

Welcome to the Muscarelle Museum of Art Foundation's 11th Annual *Wine & Run for the Roses*! It is sure to be an incredible day of friendship and exciting bidding – ending with the running of the 148th Kentucky Derby. Your presence is a reminder of the invaluable role that our community plays with their generous support for our Museum and its future growth on campus and in the community.

This spring, the Muscarelle is featuring the work of the great French artist, Edgar Degas. In addition to our exhibition, *Edgar Degas: The Private Impressionist – Works on Paper by the Artist and his Circle*, we built our Spring 2022 *Muscarelle Explorations* series and our *Selected Topics in Architecture* series around Degas and the exhibition. It has been a wonderful opportunity to learn more about the artist's story, while also having the chance to view over 50 of his works. We hope you will be able to stop by the Museum to see Degas, as well as the exhibition curated by William & Mary Art History Majors, *The Human Frame: Prints by Leonard Baskin*, this weekend!

You will also be able to see the model of our new, expanded facility in the Spigel Gallery. We are in the final stages of refining our future building and our current plan is to break ground in early 2023. Your generosity today with the "Paddle Raise" will provide important support for our efforts to meet our fundraising goal to begin our construction. We are looking forward to our expanded Museum and the ability to display more of our permanent collection and host special exhibitions.

It is amazing that we are celebrating the 11th Anniversary of today's event. Our success through the years is due to the passion of friends like you. My heartfelt thanks goes out to our Board of Trustees and many of you in attendance today for your generous donations and sponsorships. I want to recognize the Wine & Run for the Roses Committee for their hard work and persistence in making this event a success. I also

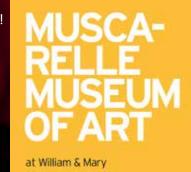
want to thank our Museum staff, student interns, and volunteers for their work throughout the year that makes the Museum the great place that it is!

Have a wonderful day -

David M. Brashear

Director

Muscarelle Musem of Art





Health. The greatest gift for all.

When you support the MCV Foundation, you support the number one safety net hospital in the state, ensuring everyone, regardless of circumstances, has access to the best care.

Visit MCVFoundation.org/HealthierVa



THE MUSCARELLE MUSEUM OF ART PRESENTS THE 11TH ANNUAL

Wine & Run for the Roses

A Wine Auction & Running of the Kentucky Derby to Benefit the Muscarelle Museum of Art Foundation

Presented by MCV Foundation & VCU Health

at the Williamsburg Lodge in the heart of Colonial Williamsburg, Virginia

Saturday, May 7, 2022

SCHEDULE OF EVENTS

2:30 PM Virginia Wine Reception

Great Food

Silent Auction

Race Raffle

Hat Contest

4:30 PM Live auction of rare and fine wines, exciting lifestyle items, and **exclusive lots** available

only through this event

5:00 PM Mint julep cocktails available

Approx.

6:50 PM Live coverage of 148th Kentucky Derby

on wide screens





RESERVE CELLAR CIRCLE













Morgan Stanley

THE MEDINA CALE GROUP AT MORGAN STANLEY







We would like to thank our corporate sponsors for making this a truly unique event.



PRESENTED BY

MCV Foundation CVCUHealth

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PREMIER CRU

VIRGINIA WINE RECEPTION





SPECIAL THANKS TO OUR CORPORATE SPONSORS

PRESENTING SPONSORS \$50,000

MCV Foundation and VCU Health

VINTNER WINE DINNER SPONSOR \$10,000

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SPECIAL THANKS TO OUR INDIVIDUAL SPONSORS

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Colonial Williamsburg

David Crank

Creative Cuisine

Connie Desaulniers

Patrick & Francoise Duffeler

Elite Island Resorts

Ezulwini Lodge

Fat Canary

Cliff Fleet

Extraordinary Cupcakes



Salvatore Galati	Greg Micher	Dr. Maria Scotece
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Neil Griggs	Old City BBQ	Fernando Tarafa
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John Hilker	Frank & Eliza Parrish	Terry Thompson
Andrew & Patrica Hobson	Luca Paschina	Two Rivers Country Club
Kathy Hornsby	Donald Patten	Upper Shirley Vineyards
Jerry & Martha Jean Howell	Cathy Power Pattisall	Veritas Vineyard & Winery
IIIy Cafe	Peace Hill Farm	Virginia Museum of Fine Arts
Michael Jacobson	Brian & Mary Ann Peppiatt	Virginia Wine Board
Jamestown Rediscovery	Hamilton Perkins	Virginia Wine Society
Jim & Jane Kaplan	Mary Ellen Power	Waypoint Seafood & Grill
Fred & Nancy Konta	Thomas Power, Jr.	William & Mary University
Chip Kerby	Precious Gem	Williams Landscape & Design
Marcia Long	Steve Prince	Williamsburg Area
La Tienda Tapas Bar	Amy Register	Genealogical Society
Sam & Cindy McGann	Mary Ellen Power Rogers	Winebow
Karen McPherson	Katherine Anandi Rowe	





MEMBERSHIP

The Muscarelle has an impact that reaches far beyond its walls with world-class exhibitions, a rich program of gallery talks, illuminating tours and many other activities. When you become a member, you help to strengthen that impact. You will enjoy a variety of benefits-including free admission to all exhibitions-with gratification of knowing you are helping the Muscarelle Museum continue to be a force for cultural enrichment.

To become a member, you can join online with a credit card or mail a check made payable to the Muscarelle Museum of Art. Your membership will help support our arts and work with students as well as the community.

There are various levels of membership that you may want to consider so you may enjoy the benefits. Members receive invitations to VIP exhibition openings up to special invitations to our VIP Members' Dinners, Museum trips, and many other special events.

Checks should be made payable to the

"Muscarelle Museum of Art" and mailed to:

Muscarelle Museum of Art

William & Mary

P.O. Box 8795

Williamsburg, VA 23187-8795

MEMBERSHIP LEVELS

Associate Membership (fully tax deductible)

Partner Membership **Sustainer Membership**

Patron Circle

Curator's Circle **Director's Circle**

Lamberson Circle

Muscarelle Circle

\$100 individual/\$150 dual

\$250 (fully tax deductible) \$500 (fully tax deductible)

\$1,000 (\$935 tax deductible)

\$2,500 (\$2,435 tax deductible) \$5,000 (\$4,870 tax deductible)

\$10,000 (\$9,870 tax deductible)

\$25,000 (\$24,870 tax deductible)



EDGAR DEGAS

THE PRIVATE IMPRESSIONIST

Works on Paper by the Artist and His Circle

February 12 - May 29, 2022

Hours: Tuesday - Friday | 12 - 5 PM & Saturday - Sunday | 10 AM - 5 PM

Exhibition Admission: \$10 (Free to Muscarelle Members)

Learn more about our exhibitions, events, and membership offerings at Muscarelle.org

IN APPRECIATION FOR THE ENTIRE TEAM THAT MAKES WINE & RUN FOR THE ROSES A SUCCESS

WINE & RUN FOR THE ROSES COMMITTEE

TJ Cardwell, Chair Kathleen Ring, Chair Emeritus

LIFESTYLE & SILENT LOTS

Chris Rowland (Co-Chair) Ann Millman (Co-Chair)

Mari Ann Banks Susan Carron

Gail Gilden

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Tom Gillman (Co-Chair)

Gray Bowditch Helen Reveley

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VIRGINIA WINE RECEPTION

Pam Palmore

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WINE LOTS

Grant Hagen (Co-Chair)

Rony Atiyeh Butch Barr

Mike Bowers

Patrick Duffeler II

Tom Gillman Howard Smith

Adam Steely

Mary Ellen Power Rogers

MUSEUM LIAISON

David Brashear

We appreciate all the Auction and Wine Committee Members

for all they do throughout the year to make the event such a success.

Thank You for your time and support!

AUCTION COORDINATOR

Cindy McGann

PHOTOGRAPHY

Eric Lusher, Lusher Productions

CATALOG DESIGN & PRINTING

Erin Moore, A la Carte Designs The Print Shop, William & Mary Cindy McGann



Special thanks to **The Board of Trustees** of the **Muscarelle Museum of Art Foundation**

for supporting the auction this year!

Tom Gillman, W&M '93 MBA, Chair

Carrie O. Garland, W&M '90, Vice-Chair

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Pamela G. Palmore, W&M '68, MAED '74

Christine Petrovits, W&M '94 BBA, '99 MBA

Helen B. Reveley

Kathleen M. Ring, W&M Hon. '15

Christine C. Rowland, W&M '67

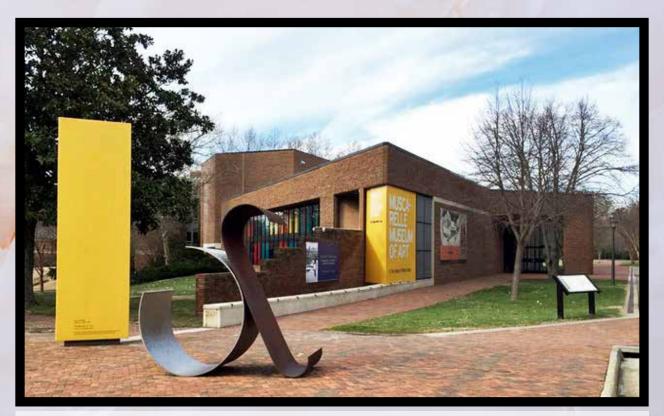
Jane Y. Spurling, W&M '69

Judith Forehand Starkey











CHERISH THE PAST



Opened in 1983, the Muscarelle Museum of Art is a culturally rich university art museum that serves as a dynamic resource for William & Mary and the Williamsburg community. It is a thriving Museum and a working laboratory for William & Mary students across all disciplines, offering hands-on research and curatorial opportunities.

The Muscarelle is a visual repository akin to the textual repository of the library and exhibitions and programs are designed with this philosophy in mind. Our collection offers the chance to link aesthetic experience and conceptual intelligence and to explore the interdisciplinary links between visual culture, art-making, and scholarship.

William & Mary was the first university in the nation to collect art and the first to include the arts as part of its curriculum. The permanent collection of the Muscarelle Museum of Art is now over 6,000 works, acquired through purchases and donations, and is central to the function of the Museum as a laboratory for the study of art. In addition to exhibitions drawn from the permanent collection, the Museum has featured world-renowned exhibitions on Michelangelo, Leonardo da Vinci, and, most recently, Edgar Degas.





EMBRACE THE FUTURE



The Muscarelle Museum of Art will expand significantly as it becomes part of a new multimillion-dollar, state-of-the art center for the visual arts. The center will be named in honor of one of the museum's greatest benefactors: Martha Wren Briggs '55, a William & Mary alumna who had spent most of her life dedicating her time, talent, and treasure advancing the arts on and off campus.

The Martha Wren Briggs Center for the Visual Arts will be established with the central mission of advancing art and artists, building a dynamic and vibrant community, promoting thought-provoking dialogue and encouraging diverse and creative thinking. The expansion will increase the exhibition space of the museum, allowing it to bring more of the permanent collection out of storage and to continue to take advantage of important exhibition opportunities.

Our current exhibition, *Edgar Degas: The Private Impressionist – Works on Paper by the Artist and His Circle* features drawings, prints, photographs, monotypes, sculpture and a letter by Degas, all from a single private collection. This exhibition closes on May 29, 2022, and we hope you will take the opportunity to visit before it closes.







SALVATORE GALATI, VICE PRESIDENT, FINE WINE SPECIALIST HERITAGE DIVISION, WINEBOW IMPORTS

After moving to the United States in 1995 from Castellaneta, a small town in Puglia, and coming from a background in the service industry and agriculture, I have been buying, selling, educating and promoting Wine and Spirits throughout my career. My current role at Winebow as Vice President of the Fine Wine Specialists encompasses the passion I have for wine along with the drive to examine and succeed in the Wine and Spirits sector as it changes in the United States.

We are grateful to Salvatore Galati for being here for our events and Winebow Imports for supporting our auction this year. The wines on your auction table all came from Winebow's Italian Portfolio and were selected by Matt Earnhardt and Salvatore Galati to be featured here today. We hope you enjoy their wines and remember you can always order more from any local wine retail shop in the Williamsburg area. Cheers!

NORTH

Alto Adige

KRIS

Tiefenbrunner

Tramin

Emilia Romagna

Castellucio

Lini

Fruili

Doro Princic Lombardy

Barone Pizzini

Piedmont

Bera Boroli

Castello di Neive

Damilano

Dell' Unita

Fratelli Martini

La Doria

La Toledana La Zoccolaio

Giuseppe Cortese

Pico Maccario

Veneto

ELÉM

Marsuret Nardini

Poli

Sansonina

Secondo Marco

Suavia

Zardetto

Zenato

CENTRAL

Abruzzo

Codice Citra

Caroso

Citra

Ferzo

Laus Vitae

Monti

Valle Reale

Lazio/Umbria

Famiglia Cotarella

Cotarella

Falesco **Tellus**

Vitiano

Le Marche

Pievalta

Molise Di Majo Norante

Tuscany

Altesino

Castellare

Castello di Bossi

Castellucioi

ColleMassari

Castello ColleMassari

Grattamacco

San Giorgio Poggio di Sotto Il Marroneto

Monastero

Orma

Palladio

Poggio Scalette

San Quirico

Stella

Tua Rita

Valdipiatta

SOUTH

Basilicata

Bisceglia

Campania

CapriNatura

Galardi

Montevetrano

Calabria

Librandi

Puglia

Botromagno Cantele

Sardinia

Argiolas

Sicily

Morgante

Tasca D'Almerita



Special thanks to Joe Montgomery and The Optimal Service Group of Wells Fargo Advisors for sponsoring this special evening.

Thank you to everyone who attended Thursday night's dinner at

The Regency Room at the Williamsburg Inn

Salvatore Galati with Winebow

shared his wine knowledge and kept us entertained.

The evening has become a tradition that we all enjoy as we kick-off the Wine & Run for the Roses weekend.

Thursday, May 5, 2022

6:00 PM Reception | 6:45 PM Dinner 136 Francis Street East, Williamsburg, VA 23185





DURING THE VIRGINIA WINE RECEPTION YOU WILL ENJOY WINES FROM THESE VIRGINIA WINERIES:

BARBOURSVILLE VINEYARDS | BARBOURSVILLE, VA
CHATHAM VINEYARDS | MACHIPONGO, VA
THIBAUT-JANISSON | AFTON, VA
UPPER SHIRLEY VINEYARDS | CHARLES CITY, VA
VERITAS VINEYARDS & WINERY | AFTON, VA
THE WILLIAMSBURG WINERY | WILLIAMSBURG, VA

A VIRGINIA NORTON WINE WAS EVEN NAMED "BEST RED WINE OF ALL NATIONS" AT THE VIENNA WORLD'S FAIR IN 1873, AND WAS AWARDED A GOLD MEDAL AT THE PARIS WORLD'S FAIR OF 1889 – THE YEAR THE EIFFEL TOWER WAS CONSTRUCTED.

Virginians have made wine for more than four centuries. The Jamestown settlers had hoped that Virginia would become a major source of wine for the British Empire. They signed a law that required each male settler to plant and tend at least 10 grape vines. Little came of this because every effort to grow vinifera, or vines of European origin, met with failure from an unknown pest, Phylloxera, as well as disease due to the new environment. The booming tobacco trade soon diluted British interest in the possibilities of American wine, and the American settlers themselves lost interest. While fine wine could be had only from European suppliers, whiskey, beer and brandy were plentiful.

In hopes of one day realizing the promise of fine Virginia wines, Thomas Jefferson cultivated European grapes for more than 30 years. His Monticello vineyards, however, never produced a single bottle of wine. He wasn't alone in trying. After 11 years of efforts at Mount Vernon, George Washington, too, had nothing to show for his work. In the 1820s, wines made from Native American grapes met with great success. Also, the late 1800s discovery that native and European vines could be grafted gave Virginia's nascent wine industry a lift. In the early 20th century,

Prohibition promptly brought wine production to a standstill. The industry was slow to bounce back. Some 17 years after Prohibition's repeal, Virginia still had only 15 acres of commercial wine grapes.

In the late-1950s experimental planting of vinifera showed promise. With the establishment of six new wineries in the 1970s, the recovery was officially underway. A renewed effort to grow an European Chardonnay succeeded at the Waverly Estate in Middleburg in 1973. Then in 1976, Italian pioneer vintner Gianni Zonin hired Gabriele Rausse to grow and harvest vinifera grapes near Charlottesville.

He established Barboursville Vineyards and helped other vinters do the same. By 1995 Virginia had 46 wineries, by 2005, 107. At over 300 wineries and counting, today only California, New York, Oregon and Washington have more wineries than Virginia. The persistence of generations of winemakers is paying off, and the vision of one of Virginia's most renowned native sons, Thomas Jefferson, is now coming true.

virginiawine.org





Barboursville is a magnificent and historic estate located between Monticello and Montpelier. It is home to Virginia's most honored winery, founded in 1976 by the Zonin Family, who have been prominent in Italian viticulture since 1821.

Defying the unanimous advice of many people to plant tobacco at Barboursville, Gianni Zonin – heir to a family wine enterprise in the Veneto – acquired Barboursville plantation with the seemingly ridiculous expectation of creating a vineyard.

Jefferson had attempted this, persisting into the 19th Century at Monticello, always failing to achieve a single harvest. He would be pleased that wine is being produced at his neighboring plantation, home to a dear friend and for whom he designed the

Because of Gianni Zonin and Luca Pachina, the resident winemaker since 1990, Barboursville has been drawn totally into the wine world's embrace, and inspired hundreds to follow their example. Celebrating the winery's 40th anniversary in 2016, they continue to set the standard for Virginia now populated with more than 300 wineries. Barboursville produces Octagon, the most renowned red wine of Virginia.

bbvwine.com

historic mansion.



Chatham Vineyards on Church Creek

The land at Chatham, which overlooks Church Creek, was patented in 1640. The Federal-period brick house, Chatham, was built in 1818. The historic outbuildings, barns and two early 1900s homes on the property have been renovated in recent years. Chatham Farm has been a working farm for four centuries.

Since 1999 more than 20 acres of high-density (1,740 vines per acre) French vinifera varietals have been planted. They are Merlot, Chardonnay and California Cabernet Franc rootstock, Cabernet Sauvignon and Petit Verdot. The vineyards are cane pruned during the winter months to balance the vines and limit yields to less than four tons per acre thereby concentrating wine flavors. The grapes are handpicked and sorted before pressing to ensure the highest quality of the juice. Grapes not vinified at the winery are sold to other wineries in Virginia.

The winery was constructed in 2005 and currently has a production capacity of 3,000 to 5,000 cases annually. Temperature in the winery is maintained at 50 degrees year round. A retail tasting room is located in the winery.

chathamvineyards.net



IMAGE COURTESY: CHATHAM VINEYARDS



Thibaut-Janisson was born from a long friendship that began in a Grand Cru village in the Champagne region of France. Thibaut and his friend Manuel Janisson, both from champagne-producing families in the town, started in the family businesses at a young age. When Thibaut came to work in California in 1983, he had already spent a few years working in Australia. Thibaut arranged for Janisson to come work with him in California and the two young men began talking of one day producing a sparkling wine together. About 25 years later, they agreed that Virginia would be the place to do it.

