



# WineaPAWlooza 2019

BENEFITTING JAMESON ANIMAL RESCUE RANCH





LOT 1

## THE CULT OF THE CROW AND THE BOAR

Tiny production, huge demand, and off-the-charts cachet—that's what sums up the 3.75 unobtainable liters in this lot: A magnum of 97-point 2012 Marcassin Pinot Noir, and a three-pack of 100-point 2007 Scarecrow, packaged in the traditional wooden box—a vessel so holy that it might as well emit a glow like the briefcase in Pulp Fiction.

Crafted by two unassailable women winemakers, California wine just doesn't get more sensational than these offerings: Robert Parker has called Helen Turley's Marcassin "simply amazing," and credited the wines for having the aging potential of Grand Cru Burgundy. He called Celia Welch's Scarecrow "one of the true blue chip vineyards and wines of Napa Valley," and classified the 100-point 2007 vintage as a "prodigious effort" of "perfect balance."

Both wines are poised for long life, so that means a delightful burden is upon you. Bury these babies for a decade plus, then delight in the taste of two of the Golden State's most precious wines.





#### LOT 1A INCLUDES:

- Three (3) bottles of 2007 Scarecrow (100 pts.), packaged in the traditional wooden Scarecrow box, straight from the donor's cellar.

#### LOT 1B INCLUDES:

- One (1) magnum of 2012 Marcassin Pinot Noir, straight from the donors cellar.





LOT 2

## WINE GUY LUNCH WITH LAWRENCE FAIRCHILD

*Look, we shouldn't even be telling you this. We don't even know why we agreed to meet you here. I mean, no one alive knows what we're about to tell you. No one. The few who accidentally found out, well... let's just say their grapes got stomped, and leave it at that. Wait – does that van look weird to you...*

You didn't hear this from us, but we have it from a reliable source that twenty of the most famous and accomplished vintners in Napa Valley gather every year at a lunch so exclusive it makes Davos look like Woodstock. Who knows? Maybe the lunch exists, maybe it doesn't. But if it did, wouldn't it be cool if we knew someone—if we had someone on the inside—a real smooth operator who could finagle a spot at the table for six (6) lucky outsiders? That insider is Lawrence Fairchild, proprietor of Fairchild Wines.

You and five others will be permitted to gather at an undisclosed Napa Valley location on August 6, 2020, to lunch with Napa Valley's top winemakers. You'll be right there, eavesdropping, as the Valley's current and soon-to-be legends share special bottles and talk about whatever the world's best vintners talk about when they get together. Barrel regimens? Baseball? Who knows? Maybe next year, you can tell us. If they let you leave, that is.







## LOT 2 INCLUDES:

- Buy a spot to be one of six (6) "outsiders" to attend the special biannual lunch gathering of over twenty famous vintners and winemakers.
- Location TBD.
- Scheduled for August 6, 2020.



## LOT 3 LEGENDS OF NAPA VALLEY

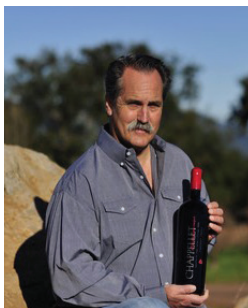
If you're a California Cabernet lover, we've got you and two other couples (four [4] people total) covered, with a lot stacked with California classics donated by auction committee member and noted collector Greg Gregory, perfectly aged and ready to rock your world.

You think we're talking about ten-year-old wines here? Twenty? Think again. We're talking about beauties that have sat, untouched, for four decades and even more: Greg's cellar is stocked with stately Napa classics like BV Georges de Latour Private Reserve, Mayacamas, Ridge, Joseph Phelps, Diamond Creek, Chappellet, Heitz Martha's Vineyard, and more, dating back to the 60's and 70's. In other words, the wines that put Napa Valley on the map.

At dinner prepared by chef Sean O'Toole at Napa's TORC, the legends won't just be in the bottle; you'll be sharing the table with some of the prominent figures moving Napa from storied past to stellar future: Greg Gregory, JARR Gala auctioneer and Arietta proprietor Fritz Hatton, proprietor Jae Chun of Dana Estates, winemaker Joel Aiken of Joel Aiken Wines and formerly of BV, Andy Beckstoffer of Beckstoffer Vineyards, and Cyril Chappellet of Chappellet Winery. This will be a night full of Napa Valley history, in the glass and at the table. Drink it down, and soak it up.



