990 and now lives at Windrose Farm with her husband Bill, their crew, four dogs, many barn cats, sheep and 50,000 little tomato plants each spring. Barbara was a professional cellist in Los Angeles for 20 years, performing on record dates, television and motion picture scores. It was a life she loved, but she always yearned for time in the country.

Through friends, she decided to find a week-end place in the Paso Robles area. In 1990 Barbara purchased the land that is now Windrose Farm. What started with a few Early Girl tomatoes, garlic, onions and Bill's first potatoes in '93, is now five acres of heirloom apples, 10-12 acres of summer crops and a nursery operation specializing in tomato plants. Windrose Farm is located east of Paso Robles, near Creston, in San Luis Obispo County. Tucked in a unique valley of 50 acres, 12 are in vegetable rotations, 6 are in apples and stone fruit and 5 are sheep pasture. The rest is habitat, full of animal, bird and insect life that usually help the process.

Bill & Barbara Spencer have been registered as an organic farm with the State of California since 1993 and certified with C.C.O.F. since August 1999. The farm has been "clean" for ten years; since its purchase in 1990. For the first three years, Bill worked to bring life back to the soil with compost and cover-cropping yearly. Windrose has the luxury of adjacent horse farms, one of which delivers!

Bill & Barbara state that "The longer we farm, the more enthralled we are with the old traditional seeds and plants. We strive as much as possible to use open-pollinated or heirloom varieties and have begun our own seed-saving program. Every day brings us more knowledge and a stronger belief in the principals and practices of sustainable organic farming. It is complex and labor-intensive, but the burst of life in the soil and in the habitat of our little valley is astonishing."

Barbara is not only involved in the growing on the farm, but also with the marketing of all the many varieties of produce. She goes to the Santa Barbara Saturday market and the Wednesday Santa Monica Market. In 1993, Windrose began going to the Farmer's Markets with produce from their first small market garden. In 2002, Windrose became a member of the Santa Monica Farmers' Market.

Growing the heirloom tomato plants begins in the end of December and ends in June. Then in July begins the harvesting of tomatoes to sell at market and directly to restaurants. Barbara admits that selling to her favorite chefs is a highlight of the year. It has been a joy for the Spencer's to see the tasty dishes prepared by the talented chefs at restaurants such as Patina, Campanile, Melisse and Lucques in Los Angeles. Every year finds Barbara looking for different varieties and growing techniques to make the heirloom tomato experience even better for her customers and chefs.

In addition to tomatoes and potatoes, Windrose grows onions, garlic, green and dry beans, peppers, eggplant, winter squash, carrots, turnips, beets, cucumbers, melons and many varieties of greens. They also have the apples and stone fruit. Their little valley is a unique micro-climate that is good for the diverse crops of lilacs, apples, super-sweet onions and melons.

In 1998 Windrose began opening the farm two times a year for the Spring Open House in April and the Tomato Tasting the third weekend of September. What began as a way to say thank you to their friends and customers has evolved into a whole new focus for Windrose. They have always believed that this beautiful spot was more than just a "food machine" and should be shared with as many as possible.

It is extremely gratifying that these people who are so special and interactive in sharing the fruits of their labors would favor us by co-hosting our Heirloom Tomato Symposium. We highly encourage you to visit Windrose Farm and its founders and proprietors Bill and Barbara Spencer. You will leave with fabulous produce and a wealth of information.

5750 El Pharo Drive, Paso Robles, CA 93446; Phone (805) 239-3757, FAX (805) 239-3200, E-mail windrose@tcsn.net



Symposium Hosts

KEN VOLK FOUNDER, PRESIDENT AND DIRECTOR OF WINEMAKING WILD HORSE WINERY

Templeton, California



Certainly one of the Central Coast wine Classic's most stalwart, ardent, generous and long-time supporters (nineteen years to be exact!), for more than 20 years, Ken Volk has been a tireless champion of winegrowing in the California Central Coast. His winery sources fruit from over 40 of the best growers from Hollister to Santa Rita Hills, and makes premium wines that derive their texture and depth from the diversity of microclimates and grape varieties in this rich and bountiful appellation.

And this is only the beginning of Volk's eclecticism. Reining in the interests of a man who named his winery Wild Horse is not easy, but here is a brief sampling:

Ken Volk is at the forefront of efforts in California to preserve the making of rare, heirloom grape varieties.

Committed to agricultural sustainability, Ken farms and manages his winery to ensure his children's future participation.

He is also the first winemaker to create a label with a portion of profits donated to local and global environmental efforts.

As a champion of winegrowing on the Central Coast, Volk has become an avid student of tectonic plates and regional airflow patterns that affect the climate and soils of the region.

"Bitten by the Bug"

In 1978, Ken Volk discovered winemaking while earning a degree in fruit science at California Polytechnic State University in San Luis Obispo. At the time, he imagined his future in a greenhouse or orchard. By chance, his student berry enterprise project was situated downhill from the campus vineyard. Trading responsibilities with a vineyard student, he was rewarded with Gamay grapes and made his first homemade wine with a trashcan and baseball bat. He was hooked!

The experience gave Volk an important insight: "With wine, the perishability problems common to other agricultural crops are avoided. Highly perishable fruit can be produced into something so interesting and complex, which also has the potential to increase in value over time."

After that first experience with winemaking, Ken read all the wine and viticultural publications he could get his hands on. He took numerous enology classes from the U.C. Davis extension program; technical classes at the wine lab in St. Helena, California; and graduated from the now defunct Napa School of Cellaring. As his skill and zeal for winemaking grew, his home winemaking production quickly took over the garage of his Cayucos home.

Ken received his first professional winemaking experience when he was hired at nearby Edna Valley Vineyard to work the 1981 crush. The following year he convinced his family to back his plans for developing a vineyard. He searched the Central Coast for an ideal location, looking as far south as Santa Barbara and as far north as Santa Cruz. "At the time, this part of the world was not taken seriously for fine wine production," he recalls. "But looking at some of the wines being produced at Chalone, Edna Valley Vineyard and Estrella River Winery (now Meridian Vineyards), I knew that wines from the Central Coast could compete with wines from any California region or anywhere else in the world."

Wild Horse Winery

Ken chose the name Wild Horse to honor the wild mustangs that roam the Carrizo Plains east of the winery. Over time, this name would become the perfect symbol for his own boundless exploration of winemaking techniques and varieties. A maverick from the start, Ken Volk built his winery on a vision that the highest quality wines could be made by sourcing grapes from the finest growers throughout the Central Coast region.

Paso Robles

In 1982, Ken Volk served as the first president of the original Paso Robles Grapegrowers Association. He was an active board member of the Central Coast Winegrowers Association, which named him winemaker of the year in 1992. Two years later he was named "Agriculturist of the Year" by his alma mater Cal Poly. His commitment to the area has continued with his recent tenure as Chairman of the Board of the Paso Robles Vintners and Growers Association, and through Wild Horse's participation in the Central Coast Vineyard Team and formation of the Paso Robles Wine Quality Alliance.

Ken is a past honoree of the KCBX Central Coast Wine Classic for his contribution to the Central Coast wine industry. His Wild Horse Winery is a past recipient of *Wine & Spirits* magazine's "Winery of the Year" award. Volk has devoted two decades to quality Central Coast winemaking. In 2002, those efforts were recognized when he was honored as "Wine Industry Person of the Year" by the Paso Robles Vintners and

Symposium Hosts

Growers Association. As a leading spokesperson for the Central Coast, he has intimate knowledge of the climate, growing conditions and diverse viticultural sub-appellations of the region. Now that the California Central Coast is squarely on the winemaking map, Ken Volk is rarely asked: “In what part of Sonoma County is Templeton?”

Heirloom Vines

A natural extension of Ken’s agricultural curiosity, the two- acre garden at Wild Horse boasts over 100 varieties of heirloom tomatoes from around the globe. Varieties including Giant Syrian and Russian 117s are grown without pesticides, and are treated with nutrient sprays made from compost tea and kelp. The tomato plantings are surrounded by the estate vineyards on three sides, creating a harmonious environment about which Ken observes: “There’s a United Nations of tomatoes growing peacefully in my Templeton garden.”

When it comes to grape vines, Volk jokes that the winery’s motto is: “What is the most difficult grape variety to pronounce and where can we get it?” Over the years, his passion for exploration of rare and unusual varieties from around the world has led to numerous clonal trials, field selections, plant breeding and tissue propagation projects.

“Wild About Wine”

Although Ken Volk is rarely described as “predictable,” one thing about him is certain: He will continue to lead the charge of Central Coast winemaking. His many endeavors share the common goal of expanding the boundaries of quality and convention. His goals surpass the usual limits: to create the highest quality Central Coast wines that invite comparisons of this winegrowing region with any other in the world; to introduce new varieties and untried methods that expand industry conventions; and to experiment with ventures, just for the fun of it. In all his interests, Ken follows his single-minded conviction that it is with perseverance and a pioneering spirit that the greatest discoveries are made.

Ken Volk’s contributions to the Central Coast wine industry and to the KCBX Central Coast Wine Classic are too numerous to detail, and it is with great pride and pleasure that we enjoy his return as one of our symposia co-hosts, this year an integral part of the Heirloom Tomato Symposium.

