2007 TANDEM PRESS WINE AUCTION

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WINE AUCTION ARTIST

Robert Cottingham
AUCTIONEER
Leah Hammer of Hart Davis Hart Wine Co.

Leah Hammer works closely with both retail and auction consignors, overseeing appraisals and related services, as well as orchestrates the myriad of activities that occur on the day of an auction. She has amassed a decade of experience in the field of rare wines, predominantly in the auction sector. She was the first employee hired at Davis & Company, shortly after completion of her degree at Northwestern University. She became a member of the Sotheby’s Wine Department when that firm acquired Davis & Company in 1998, and soon rose to the position of Senior Manager. She was deeply involved with all aspects of consignment activity, including appraisals as well as financial and contractual details. Leah is also an avid athlete, and has raced in both the Chicago and Boston Marathons.

MUSIC

Sotavento:
Orlando Cabrera (percussion, clarinet)
Francisco Lopez (guitar, cavaquinho, charango, Venezuelan cuatro, bass)
Raquel G. Paraiso (violin, mandolin, sikus, vocals)
Mario Mendoza (lead vocals, guitar)
William Torres (flute, percussion)

Sound Engineer: Curt Sorenson

WINE AND SPECIALTY ITEM DONORS

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The Auction

Welcome to the Fourteenth Annual Tandem Press Wine Auction! I would like to thank each and every one of the underwriters, donors, supporters and volunteers who are listed in the catalogue for their extraordinary generosity and commitment to the goals of Tandem Press. The entire Wine Auction Committee is indebted to University of Wisconsin System President, Kevin Reilly, and his wife Kate Reilly for hosting the 2007 Wine Auction at Brittingham House. We thank them for their tremendous support and enthusiasm for Tandem Press. We would also like to thank Lorraine Cadwallader, Events Coordinator for Brittingham House for her wonderful assistance and advice.

Tandem Press was founded twenty years ago as a self-supporting printmaking studio affiliated with the Department of Art in the School of Education at the University of Wisconsin-Madison. From the beginning, the goal of Tandem Press has been to bring internationally recognized artists to interact with students and faculty and to parallel the overall University mission of education, research and public service.

Since 1987, over sixty artists have created prints at the Press; 250 art, art history and arts administration students have apprenticed at Tandem; and hundreds of workshops, lectures and open houses have abounded. In addition, the visiting artists have made thousands of prints in collaboration with our master printers Andrew Rubin, Bruce Crownover and Joe Freye with the assistance of the graduate students. These prints now hang in museums, corporations and private collections throughout the United States including the Museum of Modern Art and the Whitney Museum of American Art in New York, the Chicago Art Institute and the National Museum of American Art in Washington D.C. just to name a few.

Over the past year we have exhibited our prints in Seattle, Los Angeles, New York City, Minneapolis, Chicago and Miami Beach. To keep abreast of our activities, please check out our website at www.tandempress.wisc.edu.

The UW Department of Art has a rich tradition in printmaking and Tandem Press was created to ensure the University’s continued leading role in this heritage. The Tandem educational programming is augmented with formal three credit courses that are taught at the Press every semester. The Chazen Museum of Art serves as the archive for the Press and receives one impression of every editioned print.
The visiting artists come to Tandem Press because it is an experimental facility. But, Tandem has also had an extraordinary influence on these artists. They have the opportunity to explore their creativity allowing them to undertake projects that cannot normally be carried out in a commercial facility. Tandem Press has also enabled faculty to work at the Press in both formal and informal settings and has provided exhibiting opportunities for them throughout the United States.

At least 2,000 members of the community, faculty and students attend Tandem programs every year in Madison. These activities include lectures, demonstrations, conferences and tours.

Your support of the Wine Auction assists Tandem Press in continuing these exciting programs. We would be delighted to meet you at one of our events or at the Press. Thank you again for your terrific support of Tandem Press.

Paula McCarthy Panczenko
June 21, 2007

Live Auction

Lot No. 1

Chateau de Beaucastel
1985 Chateauneuf du Pape

What a wonderful offering to begin the 2007 Tandem Press Wine Auction! Chateau Beaucastel ranks among our favorites: Charismatic, well balanced, ruby in color. Beautiful, with a silky smooth texture. Lavish and sweet, this wine is a classic, and well-deserving of its 91 point rating from Parker! Enjoyable now.

Donors: Steve Dembski & Sonja Sullivan
Value: $140 for the bottle

Lot No. 2

Maculan
1997 Fratta

Fattoria di Felsina
1997 Fontalloro

The Maculan offering, composed of 69% Cabernet Sauvignon and 31% Merlot and aged in new French oak, boasts a dark ruby-purple-hued color. A well balanced, chewy wine, it provides flavors of chocolate covered berries, and toasty new oak. A lovely, sumptuous wine! Drink within the next
2 years. The ‘97 Fontalloro is an unusual and outstanding offering, exhibiting the characteristic aromas and flavors of this vineyard: “…packed and powerful with ripe and sweet fruit, rich sensations of dark chocolate, licorice, and road tar, and a dense, expanding finish.” Two wonderful offerings for the discriminating bidder!

Donor: Ric Kieler
Value: $175 for the 2 bottles

Lot No. 3
Marilyn Wines
2004 Napa Valley Red Wine
Velvet Collection

Piper-Heidsieck
NV Special Cuvée Brut
“Jean Paul Gaultier”

A fun and very seductive pair of wines! The Marilyn Red is an appealing wine with a sexy bottle! This limited-edition Magnum bottle has a portrait of Marilyn Monroe gracing the label. The photograph comes from the centerfold of the inaugural edition of Playboy in 1953. This proprietary red shows black fruits accompanied by spicy French oak. Drinkable now, but you can let it evolve further by cellaring for several years. Unique and over-the-top, the Piper-Heidsieck bubbly is dressed up for a night on the town! Created by fashion designer Jean-Paul Gaultier, the hand-stitched, red vinyl number is laced up in black to seductively hug the bottle. Underneath this outfit you will find a commanding, fruity, fun and flavorful wine. These two unique offerings could be the centerpiece for your next truly decadent party!

Donor: Jerry Mogenson of Star Liquor
Value: $400 for the 2 bottles

Lot No. 4
Vinedos de Paganos
2003 El Puntido Rioja

This is a remarkable Rioja and a vintage built to last! Very deep in the glass with a gorgeous purple rim, this Rioja presents a beautiful, big bouquet of blackberries and wood, followed by commanding flavors of sweet fruit, kirsch and cocoa. Full-bodied and mouth coating with an extraordinary finish. Providing a complex, layered structure, this wine will develop even more fully with additional cellaring. A Parker 94-pointer that you can drink now through 2025.

Donor: Ken Backus
Value: $150 for the 4 bottles
Lot No. 5

**Dinner for Four, with Wine, at The Madison Club**

The Madison Club was founded in 1909 and was situated in various locations in Madison for its first nine years. Its current home, the Georgian Revival-style clubhouse, was designed by Madison native Frank Riley and completed in 1918. On the 28th of May, President Teddy Roosevelt was the distinguished guest at the official dedication of the clubhouse and hoisted The Stars and Stripes for the first time. The Madison Club is steeped in history and photos in the bar downstairs depict distinguished Madison citizens from throughout the 20th Century. Enjoy a fabulous dinner overlooking Lake Monona recalling those earlier times. What an elegant offering!