# TORC



### LOT 3 INCLUDES:

- Dinner for two couples (four [4] people total) at TORC, prepared by chef Sean O'Toole, featuring old vintages of famous California Cabernets from the 1960's, 1970's and 1980's.
- Other dinner guests will include Greg Gregory JARR Auction Committee and Collector, JARR Gala auctioneer and Arietta proprietor Fritz Hatton, proprietor Jae Chun of Dana Estates, winemaker Joel Aiken of Joel Aiken Wines and formerly of BV, Andy Beckstoffer of Beckstoffer Vineyards, and Cyril Chappellet of Chappellet.
- Past wines have included (*this is a sampling, wines served may differ*):
  - 1971 & 1974 Mayacamas
  - 1971 & 1978 Chappellet
  - 1975 & 1978 Diamond Creek Volcanic Hill
  - 1968 & 1969 BV Georges de Latour Private Reserve
  - 1978 Joseph Phelps Insignia
  - 1978 Ridge Montebello
- Dinner to take place on a mutually-agreeable date.





LOT 4

## THE WARRIORS STRIKE BACK



Three Championships in five years. Five NBA Finals appearances in a row. It's as true as ever: The Dubs are still as hot as a Calistoga August afternoon, and scoring lower-level tickets to a 2019-2020 home game at the brand-new, sold-out Chase Center will be tougher than Pritchard Hill subsoil.

But not when you score this lot, which will send you and three friends (four [4] people total) to a 2019-2020 home game—and yes, *witnessing the Dubs' rematch with the Raptors is an option*. After the game, you'll meet and greet head coach Steve Kerr—and congratulate him on the win.

Of course, you'll take home a slew of autographed memorabilia, including a basketball signed by the 2018-19 team, as well as a signed 5L bottle of Domaine Curry, autographed by Ayesha and Steph. And if you're not a Bay





#### **\*\*NetJets RULES AND RESTRICTIONS**

- Hours may be redeemed until July 31, 2020.
- Fuel costs are included.
- Reasonable catering based on length of flight and number of passengers is included, but ground transportation and other charges are not.
- Recipient is solely responsible for all federal excise and other taxes.
- This certificate is not transferable. Not redeemable. No cash value. Void where prohibited.
- Other conditions and restrictions may apply based on standard NetJets program rules and restrictions. Contact NetJets for details.

# **NETJETS**

Area denizen, don't sweat it, because you'll cruise to the game in a private jet provided by NetJets (up to five hours total flying time). True, there's never a bad time to watch the Dubs—but there's never been an opportunity quite like this one.

#### **LOT 4 INCLUDES:**

- Four (4) lower-level tickets for one Golden State Warriors 2019-2020 home game (provided by the team).
- Five (5) hours travel in a private Phenom jet provided by NetJets (max 6 people). Actual use of the Travel can be used at the high bidders choosing. Flight hours above 5, will be additional\*\*.
- One (1) 5L bottle of Domaine Curry wine, signed by Steph and Ayesha Curry.
- Basketball signed by 2018-19 Warriors.
- This will take place on a mutually agreeable date during the 2019-2020 season, and exclusion dates may apply.
- Post-game meet-and-greet with head coach Steve Kerr.



## LOT 5 SUMMER OF SOMM

That crackling noise? That's the sound of a million thirsty Netflixers setting the interwebs aflame, in search of the blue-chip wines that went head-to-head in the film *Somm 3*.

You, however, can sit out that online stampede because you and five guests (six [6] people total) will be screening *Somm 3* in the plush home theater of a Napa winemaker, sipping wines from the film with director Jason Wise himself. You'll start with Steven Spurrier's *Bride Valley* bubbly (from Dorset, England!), but be sure to pace yourself: You'll want your palate to be razor-sharp when Jason tests your mettle by recreating the film's "Judgment of NYC" blind tasting, with Burgundies like *Domaine Bachelet Gevrey-Chambertin 1er Cru "Les Corbeaux"* and *Marquis d'Angerville Volnay 1er Cru "Champans,"* as well as New World Pinot by *Domaine de la Côte (CA)*, *Lingua Franca (OR)*, *By Farr (AUS)*, and *Bodega Chacra (ARG)*. To the victor goes a magnum, made by famed sommelier and vintner Raj Parr, signed by Parr and the cast of *Somm 3*.