Symposium Hosts

JEAN-PIERRE WOLFF VINTNER WOLFF VINEYARDS

Edna Valley

San Luis Obispo, California



Jean-Pierre Wolff was born in Brussels Belgium. Always a seeker of knowledge, Jean-Pierre holds a Bachelor of Science in Electrical Engineering, a Master in Business Administration, and a Doctorate in Science and Technology Management. In addition to holding several professional licenses, he holds U.S. patents and published numerous papers in the field of science and technology. Mr. Wolff's career includes electrical contracting, consulting, research, teaching and management as a senior Vice president with a Fortune 500 company.

Since 1999, Jean-Pierre Wolff has been the President and winemaker of Wolff Vineyards in the Edna Valley just south of San Luis Obispo. The ecologically friendly property encompasses 125 acres planted in old vine Chardonnay (3rd oldest vineyard in the valley post prohibition), Pinot Noir, Syrah, Petite Syrah, Teroldego and Riesling. Jean-Pierre is a member of the Central Coast Vineyards Team, a Board member of the Central Coast Wine Growers Association, and a member of the Central Coast Wines Growers Association Environmental task force. He is a frequent speaker at ecological, sustainable and biodynamic wine growing seminars.

The vineyard was planted almost 30 years ago by one of the Edna Valley's winegrowing pioneers, Andy MacGregor. World-class awards were earned by wineries that used MacGregor Vineyard Chardonnay grapes (such as Mount Eden). Jean-Pierre and his wife, Elke, renamed the vineyard in 1999 when they expanded the vineyard and added their artisan winery.

Recently planted Pinot Noir utilized five newly released Dijon clones grafted on two different root stocks best suited to our specific soil conditions, sun and wind exposure. These clones are sometimes referred to as the new "sexy" clones, which have produced some outstanding Pinot Noir wines in California and Oregon.

Most of Wolff Vineyards' grapes are sold to Ultra-Premium winemakers who enjoy wide acclaim for their wines. "Our own very-limited production is hand-crafted using traditional Burgundian wine-making methods. French new oak, barrel fermentation, sur lie and batonnage are a few of the techniques applied to our wines," according to Jean-Pierre.

"We are committed to maintaining and improving the ecology of our vineyard. As such, we apply sustainable winegrowing practices including soil management, integrated pest management, water management/conservation and energy conservation. We utilize cover crops, organic soil amendments, integrated pest management. We use the positive point system developed by the Central Coast Vineyards Team to continuously improve our sustainable wine growing practices."

Wolff Vineyards employs a two-part program for natural habitat conservation and restoration. The first part includes quail, kestrel, red-tail hawk and barn owl. Golden eagles have also been sighted around the property. The second part involves a long-term project for fish habitat restoration in the two boundary creeks running to Pismo Beach. Jean Pierre is also forming a watershed group composed of concerned landowners within Edna Valley and Pismo Beach. The groups first fish habitat restoration program includes erosion control, re-vegetation, shading, riparian repairs, bioengineering alternatives, ground water percolation improvements. The group is working closely with the Natural Resources and Conservation Services, Department of Fish and Game, Water Resources Control Board, Army Corp of Engineers, National Marine Fisheries, and the Central Coast Salmon Enhancement society to name a few.

Wolff Vineyards supports new research projects benefiting the environment by volunteering our vineyard as a testing station for projects such as "Beneficial Insect Release" in cooperation with UC Davis and Cal Poly. The vineyard has a beta site for a new type of electronic soil moisture sensors downloadable in the vineyard by a laptop computer. The vineyard is a biodynamic research site for the Central Coast Vineyards Team as part of a State research grant to reduce dependency on herbicides and pesticides.

The Wolff Vineyards wines are absolutely fantastic, and Jean-Pierre and Elke are dedicated to sustainability. What an appropriate family and location to host our Natural & Biodynamic Vineyard Symposium!

Hearst Castle Dinner Chefs

CHRIS GESUALDI EXECUTIVE CHEF MONTRACHET

New York, New York

Chris Gesualdi epitomizes Montrachet's heralded tradition of contemporary three-star French cuisine. Now in his second tour as Montrachet's Executive Chef, his culinary style combines classic French technique with modern flair, and has helped make Montrachet one of America's most respected restaurants.

Chef Gesualdi's cuisine was praised by the *New York Times* in its Three Star review—"The kitchen is well run; the food refined yet aggressive. Its strength lies in the quality of the ingredients and the finesse with which they are combined. The food seems effortless."

There are several signature dishes that reflect Chris' distinctive style. They include Truffle Crusted Salmon, Reggiano Crusted Chilean Sea Bass, Artichokes Barigoule, Warm Applewood Smoked Salmon with Caper Emulsion and Osetra, and Quince Stuffed Saddle of Venison with Red Cabbage Coulis. Chef Gesualdi is particularly adept at matching food and wine.

Chris grew up in Connecticut where he began working in restaurants at the age of 15. Following his graduation from the Culinary Institute of America, Chris embarked on a ten-year journey of polishing his skills in New York's finest restaurants. He worked with the esteemed Thomas Keller at La Reserve and as his Executive Sous Chef at Raphael and Rakel in Soho. He continued to perfect his craft with Gerard Pangaud at Aurora and Gilbert Le Coze at Le Bernadin. In 1991, Montrachet owner Drew Nieporent, impressed with Chris' special talents, recruited him as Chef de Cuisine to Debra Ponzek. When she departed in 1994, Chris was promoted to head chef and has served in that capacity for six years.

For the last several years, Chris has been Corporate Consulting Chef for Drew's Myriad Restaurant Group. In January 2003, Drew asked him to return to Montrachet as Executive Chef, where he continues to set new standards of culinary excellence.

We are privileged to have Chris Gesualdi as a main component of the Myriad Restaurant Group's executive chef team for the Dinner at Hearst Castle.



DENNIS LEARY EXECUTIVE CHEF RUBICON

San Francisco, California

Dennis Leary is the young and dynamic Executive Chef of Rubicon, bringing a wealth of talent – and inspiration – to a restaurant already established as one of the finest in the nation. Heralded as a "Rising Star Chef" by the *San Francisco Chronicle* in April 2001, Chef Leary's culinary style seeks to match classical European and Mediterranean cuisine with unusual ingredients, emphasizing freshness and precision. Now in his sixth year at Rubicon, he was appointed Executive Chef in November 2000.

Dennis, 33, has been cooking professionally for sixteen years. His culinary career began in Cohasset, Massachusetts, at The Red Lion Inn, one of the oldest continuously operating restaurants in the country. After four years of apprenticeship under Chef Daniel Cronin, Dennis moved on to Kimball's, where he studied French pastry under Fred Willette, a chef of local renown. Stints in Boston – at The Parker House, and Gianinno, respectively, followed.

In 1993 Dennis moved to Phoenix, Arizona, where he worked at The Boulders under Charles Wiley, one of Food and Wine's "Ten Best New Chefs" for 1994. At the suggestion of Chef Wiley, Dennis moved to Telluride, Colorado and then to Carmel, California, where he was Sous Chef at the Carmel Valley Ranch. A visit to San Francisco in 1996 led to an inevitable relocation, and Dennis went to work for Alain Rondelli at his eponymous restaurant. After a year as Pastry Chef for Mr. Rondelli, where he helped earn the coveted four star review from the *San Francisco Chronicle*, Dennis moved to Rubicon.

As Chef de Cuisine for Scott Newman, Dennis held a featured spot at "the Masters of Food and Wine 2000", the most prestigious culinary event on the West Coast. It was here that Dennis first introduced to the fine dining public his signature style of simplicity, freshness, and elegant presentation. As he said in a recent interview, "I try to maintain a balance between innovation and tradition, mingling classical French technique



Hearst Castle Dinner Chefs

with the ethnic and culinary diversity of the San Francisco Bay area.”

Dennis holds an honors degree in English Literature from Wheaton College in Norton, Massachusetts and is a member of Phi Beta Kappa.

It is with great pleasure that we are graced with Dennis Leary's presence as one of the Myriad Restaurant Group's team of chefs for the Dinner at Hearst Castle.



STEPHEN LEWANDOWSKI EXECUTIVE CHEF TRIBECA GRILL

New York, New York

Stephen Lewandowski is one of America's most talented rising star Chefs, overseeing the cuisine at Tribeca Grill, one of the finest and most popular restaurants in the nation.

Stephen joined Tribeca Grill in 2000 as Chef de Cuisine and quickly won kudos for his work ethic, leadership, enthusiasm and culinary creativity. In 2003 he was promoted to Executive Chef and has added classic and innovative touches to the menu with savory offerings such as Braised Short Rib with Foie Gras Ravioli, Poached Maine Lobster Salad, and Sesame Crusted Tuna Loin. Stephen's deep appreciation for wine finds fertile ground in Tribeca Grill's outstanding wine list that has been awarded the *Wine Spectator's* coveted "Grand Award"

designation. His wine dinners have received significant critical acclaim, as have his dinners at the James Beard House and many charitable events such as the Robert Parker fund-raising dinner for "Windows of Hope."

