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Auctioneer
Daniel Donahue
Teira Wines
San Francisco, CA

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• Dave Stoler - Keyboard
• Charles Ledvina – Bass
• Dave Bayles - Drums

Special Guest Appearance
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Salina Arredondo
Marcus Benavides
Silas Breaux
Bruce Crownover
Welcome to the Seventeenth Annual Tandem Press Wine Auction. I would like to thank each and every one of 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 Candy and George Gialamas for hosting the 2010 Wine Auction at their beautiful home. We also thank them for their tremendous support and enthusiasm for Tandem Press.

Tandem Press was founded twenty-three 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 ap-
prenticed 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 several years we have exhibited our prints in Los Angeles, New York City, Miami, Chicago and Basel, Switzerland. Later this year we will show in Beijing and Shanghai, China. 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 from time to time. 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 the visiting artists. They have the opportunity to explore their creativity and they can undertake projects that cannot normally be carried out in a commercial facility. Tandem Press has also enabled faculty to work at the Press in 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. 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 17th, 2010

About our Auctioneer Daniel Donahue

Daniel Donahue returns to the Tandem Press Wine Auction for the third time this year. Daniel’s Grandmother grew up with Julia Child and introduced the two during his first year at Boston University. Over the next four years, Daniel was fortunate to spend a great deal of time learning about food and wine from Julia and ultimately chose a career in wine instead of International Relations.

Immediately after graduating, Daniel rode across the country on a 1974 Honda CB 750; arriving in time for harvest and apprenticed as a cellar worker under Bruce Cakebread of Cakebread Cellars in Napa Valley. Soon thereafter, he went on to a career as a retail wine merchant at San Francisco’s oldest and most prestigious wine and spirits shop: John Walker & Company. Specializing in limited-production high-quality wines and spirits from around the world, Daniel continues to assist his private clients with the management of their wine collections and wine acquisitions.

Daniel also has a strong commitment to charity. Apprenticing under famed wine auctioneer Dennis Foley, Daniel auctioneered the 2006 and 2007 New York International Wine Auction. Daniel has also chaired the San Francisco Wine Auction, presented by The Guardsmen for many years and was the Auctioneer for the 2008 San Francisco Wine Auction.

Alexis Woods’ family has been growing grapes in the Alexander and Dry Creek Val-

Alexis is an accomplished Landscape Architect and currently helps manage her family’s vineyard holdings of Chardonnay, Sauvignon Blanc, Zinfandel and Merlot in the Dry Creek Valley. Working closely with Duff Bevill of Bevill Vineyard Management, Alexis strives to grow the best quality fruit utilizing organic farming methods whenever possible.

Bid No. 1

Dom Perignon
1990 Champagne

The profoundly rich 1990 Dom Perignon is a creamy-textured, full styled offering that loses none of its elegance in spite of its flavor authority. With an intensely fragrant nose and aromas of jasmine, cinnamon buttered toast, stewed apples and preserved ginger, its concentrated honey-nut, warm apple tart and spice flavors fill the mouth giving ample flesh to the firm, fine structure. The bubbles are still remarkably frisky and, in harmony with the crisp backbone of acid, make for a relatively youthful, elegant and exquisitely balanced wine. Very long finish. It will improve for 5-10 years, and appears capable of surpassing the fabulous 1985 and 1982. It seems obvious that the quality of the 1990 Champagne vintage was remarkable, and the world-wide demand is unprecedented. Drink now through 2015.

Donor: Anonymous
Value: $275 for the bottle
Bid No. 2

Robert Mondavi
2000 Cabernet Sauvignon Reserve

Robert Mondavi
2001 Cabernet Sauvignon Private Reserve

Robert Mondavi
2003 Cabernet Sauvignon Reserve

Robert Mondavi
2004 Cabernet Sauvignon Reserve

Robert Mondavi
2005 Cabernet Sauvignon Reserve

This is an elegant vertical offering from an iconic vineyard with some of the most wonderful Cabernet Sauvignon in California! The 2000 Cabernet Sauvignon Reserve is one of the finest efforts from a very difficult vintage. It exhibits a deep purple color as well as an elegant, sweet perfume of black currants intertwined with licorice, loamy soil, and hints of mints as well as new oak... ripe, long, and structured, with medium to full body, outstanding purity and concentration, and a persistent finish. This elegant Cabernet will be at its best through 2020. The 2001 Cabernet Sauvignon Private Reserve exhibits a perfume of smoke, camphor, creme de cassis, cedar, and fruitcake that is accompanied by a gentle giant of a wine. Powerful and impeccably balanced, with outstanding concentration, well-integrated wood, acidity, and tannin, and a looong, nearly 60-second finish. Robert Parker gives this beauty a 94!! Anticipated maturity: now through 2020+. The rich and intense 2003 Cabernet Sauvignon Reserve has a saturated ruby/purple color and is sweet and dark, with a complex nose of creme de cassis, blackberry, subtle oak, and smoke. It is medium to full-bodied and seems richer, fuller, and more intense than the 2004, with its seamless integration of acidity, wood, and tannin. This long, rich, impressively-endowed, stunning Cabernet should age for another two decades. The 2004 Cabernet
Sauvignon Reserve is a blend which mostly comes from the To-Kalon vineyard, and had a relatively small production (7,500 cases). The wine has a dense purple color and a wonderful, sweet, almost St.-Julien like nose of licorice, red and black currants, cedar, and spice. Medium to full-bodied, elegant, but authoritatively flavored, this wine is still young, rich, and very fine. Parker gives it a score of 95!! The dense ruby/purple-hued 2005 Cabernet Sauvignon Reserve’s big, sweet nose reveals aromas of creme de cassis, licorice, cedar, and spice box. Medium to full-bodied, elegant, restrained, and made in a distinctively Bordeaux style, it possesses admirable purity, texture, and length—Parker says 92! It is delicate and poised as opposed to flamboyant, and should age easily for 15-18 years.

Donor: Anonymous
Value: $700 for the five bottles

Bid No. 3

Turley Wine Cellars
2008 Zinfandel "Rattlesnake Ridge"

Turley Wine Cellars
2007 Zinfandel "Hayne Vineyards"

Turley Wine Cellars
2007 Petite Syrah "Hayne Vineyards"

This mind-boggling array of Zinfandels and Petite Syrah has been produced by the world’s premier Zinfandel specialist, Larry Turley—a winning Trifecta of stunning reds for the lucky bidder! The brilliant dark ruby/plum-colored 2008 Zinfandel Rattlesnake Ridge exhibits lots of blueberry, blackberry, and forest floor notes... the blue fruit spectrum of aromas and flavors dominate. Full-bodied with sweet tannin and a layered, textured mouthfeel, it should drink well for a decade. Parker ratings of 92-94! From Napa’s
famed Hayne Vineyard, the 2007 Zinfandel Hayne Vineyard boasts a dark ruby/purple color as well as a sweet perfume of spring flowers, blackberries, and truffles. Deep, full-bodied, and rich, it is best consumed over the next 7-8 years. Parker scores: 95-97!!! A colossal Petite Syrah is the 2007 Hayne Vineyard. Its opaque purple color is followed by an extraordinary perfume of graphite, blackberries, blueberries, licorice, camphor, and crushed rocks. It is enormously endowed and extremely powerful, with teeth-staining extract, and an amazing finish that lasts nearly a minute. This is truly great Petite Syrah, but the lucky bidder should be prepared to cellar it for 8-10 years and watch it unfold brilliantly over the following 25-30. Parker scores of 90 – 93!!

Donor: Finn and Christopher Berge and Laura Jones of Magnus
Value: $375 for one bottle of each wine

Bid No. 4

Bruno Giacosa
1999 Barolo “Le Rocche del Falletto”

Offers amazing aromas of blueberry and raspberry, with hints of strawberry tartness. Full-bodied, showing chewy, powerful tannins and plenty of fruit. A powerful, youthful, slightly austere wine, with a great future. Best anytime through 2012. Parker awards a score of 95 for this outstanding Barolo, with Bottle No. 194!!

Donor: Finn and Christopher Berge of Barriques
Value: $400 for the Magnum bottle
Bid No. 5

Blue Marlin Four Course Chef’s Tasting with Wine Flights, for Four

Blue Marlin generously contributes a Chef’s four course tasting from one of Madison’s favorite seafood menus! Chosen from a variety of fresh and seasonal ingredients, the courses are guaranteed to satisfy anyone’s palate with wine pairings selected from Blue Marlin’s impressive cellar of over 80 selections! This auction lot is sure to be enjoyed by the winner and three lucky friends!

Donor: Blue Marlin Restaurant
Value: $300 for the culinary event

Bid No. 6

Clos St. Martin
1998 St.-Emilion

The 1998 Clos St. Martin exhibits sweet aromas of crème de cassis, crushed rocks, and a hint of kirsch. A liqueur of minerals follows the striking aromatics on the palate. Full bodied with precise acids, sweet, ripe tannins, and impressive concentration, this wine tips the scales at 14% natural alcohol. Robert Parker gives this dry Bordeaux Blend a rating of 95!!