Thibaut came to Charlottesville in 2003 to consult at Kluge Estate Winery. In 2005 after seeing the potential for Virginia sparkling wine, Thibaut and Janisson began their joint venture and in 2007 they had the first release of their nonvintage Blanc de Chardonnay. Virginia Fizz, a sparkling wine, followed in Spring 2011.

Both wines are produced at Veritas Winery in Afton, Virginia, west of Charlottesville.

tiwinery.com



A passion for fine wine and sustainable working lands drove Tayloe and Suzy Dameron to open Upper Shirley Vineyards, a state-of-the-art winery in the cradle of American history. The vineyards are nestled alongside the gently flowing James River with breathtaking views of the Presquile National Wildlife Refuge, a 1,329-acre island bird sanctuary. Upper Shirley Vineyards welcomes guests to its beautiful 14,000-square-foot Low Country winery to taste its wines, enjoy Chef Carlisle Bannister's fine Southern cooking and celebrate life in the warm embrace of Tidewater Virginia.

At Upper Shirley Vineyards, they think of a great wine grape as a balance between complex flavors, sugars, acids and more.

They believe they stand the best chance of finding that elusive balance with their intentional lack of mechanization and by nurturing each individual vine, one at a time, as often as six times a year, all 12.000 of them.

Established in 2013, Upper Shirley Vineyards has 19 acres under vine consisting of merlot, petit verdot, tannat and viognier, with plans to expand. They diligently selected varieties of European vitis vinifera grapes to match their terroir.

uppershirley.com







In 1999 Andrew and Patricia Hobson bought Saddleback Farm near Afton, which at the time was a simple horse and cattle farm. Patricia saw the potential in the land and planted several acres of grapes with a wish and prayer. By 2001 they had their first vintage ready for production. That year Andrew tried his hand at winemaking with great success and their love for the Virginia wine industry blossomed.

Since then the Hobsons have worked tirelessly to expand on their vision. The business is truly a family affair as they have been joined by all three of their children in the running and development of the business. Their philosophy is to make wine with the classic, old-world principles of viticulture and vinication, at the same time using state of the art technology to capture varietal and regional character. Their name derives from the Roman historian Pliny the Elder's observation "In Vino Veritas" - "In Wine there is Truth." They believe that the truth in their wine comes straight from their vineyard as an expression of the land where they live and work.

veritaswines.com



The Williamsburg Winery, located on a 400-acre farm, is known as Wessex Hundred. The use of "Hundred" to name a property dates to the Colonial era and describes parcels of land sufficient to support a hundred families regardless of actual acreage.

With its first wine released to critical acclaim in 1988, the Winery began a tradition of fine winemaking that lives on today. Inspired by Europe's finest estates, the Winery is presided over by two generations of the Duffeler family-united by a single goal: to make wines with great character. Blending a winemaker's passion for allowing varietals to express themselves in each vintage with the art of gracious hospitality, the Winery celebrates the best of food and wine. Here, they share their enjoyment of wines, their stewardship of the land, their love of family and friends. You are invited to join them in their tasting room, their restaurants, their inn and their lives. Come to see the many ways they've earned their place on the world wine map.

williamsburgwinery.com







IMAGE COURTESY: THE WILLIAMSBURG WINERY

2022 VIRGINIA GOVERNOR'S CUP MEDALISTS

12 VIRGINIA WINES OUTSCORED OVER 600 ENTRANTS
TO MAKE THE VIRGINIA WINERIES ASSOCIATION
2022 GOVERNOR'S CUP CASE.

SAMPLE THESE FINE WINES TODAY DURING THE RECEPTION.

50 WEST VINEYARDS

BARBOURSVILLE VINEYARDS

CANA VINEYARDS AND WINERY OF MIDDLEBURG

CANA VINEYARDS AND WINERY OF MIDDLEBURG

MAGGIE MALICK WINE CAVES

MICHAEL SHAPS WINEWORKS

POLLAK VINEYARDS

ROCKBRIDGE VINEYARD

SHENANDOAH VINEYARDS

STINSON VINEYARDS

TRUMP WINERY

WISDOM OAK WINERY

2019 ASHBY GAP

2020 VERMENTINO RESERVE

2019 LEMARIAGE

2019 UNITÈ RESERVE

2020 ALBARIÑO

2019 CHARDONNAY

2017 MERITAGE

2018 V D'OR

2019 RESERVE RED

2017MERITAGE

2015 BRUT RESERVE

2019 NINETEEN





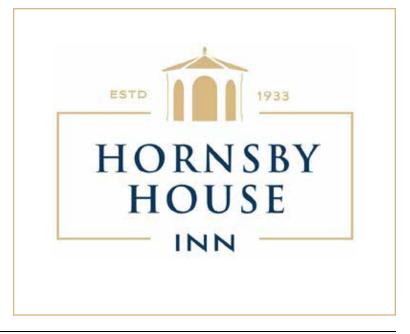












THE WINE ADVOCATE/ROBERT PARKER 100-POINT WINE-SCORING SCALE:

96-100	Extraordinary
90-95	Outstanding
80-89	Barely above average to very good
70-79	Average
60-69	Below average
50-59	Unacceptable

OFFICIAL BORDEAUX CHATEAU WINE CLASSIFICATION

The Médoc; The Classification of 1855 Today

Premiers Crus (First Growth-5)

Lafite-Rothschild, Latour, Margaux, Haut-Brion (Graves) and Mouton Rothschild

Deuxièmes Crus (Second Growth- 13)

Rauzan-Ségla, Rauzan-Gassies, Léoville-Las Cases, Léoville-Poyferré, Léoville-Barton, Durfort-Vivens, Gruaud-Larose, Lascombes, Brane-Cantenac, Pichon Longueville Baron, Pichon Longueville Comtesse de Lalande, Ducru-Beaucaillou, Cos d'Estournel and Montrose

Troisièmes Crus (Third Growth-13)

Kirwan, d'Issan, Lagrange, Langoa-Barton, Giscours, Malescot St. Exupéry, Boyd-Cantenac, Cantenac-Brown, Palmer, La Lagune, Desmirail, Calon-Ségur, Ferrière and Marquis d'Alesme Becker

Quatrièmes Crus (Fourth Growth-10)

Saint-Pierre, Talbot, Branaire-Ducru, Duhart-Milon, Pouget, La Tour Carnet, Lafon-Rochet, Beychevelle, Prieuré-Lichine and Marquis de Terme

Cinquièmes Crus (Fifth Growth-18)

Pontet-Canet, Batailley, Haut-Batailley, Grand-Puy-Lacoste, Grand-Puy-Ducasse, Lynch-Bages, Lynch-Moussas, Dauzac, d'Armailhac, du Tertre, Haut-Bages-Libéral, Pédesclaux, Belgrave, de Camensac, Cos Labory, Clerc Milon, Croizet Bages and Cantemerle



CATALOG DESCRIPTIONS

Wine and Lifestyle items are grouped as lots and fully described. Tasting notes and ratings are from the sources listed on page 57 in the Wine Rating Index. Other tasting notes not specified have been provided by the winery and/or winemaker. Lots are designated by number and the quantity and bottle size are beneath the lot number. Any special conditions or restrictions are noted in the catalog.

Lot #301

From Our Own Backyard - Williamsburg Winery

Includes: 6 bottles, as noted (750ml)
2019 Wessex Hundred Albarino (3 bottles)
2018 Wessex Petit Verdot (3 bottles)

Lot #302

Beautiful Art Books from VMFA

Faberge Revealed

Accompanying a major exhibition Faberge Revealed represents a landmark for the Virginia Museum of Fine Arts (VMFA) and for Faberge scholarship. The essays by Geza von Habsburg and other scholars present new findings on Faberge, his workshops and the creation of these extraordinary objects. Richly illustrated with some 600 photographs, the volume documents an important collection bequeathed in 1947 to VMFA by Lillian Thomas Pratt of Fredericksburg, VA. Assembled between 1933 and 1946, and comprising several hundred creations by the Faberge workshops and other Russian imperial jewelers, these exquisite, marvelously crafted objects, range from the majestic jeweled imperial eggs to delicate jeweled flowers in vases to diamond-encrusted icons and tiaras, to animal figures nimbly carved from precious stone.

Country Pursuits: British, American and French Sporting Art

The Virginia Museum of Fine Arts has long been renowned for its fine collection of sporting art. Owing to Paul Mellon's interest in this genre, the VMFA's collection comprises not only British but also American and French works. With Country Pursuits, former Paul Mellon Curator of European Art, Malcolm Cormack, provides a consideration of these three national traditions, combined for the first time in one book. Presenting an indepth survey of sporting art that is supported by catalogue-style entries and corresponding color reproductions, this lavish coffee book represents the work for each nationality in its own section.

Donated by: Pam and Fred Palmore

Lot #303

Everyday Drinking Wine

Includes: 10 bottles, as noted (750ml)

2020 Spy Valley Sauvignon Blanc (6 bottles)

2017 Spy Valley Pinot Noir (4 bottles)



Calling All Chardonnay Lovers

Includes: 12 bottles (750ml)

2019 De Wetshof Limestone Hill Chardonnay

Lot #305

Perfect for Opening Older Vintages

Durand Wine Opener

Donated by: A Friend of the Muscarelle

Lot #306

The Club, Barbados Resort & Spa Adults-Only All-Inclusive Hideaway

The Club is the ideal all-inclusive, adults-only Caribbean vacation destination for those seeking a fantastic location, intimate setting, and service excellence.

Located on the highly sought after west coast of Barbados, The Club offers an intimate ocean side setting next to the island hotspot for duty-free shopping. Features include superb waterfront dining, full-service spa, colorful gardens, cozy walkways, and freshwater pools.

A high-end designer mall and charming Caribbean shops are literally steps away from your front door. Plus, the amazing staff at this friendly resort will make your stay simply unforgettable.

Valid for seven to ten nights of one bedroom suite accommodations for up to three rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$125+ tax/service per person/per night.



(Additional surcharge of \$50 per person, per night applies December 21-January 3 & February 1-24.) **Must be booked by December 20, 2023.**

ALL-INCLUSIVE DETAILS - What's Included in the Certificate Supplement Fee: FOOD & BEVERAGE:

All meals (breakfast, lunch, afternoon tea, predinner appetizers and dinner) and all beverages (unlimited non-alcoholic beverages and domesticand international-brand drinks) at any of our restaurants and bars.

WATER SPORTS:

Waterskiing, Windsurfing, Sailing, Kayaking, Snorkeling, Boat rides, Reef fishing on site.

LAND SPORTS: Tennis, Fitness Center, Cocktail Sampling (Yes, it's a sport in Barbados!).

RESORT AMENITIES: Three Freshwater Swimming Pools, In-Ground Jacuzzi and Fitness Center.

Donated by: Elite Island Resorts



Two Rivers Country Club

Three Clinics - Golf, Tennis & Pickleball

One-hour Golf clinic for up to four with Chris Warring

One-hour Tennis clinic for up to four with

Mike Prokopik One-hour Pickleball clinic for up to four with

Donated by: John Hilker and Two Rivers Country Club

Lot #308

Mike Prokopik

Tour of James Fort, the Archaearium, and the Vault for Six Guests plus Lunch at Carrot Tree

In 1994, Preservation Virginia began an archaeological project called Jamestown Rediscovery to locate the remains of the original ca. 1607-1624 James Fort, the first permanent English settlement in the New World. Excavations of over a quarter-century have located the fort and its original buildings and recovered more than three-million artifacts. This auction item includes a self-guided tour of the fort site, the reconstructed 1907 brick Memorial Church with innovative displays featuring the Knight's Tomb and the original 1617 church foundations, and the Archaearium, an award-winning archaeological museum designed by Carlton Abbott. At the end of your visit, you will be given a private, behind-thescenes tour of the Vault, where artifacts from the site are studied, cataloged, and housed.

Donated by: Jamestown Rediscovery and

Carrot Tree Kitchens

Lot #309

Chatham Vineyard Sampler

Includes: 6 bottles, 3 each (750ml)
2019 Church Creek Chardonnay, steel

fermented

2018 Church Creek Vintner's Blend

Lot #310

King Family Sampler

Includes: 6 bottles, as noted (750ml)

2020 Roseland (2 bottles)

2019 Cabernet Franc (4 bottles)

Lot #311

Perfect For Your Next Dinner Party

Includes: 9 bottles, as noted (750ml)

2019 Huber Vision Gruner Veltliner (2 bottles) 2018 Elderton Barossa Cabernet Sauvignon

(7 bottles)

Lot #312

Virginia Wine Sampler

Includes: 10 bottles, as noted (750ml)

2018 Church Creek Vintner's Blend (3 bottles)2019 King Family Cabernet Franc (1 bottle)2017 Upper Shirley Vineyards Petit Verdot

(4 bottles)

2018 Williamsburg Winery Wessex Petit Verdot

(2 bottles)

Lot #313

Rose All Day

Includes: 1 bottle, (3000ml)
2020 AIX en Provence Rose
Donated by: Cindy McGann



A Family Portrait by Andrew Carney

Andrew Carney Photography is offering a \$1,000.00 portrait certificate which is good for a location portrait session of your "family" (parents with children) and a 10x10 small wall portrait, or you may use this certificate towards a larger portrait or portrait package.

- Limit of 1 certificate per family, per year. This certificate may only be used by the person who purchased it and is good for nine months from the date of purchase.

Donated by: Andrew Carney



More Wine From Our Backyard and Winemaker Matthew Mever

Includes: 6 bottles, as noted (750ml)

2019 Williamsburg Winery Wessex Hundred

Albarino (2 bottles)

2018 Williamsburg Winery Wessex Petit Verdot

(4 bottles)

Lot #316

Virginia's Most Loved Sparkling

Includes: 6 bottles, as noted (750ml)

Thibaut Janisson Blanc de Blanc (4 bottles)

Thibaut Janisson Extra Brut (2 bottles)



All wine Sold "as is, where is." Please see page 60 for details.





Palm Island The Grenadines

Adults-Only, all-inclusive Beachfront Resort. An exclusive, 135-acre private island hideaway, situated near the Southern tip of St. Vincent and the Grenadines, offers five dazzling white sand beaches, sumptuous dining, non-motorized water sports, nature trails, tennis, fitness center, free-form swimming pool with waterfall and spa. This award winning world-class resort is set in pure paradise where tranquility reigns and an unforgettable experience of a lifetime is inevitable.

ALL-INCLUSIVE DETAILS - What's Included in the Certificate Supplement Fee:

All meals and beverages including alcohol. Nonmotorized water sports. Resort facilities and activities.

Valid for seven night's accommodations for up to two rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$140+ tax/service per person/ per night. (Additional surcharge of \$50 per person, per night applies December 21-January 3 & February 1-24.) Resort blackout dates apply December 21-April 15.

Must be booked by December 20, 2023.

Donated by: Elite Island Resorts





Lot #318 Los Establos Boutique Inn Your Home Away from Home

Enjoy Seven Nights of Plantation Estate Accommodations.

Whether you seek seclusion and tranquility or thrills and adventure, Los Establos is your home away from home, distinctive in every way. Situated 4000 feet above sea level and overlooking a 16-acre coffee farm in charming Boquete. Los Establos offers spacious suites, magnificent views and luxurious hotel amenities to suit even the most discerning traveler. Featured is the spectacular panorama of Volcan Baru (Panama's only volcano) and the surrounding national park. We have been in the resort business for many years, primarily beachfront properties in the Caribbean. Now, we have fallen in love with Los Establos, which we acquired in 2005. Our spectacular hillside location in beautiful Boquete, our unforgettable view of magnificent Volcan Baru, and our friendly and loyal staff all combine to make this one of our very favorite places in the world.





Some call Boquete the "Little Switzerland of Central America." Others call Los Establos "paradise." Whatever you call us, we think this is a special place to visit, and we sincerely look forward to having you stay with us.

Valid for seven nights for up to three rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$125+ tax/ service per person/per night. Reservations are subject to availability.

Must be booked by December 20, 2023.





ALL-INCLUSIVE DETAILS - What's Included in the Exploration Package: FOOD & BEVERAGE:

All meals (breakfast, lunch, dinner), beverages and Gourmet "Los Establos" Coffee and wine served between 4:00pm and 6:00pm.

ACCOMMODATIONS: Classically Romantic Accommodations.

ACTIVITIES:

Your choice of one of the following activities per day: Spa Treatment, Rainforest Safari, Hiking to Lost Waterfalls, Coffee Plantation Tour, Zip Lining and a lot more activities to choose from. Please note activities are not included the day of arrival or departure.

RESORT AMENITIES:

Grand Salon with billiard table and Direct TV, elegant decor featuring original Central and South American art, intimate business center with 24-hour internet access, large terrace surrounded by beautifully manicured gardens and pathways through the coffee plantation and our own unique Orchids tree house.

Donated by: Elite Island Resorts



Lot #319

Enjoy Virginia Eastern Shore Wines

Includes: 6 bottles, 3 each (750ml)
2019 Chatham Vineyard Church Creek
Chardonnay, steel fermented

2018 Chatham Vineyard Church Creek Vintner's Blend

Lot #320

Host Your Own Pizza Party

Turn your backyard into the perfect place to entertain with this Ooni Koda 12 Pizza Oven. Turn out magnificent pizzas with golden crusts worthy of any pizzeria! The gas-powered Ooni Koda 12 can bake perfect brick-oven quality pizzas (up to 12") in just 60 seconds. Simply switch on, and in approximately 20 minutes, the oven will reach the desired temperature of 950 degrees, giving you enough time to assemble your pizza. It's a fun delicious way to get a slice of paradise in your backyard! Plus it comes with a bundle of essentials from King Arthur Baking which includes pizza flour blend, pizza dough flavor, pizza seasoning, pizza sauce, garlic oil and a pizza wheel.

Donated by: Mike & Susan Carron





Lot #321 Pineapple Beach Club Antigua

Enjoy a Seven to Nine-Night Stay at Antigua's Most Laidback Adults-Only, All-Inclusive Resort.

Situated on a stunning quarter-mile stretch of white sand beach, Pineapple Beach Club Antigua has garnered a reputation for being among the friendliest and most authentic all-inclusive resorts in the Caribbean. Its 180 rooms offer an array of vistas, including garden, beachfront and ocean views. Each guest room features amenities such as air-conditioning, TV, telephone, coffee and tea maker and private bathroom (with shower and/or tub).