Stephen was always destined to become a Chef. His love of cooking was inspired by helping his father at Sunday dinner. By the age of 12, he was the family's executive chef, cooking not only on Sunday but on most nights of the week. Throughout high school Stephen worked for a catering company near his New Jersey home, and on his 21st birthday he entered the Culinary Institute of America. After graduating he became the Sous Chef at New York City's Abbey restaurant. He continued to build his credentials at Gotham Bar & Grill, and then at Fantino in the Ritz Carlton on Central Park South. He stayed with Ritz Carlton for several years, traveling to various cities across the USA. In 1999 the Peabody Orlando appointed him Executive Sous Chef, overseeing all five restaurants for the 1000-room hotel. Then it was on to the big stage at Tribeca Grill.

We are very grateful that a chef of Stephen Lewandowski's ability would be a part of the Myriad Restaurant Group team at the Dinner at Hearst Castle.

Vintage Dinner Chefs

This year's Vintage Dinner is a continuation of the theme of showcasing chefs from the Central Coast of California, specifically from the city of Santa Barbara. Some are long-time supporters of the Central Coast Wine Classic; some are new to the proceedings. However their culinary successes are uniformly impressive. They stand on their own among superlative chefs anywhere, and collectively, they form a remarkably talented team. We know that you will enjoy the results of their experience, their creativity and their efforts. Bon Appetit!

MARTIN FROST EXECUTIVE CHEF FOUR SEASONS RESORT

Santa Barbara, California

The KCBX Central Coast wine Classic has a most special relationship with the Four Seasons Hotel organization, with many Four Seasons properties as members of the Wine Classic family, such as New York, Chicago, San Francisco, Los Angeles, Las Vegas and Aviana, and we have a particularly special relationship with the Four Seasons Biltmore Resort in Santa Barbara.

Four Seasons Biltmore Executive Chef Martin Frost has been a member of the Wine Classic for many years and has presented courses at the Vintage Dinner on multiple occasions. He has also been the point chef for many of our special dinners at the Four Seasons Biltmore, including the series of Millennium Dinners and specialized wine dinners that have been offered as Wine Classic auction lots. He has been unfailingly gracious and giving in his participation, and his courses have been unfailingly world-class. His culinary expertise and thoughtful participation are a tribute both to the Biltmore and to Martin, and it is a great pleasure to recognize him as our Central Coast Culinary Honoree during the 2003 Wine Classic. Thank you so much, Martin, for all that you have done for us!

Martin Frost's biographical history is a clear manifestation of his dedication to his craft and of his success in becoming one of America's greatest hotel chefs.



EXECUTIVE CHEF	1997-present
Four Seasons Biltmore, Santa Barbara, California	
Responsible for all food operations of 227 room hotel and private Members club, four Restaurants, two Bars, Catering and conference services, Spa, Pool, Health Club and Room Service	
EXECUTIVE CHEF	1994-1997
Four Seasons Nevis, Nevis, Caribbean	
Responsible for all food operations of 196 room resort	
Voted best resort in the world in 1995 with a 94% food quality rating	
The only Five Diamond establishment in the Caribbean	
EXECUTIVE CHEF	1992-1994
Four Seasons Clift Hotel, San Francisco, California	
Responsible for all food operations of 330 room hotel	
Rated Five Star and Five Diamond by Mobil and AAA, one of only nine such rated in the U.S.A.	
EXECUTIVE SOUS CHEF	1986-1992
Four Seasons Yorkville, Toronto, Alberta, Canada	
Started as banquet chef and worked through all areas of kitchen as sous chef(garde-manger, Dining Room, Studio Café)	
Truffles restaurant consistently voted Number 1 in Toronto	
SOUS CHEF	1982-1986
Four Seasons, Inn on the Park, London, England	
Started as Chef-de-Partie-Tournant, worked through all areas of kitchen and was promoted to sous chef in 1984	
CHEF-DE-PARTIE	1981-1982
Portman, Inter-continental Hotel, London, England	
COMMIS DE CUISINE	1977-1980
Sheraton Park Towers Hotel, London, England	
COMMIS	1974-1977
Harrods of London, Restaurant Food Hall, London, England	
Worked in world famous store in various food outlets	
EDUCATION	1974-1977
City and guilds 706-1/2, Hotel school diploma	
Westminster Hotel School, London, England	
Three year course in F & B	

Vintage Dinner Chefs



RÉMI LAUVAND EXECUTIVE CHEF MIRÓ BACARA RESORT & SPA

Santa Barbara, California

When Rémi Lauvand arrived in Santa Barbara from New York, the Central Coast knew that its culinary scene had been significantly elevated. Rémi's background and reputation preceded him, as most of America's gourmets were already aware of his expertise.

Now, as Executive Chef of Miró, Bacara Resort's signature restaurant, Rémi Lauvand is responsible for overseeing menu development and all culinary activity for the elegant and refined oceanfront venue.

Rémi's worldwide reputation as a talented chef has been in the making for 20 years, during which time he has refined his skills in the kitchens of some of New York City's most highly acclaimed restaurants. Most recently, Rémi served as Executive Chef at the renowned Montrachet in New York City. His previous New York experience includes a period as Executive Sous Chef at Sirio Macioni's fabled Le Cirque, and another as a Sous Chef at the highly acclaimed La Grenouille. He began his career in the kitchens of France's Gerard Pangaud and the legendary Orient Express.

Since Miró opened in late 2000, Rémi has been exercising his passion for inventing new dishes, which have been appearing on the menu as his signature "California Light" creations. With traditional French style and often a hickory wood grill he had specially built, Rémi prepares regional ingredients such as fresh seafood and organic vegetables.

Rémi, who is French-born, attended hotel school at the renowned Le Touquet in France.

Everyone on the Central Coast of California who loves gourmet cuisine is thrilled that Rémi Lavaund has graced the area with his presence. You must make a point of meeting this extremely talented and unfailingly gracious culinary artist.



JAMES SLY CHEF OWNER LUCKY'S

Montecito, California

No one is more important to the Wine Classic's culinary manifestation than James Sly, the Chef-Coordinator for both the Dinner at Hearst Castle and the Vintage Dinner, as well as for the Rare & fine Wine & Lifestyle Auction. Each one of these venues would be a daunting task, but James coordinates the food and service for all of them.

James Sly is the Chef and Managing Partner in Lucky's, the Santa Barbara area's premiere steak house. His training is strictly classical, his attitude one hundred percent Californian. He began his formal training in Europe, at the Hotel Ritz in Paris, the Hotel de Paris in Monte Carlo, and continued working with Michel Guerard at Regine's in both Paris and New York.

James also spent several years working in private homes, cooking for among others, Her Imperial Highness, Princess Shams Pahlavi, the sister of the Shah of Iran, in both Beverly Hills and in Cuernavaca, Mexico. James refined his craft at restaurants on Nantucket, in Washington, DC, and in Palm Springs before coming to Santa Barbara, where he spent four years as Chef for the El Encanto Hotel in Santa Barbara before pursuing catering and restaurant consulting, and serving as a private chef in Montecito.

More now than ever, the value of simplicity in cooking plays an important part in James Sly's style. The menu at Lucky's clearly shows that this highly successful restaurant is not only a steak house, but that it also features a strong classical base, with frankness and, above all, integrity. The cuisine is marked by both the use of top-quality ingredients. Aged prime steaks and live Maine lobster top the list, and more importantly, there is an intense respect for the quality of those ingredients.

An entertaining teacher, James comfortably shares his wealth of knowledge and experience with students and his employees, and concentrates on the basics that make such a big difference in quality food.

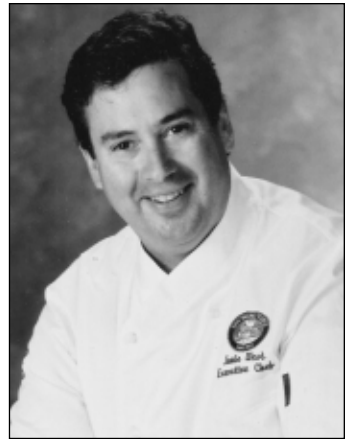
James has a Bachelor's Degree in Linguistics from California State University at Fullerton, is fiftyish years old, and currently resides in Carpinteria, California.

We are so very fortunate that James Sly is a part of the Wine Classic family and that he is so dedicated to quality in both creation and execution. It manifests in so many ways during our six days of wine and culinary presentations. James, what would we do without you?

Vintage Dinner Chefs

JAMIE WEST EXECUTIVE CHEF SAN YSIDRO RANCH

Montecito, California



Jamie West is Executive Chef at the San Ysidro Ranch, a Relais & Châteaux property in the hills of Montecito above Santa Barbara, California. West's cuisine combines the traditions of the one hundred-year-old luxury resort with his innovative interpretation of the best ingredients the region and world have to offer. Chef West developed an organic vegetable, fruit and herb garden on the property and draws on it for inspiration. His philosophy is to present his guests with straight-forward dishes that tantalize the palate with layers of complex and unique flavors. In her article in *Appellation* magazine, Kathleen Marks Hardesty called West's Roasted Lobster on Truffle-Spiked Potatoes "an ornate object d' art." She also said "his tasting menu will dazzle the most finicky guests," and "his presentations are as spectacular as some of his celebrity guests."