Donor: Christopher Graf
Value: $750 for the Imperial Magnum bottle

Bid No. 7

Château Baron de Pichon-Longueville
1990 Pauillac

This wine is opulent and flamboyant with lower acidity, and is equally concentrated with a more evolved nose of cedar, black fruits, earth, minerals, and spices. On the palate, the wine offers sensational quantities of jammy fruit, glycerin, wood, and sweet
tannin. While drinkable, its evolution is extremely slow, and it may last another two decades or more. Good things come to those who wait! Pichon Baron receives an outstanding rating of 96 from Robert Parker!!

Donor: David and Paula Kraemer
Value: $200 for the bottle

Bid No. 8

Château Figeac
1990 St.-Emilion

This wine features a lovely garnet color with an orang- ing rim. It has a nose with nicely understated tones of leather, cedar wood, tobacco, smoke, and a hint of toast and ripe cassis fruit riding on more savory underpinnings. Superbly balanced wine with neither a hint of alcohol nor a touch of greenness or hardness anywhere, it features a firm tanninic structure that provides the backdrop for ripe cassis, roasted peppers, orange peel, and light tobacco notes. A very complete and highly rated wine (Parker says 90)!

Donor: David and Paula Kraemer
Value: $200 for the bottle

Bid No. 9

Tickets to American Players Theater (APT) for any Saturday Night in 2010

American Players Theater is located just outside Spring Green. Paula and David Kraemer generously offer four tickets to the beautiful 1148-seat outdoor amphitheater. Committed to making the great works acces-
sible to as wide and varied an audience as possible, APT ranks as the country’s second largest outdoor theater devoted to the classics. It’s situated on 110 acres of hilly woods and meadows, and boasts two theater spaces, eight plays in rotating repertory, and the opportunity for a perfect mid-summer night’s dream! A wonderful opportunity for you and three friends!

Donor: David and Paula Kraemer
Value: $256 for the four tickets

Bid No. 10

Chateau Climens
1976 Barsac Sauterne

Quite fat and advanced in evolution for Climens Sauterne, the 1976 offering is drinking gorgeously now. Charmingly fruity with an expansive bouquet of ripe fruit, fresh honey, vanilla oakiness, and some subtle herbal notes, this medium-bodied wine has average acidity, and a plump, soft, texture. A truly delightful addition to the dessert course of any meal!

Donors: Chuck Bauer and Chuck Beckwith of the Soap Opera
Value: $190 for the bottle

Bid No. 11

Warre
1970 Tercentenary Vintage Port

As one of the great dessert wines of the world, Warre’s Vintage Port is a rich red wine fortified with grape spirits. Wonderful fruit on the palate with concentrated black cherry flavors, medium tannins and a long, sweet finish. Quite delicate rather restrained, yet rich and flavorful. It exhibits a very unique mineral-scented character that gives it its complexity and style, combined with the slightly chewy support of spicy plum and dark berry fruits.
Donors: Chuck Bauer and Chuck Beckwith of the Soap Opera  
Value: $330 for the bottle

Bid No. 12

Gran Patron  
Burdeos Anejo Tequila

This wonderful tequila is matured in barrels made of a unique blend of American mountain oak and oaks from the different regions of France where it is aged for 12 months, then distilled once again and racked in hand-selected Bordeaux barrels, adding the distinct fruity flavors of the finest Bordeaux wines. We are secret tequila admirers and will try and sneak in a winning bid for this unusual offering!!

Donor: Erik and Amy Johnson  
Value: $599 for the bottle

Bid No. 13

Jean-Louis Chave  
1999 Hermitage Blanc

This wine from the Northern Rhone is a glorious effort, and is of extraordinary complexity and richness. The wine is 80% Marsanne and 20% Roussanne grapes with subtle aromas of citrus and honeysuckle. It is an oily, unctuously-textured wine with low acidity,
fabulous, concentrated, liquid mineral, and acacia flower-like flavors. The finish lasts for 45 glorious seconds and it will evolve for two decades or more. It pairs well with cheeses, poultry, fish, and holds up well against spices too. All this and a Parker score of 95!!

Donor: Tom and Ann Farrell
Value: $260 for the Magnum bottle

Bid No. 14

Roberto Voerzio
1998 Barbera d’Alba “Vigneto Pozzo dell’Annunziata Riserva”

This wine has an impenetrable black colour with a bright and clear rim—sweet, complex black fruits and smoky oak. Roberto Voerzio, Barbera Alba Riserva is a huge wine with a 1-minute finish that features a grippy acidity and deep fruits. This wine demonstrates why terroir is more important than grape variety, as it’s from one of the finest vineyard sites in La Morra. The secret is the 100-year-old vines and this wine will be drinking well until 2016! Parker score of 93 for this wonderful Barbera!!

Donor: Star Liquor
Value: $250 for the Magnum bottle

Bid No. 15

Château Montelena
1992 Cabernet Sauvignon

Duckhorn
1985 Cabernet Sauvignon

The vintages of Montelena are top flight, exceptional wines that make Chateau Montelena the Cal Ripken of Cabernet producers! Robert Parker cannot say enough about this spectacular vineyard. The 1992 Cabernet Sauvignon has a tremendous black cherry nose, just a glass full of black fruits, and background tones of plummy Cab-
ernet character. The color is a dark ruby hue with intense fruit flavors that follow the nose. The texture is the key—it’s very soft and smooth, yet finely structured. This wine will accompany a wide variety of foods and is wonderfully drinkable until 2015! Duckhorn Vineyard’s Cabernet Sauvignon is a marvelous old Cab to be decanted and then served to your most appreciative guests. This drier red wine from California’s northern Napa Coast displays a brick in the glass followed by all the aromas and taste of a mature Cabernet—leather, tobacco, dried blackberry and blueberry. There’s a hint of lead, some earthiness to help take it down smoothly, and when drank at its peak, is as good as any Merlot that Duckhorn ever produced. A wonderful offering that can be enjoyed today!!

Donor: David Fischer
Value: $500 for the two bottles

Bid No. 16

Ramey
2005 Chardonnay “Hyde Vineyard”

Ramey
2006 Chardonnay “Hyde Vineyard”

Ramey
2007 Chardonnay “Hyde Vineyard”

This vertical offering of Ramey’s Hyde Vineyard Chardonnays in the Magnum format is a rare and unique opportunity for the discerning bidder! A stunning effort, the 2005 Chardonnay Hyde Vineyard boasts great intensity along with huge tropical fruit notes interwoven with notions of spring flowers, orange marmalade, white peaches, and steely minerals. Its abundant fruit conceals any evidence of wood yet it remains well delineated with outstanding acidity as well as layered, with a sumptuous finish. Robert Parker states it should age nicely for 4-5 years at least! Robert Parker’s favorite of this trio is the
2006 Chardonnay Hyde Vineyard! The 2006 vintage reveals gorgeous acidity, even more tropical fruit, nectarine, and orange blossom characteristics. It emits a greenish hue to its color (always a good sign), and long full-bodied flavors. The brilliant 2007 Chardonnay Hyde Vineyard reveals lots of nectarine, honeysuckle, orange blossom, and citrus oil notes intertwined with good acidity, considerable minerality, and a full-bodied, fresh finish with no evidence of wood. At once supple and energetic in the mouth, with impressive precision to the peach, citrus and smoky mineral flavors. It’s tightly wound and taut but not austere, showing a distinct spiciness on the back half. Lively citrus and mineral flavors carry through to a rising, spicy finish. All vintages are rated in the 90’s by Parker.

Donor: Ramey Wine Cellars
Value: $405 for the three Magnum bottles

Bid No. 17

Ramey
2005 Cabernet Sauvignon “Pedregal Vineyard”

Ramey
2006 Cabernet Sauvignon “Pedregal Vineyard”

Ramey
2007 Cabernet Sauvignon “Pedregal Vineyard”

This outstanding vertical offering is pricey but definitely worth a winning bid! Rated at 96 by Robert Parker, the 2005 Cabernet Sauvignon exhibits beautifully pure creme de cassis fruit interwoven with notions of spring flowers, espresso roast, and truffles that jump from the glass. Wonderfully sweet, expansive fruit flavors, a massive, full-bodied palate, and superb elegance as well as purity.
suggest this stunner should drink well for 20-25+ years. The wonderful 2006 Cabernet rates a Parker 94 and is inky purple to the rim, with sweet creme de cassis, roasted meat, and blackberry fruit notes, juicy succulence on the attack, full-bodied power, plenty of glycerin, sensational purity, and a hint of bouquet garni, this is an enormously endowed Cabernet Sauvignon that builds incrementally on the palate, finishing with a blast of power and sweet tannin. Give it 4-5 years of cellaring, or drink it over the following 25+ years. The 2007 Cabernet exhibits notions of blueberry pie, charcoal, camphor, blackberry, cassis, and smoky oak are followed by a wine with sizeable tannins as well as structure. The extravagant fruit, richness, and intensity result in a remarkable, young Cabernet Sauvignon. Anticipated maturity: 2013-2035. Rated 97+ by Robert Parker!! Yow!

Donor: Ramey Wine Cellars
Value: $1,080 for the three Magnum bottles

Bid No. 18

Château Pavie
1989 St.-Émilion Grand Cru

Arguably one of the most renowned wines on earth, the classed growths of this Château continue to epitomize the power and complexity that Bordeaux blends are capable of. Within Bordeaux, the famous appellations of St. Emilion continue to produce their notable deep and plush wines of uncommon refinement. The Château Pavie Saint-Emilion Grand Cru’s deep mahogany red and delightful elegant fruit are sure to liven the palate, with a creamy texture, an elegant vein of tannins, and good balanced acidity to follow. A superbly structured wine!

