

HEART'S DELIGHT WINE TASTING & AUCTION



2017 RETROSPECTIVE

ISSUED TO

SOFITEL
HOTELS & RESORTS

WINE TASTING
ESTD 1999

HEART'S DELIGHT
& AUCTION

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2017 Heart's Delight by the Numbers



\$1.4 million net raised



16% expenses



263 auction packages



250+ companies represented



43 corporate sponsors



5 individual sponsors



33 participating chefs



40 participating winemakers



1,080 guests



672,400 social media reach

Invitation



GRAND TASTING PARTICIPANTS

Saturday, May 13, 2017

Benziger Family Winery
Glen Ellen, California
Chris Benziger

Brooks Wine
Amity, Oregon
Chris Williams

CADE Estate Winery
Howell Mountain Napa Valley, California
John Conover

Colby Red Wine
Healdsburg, California
Daryl & Colby Groom

Liquid Farm
Santa Rita Hills, California
Jeff Nelson

Matthiasson
Napa Valley, California
Jill Klein Matthiasson

Native Flora
Newberg, Oregon
Scott Flora

Peay Vineyards
Sonoma Coast, California
Andy Peay

Ram's Gate Winery
Sonoma, California
Greg Miller

Right Proper Brewing Company
Washington, DC

Tres Sabores
Saint Helena, California
Julie Johnson

Wines of Tunisia

Young Inglewood Vineyards
Saint Helena, California
Scott Young

And our friends from Bordeaux...

Château Clerc Milon

Château Climens

Château Cos d'Estournel

Château Guiraud

Château Kirwan

Château Lafon-Rochet

Château Lascombes

Château Latour-Martillac

Château Léoville Poyferré

Château Malaric-Lagravière

Château Montrose

Château Smith Haut Lafitte

Château Troplong Mondot

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LIVE

EMBASSY & WINEMAKER DINNER SERIES

Thursday, May 11, 2017

**DINNER
12**

SPONSOR: Available

CHEF: Gyo Santa, Sofitel Washington, DC Lafayette Square

WINE: Château Beychevelle presented by Philippe Blanc
Château Guiraud presented by Xavier Planty
Château Kirwan presented by Sophie Schyler
Château Latour-Martillac presented by Wilfrid Groizard

Sofitel Washington, DC Lafayette Square
806 15th Street, NW

6:30 pm | 20 guests | \$400

**DINNER
13**

SPONSOR: Available

CHEF: Jason Schreuder, Cork Wine Bar and
Cork Market & Tasting Room

WINE: Château Climens presented by Bérénice Lurton
Château Lascombes presented by Karine Barbier

Cork Market & Tasting Room
1805 14th Street, NW

7:00 pm | 20 guests | \$400

**DINNER
14**

HOST: His Excellency, Fayçal Gouia,
Ambassador of the Republic of Tunisia

SPONSOR: Available

CHEF: Rached Ben Salem, Embassy Chef

Residence of the Ambassador of Tunisia
5131 Broad Branch Road, NW

7:00 pm | 20 guests | \$500

7,000 Printed
6,741 Mailed

Event Program

1,700 Printed



Silent Auction

500 1 - Magnum Dalla Valle Vineyards Cabernet Sauvignon 2013 estimated value: \$450

"The 2013 Cabernet Sauvignon Estate displays loads of black fruit, cedar and wet stones along with some burning embers and charcoal, followed by wonderful ripeness and sweetness in a classic, full-bodied style. There's a certain minerality, the tannins are prominent but velvety, and the wine multi-dimensional and layered... This is 100% Cabernet Sauvignon." 94 points - Robert Parker

Donated by Dalla Valle Vineyards

501 The Sofitel Legend The Grand Amsterdam estimated value: \$800

Enjoy a two-night stay for two with breakfast at Sofitel Legend The Grand Amsterdam. The Sofitel Legend The Grand Amsterdam is an historical site and in quite a unique manner, the history of Amsterdam is reflected in the past and present of the building. There were originally two convents here, St. Cecily's Convent at the northern part of the property and St. Katherine's Convent to the south. Amsterdam was a city filled with monasteries and convents. On old maps of the city, you can pick them out by their courtyards and walled gardens, always marked by a chapel. Your stay includes complimentary access to the swimming pool, sauna, and steam bath at SoSPA. You will also enjoy breakfast for two in Restaurant Bridges inspired by Ron Blaauw.

Restrictions: Reservations required. Not valid on December 31, 2017. Expires May 31, 2018.

Donated by Sofitel Legend The Grand Amsterdam

502 1 - Magnum Cayuse Vineyards Wallah Wallah Special #5 2013 estimated value: \$260

"One of the most complete, layered and elegant 2013s from Cayuse is the 2013 Syrah Walla Walla Special #5, which is made from two separate parcels that remind Christophe of the northern Rhone's Jamet brother's Cote Rotie... Giving up classic cool climate notes of green olives, black cherries, scorched earth, ash and ripe herbs, this beauty hits the palate with full-bodied richness, no hard edges, incredibly fine tannin and a finish that just keeps going..." 96 points - The Wine Advocate

Donated by Darryl Priest

Event Program

HEART'S DELIGHT EMBASSY & WINEMAKER DINNER SERIES

DINNER 1
Residence of the Ambassador of France

DINNER 2
Residence of the Ambassador of Liechtenstein

DINNER 3
Plume, The Jefferson Hotel

DINNER 4
1789 Restaurant

DINNER 5
Home of Dennis Yee

DINNER 6
Kingbird at The Watergate Hotel

DINNER 7
Residence of the Ambassador of the
Republic of Gabon

DINNER 8
Home of Mr. and Mrs. J.D. Murphy, Jr.

DINNER 9
The Capital Grille

DINNER 10
Residence of the Ambassador of the
Kingdom of The Netherlands

DINNER 11
The Ritz-Carlton Washington, DC

DINNER 12
Sofitel Washington, DC Lafayette Square

DINNER 13
Cork Market & Tasting Room

DINNER 14
Residence of the Ambassador of Tunisia

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Chef Gyo Santa, Sofitel Washington, DC Lafayette Square

Chef Gyo Santa is the Executive Chef of iCi Urban Bistro at Sofitel Washington D.C. Lafayette Square. Joining the hotel in June 2016, he brings with him more than ten years of experience in the industry, including nine years in Michelin-starred restaurants in France. Prior to his arrival at Sofitel, he spent five years on the culinary team at The St. Regis Washington D.C. hotel, where he worked with Michelin-starred chef Alain Ducasse, as the Executive Sous-Chef at Adour and then as Chef de Cuisine for the restaurant's transition to Decanter.