Chef West has been recently featured in *Bon Appetit*, *Sunset* and *Food & Home* magazines. He was showcased in the fall 2002 issue of *Art Culinaire* magazine for his inventive use of figs. He is the host chef on a weekly cooking segment on KEYT, an ABC affiliate, in Santa Barbara. In February 2001, he was personally chosen by Julia Child to present a side-by-side cooking demonstration and lunch with her at the Annual Masters of Food and Wine at the Highlands Inn in Carmel, California. The American Tasting Institute named West "Chef of the Year" for Southern California in 2000. That same year he represented Relais & Châteaux as featured Chef at the James Beard House in New York and appeared on "The Early Show" on CBS with Bryant Gumble as a guest chef representing Relais & Châteaux.

With over twenty four years in the business, having built the foundation for his career at the Culinary Institute of America in Hyde Park, New York, Jamie West has been fortunate to work in some of the most beautiful and highly acclaimed hotels and resorts in the Western United States. Prior to joining San Ysidro Ranch, West worked at L'Auberge Del Mar Resort and Spa as the Director of Culinary Services/Executive Chef for nearly three years. During that time, West was able to elevate the cuisine and "The Dining Room" to a Four-Star rating and make it one of the top dining spots in the San Diego area.

Jamie was a member of the culinary team at Silverado Country Club and Resort in Napa Valley from 1990-1995. As Chef de Cuisine, he opened a cutting-edge restaurant featuring California Pacific Rim Cuisine. As Executive Sous Chef, Jamie's main focus was on the banquet and catering aspect of this world class convention resort. He was voted "1992 Chef of the Year" of the Napa/Sonoma chapter of the American Culinary Federation and was named as Silverado's "Manager of the Year" that same year.

In addition, Jamie has worked as Restaurant Chef at Meadowood Resort in Napa Valley, and he worked as Chef de Cuisine to open and operate two restaurants for the newly renovated Hilton Beach and Tennis Resort in San Diego. Earlier in his career, he worked as Executive Chef at Forest Highlands, an exclusive private golf club in Flagstaff, Arizona.

Jamie West's Professional Awards and Activities are extraordinary. They are as follows:

- Chef West was featured in the fall issue of *Art Culinaire* magazine (#66) showcasing his innovative menu inspired by figs.
- Selected as one of Santa Barbara's best Chefs by *Bon Appetit Magazine* and by the *Santa Barbara News Press* "Readers Choice" for finalist in the Best Chef category
- Participating Chef in Share Our Strength's "Taste of the Nation" Event in Santa Barbara
- Featured Chef in *Food and Home* Spring 2002 magazine
- Guest Chef at Skylonda's "Feast in the Forest" event in Woodside, California
- Guest Chef on "Full Bloom" A PBS Television Cooking Show in April 2002
- Featured Chef at "The Masters of Food and Wine" at the Highlands Inn in Carmel California presenting a demonstration with Julia Child
- Host Chef of a weekly TV cooking segment on the morning news on KEYT, an ABC affiliate in Santa Barbara, and a half-hour special for the holidays with Julia Child as a special guest.
- Guest Chef on CBS The Early Show with Bryant Gumble, representing Relais & Châteaux
- "Chef of the Year" for Southern California by the American Tasting Institute
- Represented Relais & Châteaux as featured Chef at the James Beard House in New York
- Guest Chef with Julia Child for "Food Works" to benefit food writers
- Featured in October 2000 *Sunset* and April/May 2000 *Appellation* Magazine
- Recipient of "The Golden Platter" award given by the International Food, Wine and Travel Writers Association
- Recipient of "The Sterling Silver Award for Contemporary Cuisine" by the Southern California Restaurant Writers Association

Vintage Dinner Chefs

- 1998 One of “San Diego’s Most Prominent Chef’s” by the American Institute of Wine and Food
- Guest Chef for World Explorer Cruise Line Caribbean/Latin American “Press Cruise”
- “Manager of the Year” at L’Auberge del Mar Resort and Spa
- Featured Chef in the 1996 50th Anniversary Calendar for the Culinary Institute of America
- Guest Chef for the “Napa Valley Mustard Festival” representing the Culinary Institute of America in a cooking demonstration
- Featured Chef for “Mustard in Bloom” a fundraiser for the Napa Valley Opera House
- Awarded “Chef of the Year” by the American Culinary Federation Napa/Sonoma Chapter
- Spearheaded “Rootstock” a food, wine and music festival to benefit UC-Davis research for Phyloxera and the American Culinary Federation
- Featured Chef for the Grand Opening of the Culinary Institute of America at Greystone
- Featured as one of the “Hottest Chef’s in Northern Arizona” by The American Culinary Federation

This is Jamie West’s first year as a member of the Wine Classic’s culinary team, presenting a course at the Vintage Dinner, and we are very grateful that such an accomplished chef would become such an integral part of our culinary proceedings.

Collectors Dinner Chef

LAURENT GRANGIEN CHEF OWNER BISTRO LAURENT

Paso Robles, California

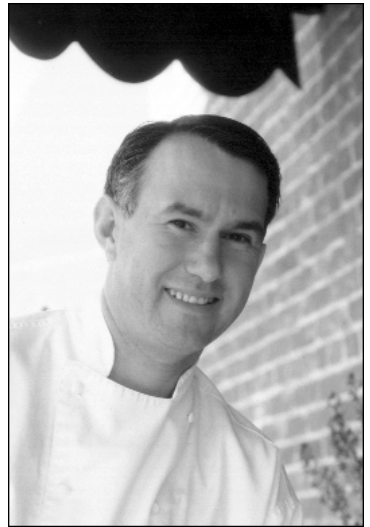
When we looked for an extraordinary chef to create and present the Collectors' Dinner cuisine, we had to look no further than Paso Robles, where the wondrous culinary artistry of Chef Laurent Grangien manifests at Bistro Laurent. Laurent is one of the great shining culinary lights in San Luis Obispo County, and his gracious hospitality and spectacular cuisine have turned Paso Robles into a destination for gourmets throughout America. Laurent has long been part of the Wine Classic family, for which we are exceedingly grateful.

Born in Brittany, France, in 1961, Laurent Grangien's first position, at age 17, was apprentice at the restaurant La Mere Gut in Lyon, France. From there he worked non-stop at one Michelin Starred restaurant after another, learning his craft at St. James in Bordeaux, Chateau de la Chevre D'or in Eze, and Michel Guerard in Eugenie les Bains.

Laurent became head chef while working at restaurant Michel Rostang in Paris and established a lasting friendship with Chef Rostang. Together they opened Bistrot D'A Cote in Paris, where he was partner and chef for three years before coming to the United States. In 1991, Laurent came to Santa Monica, California at the urging of Michel Rostang to become the Executive Chef of the first French Bistro in Los Angeles, Fennel Bistro. He received rave reviews during his tenure with Fennel, including one of the "Best New Restaurants of 1992" in the United States, as published by *Esquire Magazine*.

In 1994, on the recommendation of Michel Richard, owner and executive chef of Citrus in Los Angeles and nation-wide Citronelle restaurants, Laurent took the position of Executive Chef for the Inn at Morro Bay. Again Laurent was well received. *Adventures in Dining* 1994/95 readers' poll voted him the best new chef, and rated the Inn at Morro Bay one of the "Top 10 Best Restaurant", "Best French Cuisine", and "Best in Morro Bay." The road was paved for the opening of Laurent's restaurant on the Central Coast. Bistro Laurent opened in May 1997 in Paso Robles in the heart of a growing wine country and, as we have already mentioned, has become a destination from gourmets throughout California and the United States.

It is with great pleasure that we anticipate Laurent Grangien's cuisine for our Collectors' Dinner.



Featured Vintners

NEIL AFRANSKY, WESTERLY VINEYARD
KIRBY ANDERSON, GAINNEY VINEYARD
STEPHAN ASSEO, L'AVENTURE
JUSTIN BALDWIN, JUSTIN VINEYARDS & WINERY
DOUG BECKETT, PEACHY CANYON WINERY
GARY CONWAY, CARMODY-McKNIGHT
DOMAINE CHANDON
CARISSA CHAPPELLET, CHAPPELLET VINEYARDS
STEVE DOOLEY, STEPHEN ROSS
JASON DREW, DREW FAMILY CELLARS
ROBERT DUNNING, DUNNING VINEYARDS
ED FELICE, TOLOSA WINERY
DENNIS FIFE, FIFE VINEYARDS
MARC GOLDBERG, WINDWARD VINEYARD
ROBERT HAAS, TABLAS CREEK VINEYARDS
HARRY HANSEN, EDNA VALLEY VINEYARD
GRAY HARTLEY, HARTLEY-OSTINI/HITCHING POST
ERIC HICKEY, LAETITIA VINEYARDS & WINERY
FRED HOLLOWAY, CAMBRIA WINERY & VINEYARD
AUSTIN HOPE, AUSTIN HOPE
JOHN KONGSGAARD, ARIETTA
SETH KUNIN, KUNIN WINES
FRANK OSTINI, HARTLEY-OSTINI/HITCHING POST
DON OTHMAN, KYNSI WINERY
STEVE RASMUSSEN, TALLEY VINEYARDS
CHRISTIAN ROGUENANT, BAILEYANA
YVES SAUBOUA, CHALK HILL WINERY
BENJAMIN SILVER, SILVER
JUSTIN SMITH, SAXUM
MIKE SINOR, DOMAINE ALFRED
PAUL SOWERBY, ADELAIDA CELLARS
LANE TANNER, LANE TANNER WINES
CLAY THOMPSON, CLAIBORNE & CHURCHILL
KEN VOLK, WILD HORSE WINERY
BILL WATHEN, FOXEN VINEYARD
MAURICE WEDELL, WEDELL CELLARS
JOHN-PIERRE WOLFF, WOLFF VINEYARDS

The Auctioneers

The KCBX Central Coast Wine Classic is home to the finest and most comprehensive team of auctioneers of any charitable wine auction in America. Every major auction house is represented, and superior and proficient auctioneers from other arenas of the auction world join them to gavel the Wine Classic's array of special lots. If they share one thing in common other than their abilities, it is specifically their amazing enthusiasm for their chosen and appointed task. We are most appreciative of their individual and collective erudition and good energy, and we thank them profusely for their gracious and professional assistance and participation.