Donor: Reed and Ann Coleman
Value: $150 for the bottle
Bid No. 19

Torbreck
2003 Barossa Valley Shiraz “The Factor”

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, Powell has an uncanny ability to discover old vine Barossa vineyards, and then secure long term contracts for their fruit. It is amazing that such high quality sources have not already been plucked by Australia’s giant wine corporations. 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. Its 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. This stunning Shiraz should drink well for 10-15+ years.

Donor: Ric Kieler
Value: $100 for the bottle

Bid No. 20

Robert Mondavi
1997 Cabernet Sauvignon
Stag’s Leap District-Unfiltered

Robert Mondavi
2000 Cabernet Sauvignon
Stag’s Leap District-Unfiltered

Robert Mondavi
2004 Cabernet Sauvignon
Stag’s Leap District-Unfiltered
Our Anonymous Donor strikes again with another elegant vertical! The 1997 Cabernet Sauvignon Stag’s Leap District exhibits a dark ruby/purple color as well as a knock-out nose of black raspberries, currants, and floral scents. This bottle is a beauty, displaying this area’s polished style, along with more intensity and richness than previous vintages. The color is opaque ruby/purple. The bouquet offers up gobs of licorice, spicy oak, and rich black cherry and currant fruit. In the mouth, there is a slight orange rind touch to the black currant fruit in addition to copious amounts of well-integrated, sweet tannin. The vintage’s forward, evolved nature is evident in this medium-bodied, floral, Margaux-styled Cabernet. Exotic and open-knit, without the sheer force of the Oakville cuvee, with gloriously sweet fruit and impeccable harmony, this terrific 100% Cabernet Sauvignon will benefit from 2-3 years of cellaring, and last for 15-20 years. Very impressive, and a Parker score of 92! The Margaux-like 2000 Cabernet Sauvignon Stags Leap District is elegant as well as authoritatively flavored. There were only 4,000 cases produced of this 94% Cabernet Sauvignon, 4% Merlot, and 2% Malbec blend that yielded exceptionally pure flavors and silky tannins. Notes of licorice, white flowers, black currants, and minerals emerge from this perfumed, focused, medium-bodied, pure effort. Tannin in the finish suggests additional cellaring is warranted. Anticipated maturity: 2005-2015. The 2004 Cabernet Sauvignon Stags Leap shows elegant bay leaf, red berry, and red currant notes, a dark ruby color, and hints of earth, lead pencil and spice. Ripe dark fruits, ripe and soft tannins, just the right amount of oak adding nuances without being noticed.
The 2004 is very round with everything in balance. It’s a blend of 96% Cabernet Sauvignon and 4% Merlot, and is a stylish, more finesse-styled Cabernet Sauvignon to drink during its first 10-15 years of life. Parker score of 95!!

Donor: Anonymous
Value: $250 for the three bottles

Bid No. 21

Packer Game Tickets OR Lady Gaga Concert Tickets—The Winner Chooses!

Are you ready to rumble?! Kick off this year’s season with a visit to the frozen tundra of Greenbay’s Lambeau Field. Choose from any regular season Packer game (except the Viking’s or Bear’s game) for a chance to cheer on the green and gold. If sports aren’t your fancy, perhaps you’re ready to join the rest of her little monsters and get your dance on at Lady Gaga in concert! It’s been a while since a new pop artist has made her way in the music industry the old-fashioned/grass roots way by paying her dues with seedy club gigs and self-promotion. This is one rising pop star who hasn’t been plucked from a model casting call, born into a famous family, won a reality TV singing contest, or emerged from a teen cable TV sitcom. “I did this the way you are supposed to.” –Lady Gaga, The Official Lady Gaga Website

Donor: Ticket King and John and Shelley Lamoreaux
Value: Priceless!? 

Bid No. 22

Commissioned Accent Furniture Creation by David Morrow/Eric Willman

David Morrow is a local artist who owns the Gaston School Gallery as well as Misty River Woodworks, both located in Cottage Grove, Wisconsin. A product of the UW system, he was formally trained as an Aquatic Systems Ecologist. He was influenced at an early age
under the mentorship of a long line of tool and die makers in his family who trained him in matters of precision and geometry. That early influence coupled with his affinity for natural form has resulted in a style he has named ‘Refined Organic’ where he explores the interplay between geometric and natural lines in an attempt to harmonize the two into a complementary whole. Eric Willman initially came to UW-Madison to pursue a degree in mechanical engineering; ultimately graduating from there in 2005 with a Bachelor of Science in Art degree. He joined Morrow as an apprentice upon graduation and now makes up the other half of the design team. Eric’s continuing love for mathematics and engineering shows through clearly in his design aesthetic and his training in the fine arts is demonstrated in the way he uses color, tone and texture in his work. The design team states, “Clearly the designation for this auction item is a bit open-ended and that’s largely due to the organic process we employ as we start a typical commission-piece. We often are retained to craft a “low-table” and the piece ends up ultimately in a home as a ‘bench’. We’ll not assign a reserve price since our goal is to contribute to the initiatives of Tandem Press in any way possible. Hopefully, however, it will generate spirited bidding!”

Donor: Misty River Woodworks, David Morrow and Eric Willman
Value: $3,500 for the commissioned piece

Bid No. 23

Dinner for Four, with Wine, at Lombardino’s

After the 2010 Wine Auction’s dinner, fabulously catered by Lombardino’s, keep your taste buds stimulated when you bid on this dinner for four at Lombardino’s Italian Restaurant and Bar. With frequent and seasonal changes to their authentically Italian menu,
Lombardino’s strives to showcase hearty dishes with some of the local farmers best organic ingredients as well as many of Italy’s finest cheeses, olive oils, and salumi. With a wine list that boasts only the finest Italian vintages and varietals, it’s no wonder this restaurant is one of Madison’s finest. The Captial Times and Wisconsin State Journal call Lombardino’s “a bona fide treat”! Bon Appetit!

Donor: Lombardino’s
Value: $300 per l’Esperienza Italiana

Bid No. 24

Château Laville Haut-Brion
2006 Pessac-Leognan

This is an absolutely staggering vintage for this historic and tiny estate. The 2006 Pessac-Leognan has a huge nose of tropical fruit, including pineapple, as well as a liqueur of minerality, with quince, white citrus, and a hint of subtle toast. Full-bodied, with huge concentration, an almost flinty mouthfeel, zesty acidity, and a monster finish, this is a prodigious Laville Haut-Brion that needs about 10 years of cellaring and should last 30 or more years. And, a Parker score of 93 to back it up! Try and keep us from outbidding you on this one!

Donor: Mary Alice Wimmer
Value: $350 for the bottle

Bid No. 25

Baldacci
2006 Cabernet Sauvignon “Brenda’s Vineyard”

Baldacci
2006 Cabernet Sauvignon “Black Label Estate”

COHO
2007 Headwaters (two bottles)
Mi Sueno
2006 Cabernet Sauvignon

Mi Sueno
2005 Cabernet Sauvignon

The Baldacci 2006 Brenda’s Vineyard Cab easily earns its high scores for the sheer power and mass, equal to anything out of Napa. Erupts in the most complex blackberries, black currants, licorice and 100% new smoky oak flavors, with a spicy finish that goes on and on. The tannins are strong and fine and impressive. Not for the faint-hearted, and not a wine to drink now… it should begin to emerge after 2012. The Baldacci Black Label Estate Cab is massive! Made from 100% Cabernet, and lavish in new French oak, it’s an impressive wine, but not one you want to open now. Everything is on steroids, with a heart of blackberries and currants just waiting to emerge. Cellar through 2011 and try again.

Two bottles of the 2007 Headwaters score 95 points from Wine Spectator and are a great follow up to the 2006 vintage. Firm, rich and vibrant, intense, focused, concentrated and persistent, with a taut band of dried currant, mineral, plum and spice, gaining depth and complexity while maintaining a presence of balance and finesse. Cabernet Sauvignon, Merlot and Petit Verdot. Drink now through 2018. Rolando Herrera brings his deft touch to Cabernet in the Mi Sueno offering. He captures the ripe blackberry and black currant fruit of Napa Valley, yet retains a lovely structure in which the result is a dry, richly tannic wine that should age well over the next 6-8 years, but drinks beautifully now. Best of Class Winner in the 2010 American Fine Wine Competition! While Coombsville’s reputation has continued to
grow over the past several years, it remains a relative secret to most Napa visitors. Although warm during the day, the evenings in Coombsville are significantly cooler than the rest of the valley. As a result, it takes the grapes longer to reach full maturity and it’s not unusual for harvests to take place around the second week of November. The few extra weeks of “hang time” provide an extended period for intense flavor development, as evident in this succulent 2005 Mi Sueno Cab!

Donor: Jim and Connie Caven
Value: $450 for the six bottles

Bid No. 26

Buoncristiani
2005 O.P.C.

