

# LIVE AUCTION

Today's live auction features a special collection straight from the wineries. Representatives from the winery will personalize the bottles for the successful bidder and each lucky winner will have his or her photo taken with the vintner for a complete once-in-a-lifetime experience!

## 1 - Magnum Soliste Solitaire Pinot Noir 2012

estimated value: \$200

**1** We are excited to welcome Claude and Elisabeth Koeberle back for their second Heart's Delight. As they explain on their website, "On our last visit to Burgundy, Don and I were privileged to spend time with Francois Bertheau, who has been a great favorite of mine for crafting the most elegant and complex Chambolle, especially his Bonnes Mares. Francois was especially generous with his time as we had a thousand questions and he revealed without hesitation what he believes makes his wines so compelling. One of the key component is that Francois will use large 600 liter barrels from a specific forest and tonnellerie (cooperage). He also extends the aging to allow for the wine to develop exotic aromatics and to round the shoulders, creating wines of great complexity, lace, and silk.

The logo for Soliste, featuring the word "Soliste" in a cursive script font with a small black dot at the end of the word.

In 2012 as the planets aligned, we decided that the time was right to put that "Bertheau" philosophy to the test. From the vineyard nestled in the redwood forest, we selected the very best grapes through multiple passes at harvest and with 50% whole cluster fermentation. We aged the wine in one 600 liter barrel, with this vintage we felt we it could age for an extended time...we waited, and waited...for 28 months...to create Solitaire. There are very few times one can feel truly lucky and privileged that their craft can stand along with the very best. Solitaire confirms all of our expectations and embodies our commitment and passion to craft compelling Pinot Noirs. Solitaire originates from humble admiration of the magnificent, peerless wines of Berthau and we thank Francois for showing us the way. Solitaire is simply magical, if you have the chance to taste this wine blind next to a Bonnes Mares Grand Cru from Bertheau, it will be quite a day!!!!

## 1 - Magnum Young Inglewood Estate Cabernet Sauvignon 2012

estimated value: \$200

# 2

Welcome back to Scott Young - this is his third Heart's Delight. The richly colored 2012 Young Inglewood Estate Cabernet Sauvignon is a pleasure to look at, smell and taste. Its expressive nose offers aromas of wild herbs, graphite and ripe black fruits. Smooth and integrated, the wine delivers a velvety mouthfeel, with black cherry and cassis complemented by subtle notes of damp earth and forest floor. Its finish is long and sensuous. Growing conditions at Young Inglewood in 2012 were excellent. Bud break occurred on time, flowering and fruit set proceeded smoothly, and a long stretch of warm summer days and cool nights enabled us to harvest our fruit at optimal ripeness and balance of sugars, acids, and aromas.

- winemaker notes

“Deliciously pure, elegant and focused, with a supple, graceful expression of dark berry, plum and light oak flavors. Impressively subtle and finessed. Drink now through 2024.”

-Wine Spectator



## 1 - Magnum Antica Terra Chardonnay Aurata 2012

estimated value: \$150

# 3

Maggie Harrison was Food and Wine's 2012 Winemaker of the Year and we are excited that she is here with us for her first Heart's Delight. Without any experience, Maggie landed the holy grail of winemaking apprenticeships- nine wonderful and life changing vintages under the tutelage of Elaine and Manfred Krankl at the iconic winery Sine Qua Non. In 2004, at Manfred's urging, she started her own Syrah project called Lillian. At this point she could see the rest of her life unfolding clearly before her. But this all changed when a group of investors begged her to visit the Oregon vineyard they'd just bought. As she tells it, exactly 26 seconds after she saw the vineyard she called her husband and told them they'd be moving to Oregon . . . and the rest as they say is history.

*antica terra*

Maggie brings a 1.5 liter of her 2012 Chardonnay Aurata which received 91 points from the Wine Spectator. It gets its name from the latin name of a beetle whose coloring reminded the team of this wine - it wasn't actually gold, but everything about it felt golden and with time this quality has amplified and has been never more present than with the 2012 bottling. The wine has a glossy character that brings to mind older vintages of Loire chenin blanc more than young Oregon chardonnay. The wine seems almost illuminated from within.

