



Live Auction

1

New York Getaway - You Won't Have Time to Sleep

estimated value: \$3,100

S O F I T E L

Junoon

GRAMERCY
TAVERN

PRUNE

J U N G S I K



정식당

THE
DAILYSHOW
WITH TREVOR NOAH

UNION SQUARE CAFE

Acela - Business Class Tickets for Two

Sofitel New York - Two Night Stay

Junoon - Chef's Tasting Menu for Four

Gramercy Tavern - Dinner for Two with Wine Pairing

Prune - Dinner for Four

Jungsik - Dessert Tasting for Two

The Daily Show with Trevor Noah - Two VIP Tickets

Union Square Cafe - Dinner for Two

Ready to go visit your new friends with a visit to New York? 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.

We are so excited to welcome Chef Akshay Bhardwaj of Michelin-starred Junoon for his first Heart's Delight. You are in for a treat with a Chef's Tasting Menu for Four. Junoon is making Indian cuisine a force in fine dining and the source of so many of the delicious dishes on the menu is that they begin with the restaurant's in-house spice room. "This room would be probably the heart and soul of any Indian kitchen, especially Junoon," Bhardwaj explained. Junoon combines authentic Indian dishes with a farm-to-table approach, using ingredients that can be found only in New York City, along with traditional Indian spices. Bhardwaj incorporates flavors he grew up with into his cooking, and even features a recipe his mom makes on the menu.

We are happy to welcome Gramercy Tavern's Miro Uskokovic back for his third Heart's Delight and he has donated a dinner for two with wine pairing at the New York classic, Gramercy Tavern. "Gramercy Tavern is virtually synonymous with a certain style of service. One recent night, I 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*

Heart’s Delight favorite, Gabrielle Hamilton is back for her 9th Heart’s Delight and we couldn’t be more honored! The award-winning chef and author opened Prune in the east village also in 1999! Frank Bruni wrote in *The New York Times* in 2005, “She opened Prune in 1999, to cook for [her] neighbors,” But her success attracted food lovers from all over the borough, the city and the state, as well as other chefs and food writers. Enchanted, it is easy to see why Prune is so widely and fervently loved. It has mirth to spare, moxie to burn. It listens to its own muse and operates by a credo of whimsical indulgence.”

This is Eunji Lee’s first Heart’s Delight and after watching some of her amazing creations on social media – we had to track her down at the 2 Michelin starred Jungsik where she is the executive pastry chef. You and a guest will enjoy her brilliant five-course dessert tasting menu, reflecting a Korean heritage, classical French technique, and New York know-how. Diners are delighted to encounter unfamiliar ingredients like the Korean red berry Omija, a name that means five tastes, detecting notes of sweet, sour, salty, bitter and piquant, in the Omija juice that naps on a scoop of lemon basil sorbet. There are surprises in every course, from toasted brown rice cream puffs to the whimsical “baby banana,” a trompe l’oeil presentation that showcases the chef’s creativity, artistic sensibility and attention to detail.

You and a friend 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.”

This year Daniel Alvarez is off the injured list and able to join us for Heart’s Delight. He has donated a dinner for two at Union Square Cafe. Daniel joined Union Square Hospitality Group in 2014 as a Pastry Sous Chef at Gramercy Tavern, working closely with Miro with whom he had met at Jean Georges earlier in his career. Union Square Cafe, founded in 1985, was one of the originators of contemporary American cuisine, and remains a destination for warm hospitality...thoughtfully executed and creative cooking.

Restrictions:

Sofitel New York: Reservations are based on availability. Black out dates include: May 21 & 22, June 3, 4 & 5, September 9, 10, 11, 16, 17, & 18, October 5, November 3, December 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 30 & 31.

Junoon: Mutually agreeable date. Expires March 2020.

Prune: Expires March 2020, excludes tax and gratuity.

Jungsik: Dessert Tasting. Excludes tax and gratuity.

Gramercy Tavern is a non-tipping restaurant, excludes tax, reservations must be made 28 days in advance, expires March 2020

Daily Show with Trevor Noah: Tapings are on Monday-Thursdays. Expires March 9, 2020.

Audience members must be 18 years of age or older and provide a valid government-issued photo ID showing date of birth, otherwise entrance may be prohibited.

Donated by Sofitel New York, Junoon, Gramercy Tavern, Prune, Jungsik, The Daily Show with Trevor Noah, and Union Square Cafe



2

Danny Grant's Chicago!

estimated value: \$7,200

American Airlines



MAPLE & ASH

etta

American Airlines - Four First Class Tickets to Chicago

Car Service - Transportation from Chicago O'Hare Airport

Luxury Hotel - Two Rooms for Two Nights

Maple & Ash - Caviar and Champagne in Wine Cellar for Four

Maple & Ash - IDGAF Chef's Tasting Menu with Wine Pairing

Chef Aya Fukai - Delivery of Fresh Pastries to Your Hotel Rooms

etta - Dinner Party for Four

Chef Danny Grant is a Heart's Delight favorite and he always is incredibly generous when creating an incredible auction lot – this year is no different! This is an amazing trip for two couples for a decadent weekend in the Windy City!

First class flights to Chicago on American Airlines, the official airline of Heart's Delight. A car service will pick up four guests from O'Hare airport and take you to a luxurious hotel where you will stay for two nights. The first night you will enjoy a one-of-a-kind dinner experience at Maple & Ash starting with caviar and Champagne in the wine cellar, followed by their IDGAF chef's tasting menu, accompanied with wine pairings by their sommelier. The following morning, guests will be greeted with pastries by Chef Aya Fukai delivered to your hotel room.

On night two, you will celebrate all that the hearth has to offer, with a dinner party hosted at Chef Danny's neighborhood restaurant, etta, that serves delicious, wood-fired food in a relaxed setting.

Restrictions: American Airlines: Transportation includes four First Class tickets within the contiguous 48 states 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 March 2020. Extensions will not be permitted.

Expires: March 2020. Mutually agreeable date. Excludes tax and gratuity.

Donated by American Airlines and Chef Danny Grant of Maple & Ash and etta Restaurant

3

Oregon Wine Country Adventure

estimated value: \$6,500

American Airlines



DOMAINE SERENE



BROOKS

BELLE PENTE
VINEYARD & WINERY

American Airlines - Two First Class Tickets

Domaine Drouhin- Two Night Stay for Two Couples in Guest Home on the Estate

The Drouhin Experience Winery Tour: Burgundy and Oregon Compared

Domaine Serene - 45th Parallel Experience for Four

Van Duzer Vineyards - Two Night Stay at Guest House

Flâneur Wines - VIP Tasting at their Estate Vineyard La Belle Promenade

Brooks Winery - VIP Tour, Lunch, Custom Pinot Noir Blending & Four Cases of Wine

Belle Pente Vineyard & Winery - VIP tour

You are off in style with your first-class flight to Portland on American Airlines, the official airline of Heart's Delight. Willamette Valley is just a short drive outside of the city to explore this unique and beautiful wine region - home of the first pinot noir in the United States. The Willamette Valley is a big and beautiful place and it is home to more than 300 wineries and tasting rooms - we just picked some of our favorites but there is so much to explore - go have fun!