Buoncristiani
2006 Cabernet Sauvignon “The Core”

Buoncristiani
2002 Cabernet Sauvignon

Buoncristiani
2003 Cabernet Sauvignon

Buoncristiani
2004 Cabernet Sauvignon

Buoncristiani
2006 Syrah “Artistico”

What a great selection!! The Buoncristiani 2005 O.P.C. is their Napa Valley proprietary red blend. In the quest to create a wine uniquely ours, they discovered the synergy of marrying Cabernet Sauvignon with Syrah, while also folding in further complexity of texture and flavor with Malbec. This wine blends grapes from several of the most esteemed vineyards in Napa Valley, with a stunning result. The Core is a selection of the estate’s finest barrels that is aged 24 months in 100% new French oak. Its inky/ruby/purple color is followed by dense blackberry and
cassis flavors intermixed with hints of espresso roast, subtle oak, and lead pencil shavings. Layered, full-bodied, and elegant, it is one of the truly magnificent wines produced in 2006. Drink this classic Napa Cabernet Sauvignon between 2012 and 2030+. Inky in color, with super ripe currant, plum and wild berry fruit, this 2002 Cabernet Sauvignon pushes the envelope of ripeness without going overboard. Intense and concentrated, it shows a touch of heat on the finish, but that’s a minor quibble given the enormity and excitement of the flavors. Best from 2007 to 2012. The 2003 Buoncristiani Cab is dark, ripe and intense, with layers of red currant, black cherry, wild berry and plum, with pretty toasty oak shadings and a tight focus that leads to a long, persistent aftertaste. Yum! Last year Buoncristiani released their highly rated 2004 Claret. The 2004 Cab, which costs more than twice as much, is far better, very rich, with softly elegant acids and tannins that frame extraordinarily rich currant, plum, chocolate, anise and black pepper flavors. Hard to tell how long it will age, but it’s totally delicious now and will be for at least several years. The 2006 Buoncristiani Artistico Syrah mixes ripe, rich wild berry and blackberry fruit with savory herb, spice, pepper and cedar notes. Complex, balanced, focused and harmonious, this is pleasing to drink. Drink now through 2012. What an artful and imaginative assortment of unusual wines!

Donor: Jim and Connie Caven
Value: $575 for the six bottles
Bid No. 27

Château Mouton Rothschild
1993 Pauillac Cru Classe

Mouton’s 1993 Pauillac has turned out exceptionally well. The color is a healthy, brilliant purple, and the wine’s aromatic personality borders on ostentatious, with its display of cassis fruit, minerals, lead pencil, Asian spices, caramel, vanilla, and toasty oak. Spicy, with great purity of fruit, this medium-bodied wine exhibits fine density, an attractive inner core of ripeness and extraction, and a moderately tannic, surprisingly long finish. Given the high percentage of Cabernet Sauvignon (84%), the 1993 will firm up and close, but there is plenty of sweet fruit in this unquestionably successful wine. Drink it over the next 15-20 years. Parker says “90”!

Donor: Joe and Margo Melli
Value: $500 for three bottles

Bid No. 28

Domaine Leroy
1985 Beaune Les Grèves

Here is an excellent example of just what heights red Burgundy can reach when the yields are kept low and the wine is carefully handled. This deep ruby-colored wine possesses an explosive nose of sweet jammy strawberries and cherries, judiciously touched by smoky, vanillin oak. This voluptuous, medium-bodied Pinot Noir, oozing with glycerin and ripe fruit is one of the first 1985 Leroys that can be drunk now. This offering is a perfect reflection of the dynamic Madame Lalou Bize-Leroy’s philosophy of what a Burgundy should be. As owner and businesswoman of Domaine d’Auvenay and Domaine Leroy wineries, Madame Lalou Bize-Leroy’s wines are among the noblest and purest expressions of Pinot Noir in Burgundy. They are treated with the care of a pampered child, never filtered, and bottled barrel by barrel. Given the size of her wines and their...
power and structure, in a cool damp cellar they will last 20 to 25 years!

Donor: Mary and Terry Kelly
Value: $500 for the bottle

Bid No. 29

**Vosne-Romanée**
**1995 Vosne-Romanee “Les Suchots”**

Potentially outstanding with some bottle age, the dark ruby-colored Vosne-Romanee 1er Cru displays fresh, lively cherries aromatically and a delicious, chewy, velvety, medium-to-full-bodied personality packed with red and black currants, stones and a touch of earthiness. This unfinned, unfiltered and hand-bottled offering is crafted with only minimal doses of sulfur and is a first rate wine as stated by Robert Parker. This was the first wine he tasted from Bizot and he was so ecstatic to see the high level of quality achieved by this small estate.

Donor: Mary and Terry Kelly
Value: $350 for the bottle

Bid No. 30

**Wine Table Exclusively Designed for the Tandem Press Wine Auction**

With over two hundred hours of metal fabrication by former UW Chancellor John Wiley, this handcrafted end table in red and white hot-rolled mild steel consists of 90 different pieces welded together. The top design is a trefoil knot—the simplest nontrivial knot—that provides a tiered table-top of interwoven geometries and an abstract aesthetic. It is one of only four tables crafted by Wiley, and the other three are in private collections.

Donor: John Wiley
Value: $3,000 for this unique creation
Bid No. 31

Chateau Ducru-Beaucaillou
1970 St.-Julien

This wine has been fully mature and delicious for many years, so Robert Parker was not surprised by how stunning this bottle was. It has always been an outstanding wine for the vintage—complex, rich, savory, and a quintessentially elegant Bordeaux. This beauty continues to reveal the fragrance and finesse that one expects from Lafite-Rothschild but so rarely finds. A fragrant, complex bouquet of cedar, herbs, vanillin, fruitcake, and coffee is followed by a soft, gentle, graciously-constructed wine with sweet layers of fruit. This bottle is begging to be consumed now, and how nice it would be to have a stock of Magnums of this wine in the cellar—Parker gives 1970 offering a steady 91!

Donor: Mary and Terry Kelly
Value: $220 for the bottle

Bid No. 32

Chateau Leoville Las Cases
1989 St.-Julien

The 1989 Las Cases tasted California-like in its ripe, sweet, black cherry fruit, nicely-integrated, toasty new oak, and clean, pure winemaking style. A tighter, more compact finish is the result of elevated tannin, but this is an outstanding, rich, medium-weight Las Cases. It is built more along the lines of the classy, elegant 1985 than the blockbuster 1982
and 1986. The wine is still youthful, with… its healthy deep ruby/purple color. It will improve for another 8-12 years, and then plateau, offering very fine drinking over the subsequent two decades. Parker gives this wonderful offering a solid 96!!

Donor: Mary and Terry Kelly
Value: $200 for the bottle

Bid No. 33

Kohl Center Suite – Women’s Hockey or Basketball Game

Are you ready for this season’s excitement? How will you choose which 2010-2011 Top Ten event to attend? Either way, you and your friends will experience the best these games can offer in a suite kindly donated by Michael Best and Friedrich, LLP. We’ll supply the tickets, food and non-alcoholic drinks if you bring your best Badger Fan friends and plenty of home team pride! This is a fantastic opportunity to cheer on the UW women!!

Donor: Michael Best and Friedrich, LLP
Value: $750 for use of the Suite

Bid No. 34

Au Bon Climat 2007 Pinot Noir “Isabelle”

This sexy and highly aromatic Pinot Noir contains an active bouquet of bright strawberry, raspberry, Asian spice and rose… this stunning bottle proves the grape’s brilliance with hints of damp earth, black cherries, sweet candied plums, and herbs that are generous and persistent. The wine is medium-bodied, with decent acidity, light to moderate tannin, and a fine finish. Highly rated and absolutely perfect for presentation to that special overachieving graduate!

Donor: Jim Clendenen of Au Bon Climat
Value: $100 for the Magnum bottle
Bidders looking for a St.-Emilion from Oakville might want to pursue the 1998 Cabernet Sauvignon Oakville. Soft herbal notes intermixed with cherries and earth emerge from this garnet/plum-colored wine. It is medium-bodied, round, and best drunk over the next decade. It offers copious quantities of black currant fruit, Asian spices, and cedar. Deep, medium-bodied, with excellent ripeness and richness as well as sweet tannin, it should evolve nicely for 10-15 years. The 1999 Cabernet Sauvignon Oakville shows a saturated ruby/purple color in addition to an excellent, pure nose of black currants intermixed with spicy oak and minerals. However, the wine is compressed and lean in the mouth, with the zesty acidity giving the impression of an attenuated, pinched finish. This is a harmonious, complex effort that would be more comfortable in a Bordeaux tasting. Parker rates this a 91. The powerful 2000 Cabernet Sauvignon Oakville (only 8,000 cases) exhibits a Pauillac-like, creme de cassis, spice box, tobacco leaf, and cedar-scented bouquet, followed by medium to full-bodied, concentrated, and powerful flavors. It starts out a bit shallow on the nose with significant notes of herbs and tea dominating the aromatics. The fruit is there, rather compact, dark and not particularly distinctive. On the palate this offers an attractive blend of toast, gravel dust, light smoke and tomato leaf tones that add complexity to the fruit.
It’s a touch lean, but is almost silky with an elegant, refined feel and a nice, crisp finish. This offering requires 4-5 years of cellaring, and should last for two more decades. The 2004 Cabernet Sauvignon Oakville has a dark ruby/purple-tinged color, and a crisp elegant style with cedar, spice box, black currant, and Chinese black tea. Vividly aromatic with notes of blueberry and blackberry, the 2004 is medium-bodied, rather tightly knit, and slightly austere, but with a satisfying finish. It should drink well for 10-15 years. Parker score of 93!