Donor: Brian Johnson of The Madison Club  
Value: $250 for the evening experience

Lot No. 6

**Giacoimo Conterno**  
1999 Barolo  
Cascina Francia

Ojai  
2002 Pinot Noir  
Bien Nacido Vineyard

Chateau Margaux  
1993 Margaux

Hagafen  
2004 Pinot Noir  
Estate Bottled Napa Valley

Four outstanding wines for the auction! Parker awards the Conterno Barolo 94 big points, with accolades to match! “A classic in the making, the 1999 Cascina Francia offers a quintessentially pure expression of Nebbiolo in its aromas of roses, licorice and tar.” A powerful red with phenomenal length. Cellar for at least four more years, and maybe up to a few more decades! The Ojai Pinot Noir is rated at 92 by Parker. This elegant dry red wine “possesses notes of forest floor along with raspberries, black cherries, earth, and spice.” This dense, rich vintage is enjoyable now through 2009. Highly predictable and always sought after, the ’93 Margaux is a wonderful and opulent offering. With a dark ruby-purple color, this Bordeaux blend comes from a vineyard known for its remarkable consistency. A soft nose of black currant and smoke leads to a round and seductive texture. Enjoy a glass now, or cellar for another five years. The Hagafen is another elegant but unusual red, released by a boutique Napa Valley producer,
that can be enjoyed now. Displaying fruity cherry with subtle oak and a silky texture, this is a perfect choice for a summer’s eve dinner. All-in-all, four wonderful offerings for the lucky bidder!

Donors: Joe & Margo Melli
Value: $450 for the 4 bottles

Lot No. 7

Clos Erasmus
2002 Priorat

Ruby-purple in color and garnering 93 points from Parker, the 2002 Clos Erasmus offering is concentrated and elegant. Compelling, with a layered structure and velvety finish, this blend (75% Grenache with the remainder made up of Cabernet Sauvignon and Syrah, aged in 100% new Radoux barrels) is noted as being “undeniably one of the finest Priorats of the vintage.” We know you’ve always wanted to learn more about this vineyard--the successful bidder will enjoy these lovely bottles now through 2020!

Donors: Finn Berge & Matt Weygandt of Barriques, at five locations in the Madison area
Value: $240 for the 2 bottles

Lot No. 8

Au Bon Climat
2004 Pinot Noir
Isabelle

From one of our favorite vintners, the Isabelle offering from Au Bon Climat is unique—a blend constructed from the best barrels from Au Bon Climat’s many vineyards. This gives the wine remarkable complexity and a certain degree of intrigue. This Pinot Noir is focused but supple, and comes across as being elegant on multiple levels. An impressive vintage, this Pinot can be cellared for many years to come.

Donors: Monty Schmidt & Patty Lew
Value: $250 for the 6 bottles

Lot No. 9

Four Course Tasting Menu, for Four, at Blue Marlin

Enjoy a Chef’s four course tasting menu from Madison’s premier seafood restaurant. The Blue Marlin restaurant, a downtown Madison institution since its inception, is a small, intimate restaurant
with a fabulous atmosphere and outstanding seafood. Take your friends or family to enjoy a splendid dining experience. Four wine flights are included to accompany the courses.

Donors: Chuck & Joanne Taylor of Blue Marlin  
Value: $250 for the dining experience

Lot No. 10

Ridge  
1999 Monte Bello

Ridge is one of our all-time favorite California vineyards—offering consistently rewarding, flavorful and complex reds! The ’99 Monte Bello is a tapestry of compelling black fruit, firm acid, and well-integrated tannin that represents one of the best vintages of an unusual decade. Try and outbid us on this one! If you’re successful, you can drink this charming Monte Bello now through 2010.

Donor: Mary Alice Wimmer  
Value: $200 for 2 bottles

Lot No. 11

Chateau Pavie  
2003 Saint-Emilion  
Grand Cru

This Wine Auction donation gets a near perfect score of 98 points from Robert Parker!! We quote: “Its dense plum/purple color is accompanied by an extraordinary perfume of charcoal, crème de cassis, melted licorice, espresso roast, and blackberries. The wine, which hits the palate with a dramatic minerality, comes across like a hypothetical blend of limestone liqueur intermixed with black and red fruits. With massive depth, richness, and body, this tannic 2003 should be put aside for 4-5 years, then enjoyed over the next four decades. The integration of acidity, tannin, and wood is flawless, and the wine is incredibly pure, rich, and intense.” OMG—we will desperately try and outbid all contenders on this one!

Donors: Scott & Lynn Fuller  
Value: $200 for the bottle

Lot No. 12

Robert Mondavi Winery  
1996 Cabernet Sauvignon  
Reserve

Robert Mondavi Winery  
1997 Cabernet Sauvignon  
Reserve
Two outstanding and wonderfully flavorful offerings from Robert Mondavi! Due to the remarkable clones, soils, microclimates and cultivation techniques, these vineyards consistently produce great wines. The ’96 Cabernet Sauvignon displays luxurious layers of cassis, blackberry, spice and hazelnut, with a rich tannic structure. The wine pairs nicely with filet mignon (the donors should know!) and shiitake mushrooms, as well as with many other dishes. The ’97 Cabernet is from a unique vintage, displaying exceptional fruit, an explosion of cassis, spice and cedar on the nose with hints of orange zest. Robust, with cherry, cassis and berry on the palate. Strong tannins and a plush finish all contribute to its complex structure. We’re already firing up the grill!

Donors: Mel Trudeau & Henry Doane of Tornado Club
Value: $200 for the 2 bottles

Lot No. 13

Ramey Jericho Canyon Vineyard
2004 Cabernet Sauvignon
Napa Valley

This limited edition 3-liter etched bottle was signed by the winemaker himself. This is not only a rare bottle, edition 1 out of 50, but the wine is also impressive, receiving 94 points from Robert Parker! Dark and inky, this Cabernet Sauvignon presents aromas of espresso, fudge, blackberry, and cassis, along with whispers of incense and smoke (whew!). Full-bodied with robust flavors, this commanding wine is pleasing now, but will likely evolve with additional cellaring. Drink now through 2026.

Donor: Ramey Wine Cellars
Value: $550 for the 3-liter bottle

Lot No. 14

Château Lagrange
2000 Saint-Julien

An outstanding offering, and one of our all-time favorites! This compelling ruby-colored wine received 93 points from Robert Parker. Displaying licorice, creme de cassis, and toasty new oak on the nose, this full-bodied St.-Julien is round and intense with high tannin levels leading to a long, robust
finish. This has paired well with strong-flavored game dishes that we’ve prepared, and we will try and keep this one away from you! Anticipated maturity: 2010-2030.

Donors: David & Paula Kraemer
Value: $200 for the 3 bottles

Lot No. 15

Chateau Montelena
1985 Cabernet Sauvignon
Estate

Turley Wine Cellars
1997 Zinfandel
Dogtown Vineyard

The Chateau Montelena Cabernet Sauvignon is a wonderful offering! Dark garnet in color, this big red offers a bouquet of ripe fruit and earth with undertones of cassis, vanilla, and herbs. On the palate it provides layers of black currant, roasted coffee, and chocolate. This “sexy, full-bodied wine” has an extremely long finish. Parker awards it 94 points and describes it as “a breathtaking wine of stunning depth and richness that is destined to be one of the great classics of Napa Valley.” Enjoy this Magnum bottle now through 2015. Parker states that Turley Cellars’ offerings have become the reference point for Zinfandel, as they are “the most complex, concentrated, hedonistic wines ever produced from this varietal… a juicy, complex, mouth filling Zinfandel.” The 1997 is a 91-pointer with its dark ruby color releasing scents of briery, berry fruit balanced by essences of loamy soil, underbrush, and spice. Round with a full body, this is a flamboyant red in a Magnum bottle! Two great offerings.

Donor: David Fischer
Value: $600 for the 2 Magnum bottles

Lot No. 16

Hugel & Fils
1998 Riesling Vendange Tardive
“Hugel”

This dessert wine (100% Riesling) hails from Alsace, France. With a lithe and lively personality, this wine offers a nose of sweet ripe fruit and minerals followed by a gentle, yet layered palate. Lovely and fun, this is a beauty that can be enjoyed for years to come. Think of the desserts (or fruit) that you can pair with this elegant Riesling!