Born in Japan, and fluent in Japanese, French and English, Chef Santa's passion for culinary art began with traditional Japanese cuisine. This influence remained throughout his studies and continued to grow along with his skills as a classically trained chef. Blending of cultures translates beautifully into his dishes, where quality of product, freshness of ingredients, and the balance of presentation drive his gastronomy style.

At iCi Urban Bistro, Executive Chef Santa offers a fresh and contemporary twist on traditional French bistro cuisine in the heart of the nation's capital. Guests settle in amid chic style and delicious flavors in a setting reminiscent of Paris. Framed by bottles of wine on display, leather and wood chairs and a custom-designed red and black flower-patterned rug surround you with the ambiance of a vintage club at one of the best restaurants in the city.

Château Latour-Martillac blanc 2009 (in magnum)
Château Latour-Martillac 2010
Château Kirwan 2009
Château Kirwan 2004
Château Kirwan 1998
Château Beycheville 2005
Château Beycheville 1999
Château Guiraud 1998
Château Guiraud 2008

76

Dinner 12

Sofitel Washington, DC Lafayette Square

Château Beycheville presented by Philippe Blanc

Philippe BLANC joined Château Beycheville, famous Saint-Julien Classified Growth, in 1995 as Managing Director and winemaker. He graduated in viticulture and oenology from Paris and Montpellier universities. His working experience started in Champagne, then in Australia where he spent 4 years from 1989 to 1993 before being back to Bordeaux. During his management, he has never ceased to search for improvements in the quality of the Beycheville vineyard and wines. HACCP, sustainable viticulture accreditation (Terra Vitis), environmental certification (ISO 14001), developing nowadays organic viticulture are some of the achievements implemented with the help of his team in the recent past. The last major venture was the building of a brand new state-of-the-art winemaking facility that was completed for 2016 harvest.



Château Guiraud presented by Xavier Planty

On July 20, 2006, Château Guiraud was purchased by 4 partners: Xavier Planty, manager and winemaker of Château Guiraud for 25 years, the Domaine de Chevalier in Pessac-Leognan represented by Olivier Bernard, Stephan Von Neipperg owner of the Château Canon La Gaffelière in Saint-Emilion and the Peugeot Family represented by Robert Peugeot, the famous French car maker. The operational management between Xavier Planty, one of the most influential winemakers on botrytis studies advancement in Sauternes since twenty years, Olivier Bernard very famous for producing one of the best Graves classified growth and for his legendary enjoyment communication, and Stephan Von Neipperg one of the nice "successful story" of Saint-Emilion, agronomist and winemaker, precursor for organic process (biology, biodynamic culture...), permit themselves to create a real synergy to promote and develop Château Guiraud notoriety all around the world. Château Guiraud didn't use any chemical and pesticides products for many years. For 25 years, Château Guiraud has applied methods which contribute to the creation of a well-balanced ecosystem where varietals and living races can coexist together.



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His Excellency, The Ambassador of Liechtenstein, Kurt Jaeger
His Excellency Michaël Moussa-Adamo, The Ambassador of the Gabonese Republic and Brigitte Moussa-Adamo
His Excellency, Herne Schuur, The Ambassador of the Kingdom of The Netherlands
His Excellency, Fayçal Gouia, Ambassador of the Republic of Tunisia
1789 Restaurant
Cork Market & Tasting Room
Plume, The Jefferson, Washington, DC
Sofitel Washington, DC Lafayette Square
Westend Bistro, The Ritz-Carlton Washington, DC

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Event Program

SPONSORS

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GENERAL DYNAMICS

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139

106 2000 Bordeaux Trio

estimated value: \$450

1 – bottle Château Figeac 2000
1 – bottle Château Gruaud-Larose 2000
1 – bottle Château Calon-Ségur 2000

2000 Bordeaux is a unique and important Bordeaux vintage. You have to go back to 1990 to find a year that was this good in all appellations, and at all different price levels. 2000 Bordeaux are ripe, opulent, round and aromatic. They are balanced, fresh and combine concentration with elegance.

"Tasted the Château Figeac vertical at the property... The nose is clean and fresh with strong graphite aromas, very Left Bank in style with black truffle and smoky notes developing. The palate is masculine and rather austere at first, though I notice that it gains fleshiness in the glass..." 91 points – The Wine Advocate

"...This is a pure, full-bodied Gruaud Larose with plenty of new saddle leather, cedar wood, black currants, cherries, licorice, and Provencal herbs. Spicy, earthy, full-bodied, and rich, it has hit its plateau of full maturity, where it should stay for another 20 or more years." 94 points – Robert Parker

"...The 2000 Calon Segur is one of those wines that reminds you how great the millennial vintage could be. Now at fifteen years old, it has a brilliant, vivacious red berry nose infused with ash and cigar box aromas. The detail here is a beguiling and it just "sings" Saint Estèphe... It finishes with a twist of bitter cherry on the finish that completes what is a deeply impressive Calon-Ségur; it might just outclass the 2005." 94 points – The Wine Advocate

Donated by Scott & Cindy Greenberg

107 Two Night Stay at the Sofitel Rome Villa Borghese

estimated value: \$1,000

All roads lead to Rome as you begin your journey at the five-star Sofitel Rome Villa Borghese for a two night stay including breakfast for two. The Sofitel Rome Villa Borghese is an enchanting boutique hotel set in an historic building dating back to the 1890s. The hotel enjoys splendid views over the Villa Borghese Park. Galleria Borghese and Villa Medici are just a five-minute walk from the hotel which reflects Rome's harmony of history, architecture and style.

Restrictions: Subject to availability. Expires May 31, 2018.

