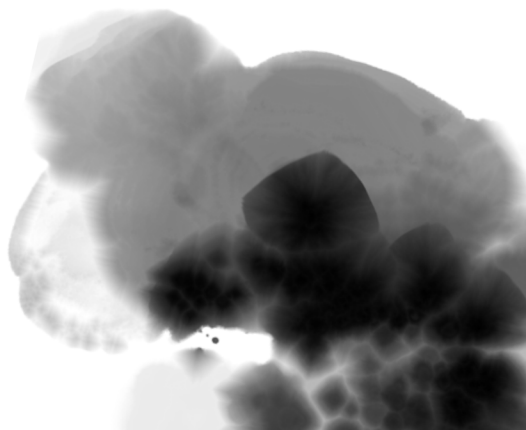


LIVE AUCTION

The key to success in the Live Auction is preparation.

Before the Auction, take a look at all of the exciting wines, trips and other elegant prizes that are up for grabs. Make sure you know which Lots you want the most and which Lots will require your best bidding. Once the auction starts, listen carefully as the auction staff presents the Lots. They will be sold in the order they appear in the catalogue. At the gavel, the auctioneer will announce the winning bidder's paddle number and a checkout staff member will log the purchase and deliver a receipt to the winning bidder's table.

Bidding can get very competitive. Just remember, this is all for charity so ***everybody wins.***



2022 PATRONS' PARTY

AUCTION LOTS

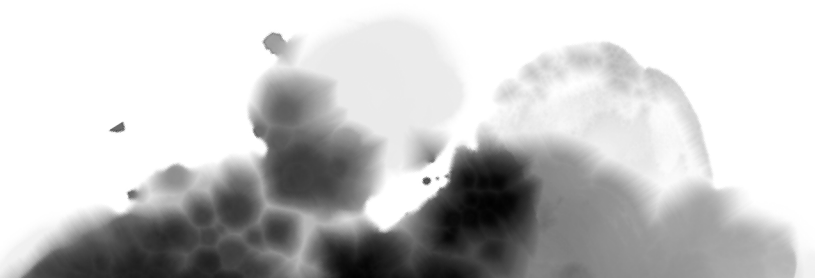
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| 22-02 | The Willows at Ashcombe Mansion | <i>Overnight Excursion</i> |
| 22-03 to 20-14 | Piero Antinori's Passion for Wine | <i>Dutch Auction for 24</i> |
| 22-15 | Under the Tuscan Sun and A Renaissance City | <i>Trip for 4</i> |
| 22-16 | French Laundry Dinner with Cakebread Wines | <i>Dinner in Your Home</i> |
| 22-17 | Golden Oldies | <i>Wine</i> |
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2022 PATRONS' PARTY AUCTION LOTS

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| 22-36 | La Dolce Vita And A Renaissance City | <i>Trip for 2</i> |
| 22-37 to 22-51 | Delicious, Delectable, Duckhorn! | <i>Dutch Auction for 30</i> |
| 22-52 | Masters' Tasting Montage | <i>Wine</i> |
| 22-53 | Nashville, Music City, USA, Grande Ole Opry, and More | |
| 22-54 to 22-68 | A (Sense)ational Wine Experience | <i>Dutch Auction for 30</i> |
| 22-69 | Bad ... Bad ... Brunello | <i>Wine</i> |



2022 AUCTION LOTS - DATE-SPECIFIC

Start planning your bidding strategy and invite friends to join you at a special dinner or that trip of a lifetime! The lots below are date-specific so you can check your calendar and bid without wondering whether or not you are free on these dates.

| <u>LOT NO.</u> | <u>DESCRIPTION</u> | <u>DATE</u> |
|----------------|---------------------------------|--|
| 22-02 | The Willows at Ashcombe Mansion | <i>Must be used by: December 2022, January, February or March 2023</i> |
| 22-03 to 22-14 | Antinori Dinner | <i>Wednesday November 16, 2022</i> |
| 22-18 to 22-33 | Historic King Mansion | <i>Friday March 3, 2022</i> |
| 22-35 | Banfi Dinner in Your Home | <i>Must be used by November 30, 2023</i> |
| 22-37 to 22-51 | Delicious Delectable Duckhorn | <i>Thursday April 27, 2023</i> |
| 22-54 to 22-68 | (Sense)ational Wine Experience | <i>Thursday April 13, 2023</i> |



