

# Live Auction

## 501 PRIMITIVE ZINFUL-NESS

Zinfandel is the quintessential “American” grape, but few people know that its DNA is identical to the primitivo grape from Croatia and Italy. But in California Zinfandel has found a home, and old vines, some older than 100 years of age, are scattered throughout the State.

And there is no wine producer that is more associated with Zinfandel than **Turley Wine Cellars**. Turley Zinfandel is a “MUST HAVE” for any wine collector, and tonight we would love for you to add two cases to your collection.

To start, this Lot includes bottles of this extraordinary wine from the 2017 vintage from 12 different vineyards that have been donated by the **Mad Dawgs**, our stalwart friends who donate in memory of a TWFE original, **John Dickson**. Year after year, John and the Mad Dawgs have been there for the children of Frankie Lemmon and in honor of their steadfastness, their Turley Wine lot has traditionally kicked off our Live auction.

To sweeten this lot even further, **Turley Wine Cellars** is proud to support the Frankie Lemmon School with VIP tasting for 4 people at their winery in Templeton, CA.

Want more? How about an additional case of aged Turley Zinfandel (20 years of age) so you can do a comparative tasting with the newer vintages.

Let's show them how much we love and appreciate their support by starting tonight's auction off with PADDLES IN THE AIR!!!!!!

### TURLEY WINE CELLARS 2017 - 12 BOTTLES

OLD VINES	JUVENILE
DRAGON VINEYARD	DUSI
RATTLESNAKE RIDGE	KIRSCHENMANN
DURARTE VINEYARD	JUDGE BELL
“BUCK” COBB	HAYNE VINEYARD
TURLEY ESTATE	MEAD RANCH

### TURLEY WINE CELLARS - 12 BOTTLES

VINEYARD 101 2000 (5)	ESTATE 2004
OLD VINES 2000 (2)	DOGTOWN VINEYARD 1997 (3)
LODI 2000	

### VIP TASTING FOR 4 AT TURLEY WINE CELLARS

- Courtesy of Mad Dawgs and Christina Turley, Turley Wine Cellars

## 502 SPARKLING IN THE NIGHT

**Diamonds and Bubbles** are forever. This stunning lot includes both, Diamonds and Champagne – the very best of both.

This auction lot comes courtesy of amazing and talented friends at **Bailey's Fine Jewelry**, who year after year support the children of the Frankie Lemmon School with their sparkling gems. This year's lot is no exception. It stars a 1-carat round brilliant cut solitaire diamond surrounded by a delicate pavé halo setting, from the **Forevermark's Center of my Universe®** collection. The Forevermark diamond carries a promise that is beautiful, rare and responsibly-sourced – perfectly symbolizing enduring beauty, integrity and uniqueness. Total carat weight 1.13 positioned on an 18-inch white gold adjustable chain.

The owners and staff at Bailey's are always ready to help you choose the perfect piece of jewelry for the perfect person, they excel at their mission and they are also extremely generous throughout our community with their outstanding donations. We are forever thankful that they have chosen to support our children of the Frankie Lemmon School!

To complete this auction lot is a case of perfect wine, the **2008 Louis Roederer Cristal Champagne Brut**. Cristal is THE champagne of choice for celebrities, and the 2008 vintage received a perfect score from Wine Enthusiast, so what are you waiting for? We are sure you will find this to be just as delicious as everyone else does.

*HINT HINT: Gentlemen – Valentines is just around the corner. Wouldn't your special someone look wonderful with this pendant?*

So raise those paddles people! Bid high and this auction lot will be yours!

FOREVERMARK PENDANT WITH A 1.13 CARAT ROUND BRILLIANT CUT SOLITAIRE DIAMOND SURROUNDED BY A DELICATE PAVÉ HALO SETTING POSITIONED ON A 18 INCH WHITE GOLD ADJUSTABLE CHAIN

LOUIS ROEDERER CRISTAL BRUT CHAMPAGNE 2008 - 12 BOTTLES

*- Courtesy of the Trey and Marci Bailey, Bailey's Fine Jewelry and a Friend of Frankie Lemmon*

## 503 SMOKY MOUNTAIN RETREAT

Sit back and relax and enjoy the Fall foliage and endless mountain views of the western Smoky Mountains. Feel the crisp night air beckoning the Fall as you sit by the fireplace sipping a glass of wine. Spend the whole day at the Spa or at the yoga studio, spin studio or gymnasium nurturing your body and soul. Or spend the day adventuring outdoors with a myriad of activities for you including hiking, mountain biking, rock climbing, fly-fishing and horseback riding. You get the idea. This is an idyllic vacation at Tennessee's newest and most luxurious mountain resort – **Blackberry Mountain**.

Our friend, **Mary Celeste Beall**, wants to introduce you to Tennessee's newest resort, **Blackberry Mountain** which was recently rated top 20 destination by Hideaways Report and top 100 destinations by TIME Magazine!

Blackberry Mountain is set on a 5,200-acre estate — 2,800 acres marked for conservation — and includes traditional cabins, plus private cottages and multi-bedroom homes. The resort includes an array of outdoor sports and adventures will include hiking, mountain biking, rock climbing, fly-fishing and horseback riding. In addition to a yoga studio, spin studio and gymnasium, the resort will offer a spa with an infinity-edge pool and two restaurants. The Firetower, a casual eatery constructed at the base of the historic Millstone Gap Lookout Tower, offers 360-degree views of the Smoky Mountains, while Three Sisters in the lodge specializes in wild, foraged ingredients.

*\*Trip must be planned at least 3 months in advance on an agreed upon date for all the parties. Trip must be taken by January, 2021. Gratuities not included. Please refer to Auction Rules in section 8 of the Terms and Conditions in this auction book. There will be blackout dates.*

TWO NIGHTS AT BLACKBERRY MOUNTAIN IN A STONE COTTAGE INCLUDING DINNER AND BREAKFAST STARTING WITH DINNER ON THE DAY OF ARRIVAL AND ENDING WITH BREAKFAST ON THE DAY OF DEPARTURE WITHIN THEIR RESTAURANTS

*- Courtesy of the Mary Celeste Beall of Blackberry Mountain*

## 504 SUPER SECONDS = FIRST CLASS FINESSE

Bordeaux wines are recognized as some of the best wines in the world, and this auction lot contains some of the very best Bordeaux chateaux: **Leoville Las Cases**, **Ducru-Beaucaillou**, **Lynch-Bages**, and **Pichon-Baron**. Enough said. Get ready to stock your cellar with a full case of these beauties.

Beyond the lofty First Growths — those six stellar properties lucky enough to be selected as top producers during the official Bordeaux Wine Classification of 1855 and Château Mouton Rothschild in 1973 — there are the **Super Seconds**. These estates are very comparable in quality to the First Growths. In fact, many experts argue, quite persuasively, that the original classification should be re-evaluated. Just like the First Growths, the Super Seconds maintain the best winemakers, state-of-the-art equipment and a reputation for consistently producing exceptional wines. With quality, price and overall drinking pleasure in mind, it's incredibly easy to find happiness with one of these wines

This amazing wine selection is courtesy of **Mark and Tara Rein** who have carefully selected this donation to show their ongoing support and commitment to the children of the Frankie Lemmon School.

Let's raise your paddles high to show them your appreciation for all their dedication and generosity.

CHATEAU LEOVILLE LAS CASES 2015 – 3 BOTTLES

CHATEAU LYNCH BAGES 2015 – 3 BOTTLES

CHATEAU PICHON-LONGUEVILLE BARON 2010 – 3 BOTTLES

CHATEAU DUCRU-BEAUCAILLOU 2010 – 3 BOTTLES

*- Courtesy of Mark + Tara Rein*

## 505 MARGARITAVILLE – A STATE OF BEING

We would like to introduce the newest member of the Frankie Lemmon Family - LIVE NATION! Just look at what they have brought to this Auction tonight, all in support of our incredible children and families of Frankie Lemmon. Welcome and THANK YOU!

Jimmy Buffett's Margaritaville portrays more than a state of mind; more like a state of being. Buffett is best known for his music, which often portrays an "island escapism" lifestyle with a "Caribbean Rock n' Roll" sound. This music makes you sing-along wishing you could also be that easy-going beach-bum persona you see on stage.

**Jimmy Buffett** is coming to Raleigh on **Saturday, April 18, 2020** where he will be performing at the Coastal Music Park. And you could enjoy the concert close up and in style by buying this auction lot.

You and five guests can enjoy the Jimmy Buffett & the Coral Reefer Band from a **VIP Box**. This experience comes with reserved VIP parking, in-seat wait service, and access to the Coastal VIP **Club**. In addition, you will receive **exclusive invitations to the VIP Island Party** featuring complimentary dinner, cocktails and live entertainment.

VIP BOX EXPERIENCE FOR 6 GUESTS TO THE JIMMY BUFFETT & THE CORAL REEFER BAND - COASTAL MUSIC PARK ON SATURDAY, APRIL 18TH

RESERVED VIP PARKING, IN-SEAT WAIT SERVICE, COASTAL VIP CLUB ACCESS

EXCLUSIVE INVITATIONS FOR THE VIP ISLAND PARTY 2020 FEATURING COMPLIMENTARY DINNER, COCKTAILS, AND LIVE ENTERTAINMENT

- *Courtesy of Live Nation, Coastal Music Park*

## 506 NAPA VS SONOMA SHOWDOWN

While Napa and Sonoma are two areas separated by only 14 miles, they couldn't be more different. This trip will allow you to explore both regions and to determine for yourself which one you prefer.

### NAPA EXPERIENCE

Your eight-day excursion starts with your flight to California. Our friends from **American Airlines** are taking you and three of your friends in style to Napa to spend five days exploring all that Napa has to offer. You get four 65,000-mile vouchers to deposit. They are all yours to make sure you get there and home safe and sound.

Your home base on this phase of your trip will be the beautiful **Husic Vineyards** guest house, overlooking the famous Stag's Leap District of Napa Valley. This privately set guesthouse has incredible, breathtaking views from St. Helena to San Francisco. Husic Vineyards, a 120 acre property, includes the Husic Family's magnificent estate and their three hillside vineyards. Included on the grounds, perched at the top of the property, is a beautiful terracotta-roofed guest house which sleeps four (2 bedrooms, each with a king bed) with separate, lock off bathroom sink areas, and shared toilette and shower. As part of this stay is a complimentary "Flight Tasting with **Frank and Julie Husic** , a couple of Frankie Lemmon's biggest supporters.

Your first full day will start with a visit to Corison Winery in St. Helena. **Corison Winery** is a small family farm producing delicious Cabernet Sauvignons that speak of place. Over three decades, **Cathy Corison** and William Martin have built a special home to celebrate the best of our little corner of the world, benchland in the heart of the Napa Valley. Known for power and elegance, Corison wines are balanced to grace the table and are recognized throughout the world for their longevity and consistency. At Corison, you will participate in a Discovery Tasting for four people.

At **Dakota Shy** you will enjoy a VIP gourmet Lunch for 8 people paired with their exclusive wines. Dakota Shy purchased an estate in the heart of Napa Valley at the base of Pritchard Hill in 2014. Its history dates back to the 1850's when George Yount took possession via the Spanish Land Grant. Beautiful redwood and magnolia trees dot the estate along with 1.2 acres of Italian and Spanish olives from which Dakota Shy presses their own oil. As Todd says, "there is so much soul here you can't help but be moved by the beauty and history of the property." The estate is crucial for the future of Dakota Shy Wines, where in 2017 the completed winery will be home to the next generation of winemaking in Napa Valley.

This day, you will also have an opportunity to taste at the historic **St. Supéry Estate Vineyards and Winery** which produces 100% estate grown, certified Napa Green wines, focusing on sauvignon blanc, cabernet sauvignon, and additional red Bordeaux varietals. Located in the renowned Rutherford growing region at the heart of Napa Valley, the winery combines French chateau tradition with Napa Valley terroir – producing the highest quality estate wines and providing exceptional experiences to all guests.

The second day starts with a wonderful trip to Spring Mountain to discover the wines of **Fantesca Estate and Winery** and taste through their bottled poetry. They boast two amazing winemakers: their Cabernet Sauvignon and Chardonnay are made by the queen of cabernet, Heidi Barrett, while their King Richard's Reserve Russian River Pinot Noir is made by Tony Arcudi. The name of the winery comes from a character in the Italian comedy troupe that inspired Cirque Du Soleil. La Fantesca was the single female character in the early theatrical performances of Commedia dell'Arte. Both the lover and the equal of the protagonist, Harlequin, Fantesca could always be counted on to charm the audience. When they heard Fantesca described as "Sexy, Smart, and Unpretentious," they knew they had found a name worth living up to.

Get ready for an eventful evening as you will be Cooking with the Winemaker at **Modus**, a member's only cooking club in downtown Napa. In this Private Interactive Dinner for 6 in Napa you will enjoy a 4 course meal paired with the wines of Modus Operandi Cellars that you cook together with the chef, behind the line in a professional kitchen and under the chef's supervision. About 20% of the evening is spent in the kitchen getting personal instruction from the chefs as they all work together learning new cooking techniques... It's a ton of fun, educational, VERY memorable, and of course – delicious! The menu is custom built, extravagant, and personalized to your desires. The wines of **Modus Operandi** will flow endlessly throughout the evening.

On the third day, you can enjoy the wines of **Grgich Hills Estate** in a tour and tasting for four at this venerable winery. Miljenko "Mike" Grgich first gained international recognition at the celebrated "Paris Tasting" of 1976. Then, in a now-historic blind tasting, a panel of eminent French judges swirled, sniffed, and sipped an array of the fabled white Burgundies of France and a small sampling of upstart Chardonnays from the Napa Valley. When their scores were tallied, the French judges were shocked: they had chosen the 1973 Chateau Montelena Chardonnay, crafted by Mike Grgich, as the finest white wine in the world. Mon Dieu! The results stunned the international wine establishment and immediately earned Mike a reputation as one of the greatest winemakers in the world.

