

2009



Très bonne année

2009 Honorees

“Wines From Spain”

www.winesfromspain.com

The Spanish Institute of Commerce and Trade has established “Wines from Spain” to promote a wide range of promotional activities designed to inform consumers abroad about quality Spanish wines. The “Wines from Spain” will showcase the gastronomic pleasures of the culture of the most famous wine regions of Spain. Come and experience the unique characteristics that set Spanish wines apart. We are excited and pleased to host our 2009 Honorees!

Jordi von Krenski, Tritium Proprieter and Winemaker

www.tritium.es

Jordi von Krenski is the proprietor and winemaker and an independent professional wine consultant in marketing and exporting for Tritium, Appellation DOCa Rioja. He has conducted business throughout Europe as well as Brazil, Mexico, United States, Puerto Rico, Canada, Singapore, South Korea, China and Japan. He was General Manager of Bodegas Sonsierra, and Founder and Partner of Ibervinum, a wine export company representing many wineries in the national and international markets. He was also Founder and Partner of Major Weine where he developed the distribution of Spanish wine in Germany. He is fluent in English, Italian, Spanish, and German. He has a degree in Economics from Universidad de Wupperral, Bonn, Germany; a Finance Degree from Universidad de Salamanca, Salamanca, Spain; and a degree in Banking from Caja de ahorros Sparkasse in Düsseldorf, Germany.

José-Luis Villar, Frutos Villar

www.bodegasfrutosvillar.com

As the oldest of three sons in a wine family established in 1900, José-Luis Villar had to learn the business from every aspect: harvesting, planting vines, pruning in the cold and foggy winters, and removing the skins from the grapes. That is how he began to appreciate the effort it takes to make a good bottle of wine.

One of his main principles now as a winemaker is to make affordable wine while maintaining its integrity so that more people can enjoy and share the benefit of the work he and his team put into each vintage. “Wines begin on the vines in the countryside, and it is the continuous work in the vineyard that makes it possible to achieve great wine.”

Although he has appreciated the great number of ‘new’ and ‘improved’ techniques to raise production levels and minimize the costs, he is dedicated to also utilizing the older, proven practices. He is studying all areas in order to be more natural. He is striving for respect for the land and the vines’ own ability to reflect the character of the land with minimal intervention.

Karin Nylund, Bodegas de Alberto

Karin Nylund is the Marketing and Export Manager for Bodegas de Alberto. She has been responsible for developing the export of company wines across Europe and is now expanding to include the international market and in particular the United States. She is a graduate of Ecole Supérieure du Commerce Extérieur “ESCE” where she majored in International Business, Finance, and Marketing. She currently resides in Valladolid, the Capital of the Region of Castille-León.

Bodegas Hijos de Alberto Gutierrez is located at the crossroads of Medina del Campo, Tordesillas and Olmedo, and on the so-called Isabel la Católica’s route, Serrada, a beautiful Castillian town, holds the centennial Winery of “Hijos de Alberto Gutiérrez”.

The winery was built at the end of the seventeenth century on the grounds of a former Country House and is A Complex labyrinth of galleries with brick Barrel vaults extending over a kilometre that have been dug into the subsoil of Serrada. Since 1990, Hijos de Alberto Gutiérrez has joined the Designation of Origin Rueda with white, rosé and red wines, but they also grow a wide variety of wines within the designation of Vinos de la Tierra de Castilla y León. You are invited to taste them!

TRÈS BONNE ANNÉE THANKS
DeGARCIA & ASSOCIATES, INC.
FOR HELPING TO FACILITATE THE PARTICIPATION OF
“WINES FROM SPAIN” IN TRÈS BONNE ANNÉE 2009

DeGarcia & Associates, Inc.
d/b/a Spanish Wines and Product Importers

DeGarcia & Associates, Inc. is a new dynamic, creative and service oriented minority-owned company that is based in the capital city of Pennsylvania. The company is owned by experienced professionals from diverse ethnic backgrounds.

DeGarcia & Associates, Inc. is actively working in close partnership with its Spanish, French, Italian, Chilean, Argentinean, and South African suppliers as well as the PLCB in order to present the best wines for the best price to benefit the consumer. The company also works closely with the Pennsylvania Restaurant Association in order to provide Pennsylvania restaurants with the best possible wine selections. DeGarcia's unique concept is to create an awareness of some of our wines by reaching out to our consumers via wine tastings sponsored by local restaurants, hotels, PLCB stores, resort areas, and other legal means approved by the PLCB.

PRODUCT LINE

The intention is to promote fine wine at the right price so that consumers are the beneficiaries.

Wines should not be limited to a single country, single winery, or a particular type of wine or grape

DeGarcia wines are high quality, fast moving wines intended for store chains, wine stores, or specific stores as well as resorts, restaurants, country clubs, etc.

DeGarcia carries wines sized in 1.5 L, 750 ml, and 385 ml volumes.

Tastings are conducted in DeGarcia's Tasting Room, offices, restaurants, hotels, resort areas, and for individuals who are looking for a particular wine. DeGarcia wines can be found in the SLO section of the PLCB. Some of the wines are direct imports from specific wineries in which DeGarcia has distribution exclusivity.