Auction Lots

LOT 22-01

BOUNTIFUL BURGUNDY

Burgundy wine (French: Bourgogne or vin de Bourgogne) is made in the Burgundy region of eastern France, in the valleys and slopes west of the Saone, a tributary of the Rhône River. The best red burgundies are made exclusively from Pinot Noir grapes. Often seen as the most terroir-conscious of the French wine regions, the various Burgundy vineyards are classified from the highest quality grand cru vineyards, through premier cru, down to more non-specific regional ("village") appellations. The practice of delineating vineyards by their terroir in Burgundy goes back to medieval times, when various monasteries played a key role in developing the Burgundy wine industry. The area is made up of tiny villages surrounded by a combination of flat and sloped vineyards on the eastern side of a hilly region, providing some rain and weather shelter from the prevailing westerly winds. The best wines - from grand cru vineyards - of this region are usually grown from the middle and higher part of the slopes, where the vineyards have the most exposure to sunshine and the best drainage, while the premier crus come from somewhat less favorably exposed slopes. The relatively ordinary village wines are produced from the flat territory nearer the villages. Within these classifications, however, there are many subvariants, such as wine produced from older vines (vieilles vignes), which results in better quality grapes and hence better quality wine than the general village designation.

This collection contains representatives from all three of the major classifications, all from highly regarded and respected producers, and is an unparalleled introduction to Burgundy's best.

INCLUDES:

- 6 - 750 ml 2017 Faiveley Corton Grand Cru, "Clos des Cortons" Faiveley Monopole
WS 95 "generous ..." - WA 93+ "ample and satiny ..."
- 5 - 750 ml 2013 Domain Michel Magnien, Premier Cru "Les Cazetiers" - WA 87-89
- 5 - 750 ml 2018 Faiveley Gevrey-Chambertin Vieilles Vignes - WS 93 "harmony and Finesse ..." WA 90 "supple and succulent ..." WE 92 "opulent ..."
- 6 - 750 ml 2015 Louis Jadot Chambolle-Musigny Cotes de Nuit

Donated by: A Friend of Très Bonne Année

Auction Lots

LOT 22-02

YOUR PRIVATE WONDERLAND

THE WILLOWS AT ASHCOMBE MANSION

Explore the “Wonderland” of The Willows at Ashcombe Mansion with a private overnight experience for ten guests.

Seated on twenty-two lush acres in south-central Pennsylvania, the magical Victorian Queen Anne mansion will be your personal oasis. Enjoy exploring the Mansion’s three floors of wonder-filled details including elegant old stone facades, original custom millwork, winding Victorian-era staircases, stained glass windows, and more.

Participate in a hands-on cooking demonstration and then indulge in a lavish four-course dinner prepared by Chefs of Hilton Harrisburg. Progress to the library for after-dinner port, cheese, and perhaps a game of chess, cribbage, or dominos. Wines from the portfolio of renowned Terlato Wines International – The World’s Finest Family-Owned Portfolio – will be served throughout the evening.

After a restful night’s slumber in the guest quarters, wake to a traditional breakfast served in the sunroom before departure.

INCLUDES:

- Afternoon arrival begins 3:00 p.m.
 - Welcome cocktails and charcuterie in the sunroom lobby
 - Hands-on cooking demonstration
 - Mansion tour and guest room check-in
- Gather in the mansion library for sparkling wine and appetizers
- Four-course dinner with wine in the crystal dining
- After dinner port and cheese with chess, dominos and cribbage
- Gather in the Gentlemen’s Lounge or Outdoor Terrace prior to retiring for the evening
- Morning breakfast available in the mansion kitchen and sunroom
- Departure at 11:00 a.m.

Auction Lots

LOT 22-02 YOUR PRIVATE WONDERLAND THE WILLOWS AT ASHCOMBE MANSION

Insider's Notes:

- This auction lot is for ten people
- Must be used **December, 2022 or January, February, or March, 2023**
- Based upon the availability of Ashcombe Mansion and the Hilton Harrisburg staff
- Please allow 60 days' advance notice
- Cannot be redeemed for cash

*Donated by: The Willows at Ashcombe Mansion
The Hollinger Family
Hilton Harrisburg / Greenwood Hospitality
Terlato Wines International*

Antinori Presents

LOT 22-03 TO 22-14

PIERO ANTINORI'S PASSION FOR WINE

For more than 600 years, spanning 26 generations, the Antinori family has produced exceptional wines that proudly celebrate its Tuscan and Umbrian roots.

With vineyards planted in Italy, California and Washington's most prestigious areas, Antinori stands as a leader among Europe's finest winegrowers. In true Italian fashion, Antinori's superb wines are crafted with food in mind, pairing perfectly with everything from a casual light snack to a formal, multi-course meal.

Antinori wines proudly honor Italian winemaking traditions but also reflect the family's relentless push to innovate and experiment. Piero Antinori has some of the most delicious and prestigious wines in the world. This dinner celebrates those wines and showcases them alongside each other and paired with the sumptuous cuisine of Hilton Harrisburg.

Your host for the evening will be Wine Educator Steve Puma who will share his expertise and love of Antinori wines. This will be an evening to remember!