For lunch, join Steve Reynolds for lunch at **Reynolds Family Winery**. Steve is one of Frankie Lemmon oldest and most loved supporters and he holds a special place in our hearts. The Reynolds Family interest in wine started when **Steve Reynolds** was living in Germany as a young teenager. Wine was always part of his daily life and his father often took the whole family on wine tasting trips throughout Europe. He is grateful to his father for sharing his passion and infecting him with his enthusiasm for wine. Steve and his father dreamt of building a winery together and their vision became reality when he and his wife, Suzie, traded their dental practice for the life of wine growers in 1994. Their first vintage was produced in 1999, and they now create eight wines, including a Sauvignon Blanc, Chardonnay, two Pinot Noir's (from the Russian River Valley and Los Carneros), a Merlot, the Estate

*continued on next page*

Cabernet, a Reserve Stag's Leap Cabernet Sauvignon and a red wine Bordeaux blend appropriately called "Persistence" TM.

Late that afternoon, you will have a chance to sample some of **Benevolent Neglect's** bottled poetry in a private tasting in Napa. Winemaker Matthew Nagy boasts an impressive pedigree as he has studied under Steve Matthiasson and Thomas Rivers Brown. The name pretty much sums up their winemaking philosophy and techniques. Benevolent Neglect sources and purchases the best grapes they can find and use natural winemaking techniques along with minimal intervention to craft wines that truly express the vineyards from which they come. The guys are relatively new but are quickly making a name for themselves for the delicious, unique, Rhone varietal wines they are turning out at their "micro-winery."

Your final day in Napa consists of a wonderful tour and tasting at **Paradigm Winery** which is owned and managed by Ren and Marilyn Harris, two winegrowers with extraordinarily deep roots in Napa Valley. Marilyn's grandparents emigrated from Italy to Napa Valley in 1890, while Ren's family came to California in 1769. Marilyn and Ren purchased Paradigm Vineyards in 1976, and began producing wine with the 1991 vintage. Since that first vintage, the wines have been made by renowned winemaker, Heidi Peterson Barrett. Heidi's father, Dick Peterson, was instrumental in laying-out and designing the winery.

Finally, to cap your Napa voyage of discovery, you will have tremendous fun at **Robert Sinskey Vineyards** Stags Leap District Estate Winery, as your group will explore the gardens and caves while you indulge in the synergy of food and wine at their Chef's Table experience during this immersive communal setting. Lunch will include a bountiful, five-course tasting of seasonal dishes from the Vineyard Kitchen accompanied by a flight of both current and library RSV wines.

And now it is time for your Napa discovery voyage to end and your Sonoma excursion to begin.

## SONOMA EXPERIENCE

Our new friends from **Bricoleur Vineyards** have donated their impressive Milk Barn (we promise there are now cows for you to milk at 5 a.m.) for two couples to stay three nights and explore the region. The experience at Bricoleur Vineyards estates offer you the chance to fish for bluegill, bass or catfish from the dock and visit the henhouse and olive groves. Relax with a glass of wine as the sun sets over the vineyards in the two-bedroom Milk Barn, a perfect mix of rustic comfort and luxury.

Next you get to visit **Senses Wines** which is the dream of three childhood friends. Chris, Max and Myles partnered with critically acclaimed winemaker, **Thomas Rivers Brown**, to produce world-class wines from renowned vineyards owned by their families. Since founding in 2011, Senses production has grown to include many coveted vineyard sites

throughout northern California. The Senses estate vineyards are in the West Sonoma Coast region of Sonoma County, specifically in the small town of Occidental where the three founders grew up. The winner of this lot will receive front row access to the Senses mailing list allowing you to bypass the multi-year waiting list. You will also receive a personal tour for up to 6 of the Senses B.A. Thieriot estate with founder, **Christopher Strieter**.

Our friends from **LIOCO, Matt and Sara Lickliger**, will host you for a unique experience, an “OMAKASE” Tasting for six at LIOCO’s tasting room. It is a guided tasting experience in their contemporary tasting room on Healdsburg Square. Recently short-listed in the SF Chronicle “52 Wineries You Need to Visit in 2019,” and featured in Sonoma Magazine and Luxe Magazine – this Paige Pierce Design NY/LA space is all the buzz around town. You will taste in “The Boardroom,” a private space behind sliding glass doors, and will pull out some gems – older wines, large formats, and micro-bottlings not often seen.

In the evening, you will dine at **The Gable Wine Country Inn**, with **Guy and Judy Davis of Davis Family Vineyards** where you will enjoy a dinner with wine pairings. Guy and Judy are amazing friends of the Frankie Lemmon School and never fail to surprise us with their generosity and undying friendship.

From sunrise to sunset, enjoy a guided tour (for up to 8 people) immersing yourself into the iconic vineyards of **Sangiacomo** and learn why the roots run deep for this grape-growing family. With nearly 100 years of farming, and 50 years of grape-growing, the Sangiacomos farm some of the most prestigious vineyards in Sonoma, Carneros and the Petaluma Gap. Winemaker James MacPhail, “the pinot whisperer”, has been hand-crafting delicious wines from these vineyards for nearly 20-years. With a deep understanding of terroir and his minimal-interventionist style of winemaking, James crafts wines that express true varietal character with complexity and freshness. Spend the day exploring the vineyards and the delicious wines of Sangiacomo Family.

Sangiacomo will provide **transportation** for this day between all the hosted events and Bricoleur Vineyards Milk House. You will enjoy a **Private Vineyard Tour** of Sangiacomo’s iconic vineyards in Sonoma and Petaluma Gap, a **Terrace Wine Tasting** at Sangiacomo in Sonoma, a Barrel tasting at **Grand Cru Custom Crush** and **Dinner** with a Sangiacomo family member at a local-favorite restaurant in Sonoma. The winner of this lot will also receive **TWO Magnums of 2017 Sangiacomo Green Acres Vineyard Chardonnay and TWO Magnums of 2017 Sangiacomo Roberts Road Vineyard Pinot Noir**. *This portion of the trip expires August 30, 2020.*

So which do you prefer? Napa? Sonoma? We vote for both and they both have been steadfast supporters of the Frankie Lemmon School and the Triangle Wine & Food Experience.

*\*All components of this auction lot were donated by wineries who have allocated a certain number of charity contributions per year, and we must honor their wishes to have this trip taken by February 1, 2021. Please refer to Auction Rules Section 8 of the terms and conditions in the auction catalog.*

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THIS ITINERARY IS FOR TWO COUPLES (FOUR PEOPLE).  
TRIP MUST BE TAKEN BY 2/1/2021.\*

**AIRFARE**

FOUR 65,000 MILE AIRLINE VOUCHERS FROM AMERICAN AIRLINES

**LODGING**

5 NIGHTS LODGING AT HUSIC VINEYARDS GUEST HOUSE IN STAG'S LEAP  
FOR 2 COUPLES

3 NIGHTS LODGING AT BRICOLEUR VINEYARDS MILK BARN FOR 2 COUPLES

**TOUR AND TASTING**

TOUR AND FLIGHT TASTING FOR FOUR AT HUSIC VINEYARDS

DISCOVERY TASTING FOR FOUR AT CORISON WINERY

TOUR AND TASTING FOR FOUR AT ST SUPERY ESTATE VINEYARDS AND WINERY

TOUR AND TASTING FOR FOUR AT FANTESCA ESTATE AND WINERY

TOUR AND TASTING FOR FOUR AT GRGICH HILLS ESTATE

TOUR AND TASTING FOR FOUR IN NAPA WITH WINEMAKER MATT NAGY  
OF BENEVOLENT NEGLECT

TOUR AND TASTING FOR FOUR AT PARADIGM WINERY

TOUR AND TASTING FOR FOUR AT BRICOLEUR VINEYARDS

OMAKEASE TASTING FOR 6 AT LIOCO'S TASTING ROOM

PRIVATE VINEYARD TOUR OF SANGIACOMO'S ICONIC VINEYARDS  
IN SONOMA AND PETALUMA GAP

TERRACE WINE TASTING AT SANGIACOMO IN SONOMA

BARREL TASTING AT GRAND CRU CUSTOM CRUSH

PERSONAL TOUR FOR UP TO 6 OF THE SENSES B.A. THIERIOT ESTATE

**LUNCHES**

GOURMET VIP LUNCH AT DAKOTA SHY PAIRED WITH THEIR WINES

CHEF'S TABLE LUNCH FOR 4 AT ROBERT SINSKEY VINEYARDS

**DINNERS**

INTERACTIVE PRIVATE DINNER FOR 6 PEOPLE AT MODUS INCLUDING  
A FOUR-COURSE DINNER WITH MODUS OPERANDI WINES

DINNER AT THE GABLES COUNTRY IN WITH WINE PAIRINGS FROM  
DAVIS FAMILY VINEYARDS

DINNER WITH A SANGIACOMO FAMILY MEMBER AT A  
LOCAL-FAVORITE RESTAURANT IN SONOMA.

**OTHER COMPONENTS**

LOCAL TRANSPORTATION FOR ONE DAY TO THE SANGIACOMO TOURS,  
TASTING AND DINNER

SPOT ON SENSES WINES MAILING LIST

**WINES**

SANGIACOMO GREEN ACRES VINEYARD CHARDONNAY 2017 – 2 MAGNUMS

SANGIACOMO ROBERTS ROAD VINEYARD PINOT NOIR 2017 – 2 MAGNUMS

*- Courtesy Of Our Generous And Loving Friends In Napa and Sonoma, and  
American Airlines*

## 507 TRUTH TRIUMPHS!

The wines of Vérité embody the timeless tradition of France and the limitless possibilities of California.

With more than 50 “micro-crus” across four appellations, Vigneron **Pierre Seillan** carefully crafts each blend of Vérité. This mosaic of micro-crus provides Seillan with the palette of aromatics, flavors, textures and structural elements he needs to craft the wines of Vérité. Each micro-cru is harvested and fermented separately, then aged in French Oak barrels of custom toasts. Seillan carefully tailors his winemaking techniques and oak regimens to the personality of each lot, providing him with hundreds of unique components he can use to create the architecture of the final blends of **La Muse**, **La Joie** and **Le Desir**.

In the Vérité winery, Pierre Seillan has struck gold. Over the last 21 years, Vérité wines have achieved 100-point scores from Robert Parker's Wine Advocate, 15 times! What makes Vérité even more special is that Pierre and **Monique Seillan** have a soft spot in their hearts for the children of the Frankie Lemmon School. This year, you can see their commitment to our cause in their amazing donation.

Wow! To make this even an even more perfect lot, Vérité is offering a luncheon with wine pairings for four people in Healdsburg, CA.

*\*Please refer to Auction Rules for all Trip Experiences - this Auction Lot is subject to availability and requires scheduling two-months prior on a mutually agreeable date. Expires: 2/3/2022*

VERITE 2013 - 3 MAGNUMS, OWC

LA MUSE (WA 100)

LA JOIE (WA 100)

LE DESIR (WA 99)

LUNCHEON WITH WINE PAIRINGS FOR FOUR PEOPLE - TO BE REDEEMED BY FEBRUARY, 2022

- *Courtesy of Pierre + Monique Seillan, Vérité*

## 508 PORTUGAL AQUI VIMOS

The secret is out. **Travel Sommelier** designed trips are the best! Unparalleled luxury, 5-star cuisine and sights that will leave you speechless. This year's auction lot takes you to the Old World, to see the sights, sounds, and tastes of Portugal. Believe us, THIS IS A TRIP OF A LIFETIME, so jump on this one while it's available.

**Darren Humphreys**, founder and owner of Travel Sommelier, has crafted a unique itinerary that showcases the best of **Portugal** - two nights in the iconic capital of **Lisbon**, two nights exploring the beautiful beaches along the **Lisbon Coast** and two nights in the magnificent **Douro Valley**. *All of this in 5-star luxury!*

As always, our exclusive airline sponsor **American Airlines** will fly you there with the help of two 100,000 airline miles vouchers. American Airlines (read: **Debbie Behnke!**) have been loyal and constant supporters of the Frankie Lemmon School, longer than.....well, just say ever since we can remember!

**Lisbon:** Known as 'The City of Hills', this one of the most historic cities in Europe and offers endless activities - explore cobblestone streets while riding tram cars; visit sites used by ancient explorers as they departed to discover the new world. Guests will enjoy a 2-night stay at the famed 5-star **Valverde** boutique luxury hotel set on the city's most prestigious street.

**The Lisbon Coast:** This dreamy coastline is home to the world's biggest surf waves, myriad citadel fishing villages and some of the finest seafood in Europe. Guests will enjoy 2-night accommodation's at **Areias do Seixo**, a supremely cool designer hotel and home to the area's finest restaurant.

**The Douro Valley:** This is one of the most beautiful wine regions in all of Europe. The renowned **Douro41 Hotel** overlooks the river and experiences include winery visits, cork making demonstrations and olive oil tastings. Guests enjoy 2 nights at this exclusive property and can indulge in the award-winning wine cellar and imaginative and elegant meals based on local ingredients.