Domaine Drouhin Oregon has been a longtime friend of Heart's Delight. Not only are the wines first rate but it's beautifully situated atop the Dundee Hills in the Willamette Valley. Domaine Drouhin Winery's site was carefully selected to reflect the vineyards of Burgundy. They have generously offered two couples their four bedroom/3 bathroom guest house on the Estate.

While you are there, they have also invited you for the Drouhin Experience Winery Tour: Burgundy and Oregon Compared. Few winemakers have the opportunity to make wines from the same grape grown 7,500 miles apart from one another. Fourth generation winemaker, Véronique Drouhin Boss has been doing this in Oregon since 1988 and her family's estate dates back to 1880 in Burgundy. Guests will be guided through the four-story gravity flow winery, focusing on what makes Pinot Noir and Chardonnay from Oregon and Burgundy similar, yet so distinctly different. Following the tour, the group will be guided through a seated comparative tasting Chardonnay and Pinot Noir from Drouhin Oregon and France along with a selection of fine cheeses.

During your stay, head across the road to visit Domaine Serene who has donated a Burgundy and Oregon tasting experience – the 45th Parallel. Forbes critic, John Mariani recently stated that the 45th Parallel was "one of the finest meals I've ever enjoyed on the West Coast." Take a culinary journey and explore an in-depth look at the history of Château de la Créée - Domaine Serene's sister winery in Burgundy. This thoughtfully curated wine and food pairing, prepared by the Domaine Serene Culinary Team, allows guests to discover the Château's storied vineyards throughout the Côte d'Or. Travel

along and review the nuances of terroir by tasting their Burgundian and Oregon wines side-by-side – all elevated by locally sourced small plates paired to perfection.

For your next home away from home (for two nights anyway), head off to Dallas, Oregon to Van Duzer Vineyards. Located on a scenic hilltop, Van Duzer Vineyards benefits from the unique microclimate created by Oregon's Van Duzer Corridor, a break in the coastal mountain range that allows cool maritime breezes to flow into the Willamette Valley. These conditions and Van Duzer's signature winemaking style result in wines with bright fruit character, generous complexity and a pleasing balance. Family owned, the estate winery and vineyards practice sustainable farming and have been endorsed as LIVE and Salmon Safe.

Mary Doerschlag owner of Flâneur Wines is here for his first Heart's Delight and will welcome you and your guests for a VIP Tasting at their Estate Vineyard, La Belle Promenade. If Flanerie Vineyard is a bass, La Belle Promenade Vineyard is a harmonious treble, singing bright, high tones that ripple through the Chehalem Mountains AVA. An exposed hilltop at a rocky 820 feet elevation, the vineyard has a cooler microclimate that suits their pinot noir, chardonnay, pinot meunier, aligote, and gruner veltliner grapes

Brooks has been a longtime supporter of Heart's Delight and we are so grateful for their continued generosity! Join Chris, Pascal and Janie for a memorable day at Brooks! You and three guests will enjoy lunch, a vineyard tour and the opportunity to blend your own pinot noir from the barrels at Brooks Winery. You will EACH get to blend your own CASE - that is four cases of wine blended to each of your own specifications! You even get to design your own label in addition to taking home the cases of your own creation.

Spend an afternoon at Belle Pente Vineyard and Winery for a tour and tasting package. The 70-acre property is located on an historic farm in the new Yamhill-Carlton AVA. The first vineyard was planted in 1994, and now includes 16 acres of Pinot Noir, Pinot Gris, and Chardonnay.

Restrictions: American Airlines: Transportation includes four First Class tickets within the contiguous 48 states 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 March 2020. Extensions will not be permitted.

Domaine Drouhin Oregon: Guest House for two couples and available from January through mid-August 2020.

Winery Visits: Subject to availability. Expires March 2020

Donated by American Airlines, Domaine Drouhin Oregon, Domaine Serene, Van Duzer Vineyards, Flâneur Wines, Brooks Winery, Belle Pente Vineyard & Winery

4

Napa and Sonoma Wine Country

estimated value: \$ 8,000

American Airlines 

Pearl
6101

Fairmont
SONOMA MISSION INN & SPA

SCHUG
CARNEROS ESTATE
Est. 1980

PEAY



ANDAZ®

CONSTANT



Diamond Mountain Vineyard



CHATEAU MONTELENA WINERY
ESTABLISHED 1892



ARNYCA

American Airlines - Two First Class Tickets to San Francisco

Pearl 6101 - Dinner for Two

Fairmont Sonoma Mission Inn & Spa - 2 Night Stay

Schug Winery Tour & Tasting with Claudia Schug for 6 and Library Wines from Her Personal Cellar

Peay Vineyards - Tour & Library Tasting

Andaz Napa - One Night Stay

CONSTANT Diamond Mountain Vineyards - Tour Tasting & Lunch with Private Chef for Four

Chateau Montelena - Tour and Tasting for Four

ARNYCA Cellars - Wine Dinner for Six

Taplin Cellars - Two Night Stay at the Ranchette (Guest Cottage) and a Tasting for Two

Hudson Ranch and Vineyards - Tour & Tasting for Six

Mumm Napa - Trade Tour & Tasting for Six

River Terrace Inn - One Night Stay

Venture Wine - Tour and Reserve Tasting for up to 8 guests at the Caves at Soda Canyon in Napa

Charles Krug - Visit and Magnum Charles Krug Cabernet Sauvignon 2013

We have an amazing trip for you, courtesy of our many friends who joined us for this year's Heart's Delight - this is going to be a once-in-a-lifetime experience that you won't want to miss so bid high! Enjoy two first-class tickets on American Airlines, the official airline of Heart's Delight. Make your way out west in style where your journey begins.

Once in San Francisco you will get to visit Mel Lopez and Joyce Conway at their restaurant Pearl 6101 for a delicious meal – lunch, brunch, dinner... Their baby, Pearl 6101 is in a restored turn-of-the-century apothecary and the menu is California-meets-Mediterranean including handmade pastas, family-style whole fish and meats, and inventive cocktails for pairing.

The adventure continues in Sonoma where you will be calling the beautiful Fairmont Sonoma Mission Inn & Spa your home. Nestled in the heart of the famed Sonoma Valley, Fairmont Sonoma Mission Inn & Spa is Wine Country's finest destination resort. The resort provides its guests with exceptional spa services, a Michelin-rated restaurant, access to championship golf at neighboring Sonoma Golf Club and numerous fitness and wellness offerings including daily docent-led hikes, yoga and fitness classes.

From our new friend Claudia Schug, you and up to five guests are invited for a private tour and tasting at SCHUG Carneros Estate Winery in Sonoma. To add to the flavor of the

Taplin
CELLARS

Hudson
★

MUMM NAPA

RIVER TERRACE INN
N A P A
A NOBLE HOUSE HOTEL
www.riverterraceinn.com

W
venture

KRUG
CHAMPAGNE

day's event, your unique tasting experience will be held in the romantic ambience of their barrel aging caves. A selection of locally made gourmet cheeses will be paired with these unique wines. As former winemaster of Joseph Phelps Vineyards in the Napa Valley, Walter Schug crafted the legendary Insignia and Eisele Vineyard Cabernets of the 1970's and early 1980's, as well as America's first Syrah. He founded his own winery in 1980 to produce elegant Pinot Noirs and Chardonnays from the cool-climate Carneros region. Limited bottlings of Cabernet Sauvignon, Merlot and Sauvignon Blanc round out the portfolio.