INCLUDES:

- Hors d'ouvres and a five-course meal hosted by Steve Puma
- Wines to include:
 - Santa Cristina Pinot Grigio, Delle Venezia, DOCG
 - Villa Antinori Rosso, Toscana IGT
 - Bramito Del Chervo Chardonnay, Umbria IGT
 - Antica Chardonnay
 - Marchese Antinori Chianti Classico Riserva DOCG
 - Peppoli Chianti Classico DOCG
 - Guado Al Tasso "IL Bruciato," Bolgheri DOC
 - Tormaresca Torcicoda Primitivo, Salento IGT
 - Antica Cabernet
 - Prunotto Barolo DOCG

LOT 22-03 TO 22-14

PIERO ANTINORI'S PASSION FOR WINE

Insider's Notes:

- This lot is for 24 people
- This lot is date specific, held on **Wednesday, November 16, 2022**
- This lot is 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 twelve bidders standing will win. The bid price called will be the price for one seat. Winning bidders will pay for two seats.
- Maximum of twelve winning bidders
- May not be redeemed for cash

*Donated by: Antinori Wine Company and Steve Puma
Hilton Harrisburg / Greenwood Hospitality Group*

Auction Lots

LOT 22-15

UNDER THE TUSCAN SUN AND A RENAISSANCE CITY

Your trip will begin in Sienna at the renowned Castello Banfi. Castello Banfi was founded in 1978 thanks to the will of Italian-American brothers John and Harry Mariani. Their goal was a state-of-the-art winery combined with the most advanced science in the vineyards for the production of premium world class wines. Today, Castello Banfi is recognized as one of the finest wineries in the world.

The wines are born of passion and love for unique terroirs. The splendid vineyards of Montalcino and Chianti and the Tuscan Coast are the ideal cradle for these wines of great character and outstanding quality.

Located in the shadow of the historical Castello Banfi, La Sala dei Grappoli restaurant will welcome you in an elegant and refined atmosphere. You will savor the authenticity of Italian and Mediterranean Cuisine and the freshest local ingredients incorporated into creative menus and accompanied by a rich selection of Castello Banfi wines.

Siena Carpineto Winery has been in existence for 50 years, and, under the guidance of the Zaccheo family, has reached amazing heights in short order. Critically acclaimed and multiple Top 100 Wine Spectator winner, Carpineto is a winery like no other in the region. The winners of this lot will get VIP tours of two of the Carpineto estates and a private dinner hosted by Antonio Zaccheo. A great opportunity to get a taste of the Tuscan sweet life!

Top that off with three nights in Florence to make it a true Northern Tuscan experience. You will stay at the Helvetia & Bristol Firenze which is undoubtedly one of the most evocative places to stay in Florence. It is located in the heart of the historic center, just a short distance from the main attractions. The eternal magic of Florence pervades every corner of the city where history, art and great master craftsmen meet and reinterpret the "Great Beauty" of Italy.

Auction Lots

LOT 22-15

UNDER THE TUSCAN SUN AND A RENAISSANCE CITY

Florence Luiano is steeped in history and beauty dating back all the way to the time of Charlemagne's rule. The property was a prized location that was coveted by noble families in the region throughout history until the Palombo family took over ownership in the 1950s. As part of this lot, you will meet Alessandro and Felicia, the third generation owners of the Luiano Vineyard, who will treat you to a three-night stay in their cottages along with VIP meals and tastings with the family overlooking the historic property.

Piero Antinori and the Antinori name are synonymous with legendary wines and now you can experience firsthand. The winery is a place where tradition and innovation coexist in perfect harmony

You and your guests will have a memorable stay in the cradle of the Renaissance. Enjoy the good life!

INCLUDES:

- Two rooms for three nights at Collupino, Banfi's charming farmhouse property
- Incredible dining experience
- A four-course luncheon for four with wine pairings at La Taverna
- Dinner for four at Michelin-Starred Sala dei Grappoli - Reservations are required
- Guided tour of Castello Banfi Winery and Balsameria
- A private wine tasting of Banfi's award-winning portfolio
- Note: Onsite location to be confirmed - at the enoteca, outside, or cellar
- Explore Banfi's incredible agricultural estate on e-bikes, and take in the pristine beauty of Val d'Orcia, a UNESCO World Heritage site.
- VIP tour and tasting for four at Carpineto Winery
- VIP tour and tasting for four at Tolaini Winery
- Two rooms for three nights in Florence at Hotel Helvetia and Bristol Firenze - Five Star Leading Hotel of the World
- VIP tour and tasting for four at Luiano
- VIP tour and tasting for four at Antinori

Auction Lots

LOT 22-15

UNDER THE TUSCAN SUN AND A RENAISSANCE CITY

Insider's Notes:

- This trip is for four people for six nights
- Please allow 120 days advance notice
- Blackout dates include: December 1, 2022 - March 1, 2023
- Trip must be taken by April 30, 2024
- Rental Car for 7 days
- Airfare not included
- May not be redeemed for cash