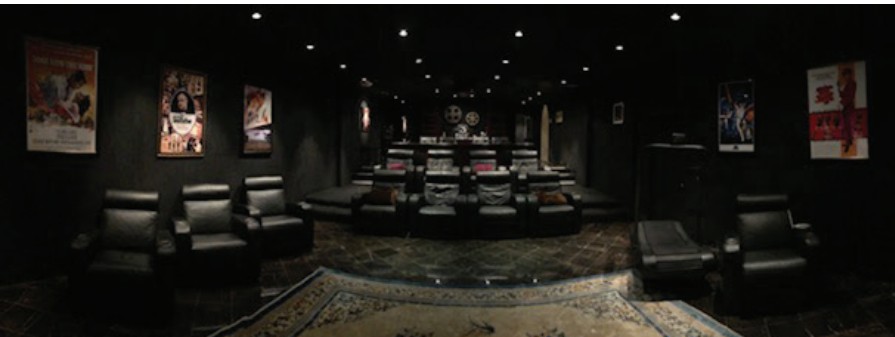
Every guest will enjoy additional wines curated by Parr, and head home with cast-autographed *Somm* posters, signed Blu-Rays from every film in the series, and all three decks of the *Somm* blind-tasting card game. If you've ever watched a *Somm* film and thought "I could do that," well, let's see what you've got.

## SOMM 3



*Somm 3* Director Jason Wise





#### LOT 5 INCLUDES:

- Private screening of Somm 3 with director Jason Wise (at a Napa Valley vintner's home theater), to be redeemed on a mutually-agreeable date.
- Recreate the "Judgment of NYC" tasting from the film.
- One (1) magnum of wine, made and signed by Raj Parr, also signed by the cast of Somm 3.
- Signed posters of all Somm films.
- Signed Blu-Rays of all Somm films.
- Blind-tasting cards from all Somm films.
- Transportation to and from event.
- Wines curated by Raj Parr during screening (and tasted blind), including:
  - Domaine Bachelet Gevrey-Chambertin 1er Cru "Corbeaux," France
  - Marquis d'Angerville Volnay 1er Cru "Champans," France
  - Lingua Franca Pinot Noir "Mimi's Mind" Eola-Amity Hills, Oregon
  - By Farr Pinot Noir "Tout Pres" Geelong, Australia
  - Chacra Pinot Noir "Treinta y Dos," Patagonia, Argentina
  - Bride Valley Sparkling Wine, Dorset, England
  - Domaine de la Côte Pinot Noir "Bloom's Field" Sta. Rita Hills, CA
- Gourmet movie snacks will be provided.



LOT 6

## PRITCHARD HILL RARITY

From iconic Prichard Hill, imagine owning a rare founders' vertical collection of magnums of BRAND Napa Valley Cabernet Sauvignon (from 2009-2016)...one of the few that exists! These wines were all crafted by winemaker Philippe Melka, and no surprise—they're absolutely stellar!

Then imagine having an opportunity for you and five others (six (6) people total) to enjoy an unforgettable experience at the spectacular BRAND estate, including a vineyard tour, lunch and VIP tasting.

And to top it all off, you will be hosted by the new proprietors of BRAND, who are the newest and coolest kids on one of Napa's best blocks. They moved in early this year and are barely unpacked, and are already two of the most innovative and engaging people that we call great friends. Their vision, infectious passion for BRAND and plans for the future will leave you wanting more...





### LOT 6 INCLUDES:

- A day at BRAND Napa Valley with Christine and Jim, including:
  - Vineyard tour
  - Lunch
  - VIP tasting
- Complete magnum vertical of BRAND wines (from 2009-2016)
- To take place on a mutually agreeable date within twelve months of auction.





LOT 7

## SCREAMING EAGLE MAGNUM - MAKE MINE A DOUBLE

No need to dress this lot up: It's a double-magnum of 1998 Screaming Eagle, three liters of what Robert Parker called "the ultimate collector's Cabernet Sauvignon," and it comes straight from the founder's cellar. We all know that big bottles age slowly and gracefully, and this massive double-mag has been working its magic for nearly twenty years. It's hard to imagine this Oakville wine being anything less than perfect.

### LOT 7 INCLUDES:

- One (1) double-magnum (3L) of 1998 Screaming Eagle, from the founder's cellar.





LOT 8

## TUSK + THE TOP CHEFS – MAY 2, 2020

This one of a kind magical experience will create memories for a lifetime! On May 2, 2020, a slew of Top Chef alums from around the country—from Marco Island to Maui—will convene right here inside the enchanting Cave to cook for YOU and 33 others!

The names are almost too numerous to list: We're talking about Casey Thompson (Napa Valley), Brooke Williamson (LA), Sheldon Simeon (Maui), Silvia Barban (Brooklyn), John Tesar (Dallas), and Gerald Sombright (Marco Island, Fla.), plus special guests Yuichiro Tsuji of Morimoto Napa and Michael Passmore of Passmore Ranch.