Donor: Mary Alice Wimmer
Value: $250 for the 4 bottles
Lot No. 17

Stag’s Leap Wine Cellars
1993 Cabernet Sauvignon
Cask 23

An unusual offering that is hard to find. The remarkable 1993 Cask 23, earning 91 points from Parker, is dark garnet in color. It provides a sweet bouquet of coffee, chocolate and cherry; this medium to full bodied wine offers a sweetness on the palate, followed by a long dry finish. Rich and compelling, this wine will continue to develop through 2015.

Donors: Mel Trudeau & Henry Doane of Tornado Club
Value: $300 for the 2 bottles

Lot No. 18

Château Clerc Milon
2000 Pauillac
Grand Cru Classé

A sexy, highly concentrated and sumptuous wine composed of 67% Cabernet Sauvignon and 33% Merlot. Purple in color with a strong tannic structure, the 2000 Chateau Clerc Milon is grandiose, offering notes of smoke and leather to balance the intense flavors of black fruits and spices. Drink now through 2020. Rated 92 points by Parker, and powerful enough to pair with one of our favorite meals: Steak au Poivre, frisée salad and, of course, frites!

Donors: David & Paula Kraemer
Value: $300 for the 3 bottles

Lot No. 19

Dominio de Pingus
2004 Flor de Pingus

Artadi Pagos Viejos
2004 Rioja

Artadi Vina El Pison
2004 Rioja

Three highly unusual and outstanding wines, with super-high Parker scores!! A rave review from Parker for the 97-point-rated 2004 Flor de Pingus: “Opaque purple in color, it emits already complex aromas of smoke, toast, coffee, blueberry, blackberry, and licorice. Lush on the palate, super ripe and sweet, as well as multi-dimensional, this great effort
can be drunk now, but I’d opt for cellaring it for 6-8 years to allow further evolution.” Another 97-pointer, the 2004 Pagos Viejos is “inky purple with a sublime nose of pain grille, spice box, cherries, raspberries, and wild blue fruits. This is followed by a dense, plush, full-flavored, sexy wine with perfect balance and remarkable elegance for a wine so powerful. Although it can be enjoyed now, it deserves a minimum of a decade of cellaring after which it should drink well through 2047.” And, this triple threat selection is topped off with the 2004 Vina El Pison that sports a perfect Parker score of 100!! “…purple/black in color with an ethereal bouquet found only in the greatest wines. Vanilla, spice box, truffle, wild blueberry, black raspberry, and blackberry liqueur are descriptors that come to mind but which cannot really convey the other-worldly nature of this perfume. On the palate, it is opulent, beautifully delineated, elegant and powerful all at the same time. Impeccably balanced and amazingly long, this wine is a pleasure to drink now but will still be providing pleasure 40-50 years from now…a tour de force!” Wow! You’ll not keep us from outbidding you on this exceptional offering!

Donors: Finn Berge, Chris Berge & Laura Jones of Restaurant Magnus
Value: $450 for the 3 bottles

Lot No. 20

Fly-Fishing Trip with Bill Weege

Weege “Crane Fly”
Inkjet Print, Edition 4 of 10

Spend a day trout fly-fishing with Bill Weege in the southwestern part of Wisconsin’s Spring Creek. Bidder must have a basic knowledge of casting and is required to provide his or her own boots. Lessons are available at Fontana Sporting Goods or Madison Outfitters. Bill is not a licensed guide and only fishes on weekdays (only rain or snow will convince him to fish on the weekend). A shore lunch will be provided during this trip to round out this fun experience. But wait! That’s not all—the founder of Tandem Press continues his ongoing generosity to the enterprise with an additional fillip: The lucky bidder will be able to grace their home with one of Weege’s unique art creations, entitled “Crane Fly” and dedicated to the art of “matching the hatch”.

Donor: Bill Weege; framing by Douglas Art & Frame
Value: $600 for these 2 fabulous items
Lot No. 21

Château Grand-Puy-Lacoste
1995 Pauillac

This is an outstanding Pauillac! Parker gives this elegant wine 95 points with compliments to match: “Another unbelievably rich, multidimensional, broad-shouldered wine, with slightly more elegance and less weight than the powerhouse 1996, this gorgeously proportioned, medium to full-bodied, fabulously ripe, rich, cassis-scented and flavored Grand-Puy-Lacoste is a beauty… a worthy rival to previous outstanding vintages. A compelling wine.” Drink now through 2025. We love this offering and, even though it compliments a number of grilled meat dishes perfectly, we prefer to drink it all by itself and revel in its glorious richness!

Donors: David & Paula Kraemer
Value: $450 for the 3 bottles

Lot No. 22

Green Bay Packers Tickets: Two Tickets to a Green Bay Packers Game at Lambeau Field

Watch the Packers take on the Saints, the Patriots, or even the Vikings - it's your choice! This lucky winning bidder will receive two tickets to any home Packers game except the October 4th game versus the Bears. And, it might just be your last chance to see jersey #4 playing on Lambeau Field!

Donors: John & Shelly Lamoreaux of Ticket King
Value: $600 for the two tickets

Lot No. 23

Ojai Vineyard
2004 Syrah
Stolpman Vineyard

Ojai Vineyard
2004 Syrah
White Hawk Vineyard

Ojai Vineyard
2004 Syrah Grenache
Thompson Vineyard

Ojai Vineyard
2003 Syrah
Verna's Vineyard
Our knees are weak! Ojai is one of our very favorite domestic vineyards and it is capable of producing a wonderful diversity of unique Syrahs—we absolutely love this fantastic offering! The 2004 Stolpman Vineyard Syrah is deep purple in color; this commanding wine is full-bodied and plush. Round and complex, with a lovely tannic structure that coats the mouth. Drink now through 2016. The full-bodied White Hawk Vineyard Syrah offers a nose of blueberry, blackberry, floral, forest floor, and oak. Lavish and fat, this powerful red should age gracefully and become more impressive with a few years of cellaring. 92 Parker points. The Thompson Vineyard offering is a dark ruby-purple and elegant Syrah that comes from one of winemaker Adam Tolmach’s favorite vineyards. Compelling and well balanced, it presents a nose of white chocolate, cassis and flowers, as well as a seductive lingering finish. Verna’s Vineyard presents herbs and forest floor on the nose; this Syrah offers heaps of fruit on the palate with traces of pepper undertones. Balanced and elegant with a unique personality! The Melville Vineyard Syrah has a nose of spice, nutmeg and leather; this dark blue-purple Syrah has a strong structure. Flavors of wild berry and black cherry, it is robust and chewy. A compelling selection with poise and a lingering finish. Will likely evolve even more fully with a couple more years of cellaring. Drink between 2008-2015. Finally, the Bien Nacido Syrah is dense and compelling, highly structured offering tones of creme de cassis, blackberries, tapenade, and spice box. Intense in flavor, this sleek wine should be cellared for a few additional years to allow it to fully develop. Drink 2008-2023. Overall, this is a set of six diverse and very compelling Syrahs!

Donor: Adam Tolmach of Ojai Vineyard
Value: $400 for the 6 bottles

Lot No. 24
Cos D’Estournel
1995 Saint-Estèphe

A superb Saint-Estèphe and praise from Parker (a 95-pointer)! “A wine of extraordinary intensity and accessibility, the 1995 Cos d’Estournel is a
sexier, more hedonistic offering than the muscular, backward 1996. Opulent, with forward aromatics (gobs of black fruits intermixed with toasty pain grille scents and a boatload of spice), this terrific Cos possesses remarkable intensity, full body, and layers of jammy fruit nicely framed by the wine’s new oak. Because of low acidity and sweet tannin, the 1995 will be difficult to resist young, although it will age for two decades. Impressive!"

