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SCHEDULE OF EVENTS



4:00-5:30PM
WINE RECEPTION & SILENT AUCTION

5:30PM

SILENT AUCTION BIDDING ENDS

WELCOMING REMARKS

DINNER & LIVE AUCTION

FRITZ HATTON
Auctioneer

8:30PM

CLOSE OF AUCTION

Proceed to check out for purchase and pick up of your auction items

JAZZ UNDER THE STARS
Max Greenburg Music Group



SPECIAL RECOGNITION

A special thanks to Danny and Stency Wegman for graciously hosting tonight's event.

The event would not have been possible without the help and guidance of Sherwood Deutsch and Michael Misch of Wegmans Wine & Spirits. Our sincere thanks to both of them for their continued commitment to and support of this event.

Our deepest appreciation to the entire Wegmans team for making this event a grand celebration

Some of the wines enjoyed during dinner were donated by Constellation Brands, Inc.

Many thanks to all of the participating Finger Lakes wineries who make our wine tasting a great success!

We gratefully acknowledge the following people for their participation, dedication, and generous support which has helped make this a successful and enjoyable evening.

Matt Wittmeyer, Photographer

Dixon Schwabl, Creative Design

Marshall Newman, Catalog Writer

Kristine Cortez, Wegmans

Wegmans Wine and Spirits

Toast to Your Health Wine Auction Committee Members All our volunteers!

Sherwood Deutsch

AUCTION CHAIRS

OUR COMMITTEE MEMBERS

HONORARY CO-CHAIRS

R. Wayne & Beverly LeChase

Dr. Michael & Kara Maloney

Marc & Cathleen Tomassi

COMMITTEE

Travis Betters

David Chan

Daniel Chessin

Todd & Laura Cook

Sherwood Deutsch

Bob Donahue

Alan Farnsworth

William Goodrich

Peter Greaves-Tunnell

Anthony Gugino

Rufus Judson

......

Stephen McCluski

Michael Misch

Thomas Mitchell

Edward Schwarz

Bill Strassburg

David Thomas

Ronald Zarrella

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Anonymous

Charles Arena

Dr. Judith Baumhauer '09 (MPH) and Edward T. Baumhauer

Dr. Andreas Baenziger

Steve Barker

Frank Bellizzi

Dr. Bradford C. Berk `81M (PhD), `81M (MD)

and Dr. Coral L. Surgeon `84M (Res)

Travis D. Betters and Katharine Betters

Eric S. Brandt `83, P`13 and Carolyn G. Nussbaum P`13

Bristol Harbour Resort

Dr. James D. Brodell, Sr `83 (Res) and Ann Brodell

Buffalo Bills

Buffalo Sabres

Dr. Richard I. Burton `64 (Res) and Margaret L. Burton

Daniel J. Chessin

Cobblestone Capital Advisors

Companions in Courage and Friends

Constellation Brands

Todd D. Cook and Laura Cook

Derek M. Dalton

Sherwood I. Deutsch

Doug Dillard

Brian Donovan and Amanda Donovan

Duckhorn Wine Company

Alan H. Farnsworth `74 and Noreen Farnsworth

Dr. Donna G. Ferrero `89

Dr. Vincent Ferrero

Dr. Adolph S. Flemister and Monique C. Flemister

Dr. John G Ginnetti '00 and Katie Ginnetti

Kevin E. Glazer and Rachel S. Glazer

James J. Goater Jr. `97, `00M (MS), `01S (MBA), `04M (MS) and Marcie J. Goater `97, `03M (MPH)

William H. Goodrich and Rhonda Goodrich

Dr. P. William Haake `70M (Res) and Catherine Haake

Dr. Warren C. Hammert and Deborah Hammert

Fritz Hatton and Caren Hatton

James T. Herbst and Sharon L. Herbst

Dr. Catherine Humphrey and Richard C. Truesdale

Howard R. Jacobson P'07, P'13 and Jona Jacobson

Michael E. Jones `76 and Diane Jones

Dr. Florian Kamelger

David H. Klein and Dawn K. Klein

Dr. James E. Koller

Kramer Portraits, New York

Pat LaFontaine

LeChase Construction Services, LLC

R. Wayne LeChase and Beverly A. LeChase

Clarke and Jessica MacArthur

Daniel W. Mahar and Kirsten T. Mahar

Dr. Michael D. Maloney `97M (Res) and Kara Maloney

Manchester United

Dr. Addisu Mesfin and Dr. Stacy Hom

Dr. Richard J. Miller `80M (Res), P`11

and Barbara C. Miller

Michael H. Misch and Marilyn M. Misch

Thomas C. Mitchell and Patricia A. Mitchell

Dr. David J. Mitten `88, `92M (MD),

`97M (Res) and Paula Mitten

Dr. Robert W. Molinari and Diane Molinari

Dr. Gregg T. Nicandri and Katrina Nicandri

Michael S. Nichting 'OIS (MBA) and Heather Nichting

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John Paganelli and Diane Paganelli

Walter T. Parkes and Barbara Parkes

Paul Hobbs Winery

Richard Peters and Gail Peters

Dr. J. Edward Puzas `74M (MS), `77M (PhD)

Ravines Wine Cellars

REDD Napa Valley

Regain Physical Therapy

Rochester International Jazz Festival

Dr. Paul T. Rubery `94M (Flw), P`12

and Dr. Andrea Ciliotta-Rubery P`12

David B. Rutherford Jr. and Nancy N. Rutherford

Dr. James O. Sanders and Patricia M. Sanders

Dr. Edward Schwarz and Lisa Schwarz

Scott Sharp

Robert Simon and Susan Simon

David P. Speach `96M (Res), P`20

and Elissa M. Sanchez-Speach P'20

Tantalo Photography

Dr. Mark B. Taubman and Lois B. Taubman

David E. Thomas `90S (MBA) and Amy Thomas

Thorpe Family Foundation

Dr. William P. Thorpe `81M (Res) and Judy Thorpe

Three Monkeys Wine

Marc D. Tommasi `86 and Cathleen Tommasi

Neil Tucker and Karen Jonasse Tucker `73

Dr. Stephen J. Vega '07S (MS), '04M (Res)

Villa Bellangelo Winery

Danny Wegman P'00 and Konstanze Wegman

Paul Wilmot and Tami Wilmot

WinnCompanies of Boston, MA

Ronald L. Zarrella and Carolyn Zarrella

Dr. Eva K. Pressman and Dr. Seth M. Zeidman



TOAST TO YOUR HEALTH

- FINE WINE AUCTION (

THANK YOU

Proceeds from tonight's auction will benefit the
Department of Orthopaedics & Rehabilitation at the
University of Rochester Medical Center







FRITZ HATTON Vintner and Wine Auctioneer

Fritz Hatton and his immediate family own Arietta, one of Napa's top producers of Bordeaux-style blended wines. He is also the nation's most experienced wine auctioneer, having begun his career in Christie's Wine Department in 1980. After a 12-year management career for Christie's in North America and the Far East, Fritz took a musical sabbatical on the West Coast in the early 1990s, and conducted his first auction for the Napa Valley Vintners in 1992. Out of his musical and wine country experiences with his winemaker friend, John Kongsgaard, emerged a wine brand with a musically inspired name: Arietta. In 1995, Fritz returned to Christie's as Director of Christie's U.S. Wine Department, and remained until he returned to California in 1998 to launch Arietta with his wife Caren. He remained with Christie's as Consultant and Principal Wine Auctioneer, before joining Zachys Wine Auctions in 2002. He continues to conduct all commercial wine auctions for Zachys, as well as numerous charity wine auctions nationwide, in addition to overseeing the production and sales of Arietta.

Fritz and Caren Hatton reside in Napa, California with their two daughters, Libby and Hattie. A native of Michigan, Fritz is a graduate of Phillips Exeter Academy and a summa cum laude graduate of Yale with a degree in English Literature. He returned to Yale as one of the first students to enroll in the new Yale School of Organization and Management, from which he received an M.B.A. in 1979. Apart from family and wine, his major interest is classical music, and he is just as happy playing the piano as he is encouraging bidders to turn cash into collectible wine.

WINE MILESTONES

Helped organize Christie's first wine auction in the U.S. (1981)

First wine charity auction: Peninsula Center for the Blind, Woodside, CA. (1983)

Auctions for more than a hundred other charitable organizations thereafter.

Auctioneer for Auction Napa Valley. (1992-present)

First auction exceeding \$1 million. (1992)

Most expensive bottle ever sold: 6L 1992 Screaming Eagle Cabernet Sauvignon, \$500,000. (2000)

Highest total for any charity wine auction, \$18.7 million. (2014)

Director, Christie's Wine Department, U.S. (1995-98)

Organized largest wine auctions conducted to date.

Largest lot: \$420,000 for 50 cases of Mouton Rothschild. (1982)

Co-founded the Napa winery, Arietta, in 1996. Fritz and Caren Hatton became sole owners in 2005. With Andy Erickson serving as winemaker, Arietta grew to 3,500 cases and eight wines.

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HALF BOTTLE 375 milliliters

STANDARD BOTTLE 750 milliliters (standard size)

MAGNUM 1.5 liters or the equivalent of two standard bottles

DOUBLE MAGNUM Three liters or the equivalent of four

standard bottles

JEROBOAM 4.5 liters or the equivalent of six standard bottles.

In the case of a sparkling wine, a Jeroboam will contain three liters, or the equivalent of four

standard bottles

RHEOBOAM Same as Jeroboam, but a different bottle shape

IMPERIAL Six liters or the equivalent of eight standard bottles

METHUSELAH Same as Imperial, but a different bottle shape

SALMANAZAR Nine liters or the equivalent of 12 standard bottles

NEBUCHADNEZZAR 12 to 16 liters (varies) or the equivalent of 14 to 20

standard bottles

CASE 12 standard bottles

10

REGISTRATION

Upon registration, guests will receive a paddle number. Bidding will be by bidding paddle numbers only.

PURCHASE AND PICK-UP

All purchases must be removed from the premises by the purchaser by the close of the evening. All wine and non-wine purchases may be picked up in the checkout room, outside the main dining area at the close of the auction. Volunteers will be available to assist guests with picking up their purchases.