MICHAEL DAVIS SOTHEBY'S

Chicago, Illinois

Michael Davis is a name synonymous with wine auctions; no one has presided over more of them in this country than Michael. He has most assuredly served as a pioneer of the industry in this country. During his tenure of over a decade as head of the Christie's United States Wine Department, the firm dominated all rare and fine wine activities in North America, establishing Chicago as a thriving center for the international wine market.

Armed with unique expertise and experience, in 1993, when Christie's temporarily pulled out of the market, Michael and other members of the former Christie's Wine Department formed Davis & Company, a very successful venture which continued to foster Chicago's reputation in the rare and fine wine market. In October of 1998, Davis & Company was acquired by Sotheby's, which appointed Michael Davis as Senior Vice president and head of its North American Wine Department. Sotheby's will continue to hold regular sales in New York and Los Angeles, and will add regular wine auctions in Chicago, making Sotheby's the first auction house to hold regular auctions in the three major wine markets in the United States.

Highlights of Michael's career reflect the dispersal of numerous private and corporate collections. Benchmark results include a bottle of exceedingly rare 1811 Chateau d'Yquem, which commanded \$33,000 in April of 1995, establishing a North American auction record for a regular size bottle of wine, and an Imperial of 1991 Dominus, which set the record for a bottle of California wine when it achieved \$23,000 in October of 1997.

Michael's insight on market trends and consumer advice is highly respected, and he is regularly quoted in leading trade publications such as *Wine Spectator*. He has also been interviewed by *Town and Country*, *Crain's*, *Robb Report*, the *Chicago Tribune*, and the *Los Angeles Times* and has been on various radio programs across the country. In addition to conducting successful commercial auctions, Davis frequently donates his talents to a variety of charity events in all corners of America. Michael's expertise as an auctioneer and lecturer is in high demand, prompting the *Wine Enthusiast* to hail him "the hardest working guy in the 'bidness.'"

Michael's thoughtfulness in returning to our auction year after year, prompts us to hail him as one of the most generous guys in the business. This wonderful and full-fledged member of our extended family is presenting his own very special auction lot, dinner with Michael Davis, along with his friend and business associate Paul Hart, with wines from their most impressive cellars, at one of culinarily vibrant Chicago's finest restaurants.

As always, we gratefully welcome back Michael and thank him for his unflinching and highly professional support.



The Auctioneers



ANDREA FIUCZYNSKI CHRISTIE'S

Los Angeles, California

Andrea Fiuczynski, one of Christie's star auctioneers and formerly Director of European Furniture and Valuations based in Berlin, relocated to Los Angeles in May, 1997, to join the Management Team of the new Christie's Los Angeles office on 360 North Camden Drive in Beverly Hills, California. As Senior Vice President and Director of Business Development, Ms. Fiuczynski was responsible for the cultivation of new business in the Western states and oversaw the new West Coast Headquarters and sales operations. She was appointed President of Christie's Los Angeles in January 2001, and in this capacity, continues to oversee the management of this office and saleroom, as well as cultivate new business. Ms. Fiuczynski also serves as Christie's Los Angeles' principal auctioneer.

Ms. Fiuczynski is a specialist in 16th through 19th Century European furniture, works of art and tapestries. With a degree in fine arts, Ms. Fiuczynski started her career at Christie's New York as an administrator in the French and Continental Furniture Department in 1985. She was promoted to senior specialist in 1989 and was appointed head of the department in 1990. With Christie's expansion in Germany, Ms. Fiuczynski was appointed director of European Furniture and Valuations at Christie's Berlin in 1995. In this role, Ms. Fiuczynski was responsible for business development in Northern and Continental Europe for the firm's London, Amsterdam and Monaco salerooms. Ms. Fiuczynski spearheaded the launch in Germany of Christie's insurance valuation services and the ensuing development of the Valuations Department based at Christie's Berlin, servicing Germany, Austria and German-speaking Switzerland.

As one of Christie's international auctioneers, Ms. Fiuczynski has presided over many notable sales, including the Rudolf Nureyev sales in New York and London in 1995; the Mauerbach Benefit Sale in Vienna in 1996 and the historically unprecedented sale of the Collections of the Princes Reuss j.L. in the new Federal States of Germany in 1998. Ms. Fiuczynski also presided over Christie's inaugural West Coast house sales – The Katherine H. Haley Trust sold in situ at Rancho Mi Solar in Ojai in 2000 and The Duquette Collections in Los Angeles in 2001. Highly regarded in the international marketplace, Ms. Fiuczynski also provides her auctioneering services to charities throughout the United States and Europe. She frequently lectures at museums and hosts a series of mock auctions for the advisory community and educational institutions. Ms. Fiuczynski is fluent in German and French.



JAMES D. GLINES

Santa Maria, California

James D. (Jim) Glines was raised on a cattle ranch in the Cuyama Valley. He attended Grammar and High School in Santa Maria and then graduated from Cal Poly with a Bachelors Degree in Farm Management. Jim is a career banker and currently serves as President and Chief Executive

Officer of Community Bank of Santa Maria. He holds a degree in Graduate Banking from the University of Colorado.

Jim is a 31 year member of the Elks Lodge in Santa Maria; a 30 yearmember of Rancheros Visitadores; and is a past chairman of the Elks Rodeo Queen Contest in Santa Maria. He was appointed to the Board of Directors of the Santa Barbara Co. Fair by then Governor George

Deukmejian where he was elected President of the Board. Jim is currently a member of the Santa Barbara County Sheriff's Council. Jim graduated from the World Champion College of Auctioneering in Bakersfield and is currently a member of the Board of Directors of the

California State Auctioneer's Assoc. where he serves as Treasurer. He was named State Champion Auctioneer at the California State Auctioneer's Association Annual Convention and Bid Calling Contest held in Sacramento in November, 2001 and is now the reigning State Champion Auctioneer. Jim and his wife Kathy reside in Santa Maria and have four children and three grandchildren.

The Auctioneers

PATRICK MEADE BUTTERFIELDS

San Francisco, California

We welcome for the first time to our team of auctioneers the engaging and erudite Patrick Meade, who, in addition to his professional credits, is a wine aficionado and gourmet, a most appropriate combination for the Central Coast Wine Classic.

As president of Butterfields since Nov. 1999, Patrick Meade oversees key specialty areas and directs business development and strategy. Prior to joining the firm in August 1999 he was a senior vice president at Christie's, Inc. in New York, where he managed the Decorative Arts departments. Before assuming that post, Meade served as president of Christie's East, where he oversaw fifty annual sales. In addition, he has been a 19th Century Paintings specialist and general appraiser for the Trusts and Estates division of Christie's. Inc.



Meade completed the Incorporated Society of Valuers and Auctioneers degree and The Royal Institute of Chartered Surveyors degree courses in the UK, achieving first place in the RICS nationwide examination, and received his B.A. in Celtic Studies from University College, Dublin. He was a senior auctioneer at Christie's, where he took part in many sales, including of the Collection of Victor and Sally Ganz, and has acted as auctioneer for charity auctions throughout the United States and Canada.

DAVID REYNOLDS BLAZING PADDLES

San Francisco, California

David Reynolds must assuredly be one of the most enthusiastic auctioneers on the planet! To see him leaning forward in eager anticipation, with perspiration collecting on his brow, nay dripping from his nose, is to witness a man who is dedicated to his profession.

David is regarded by many to be America's premier charity auctioneer, admired for his skills which are on display at dozens of charity events nationally each year. It is not unusual for David to auction two events in one day, and he seems constantly on the move toward the next, and the next and the next... He has applied his skills at Sun Valley, Sonoma Valley, the Philharmonia Baroque in San Francisco, the Dallas Opera and the Make-A-Wish Auction at Sonoma-Cutrer to name but a few.



David's involvement as a fund raiser began in 1984, when a friend asked him to conduct an auction because he "... thought that anyone with a British accent would be a step up." Since then, he has tasted wine, studied wine and sold wine, even appearing as the "Wine Guy" on a radio show in San Francisco, which is now his home. David thinks of auctioning as theatre, and his preparations include the study of voice, movement, clowning and miming. In fact, he regularly practices with an improvisational comedy group. In a recent *Wine Spectator* profile, he described his work thusly: "When the audience clicks in, pays attention and is laughing with you and anticipating what will happen next, that's what you're going for. It's a great feeling!"

Although David Reynolds has studied at the Missouri Auction School and has spent twelve years as an auctioneer, he has never worked a commercial auction, preferring to do what he loves, raising money for auction at charities.

The Auctioneers

TODD VENTURA

Santa Maria, California



Coming to the Wine Classic by way of the Live Auction team of Spotters, Todd Ventura, a terrific auctioneer in his own right, brings a youthful and professional dynamism to our auctioneer team.