*\*All Portugal components of this auction lot were donated by Travel Sommelier who has allocated a certain number of charity contributions per year and we must honor their wishes to have this trip taken by January 18, 2021. It is for two people, single occupancy. Please refer to Auction Rules Section 8 of the terms and conditions in the auction catalog for this trip.*

*As always Travel Sommelier will help you with all and any additional services, extensions, in-country activities, etc. They ARE the EXPERTS!*

*Travel Insurance is not included, however it is REQUIRED and the trip is non-transferable.*

TWO NIGHTS FOR ONE COUPLE AT THE VALVERDE HOTEL IN LISBON ON A BED & BREAKFAST BASIS IN A CLASSIC ROOM

TWO NIGHTS FOR ONE COUPLE AT THE AREIAS DO SEIXO BOUTIQUE HOTEL IN A DOS CUNHADOS, PORTUGAL ON A BED & BREAKFAST BASIS IN A GOLD ROOM

TWO NIGHTS FOR ONE COUPLE AT THE DOURO41 HOTEL ON A BED & BREAKFAST BASIS IN A DELUXE RIVER VIEW ROOM

TWO 100,000 AIRLINE MILE VOUCHERS FROM AMERICAN AIRLINES

- Courtesy of Darren + Caitlin Humphreys of The Travel Sommelier and American Airlines

## 509 IS IT A VERTICAL OR A HORIZONTAL ... YOU DECIDE

**Jeffrey and Lauren Fieldman's** *joie-de-vivre* is contagious. Their optimistic and friendly outlook on life rubs off on everyone they meet. They are also loyal friends of the Frankie Lemmon School. They donate generously and this year is no exception as they have donated a 6-year vertical of a 5-wine horizontal from **Bond Estates**. That's 30 bottles, folks! What a generous donation!

BOND is physical winery – yet more importantly, BOND is a philosophy of creating premium wines from a single variety (Cabernet Sauvignon) from 'grand cru' site specific Napa Valley vineyards. This story begins when founder Bill Harlan owned Merryvale Winery in St. Helena and Bob Levy was his winemaker. At the time Merryvale worked with around 60 vineyards in the valley; ultimately Bob recognized several vineyards that stood out from the rest based on quality of site.

After Bill sold Merryvale, both he and Bob pursued a vision in which they would work together to create an estate built around select vineyards in the Napa Valley (none of which would be under their ownership, but all would be farmed by their own vineyard team – rather than by the owners of each vineyard). They were able to keep several of these premium vineyards after Merryvale was sold.

Today five premium vineyards are under the BOND portfolio. These vineyards were hand selected and evaluated over a number of years before becoming part of their portfolio; not all five were present at the outset. These are hillside vineyards with locations in both the Vaca and Mayacamas mountain ranges.

Raise your paddles high for the children of the Frankie Lemmon School. The winner takes home 30 bottles of true gems.

BOND ESTATE ASSORTMENT 2006 - 2011 - 30 BOTTLES, ALL OWC

MELBURY  
PLURIBUS  
QUELLA  
ST EDEN  
VECINA

- *Courtesy of Jeffrey + Lauren Fieldman*

## 510 DOWN THE RABBIT HOLE INTO THE OWL TOUR

**Zac Brown** is the founder, front man, and lead vocalist for the multi-platinum, Grammy Award-winning, southern rock group **Zac Brown Band**. In addition to being the founding member of Zac Brown Band and leading it through its overwhelming success, Brown is also credited as an impactful songwriter, producer, record label head, business man, and philanthropist – making him one of the sharpest minds among today's generation of artists focused on shifting the paradigm of the music business.

Zac Brown Band's success can largely be attributed to Brown's interest in pushing creative boundaries through collaborations with top artists across genres. Most recently, Brown worked with Shawn Mendes on writing his latest single with Zac Brown Band titled "Someone I Used To Know," which debuted on Billboard's Hot Country Song Chart the week of its release in Nov. 2018. The new material helped the band kick off its spring "Down The Rabbit Hole Live Tour" which toured through April 2019. In 2020, also marks a new era for Zac Brown Band, including the bands current summer tour, "The Owl Tour".

Brown's commitment to giving back has also been at the forefront of his career since day one when he founded Camp Southern Ground. The camp, Brown's biggest passion, is an inclusive camp serving children ages 7-17 with autism spectrum disorder (ASD), ADHD, dyslexia, social or emotional challenges, and typically developing children. The camp's off-season programming supports post 9/11 veterans in their readjustment to civilian life.

The Zac Brown Band is coming to the **PNC Arena** on **March 4, 2020**, and you and 15 guests can experience their musical talents in style in a private suite.

PRIVATE SUITE FOR 16 PEOPLE TO ZAC BROWN BAND CONCERT ON MARCH 4, 2020 AT PNC ARENA WITH A \$500 FOOD AND BEVERAGE ALLOWANCE AND VIP PARKING PASSES.

*-Courtesy of Brian McHenry + Eliza Kraft Olander*

## 511 DELIGHT IN AN INCREDIBLE SONOMA COUNTY EXPERIENCE

Tony Lombardi is a dear friend of the Frankie Lemmon School and the ringleader of a new wave of Sonoma producers that is pushing the limits. Tony has invited some of his Sonoma friends to put together something special, an incredible Sonoma Country Experience.

This lot features three of Sonoma County's rising brands, **Blue Farm, Keller Estate** and **Lombardi Wines**. The winning bidder and their friends (four people) will be treated to an intimate 3-night stay in wine country along with private tours and tastings at these exclusive wineries. The amazing visit to Sonoma County includes a fanciful culinary experience at the critically acclaimed **Valette** restaurant in Healdsburg, CA. Chef/Proprietor, Dustin Valette will prepare a five course VIP tasting menu perfectly paired with Keller Estate and Lombardi wines. Vintners **Anne Moller Racke, Ana Keller** and **Tony Lombardi** will be your hosts.

*\*Trip must be planned at least 3 months in advance on an agreed upon date by all the parties. Trip must be taken by January 31, 2021. Gratuities not included. Please refer to Auction Rules for all Trip Experiences in section 8 of the Terms and Conditions in this auction book.*

### LODGING

KELLER ESTATE COTTAGE HOUSE STAY FOR TWO COUPLES FOR UP TO 3 NIGHTS

### WINES

2017 KELLER ESTATE LA CRUZ VINEYARD PINOT NOIR 1.5L SIGNED MAGNUM/  
PER COUPLE

2017 LOMBARDI SONOMA COAST PINOT NOIR 1.5L - SIGNED MAGNUM/PER  
COUPLE

### TOURS & TASTINGS

TOUR & TASTING OF LOMBARDI WINES FOR TWO COUPLES AT THE EXCLUSIVE  
COURSEY GRAVES WINERY, WHERE THE LOMBARDI WINES ARE MADE, HIGH  
ABOVE THE BENNETT VALLEY

PRIVATE VISIT AND TOUR OF KELLER ESTATE'S ASTONISHING ANTIQUE  
AND VINTAGE CAR COLLECTION, ALONG WITH A DELICIOUS TASTING  
OF ESTATE WINES

TWO COUPLES EXPERIENCE AN INTIMATE VISIT TO BLUE FARM, ONE OF  
SONOMA'S HIDDEN GEMS WITH A STROLL THROUGH THE FARM'S ROSE GARDEN

### LUNCH/DINNERS

TWO COUPLES EXPERIENCE AN INTIMATE VISIT TO BLUE FARM INCLUDING A  
PERFECTLY PAIRED LUNCH WITH ESTATE WINES IN THEIR HISTORIC PUMPHOUSE

HOSTED DINNER FOR TWO COUPLES WITH LOMBARDI WINES AT CHEF DUSTIN  
VALETTE'S CRITICALLY ACCLAIMED VALETTE RESTAURANT IN HEALDSBURG, CA

### WINERY'S MAILING LIST SPOTS

WINNING BIDDER RECEIVES A SPOT ON THE WINERY'S MAILING LIST AND  
INTRODUCTORY ALLOCATION OF WINES IN THEIR ANNUAL RELEASES

*- Courtesy of Tony Lombardi, Lombardi Wines; Anne Moller Racke (Blue Farm) and Keller Estate.*

## 512 YOU'VE GOT MAIL!

In the early 1990's when e-mail was in its infancy, AOL hit lighting in a bottle with their e-mail system. You booted your computer, clicked on the AOL application, listened intently as the modem dialed up, and you waited to hear those sweet words, "YOU'VE GOT MAIL!" Who could be writing to you, what would they say? This was in the early days before SPAM clogged up e-mails. It was "Christmas time", waiting to open each e-mail, eager to read its contents.

The winner of this lot gets to re-live that same "YOU'VE GOT MAIL" feeling but only better. We have asked twelve of our friends who love Frankie Lemmon AND who have highly coveted wine collections, to select one special bottle just for you. We are excited FOR YOU to see all the goodies you get in this **VERY SPECIAL AND VERY EXCLUSIVE MYSTERY CASE!!!!**

MYSTERY CASE OF WINE - 12 BOTTLES

*-Courtesy of Roland + Missy Boney; Michael + Melissa Colantuoni; Philip + Ashleigh Deibel; Milan + Stephanie DiGuilio; Chris Johnson; Jackie Locklear; Brian McHenry + Eliza Kraft Olander; Michael + Oz Nichols; Michael + Candace Olander; Ken Place; Mark + Tara Rein; Henk Schuitemaker, and Tina Winter.*



## 513 FLAWLESS PERFECTION

Wine critics give **100-point scores** to indicate that there is nothing in a wine which could be better. It signals that the wine is the perfect example of the grape or blend of grapes, of its appellation and the producer – nothing can be improved. A perfect wine is excellence in a bottle, the ideal representation of the wines from the appellation with purity of fruit and precision of technique. A perfect wine should immediately have you say "WOW!" From the very first whiff and from the first sip to the last, a perfect wine transports you to a different time and place.

This **12 Bottle Lot of perfection** was donated from the most discerning cellars in the Triangle and contains a selection from some of the best winemakers in the world. *Bid often to add perfection to your personal cellar TODAY.*

REALM THE BARD CABERNET SAUVIGNON 2013  
- Roland + Missy Boney

VERITE LE DESIR 2015  
- Michael + Melissa Colantuoni

CHATEAU CHEVAL BLANC 1998  
- Chris Johnson

CHATEAU BEAUCASTEL CHATEAUNEUF DU-PAPE BLANC VV 2009  
- Jackie Locklear

HUNDRED ACRE FEW AND FAR BETWEEN 2012  
- Mike + Oz Nichols

CHÂTEAU MONTROSE 2010  
- Brian Mchenry + Eliza Kraft Olander

MORLET FAMILY VINEYARDS PASSIONNÉMENT CBS 2016  
- Michael + Candace Olander

TENUTA DI TRINORO TOSCANA IGT 2016  
- Ken Place

CLOS DES PAPES CHATEAUNEUF DU PAPE 2007  
- Mark + Tara Rein

QUILCEDA CREEK GALITZINE VINEYARD CABERNET SAUVIGNON 2014  
- Henk Shuitemaker

SQN JUSQU'A L'OS ELEVEN CONFESSIONS VINEYARD  
- Steven + Barbara South

JOSEPH PHELPS INSIGNIA 2002  
- Pam Swanstrom

- Courtesy of the above-listed group of amazing friends of Frankie Lemmon

## 514 DELICIOUSLY FUNKY FUNGI DINNER

At \$2000 a pound, white truffle from Alba is one of the most expensive ingredients in the culinary world. With autumn comes truffle season, which means you'll be seeing the funky fungi pop up on menus all over the place, demanding that you part with serious cash for a shower of shavings on top of your agnolotti. Yes, truffles can be expensive, but they are also really, really delicious and—if you know the right way to go about it—very much worth your money.

Truffles are rare. The white ones are only available a couple of months of the year, almost exclusively from one part of Italy, and there are fewer of them, and of lesser quality, every year. They are, in short, the perfect luxury commodity, precious and getting more so all the time.

Yet, these odd-looking little lumps, are a chef's dream. It is literally impossible to find a chef who doesn't love them. The most eloquent description was Alex Guarnaschelli of Butter, a highly fashionable restaurant in New York City, catering to a moneyed clientele. The way truffles smell is "disconcerting," she says. "It conjures up images of a locker room. But the aroma deceptively conceals their complex yet delicate taste. They are sublime." Ok, sounding a little strange, but you have to try to them to love them!

And we are offering this lot just for that reason - for you to try them and end up loving them as much as we do! This is your opportunity to savor this delicacy in the hands of two amazing chefs who know how to create mouthwatering dishes using the funky fungi.

A chef that knows her way around a white truffle is the incomparable **Chef Sarah Jayne Grueneberg of Monteverde Restaurant & Pastificio** restaurants in Chicago. Sarah has many accolades attached to her name, including the James Beard Foundation 2017 Best Chef of the Great Lakes. Sarah has graciously accepted the invitation of **Ashley Christensen**, our very own James Beard Award winner, to participate in an epic collaboration of all things truffle. This exclusive dinner for 8 will include wines selected by Sommelier **Cappie Peete**, AC Restaurants Beverage Director.

*\*Dinner must be scheduled during the Truffle season (October 2020 – January 2021) on an agreed-upon date of all the parties.*

ALBA WHITE TRUFFLE DINNER FOR 8 AT ASHLEY CHRISTENSEN AND KAITLYN GOALEN'S HOME PAIRED WITH ITALIAN WINES SELECTED BY CAPPIE PEETE.

- *Courtesy of Sarah Jayne Gruenberg and Ashley Christensen*  
+ *Kaitlyn Goalen*

## 515 WOMEN WINEMAKERS MAKING WONDERFUL WINES

Women are generally considered better wine tasters than men, IMAGINE THAT! Their olfactory and gustatory skills tend to be more keenly developed - and just imagine how sweet it will be to smell and taste these **18 magnums!**

To shine a light on the talents of women winemakers, our friend from Sonoma, **Jasmine Hirsch**, decided to put together a unique, historical and tantalizing MAGNUM Lot for us comprised of women in the industry! There is no doubt that our ringleader Jasmine knows a thing or two about wine and this compilation that she has put together demonstrates that to a T!