To accompany this amazing meal, you will be hosted by Tusk Estates proprietors, Michael Uytensu & Tim Martin, who will take you through a three year Cabernet Sauvignon vertical pour from their first three vintages (2008-2010), crafted by TUSK's incredible wine-maker Philippe Melka. Only 125-150 cases were produced in each of these years, and these will be poured in magnum format. In addition, you will be poured Tusk's exquisite 2009 Cabernet Franc, where only 25 cases were produced. This is the first charity dinner ever hosted by Tusk, and this vertical has never been done before.

And if that was not a perfect night, you will then adjourn to the lively Club Room & Night Club (in the back of the Cave) to continue your celebration in a way you have never experienced before in Napa. This Night Club truly rivals the best of LA, Las Vegas & Miami, and is only accessible for our close friends & family.

This one of a kind experience is being offered on a buy a spot basis at \$10,000 per person, or if you want to have your own truly incredible party, you can take all 34 spots for...stay tuned!





Casey Thompson



Brooke Williamson



Sheldon Simeon



Silvia Barban



John Tesar



Gerald Sombright



Yuichiro Tsuji



Michael Passmore

## LOT 8 INCLUDES:

- Dinner for thirty-four (34) people inside The Cave.
- Chefs include Casey Thompson (Napa Valley), Brooke Williamson (LA), Sheldon Simeon (Maui), Silvia Barban (Brooklyn), John Tesar (Dallas), and Gerald Sombright (Marco Island, Fla.), plus special guests Yuichiro Tsuji of Morimoto Napa and Michael Passmore of Passmore Ranch.
- A three-year vertical of TUSK (2008-2010) and the 2009 Cabernet Franc will be poured at dinner.
- Private Post Dinner Night Club Experience.
- To take place on May 2, 2020.



LOT 9

## PRITCHARD HILL HARVEST WITH DAVID LONG

Harvest: It's when even the most generous and welcoming winemakers in Napa Valley tend to shun visitors—but not the unfailingly hospitable David Long of David Arthur Vineyards. He'll host you and five others (six [6] people total) for a rare weekend-long insider look at the sacred Pritchard Hill neighborhood, during Napa Valley's most frenetic and rewarding time of year.

You'll spend two (2) nights in Napa Valley and over the course of two days, you'll fuel up with breakfast at Napa's legendary Butter Cream bakery, work up an appetite—and we use the term "work" loosely—on a private vineyard tour, and enjoy a picnic lunch with David Long in the vines that will include a tasting of some of his star wines of David Arthur Vineyards. You will also taste at Pritchard Hill neighbors Ovid, Continuum and Gandona, and have lunch along the way.

And that's just during the daylight hours. For dinner, you'll be whisked away to Bottega, Napa Valley legend Michael Chiarello's Yountville restaurant, and you'll walk away from this unforgettable weekend with some large-formats: Two (2) double-magnums of 2015 David Arthur Vineyards Elevation 1147 Cabernet Sauvignon, as well as a collection of magnums from the Pritchard Hill neighborhood, including Bryant Family, Colgin, David Arthur, Ovid, Gandona, Chappellet, Continuum, BRAND, and Nine Suns.







colgin

  
GANDONA

*Bryant Family Vineyard*



  
CHAPPELLET

*David Arthur*  
NAPA  VALLEY

OVID.  
NAPA VALLEY

#### LOT 9 INCLUDES:

- Day One: Tasting at Ovid, Gandona, and Continuum. Lunch included.
- Day Two: Breakfast at Butter Cream Bakery with David Long, vineyard tour followed by picnic lunch in the vineyard, dinner at Bottega (transportation included).
- Two (2) double-magnums (3L.) of David Arthur Vineyards Elevation 1147 Cabernet Sauvignon.
- Collection of magnums from the Pritchard Hill neighborhood for the winning bidder, including: Bryant Family, Colgin, David Arthur, Ovid, Gandona, Chappellet, Continuum, BRAND, and Nine Suns.
- Lodging for three couples (six [6] people total), two (2) nights.
- Redeemable for harvest 2019 or 2020.



LOT 10

## BECKSTOFFER BONANZA

If you could grope around blindly and grab a magnum or thirty out of any cellar in all of Napa Valley, which one would you choose?

The answer we're looking for is Andy Beckstoffer, the man whose family has supplied incomparable Cabernet Sauvignon from their storied vineyard sites—To Kalon, Dr. Crane, Las Piedras, George III, and Missouri Hopper—to top Napa Valley wineries for 40 years. Because of the vineyards' heritage and the family's impeccable farming, the Beckstoffer name is solid gold, and graces more triple-digit scores than the Golden State Warriors.