Donated by: Castello Banfi
Carpineto Winery
Tolaini Winery
Antinori Winery

Auction Lots

LOT 22-16

A SALUTE TO OVER 25 YEARS OF EXCELLENCE AT THE FRENCH LAUNDRY WITH THE WINES OF CAKEBREAD CELLARS

Napa Valley is the home to the acclaimed French Laundry restaurant, "the most exciting place to eat in the United States" according to The New York Times. Located in Yountville, the restaurant building dates from 1900, and is in the National Register of Historic Places. Helmed by celebrity chef, owner, and cookbook author Thomas Keller, The French Laundry is frequently honored by inclusion in the annual Restaurant Magazine list of the Top 50 Restaurants of the World (having been named "Best Restaurant in the World" in 2003 and 2004). Since 2006, it has been awarded three stars in the Michelin Guide to San Francisco.

Cakebread Cellars is another Napa Valley institution. Since its founding in 1973 by Jack and Dolores Cakebread, it has been famous for its warm, gracious hospitality and unmatched wines. An enduring commitment to quality and the belief that life's occasions are elevated by good people, good food, and good wine, that concept flows through everything they do. With 40 harvests under their belts, and the second generation of winemaking, Cakebreads now running the winery, this little family winery has become one of the most successful and respected wineries in America, renowned for its world-class vineyards, wines and hospitality.

This Lot is a five-course dinner for twelve with wines from Cakebread Cellars hosted by Kobrand's French Wine Specialist Christian Dalbavie. The menu will be a re-creation of signature dishes from the French Laundry.

Complimentary round trip limousine service will be provided by Unique Limousine and the Salinger Family. They will ensure that you enjoy this special evening and arrive home safely.

Auction Lots
LOT 22-16
**A SALUTE TO OVER 25 YEARS OF
EXCELLENCE AT THE
FRENCH LAUNDRY WITH THE
WINES OF CAKEBREAD CELLARS**

INCLUDES:

- Hors d'oeuvres and a five-course dinner for twelve in your home hosted by Christian Dalbavie, Kobrand's French Wine Specialist
- Wines to include perfect pairings for each course from the outstanding portfolio of Cakebread Cellars
- Six *French Laundry* cookbooks
- Six *ad hoc* at home cookbooks
- Round trip Limousine Service

Insider's Notes:

- Please allow sixty days advance notice
- Based upon the availability of Christian Dalbavie and the Hilton Harrisburg staff
- May not be redeemed for cash
- Limousine service must originate from within thirty miles of Lancaster, York and Harrisburg
- Must be used by **April 30, 2024**

*Donated by: Christian Dalbavie / Kobrand Fine Wine and Spirits
Cakebread Cellars
Hilton Harrisburg / Greenwood Hospitality Group*

Auction Lots

LOT 22-17

GOLDEN OLDIES

Not many wines can survive the test of time for 30 or more years, but these Northern Rhône reds are up to the challenge. The vintages of 1988, 1989, and 1990 produced some of the greatest French wines of the 20th century, from various regions around the country.

Northern Rhône reds made with Syrah are big, bold, spicy wines with a firm tannic structure in their youth. The best of these wines have very long aging potential. Hermitage is a small appellation, responsible for some of France's most enduringly prestigious wines. The red wines are often produced exclusively from Syrah, although regulations permit up to 15 percent of the white grape varieties Marsanne and Roussanne. They are known for their robustness and rich aromas of leather, coffee and red berries. Côte Rôtie ("roasted slope") wines are renowned for being elegant and finely structured, with complex aromas typical of the local terroir and of the Syrah grape variety from which they are made. An addition of up to 20 percent of the white variety Viognier is permitted under the appellation law, and numerous producers take advantage of this to bring elegance, balance and an added aromatic dimension to their wines.

France is indisputably the birthplace of many of the world's truly great wines; this lot is not just for the collector, but for anyone wishing to experience some of the finest mature wines still available today.

INCLUDES:

- 1 - 750 ml 1988 Domaine Jean-Louis Chave Hermitage - WA 95 "a mature, elegant and classy Hermitage ..."
- 1 - 750 ml 1988 E. Guigal Côte-Rôtie "La Turque" - RP 100 "Very full and rich, awesome concentration, terrific purity ..." - WS 96 "A wonderfully complex and compelling wine ..."
- 2 - 750 ml 1990 Domaine Jean-Louis Chave Hermitage - WS 98 "very rich and alluring..." - WA 98 "Voluptuous, yet classy ... a profound effort that's drinking perfectly."

Donated by: A Friend of Très Bonne Année

LOT 22-18 TO 22-33

PARTY LIKE A ROYAL AT HARRISBURG'S HISTORIC KING MANSION!