Donated by Sofitel Rome Villa Borghese

213

19

South Africa Adventure – Cape Town and Winelands

estimated value: \$18,000

Business Class Airfare for Two
Sofitel London St James - Two Night Stay in a Superior Room
One&Only Cape Town - Two Nights in Dom Pérignon Suite for Two
Nobu 7 course Omakase menu paired with Dom Pérignon Blanc P2 1998 for two
Village at Spier Hotel - Four Night Stay for Two Couples
Cape Town Peninsula Tour and Cape Winelands - 2 day tour from Cape Fusion Tours
The Last Word Constantia - two nights
The Last Word Franschhoek - two nights
Nederburg experience (with one of the winemakers) plus lunch at The Red Table, Paarl
Private James Sedgwick Distillery, Private Whisky Pairing and Tour in Wellington
Plaisir de Merle private tasting and cellar tour with winemaker, Niel Bester
Dinner and overnight accommodation as the Manor House at Plaisir de Merle
Jordan Wine Estate - Exclusive Vineyards and Cellar Experience for Four
Reverie Social Table - Five Course Wine Pairing in Cape Town

Travel in luxury with two Business Class Tickets. You will begin your trip in London with a two night stay in a superior room at the Sofitel London St James. At the intersection of past and present stands Sofitel London St James, a striking, luxurious five-star London hotel embraced in rich history. Your stay also includes breakfast for two in the Balcon.

We are thrilled to offer our first trip to South Africa. There is absolutely no doubt South Africa is blessed with spectacular natural beauty, a fantastic climate and diverse interesting regions with diverse cultures. Geographically South Africa boasts an unspoiled coastline stretching more than 1,740 miles, dramatic mountains and escarpments, extensive bushveld, subtropical forest and outstanding wetlands.

One&Only Cape Town is a destination unto itself – an urban chic waterfront resort providing an unprecedented level of luxury in South Africa. In the heart of the picturesque Victoria and Alfred Waterfront with captivating views of the Table Mountain. You will enjoy two nights in the Dom Pérignon Suite and breakfast at Reuben's from South Africa's culinary star, Reuben Riffel. In co-creation with the world's most revered champagne house, One&Only Cape Town launched the first ever Champagne Suite by Dom Pérignon in Africa – a truly exclusive suite with a truly unique experience. Guests enjoying the exceptional two-night experience are invited to immerse themselves in a myriad of carefully curated Dom Pérignon encounters not only in the plush suite itself but throughout the award winning resort, beginning as it ends, on a perfect champagne

1693 where verdant vineyards, towering ragged mountains and crisp white architecture add to the wine drinking experience. After your private tasting and cellar tour with Niel Bester, the winemaker at Plaisir de Merle, you will be their guest for dinner as well as an overnight in the Manor House on the estate and breakfast the next morning too! Distell will be hosting you for the day and providing transportation for all of the exciting stops on today's journey.

One of your nights in Cape Town you will have to make time for Reverie Social Table for a five course wine pairing dinner. With a focus on social dining, chef Julia Hattlingh welcomes guests to sit around her 18 seat table as she prepares a contemporary-style meal influenced by her travels and the myriad of cultures represented by her hometown of Cape Town.

Restrictions:

Sofitel London St James.: Expires May 13, 2018. Subject to availability.
One&Only Cape Town: Expires May 2018. Blackout dates include December 15, 2017 – January 15 2018; February 5-8, 2018, March 31-April 1, 2018. Subject to availability.
Village at Spier Hotel: Not available for Christmas and Easter holidays. Three months' notice required. All travelers must be 21 or older. Week days only.
Cape Fusion Tours: Not valid December 15, 2017 – January 15, 2018. Meals not included.
The Last Word Constantia and The Last Word Franschhoek: Valid June - August 2017 or June - August 2018
Distell: valid for four guests. Reservation needs to be made at least two months prior to travel. Subject to availability. Difficult to book between 16 December to 16 January.
Jordan Wine Estate: Expires May 31, 2018
Reverie Social Table: Expires May 1, 2018

Donated by Brian Kearney, David Marventano, Mitch Bainwol, Sofitel London St James, One&Only Cape Town, Total Wine & More, Cape Fusion Tours, Livingstone Safaris, Distell, Jordan Wine Estate, Reverie Social Table

124

121

Event Program

351 1 - Magnum Native Flora The Heretic Estate Pinot Noir 2014 estimated value: \$130

We are happy to welcome Scott & Denise Flora for their first Heart's Delight! Native Flora is a small, secluded vineyard and winery hidden high in the famed Dundee Hills. Founded in 2005, we strive to produce premium estate wines in limited quantities for people who enjoy great wine, a good laugh, natural beauty and a more personal wine experience.

"...Sourced from a steep north slope block and picked at lower Brix...Light reddish purple color in the glass. Perfumed with sensuous notes of cherry, spice and sandalwood. Light and elegant, but flavorful, with a more noticeable acid backbone. A melange of cherry, spice and subtle oak flavors are vibrant and satisfying. 91-92 points – The Prince of Pinot

Donated by Native Flora

352 Sofitel Marseille Vieux Port estimated value: \$800

Escape with a two night stay with breakfast in a luxury room with a harbor view at the Sofitel Marseille Vieux Port. Located in the heart of this charming French city's ancient harbor area, Sofitel Marseille Vieux Port is a luxury 5-star Marseille hotel which blends rich history with contemporary design.

Restrictions: Expires May 20, 2018.

Donated by Sofitel Marseille Vieux Port

353 Personalized Bottle of Johnnie Walker Blue estimated value: \$200

This bottle of Johnnie Walker Blue Label makes a one-of-a-kind gift with custom engraving. Johnnie Walker Blue Label sets the standard, a blend of the rarest malts from hand-selected casks across Scotland. The whiskies that compose Blue Label are specially selected for their individually from some of the rarest stocks in the Johnnie Walker reserves; only one in 10,000 casks is deemed to be sufficient character for selection.

Donated by Breakthru Beverage Washington, DC

274

317 Pullman San Francisco Bay Hotel estimated value: \$350

Plan an escape to San Francisco with a two night weekend stay at the Pullman San Francisco Bay Hotel. The property stands on the shores of a tranquil lagoon, and its beauty inspires a refreshing ambience in every space- from the lobby and award-winning Bay 223 restaurant to each spacious room and suite.

Restrictions: Subject to availability. Expires May 31, 2018.