Andy Peay is back for his third Heart's Delight and will be your host for an amazing Sonoma experience. Head over to Peay Vineyards where Andy, along with his brother and sister-in-law, set out to make wine from their own grapes, grown on their land. They discovered a parcel on the remote Sonoma coast and after just over a decade, the Peay vineyard outside Annapolis has emerged as one of California's most extraordinary sites. You and five guests will be treated to a walk in the vineyards, a very VIP tasting on the porch with their library wines.

Off to Napa and experience Wine Country from Andaz Napa. Stay walking distance to iconic destinations like the Napa Valley Wine Train and Oxbow Public Market. The boutique hotel in downtown Napa places you moments from world-class dining, with a host of artistic programs happening at your doorstep.

Join the folks at CONSTANT at the very top of Diamond Mountain in beautiful Calistoga for a private tour through their stunning estate – one of the oldest and highest in the Napa Valley. The tour starts with the property's storied history and a stroll through the CONSTANT caves where their recent vintages are maturing in French oak barrels. Enter the beautiful private home that anchors the estate - designed by renowned architect Howard Backen – and take in the stunning views of Napa Valley below as you enjoy a hosted tasting their current vintage wines. A professional chef will prepare a multi-course lunch for your group of four in their custom, gourmet kitchen inside the home, making this the ultimate in exclusive Napa Valley food and wine experiences.

Visit Chateau Montelena, most famous for winning the white wine section of the historic "Judgment of Paris" wine competition. Chateau Montelena's Chardonnay was in competition with nine other wines from France and California under blind tasting. Explore the rich history of the Chateau as you enjoy this guided walking tour through the beautiful grounds that make up the Montelena Estate. Sip and learn as you taste the current release wines while exploring the property that has made them one of Napa Valley's finest destinations.

ARNYCA Cellars was founded by Steve Distler and Luis Pettinato. Steve is here with us tonight and wants to invite you and five friends to join him at their home for a casual dinner (prepared by their chef) with outstanding views as it is situated way above the valley. The winery's focus is on two limited production wines – a rosé made from Pinot Noir from the Russian River and a Cabernet Franc. Their total production each year is only about

200 cases; their first Cabernet Franc was from the 2013 vintage and first rosé from the 2015 vintage. Future plans call for producing an Albariño, a white Spanish varietal. Only a handful of Napa producers make wine from this variety.

Taplin Cellars will greet you and have a tasting in the vineyards. You will spend two nights in their guest cottage which will be your private oasis in the middle of the vineyard. To say there is history on the 28 acres owned by Melinda, Stephen and Bill Taplin is an understatement. The three siblings are descendants of two historic Napa Valley families, the Taplins and the Lewellings, who have owned land here for 150 years. You can feel that history when Stephen walks down a dirt road to a grove of ancient olive trees. "The olive trees were planted by my great-, great-grandfather John Lewelling; they are sacred trees," Taplin said. The grove is where family members gather when they are together. "There are lots of stories passed around about them," he added. "They are wonderful old olive trees with trunks that we just love." Taplin estimates the trees are between 100 and 125 years old. Although Taplin's father, Kenneth, and grandfather, Albert, harvested the olives, cleaned them and pressed them into oil, today the grove is prized for its beauty. A bit farther down the lane, in between rows of cabernet sauvignon vines, Taplin comes to John Lewelling's two-story home, shop and power station that were built in 1870. "Lewelling was a pretty innovative guy as was his son, Harvey, who was an engineer," Taplin said. The Lewellings were the first ones whose lamps at home were lit, first by gas and then by electricity, in St. Helena.

Hudson Ranch and Vineyards is situated deep in the heart of the rolling hills of Napa Valley's Carneros District. They produce world-class wine grapes for exceptional wines and Tuscan olives for verdant oil, raise heritage breed pigs, lamb and chickens, and grow a diverse array of seasonal fruits and vegetables for their grocery store, Hudson Greens & Goods. Hudson Vineyards produces grapes of distinction from uniquely situated sites on two hundred acres of vineyards. Over thirty years of meticulous winegrowing and winemaking experience goes into each bottle of Hudson Wine.

Mumm Napa will host you for a special trade tour for six guests. Their roots can be traced back to GH Mumm, the leading international champagne brand in France. Established in California in the late 1970s, Mumm Napa follows traditional wine making techniques of its French heritage to create the finest, hand-crafted sparkling wines.

Scott Dilyard is here with us for his first Heart's Delight and you hopefully were able to taste his Venture Wines. Venture Wines is a small production wine label that strives to make balanced and enjoyable wines truly representing the fruit from exquisite vineyards in the Napa and Russian River Valleys. They embrace that their grapes are a reflection of both their nature and environment and can also be brought to new life through winemaking, all the while remaining authentic to their essence. Your tour and reserve tasting will be for up to 8 guests at the Caves at Soda Canyon.

The newly redesigned river-front hotel River Terrace Inn focuses on an extraordinary guest experience with the perfect balance of downtown city hotel and serene wine country getaway. You will enjoy one night in a River View King room with a jetted bathtub and private balcony, tucked along the Napa River and nature preserve. Within easy walking distance to various tasting rooms, restaurants, The Culinary Institute of America, Oxbow Public Market, the Napa Valley Wine Train, as well as various nightlife options, River Terrace Inn is the perfect location to enjoy the best of downtown Napa.

Venture Wines hopefully you had a chance to meet Scott Dilyard tonight and now you will have a chance to visit him with a tour and reserve tasting at the Caves at Soda Canyon in Napa. Venture Wines is a small production wine label that strives to make balanced and enjoyable wines truly representing the fruit from exquisite vineyards in the Napa and Russian River Valleys. We embrace that our grapes are a reflection of both their nature and environment and yet can be brought to new life through winemaking, all the while remaining authentic to their essence.

Charles Krug will welcome you for a visit. As the oldest winery in Napa, with more than 150 years of winemaking experience, Charles Krug is the ultimate wine country destination. Join them at their historic estate and share in their Napa Valley heritage plus you will get a magnum of their 2013 Cabernet to take home with you tonight!

Restrictions: American Airlines: Transportation includes four First Class tickets within the contiguous 48 states 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 March 2020. Extensions will not be permitted.

Fairmont Sonoma Mission Inn & Spa: Valid Sunday through Thursday. Expires December 15, 2019. Excludes Holidays, subject to availability and blackout periods.

Andaz Napa: Based on availability. Valid Sunday to Thursday only. Blackout dates include Holidays, BottleRock Music Festival & the Napa Valley Harvest Season, May 24-26; Aug 15-October 31. Reservation must be on or before one year of date issued. Advance reservation required. Guest is responsible for incidental charges.