Donors: David & Paula Kraemer
Value: $500 for the 3 bottles

Lot No. 25

Chateau d’Yquem
1975 Sauterne

For once we vigorously disagree with Parker and his almost perfect score of 99—we know this wonderful Sauterne quite well and would settle for no less than a 100 rating!! “The 1975 may turn out to be the greatest of the modern-day Yquems. When fully mature, it may rival the extraordinary 1937 and 1921 offerings. This wine... is awesomely concentrated, has perfect balance, and displays the telltale Yquem aromas of vanillin oak, tropical fruit, pineapples, honeyed peaches, and grilled almonds. There is exceptionally crisp acidity that pulls all of the massive extract into precise focus. This is a wine of astonishing power and finesse, with a finish that must be tasted to be believed. It is a monumental effort that may well justify a perfect score in another decade.” Cellar up to 2060. An outstanding Wine Auction opportunity for the aggressive bidder!

Donors: Terry & Mary Kelly
Value: $1,000 for the bottle

Lot No. 26

Francis Ford Coppola
2005 Pinot Noir
Sonoma Coast Reserve

Francis Ford Coppola
2005 Chardonnay
Russian River Valley Reserve

Francis Ford Coppola Vineyard Tour, Tasting and Lunch for Four

Wow—what an unusual opportunity! A Magnum of the Pinot Noir Reserve offers flavors of cherry and strawberry, exhibiting a supple texture with notes of cola, vanilla, and cinnamon from its French oak aging. Pairs well with salmon, as well as mushroom dishes and hearty beef stews. A second Magnum,
the Chardonnay Reserve, is wonderfully clean and vibrant. A balance of fruit flavors such as green apple, citrus, pear, with butterscotch notes. Clove and toasty oak linger on the finish. Complements a variety of dishes, including pan-seared halibut and chicken roasted with rosemary and lemon. Finally, this offering is capped off by a tour of the vineyard! Tracy Geldert & Clarke Simpson are alumni of the UW-Madison and have offered this exclusive tour, private tasting, and lunch for the lucky bidders when you are next in Sonoma County.

Donors: Tracy Geldert & Clarke Simpson of Francis Ford Coppola Presents
Value: $290 for the 2 Magnum bottles and the tour

Lot No. 27
An October Indulgence Dinner for Six

A sumptuous autumn dinner prepared and served in your own home by gourmet chefs, Greg Upward and Stephen Pecha. They are truly artists in their field, and this dining experience promises to be elegant, adventurous, memorable and fun! And, the added bonus is that they will even clean up afterwards! This is a rare opportunity for you and your guests to taste the following Tuscan inspired menu:

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<td>Green Walnut &amp; Saba Sorbet</td>
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<tr>
<td>Braised Wild Boar</td>
<td>Perfumed with Barolo, Saffron, Bitter Chocolate &amp; Juniper</td>
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<td>Garnished with Chestnuts, Veal Sweetbreads, Death’s Trumpet Mushrooms</td>
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<td>Oil Cured Olives, Ventreche Lardone &amp; Pearl Onions</td>
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<tr>
<td>Chestnut Flour Troffia</td>
<td>Paired with 1999 Giacomo Conterno Barolo</td>
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<td>“Cascina Francia”</td>
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<td>Dessert</td>
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<td>Sauternes Bavarian Cream</td>
<td>With Flecks of Roquefort</td>
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<td>Figs Roasted with Chestnut Flower Honey</td>
<td>Neroli Scented Madeleines</td>
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<td>Paired with Jorge Ordonez Moscatel de Alejandria</td>
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<td>“Old Vines”</td>
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This luxurious event includes food, preparation, paired wines compliments of Tandem Press, provision of wait staff and the all-important clean
up. This event is to take place during the month of October 2007. A rare opportunity of great value not to be missed!!!

Donors: Greg Upward & Stephen Pecha
Value: $1,500 for this unique dining experience

Lot No. 28

Chateau Pichon-Longueville Comtesse de Lalande 1961 Pauillac
Chateau Pichon-Longueville Comtesse de Lalande 1966 Pauillac
Chateau Pichon-Longueville Comtesse de Lalande 1970 Pauillac
Chateau Pichon-Longueville Comtesse de Lalande 1978 Pauillac

Which bidder will blink first and lose out on this incredible offering?! This is a once-in-a-lifetime opportunity to acquire a rare vertical selection of the finest Pauillac that money can buy, and it’s a selection that can be enjoyed now! “The 1961 Pichon Lalande is dark, almost opaque in color, with a huge, ripe, plummy bouquet and savory scents of cedar, toffee, and chocolate. It is rich, full bodied, viscous, and deep on the palate with a luscious, silky finish. Stylistically, it is reminiscent of the 1982 and 1989.” All this, drinkable now, and 95 points from Parker! The 1966 offering is “…a moderately dark ruby-colored wine that has a rich, toasty, peppery, somewhat minty bouquet, and firm, fleshy, tannic flavors. Medium bodied, with good concentration, as well as the austerity that marks the vintage.” Drink now. “The 1970 Pichon-Lalande exhibits vegetal, tobacco, cedar, black currant scents… and on the palate, sweet fruit on the attack. This wine has been fully mature for many years and can be enjoyed now.” The final gift in this lot is the “…excellent 1978 Pauillac (one of the top wines of the vintage); Pichon-Lalande’s offering displays an aromatic profile consisting of roasted herbs, chocolate, cedar, tobacco, and ripe currant fruit. Medium-bodied, with low acidity, some tannin, and a round, attractive personality, this wine has reached its plateau of maturity.” Drinkable now, with 92 points from Parker. What a wonderful capstone for the 2007 Live Auction!

Donors: Terry & Mary Kelly
Value: $1,500 for the 4 bottles
Silent Auction – Assemblage 1

Lot No. 29

Eye Level Framing
Gift Certificate

Now is the time to frame that work of art that you have been thinking about for several months. Get expert advice from Tommy Sweeney at Eye Level framing. Enjoy the wide array of framing options to enhance your cherished work of art.

Donor: Tommy Sweeney of Eye Level Framing
Value: $75 for the gift certificate

Lot No. 30

Duckhorn Vineyards
1997 Merlot Napa Valley

One of our favorite domestic red wines! With a rating of 90 from Wine Enthusiast, this robust Merlot provides the fragrances of earth, plum and oak. Dense and concentrated on the palate, with essences of plum and mocha. A fantastically long finish!

Donors: Neil Heinen & Nancy Christy
Value: $40 for the bottle

Lot No. 31

Chateau La Nerthe
2000 Chateauneuf du Pape

A Magnum from one of the oldest estates of the Chateauneuf du Pape region! Opulent and sweet, this big wine has less tannin and muscle than the 2001. Round with plump fruit, excellent purity, and succulent flavors of blackberries, cherries, licorice, earth, and vanilla. Drink now, or cellar through 2015. This is a sleeper value that can be snapped up by the lucky bidder!

Donors: Thomas & Ann Farrell
Value: $100 for the Magnum bottle
Lot No. 32

L’Etoile Restaurant Specialty Wine Dinner Gift Certificate for One

Named one of Gourmet Magazine America’s Top 50 Restaurants in 2006, and frequently cited in the New York Times over the years, L’Etoile offers seasonal menus that are inspired by the artisans and small sustainable farms of the Midwest and are rendered with a French technique. Drink wine from their award-winning cellar paired with each course at a Specialty Wine Dinner of your choice.

Donors: Traci & Tori Miller of L’Etoile Restaurant
Value: $85 for the experience

Lot No. 33

Chateau Montelena
1998 Cabernet Sauvignon
Estate Napa Valley

This wonderful Cabernet Sauvignon gets 93 points from Robert Parker with accolades to match! “Kudos to the Barretts for producing this impressive 1998 Cabernet Sauvignon, one of the vintage’s few stars. The Estate Cabernet Sauvignon remains one of California’s most remarkable Cabernets. Opaque ruby/purple in color, this wine provides aromas of soil, leather, chocolate, and black fruits. Full-bodied with a ripe tannic finish.” Drink over the next seven years.