Donated by Pullman San Francisco Bay Hotel

318 A Whole Lot of Turley! estimated value: \$700

2 - bottles Turley Wine Cellars Rattlesnake Ridge Zinfandel 2002
1 - bottle Turley Wine Cellars Turley Estate Petite Syrah 2002
1 - bottle Turley Wine Cellars Dusi Vineyard Zinfandel 2002
2 - bottles Turley Wine Cellars Alban Vineyard LPR Roussanne 2005
1 - bottle Turley Wine Cellars Duarte Vineyard Zinfandel 2002
1 - bottle Turley Wine Cellars Grist Vineyard Zinfandel 2002
2 - bottles Turley Wine Cellars Juvenile Zinfandel 2004
1 - bottle Turley Wine Cellars Dragon Vineyard Zinfandel 2002
1 - bottle Turley Wine Cellars Estate Zinfandel 2002

"Turley Wine Cellars has long been one of the more enviable wine operations in California. Larry Turley should, and does, receive enormous credit for nearly single-handedly preserving many of the heritage old vine Zinfandel sites that exist in northern California... This estate produces nearly thirty single vineyard Zinfandels and Petite Syrahs, all from organically farmed vineyards. Natural yeast fermentations have always been the rule, and the percentage of new oak used has dropped from a high of 30% to about half that... It appears that Larry Turley was destined to resuscitate these old vine vineyards as he worked for a quarter of a century as an emergency room doctor. He now works full time shaping wines from nearly three dozen old vine parcels. As he says, he's never met an old vine vineyard he didn't like. Virtually every one of these 2012 Zinfandels will be drinkable upon release in 2014..." – Robert Parker

Donated by Robert Baker

257

141 Eight Bottles of Bordeaux! estimated value: \$910

3 – bottles Château Ducru-Beaucaillou 1975
3 – bottles Château Chasse-Spleen 1982
2 – bottles Château Montrose 1981

Robert Parker describes the Ducru-Beaucaillou as "...revealing a complex, earthy, cedar, curranty nose with dried fruit and herb components, full body, and a classic, old style personality. It displays more finesse and character than it did at a younger age."

The Chasse-Spleen is four stars according to Michael Broadbent: "Masses of notes as I bought it for drinking at home. Rich: color, nose, and taste. Living up to its reputation. And, unlike many bourgeois daret, not only holding on but, after 15 years, still with bouquet which opens in the glass."

The Wine Spectator describes the Montrose as "...a fine claret at its peak. Medium-red to garnet color with spicy, chocolate character on the nose and palate. Medium-bodied with a soft texture and cedar aftertaste." – Wine Spectator

Donated by Robert Baker

142 Two Nights in Los Angeles estimated value: \$750

Sofitel Los Angeles at Beverly Hills is a stunning hotel in LA offering elegant luxury accommodations and dramatic decor with an ambiance that combines see-and-be-seen excitement and the calm of an urban resort. This West Hollywood hotel is ideally situated on the corner of La Cienega and Beverly Boulevard. Discover a unique blend of French fashion mixed with Hollywood glamour at this elegant hotel.

Restrictions: Sofitel Expires March 13, 2018. Includes room and tax. Reservation subject to availability.

Donated by Sofitel Los Angeles at Beverly Hills

226

357 3 – Magnums Morgado Cellars Sugarloaf Mountain Red 2013 estimated value: \$750

"Absolutely sensational is her 2013 Sugarloaf Proprietary Red...At this price point, this is a giveaway in Napa Valley, as this wine is not far from being off the charts point-wise and complexity-wise. There's an extra gear and dimension to this wine, which has an inky purple color, a gorgeous nose of charcoal, graphite, blackberry, boysenberry and blackcurrant, an opulent, full-bodied mouthfeel, terrific freshness and vibrancy in spite of its super intensity and richness, and a killer finish of close to 50 seconds..." 97 points – Robert Parker

Donated by Morgado Cellars "in memory of Mary Morgado"

358 Sofitel Lisbon Liberdade estimated value: \$500

Head to Lisbon for a two night stay with breakfast at the Sofitel Lisbon Liberdade. Immersed in the culturally-rich heart of the Portuguese capital, this luxury Lisbon hotel also celebrates the country's history through stylish décor.

Restrictions: Expires May 31, 2018. Subject to availability.

Donated by Sofitel Lisbon Liberdade

276

Event Program

Live Auction

1

Trip to New York - You Won't Have Time to Sleep!

estimated value: \$3,000

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HOTELS & RESORTS



Acela - Business Class Tickets for Two
Sofitel New York - Two Night Stay
New York Mets - VIP Experience for Four
Italienne - Dinner for Two in the Dining Room
The Daily Show with Trevor Noah - Four VIP Tickets
Gramercy Tavern - Dinner for Two

Sofitel New York welcomes you and a guest to their property in the heart of the Big Apple. It is ideally located on 44th Street, between Fifth Avenue and Avenue of the Americas, Sofitel New York puts you close to this vibrant city's best.

Calling all Mets fans! You will have four Sterling Level Premium Tickets to a Mets game during the 2017 season, a VIP Parking Pass, and a gift bag courtesy of the New York Mets. Citi Field was unveiled in 2009 and has been one of baseball's finest ballparks ever since. An homage to Ebbets Field, home of the Brooklyn Dodgers, the ballpark's exterior features arcs and brickwork much like the old ballpark in Flatbush. It only gets better on the inside. The yard's main entrance, dubbed The Jackie Robinson Rotunda, greets ticket holders with video footage and wall murals of Robinson. His nine values are listed around the rotunda for all to study: courage, determination, teamwork, persistence, integrity, citizenship, justice, commitment and excellence. You and your friends will get to experience the bonds that turns Mets fans into a great baseball family.

Hopefully you had a chance to meet Jared Sippel today. He opened Italienne last year in New York and his cuisine is described as elegant and refined. He built a sterling reputation with his cooking at Frasca Food and Wine in Boulder, and his first New York restaurant celebrates the food of Northern Italy and Southern France (the restaurant's name is French for "Italian"). He's poised to become one of New York's best new chefs so don't miss this chance!

279

You and three friends will get VIP tickets for a taping of The Daily Show, Comedy Central's Emmy- and Peabody Award-winning talk/news satire program. Trevor Noah joined "The Daily Show" in 2014 as a contributor, two years after making his U.S. television debut on "The Tonight Show With Jay Leno." The native of South Africa -- born to a black South African mother and a white European father -- has been lauded for his unique, insightful take on current events and ability to sell out international comedy shows. It's also helpful that he is, in the words of his Comedy Central boss Michele Ganeless, "wickedly funny."