Pineapple Beach Club Antigua's five intimate restaurants offer a diverse menu of dining choices. Guests might enjoy sumptuous themed buffet or à la carte dinners at Topaz, the main dining room, savor Caribbean specialties at the Pineapple Grill restaurant, or experience fine Italian dining at Chef Pietro's. The Pelican Snack Grill offers lighter fare, such as burgers and sandwiches, while The Outhouse bar & grill offers a casual menu and



spectacular views of the resort and sea from its hilltop location. Plus, guests can gather at three bars and lounges to meet, mingle and enjoy a variety of signature cocktails, beer, wine and more. For guests whose idea of an ideal Caribbean vacation goes beyond sun-worshipping and rumsipping, the resort offers energizing activities such as swimming in its two freshwater pools or enjoying complimentary non-motorized water sports, including Hobie-Cat sailing, windsurfing, kayaking and snorkeling at the reef just offshore. Pineapple Beach Club Antigua also offers a Spa with nail bar, four tennis courts, a fitness center,



and daily activities such as water aerobics and beach volleyball. Off-property excursions can be arranged for an additional fee. Among these is an exciting new catamaran adventure to uninhabited Green Island aboard the popular Calypso Cat, a 42-foot power catamaran.

Pineapple Beach Club Antigua is also the perfect setting for weddings and vow renewal ceremonies. Its on-site events team is happy to arrange all of the details, and couples will be wowed with the views from the bluff-top wedding gazebo.

Valid for seven to nine nights for up to two rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$125+tax/service per person / per night. (Additional surcharge of \$50 per person, per night applies December 21-January 3 and February 1-24.)

Must be booked by December 20, 2023.





ALL-INCLUSIVE DETAILS - What's Included in the Certificate Supplement Fee:

FOOD & BEVERAGE:

All meals (breakfast, lunch and dinner) and all beverages (name-brand liquors, house wine by the glass, Caribbean beers, tropical coolers and soft drinks by the glass) in any of our top-notch restaurants

WATER SPORTS: Snorkeling, Kayaking, Stand Up Paddle Boarding and Hobie Cat Sailing

LAND SPORTS: Tennis, Table Tennis, Beach Volleyball and Fitness Center

RESORT AMENITIES:

White Sand Beach, Two Freshwater Swimming Pools, Fitness Center, Tranquility Body & Soul Spa and Designated Wi-Fi Areas

Donated by: Elite Island Resorts



Watercolor of Your Home by Marcia Long

Original watercolor of your home by acclaimed local artist, Marcia Long.

(9" x 12" with mat and gold wood frame.)

Donated by: Marcia Long





Lot #323

Taste Of Italy

Includes: 5 bottles (750ml)

2016 Bindi Sergardi La Ghirlanda Chianti

Classico

Lot #324

St. James Club & Villas, Antigua

Enjoy a Seven to Nine-Night Stay at this Caribbean beachfront resort.

Experience a private 100-acre peninsula on Antigua's southeastern coast where clear turquoise waters surround your own private oasis. The resort features two magnificent white-sand beaches, six pools, four distinct restaurants, non-motorized water sports, tennis & fitness center, supervised kids activities, spa and nightly entertainment. St. James Club will leave you with amazing island memories to last a lifetime.

Valid for seven to nine nights of Premium Accommodations for up to three rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$125+tax/service per person/per night.

(Additional surcharge of \$50 per person, per night applies December 21-January 3 & February 1-24.)

Must be booked by December 20, 2023.

Donated by: Elite Island Resorts

Elite Island Resorts



The Verandah Resort & Spa

Enjoy a Seven to Nine-Night Stay at Antigua's Newest All-Suite Resort

The Verandah Resort & Spa, on the beautiful island of Antigua, encapsulates the Caribbean at its best. With something for everyone, this Caribbean vacation paradise is nestled on Antigua's pristine northeast coast on 30 spectacular beachfront acres traversed by hiking trails and bordered by Devil's Bridge National Park with its dramatic landmark rock arch.

This oasis of luxury and tranquility is perfect for a romantic wedding or honeymoon. Enjoy a rejuvenating spa experience. There is a bevy of activities to choose from, all set amid Antigua's best beaches and the island's largest free form pool.

The Verandah Resort & Spa offers a wide variety of accommodations all with the look and feel of a Caribbean cottage and each with a signature verandah to enjoy the beautiful beach, gardens and breathtaking tropical views.

And what would a fabulous holiday vacation be without a sumptuous dining experience. At The Verandah Resort & Spa, we have three restaurants and four bars serving international and local cuisine and of course, world-class Caribbean cocktails to set the mood for a one-of-a-kind tropical experience.

Valid for seven to nine nights of ocean view accommodations for up to three rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$125+ tax/service per person / per night.

(Additional surcharge of \$50 per person, per night applies December 21-January 3 and February 1-24.) **Must be booked by December 20, 2023.**



ALL-INCLUSIVE DETAILS - What's Included in the Certificate Supplement Fee:

FOOD & BEVERAGE:

All meals (breakfast, lunch and dinner) and all beverages (name-brand liquors, house wine by the glass, Caribbean beers, tropical coolers and soft drinks by the glass) in any of our top-notch restaurants except Nicole's Restaurant (which requires a supplemental fee).

WATER SPORTS:

Snorkeling, Windsurfing, Kayaking, Stand Up Paddle Boarding, Pedal Boat and Hobie Cat Sailing.

LAND SPORTS:

Mini-Golf, Tennis, Table Tennis, Shuffleboard, Pool Table and Volleyball.

KIDZ CLUB:

Children ages Two (if potty trained) to 11 enjoy exciting creative activities daily.

RESORT AMENITIES:

White Sand Beaches, Shimmering Free-Form Pool, Adult-Only Pool, Fitness Center and Designated Wi-Fi Areas.

Donated by: Elite Island Resorts



Hamilton Perkins Collection

In 2014, Hamilton Perkins founded Hamilton Perkins Collection, an independent brand, designing and producing unique and award-winning bags and accessories from recycled materials.

Hamilton Perkins Collection exists to create timeless limited-edition bags made from recycled plastic water bottles, pineapple leaf fiber, and billboard vinyl. The result is that no two bags are ever the same.

"Our first design, the Earth Bag Premium, was created so that our customers would not only carry a bag that was stylish but carry a bag they could be proud of. We surveyed more than 1,000 consumers to obtain their thoughts and feedback for each component of the Earth Bag Premium, which soon became one of our most popular designs." Hamilton Perkins Collection has been featured in Forbes, Fast Company, Money Magazine, and The Washington Post. The brand is currently offered in nearly 100 leading department and specialty stores in the United States, Canada, and Europe.

Donated by: Hamilton Perkins



Lot #327

Black Dog Gallery Framing

A selection from Black Dog Gallery's premium moldings with archival matting, hinging and UV filtering glass for a size up to 20" by 24" or put value of gift certificate (\$300) towards a custom service or hand-finished molding.

Donated by: Black Dog Gallery

Lot #328

Newport Rhode Island Getaway For Seven Nights

One Bedroom Suite for Two Guests at The Newport Bay Club for Seven Nights (Friday to Friday) available January 13-20, 2023. It could be available November (excluding Thanksgiving) or January-March based on availability.

Donated by: Mike and Susan Carron

Lot #329

Limited Edition Scarf

Cashmere / silk Limited Edition scarf, created from the original painting, "Goldfinch Bush," by Connie Desaulniers. 80" long by 28" wide.

See her original artwork now through May 28th at COLORS, an exhibit at the Stryker Center, featuring Kathy Hornsby's (W&M '79) photography and Connie's paintings.

Donated by: Connie Desaulniers

St. James Club Morgan Bay, Saint Lucia

Seven to 10 Nights of Deluxe Oceanview Accommodations

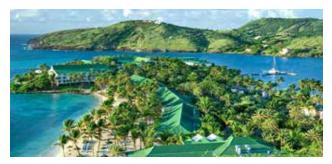
Set amid 25 acres of lush hillside gardens tucked into a private cove on the northern coast of St. Lucia, this beachfront resort features well-appointed guestrooms and suites offering stunning ocean and tropical garden views, five restaurants, four pools, non-motorized water sports, tennis, spa, fitness center, and kids club. Enjoy the day exploring an array of water sports and land activities, relax, or experience the majestic ambience only St. Lucia can offer.

Valid for seven to 10 nights of Deluxe Oceanview accommodations for up to three rooms, double occupancy. Winner is responsible for airfare and all-inclusive supplement of \$115+ tax/service per person/per night.

(Additional surcharge of \$50 per person, per night applies December 21-January 3 & February 1-24.

Must be booked by December 20, 2023.

Donated by: Elite Island Resorts



Lot #331

Drone Photography

Always Wanted an Ariel Photo of Your Home or Yacht? Mike Carron at your service! Mike will come to your location of choice within 30 miles of the Muscarelle and spend an hour capturing the images you prefer. Based on a mutually agreed upon date and location.

Donated by: Mike Carron

Lot #332

Create Your Family Tree

If you have always wanted to research your family genealogy, then this is the perfect package for you. Includes five hours of consultation and research to help you get started.

Donated by: Karen McPherson, Williamsburg Area Genealogical Society

Lot #333

Chardonnay Anyone

Includes: 12 bottles (750ml)

2019 De Wetshof Limestone Hill Chardonnay

Lot #334

Illy Espresso Machine

Sky blue portable Illy Espresso machine with an extra can of coffee pods.

Donated by: Adam Steely and Illy Cafe

Williamsburg

Lunch for Four at Gabriel Archer Tavern

Lunch includes a sandwich served with Manakintowne green salad, glass of wine, cookie, tax and gratuity.

Donated by: Cindy McGann

Lot #336

Jewelry Appraisal from Precious Gem

\$500 Gift Certificate to be used for a jewelry appraisal.

Donated by: Reggie and Lisa Akdogan,

Precious Gem

Lot #337

Tasting Dinner at Old City Barbecue

Welcome to the fun. Eight to 10 guests will relax and enjoy dinner which includes an appetizer sampler, BBQ sampler, dessert sampler and one wine or beer per adult. Mixed beverages and gratuity are the responsibility of the winning bidder.

Owner, Vernon Geddy, or the chef will join you to explain each menu item and answer questions about special BBQ preparations at Old City.

Based on availability. Excludes holidays and two weeks' notice is preferred to reserve. Expires December 31, 2022.

Donated by: Vernon Geddy, Old City Barbecue

Lot #338

College Creek Cruise for Six

Enjoy a cruise for six guests aboard a 25 foot Starcraft tritoon boat. Sit back and relax on this beautiful waterway through lovely natural sites while enjoying wine or beer and light fare. 2 1/2 to 3 hours in duration. May include venturing out onto the James River, weather permitting. Based on availability June 1 to October 1, 2022. Departs from David's dock on College Creek.

Donated by: David Miller

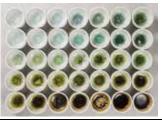
Lot #339

Chrysler Museum of Art and TASTE Catering & Events

Experience an afternoon at the Chrysler Museum of Art with lunch and a tour for up to 8 guests. Enjoy lunch prepared by TASTE Catering & Events at the museum café and an exclusive tour of your choice with a Museum curator. To schedule your visit, please contact the Development Office at least 14 days in advance by calling (757) 333-6251 or email abennett@ chrysler.org.

The Chrysler Museum of Art is celebrating the International Year of Glass in 2022. You may want to request a tour with Barry Curator of





Glass, Carrie Needel, of a special exhibition, To See A World In A Grain of Sand, on view August 12, 2022 to January 22, 2023. The exhibition will display sands from around the world and examples of the glasses that were created by melting these sands. With the help of community partners and the authorization of local agencies like Fort Monroe National Monument, Jamestown Rediscovery and Naval Station (NAVSTA) Norfolk, the Chrysler team has gathered sand from several locations in the region to help contemplate and Congrats, you've discovered Bonfire, the celebrate the places we call home.

www.chrysler.org

Donated by: Chrysler Museum of Art & TASTE



Lot #340

A Little Help with Yardwork

\$300 Gift Certificate from Williams Landscaping & Design to be used towards a yard cleanup or maintenance work.

Donated by: Williams Landscaping & Design

Lot #341

Ice Wine Gift Basket

Includes: 1 bottle each (375ml) plus assorted chocolate and nut selection and Two Sur La Table Aperitif Wine Glasses

2016 Johnson Estate Grown Sparking Rose Ice Wine 2018 Johnson estate Grown Chambourcin Ice Wine

Donated by: Jerry and Martha Jean Howell

Lot#342

Solo Stove Ranger Firepit with Tool Pack

Solo Stove with tool pack for enjoying hot dogs, marshmallows and casual fare. Warm your toes and your heart with this easy-to-use portable bonfire. Use it on any surface with included stand/guard. No fuss. Place logs in and get a clean fire without smoke. Gather 'round for a good time!

best-selling smokeless portable fire pit. Join thousands of others who are creating lasting memories. Yes, thousands!

Donated by: Ann and John Milliman



Lot#343

Upper Shirley Vineyards Package Wine & Lunch

Includes: 6 bottles, as noted (750ml)
Enjoy a private wine tasting followed by a gourmet lunch for four at Upper Shirley
Vineyards, winery and restaurant, perched above one of the most scenic bends of the James River just 35 minutes from Williamsburg. Executive
Chef, Carlisle Bannister, leads the kitchen in preparing Southern culinary delights using the freshest local ingredients - designed to pair with their award winning, world-class wines made from estate-grown grapes.

2019 Viognier (2 bottles)
2017 Petit Verdot (4 bottles)
Donated by:





Lot #344

XO Extraordinary Cupcakes

Gift Certificate for a 10" Special Occasion Cake decorated with custom icing and made in the flavor of your choice. Plus enjoy six boxed cupcakes to take away today!

Donated by: Dyana Steely, Extraordinary Cupcakes

Lot #345

Ceramic Tea Set by Marlene Jack

This Tea Set was made by Marlene Jack, Professor Emeritus of Ceramics at William & Mary. Known for her works both sculptural and functional, Marlene Jack has shown nationally and regionally in gallery and museum venues. Four pieces with brown and cream glazing.

Donated by: Kathy Hornsby

Lot #346

Guided Tour and Hands-On Art Activity for Eight Children

Looking for a perfect gift your child or grandchild? Look no further. The Art Museums of Colonial Williamsburg have donated a private guided tour and craft activity geared towards children and their adult companions at the museum.

Donated by: The Arts Museum of Colonial Williamsburg

Lot #347

Beautiful Evening Bag

This Whiting & Davis silver mesh bag will complement any special occasion outfit.

Donated by: Jane Kaplan

CapaBunga Tote & Wine

Includes: 2 bottles (750 ml)

Lovely canvas tote perfect for grocery shopping,

Farmer's Markets and picnicking. **Donated by:** Ann and John Milliman



Lot #350

Oyster Roast in YOUR Own Backyard

Marcia and Mark Berman with Cappahosic Oyster Company will provide either 4 bags of 50 of 2 bags of 100 (they recommend 2-3 oysters per person if other food is offered or 6-8 if only serving oysters...so 100 would be good for a dozen at least).

Comes in a basket with an oyster knife and gloves and a bottle of wine. We've thrown in eight more bottles of white wine to pair with the oysters. So all you have to do is get your backyard ready. Shucking lessons will be provided if needed and all will be delivered to your home in the Williamsburg area. capoysters@gmail.com

Donated by: Van & Marcia Berman, Cappahosic Oyster Company

Lot #349 A Family Portrait by Andrew Carney

Andrew Carney Photography is offering a \$1,000 portrait certificate which is good for a location portrait session of your "family" (parents with children) and a 10x10 small wall portrait, or you may use this certificate towards a larger portrait or portrait package.

- Limit of 1 certificate per family, per year. This certificate may only be used by the person who purchased it and is good for nine months from the date of purchase.

Donated by: Andrew Carney





Top Rated from Spain

Includes: 6 bottles (750ml)

2017 Vega Sicilia Alion

"Dark, complex bouguet with notes of prune, milk chocolate and nougat. In addition hints of dark forest berry compote, some liquorice and hyssop. On the palate gripping from the first second. Seems Classic Bordeaux extremely dense and powerful and nevertheless possesses wonderful creaminess. Aroma of wild berries, sour cherry, plum and some cinnamon. Ripe, easily noticeable tannin of high quality. Fresh acidity and long, fruity-spicy finish." FS 94

Lot #202

Taste of Italy

Includes: 12 bottles (750ml)

This is one of the most popular wines from Terre Siciliane IGT wines and also among the highest priced.

2016 Il Censo 'Provvido' Rosso Terre Siciliane IGT

"Provvido" is produced from Nero d'Avola grown at 650 meters altitude and aged in the non-interventionist style of Gaetano's mentor, Giampiero Bea: no added yeasts, no temperature stabilization, no fining or filtering, and a minimum of added sulfur dioxide, 2016 marks the first vintage for this, RWM's first ever Nero d'Avola, and it is a delightful addition to II Censo's lineup: deep in color, exuberant in personality, and an exceptional value as well. Fruits lean toward black cherry and blackberry, with notes of licorice and dark chocolate. It's a proud sun-drenched

southerner, ample and gregarious, but with tons of high-toned spice to balance, as well as a wellmannered flirtation with volatility that remains firmly on the correct side of the fence."

Donated by: Howard & Lori Forucci Smith

Lot #203

Includes: 12 bottles (750ml)

2015 Chateau Moulin de Tricot Margaux

"A tiny property (for Bordeaux standards) established in the 19th century in the heart of the Margaux appellation. This family domaine bucks the high commerce and commercial trends in Bordeaux. They do not deal with negociants, who re-sell wines the world-over. Cabernet Sauvignon is the dominant grape at over 70%, with the balance in Merlot. Cultural tradition is followed throughout the entire vineyard to bottle experience and in this vintage, it offers a rich, pure, intense, yet graceful style with beautiful complexity and structure that suggests the wine will live for years or even decades."

Donated by: Howard & Lori Forucci Smith

All wine Sold "as is, where is." Please see page 60 for details.



Second Growth Big Bordeaux

Includes: 1 bottle (1500ml)

2010 Chateau Leoville-Poyferre

"A wine of architectural strength and classical proportions, this has straight lines that mark the packed, concentrated fruits, which are sustained by its tannins. This is certainly the best wine that Léoville-Poyferré has produced, sumptuous while so finely structured." **WA 98, RP 94**Robert Parker says drink 2020-2044. **Donated by:** Sam & Cindy McGann

Lot #205

Vertical of Highly Rated Pinot Noir from San Mateo County

Includes: 4 bottles (750ml)

Rhys Vineyards is a well-regarded wine producer based in the Santa Cruz Mountains and sourcing fruit from mountain vineyards both in the Santa Cruz Mountain AVA and the Anderson Valley AVA some 150 miles north. The Californian estate, which established its first vineyards in the mid-1990s, focuses on three grape varieties: Pinot Noir, Chardonnay and Syrah. Rhys Vineyards uses natural yeasts for fermentation, and the wines are aged in French oak. Critics scores typically are 92+ for their wines. Nice addition to any cellar!