This year, Andy has donated a truly unprecedented lot: Thirty (yes, 30!) magnums of Beckstoffer-bred wine from his personal cellar, including wines from Alpha Omega, Carter, Realm, Schrader, Macauley, TOR, and Paul Hobbs. Wine Advocate hundred-pointers? They're in there, along with more 98- and 99-pointers than you'll know what to do with. In total, you'll take home 29 magnums of the world's best Cabernet Sauvignon and one magnum of Chardonnay, all from the 2009-2016 streak of seasons, when every other year seemed to be lauded as the Vintage of the Century. Our advice: Figure out who your friends are because now you'll be fighting off the whole neighborhood once they sniff out the lake of prime Beckstoffer wine in your cellar. SPECTACULAR!



## LOT 10 INCLUDES:

- Thirty (30) magnums of Beckstoffer wines, from Andy Beckstoffer's personal cellar. Including (all Cabernet, unless noted):

### Beckstoffer To Kalon Vineyard

- 2009 TOR "337"
- 2012 Calistoga Ranch
- 2013 Carter Cellars "The O.G." (100RP)
- 2013 Cliff Lede
- 2014 Vice Versa (96-100RP)
- 2014 Macauley Vineyard (98-100RP)
- 2014 Realm Cellars
- 2014 Tres Perlas "Desde Luisa"
- 2014 Schrader "T6"
- 2014 Schrader "RBS"
- 2015 Schrader "Old Sparky"

### Beckstoffer Missouri Hopper Vineyard

- 2014 B Cellars
- 2015 Alpha Omega
- 2015 Amici Cellars
- 2016 Amici Cellars

### Beckstoffer Vineyard George III

- 2013 Fontanella Family Winery
- 2013 Alpha Omega
- 2013 B Cellars
- 2014 Schrader "GIII"
- 2014 Ellman Family Vineyards
- 2015 B Cellars



### Beckstoffer Las Piedras Vineyard

- 2014 Schrader "LPV"
- 2015 Paul Hobbs
- 2015 Alejandro Bulgheroni "Lithology"
- 2016 Vice Versa

### Beckstoffer Dr. Crane Vineyard

- 2014 Realm Cellars
- 2014 Alpha Omega
- 2015 Paul Hobbs
- 2016 Vice Versa

### Beckstoffer Carneros Lake Vineyard (Chardonnay)

- 2015 Salexis



LOT 11

## GUYS & GALS, BOTTLE ROCKIN' EVE

11A

Ugh. Napa, the night before BottleRock. What could be worse? Gridlocked streets, over-booked restaurants, and over-served tourists stumbling through town, spilling on their shirts, slurring out the “I’m not drinking any Merlot!” scene from *Sideways*—and not even getting it right! It’s enough to make a wine lover want to go underground.

Not to worry, because we’ve got a spot picked out for you: The cave at Vice Versa, where vintner Patrice Breton will be welcoming you and 19 others—twenty guys, total—to ride out the storm in style, puffing Cuban cigars, sipping bourbon, and playing poker (dealt by a professional, naturally) until the wee hours. Yeah, you might emerge a little hungover, and likely a few bucks lighter. But unlike those who brave Napa’s surface streets that night, you’ll be relatively unscathed and ready for the real party, BottleRock 2020, to begin. It’s the perfect way to ease into a great weekend.



### LOT 11A INCLUDES:

- Poker night for the guys (20 people total) in the Vice Versa cave, hosted by Patrice Breton & friends.
- Bourbon tasting.
- Poker snacks.
- Cigar Bar with The Cigar Guy and... hand rolled Cubans
- Professional poker dealer.
- To take place the night before BottleRock 2020 (May 21, 2020).
- 20 spots available, bidding to start at \$1,000 per person.



11B

In the back alleys of downtown Napa, tucked away near Franklin and First Streets, is a spot that the tourists tend to miss and where the locals like to mingle. It's a female-owned and-operated wine bar called Cadet, and it rocks. There'll be no better place to kick off BottleRock 2020—for anyone who can wedge her way in.

Luckily, the night before BottleRock begins, Cadet proprietor Aubrey Bailey will create a semi-private party for you and nineteen other ladies. You'll drink an unending supply of bubbly with proprietor Samantha Breton of Vice Versa, who will pour from Cadet's stellar Champagne selection. Feel free to watch the Napa newbies go by, glued to their iPhones, frantically looking for a place to procure an overpriced glass of wine. You'll be tucked away comfortably at Cadet, floating on a cloud of tiny bubbles.



### LOT 11B INCLUDES:

- Ladies' Champagne night at Cadet, hosted by Samantha Breton.
- Reserved Private Party at Cadet with Magnums of Champagne.
- Champagne snacks.
- To take place the night before BottleRock 2020 (May 21, 2020).
- 20 spots available, bidding to start at \$1,000 per person.