We are happy to welcome Gramercy Tavern's Miro Uskokovic for his first Heart's Delight and he has donated a dinner for two at the New York classic, Gramercy Tavern. "Gramercy Tavern is virtually synonymous with a certain style of service. One recent night, our table had interrupted the march from main courses to desserts by sharing a small cheese plate. What I really went wild for was a simple condiment that arrived with the cheeses, a little dish of sour-cherry preserves. To make space for the desserts, the cheese plate was soon cleared away. Not the jam dish, though, because I had covered it with my hand and smiled in a way that said, "You'll have to kill me first." This being Gramercy Tavern, I knew I'd win without a fight. But I didn't expect a manager to swing by a few minutes later and say: "I told Miro how much you enjoyed the cherry jam, and he was thrilled. It's his grandmother's recipe, from Serbia, and he loves making it." Maybe I paid a little more attention to Mr. Uskokovic's desserts from then on, noticing how gingered pineapple and crumbled pralines brightened the wonderful carrot cake, appreciating the innocent sweetness that angel food croutons brought to a cheesecake topped with dark, soft strawberries. Maybe I also enjoyed the desserts more because I was in a good mood. They had the openness and generosity of spirit that I'd admired at Untitled, where Mr. Uskokovic is also the pastry chef." -- Pete Wells, The New York Times

Restrictions:

Sofitel New York: Expires May 2018. Not valid June 5 & 6, Aug 12, Sept 11-13, 18, 19 & 20, Oct 7, Nov 13, 27-30, Dec 1-9. Reservations are based on availability

Italienne: Excludes tax and gratuity. Subject to availability

Gramercy Tavern: Is a non-tipping restaurant. Excludes tax. Reservations must be made 28 days in advance. Expires May 13, 2018.

The Daily Show: All audience members must be 18 years of age or older. Expires May 10, 2018.

Donated by Sofitel New York, SportsNet New York, Italienne, The Daily Show with Trevor Noah, and Gramercy Tavern

280

2

Over the Top Fun, Food and People in Chicago!

estimated value: \$3,500

American Airlines



American Airlines - Two First Class Tickets
Waldorf Astoria Chicago - Two Night Stay in a Waldorf Suite
Danny Grant of Maple & Ash - VIP Dining and Drinking Experience
Sepia and Proxi - Cocktails and Wine Dinner for Two
Sofitel Chicago Magnificent Mile - Two Nights in a Luxury King
GT Fish & Oyster - Chef Selected Dinner for Four

Your vacation is off to a great start with two first class tickets to Chicago on American Airlines, the official airline of Heart's Delight.

Waldorf Astoria Chicago is the premiere luxury hotel in downtown Chicago. In Chicago's Gold Coast, it boasts stunning interiors, expansive rooms and suites, and distinctive amenities and will be your homebase for two lovely nights.

We are so happy to welcome back Chef Danny Grant for his third Heart's Delight - he is offering a V.I.P. Chicago dining and drinking experience of a lifetime. His restaurant Maple & Ash is all about incredible, over-the-top cuisine - the thoughtful service and the food are seriously good and served up with a sense of humor!

Chef Andrew Zimmerman and the crew from Sepia, the luxurious Michelin-starred West Loop restaurant will be opening Proxi this summer and you will begin your evening with cocktails there. Proxi is an American brasserie featuring American cuisine inspired by global street foods. After your cocktails, head next door for dinner at Sepia for a three-course dinner accompanied by sommelier selected wine. Attention to detail runs throughout Sepia and the product-driven menu showcases the purity and quality of the ingredients. Sepia celebrates tradition - with a modern twist. "When a restaurant's excellence is this consistent, it should come as no surprise that the First Lady names it as one of her favorites. Set inside a 19th century print shop, the historic dining room does a fine job mixing original details with modern touches." - Michelin Guide

Because you have so much to do in Chicago you will want to stay two more nights and what a better place than the Sofitel Chicago Magnificent Mile? This luxurious downtown hotel is a real architectural star in the place where skyscrapers were invented. This unique hotel was designed by French architect Jean-Paul Viguier and includes a 32-floor prism of glass featuring stunning views of Lake Michigan and the Chicago skyline.

GT Fish & Oyster is an oyster bar and seafood-centric eatery named after chef/

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partner Giuseppe Tentori. GT was named one of Travel and Leisure's Top 20 best seafood restaurants in America in 2013. Your dinner will be a customized meal for four by Chef Giuseppe Tentori.

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 three months' notice in order to properly plan your trip. Travel is valid through May 2018. Extensions will not be permitted.

Waldorf Astoria Chicago: Expires May 10, 2018. Subject to blackouts and availability.

Maple & Ash: Subject to availability

Sepia and Proxi: Excludes gratuity. Subject to availability. Valid June 1, 2017 - June 1, 2018.

Sofitel Chicago Magnificent Mile: Subject to availability. Blackout dates apply. Expires May 31, 2018.

GT Fish & Oyster: Requires booking at least four to six weeks in advance. Not valid on Fridays or Saturdays. Any additional food, beverages, and gratuity will be billed separately. You may not bring your own beverages. Expires May 1, 2018

Donated by American Airlines, Waldorf Astoria Chicago, Danny Grant of Maple & Ash, Sepia and Proxi, Sofitel Chicago Magnificent Mile, and GT Fish & Oyster

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Event Program

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Amazing Bordeaux!

estimated value: \$9,000

American Airlines

SOFITEL
HOTELS & RESORTS



Two Business Class Tickets on American Airlines
Sofitel Paris La Défense - Three Night Stay and Breakfast
Château Montrose - Lunch or Dinner for Six
Château Léoville Poyferré - Finesse Tasting
Château Kirwan - Two Night Stay at the Château, Tour, Tasting and Dinner
Chartreuse Château de Thil - One Night Stay & Lunch or Dinner with the Cathiards
Château Troplong Mondot - Two night Stay, Lunch and Visit

Fly in comfort with two Business Class tickets on American Airlines, official airline of Heart's Delight.

The 5-star Sofitel Paris La Défense hotel is a true urban cocoon in the heart of Europe's largest business district, and combines innovation, art and design. This will be your home as you explore Paris for three nights. With décor designed by Jean-Philippe Nuel, you will also find artwork and contemporary paintings by artists Pierre Bonnefille and Rudy Candillon.