2010 Rhys Home Vineyard Pinot Noir RP 95 2011 Rhys Home Vineyard Pinot Noir CT 92 2012 Rhys Home Vineyard Pinot Noir CT 92 2013 Rhys Home Vineyard Pinot Noir RP 95

Donated by: Dr. Maria Scotece and Fernando Tarafa

Lot #206

Ti Amo Italy

Includes: 9 bottles (750ml)

Giacomo Conterno is an Italian estate just outside Monforte d'Alba in Piedmont. Critics consistently rate this as one of the top five Barbera d'Alba wines.

2014 Giacomo Conterno Vigna Francia Barbara d'Alba CT 90

Donated by: Howard & Lori Forucci Smith

Lot #207

Super Tuscans From the McGann Cellar

Includes: 3 bottles (750ml)

2011 Ornellaia Bolgheri Superiore

"A dark and inky red, featuring violet, black currant, cedar, sandalwood and iron aromas and flavors. Nonetheless, this comes across as elegant, even as the tannins prove formidable on the finish. A terrific young wine in the making. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Best from 2017 through 2035." **WS 96**

2018 Marchesi Antinori Tignanello Toscano IGT

"Sporting a retro but classic personality, the Marchesi Antinori 2018 Tignanello is quite the dapper and jovial wine that hits the market just as much of the world is emerging from a dark chapter of lockdowns and coronavirus curfews. I love the optimism that springs bright with such clarity and detail from within this blend of Sangiovese, Cabernet Sauvignon and Cabernet Franc. The 2016 vintage was a benchmark for sure, but I prefer the 2018, thanks to that tinge of nostalgia or emotion that is so deftly rendered in this cool, long growing season." **RP 98**

2018 Tenuta San Guido Sassicaia Bolgheri

"All about radiance and finesse, this iconic Tuscan red has beguiling aromas of cedar, wild red berry, menthol and pipe tobacco that mingle with fragrant blue flowers. Made with 85% Cabernet Sauvignon and 15% Cabernet Franc, the focused, elegantly structured palate is vibrant and savory, delivering cassis, orange zest, licorice and a hint of coffee framed in taut, polished tannins. Bright acidity keeps it energized and balanced. Drink through 2033." **WE 98**

Donated by: Sam & Cindy McGann



Lot #208

Italian Collector's Gem

Includes: 3 bottles (750ml)

2017 Tua Rita Redigaffi Toscana IGT

"The 2017 Redigaffi has a few surprises up its sleeve, the most unexpected of which are those floral aromas of rose and lavender that lift so gently from the bouquet. These are absolutely counterintuitive given the heat and power of this vintage. This Redigaffi is a delicate wine in terms of its aromatic display despite the density and extract that is delivered to the palate. It carries a touch of bitterness or tannic dryness on the close to go along with its 15.5% alcohol content. The mouthfeel is tight, focused and sharp. This is a really beautiful and interesting Merlot that skirts around the hot vintage, yet it ultimately leaves you with marked determination and bold fruit flavors.







Drink 2020-2040." RP 96

Cote de Nuits

Includes: 12 bottles (750ml)

"Today, thanks to his know-how, Didier Fornerol performs all vine works with passion: cutting, growing, trellising, harvesting and treatments. Mr. Fornerol controls operations from winemaking to bottling to which he takes great care to get to make you appreciate his wines for his greatest pride. Because he's a rigorous and demanding man, Didier Fornerol can perpetuate the Burgundy wine's quality tradition." Consistently rated well by notable critics.

2018 Domaine Didier Fornerol Cote de Nuits-Villages CT 90

Donated by: Howard & Lori Forucci Smith

Lot #210

From the Right Bank

Includes: 6 bottles (750ml)

2013 Clos Saint-Andre Pomerol AL 88

"The Right-Bank in Bordeaux is home to much smaller estates making incredible, age-worthy reds that are predominantly Merlot-based. This bottle comes from a true artisan, the essence of a garagiste as his wine is truly made in a garage. The estate is a mere hectare in size and the vines come from a lively, old vines parcel planted in the 1920s."

Donated by: Howard & Lori Forucci Smith

Lot #211

Decadent After Dinner

Includes: 1 bottle (375ml) 2010 Chateau d'Yquem

"Pale to medium lemon-gold color, the 2010 d'Yquem has retreated into its shell at this youthful stage, offering spritely suggestions of lemon curd, lime cordial and green mango with wafts of honeysuckle, spice cake, sea spray and beeswax plus a hint of gingerbread. The palate really comes through with super intense, tightly wound citrus, savory and mineral layers carried by a laser-precise backbone of freshness, finishing with crazy persistence that lingers a full three minutes and then some. This is going to be a very exotic, opulent d'Yquem! Drink 2025-2065." **RP 98**

Donated by: Tom and Cindy Gillman



Tom Gillman Recommends

Includes: 3 bottles, as noted (750ml)

After nearly 30 years as an acclaimed Napa Valley vintner Jayson Pahlmeyer became increasingly entranced by the wines of Burgundy. "Every oenophile eventually gravitates to the wines of Burgundy," he says. In the early 1990s, Jayson began seeking out the finest Pinot Noir and Chardonnay vineyards in the world. Though these iconic vineyards faded from his dreams, Jayson knew that, eventually, the perfect site would present itself. He just didn't realize it would be six years later in the remote hills of the Sonoma Coast at a small farm called Wayfarer.

2016 Wayfarer Fort Ross-Seaview Pinot Noir (2 bottles)

"Features a distinctive edge of tangy red berry, raspberry and cranberry flavors. Refined and elegant, even as the fine-grained tannins weigh in on the aftertaste." **WS 92**

2020 Wayfarer WF2 Fort Ross-Seaview Pinot

Noir CT 91 (1 bottle)

Donated by: Tom and Cindy Gillman

Lot #213

More Right Bank Bordeaux

Includes: 6 bottles (750ml)

2010 Chateau Gombaude-Guillot Pomerol

"The Château Gombaude-Guillot is a classic reflection of Pomerol: rich and supple, with a deep mineral structure, it has all of the grace and finesse for which the appellation is known. A longageing wine (25 to 30 years) that begin to develop a complex bouquet, after 5 years, which allows the best pairings with food, such as meat, cheese and so on."

"The 2010 is Petit Verdot, Cabernet Sauvignon, Cabernet Franc, Malbec and Merlot. Aromatic bouquet of dark berries, black currants and blackberries, layered with notes of graphite, vanilla, roses and juniper. Ripe tannins on the palate, vigorous with harmonious acidity." VV 94 Donated by: Howard & Lori Forucci Smith









Morgon Sampler

Includes: 12 bottles, as noted (750ml)

"Morgon is one of the 10 Beaujolais crus located on the slopes of the Beaujolais hills on the western side of the Saone River. The appellation applies only to red wines based on the Gamay grape variety. The wines made here tend to be denser than those made in much of the rest of Beaujolais."

2013 Daniel Bouland Morgon Vielles Vignes
Corcellette CT 90 (3 bottles)

2014 Philippe Pacalet Moulin a Vent CT 89 (2 bottles)

2013 K. Descombes Morgon Vielle Vignes CT 91 (2 bottles)

2013 Jean-Paul Chevent Morgon Vielle Vignes CT 89 (1 bottle)

2014 Jean-Paul Chevent Morgon Vielle Vignes
JR 92 (1 bottle)

2015 M et C Lapierre Ville Morgon 'Camille'

CT 90 (3 bottles)

Donated by: Howard & Lori Forucci Smith

Lot #215

From the Left Bank

Includes: 6 bottles (750ml)

"Classic Red Bordeaux. Of the 1,199 valuable hectares planted to grapes in Pauillac, most are owned by the numerous cru classé chateaux that call the region home. Yet, within the formidable triangle formed by Chateau Mouton Rothschild, Chateau Lafite Rothschild, and Chateau Pontet-Canet, a single hectare remains in the hands

of grower-producer Yannick Mirande. Monsieur Mirande's wines came to the US market under his label Chateau Chantecler, beginning with the 2010 and 2011 vintages."

2011 Chateau Chantecler Pauillac AL 90 Donated by: Howard & Lori Forucci Smith

Lot #216

Hard to Get Highly Rated Chardonnay

Includes: 2 bottles (750ml)

2019 Aubert Powder House Chardonnay

"A relatively new vineyard label for Aubert (the third vintage to be produced), the 2019 Chardonnay Powder House comes from eight acres of what are now estate-owned vines planted in 2013 to Hyde Old Wente and Mt. Eden clones on Goldridge soils. It prances out of the glass with showy scents of fresh nectarines, pink grapefruit, lime leaves and preserved lemons plus hints of struck flint and wet pebbles. The full-bodied palate possesses an almost electric intensity with bags of nervy citrusy flavors and a very lively backbone, finishing with great length and oodles of minerals. This should age fantastically!" **RP 97-99**

Donated by: Sam & Cindy McGann

Lot #217

First Growth Bordeaux

Includes: 1 bottle (750ml)

2016 Château Margaux RP 99

"Deep garnet-purple colored, the 2016 Château Margaux (blended of 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot and 1% Petit Verdot) sashays out of the glass with glamorous



red currants, candied violets, kirsch and crushed blackcurrants scents followed by notions of tilled black soil, forest floor, cast iron pan and cigar box with subtle wafts of lavender and oolong tea. Medium-bodied, mineral laced accents hover over the palate with an ethereal sensation of weightlessness, yet it is super intense with layers of red and black flavors supported by a firm texture of silt-fine tannins, finishing wonderfully fragrant and incredibly long. Drink 2024-2063."

RP 99 ———— Lot #218

Celebrate Fall with Beaujolais

Includes: 4 bottles (750ml)

"Jean Foillard is a family estate in the Beaujolais region of France. Popular among fans of natural wines, Foillard wines are also regularly praised by critics in their own right. The domaine is best known for a range of red wines from the Morgon appellation."

2019 Jean Foillard Fleurie Beaujolais CT 91
Donated by: Howard & Lori Forucci Smith

Lot #219

From the Jura Region of France

Includes: 8 bottles (750ml)

2019 Domaine du Pelican Arbois Trois Cépages

"This is the historic red cuvee from Domaine du Pelican. They have been producing it since their inaugural vintage, in 2012. At the time, they decided to vinify together all of their red grapes and thereby created this blend of Pinot Noir (60%), Trousseau (35%) and Poulsard (5%). Hence

the name, Trois Cépages. The vineyards from which this cuvée is produced are all located on the village of Montigny-lès-Arsures, where the winery also sits. Unfiltered. Light, bright crimson. Juicy and lively with both red and dark-red fruit. Pure and with a light dusting of stoniness. This is a wine that draws you in with its pretty and vibrant fruit and then holds you captive with freshness, superfine tannins and great length. Charming but not in the least insubstantial. Delicate and intense at the same time. A wine of real beauty.

Drink: 2021-2029." JR 91

Donated by: Howard & Lori Forucci Smith

Lot #220

Italian Brunello

Includes: 12 bottles (750ml)

2013 Tenimenti Angelini Val di Suga Brunello di Montalcino DOCG

"Enticing scents of exotic spice, iris, red berry and a whiff of eucalyptus mingle together. On the youthfully assertive palate, firm close-grained tannins and bright acidity frame sour cherry, pomegranate and white pepper. Drink after 2023."

WE 91

Donated by: Howard & Lori Forucci Smith







LIVE AUCTION OF COLLECTIBLE FINE WINES & LIFESTYLE LOTS

This index is designed to help you locate the live lots of a particular interest.

The lots are separated by type and lot number.

DINING, ARTS AND TRAVEL Lots 2, 5, 7, 12, 14, 15, 17, 18, 19, 20, 21, 25, 26, 31, 33, 34, 35, 37, 41, 42, 43, 45, 46, 49 and 50

Rare Spirits: Lot 39

WINE LOTS

White: Lot 1

Mixed (Red, White, Port or Dessert): Lots 13, 22 and 36

Red: Lots 3, 4, 5, 6, 8, 9, 10, 11, 16, 23, 24, 27, 28, 29, 30, 32, 38, 40, 44, 47 and 48

WINE BY REGION

CALIFORNIA: Lots 9, 16, 23, 24, 28, 30 and 32

FRENCH: Lots 3, 4, 8, 10, 27, 29, 36, 38 and 48

ITALIAN: Lots 5, 6, 29, 44 and 47

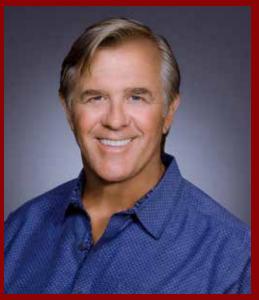
VIRGINIA: Lot 11





Wine and Lifestyle items are grouped as lots and fully described. Tasting notes and ratings are from the above wine rating index box, as noted. Other tasting notes not specified have been provided by the winery and/or winemaker. Lots are designated by number and the quantity and bottle size is beneath the lot number. Any special conditions or restrictions are noted in the catalog. Unless otherwise announced by the auctioneer at the time of sale, all bids are per lot as numbered in the printed catalog or addendum.





MARK MOTLEY

AUCTIONEER

Mark resides primarily in the Westover Hills Area in the City of Richmond, VA. He attended VCU and Randolph Macon College. He owns and operates Motleys Asset Disposition Group, located on Deepwater Terminal Road, in Richmond.

Mark is an avid outdoorsman and sportsman. He is a helicopter pilot and he's working on his fixed wing rating. He's a sailboat caption who has logged numerous trips to the Bahamas, British Virgin Islands, and the Chesapeake Bay. He has hunted big game on three continents and enjoys skeet, sporting clays, and target shooting. Boating and fishing are high on the list of sports at his homes at Gwynn's Island, Virginia and Stuart, Florida.

He enjoys collector cars and has several vehicles of interest including two Indy Cars, '77 Bronco, and a '78 Datsun 280Z.

Mark is the proud father of two children. Daughter Lauren is a graduate of Virginia Tech and has a degree in Biology. Lauren is employed at the United Network of Organ Sharing, (UNOS) headquartered in Richmond as project leader. Mark's son Carson, graduated from Virginia Military Institute in 2019. Carson has degrees in Business and in Finance and holds an Auctioneer's License and is a licensed Realtor. Both reside in Richmond. Mark enjoys the company of his fiancé, Anne-Paige Thomas, who lives in Roanoke where he often visits.

Mark T. Motley, CAI, AARE
President & CEO
Motleys Asset Disposition Group

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ANNE CONNER

MISTRESS OF CEREMONY

Anne Conner is the President of Public Finance and Community Investment, a division of TowneBank. Ms. Conner is tasked with managing corporate federal tax liability through investment in privately placed tax-exempt bond issues as well as New Markets, Historic Rehabilitation and Low Income Housing Tax Credits. Ms. Conner was Regional President for TowneBank of Williamsburg from 2005 to 2013. Prior to joining TowneBank, Ms. Conner served for over 18 years in various leadership positions with Bank of America.

In addition to her position with TowneBank, Ms. Conner is the Founding Chair of ivWatch, LLC, a medical device company based in Newport News, Virginia and continues to serve on its Board of Managers. Ms. Conner is the founding Chair of 757 Accelerate, the region's first intensive accelerator program for start-up and early stage companies and continues to serve on its Board of Directors, as well as a founding member of the Board of Directors of 757 Angels, a private equity investment group. She is also currently the Vice Chair of the Region 5 GO Virginia Board of Directors. GO Virginia is an initiative by Virginia's se-

nior business leaders to foster private-sector growth and job creation through state incentives for regional collaboration among business, education and government. Ms. Conner also serves on the boards of RVA-757Connects, an initiative to spark the I-64 Innovation Corridor from Richmond to Hampton Roads, CAHEC, one of the largest non-profit equity syndicators in the nation with over \$3.5Billion invested since 1992 and An Achievable Dream Endowment.

Prior governmental service includes serving on the Board of Visitors of Christopher Newport University under appointment by Governor Mark Warner and as Chairman of the Virginia College Building Authority under appointment by Governor Bob McDonnell. Ms. Conner also served a six year term on the York County Planning Commission.

Among many awards and honors, Ms. Conner received the Top 40 Under 40 Award (2000) and the Women in Business Achievement Award (2003) from Inside Business magazine. Ms. Conner was named one of the Top 50 Distinguished Alumni by Christopher Newport University (2011) and a Groundbreaking Woman (2014) by the Hampton Roads Chapter of Commercial Real Estate Women. In 2012, the Williamsburg Community Health Foundation recognized Ms. Conner with The Vernon M. Geddy, Jr. Award for Outstanding Leadership. Inside Business has included Ms. Conner in the annual Power Issue since 2011.

Ms. Conner received a BS degree in Finance from Christopher Newport University and is a graduate of the ABA Stonier Graduate School of Banking at the University of Pennsylvania. Ms. Conner is also a graduate of the CIVIC Leadership Institute and the Virginia Bankers Association Executive Leadership Institute.

CONDITIONS OF PURCHASE

The Live Auction: All wine offered or sold in the Catalog is subject to the following conditions:

- Muscarelle Museum of Art Foundation (herein "seller")
 reserves the right to refuse admission to or attendance at
 the Wine & Run for the Roses Wine Auction.
- 2. The auctioneer is the authorized agent for the seller and Va. Code § 8.2-328 governs.
- These Conditions of Purchase, as amended by addendum or by oral announcements during the auction by an authorized agent of seller, constitute the entire terms and conditions of the transaction with respect to the sale and purchase of wines and other items listed herein. By bidding, the bidder agrees to be bound by these Conditions of Purchase.
- 4. Seller does not warrant or represent, expressly denies responsibility for, and in no event shall be responsible or liable for, the accuracy of the description of the wines or items offered, or the correctness of the catalog, including but not limited to the origin, rarity, genuineness, quantity, aging potential, and present or future quality or condition. All statements by seller are merely statements of opinion and are not to be relied upon by prospective purchasers as warranties or representations of fact. Prospective bidders, by so bidding, acknowledge that they have inspected the wines and non-wine lots to their satisfaction and bid only as a result of their own inspection and opinion. All items are sold "as is."
- All bids are per lot as set forth in the catalog, unless otherwise announced by the auctioneer. Seller may divide or combine any lot or lots at its sole discretion.
- A suggested minimum price for each lot has been established. Seller expressly reserves the right to bid on its own behalf up to and including the listed minimum bid.
- 7. Seller shall have the right to reject any bid, at any time prior to the fall of the hammer. Should a dispute arise between bidders, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the absolute right to resolve the dispute, re-offer, re-sell, or withdraw the lot in question.
- No bid shall be valid unless it is acknowledged by the auctioneer. At the fall of the hammer, the highest acknowledged bidder shall be deemed to have purchased the lot and thereupon assumes full risk and responsibility thereof.