Donor: Anonymous
Value: $200 for the four bottles

Bid No. 36

Chateau La Croix
2006 St.-Georges Pomerol

A stunningly dense color offers up notes of scorched earth, blackberries, plums, and sweet cherries. Full-bodied with considerable finesse, supple tannins, and a grilled meat-like character, this fleshy, full, opulent wine’s huge fruit and glycerin admirably cover its substantial tannins. Sumptuous aromas of truffles, chocolate, kirsch, fig, coffee, and toasty oak accompany its deep ruby/purple color. Lush and full-bodied with a broad, savory mouth feel, and a layered finish, this blockbuster beauty will provide pleasure over the next 15-20 years. Parker rates this wonderful offering at 91!

Donor: Tami Lax and Harvest
Value: $300 for three bottles
From France’s Bordeaux region, this complex, dark garnet/plum-tinged wine reveals its beautiful, smoky, meaty nose that exhibits notions of sweet currants, black cherries, and licorice. Richer than the 1989 vintage, this medium to full-bodied treat promises low acidity, sweet tannin, and an expansive mouthfeel with no hard edges. It is a fully mature offering that should drink well for another decade. Robert Parker writes that “the outstanding 1990 appears to be one of Pape Clement’s top successes” with a predicted maturity through 2019.

Donor: David and Paula Kraemer
Value: $150 for the bottle

Bid No. 38

Robert Mondavi
2002 Cabernet Sauvignon Rutherford

Robert Mondavi
2004 Cabernet Sauvignon Carneros

Robert Mondavi
1997 Cabernet Sauvignon

Robert Mondavi
2003 Cabernet Sauvignon

Robert Mondavi
2000 Boomerang Red Wine
The Robert Mondavi 2002 Rutherford Cabernet Sauvignon has bold, ripe character from vines deeply rooted in the Rutherford bench soils against the western foothills of Napa Valley. Dazzling layers of Bing cherry, cassis and violet character mingle with a racy hint of smoky oak from aging in French oak château barrels. Classic Rutherford tannins frame the rich, mouth-filling flavors. 86% Cabernet Sauvignon and 14% Cabernet Franc. The 2004 Cabernet Sauvignon comes from the Carneros region, which is heavily influenced by the cool waters of the Pacific Ocean and San Pablo Bay. Moderately cool temperatures and summer time fog coupled with dense clay soils that inhibit root development make this region ideal for Burgundian varietals such as. This Cab is a brute! Huge tannin and alcohol at 15%. It sports lush and intense earthy aromas of dark cherry, raspberry, blackberry and dark chocolate. These are gently layered atop sweet aromas of toffee, sweetwoods, oak and flinty minerals – with undertones of fresh bay leaf and subtle thyme. Bold and very delicious, this wine is finely balanced with integrated flavors of its fruit and its more earthy characteristics. The wine leads off with bright flavors of ripe red cherry, ripe strawberry, ripe blackberry, and then goes darker with black plum, smoke, herbs and mocha with oak, minerals and subtle black pepper. The 1997 Cabernet Sauvignon is one of the finest regular Cabernet Sauvignons Mondavi has ever produced… dark ruby-colored wine with purple nuances exhibiting sweet black currant flavors mixed with spice box, licorice, and toast notes. Cigar box aromas and velvety tannins, rich chocolate and spice with a lovely density of ripe fruit and incredible roundness and style. Fleshy and open-knit, it should drink well for 10-14 years. The Mondavi 2003 Cabernet Sauvignon’s dark ruby / purple color is followed by classic aromas of creme de cassis, licorice, smoke, and camphor. It also exhibits deep, expressive aromas, flavors of berry and black currant with nuances of mocha, violets and spice. The fruit envelops an elegant structure with firm,
velvety tannins and excellent length. Medium to full-bodied and elegant, with sweet tannin, pure cassis fruit, admirable structure as well as depth, but no hard edges, it should drink well for 10-12 years. Mondavi’s Australian look-alike, the 2000 Boomerang, which comes from the To-Kalon Vineyard, is a blend dominated by Syrah, with nearly as much Cabernet Sauvignon, and small portions of Cabernet Franc and Merlot. The rustic, tannic wine exhibits aromas of chocolate, blackberries, and cherries along with an exuberant but coarse finish. Consume it over the next 2-3 years to take advantage of its straightforward personality.

Donor: Anonymous
Value: $200 for the five bottles

Bid No. 39

Marilyn Monroe
1987 Merlot “Vin de Pays de L’Aude”

This is the 3rd vintage in this highly collectable series. The 1987 is very rare and hard to find. Most vintages are made from California grapes, however, this was made from French grapes and imported. The bottle is in near mint condition, packaging and artwork are in excellent condition also, and the bottle has been stored properly at the correct temperature, She’s a good one! Don’t let ‘er go.

Donor: Anonymous
Value: $400 for the bottle

Bid No. 40

Smith Woodhouse
1994 Vintage Port

Churchill
1994 Vintage Port

Smith Woodhouse has turned out a Port with an impressively saturated dark ruby/purple color. This powerful Port is moder-
ately sweet, forward, rich, and full-bodied, with nicely integrated alcohol and tannin. While it is not one of the vintage’s blockbusters, it should be ready to drink in 3-5 years and keep for 15-20. Anticipated maturity through 2018. There are two bottles of this offering. Churchill’s 1994 Port is rich, full-bodied, powerful and made in a slightly drier style, with plenty of guts and tannin. Give it at least a decade of cellaring. It will be one of the more austere (not in a pejorative sense!) examples of the vintage. There are also two bottles of this offering, which has an anticipated maturity through 2025.

Donor: Anonymous
Value: $220 for two bottles of each Port

Bid No. 41

**Solengo**

**2001 Toscana**

This deep purple Italian wine is very nicely balanced with a smoky nose of dark berries, middle-weight and chewy, but balanced tannins. The heavy sediment demands decanting, but its velvety finish is sure to seduce those lucky enough to enjoy it.

Donor: M&M Travel and Marina Mahaney
Value: $95 for the bottle

Bid No. 42

**Channing Daughters**

**2004 Pazzo (with 2 Cigars!)**

As if experiments with white grapes were not enough, the Channing Daughters’ 2004 Pazzo is one they tried with their Merlot: first, fortify the wine; then rest in five barriques outside for five years until 25% of the
volume is lost and the taste is dry; finally, sweeten back judiciously with some 2008 Merlot juice. Got that? Just wait ‘til you taste it! A nose of cocoa powder, toasted almonds, and cherry jam reminds one a bit to be sure of Banyuls, Maury or even wooded port. The palate though is unlike anything experienced in fortified wine, very richly-textured and deeply complex yet almost light to the touch, and with a vigorous malic kick from the Merlot must that persists into the long, saliva-inducing finish. Who knows how long it will last – probably decades!

Donor: Maduro
Value: $45 for the bottle

Bid No. 43

Chateau Montelena
2005 Cabernet Sauvignon “Estate”
(With a signed Cleveland Golf Cap by professional golfer Jerry Kelly)

The flagship wine, the 2005 Chateau Montelena Cabernet Sauvignon Estate, displays a lovely perfume of fresh herbs, loamy soil, black cherries, and black currants. This wine has the vintage’s tell-tale Bordeaux-like structure as well as slightly more austerity. The color is a saturated ruby/purple, and the wine hints at earthy tones seductively interwoven with black currant, bay leaf, and spice. In the mouth there is high tannin but beautiful ripeness, an elegant, pure personality, and a long finish. It exhibits a cool climate freshness, and a leaner personality than is found in riper vintages. Robert Parker suggests cellaring this one for 5-8 years and that it should drink well for 25+ years! One of our favorites that we intend to take home!
Bid No. 44

Fattoria Di Felsina
Toscana Fontalloro 2005

Fontalloro is a classic super Tuscan wine containing aromas of chocolate covered cherry, wet, dark earth, fall leaves, and some sage. The wine is ripe with gorgeous mineral tones, oak shavings, hints of black tea and toasted oak on the nose. Its lively acidity is balanced with mild astringency but finely grained tannins on the palate. It is a medium-bodied effort with excellent balance and focus—delicate, beautiful, classic and consistently highly rated over many decades.

Donor: Bob and Linda Graebner
Value: $115 for the Magnum bottle

Bid No. 45

Saggi
2006 Long Shadow

The 2006 Saggi is made by Ambrogio and Giovanni Folonari of the well-known Tuscan family whose winemaking history dates back to the late 1700s. The wine is made up of 42% Cabernet Sauvignon, 39% Sangiovese, and 19% Syrah that was aged in new French oak. This purple-colored wine offers aromas of pain grille, spice box, earth notes, cassis, and cherry. Smooth-textured, layered, and ripe, this well-balanced, elegant effort has ample savory fruit, excellent depth and concentration, and a lengthy finish. It should be in its prime from 2012 to 2021.

Donor: Osteria Papavero
Value: $65 for the bottle
Bid No. 46

Au Bon Climat
2005 Hildegard Santa Maria Valley

One of the best wines from their Blue series collection. This blend of Pinot Gris, Pinot Blanc, and Aligote received a rating of 92 from Wine Enthusiast. It boasts honeysuckle, roasted hazelnut, orange rind, and Meyer lemon offered in a soulful, medium-bodied, complex style. This dramatically layered and exotic bottle finishes dry and compelling and it should drink well for at least 2 to 3 years. A perfect offering for that lazy, hazy and humid summer’s eve.