Born and raised in rural San Luis Obispo County, Todd grew up raising livestock as a member of 4-H and Future Farmers of America. It was while selling these project animals at the local fair that he attained a lifelong fascination for auctioneering.

Throughout high school, junior college, and while attending California Polytechnic San Luis Obispo, the calling of auctioneer was always present but took a second seat to his education.

After college there was another path to follow, this one in the printing industry, and over the past twelve years, he has risen to vice president for a successful chain of printing establishments, the parent company of which is, appropriately,

one of the largest wine label producers in the Western United States.

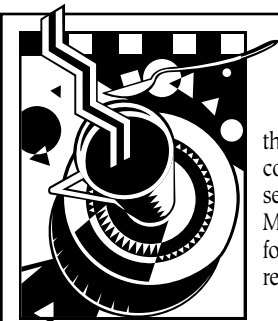
It was through his ties with his current position that re-acquainted Todd with auctioneering. At a local fundraiser, he was once again bitten by the auction bug, and he set out to fulfill his long awaited dream of becoming an auctioneer. After consulting with several acquaintances already active in the field, he leaned heavily upon the advice of a friend who was to become the 1999 World Champion Auctioneer.

While working toward his goal, Todd took the good advice to heart and worked as a bid spotter or "ringman." "By keeping active in auction circles," he says, "I was able to learn critical aspects of the job that would have gone unnoticed by me had I only stood with a gavel in my hand."

In April of 1998, Todd graduated from the World Champion College of Auctioneering. Since then, he has become active throughout the Western United States, selling and working auctions that present a wide range of offerings, from art and wine to bulls and tractors.

Although a substantive and visible part of the Wine Classic for several years, this is Todd's fourth year as a full-fledged auctioneer. Todd Ventura is a most engaging and gracious young man. We know that you will enjoy his professional style of auctioneering, as well as his enthusiasm.

Spotters for our team of auctioneers include and are organized by Todd Ventura and Jim Glines. We are indebted to our exceptional spotters for their enthusiasm, expertise and assistance.



DESIGNATED DRIVER PROGRAM

During Thursday's Barrel Tasting and Sunday's Winetasting, we offer to those ticket holders who choose to be designated drivers, beautiful commemorative twelve-ounce glass mugs rather than wine glasses. If you serve as designated driver for your group, you can enjoy Arrowhead Mountain Spring Water and SLO Roasted gourmet coffee, along with the foods at each event. As you enter the tasting, please inform the host at the registration desk that you will be a non-wine drinker.

Wine Classic Events

TUESDAY, JULY 8

8 PM

**Collectors' Dinner, at the
Cliffs Resort at Shell Beach \$95.00**

Wine Classic wine collector patrons are invited to bring special bottles from their cellars to share with their dinner companions. This concept allows for the possibility of world-class wines throughout the evening.

WEDNESDAY, JULY 9

5 PM

**Hearst Castle Dinner, San Simeon,
presented by the chefs from
Montrachet & Tribeca Grill in New York
and Rubicon in San Francisco**

The always sold-out, magical Dinner at Hearst Castle is one of the most sought-after tickets in America. Guests are on a terrace that views La Casa Grande, the Greco-Roman swimming pool and the Santa Lucia Mountain Range. This year, executive chefs from honorees Drew and Tracy Nieporent's Myriad Restaurant Group will present the dinner for two hundred Wine Classic dignitaries, honorees, sponsors and patrons. The chefs will represent Montrachet and Tribeca Grill in New York and Rubicon in San Francisco. The Dinner at Hearst Castle is available only to corporate and patron sponsors through the Wine Classic "Enchanted Circle." Please contact Archie McLaren at (805) 544-1285 for sponsorship criteria and further information.

THURSDAY, JULY 10

9:30AM to 10:45 AM

**San Luis Obispo Vintners & Growers
Association Pinot Noir Symposium,
hosted by Matt Kramer from
Wine Spectator at the Cliffs
at Shell Beach. \$50.00**

Wine Spectator columnist Matt Kramer is the most famous Pinot Noir expert in America and most certainly the most engaging and provocative. His panel will include an array of Pinot Noir producers from the Edna Valley and Arroyo Grande Valley appellations, who will show their special Pinot Noirs, many of which are produced from exciting new clonal additions to the area's vineyards, appropriate to the unique terroir.

11 AM to 1:15 PM

**Heirloom Tomato Symposium, Cooking
Demonstration & Luncheon, hosted by
Narsai David at the Cliffs at Shell Beach.
\$95.00**

Heirloom Tomatoes are revered by many gourmets, and this special symposium, presented by Windrose Farms of Paso Robles and honoring culinary icon Julia Child, will be most educational. Assisted by our Wine Classic culinary host, Narsai David, Myriad Restaurant Group chefs will demonstrate heirloom tomato recipes, followed by a

luncheon of the demonstrated courses paired with appropriate wines.

1:30 PM to 2:45 PM

**Merlot Symposium, hosted by
Karen MacNeil of the
California Culinary Institute of America
at the Cliffs at Shell Beach. \$50.00**

Karen MacNeil, author of the extremely popular and thorough *Wine Bible*, and an instructor at the Culinary Institute of America at Greystone in St. Helena, California, is one of the astute and erudite wine experts in the world. She will bring her expertise to a panel that includes superior Merlot producers from the Central Coast, Sonoma and the Napa Valley.

1:30 PM to 2:45 PM

**Barrel Symposium with Mel Knox of
Francois Freres at the Avila Beach Resort.
\$25.00**

Mel Knox is the "Barrel Guru" of America, and his wit and expertise are equally incisive. Mel will not only discuss the intricacies of barrel production in great detail, by having you taste wines from varying styles of barrels, he will also show you how the barrel affects the resultant wine.

3 PM to 6:30 PM

**Barrel Tasting & Barrel Auction at the
Avila Beach Resort. \$40.00**

Our annual Barrel Tasting of the unreleased wines of over seventy-five West Coast wineries takes on an exciting new look this year, with the addition of a Barrel Auction, which will consist of three barrels of special blends created by the Wine Classic Vintner Committee members. The blends will be one-of-a-kind and will represent one lot each of Bordeaux varietals, Rhone varietals and Pinot Noir.

Participating Wineries Include:

*Adelaida Cellars
Alapay Cellars
Au Bon Climat
Austin Hope Winery
Baileyana
Bedford Thompson
Benjamin Silver Wines
Bonny Doon Vineyard
Brander Vineyard
Brophy Clark Cellars
Byron Vineyard & Winery
Caernarvon Cellars
Carmody McKnight
Castoro Cellars
Cerro Caliente Cellars
Chappellet Winery
Chateau Margene
Claiborne & Churchill
Clos Mimi
Corbett Canyon Vineyards
Costa de Oro Winery
Curtis Winery
Dark Star Cellars
DiCarlo Winery
Domaine Alfred
Domaine Chandon*

Wine Classic Events

Dunning Vineyards
Eberle Winery
Echelon Vineyards
Edna Valley Vineyard
EOS Estate Winery
Firestone Vineyard
Flying Goat Cellars
Foxen Vineyard
The Gainey Vineyard
Garretson Wine Company
Germain-Robin/Craft Distillers
Giessinger Winery
Harmony Cellars
Herzog Cellars
Hitching Post Wines
Hunt Cellars
Il Podere Dell' Olivos
Jaffurs Wine Cellars
Justin Vineyards & Winery
Kynsi Winery
Laetitia Vineyard & Winery
L'Aventure
Lions Peak
Lockwood Vineyard
Longoria Wines
Lucas & Lewellen
Martin & Weyrich Winery
McKeon-Phillips Winery
Meridian Vineyards
Midnight Cellars
Morgan Winery
Opolo Vineyards
Peachy Canyon Winery
Qupé Wine Cellars
Sanford Winery
Santa Barbara Winery
Saucelito Canyon Vineyard
Shadow Canyon Cellars
Stephen Ross Wine Cellars
Stephen's Cellar
Summerwood Winery
Sylvester Estate Winery
Tablas Creek Vineyard
Talley Vineyards
Victor Hugo Winery
Villicana Winery
Vina Robles Winery
Vista Del Rey Vineyards
Whitcraft Winery
White Hawk Vineyard
Windemere/Cathy Macgregor Winery
Windward Vineyard
Wild Horse Winery
Wolff Vineyards
York Mountain Winery
Zaca Mesa Winery

7:30 PM

Winery Dinners throughout San Luis Obispo County and Northern Santa Barbara County \$85.00

San Luis Obispo County and Northern Santa Barbara County restaurants and wineries are the locations of special gourmet dinners with many of the Central Coast's top winemakers, presented by superior chefs who have collaborated with the vintners to assure optimum compatibility between fine cuisine and fine wine. These dinners are a terrific way to meet a winemaker and a top-of-the-line Central Coast chef and enjoy their symbiotic wine and cuisine matches.