Gather together at Harrisburg's Historic King Mansion for a party fit for royalty. You will start your evening with a champagne reception in the iconic 1929's Great Gatsby era grand entrance. Next, you will move to the contemporary grand ballroom for a Royal Banquet prepared by the Chefs of Hilton Harrisburg. Each course will be paired with the internationally renowned wines of Banfi Vintners. ***The evening doesn't end there.***

After dinner, mix and mingle in the parlors and billiard room of the mansion's elegantly appointed entertainment spaces. Live entertainment, dessert, and after-dinner drinks will be served as you tell stories and create memories.

INCLUDES:

- Sparkling wine reception
- Multi-course dinner with a Super Tuscan Wines lineup by Banfi Wines.
- Post dinner party with cocktails, billiards, live entertainment and dessert

Insider's Notes:

- This lot is for 32 people
- This lot is date specific and will be held on **Friday, March 3, 2023**
- This lot is 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 sixteen bidders standing will win. The bid price called will be the price for one seat. Winning bidders will pay for two seats.**
- Maximum of sixteen winning bidders
- May not be redeemed for cash.

Donated by: Banfi Wines

Marc Kurowski / Historic King Mansion

Hilton Harrisburg / Greenwood Hospitality Group

Auction Lots

LOT 22-34

CALIFORNIA'S CENTRAL COAST UNLOCKED

Whether you are a Très Bonne Année veteran or a novice to bidding, this auction lot will provide you with a world class experience for five nights.

This Pacific Coast Getaway has unparalleled access to wine, beautiful scenery and exclusive exploration for six guests. An approachable getaway that will take you from Santa Barbara through California's famous Pinot Noir Region in San Luis Obispo. Pinot Noir is a challenging variety. It's been called "the heartbreak grape," and the efforts undertaken by winemakers have been called the "quest for the Holy Grail," at least in viticultural terms. Producers in California are as passionate about making the perfect Pinot Noir, and it's a mission that has been going on for over 50 years. Today, California wineries have taken Pinot Noir by the horns and have come up with some very impressive results.

Your home base will be a rental home in Santa Ynez Valley. This picturesque region encompasses six communities clustered closely together like wine grapes. Relax and refresh while you meander and experience them all.

Just forty minutes up the coast from Santa Barbara and ninety minutes south of Paso Robles, Santa Ynez Valley feels like a world away with endless possibilities.

In addition to the tours and tastings listed below, there will be free time to explore the charming, tiny gem of rural Ballard, the bustling gateway city of Buellton, the vintage western town of Los Alamos, the arts-influenced wine infused town of Los Olivos, the turn-of-the-twentieth-century township of Santa Ynez, the northern European atmosphere of the city of Solvang OR the coast line of Naples, California. Gather your friends and unlock California's Central Coast!

Auction Lots

LOT 22-34

CALIFORNIA'S CENTRAL COAST UNLOCKED

This auction lot trip for six will provide you with a world-class experience in California's Central Coast. Spend five days on this Pacific Coast getaway with unparalleled access to wine, beautiful scenery and exclusive exploration. You will enjoy an approachable getaway that will take them from Santa Barbara through California's famous Pinot Noir Region in San Luis Obispo.

INCLUDES:

- Three-room private luxury home in Santa Barbara, California for five nights
- VIP tour, tasting and cheese pairing for six at Brewer Clifton Winery
- VIP tour and tasting for six at Cambria Estate Winery
- VIP tour and tasting for six at Sanford Winery
- VIP tour and tasting for six at Tablas Creek Winery
- Lunch in San Luis Obispo
- Rental car for six days.

Insider's Notes:

- This trip is for six people for five nights
- Please allow 120 days advance notice
- Airfare not included
- Based upon availability
- Cannot be redeemed for cash

Donated by: Jackson Family Wines

Brewer Clifton Winery

Cambria Estate Winery

Sanford Winery

Tablas Creek Winery

Auction Lots

LOT 22-35

DINNER IN HOME

BANFI'S BEST AND BRIGHTEST

Castello Banfi was founded in 1978 thanks to the will of Italian-American brothers John and Harry Mariani. Their goal was a state-of-the-art winery combined with the most advanced science in the vineyards for the production of premium world class wines. Today, Castello Banfi is recognized as one of the finest wineries in the world.

The wines are born of passion and love for unique terroirs. The splendid vineyards of Montalcino and Chianti and the Tuscan Coast are the ideal cradle for these wines of great character and outstanding quality.

Pam Bernd, District Sales Manager for Banfi, will be your host for this enchanting evening. The evening will include wines of older vintages pulled from Banfi's cellar as well as large format bottles.

Unique Limousine and the Salinger family will ensure your complete enjoyment and safety with roundtrip luxury limousine service for you and your guests.