SILENT AUCTION PROCEDURES

The Silent Auction will take place between 4:00pm and 5:30pm during the Wine Tasting. Lots 101 through 139 are to be offered in the Silent Auction. All bids are binding. *Please read "Buyer Information and Conditions of Sale."*

LIVE AUCTION PROCEDURES

The Live Auction will take place in the main dining area and starts at 6:00pm as dinner begins. Lots 1 through 20 are to be offered in the Live Auction and are briefly described in your catalog. All bids are binding. *Please read "Buyer Information and Conditions of Sale."*

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CONDITIONS OF WINES

Please note that many of our lots contain rare and older vintages which require proper handling and storage.

AUCTION ARRANGEMENT BY LOTS AS DESCRIBED IN THE CATALOG

Wines and specialty items are grouped as lots and briefly described. Lots are marked by lot number and the quantity offered within the lot precedes the description. Donor name is listed with the description. Unless otherwise announced by the auctioneer at the time of sale, all bids are per lot as numbered in the printed catalog

BIDDING

Wine and other items are offered per lot. Minimum bidding increments are at the discretion of the auctioneer.

OPENING BID PRICES

Opening bid prices are intended only as a rough guide for bidding and do not constitute a representation or assurance of the fair market value of the lot.

SALES TAX

Pursuant to New York State Code, personal property purchased at this auction is exempt from the New York State Gross Retail Tax.

PAYMENT

All buyers must pay the full purchase price in the evening of the auction. All payments shall be in cash, accepted credit cards (Mastercard, Visa, American Express or Discover) or personal check with proof of identity. All checks for items purchased shall be made payable to University of Rochester Medical Center.

REMOVAL OF AUCTION ITEMS

All items must be removed by the purchaser at the end of the evening. Volunteers will be available to assist guests with picking up their purchases.

CONDITION OF SALE

The property in this catalog may be amended by addendum sheet or oral announcement before or during the sale. It is offered by the University of Rochester Medical Center (hereafter referred to as "URMC") on the following terms and conditions:

A property is sold "as is." URMC does not make any express or implied warranties or representations of any kind or nature with respect to the property. In no event shall URMC be responsible for the correctness of or be deemed to have made any representations or warranty of merchantability, description, authenticity, attribution, provenance or condition concerning the property. No statement in the catalog or made at the sale or in the bill of sale or in the invoice or elsewhere shall be deemed such a warranty or representation or an assumption of liability. URMC shall not be liable for any incidental or consequential damages arising from the sale of any property.

Live Auction Fair Market Value* 1. \$7,500, 2. \$23,350, 3. \$5,000, 4. \$7,500, 5. \$300/seat, 6. \$7,000, 7. \$12,000, 8. \$10,000, 9. \$12,000, 10. \$16,200, 11. \$600/seat, 12. \$500/seat, 13. \$21,000, 14. \$10,000, 15. \$450/seat, 16. \$1,000/seat, 17. \$10,000, 18. \$13,000, 19. \$10,000, 20. \$21,600 URMC reserves the right to withdraw any lot before or at the sale or combine two or more lots or add additional lots.

The highest bidder acknowledged by the auctioneer shall be the buyer. The auctioneer has the right to reject any bid and to advance the bidder with his absolute discretion, and, in the event of any dispute between bidders to determine the successful bidder or to re-offer and resell the article in the dispute. Should there be any dispute after sale, URMC's record of final sale shall be conclusive. On the fall of the auctioneer's gavel, the buyer assumes full risk and responsibility for the lot, and the buyer will

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pay the full purchase price. Receipt of payment shall be deemed the completion of the sale. If the buyer fails to comply with any such requirement, the lot may be put up and sold again at the auctioneer's discretion.

If any applicable conditions herein are not complied with by the buyer, URMC may, in addition to asserting all remedies available by law, including the right to hold the buyer liable for the purchase price: (i) Cancel the sale, retaining as liquidated damages any payment made by the buyer; or (ii) Resell the property, the buyer shall be liable for the payment of any deficiency in the purchase price and all costs including warehousing, the expenses of both sales, reasonable attorney's fees and all other charges due hereunder and incidental damages.

URMC reserves the right to refuse admission to the premises or attendance at the auction subject to its discretion.



TASTING TABLES

Sheldrake Point Winery

2014 Sheldrake Point Wild Ferment Riesling Ice Wine 2015 Sheldrake Point Reserve Cabernet Sauvignon 2016 Sheldrake Point Dry Rosé 2016 Sheldrake Point Archival Riesling

Boundary Breaks Winery

2016 Boundary Breaks Riesling #2392016 Boundary Breaks Riesling Reserve #1982016 Boundary Breaks Riesling Ovid Line North

NOTES

Fox Run Vineyards

2015 Fox Run Reserve Chardonnay 2015 Fox Run Lemberger

2016 Fox Run Silvan Riesling

2016 Fox Run Ikehu Unoaked Cabernet Franc

Inspire Moore Winery

2015 Inspire Moore Timothy Moore Blaufränkisch

Siltstone Vineyard Reserve

2015 Inspire Moore Truth

Inspire Moore Meritage

2016 Inspire Moore Rhythm Grüner Veltliner

2016 Inspire Moore Timothy Moore Pinot Gris Siltstone Vineyard

NOTES

Dr. Konstantin Frank Vinifera Wine Cellars

2012 Dr. Konstantin Frank Blanc de Noirs Sparkling

2014 Dr. Konstantin Frank Saperavi

2016 Dr. Konstantin Frank Eugenia Single Vineyard Riesling

2016 Dr. Konstantin Frank Rkatsiteli

Villa Bellangelo

2014 Bellangelo Seyval Blanc

Bellangelo Moscato

2015 Bellangelo Kashong Glen Riesling

2015 Bellangelo Cabernet Franc

NOTES

Hermann J. Wiemer Vineyard

2004 Hermann J. Wiemer Late Harvest Riesling

2013 Hermann J. Wiemer Cuvée Brut

Hermann J. Wiemer Field White

2015 Hermann J. Wiemer Riesling HJW

2016 Hermann J. Wiemer Dry Riesling

Red Tail Ridge Winery

2013 Red Tail Ridge Block 606 Dry Riesling

2014 Red Tail Ridge Blaufränkisch

2015 Red Tail Ridge Pinot Noir

2015 Red Tail Ridge Barrel Fermented Chardonnay

NOTES

Heron Hill Winery

2015 Heron Hill Ingle Vineyard Pinot Noir

2015 Heron Hill Ingle Vineyard Cabernet Franc

2016 Heron Hill Ingle Vineyard Unoaked Chardonnay

2016 Heron Hill Reserve Grüner Veltliner

2016 Heron Hill Ingle Vineyard Riesling

Ravines Wine Cellars

2005 Ravines Meritage

2007 Ravines Dry Riesling

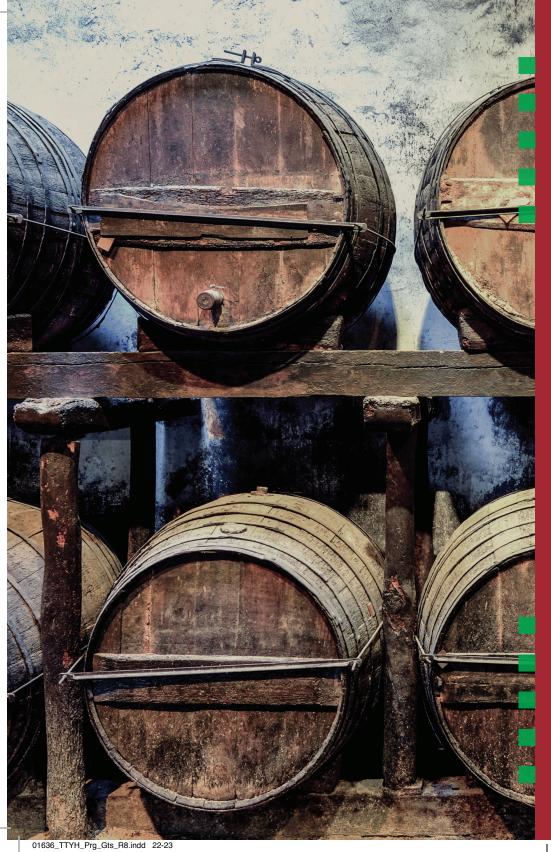
2012 Ravines Dry Riesling, Argetsinger Vineyard

2015 Ravines Dry Riesling, White Springs Vineyard

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LIVE AUCTION

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LOT

25



Six Bottles 2000 **Bordeaux Beauties**

Donated By: Bill and Rhonda Goodrich

Estimated Value: \$7,500

In the new millennium, one Bordeaux vintage stands above all others: 2000. Imbued with concentrated fruit and impressive structure, it is the vintage against which all to follow are measured. So far, despite a few excellent years, none have shown the combination of fruit, power and balance the 2000 possesses (though 2016 looks promising). Now experience the extraordinary quality of the 2000 vintage with this impressive collection, which encompasses six of the year's very best wines. The lot includes one bottle of each of the following: 2000 Chateau Lafite Rothschild (Pauillac—lush, powerful and extraordinarily complex, a perfect 100 from The Wine Advocate and considered by many to be the wine of the vintage), 2000 Chateau Latour (Pauillac-massive, layered and still a baby, a 98 from The Wine Advocate), 2000 Chateau Margaux (Margaux - decadent, harmonious and evolving beautifully, a perfect 100 from The Wine Advocate), 2000 Chateau Haut-Brion (Pessac-Léognan—complex and elegant, a 98 from The Wine Spectator), 2000 Chateau Mouton-Rothschild (Pauillac-ripe, structured and still evolving, a 97 from The Wine Advocate) and 2000 Chateau Pavie (St. Emilion—bold, polished and at the edge of maturity, a perfect 100 from The Wine Advocate). With five First Growths and three perfect scores, this is a lot worthy of a great cellar.

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2

Duke Basketball Deluxe Package

Donated By: LeChase Construction

Estimated Value: \$23,350

Duke University is the perennial powerhouse of college basketball. Under Coach Mike Krzyzewski (aka Coach K), the Duke Blue Devils have appeared in 11 NCAA Championship games and won five NCAA Men's Basketball Championships. Needless to say, seats to Duke home games are among the hottest—and toughest—tickets in sports. This Deluxe Duke Basketball Package will treat the high bidder and three guests (four, total) to the excitement of Duke Basketball 2017-18 in memorable style.