As a supporter of Heart's Delight, you will receive a warm welcome in Bordeaux and throughout your visit you will be treated to lunches and VIP tours. Tour the châteaux, imbibe the world-class wines, indulge in the regional cuisine, and then see what else Bordeaux has to offer. Some of our friends here tonight have specifically extended an invitation for you to come and visit.

Herve Berland will welcome you for a lunch or dinner at Château Montrose. Besides the incredible wine you will be amazed by the classical architecture and the view over the vineyards as they slope right down to the Gironde.

Anne Cuvelier and her team will welcome you to Château Léoville Poyferré for a finesse tasting discovering the exceptional terroir, history of the estate, visits of technical facilities.

Head south to Château Kirwan where you will enjoy a two night stay at the Château and dinner. The Schylers are a well-established family of wine merchants who brought the Château in 1925, principally as a country residence. And a very beautiful property is it too, appreciated also for its gardens. Over the years they have carefully restored the wine estate and vineyards to its former glory. The estate enjoys a privileged position in the town; nestled amongst the trees with a fairy tale façade and beautiful rooms.

The Cathiards are with us this year and will join the lucky winner for lunch or dinner and

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of Malbec under the Catena label. Nicolas is joined by his daughter, Dr. Laura Catena, in their relentless pursuit of world-class quality from the family's high altitude vineyards.

Next you're off to Chile for some more beautiful sights and of course wine! The French are interested in Chile as well and next you will be welcomed at Lapostolle's Apalta Winery for a tour of the winery and vineyards then a tasting at the picturesque Apalta Vineyards in Colchagua. Lapostolle is French in essence and Chilean by birth. The Marner Lapostolle family, founders and owners of the worldrenowned Grand Marner liqueur, is known for producing spirits and liqueurs but has also been involved in winemaking for generations.

You're in for another VIP visit at Veramonte which is a striking, modern facility designed by one of Chile's leading architects, Jorge Swinburn. It houses the latest technology in gravity-based fermentors, ultra-modern stainless steel tanks and high efficiency bottling lines. Built for small-lot wine production, the facility ensures that individual vineyard blocks can be fermented and aged separately prior to final blending - allowing winemaking to create authentic, vineyard expressive wines.

Your trip isn't complete without visiting Cousiño Macul. Founded in 1856, it is the only winery in Chile amongst those established in the 19th century that continues in the hands of the original founding family. The company remains 100% under family control, producing limited quantities of fine wines. What a great trip!

Restrictions

American Airlines: Transportation includes two Business 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 three months' notice in order to properly plan your trip. Travel is valid through May 2018. Extensions will not be permitted.

Four Seasons Hotel Buenos Aires: Expires September 2017

The Brick Hotel Buenos Aires: Double room category deluxe. Expires May 31, 2018

Visits: Mutually agreeable date. Expires May 2018.

Park Hyatt Mendoza - One Night Stay. Expires May 2018

Donated by American Airlines, official airline of Heart's Delight, Four Seasons Hotel Buenos Aires, The Brick Hotel Buenos Aires, DiamAndes, Cheval des Andes, Trapiche, MacArthur Beverages, Catena Zapata Winery and Cousiño Macul

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Argentina and Chile

Estimated value: \$7,500

American Airlines



SOFITEL
HOTELS & RESORTS



American Airlines - Two Business Class Tickets
Four Seasons Hotel Buenos Aires - Two Nights
The Brick Hotel Buenos Aires - Two Nights
DiamAndes Grand Tour, Special Tasting and Lunch with the Winemaker
Park Hyatt Mendoza - One Night Stay
Cheval des Andes - Grand Cru de Argentina - Vertical Tasting at the Vineyard Lounge
Trapiche - VIP Tasting and Lunch at Espacio Trapiche
Catena Zapata Winery - Visit and Tapas Lunch
Lapostolle Winery - Tour and Tasting
Veramonte Winery - VIP Tour, Tasting and Lunch
Cousiño Macul Visit and Tasting

We toast to your trip to Chile and Argentina. Fly to Buenos Aires Business Class on American Airlines, official airline of Heart's Delight.

Situated in the heart of Buenos Aires' exclusive La Recoleta district, The Four Seasons BA is a hip hangout following their \$49 million face-lift! Overlooking the River Plate, life-size metal horses sculpted by Vivianne Duchini gallop in the entrance, one of many Argentine touches. There is the Pony Line bar for a dash of the polo lifestyle accompanied by cool music and cooler drinks. Foodies will love the smart Elena restaurant, which offers a bird's-eye view of the open-plan kitchen and the adjacent mansion; the poolside Nuestro Secreto grill is a more relaxed option.

You can extend your stay in Buenos Aires with a two night stay at The Brick Hotel Buenos Aires. It is also located in the sophisticated neighborhood of Recoleta, which is characterized by its neoclassical architecture, the hotel stands out in stark contrast thanks to its contemporary style and its imposing brick facade. This upscale hotel highlights the best of European heritage, inspired by its Argentine roots. It provides a space for different works by local artists, such as the imposing sculpture by Gerardo Wolgemuth, which takes center stage in the lobby. Allow yourself to be amazed by this 5-star hotel's architecture, inspired by a utilitarian style, which will take you back in time to the 17th century, a testament to how such a universal material can be fashionable and retain its value over time.

You are off to Mendoza where you will be picked up and brought to DiamAndes. In 2005 the Bonnie Family, longtime friends of Heart's Delight and owners of Château Malartic-Lagravière, decided to search for new horizons in the world of wine. The

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host them for an evening at their luxury bed and breakfast on the Château le Thil. The 18th-century manor is a mile down the road from Château Smith Haut Lafitte and offers an intimate, retreat-style guest experience among the vines.

Château Troplong Mondot is a premier Grand Cru Classé Saint Emilion belonging to the Vallette and Pariente family for several generations. Xavier Pariente is with us this year for his first Heart's Delight and you will get to spend some time visiting the château. They have lovely accommodations on the property and you will spend two night with them as well as enjoy lunch at their restaurant, Les Belles Perdrix. Chef David Charrier creates gastronomic cuisine that showcases their wines, their "terroir" and his "passion."

In addition to those listed you will enjoy the once-in-a-lifetime opportunity to taste at some of the world's most famous châteaux, including many of our friends here tonight.

Restrictions: American Airlines: Transportation includes two Business 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 three months' notice in order to properly plan your trip. Travel is valid through May 2018. Extensions will not be permitted.

Sofitel La Defense: Expires May 31, 2018. Subject to availability.