- 9. Responsibility for non-delivery shall be limited to refund of the purchase price.
- 10. Bids which are submitted to the seller in writing or otherwise left with the seller prior to the sale for execution by the seller are tendered for the convenience of the bidders, but the seller shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
- Purchaser will be required to pay all state and local retail sales tax applicable on the date of sale.
- 12. Payment: Bidders shall arrange financing prior to sale with cash, check, or credit card. Proof of identity will be required. Full payment, in U.S. dollars, must be made at the conclusion of the auction and prior to removal of the auction lots. Any sums not paid within seven days after the sale shall bear interest at the highest rate allowed by Virginia law. Seller retains all remedies available to it under Va. Code §8.2-703.
- All lots involving lodging and airline transportation may involve time restrictions. The purchaser agrees to abide by these restrictions. Any changes made by the purchaser are at the purchaser's risk.
- 14. All lots shall be removed from the premises following the close of the Auction. To encourage prompt pick-up, a service charge of \$10 per lot, per month or portion thereof, will be charged, commencing May 16, 2022. Due to variable state regulations, shipments will only be made to reciprocal states. All costs for shipping will be charged to bidder.
- 15. Should any dispute related to the Conditions of Purchase arise, the prevailing party shall be entitled to its reasonable attorney's fees and cost. This agreement shall be governed by and interpreted in accordance with the laws of the Commonwealth of Virginia, and any legal action regarding it or its terms shall be brought in the General District or Circuit Courts for the Commonwealth of Virginia for the County of James City.
- 16. No representative or employee of seller shall have the right to waive or modify any of the terms and conditions set forth herein, except that the seller's authorized representative may do so by general announcement during the Auction.

The Muscarelle Museum of Art encourages you to enjoy yourself. However, please drink in moderation, and please do not drink and drive. If you have not arranged for a designated driver and you need assistance getting home, taxis are available upon request and other alternative transportation can be arranged at the registration desk.



WHAT BETTER WAY TO CELEBRATE AN ANNIVERSARY, BIRTHDAY OR MILESTONE THAN WITH FABULOUS CHAMPAGNE!

2008 Piper Heidsieck Rare Rose

"A vibrant Champagne, ballet-slipper pink in color, featuring intense flavors of nectarine, ripe raspberry, grilled nut, espresso and graphite, with a touch of dried sage, all riding the finely detailed mousse. Like a ballerina, this offers power in a graceful form. A beautiful skein of spice unravels on the lasting finish. Drink now through 2033." **WS 97**

Donated by: Ron and Diane Nobles

2006 Billecart-Salmon Nicholas François

"The 2006 Brut Cuvée Nicolas François is showing superbly, bursting with aromas of warm bread, citrus oil, wild berries, smoke and gingerbread. On the palate, it's full-bodied, broad and voluminous, with a concentrated and fleshy core, chalky dry extract and lively acids despite the vintage, concluding with a saline finish. Drink 2019-2036." **RP 95**

Donated by: Ron and Diane Nobles

2011 Larmandier-Bernier Vielles Vignes du Levant Grand Cru Extra Brut (Magnum)

"Larmandier-Bernier's 2011 Extra-Brut Blanc de Blancs Grand Cru Vieille Vigne du Levant continues to drink superbly, bursting from the glass with aromas of pear, peach, toasted almonds, white flowers, fresh bread and oyster shell. Full-bodied, layered and concentrated, it's deep and fleshy, with superb concentration, racy acids and a long, saline finish. Drink 2020-2033." **RP 97**

Donated by: Ron and Diane Nobles

LOT CONTINUTES ON PAGE 62

All wine Sold "as is, where is." Please see page 60 for details.



2007 Dom Ruinart Blanc de Blancs Brut Millesime

"Disgorged in November 2017 with five grams per liter dosage, the 2007 Dom Ruinart Blanc de Blancs opens in the glass with a lively bouquet of citrus oil, warm bread, green apple and oyster shell, linden and beeswax. On the palate, it's medium to full-bodied, taut and chiseled, with a taut and concentrated core, racy acids and a long, chalky finish. Drink 2021-2045." **RP 95+**

Donated by: Sam and Cindy McGann

2008 Veuve Clicquot Ponsardin La Grande Dame Brut

"Medium yellow gold, silver reflections; fine, lively mousse. Ripe yellow fruit, apricot and pear underlaid with pleasant toasty aromas with hints of fig and brioche. Juicy and powerful on the palate, pronounced core fruit, well-structured acidity, a hint of nougat on the finish which is accompanied by salty, mineral nuances; an elegant, multi-faceted food wine." **FS 97**

Donated by: Sam and Cindy McGann

2012 Veuve Clicquot Ponsardin La Grande Dame Brut by Yayoi Kusama

"With a slight preponderance of Pinot Noir in the blend, this wine is rich and impressive. It is still young, with a crisp edge that makes the fruit shine. Apple and citrus flavors are integrated into a mineral vein. Drink from 2022." **WE 96**

Donated by: Sam and Cindy McGann





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Through research, teaching and patient care, gifts in support of VCU Health raise the standard of care for us all, today and in the future.

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In 1999 Andrew and Patricia Hobson bought Saddleback Farm near Afton, which at the time was a simple horse and cattle farm. Patricia saw the potential in the land and planted several acres of grapes with a wish and prayer. By 2001 they had their first vintage ready for production. That year Andrew tried his hand at winemaking with great success and their love for the Virginia wine industry blossomed.

Since then the Hobsons have worked tirelessly to expand on their vision. The business is truly a family affair as they have been joined by all three of their children in the running and development of the business. Their philosophy is to make wine with the classic, old-world principles of viticulture and vinication, at the same time using state of the art technology to capture varietal and regional character. Their name derives from the Roman historian Pliny the Elder's observation "In Vino Veritas" - "In Wine there is Truth." They believe that the truth in their wine comes straight from their vineyard as an expression of the land where they live and work. Additional info at **veritaswines.com**

Two guests will enjoy a Barrel Tasting with the winemaker, Emily Hodson. Followed by a world class four-course, wine-paired dinner that features homegrown and house-made Farm-to-Fork menus prepared by Brandon Masters.

After dinner, retire to your spacious room at The Farmhouse at Veritas Circa 1836. The Farmhouse at Veritas B&B c. 1836 offers six luxurious bedrooms in the heart of Virginia Wine Country, and a farm fresh breakfast. Located at Veritas Vineyard and Winery, the Farmhouse is truly a hidden treasure. **Featuring world class four-course dining and luxurious accommodations, there is no better place to rest and recharge!**

FARMHOUSE DINNERS: are offered Tuesday through Sunday nights at 6:30 pm.

The Farmhouse at Veritas, 72 Saddleback Farm, Afton, VA 22920 farmhouse@veritasfarmhouse.com **Donated by:** Veritas Vineyard & Winery













BURGUNDIES FROM THE SMITH CELLAR

INCLUDES: 12 bottles, 3 each (750ml)



After attending our auction for the first time last year, Howard and Lori Forucci Smith dug deep in their cellar and donated over a dozen wine lots to the Muscarelle Museum of Art Foundation. We feel very fortunate to have such large donors and appreciate all the wines they shared. We are just sorry that they could not join us today.

(Maison) Marchand-Tawse is a leading Burgundian negociant and domaine (Domaine Tawse) based in Beaune, producing a wide range of wines from Pinot Noir and Chardonnay. These range from regional Bourgogne wines to those at the Grand Cru level.

2016 Domaine Tawse Gevrey-Chambertin Cherboudes 1er Cru JR 90

2016 Domaine Tawse Gevrey-Chambertin Champeaux 1er Cru JR 92

2016 Domaine Tawse Gevrey-Chambertin Aux Etelois JR 90

2016 Domaine Tawse Gevrey-Chambertin En Pallud JR 90

Donated by: Howard and Lori Forucci Smith













RARE SAINT-ÉMILION FROM THE HAGEN CELLAR

INCLUDES: 6 bottles (750ml)



Annually produces some of the lowest yields in Saint-Émilion - often as little as 18 hectolitres per hectare and less than 1,000 cases per year (740 cases in 2001) - makes this wine almost impossible to find.

2001 La Mondotte

"Made in an elegant, surprisingly low key style for La Mondotte, the concentrated, delicious, opaque purple-colored 2001 builds incrementally on the palate. An impressive bouquet of black cherries, creme de cassis, toast, and minerals is followed by a medium to full-bodied effort with nicely integrated wood, acidity, and tannin as well as a long finish. This is a brilliant wine, and one of the finest efforts of the vintage." **RP 94**

Donated by: Grant and Brandy Hagen











PASTA NIGHT FOR 10 AT TWO RIVERS COUNTRY CLUB PLUS A CASE OF ITALIAN WINE

INCLUDES: 12 bottles (750ml) plus Dinner for 10

You and nine of your family or friends will enjoy Pasta Night at Two Rivers Country Club.

Enjoy a delicious Pasta Night Dinner at the Two Rivers Country Club--an ultimate private Country Club nestled between the James and Chickahominy Rivers. Take in the view and if weather permits, relax in the Adirondack Chairs with a glass of wine and enjoy the sunset! Reservation Required.

2015 Paolo Bea Rosso de Veo Umbria

"The 2015 Rosso de Veo is monstrously intense yet wonderfully balanced, showing masses of crushed black cherry, balsamic spice, stone dust and wild, exotic florals on the nose. Velvety textures give way to ripe red and blue berries with a spicy-citrus twang, backed by stimulating acids, as saline-minerality saturates under a coating of liquid violets. This finishes long, staining the palate with fruit concentrate and grippy tannins, yet considering how structured this is, there's a balance here that provides plenty of pleasure already. This is simply gorgeous and has a very bright future ahead of it." **CT 92**

Donated by: John Hilker, Two Rivers Country Club & Howard and Lori Forucci Smith









COLLECTIBLE BRUNELLO DI MONTALCINO

INCLUDES: 12 bottles, (750ml)



2013 Casanova di Neri Tenuta Nuova Brunello di Montalcino DOCG

"Casanova di Neri's 2013 Brunello di Montalcino Tenuta Nuova is celebrating its 20th anniversary (1993-2013), and a special gold-label edition of the wine was made to commemorate this important milestone. This is a bold and expressive Brunello that displays tightly knit aromas of Morello cherry, spice, leather and balsam herb that are the building blocks of the most beautiful Brunellos that come to mind. The Casanova di Neri house style implies a modern and sophisticated approach for sure. But the inner spirit and texture of Sangiovese is so fine and polished in its natural state that it hardly matters. The personality of the grape shines through with a loud and confident voice. Drink 2020-2040." **WA 97**

Donated by: Tom and Cindy Gillman









SPECIAL EXPERIENCE AT THE WILLIAMSBURG WINERY FOR FOUR

Wessex Hundred, the 400-acre farm that is home to The Williamsburg Winery, Wedmore Place, Café Provençal and The Gabriel Archer Tavern, offers an unforgettable wine and culinary experience in the heart of Colonial America.

Two couples will enjoy overnight accommodations at Wedmore Place plus a Reserve Tasting with Founder, Patrick Duffeler. Also includes a special wine luncheon for four at Gabriel Archer's Tavern. Based on availability and does not include gratuity for lunch.

Donated by: Patrick and Francoise Duffeler and The Williamsburg Winery













Domaine Fourrier is a well-regarded wine producer based in Gevrey-Chambertin, in Burgundy's northern Côte de Nuits subregion. Its wines, mostly made from Pinot Noir, are highly sought-after and known for their silky finesse.

2017 Domaine Fournier Gevrey-Chambertin Aux Echezeaux Vielle Vigne (4 bottles) Drink 2022 to 2035. **JCL 92**

2017 Domaine Fournier Gevrey-Cahmbertin Vielle Vigne (8 bottles) JCL 90

Donated by: Howard and Lori Forucci Smith







SPECIAL RELEASE FROM THE NOBLES CELLAR

INCLUDES: 3 bottles in Original Wood Case (750ml)

2016 Tesseron Estate 'Pym-Rae' Proprietary Red JS 98, WA 97, JD 96

"In 2016 the Tesseron family, of Pontet Canet fame in Bordeaux, purchased a vineyard on Mount Veeder. The property had been meticulously supervised by a certain famous Genie, Robin Williams. He did not make wine on the property, but the grapes were beautiful and fed wine programs at some top-flight Napa Wineries. With this inaugural vintage the Tesseron family pays homage to Williams by calling the wine after his two children as he called the vineyard Pym Rae."

"A blend of 76% Cabernet Sauvignon, 17% Merlot and 7% Cabernet Franc, the 2016 Pym-Rae displays a deep garnet-purple color and reveals wonderfully fragrant notes of candied violets, wilted roses, damp soil and black tea over a core of red and black currants, black cherries and warm blackberries plus touches of cigar box and camphor. Medium to full-bodied, the palate is evocatively singular, offering that rock-solid structure of mountain fruit, yet these are wonderfully ripe, silt-like tannins that beautifully support the elegant red and black fruit layers, finishing very long and very perfumed. Drink 2020-2048." **WA 97**

Donated by: Ron and Diane Nobles











2003 La Mission Haut Brion

"The 2003 La Mission Haut-Brion shows more creme de cassis, plenty of cedar wood, melted licorice and charcoal in a medium to full-bodied wine. It is a blend of 52% Cabernet Sauvignon, 39% Merlot and the rest Cabernet Franc. Rustic tannins in the back knock down the ultimate pleasure, and the point score, ever so slightly, but there's no doubting the complex, perfumey, noble aromatics this wine has managed to attain despite the staggering heat and drought in June, July and August." **RP 93**

Donated by: Michael Jacobson

Morgan Stanley

THE MEDINA CALE GROUP AT MORGAN STANLEY







EXTRAORDINARY VISIT TO BARBOURSVILLE VINEYARDS FOR TWO

INCLUDES: 6 bottles (750ml) PLUS Overnight Stay, Dinner and Reserve Cellar

Take a historic drive to the Commonwealth's most honored winery, Barboursville Vineyards, an 18th Century estate where **Estate Director Winemaker Luca Paschina will be your host.**

Enjoy a Private Tasting in their wine library, Library 1821, of past Governor's Cup winner wines, Cabernet Franc 1997, Cabernet Sauvignon Reserve 1998 and Paxxito 2015. Also, sample tasting from barrels of 2021 Octagon components.

Enjoy Dinner for Two with wine pairings at Palladio Restaurant, where the elegant balance they value in wine, the quality of celebration inherent in its welcome, inspire palate harmonies that are Virginian in resources and Northern Italian in perspective, in country dining of vivacity and refinement. At Palladio, the estate of wine is inhabited at its most seamless and complete, sustained behind the scenes by the rarest collaboration of colleagues gifted in cuisine, viticulture, horticulture and service.

After dinner, retire to your room at the Luxury Inn, the 1804 Inn. A classic Georgian villa, The 1804 Inn predates, by a generation, the construction of Governor Barbour's mansion which it overlooks, and its three suites are expansive and luxurious in the most timeless way.

Valid on a **Friday** upon availability.

Additional information available: www.bbvwine.com

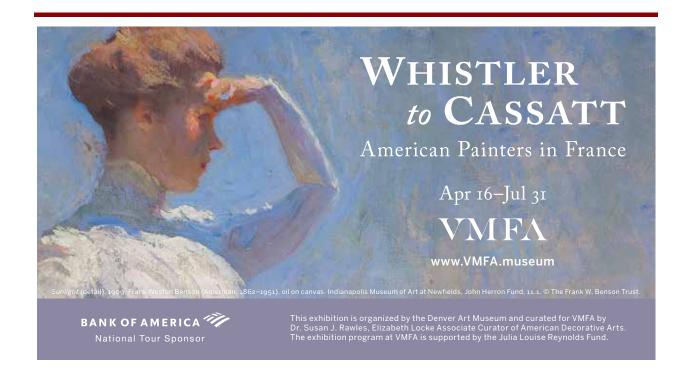
2019 Barboursville Vineyards Cabernet Franc Reserve

Donated by: Luca Paschina and Barboursville Vineyards













VIRGINIA HOSPITALITY - TOUR AT THE VIRGINIA MUSEUM OF FINE ARTS & LUNCH FOR 10 IN AMUSE



In Richmond, your combined fine art and wine experience will begin with a tour of the following exhibition: Whistler to Cassatt: American Painters in France, May 16, 2022, through July 31, 2022.

Rediscover late 19th- and early 20th-century painters who left the United States as expatriates and returned to shape the course of American art. In Paris, they trained under the influence of the École des Beaux-Arts and studied the "old master" works at the Louvre but then went beyond traditional practices to experiment with new ideas and techniques. Whistler to Cassatt: American Painters in France examines the rich variety and complexity of American painting in the advent of modernism, as French avant-garde philosophies and styles melded with American individualism.

Assembled from international collections, the exhibition features more than 100 paintings by James Abbott McNeill Whistler, Mary Cassatt, and John Singer Sargent, Childe Hassam, Theodore Robinson, Henry Ossawa Tanner, Elizabeth Nourse, Cecilia Beaux, and many others.

Then enjoy lunch and wine in the award-winning AMUSE. Executive Chef Greg Haley creates his dishes using only the best of what's in season, with a focus on local ingredients. And just like the works of art in the museum and on the walls of AMUSE, he introduces new masterpiece dishes and cocktails on a regular basis. Available on a mutually agreed upon date from May 16, 2022, through July 31, 2022.

Donated by: Alex Nyerges, VMFA Director and CEO







That worrisome, nagging old cliche is true: size matters.

Matters of the boudoir aside, do you want a six ounce steak or a sixteen ounce steak? Do you want a half-carat diamond or a three carat diamond? Do you want a four room house or a four bedroom house?

How about wine -- do you want a carafe or a bottle?

Well, true wine lovers know that when too much is just the right amount -- as it so often is -- the answer is a magnum!

Or in the case of this spectacular offering, five magnums of some of the world's greatest wines (both fabled and esoteric), from the cellar of Williamsburg's most eclectic collectors, Eliza and Frank Parrish.

Imagine hosting a dinner party for 10 or 12 with these treasures displayed on the sideboard. Image the laughter, the camaraderie, the good will, and the pure, unadulterated pleasure and joy rising around your dinner table as you pour the following for your lucky, lucky guests:

NV Le Mesnil Grand Cru Blanc de Blanc (from the Rare Wine Co, a special cuvee of Le Mesnil, the most storied and celebrated vineyard in all of Champagne)

2012 Jean-Francois Ganevat Les Grands Teppes Vieille Vignes Blanc (Ganevat's vinous genius has earned him the moniker "The Extraterrestrial of the Jura")

2000 Ridge Monte Bello (we defy you to identify a greater California Cabernet; year over year, nothing can or will equal it)

1995 Valdicava Madonna del Piano Brunello di Montalcino (many critics call this single-vineyard treasure Brunello's greatest wine)

1996 Chateau d'Yquem (there's nothing we can say to add to the legend of the world's greatest dessert wine)

Such nights are rare. And in times like these, such nights are needed.

Create one now for the friends and family you love. Because some things are so much more important than size.

Donated by: Frank and Eliza Parrish





\$2,500 GIFT CERTIFICATE FOR SERVICES AT ADVANCED MEDICINE & MODERN AESTHETICS

Pamper Yourself...You are Worth it!