ARNYCA Dinner: Mutually agreeable date. Expires March 2020

River Terrace Inn: Based on availability. Based on availability and blackout dates may apply. Advanced reservations required.

Mumm Napa: 10:30am daily, not guaranteed availability on Saturday

Winery Visits: Mutually agreeable dates. Expires March 2020

Donated by American Airlines, Pearl 6101, Fairmont Sonoma Mission Inn & Spa, Schug Winery, Peay Vineyards, Andaz Napa, CONSTANT Diamond Mountain Vineyards, Chateau Montelena, ARNYCA Cellars, Taplin Cellars, Hudson Ranch and Vineyards, Mumm Napa, River Terrace Inn, Venture Wine, and Charles Krug

5

Ulises Valdez Tribute Lot

estimated value: \$2,080

- 1 - bottle Rivers-Marie Silver Eagle Vineyard Pinot Noir 2013**
- 1 - bottle Aubert UV Vineyard Pinot Noir 2010**
- 1 - bottle Aubert UV Vineyard Pinot Noir 2011**
- 1 - bottle Aubert UV Vineyard Chardonnay 2012**
- 1 - bottle Ulises Valdez Valdez Vineyards Chardonnay 2016**
- 1 - Magnum Aubert UV-SL Vineyards Chardonnay 2015**
- 1 - bottle Pahlmeyer Proprietary Red 2013**
- 1 - Magnum Paul Hobbs Cabernet Sauvignon 2015, Beckstoffer Las Piedras Vineyard**
- 2 - bottles Jeff Cohn Cellars St Peter's Church Vineyard Zinfandel 2016**
- 2 - bottles Jeff Cohn Cellars El Diablo Vineyard Grenache 2015**
- 2 - bottles Jeff Cohn Cellars Broken Compass Saiton Vineyard Carignane 2015**
- 1 - bottle U.V. Arista Winery Lucky Well Pinot Noir 2017**

The wine world mourned this September when Ulises Valdez was struck down by heart disease at age 49. Valdez, who had been born in a poor agricultural village in Mexico, was 8 when his father died—he dropped out of school to help support the family. At 16, he crossed the border, finding work in the vineyards of Sonoma...gaining legal, then permanent status. His talent and hard work caught the attention of industry leaders—he formed a vineyard management company with a partner, then saved and bought his partner out. He worked with many of California's best wineries, becoming almost surely the most important grower in Sonoma...perhaps in America. In the process, he opened his own winery. He was beloved—as much for his warmth and sense of humor as his ability. As Wine Spectator pointed out, he was "an example of the American dream."

This lot, representing just a few of the many great wineries Valdez provided with grapes, is donated to help fight heart disease in his memory.

Donated by Mr. and Mrs. John Miklos, John Brooks, Jeffrey J. Schragg & Mary Jo George, Alex Schriver, Paul Hobbs Winery, Jeff Cohn Cellars, and Arista Winery

6 12 - bottles Château Lynch-Bages 1982 estimated value \$4,200

We are so glad that Kinou Cazes-Hachemian could be here with us this year and we have these '82s from a generous collector who began collecting in 1981. "One of the most drinkable, complex, and tasty 1982s of the northern Medoc, this wine is beginning to reach its plateau of full maturity. Still a dense ruby/purple color with some lightening at the edge, it offers up classic aromas of cedar wood, fruitcake, tobacco leaf, and creme de cassis. This full-bodied, opulent, fleshy, sexy Pauillac can be drunk now with great pleasure and complexity or cellared." 94 points – Robert Parker

19 out of 20 points from Jancis Robinson, "served at Cordeillan Bages but apparently bought by my host Jean-Charles Cazes in the UK because their own stocks had run so low, was an even better bottle than the one from my own cellar (bought en primeur) opened less than a month previously. A beautiful wine that was minty fresh, fragrant, sweet and gorgeous. I ended up writing 'gorgeous' twice and 'beautiful' once, I see from my handwritten notes."

Donated by a generous collector and has been stored at 55 °at The Wine Rack and MacArthur Beverages' warehouse in Washington DC

Donated by Friends of Heart's Delight



7

Paris & Bordeaux!

estimated value: \$9,500

American Airlines 



American Airlines - Two Business Class Tickets

Hôtel Prince de Galles - Two Night Stay

Paris Food Walking Tour - Fromage & Wine Experience Class for Two

Château Haut-Bailly - Lunch for Two Couples

Château Le Pape - Two Night Stay for Two Couples

Château Palmer - Lunch and Visit

Château Mouton Rothschild - Visit

Château Latour - Visit for Four

La Sauternaise Guest House - One Night Stay

Château Guiraud - Visit & Tasting

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

In Paris you will spend two nights at Hôtel Prince de Galles, a legendary jewel of the Parisian Art Deco movement. Since its inception in 1928, the 5-star Prince de Galles has stood out as a beacon of sophistication and grace in Paris. The hotel is located on Avenue George V, a 5-minute walk from the Champs Elysées and Avenue Montaigne, as well as some of the most celebrated landmarks including the Arc de Triomphe and the Eiffel Tower.

If you're anything like us, when you think of France two things spring to mind - fromage and wine! During this 2.5 hour tour and tasting, you'll savor a selection of 8-12 of France's finest cheeses! Naturally, your Fromage adventure will be accompanied by wines from various regions in France and of course fresh baguettes, so expect plenty of accompaniments from their favorite local boulangerie.

As you make your way to Bordeaux we will make sure you will be taken care of. As supporters of Heart's Delight, you will receive a warm welcome from our friends in Bordeaux, including many kind invitations from the winemakers and directors who were not able to join us this year for Heart's Delight.

Château Haut-Bailly is one of the special historic properties in Pessac-Léognan, possessing some of the oldest vines in the appellation while maintaining the same landmass for over a century. They will host you for lunch and a visit. Then just half a mile away from Haut-Bailly, you will stay for two nights at Château Le Pape. The elegant 18th-century house and its gardens were entirely renovated according to heritage conservation rules, revealing the finesse of the architecture and the wonderful

location of Château Le Pape. Have breakfast on the terrace overlooking the vineyards. Sunbathe by the pool. Enjoy a book in the living room. Immerse in the quietness of the garden.

Other than its world-class wines, Château Palmer is also known for possessing one of the most majestic châteaux in all of Bordeaux. Built in 1856, it is hard to miss as you drive along the D2 in Margaux, turning the corner past Rauzan-Ségla. But there is so much beyond the fairy-tale château, such as a small village, actually with stone homes and beautiful landscaping. What many don't realize is that Palmer is actually a village, complete with street signs. There are some residents who live and work here. There are also beautiful gardens, where they even grow fruits and vegetables. In addition to a coveted tasting you will be treated for a lunch at the storied Château.

Château Mouton Rothschild is lovely to visit: manicured vine rows, sculpted hedges; even the pathway gravel is perfectly raked. Inside, in addition to the range of stellar wines, you can visit the lovely Museum of Wine in Art, a former barrel cellar chockfull of treasures, from medieval tapestries to Chinese porcelain, and the room displaying the originals of the famous label paintings.