Transportation to Durham North Carolina from Rochester will be via LeChase Construction's private jet. Accommodations for one night will be at the luxurious Washington Duke Inn, conveniently located on the Duke University campus. The bidder and guests also will enjoy dinner at one of the Washington Duke Inn's award-winning restaurants. Best of all, they will have superb seats in Section 12 of Carmeron Indoor Stadium to watch the Duke Blue Devils make basketball magic. The LeChase Construction private jet will fly the lucky foursome back to Rochester the following morning.

The dates for this package will be determined by mutual agreement between the donor and successful bidder after the Duke University 2017-18 basketball schedule is released.



Crossing the Alps Wine Dinner

Donated By: Dr. James and Tricia Sanders, and Michael and Diane Jones

Estimated Value: Priceless!

This five-course dinner for eight at the home of Jim and Tricia Sanders will bring together the best of France and Italy for a memorable evening of food and wine. The evening begins with hors d'oeuvres and bubbly. Then savor a series of superbly prepared French and Italian dishes, each course paired with spectacular French and Italian wines. Mike Jones has selected and will present the evening's wines, and they are fabulous. The French selection includes 2006 Louis Latour Puligny-Montrachet (Burgundy), 1986 Chateau Margaux (Margaux), 1983 Domaine de Romanée-Conti Grands Échezeaux (Burgundy), 2000 Chateau Croque-Michotte (St. Emilion) and 2005 Chateau Rieussec (Sauternes). The Italian selection includes 2000 Tenuta San Guido Sassicaia (Bolgheri), 2000 Argiano Solengo (Toscana IGT) and 2001 Cassanova di Neri (Brunello di Montalcino). Don't miss this opportunity to compare the stylistic differences of these iconic wines while enjoying a gourmet feast that showcases cuisine from both sides of the Alps.

Dinner is to be scheduled for a date mutually agreed upon by the hosts and the winning bidder.

LOT

3

FINE WINE AUCTION -

27

LOT

The R-Experience—Aston Martin St. Gallen Alpine Package

Donated By: Dr. Florian Kamelger and Dr. Andreas Baenziger

Estimated Value: \$7,500

Switzerland beckons with an Aston Martin sports car experience sure to be the highlight of the winning bidder's next European vacation.

The R-Experience for two begins in the morning when the lucky twosome are met at the Zurich airport by a chauffeured Maybach and whisked to Aston Martin St. Gallen, very possibly the most elegant car dealership in the world. A warm welcome awaits at Aston Martin St. Gallen, as does breakfast prepared and served by in-house Chef Johannes Stuermer. They then will receive the keys to the latest model of Aston Martin, the incredible DBII grand touring coupe, with which to drive themselves the 90 miles into the Swiss Alps to the five-star In Lain Hotel Cadonau, a Relais & Châteaux hotel in beautiful Breil. There they will savor a gala dinner at the hotel's Restaurant La Stüvetta and stay the night in one of the hotel's suites. The next day, the duo will drive the DBII back to Aston Martin St. Gallen, where a chauffeur will be waiting to return them to the airport in Zurich.

The R-Experience is to be scheduled for dates of mutual convenience. An extended stay at the In Lain Hotel can be arranged on request, but the cost will be the winning bidder's responsibility. Transportation beyond that detailed in the lot description is not included.



California Great Wine Dinner—Starring Screaming Eagle

Wines Donated By: Danny and

Stency Wegman

Estimated Value: Priceless!

Made to exceptionally high standards, produced in limited quantities and sold primarily through winery mailing lists, California's cult wines are widely coveted and—in the secondary market—wildly expensive. Ranked among the very best and very rarest of the cult wines, Screaming Eagle will be just one of the extraordinary California wines to be savored at this California Greats Wine Dinner. to be hosted by Danny and Stency Wegman at Next Door by Wegmans. The Test Kitchen will provide an elegant, private setting for this gourmet feast, featuring a menu specially created by Next Door by Wegmans' chefs to complement a succession of California's best, each personally selected by Danny and Stency Wegman. The exciting wines to be featured have yet to be finalized, but there will be one course paired with Screaming Eagle Cabernet Sauvignon and Screaming Eagle Second Flight, the estate's Cabernet Sauvignon/ Merlot/Cabernet Franc blend.

The California Greats Wine Dinner is scheduled for Wednesday, January 24, 2018. Seats will be sold individually at \$1,000. A maximum of 30 seats are available.

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**KITCHEN

French Wine Legends Dinner

Donated By: Marc and Cathleen Tommasi, and James and Sharon Herbst

Estimated Value: \$7,000

The finest French wines aren't just exemplars of excellence; they are legends to be savored. Now savor several of France's most celebrated wines during a grand repast for eighteen at The Kitchen in Pittsford, featuring a menu specially created to complement them.

The Kitchen offers an intimate culinary experience in the heart of Pittsford Village. Executive Chef Joseph Cipolla will create a five-course seasonal menu featuring regionally sourced ingredients, with all courses presented in the dining room in view of the guests. Chef Cipolla is a classically trained French chef and his cuisine promises to be a perfect match to the featured wines.

The wines to be enjoyed are among the very best of their respective regions. To begin, from Champagne, refined, charming Krug Rosé Brut, poured from Magnums. From Bordeaux, plush, mouthfilling 2003 Chateau Haut-Brion (red Grand Cru Péssac-Leognan). From Burgundy, intense, spicy 2005 Domaine du Marquis d'Angerville Volnay Champans (red Premier Cru) and crisp, elegant 2013 Domaine Dublère Corton-Charlemagne (white Grand Cru). Last, but not least, from Sauternes, sweet, complex 1961 Chateau Sigalas Rabaud (late harvest Premier Cru).

Dinner is to be scheduled for a mutually agreed upon date; Tuesday, Wednesday or Thursday only.



Nantucket Wine Festival Package

Donated By: Ron and Carolyn Zarrella

Estimated Value: Priceless!

The Nantucket Wine Festival showcases the world of wine in more than 60 separate events over a long weekend in May. From grand wine dinners, casual wine lunches and Champagne brunches to gala tastings, winery presentations, wine region seminars and wine-and-food pairing sessions, it packs plenty of world-class wine and award-winning food into those few days. Plus the festival is held on Nantucket, among the East Coast's most beautiful and charming destinations. Now discover the many pleasures of both the festival and Nantucket with this four-day, three-night Nantucket Wine Festival package for two.

From May 17 to May 20, 2018, the winning bidder and guest will stay at the beautifully renovated and decorated Zarrella Cottage. Eight miles from the town of Nantucket, the Zarrella Cottage offers harbor views and proximity to nine miles of protected beach. The lucky duo will have access to a Jeep—an essential for getting around Nantucket—during their stay, enabling them to explore the island and get to Nantucket Wine Festival events. Ron Zarrella will personally choose Nantucket Wine Festival events for them to

Continued on next page

| | **7**

FINE WINE AUCTION -

31

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attend, including always-sold-out signature events such as the Saturday Night Winemaker's Dinner and the popular Sunday Brunch, plus a range of other tastings and presentations. Additional details will be available when the 2018 Nantucket Wine Festival schedule is released in November.

To top off this extraordinary wine weekend, air transportation will be provided.

Tour de France Wine Dinner, Oak Hill Country Club, with Special Guest Holly Howell

Donated By: Cobblestone Capital Advisors

Estimated Value: \$10,000

Take some of the most highly prized wines from France, have them presented by our favorite local sommelier, add the spectacular cuisine of a celebrated chef and serve them forth in the elegant Trophy Room of the Oak Hill Country Club. Now THAT is one memorable party!

Holly Howell is a wine columnist for the Rochester Democrat and Chronicle. She also is a Certified Sommelier by the Master Court of Sommeliers, London and a Certified Specialist of Wine by the Society of Wine Educators. She will be your guide for this grand evening of wine and food.

Executive Chef Christopher Roth joined the Oak Hill Country Club culinary team in 2014. He previously was Chef de Cuisine at the famed Everglades Club in Palm Beach, Florida. Chef Roth also worked at three Michelin-starred restaurants while in France, including stints with Chef Pierre Gagnaire in Paris and Chef Roger Vergé in Mougins. Chef Roth will create fabulous fare to

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Your Tour de France Wine Dinner begins in Champagne with 2008 Taittinger Brut. Then it is on to the first course and the best of Burgundy whites with 2014 Bessin Chablis Valmur Grand Cru and 2014 Jadot Meursault Charmes Premier Cru. The second course pairs with Burgundy reds, young and old: 2009 Jadot Volnay Santenots (Premier Cru) and 1969 Remoissenet Volnay Santenots (Premier Cru). The third course is a stop in Bordeaux and its "Left Bank" and "Right Bank:" 2005 Chateau Pichon Longueville-Baron (Pauillac, Deuxièmes Cru) and 2005 Chateau Pavie (St. Emilion, Premier Grand Cru). The cheese course will be accompanied by a 1990 Chateau Pichon Longueville-Baron Pauillac, to be compared with its younger sibling. Lastly, dessert will be 2008 Chateau d'Yquem Sauternes Premier Grand Cru, from arguably the most famous producer of late harvest wines in the world.

The Tour de France Wine Dinner is planned for 10 people. The winning bidder may select from one of two dates for this dinner: Saturday, January 20, 2018 or Saturday, March 10, 2018.



Wine of the Month— The Mega Edition

Donated By: Sherwood Deutsch and Michael Misch

Estimated Value: \$12,000

There is Wine of the Month, and then there is Wine of the Month—the Mega Edition! Beginning in October 2017, the winning bidder will receive a full case—12 bottles—of wine each month for one year. He or she will have the option of personally choosing the bottles during a private tasting of pre-selected options, or leaving their selection in the capable hands of wine experts Sherwood Deutsch and Michael Misch. The possibilities encompass the whole world of fine wines: Champagnes, French Bordeaux, California Cabernet Sauvignons, Italian Super Tuscans and more.

- TOAST TO YOUR HEALTH

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FINE WINE AUCTION -

35

LOT

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Savoring France: Paris, Lyon and Provence 2-nights Paris* 7-night Rhone River Cruise

Donated By: Dan and Kiki Mahar

Estimated Value: Priceless!

Experience the beauty of Paris and the joie de vivre of southern France in style with this journey that begins in the City of Lights, explores the flavors of Lyon, and cruises—on the luxurious MS Swiss Emerald—through the heart of Provence. This spectacular 10-day excursion for two showcases France's scenery, history, culture, food and wine as only Rhone River Cruises can.