Are you ready to get back to the real you? Tighten skin. Reverse the signs of sun damage. Reduce blotches and rosacea. Laser hair removal. At AMMA, we utilize a concierge, customized approach to create your ideal treatment plan. Your private concierge treatments restore your glow and confidence and allow the "true you" to re-emerge. AMMA also offers Botox, Aquagold microneedling, Hormone testing and HRT (hormone replacement therapy), Micronutrient testing and chronic lyme illness treatment.

Private and by appointment only. Conveniently located at 5239 Monticello Avenue, Suite B in Williamsburg. Please visit www.amma-va.com for additional information.

Donated by: Anna Stankiewicz, M.D., Advanced Medicine & Modern Aesthetics











GETAWAY TO A BEACH FRONT HOUSE IN DEWEY BEACH FOR A WEEK WITH FIVE BEDROOMS

Enjoy a week's stay anytime within one year from the "Wine & Run for the Roses" 2022 event.

This new Dewey Beach house is only 3 1/2 blocks from the ocean/east of Route 1 in Delaware!

Families and/or friends will delight in the large family room, kitchen and dining areas. Enjoy cocktails on the screened-in porch off back of home or sip a glass of wine while swinging on the front porch.

Stroll down to the beach which is in a prime location just north of Dewey Beach revelers or south of the Rehoboth Beach boardwalk crowd.

This home has just the right blend of old-fashioned beach life with fun nightlife and restaurants less than a mile away in either direction.

Located on a quiet street with original homeowners/neighbors whose families have had property there since the 1950's. This is truly a special spot for this East Coast House.

Your welcome package will include one case of red wine and one case of white wine to start the week of relaxation and a fun vacation.

Donated by: Jim and Carrie Garland

Mutually agreed upon week available anytime May 7, 2022 to May 5, 2023











HIGHLY RATED VÉRITÉ HORIZONTALS FROM THE BRASHEAR CELLAR INCLUDING TWO PERFECT PARKER 100'S

INCLUDES: 6 bottles, one each (750ml)

in sealed three bottle original wood cases

"Representing a high-water mark in the history of great California vintages, this was my first year at Vérité where nature gave us everything we could ask for and more. Everything we had accomplished and experienced since our inaugural year of 1998 prepared us to take advantage of this moment." - Pierre Seillan about the 2001 Release

2001 Vérité La Muse

"2001 La Muse is very French in style even though one could argue that this level of concentration can only be achieved by a handful of wines from Pomerol and St.-Emilion." **RP 100**

2001 Vérité La Joie

"Even younger than La Muse, it should age for 40-50 years thereafter." RP 95+

2001 Vérité Le Désir

"2001 Le Désir possesses an opulent, full-bodied mouthfeel, fabulous purity and density and a long finish." **RP 97**

2018 Vérité La Muse

"The intensity and complexity of aromas and flavors—all waltzing in captivating harmony—cannot fail to make your head spin in the best possible way. Electrifying!" **RP 100**

2018 Vérité La Joie

"The medium-bodied palate has jaw-dropping elegance and poise, featuring a solid backbone of firm, very fine-grained tannins and bold freshness to support the intense mineral-laced black fruit layers, finishing long with loads of savory and floral sparks. Simply breathtaking!" **RP 98**

2018 Vérité Le Désir

"The medium to full-bodied palate has tons of freshness to support the melange of preserved red and black fruits, textured by grainy tannins, finishing with a lingering peppery kick. It may require just a little

more time to come around than the La Joie and La Muse, and then I suspect this beauty is going to reward the patient."

RP 97+

Donated by: David and Janet Brashear





DINNER FOR SIX WITH COLONIAL WILLIAMSBURG FOUNDATION CEO, CLIFF FLEET, AT WILLIAMSBURG INN

This is a very special opportunity to enjoy an elegant dinner at the Williamsburg Inn and a VIP experience with the President and CEO of the Colonial Williamsburg Foundation. Cliff Fleet has strong ties to the Williamsburg community having served as president of the Jamestown-Yorktown Foundation since 2014 and as a board member since 2009. He earned a bachelor's degree in history and religion and graduate degrees in history, business administration and law from William & Mary. Since 2019 he has been using his experience to elevate the Foundation's mission to share America's enduring story with new and diverse audiences while improving its financial health through philanthropy, visitation and commercial profitability.



You and five guests will enjoy at special evening dining at the Five-Star Williamsburg Inn. Based on mutual availability.

Donated by: Cliff Fleet and Colonial Williamsburg Foundation Forbes Travel Guide Five-Star and AAA Five Diamond-rated Williamsburg Inn





NO ONE WAKES UP WEALTHY.

UNLESS, OF COURSE, THEY WENT TO BED THAT WAY.

That doesn't mean life can't change on a dime, because we've all seen that it can.

We may be waking up in a new world, but one thing hasn't changed:

Wealth rarely happens by accident. You likely get there on purpose. And most don't run; they walk.

Wealth usually takes its time, and so do we. If you want to have a real and unrushed conversation about your future, give us a call.

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SHOPPING SPREE AT BINN'S OF WILLIAMSBURG WITH \$1,000 GIFT CERTIFICATE & LUNCH FOR FOUR AT WAYPOINT SEAFOOD & GRILL

Get three of your girlfriends together and get ready to have a fun day shopping! Head to Williamsburg's premier women's clothing store, Binn's, for a morning or afternoon of shopping. This sophisticated shop carries designer clothing plus gifts and collectibles.

Plus before or after your shopping experience you and your friends will enjoy lunch for four at Waypoint Seafood & Grill - an elegant eatery providing locally sourced seafood and meat dishes by Chef Brian Hines in modern surrounds.

Donated by: Tom Smith and Binn's of Williamsburg & Waypoint Seafood & Grill













SIX NIGHT ALL-INCLUSIVE EZULWINI SAFARI FOR TWO GUESTS

All meals, lodging, game drives, house wines, local beer & soda included.

A once in a lifetime luxury destination that will create unforgettable memories that will last a lifetime for you. your family and friends.

Inclusive of all authentic South African meals, local beer, premium wines, teas & coffees, wine tastings and more. Guests will enjoy two daily game drives each day on a quest for the big five (lion, leopard, rhino, buffalo and elephants). Every drive is conducted by our highly skilled certified field guides to make every day an exciting adventure.

The luxurious Ezulwini Game Lodges are situated in Greater Kruger National Park, South Africa. Enjoy six unforgettable nights for two quests in a beautiful thatched roof luxury chalet. Your stay is comprised of three nights at Ezulwini's Billy's Lodge and three nights at Ezulwini's River Lodge to make for a variety of exhilarating game drives and breathtaking lodging experiences.

Relax by the pool between safari drives with a cocktail, book and a camera nearby because chances are you will get a visit from a monkey or an elephant grazing in the grass below the viewing decks.

Good to know information to help you with your planning. This is a HUGE trip to plan. Don't panic, Amy in Raleigh, NC and Fran (Ezulwini) are going to help you organize your trip to maximize your vacation to Ezulwini and get the most out of your time in South Africa! Fran will be taking care of all of your reservations, transfers, upgrades, additional guests, extensions. They will work together everyday to ensure your trip is carefully planned to ensure a memorable, relaxing vacation for you.

Now, get ready for the experience of a lifetime!! **PRICELESS!**

- Additional nights, accompanying quests and upgrades are available at a discount.
- This package is non-transferable, non-refundable.
- Expires 18 months from the date of the event.
- There are no blackout dates, but it is subject to availability.
- There is a \$1,200 high season surcharge from December 15 to January 15.
- Airfare and Transfers are not included.

Ezulwini

Donated by: Amy Register & The Ezulwini Family























PORTRAIT BY STEVE PRINCE

Director of Engagement and Artist in Residence Steve Prince will create a live charcoal portrait drawing sketch session of an individual at the Muscarelle Museum of Art! This portrait drawing could be of you, your spouse, your child, your parent, your grandparent, or friend! You will come to the museum and have light refreshments and conversation with the artist and walk out with a beautiful portrait heirloom! The drawing will be created in charcoal on archival paper, 18" x 24".

Donated by: Steve Prince



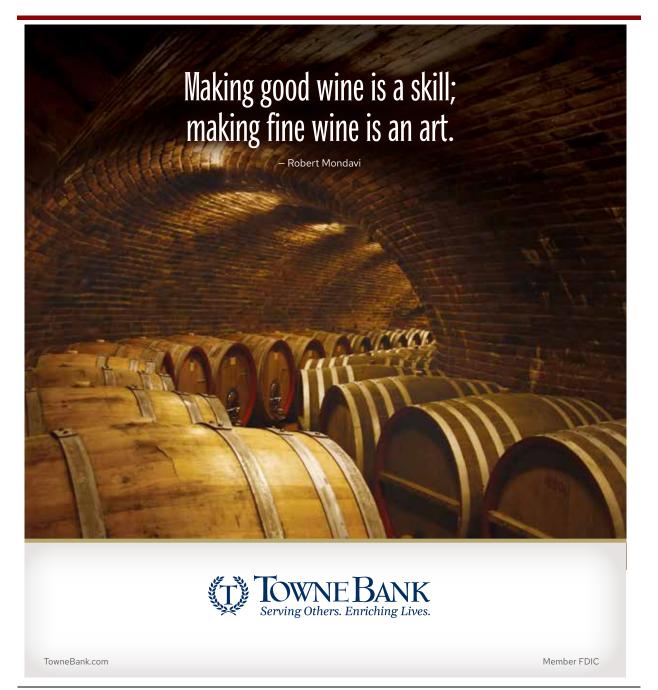














OLE VIRGINIA OYSTER ROAST AND LOW COUNTRY BOIL FOR 80 GUESTS BY TWO TIGER CATERING AT "THE SHED" AT THE GILLMANS IN BARHAMSVILLE ON SUNDAY, NOVEMBER 6, 2022

Bill Carr and Harrison Bresee, two friends, bonded by mutual interests: high school, love of the outdoors, waterfowl/upland wing shooting, cooking seafood, and genuinely enjoy hosting old and new friends at their events.

Each has particular areas of expertise:

Bill specializes in traditional, ole school Virginia Oyster Roasts with raw, steamed, roasted and New Orleans styled specialty oysters. He prefers to use native/wild oysters from the York or Rappahannock Rivers or the Eastern Shore. The oysters are typically harvested the morning of the event. He eschews propane and only uses seasoned hickory, beech and occasionally apple wood for his custom open fire roaster. After steaming, he "throws" the oysters on his oyster tables.

Harrison specializes in cooking a cornucopia of seafood. He prefers a "field to table" experience for small groups, but his culinary repertoire ranges from fresh crab pickings to seafood gumbo and anything with wild game. If asked to name a specialty, it would be the customized ole school Virginia Eastern Shore Seafood Boil, in which he uses only the freshest seasonal seafood and vegetables. Harrison's well used boiling pot and paddle, which can double as a canoe paddle, are among his trademarks. Over the past 17 years, Bill and Harrison have hosted/catered small and large events ranging from 20 to 300 people. Annual events include the Williamsburg German Club Oyster Roast and Bruton Parish Church Fall Seafood Outing. Other events include SunTrust Bank and Monarch Bank Powder & Pig client events and various wedding receptions, hunt club annual meetings and other events.







Tom Gillman, the current Chair of the Muscarelle Museum of Art Board Foundation, and his wife, Cindy, love to entertain. When they are not busy running their B&B on Richmond Road, they enjoy their "River House" located 30 minutes away in Barhamsville. A couple of years ago they decided they wanted to build a place to host family and friends -so "The Shed" was built and is undergoing final touches this Sping. Complete with a custom wood-fired pizza oven and kitchen plus restrooms and a fabulous water view, it sounds like the perfect place for a throwdown! The space is perfectly equipped for Two Tiger Catering to host us all for a special evening!

Event will feature wine and beer, roasted and raw oysters, a low country boil, Brunswick stew, ham biscuits and wood-fired pizza. Expect some sweets to finish the meal and a cigar bar.

Hosted on Sunday, November 6, 2022, from 3pm to 7pm for 80 guests. Round-trip coach transportation will be provided.

Bidding begins at \$200 per person.

You don't want to miss this fun evening, so raise your paddles!

Donated by: Bill Carr, Harrison Bresee, Tom and Cindy Gillman & Sam and Cindy McGann

Bidding will start at \$200 per guest. If you wish to secure your spot raise your paddle and on the other hand how many seats you would like.









WINE TASTING IN YOUR HOME FOR EIGHT WITH CLEMENT BROWN

INCLUDES: 8 bottles, 1 each (750ml)

Plus Two Hour Wine Tasting Hosted by Clement Brown in your home with Snacks from Creative Cuisine

Bored? Burdened? Belabored? Suffering an acute case of ennui?

Then it's time to throw off the shackles and "shack up" for an evening with Williamsburg's very own Vinous Court Jester, the inimitable **Clement Brown!**

The winners of this lot, up to eight of you, the fortuitously assembled, will gather for a night of great wines, great stories and anecdotes, and surely, given the source, more than a few whole cloth fabrications!

Indeed, as you and your fellow guests enjoy the following fabulous wines, Clement will regale you, as only he can, with tales of his his visits to -- and often his association with -- every one of these fabled wineries.

Unless you imbibe a little too much, it's a night, surely, you'll never forget! And one that will lift your spirits for weeks (even if you can't lift your head off the pillow the next day).

The wines to be served are:

Perrier-Jouet Grand Brut Magnum NV

2002 Trimbach Riesling 'Cuvée Frederic Emile'

2005 Volnay 1er Cru 'Taillepieds Marquis d'Angerville

2006 Chambolle Musigny George Roumier

2012 Cameron 'Clos Electric'

2005 Chateau d'Issan, Margaux

1995 Dominus Estate, Napanook

2000 Graham Vintage Port

So raise your paddle and raise it often! Join Clement and eight fellow wine lovers for a very special affair!

To be hosted in the winning bidder's home. The W&RFTR Committee can provide extra glassware if needed.

Donated by: Clement Brown, III and Creative Cuisine





NINE-YEAR VERTICAL OF BLANKIET FROM THE BRASHEAR CELLAR

INCLUDES: 9 bottles, (750ml)

Robert Parker says "The goal to produce world-class wines at Blankiet Estate has been accomplished, combining the extraordinary power of the site with unbelievable elegance." These wines are highly rated and sought after, and are a wonderful addition to any cellar.

This Bordeaux Medoc blend of predominantly Cabernet Sauvignon with Merlot, Cabernet Franc and Petit Verdot is sheer power in a silk glove.

2010 Blankiet Rive Droite Paradise Hills WA 95

2011 Blankiet Rive Droite Paradise Hills V 92

2012 Blankiet Rive Droite Paradise Hills WA 99

2013 Blankiet Rive Droite Paradise Hills WA 99

2014 Blankiet Rive Droite Paradise Hills V 95

2015 Blankiet Rive Droite Paradise Hills WA 98

2016 Blankiet Rive Droite Paradise Hills WA 97

2017 Blankiet Rive Droite Paradise Hills V 93

2018 Blankiet Rive Droite Paradise Hills WA 97

Donated by: David and Janet Brashear





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Maria found some really high scoring and hard to get wines to support our event this year and we thank her! These will make a wonderful addition to any cellar.

2017 Scarecrow

"Deep garnet-purple colored, the 2017 Scarecrow opens with notions of warm cassis, baked plums, black raspberries and boysenberries with accents of dried mint, pencil shavings and fragrant soil plus a waft of cast iron pan. Full-bodied, firm and grainy, it has a solid backbone of fantastically ripe tannins and seamless freshness, finishing long and mineral laced. Drink 2022-2050." **RP 97**

2017 MacDonald

"The 2017 Cabernet Sauvignon has a deep garnet-purple color. Only bottled a couple of months ago, it starts out a little broody and subdued, with coaxing earthy nuances emerge of truffles, tilled soil, underbrush and charcoal over a core of baked blackberries, plum preserves, crème de cassis and tapenade with touches of cardamom and Indian spices. Full-bodied, the palate delivers a compellingly chewy, hedonic experience of black fruit preserves and background freshness, finishing long with tons of earthy sparks. Drink 2021-2041." **RP 95+**

2013 Colgin Cariad

"The 2013 Cariad Proprietary Red Wine, a blend of 50% Cabernet Sauvignon, 28% Merlot, 13% Cabernet Franc and 9% Petit Verdot, shows great intensity, with a slightly more burning ember and scorched earthiness to it, giving it a more Graves-like character compared to the purity of the Tychson Hill. The wine is full-bodied, rich, layered and possibly slightly more tannic and backward than the Tychson Hill, but that could be because it had recently been bottled. It should evolve over the course of 30+ years. Drink 2015-2045." **RP 98**

Donated by: Dr. Maria Scotece and Fernando Tarafa



"OH FOR A BOWL OF FAT CANARY, RICH PALERMO, SPARKLING SHERRY..."











Dinner for Six Guests at Fat Canary with Wine Pairings

Tom and Mary Ellen Power opened The Cheese Shop in 1971. After over 50 years, the business is now operated by the second generation: Cathy, Tom and Mary Ellen. In 2003 the Power family and core staff relocated, expanded The Cheese Shop, added a fine dining restaurant, Fat Canary, and a retail Wine Cellar. Fat Canary has been named one to the Top 100 Best Restaurants in America by OpenTable Diners and has received the AAA Four Diamond award every year since opening. In 2020 the family opened a new casual dining option, Downstairs at Fat Canary. All four businesses are located in the heart of Colonial Williamsburg's Merchants Square and uniquely under one roof. The family is grateful to the Williamsburg community for over 50 years of business and proudly supports the Wine & Run for the Roses auction since 2011.

www.fatcanarywilliamsburg.com www.cheeseshopwilliamsburg.com

Donated by: Mary Ellen Power Sr., Cathy Power Pattisall, Thomas Power, Jr. & Mary Ellen Power Rogers







HAMMOCK COVE VILLA FOR ONE WEEK IN ANTIGUA WITH PRIVATE PLUNGE POOL FOR TWO GUESTS

Uninterrupted Luxury Awaits

On Antigua's northeast coast, adjacent to Devil's Bridge National Park with its Insta-worthy limestone arch famed for its soaring ocean geysers. Positioned as the newest boutique hotel on the island, the property's three pillars are gastronomy, personalized service and uninterrupted luxury. Executive Chef Marco Festini brings Michelin-starred experience as he helms what will be the most inventive kitchen in the country. Each of the 42 villas feature a vast indooroutdoor living plan, plunge pools and modern amenities, while a seamless sensibility of hospitality defines Hammock Cove's interpretation of a luxury resort experience.

Hammock Cove is located 25 minutes from V.C. Bird International Airport. Rates are inclusive of luxury villa accommodations, all meals offered from each of the property's gastronomy concepts including breakfast, lunch, dinner, small bites throughout the day, chef's table and degustation dinners,



in-villa dining, afternoon tea, evening aperitivo, premium liquor, wines and Champagne, various wellness, land and water activities, and all taxes and gratuities. Hammock Cove does not accept travelers under the age of 18.

Lodging:

Upon entering one of the 42 villas, guests are met with sweeping hues of aquamarine waters and the dramatic environs of the coastline. Classic vaulted ceilings counter the contemporary Caribbean décor, while a neutrally mineral color palette pays homage to the stone excavated from the property's actual site.