INCLUDES:

- Hors d'oeuvres and a multi-course dinner for ten in your home
- Hosted by Pam Bernd, Banfi Wines
- Wines to include:
 - Banfi Principessa Gavia Gavi
 - Castello Banfi San Angelo Pinot Grigio
 - Castello Banfi Rosso di Montalcino
 - Castello Banfi Brunello
 - Castello Banfi Poggio alle Mura Brunello
 - Castello Banfi Magna Cum Laude
 - Castello Banfi SummuS
 - Castello Banfi ExcelsuS
 - Banfi Rosa Regale
- Complimentary roundtrip limousine transportation for your guests from their home (Must originate within thirty miles of Harrisburg, York or Lancaster)

Auction Lots
LOT 22-35
DINNER IN HOME
BANFI'S BEST AND BRIGHTEST

Insider's Notes:

- This dinner is for ten people
- Based upon the availability of Pam Bernd and the Hilton staff
- Please allow 60 days' advance notice
- Cannot be redeemed for cash
- Must be used by **November 30, 2023**

Donated by: Pam Bernd / Banfi Wines

*Hilton Harrisburg / Greenwood Hospitality Group
Unique Limousine and The Salinger Family*

Auction Lots

LOT 22-36

LA DOLCE VITA AND A RENNAISANCE CITY

Your trip will begin in Sienna at the renowned Castello Banfi. Castello Banfi was founded in 1978 thanks to Italian-American brothers John and Harry Mariani. Their goal was a state-of-the-art winery combined with the most advanced science in the vineyards for the production of premium world class wines. Today, Castello Banfi is recognized as one of the finest wineries in the world.

The wines are born of passion and love for unique terroirs. The splendid vineyards of Montalcino and Chianti and the Tuscan Coast are the ideal cradle for these wines of great character and outstanding quality.

Located in the shadow of the historical Castello Banfi, La Sala dei Grappoli restaurant will welcome you in an elegant and refined atmosphere. You will savor the authenticity of Italian and Mediterranean Cuisine and the freshest local ingredients incorporated into creative menus and accompanied by a rich selection of Castello Banfi wines.

While in Sienna, you will visit Carpineto Winery which has been in existence for 50 years, and, under the guidance of the Zaccheo family, has reached amazing heights. Critically acclaimed and multiple Top 100 Wine Spectator winner, Carpineto is a winery like no other in the region. The winners of this lot will get a VIP tour and enjoy the delicious wines first hand.

Tuscany is home to the Tolaini Estate, a winery that combines the ancient elements with modern winemaking. Tolaini practices sustainable farming to respect the environment and the biodiversity of the land. Located in the Chianti Classico zone where the soil and aspect vary greatly, the wines have power, intensity and, at their best, great elegance and longevity.

Top that off with three nights in Florence to make it a true Northern Tuscan experience. You will stay at the Helvetia & Bristol Firenze which is undoubtedly one of the most evocative places to stay in Florence. It is located in the heart of the historic center, just a

Auction Lots

LOT 22-36

LA DOLCE VITA AND A RENNAISANCE CITY

short distance from the main attractions. The eternal magic of Florence pervades every corner of the city where history, art and great master craftsmen meet and reinterpret the "Great Beauty" of Italy.

Piero Antinori and the Antinori name are synonymous with legendary wines and now you can experience them yourself. The winery is a place where tradition and innovation coexist in perfect harmony. The winery was built entirely with locally sourced materials, respectful of the surrounding environment and the Tuscan landscape. The winery overlooks the countryside from a terrace surrounded by vineyards planted with Chianti Classico's most typical grape, Sangiovese. A small area is dedicated to international vines, Cabernet Sauvignon and Cabernet Franc.

You will have a memorable stay in the cradle of the Renaissance. Enjoy the good life!

INCLUDES:

- One room for three nights at Collupino, Banfi's charming farmhouse property
- Incredible dining experience
- A four-course luncheon for two with wine pairings at La Taverna
- Dinner for two at Michelin-Starred Sala dei Grappoli - Reservations are required
- Guided tour of Castello Banfi Winery and Balsameria
- A private wine tasting of Banfi's award-winning portfolio
 - Note: Onsite location to be confirmed - at the enoteca, outside, or cellar
- Explore Banfi's incredible agricultural estate on e-bikes, and take in the pristine beauty of Val d'Orcia, a UNESCO World Heritage site.
- VIP tour and tasting for two at Carpineto Winery
- VIP tour and tasting for two at Tolaini Winery
- One room for three nights in Florence at Hotel Helvetia and Bristol Firenze - Five Star Leading Hotel of the World
- VIP tour and tasting and lunch for two at Antinori Winery

Auction Lots

LOT 22-36

LA DOLCE VITA AND A RENNAISANCE CITY

Insider's Notes:

- This trip is for two people for six nights
- Please allow 120 days advance notice
- Blackout dates include: December 1, 2022 - March 1, 2023
- Trip must be taken by April 30, 2024
- Airfare not included
- May not be redeemed for cash

Donated by: Castello Banfi

Carpineto Winery

Tolaini Winery

Antinori Winery

LOT 22-37 TO 22-51

DELICIOUS DELECTABLE DUCKHORN!

Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has spent almost forty years establishing itself as one of North America's premier producers of Napa Valley wines. From its modest inaugural vintage of 800 cases of Cabernet Sauvignon and 800 cases of Merlot in 1978, to its addition of Sauvignon Blanc in 1982, Duckhorn Vineyards has crafted a tradition of quality and excellence that continues today.

In 1990, after fifteen years of making world-class Bordeaux varietal wines, Dan and Margaret embraced their growing love of Pinot Noir. Their vision for Goldeneye was simple, though not easy. They wanted to found a winery that could make a terroir-inspired expression of California Pinot Noir of equal stature to the acclaimed Merlots they had pioneered in Napa Valley. For Pinot Noir, they believed that true greatness could be found on the cool-climate edges of modern California viticulture where the grape could express varietal purity and an intense sense of place. They found what they were looking for in Anderson Valley. Today, Goldeneye features the region's preeminent Pinot Noir estate program.

Building on what they accomplished at Goldeneye, the Duckhorn's founded Migration and released its first vintage in 2001. Embodying the lush elegance of the cool-climate winegrowing, Migration's exploration of the great Burgundian varietals began in the Anderson Valley where the Duckhorn Wine Company owns 207 vine acres. Specializing in Chardonnay and Pinot Noir, winemaker Dana Epperson crafts wines that are deeply connected to a specific place or region.

This lot is tutorial tasting and dinner for 30 will feature the fabulous wines from Duckhorn's portfolio. Long-time supporter of Très Bonne Année, Lynn Apple, District Manager for Duckhorn Wine company, will be your host for the evening to give a perspective on these wines. The Hilton's 1700 Degrees culinary staff will create and serve a wonderful feast to complement the wines.

LOT 22-37 TO 22-51

DELICIOUS DELECTABLE DUCKHORN!

INCLUDES:

- Tutorial tasting of the Duckhorn portfolio to include wines from Goldeneye, Migration, Kosta Browne, Duckhorn, Parradux and Canvasback hosted by Lynne Apple of Duckhorn
- Four-course dinner with Duckhorn wines

Insider's Notes:

- This lot is for 30 people.
- This lot is date specific and will be held on **Thursday, April 27, 2023.**
- This lot is 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 fifteen bidders standing will win. The bid price called will be the price for one seat. Winning bidders will pay for two seats.**
- Maximum of fifteen winning bidders
- May not be redeemed for cash.

*Donated by: Duckhorn Wine Company / Lynn Apple
Hilton Harrisburg / Greenwood Hospitality Group*

Auction Lots

LOT 22-52

MASTERS' TASTING MONTAGE

Banfi Vintners is the sole U.S. importer of the (American) Mariani family's internationally renowned wine estates in Italy – Castello Banfi of Montalcino, Tuscany, and Banfi Piemonte. It is also the exclusive agent for the family's domestic properties in the Northwest USA and an importer of wines from Chile. From Tuscany's most honored vineyard estate, Castello Banfi's award-winning wines are exported to over 90 countries around the world. It has been lauded for groundbreaking research in producing healthy, more organic wines and developing cutting edge winemaking techniques.

Brunello di Montalcino is a red wine produced in the vineyards surrounding the town of Montalcino in the Tuscany wine region. Brunello ("little brown"), is the name that had been given locally to what was believed to be a unique grape variety. After a few years of controlled research, it was determined that Sangiovese and Brunello were actually the same grape variety. In Montalcino the name Brunello evolved into the designation of the area's wine, produced with 100% Sangiovese grapes.

The altitude and climate of the Montalcino region has provided an area where Sangiovese ripens more fully and consistently than anywhere else in Tuscany. Brunello di Montalcinos have a more fleshy texture with common aromas and flavors of blackberry, black cherry, black raspberry, chocolate, leather and violets.

Brunello is often compared to the Pinot Noir wines of Burgundy with its smooth tannins and ripe, fruit driven character. The high acidity of the wine allows it to pair well with food, especially grilled meats and game. Brunello di Montalcino wines are known for their ability to age, with well-made examples from exceptional vintages often showing development for several decades.

Featured at TBA's Masters' Tasting in June, this collection from Castello Banfi shows the range and the pinnacle of Brunello production. From the young, lighter style Rosso di Montalcino ("Baby Brunello") to the highest quality, smallest production single vineyard selections, it showcases the excellence of the wine and the expertise of the Banfi winemakers.