Donors: Scott & Suzie Robertson
Value: $110 for the bottle

Lot No. 34

Duckhorn Vineyards
2004 Merlot
Napa Valley

Awarded 90 big points from Wine Enthusiast, this Merlot presents a strong tannic structure paired with flavors of chocolate, blackberry, and cassis, with hints of macaroon and plum sauce. Strong enough for another few years of cellaring, but drinkable now—this wine will be a beauty for the lucky bidder!

Donors: Susan Breitbrach & Keith Blew of Fyfe’s Corner Bistro
Value: $50 for the bottle
Lot No. 35

Dalla Valle Vineyards
1999 Cabernet Sauvignon
Napa Valley

The outstanding Dalla Valle offering has garnered 94 big points from Robert Parker! This opaque purple-colored wine offers exceptionally sweet, ripe fruit as well as the unique aroma of licorice, black currants, with notes of blueberries and flowers. Full-bodied, with an astringent tannin. An elegant Cabernet Sauvignon to drink now through 2021!

Donors: Jerry & Carol Kelly
Value: $150 for the bottle

Lot No. 36

Osteria Papavero Dinner for Four

East Wilson Street is buzzing these days with all the new dining opportunities! Before or after a concert or play, enjoy an Italian meal with your friends at Osteria Papavero. Although you will be sitting in Madison, the food will bring back memories of wonderful evenings spent in Italy. This item does not include alcohol, drinks, taxes or gratuity, and must be redeemed weekdays Monday-Thursday.

Donor: Osteria Papavero
Value: $100 for this special dining opportunity

Lot No. 37

Daniel Barraud
1999 Pouilly-Fuisse
“En France”

Made from the Chardonnay grape variety, Pouilly-Fuisse is a “Grand Vin Blanc de Bourgogne.” With a characteristically lavish and robust nose, this wine is often referred to as “Gold of the Earth.” This winery allows each wine to express its unique soil from which it originates, thus, reflecting its own terroire. The Puilly-Fuisse “En France” offering comes from 30-year-old vines located on chalky soil. The minerality expresses itself through the power and length of the wine, which also reveals delicious aromas of fresh fruits. It pairs extremely well with seafood, as well as white meats and poultry.

Donors: Terry & Mary Kelly
Value: $50 for the bottle
Lot No. 38

Viader
2001 Proprietary Red
Napa Valley

Medium in body, this sumptuous Bordeaux-styled blend (55% Cabernet Sauvignon and 45% Cabernet Franc) is dark ruby in color. Offering a pleasant bouquet of smoke, plum, and blueberries, this wonderful red wine has an approachable style with sweet tannins. Drink now, or cellar over the next decade.

Donor: John Brixy of Verona Wine Cellar
Value: $85 for the bottle

Lot No. 39

Douglas Art and Frame
Gift Certificate

Frame that work of art that you have been thinking about for several months. Get expert advice from Paul Douglas and peruse his collection of British watercolors. Enjoy the wide array of framing options to enhance your cherished work of art.

Donors: Paul & Barbara Douglas of Douglas Art & Frame
Value: $100 for the gift certificate

Lot No. 40

Domaine Borgeot
1999 Meursault
Les Narvaux

Domaine Borgeot
2002 Chassagne-Montrachet

Pascal and Laurent Borgeot’s father ran their 50-acre family estate until 1984 when his sons took over operations. The winery is located in Remigny in the Côte Chalonnaise and they own vines in Santenay, Chassagne-Montrachet and other villages. The vines here are more than 50 years old, and the wine is put in new oak barrels immediately after the press and stay there until bottling. They are fined and slightly filtered, depending on the vintage. The lees are stirred everyday for a full and rich result. The 1999 Meursault has notes of citrus and green apple on the nose. With a full-bodied start, it is balanced by a nice acidity and reveals a lingering finish. An unusual and outstanding result! A second bottle from the Borgeot’s, the 2002 Chassagne-Montrachet
is pale gold in color with hues of wheat; this wine (100% Chardonnay) offers aromas of earth and hay followed by floral flavors with notes of citrus on the palate. Nicely acidic with a round mouthfeel. Two wonderful wines will be awarded to the discriminating bidder!

Donors: Terry & Mary Kelly
Value: $80 for the 2 bottles

**Silent Auction—Assemblage 2**

**Lot No. 41**

**Domaine Robert Groffier 2003 Chambolle-Musigny “Les Sentiers” 1er Cru**

This exquisite wine comes from a vineyard with 38-year old vines. Round and full, it offers an intense nose of red berries and spices. These fruits continue to dominate on the palate where they are complimented by hints of exotic herbs and spices. An elegant wine with a long finish that can be drunk from now through 2018.

Donors: Bill Kraus & Toni Sikes
Value: $150 for the 2 bottles

**Lot No. 42**

**Four Course Dinner for Two at Lombardino’s, with Matching Wines**

Enjoy the highest level Italian cuisine in the atmosphere of the Old Country with this four course dinner for two at Lombardino’s. Lombardino’s Garden Restaurant was founded in 1954 by Sicilian immigrant Matteo Lombardino. Over the past 50 years, the restaurant has been owned by only four families, and Patrick and Marcia O’Halloran have been the proprietors for the past five years. They take pride in creating a friendly and authentic restaurant, which is casual in its mood yet achieves the highest level of Italian cuisine. Patrick and Marcia’s mouth watering Italian specialties will enhance a celebration or just a wonderful romantic evening for two.

Donors: Patrick & Marcia O’Halloran of Lombardino’s
Value: $160 for this wonderful dining experience
Lot No. 43

Geyser Peak Winery
2004 Cabernet Sauvignon

This lovely wine has a fruity nose of red and black cherry with undertones of blackberry, dark chocolate and spice. A classic Geyser Peak Cabernet with flavors of cherry, berry, vanilla and spice. Rich and plump with a long finish, this would be a wonderful addition to your summer dining and drinking repertoire.

Donors: Jack & Grace Chosy
Value: $200 for 12 bottles

Lot No. 44

Eye Level Framing
Gift Certificate

Now is the time to frame that work of art that you have been thinking about for several months. Get expert advice from Tommy Sweeney at Eye Level framing. Enjoy the wide array of framing options to enhance your cherished work of art.

Donor: Tommy Sweeney of Eye Level Framing
Value: $75 for the item

Lot No. 45

Pahlmeyer
2000 Proprietary Red Wine

La Jota Vineyard
2000 Cabernet Sauvignon
Howell Mountain Selection

Two wonderful reds from highly respected vineyards! Concentrated purple in color, the 2000 Proprietary Red from Pahlmeyer is a blend of 73% Cabernet Sauvignon, 16% Merlot, 5% Petit Verdot, 5% Malbec, and 1% Cabernet Franc. Offering aromas of blackberries, cassis, and smoky new oak. Ripe and fruity on the palate, this medium-bodied wine
is light and opulent. This clean Bordeaux blend will drink well through 2012. Howell Mountain has produced some outstanding grapes, and the La Jota Cabernet Sauvignon is no exception. Aromas of cassis, black cherry, tobacco and vanilla oak with hints of violets lead to a palate of sweet fruit and chocolate—this classic Cabernet is elegant and well-balanced. We hope we succeed in outbidding you on this offering!

Donor: Brian Johnson of The Madison Club
Value: $150 for the 2 bottles

Lot No. 46

Alexander Valley Vineyards
2005 Cabernet Sauvignon

Round and robust, this Cabernet Sauvignon presents aromas of cassis and spice and an intense palate of black cherry and cocoa, accompanied by essences of eucalyptus and mint. This is a case of wine that can be enjoyed now, or cellared for years to come.