Locally made hardwood furnishings give way to an expansive open-air living and dining area, where the infinity-edge plunge pool is flanked by a duo of sunbeds and a hanging chair, providing ample lounging space. A wet bar provides a sommelier-curated selection of wines, and white, louvered shutters and tropical landscaping grant a haven of privacy.

Bathrooms feature dual sinks, a vanity area, and an oversized shower featuring four rain-head showerheads, pebbled floor and wall accents, a Bluetooth music system, and antioxidant-rich botanical amenities.

All villa amenities include Serta perfect sleeper king mattresses, 500 thread count Egyptian cotton linens, TV, WiFi, desk, coffee and tea making facilities, mini-bar, USB ports, telephones, bathrobes, hairdryer, walk-in closet, safe, iron and ironing board, ceiling fans, air conditioning, and twice-daily turndown service and mini-bar restocking. As a nod to more analog times, an eclectic selection of books is also featured in each villa.

Dining: Choice of two restaurants, three lounges and 24 hour In-Villa dining Irina's

Located in the Great House on the first floor with views over the multi-tiered swimming pool, Irina's feature a chic, bistro-style vibe, accented by a locally made copper and hardwood bar. Here, guests experience à la carte breakfast, lunch and dinner, along with light savory and sweet snacks such as caviar, salmon, and a freshly baked selection of viennoiserie, which rotates throughout the day. Afternoon tea is also served, as well as customized coffees. The main bar features all of the classics, as well as handcrafted cocktails, and a selection of beers and soft refreshments.



IMAGE COURTESY: ELITE ISLAND RESORTS

Lighthouse

Romantic and reminiscent of the grand Georgian dining halls of many Caribbean estate houses, with its signature green walls and wrap-around terrace accented by sleek, contemporary furnishings, Lighthouse is a gastronomic journey led by Executive Chef Marco Festini. His culinary interpretation preserves ancient methods of cooking accented with a forward-thinking culmination of flavors including indulgent classics like Wagyu beef burgers and Caribbean lobster, punctuated by inventive dishes gleaned from his career working alongside Michelin-starred masters. Sustainably sourced, the evening menu offers gastronomes a wealth of choice, while a daily changing menu is also featured based on what's locally available.

Plus three lounges - Nobody Knows, Lighthouse Bar and Chairman's Lounge.

Tranquility Spa: Body + Soul

A calming grey-green palette evokes its namesake upon entering. Tranquility Spa Body and Soul features five treatment rooms equipped for a variety of face and body therapies including wet room facilities, while the central treatment room is a stunning, circular space designed so couples can enjoy services in an expansive atmosphere. A cold plunge pool, sauna and water-facing yoga shala are also featured.

On the ground floor, guests can enjoy the **salon** with its **Blow Dry Bar**, and manicure/pedicure station and The Boutique, featuring a range of local and international resort wear, accessories, sundries and gifts.

More than 1,000 square feet is dedicated to the **Cybex Fitness Centre**, offering the latest equipment. **Yoga** is included as well as an evolving offering of other fitness classes. An array of wellness workshops will be on offer in the future as part of various packages. **All spa services and personal training is offered at an additional charge**.

Package Includes: Seven nights in a villa for two

All meals, beverages, resort facilities and activities. Government tax and service is additional. Guests may upgrade to a higher villa category for as little as \$50+ tax per room, per night. There is an additional peak season surcharge of \$50 per person, per night from December 21- January 3 and February 1-24. Based on availability and airfare must be purchased or private charter booked before reservation is confirmed.

Must be booked by December 20, 2023.

Donated by: Elite Island Resorts











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Supporting the Greater Williamsburg
Community since 1983
Williamsburg, New Orleans, Tampa, Reno

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Optimize I.T.

ESG Insurance & Financial Services

Celebrating 40 Years







Only 24 cases of this wine were imported into the United States and a three liter bottle is very RARE. So raise your paddle high to add this collectible Burgundy wine to your cellar!

2017 Château de La Tour 'Hommage a Jean Morin' Clos de Vougeot Grand Cru

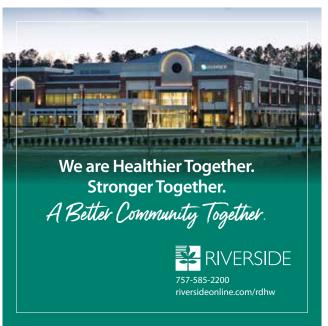
"A core of intense cherry and currant flavors mingle with sandalwood, incense and green olive notes, with flashes of licorice and baking spices, in this complex red. It's balanced, with refined, if dense tannins and a long, vibrant finish. Feels approachable now, yet this will develop nicely. Best from 2024 through 2040." **WS 95**

Sponsored by: Fred and Nancy Konta





IMAGES COURTESY: LUSHER PRODUCTIONS









SINE QUA NON CRITICALLY ACCLAIMED RARE WINE FROM THE HAGEN CELLAR

INCLUDES: 6 bottles, (750ml)



Grant Hagen, who works tirelessly all year procuring donations for our wine auction, has dug very deep in his cellar and donated some highly coveted bottles from California.

These wines were born of pure passion and a wishful dream – to make something that is so distinctive and so delicious as to make it indispensable to wine lovers the world over. Clearly a rather lofty, even unrealistic notion, but one Elaine and Manfred Krankl decided to pursue anyway. And so, with the 1994 vintage they Started Sine Qua Non, made a whopping four and a half barrels of Syrah that they called "Queen of Spades."

That first wine was a much greater hit than they could have ever imagined and it literally changed their lives What started as a hobby, more or less on a whim, has become not only their full-time occupation, but indeed their life. It is now a part of just about everything they do.

2019 Syrah Distenta

"Deep garnet-purple colored, it erupts from the glass with a powerfully fragrant nose of red roses, Morello cherries, boysenberries and juicy blueberries, followed by hints of mocha, star anise, cardamom and cassia. The concentrated, full-bodied palate is jam-packed with bright, crunchy black, blue and red fruits. It has a rock-solid structure of firm, finely-grained tannins and seamless freshness lifting the shimmering layers to a long, energetic finish. The complexity and vivacity of this Syrah are simply jaw-dropping!" RP 100

2016 Sine Qua Non Paiarito Grenache

"The 2016 Grenache Pajarito Del Amor is a single-vineyard wine—a barrel selection from the Eleven Confessions estate vineyard in Sta. Rita Hills. "This vineyard is by far our coolest," Manfred said. "Sometimes we don't harvest this vineyard until November. The wines from here have a lot of structure and presence. The soil is a heavy clay, so the wines can be pretty muscular." I asked Manfred what he considers when he is looking to make a single-vineyard expression. "I pick out the wines that can have longer barrel aging," he replied. "The wine has to be meaningfully dense and balanced. I try to make the selection early on, when the wines go into barrel, to decide which barrels they will go into. I take thicker barrels from Seguin Moreau so that the wine evolves longer and slower." Indeed, this wine spent 38 months in barrel, which is amazing when you consider how vibrant and fresh this Grenache is. The nose of this opaque, garnet-purple colored uber-Grenache completely explodes with a candied violets, mandarin peel and Indian spices perfume, giving way to a core of bursting-ripe red berries—redcurrants, Morello cherries and raspberries—with an undercurrent of earth, earth and more sweet, fragrant earth. The numbers are telling me this is a full-bodied wine (16.9% alcohol), but the palate is deceptively ethereal, possessing more of a medium to full-bodied feel, thanks in part to bags of well-integrated freshness and fantastic harmony, with soft, silt-like tannins, finishing with loads of savory layers and a fragrant, floral breeze. Yowza, that's good." RP 100



2016 Sine Qua Non Subir-Eleven Confessions Vineyard

"Meaning 'Rise' in Spanish, the 2016 Syrah SUBIR is the estate release that's all from the Eleven Confessions Vineyard in the Sta. Rita Hills. It's 89.7% Syrah with the rest Grenache, Petite Sirah, and Viognier that was 56% destemmed and spent a full 38 months in 82% new French oak. There are few wines that can spend close to four years in barrel and still emerge with freshness and purity, yet this estate seems to produce wines that do it with ease. Sporting a deep purple hue as well as a heavenly array of crème de cassis, white chocolate, blackberries, unsmoked tobacco, and peppery spice, it hits the palate with full-bodied richness, a layered, seamless texture, incredible depth of fruit, and that rare mix of power and elegance that's that hallmark of truly great wines. This was a great vintage for the Central Coast, and this is a true gem of a wine that tops out on my scale. While it's going to benefit from 2-4 years of bottle age, it offers incredible pleasure today as well." **JD 100**

2017 Sine Qua Non Eleven Confessions Vineyard Syrah

"The 2017 Syrah Eleven Confessions Vineyard is the wine of the vintage, and Syrah simply doesn't get any better. Even in these more difficult vintages, I'm always amazed at what this estate is able to achieve. Dense purple-hued, with an incredible bouquet of sandalwood, dried flowers, incense, saddle leather, and assorted red and blue fruits, it hits the palate with flawless balance, a deep, full-bodied, concentrated mouthfeel, and a heavenly finish. It shows a more up-front, exuberant, sexy style, yet there's still ample underlying structure and depth. Reminding me of Guigal's Côte Rôtie La Mouline (maybe amped up just slightly), drink it over the coming 15-20 years. It's worth pointing out that due to the difficulty in trademarking names today, the longer aged, 100% Eleven Confessions Vineyard Syrah and Grenache will simply bear the name "Eleven Confessions Vineyard" going forward." JD 100

2017 Sine Qua Non Eleven Confessions Vineyard Grenache

The 2017 Grenache Eleven Confessions Vineyard, which will be the name going forward for this wine sourced exclusively form the Eleven Confessions Vineyard in the Sta. Rita Hills, reveals a gorgeous perfume of assorted red and blue fruits as well as iron, ground pepper, Asian spices, and herbes de Provence. Based on 88.7% Grenache, 10.6% Syrah, and the rest Viognier, this full-bodied, ultra-fine, deep, layered Grenache is just about as good as it gets. Drink it any time over the coming 10-15 years. It's worth pointing out that due to the difficulty in trademarking names today, the longer aged, 100% Eleven Confessions Vineyard Syrah and Grenache will simply bear the name "Eleven Confessions Vineyard" going forward. **JD 99**

2018 Sine Qua Non Profuga

"Mostly destemmed (there was 41% stems from the Grenache) and aging in just 37% new French oak, this heavenly beauty has a rare mix of elegance and richness that just begs to be drunk already. Loads of kirsch liqueur, spiced meats, charcuterie, herbes de Provence, and peppery notes define the bouquet, and this full-bodied Grenache is flawlessly balanced, has silky, polished tannins, and a monster of a finish." **JD 100**

Donated by: Grant and Brandy Hagen



STELLAR BORDEAUX FROM THE SMITH CELLAR

INCLUDES: 23 bottles, as noted (750ml)



Château Rauzan-Ségla is a second growth from Margaux, Bordeaux, as set out in the 1855 classification of Medoc and Graves. The Cabernet Sauvignon-dominant blend is rich and concentrated, and is often considered one of the best of the second growths.

2016 Chateau Rauzan-Segla Margaux WE 97 (11 bottles)

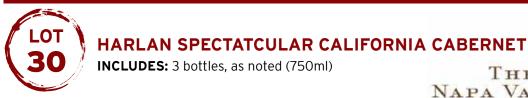
Château Moulin de Tricot is a tiny property established in the 19th Century by the ancestors of the current proprietor, Bruno Rey. Monsieur Rey and his wife, Pascale, tend the vineyards that are situated 30 km north of the city of Bordeaux, in the heart of the Margaux appellation. The Rey family owns just shy of five hectares of vineyards on a gravelly "croupe" (outcropping) in the commune of Arsac. Of the five hectares, 3.7 hectares are within the Margaux appellation and 1.2 hectares are classified as Haut-Médoc.

2016 Chateau Moulin de Tricot Margaux CT 92 (12 bottles)

Donated by: Howard and Lori Forucci Smith







THE NAPA VALLEY RESERVE

THE NAPA VALLEY RESERVE

Situated on an 80-acre property in St. Helena, California, with close ties to luxury resort Meadowood (which H. William Harlan of Harlan Estate, Bond Estates & Promontory established in 1979), the Napa Valley Reserve is a members-only winery and vineyard project described as "the nation's first wine country club," and as "the world's most elite fantasy camp." With a client base that includes actors, sports stars, and affluent professional workers, the establishment is an invitation-only club. Napa Valley

Reserve wines may not be sold to nonmembers, but may be donated to charity events. So this wine is VERY hard to find, especially in a large format bottle. A wonderful addition to any cellar!

2010 The Napa Valley Reserve (2 bottles)2011 The Napa Valley Reserve (1 bottles)

Donated by: Charlie and Mari Ann Banks











HORNSBY HOUSE INN DINNER FOR 20 COUPLES HOSTED BY GRAY & JULIA BOWDITCH SUNDAY, OCTOBER 2, 2022







Julia and Gray Bowditch look forward to hosting an exciting group of Muscarelle Museum of Art supporters at the Hornsby House Inn in Yorktown this year. A lovely dinner will be followed by live music, world-class wines, and local beer during an October evening. This home of hospitality is now being cared for by the fourth generation of Gray's family, which has produced some of the best Southern cuisine and wine. In 1931, Gray's great-grandfather J.W. Hornsby built this home, and generations of Hornsby and Bowditch families have been hosting guests for nearly 90 years. As part of the family tradition of southern hospitality, Gray's father, Phil, and his Uncle David opened the Inn in 2011 to breathe life into the family's historic home. Since the Inn opened 10 years ago, it has hosted over 10,000 guests and 250 weddings. Gray and Julia look forward to hosting this wonderful evening to benefit the Muscarelle. A champagne reception will kick off the evening, followed by seasonal craft selections from Tradition Brewing Company, hors d'oeuvres by Sate Kitchen's Chef Kyle Fowlkes, and live country bluegrass by Fixity.

Next, guests can savor a multi-course dinner created by Executive Chef Kenny Sloan from the revolutionary restaurants Fin and Fin & Tonic. Marion Bowditch's recipe collection, From the Kitchen at Hornsby House Cookbook, will be featured with a modern twist, including locally sourced Chesapeake rockfish and duck.

Each course will be paired with iconic wines from around the globe, selected by Hornsby House



\$300 Per Guest. If we have more than 20 interested couples, then we will raise the bidding until we have just 20 couples. If you wish to secure your seat, raise your paddle and on the other hand how many seats you would like.

Sommelier Christopher Grant. Featured wines to include recent selections from Paul Hobbs Winery and Colgin Cellars.

Purchasers of these seats will be provided a copy of the *From* the Kitchen at the Hornsby House Cookbook today at check out.

Donated by: Gray and Julia Bowditch





































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Mike Bowers is a long-time supporter and fan of our wine auction. Many attribute the success of our event to his prodding to focus on really good wines. So thank you Mike for helping us get to where we are today and for these wonderful wines!

2013 Dominus Estate

"The 2013 Dominus is, to my way of thinking, one of the most profound wines Christian Moueix has yet made in his rather brilliant winemaking history, both in France and in Napa Valley. This is a 30- to 40-year wine and a profound effort from this famous vineyard in Yountville. Drink it over the next 40+ years." **RP 100**

2015 Dana Estates Onda Cabernet Sauvignon

"Medium to full-bodied, fine and refreshing in the mouth, it delivers loads of open-knit fruit and spice notions with great length." **RP 93**

2012 Dana Estates Hershey Vineyard Cabernet Sauvignon

"Deep garnet colored, the 2012 Cabernet Sauvignon Hershey Vineyard has a profoundly scented nose of baked cherries, mulberries with touches of smoked meats, mocha and fertile loam. Medium to full-bodied, it has a firm structure of chewy tannins and great freshness, finishing long and earthy/minerally." **RP 96**

2005 Vérité La Muse RP 98

"The wine is full-bodied, with magnificent structure, texture and density. I could drink it now. That said, most consumers should give this wine another 3-4 years, and drink it over the following 30+ years." **RP 98**

2012 Promontory Red Wine

"Notes of new saddle leather, loamy soil, and crushed rock intermingle with black currants, plum, tobacco leaf and spice in a full-bodied, wonderfully pure and large-scaled style with ripe, well-integrated tannin. It is accessible enough to enjoy, and in spite of its massiveness, it is certainly capable of evolving beautifully for 30 or more years." RP 97

2013 Vice Versa Stagecoach BBS Cabernet Sauvignon

"Bold and structured red from one of the highest peaks in Napa." **CT 95**

Donated by: Mike and Babs Bowers



LOT 33

ENJOY A ONE-WEEK STAY FOR UP TO SIX GUESTS IN THE HEART OF TUSCANY

Villa Ventolino is situated in the small locale of Montauto, overlooking the enchanting medieval town of San Gimignano. The villa is a converted barn with the typical Tuscan brick work in the windows and stone tile courtyard. Ventolino has three ensuite bedrooms, an extra half bath, a fully equipped kitchen with pizza oven, dining for eight, wine cantina, an extra room with two pull out cots, laundry room, and internet service. The property has a jacuzzi spa, garden, full bocci court, and parking area. Modern furnishings blend with traditional touches, creating a charming, modern space that perfectly blends with the villa's ancient structure.

The name Ventolino means a "small breeze," which is required for healthy olive trees and vineyards. The villa is surrounded by olive, fruit and cypress trees and has spectacular views of the Tuscan landscape from every corner of the property.

The Italian experience lends itself to enjoying local cheese and charcuterie plates on the upstairs balcony, or evening dinners on the courtyard, with outdoor seating for eight. Arrangements can be made for

cooking classes or dining with local chefs using fresh vegetables and herbs from the villa garden (in season). Finish your days with a jacuzzi spa, while watching the lights of San Gimignano. Ventolino is centrally located between Florence and Siena, with access to each city within one hour, as well as many other beautiful medieval towns such as Greve, Barberino, Monteriggioni, and Castellina in Chianti.

Tuscany is the heartland for Italian wine lovers and the Sangiovese grape, with varieties of Barolo, Brunello di Montalcino, Chianti, and the Super-Tuscans. There are endless large and small wineries to be discovered and enjoyed, easily accessible in one day outings. The local wine of San Gimignano is Vernaccia, a white wine grape found specifically in this local region, including the walkable vineyard of Castello di Montauto. The impressive Antinori winery tour is a 25-minute drive. Castello di Verrazano, outside of Greve, is another amazing local tasting and lunch experience. Numerous dining experiences can be recommended to suit any type palate.









IMAGES COURTESY: GAIL AND RON GILDEN







LOGISTICS:

Dates for this experience are negotiable with owners, and generally the black out weeks will occur during the months of April, May, and October. Dates need to be used by 2023.

Suggested activities nearby are wine tastings, hot air balloon rides, local walking paths, tour of Siena, Duomos, Uffizi, Boboli Gardens and local artisan fairs depending on season.