Past Honorees

2008: Michael Mondavi, Founder of Folio Fine Wine Partners

2007: Bill Terlato, Terlato Wines International

2006: Zelma Long, Vilafonté

Michael Ratcliff, Vilfonté and Warwick Estates

Kevin Arnold, Waterford Estates; Wines of South Africa

2005: Tony Trinchero-Torres and Barry Wiss

The Trinchero Family Estates

2004: Jerry Comfort, Beringer Vineyards

2003: Christina Mariani May and James Mariani, Castello Banfi

2002: Rob Hunter, Sterling Vineyards

2001: Marcia Mondavi, The Robert Mondavi Family of Wines

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Gala & Grand Auction TRIPS

The Très Bonne Année trips are very special and include “Insider Experiences” that are not normally available to the general public. The trips are comprised of donated accommodations, meals and other amenities. Many of these arrangements have limitations and restrictions that are beyond our control. All are subject to availability. Therefore, you must be flexible in making your travel plans. Moreover, it is crucial that you make those plans well in advance of the actual dates of your trip.

Accommodations, meals, and other amenities are described as accurately as possible in the auction catalog. If you wish to modify the features of a trip, reasonable efforts will be made to assist you with changes. However, deviations from the catalog description that incur additional costs will be at your own expense.

Unless stated otherwise in the catalog description, all trips must be completed before April 30, 2011. Trips not taken within this or the special stated time limits will be forfeited with no refund made.

When the catalog description gives a specific date for a trip, it has been donated for that date only and must be taken on that specific date. Thank you for your understanding and cooperation.

Unless otherwise noted, airfare is not included in the auction lot. However, our travel agent will be happy to assist you with your airline arrangements.

Lot 9-01

“94+ Pointers”

On the Wine Spectator Magazine’s 100 Point Rating Scale, a rating of 90 points or above marks the difference between “very good” and “outstanding.” Each of these wines have received ratings higher than 94 points. These wines are a gift from last year’s honoree, Michael Mondavi, and each has a compelling story behind it.

‘M’ by Michael Mondavi is Michael’s new ultra-luxury reserve wine crafted from grapes harvested in his own vineyard adjacent to his home on the Silverado Trail in Napa’s Stag’s Leap District. The 2005 is the first release of the wine and debuted at last year’s Wine Spectator Magazine New York Wine Experience. The following night at Très Bonne Année, the first case ever to be sold was offered and garnered a winning bid of \$14,000 for twelve bottles.

Tenuta dell’Ornellaia is an Italian winery in the DOC Bolgheri in Toscana, known as a producer of Super Tuscan wine. Ornellaia is considered one of Italy’s top Bordeaux-style red wines. The estate also produces a second wine, Le Serre Nuove, the blend Le Volte, the Merlot varietal wine Masseto, in addition to estate production of grappa and olive oil.

Tenuta dell’Ornellaia was established by Marchese Lodovico Antinori of the Antinori of the Antinori family, behind one of Italy’s most historic negotiant firms, with the help of winemaker Tibor Gál. The property is adjacent to Tenuta San Guido, producer of Sassicaia considered the seminal Super Tuscan, and Ornellaia was suggested to be Lodovico Antinori’s competitive answer to his cousin Nicolò Incisa’s Sassicaia, and his older brother Piero Antinori’s Solaia.

The vineyards of the Ornellaia estate were planted in 1981, producing the first vintage in 1985. A modern winery was built in 1987, and a second 56 hectares (140 acres) property was later added, Bellaria, situated north of Bolgheri.

Lot 9-01 (Continued)

“94+ Pointers”

Robert Mondavi Winery took a minority interest in the estate in November 1999 while initiating a partnership with the Frescobaldi family. In April 2005, Frescobaldi bought the remaining 50% shares of Ornellaia from Constellation Brands after their acquisition of Mondavi holdings, coming to own the whole estate. Axel Heinz is the current winemaker with Michel Rolland, involved with the estate since its beginning, is retained as consultant oenologist.

A Salmanazar (9-litre bottle) of Ornellaia 2005 was sold for USD \$33,600 at Christie’s of New York.

This Lot features three bottles of “Masseto,” considered by many to be the finest expression of Merlot made.

Founded in the early 1990s by famed Spanish signer Lluís Llach, Cellar Vall Llach has been guided by a commitment to rigor and quality. The winery lies in the tiny village of Porrera, in southern Catalonia, in the highly acclaimed DOQ Priorat. Here, the magnificent century-old vineyard estates of Cellar Vall Llach are home to sixty-year-old Cariñena and Garnache vines.

Old vines naturally produce low yields and Cellar Vall Llach reduces them further through vineyard management to yield densely concentrated wines. Vall Llach, the winery’s flagship bottling, is a blend of Cariñena, Merlot and Cabernet Sauvignon with deep cherry color and aromas of dark fruit, dried herbs and spice supported by a ripe yet delicate tannin structure. It is considered to be of Spain’s top “cult wines.”

Includes:

- 3 - 750 ml 2005, “M” by Michael Mondavi
- 3 - 750 ml 2005, Tenuta del Ornellaia “Masseto”
- 3 - 750 ml 2005, Vall Llach, “Vall Llach” Priorat

Donated by: Très Bonne Année

Lot 9-02

“Ole”

El Serrano is Central Pennsylvania’s finest and most authentic Latino-American restaurant. While “El Serrano” refers to the Serrano Pepper, it also means “men from the Andes” in Peru. Enter owner Manuel Torres, a native of Peru and a graduate of the Restaurant School in Philadelphia.

Manuel’s passion for the restaurant industry and his native Peru is the driving influence behind the quality of this authentically designed Peruvian Hacienda. Manuel incorporates his family’s own delicious recipes into his varied menu of appetizers, entrees and desserts. The experience is so authentic it is like taking a vacation to Peru.