Donors: Dane Hendricks, Mike Kessler, & Michael Ellefson of Liquor Town
Value: $200 for the 12 bottles

Lot No. 47

Robert Mondavi
1999 Fume Blanc

Cusumano Angimbé
2003 Insolia Chardonnay

Characteristic of its cool climate, the Mondavi vineyard 1999 Fume Blanc offers tantalizing aromas. Light in body with bright flavors of fig, melon and grapefruit. Intricate, delicate nose, a light-bodied personality, and crisp, fresh, fig, melon, and grapefruit notes. Crisp and refreshing, this wine will pair well with both delicate and spicy fare. Drink now. A Sicilian white, the 2003 Cusumano Angimbe offering (70% Insolia, 30% Chardonnay) exhibits a distinctly exotic flair. This wine offers a rich texture with unusual tropical fruit character and nutlike aromas. With notes of fresh herb this medium-bodied wine is fresh with hints of bright lemon, apple, and coconut. A long and lively finish. Enjoy this bottle now.

Donor: Scott Faulkner of The Edgewater
Value: $100 for the 4 bottles (2 bottles of each wine)
Lot No. 48

Douglas Art and Frame Gift Certificate

Frame that work of art that you have been thinking about for several months. Get expert advice from Paul Douglas and peruse his collection of British watercolors. Enjoy the wide array of framing options to enhance your cherished work of art.

Donors: Paul & Barbara Douglas of Douglas Art & Frame
Value: $100 for the gift certificate

Lot No. 49

Graham 1983 Vintage Port

This is one of our favorite Port wines—an excellent inky black-purple colored Port from one of the best houses in the post-World War II era. Luxurious and magnificent, the 1983 vintage offers concentrated flavors of ripe plums and tarry fruit. Sweet with a lingering finish. Parker gives it a solid 92 points and states that “it is certainly one of the top two or three ports of this vintage.”

Donors: J.J. Murphy & Nancy Mladenoff
Value: $150 for the 2 bottles

Lot No. 50

Mansion Hill Inn Gift Certificate

A sophisticated experience for your out-of-town guests! The Mansion Hill Inn offers the luxury, elegance and Victorian charm of Madison’s only Four-Diamond inn. Its warm hospitality has made it a favorite resting place of business and leisure travelers alike. A masterpiece of Romanesque Revival style built in 1857, Mansion Hill Inn abounds in fine architectural detail and period furnishings. Each guest room is carefully decorated to provide the best of antique ambience and contemporary amenities. Many rooms have marble fireplaces and balconies. You’ll be greeted with complimentary refreshments upon arrival, given evening turndown service, and in the morning, a silver service continental-plus breakfast will be delivered to your door. A wonderful offering.
Donor: Pat Guttenberg of Mansion Hill Inn  
Value: $150 for this elegant and romantic retreat

Lot No. 51

**Cos d’Estournel**  
1988 Saint Estèphe

Exhibiting a nose of spices and black fruits, the 1988 Cos d’Estournel has softened and developed charm and appeal with age. A deep ruby/purple medium-bodied wine, with good cassis fruit, excellent purity, and an elegant, classic style. Drink now through 2012.

Donors: Dr. Myron Pozniak & Dr. Kathleen Baus  
Value: $140 for the bottle

Lot No. 52

**Arrowood**  
1987 Cabernet Sauvignon  
Sonoma County

With 93 points from Wine Spectator, the 1987 Cabernet Sauvignon is silky and round. Layered with essences of currant, cherry, chocolate and light toasty oak, this harmonious red is rich in texture. Seductive, fat, and well-balanced. If you haven’t tried Arrowood’s Cabernet offerings, this is your chance to score!

Donors: Anonymous  
Value: $100 for the bottle

Silent Auction—Assemblage 3

Lot No. 53

**Chateau Latour**  
1984 Pauillac  
Grand Vin

**Chateau Pichon-Longueville Baron**  
1984 Pauillac

There’s an old Medocain saying that “only the vines that overlook the water are capable of producing wines of great quality.” This may explain the unique characteristics of the wines of Chateau Latour, located only 300 meters from the Gironde river. The 1984 vintage offers ripe fruit on the palate, releasing aromas of spice, woods, minerals and herbs and
a long finish with a strong tannic structure. Drink now. The vineyard of Pichon-Longueville Baron extends on beautiful grounds from low registers in the south from the commune of Pauillac, on the high plateau which is used as transition between the commune of Pauillac and that of Saint-Julien. The vigorous wines, rich in tannins, are characterized by their smoothness and their elegance. Their length in mouth is exceptional and they have an important potential of guard. Always a classic, and a favorite of ours from long ago. Two winners for the agile bidder!

Donors: Joseph & Regina Scheer
Value: $350 for the 2 bottles

Lot No. 54

Cocoliquot Three Course Dinner for Two, with Small Grower Champagnes

Enjoy a three course meal of French bistro cuisine at Madison’s premier wine and chocolate destination. Each course will be accompanied by a half bottle of small grower champagnes: Alain Robert Le Mesnil Blanc de Blancs, Pierre Peters Cuvee de Reserve Blanc de Blancs, and Margaine Demi-Sec. Alain Robert Blanc de Blancs Le Mesnil is medium-straw in color; this rich, intense Champagne offers a spicy nose of honey and apple. Intense flavors of fruit on the palate with a long finish. The Pierre Peters Blanc de Blancs Cuvee Reserve exhibits subtle aromas of pear, minerals, toast, smoke and earth. Classy and powerful with a long finish that is brisk and quite dry. The A. Margaine Demi-Sec is medium-yellow in color with aromas of honeysuckle, cinnamon toast, and sweet apricot on the nose. Orange sherbet, peach, and honey on the palate, this full and rich wine finishes on a floral note. These are the perfect accompaniments to a Cocoliquot dining experience!

Donor: Brian Haltinner of Cocoliquot
Value: $200 for the evening’s enjoyment

Lot No. 55

Fattoria di Felsina
2001 Fontalloro

This is an unusual and outstanding wine, garnering 93 points and praise from Robert Parker: “The 2001 Fontalloro vies with the legendary 1985 of the house as the best in its distinguished history, packed and powerful with riper and sweeter fruit, rich sensations of dark chocolate, licorice, and road tar, and a dense, expanding finish which promises over a dozen years of high-class drinking ahead.” Drink now through 2018.
Lot No. 56

Stag’s Leap Wine Cellars
1993 Cabernet Sauvignon Fay

This ruby colored wine from the Fay Vineyard presents a perfume of black cherry, plum, cassis, and pepper. Robust berry flavors are complemented by hints of vanilla and cedar. Earth and tea leaves balance out this sexy offering. Drink the silky and smooth Stag’s Leap Fay over the next year.

Donors: Mel Trudeau & Henry Doane of Tornado Club
Value: $200 for the 2 bottles

Lot No. 57

Chateau du Tertre
2003 Margaux

Bodegas Catena Zapata Catena Alta
2003 Malbec

Dark and sumptuous, the 2003 Chateau du Tertre Margaux presents nuances of smoked herbs, black cherry jam, camphor, white chocolate, and licorice. This medium to full-bodied wine is smooth and inviting. A Parker 90 pointer that can be drunk now through 2020. The 2003 Malbec is an Argentinian beauty. With 94 points from Parker, this outstanding wine is ranked number 34 in Wine Spectator’s The Top 100 of 2006! “Flashy, yet seductive. Vivid purple and blue fruits are layered with exotic mocha and spice notes. Long and powerful, but creamy and pure on the finish, with fine acidity stretching it out.” Enjoy now, or cellar through 2015. These are two wonderful wines for the discerning bidder!

Donor: Marina Mahoney of M&M Travel Inc.
Value: $160 for the 2 bottles

Lot No. 58

Heitz Cellar
1984 Cabernet Sauvignon
Bella Oaks Vineyard
A gorgeous red from one of Napa Valley’s original wineries. When Heitz Cellars opened in 1961, the Napa Valley had fewer than twenty wineries. Today there are more than two hundred. This Cabernet Sauvignon is lighter in color and has appealing aromas of ripe red berries with just a hint of oak, and ages gracefully. The Cabernet Sauvignon from Heitz Cellar has a discriminating following, and we intend to outbid you for this offering!