16 MAGNUMS, JUST WAITING TO BE PUT IN YOUR CELLAR!

BIG TABLE FARM WILLAMETTE VALLEY PINOT NOIR 2016

- *Clare Carver*

CONTINUUM ESTATE 2016

- *Carissa Mondavi*

CROCKER & STARR CABERNET SAUVIGNON 'STONE PLACE' 2013

- *Pam Starr*

FAVIA QUARZO SYRAH 2016

- *Annie Favia-Erickson*

FLOWERS 'MOON SELECT' PINOT NOIR 2014

- *Chantal Forthun*

FREEMAN VINEYARD & WINERY AKIKOS CUVEE 2016

- *Akiko Freeman*

GALLICA ESTATE PETITE SIRAH 2014

- *Rosemary Cakebread*

GARY FARRELL 'HALLBERG VINEYARD' PINOT NOIR 2016

- *Theresa Heredia*

HIRSCH VINEYARDS 'RASCHEN RIDGE' ESTATE PINOT NOIR 2016

- *Jasmine Hirsch*

KEPLINGER SUMO, SHAKE RIDGE VINEYARD 2017

- *Helen Keplinger*

LAIL VINEYARDS 'J. DANIEL' CUVEE 2015

- *Robin Lail*

*continued on next page*

QUINTESSA RED WINE 2015

- *Rebekah Wineburg*

CABERNET SAUVIGNON 2016

- *Beth Novak Milliken*

SALUS CABERNET SAUVIGNON 2013

- *Shannon Staglin*

TURLEY "HAYNE VINEYARD" ZINFANDEL 2012

- *Christina Turley*

TWOMEY CELLARS ANDERSON VALLEY PINOT NOIR 2017

- *Vanessa Hart*

- *Courtesy of the above-named wineries and women winemakers; and  
Special Thanks to Jasmine Hirsch*

## 516 PARTY IN MUSIC CITY

If you love delicious food, fine wine and country music, this is the party for you! Once a year, the stars align in **Nashville** for the most bodacious, star-struck, invitation-only event – **Best Cellars**.

What is all the fuss about? It starts with rubbing shoulders with the who's-who of Country Music Stars like Reba McEntire, Little Big Town, Martina McBride, Big Kenny, Sheryl Crow, Amy Grant – the list goes on and on. It's a small crowd (less than 150 people), so it is up close and personal, and you can take photos with your favorite stars and, more importantly, actually have conversations and drink delicious wines with them!

Next is the fabulous food provided by award-winning chefs. This year will be no different as the chefs are headlined by **Rebecca Wilcomb** (Gianna, New Orleans) and – you get the point – you will not be disappointed.

The final component is the wine. Eliza Kraft Olander, co-chair of this event, personally selects the best of wines from her cellar for this amazing dinner. You will be her guests at the event and sit at her table, so you know she won't be drinking the cheap stuff – only the finest wines for her!

So please high and often for this unique, by invitation-only experience.

TWO SEATS TO BEST CELLARS EVENT ON APRIL 13TH, 2020

*- Courtesy of Eliza Kraft Olander*

## 517 BIG EASY COME, BIG EASY GO

**New Orleans** is known for encouraging even the most straight-laced to indulge. But we promise, you've never experienced the gluttony of NOLA like this before. A three-night sojourn into one of the best food cities in the world awaits two lucky couples, and your guide is none other than **Ashley Christensen**, Raleigh's beloved chef; her wife **Kait Goalen**; and their dear friends **Adam and Martha Derbyshire**.

The luxury and hospitality starts the moment you are wheels up from Raleigh. Adam and Martha, two of TWFE's most generous and involved supporters, are the co-hosts of this trip and will make sure you travel in style via a private jet to shuttle you there and back. They have also secured you lodging as befits this incredible trip at the **Ritz Carlton New Orleans**.

Upon arrival, you'll settle into your cush digs before heading out for a lunch at **Turkey and the Wolf**, the sandwich shop that was named Best New Restaurant by Bon Appetit in 2017 - yes, that's right: these sandwiches are serious. Take a little afternoon break and freshen up before heading out for an evening "crawl" among the restaurants of the **Link Restaurant Group**: start with aperitivo hour at Gianna - the new acclaimed Italian restaurant from **Rebecca Wilcomb** (she has cooked in Raleigh for Frankie Lemmon before); then walk the handful of blocks to **Pesce**, a seafood-focused restaurant that took home the Best New Restaurant award from the James Beard Foundation when it opened in 2014. Then, experience the "meat finale" at **Cochon**, Donald Link and Stephen Stryjewski's restaurant dedicated to Cajun cuisine. We'll nightcap in the French Quarter at one of the city's most iconic bars before turning in for the night.

It starts again the next morning with breakfast at **Willa Jean**, the acclaimed restaurant and bakery from pastry chef **Kelly Fields** - she was named Outstanding Pastry Chef by the James Beard Foundation in 2019, and you will understand why when you try her biscuits. Take the rest of the morning to walk the city, shop antiques, or take a ghost tour; you'll meet back up for a late lunch at **Emeril's**, the flagship of the city's most famous chef, **Emeril Lagasse**. AC and Emeril are good pals, so you better believe he will "style out" this lunch until you cry "uncle"! The afternoon is yours to explore, nap and recharge! When you have finally recovered from lunch, it'll be time for dinner. AC, and her wife Kait, will have a sprinter ready to take you around to some of their **favorite holes-in-the-wall** for po-boys, oysters, muffulettas, gumbo, and more. We'll end the night at Cure, the renowned cocktail bar from **Neil Bodenheimer** - Neil has promised to pull out some very vintage special vintage spirits to share with the group in a show of New Orleans hospitality.

On your final full day in the Big Easy, you'll start with a New Orleans classic: brunch at **Commander's Palace**. Nestled in the middle of the Garden District, this restaurant has been a fixture of the city since 1893, and the Sunday jazz brunch is an iconic experience. The rest of the day and night is yours to explore on your own - AC will be happy to guide you to her favorite spots, or you can venture out and try something new. Then it is back to Raleigh the next morning, but not to worry - you'll have sandwiches and snacks from the famous **Cochon Butcher** to enjoy during the flight.

*\*Trip must be planned at least 3 months in advance on an agreed-upon date by all the parties. Trip must be taken by January 31, 2021. Gratuities not included. Please refer to Auction Rules for Trips in section 8 of the Terms and Conditions in this auction book. There WILL BE black out dates for this trip.*

ROUND TRIP AIRFARE ON A PRIVATE JET FROM RALEIGH TO NEW ORLEANS AND BACK FOR FOUR

THREE NIGHTS AT THE RITZ CARLTON - TWO ROOMS

LUNCH AT TURKEY AND WOLF FOR FOUR

DINNER CRAWL AT LINK RESTAURANT GROUP PROPERTIES FOR FOUR

BREAKFAST AT WILLA JEAN FOR FOUR

LUNCH AT EMERIL'S FOR FOUR

"CLASSIC NOLA" RESTAURANT CRAWL FOR FOUR

DRINKS AT CURE FOR FOUR

BRUNCH AT COMMANDER'S PALACE FOR FOUR

SANDWICHES AND SNACKS FROM COCHON BUTCHER FOR FOUR

*- Courtesy of Ashley Christensen + Kaitlyn Goalen; Adam + Martha Derbyshire; Donald Link Restaurant Group; Cure New Orleans; Commander's Palace; Willa Jean and Emeril's*

## 518 GOOD ENOUGH FOR PIGEONS!

Bordeaux wines are recognized as some of the best wines in the world, and Chateau Latour is among the best of the best. This wine comes from the generosity of one of the founders of this event, **Michael Olander**, who continues to share from his deep cellar to show his commitment to the Frankie Lemmon School. He and **Candace** continue to support this event and donate generously every year.

**Chateau Latour** is like no other Bordeaux wine. It is in a unique class of its own. Chateau Latour has been the most consistent of the First Growth chateaux from the Medoc for over 100 years! Since 1996, Chateau Latour has been producing some of the best wines in their history! Chateau Latour is one of the oldest Bordeaux wine producing properties in the Pauillac appellation with a history dating all the way back to 14th century! It is thought the original Saint-Lambert tower, giving birth to the name Latour was created in the second half of the 14th century. *The original tower was designed as a pigeon roost.*

Chateau Latour has an almost unequalled track record for producing stunning wines that age and evolve for decades, if not generations. While mature vintages of Chateau Latour sell for a lot of money, if you have the disposable income, and want to experience the greatness of an older, mature First Growth, this is the wine to buy. *So raise your paddles high for one of the very best wines of Bordeaux!*

CHATEAU LATOUR 2008 - 6 BOTTLES

*- Courtesy of Michael + Candace Olander*

## 519 THE SOIL WHISPERER

Since 1991, **Philippe Melka** has been sharing his passion for creating exceptional wines that express the voice of the soil. In some circles he is known as the soil whisperer.

His first job was with Château Haut-Brion. Whoa! How many people get to start at the top! From there, a young Melka took a job with Moeix and was sent as an intern to Dominus Estate in Yountville to study soil. Napa Valley soil proved to be a revelation for Melka in more ways than one as he met his wife-to-be, Cherie, while in Napa.

Philippe now consults at wineries throughout Napa Valley to help other brands build the complexity, texture, and depth of flavor associated with his name. He specializes in small production, handcrafted high-end wines, working collaboratively with the owners of family wineries.

Over the past 20 years, Philippe Melka has consulted on dozens of top labels—including Skipstone, Tusk, Fairchild, DANA, Cliff Lede, Hundred Acre, Bryant Family, Seavey Vineyards, Dalla Valle, Vineyard 29, Lail, ADAMVS and Brand. What a lineup, right?

He has received several 100-point scores from The Wine Advocate and been named by Robert Parker as one of the top nine wine consultants in the world..

### **NAPA AND SONOMA EXPERIENCE FOR FOUR PEOPLE – AND LOTS OF WINE**

This auction lot is a collection of 12 of the finest wineries in California whose wines are made by **Atelier Melka** and who collectively pitched in to assemble this awesome experience in Napa and Sonoma (tastings, lunches, dinners and lodging) and includes 12 magnum bottles of wines and one 3 Liter!

This experience begins where four of you will spend one night at **Quixote Winery's Puddle House Guest house**. Not seeing straight? Well, you haven't consumed any wine yet, so that can't be it. What you will quickly notice is that there is not a straight line in the entire winery! Part of your stay at Quixote includes a tasting of their wines. The remainder of your stay will be at a **Marriott** property of your choice, via a **\$1,000 gift certificate** compliments of **Summit Hospitality**.

**THE NEXT DAY** you and your guests are off to a fabulous private tasting at **Roy Estate**, which produces world-class, estate-grown wines from the cooler, southern end of Napa Valley, nestled in the foothills of the Vaca Mountains. Situated in its own unique and remote valley, Roy Estate possesses one of Napa's great, off-the-beaten path vineyard sites with a commanding position looking out to the San Francisco Bay in the distance.

Lunch will be courtesy of **ADAMVS** Howell Mountain Estate prepared by the Estate Culinary Director and featuring produce from the ADAMVS farm for four people and wines from their winery. Nearly 20 years ago,

*continued on next page*

**Denise and Stephen Adams** directed their passion for farming, wine, and Bordeaux to winegrowing in Saint Émilion, France with the introduction of organic and biodynamic farming practices at their historic Chateau Fonplegade. In 2008, the Adams realized a true homecoming when they discovered the 80 acres on Howell Mountain now known as ADAMVS. This storied site bears extraordinary geologic diversity, ranges in elevation from 1,500-2,000 ft, and as a cooler, late-ripening site now farmed using organic and biodynamic methods, it's 26 planted acres produce wines of elegance, purity, balance, and distinction.

After lunch, you can meander to Saint Helena for a private tour and tasting of **Onda** and **VASO** wines at the **DANA Estates Winery**. Crafted from four distinctive Napa Valley estate vineyards, and in the spirit of generosity that parent winery Dana Estates was founded upon in 2005 – VASO Cellars is the vessel to share estate Cabernet Sauvignon, farmed and vinified to the highest pedigree through an obsessive approach to quality. VASO offers wines of freshness, and purity of fruit, in balance with structure, and minerality; meant to be enjoyed at the table with friends and family or cellared for years to come. These highly-allocated limited production wines are made by the winemaking team of Philippe Melka and Christopher Cooney.

**DAY 2** begins with a private tour of **Chateau Boswell's** exquisite property with a tasting for four guests. Forty years ago, Richard Thornton Boswell had the foresight to create a Napa Valley winery with the goal of excellence in small lot French Style wine production with wines sold directly to the client. Today under the direction of **Susan Boswell**, continues those valiant efforts, though they have vastly diversified their portfolio to include wines from many of California's most treasured vineyards. Famed winemaker André Tchelistcheff graced the winery with his immense knowledge and directed their first efforts. It is with a great sense of history and continued quest for excellence that they continue on this path under the tutelage of winemaker Philippe Melka.

For serious wine collectors and wine lovers, you will love a behind-the-scenes tour of **Davis Estates**. Begin with a walk through their vineyard and estate. Continue into our Howard Backen designed, cutting-edge winery and tour 11,000 square feet of caves. After the tour enjoy a private seated tasting hosted in their VIP Crush Room where you will indulge in their Phase V wines, hand crafted by winemaker Philippe Melka, and a seasonal gourmet food pairing from their Chef.

**Westwood's** Annadel Gap Vineyard is remote, and their wines are limited, but they invite you to visit with them and taste their wines at their new location in St. Helena at the **Brasswood Tasting Room**. This will be preceded by an in-depth tour of the cave and winery, where their wines are produced. After tasting through some of their highly-rated wines, you'll be treated to a delicious dinner at the Brasswood Restaurant.

**DAY 3** begins with a private VIP tasting of single vineyard and library wines at **Vice Versa** with proprietors **Patrice and Samantha Breton**. Vice Versa was founded by Patrice Breton in 2003 with the mission to craft extremely fine and distinctive Cabernet Sauvignon wines from some of Napa Valley's best and most preeminent vineyards such as: Beckstoffer To Kalon, Beckstoffer Las Piedras and Beckstoffer Dr. Crane. Vice Versa employs draconian practices in both viticulture and winemaking to produce its coveted small lot wines. Their Cabernet Sauvignon wines are single-vineyard expressions that represent the beauty and truth of Napa Valley.