LOT 12

## COMPLETE AND TOTAL MELK-DOWN



DALECIO  
FAMILY WINES



MOONE + TSAI

DANA



ALEJANDRO BULGHERONI  
WINERY



NAVA VALLEY



Is it just us, or is a certain winemaker named Philippe Melka all over this auction? He's the winemaker at Dana Estates, he's the man at BRAND, and he's hosting the Bordeaux dinner. So what's his deal?

Simply put, he's one of the most accomplished and in-demand winemakers in Napa Valley, having brought his Right and Left Bank experience—earned at Château Pétrus and Château Haut-Brion—over to Napa Valley, and used it to craft untold riches at every estate lucky enough to retain his services.

Tonight we have a lot that attests to Melka's magic: 16 magnums from Melka's client wineries, a diverse list whose members have one thing in common: Melka's magic touch—Alejandro Bulgheroni, Benediction, Crescere, Dalecio, Dana Estate, Fairchild, Gandona, Lail Vineyards, Melka Estate, Merryvale Estate, Moone Tsai, Nine Suns, Perfect Season, Vice Versa, Westwood Estate, and Zakin Family Estate.



*Lail Vineyards*



GANDONA

FAIRCHILD  
NAPA VALLEY

MERRYVALE  
VINEYARDS



VICE VERSA

ZAKIN  
FAMILY ESTATE

PERFECT SEASON  
KNIGHTS VALLEY

**LOT 12 INCLUDES:**

- Seventeen (17) Large Formats handcrafted by Philippe Melka, including wines from:
  - Alejandro Bulgheroni - 2014 Estate Cabernet Sauvignon, MAG
  - Benediction - 2016 Estate Etched, 3L
  - Crescere - 2016 Estate Cabernet, MAG
  - Dalecio - 2016 Diamond Mt. Cabernet Sauvignon, MAG
  - Dana Estates - 2015 ONDA Cabernet Sauvignon, MAG
  - Fairchild Napa Valley - 2016 "Sigaro" Cabernet Sauvignon, MAG
  - Gandona - 2015 Estate Cabernet Sauvignon, MAG
  - Lail Vineyards - 2014 "J.Daniel" Cabernet Sauvignon, 3L
  - Melka Estate - 2015 Mekerra Prop White, MAG
  - Merryvale Estate - 2002 Las Amigas Vineyard Merlot, 3L
  - Moone-Tsai - 2016 Howell Mt. "Hillside Blend" Red Wine, MAG
  - Nine Suns - 2015 Estate Red Wine, MAG
  - Perfect Season - 2016 Estate Cabernet, MAG
  - Vice Versa - 2017 Steltzner Vineyard, Cabernet Sauvignon, MAG
  - Westwood Estate - 2017 Sangiacomo Vineyard Chardonnay, 3L and 2016 "Calera Clone" Pinot Noir, 3L
  - Zakin Family Estate - 2015 Estate Cabernet Sauvignon, MAG



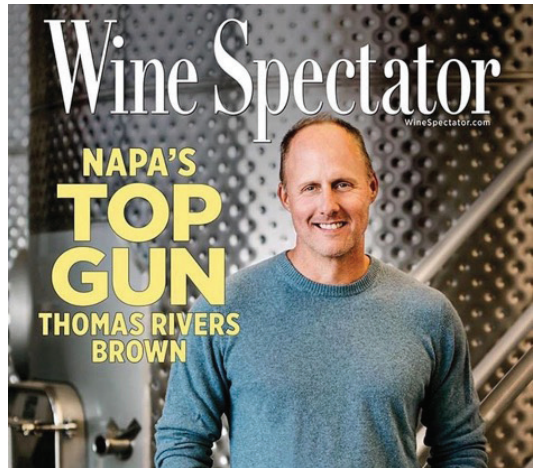
LOT 13

## TRUFFLES WITH T.R.B.

Ever heard of “cellar palate”? It’s when winemakers damage their ability to taste critically by drinking only what they and their neighbors produce, and ignoring everything else.

It’s sad. And it’ll never happen to 100-point winemaker Thomas Rivers Brown.

You’re about to find out why, because you and two other couples (six [6] people total) will join T.R.B. (and Steve Nordhoff, Dean Gray, and Laurie Gray of Riverain Vineyards) for a dinner paired with wines from Brown’s personal cellar: the Italian gems on which he has honed his palate, including old and rare Piedmontese wines from Giacomo Conterno, Bartolo Mascarello, and Bruno Giacosa. Chef Josh Mitchell will prepare the meal—and fly in white truffles from Italy for the occasion—to make it the rarest kind of Napa Valley night: one that sends your mind, if only for a moment, to another spot on the world wine map.