Participating Wineries Include:

Baileyana
Cambria Winery & Vineyard
Domaine Chandon
Eberle Winery
Edna Valley Vineyard
Fetzer Vineyards
Garretson Wine Company
Justin Winery & Vineyard
Kynsi Winery
Laetitia Vineyard & Winery
Lions Peak Vineyard & Winery
Martin & Weyrich Winery
Robert Hall Winery
Tolosa Winery
Wedell Cellars

FRIDAY, JULY 11

8 AM

Vintners & Patrons Golf Tournament at the Avila Beach Resort \$125.00

The Annual Wine Classic athletic endeavor, featuring both stellar Central Coast vintners and Wine Classic patrons who love to golf, this event is a joint fundraiser for the Central Coast Winegrowers' Association and Public Radio KCBX. The tournament is followed by a luncheon where awards and accolades are presented.

9 AM to 10:15 AM Chocolate Symposium with Bodega Chocolates at the Cliffs at Shell Beach. \$25.00

The fact that Bodega Chocolates has burst on the American fine chocolate scene belies the fact that owner Jene Paz's recipes date back for generations in her native Spain. Hailed by some as the quintessential international chocolate maker, Bodega Chocolates has won numerous national and international confectionary awards. The history of this luscious comestible and the amazing array of wondrous Bodega chocolates will be presented to you for your edification. Come and taste what gourmet publications such as *Bon Appetit* have been giving rave reviews!

Wine Classic Events

10:30 AM to 11:45 AM

**Cambria Winery Julia's Vineyard
Pinot Noir Symposium, hosted by
Matt Kramer at the Avila Beach Resort
or the Cliffs at Shell Beach. \$50.00**

Julia's Vineyard, located in the Northern Santa Maria Valley, is a most special terroir, and it is home to Cambria Winery's flagship wine. Julia's Vineyard fruit is also made available to several other superb producers of Pinot Noir, among them Bill Wathen of Foxen Vineyard, Frank Ostini, Benjamin Silver and Lane Tanner. You will taste each Julia's Vineyard Pinot Noir and witness a lively discussion between Matt Kramer and the vintner panelists, including Cambria Winery's winemaker, Fred Holloway.

11 AM to 1 PM

**Natural & Biodynamic Vineyard
Symposium at Wolff Vineyards
in the Edna Valley, hosted by
Jean-Pierre & Elke Wolff. \$50.00**

Jean Pierre and Elke Wolff are relatively new to the Edna Valley, having recently become owners of a lovely property in the valley's heart. Jean Pierre is a major supporter of sustainable farming practices, and his natural and biodynamic farming techniques are not only environmentally friendly, but also produce absolutely superb wines. You will experience a guided tour of the vineyard and taste the range of Wolff Vineyards' outstanding wines with a catered luncheon.

2 PM to 3:15 PM

**Paso Robles Grand Crew Terroir
Symposium, hosted by Karen MacNeil
of the California Culinary Institute of
America at the Cliffs at Shell Beach.
\$50.00**

The Paso Robles wine area west of Highway 101 is a very special and unique terroir, with its origins in the Cretaceous period some seventy million years ago. The nine wineries of the Westside Grand Crew organization will present their luxury cuvées, each a red wine of considerable breed, elegance and refinement. Some of these vintners are new to the wine world; some of the wines presented are produced in minuscule quantities. Karen MacNeil will show you how special these wines are, and you will find out why.

5:30 PM

**Classic Cuvée Tasting & Auction
and Vintage Dinner Dance at
the Avila Beach Resort. \$125.00**

The energy is high; the cuisine is outstanding, and the music is lively, as guests gather under the main tent to sample Classic Cuvées, spectacular, one-of-a-kind blends created by pairs of exceptional vintners especially for the Wine Classic, and to enjoy a multi-course gourmet dinner prepared by stellar Santa Barbara County and San Luis Obispo County chefs, paired with the fine wines of fifty attending vintners. Attendees will bid at the exciting Classic Cuvée Auction and dance until the wee hours to rhythmic live music.

Table Hosts Include:

Adelaida Cellars
Alapay Cellars
Au Bon Climat
Baileyana
Beckmen Vineyards
The Brander Vineyard
Brophy Clark Cellars
Byron Vineyard & Winery
Carmody McKnight
Chappellet Winery
Chateau Margene
Chimere Winery
Clark-Claudon Vineyards
Clos Mimi
Corbett Canyon Vineyards
Costa De Oro Winery
Curtis Winery
Domaine Alfred
Domaine Chandon
Edna Valley Vineyard
EOS Estate Winery
Foxen Vineyard
Garretson Wine Company
Giessinger Winery
The Henry Wine Group
Hitching Post Wines
Hunt Cellars
Justin Vineyards & Winery
Laetitia Winery & Vineyard
Lindemans
Lucas & Lewellen
Martin & Weyrich Winery
Meridian Vineyards
Penfolds
Qupé Wine Cellars
Rancho Arroyo Grande Winery & Vineyards
Rosemont Estate
Saucelito Canyon Vineyard
Sebastiani Vineyards & Winery
Stephen Ross Wine Cellars
Stolpman Vineyards
Tablas Creek Vineyard
Talley Vineyards
Tolosa Winery
Wedell Cellars
Whitcraft Winery
Wild Horse Winery
Windemere/Cathy Macgregor Winery
Windward Vineyard
Zaca Mesa Winery

Wine Classic Events

SATURDAY, JULY 12

10 AM – 9:30 AM to 10:45 AM

**Domaine Chandon Methode
Champenoise Symposium
at the Avila Beach Resort. \$50.00**

Domaine Chandon is America's most venerable producer of high quality Méthode Champenoise sparkling wine. Domaine Chandon's "Base to Bubbles" theme will present the methods employed in the production of world-class Champagne and the stylistic differences in its array of special cuvées.

11 AM to Noon

**KCBX Central Coast Wine Classic
Wine Society Induction
at the Avila Beach Resort**

Our inaugural Central Coast Wine Society induction ceremony will honor our long-time patrons, both bidders and donors who have made the Wine Classic a success and sustained it over the years. The ceremony will be both whimsical and serious, as verbiage and mementos are conferred.

Noon

**Rare & Fine Wine & Lifestyle Auction
at the Avila Beach Resort. \$100.00**

With proceeds in excess of \$750,000, the Wine Classic Live and concomitant Super Silent Auctions are among the most successful in America. An amazing array of rare and fine wine is offered, along with comprehensive and opulent packages to various destinations throughout the United States and around the world. With auctioneers from every major auction house, as well as exciting Central Coast auctioneers, wielding the gavel, this exhilarating auction is not to be missed! Wonderful foods from superior Central Coast chefs and wines from attending vintners will be served throughout.

SUNDAY, JULY 13

1 PM to 4 PM

**Grand Wine Tasting
at the Avila Beach Resort. \$50.00**

The Wine Classic's annual wine, culinary and musical happening, the Twenty-third Annual wine tasting features the fine wines of over one hundred wineries! An eclectic silent auction of wine will be included in the afternoon's activities, and vibrant dance music as a backdrop to the wines and the food of a dozen Central Coast restaurants will lead participants to the conclusion of the Nineteenth Annual Central Coast Wine Classic's week of festivities.

**Grand Wine Tasting
Participants Include:**

*Alapay Cellars
Adelaida Cellars
Alban Vineyards
Anapamu Cellars
Austin Hope Winery
Baileyana
Barefoot Cellars
Beckmen Vineyards*

*Bedford Thompson Winery
Benjamin Silver Wines
Bighorn Cellars
The Brander Vineyard
Brochelle Vineyards
Buttonwood Farm Winery
Byron Vineyard & Winery
Caernervon Cellars
Cambria Winery
Carmody McKnight
Castoro Cellars
Cerro Caliente Cellars
Changala Winery
Chappellet Winery
Chateau Margene
Chimere Winery
Chumeia Vineyards
Claiborne & Churchill
Clautiere Vineyard
Costa De Oro
Curtis Winery
Daniel Gehrs Wines
Dark Star Cellars
DiCarlo Winery
Doce Robles Winery
Domaine Alfred
Domaine Chandon
Dunning Vineyards
Eagle Castle Winery
Eberle Winery
Edna Valley Vineyard
EOS Estate Winery
Fetzer Vineyards
Firestone Vineyard
Flying Goat Cellars
Foley Estates Vineyard & Winery
Foxen Vineyard
Gainey Vineyard
Garretson Wine Company
Germain-Robin/Craft Distillers
Giessinger Winery
Harmony Cellars
Hitching Post Wines
Hunt Cellars
J.Lohr Winery
Justin Vineyards & Winery
Koehler Winery
Kynsi Winery
Laetitia Winery & Vineyard
Landmark Vineyards
L'Aventure
Lindemans
Linne Calodo
Lions Peak
Lockwood Vineyard
Lucas & Lewellen
Martin & Weyrich Winery
McKeon-Phillips Winery
Meridian Vineyards
Midnight Cellars
Morgan Winery
Mosby Winery & Vineyards
Niebaum-Coppola
Norman Vineyards
Opolo Vineyards
Peachy Canyon Winery
Penfolds
Presidio Winery*