The tour begins in Paris for the first two nights with accommodations at InterContinental Paris Le Grand Hotel, offering historic charm in the heart of the city. Then travel first class via high-speed TGV train to Lyon, where you will embark MS Swiss Emerald, your traveling home for the next seven nights. Designed to accommodate 98 guests, the MS Swiss Emerald features comfortable cabins, superb dining and unlimited complimentary beverages including regional wines.

You will experience the landscapes and charming villages that have romanced travelers for centuries. You will relish the food and wine region including Chateaneuf-Du-Pape as well as visit Van Gogh's Arles & La Camargue, Avignon, amongst other places, both known and lesser known.

This Savoring France tour is for two in a category seven suite, departure dates are available April-October, valid thru October 2018, and may not be redeemed or transferred. Transportation beyond what is detailed in the lot description is not included.



Vino in the Villa— An Italian Wine Feast

Donated By: Ron & Carolyn Zarrella, and Charles Arena

Estimated Value: Priceless!

Built in 1856, the historic Bates-Ryder House is among the last Italianate villas remaining in the East Avenue Historic District of Rochester and the perfect setting for an Italian Wine Feast. Ron and Carolyn Zarrella, and Charles Arena invite 12 to join them as Chef Tony Gullace, owner of the popular Max of Eastman Place, presents sophisticated Italian cuisine showcasing fresh, local ingredients. Your hosts—all serious Italian wine enthusiasts—will select equally sophisticated Italian vino to accompany this fabulous feast, including Soldera (Brunello di Montalcino), Massetto (Toscana), Biondi Santi Greppo (Brunello di Montalcino), Angelo Gaja Costa Russi (Barbaresco), Giuseppe Quintarelli Amarone della Valpolicelli and Dal Forno Amarone della Valpolicelli. Mangia!

This dinner is to be scheduled for a mutually agreeable date either during the second half of February or in March 2018. Seats will be sold individually at \$2,000. Twelve seats are available.

LOT

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FINE WINE AUCTION -

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Intimate Classical Performance with Concertmaster David Chan and Friends, Featuring Fine Burgundies and a Private Dinner

 $\ \, \hbox{Donated By: David and Amy Thomas} \\$

Estimated Value: Priceless!

David and Amy Thomas invite 30 guests to their home for an evening of sumptuous food, sensuous Burgundy and stunning music.

The sure-to-be-memorable catered dinner will be created to complement a selection of exceptional red and white Burgundies, to honor violinist David Chan. One of today's most exciting young classical musicians, Chan made his Carnegie Hall debut during the 2002-03 Season and has performed throughout the United States, Europe and the Far East. He is currently Concertmaster of the Metropolitan Opera Orchestra, a member of the faculty at Julliard, and founder and artistic director of the Musique et Vin au Clos Vougeot Festival in Burgundy, where he discovered his passion for the local wines.

Following dinner, David Chan will entertain guests with a solo violin recital; a rare opportunity to experience this superb performer in an intimate setting.

This dinner and recital will be scheduled for autumn, 2018. Seats will be sold individually at \$3,000. A maximum of 30 seats are available.



Game Bird Hunt and Dinner

Donated By: Paul and Tami Wilmot, and Dr. Mike and Kara Maloney

Estimated Value: Priceless!

PJ and Tami Wilmot will host—along with co-hosts Mike and Kara Maloney—a special game bird hunt and dinner at their rural Pittsford estate. Four guests will spend the day amid the property's woods, fields and ponds hunting game birds in season; duck, pheasant, quail and partridge. Guns and ammunition will be provided. After the hunt, the group will be joined by their significant others (12 total) at the Wilmot's home for a sumptuous dinner featuring some of those same game birds. Dinner will be prepared by Chef Joe Prattico, formerly the chef at the Genesee Valley Club, and will be paired with top wines selected by Mike and Kara Maloney, including Magnums of 2011 Bonneau du Martray Corton-Charlemagne (white Grand Cru Burgundy) and 2006 Domaine Ponsot Clos de la Roche "Vieilles Vignes" (red Grand Cru Burgundy).

Lot is to be sold to a single bidder. Game bird hunt and dinner are to be scheduled for a mutually convenient date during hunting season (autumn and early winter). Each hunter must have a New York State hunting license and—if ducks are in season—a federal migratory bird hunting stamp (i.e. "federal duck stamp").

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Two Tickets to Super Bowl LII

Donated By: Kevin and Rachel Glazer

Estimated Value: \$10,000

The Super Bowl is the pinnacle of all sporting events and Super Bowl LII (52) promises to be the most entertaining yet. One bidder and a guest will experience all the spectacle and show of the sport's biggest game, but only if he or she makes the winning bid!

This year's contest will feature the champions of the AFC and NFC against each other in a four-quarter edge of your seat showdown for National Football League and world supremacy with the winner hoisting the prestigious Vince Lombardi Trophy in celebration. Super Bowl LII will be played on February 4, 2018 at the new state-of-the-art indoor U.S. Bank Stadium in Minneapolis, Minnesota.

Without question both the NFL and the City of Minneapolis will be sparing no effort or expense to make Super Bowl LII the most memorable yet including the Bold North Festival, a 10-day festival of events for all ages including the Super Bowl Experience and Super Bowl Live.

The Super Bowl is the most anticipated event and coveted ticket in all of sport but you can get a pair of them and support a great cause at the same time. Bid often and bid high for this unique opportunity and good luck!



Best of Burgundy and Bordeaux Wine Dinner

Wines Donated By: Danny and

Stency Wegman

Estimated Value: Priceless!

Burgundy and Bordeaux are in the midst of a Golden Age. Since 1982, these renowned regions have produced arguably the greatest wines in their history; wines that surpass even legendary vintages of the past in character and complexity. Now join Danny and Stency Wegman for a fabulous wine dinner showcasing some of Burgundy and Bordeaux's finest.

Next Door at Wegmans' private Test Kitchen will be the setting for this grand repast. The evening begins with Dom Perignon Champagne and hors d'oeuvres before moving on to a multi-course dinner featuring a menu specially created and prepared to accompany the exceptional wines from Danny and Stency Wegman's personal cellar. The wines to be poured with each course are still being determined, but expect flights (two wines each) of Grand Cru White and Red Burgundy, as well as a Bordeaux flight featuring 2003 Chateau Latour and 2003 Chateau Lafite-Rothschild, both of which garnered perfect 100-point ratings from The Wine Advocate.

The Best of Burgundy and Bordeaux Wine Dinner is scheduled for Wednesday, March 21, 2018. Seats will be sold individually at \$1,500. A maximum of 30 seats are available.

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FINE WINE AUCTION -

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Dinner at Sherwood Deutsch's House

Donated By: Sherwood Deutsch

Estimated Value: Priceless!

Sherwood Deutsch has been Rochester's "go to" wine expert for more than 50 years. From his early days as proprietor of Century Wine & Spirits to his current position as Vice President of Fine Wines at Wegmans, he has helped two generations in Rochester discover the many pleasures of wine. He also has shown unwavering commitment to the University of Rochester, Strong Memorial Hospital and the Toast to Your Health Fine Wine Auction, contributing whenever and however he could to help all three.

Sherwood Deutsch invites 12 to join him for a VERY special wine dinner at his home and this will be a wonderful opportunity to honor him for all he has done for our community. Joining Sherwood as host for this dinner will be Michael Misch. Next Door by Wegmans will cater the dinner and is certain to pull out all the stops to create memorable courses from fresh local ingredients. While the menu hasn't been finalized, the wines to be paired with the various courses have been selected and they are stellar. Appetizers will be served with great bubbly, specifically 2006 Dom Perignon Champagne. The fish course will be complemented by 2014 Louis Jadot

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Corton-Charlemagne (white Burgundy Grand Cru). A course of meat or duck will be accompanied by 2009 Domaine de Romanée-Conti Grands-Échezeaux (red Burgundy Grand Cru). A cheese course will provide the perfect match for the spectacular 1945 Chateau La Mission Haut-Brion (red Pessac-Léognan Grand Cru). Last but not least, dessert will be served with the greatest sweet wine in the world: 2008 Chateau D'Yquem (Sauternes Premier Grand Cru).

It promises to be an unforgettable evening.

This dinner will be scheduled for a date to be announced. Seats will be sold individually at \$10,000. A maximum of 12 seats are available.

FINE WINE AUCTION -

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Napa Valley Experience

Donated By: Steve Barker, Constellation Brands, Duckhorn Wine Company and REDD Napa Valley

Estimated Value: \$10,000

The successful bidder and guests (a maximum of eight people) will experience the Napa Valley like true insiders with this incredible lot, which brings together some of the very best this fabled wine country has to offer.

Begin with two nights accommodations at one of the Napa Valley's fine hotels. Napa Valley is only 30 miles long and these accommodations will enable the high bidder and guests to travel with ease to the various experiences, wineries and restaurants during their three days in the valley.

The Napa Valley Reserve is a unique private club and vineyard estate founded by Bill Harlan (of Harlan Estate) that offers members a range of members-only dining, wine, recreational and educational experiences at its beautiful complex in the heart of the Napa Valley. Now the high bidder and guests will be among the very few non-members to see this special place with a tour and tasting at the Napa Valley Reserve. This visit is available on weekdays only.

Continued on next page

Constellation Brands invites the high bidder and guests to enjoy VIP tours and tastings at two of the company's—and Napa Valley's—best known wineries; Robert Mondavi Winery and Opus One. The visit to Robert Mondavi Winery will include a walking tour of the winery, followed by a three-course lunch paired with signature wines in the Vineyard Room. At spectacular Opus One, they will take a hosted tour of its state-of-the-art production areas, followed by a visit to Grand Chai, where they will taste the current vintage of Opus One. Visits are subject to availability. Robert Mondavi Winery package is available Wednesday and Saturday only.

Founded in 1976, Duckhorn Vineyards has been crafting classic Napa Valley wines for more than 40 years. This winemaking tradition has grown to include seven meticulously farmed estate vineyards, from which Duckhorn produces a range of appellation and vineyard-designated Cabernet Sauvignons, Merlots, Chardonnays and Sauvignon Blancs. The high bidder and guests will have the rare opportunity to join Alex Ryan, CEO and President of Duckhorn Wine Company, at Duckhorn Vineyards for a private lunch, as well as a tour, vertical tasting and brand portfolio tasting. Date of visit is to be mutually agreed upon by Alex Ryan and the winning bidder.