Donors: Anonymous
Value: $130 for the bottle

Lot No. 59

Dinner for Four at Le Chardonnay

According to Gwen Evans of the Wisconsin State Journal, Le Chardonnay provided her with one of the top 7 memorable meals of the year. Our Tandem Press Board member Joe Melli and his wife Margo would agree! The wonderful French food is truly tantalizing and will make you want to start planning your next trip to France. This dinner for four comes with a bottle of wine!

Donors: Le Chardonnay Restaurant
Value: $200 for the dining experience

Lot No. 60

Mumm Napa 1999 DVX
Mumm Napa 2000 DVX
Mumm Napa 2001 DVX Rosé
Mumm Napa 1999 DVX Carlos Santana
Mumm Napa Brut Prestige
Mumm Napa Blanc De Noirs
Mumm Napa Reserve Brut

Pair of Handmade Italian Champagne Flutes
This elegant offering of Mumm's best is perfect for those summertime celebrations, and champagne flutes are included!! The 1999 DVX is elegant and has a brilliant golden-yellow tint with a distinctive gentle stream of tiny bubbles. Aromas include tones of golden apple, jasmine and acacia blossoms as well as notes of toffee. On the palate the wine explodes with white and red berry flavors, while the lasting finish is dominated with biscuit, toast and nut. The 2000 DVX is golden-yellow with a stream of tiny bubbles rising to a crown of white mousse. Rich and complex aromas with hints of apple, wild strawberries, jasmine and acacia blossoms along with spicy tones of roasted nuts and white chocolate. On the palate, the 2000 DVX releases flavors of white and red berries, fresh fig, and vanilla beans. Its long lasting finish is reminiscent of biscuit, toast and nutty flavors. Just 1000 cases were made of the 2001 DVX Rosé. Available exclusively at the winery, this reveals a brilliant pink coral tint in the glass. The powerful and complex aromas are accentuated by the natural ripeness of the grapes with tones of wild strawberries, boysenberries, as well as spicy tones of toffee, white chocolate and honeysuckle. On the palate, it is an explosion of red and black berry flavors. A collaborative project, the 1999 DVX “Santana”, was composed by the joint efforts of Mumm Napa and legendary musical artist Carlos Santana. This brilliant golden-yellow tinted wine explodes on the palate with flavors of white peach and pear. Completed by a smooth and creamy finish dominated by biscuit and caramel. A must-have for music lovers! The Mumm Prestige is a medium-bodied wine, with an aroma of fresh rose petals and hints of vanilla and melon, revealing a crisp structure with rich, creamy layers that linger on the palate. This award winning wine pairs beautifully with baked brie, grilled poultry, and shellfish and is a Magnum bottle. The Blanc de Noirs is made primarily from dark-skinned grapes; this rose colored wine releases a bouquet of cherry, strawberry, and rose petals. The soft fruity character has a long, smooth finish. The power and structure of this wine makes it pair with many cuisines, ranging from Thai to Italian. A Magnum bottle. Full-bodied and straw-yellow in color, the Reserve Brut offers aromas of white cherry, apricot, melon and biscuit. Ripe fruit flavors of fresh fig and cherry explode in the mouth accompanied by touches of vanilla beans and honeysuckle. A round, cream texture is underlined by a crisp acidity and nutty finish. A Magnum bottle format. “If the wine matters, so does the glass” This pair of Bottega Del Vino Crystal flutes were produced by hand using centuries old techniques and skills, and will enhance your enjoyment of these fine wines.

Donors: Jim & Connie Caven
Value: $600 for the 7 bottles, and the pair of champagne flutes
Lot No. 61

Genium Cellars Costers Vi De Guarda
2003 Priorat

Domaines Barons De Lafite Rothschild
2002 Quinta do Carmona Reserva

Cune Vina Real Gran Reserva
1995 Rioja

Bodegas Naia
2004 Naiades Reuda
Verdejo

An outstanding collection of four fine wines from the Iberian peninsula: three from Spain, and a Portuguese wine by Lafite Rothschild! The 2003 Priorat is dark ruby/purple in color; this wine (a blend of 50% old vine Carignan and younger vine Merlot, Syrah, and Grenache) possesses a complex structure. Artisinal in nature, with essences of leather and earth balanced by moderate tannin, it is a compelling red that should drink well now through 2015. A worthy 91 points from Parker. The 2002 Quinta do Carmona is a deep ruby red wine that presents aromas of cherry and red currant with intense notes of oak and nuances of vanilla, cinnamon and clove. Well balanced and fat with a silky texture and flavors of vanilla, tobacco and soft black cherry. Drink now or hold until 2010. The 1995 Rioja displays a bouquet of spices and fruit accompanied by flavors of herbs, caramel, leather and fruit. Complex layers and a spicy edge make this a round and seductive red. Another 91-pointer from Robert Parker. The 2004 Naiades is a barrel-fermented 100% Verdejo old vine selection from 80- to 100-year-old vines (this varietal was planted on the left bank of the Duero River in the Middle Ages). It reveals a subtle note of wood along with honeysuckle, lemon blossom, and orange rind, medium to full body, a terrific texture, and a savory, fleshy style. Impressive! Drink it over the next 1-2 years.”

Donors: Robert & Linda Graebner
Value: $200 for the 4 bottles
Lot No. 62

**Torbreck**

**2003 Shiraz**

**The Factor**

A big score of 96 from Parker! “The 2003 The Factor (100% Shiraz aged 24 months in old French oak) is a riveting effort that displays the exquisite talent of David Powell, unquestionably one of the world’s finest wine producers. The smoky perfume of blackberry liqueur intermixed with cherries, acacia flowers, and espresso roast is followed by a full-throttle, multi-layered palate as well as a 60-second finish. Torbreck’s wines continue to get better and better, combining the old vine ripe fruit of Barossa with a European sensitivity to elegance and balance.” Drink now, or cellar through 2020.

Donors: Tami Lax of Harvest
Value: $300 for the 3 bottles

Lot No. 63

**Bodegas Alto Moncayo**

**2002 Aquilon**

**Bodegas Alto Moncayo**

**2004 Aquilon**

These two 96-pointers from Bodegas Alto Moncayo are accompanied by rave reviews from Robert Parker! “The superb 2002 Aquilon is a selection of old vine Grenache from hillside vineyards. A gorgeously complex perfume of kirsch liqueur, black raspberries, cassis, minerals, flowers, and sweet oak is followed by a full-bodied, massively-endowed, pure, textured, well-balanced wine. This full-throttle, robust, exuberant, super-concentrated 100% Grenache offering may be the finest wine to ever emerge from this backwater Spanish appellation. It should drink well for a decade.” “The 2004 Aquilon, a 1,000 case luxury cuvee, was fashioned from the winery’s oldest vines and best material. Revealing nearly off-the-chart ripeness, richness, and intensity, it will undoubtedly be controversial, separating traditionalists from more progressive tasters, but I loved it. It will be interesting to see how this tour de force in winemaking ages. It is the vino equivalent of a Hummer four-wheel drive vehicle!” Wow—two powerful offerings for the lucky and aggressive bidder!

Donors: Ben & Pupa Gilbert
Value: $200 for the 2 bottles
Lot No. 64

Chateau Margaux
1989 Margaux

An outstanding and lush Margaux from this respected vineyard. The ‘89 is a medium-bodied wine with a bouquet of leather and oak. Summer berries prevail in this plump and velvety Margaux that ends in a lingering finish with gorgeous tannins. Best after 2008. This wine was awarded 96 points from Wine Spectator!

Donors: Louis & Shirley Chosy
Value: $400 for the bottle

Lot No. 65

Brunch for Four at The Ritz-Carlton Chicago

Savor award-winning Modern American cuisine in the opulence of The Dining Room at The Ritz-Carlton Chicago. A luxurious and comfortable setting, The Dining Room has been named “Best Restaurant in Chicago for Food, Service & Décor” by the 2004/05 Zagat Chicago Restaurant Survey. The extensive wine collection, which has won the Grand Award by Wine Spectator since 1982, offers more than 650 selections, with a particular emphasis on Bordeaux, Burgundy and California boutique wines.