Donor: Mr. Jim Clendenen of Au Bon Climat Winery
Value: $70 for the Magnum bottle

Bid No. 47

Droppino
2008 Zinfandel

These six bottles, made of hand-selected grapes from old Zinfandel vines, has been awarded the gold medal in the LA Cellar Masters competition. Made from the same grapes as Michael-David’s Lust, these luscious bottles achieve their flavor and color from 15 months of fermentation in French oak barrels in order to provide you with their fruity nose, long aftertaste and moderate tannins. This is a steal, and we intend to be the thieves!!

Donor: Pupa and Ben Gilbert
Value: $180 for the six bottles
Bid No. 48

Kendall-Jackson
2007 Chardonnay

Guenoc
2007 Petite Sirah

Barnard Griffin
2008 Riesling

This classic Kendall-Jackson Chardonnay exhibits abundant amounts of pine-apple, honeysuckle, and peach along with hints of brioche and caramel... richer than the 2006 with its oak, toastiness and rounder flavor. The bottle’s full-bodied, luscious finish exhibits a subtle note of apricot and tropical fruits to be enjoyed for the next several years! The Guenoc Petite Sirah is a full-bodied, deeply-colored offering with excellent richness and a soft, voluptuously-textured palate. It jumps out of the glass with aromas of blueberry, blackberry and red cherry. In the mouth, the wine is bright and fruity, with a touch of earthiness and oak revealing a long smooth finish. Pair this wine with burgers, barbeque and meaty tomato sauce-based pasta dishes. A perfect pairing for your summer backyard bash! The Riesling from Barnard Griffin is a light, refreshing, and off-dry wine. As the chameleon of grapes, Riesling is able to produce world class wines ranging from bone dry to unctuously sweet. Oregon’s Barnard Griffin Riesling runs the gamut from steely and crisp with crunchy minerals to the driven flavors of pineapple, peach and fresh flowers. Pairs wonderfully with spicy dishes or as a refreshing dessert to top off your meal.

Donor: Maple Bluff Country Club
Value: $60 for the three bottles
Bid No. 49

Jordan
1999 Cabernet Sauvignon

Loads of black currant and a little vegetal action on the nose. Smooth with nice a dark fruit concentration in the mouth and an average finish with fully resolved tannins. This graciously herbaceous Cab mixes a whole-some earthiness with a quiet and clean maturity. As the first harvest from the hillside vineyards, the 1999 vintage grapes produced complex flavors, lower yields, and an enhanced structure for aging. Leanly-textured and medium bodied, this Alexander Valley Cab is drinking nicely until peak maturity at 2014.

Donor: David Fischer
Value: $200 for the Magnum bottle

Bid No. 50

Jordan
2001 Cabernet Sauvignon

With one of their earliest harvests, this vintage produced fruit especially noted for its small berries and loose clusters. This wine features a well-integrated increase in aromatics, depth of color and flavor, and mid-palate feel. The bouquet offers subtle notes of cassis, black cherry, currants and chocolate. It is a richly textured wine with lush, ripe flavors of blackberry, Bing cherry, and raspberry. Slight earthy notes of tobacco and cedar and a subtle framework of oak complete this delicious wine! Ready to drink right now or within the next five years.

Donor: David Fischer
Value: $175 for the Magnum bottle
Bid No. 51

V. Sattui Winery
2007 Pinot Noir “Los Carneros”

From the heart of Napa Valley’s red wine country, this wine is unlike the lighter colored and sometimes delicate Pinots of Burgundy. Only California can boldly produce this rich, deep Pinot full of slightly chewy dark berry and cherry fruits with a hint of cola, Asian spices and forest floor frequently adding complexity. This is a sumptuous offering that can help fuel those summertime grilling adventures!

Donor: Driftless Studio
Value: $480 for the twelve bottles

Bid No. 52

Brindlewood
2005 Arabesque

This blend of grapes is native to France’s southern Rhone, but is grown here on the Central Coast. It is an excellent example of versatility, comprised of a delicately balanced blend of Grenache (39%), Mourvedre (30%), Cinsault (17%), Syrah and Viognier for the remainder, this medium to full bodied offering projects black and red fruit flavors with typical notes of olive, chili and herbs that add a wonderful complexity.

Donor: The Edgewater
Value: $25 for the bottle
Bid No. 53

A. Clape
1998 Cornas

A big classic Northern Rhône wine, this Domaine Clape boasts hard tannins, a dense ruby-purple hue and a distinctive muscular style. Very expressive, with mature aromas of cedar, black tea and sandalwood giving way to a slightly firm-edged palate of charred mesquite, roasted plum and warm red currant preserve. Smoky and brawny on the finish, with a rugged feel to the grip, taking over from the maturing fruit. As one of the few varietals to truly be a global success, this syrah combines a meaty core of ripe berries with tones that range from herbal to peppery. May be enjoyed now or anytime within the next 10 years. Parker gives this one a 91!

Donor: Steve’s Wine Market
Value: $100 for the bottle

Bid No. 54

Christopher Creek
2005 Syrah Reserve

Christopher Creek
2006 Syrah Reserve

Christopher Creek
2006 Petite Syrah Reserve

Christopher Creek
2007 Petite Syrah Reserve

Christopher Creek
2007 Syrah

Christopher Creek
2007 Cabernet Sauvignon

A Christopher Creek cornucopia!! The full-bodied Christopher Creek 2005 Reserve Syrah is well structured and reflects the exceptional quality of multi-clonal grapes grown on hillside mixed-age vines at the winery estate. These Syrah grapes produced
the beautifully dark violet hue of Christopher Creek’s Reserve Syrah with the fruit characteristics found in black cherry, blackberry, and boysenberry. This Syrah boasts a slight hint of pomegranate and finishes with wonderfully peppery smoky accent. A wonderful two bottle offering! The 2006 Syrah combines a meaty core of ripe berry fruit with tones that range from herbal to peppery in a package that tends to be medium bodied with good acidity and softer tannins. With age, these wines acquire a lovely leathery flavor with black olive notes that make them a great match for savory and gamy dishes. We have some partridge breasts from last fall’s hunt that we’ll sauté with a little sage and then pair with this excellent Syrah!! Petite Syrah is one of a group of grapes that took to a new home—in this case California—after moving from the relative obscurity it enjoyed in its birthplace of France. Elegant but not subtle, the 2006 Petite Syrah is large-scaled and intense with bright flavors of blue and plummy fruits, rich with earthy tannins. Not for the faint of heart, this massive red is sure to give you a run for your money! A great addition
to any night with friends and your special Argentine grilled Churrasco! The 2007 Reserve Petite Syrah developed rich tannins and the cool weather of this vintage let the complex flavors of cassis, blackberry, coffee and spice fully develop. As with past vintages, the wine should age well over the next 8-to-10 years so that the tannins will soften and the fruit will shine. We recommend holding this wine until late 2010 before drinking (if you want to drink the wine earlier, we suggest decanting a half hour before serving). The Estate bottled 2007 Syrah displays deep black plum and slight subtle smoky notes. On the palate, the texture is silky smooth and ample with a very long and complex finish created by the rich, yet soft tannins and a rich mouth feel. Get ready to be surprised by this elegant offering! Last but not least is the 2007 Cabernet Sauvignon with intense garnet color, aromas and tastes of dark chocolate, black cherry, cassis and Bing cherry with toasty oak and cedar overtones. A blend of 90% Cabernet and 10% Merlot, the wine was aged for 18 months in French Oak Barrels. The concentration and ample tannic structure should allow for 8 to 10 years of bottle aging. Red meat dishes are the pairing of choice for the 2007 Cabernet. Try it with your favorite SoCal barbecued tri-tip recipe!

Donor: Jim and Connie Caven
Value: $225 for the six bottles

Bid No. 55

Casanova Di Neri
2004 Pietradonice

A gorgeous nose of blackberries and minerals follows through to a full-bodied palate, with fine tannins and a long, caressing finish. Massages the palate. A beauty--pure Cabernet! And, for the savvy bidder, the Wine Spectator gave it a rating of 96!!!

Donor: M&M Travel and Marina Mahaney
Value: $99 for the bottle
Bid No. 56

Clos du Mont-Olivet
1994 Chateauneuf du Pape

This Mont-Olivet offering is one of the top wines of the vintage. Dark ruby in color, it exhibits a textbook Chateauneuf du Pape bouquet of black olives, salty sea breezes, garrigue, and masses of black-cherry and plum-like fruit. Extremely full-bodied, with high extraction, admirable glycerin, a dense, supple attack, and a chewy mid-palate. One of our absolute and all-time favorite CdP’s!!

Donor: Ken Backus
Value: $125 for two bottles

Bid No. 57

Dry Creek Vineyard
2004 Meritage “Mariner”

The Mariner blend of 46% Cabernet Sauvignon, 40% Merlot, 6% Malbec, 5% Cabernet Franc, and 3% Petit Verdot exudes exotic aromas of wild cherry, blackberry, and dried roses. After several minutes in the glass, additional dark fruit characters are revealed. This is a multidimensional wine that is both compelling and provocative. On the palate, the fruit is rich and succulent with bright cherry, dark chocolate, and cassis flavors that intermingle with seamless, well integrated tannins. The finish displays flavors that are harmonious and repeat the theme of balance and finesse - a wine that truly begs for another sip. Drinks well for the next few years and as the bottle says, All the Best!