A visit to Napa Valley wouldn't be complete without a great dinner. Included in this package is a gift certificate for a five-course chef's tasting menu at REDD Napa Valley. The creation of acclaimed Northern California Chef Richard Reddington, REDD Napa Valley in Yountville offers an updated interpretation of wine country cuisine in a relaxed atmosphere. Drawing on French and Mediterranean influences, Chef Reddington's cuisine showcases seasonal selections that pair well with local wines. Gift certificate does not include tax, beverage or gratuity. Dinner is to be scheduled Sunday through Thursday only and holidays are excluded.

The events in this Napa Valley Experience must be reserved in advance, and some restrictions and/or limitations may apply. Please note that certificates for most elements of this package expire in September 2018 or August 2019. Transportation is not included.

WINE AUCTION .

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Sonoma Experience

Donated By: Doug Dillard and Frank Bellizzi Estimated Value: \$13,000

Sonoma County is California wine country like no other; expansive, scenic, varied and laid-back. Now experience the very best of Sonoma—and a taste of Napa as well—with this incredible Sonoma Experience for eight.

A centrally located Sonoma County hotel or inn will provide accommodations to the high bidder and guests for two nights. Sonoma County welcomes guests from around the world to its wine country and has an abundance of great places to stay. With three days to tour and taste, the winning bidder's party will be able to enjoy a generous sampling of Sonoma's many pleasures.

Nestled in the hills of Sonoma County, Mayacama Golf Club is a private golf and residential community where a vibrant club life is joined by an active sporting life in a beautiful private valley. At the heart of Mayacama Golf Club are a grand clubhouse and a Jack Nicklaus signature course ranked among the top 100 in the United States, both of which will welcome the high bidder and his or her guests. Four will tackle a round of golf on the club's scenic course, testing their games against its impressive length, variations

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in elevation, threatening bunkers and rolling greens. While they are out on the course, their significant others will enjoy personalized spa experiences at the Mayacama Golf Club's private spa.

For the second element of this Sonoma Experience, the high bidder may choose the location (Sonoma County or San Francisco) and collaborate on the specific venue for this Best of the West "Insider" Wine Dinner. Along with the high bidder and guests, host Frank Bellizzi will be joined at an oenophile-destination restaurant by some special guests; winemakers and owners from several acclaimed Sonoma and Napa wineries. A pre-dinner tasting of top Sonoma and Napa wines, including the latest releases from Three Monkeys Wine, will give everyone a chance to get acquainted. Then everyone will sit down for a chef-inspired and specially created five-course dinner to perfectly pair with five extraordinary flights of wines. It will be the opportunity to compare and contrast Sonoma and Napa's very best: Chardonnay's by Peter Michael, Aubert and Marcassin; Pinot Noir's from Williams-Selyem, Rochioli and Kistler; "New School" Cult 100 point Cabernet Sauvignon's from Bevan Outpost and Scarecrow; "Old School" Iconic Cabernets including Ridge Montebello, Dunn Howell Mountain and Chateau Montelena Estate: and last, but not least, dessert wines from Heitz Cellar and Three Monkeys.

Sonoma Experience is to be scheduled for a date (or dates) of mutual convenience and is available on weekdays only. Transportation is not included.

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Harlan Estate Opus Six Magnums Vertical Collection

Donated By: Marc and Cathleen Tommasi
Estimated Value: \$10,000

Harlan Estate was established in 1984 with a singular purpose: to produce a California "First Growth" from the hills of Oakville. The wines from this incomparable 240-acre Napa Valley estate—of which only 40 acres are planted to vines—have become among the most sought-after in the world for good reason; they are spectacular. In the words of The Wine Advocate, "These wines possess all the elements of greatness—individuality, power combined with elegance, extraordinary complexity, remarkable aging potential and compelling richness." This rare vertical collection includes one Magnum (1.5-liter) each of 1996, 1999, 2000, 2003, 2006 and 2009 Harlan Estate Napa Valley Red Wine. Powerful, uncommonly complex and impressively balanced, they truly warrant their reputation; all but one received ratings of 95 or above from the wine pundits. Magnums from Harlan Estate are rare, and this six-bottle vertical collection represents a unique opportunity.



Make Every Moment Count

Your Own Private Golf Tournament at Bristol Harbour Resort

Donated By: Bristol Harbour Resort

Estimated Value: Priceless!

Overlooking Canandaigua Lake, Bristol Harbour Resort is the ultimate Finger Lakes getaway. Here a Robert Trent Jones-designed, par 72 championship course beckons to challenge golfers of every skill level amid beautiful scenery. This is golf at its best; the course at Bristol Harbour Resort has been recognized by Golf Digest and The American Golfer's Guide as one of the premier public courses in New York State. Equal to the golf is the Bristol Harbour Lodge Restaurant, presenting farm-to-table cuisine in an elegant, open-beamed dining room with breathtaking views of Canandaigua Lake.

Now Bristol Harbour Resort will host a private golf tournament for the winning bidder and his or her many guests—a maximum of 144 people. The fun begins with a picnic; red hots and white hots, Italian sausages, hamburgers and cheeseburgers, potato salad, pasta salad and fruit salad, accompanied by assorted beer, wine, soda and

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FINE WINE AUCTION -

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water. Then it's off to the course for a memorable afternoon of golf, enhanced by Bristol Harbour Resort's innovative, GPS-equipped golf carts. On return to Bristol Harbour Lodge Restaurant, the after-tournament festivities begin with a premier cocktail hour featuring top-shelf liquor as well as a selection of wine, beer and soda. Next enjoy an appetizer table of assorted New York State cheeses, crackers and crudités. Then dinner is served; a duet dinner entrée of filet and shrimp, with other main course options also available, accompanied by a range of side dish options. Dessert is an ice cream sundae bar—a great finish to a great day of golf.

Tournament to be held Monday through Thursday based on availability during golf season. Event is to be scheduled for a mutually agreed upon date.

FUND-A-NEED EVERYONE PARTICIPATES!

From the moment we are born, our first instinct is to move. Our first step is a cherished milestone, to be, followed by millions more we take in life. And throughout our lives, we depend on our ability to move for everything that's vital to us: our independence, our livelihood, our health, our happiness.

But too often, people lose the ability to move because of congenital debility, disease, age or accident.

Injuries or diseases to the musculoskeletal system are the number one cause of disability, affecting 50% of people in the United States by the age of 18, and 75% by age 65.

The University of Rochester's Department of Orthopaedics and Rehabilitation is all about movement. Our mission is to perfect today's treatments and create tomorrow's cures. We have one of the country's foremost musculoskeletal research programs, outstanding comprehensive care teams, and one of the largest and best training programs for New York's young surgeons.

Your generosity to this year's Fund-a-Need will help the Musculoskeletal Institute shape a future where more people regain their mobility and live life in full motion.

- Imagine a future where patients with destroyed or diseased bone don't have to settle for a metal plate or graft and compromised movement; instead, their stem cells can grow a living replacement that restores full function.
- Imagine a future where there's a test to predict who is at risk of post-surgical bone infection and a vaccine to prevent it, so no patient has to suffer this potentially deadly complication.
- Imagine a future where arthritis—which affects more than 50 million Americans and often requires total joint replacement in end-stage cases—can be slowed or stopped with drug and molecular treatments, so patients can live and move pain-free without major surgery.

Our institute is doing more than imagining this future. We are building it. By combining our strengths in musculoskeletal research, clinical care, and education with the medical, engineering, and data science resources across the university, we are a few short years away from making promising research programs like these a reality for patients the world over.

With your help, we will get there—step by miraculous step.

Raise your paddle and show your support of the Department of Orthopaedics and Rehabilitation tonight!



SILENT AUCTION

Ten Bottles Duckhorn Vineyards Library Collection

Donated By: Walter and Barbara Parkes

Estimated Value: \$1,075

Duckhorn Vineyards has crafted distinctive, Bordeaux-inspired wines in the Napa Valley for 40 years, including Merlot, Cabernet Sauvignon and Sauvignon Blanc. Today it produces rich, flavorful wines from a portfolio of seven estate-owned vineyards, several of which are highlighted in single-vineyard and appellation bottlings typically available only from the winery. These 10 bottles represent a wine library of Duckhorn Vineyards' best. Included are one bottle each (with one exception) of the following: 2009 Duckhorn The Discussion Napa Valley Red Wine, 2003 Duckhorn Howell Mountain Merlot, 2004 Duckhorn Oakville Merlot, 2000 Duckhorn Estate-Grown Napa Valley Merlot (2), 2011 Duckhorn Atlas Peak Merlot, 2005 Paraduxx (Duckhorn) Postmark Napa Valley Red Wine, 2011 Duckhorn Monitor Ledge Vineyard Napa Valley Cabernet Sauvignon, 2010 Duckhorn Napa Valley Cabernet Franc and 2011 Duckhorn Patzimaro Vineyard Estate-Grown Napa Valley Cabernet Sauvignon.

FINE WINE AUCTION -

One Double Magnum 1985 Chateau Carbonnieux

Donated By: Brian and Amanda Donovan

Estimated Value: \$500

Situated in Graves-Léognan, Chateau Carbonnieux is one of the oldest wine estates in all of Bordeaux, with history dating back to the 12th century. The 1985 Chateau Carbonnieux is a classic Graves; brimming with berry and cherry fruit, and accented by notes of smoke and earth. Fully mature and drinking well, it should stay in prime condition for several more years in this rare and impressive three liter.

Three Bottles Araujo Eisele Estate Cabernet Sauvignon Collection

Donated By: Tom and Pat Mitchell

Estimated Value: \$1,000

From 1990 until 2013, Bart and Daphne Araujo owned the renowned 38-acre Eisele Vineyard in northern Napa Valley, from which they produced their namesake Araujo Eisele Estate Napa Valley Cabernet Sauvignon. During those years, their Cabernet Sauvignon gained a reputation as one of the Napa Valley's elite, consistently showcasing exceptional quality and outstanding intensity. This Araujo collection includes a bottle each of 1995, 2008 and 2011 Araujo Eisele Estate Napa Valley Cabernet Sauvignon, which received scores of 98, 97 and 92-95 respectively from The Wine Advocate. The 1995 and 2008 are drinking beautifully now, while the 2011 could benefit from additional cellaring.