Manuel is teaming up with one of this year’s sponsors, DeGarcia & Associates, to provide you with a sumptuous evening of Spanish wine and latino cuisine. DeGarcia will provide the wines from this year’s honorees to be enjoyed throughout the evening.

This lot just keeps on giving! You will travel in style in a luxury limousine provided by Unique Limousine and The Salinger Family, Harrisburg’s unrivaled leaders in luxury transportation. This is an evening you won’t want to miss.

Includes:

- Dinner for ten with wines at El Serrano
- Round trip limousine service with sparkling wine and hors d’oeuvres

Insider’s Notes;

- Please allow thirty days advance notice
- Wines will be pre-selected by DeGarcia & Associates
- May not be redeemed for cash
- Must be used by September 30, 2010

Donated by:

El Serrano Restaurante, Manuel Torres
DeGarcia & Associates, Inc.
Unique Limousine and The Salinger Family

Très bonne année

Lot 9-03

“Broadway Here We come – a Day in the Big apple!”

Begin your action-filled day by enjoying a champagne breakfast while you travel in style via limousine to New York City, arguably the most exciting city in the world! Make the most of your day by meandering around the city, visiting Central Park, the Statue of Liberty, Times Square, Rockefeller Center, shopping in the elite shops on Fifth Avenue, or exploring some of the fabulous museums. Whatever you decide to do, the sights and sounds of the Big Apple are exciting and fun.

After a busy morning, be prepared for a special treat by dining at DB Bistro Moderne for lunch. DB Bistro is four-star restaurant featuring Chef Daniel Boulud’s modern French-American cuisine where French traditions meet the flavors of the American market. The menu reflects the changing seasons and a focus on the simplicity of fine ingredients. DB promises dining that is as easy-going and convivial as it is delicious, in a casual and contemporary setting. Located in midtown, at the crossroads of fashion and theater, it is the perfect spot for pre- and post-theatre dining.

Then, “Off to Broadway.” Select the Broadway show of your choice and enjoy the afternoon immersed in the theater’s finest. Broadway is at its best this year! Some of the hottest shows are taking the stage and you definitely don’t want to miss out on seeing the excitement they have to offer! Now is the time to experience the joys of theatre animation, talent and fun! There are tons of tickets to choose from such as *Wicked*, *Legally Blonde*, *Phantom of the Opera*, *Jersey Boys*, *Young Frankenstein*, the award-winning *Lion King*, and so many more! After a thoroughly indulgent day, You will be picked up at the theater and whisked home.

Includes:

- Round trip for four to New York city via Limousine
- Champagne Breakfast for four
- Lunch for four at DB Bistro Moderne
- Theater tickets for four

Insiders’ Notes:

- Minimum of eight weeks advance notice
- This Auction Lot is for four people
- Subject to availability
- Must be used before April 30, 2011

Donated by: Deutsche Bank
Brenda and Tony Pascotti
Unique Limousine and The Salinger Family

Lot 9-04

“Sperss - Nostalgia”

The Gaja Winery was founded by Giovanni Gaja in 1859 and has been owned and operated by four generations of the Gaja family. Giovanni Gaja was the great-grandfather of Angelo Gaja, the Winery’s current owner.

Currently, the Gaja Winery owns 250 acres of vineyards in Piedmont, located in the Barbaresco district (Barbaresco and Treiso’s) and the Barolo district (Serralunga d’Alba and La Morra).

Since its inception, the Winery has continuously evolved in ways that have always focused on meticulous care of and attention to the quality of its wines.

The Gaja family purchased grapes from Serralunga for their Barolo until 1961, when they decided to produce only from estate-owned vineyards. In 1988, they acquired the vineyard in one of Serralunga’s best areas and named it “Sperss,” which is Piedmontese for “nostalgia.”

Sperss displays the austere character typical of Serralunga terrior: deep structure and lots of ripe tannins. Dense, massive yet seamless, this beautifully integrated wine possesses low acidity as well as a terrific finish.

This three bottle Lot represents a rare opportunity to acquire one of the greatest wines in the world.

Includes:

- 3 - 750 ml 1990, Gaja “Sperss”

Donated by: Linda and Jason Litton

Lot 9-05

“Stadium Kitchen - Spanish Style!”

Jason Viscount and Bill Kohl turn Bricco into their own version of the Iron Chef competition – Spanish style! Five couples (ten people) will take the challenge under the guidance of their hosts. Before the winners are chosen, you will enjoy the fine food prepared by you and your competitors. Complimentary photos will be taken throughout the event so you can remember the day you were “top dog” in the kitchen. And that’s not all. The couples will take home a chef knife, and each participant will receive a personalized chef coat.

Includes:

- Basics of wine and food pairing seminar conducted by Bill Kohl
- Iron Chef competition for five couples (ten people) where a four-course meal is created by the participants and served by the Bricco Staff
- Personalized chef coat for each participant
- A chef knife for each couple
- Photographer for the event
- Wines will include a selection of eight of the best wines from Spain produced by this year’s Honorees.

Insider’s Notes:

- Event must be held on a Sunday
- Please allow sixty days advance notice
- Based upon availability of Bricco staff
- May not be redeemed for cash
- Must be used by September 30, 2010

Donated by: Bricco

Lot 9-06

“Beringer’s Finest Reserve”

No winery more thoroughly embodies the timeless appeal and seductive flavor of Napa Valley than Beringer Vineyards, Napa’s benchmark producer since its establishment in 1876.