Donor: The Ritz-Carlton Chicago
Value: $260 for this wonderful dining experience

Lot Nos. 66-69

Four prints from the John James Audubon First Octavo Edition 1839-1844

The following prints were donated by the noted Audubon collector Dr. Richard Anderson for the 2007 Annual Tandem Press Wine Auction. “Audubon’s desire to make his work more affordable and widely available prompted him to begin the first Octavo edition, printed and hand-colored by J.T. Bowen in Philadelphia. One-eighth the size of the original engravings of Birds of America, these miniatures exhibit a remarkable amount of attention to quality and detail, as well as a meticulous fidelity to the larger works. Employing a new invention at the time called the camera lucida, the images were reduced in size and then drawn
onto lithographic stones. Some compositional changes were made, in order to accommodate the smaller size. Audubon’s first edition of Octavos, like the Havell edition, was sold by subscription and distributed five at a time. These prints also bear the plate number in the upper right hand corner and the subscription number in the upper left. The first edition of approximately 1,200 sets was completed in five years (1839 –1844).”

No. 66
King Duck (Plate 404) John James Audubon
Hand Watercolored Engraving, First Edition 1840
Donor: Dr. Dick Anderson; framing donated by Eye Level Framing
Value: $450 for the print

No. 67
Red Headed Duck (Plate 396) John James Audubon
Hand Watercolored Engraving, First Edition 1840
Donor: Dr. Dick Anderson; framing donated by Eye Level Framing
Value: $600 for the print

No. 68
Red Breasted Merganser (Plate 412) John James Audubon
Hand Watercolored Engraving, First Edition 1840
Donor: Dr. Dick Anderson; framing donated by Eye Level Framing
Value: $800 for the print

No. 69
Eider Duck (Plate 405) John James Audubon
Hand Watercolored Engraving, First Edition 1840
Donor: Dr. Dick Anderson; framing donated by Eye Level Framing
Value: $800 for the print

Lot No. 70
Ladislav Hanka “House Wren”
Etching, AP Edition
Ladislav Hanka is a printmaker trained in Europe (Bonn, Germany and Vienna, Austria) and the United States (M.F.A., Western Michigan University). His additional degrees in Biology and in Zoology lend authority to his etchings of nature’s creatures and their abodes. His prints combine direct, scientific observation with exemplary technical skill while imbuing the images with spirit. Hanka states “I have been a bird-watcher all my days, even teaching ornithology in college and
thus birds have entered into my artwork in quite a natural way from time to time and are indeed a way of revisiting favorite subject matter.” Printing only on sepia ink allows Hanka to explore and exploit the graphic qualities of his subject matter and process with deep biting and expressive use of plate tone. His work is included in the collections of The New York Public Library, New York City; Library of Congress, Washington, D.C.; Fogg Museum of Art, Harvard Museum, Cambridge, MA; Princeton University Print Collection, Princeton, NJ; The National Museum, Prague, Czech Republic; Huang Zhe Temple (Buddhist), Sechuan Province, China; Graphic Arts Institute and Francisco Toledo Museum, Oaxaca, Mexico; The Rembrandt House, Amsterdam, Netherlands; Staedtik Museum, Sint, Belgium; and The Bookplate Society, Eubonne, France, among others.

Donor: Karen Ketarkus of Grace Chosy Gallery; framing donated by Eye Level Framing
Value: $100 for the etching

Lot No. 71

Paula Schuette Kraemer “Release”
Drypoint, Monoprint and Monotype, Edition 3/20

We all have our “to-do” lists, guilts and feelings of obligation. The result is often needless anxiety and symptoms of “the butterflies” in our stomachs. This print is about letting it all go.

Paula Schuette Kraemer is an independent artist living and working in Madison, Wisconsin. Her etchings and drypoint monoprint/monotypes are hand printed by the artist in her own studio called Open Gate Press. Her work is known for its direct, aggressive line, bright color and symbolic narrative that over the years has involved themes of childhood and domesticity, animals in relationship to human beings and slightly humorous portrayals of the human condition.

Kraemer attended Vassar College and received her B.S and M.A. in printmaking and ceramics from the University of Wisconsin. She has participated in numerous national shows, and is in many private and corporate collections. She is represented locally by the Grace Chosy Gallery.

Donor: Open Gate Press; framing donated by Eye Level Framing
Value: $750 for the print
Lot No. 72

Robyn Denny “Graffiti 8”
1977 Etching

Robyn Denny was born in Abinger, Surrey, England in 1930. He attended the Academie de la Grande Chaumiere in Paris, St. Martin’s School of Art and the Royal College of Art in London. He came of age artistically following a period of isolation in Britain, wherein modern painting and painters were faced with a climate of “beginning at the beginning,” ready to cast aside provincial style and technique and set no limit on aspects of space and color. In his early works, Denny shows a fascination with mosaic, collage and the contemporary abstract form of the time. He uses cool and hot colors equally and curiously geometric yet ornamental configurations of lines in his work. There is a fine sense of symmetry and balance. His canvases often measure as much as eight by six feet wide so that beholding a Denny painting is in itself a symmetrical experience: the work is as large and often larger than its viewer. “It is not exactly man-size, but the size which frames with dignity the act of passing from one space to another” (David Thompson, Robyn Denny, Penguin New Art 3 series). Robyn Denny’s work has been extensively exhibited throughout Europe and the United States.

Donor: Paul Gray of Richard Gray Gallery; framing donated by Eye Level Framing
Value: $600 for the etching

Lot No. 73

Joel Elgin “Inislocha”
Etching, AP Edition

Joel Elgin, UW La Crosse Printmaking Professor, explores his Irish heritage in his prints working in the tradition of his mentor, Mauricio Lasansky - a very physical approach with deep aquatint etching, extensive scraping, multiple plates and passes through the press along with any other technique deemed necessary to support the content of the image. “Inislocha” is part of the “Irish Series,” it represents legendary birds found on the Lake Island in the Manannan’s Islands, whose sweet singing had restorative powers. In the legend, the birds were seen singing while eating extremely large, very sweet round purple berries. Prints from his “Irish Series” are in the permanent collections of the Trinity College in Dublin, Harvard’s Fogg Museum, The Cincinnati Museum of Art, and others.

Donor: Karen Ketarkus of Grace Chosy Gallery; framing donated by Eye Level Framing
Value: $300 for the etching
Lot No. 74

Donald Baechler “Untitled (#6)” from Days of the Week 1994 Woodcut, Published by Pace Editions, Edition 31 of 50

Donald Baechler, a second generation Pop artist was born in 1956 and gained critical recognition at approximately the same time as Keith Haring and Jean-Michel Basquiat. He has achieved a personal style of drawing and painting from an examination of the art created by uninhibited children and adults. Baechler, with a studied naiveté, simplifies and transforms images such as flowers and trees into modern pop icons that have both a humorous and poignant edge. He studied at the Maryland Institute College of Art, Baltimore, the Cooper Union, New York and the Staatliche Hochschule fur bildende Kunste, Frankfurt, Germany. His work is included in the collections of The Museum of Modern Art, the Metropolitan Museum of Art, New York and Centre Pompidou, Paris, France. He has had numerous exhibitions including the Whitney Museum of American Art, the Los Angeles County Museum of Art and the Wadsworth Athenæum.

Donor: Honorary Badger Richard Solomon of Pace Prints, New York
Value: $750 for the print

Disclaimer: Tandem Press is extremely grateful to all the donors who have provided wine for this auction. We have handled these many donations carefully and have taken extreme care to hold them at an appropriate temperature and in an appropriate environment. We are confident, therefore, that the wines auctioned off are in superb shape; however, we must acknowledge that there can be no guarantee of the quality of any wine, since lot-to-lot variations in the quality of commercial wines have been documented to occur.