Château Latour is one of the oldest Bordeaux wine producing properties in the Pauillac appellation with a history dating all the way back to 14th century! You will have the opportunity to see all of this for yourself! By the start of the 18th century, the wine of Château Latour was recognized around the world. That is how Thomas Jefferson, Ambassador of the United States to France and future President of the United States discovered this wine in 1787. The heart and soul of the Chateau Latour vineyard, located close to the Chateau is a 47 hectare parcel known as "Enclos". There are many people in Bordeaux that consider those 47 hectares to be the best terroir in all of Bordeaux. The 47 hectares of vines in the Enclos vineyard remains almost unchanged since 1794.

Heading south to Sauternes you have so much to discover. Your home for the evening will be the charming La Sauternaise, an 18th century guest house with four charming rooms opened a couple of years ago after being beautifully and tastefully restored by Didier & Pascale Galhaud.

Here you will taste something unforgettable and completely different: The glorious, high-end wines of Sauternes. This Sauternes First Growth from the classification of 1855 is not only among the appellations' most prominent wineries, but among the most hospitable. It's lovely, removed, tree-lined grounds are worth the trip alone (book ahead for a picnic in warm weather), but the tours, botanic walks and dining options can make the visit truly spectacular.

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 March 2020. Extensions will not be permitted.

Hôtel Prince de Galles: Subject to availability. Expires March 6, 2020.

Donated by American Airlines, Hôtel Prince de Galles, Paris Food Walking Tour, Château Haut-Bailly, Château Le Pape, Château Palmer, Château Mouton Rothschild, Château Latour, La Sauternaise Guest House, and Château Guiraud



8

12 - bottles Château Tertre Roteboeuf 2000 (in original wooden box)

estimated value: \$4,200

98 points from Robert Parker, "I know this sounds crazy, but when I tasted the 2000 Tertre Roteboeuf from bottle on two separate occasions, the only wine that jumped into my head was a déjà vu of the 1990 Petrus at age two!...My all-time favorite vintage of Tertre-Roteboeuf, the 2000 should age much more consistently than the rather irregular 1990 or the top-notch 1989. The 2005 should give it a run for its money down the road, but at present, this wine is performing fabulously well. It boasts a dense ruby/purple color along with notes of kirsch liqueur and licorice. This St.-Emilion could pass for a great Chateaneuf du Pape or top-notch Musigny, although it has more power and depth than a burgundy, and none of the peppery/garrigue characteristics of a Rhone. Nevertheless, there is a sweet character from the high glycerin level as I suspect the alcohol content exceeds 14%. Velvety textured and full-bodied, but surprisingly youthful, this stunningly rich wine can be drunk now, but promises to last another two decades." - Robert Parker

Donated by a generous collector and has been stored at 55 °at The Wine Rack and MacArthur Beverages' warehouse in Washington DC

Donated by Friends of Heart's Delight



9

1999 Lot to Celebrate our 20th Anniversary

estimated value: \$2,175

- 1 - bottle Chateau Musar 1999
- 1 - bottle Le Clos du Caillou Chateauneuf-du-Pape La Reserve 1999
- 1 - bottle Château Vieux Chateau Certan 1999
- 1 - Magnum Château La Mission Haut-Brion 1999
- 1 - bottle Delectus Napa Valley Cabernet Sauvignon 1999
- 1 - 375ml Château Climens 1999
- 1 - bottle Stag's Leap Wine Cellars Estate 'Cask 23' Cabernet Sauvignon 1999 by Warren Winiarski
- 1 - bottle Fisher Vineyards Wedding Vineyard Cabernet Sauvignon 1999
- 1 - bottle López de Heredia Rioja Blanco Viña Gravonia 1999
- 1 - bottle Château Mondotte 1999
- 1 - bottle Stag's Leap Wine Cellars 'S.L.V' Cabernet Sauvignon 1999 by Warren Winiarski
- 1 - bottle Robert Mondavi To Kalon Vineyard Reserve Cabernet Sauvignon 1999
- 1 - bottle Cardinale Estate Red 1999
- 1 - bottle Château Calon-Ségur 1999

Our amazing committee wanted to help celebrate our 20th anniversary and what better way than with wine from the year that Heart's Delight began. This wonderful collection includes some Bordeaux, Lebanese wine, California wine – for example the Stag's Leap which is the single vineyard wine that won the Paris Tasting in 1973 made by Michael Silacci, who is now at Opus One was the head winemaker during the 1999 vintage at Stag's Leap Cellars. Enjoy this oenological walk down memory lane!

Donated by Doug Heye, Joel Kleinman, Greg Greene, John Brooks Laura & Adam Feinberg, Maureen Nelson, Molly Christhlf Finnegan, Conrad Kenley, Amy Ray, MacArthur Beverages, Susan Graiss, and Jeffrey J. Schragg & Mary Jo George

10

Ciao Italia!

estimated value: \$8,000

American Airlines 

S O F I T E L



BRUNELLESCHI
HOTEL

 Badia a Coltibuono



Casanova di Neri



la Mesma

Vietti



G.D. VAJRA

American Airlines - Two Business Class Tickets

Sofitel Rome Villa Borghese - Two Night Stay

Hotel Brunelleschi - Two Night Stay

Badia e Coltibuono - VIP Tasting

Casanova di Neri - VIP Tasting

La Mesma - VIP Tour, Tasting and Lunch for Six

Vietti - Wine Cellar Guided Tour and Tasting for Two

GD Vajra - Visit and Tasting with Giuseppe Vajra & Magnum of Barolo

Fly to Italy courtesy of Heart's Delight official airline, American Airlines with two business class tickets. Once you arrive you will set foot in the heart of Rome, at the enchanting five-star Sofitel Rome Villa Borghese boutique hotel. You will find yourself immersed in all the history and culture that Rome offers. Start with a stroll toward Villa Medici along some of the most elegant streets of the Eternal City. Or admire the charm of the nearby Spanish Steps. Enjoy two nights at this historic and luxurious building and museum dating back to the 1890s and explore what the Romans built, including the 280 fountains and over 900 churches!

After arriving in Florence for a two-night stay, you will quickly get to know its historical roots by staying in the center of the city at Hotel Brunelleschi. This historic hotel is located where the church of San Michele once stood and the district where the hotel is located was once owned by Filippo Brunelleschi, hence the hotel's name. The Hotel Brunelleschi is literally in the shadow of the dome of Santa Maria del Fiore, designed by Brunelleschi himself. The hotel incorporates a Byzantine tower and a medieval church in its façade; a private museum and part of a Roman bath in its foundations; and several historical buildings. Hotel Brunelleschi is nestled in a quiet area of Florence but is close to Piazza Duomo, Piazza della Signoria, museums, shopping areas and the most popular monuments. Don't forget to admire Michelangelo's coveted statue of David.

Only about an hour away from Florence, you will find Badia e Coltibuono, a Chianti producer. There you will be treated to a VIP tasting! This estate has been at the same property since its origins. Giovanni Gualberto, a monk, received a small donation from a local aristocratic family and was ordered to build a monastery to host monks. This property was then bought and passed down until Piero Stucchi Prientti gained control of the land and soon began to bottle the best vintages of the estates Chianti Classico Riserva ever. Visit Badia a Coltibuono and explore the beautiful property embedded with such captivating history.