## 1 - Magnum Hirsch 'San Andreas Fault' Estate Pinot Noir 2013

estimated value: \$120

# 4

We are so happy to welcome Jasmine Hirsch for her first Heart's Delight! The San Andreas Fault is Hirsch Vineyards' signature pinot noir and is crafted to give the drinker a complete picture of this complex vineyard. It is named for the fault-line which marks

the meeting of the North American and Pacific tectonic plates, snaking its way up the California coast and passing less than a mile from Hirsch.

The ideal growing conditions in 2013 produced gorgeous, aromatic wines. The pinot noirs are charming and delicious now, and you will be hard pressed to resist enjoying them young. However they may also be cellared for some years, and will only grow in complexity and subtlety with age.

Besides representing her superb winery, Jasmine is a co-founder—with Rajat Parr—of the In Pursuit of Balance movement focused “on balance, non-manipulation in the cellar, and the promotion of the fundamental varietal characteristics which make pinot noir and chardonnay great.”

HIRSCH VINEYARDS



## 1 - Magnum Domaine de la Côte 'la Côte' Pinot Noir 2013

estimated value: \$200

# 5

Co-founder of Domaine de la Côte, Rajat Parr is a two-time James Beard Award winner and internationally regarded as one of the world's foremost experts on wine and now he can add Heart's Delight to his very impressive resume. The 2013 single vineyard La Côte contains grapes from all 4 parts of that 9 acre parcel. La Côte

lies behind a massive cliff of diatomaceous earth and is protected from the direct influence of the cold marine air from the Pacific ocean. With its south-east exposition the vineyard absorbs the energy of the morning sun and the exposed shale quickly warms the vines from the night time chill. The wine seems to have dark fruits on the nose with aromas of black cherry, sandalwood, cola and sage. La Côte takes longer to open up. Decanting or aging for 10+ years will greatly reward those with patience and cool cellars. “Possessing slightly dark fruit characteristics, with lots of minerality, the 2013 Pinot Noir la Côte still possesses the salty, strawberry, rose petal and spice aromas and flavors that are present in all of these new releases. Medium-bodied, supple (more supple than you'd think) and nicely textured, with a balanced, very drinkable feel, it's another solid Pinot to drink over the coming 4-5 years.” 91 points - The Wine Advocate



## 1 - Double Magnum Bethel Heights Casteel Pinot Noir 2012

estimated value: \$250

# 6

Bethel Heights Vineyard is one of the most coveted wineries in Oregon with a long track record of producing Pinot Noir from the top drawer. Established back in 1977, the winery was and still is, a family affair. Originally founded by twin brothers Ted and Terry Casteel and their wives, Bethel Heights is now managed by cousins Mimi and Ben Casteel, Mimi mainly out among the vines and Ben weaving everything together in the winery.



We are glad that Mimi left the vines to join us for her first Heart's Delight. The 2012 Pinot Noir Casteel received 93 points from the Wine Advocate and Neal Martin writes, "Bethel Heights was one of the wineries that I was expecting great things from - and thankfully the wines did not disappoint. Walking round the vineyard after my tasting it was clear to see that they are blessed with prime vineyard location. The oak here is prudently used and the wines have their own personalities - something to say. . . . demonstrating that these cousins can make some of the best Oregon Pinot Noir. The 2012 Pinot Noir Casteel is a selection of the best barrels from the Dijon 114 and 115 clones planted in 1996 and 1994 respectively. It has a genteel bouquet at first: pure red cherries, bergamot and strawberry that unfolds to reveal notes of chalk dust and flint. The palate is medium-bodied with supple tannin, soft and rounded in the mouth, but not plush or luxuriant. It is very harmonious with overtly red fruit rather than black, a light pinch of cracked black pepper on the finish. Lovely.