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NE WINE AUCTION -

Six Bottles 2011 Opus One Napa Valley Red Wine

Donated By: Constellation Brands

Estimated Value: \$1,600

Opus One was founded by Baron Philippe de Rothschild of Chateau Mouton Rothschild and Robert Mondavi of Robert Mondavi Winery in 1979, with the goal of combining the winemaking traditions and innovations of both families to create an exceptional wine in the heart of the Napa Valley. Both men lived to see that goal met; today Opus One may well be the most popular Napa Valley wine in the world. The 2011 Opus One Napa Valley Red Wine is a mélange of ripe black fruit accented by cedar and cocoa notes, all wrapped in silky tannins. The six bottles are presented here in their original branded wood box.

Pat LaFontaine and Pinot Noir Package

Donated By: Pat LaFontaine, Companions in Courage and Three Monkeys Wine

Estimated Value: \$3,500

National Hockey League Hall of Famer Pat LaFontaine is a New York favorite, having played for the New York Islanders, Buffalo Sabres and the New York Rangers during his illustrious career. Today—in addition to working as an executive in the NHL Commissioners office, and being named in 2016 on the NHL's 100th year, one of the top 100 players in NHL history—Pat spends a good deal of his time giving back. His collaboration with Three Monkeys Wine enables LaFontaine to support charities that help children, among them the Companions in Courage Foundation (cic.org), which he founded to connect hospitalized children with their family, friends and heroes. The package begins with an official NHL Sabres jersey, personally autographed by Pat LaFontaine. Also included is a copy of Pat LaFontaine's autobiography, also personally autographed by the man himself. Then there's Pinot Noir—plenty of Pinot Noir with a full case (12 bottles) of 2015 Pinot Line (made by Three Monkeys Wine) Russian River Valley Pinot Noir, plus a Magnum each of 2014, 2015 and 2016 Pinot Line Russian River Valley Pinot Noir, each signed by Pat LaFontaine. Please note the 2016 Pinot Line hasn't been bottled yet and will be shipped to the winning bidder when released.

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FINE WINE AUCTION -

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Three Magnums Paul Hobbs Wines Trio

Donated By: Paul Hobbs Winery

Estimated Value: \$1,250

According to Vintner/Winemaker Paul Hobbs, "The key to good winemaking is paying attention." Clearly Paul Hobbs pays attention, as his namesake winery has evolved from a tiny producer in leased space to a major brand with a winery in Sonoma County in just 25 years. Hobbs himself now is widely regarded as one of California's most gifted winemakers. This trio of rare Magnums from Paul Hobbs is a horizontal collection; three of his best wines from the exceptional 2013 vintage. The 2013 Paul Hobbs Edward James Estate Russian River Valley Chardonnay offers generous apple, lemon peel and brioche character, and impressive focus. The 2013 Paul Hobbs Katherine Lindsay Estate Russian River Valley Pinot Noir features black cherry, tea and baking spice aromas and flavors. The 2013 Paul Hobbs Nathan Coombs Estate Coombsville (Napa Valley) Cabernet Sauvignon marries boysenberry, cassis, tobacco and herbs in a powerful, yet polished style. The wines received scores of 93, 93 and 96, respectively from The Wine Advocate.

Two Bottles 1975 Chateau Latour

Donated By: James Koller

Estimated Value: \$1,000

The 1975 Chateau Latour (Pauillac) lives up to its First Growth credentials by showing impressive character and complexity after 42 years. Currant and blueberry fruit combines with cedar, cigar box and leather notes in a polished, fully mature wine that now ranks among the best of the vintage. In 2011, the 1975 Latour received a score of 93 from The Wine Advocate. These two bottles have been carefully cellared and appear to be in excellent condition, with fills outstanding for their age.

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Four Bottles Bryant Family Vineyard Cabernet Sauvignon Vertical Collection

Donated By: Alan and Noreen Farnsworth

Estimated Value: \$1,800

Don and Bettina Bryant began producing Cabernet Sauvignon from their 13-acre vineyard in the hills east of Napa Valley in 1992. Within a decade, Bryant Family Vineyards Cabernet Sauvignon became one of the region's most prized wines; limited in production, exceptional in quality and almost impossible to procure. This vertical collection includes a bottle each of 1997, 1998, 1999 and 2000 Bryant Family Vineyards Napa Valley Cabernet Sauvignon wines that received scores of 100 (yes, a perfect score), 93, 95 and 95, respectively, from The Wine Advocate.

Eight Bottles Righteous Reds Collection

Donated By: Walter and Barbara Parkes

Estimated Value: \$1.415

This collection encompasses eight reds, almost all from the Napa Valley, almost all from well-known small producers and all offering righteous quality. Cabernet Sauvignon, Merlot and Bordeaux-inspired reds are all included, among them some real gems. The eight wines are: 1996 Stag's Leap Wine Cellars Fay Vineyard Stags Leap Cabernet Sauvignon, 1996 Dominus Estate Napa Valley Red Wine, 2001 Blankiet Estate Paradise Hills Vineyard Napa Valley Merlot, 2002 Marco di Guilio Mark K Vineyard Diamond Mountain District Cabernet Sauvignon, 2005 Pahlmeyer Napa Valley Red Wine, 2008 K Vintners King Coal Stoneridge Vineyard Washington State Red Wine, 2009 Sorada Napa Valley Cabernet Sauvignon and 2009 Continuum Napa Valley Red Wine.

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INE WINE AUCTION —

Estimated Value: \$1,350

Three Monkeys Wine is an artisan California winery making handcrafted wines of distinction in Napa Valley and Sonoma County. The philosophy behind Three Monkeys Wine is simple: to produce world-class wines from leading vineyard appellations that purely express the site and showcase the varietal that is built to age and made to elegantly pair with food. The winning bidder will take home two wines from Three Monkeys' portfolio: 2013 Illume Dutton Ranch Russian River Valley Chardonnay and 2013 Maru Sonoma Coast Pinot Noir. The 2013 Illume displays layered tropical fruit, a hint of minerality and crisp acidity. The 2013 Maru highlights intense fruit, lingering spice and gossamer texture. Along with a full 12-bottle case of each wine comes a limited edition, hand blown and hand etched decanter displaying the three wise monkeys of Japanese legend, the inspiration for the winery's name. This is 1 of 100 etched decanters which were produced.

One Magnum 2012 Charles Krug Winery Commemorative Napa Valley Cabernet Sauvignon in a hand-etched bottle. personally autographed by Peter Mondavi, Sr.

Donated By: Travis and Katharine Betters

Estimated Value: \$1.500

The oldest winery in Napa Valley, Charles Krug Winery has been growing grapes and making wine since 1861. Charles Krug Winery was acquired by Cesare Mondavi of the Mondavi family in 1943, and son Peter Mondavi, Sr. became the company's winemaker in the 1959 and its president in 1965. Under his innovative stewardship, it became one of the first California wineries to cold-ferment wines, one of the first to age wines in small French oak barrels and one of the first to label wines by varietal name.

Peter Mondavi, Sr. celebrated his 100th birthday in 2014, and to commemorate the event the winery bottled a unique "best of the best" 2012 Charles Krug Napa Valley Cabernet Sauvignon in Magnums. Only 100 beautifully hand-etched Magnums of this extraordinary Cabernet Sauvignon were produced and each is packaged in a handcrafted-wood box made from staves taken from the original redwood tanks Cesare Mondavi purchased in the 1940s. After years of use, the wood—truly exceptional old-growth redwood—is infused with deep wine stains and

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subtle aromas from the winery's historic cellar. Peter Mondavi, Sr. personally signed each of these Magnums, which are individually numbered in sequence.

Peter Mondavi, Sr. passed away on February 20, 2016 at age 101. This handsomely presented Magnum is a fitting tribute to one of Napa Valley's iconic vintners.

One Magnum 1993 Far Niente Oakville Cabernet Sauvignon

Donated By: Howie and Jona Jacobson

Estimated Value: \$400

Far Niente has been dedicated to crafting exceptional Cabernet Sauvignon and Chardonnay since 1979. While Far Niente sources Chardonnay grapes from a range of Napa Valley vineyards, its Cabernet Sauvignon grapes come primarily from the historic Martin Stelling Vineyard, located just behind the winery in Oakville. The 1993 Far Niente Oakville Cabernet Sauvignon displays elegant black fruit, leather and sandalwood nuances, and a silky finish. Mature now and likely to stay its peak for the near term in this 1.5-liter.

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Six Bottles California Dreaming!

Donated By: Dr. Mike and Kara Maloney

Estimated Value: \$2,500

This remarkable collection includes several of the most sought-after and coveted wines California produces. All of these wines are made in small quantities and most were originally available only to those lucky few on the wineries' mailing lists. The six wines are: 2007 Kistler Vineyards Cuvée Catherine Occidental Station Russian River Valley Pinot Noir, 2007 Aubert Wines UV Vineyard Sonoma Coast Pinot Noir, 2007 Marcassin Vineyards Marcassin Vineyard Sonoma Coast Pinot Noir, 2007 Scarecrow Rutherford Cabernet Sauvignon, 2007 Harlan Estate The Maiden Napa Valley Red Wine and 2012 Scarecrow M. Étian Rutherford Cabernet Sauvignon. All of these wines received scores of 93 or higher from The Wine Advocate and one—the 2007 Scarecrow—received a perfect 100.

Twenty-Four Bottles House Bordeaux by the Case

Donated By: David and Dawn Klein

Estimated Value: \$1,700

Mature Bordeaux from quality-oriented chateaux have become expensive in recent years, but this lot combines maturity and quality with appealing value. The 2000 Chateau Larrivet Haut-Brion (Pessac-Léognan) and 2000 Chateau Langoa Barton (St. Julien) aren't from famous estates (though Chateau Langoa-Barton is a Third Growth), but are fine Bordeaux that show their pedigree. The 2000 Chateau Larrivet Haut-Brion highlights black fruit, tobacco and smoke notes in a mouthfilling style. The 2000 Chateau Langoa Barton displays generous cherry and blackcurrant fruit accented by a subtle note of leather. Full cases (12 bottles) of both are presented in their original wood boxes.

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AUCTION

Two Bottles 2000 Chateau Palmer

Donated By: Dr. Paul and Andrea Rubery

Estimated Value: \$750

Though ranked as a Third Growth, Chateau Palmer is one of the stars of Bordeaux; often rivaling Chateau Margaux—the commune of Margaux's sole First Growth—in quality. The 2000 Chateau Palmer showcases both the vintage's excellence and the estate's distinctive style. Ripe, deeply fruited, elegant and complex, it is drinking beautifully now yet should continue to evolve well for several years.