Now in its third century of crafting classic wines from Napa’s finest appellations and vineyards, Beringer today is guided by the inspired partnership of celebrated Winemaker Emeritus Ed Sbragia and Winemaker Laurie Hook. Together, they craft Napa Valley wines that speak eloquently of Beringer’s rich heritage while offering cutting-edge quality and contemporary elegance.

Ideal growing conditions in 1997 led to a large, exceptional quality vintage: Great core of Howell Mountain fruit from Bancroft and Tre Colline with a good portion of Chabot. St. Helena Home Vineyard and Marston Ranch components highlight fruit and balance texture. Mouthwatering but brooding cherry, blackberry and sweet plum flavors balanced with substantial structure, smoky oak, Corsican mint, brown spices and cedar. Intense, dense, great acid-to-fruit balance, built for the long haul and then some.

This Lot represents a full twelve bottle case of one of Beringer’s finest private reserves ever produced. Rated 94 Points by Wine Spectator Magazine, it can be enjoyed now but is capable of long aging for the patient collector.

Includes:

- 12 - 750 ml 1997,
- Beringer Vineyards Private Reserve Cabernet Sauvignon, Napa

Donated by: Brenda and Tony Pascotti

Très bonne année

Lot 9-07

“Rioja, Rueda, and Ribera del Duero – Spanish Wine Week of a Lifetime”

Spain’s wine regions are some of the most varied in the world, and thankfully, they have not been lured into planting them to the same international varietals that dominate the world of wine. Instead, you have the finesse and beauty of Tempranillo and Spain’s own Garnacha for reds, and delightful whites, made primarily from the uniquely Spanish Verdejo varietal.

Our 2009 Honorees, Jordi, Karin, and Jose-Luis, will personally ensure that your visit to their wineries gives you a true insider’s experience not available to the average tourist or even wine aficionado.

The region of La Rioja sits in the northern stretch of Spain that is just south of the Sierra Cantabria mountains that shield the famous wine region from the cold and damp of the Atlantic Ocean to the north.

Also located in the north of Spain, but further to the west, Rueda is the sight of some of Spain’s most dramatically innovative wineries, producing white wines that are truly world-class.

Ribera del Duero, near the cosmopolitan city of Valladolid, is emerging as one of the great red wine regions of the world, and you will visit the renowned Conde de Siruela winery as well as the tiny Bodegas Ribon along Ribera del Duero’s golden mile.

You will taste the gastronomic pleasures of Northern Spain and experience true culinary quality including Pimientos del Piquillo, a delicious and sweet kind of red pepper. The Highlights of traditional cooking include lamb, and the marzipan of Sierra de Cameros, of high reputation in all Spain. Whatever door you choose to enter, there will always be someone ready to offer a glass of excellent wine and an outstanding meal to welcome you as friends. Compare, contrast, and enjoy and be prepared to indulge!

Lot 9-07 (Continued)

“Rioja, Rueda, and Ribera del Duero – Spanish Wine Week of a Lifetime”

Includes:

- Airfare for two from JFK in New York to Madrid’s Barajas airport
- One room for two people for five nights’ lodging
- Breakfast for two each morning
- Personally guided VIP tours to include tasting and lunch at Bodegas Frutos-Villar in Ribera del Duero, Bodegas Tritium in Rioja, and Bodegas de Alberto in Rueda
- Rental car for five days
- Pick up and drop off at Madrid Barajas Airport

Insiders Notes:

- This trip is for two people for five nights
- Coach Class Airfare is donated. If you choose not to travel coach class, the airfare will be forfeited. The value of the airfare will not be refunded to you. All changes, upgrades, or modifications made will be at your own expense.
- Please allow ninety days advance notice
- May not be redeemed for cash
- Must be redeemed by January 1, 2011

Donated by: DeGarcia & Associates, Inc.
Bodegas Frutos-Villar
Tritium
Bodegas de Alberto

Lot 9-08

“Happy Twentieth Anniversary, Ornellaia”

Tenuta dell’Ornellaia is an Italian winery in the DOC Bolgheri in Toscana, known as a producer of Super Tuscan wine. Ornellaia is considered one of Italy’s top Bordeaux-style red wines. The estate also produces a second wine, Le Serre Nuove, the blend Le Volte, the Merlot varietal wine Masseto, in addition to estate production of grappa and olive oil.

Tenuta dell’Ornellaia was established by Marchese Lodovico Antinori of the Antinori family, behind one of Italy’s most historic negociant firms, with the help of winemaker Tibor Gál. The property is adjacent to Tenuta San Guido, producer of Sassicaia considered the seminal Super Tuscan, and Ornellaia was suggested to be Lodovico Antinori’s competitive answer to his cousin Nicolò Incisa’s Sassicaia, and his older brother Piero Antinori’s Solaia.

The vineyards of the Ornellaia estate were planted in 1981, producing the first vintage in 1985. A modern winery was built in 1987, and a second 56 hectare (140 acres) property was later added, Bellaria, situated north of Bolgheri.

Robert Mondavi Winery took a minority interest in the estate in November 1999, while initiating a partnership with the Frescobaldi family. In April 2005, Frescobaldi bought the remaining 50% shares of Ornellaia from Constellation Brands after their acquisition of Mondavi holdings, coming to own the whole estate. Axel Heinz is the current winemaker while Michel Rolland, involved with the estate since its beginning, is retained as consultant oenologist.