Visit Casanova di Neri Farm for a VIP tasting, located about 2 hours south from Florence. Great vision and passion has resulted in a philosophy that wine is the result of the vineyard and the work of the man. Casanova di Neri is a close-knit team dealing and managed directly by the family since 1971 when it was founded by Giovanni Neri. Even though their story may be small, it is great. This Brunello producer has obtained exceptional awards from the most important magazines and opinion leaders of national and international specialized critics. They are even listed at the #18 out of 84 things to do in Montalcino!

You will be welcomed at La Mesma, a family business run by three sisters. Each phase of La Mesma Gavi's production is carefully carried out in the wine-cellar named "La Bella Alleanza", or Beautiful Alliance, coming from a treaty which took place there during the Napoleonic Wars. La Mesma is in the very heart of the Gavi region in Italy with peaceful green countryside. You will be taken on a VIP Tour of their beautiful property along with a tasting and lunch for up to 6 people.

Start your day at and travel to Vietti, one of the top-level producers in Piemonte. Vietti is about an hour and a half from La Mesma, but you don't want to miss out! Vietti wines started back in 1919, selling most of the production in Italy but now they are one of the first wineries to have exported its products to the USA market. Experience a wine cellar guiding tour and a tasting of 6 of their wines.

Finally, you will travel to Vergne, the highest village of Barolo to visit The GD Vajra estate. After this 15-minute drive from Vietti, you will be treated to a visit and tasting with Giuseppe Vajra himself. See the beauty of this estate and the magic of colors from Father Costantino filling the windows with his artwork. Once the trip is over, you will go home with a magnum of Barolo as a memento of your visit.

Restrictions: American Airlines: Transportation includes two Business Class tickets to Europe 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 March 2020. Extensions will not be permitted.

Sofitel Rome Villa Borghese: Expires June 2020. Blackout dates apply. Additional restrictions may apply. Subject to availability.

Hotel Brunelleschi: Not valid during fairs and festivals. Valid during August, November and December 2019 and January, February, March and August 2020. Subject to availability.

Badia e Coltibuono: Expires March 2020. Mutually agreeable date.

Casanova di Neri: Expires March 2020. Mutually agreeable date.

La Mesma: Expires March 2020. Mutually agreeable date. Three month's advance notice required.

Vietti: Expires March 2020. Mutually agreeable date. Three month's advance notice required.

GD Vajra: Expires March 2020. Mutually agreeable date. Three month's advance notice required.

Donated by American Airlines, Sofitel Rome Villa Borghese, Hotel Brunelleschi, Badia e Coltibuono, Casanova di Neri, La Mesma, Vietti, and GD Vajra



11

Grower Champagne & Sabering Lesson

estimated value: \$1,100

- 1 - bottle Robert Moncuit Brut Blanc De Blancs NV
- 1 - bottle Louis Massing Reserve Brut Grand Reserve NV
- 1 - bottle Agrapart & Fils Terroirs Blanc de Blancs Grand Cru Extra Brut NV
- 1 - bottle Georges Laval Cumieres Premier Cru Brut Nature NV
- 1 - bottle Eric Rodez Grand Cru Cuvee des Crayeres Ambonnay Grand Cru Brut NV
- 1 - bottle Pierre Peters Brut Blanc de Blanc Grand Cru Cuvée de Reserve NV
- 1 - bottle Marguet Père et Fils Champagne Grand Cru Bouzy 2013
- 1 - bottle Jean Michel Cuvée CEP Extra Brut NV
- 1 - bottle Pierre Baillette Coeur de l'Histoire Vieilles Vignes 2010
- 1 - bottle Pierre Baillette Champagne Le Village NV
- 1 - bottle Pierre Baillette Champagne Le Village Rosé NV
- 1 - bottle Clement Perseval Champagne Extra Brut Chamery Premier Cru NV
- 1 - bottle Clement Perseval Champagne Brut Rosé NV
- 1 - bottle Hubert Noiret Champagne Cuvée des 3 Symboles Extra Brut 2012
- 1 - bottle Pierre Gimonnet et Fils Cuvee Fleuron Millesime Premier Cru Brut 2000

Ever want to learn how to make the already celebratory occasion of popping a bottle of champagne even more exciting? Now this is your lucky day as resident Champagne celebrity (and author of *But First, Champagne: A Modern Guide to the World's Favorite Wine*), David White, will hold a sabering lesson for you and your friends in your home and will teach you how to saber a bottle of Champagne. Grower Champagnes are defined as those made by *récoltants*–*manipulants* – about 2,000 growers who make their own wines as well as selling grapes to the major Champagne houses. As Terry Theise explains, the *récoltant* *manipulants* “handcraft their limited quantities of Champagne from individual villages and parcels where the inherent qualities of the vineyards imprint themselves into the wines. These winemakers are brave souls in an industrialized age: growing, crafting and bottling their own Champagne, offering it to the world as their life’s work.” This is a wonderful opportunity to drink well and support those brave souls!

Donated by Joel Kleinman, Eric Platt, MacArthur Beverages, John Brooks, Doug Heye, SommPicks, Lily & Scott Claffee, and David White

12

Mirabelle - Design Your Own Dinner for Four with Wine Pairings at Mirabelle

estimated value: \$3,000



Not only will you and three guests dine at Mirabelle – one of Washington, DC’s most prestigious downtown restaurants – but you will get to design the menu. Do you want critically-acclaimed chef Keith Bombaugh to recreate your favorite meal in Paris? Perhaps you’ve always wanted to try pig trotters as the famous French chef Pierre Koffmann prepared them. How about A5 Wagyu steak? Or a more seafood focused menu featuring multiple preparations of lobster or a whole fish? Your choices are limited only by your imagination. But don’t worry, Chef Bombaugh is happy to offer suggestions and to work with you to create the perfect menu to suit your tastes. Of course, every extraordinary meal needs great wine. Mirabelle’s General Manager and Beverage Director Jenn Knowles will help create the perfect wine pairings from their excellent selection based on your favorite regions and the menu you’ve selected.

Restrictions: Tax and gratuity are included. Will include \$1,000 of wine or other alcohol. Expires March 9, 2020.

Donated by Mirabelle



13

CORK
WINE BAR & MARKET

Somm Slam!

Ever wonder about what your favorite sommelier likes to drink on their own time? This was such a great success last year, we excited to offer the second Somm Slam – a Dutch auction which includes twenty spots to hang out with the somms. Cork Wine Bar & Market will host this very fun event on Monday, June 10th on their patio. Here are some of the talented wine professionals who will join you and each bring a couple of bottles of one of their favorite wines. Diane Gross, Brent Kroll, Max Kuller, Winn Robertson, Will Moriarty, Chris Coker, Nadine Brown, Sebastian Zutant plus a few more!

The way this lot will work is that Jamie Ritchie will ask who wants to bid on this lot at say \$50 for a spot, and everyone interested will raise their paddle. Paddles stay up in the air and then Jamie will raise the price of the ticket and you stay in as long as the price is right. The sale price will be final when there are just 20 paddles up in the air!