## 1 - Double Magnum Hourglass Estate Blueline Cabernet Sauvignon 2011

estimated value: \$500

# 7

With the acquisition of the Blueline Estate Vineyard in 2006, Hourglass has evolved from a single vineyard label into an estate designated wine brand comprised of two estate vineyards (the original Hourglass Estate Vineyard and the Blueline Estate Vineyard). This is the third Heart's Delight featuring Hourglass and Sam Shaw's second time with us - we are so happy to welcome her back and she brings with her a 3 liter of the 2011 Blueline Cabernet. It is 100% cabernet with beautiful fruit and laser focus.



## 1 - Double Magnum PlumpJack Estate Cabernet Sauvignon 2013

estimated value: \$500

# 8

John Conover joins us for his second Heart's Delight and he brings with him a three liter of the current release from PlumpJack. Robert Parker gave it 96 points! "The 2013 Cabernet Sauvignon Estate Oakville is a blend of 97% Cabernet Sauvignon and 3% Petit Verdot aged in 80% new French oak. A beautiful, saturated purple color offers up blackberry, crème de cassis, licorice, charcoal and camphor. Full-bodied, yet still youthful and tight, it is bursting with terrific purity, texture and length. This big, classic Oakville Cabernet Sauvignon will hit its prime in 10-15 years, and last 30 or more years, based on how older vintages from this sector have aged. It's a beauty."



## Parry Cellars Package

estimated value: \$625

# 9

1 - Magnum Parry Cellars Cabernet Sauvignon 2011  
2 - bottles Parry Cellars Cabernet Sauvignon 2011  
Lunch for Four at Parry Cellars in Saint Helena

This lovely lot is courtesy of Stephen Parry who is back for his fourth Heart's Delight. Parry Cellars is Napa Valley's smallest single vineyard winery and with the challenging weather in 2011, they only produced 150 cases so this lot is even more precious. Their wine is a labor of love that they are sure you will enjoy now and in the future. Winemaker Andy Schweiger says the 2011 reveals "richly layered aromas of blackberry, blueberry, pomegranate, and currant with undertones of cassis, Bing cherry, plum, and Herbes de Provence. Lush, rich entry with subtle oak tones, flowing into a luscious mid palette with layered fruit and tannin. Fruit character carries into a rich balance of elegant tannin and blackberry and stone fruit. Ample acidity allows the fruit and tannin to linger in the finish." The winning bidder will also enjoy lunch at Parry Cellars which is not open to the public so it is quite a treat!



1 - Double Magnum Bergström Vineyard Pinot Noir 2014

1 - Double Magnum Bergström Sigrid Chardonnay 2014

estimated value: \$800

10

The Bergström Family believes world-class Oregon wines from the Willamette Valley's preeminent hillside vineyards can be achieved only through nonindustrial, artisanal winemaking and since 1999, they have been a leader in the sustainable farming of wine grapes in Oregon. We welcome Josh Bergström for his first Heart's Delight and he brings two large formats from 2014 which Josh describes as "steady and hot all along and the vines and fruit got used to this. In fact, normally when we harvest our fruit, the leaves on the vine turn yellow and red and fall off within about two weeks of the harvest as if to say 'I am exhausted, goodnight!' But this year the leaves stayed green in the upper parts of the canopy for much longer maybe showing us that the vines were not as stressed out as the season might have led us to believe." The vines at Bergström Vineyard are bathed in the warm sunlight of the Oregon summer by day and cooled by the marine breezes of the Pacific Ocean by night, leading to freshness, vibrancy and structure in the final wines. Because the vine roots stretch deep into the volcanic basalt below the surface of the hillside, wines from this vineyard also embody true minerality. Oregon is best known for pinot gris, pinot noir and riesling, but Josh Bergstrom believes the state's white-wine future lies in chardonnay. Toward that end, he's begun to sculpt a chardonnay of unusual heft and grace.