Château Visits - Mutually agreeable dates. Three months' notice.

Donated by American Airlines, Official Airline of Heart's Delight, The Sofitel Paris La Defense, Château Montrose, Château Léoville Poyferré, Château Kirwan, Château de Thil and MacArthur Beverages

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Live Auction Presentation

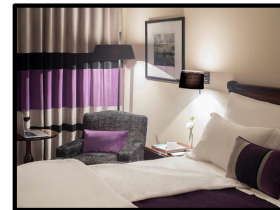
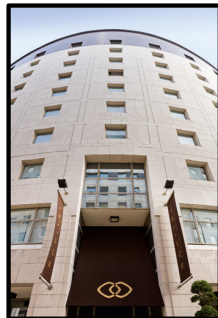
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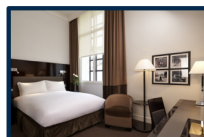
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Silent Auction Signage

LOT #107

Sofitel Rome Villa Borghese



SOFITEL
HOTELS & RESORTS

LOT #317

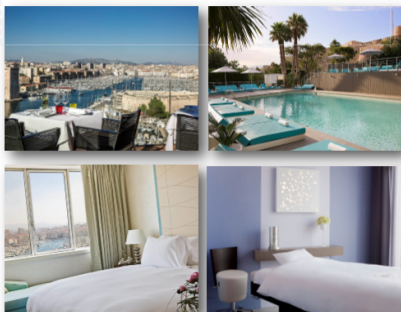
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HOTELS AND RESORTS

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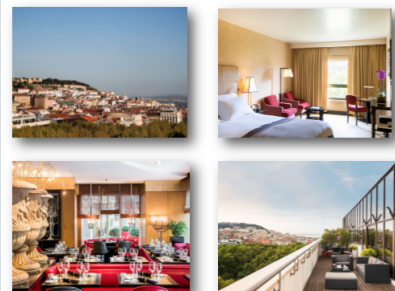
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Sofitel Lisbon Liberdade



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Sofitel Legend The Grand Amsterdam



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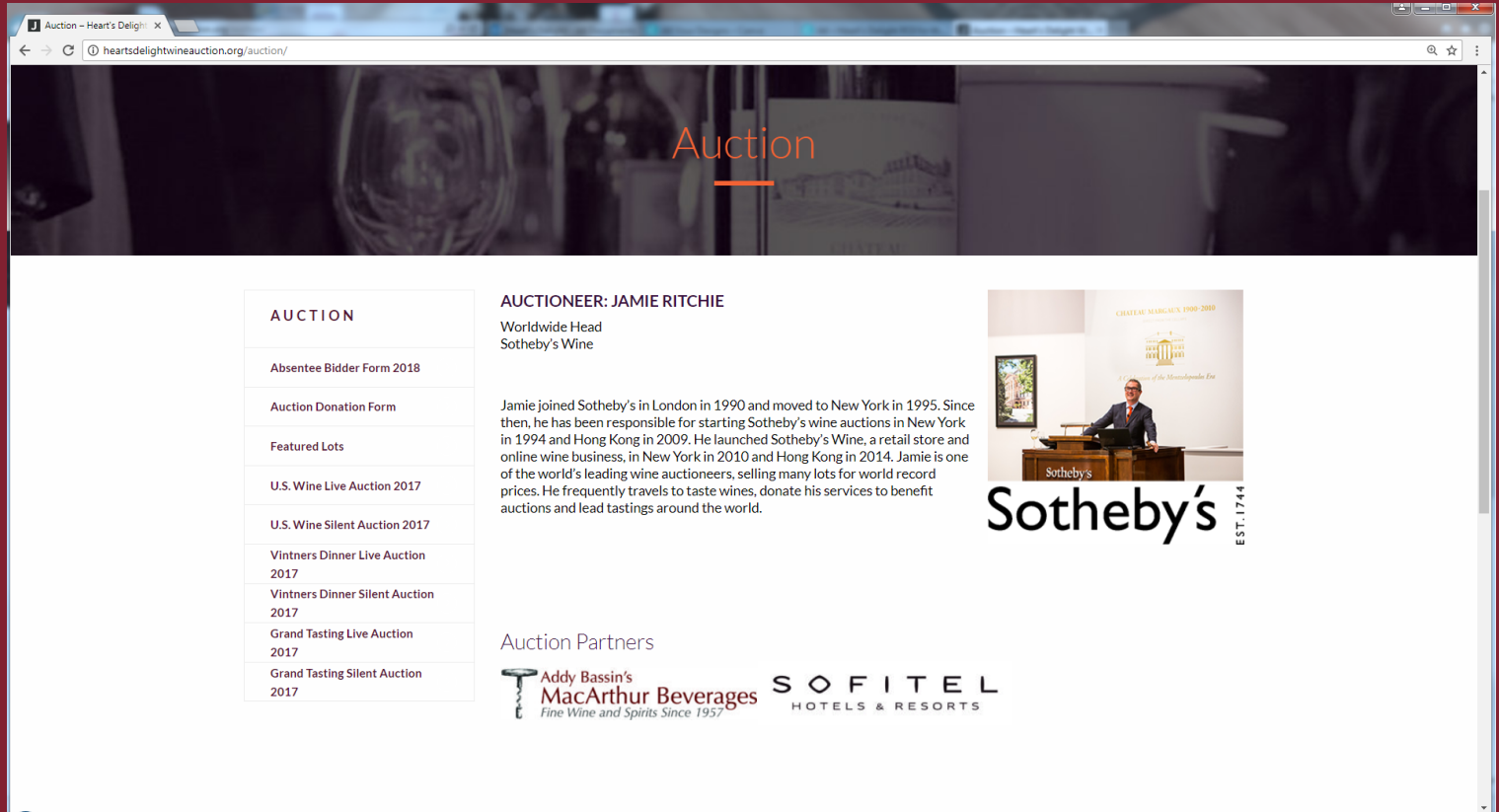