Lunch will be a proprietor-hosted private lunch from **Meadowood**, tour, and vertical tasting at **Zakin Family Estate private residence**. Zakin Estates is perched on Howell Mountain producing extremely small production of 250 cases a year of superb Cabernet Sauvignon blends made by Philippe Melka and farmed by Jim Barbour.

**DAY 4** takes you to Sonoma and Alexander Valley. You start at **Skipstone Estate** with a private tour and tasting experience. Skipstone is tucked between two stunning hillsides in the mountains above Alexander Valley. Skipstone aspires to perfection in every aspect of their wine growing and estate farming. Uncompromising in the standards of sustainability and treatment of the land, they are committed to nurturing the precious resource that is their 200-acre estate. Blessed by nature, listening intently to the terroir of their vineyards, and in turn, their wines speak eloquently of their origin.

Your Melka-themed experience ends with a private tasting for four at the Alexander Valley hillside estate of proprietors **Joe and Elena Reynoso**. **Crescere's** limited production, hand-crafted, collectible wines are sourced exclusively from the most heralded sites in Sonoma County. This site-specific pursuit of excellence is led by precision farming from Reynoso Family Vineyard, a pioneering, unapologetically "Sonoman" family. Collaborating on this project are multiple generations; Elena and Joe Reynoso and their son, JW, whose hope is that the focused, deeply nuanced Crescere wines will leave an indelible mark on the landscape for collectors and experience-oriented consumers alike.

While you will not be visiting Lail Vineyards, we would be remiss in not explaining one of the wines you will be receiving in this auction lot. **Lail Vineyard's** story began in 1879 when Robin Daniel Lail's great-granduncle, Gustave Niebaum, pioneered fine winemaking in the Napa Valley when he founded Inglenook Winery. Inglenook was passed down to Robin's grandfather and then to her father, John Daniel Jr., a true innovator and wine industry leader who produced legendary wines. In 1995, after years working with other Napa Valley icons (Robert Mondavi, Bill Harlan, Christian Moueix), Robin's dream of creating her own extraordinary wines set flight when she and her daughters, Erin and Shannon, assembled a multifaceted team of talent and set out on her own by launching Lail Vineyards. Today, the venture carries forward the stories and patina of over 140 years of winemaking into the 21st Century. The family continues its passionate quest to produce the very finest wines from the blend of its ingredients – the land, the seasons, the winemaking team, and the spirit of the generations who led the way.

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*\*Trip must be planned at least 3 months in advance on an agreed-upon date by all the parties. Trip must be taken by January 31, 2021. Gratuities not included. Please refer to the Auction Rules for all trip experiences in section 8 of the Terms and Conditions in this auction book.*

**NAPA AND SONOMA EXPERIENCE:**

PRIVATE TOUR AND TASTING OF ONDA AND VASO WINES AT THE DANA ESTATES WINERY FOR FOUR PEOPLE

PRIVATE TASTING AT ROY ESTATE FOR FOUR PEOPLE

PRIVATE ESTATE TOUR AND TASTING EXPERIENCE AT SKIPSTONE ESTATE FOR FOUR PEOPLE

PROPRIETOR-HOSTED PRIVATE LUNCH FROM MEADOWOOD, TOUR, AND VERTICAL TASTING AT ZAKIN FAMILY ESTATE PRIVATE RESIDENCE FOR FOUR PEOPLE

PRIVATE TASTING FOR FOUR AT THE ALEXANDER VALLEY HILLSIDE ESTATE OF PROPRIETORS JOE AND ELENA REYNOSO.

TOUR AND TASTING OF WESTWOOD, FOLLOWED BY DINNER AT BRASSWOOD FOR FOUR PEOPLE

PRIVATE TOUR OF DAVIS ESTATE AND A SEASONAL GOURMET FOOD PAIRED WINE TASTING OF PHASE V WINES FOR FOUR PEOPLE

PRIVATE VIP TASTING OF SINGLE VINEYARD AND LIBRARY WINES AT VICE VERSA WITH PROPRIETORS PATRICE AND SAMANTHA BRETON

PRIVATE TOUR OF CHATEAU BOSWELL'S EXQUISITE PROPERTY WITH A TASTING FOR FOUR GUESTS

TASTING AT THE PRIVATE ADAMVS HOWELL MOUNTAIN ESTATE INCLUDING A LUNCHEON PREPARED BY THE ESTATE CULINARY DIRECTOR AND FEATURING PRODUCE FROM THE ADAMVS FARM FOR FOUR PEOPLE

OVERNIGHT STAY IN OUR QUIXOTE PUDDLE HOUSE GUEST HOME FOR (UP TO) 4 GUESTS

TASTING AT QUIXOTE WINERY FOR 4 PEOPLE

\$1,000 GIFT CERTIFICATE FOR A MARRIOTT PROPERTY

**WINES (12 MAGNUMS, 1 THREE LITER):**

SKIPSTONE FAULTLINE VINEYARD 2017 - MAGNUM

ZAKIN FAMILY ESTATE CABERNET SAUVIGNON 2015 - MAGNUM

CRESCERE ESTATE CABERNET SAUVIGNON 2016 - MAGNUM

WESTWOOD PINOT NOIR CALERA CLONE 2016 - MAGNUM

WESTWOOD PINOT NOIR CLONE #90 2016 - MAGNUM

DAVIS ESTATES PHASE V CABERNET SAUVIGNON 2015 - MAGNUM

VASO CELLARS CABERNET SAUVIGNON 2015 - MAGNUM

LAIL J. DANIEL CUVÉE CABERNET SAUVIGNON 2016 - MAGNUM

ROY ESTATE MR. EVANS PROPRIETARY RED XXXX – 3 LITER, ETCHED

CHATEAU BOSWELL RADIANT VINEYARD PINOT NOIR STA. RITA HILLS 2016 - MAGNUM

CHATEAU BOSWELL BENTROCK VINEYARD PINOT NOIR STA. RITA HILLS 2016 - MAGNUM

QUIXOTE CABERNET SAUVIGNON 2010 - MAGNUM

QUIXOTE PETITE SIRAH, HELMET OF MAMBRINO 2010 - MAGNUM

*- Courtesy of the above-named Wineries with Special Thanks to Brian Ball of Skipstone Wines for conceptualizing and coordinating this fabulous auction lot and Summit Hospitality*

## 520 LOOK WHO'S IN THE KITCHEN?

**Ashley** is throwing an intimate dinner party with her friend **Emeril** and is inviting two guests to join her.

Wow! What a loaded sentence!

You read that right. **Ashley Christensen** and **Emeril Lagasse** will be in the kitchen on **April 28, 2020** to prepare a culinary feast! This dinner for 12 will include only their intimate friends, and they have opened the dinner so that two guests can join this exclusive dinner party. Will you be one of them? Guests will enjoy the finest wines including a 3 Liter of Montevervine's Le Pergole Torte.

TWO SEATS AT INTIMATE DINNER AT ASHLEY + KAITLYN'S HOME WITH EMERIL LAGASSE ON APRIL 28, 2020.

MONTEVERTINE LE PERGOLE TORTE TOSCANA IGT 1997 – 3 LITERS

*- Courtesy of Ashley Christensen + Kaitlyn Goalen; Emeril Lagasse; Eliza Kraft Olander and Jackie Locklear*

*Twelfth Annual*

# PADDLE RAISE

*in  
Support  
of the*



Frankie  
Lemmon  
School &  
DEVELOPMENTAL  
CENTER

\$10,000  
\$5000, \$1000,  
\$500, or \$100

Your presence tonight and the generosity you display will enable us to serve the children and families of this community who greatly need our help.

*Thank you, stand and raise your paddle high  
as you join us in this life-changing work.*

## WINE IS WONDERFUL, BUT WHAT ABOUT WHISKEY?

Every year, an auction lot spot in the TWFE auction is given to another local and deserving charity. In the past, we have supported the Triangle Down Syndrome Network, Interfaith Food Shuttle, Children's Flight of Hope, Wounded Warriors and many others, where the very people in this room tonight have donated over \$300K for their causes.

**NextStep Raleigh** is an affordable, state-of-the-art, community-based paralysis recovery and fitness center. By offering standardized activity-based therapy programs and interventions, based on research; the center provides the best chance for recovery, independence, and health.

In 2015, Karen Thor's son, Michael, was hit by a car and suffered a C2 break, paralyzing him from the neck down. She and her family immediately moved to Atlanta so that Michael, who worked at Whiskey Kitchen, could rehab at the Shepherd Center, one of the top SCI rehab centers in the country. It was there she saw the immense benefits of activity-based therapy. After 2 ½ years, it was time to come home to the Raleigh area, but they found that the opportunity to continue aggressive activity-based therapy was very limited. They decided to open NextStep Raleigh to allow their son to continue his recovery while giving this same opportunity to others.

*The net proceeds of this auction lot proudly benefit NextStep Raleigh.*

This is an amazing **trip for 4 to Louisville, Kentucky, the Land of Whiskey**, which of course includes Kentucky Bourbon.

Start your adventure by boarding your very own **PRIVATE JET**, from Raleigh, courtesy of **flyExclusive**, which will whisk you off to Louisville, Kentucky in the state of "Unbridled Spirit" as their license plate proudly claims. What an amazing start to your fabulous Louisville experience! Be prepared because you will experience "spirit" in more ways than one!

Upon arrival, you will check into the always interesting and luxurious **21c Museum Hotel** for two wonderful nights. Nestled in downtown Louisville on historic West Main Street along Museum Row, 21c Museum Hotel is a multi-venue contemporary 9,000 s.f. art museum, an award-winning 91-room boutique hotel and home to their iconic *Red Penguin* (please refrain from taking this human-sized adorable penguin to your room after your experience with the spirits of Louisville)!

For dinner, savor a 6-course tasting menu, plus wine pairings, from acclaimed **Chef Edward Lee at 610 Magnolia**. Located in the heart of Old Louisville, Chef Edward Lee's menu is a modern approach to the Southern Table. Louisville is at the intersection of many different traditions and cultures that make up this historic city. Visit 610 Magnolia and celebrate everything that is Louisville, both historic and progressive, diverse and complex.

*continued on next page*

After luxuriating at 21c for the evening, find that spirit of yours while you explore a behind-the-scenes, handcrafted VIP tour of **Makers Mark's** landmark distillery, including time with **Master Distiller Denny Potter, Environmental Specialist Jason Nally, Master of Maturation Jane Bowie and Grandson of the founders, Rob Samuels**. Your guides will provide an in-depth look into Makers Mark's historical processes from grains to glass, visiting several areas not seen on the Distillery tour. As the tour unfolds you will progressively partake in an educational tasting at different stops along the way.

Continue your spirit day by enjoying a bourbon tasting led by **Somm Davy Butterworth** in the original brick and limestone Cellar Lounge at **Decca restaurant** in NuLu, Louisville's hottest new neighborhood. Follow this with an outstanding 4-course meal specially prepared for you by **Decca Chef Annie Pettry**. A commitment to locally farmed and small production ingredients is evident in Chef Pettry's kitchen, and throughout the bar and wine program. Decca makes its home in a historically renovated 1870's building, and features two intimate dining rooms, an outdoor courtyard, and a beautiful brick and limestone cellar for libations and revelry. At Decca you will enjoy local artists and musicians alongside inspired food and drinks in a warm atmosphere.

Then you get to relax and recharge at 21c after your busy day. Spend your final day exploring all that Louisville has to offer before jetting back home.

After returning to the Triangle on your private jet, complete your whiskey experience with a visit to **Whiskey Kitchen** in downtown Raleigh, where you'll be treated to a 4-course chef's dinner with special whiskey pairings. Whiskey Kitchen is a self-described chef's barroom and restaurant - one-part Whiskey bar, one part world-class Southern Kitchen – the two coming together beautifully. As the name suggests, Whiskey Kitchen specializes in over 400 top-notch whiskeys, pairing its libations with elevated, Southern-inspired eats, a stunning interior, and what's bound to be your new favorite patio (if it isn't already). Thrillist named it the best whiskey bar in the state in 2018. Whiskey Kitchen's got an all-scratch kitchen with ingredients sourced as locally as possible. Their menu ranges from light shareable snacks to hearty fare—all designed to pair beautifully with whiskey. The space—part industrial, part modern and flooded with natural light—is highlighted by a hand-painted bacchanalian mural that spans the entire length of the bar. And then there's the bar itself - remember those 400+ whiskeys from around the world? But don't let the name Whiskey Kitchen fool you. The bar has a generous selection of interesting wines and one-of-a-kind local draft and bottled beers to satisfy the most avid craft brew and vino aficionados out there.

*\*Trip must be planned at least 3 months in advance on an agreed upon date by all the parties. Trip must be taken by January 31, 2021. Gratuities not included. Please refer to Auction Rules for all Trip Experiences in section 8 of the Terms and Conditions in this auction book.*

ROUND TRIP, PRIVATE JET TRANSPORTATION FOR FOUR FROM RALEIGH TO/  
FROM LOUISVILLE, KENTUCKY

TWO-NIGHT STAY FOR TWO COUPLES AT THE 21C MUSEUM HOTEL

6-COURSE TASTING MENU, PLUS WINE PAIRINGS, FROM ACCLAIMED CHEF EDWARD LEE AT 610 MAGNOLIA

BEHIND-THE-SCENES, HANDCRAFTED VIP TOUR OF MAKERS MARK'S LANDMARK DISTILLERY

BOURBON TASTING LED BY SOMM DAVY BUTTERWORTH IN THE ORIGINAL BRICK AND LIMESTONE CELLAR LOUNGE AT DECCA RESTAURANT IN NULU, LOUISVILLE

4-COURSE MEAL SPECIALLY PREPARED FOR YOU BY DECCA CHEF ANNIE PETTRY

4-COURSE CHEF'S DINNER WITH SPECIAL WHISKEY PAIRINGS AT WHISKEY KITCHEN IN RALEIGH

*- Courtesy of 21C Museum Hotel in Louisville; 610 Magnolia and chef Edward Lee; Markers Mark Distillery; Decca Somm Davy Butterworth; Decca and chef Annie Pettry and flyExclusive*

## 522 TASTING THE STARS

*"Come quickly, I am tasting the stars!" - Dom Pérignon. Okay, maybe he didn't actually say this, but it is stitched on enough pillows and it suits our purposes tonight, so we are going with it!*

There's no drink more synonymous with the word "celebration" than **Champagne**. Just the act of popping the bottle open feels festive! No wedding is complete without bubbles for the first toast, a romantic dinner just wouldn't be the same without a glass of bubbly, and what else could you possibly ring in the New Year with?