Restrictions: Takes place on Monday June 10, 2019 at Cork Wine Bar & Market

Donated by Cork Wine Bar & Market, Diane Gross, Brent Kroll, Max Kuller, Winn Robertson, Will Moriarty, Chris Coker, Nadine Brown & Sebastian Zutant



14

Pappy Van Winkle's Family Reserve 15 Year Old Kentucky Straight Bourbon

estimated value: \$1,000



A bit of a departure from our regular auction lots but this is the #1 rated Bourbon Whiskey in the world and impossible to find. This might be the only way to get your hands on a bottle!

The 15 year old is expressly produced according to the exclusive Van Winkle family wheated-recipe and specially selected from barrels in the heart of the aging warehouses, this bourbon remained undisturbed for 15 years to age in deep-charred heavy oak untouched by human hands, unhurried by time. . Experts deem it a seductive, exotic and virtually flawless bourbon.

Pappy Van Winkle himself was a true character. This bourbon, like Pappy, is full of character which makes it a very special whiskey. The search for Van Winkle has inspired a song, a blog, an app and a delirious secondary market.

Donated by Total Wine & More



15

Argentina: Buenos Aires & Wine Country

estimated value: \$3,000

S O F I T E L



Sofitel Buenos Aires Recoleta - Two Night Stay

Sofitel La Reserva Cardales - Two Night Stay

DiamAndes Grand Tour - Special Tasting and Lunch with the Winemaker

Park Hyatt Mendoza - One Night Stay

Cheval des Andes - Grand Cru of Argentina - Vertical Tasting at the Vineyard Lounge

Catena Zapata Winery - VIP Visit

Familia Zuccardi - Visit and Tasting

Viña Cobos - VIP Visit

Argentina is known for its wines, particularly Malbec. Along with tango, asado and soulful conversation, wine lies at the heart of Argentine cultural identity. Sharing a bottle over a meal is part of ordinary life. What has made the country's wine famous world over is its terroir. Argentina still has swaths of virgin land and micro-climates with unusually extreme temperature varieties that produce grapes of distinctive taste and quality. The country is uniquely suited to wine culture and production and it is the world's fifth-largest producer. Here is your chance to explore!

As you land in Buenos Aires, you will enjoy two nights at the Sofitel Buenos Aires Recoleta. 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. Allow yourself to be amazed by this 5-star hotel's architecture which will take you back in time to the 17th century.

To experience a different Buenos Aires, The Sofitel La Reserva Cardales is at the heart of unique natural surroundings, held in high acclaim for its proximity to the Rómulo Otamendi nature reserve. This innovative concept is possible thanks to its privileged location. Situated just 40 minutes from the federal capital this majestic hotel is embedded within unique natural surroundings, held in high acclaim for its stunning features, forests and close proximity to the nature reserve. Designed mainly for guests looking to strike the perfect balance between business, rest, well-being and experiencing sophistication.

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 winery's award-winning architectural design blends harmoniously into the stunning

Andean scenery. DiamAndes winery is part of the Clos de los Siete, a vineyard of 850 hectares with 5 partner wineries and vineyards. You will experience a complete tour of Clos de los Siete with the possibility of visiting the other wineries, then a Grand Tour of the Bodega DiamAndes from vineyard to the cellar with a special tasting with the winemaker. Next, with the winemaker, enjoy a wonderful four course lunch expertly paired with DiamAndes wines in the owner's home. You will be able to customize your afternoon activities which could include horseback riding to discover the 850 hectare vineyard, a Blend Class at the "DiamAndes Academy," a bike tour, massages, or even yoga. They will return you to Mendoza in a private car - what a day!

After such a great day you will rest your head at the five-star, Park Hyatt Mendoza Hotel Casino & Spa, with its beautifully restored 19th-century Spanish colonial façade. The Park Hyatt Mendoza is located in the center of the city in front of the Plaza Independencia and it boasts stunning views of the Andes.

You will be refreshed for more fun. Your next visit is another French connection in Mendoza, Cheval des Andes, which was founded in 1999 and is a joint winemaking venture of Terrazas de los Andes, a subsidiary of Moët Hennessy in Argentina, and Cheval Blanc. Our friends at Cheval des Andes have offered a visit at Cheval des Andes and a Vertical Tasting at the Cheval Lounge. You will enjoy a tasting of the Cheval des Andes wines which are a blend of Malbec and Cabernet Sauvignon grapes from the "Las Compuertas" vineyards near Mendoza, in the Cordilleras, or foothills, of the Andes.

Then take a visit to Bodega Catena Zapata which is a family-owned winery credited with putting Argentinean wines and high altitude malbec on the world map. You will enjoy a VIP tour at the winery. The Catena family began making wine in Mendoza in 1902. Nicolas Catena, third generation family vintner, was one of the first to see the potential of Mendoza's mountain vineyards for producing high quality malbec. In 1994, he became the first Argentine to export a world-class bottling 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.

Zuccardi is one of the most successful family-run wineries in Argentina. With each family member immersed in their wine production, this is a smooth operation with many appealing features, including learning how to harvest grapes, cooking courses and wine pairing lunches. Zuccardi is one of the most experimental wineries and produces a wide variety of wines including Aglianico, Ekigaina, Albarino and Bourboulenc. With two restaurants, an olive oil factory, and an art gallery, there is plenty to see and do during a visit here.

Viña Cobos is the inspired vision of Paul Hobbs, a pioneer who took on the challenge of

crafting world-class wines on a level never before achieved in Argentina. Over the past twenty years, Hobbs and his team at Viña Cobos have dedicated themselves to seek out, study, and develop vineyard sites in the two premier growing regions of Mendoza: Luján de Cuyo and Valle de Uco. Through meticulous vineyard management and minimal intervention in the winemaking process, the wines express the true essence of their terroir with finesse, complexity, and authenticity. Since the first vintage release in 1999, Viña Cobos has pushed the boundaries of quality for malbec and for Argentina, striving to continuously set the standard for excellence in the region.

Restrictions: Sofitel Buenos Aires Recoleta: Expires March 2020. Blackout dates apply. Additional restrictions may apply. Subject to availability.

Sofitel La Reserva Cardales: Expires June 2019. Blackout dates apply. Additional restrictions may apply. Subject to availability.

DiamAndes Grand Tour: Mutually agreeable date

Park Hyatt Mendoza: Expires March 2020, Restrictions apply.

Winery Visits: Expire March 2020, Mutually agreeable dates.

Donated by Sofitel Buenos Aires Recoleta, Sofitel La Reserva Cardales, DiamAndes, MacArthur Beverages, and Friends of Heart's Delight



16

Heart's Delight Committee Lot

estimated value: \$2,060

Our Heart's Delight Committee consists of wonderful volunteers who all have an interest in wine and bring their unique perspectives and experiences to the table. This 21-bottle lot includes some of their favorite bottles and why they selected them. It is a very special lot and we are so thankful for their support in so many ways.

John Brooks

1 - bottle Delectus Napa Valley Sacrashe Vineyard 2009

I spent the harvest with this winemaker and saw his passion firsthand. This bottle is from a great vintage and one of Napa's best vineyards.