1 - Double Magnum Larkmead Vineyards LMV Salon 2006

estimated value: \$700

11

This is also Daniel O'Brien's first Heart's Delight and we are so happy he is able to join us this year. The 100% estate grown 2006 LMV Salon is considered one of the finest wines that highly regarded Larkmead has yet produced. There were only 800 cases produced of this proprietary blend. Robert Parker described it as: "Spicy, chocolatey espresso roast notes intermixed with spring flowers and a hint of bay leaf are followed by a full-bodied wine with oodles of black currant and cherry fruit. The sweetness of the tannins, the breadth and savory mouthfeel, as well as the layered texture, make for an exceptional glass of sumptuous wine. It should drink nicely for 15+ years." 95+ points



## Two Full Weekend Tickets for the International Pinot Noir Celebration & More... July 29-31, 2016

estimated value: \$5,000

# 12

**Two First Class Tickets on American Airlines**

**Two 2016 IPNC Full Weekend tickets which includes:**

- 2 Large Outdoor Tastings
- Numerous Weekend Seminars
- Friday Night Grand Dinner and Saturday Night Salmon Bake
- Team of World-Class Winemakers Led Vineyard Tour and Host the Winery Lunch
- An afternoon University of Pinot Course
- Gourmet Lunch on the Lawn
- An Array of Wine Related Activities and Small Format Tastings
- Friday and Saturday Breakfast on the Patio
- Sunday Sparkling Brunch Finale
- Opportunity to Celebrate with over 70 International Pinot Noir Winemakers and 60 Northwest Chefs

**Two night accommodations on Linfield College Campus**

**Tastings at Bergström Winery, Antica Terra and Bethel Heights**

Our wonderful friends from Oregon have snagged one lucky winner two full weekend tickets at the amazing IPNC this summer. Not only that but they will also host a tasting for you at each of the wineries. Our friends from American Airlines, the official airline of Heart's Delight, will fly you to Portland first class so this is going to be a great trip!

“Nowhere else in the world, not even in Burgundy...can you find such a sense of nurturing, caring and commitment...”, Matt Kramer, Wine Spectator

“One of the most enjoyable wine weekends in the world,” Jancis Robinson, JancisRobinson.com

“It’s the tops,” Frank Prial, New York Times.

IPNC traditionally sells out months in advance—so this is your chance to secure tickets now. Now in its 30th year, the International Pinot Noir Celebration is held the last full weekend of July in McMinnville, Oregon. The event offers Pinot noir consumers and industry members the chance to enjoy an unparalleled selection of Pinot noir from around the world via a full schedule of seminars, walk around tastings, winery tours, and unforgettable meals prepared by top Northwest chefs. With the exception of a vineyard and winery tour, the IPNC is held on the beautiful and historic Linfield College campus. McMinnville is an easy hour drive southwest of Portland in the heart of Oregon wine country.



Along with the winemakers, speakers, and chefs, it is the relaxing and festive atmosphere that sets the IPNC apart from all other wine events. Whether tasting Grand Cru Burgundy or walking through Oregon vineyards with the grower who planted them, guests find themselves unwinding in picturesque Oregon wine country for what Eric Asimov, wine writer for the New York Times, describes as “one of those rare wine gatherings that works on every level”.

The Linfield College campus rooms and apartments make up for luxury with convenience. They are walking distance of all IPNC events and provide a convenient place to shower or change between events. Though the rooms are not air conditioned and the amenities basic, the evenings and nights in McMinnville cool down with the coastal breezes and they are popular with many guests.

In addition to your time at IPNC, your generous winery patrons will also offer a private tasting at each of their wineries – just when you thought it couldn’t get any better! So you will get to visit Bergström Winery, Antica Terra and Bethel Heights!

Restrictions:

International Pinot Noir Celebration: Two Full Weekend Tickets valid only July 29-31, 2016

American Airlines: Transportation includes two First Class tickets on American Airlines, the official airline of Heart’s Delight. Restrictions apply. Book travel arrangements as soon as possible to take advantage of maximum availability. Please provide at least three months’ notice in order to properly plan your trip. Travel is valid through April 2017. Extensions will not be permitted.