Two Bottles ZD Wines Abacus XVIII Napa Valley Red Wine

Donated By: Walter and Barbara Parkes

Estimated Value: \$1,198

ZD Abacus is a unique Napa Valley wine that combines Reserve Cabernet Sauvignon from every vintage ZD has made using a solera system (as used in Spain for Sherry). ZD Abacus XVIII includes Reserve Cabernet Sauvignon from 1992 through 2015, resulting in a Cabernet Sauvignon that marries the complexity and grace of aged wine with the intensity and opulence of young wine in one sumptuous wine. Befitting of ZD's ultimate Cabernet, production is tiny.

LOT

116

70

Donated By: Dr. Brad Berk and Dr. Coral Surgeon, and Dr. Mark and Lois Taubman

Estimated Value: \$6,300

When it comes to Bordeaux and Burgundy, First Growths, or Grand Crus as they are called in Burgundy, are the top of the heap; the very best wines of the region. They usually are the finest wines of their vintage and almost always the most expensive.

All six First Growths Bordeaux—five red and one white (the latter actually a Great First Growth)—are represented here. Included are: 1995 Chateau Haut-Brion (Pessac-Léognan), 1995 Chateau Mouton-Rothschild (Pauillac), 2008 Chateau Lafite-Rothschild (Pauillac), 1995 Chateau Latour (Pauillac), 1999 Chateau

Margaux (Margaux) and 2006 Chateau d'Yquem (Sauternes). All six of these wines received scores of 95 or above from The Wine Advocate. All are drinking well today.

Of the six Burgundies offered here, all of them—five reds and one white—are Grand Cru. 1964 Remoissenet Clos Vougeot, 1995 Comte de Vogue Bonnes Mares, 1998 Dom Mongeard Mugneret Echezeaux Flagey, 1999 Remoissenet Clos de la Roche and 2003 Camus Chambertin comprise the reds, while 2002 Louis Jadot Le Montrachet is the lone white. All six are impressive wines; powerful and nuanced. Importantly, they are drinking well now; so enjoy!

Four Bottles Lewis Cellars/ Kapcsándy Family Winery Napa Valley Reds Collection

Donated By: Walter and Barbara Parkes

Estimated Value: \$640

Two of Napa Valley's modern success stories, Lewis Cellars and Kapcsándy Family Winery have been sources of superb wines since their foundings in 1992 and 2003, respectively. Lewis draws Cabernet Sauvignon and Merlot grapes from vineyard sources in Calistoga, St. Helena and Oak Knoll, while Kapcsándy produces wine exclusively from its State Lane Vineyard near Yountville. The four wines included in this lot reflect their producers' "house" styles; the 2005 Lewis Cellars Cuvée L Napa Valley Red Wine and 2007 Lewis Cellars Reserve Napa Valley Cabernet Sauvignon are powerful and structured, while the 2006 and 2008 Kapcsàndy Family Winery Estate Cuvée State Lane Vineyard Napa Valley Red Wine are deeply fruited and balanced.

LOT

118

OAST TO YOUR

Thirty-Six Bottles Outstanding Bordeaux by the Case

Donated By: David and Dawn Klein

Estimated Value: \$3,700

These days, finding outstanding, fully mature Bordeaux by the case is rare. This is one of those rare occasions. The 2000 C hateau Calon-Ségur (St. Estèphe), 2000 Chateau Beychevelle (St. Julien) and 2000 Chateau Brane-Cantenac (Margaux) are from the outstanding 2000 vintage and all are from classified growths (Third, Fourth and Second Growths, respectively). Now fully mature and drinking beautifully, they show the classic character of their individual communes; the Chateau Calon-Ségur is concentrated and earthy, the Chateau Beychevelle is lush and deeply fruited, and the Chateau Brane-Cantenac is polished and complex. Each is presented in its original wood case.



Donated By: Dr. Stephen Vega

Estimated Value: \$2,980

The 24 Grand Cru vineyards of the Côte de Nuits are the crème de la crème of red Burgundy. All but a handful of these Grand Cru vineyards are divided among several producers, so production from each producer is small (sometimes less than 100 cases) and prices are high. This lot includes three bottles of Grand Cru Côte de Nuits from three of Burgundy's top domaines: 1993 Dominique Laurent Ruchottes-Chambertin (powerful and multidimensional), 1985 Denis Bachelet Charmes-Chambertin Vieilles Vignes (tender and delicate) and 1985 George Lignier Clos St. Denis (expansive and lingering).

LOT

74

One Magnum and Three Bottles 2013 Hundred Acre Few and Far Between Vineyard Napa Valley Cabernet Sauvignon

Donated By: Dr. Eva K. Pressman

and Dr. Seth Zeidman

Estimated Value: \$3,250

Hundred Acre is one of Napa Valley's "cult" producers; exceptional in quality, limited in quantity, sold primarily to mailing list customers and coveted by those lucky enough to snare a few bottles. The 2013 Hundred Acre Few and Far Between Vineyard Napa Valley Cabernet Sauvignon may be vintner/owner Jayson Woodbridge's crowning achievement. The combination of a great vintage, an exceptional five-acre vineyard near Calistoga and uncompromising winemaking has produced a Napa Valley Cabernet Sauvignon of uncommon power, layered complexity and length. It received a perfect score of 100 from The Wine Advocate. One Magnum and three bottles of 2013 Hundred Acre Few and Far comprise the lot, each size presented in its original wood box.

Arietta Etched Double Magnum Package

 $\label{eq:Donated By: Fritz and Caren Hatton, Arietta} Donated By: Fritz and Caren Hatton, Arietta$

Estimated Value: \$1,500

Inspired by the classical music they love, noted wine auctioneer Fritz Hatton and his wife Caren founded Arietta to produce small lots wine from exceptional Napa Valley vineyards. Handcrafted by Winemaker Andy Erickson, whose credits include Screaming Eagle, Harlan and Dalla Valle, Arietta wines represent the Napa Valley at its best. This impressive lot begins a beautiful etched three liter each of 2015 Arietta "On the White Keys" Napa Valley White Wine, a vibrant, nuanced blend of Sauvignon Blanc and Semillon, and 2014 Arietta Quartet Napa Valley Red Wine, a Bordeaux-style blend whose powerful fruit is matched by layered complexity. Also included in this package is a gift certificate for an Arietta Reserve Wine Tasting at its Napa Valley winery for up to eight guests.

Tasting is to be scheduled for a mutually agreeable date.

LOT

122

FINE WINE AUCTION —

77

76

9/6/17 12:09 PM

Three Bottles CIRQ/Kosta Browne Pinot Noir Collection

Donated By: Eric Brandt and Carolyn Nussbaum

Estimated Value: \$370

Michael Browne is the co-founder of Kosta Browne Winery, one of Sonoma County's premier Pinot Noir producers. He also is owner and winemaker of CIRQ, a new label that has become his latest avenue for personal expression in Pinot Noir. This tasty lot combines wines from both.

A blend of several vineyards situated throughout the Sonoma Coast appellation, Kosta Browne Sonoma Coast Pinot Noir is consistently impressive. The 2013 Kosta Browne Sonoma Coast Pinot Noir is vibrant, rich, complex and supple. Now in its prime, it received a score of 93 from The Wine Advocate. The 2015 Kosta Browne Sonoma Coast Pinot Noir is equally fine. Only recently released, it promises to rival its older sibling with a year or two of cellaring.

Producing only single-vineyard wines since 2011, CIRQ has become an "under the radar" hit by making dazzling Russian River Valley Pinot Noirs. The 2013 CIRQ Bootlegger's Hill Russian River Valley Pinot Noir is one of its very best; complex, layered and elegant. Only 600 cases of this wine were made: this is bottle number 3404.

Manchester United F.C. UK Package

Donated By: Manchester United

Estimated Value: \$4,050

Manchester United F.C. is the most successful professional football (i.e. soccer) team in the United Kingdom. The Red Devils have won 20 Premier League titles during their long history and enjoy huge fan support at their historic home pitch of Old Trafford. This package begins with an official Manchester United F.C. jersey, personally autographed by the 2017-18 team. Also included is a gift certificate to attend a Manchester United Game at Old Trafford during the 2017-18 Season (which runs from August 2017 to May 2018). This gift certificate for four includes a reception with complimentary refreshments and a four-course meal before the match, premium seats in the Sir Bobby Charlton Stand at Old Trafford, pre-game show, half-time and post-match refreshments, pitch side photos and a chance to participate in competitions after the game.

Certificate is valid during the 2017-18 regular season only.

Match selection may be limited as to availability and dates—
dependent on games selected to be televised live and Manchester
United's progress in cup competitions—and subject to change
until six weeks before the scheduled date.

LOT

124

FINE WINE AUCTION -

79

New York Yankees Delta SKY360° Suite Tickets

Donated By: Danny Chessin

Estimated Value: \$1,700

The Delta SKY360° Suite seats are among the very best in Yankee Stadium. Situated behind home plate, these cushioned seats offer a great view of the action on the field. In addition to being fully enclosed and air-conditioned, the Delta SKY360° Suite features complimentary snacks and non-alcoholic beverages. Now experience a New York Yankees game in style with four Delta SKY360° Suite tickets to a game during the 2018 season, plus use of a general parking permit on game day.

Game is to be scheduled for a mutually convenient date.

Tantalo Photography Studio Gift Certificate

Donated By: Tantalo Photography Studio

Estimated Value: \$500

Widely recognized as one of the Northeast's finest portrait artists, Frank Tantalo creates exquisite portraiture for individuals, families and businesses throughout the region and beyond. Each Tantalo portrait is individually handmade and meticulously enhanced for extraordinary quality. The high bidder on this lot will receive a gift certificate towards a deluxe photo session at Tantalo Photography Studio in Rochester and a 9-by-12-inch marquis portrait. The winning bidder also may choose to use the gift certificate value as credit towards any portrait selection. Gift certificate expires February 28, 2018.

LOT

126

81

Tickets to the Tonight Show Starring Jimmy Fallon

Donated By: Derek Dalton, Vice President and General Manager, News IONBC

Estimated Value: Priceless!

With his wry sense of humor, lively interview style and seemingly inexhaustible creativity, Jimmy Fallon has re-energized the Tonight Show. Now two will have the opportunity to be in the studio audience at NBC Studios (located in 30 Rockefeller Plaza) in New York City for a live taping of the Tonight Show Starring Jimmy Fallon. Please note tickets must be reserved in advance, ticket request should include second and third date choices and some restrictions may apply.