A Salmanazar (9-litre bottle) of Ornellaia 2005 was sold for USD \$33,600 at Christie’s of New York.

This Lot features a rare 3L bottle of the 2005 vintage of the Twentieth Anniversary Bottling. Rated 95 Points by *Wine Spectator Magazine*, this is a great addition to any cellar.

Includes:

- 1 - 3L – 2005, Tenuta dell’Ornellaia “Ornellaia” Twentieth Anniversary Bottling

Donated by: Très Bonne Année

Lot 9-09

“Italian Masters and Cigars at Campo Bella”

Brenda and Tony Pascotti are once again opening Campo Bella for an evening of seductive indulgence. World class wine, food, scotch, cognac and cigars! What could be more hedonistic? Bricco will prepare an elegant Italian feast which will be artfully paired with exquisite Italian wines that have routinely been rated in the *Wine Spectator Magazine* “Top 100,” several in the “Top 20.”

Tony will graciously reach into his humidor to provide aged cigars to be enjoyed with single malt scotch and cognac. This evening will feature “The Best of the Best.”

Includes:

- Hors d’oeuvres and a six course Italian themed dinner featuring wines and food from Piedmont and Tuscany, Italy’s two most important wine producing regions.
- Wines will be from some of the most prestigious wineries in the world to include:
 - Gaja
 - Antinori
 - Sassicaia
 - Ornellaia
 - Vietti
 - Banfi
 - Ceretto
 - Cigars, Single Malt Scotch and Cognac

Insider’s Notes:

- This dinner is date specific and will be held on **Saturday, May 15, 2010**
- This Lot is a Dutch Auction. **You will be bidding for two seats. The bid amount represents the price of one seat.**
- The last eight bidders standing will win!

Donated by: Bricco
Brenda and Tony Pascotti

Très bonne année

Lot 9-10

“Celebrate Cabernet!”

The Napa Valley Reserve is a unique and exclusive private winery and wine club in St. Helena, California, just east of the Napa River and southwest of Meadowood. Members enjoy working under the guidance of founder H. William Harlan and Harlan Estate’s winemaking team to enjoy the creation of some of the valley’s finest wines from 80 acres of coveted vineyard land. The results are one-of-a-kind, top-notch wines embellished by members’ own labels. Graced by associations with Screaming Eagle’s Stan Kroenke, these meritage blends are as coveted as well, let’s put it this way: Club membership is by invitation only and costs over half a million dollars. Savor the fruits of these legendary vines.

Includes:

- 6 - 750 ml - 2003, The Napa Valley Reserve, Cabernet Sauvignon, by Harlan

Donated by: Mary and Frank Fritsch

Lot 9-11

“Sumptuous Sonoma”

Wine Country doesn't get more real than Sonoma Valley. Enjoy Sonoma's rustic surroundings amidst the backdrop of a dynamic wine region that is home to award winning wineries, stately redwoods, and magnificent coastlines. Cradled between the Mayacamas and the Sonoma Mountain ranges, Sonoma Valley encompasses a rolling patchwork of vineyards, whose rich soils mark the birthplace of California's wine industry. You will be treated to specially guided tours exceptional tastings and an experience of a lifetime!

Of the luxury hotels and resorts in Sonoma Valley and neighboring Napa Valley, the Sonoma Mission Inn is the ultimate Wine Country destination oasis with spa, golf and award winning restaurants, blessed by natural mineral hot springs. Its signature restaurant Santé is designed to exude the California Wine Country experience. For hundreds of years, ancient thermal mineral waters have graced this site the resort is proud to be one of the only luxury spa resorts in the country with its own source of thermal mineral water.

Madrona Manor will be your home base for three nights. Condé Nast Traveler rates Madrona Manor as one of the “Top Ten Inns” in the world. Indulge your senses on the cool California coastline! The Inn and its restaurant have been rated by and received a pretigious Michelin Star and have been rated one of the ten most romantic inns in the world!

Includes:

- Three nights stay at the romantic Madrona Manor in Sonoma
- \$200 credit toward dinner at Madrona Manor
- Two nights stay at the historic Sonoma Mission Inn
- VIP tour and tasting for two at Benzinger
- VIP Tour and tasting for two at Matanzas Creek
- VIP tour and tasting for two at St. Francis Winery
- VIP tour and tasting for two at Chateau St. Jean
- Rental car for six days

Insider's Notes:

- Please allow one hundred twenty days advance notice
- This trip is for two people for five nights
- Accommodations are based upon availability
- Airfare is not included
- Trip must be taken by April 30, 2011

Donated by: Kobrand Corporation
Madrona Manor
Capital Wine and spirits

Très bonne année

Lot 9-12

“The Diageo Château & Estate Wines Wine Spectator 90+ Point Wine Club Dinner in Your Home”

Diageo Château & Estate Wines is committed to outstanding quality in every bottle. When it comes to wine quality, 90 points marks the difference between “very good” and “outstanding” on *Wine Spectator Magazine’s* 100 point scale. At this dinner, you will meet the members of Diageo’s 90+ Point Club in your glass.

The culinary team of Harrisburg’s acclaimed “Bricco” will delight you with a sumptuously prepared menu expertly paired with Diageo’s 90+ Point wines. Bernie Strackhouse of Diageo Château & Estate Wines will help guide the discussion of the wines. As the ratings indicate, this dinner will be outstanding!