Donor: Tornado Steak House
Value: $100 for the Magnum bottle
Bid No. 58

Continuum
2006 Meritage, 2nd Vintage

The classic Bordeaux blends rely on either Merlot or Cabernet Sauvignon for the bulk of the wine with additions of Cabernet Franc, Petit Verdot, and Malbec helping to add complexity, color, body and structure to the finished wine. As the second vintage of Tim Mondavi’s new project, this 2006 is an Oakville luxury wine. Its supple black currant and cassis flavors weave into a rich blanket of tannin, dense and warm. This Meritage will continue to ripen with time (through 2017) and is truly an outstanding offering--Parker rates this one at 95!!

Donor: Tornado Steak House
Value: $200 for the bottle

Bid No. 59

Spottswoode
1998 Cabernet Sauvignon

The 1998 Cabernet Sauvignon exhibits lots of blueberry fruit, in addition to an attractive, elegant, medium-bodied style. It is a successful wine for the vintage... uncommonly precocious, forward, and delicious. This classic wine is friendly and quite approachable with all of the aromas and flavors that are characteristic of Spottswoode - blueberry, blackberry, plum, cassis and molasses (yes!). With a bit of dried rose petal, bay leaf and plum on the finish. Compared with some of the bigger, more heavily structured vintages in the 90’s, this bottle is a bit more refined, fruit driven and showy in its youth. We’re taking this one home with us!!

Donor: Dana and Sandy Corbett
Value: $75 for the bottle
Bid No. 60

Robert Mondavi
2005 Reserve Cabernet Sauvignon

The dense ruby/purple-hued 2005 Cabernet Sauvignon Reserve’s big, sweet nose reveals aromas of creme de cassis, licorice, cedar, and spice box. Medium to full-bodied, elegant, restrained, and made in a distinctively Bordeaux style, it possesses admirable purity, texture, and length. It is delicate and poised as opposed to flamboyant, and should age easily for 15-18 years. Robert Parker gives this one a rating of 90+!

Donor: Liquor Town
Value: $75 for the bottle

Bid No. 61

Firin
1993 Clos des Entre Deux Velles

This lighter styled vintage is extremely friendly, with enough structure to carry the cherry and spice flavors. As it is, the wine finishes with a touch of tannin at the end, but it’s recommended for a year or two in the cellar to iron out the wrinkles. Great for the next 5 years!

Donor: Nancy Christy and Neil Heinen
Value: $30 for the bottle
Bid No. 62

Ridge
2001 Monte Bello

The 2001 Monte Bello has undoubtedly sold out, but a bottle tasted by Robert Parker revealed a stunningly complex wine that he rated a 96!! Boasting abundant amounts of sweet black and red fruits intermixed with tobacco leaf, white chocolate, charred wood, and espresso roast, it is a full-bodied effort with superb purity, high tannin, and an austere finish. Ridge’s Monte Bello is a sure candidate for one of the longest-lived Cabernet Sauvignon-based wines in California, and it is the perfect way to celebrate this historic vineyard’s 40th anniversary cuvee. In blind tastings, Robert Parker consistently mistakes these cuvees for French Bordeaux, and also underestimates their age since they last for 30+ years. This top-notch 2001 Monte Bello should be at its best between 2012-2035!!

Donor: Grace and Jack Chosy
Value: $150 for the bottle

Bid No. 63

Bodega Catena Zapata
2004 Nicolas Catena Zapata Mendoza

When all is said and done, Catena Zapata is the Argentina winery of reference – the stan-
dard of excellence for comparing all others. Catena Zapata’s flagship wine is the Nicolas Catena Zapata, a Cabernet Sauvignon-Malbec blend that has spent 18 months in 100% new French oak. A saturated black purple in color, Catena Zapata’s offering has an aristocratic perfume of pain grille, mineral, espresso, saddle leather, cassis, black currant, and black raspberry. Opulently textured, complex, ripe, and sweet on the palate, it maintains a sense of elegance as well as power. Parker gives this offering a 91; it demands 10-15 years of further cellaring but should still be providing pleasure at age 50!!

Donor: Eric and Nancy Rude
Value: $120 for the bottle

Bid No. 64

Chateau Baron de Pichon-Longueville 1989 Pauillac

The 1989 Pauillac is this property’s finest wine in at least three decades. One of the most opaque wines of the vintage, with a black/purple color suggesting exceptional extract and super-ripeness, its aroma re- minds one of essence of cassis and plums intertwined with the scent of smoky new oak. Spectacularly rich and ripe, with layer upon layer of compelling extract, this well-balanced, full-bodied wine has the requisite tannin and depth to age well for three decades. 1989 was the first vintage where Pichon-Baron has made a wine that is superior to Pichon-Lalande. It combines power and richness with a sense of grace and balance - not an easy task to achieve. It is unquestionably a great Pauillac with consistent ratings of 93-96 from Robert Parker!!

Donor: Mary and Terry Kelly
Value: $300 for the bottle
Pineapple, apricot, grapefruit, and lime accented with cherry pit and apricot kernel render Matrot’s 2007 Meursault vintage typical in its extroverted, succulent, and refreshing fruit with tart, pungent citrus oils and red berry, salt and chalk making for an invigorating as well as tenacious finish that beautifully illustrates the energy, transparency, and buoyancy of which its vintage is capable! Normandy cider, apple blossom, narcissus, and orange blossom scent Matrot’s 2007 Meursault Perrieres, which comes to the palate satiny in texture, featuring pure white peach underlain by toasted nuts and chalk, but without relinquishing its aura of enticing floral perfume. A vibrant chardonnay with intense mineral, fruit, and floral exchange builds here to a finish of palate-etching citricity and minerality. This great example of 2007 energy, intensity, and elegance should merit 10 or a dozen years of attention. Rated a 94 by Robert Parker!! Finally, the 2007 Puligny-Montrachet Les Chalumeaux is seductively scented with lily, heliotrope, and high-toned, distilled pistachio, almond, and pit fruit essences; concentrates these fruits and flowers on a polished yet firmly-textured and invigoratingly citric palate; and finishes with saline savor of shrimp shell reduction and exhilarating lift. Yow—what an unusual and elegant offering for the 2010 Wine Auction!!

Donor: Toni Sikes and Bill Kraus
Value: $215 for the three bottles
Bid No. 66

Gift Certificate to Mound Street Yoga

Whether you are a beginner, skilled intermediate or well-seasoned expert, let this gift certificate to Madison’s finest yoga studio help you strengthen your body and mind. Located near the University campus, Mound Street Yoga Center has been dedicated to providing the finest yoga instruction in the Madison area since 1984.

Donor: Greg Grube of Mound Street Yoga Center
Value: $100 for the gift certificate

Bid No. 67

Wine Rack

This elegantly designed wine rack will grace your dining room or patio as you display your selected wines for a delightful summer evening with your friends.

Donor: Driftless Studio
Value: $160 for the piece

Bid No. 68

Gift Certificate to The Madison Club

Searching for some the finest dining in town? The Madison Club graciously offers this gift certificate to those in search of one of the most unique and upscale dining experiences around. Stop in to enjoy dining at the Chef’s Table in Churchill’s with a five course meal prepared tableside for you and five of your friends, or join The Madison Club for breakfast, lunch, dinner or cocktails in Churchill’s Member Lounge where you will experience the exquisite cuisines prepared by their highly accomplished culinary staff. The elegant setting with its breathtaking views of Lake Monona provides the right atmosphere
for any occasion! Bid high and call to make your reservation today!

Donor: The Madison Club
Value: $150 for the gift certificate

Bid No. 69

Three Months of Cheese from Fromagination

Start the next three months out right with this gift package provided by Fromagination! With this specialty item comes not only a tremendous range of cheeses but also information straight from the experts to you. This is your opportunity to really try some new and exotic flavors. Here is how it works: each month, specific selections of cheese will be chosen to showcase a particular theme, thus allowing you to explore the cheeses of a particular region, country or type—for example, Cheeses of Alpine Europe, Wisconsin’s award-winning Artisanal Cheeses, or Mixed Milk Cheeses. Each collection will also include a note from Fromagination’s cheese foragers denoting background information on the cheese, recommended wine pairings, and suggestions for serving the cheese. A wonderful offering for the real Wisconsin “cheesehead”!

Donor: Fromagination
Value: $255 for the selection

Bid No. 70

Tickets to the Madison Food and Wine Show-VIP Cabana

Madison’s Annual Food & Wine Show on October 23, 2010 at the Alliant Energy Center is the perfect venue for sampling Madison’s
finest and most diverse tastes. See what this city has to offer when you and nine of your friends have access to the VIP Cabana, exclusive wine tastings and some of the event’s specialty presentations. A not-to-be-missed event that happens only once a year! So top the bidding and enjoy this rare culinary and wine opportunity!