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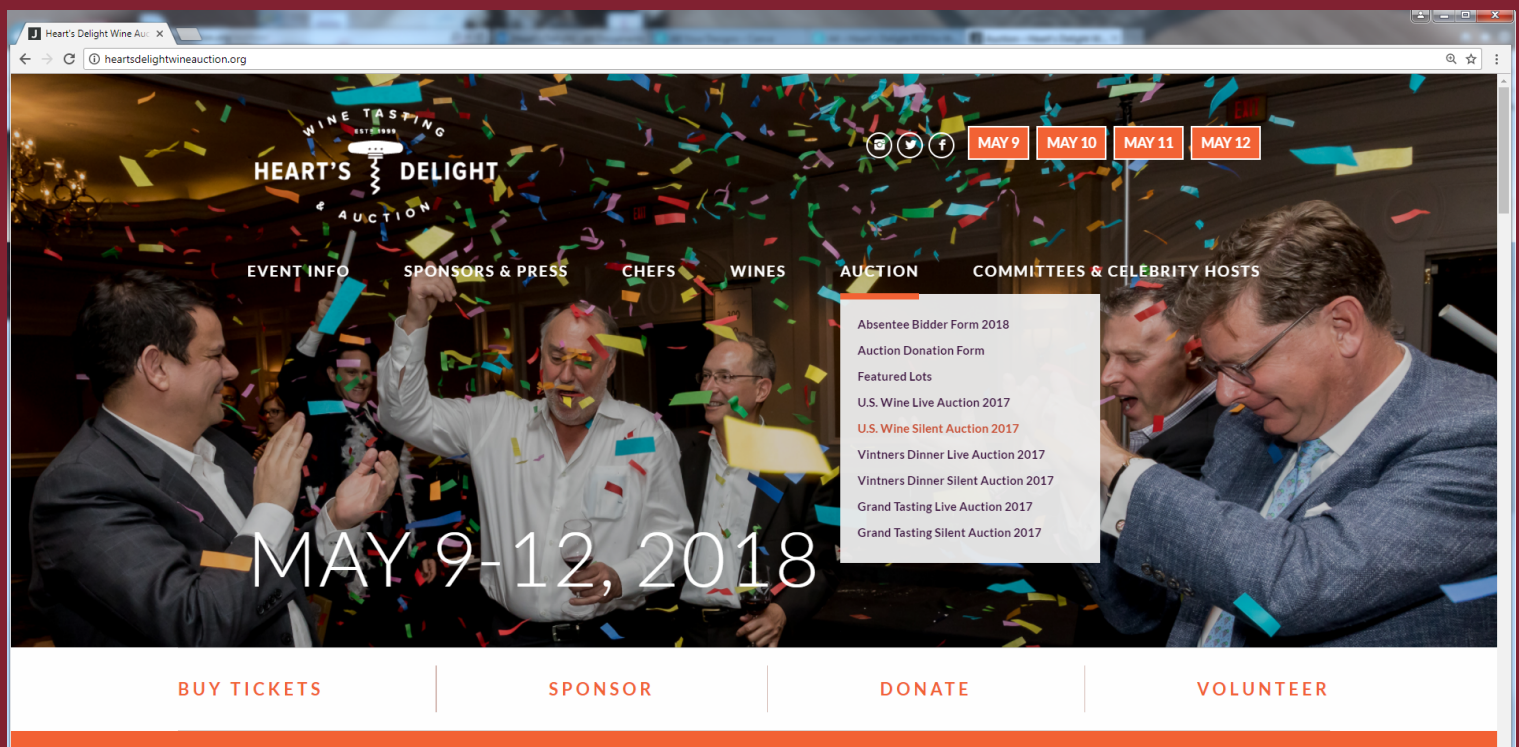
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Heart's Delight Website

www.heartsdelightwineauction.org



The event program is highlighted on the auction tab of the Heart's Delight Website



Social Media



672,400 reach



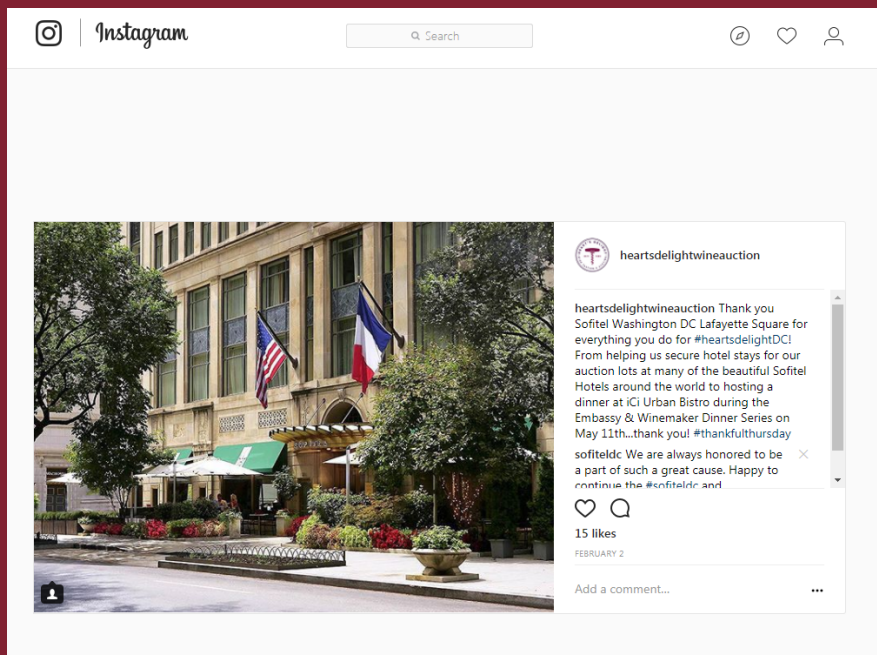
435 mentions



57% increase in event reach
for the year 2017 from 2016



Social Media Posts



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@heartsdelightwineauction

Congress Has Heart & Collectors Dinner



Embassy & Winemaker Dinner Series

Hosted by the Sofitel Washington DC Lafayette Square



Press Event

Hosted by the Sofitel Washington DC Lafayette Square



Vintners Dinner & Auction



Bordeaux Master Class & Grand Tasting



Thank You!

Heart's Delight is the ideal combination of great food and the best wines in the world while raising much-needed funding to support the mission of the American Heart Association to build healthier lives free of cardiovascular diseases and stroke.

Since Heart's Delight began in 1999, we have raised more than \$16.5 million dollars for the fight against heart disease and stroke. We are proud to say that 84 cents of every dollar goes to our mission.

Contact

Heidi Arnold

Heidi.Arnold@heart.org

(703) 248-1720

Anna Murphy

Anna.Murphy@heart.org

(703) 248-1716