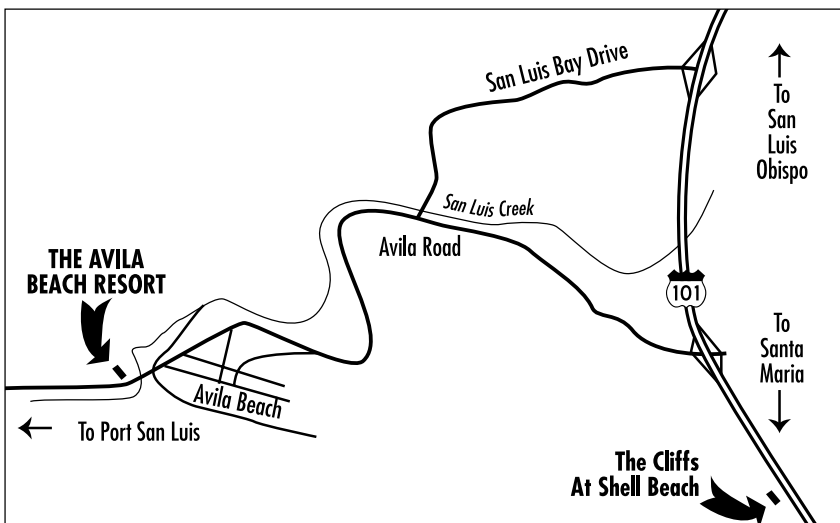
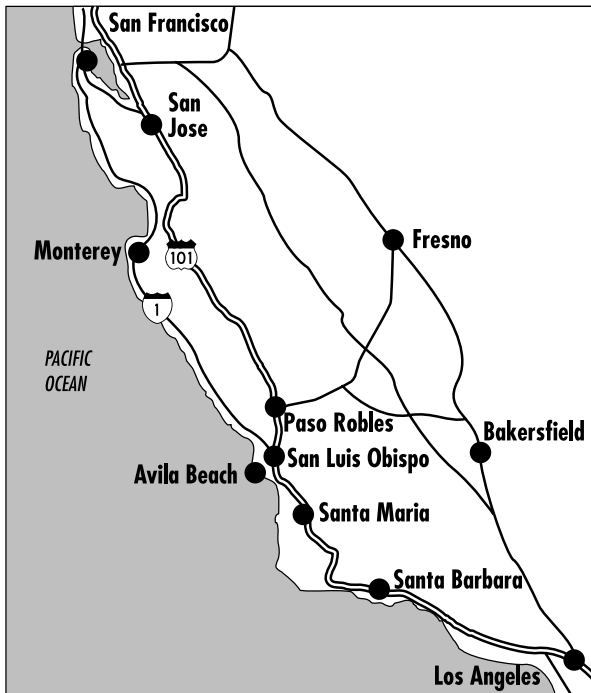
Wine Classic Events

*Quady Winery
Rancho Arroyo Grande Winery & Vineyards
Rio Seco
Robert Hall Winery
Rosemont Estate
Sanford Winery & Vineyards
Santa Barbara Winery
Saucelito Canyon Vineyard
Saxum
Sebastiani Vineyards & Winery
Stephen Ross Wine Cellars
Stephen's
Summerwood Winery
Sunstone Vineyards
Sylvester Estate Winery
Tablas Creek Vineyard
Talbot Vineyards*














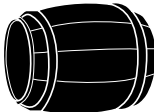
*Talley Vineyards
Tolosa Winery
Treana Winery
Turley Wine Cellars
Victor Hugo Winery
Villicana Winery
Vina Robles Winery
Vineyard at Royal Oaks
Vista Del Rey Vineyards
Wedell Cellars
Whitcraft Winery
White Hawk Vineyard
Wild Horse Winery
Windemere/Cathy Macgregor Winery
Windward Vineyard
Zaca Mesa Winery
Zenaida Cellars*

Directions

- Avila Beach is a village just two and a half miles west of U.S. Highway 101 between Pismo Beach and San Luis Obispo. The Avila Beach Resort is three hours north of Los Angeles, four hours south of San Francisco, or a two and a half hour drive from the San Joaquin Valley cities of Fresno and Bakersfield.
- From the south, take the Avila Beach exit from Highway 101, three miles north of Pismo Beach.
- From the north, take the San Luis Bay Drive exit from Highway 101, seven miles south of San Luis Obispo.
- San Luis Obispo is served by American Airlines through American Eagle, as well as by Amtrak.
- On your way to Avila Beach Resort, please follow the signs to the nearby designated parking areas.



Container Sizes

	Half Bottle:	375 milliliters
	Standard Bottle:	(standard size) 750 milliliters
	Magnum:	1.5 liters or the equivalent of two standard bottles.
	Double Magnum:	3 liters, or the equivalent of four standard bottles
	Jeroboam:	4.5 liters, or the equivalent of six standard bottles (Note: in the case of sparkling wine, a jeroboam will contain 3 liters, or the equivalent of four standard bottles.)
	Rehoboam:	Same as Jeroboam, but a different bottle shape.
	Imperial:	6 liters, or the equivalent of eight standard bottles.
	Methuselah:	Same as Imperial, but a different bottle shape.
	Salmanazar:	9 liters, or the equivalent of twelve standard bottles.
	Nebuchadnezzar:	12 to 16 liters (varies,) or the equivalent of fourteen to twenty standard bottles.
	Melchior:	18 liters, or the equivalent of twenty-four standard bottles.
	Case:	12 standard bottles (bottles must be from a single winery, but may be mixed in vintage year and varieties)
	Magnum Case:	6 magnums (nine liters) or the equivalent of twelve standard bottles.
	Barrel:	180 liters, or the equivalent of 240 standard bottles (20 cases.)

Conditions of Purchase

1. KCBX Central Coast Wine Classic (herein "seller") reserves the right to refuse admission to or attendance at any of the Wine Classic events.
2. The auctioneer is the agent for the seller.
3. This catalog, as amended by addendum or oral announcements during the sale, constitutes the entire statement of seller with respect to the sale and purchase of wines listed herein.
4. Seller, auctioneers and auction houses do not warrant or represent, expressly deny responsibility for, and in no event shall be responsible or liable for, the accuracy of description of the wines offered, or the correctness of the catalog, including, but not limited to, the origin, rarity, age, genuineness, attribution, authenticity, provenance, importance, size, quality, quantity, or physical condition of the wines described. All statements by seller and auctioneers are merely statements of opinion and are not to be relied upon by prospective purchasers as warranties or representations of fact, and prospective bidders, by so bidding, acknowledge that they have inspected the wines to their satisfaction and bid only as a result of their own inspection and opinion. All wine is sold "as is."
5. All bids are per lot as set forth in the catalog unless otherwise announced by the auctioneer. Seller may divide or combine any lot or lots at its sole direction.
6. Seller may, at any time prior to the fall of the hammer, withdraw the lot from sale.
7. A reserve price has been established on all lots. Seller expressly reserves the right to bid on its own behalf up to and including the reserve price.
8. Seller and auctioneers shall have the sole right to reject any bid, at any time prior to the fall of the hammer, and to reject any advance not deemed sufficient.
9. Should a dispute arise between bidders, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the absolute right to resolve the dispute, re-offer, resell, or withdraw the lot in question.
10. No bid shall be valid unless acknowledged by the auctioneer. At the fall of the hammer the highest acknowledged bidder shall be deemed to have purchased the lot and thereupon assumes full risk and responsibility therefor. Purchaser warrants that he will pay the full purchase price therefor forthwith and will sign a confirmation of purchase. Seller's sole responsibility for non-delivery shall be limited to refund of the purchase price.
11. All wines sold herein are subject to the provisions of the California Alcoholic Beverage Control Act, and are offered and sold subject to the affirmation provisions of certain states, and seller reserves the right to implement such affirmation prices by bidding through its representatives.
12. Unless proof of exemption from payment thereof is presented to seller, purchaser will be required to pay all state and local retail sales taxes applicable on the date of sale.
13. Bids which are submitted to the seller in writing, through e-mail, or otherwise left with the seller prior to the sale for execution at or below a specified price, are entertained and executed by the seller for the convenience of the bidders, but the seller, the auctioneers and the auction houses shall not be responsible for failing to execute such bids or for error relating to the execution of such bids. There are no reserves accepted on lots offered during this sale.

Financing

14. Bidders shall arrange financing prior to sale with check, MasterCard, VISA or American Express. Wine, other merchandise and auction lot certificates will not be released pursuant to payment by company or personal check unless seller has received, not later than June 15, 2003, a letter from bidder's bank stating that payment by check is guaranteed up to a certain sum. Where such a guarantee is not received, a company or personal check will be accepted, but the wine will not be released until the check has cleared. Proof of identity will be required. Full payment in United States dollars, must be made at the conclusion of the auction, and prior to removal of the wine. All checks must be made payable to the seller and not too the auctioneers or auction houses. Any sums not paid within seven days after the sale shall bear interest at the highest rate allowed by California law. Should any dispute related to these Conditions of Purchase arise, the prevailing party shall be entitled to its reasonable attorney's fees and costs.

Shipping

15. Since shipping regulations vary from state to state, any out-of-state bidder should be familiar with the laws of his locality. Shipping costs and insurance are the responsibility of the purchaser. All sales are F.O.B. either the producing winery, The Box Office, San Luis Obispo, or Aero Packing, Napa Valley. Bidders must make shipping arrangements at the time of payment. Unless otherwise agreed in writing, all lots shall be removed within seven days after the sale. To encourage prompt pick-up, a service charge of \$5 per lot, per month, or portion thereof will be charged commencing August 1, 2003.
16. No representative or employee of seller shall have the right to waive or modify any of the terms/conditions set forth herein, except that the seller's authorized representative may do so by general announcement.