Includes:

- Hors d’oeuvres and a five course dinner for twelve in your home prepared by the staff of Bricco.
- Wines from Diageo’s 90+ Point Club to include:
- Canoe Ridge Columbia Valley Chardonnay 2005, 91 Points
- Sterling Vineyards Reserve Chardonnay 2006, 91 Points
- Chalone Vineyard Estate Chardonnay 2007, 92 Points
- Acacia Vineyard “Sangiaco Vineyard” Chardonnay 2007, 92 Points
- Almadia, Puento Alto 2005, 95 Points
- Beaulieu Vineyards Beaulieu No.1 Cabernet Sauvignon 2005, 92 Points
- Hewitt Vineyard Cabernet Sauvignon 2005, 94 Points
- Provenance Vineyard Rutherford Cabernet Sauvignon 2004, 91 Points
- Rosenblum Cellars Rockpile Vineyards Zinfandel 2005, 91 Points

Insider’s Notes:

- Please allow thirty days advance notice.
- Based upon availability of Bricco staff
- May not be redeemed for cash
- Must be used by September 30, 2010

Donated by: Bricco
Diageo Château & Estate Wines

Lot 9-13

“Bodacious Bordeaux”

Bordeaux – The world alone inspires an anticipation of greatness. Perhaps no other wine region in the world is more important as a source of profoundly complex, age-worthy wines. Bordeaux represents the largest, most powerful and commercially clever fine-wine vineyard on the globe.

This is an assortment of some of the most prestigious Châteaux from some of the greatest vintages ever produced. In fact, the vintages of 1970, 1982, 1985, 1989 and 1990 are considered to be some of the most exceptional years Bordeaux wines have ever enjoyed. What a great addition to your collection!

Includes:

- 1 - 750 ml 1985, Grand Vin de Château Latour Premier Grand Cru Classe
- 1 - 750 ml 1990, Pichon de Baron, Medoc, 2nd Grand Cru
- 1 - 750 ml 1983, Château Lafite Rothschild Pauillac Premier Grand Cru Classe
- 1 - 750 ml 1985, Château Lafite Rothschild Pauillac Premier Grand Cru Classe
- 1 - 750 ml 1970, Château Lafite Rothschild Pauillac Premier Grand Cru Classe
- 1 - 750 ml 1989, Château Calon-Ségur, Saint Estephe, 3rd Grand Cru
- 1 - 750 ml 1981, Château Cheval-Blanc, Saint Émilion Grand Cru
- 1 - 750 ml 1990, Château Margaux, Margaux Premier Grand Cru Classe
- 1 - 750 ml 1988, Château Haut Brion, (Pessac, Graves) Premier Grand Cru Classe
- 2 - 750 ml 1982, Château Calon-Segur, St. Estephe, 3rd Grand Cru

Donated by: Brenda and Tony Pascotti

Lot 9-14

“Rioja – Spain’s Classic Red Wine Region”

Spain is a memorable, friendly, hospitable, and diverse country, which stretches out its hand to offer a glass of wine with a table laden with food to welcome and celebrate the arrival of a visitor.

One of our honorees, Jordi Von Krenski, will host a once-in-a-lifetime visit to the beautiful Rioja region, and ensure a wonderful visit and a true insiders experience not available to others.

The region of La Rioja lies in the north of Spain, straddling the Ebro River, one of the world’s great wine rivers. You will be treated to the artistic and cultural influence of the monasteries, the breathtaking landscapes, and above all, you will explore the culinary and viticultural wonders of Rioja.

The reds are Tempranillo-based, and there are some interesting whites being produced, and a small amount of rose.

You will taste the gastronomic pleasures of Northern Spain and experience true culinary quality including Pimientos del Piquillo, a delicious and sweet kind of red peppers. And the Highlights of traditional cooking include lamb, and the marzipan of Sierra de Cameros, of high reputation in all Spain. Whatever door you choose to enter, there will always be someone ready to offer a glass of excellent wine and an outstanding meal to welcome you as friends. Compare, contrast and enjoy and be prepared to indulge!

Includes:

- Airfare for four people from JFK in New York to Madrid’s Barajas Airport
- Two rooms for two people each for five nights’ lodging in Madrid and Rioja
- Breakfast for four each morning
- Personally guided wine tours of Bodegas Tritium, Bodegas Altanza, and others in Rioja, for a true master’s course in the wines of Rioja
- Rental car for five days
- Pick up at the Madrid airport and drop off as well before departure

Insider’s Notes:

- This trip is for four people for five nights
- Coach Class Airfare is donated. If you choose not to travel coach class, the airfare will be forfeited. The value of the airfare will not be refunded to you.
- All changes, upgrades, or modifications made will be at your own expense.
- Please allow one hundred twenty days advance notice
- May not be redeemed for cash
- Must be redeemed by April 30, 2011

Donated by: DeGarcia & Associates, Inc.
Tritium

Lot 9-15

“Beautiful Barbaresco”

The knowledge, passion and wisdom that Bruno Giacosa brings to his work as producer of fine wines is the fruit of the dedication of three generations of winemakers.

The family interest in vine cultivation began during the constant search for the best vineyards from which to buy the grapes necessary for winemaking. The next step, naturally, was to acquire some of the same vineyards for the family business – and the one after that, to specialize in the Nebbiolo grape and the grand wines made from it.

That Bruno Giacosa is a perfectionist is obvious from the meticulousness with which he applies his craft.