And not just any champagne – this lot contains the Tête de Cuvées - the best of the best! The top connoisseurs and collectors of the fine bubbles in our town have put together an auction lot that would make Dom Pérignon see a million stars!

Who has showered us with the motherload of all Champagne lots? This lot contains eight magnums of champagne – somehow champagne tastes better out of magnums, wouldn't you agree? You won't be surprised that **Champagne Todd and Lisa McGowan** contributed half of this amazing auction lot – his champagne cellar is absolutely and undeniably legendary. Contributing the other half of these magnificent bottles are **Adam and Martha Derbyshire**, a bubbly couple for sure! Together these four individuals are some of Frankie Lemmon's biggest supporters, from being members of the Board of Directors, to hosting dinners and fundraisers, to donating auction lots and bidding generously at TWFE.

Who is going to be lucky enough to take these bubbles home? Raise your paddles high and often and take home these amazing magnums of champagne.

### EIGHT MAGNUMS OF CHAMPAGNE INCLUDING:

MOET ET CHANDON DOM PERIGNON BRUT CHAMPAGNE 2008  
LOUIS ROEDERER CRISTAL BRUT CHAMPAGNE 2002  
KRUG VINTAGE CHAMPAGNE 2000  
RUINART DOM RUINART ROSE BRUT CHAMPAGNE 1998  
MOET ET CHANDON DOM PERIGNON BRUT CHAMPAGNE 1988  
RUINART DOM RUINART BRUT CHAMPAGNE 1993  
RUINART DOM RUINART BRUT CHAMPAGNE 2004  
TAITTINGER CHAMPAGNE COMTES DE CHAMPAGNE  
BLANC DE BLANCS BRUT 2005

*- Courtesy of Todd + Lisa McGowan and Adam + Martha Derbyshire*

## 523 BLACK, TOM BLACK

In the James Bonds movie series, the protagonist always introduces himself as Bond. James Bond. So it is with the protagonist of this wine and culinary experience. Black, **Tom Black**. When Tom walks into a wine dinner impeccably dressed, the room immediately quiets down as if you were about to experience a master concert pianist, or getting putting lessons from Tiger. Tom's wine knowledge is legendary, and he freely shares it with his guests. He carries himself with such confidence, that he is essentially selling himself to you without your realizing it.

Tom has personally selected perfectly aged wines from his world-class wine collection for this dinner that will set a new standard for wining and dining. Tom is a dear friend of the Frankie Lemmon School and has donated this auction lot for many, many years and those who have attended have never been disappointed.

A generous friend of Frankie Lemmon, **Chris Johnson**, joins Tom Black to provide you and seven guests a magnificent meal at **Hérons** in the **Umstead Hotel**. Tom supplies the wine and Chris offers the venue. Delectable wine pairings with cuisine from **Chef Steven Devereaux Greene** will surprise and delight you all evening long.

Tom's ten bottles specially selected for "Y'ALL" (you know who you are) from his magnificent collection will put your own drinking habits to shame. Be forewarned, however; when Tom's milk and cookies arrive at the end of the end of the dinner, it is a signal that the dinner will soon be over, so raise your glasses high and toast to a great evening.

Where will you be on **April 20, 2020**? Bid high and you'll be at Herons.

DINNER FOR 8 AT HERONS ON MONDAY, APRIL 20, 2020

CEDRIC BOUCHARD CHAMPAGNE INFLORESCENCE BLANC DE NOIRS  
COTE DE VAL VILAINE NV

TAITTINGER COMTES DE CHAMPAGNE ROSE BRUT 2002

DOMAINE LEFLAIVE PULIGNY-MONTRACHET 1ER CRU CLAVOILLON 2012

DOMAINE FRANCOIS RAVENUEAU 1ER CRU MONTEE DE TONNERRE 2005

DOMAINE FAIVELEY ECHEZEUX 2005

DOMAINE PONSOT CHAPELLE-CHAMBERTIN 2005

CHATEAU BRANAIRE ST JULIEN 1989

CHATEAU PONTET CANET PAUILLAC 2000

DOLCE WINERY LATE HARVEST 1990

CHATEAU SUDUIRAUT SAUTERNES 1985

- *Courtesy of Tom Black and Chris Johnson*

## 524 DISCOVER NAPA GEMS: MORLET AND OVID

Our friends from **American Airlines** are taking you and three of your friends in style to Napa to spend five days exploring some of Napa's Gems. You get four 65,000-mile vouchers to deposit. They are all yours to make sure you get there and home safe and sound.

This auction lot is focused on two of Napa's best wineries: Morlet Family Vineyards and OVID.

This memorable sojourn includes a five-night stay for two couples at the **Morlet Family Hilltop Guest House**, where you will wake up each morning to breathtaking views of the Napa Valley. During your time in St. Helena, you will be treated to a private tour of the historic **Morlet Family Winery**. **Luc and Jodie Morlet** will greet your party with flutes of Pierre Morlet Champagne, imported from Luc's family in France.

Following the welcome toast, you will enjoy a seated tasting that includes a selection of wines from the Morlet Family Vineyards portfolio. Tours of the 'Cœur de Vallée' vineyard in the prestigious Oakville appellation and the Knights Valley 'Mon Chevalier' vineyard overlooking majestic Mount St. Helena will include a picnic lunch nestled among the manicured vines. Later that evening, you will be Luc and Jodie's guests for dinner at an outstanding restaurant in the Napa Valley. The multiple course dinner will showcase library wines from Luc and Jodie's private cellar. As souvenirs, each couple will receive two signed, etched and numbered double-magnums of the esteemed Morlet Family Vineyards 2010 Cabernet Sauvignons (One 'Cœur de Vallée' and one 'Passionnement'). Finally, each couple will take home the beautiful book "Wine Country Women of Napa Valley," personally signed by Jodie.

The next day take you to Oakville, to a fabulous Private Tour and Tasting for 6 people at **OVID's** managing partner, **Jack Bittner**. Ovid was once described by Antonio Galloni, as "one of the most exciting new entrants in the world of premium Napa Valley Cabernet Sauvignon."

The organically farmed, 15-acre vineyard is perched on a secluded mountaintop at 1,400 ft. elevation in the western reaches of the Pritchard Hill geography of Napa Valley. Here, Ovid farms rocky red, volcanic soils to capture a true sense of place and craft long-lived wines composed of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. They ferment only with native yeasts and bottle our wines without fining or filtering. Their Winemaker since 2006, Austin Peterson, combines his site-specific experience with a sense of experimentation, embracing a tension between classical and cutting-edge winemaking methods.

The name was inspired by the Roman poet Publius Ovidius Naso [Ovid], whose **METAMORPHOSES**, a poetic retelling of the Greek myths, celebrates themes of transformation and change. Winemaking is a transformation from grapes to the sublime; and the works of Ovid – rich and timely, yet steeped in tradition – inform and aspire their winemaking philosophy. They value lasting relationships and sustainable farming and winemaking, all with the goal of creating wines that transmit a unique sense of place and time.

In 2017, Mark and Dana, seeking a new chapter in their lives, entrusted old friends (and long-time customers) **David Duncan and Jack Bittner** as stewards of this special place on Pritchard Hill. Today, they continue their work in the same classic winemaking style familiar to long-time customers, while also providing Austin and his team with new resources to continue their discovery of this serene and wonderful vineyard site.

*\*All components of this auction lot were donated by wineries who have allocated a certain number of charity contributions per year, and we must honor their wishes to have this trip taken by August 31, 2020. Please refer to Auction Rules Section 8 of the terms and conditions in the auction catalog.*

THIS ITINERARY IS FOR TWO COUPLES (FOUR PEOPLE).  
TRIP MUST BE TAKEN BY 8/31/2020.

**AIRFARE**

FOUR 65,000 MILE AIRLINE VOUCHERS FROM AMERICAN AIRLINES

**LODGING**

5 NIGHTS LODGING AT MORLET FAMILY HILLTOP GUEST HOUSE

**TOUR AND TASTING**

ONE COMPLIMENTARY TOUR & TASTING AT MORLET FAMILY VINEYARDS  
TOURS OF THE 'CŒUR DE VALLÉE' VINEYARD IN THE PRESTIGIOUS OAKVILLE  
APPELLATION AND THE KNIGHTS VALLEY 'MON CHEVALIER' VINEYARD  
OVERLOOKING MAJESTIC MOUNT ST. HELENA  
PRIVATE TOUR AND TASTING FOR 6 AT OVID WITH MANAGING PARTNER  
JACK BITTNER

**LUNCHES**

PICNIC ON 'MON CHEVALIER' VINEYARD OVERLOOKING MAJESTIC  
MOUNT ST. HELENA

**DINNERS**

ONE MULTIPLE COURSE DINNER FEATURING WINES FROM LUC & JODIE  
MORLET'S PRIVATE CELLAR

**OTHER COMPONENTS**

ONE SIGNED COPY PER COUPLE OF THE BOOK "WINE COUNTRY WOMEN  
OF NAPA VALLEY" TO BE PRESENTED ON THE DATE OF THE VISIT TO THE  
WINERY.

**WINES:**

4 SIGNED, ETCHED & NUMBERED DOUBLE MAGNUMS, INCLUDING  
2010 'CŒUR DE VALLEE' OAKVILLE CABERNET SAUVIGNON – ONE  
MAGNUM PER COUPLE  
2010 'PASSIONNÉMENT' OAKVILLE CABERNET SAUVIGNON – ONE MAGNUM  
PER COUPLE

*- Courtesy of Morlet Family Vineyards; OVID Wines;  
and American Airlines*

## 525 AMERICAN THOROUGHBREDS

Everyone familiar with **Mark and Tara Rein** are aware with their love of fine automobiles and horses – the kind with 700 hp under the hood and ribbons hanging from their manes! They are some of their pride and joys. Another of their passions is their burgeoning wine collection. Mark and Tara have been tirelessly building a formidable wine cellar over the years; coupled with the passion for learning and tasting about new wines that is obvious. They approach their cellar with unparalleled exuberance and enthusiasm.

With this auction lot Mark and Tara have given us the equivalent of an American Muscle car but with wine instead. These wines are powerful and bold. They have given us a half-case each of **Vérité La Joie and Lokoya Mt. Veeder Cabernet**. Anyone who knows anything about wine knows that these are some of America's First Growths.

Vérité La Joie, comprised primarily of Cabernet Sauvignon, is powerful and bold; a true thoroughbred, it is exuberant, energetic, and proud—eager to show off at the first opportunity. Inspired by the great wines of Bordeaux, founder Jess Jackson collaborated with Vigneron Pierre Seillan to create this distinctive blend to challenge the wines from the Left Bank of Bordeaux particularly those of Pauillac.

Lokoya's mountain Cabernet bottlings express something different; there is a tension to the wines, and immense structural expression balanced by layer upon layer of aromatic intensity and textural hedonism. Highly sought after by collectors, the wines of winemaker Chris Carpenter can be enjoyed for decades to come. Since 1995, Lokoya has produced a Cabernet Sauvignon from a selection of blocks situated on the steep, mountainous terrain of Mt Veeder. Struggling in this volcanic soil forces the vines to seek out nutrients and in turn produce berries with intensely concentrated fruit. The wines display defining characteristics of violets and blue fruit with powerful tannins and exceptional aging potential.

*Thank Mark and Tara Rein by bidding high and often to add these wines to your cellar.*

VÉRITÉ LA JOIE 2009 – 6 BOTTLES, OWC

LOKOYA CABERNET SAUVINGON MT VEEDER 2013 – 6 BOTTLES, OWC,  
WA100

*- Courtesy of Mark + Tara Rein*

## 526 CASTING CALL, S.S. DIAMOND GIRL

*Just sit right back and you'll hear a tale, a tale of a fateful trip,  
that started from this tropic port, aboard this tiny ship.  
The mate was a mighty sailin' man, the Skipper brave and sure,  
five passengers set sail that day, for a three hour tour, a three hour tour.*

Just like in Gilligan's Island TV show, this auction lot will let you set sail on a magical deep fishing experience. We are looking for 4 brave souls (and perhaps a few more friends) to raise their paddles high and win this casting call.

Our friends from **Bailey's Fine Jewelry** continue to outdo themselves. They have donated a half-day or full day (your choice) deep sea fishing experience with accompanying food and drinks on their luxurious **Diamond Girl**, a 68-ft Weaver yacht. She is equipped with the BEST OF EVERYTHING, including 2 SeaKeeper gyro stabilizers that will ensure you have the most pleasant day of offshore fishing. She is plush and extremely spacious in the very comfortable interior and in the cockpit with mezzanine seating for you and your guests.

The new Diamond Girl is too large to fit in their old slip, so she now docked in Atlantic Beach at Anchorage Marina. Captain Junior Johnson and 1st Mate Carson invite you to enjoy the fun and fellowship of offshore fishing at its BEST on the LARGEST and MOST LUXURIOUS Sports fishing Yacht available for a charter on the Crystal Coast!