Of course, one cannot dine with Thomas Rivers Brown without partaking in some of his wines, so Dean and Laurie will cap the evening with a little something from their cellar to bring your palate back to Napa Valley: some of Thomas’s greatest 100-point hits from Schrader, Maybach, and Outpost. All guests will spend two nights at The Riverain House, visit other T.R.B. properties, and go home with a collection of magnums from Mending Wall, Riverain, and Rivers-Marie, all made and autographed by Thomas himself.





### LOT 13 INCLUDES:

- Dinner with Thomas Rivers Brown, and Steve Nordhoff, Dean Gray, and Laurie Gray of Riverain Vineyards.
- Dinner prepared (and white truffles flown in from Italy) by chef Josh Mitchell.
- Lodging for six (6) people for two (2) nights at Riverain House (Nov. 1-3, 2019).
- 100-point Thomas Rivers Brown wines served at dinner.
- Option to visit other properties (Mending Wall, Outpost, Rivers-Marie and Casa Piena) whose wines are made by Thomas Rivers Brown.
- The winning bidder will take home three magnums—Mending Wall, Riverain, and Rivers-Marie—all made and signed by Thomas Rivers Brown.
- Dinner to take place November 2, 2019.



LOT 14

## NOW OR NEVER: MACDONALD CABERNET VERTICAL

Is your cellar packed with the most precious bottlings produced in Napa Valley, even those from the incomparable To Kalon vineyard?

If you answered yes, then may we gently, politely, humbly suggest...that it's not.

No offense. It's just that it's extremely unlikely that you have a bottle of every commercially released vintage of MacDonald Vineyards Cabernet Sauvignon, let alone one of the unreleased 2009 vintage, of which just 22 cases—that's not even one barrel, folks—were made. Donated by a generous collector, this lot represents eight bottles of what is, quite simply, some of the most unobtainable Cabernet Sauvignon in Napa Valley.



The MacDonalds own and farm 15 acres of the original To Kalon vineyard, and most of the fruit goes into Robert Mondavi's To Kalon bottling. But since 2004 (experimentally) and 2010 (officially), the MacDonald brothers have produced their own Cabernet Sauvignon from their family plot, including the parcel's oldest and wildest half-acre, where tiny Cabernet berries grow on 65-year-old vines.

The result is a Napa Cabernet of the rarest kind: one that even wheelbarrows full of cash can't reliably make appear. So make no mistake about it: This is your chance at some of the most exclusive old-vine Cabernet in Napa Valley. Don't hold your breath for the next one.



## LOT 14 INCLUDES:

- An eight-year vertical of MacDonald Vineyards Cabernet Sauvignon, consisting of one (1) bottle from each vintage from 2010-2016, as well as one (1) from the unreleased 2009 vintage.



LOT 15

## BORDEAUX-LOVER'S "LAST SUPPER"

Forty years ago, Napa Valley muscled its way onto the world wine map by topping the best of Bordeaux. Here's a lot that will remind California winemakers that, if they want to compete with the Best of Bordeaux—with capital B's—they'll have to bring their A game.

You and two other couples (six [6] people total) will enjoy an evening at Dana Estates, hosted by proprietor Jae Chun and featuring some of the top Bordeaux wines of the past quarter century, direct-imported and donated by Wine Access—and we're talking straight from the cool châteaux cellars in Bordeaux, so perfect provenance is guaranteed! You'll drink 1996 Margaux (100 points), '05 Pavié (also 100 points), '03 La te (guess how many points), '09 d'Yquem (you get the picture). Eight Bordeaux wines will be served—seven of them having achieved perfection (the other is a mere 99!)—as well as library selections from the Dana Estates cellar.



This incomparable collection of clarets will be accompanied by dinner by Sean O'Toole of Napa's TORC, and every last sip of wine will be illuminated by the insights of Philippe Melka, Dana's Bordeaux-bred consulting winemaker. Philippe has made wines at the highest level, both in Napa Valley and across the pond—his resumé includes stints at the Châteaux Pétrus and Haut-Brion—so there might be no one in Napa Valley more qualified to offer insight into an evening of wine like this one.

Of course, we don't expect you to drive before or after a night like this, so you'll rest up for the event—and sleep it off—with three nights in the Dana Estates Lotus Guest House. For fans of Bordeaux and Napa (or just perfect wines), it doesn't get any better than this.