This carefully cellared collection is a rare six bottle vertical of the Santo Stefano Riserva. The riserva designation at Bruno Giacosa is only conferred on wines of great personality during the best vintages. These rare gems represent some of the finest expression of Nebbiolo ever produced.

Includes:

- 1 - 750 ml 1978, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG
- 1 - 750 ml 1982, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG
- 1 - 750 ml 1985, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG
- 1 - 750 ml 1988, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG
- 1 - 750 ml 1989, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG
- 1 - 750 ml 1990, Bruno Giacosa Riserva “Santo Stefano,” Barbaresco DOCG

Donated by: Linda and Jason Litton

Très bonne année

Lot 9-16

“Champagne and Sparkling Wine Lovers’ Dream Dinner”

“In victory I deserve it and in defeat I need it.” – Winston Churchill

Winston Churchill’s famous quote listed above succinctly underscores the role that champagne has played throughout history. The cheerful effervescence of its bubbles can exhilarate or sooth depending on the need. Our intent is to provide an elegant evening full of cheer and exuberance. You and your nine lucky guests will enjoy an evening of elegance as you sample twelve different champagnes and sparkling wines from the greatest sparkling wine producing regions in the world. You will experience a wide variety of styles to include Blancs de Blanc, Blancs de Noir, Brut, Cremant and a little known sparkling wine from Slovenia.

These great wines will be complemented by the award-winning cuisine from the AAA 4-Diamond rated Golden Sheaf. The Sheaf staff will pamper you with an avant-garde menu that will help showcase the wide range of flavors that pair well with champagne, perhaps the food-friendliest wine.

Champagne and sparkling wines to be served will come from the following wineries:

Louis Roederer	Taittinger
Pol Roger	Ca’ del Bosco – Lombardy, IT
Laurent Perrier	Movia Puro - Slovenia
Perrier Jouet	Schramsberg, Napa Valley
Moët & Chandon	Peller Estates Ice Wine Cuvée
Veuve Clicout	Krug

Includes:

- Hors d’oeuvres and a six course dinner for ten in your home prepared and served by The Golden Sheaf staff
- One bottle of each of the above wines
- Tutored Discussion of champagne and food pairings by Tim Kilcullen of Capital Wine and Spirits

Insider’s Notes:

- Please allow thirty days advance notice.
- Based upon the availability of The Golden Sheaf staff
- May not be redeemed for cash

Donated by: The Golden Sheaf
Hilton Harrisburg

Lot 9-17

“Colgin Cellars - Rare Cults”

Ann Barry Colgin, owner of Colgin Cellars in Napa Valley, California, has helped forge a world-renowned reputation for California’s small production, hand-crafted red wines. The Colgin Cellars’ intensely endowed wines are produced from exceptional hillside vineyards in the St. Helena area of Napa Valley. These unique sites, coupled with the highest quality vineyard management and neo-classical winemaking techniques, produce wines with distinctive personalities. Founded in 1992, Colgin Cellars produces five wines: Tychson Hill Vineyard Cabernet Sauvignon, Herb Lamb Vineyard Cabernet Sauvignon, Cariad Napa Valley Red Wine, IX Estate Napa Valley Red Wine and IX Estate Syrah. These highly sought-after wines are available only through mailing list and select restaurant lists.

Thanks to Brenda and Tony Pascotti and Linda and Jason Litton for their generosity in making these rare cult wines available.

Includes:

- 3 - 750 ml 2004, Colgin IX
- 3 - 750 ml 2003, Colgin IX

Donated by: Linda and Jason Litton
Brenda and Tony Pascotti

Lot 9-18

“See the World’s Greatest City in Style”

Begin the day journeying to New York in a luxury limousine with a European continental Breakfast. Join the studio audience of “Live With Regis and Kelly.” Watch as the hosts interact with their guest stars in the studio, and don’t miss the opportunity to be a part of one of the most popular talk shows of our time. You will have a great time joining in the fun, watching the hosts’ antics as they engage their guests in conversation, and just being part of this incredibly entertaining show. The limousine will whisk you away to “Gramercy Tavern” for lunch. You may use the remainder of the afternoon to explore the city, shop, or visit some of New York’s myriad of galleries and museums. Depart at your leisure and enjoy champagne and a selection of artisanal cheeses on the ride home.

Includes:

- Round-trip limousine service from Harrisburg to New York City and limousine service for the entire day in New York for four people
- Four VIP tickets to Live with Regis and Kelly
- Lunch for four with wine at “Gramercy Tavern,”
An outstanding Danny Meyer restaurant
- European Continental Breakfast
- Champagne and artisanal cheese selection for the ride home

Insider’s Notes:

- This trip is for four people for one day, no overnight stay is included
- Please allow sixty days advance notice
- Trip must be taken by April 30, 2011
- May not be redeemed for cash

Donated by: WHTM/ABC 27
Unique Limousine and The Salinger Family

Lot 9-19

“Legends of the Wine World”

Legend (leʒ'end) n. 1 a) a notable person whose deeds or exploits are much talked about in his or her own time. b) the stories of his or her exploits

Legendary (leʒ'en der' e) adj. 1 a) of, based on, or presented in legends
2 a) remarkable; extraordinary; b) well know; famous

The world of wine has hundreds of legendary wines and winemakers who have become legends as a result of continuously producing top quality wines. Though oenophiles could sit around over a glass of Domaine de la Romanée-Conti and argue endlessly about which wineries or winemakers should be on the short list of the “greatest.” We have short circuited the process and generated a list of our own. Our list of legends is not meant to be all-inclusive. However, it represents wineries that are arguably the best in their region, perhaps in the world, for the variety of wine they produce. It also includes wines from individuals who have made a profound impact on the world of wine.