If you are lucky, **Clyde Bailey** himself might join you to entertain you.

Before and after your fishing adventure, enjoy 2 rooms (4 guest total) for a 2-night stay at the luxurious **Beaufort Hotel** with **one dinner for four with wines**.

Who will bid on this luxurious fishing and boating experience?

Who will audition for the role of Gilligan? Mr. and Mrs. Thurston Howell III? The Professor? Mary Ann? And most importantly, who will play the part of Ginger?

Bid high and bid often and reel this one in!

*\*Trip must be planned at least 3 months in advance on an agreed upon date by all the parties. Trip must be taken by January 31, 2021. Gratuities not included. Please refer to Trip and Auction rules in section 8 of the Terms and Conditions in this auction book.*

HALF OR FULL DAY FISHING TRIP ON S.S. DIAMOND GIRL WITH FOOD AND DRINKS FOR 8

TWO-NIGHT STAY FOR TWO COUPLES AT THE BEAUFORT HOTEL

DINNER FOR 4 WITH WINES INCLUDING:  
AGRAPART & FILS CHAMPAGNE GRAND CRU LES 7 CRUS NV – 2 VINTAGES  
AUBERT CHARDONNAY CARNEROS 2011  
BURE FAMILY NUIT BLANCHE 2010  
ANDREW GEOFFREY CABERNET SAUVIGNON DIAMOND MOUNTAIN 2004  
ALTESINO BRUNELLO DI MONTALCINO 1997

- Courtesy of Clyde, Trey and Marci Bailey; Beaufort Hotel and a Friend of Frankie Lemmon

## 527 HEALTHY BODY, GLOWING SKIN

Yes, it is the middle of Winter, but Spring and Summer are just around the corner, and it's time to start getting in shape. Your body and skin will thank you for buying this amazing auction lot by our friends **Kile + Michael Law MD** from **Blue Water Spa**.

Each year they give us a package of medical spa treatments to pamper your body and make your skin glow. Your skin after all is your largest organ.

Blue Water Spa was voted Best Medical Spa 2018 by American Spa. A true medical spa combines pampering spa treatments with medical-grade skin care treatments and products that provide visible results.

THIS IS GONNA BE THE YEAR YOU GET IN SHAPE!

This auction package includes the following credits and services:

Your road to healthier skin begins with **a year of skin care treatments** that will make you the envy of your friends. You will receive a **\$3000 credit for medical spa services and \$300 in clinical skin care products** from the experts at Blue Water Spa. Your experience will start with a signature facial and consultation with our aesthetic medical experts to put together a yearlong plan for your most gorgeous skin. Treatments may include any skin care or laser services, Microneedling with PRF, Botox, Filler, or even PRF for hair growth, whatever suits your specific needs and desires.

But wait, there's more! Your friends will love you since you will also get **ten (10) \$100 gift cards** to share with your friends. Each of your selected friends will receive a **peel-a-bliss** (a customized peel, with face and upper body massage) **plus a skin care consultation** with one of their skin care gurus and \$100 in credit for Blue Water Spa clinical skin care. Your glowing friends will be grateful to you for sharing your skin secrets with them.

This auction lot also includes spa treatments for your body. It starts with two CoolSculpting Sessions (a \$2300 value). Blue Water Spa has been a top CoolSculpting provider in the Triangle for over 4 years and they have performed over 6,500 CoolSculpting treatments. CoolSculpting is a safe, non-invasive procedure to reduce fat in common trouble areas that tend to be diet and exercise resistant. It's called stubborn fat for a reason: no matter how much you eat healthy and exercise, it's virtually impossible to lose those annoying muffin tops, love handles, and belly. Only CoolSculpting targets fat cells alone, eliminating them in an easy, non-intrusive fashion that exercise, and diet can't achieve as quickly or as effectively.

To improve your six-pack abs, this auction lot includes Six Emsculpt (a \$2800 value). Emsculpt uses high intensity focused electromagnetic energy to trigger what's called supramaximal contractions (the kind that cannot be achieved by voluntary muscle action). It's cleared by the FDA for the improvement of abdominal tone, strengthening of the abdominal muscles, development of firmer abdomen, and strengthening, toning, firming of the buttocks. A 30-minute session of the abs/buttocks is equivalent to a workout of 20,000 crunches/squats. Studies have shown an increase in 16% muscle mass and a decrease of 19% body fat after 4 sessions. All of this with no downtime!

Finally, never shave or wax again. With a \$500 credit for laser hair removal, you will have skin smooth for weeks at a time. Blue Water Spa performs hair removal all day, every day for men and women. The lasers at Blue Water Spa have been judged most effective in medical journals. Multiple lasers are available to effectively treat both light and dark skin. For the most comfortable treatment, their lasers incorporate a Dynamic Cooling Device which sprays the skin with a cooling agent immediately before every laser pulse. This advanced technology protects the skin from thermal energy and minimizes discomfort.

PACKAGE, VALUED AT \$10,600 INCLUDES:

\$3000 CREDIT FOR MEDICAL SPA SERVICES

\$300 IN CLINICAL SKIN CARE PRODUCTS

10 X \$100 GIFT CARD FOR CLINICAL SKIN CARE PRODUCTS TO GIFT TO YOUR FRIENDS. EACH OF YOUR 10 FRIENDS WILL ALSO RECEIVE SKIN CARE CONSULTATION AND A PEEL-A-BLISS.

TWO COOLSCULPTING SESSIONS -\$2300 VALUE

SIX EMSculpt SESSIONS -\$2800 VALUE

\$500 LASER HAIR REMOVAL

*- Courtesy of Kile + Michael Law MD, Blue Water Spa*

## 528 BLUE CHIP ALL STARS

**Pam Swanstrom** continues her tradition of sharing wines from her impressively deep and broad cellar. This year's generous donation comes loaded with Blue Chip labels such as American icons Dominus, Insignia, Rudd, Caymus Special Selection, Chateau Montelena and Beringer Private Reserve. Add to that some of the top classified growths in Bordeaux, Château Lynch-Bages and Château Pichon-Longueville Baron and you have a nice variety of delightful wines.

What makes this donation more impressive is that you know that these perfectly stored wines are ready to drink!

Bid high and often on this instant cellar of 24 Bottles!

BERINGER VINEYARDS CABERNET SAUVIGNON PRIVATE RESERVE 2002  
BERINGER VINEYARDS CABERNET SAUVIGNON PRIVATE RESERVE 1997  
BERINGER VINEYARDS CABERNET SAUVIGNON PRIVATE RESERVE 1992  
CAYMUS CABERNET SAUVIGNON SPECIAL SELECTION 1998  
CAYMUS CABERNET SAUVIGNON SPECIAL SELECTION 1994  
CAYMUS CABERNET SAUVIGNON SPECIAL SELECTION 1992  
CHÂTEAU LYNCH-BAGES 1999  
CHÂTEAU LYNCH-BAGES 1998  
CHÂTEAU LYNCH-BAGES 1995  
CHATEAU MONTELENA CABERNET SAUVIGNON THE MONTELENA ESTATE 2003  
CHATEAU MONTELENA CABERNET SAUVIGNON THE MONTELENA ESTATE 2002  
CHATEAU MONTELENA CABERNET SAUVIGNON THE MONTELENA ESTATE 1999  
CHÂTEAU PICHON-LONGUEVILLE BARON 2004  
CHÂTEAU PICHON-LONGUEVILLE BARON 2001  
CHÂTEAU PICHON-LONGUEVILLE BARON 1999  
DOMINUS ESTATE 2000  
DOMINUS ESTATE 1998  
DOMINUS ESTATE 1997  
JOSEPH PHELPS INSIGNIA 1997  
JOSEPH PHELPS INSIGNIA 1996  
JOSEPH PHELPS INSIGNIA 1994  
RUDD JERICHO CANYON 2000  
RUDD JERICHO CANYON 1999  
RUDD JERICHO CANYON 1998

- *Courtesy of Pam Swanstrom*

## 529 AN EVENING WITH MICHAEL BUBLÉ

Melt your heart, Raleigh! Crooner **Michael Bublé** is coming to town to lift you off your feet with his love songs. The 4-time Grammy Award winner will be driving you and 15 of your guests *Crazy with his Love* on **March 20, 2020**.

Bublé's vision entails looking at love in all its facets, both sacred and profane. "This would be my group of short stories that would be my theory of love," he says. "The good, the bad, the light, the dark . . ." Bublé hopes that "There are people that are gonna hear these songs and they're gonna be inspired to fall in love and there are people who are gonna hear these songs and they're gonna be hurting," he says. "They're gonna be, in many ways going through tough stuff. And if one of these songs lifts them out of that, if it can carry them to another day, I think then I'm doing my job and I think I'm being responsible for the gifts I've been given."

Lift your paddles high for this *LOVE EXPERIENCE!*

PRIVATE SUITE FOR 16 PEOPLE TO MICHAEL BUBLÉ'S CONCERT ON MARCH 20, 2020 AT PNC ARENA WITH A \$500 FOOD AND BEVERAGE ALLOWANCE AND VIP PARKING PASSES.

- *Courtesy of Brian McHenry + Eliza Kraft Olander*

## 530 FROM THE HEART

When our dear friends, **Guy and Judy Davis**, told us of this donation, we were simply stunned at their generosity. Five cases of wines from their Library Cellar from one of their single vineyard gems, the **Dutton Ranch Vineyard Pinot Noir 2014**. This means these bottles have been kept in pristine conditions and are ready to enjoy.

Do you have a wedding, anniversary or birthday to celebrate? How about a large corporate party? A retirement party? The reasons to bid on this auction lot are endless!

Direct from the **Davis Family Vineyard's** Library Cellar, this wine received 93 points from Wine Enthusiast Magazine. This a limited, hand-crafted treasure! These Library Wines sell for \$100 a bottle at the Winery, available only to the Winery's VIP mailing list customers, and are normally a 6 bottle Limit - now available here only for your Special Celebration as this 5 case Lot!

All we can say to Guy and Judy is A BIG THANK YOU from our hearts for this generous donation.

DAVIS FAMILY VINEYARDS DUTTON RANCH VINEYARD PINOT NOIR 2014 – 60 BOTTLES

*- Courtesy of Guy and Judy Davis, Davis Family Vineyards*

## 531 TOUR DE LA PLACE

DOM PÉRIGNON. CLOS ST HUNE. LES PREUSES. DEUS EX-MACHINA. PONTET CANET. L'EXTRAVAGANT. WOW!

Join **Ken Place**, our Director of Wine, who has literally dug deep into his cellar for an **all-French wine dinner** at the beautiful home of **Pam Swanstrom** in Cary. Please note: Ken ALWAYS has some extra wine goodies up his sleeve!

The all-French wine dinner will be paired with **Serge Falcoz-Vigne's** authentic French cuisine. These wines are from some of the best winemakers in France: Dom Pérignon, Trimbach, William Fevre, Domaine de la Barroche and Pontet Canet! Start your evening with some 2008 Dom Pérignon and end with the sweet perfection of Doisy-Daene's L'Extravagant Sauternes. Santé!

DINNER FOR 10 AT PAM SWANSTROM'S WITH THE FOLLOWING WINES FROM KEN PLACE:

DOM PERIGNON BRUT CHAMPAGNE 2008  
WILLIAM FEVRE CHABLIS LES PREUSES GRAND CRU 2012  
MAISON TRIMBACH RIESLING CLOS ST HUNE 2001  
CLOS ST JEAN DEUS-EX-MACHINA CHATEAUNEUF-DU-PAPE CUVÉE 2011  
CHATEAU PONTET CANET 2009  
CHATEAU DOISY-DAËNE L'EXTRAVAGANT SAUTERNES 2005  
THE DATE OF THIS DINNER IS FLEXIBLE, BUT SUBJECT TO A MUTUALLY AGREEABLE DATE WITH THE CHEF AND PAM SWANSTROM.

- *Courtesy of Ken Place and Pam Swanstrom*

## 532 SUPER SECONDS WITH AN ORIENTAL FLAIR

**Michael and Candace Olander's** passion for both wine and Frankie Lemmon take a backseat to no one. As one of TWE's originals, the tradition of giving from their deep cellar is alive and well. That is clearly evident with this auction lot that includes three vintages of one of Bordeaux's super seconds, Chateau Cos D'Estournel.

Cos, for short, has a long and distinguished history as a Bordeaux wine property in the St. Estephe appellation that is as interesting as the estate's unique architecture. Louis Gaspard D'Estournel, gave his name to the estate after founding in 1811. It did not take more than a few years before Chateau Cos D'Estournel became famous with wine lovers and royalty all over the world.

**Chateau Cos D'Estournel** is clearly one of the best producers in the Medoc. They are making one of the most exciting Bordeaux wines today! The wines are rich, sensuous, age worthy, concentrated, refined, powerful, elegant and tannic. They are meant to age. Even though these wines are packed, everything is in perfect balance. The perfume offers a unique incense quality, that is not found in other Bordeaux wines. Make no mistake the Bordeaux wine being produced at Chateau Cos D'Estournel today are better than anything this historic estate has made at any point in their history!

So bid high and often to add this wine to your personal collection and show Michael and Candace your appreciation for all their dedication and generosity.

CHATEAU COS D'ESTOURNEL 2008 - 6 BOTTLES  
CHATEAU COS D'ESTOURNEL 2014 - 6 BOTTLES  
CHATEAU COS D'ESTOURNEL 2000 - 3 MAGNUMS

*- Courtesy of Michael + Candace Olander*

## 533 BEAUTIFUL PEBBLES, BETTER WINE

**Paul Hart** has been the Triangle Wine & Food Experience's auctioneer since he was 28! Can anyone remember this? There are a heck of a lot of people in this room that certainly can. His commitment to the Frankie Lemmon School is second to none. During this timeframe, he has helped raise millions of dollars for the School. We cannot say THANK YOU enough for all he has done for us.