Love is why

Lily & Scott Claffee

1 - bottle Merry Edwards Winery Sauvignon Blanc 2016

Every year we donate a bottle from a trip, because without fail we end up vacationing in or near a wine region. Well, this year our big expedition was to...a ranch in Montana! They don't grow much wine in Montana, but while we were there, they had a winemaker dinner with the legendary Merry Edwards! We happen to think her Sauvignon Blanc is one of the best in the world, and it has been a big part of our wine lives for over a decade. Enjoy!

Wacky Adventures is why

Adam Feinberg

1 - bottle Château Léoville Poyferré 2003

I love Bordeaux, especially from St. Julien. My lovely wife introduced me to this wine – one more reason I adore her!

Time Together is why

Susan Grais

1 - bottle Stags Leap Wine Cellars Merlot 2005

Napa Valley Merlot is always special, especially the 2005 vintage, which is sentimental for a host of wonderful reasons.

My Brother is why

Diane Gross

1 - bottle Ferrando Carema Etichetta Bianca 2011

I travelled to Alto Piemonte this summer and fell in love once again with all that Nebbiolo can be not only in Barolo and Barbaresco, but in Carema, Ghemina, Boca, Gattinara.

My Dad and Aaron Pitts is why

Larry Hansard

1 - bottle James Cole Mud's Kitchen Cabernet Sauvignon 2009

We discovered this winery during one of our frequent trips to Napa. Our goal was always to try and discover a winery that we were not familiar with from previous visits. My wife, Martha, spotted the sign and on we went. Everything we tasted was fantastic. Enjoy! 100% Estate-Grown Cabernet Sauvignon.

Caroline Hermann

1 - bottle Oudinot Cuvée Brut Champagne NV

Oudinot is my go-to Champagne - great versatility and value, perfect as an aperitif, with sushi or roast chicken and especially on its own.

Family is why

Doug Heye

1 - bottle Alex Gambal Morgon Les Charmes Beaujolais 2016

The 2016 is the first effort by Washingtonian-turned-Burgundy-winemaker Alex Gambal, a longtime friend of Hearts' Delight, into the Beaujolais cru of Morgon. The Les Charmes vineyard is adjacent to Morgon's famed Côte de Py, and this wine offers a full, but sleek version of the gamay grape.

Family is why

Marc Hodies

1 - bottle Turley Wine Cellars Ueberroth Vineyard Zinfandel 2014

My favorite Turley vineyard is Ueberroth hands down. I pulled the trigger on the Spring mailing just 5 days after it was released, and all the Ueberroth was sold out! Will not make that mistake again. But I still have some earlier vintages so willing to share part of my 2014 allocation. Enjoy and find out why it sells out in 5 days.

Conrad Kenley

1 - bottle Conrad Vuvee Cabernet Sauvignon 2012

2012 Conrad Cuvee is a wine that I blended (Cabernet, Merlot and Petit Verdot) while in St. Helena in 2013. It is evolving nicely, and I am always happy to share.

Wine is why

Philip H. Kimball

1 - bottle Château Giscours 2014

When I was in college many years ago, Addy Bassin arranged for one of his friends in Bordeaux to host my buddy and me for the day. We were taken to lunch at a white tablecloth restaurant and visited several châteaux, including Château Giscours - a wonderful experience that sparked my life-long interest in wine. I'd like to think my involvement with Heart's Delight helps repay Addy's generosity.

Family is why

Joel Kleinman

1 - bottle Retour Pinot Noir 2012

Because I greatly appreciate the Oregon pinot growers' increasing support for Heart's Delight.

Arthur Kuo

1 - bottle Hospices de Beaune Corton Cuvée Docteur Peste Grand Cru 2009

I love the idea of passing on to charity. Plus, a Grand Cru made by Faiveley is always fun to drink

Progress is why

Patroski Lawson

1 - bottle Scharffenberger Brut Sparkling Wine

This is the wine I handed my now wife when we met for the first time at a wine event, I hosted in Atlanta GA ten years nearly ago. We now enjoy it regularly for any occasion large or small.

Kerryn and Her Mom are why

Tom Madrecki

1 - bottle Ruth Lewandowski Mendocino Gibson Ranch 'Naomi' 2015

Evan Lewandowski is counter-cultural to the core - a gay Christian winemaker in Utah, making natural wines from oddball Italian varietals grown in California. His wines are authentic, honest and delicious.

Fishing with Grandpa is why

Maureen Nelson

1 - bottle Trimbach Cuvée Frédéric Emile Riesling Vendange Tardive 2001

I have always loved the various Rieslings made by Trimbach, as they are focused, mineral-laden, and precise. The 2001 vintage is a great one for the Trimbach domaine, which made four different wines from its proprietary-named blend of grapes from two different Grand Cru sites, Geisberg and Osterberg. Although the term "vendage tardive" means late harvest and usually signifies a sweet, dessert-level bottling, Trimbach's VT bottlings tend to be just richer versions of the "regular" bottling as they result not from botrytis but passerillage—dehydration caused by the sap returning to the vines root system. They boast immense concentration and complexity, but only off-dry levels of residual sugar, as Trimbach vinifies them to be as dry as possible. I like to think of it as "Cuvée Frédéric Emile" taken up a notch - and I love it!

Rosanne Penella

1 - bottle Quivira Vineyard Black Boar Zinfandel 2014

A bold, rich wine from a favorite small property in Sonoma. Very terroir driven, organic. We've been a wine club member for 10 years.

Travel is why

Eric Platt

1 - bottle Domaine Lécheneaut Nuits-Saint-George 2011

My first visit to France was in 1998 while I was working for Robert Kacher Selections. This was my first winery I ever visited in Burgundy, an epic experience.

The Journey is why

Amy Ray

1 - bottle Domaine A.F. Gros Richebourg Grand Cru 2002

Because Burgundy is a part of my heart.

Jeffrey J. Schragg

1 - bottle Mollydooker Velvet Glove Shiraz 2006

I love how this wine is packaged -- the velvet sack and left glove on the label are delightful.

The Beach is why

Alex Schriver

1 - bottle Larkin Cabernet Franc 2014

This is the producer and varietal that got me "hooked" on wine and I'm glad to now call Sean a friend

Family is why



17

Heart's Delight Bordeaux Collection

estimated value: \$2,000

This is your chance to get your hands on 24 bottles from the 2016 vintage and select earlier vintages that were tasted during today's Master Class. The 2016 is being hailed as a great vintage and a very modern Bordeaux vintage where the fruit dominates the tannins and acidity.

2016 was exceedingly wet the first half of the year and bone dry for much of the second half. Combine the two and the resulting wines are balanced, full and dense, with ripe tannins and generous fruit. The secret ingredient in the success of these wines is their crisp acidity, and that balance is what makes a great Bordeaux vintage.

18

Stand Up for Your Heart

Featured Speakers: Kelly & Mike DiMaggio In order to continue supporting the initiatives, education, and research supported by the American Heart Association, we ask everyone to "Stand Up for Your Heart!"