Winery visits: Mutually agreeable dates

*Donated by International Pinot Noir Celebration, American Airlines, Antica Terra, Bergström Wines and Bethel Heights Vineyards*



antica terra





## San Francisco, Napa & Sonoma with Your New Friends!

estimated value: \$8,000

# 13

- Two First Class Tickets on American Airlines
- Epic Dinner at Quince in San Francisco for Two Couples with Mimi Casteel of Bethel Heights, Maggie Harrison of Antica Terra and Josh Begstrom of Bergström Wines. They will provide wine for the dinner, including wine that inspired their winemaking journey.
- Bethel Heights, Antica Terra and Bergström Wines in large format as souvenirs
- San Francisco area hotel
- Hirsch Vineyards and Winery - Exclusive Tour Tasting and Lunch at Hirsch Vineyards on the Extreme Sonoma Coast
- Three Magnums of 2013 Hirsch Vineyards San Andreas Fault Estate Pinot Noir
- Young Inglewood Tour and Tasting
- Hourglass Blueline property - Tasting, Tour & Lunch

We have an amazing trip for you courtesy of our many friends who joined us in Washington for this year's Heart's Delight - this is going to be a once-in-lifetime experience you won't want to miss so bid high!

You are West Coast bound in style with two first class tickets on American Airlines, official airline of Heart's Delight.

In San Francisco you will meet up with the Oregon winemakers, Maggie Harrison of Antica Terra, Josh Begstrom of Bergström Wines and Mimi Casteel of Bethel Heights who will host two couples for an amazing dinner at the two Michelin star restaurant Quince in San Francisco. They will ensure that your experience is epic from the restaurant to the company and of course the wine. They will each bring wine and then buy or bring wines that have inspired their winemaking - can you imagine? And as if that isn't enough you will receive a large format from each of them.

Off to visit our friends from Napa and Sonoma and see where the magic is made. Jasmine Hirsch is offering the lucky winner a private tour, wine tasting and lunch for up to six guests at Hirsch Vineyards and Winery, the oldest pinot noir vineyard on the True Sonoma Coast. Normally closed to the public, this tour provides exclusive access to one of the most storied vineyards in California. Experience the extreme Sonoma Coast and enjoy the beauty of the vineyard overlooking the Pacific Ocean. Taste through Hirsch's limited production pinot noirs and chardonnays under the redwood trees (weather permitting) while enjoying a light wine country lunch prepared by The Farmhouse Inn and Restaurant (Michelin starred). This is a unique opportunity to visit a place the Wall Street Journal called "a grand cru California vineyard located at what feels like the end of the world". You'll be able to plan for or remember this adventurous journey with the three Magnums of 2013 Hirsch Vineyards San Andreas Fault Estate Pinot Noir that are a part of this special lot.

Young Inglewood in Saint Helena is guided by the principle of balance they try to incorporate it in everything they do: winemaking, work, and fun times. Guests of Young Inglewood are treated to a behind-the-scenes tour that explains how they care for the vineyards and handcraft the wines. The visit concludes with a seated tasting of their estate and winery-only wines.

In Calistoga, you will visit the Blueline property of Hourglass and you will receive a tour, tasting and lunch. You will experience an intimate experience that will take you into the core of the winery and include a tasting of aging wines at rest in barrel and current bottled releases.

There will probably be more surprises if you can take it but we know this will be a wonderful experience with some incredibly talented and generous people!

Restrictions:

American Airlines: \*Transportation includes two First Class tickets on American Airlines, the official airline of Heart's Delight. Restrictions apply. Book travel arrangements as soon as possible to take advantage of maximum availability. Please provide at least three months' notice in order to properly plan your trip. Travel is valid through April 2017. Extensions will not be permitted.

Hirsch Vineyards: Advance scheduling required. Outdoor tasting and lunch is weather permitting. Expires March 2017.

All Tours and tastings are subject to availability and require reservations.

*Donated by American Airlines, Antica Terra, Bergström Wines, Bethel Heights Vineyards, Hirsch Vineyards and Winery, Young Inglewood, Hourglass Wine Co.*



HIRSCH VINEYARDS