Each year **Hart Davis Hart** wows us with a magnificent auction lot of only the very best. This year is no exception. The wines HDH have donated this year include 18 bottles of one of Bordeaux's super seconds – Ducru-Beaucaillou. "Beau" "Caillou" literally translates into beautiful pebble.

Named after the beautiful large stones that make up the soil of the property, **Chateau Ducru-Beaucaillou** is one of the oldest wineries in Bordeaux...late 1200's! Over 150 years ago, its owners developed a lime milk and copper sulfate solution to eliminate mildew. What makes Ducru one of the very best? In comparison with 1982 for instance, half of the production goes into the Grand Vin. With a much tougher fruit selection, this ripe and concentrated wine is a perfect example of what proximity to the Garonne River can produce. This lot includes one of the all-time best Ducrus: 2010!

So raise your paddles high for this super second and take home wines that are of First Growth quality.

CHATEAU DUCRU-BEAUCAILLOU 2010 – 6 BOTTLES  
CHATEAU DUCRU-BEAUCAILLOU 2015 – 6 BOTTLES  
CHATEAU DUCRU-BEAUCAILLOU 2016 – 6 BOTTLES

- *Courtesy of Paul Hart, Hart Davis Hart Wine Co.*

## 534 YOUR HEART WILL GO ON

**Celine Dion** is coming to the Triangle! After a decade of not touring – she had a 10-year contract in Las Vegas – she has embarked on her Courage world tour where she will perform songs like “The Power of Love,” and “Because You Loved Me” live in concert for you and 15 of your guests.

Dion — one of the most successful vocalists of all time – will also sing her immortal “My Heart Will Go On,” the 1997 anthem that’s inseparable from “Titanic”— and looms just as large today as that \$2 billion-grossing film. It will be a pitch-perfect ending to her concert, with Dion surrounded by a swarm of illuminated drone copters (a dazzling trend in concert tech, reminding you that it is indeed the year 2020.) *As an encore, Dion will offer a “message of peace and harmony,” in the form of John Lennon’s “Imagine.”*

You can attend this unforgettable Celine Dion concert on **February 11, 2020** at the PNC Arena in style in a private Suite for 16, along with food and beverages!

Lift your paddles high and you will leave the concert humming “My Heart Will Go On!”

PRIVATE SUITE FOR 16 PEOPLE TO CELINE DION'S CONCERT ON FEBRUARY 11, 2020 AT PNC ARENA WITH A \$500 FOOD AND BEVERAGE ALLOWANCE AND VIP PARKING PASSES.

- *Courtesy of Brian McHenry + Eliza Kraft Olander*

## 535 2020 AND THE 12 ROSES

Ladies and gentlemen, start your engines...The much anticipated 12 Roses dinner is open for reservations for an unforgettable dinner on **March 21, 2020**. Except this auction lot allows you to buy a **TABLE OF 10 PEOPLE** for this dinner.

Back again and better than ever, this lot is one of our most popular offerings so be prepared to be wowed as these are in high demand! For one night only, *12 of the most extraordinary women in food and wine will band together to prepare one out-of-this-world private dinners for the children of the Frankie Lemmon School.*

Each year we think "That's it! This line-up can't be beat, we've reached the pinnacle!" And every year the bar is raised even higher.

It starts with the wine. We bring five incredible female winemakers to Raleigh to share the highlights of their cellars and their vineyards, and they always show up with some serious juice. **Pam Starr**, owner and winemaker of **Crocker & Starr**, leads the line-up and deserves a high five as the original "rose"—she came up with the idea many moons ago and has been instrumental in its success each year. The other winemakers include:

**Remi Cohen** of **Lede Family Wines**  
**Julianna Martinelli** of **Martinelli Vineyards & Winery**  
**Remy Barrett** of **La Sirena**  
**Clare Carver** of **Big Table Farm**  
**Rebekah Wineburg** of **Quintessa**  
**Eryn Cameron** and **Pam Starr** of **Crocker & Starr**

Meanwhile, chef **Ashley Christensen** of **Death + Taxes**, **Poole's Diner**, **Beasley's Chicken and Honey**, **Chuck's**, **Poole's Pies** and **Fox Liquor Bar**, will be curating the chefs of the evening, *inviting four incredible female talents to Raleigh* to pair up on a multi-course dinner of unparalleled quality. These chefs include:

**Kristin Essig** of **Coquette** (New Orleans)  
**Nina Compton** of **Compère Lapin** (New Orleans)  
**Jessica Koslow** of **Sqirl** (Los Angeles)  
**Diana Davila** of **Mi Tocaya Antojeria** (Chicago)  
**Camille Cogswell** of **Zahav** (Philadelphia)

Finally, overseeing this intersection of food and wine are sommeliers **Inez Ribustello** and **Cappie Peete**. Inez, of **Tarboro's On the Square** is an Advanced Sommelier, who built wine programs in top restaurants in New York before moving back home to Tarboro with her husband to launch On the Square. And Cappie Peete, is the advanced sommelier who leads the charge of the beverage program at **Death + Taxes** and the rest of the **AC Restaurant Group**.

The date is set **MARCH 21, 2020**; the place is set - at the exuberant home of **Brian McHenry and Eliza Kraft Olander**. There is limited seating, so *Get your TABLE NOW.*

TABLE OF 10 AT THE 12 ROSES DINNER

- *Courtesy of Pam Starr; Ashley Christensen; Brian McHenry + Eliza Kraft Olander; Inez Ribustello; Cappie Peete and 8 other Women in Wine and Food*

## 536 CALIFORNIA'S FIRST GROWTH

H. William Harlan set out to create a California "First Growth". He has succeeded. *Harlan Estate wine is among the most prized in the world.*

**Harlan Estate** is a winegrowing estate in the western hills of Oakville, California – in the heart of the Napa Valley. Consisting of 240 acres (97 ha) of natural splendor set above the fabled Oakville benchlands.

This juice has such serious fans that it's hard to obtain. The demand comes with good reason: The Harlan project is the result of a 20-year search for prime hillside vineyards, culminated by the patchwork acquisition of magnificent parcels of land. It can't be understated how much of an impact this single producer has made in terms of redefining and raising the reputation of American wines in the wine world.

Their **Harlan Estate Proprietary Red** is one of the most exceptional (and hard-to-get) wines in the world. Yet every year, Harlan gives us a charity-only **3-Liter bottle** - we are exceptionally proud that they choose us year in and year out and help us raise funds for the Frankie Lemmon children and families!

We are honored to have the friendship and support of **Don Weaver** of Harlan Estate. Harlan's dedication to our Auction has been outstanding over the last decade (and more!).

But wait. A super-rare double magnum is not all you get! Harlan is opening its doors to a VIP Tour and Tasting for up to 8 guests to the lucky winner of this lot! Wow! If you have never done this particular tasting, you are in for a experience extraordinaire.

Raise your paddles high for this rare bottle of wine and the even rarer tour and tasting at Harlan.

HARLAN ESTATE CABERNET SAUVIGNON 2016 – 3 LITER, OWC

VIP TOUR & TASTING FOR UP TO 8 GUESTS

- *Courtesy of Don Weaver, Harlan Estate*

## 537 WINNER'S CHOICE

A blank canvas. Your imagination. Clark Hipolito's creativity and artistic talent.

This year, **Clark Hipolito**, is ready to mix-it up. Rather than an original, beautiful painting that Clark makes just for Frankie Lemmon and normally gets auctioned off, Clark will let the winner of this auction lot choose the subject, canvas and style for this 10 ft x 10 ft **MURAL MASTERPIECE**. Need to decorate a wall? He is YOUR MAN, Clark is well known for his murals throughout Raleigh and now you will be able to work closely with Clark to create one of your own. Or simply let him do a painting of equivalent effort and value. Winners choice.

Clark is a uber talented renaissance man. In 1994 he started his own design firm, **The Art Company Inc.**, based in Raleigh, North Carolina where his focus has been on original art, murals, specialty finishes, and award winning commercial interior designs.

With a love for the ocean and an avid surfer himself, Hipolito started applying his original brand of artwork onto surfboards. Some of the hand-painted wood grains on the boards are inspired by his love for Chris Craft boats.

His artwork, surfboards, skateboards, and apparel have been purchased by actors, rock stars, and pro athletes and have been seen nationally on television shows like HBO's "Sex in the City", WB's "Dawson's Creek", "One Tree Hill", "Christmas Cupid", and "Single Ladies". His wares appeared in the movies "Zombieland" (starring Woody Harrelson), and "The Joneses" (starring Demi Moore, David Duchovny, and Amber Heard).

In the wine industry, Hipolito has found success designing wine labels and bottles for a number of prestigious wine makers, including one for the 2012 Triangle Wine Experience. The custom etched bottle is a behemoth 27 litre "Primat" which contains a blend from 27 of California's elite winemakers.

His love of wine doesn't stop there. He co-owns, **Wine On Main**, in Clayton, with Temple Phipps. He likes that the wine shop has become a meeting house of sorts for diverse groups in the community, and he has immersed himself in the city, chairing veterans' memorial and public sculpture trail projects there.

We are so thankful for Clark's long-standing support and talent!

So bid high and often for your own masterpiece!

CUSTOM 10FT X 10FT ARTWORK OR EQUIVALENT EFFORT

- *Courtesy of Clark Hipolito*

## 538 VISIT PASO ROBLES – AMERICA’S RHONE

In this exciting trip for two, you will explore **Paso Robles**, “America’s Rhone”, known for their GSM (Grenache-Syrah-Mouvedre) and Rhone White blends.

Your three-day excursion starts with your flight to California. Our friends from **American Airlines** are taking two of you in style to Paso Robles to spend three days exploring all that America’s Rhone has to offer. You get two 65,000-mile vouchers to deposit. They are all yours to make sure you get there and home safe and sound.

You begin with a two-night stay at **Hotel Cheval** (Must be booked Sunday – Thursday). Paso Robles’ finest boutique luxury hotel, is an intimate 16-room boutique luxury hotel, tucked just off Paso Robles’ historic town square. This hotel has been rated #1 small hotel in the United States in 2018 by TripAdvisor, and #1 hotel in Southern California in 2019 by Condé Nast Traveler.

You will visit the beautiful winery of **Law Estate Wines** for a VIP tour and tasting. Owners, Don and Susie Law, have long had a passion for Rhone inspired blends. Their mantra was to find a vineyard site that could produce ultra-premium, limited production, Rhone and Priorat style wines that would be a true expression of the site. Their wines have garnered numerous accolades from the wine press.

While in Paso Robles, visit **Booker Wines** where winemaker Eric Jensen will take you through a guided tour and tasting. One of his wines claimed the #10 spot in Wine Spectator’s 2018 top 100 wines of the year.

Another great experience will be a private tasting and tour of **Epoch Estate’s** restored 1800-era tasting room on the former site of the historic York Mountain Winery. Epoch’s wines continue to win accolades from the wine press and their winery was recently named #2 on Architectural Digest’s Most Beautifully Designed Wineries around the Globe.

Finally, enjoy a special tour and tasting at **Denner Vineyards**, far western reaches of Paso Robles. In 1997, Ron Denner began planting the first few acres in 1999, which has now grown to a total of 130-acres, consisting of 20 different grape varieties and counting. They designed his estate winery to fit into the rolling hills of the surrounding vineyard — allowing them to exercise only the gentlest touch on the incoming grapes. Through our gravity flow process, they can showcase exactly what the vineyard and the vintage gives them, and produce wines that are both powerful and finessed.

*\*All components of this auction lot were donated by wineries who have allocated a certain number of charity contributions per year, and we must honor their wishes to have this trip taken by February 1, 2020. Please refer to the section 8 of the Terms and Conditions in the auction book.*

**AIRFARE**

TWO 65,000 MILE AIRLINE VOUCHERS FROM AMERICAN AIRLINES

**LODGING**

2 NIGHT STAY AT HOTEL CHEVAL. MUST BE BOOKED SUNDAY – THURSDAY

**TOURS AND TASTINGS**

TOUR AND TASTING AT BOOKER

TOUR AND TASTING AT DENNER

TOUR AND TASTING AT EPOCH

TOUR AND TASTING AT LAW ESTATES

**LUNCHESES AND DINNERS**

LUNCH WITH DENNER VINEYARDS

DINNER IN DOWNTOWN PASO ROBLES COURTESY OF LAW ESTATES

**WINES**

BOOKER THE ONES SET 2016 – 2 BOTTLES

DENNER DIRT WORSHIPPER 2016 - MAGNUM

EPOCH – MAGNUM

LAW ESTATES BEGUILING 2016 - MAGNUM

*- Courtesy of our winery friends in Paso Robles; American Airlines and Hotel Cheval*

## 539 FAMILY FUND

The **Frankie Lemmon Family Fund** is being formed to help families in need of care, support, and assistance during times of emergency.

We know that in order to make the biggest impact on a child's life we must involve and support the family as a whole. Many of our families are already burdened with medical bills and therapy costs. We understand that life can throw you a curve ball and unforeseen circumstances can vastly impact a family's well-being - even if just for a moment. Job loss, disasters, medical issues or other crises... whatever tries to knock a family off their feet we can be there to help. We can help families secure necessities to move past the initial crises.

Over the years Frankie Lemmon has helped by paying water and heating bills, and many, many times giving them food cards for groceries. When the government shutdown happened last year, we helped a family make ends meet. A family's home was broken into at Christmas and all their presents stolen, we helped by making sure the children had presents under the tree. ***This fund will allow us to make sure we can be there when our children and their families need us most.***

When a family is healthy, a child is healthy and more ready to learn and reach their full potential.

**Help Us Create The Family Emergency Fund By Raising Your Paddle High And Being Part Of The Beginning Of Our Formal, New Solution To Challenges Faced By Our Families!**