Auction Lots

LOT 22-52

MASTERS' TASTING MONTAGE

INCLUDES:

- 2 - 750 ml 2019 Castello Banfi Rosso di Montalcino - WE 89
- 3 - 750 ml 2017 Castello Banfi Brunello di Montalcino -
WS 92 "persistent and lively . . .
WA 92 "elegant and bright ...
WE 92 "polish and restraint"
- 2 - 750 ml 2016 Castello Banfi Brunello di Montalcino - WA 94
"this wine delivers the goods!" WS 92; WE 92
- 4 - 750 ml 2016 Castello Banfi Brunello di Montalcino
Vigna Marrucheto
WS 96 "Firm yet fresh ..." WA 96 "shows depth and power ..."
WE 96 "firm structure, finesse and radiance."
- 2 - 750 ml 2016 Castello Banfi Brunello di Montalcino Poggio
Alle Mura - WS 95;
WA 95+ "beautiful depth and balance . . ."
- 2 - 750 ml 2013 Castello Banfi Brunello di Montalcino Poggio
Alle Mura Riserva -
WA 95 "lavish richness . . ." WE 94
- 2 - 750 ml 2012 Castello Banfi Brunello di Montalcino Poggio
Alle Mura Riserva
WA 94 "precision and power;" WE 94 "savory, structured . . ."
- 2 - 750 ml 2012 Castello Banfi Brunello di Montalcino Poggio
all'Oro Riserva
WS 93; WA 93 "exuberant and robust . . ." WE 94

Donated by: Banfi Wines

Auction Lots

LOT 22-53

NASHVILLE • MUSIC CITY, USA, GRANDE OLE OPRY, AND MORE

Experience the heart and soul of Nashville! Tennessee's scenic riverfront capitol is a sophisticated city with a laid back vibe. This is Music City, U.S.A., home of the Grand Ole Opry and its storied Ryman Auditorium, which launched scores of beautiful voices into country music stardom.

Guided Tour of Nashville: See the sights and sounds of Nashville on this guided, 3.5-hour sightseeing tour around Music City. Get an educational and entertaining live narrative from the experienced guide while rolling past famous landmark locations like historic Riverfront Park, Ryman Auditorium, Schermerhorn Symphony Center, the Country Music Hall of Fame and Museum, the Tennessee State Capitol and more.

INCLUDES:

- Guided tour of Nashville
- Country Music Hall of Fame and Museum
- Ryman Auditorium
- Three-night stay in a superior guest room at the Loews Vanderbilt Hotel

Insider's Notes:

- This lot is for four people for three nights and four days.
- May not be redeemed for cash.

Donated by: A Friend of Très Bonne Année

LOT 22-54 TO 22-68

A (SENSE)ATIONAL WINE EXPERIENCE

A SENSORY EXPLORATION OF WINE AND FOOD

Mollie Battenhouse Master of Wine, National Director of Wine Education for Jackson Family Wines, and a member of Advanced Sommelier Court of Master Sommeliers will be your host for this fascinating and fun tutorial tasting and dinner. This tasting will be a great way to learn about how food and wine pair together and will provide a framework for creating better pairings.

You will taste through a series of five wines that display or highlight the building blocks of wine: acid, sugar, tannin, alcohol and Umami (deliciousness). Along with the wines we will taste a small plate of flavors that display the elements of food that affect the way food and wine interact: acid, sugar, protein, salt, fat, and umami. The wines will be tasted in a progression with different elements on the plate so that the you will understand how food can affect or enhance the way a wine tastes alongside it.

This tasting and dinner is date-specific and will be held on host a dinner on **Thursday, April 13, 2023.**

INCLUDES:

- Tutorial tasting pairing of five wines hosted by Master Sommelier Mollie Battenhouse ollowed by a multi-course dinner
- Wines to include:
 - Matanzas Creek or Kendall Jackson Sauvignon Blanc
 - Cambria Katherine's Vineyard Chardonnay
 - WillaKenzie Rose
 - La Crema Sonoma Coast or Monterey Pinot Noir
 - Kendall Jackson Vintner's Reserve Cabernet Sauvignon

LOT 22-54 TO 22-68

A (SENSE)ATIONAL WINE EXPERIENCE

A SENSORY EXPLORATION OF WINE AND FOOD

Insider's Notes:

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- Maximum of fifteen winning bidders
- May not be redeemed for cash

*Donated by: Jackson Family Wines / Mollie Battenhouse
Hilton Harrisburg / Greenwood Hospitality Group*

Auction Lots

LOT 22-69

BIG ... BAD ... BRUNELLO

A rich, elegant and special clone of the Sangiovese grape, Brunello is known for producing wines with exceptionally bold fruit flavors, high tannin and high acidity. The estate vineyards of Banfi are on the southern hills of Montalcino where grapes are grown in stony, calcareous and well-structured soil at an altitude of 720 feet above sea level.

Released in the 5th year after harvest, the wine is aged for a minimum of four years, including two years in oak barrels of various sizes, mainly French oak barriques and partly in Slavonian oak casks resulting in a full, soft, velvety, taste with traces of spice.

Pairs perfectly with red meats, wild game and aged cheeses.

INCLUDES:

- 1 - 5L Banfi Brunello di Montalcino, 2003

Donated by: Banfi Wines