Luxury Suite for a Buffalo Sabres Game

Donated By: Danny Chessin

Estimated Value: \$4,000

Entering the 2017-18 National Hockey League season, the Buffalo Sabres are young, talented and hungry. Fans can expect great hockey at KeyBank Center during the upcoming season, and now a lucky bidder and his or her guests will enjoy a Sabres game from one of the Center's luxury suites. Offering great views of the action and superb amenities (including a personal, on-call attendant), the suite features 12 seats, plus four more at a high-top table. It's a great choice for a child's birthday party or a youth hockey team special outing. Food for the evening—the luxury suites offer a range of gourmet options—will be underwritten by Hahn Automotive, and this package also includes two VIP parking passes.

Game is to be scheduled for a mutually agreeable date. No alcoholic beverages may be consumed in the suite. LOT

128

- TOAST TO YOUR HEALTH

82

NE WINE AUCTION —

Hot and Cool—the Xerox Rochester International Jazz Festival Package

Donated By: Xerox Rochester International Jazz Festival

Estimated Value: \$1,520

Among the nation's most popular and most respected music festivals, the Xerox International Jazz Festival has been bringing hot players and cool sounds to Rochester since 2002. Over nine days in June, the festival features individual artists, ensembles, big bands and orchestras showcasing everything from the traditional to the cutting edge in jazz, blues, rock and more at multiple venues throughout Rochester.

The 17th Annual Xerox Rochester International Jazz Festival is coming up June 22-30, 2018. The winning bidder and his or her guest will have the opportunity to hear their choice of 240+ shows with these fully transferable nine-day club passes to the 2018 festival on a first-come, first-seated basis. In addition, the winning bidder will take home a framed official 2015 Xerox Rochester Jazz Festival poster, created by artist David Cowles and personally autographed by the festival's featured artists: Diana Krall, Jennifer Hudson, Herb Alpert, Lani Hall, Gary Clark Jr., Susan Tedeschi, Derek Trucks and Steve Gadd. A must-have for anyone who loves jazz.

New York Giants Tickets

Donated By: Danny Chessin

Estimated Value: \$700

for this game.

The New York Giants had a great 2016 NFL season and expect to reach the playoffs again in 2017. Experience the excitement as the New York Giants take on the Washington Redskins on Sunday, December 31 at MetLife Stadium. With both teams likely competing for playoff berths, this last game of the regular season promises to be a good one, and the winning bidder and a guest will be close to the action with these two-lower-level end-zone seats. This lot also includes use of a general parking permit

LOT

130

85

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Kramer Portraits of New York Gift Certificate

Donated By: Kramer Portraits, New York

Estimated Value: \$7,000

Kramer Portraits of New York creates portraits that are alive with personality, capturing the unique character and charisma of each subject. By hand finishing every portrait, Kramer Portraits makes each an original work of art; striking, timeless and unforgettable. Kramer Portraits has created thousands of portraits, including U.S. Presidents, heads of corporations and celebrities, achieving an unmistakable look recognized across the country as a "Kramer."

Kramer Portraits is pleased to donate a gift certificate for an unframed masterpiece wall portrait (16 by 20 inches) on canvas, to be shot by master photographer Steven Kramer at the Kramer Portraits Studio in New York City, and hand detailed for color and highlights. Also included is a one-night stay (one room) at the iconic Pierre Hotel in New York City on the day of the sitting. With a fabled Central Park location in midtown Manhattan, a legendary history, and a reputation for unrivaled hospitality, the Pierre Hotel is an oasis for the discerning traveler. Gift certificate is non-transferable and donation does not include travel, food, beverages, parking, gratuities or other expenses. Sitting is to be scheduled for a date of mutual convenience and hotel availability.

Autographed Scott Sharp Race Suit

Donated By: Danny Chessin (from Scott Sharp)

Estimated Value: \$3,000

Professional race car driver Scott Sharp has compiled an enviable record in his long career. In 13 years racing Indy cars, he notched nine wins in 147 races and was co-champion in the 1996 season. Scotts SCCA career started when Scott's father, Bob Sharp teamed up with actor Paul Newman and formed the Newman-Sharp Racing Team. Early in his American Le Mans Series career, he and his teammates placed first in the 2009 ALMS P1 point standings. In 2010, he established his own team—Tequila Patrón ESM—which in four years took the checkered flag three times, and placed second and third in ALMS GT point standings in 2012 and 2013. In 2015, his team began competing in the WeatherTech SportsCar Championship series, where it has so far taken two firsts and one second in limited racing.

The motorsports racing suit offered here is the one Scott wore during the 2013 American Le Mans Series, including his race win at the Long Beach Grand Prix. This race-worn suit has been personally autographed by Scott Sharp. At the winning bidder's request, the suit will be returned to Scott Sharp after the auction to be personally inscribed to him or her. A rare find for the motorsports memorabilia collector.

LOT

132

FINE WINE AUCTION -

87

Buffalo Bills Swag

Donated By: Danny Chessin (from Buffalo Bills)

Estimated Value: \$450

Show a bit of Buffalo Bills swagger (aka swag) with this Jerry Hughes (#55) Buffalo Bills official NFL jersey, personally autographed by the man himself. Since arriving in Buffalo in 2013, Hughes has been a force—with tackles and sacks galore—to be reckoned with on defense. Under new coach Scott McDermott, Hughes is primed for a monster season in 2017. Tackle this collectible before it gets away.

Ice Cool

Donated By: Danny Chessin (from Buffalo Sabres)

Estimated Value: \$150

Center Sam Reinhart (#23) has been an "under the radar" force for the Buffalo Sabres in the past two seasons, consistently providing assists and goals, and playing tough defense. Now catch a bit of his cool by bidding on this Buffalo Sabres hockey stick, personally signed by Sam Reinhart.

LOT

134

- TOAST TO YOUR HEALTH

88

FINE WINE AUCTION -

Boston Bruins Center Court Suite

Donated By: WinnCompanies of Boston, MA

Estimated Value: \$6,750

Here is a rare opportunity for 18 to watch a Boston Bruins NHL game at Boston Garden from private center court suite. The WinnCompanies Premium Suite is one of the few suites in Boston's TD Garden with a center court view. Entry into the Premium Suites is via a private entrance and doors open two hours before game time, enabling you to check out the fantastic Boston sports memorabilia on Levels 5 and 6. The WinnCompanies Premium Suite features comfortable leather seats (second row seats recline) with cup holders and a private restroom. While at the game, don't forget to visit the BostonCoach Lounge just down the hall, where you will find a selection of mixed drinks, an extensive bar-fare menu and sushi, as well as a signature oyster bar.

The winning bidder may select from any of the following games: Saturday, October 21 vs. Buffalo Sabres at 7pm
Saturday, October 28 vs. Los Angeles Kings at 7pm
Wednesday, November 29 vs. Tampa Bay at 7:30pm
Saturday, December 9 vs. New York Islanders at 7pm
Saturday, February 10 vs. Buffalo Sabres at 7pm

Game is to be reserved in advance. Transportation is not included.

NHL, Canadian Style

Donated By: Clarke and Jessica MacArthur

Estimated Value: \$1,200

The Ottawa Senators are among the National Hockey League's elite; in 2017 they lost the Eastern Conference Finals to the eventual Stanley Cup-winning Pittsburgh Penguins. Four will have the opportunity to experience Ottawa Senators hockey in person with four tickets to any home game at Canadian Tire Centre during the 2017-18 regular season. Also included is a gift certificate for \$400 to dine at nearby Moxie's Bar & Grill, which serves truly delicious casual fare.

Game date is to be scheduled in advance.

LOT

136

91

Nine Bottles Villa Bellangelo Winery Trio

Donated By: Villa Bellangelo Winery

Estimated Value: \$185

Situated overlooking Seneca Lake, Villa Bellangelo Winery is a historic property with a thoroughly modern approach to Finger Lakes vinifera grapes. Since 2011, the Missick family has focused winemaking on Riesling, Chardonnay, Cabernet Franc and Pinot Noir, with impressive results. Now discover Villa Bellangelo Winery with three bottles each of NV Villa Bellangelo Finger Lakes Moscato, 2015 Villa Bellangelo Kashong Glen Vineyard Finger Lakes Riesling and 2015 Villa Bellangelo Finger Lakes Cabernet Franc.

Ravines Wine Cellars Food and Wine Experience

Donated By: Ravines Wine Cellars

Estimated Value: \$1,500

Ravines Wine Cellars has become one of the Finger Lakes' best known producers in just over a decade. Founded by Morten Hallgren, whose winemaking experience includes stints at Chateau Cos d'Estournel and Dr. Konstantin Frank's Vinifera Wine Cellar, Ravines Wine Cellars has grown to encompass 51 acres of estate vineyards, a tasting room and restaurant overlooking Seneca Lake and a reputation for exciting vinifera white wines.

Now the high bidder and their 11 guests (12 total) will be treated to a private wine and food experience at Ravines Wine Cellars. French-trained Chef Scott Riesenberger of The Ravinous Kitchen will create an elegant six-course dinner with seasonal fruits, vegetables and ethically raised meats from neighboring farms. After a glass of Ravines sparkling Brut and an amuse bouche, guests will take a private tour of the cellars with winemaker/owners Morten and Lisa Hallgren and enjoy barrel samples paired with another delicious appetizer in the barrel room. Then they will come to the table in Ravines' barrel cellars for four additional courses, each paired with a different Ravines Wine Cellars wine.

Ravines Wine Cellars Food and Wine Experience is to be scheduled for a mutually agreed-upon date. Some restrictions may apply.

LOT

138

93

LOT

Two Bottles Bordeaux Greats

139

Donated By: John and Diane Paganelli

Estimated Value: \$3,050

Bordeaux is divided by the Gironde River and wines from the "Left Bank" and "Right Bank" of the river are different.

Wines from the "Left Bank"—St. Estephe, Pauillac, St. Julien, Margaux and Pessac-Léognan—are primarily produced from Cabernet Sauvignon grapes, while wines from the "Right Bank"—St. Emilion and Pomerol—are primarily made from Merlot grapes. Great bottles, one from each side of the Gironde River, comprise this lot: 2008 Chateau Lafite Rothschild (Pauillac—brimming with black fruit, tobacco and spice character) and 2009 Chateau LaFleur (Pomerol—ripe berry fruit, layered complexity and velvety texture). The two wines received scores of 98 and 99, respectively, from The Wine Advocate.



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