You will be interested in this list because only twelve lucky individuals will get to enjoy these legendary wines paired with a twelve-course degustation dinner prepared by Bricco Executive Chef Jason Viscount and hosted by Bill Kohl and Chuck Silio, executive Vice president of wine at Southern Wine and Spirits.

The list of wines is awe inspiring and will include:

- Louis Roederer Cristal
- Pol Roger Cuvée Sir Winston
- Dr. Loosen
- Hugel Cuvée Frederic Emile Pinot Gris
- Domaine Leflaive - Puligny Montrachet
- Domaine de la Romanée Conti “La Tache”
- Massetto
- Guigal Château d’Ampuis
- Gaja Barbaresco
- Marchesi Antinori Tignanello
- Château Mouton Rothschild
- Robert Mondavi Winery Private Reserve Cabernet Sauvignon
- Stag’s Leap Wine Cellars Cabernet Sauvignon
- Penfold’s Grange
- Château d’yquem, Sauternes
- Fonseca Port

Lot 9-19 (Continued)

“Legends of the Wine World”

It may be that a more impressive assortment of fine wines has never been assembled to be served with the same meal.

Lest you're hesitant to bid because of the large number of wines, do not be. Your safety is of ultimate concern to us. Unique Limousine and the Salinger Family will provide you with luxury round trip transportation so you can relax and enjoy this magnificent evening.

Includes:

- Hors d'oeuvres and a twelve course dinner at Bricco with the wines listed (two ounce pour each)
- Round trip limousine service to and from dinner

Insider's Notes:

- This lot is date specific and will be held on Thursday, November 12, 2009
- This lot is to be bid as a Dutch auction. You will be bidding for two seats.
- All interested bidders will stand and will remain standing until the price is more than they care to bid. The last six bidders standing will win. The bid price called will be the price for one seat. Winning bidders will pay for two seats.
- Maximum of six winning bidders
- May not be redeemed for cash.

Donated by: Bricco
Unique Limousine and The Salinger Family

Lot 9-20

“Wine of the Year!”

How often do you get an opportunity to acquire a prestigious older vintage wine that was the Wine Spectator Magazine’s “Number One Wine of the Year?” Perhaps only at Très Bonne Année!

Château de Beaucastel is considered by many to produce the finest expression of Châteauneuf-du-pape. The ground at Beaucastel is marked by the violence wrought by the Rhône River. It consists of a layer of marine molasses (sandstone) covered by alpine Alluvium. Also present in the topsoil are a great number of rounded stones or “galets” which evidence a time when the Rhône, then a torrent, tore fragments of rock from the Alps and deposited them along its course.

This is the typical soil profile at Beaucastel and it’s important because these “galets” make a significant contribution to the quality of the wines. They retain the heat from the day and radiate to the vines at night. The soil profile combined with low rainfall and a mistral wind that clears the air and keeps it dry give the Beaucastel Vineyard its particular qualities and originality, the characteristics of a “Grand Cru.”

The 1989 is a deep ruby color and is very complex with intense aromas of macerated cherries, dried fruit and a touch of coffee. Full-bodied and round on the palate, it has velvety tannins and a rich, powerful finish. A wonderful aftertaste that shows quintessential fruit. A powerful and well-balance vintage, very classical with memorable fruit. It can be enjoyed now but is capable of prolonged aging.

Includes:

- 10 - 750 ml 1989, Château de Beaucastel Châteauneuf-du-Pape

Donated by: Brenda and Tony Pascotti

Très bonne année

Lot 9-21

“Roll out of Bed and onto the Golf Course”

Enjoy six nights in Pinehurst, North Carolina at the Talamore Villas, minutes away from top championship golf courses, restaurants, and shopping. Built in April 2005, this villa overlooks a 90-acre lake and Talamore’s four-star Rees Jones golf course. This beautiful villa has two bedrooms with four double beds (sleeps eight).

Includes:

- Six nights at a two-bedroom Pinehurst Golf Course villa
- Use of the Talamore pool, cabana and golf privileges

Insider’s Notes:

- Please allow ninety days advance notice
- May not be redeemed for cash
- Airfare is not included
- Trip must be taken by April 30, 2011
- Subject to mutually agreed upon dates of successful bidder and the Lehman’s

Donated by: Terry and Melanie Lehman

Lot 9-22

“Dinner and a Show”

Whitaker Center for Science and the Arts graciously has offered two tickets to five shows in The Sunoco Performing Arts Theater. Enjoy yourselves at an elegant pre-show dinner at the Golden Sheaf with wines paired expertly with your meal.

Includes:

- Two tickets for five shows at Whitaker Center Sunoco
- Performing Arts Theater
- Dinner for two in Hilton Harrisburg Golden Sheaf with pre-selected wines

Insider's Notes:

- Please allow thirty days advance notice
- May not be redeemed for cash

Donated by: Whitaker Center for Science and the Arts
Hilton Harrisburg



Vintner's Dinner - Thursday, October 8, 2009

Vintner's Tasting - Friday, October 9, 2009

Gala and Grand Auction - Saturday, October 10, 2009

For additional information

717.237.6426

www.tresbonneannee.org