Favorite restaurants nearby are Cum Quibus, Fattoria Poggio Alloro, Ristorante San Martino 26 and II Trovatore. Tuscan wineries to visit: More local are Antinori, Castello di Verrazzano and La Ripa. One day outings are Castello Banfi, Barone Ricasoli, Tenuta San Guido and Avignonesi.

There is a housekeeper who cleans once weekly. More frequent visits or special services can be negotiated.

Guests have use of the fully equipped kitchen. This villa is not a rental property. There is a laundry room in the home for self-laundering. Local chefs can be contracted to offer cooking classes or in-home dining.

Closest airports are Pisa or Florence (Firenze) Airport. If arriving by high speed train from another area of Italy, one would depart at the Santa Maria Novella Station in Florence. There are local trains from Florence to Poggibonsi which is just 12 kms from San Gimignano. Driver services can be used to get from airport or train station to villa, or for day tours, etc.

Address of the Villa: Ventolino, Localita Montauto 44F53O37, San Gimignano, Italy 90 days' notice is preferred to schedule the trip. Please contact cindy@mmawineauction.com

Donated by: Gail and Ron Gilden

100



TWO-NIGHT STAY FOR TWO AT ANY ST. REGIS, EDITION, THE LUXURY COLLECTION OR RITZ-CARLTON HOTEL OR PARTNER PROPERTY

Check off one of your bucket list trips with this two-night stay for two at any of the participating properties in the U.S., Canada or abroad. You and a guest will enjoy these luxury hotel brands known for their discerning service and superior amenities and food.

Based on availability and not offered during blackout dates and holidays. Ninety days' notice is preferred for domestic reservations and 120 days for overseas reservations.

Donated by: The Wine & Run for the Roses Committee



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Beach

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LOT SPEND THE DAY WITH OSCAR-NOMINATED PRODUCTION DESIGNER DAVID CRANK

David Crank has been working in the film and television industry for the last 20 years of his career, with the 10 years prior spent designing scenery and costumes in the theatre. He has had the opportunity to work around the world with directors ranging from Terrence Malick, Paul Thomas Anderson, and Rian Johnson, to his recent work with Paul Greengrass on NEWS OF THE WORLD. He is the recipient of numerous awards and nominations for his work as both a Production Designer and as an Art Director. He is a graduate of the College of William and Mary and of Carnegie Mellon University. He has been drawing and making a lot of things since childhood.

One lucky person interested in learning more about production design will get to spend the day with David. Depending on what project he is working on, you may be able to visit the set before filming begins or spend the day watching him work on an upcoming project. Based on availability and set restrictions. Available on a mutually agreed upon date. Expense to get to a movie location is the winning bidder's responsibility. davidcrankdesign.com

Donated by: David Crank





TOUR DE FRANCE FROM THE ATIYEH CELLAR

INCLUDES: 9 bottles, 1 each (750ml)

2006 Didier Dagueneau, Pur Sang

2000 Domaine Zind-Humbrecht Pinot Gris, Clos Windsbuhl

2010 Domaine Drouhin, Clos Des Mouches

2005 Chateau Malescot St. Exupery, Margaux

2006 Chateau Grand-Puy-Lacoste, Pauillac

2003 Chateau La Gomerie, St. Emilion

2012 Chateau Beaucastel, Chateauneuf du Pape

2012 Chateau Clos Des Papes, Chateauneuf du Pape

2010 Delas Freres, Hermitage, Domaine Des Tourettes

Donated by: Drs. Rony and Melissa Atiyeh









PRESIDENT'S HOUSE DINNER FOR SIX

The oldest official residence for a college President in the United States, William & Mary's President's House has served as the home of all but one of the College's presidents. Only Robert Saunders, president in 1846-48, continued to occupy his house on Palace Green during his tenure.

The public rooms on the first floor are furnished with English and American antiques-all gifts to the University over the past several decades-as well as Colonial American portraits from the collection of the Muscarelle Museum of Art.

Six guests will have the special opportunity to dine with President Rowe at the President's House on the beautiful university campus. We are very appreciative of President Rowe to open her home to benefit our Muscarelle Museum's major fundraiser. Enjoy an evening of fine food and conversation. Date and time to be mutually agreed upon with donor.

Donated by: Dr. Katherine Anandi Rowe

Please contact Cindy Brauer at (757) 221-7892 or cabra1@wm.edu to arrange your dinner. Must be used by May 1, 2023.







IMAGES COURTESY: WILLIAM & MARY



It seems appropriate given its name, that no wine in the world can approximate "love in a bottle" like the legendary Les Amoureuses of Chambolle-Musigny. It is the quintessential Burgundy. Indeed, among lovers of great Burgundy it is easily the "first among equals" of the 24 Premier Cru vineyards in Burgundy. And when the long overdue classification of Burgundy's wines finally takes place, it is certain that "The Lovers" will be the first elevated to Grand Cru status.

In the meantime, lovers of this fabled regions wines will continue to pay the prices required (typically, today, between \$1,500 and \$6,000 a bottle), for this deservedly storied elixir from top producers such as G. Roumier, J.F. Mugnier, and R. Groffier, three of whose bottles are on offer to you today -- fully mature renditions from 1998, 1999, and 2006 that can be savored now or cellared for years to come.

Seize them today! Indeed, raise your paddle and the price be damned!

For they are unlike any other wine in the world.

The magic of their perfume will whisper in your memory for years. As will their grace, their elegance, their harmony. Their delicacy and refinement. Their precision and their sensuality.

Given its scarcity -- and the ever-increasing worldwide demand among newly minted millionaires -- only a privileged few ever get to open a single Les Amoureuses.

Here's your chance to own and open three. All of them, hopefully, with someone you truly love.

1998 Domaine Robert Groffier Pere & Fils Les Amoureuses CT 91 1999 Domaine Robert Groffier Pere & Fils Les Amoureuses CT 92 2006 Domaine Robert Groffier Pere & Fils Les Amoureuses CT 92

Donated by: Donald Patten



Everyone has their passions and besides collecting wine, Tom Gillman also enjoys finding hard to get, rare collectible scotches. He not only gets them but he shares them! So not only does the highest bidder today walk away with the four prized bottles but you and three of your friends also get to



enjoy a "rare bottles" scotch tasting hosted by Tom and Cindy Gillman in their home in Barhamsville on a mutually agreed upon date.

Slàinte Mhath!

Beyond rare, none of these bottles are currently available for sale in the United States.

The most prolific production, the **Classic Cask 40**, was limited to fewer than 2000 bottles. Distilled in 1970, resting over 40 years in oak casks, this is one of the highest scoring scotches ever, earning a 98 from Wine Enthusiast. The average global price for this bottle was \$3,996 as of March 2022 and there are none currently for sale in the US.

This 40-year-old whisky was blended together under the supervision of renowned Master Blenders David Hallgarten and Robert Mendelshon. Together, the pair sourced some of the finest whiskies in Scotland that had already aged for 15 years in a combination of ex-bourbon and ex-sherry casks. Once the whiskies were identified, they were blended together and put back in their original casks for an additional 25 years. After this quarter-century beauty rest, the whiskies were finished for six more months in casks that were previously used to mature Oloroso sherry. Quite simply, a magical dram that has been deemed "scotch of the night" in several tastings at the Gillmans.

The **other 3 bottles** in this lot were only available through the Scotch Malt Whisky Society and are long gone from retail. None of these bottles are currently available for sale in the world." These are:

Glenrothes "**Turkish Coffee In A Barber Shop**", 20 Year Single Malt Scotch, distilled 1990, 263 bottles produced

Glenturret "**Leather Armchairs & Old Wardrobes**", 10 Year Single Malt Scotch, distilled 2001, 798 bottles produced

Glengoyne "The Big Fat Tipsy Wedding", 16 Year Single MaltScotch, distilled 1998, 608 bottles produced

Donated by: Tom and Cindy Gillman





IMAGE COURTESY: TOM GILLMAN



If subtle is what you're after in this auction, look elsewhere.

Then again, if big wines, assertive wines, wines of power, wines with force of personality, wines that command your attention are what you crave, then prepare to lift your paddle high.

Because here, from six very different points on the globe -- and six different grape varieties -- are half-adozen of the world's greatest wines, wine totally unafraid to express -- indeed to assert -- their muscle, their strength, and their potency. All in the service of your pleasure. And all while evidencing underlying balance and harmony.

Here's another way of looking at the allure of this lot: Together, they average 97.7 points from Robert Parker.

Nuff said!

2006 Marcassin Pinot Noir Marcassin Vineyard RP 99
2003 Clarendon Hills Astralis RP 99
2012 Clos Erasmus RP 99
2012 Dal Forno Amarone Monte Lodoletta RP 95
2011 Petrolo Galatrona RP 95
2003 Doisy-Daene L'Extravagant RP 99

Donated by: Frank and Eliza Parrish























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LA TIENDA TAPAS BAR DINNER FOR SIX

Take a sensory trip to Spain with a five-course Spanish wine dinner with wine pairings from five different regions of Spain. You will learn about each region and what grape varietal they are known for. Food pairings will feature traditional dishes from each region.

Hosted by Chef / Owner Greg Mincher on a mutually agreed upon date. Not available on holiday weekends and does not include gratuity.

Donated by: La Tienda Tapas Bar









Join us for our Third Annual Wine Committee Dinner. Your hosts for the evening are the wine committee members that assemble the amazing wine lots you see here today. The dinner is scheduled for Saturday, January 21, 2023, beginning with a reception and snacks at 6 p.m. followed by a threecourse dinner by Chef Neil Griggs. Throughout the evening you will have the opportunity to sample a variety of collectible wines from around the world. These are wines and vintages that people rarely get to try.

20 lucky couples will enjoy a special evening while supporting the Muscarelle Museum. Bidding opens at \$600 a couple or \$300 a seat.

Donated by: W&RFTR Wine Committee and the Muscarelle Museum of Art Foundation





Bidding will start at \$300 Per Guest. If we have more than 40 interested guests, then we will raise the bidding until we have just 20 couples. If you wish to secure your seat, raise your paddle and on the other hand how many seats you would like.

Just to give you an idea of what you can expect to sample. Our dinner this past March featured the following:

2010 Validicava Brunello di Montalcino

2010 Chateau Leoville Barton

2003 Williams Selvem Westside Road Pinot

2002 Elizabeth Spencer Special Cuvee Cabernet Napa

2005 Sea Smoke Ten Pinot Noir

2006 Dalla Valle Cabernet Sauvignon 1997 Frog's Leap Cabernet Napa 1997

2015 Blanc de Lynch Bages

2013 Domaine Leflaive Puligny Montrachet

2010 Chateau d'Yquem

Plus Ruinart Rose and Grand Cru bubbles!











EMERALD ISLE, NC BEACH HOUSE FOR A WEEK FEATURES FIVE BEDROOMS AND FIVE AND A HALF BATHS CALYPSO ESCAPE

So, you're thinking about taking a vacation to escape the hustle and bustle of the city and just spend some time relaxing with family and friends. With its miles of pristine beaches and beautiful waters, North Carolina's Crystal Coast has been drawing families back year after year for vacations since the 1960s. Calypso Escape located on Emerald Isle is the perfect place for you!

This beautifully decorated architectural gem comes with all the amenities including elevator, Jacuzzis, private pool and Wifi. It features five bedrooms, five and a half baths and sleeps 15.



Available September 10, 2022, through May 20, 2023.

Arrangements to be made between the owners and winner.

Donated by: Brian and Mary Ann Peppiatt

















2011 Roagna La Pira Barolo WS 94 (11 bottles)
2014 Giacomo Conterno Vigna Francia Barbara d'Alba CT 90 (2 bottles)
2014 Vietti "Perbacco" Nebbiolo Langhe WS 90 (11 bottles)

Donated by: Howard and Lori Forucci Smith











PEACE HILL FARM VISIT & STAY WITH BREAKFAST AND DINNER FOR FOUR



You and another couple will share a private 8-course farm-to-table dinner at the idyllic Bed & Breakfast at Peace Hill Farm located in Charles City, Virginia. This is the perfect getaway for a busy group that wants to travel, but can only spare a night. Escape to another world, just 30 minutes from Williamsburg.

Set on 100 acres of woods, pastures and working farmland, Peace Hill welcomes you to stroll on two miles of woodland paths, tour the farm, visit with farm owner and chief shepherd, Susan Wise Bauer, then sip sparkling wine as you relax by the pond.

Enjoy your private dinner, with Chef Eric Garcia. Each course will feature Virginia produce and meats sourced from Peace Hill Farm and other local farms, and will be paired with selected wines.

Your meal will stretch long into the evening. Afterwards, enjoy your nightcap next to the fireplace in the 120-year-old farmhouse. Sink into the comfort of luxury king-sized beds.

Chef Eric Garcia has been delighting guests at his dinner table for 30 years. He started his career in Williamsburg at Ford's Colony and was the chef at The Inn at Warner Hall for over a decade. Chef Garcia is now head farmer and chef at Peace Hill, and runs his own 10-acre farm, "Flourishing Hills" in Gloucester, where he cultivates chickens, eggs, turkeys and grows vegetables.

In the morning, indulge in a full country breakfast, featuring Peace Hill's produce, eggs and specialities. If you're feeling adventurous, end your stay with fishing on the pond, or help with the morning sheep roundup.

Please contact Louise at (757)771-1274 for additional information or with any questions, or you can reach her via email at louise@historicpeacehill.com

Donated by: Owner Susan Wise Bauer, Peace Hill Farm









IMAGES COURTESY: PEACE HILL FARM

TWO HOUR RECEPTION FOR 30 AT ILLY CAFÉ WILLIAMSBURG

YOU CAN BUY THE WHOLE PACKAGE OR WE WILL ARRANGE THE PARTY FOR YOU ON THURSDAY, SEPTEMBER 22, 2022, AND YOU CAN BUY SEATS

Coffee bar by day and perfect place to entertain at night! Conveniently located on Duke of Gloucester Street in downtown Williamsburg. This modern space with clean lines and fun décor will be transformed to the perfect cocktail reception space. Your evening includes hors d'oeuvres and wine for 30 plus a "Illy Inspired" drink. Perfect way to celebrate gathering with friends or use for business entertaining. Perhaps a promotion at work, birthday celebration or life milestone. Life is too short not to CELEBRATE with family and friends and this makes it easy to pull off a fabulous gathering. All you have to do is show up! With local restaurateur Adam Steely as your host you can expect quality and fun!

Donated by: Adam Steely and Illy Café Williamsburg.



The Bidding

The minimum starting bid for each of the 30 available tickets is \$100, If you wish to secure your seat at the reception, simply raise your paddle and on the other hand the number of fingers for how many tickets you would like. If we have more than 30 interested bidders, then we will raise the bidding until we have just 30, all for a great cause!







MORE ITALIAN WINE FROM THE SMITH CELLAR

INCLUDES: 12 bottles, as noted (750ml)



2008 Roagna Langhe Rosso CT 89 (1 bottle)

2011 Produttori del Barbaresco 'Ovello Riserva' WS 93 (8 bottles)

2008 Produttori del Barbaresco 'Montestefano' WE 94 (3 bottles)

Donated by: Howard and Lori Forucci Smith









PERFECT 100 FIRST GROWTH BORDEAUX

INCLUDES: 2 bottles, as noted (750ml)



2000 Lafite Rothschild

"Well, well, well - Lafite Rothschild does it again. Ever since manager Charles Chevalier was transferred from his beloved Sauternes property of Rieussec (also owned by the Rothschilds) to Lafite in 1994, there has been a succession of profound wines to emerge from this noble estate. The 2000 Lafite Rothschild, a blend of 93.3% Cabernet Sauvignon and 6.7% Merlot (only 36% of the crop made the grade) has an opaque ruby/purple color, followed by an extraordinary aromatic expression of liquid minerals/stones interwoven with the tell-tale graphite notes, mulberry, black currants, caramel, and tobacco. In the mouth, it is remarkably light on its feet, but somehow seems to pack intense flavors into layer upon layer of fruit and richness that cascade over the palate. A compelling wine, with extraordinary precision, great intensity, and a seamlessness in spite of what are obviously elevated levels of tannin, this wine was provocatively open and beautiful when tasted in January and February, but I am sure it will soon close down.

The finish lasted a whopping 72 seconds! This is utterly fascinating stuff.

Anticipated maturity: 2011-2050." RP 100

Donated by: Chip Kerby & Terry Thompson







TRAVEL BACK IN TIME! DINNER FOR FOUR AT A COLONIAL WILLIAMSBURG TAVERN PLUS A 30-MINUTE RIDE IN THE "QUEEN'S CARRIAGE"

Experience 18th Century dining with a taste of classic, colonial dining with four different food experiences ranging from pub style fare to George Washington's favorite dining establishment. Two couples or four guests will enjoy a 30-minute ride in Colonial Williamsburg in the "Queen's Carriage" either before or after enjoying dinner at one of Colonial Williamsburg's Resorts historic taverns. Choose from King's Arms, Shields Tavern, Christiana Campbell's Tavern or Chowning's Tavern. Does not include gratuity for dinner and based on availability.

Donated by: Cliff Fleet, Colonial Williamsburg Foundation

Colonial Williamsburg





CALLING ALL W&M FOOTBALL FANS

President's Box Seats for Two

Come cheer on the Tribe Football team at a 2022 home game of your choice from the President's Box at Zable Stadium. Two tickets valid for 2022 only. Winner to designate game (excluding Homecoming).

Includes Festive Food & Cocktails

Donated by: William & Mary University



SUPPORT THE MUSCARELLE BY PURCHASING TABLE FLOWERS FROM TODAY'S EVENT FOR \$20 PER ARRANGEMENT.

TAKE THE FLOWERS WITH YOU TO CHECK OUT







100% TAX-DEDUCTIBLE GIFT

Some see this as a time of transition for the Muscarelle Museum. Others see it as a point of extraordinary opportunity.

We will always Cherish the Past but are ready to Embrace the Future!

We are very excited to start our journey and begin our construction on the new Martha Wren Briggs Center for the Visual Arts in 2023.

The Martha Wren Briggs Center for the Visual Arts will be established with the central mission of advancing art and artists.

Right now, raise your paddle high with your 100% tax deductible gift.

Your generosity today with the "Paddle Raise" will provide important support for our efforts to meet our fundraising goals to begin our construction.

Dig deep and raise your paddle high!

Make a Gift! Make an Impact!



WE ARE EXCITED TO HAVE TWO OREGON WINERIES & VINTNER KATHERINE BANKS AS OUR GUEST FOR 2023













THANK YOU VERY MUCH

for your continued support of the Muscarelle Museum of Art Foundation.

Mark your calendar for next year's

12TH ANNUAL

Wine & Run for the Roses

SATURDAY, MAY 6, 2023





Jean Dufy | *Aux Courses (At the Races, Detail*), 1957-1958 | Oil on canvas | Gift of Mrs. Rose A. Guy in honor of William and Mary President Thomas A. Graves, Jr.