## LOT 15 INCLUDES:

- Three (3) nights at Dana Estates Lotus Guest House.
- Dinner for six (6) at Dana Estates (by chef Sean O'Toole of TORC, hosted by Jae Chun and Philippe Melka), transportation to and from the dinner from Lotus House provided.
- Dinner wines provided by Wine Access, including:
  - 2009 Château Mouton Rothschild Pauillac (99 points)
  - 2009 Château Latour Pauillac (100 points)
  - 1996 Château Margaux Margaux (100 points)
  - 2015 Château Haut-Brion Pessac Léognan (100 points)
  - 2003 Château Lafite Rothschild Pauillac (100 points)
  - 2005 Château Pavie Saint-Émilion (100 points)
  - 2009 Château Cheval Blanc Saint-Émilion Magnum (100 points)
  - 2009 Château d'Yquem Sauternes (100 points)
- Library wines for Dinner from Dana Estates:
  - 2005 Dana Estates Helms Vineyard Cabernet Sauvignon Rutherford
  - 2009 Dana Estates Hershey Vineyard Cabernet Sauvignon Howell Mountain





LOT 16

## THE FLIGHT OF THE MUSTANGS

Imagine spending a day with the 200 majestic mustangs of Montgomery Creek Ranch (MCR), a 2000-acre sanctuary in California dedicated to providing a place for and raising awareness about America's wild horses—never before have we offered a lot that captures the spirit of WineaPAWlooza like this one!

In 2012 founders Ellie Phipps Price and Chris Towt bought Montgomery Creek Ranch to provide refuge, opportunity and space for over 200 wild horses that were rounded up off public lands and headed for an uncertain future. Today, MCR has become a magnificent destination and beacon of hope for the mustangs and the people that visit. There are 34 younger horses in training, and over two hundred animals in the main herd. The experience of watching 200 wild horses galloping across the fields is life changing, it is a part of our history that you will feel in your soul and remember forever.

You and five friends (six (6) people total) will spend the day and have lunch at MCR with founders Ellie Phipps Price and Chris Towt, transportation provided.



To add to the once-in-a-lifetime nature of this lot, Screaming Eagle has thrown in a magnum of 2015 The Flight for you to enjoy. The Flight is the estate's stellar Right Bank-style, merlot-based blend—and this one happens to be a 97-pointer.



## LOT 16 INCLUDES:

- An unforgettable day at Montgomery Creek Ranch, observing rescued wild mustangs with founders Ellie Phipps Price and Chris Towt.
- Lunch at the Ranch.
- Transportation (for up to three people) to the ranch in Chris Towt's four-seat Cessna 206. Private round-trip ground transportation (if more than three, or if preferred).
- Magnum 2015 The Flight.



LOT 17

## FUND A NEED: JAMESON ANIMAL RESCUE RANCH'S MOONSHOT!

The next chapter of the Jameson story builds on our successes over the past five years in order to enact the vital systemic change needed to ensure the future welfare of our animals, the planet, and the people who love them both.

As such, a world-class team is being built alongside the design of the Jameson Sustainable Animal Rescue Ranch: Napa Hub and Headquarters, for which we are raising \$10 million to construct. The fully sustainable working model for animal advocacy and rescue will serve as a blueprint for other change leaders across the country. Our goal is to support other communities and open 100 Jameson satellites in the next five years. Impossible? Never. With your help tonight, we'll show the world how this can be done and that we mean business.

We need you to invest with us so we can build the new model that our beloved animals, their human companions, and the land on which they live, all deserve. We ask you to join with us and make the sustainable ranch a reality!

*Thank you for supporting this critical Fund a Need!*





## About The Jameson Sustainable Animal Rescue Ranch

The Jameson Sustainable Animal Rescue Ranch in Napa Valley will be the hub and headquarters for the change we seek to create. The ranch will be a model and solutions center for animal advocacy and rescue that will serve as a blueprint for other communities to replicate under a franchisee-like structure. We will provide the turnkey blueprint and operational training for other communities to build JARR satellite ranches, and are developing a charitable structure for landowners to donate land to support sustainable rescue facilities and receive positive tax benefits.

The ranch will serve as a leading example of the interconnection between animals, the environment, and humans. In addition to building on the world-class animal advocacy and stewardship that JARR is known for, here are a few of the environmental components that the ranch will include:

- Efficient energy, water, and other resource use, including a closed-loop water treatment system—we will reduce our water and energy use by 90%.
- Renewable energy use; i.e., solar energy and wind.
- Material use that is non-toxic, ethical, and sustainable.
- Agricultural biodiversity to grow as much food as possible and promote a plant-based diet.
- Mitigation of soil erosion and/or loss by maintaining pasture with coverage, rotational grazing, and responsible waste management.
- Use of buffer strips and grassed waterways to support soil and water quality.

*With much love and gratitude,*  
**Monica & David Stevens**, Founders  
Jameson Animal Rescue Ranch  
*saving animals and the planet—together*