Donor: Madison Magazine and Tiffany Kennedy
Value: $900 for the ten tickets

Bid No. 71

Tickets to Star Wars In Concert

For you and three friends: Star Wars In Concert, a unique multi-media event featuring music from all six of John Williams’ epic Star Wars scores, began its worldwide arena tour last October in Anaheim, California. Narrated live by Anthony Daniels (the actor who portrayed C3PO in all the films), the production features a full symphony orchestra and choir, accompanied by specially edited footage from the films displayed on a three-story-tall, high-definition LED super-screen—one of the largest ever put on tour. The live music and film elements are synchronized in order to create a full multi-media, one-of-kind Star Wars experience! This item includes 4 tickets to Star Wars In Concert, showing July 8th, 2010 at 7:00 PM.

Donor: Herb Frank
Value: $300 for the four tickets

Bid No. 72

Gift Certificate to any Food Fight Restaurant

Are you ready for a night out on the town? Give in to your temptations and treat yourself to a fabulous dinner! The hardest part is which restaurant will you choose? As part of your night, Food Fight Restaurant Group generously offers you a variety of tastes to be
found throughout their plethora of casual to upscale eateries! This gift card can be used at Food Fight Restaurants, including Bluephies, The Coopers Tavern, Eldorado Grill, Fresco Rooftop Restaurant, Hubbard Avenue Diner, Johnny Delmonico’s Steakhouse, Market Street Diner and Bakery, Monty’s Blue Plate Diner, Ocean Grill, and Tex Tubb’s Taco Palace. Good luck outbidding us on this one!

Donor: Joe Krupp
Value: $100 for the gift certificate

Bid No. 73

Summer Fling Dinner hosted by Magnus and Osterio Papavero
Sunday, July 11th 2010 at 6:00 PM

Join us for a family style alfresco dinner under the city lights and stars! Good neighbors should cook together every so often, and what better time than summer to have a friendly cook-off between friends? Chef Francesco Mangano of Osteria Papavero and Chef Nick Johnson of Restaurant Magnus, with their Rock Star kitchen teams, are gearing up for a fabulous night of food and fun. The hardest part of this evening is going to be, “What am I going to try next?” Only the successful bidder and a friend will be able to join us for this unique, one time event!

Donor: Osteria Papavero
Value: $110 for two tickets to this special summertime dinner

Bid No. 74

Gift Certificate to Douglas Art and Frame

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

Donor: Douglas Art & Frame
Value: $150 for the gift certificate
Gronk (born 1957 in East Los Angeles, California, USA) is the artistic name of Chicano painter, printmaker, and performance artist Glugio Nicandro. Gronk was a founding member of ASCO, multi-media arts collective in the 1970s. Influenced by European film, existentialism, and literature (i.e., Camus, Beckett) Gronk and his early teenage cohorts made “movies without film”, farcical “happenings” on the streets of their native East LA, with Patsi Valdez (magical realist painter of ominous domestic interiors) starring in female roles. Gronk is largely self-taught. Gronk has been involved with theater since his teenage ASCO days, and through more elaborate stage design for organizations such as the Los Angeles Opera and Santa Fe Opera. His scenic work has also been featured onstage with Latino Theater Company and East West Players. He has collaborated with composer Joseph Julian Gonzalez on “Tormenta Cantata,” a visual/musical piece performed in 1995 with Kronos Quartet at University of California, Los Angeles and
at the University of Wisconsin-Madison. Max Beckmann and the paintings of Phillip Guston inspire Gronk’s work. Gronk is prolific, filling pages of sketchbooks daily, often while enjoying his favorite cup of coffee on the streets of Los Angeles. He mostly paints at night. Gronk joins many first-class artists collaborating with master printers at Tandem Press.

Bid No. 77

Ferrella, Thomas

...Those Fine Days..., Photograph

The installation The Glassy Surface of a Lake was a new work by Xu Bing specifically conceived and designed for Paige Court, Chazen Museum of Art in Madison, Wisconsin. Net consists of a 600-word text from Walden by Henry David Thoreau. The text, which was legible from the floor below, was written in large aluminum letters, in a font designed by Xu Bing, and extended across the expanse of Paige Court. Rendered in a lighter weight, an image of a bird was discernible in the body of the text. In the center, a portion of the text broke free, cascading to the floor below into a pile of illegible random letters. The 4,000 letters that comprise Net were produced in Thailand of cast aluminum and shipped to Madison for the installation where Xu Bing then assembled them in Paige Court. This black and white photograph was taken by artist Thomas Ferrella while the piece was on exhibition.

Donor: Daniel Swadener
Value: $200

Bid No. 78

James Audubon’s Canadian Goose, Pl. 376 From the First Octavo Edition. 1839-44

Framing donated by Paul Douglas

Value: $1,800
Bid No. 79

James Audubon’s Canvas Black Duck
From the First Octavo Edition. 1839-44
Framing donated by Paul Douglas
Value: $3,200

Bid No. 80

James Audubon’s Louisiana Heron From the
First Octavo Edition. 1839-44
Framing donated by Paul Douglas
Value: $3,200

Bid No. 81

James Audubon’s Black Throated Diver
From the First Octavo Edition. 1839-44
Framing donated by Paul Douglas
Value: $1,500

Bid No. 82

James Audubon’s Shoveller Duck
From the First Octavo Edition. 1839-44
Framing donated by Paul Douglas
Value: $1,200

Listed above are the five prints donated by the noted Audubon collector Dr. Richard Anderson. 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 B.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 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 Octavo’s 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).

Donor: Dr. Richard Anderson

**Bid No. 83**

Paula Schuette Kraemer  
Our Wildflowers-Page 1, 18/25. 2009  
Framing donated by Paul Douglas  
Value: $200

**Bid No. 84**

Paula Schuette Kraemer  
Our Wildflowers-Page 2, 18/25. 2009  
Framing donated by Paul Douglas  
Value: $200

**Bid No. 85**

Paula Schuette Kraemer  
Our Wildflowers-Page 3, 18/25. 2009  
Framing donated by Paul Douglas  
Value: $200

**Bid No. 86**

Paula Schuette Kraemer  
Our Wildflowers-Page 4, 18/25. 2009  
Framing donated by Paul Douglas  
Value: $200
Bid No. 87

Paula Schuette Kraemer
Our Wildflowers—Page 5, 18/25. 2009
Etching monotype, chine colle (rice paper)
Framing donated by Paul Douglas

Value: $200

This suite of prints refers to a book, which was the collaborative effort of the artist’s mother, the artist’s children, and the artist herself. The kids were young then and they spent their summers in the mountains hiking trails and learning about the natural and historical lore of the area. On the hikes they collected wildflower specimens, which after they pressed, identified and compiled into a book. Everyone’s input was respected and all levels of talent were applied in its creation. There is a naïve wonder and sensitivity to those early pages with their evidence of children’s participation in placement and labeling of its contents. The spelling wasn’t always correct and some of the flowers were distorted in their positioning, but that wasn’t really what was important. It was the time together and the experience. It is documentation from another time, but it’s also about the frailty of what was. Those delicate flowers are no longer alive, but they serve as a record not only of their identification, but also of a family’s shared time. And for that, these images are very important to the artist.

Donor: Paula Schuette Kraemer

Bid No. 88

Carol Summers
The Creation of Malwa, Poster
Framing donated by Paul Douglas

Carol Summers (b. 1925) is renowned for his vivid colors and the revolutionary woodblock techniques he introduced in the 1960’s. In the course of printing he frequently uses solvents
to transform the pigments into dyes, which then tend to penetrate the paper and result in a watercolor effect. This allows for rich colors and soft blurred edges. For his subject matter, Summers draws from a variety of countries and cultures, both exotic and local. Summer’s work has been widely collected for decades and is held in the following museum collections: The Art Institute of Chicago; Bibliothèque National, Paris; Brooklyn Museum of Fine Arts, Corcoran Gallery of Art, Washington; Los Angeles County Museum; Metropolitan Museum of Art, The Museum of Modern Art, New York; The National Museum of Art, Washington; and the Seattle Art Museum.

Donor: Donna Marx
Value: $100

Bid No. 89

Pat Fennell
Untitled (oil pastel, cattle marker)
Framing donated by Paul Douglas

Pat Fennell, a distinguished former professor at the UW Madison, has participated in numerous national exhibitions and received many awards. She is known primarily for her large scale lyrical paintings. Fennell received her Bachelor of Fine Art from the Maryland Institute, College of Art, and her Master of Fine Art from Pennsylvania State University.

Donor: Pat Fennell
Value: $1,000

Bid No. 90

Sam Gilliam
2003
Skye 2, relief collage with stitching on handmade paper

The deep moody blues of Sam Gilliam’s Skye 2 converge on the edges of emotionality and anti-illusionism. Created on handmade paper with navy stitching, this indigo beauty
remains quiet in its disposition but oppositional to some of the more vibrant pieces in Gilliam’s colorful oeuvre. Paul Douglas graciously donates this framed piece in a pickled white frame and it’s sure to go fast! This is a great addition to everyone’s art collection.

Donor: Douglas Art and Frame
Value: $1,200

Bid No. 91

Unknown Artist
Untitled (watercolor)

This beautifully painted watercolor loosely depicts a scene at the water’s edge in North Manchester England. As painters such as JMW Turner, Richard Parkes Bonington and James McNeil Whistler were all major leaders of the English watercolor school, it is clear that watercolor painting has been exploited more extensively and successfully in England than in any other country. This wonderful watercolor expressively conveys the tranquility of being on the water.

Donor: Douglas Art and Frame
Value: $475

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.