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2011 Wine Auction Artist

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Caravan Gypsy Swing

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Kevin Tipple, Upright Bass
Greg Smith, Clarinet

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Sarah Mudge has been a member of the groundbreaking Phillips de Pury & Company Contemporary Art Department in New York since 2006. She works closely with private collectors, advisors and institutions, and is in charge of the Contemporary Art Part II Day sales in New York, overseeing the successful May and November auctions. She played an instrumental role in achieving the stellar 100% sold percentage of the 2010 Estate of Mrs. Harry N. Abrams Sale, and has most recently been responsible for sale figures of $8-9 million in contemporary art. Previously, Ms. Mudge worked in the 19th century Paintings Department at Sotheby’s. She
Welcome!

Welcome to the eighteenth 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. We are all immensely grateful to every member of the Wine Auction Committee for their hard work, generosity and tremendous support. The entire Wine Auction Committee is indebted the Dean of the School of Education Julie Underwood for hosting the 2011 Wine Auction at the newly renovated School of Education Building on the UW Campus. We thank her staff for their tremendous support and enthusiasm for Tandem Press. We would like to give special thanks to Hank Lufler and Nancy Nelson for all their assistance.

Tandem Press was founded twenty-four 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, arts administration, and accountancy 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, Joe Freye, Jason Ruhl 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.

This past year, Tandem Press was featured in the exhibition American Printmaking Now which opened at the National Art Museum of China in Beijing. Following Beijing, the exhibition toured to the Guan Shanyue Art
Museum in Shenzhen City, the Zhejiang Art Museum, and concluded its tour in the Shanghai Art Museum.

The exhibition was curated by Chen Xiaowen, associate professor of print media at Alfred University, and was accompanied by a catalogue that included essays by Riva Castleman, former chief curator of prints at the Museum of Modern Art, New York and Chen Xiaowen. Tandem Press prints showcased work by the artists Robert Cottingham, Judy Pfaff, Squeak Carnwath, Philip Pearlstein, and Nicola López.

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 has 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 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 16, 2011
Bid No. 1

Girard
2005 Diamond Mountain Cabernet Sauvignon

The Diamond Mountain offering is slightly earthier than Girard’s Pritchard Hill vintage, with hints of burning embers, crème de cassis, new saddle leather, plums and spice. The full-bodied, powerful, ruby/purple opaque wine has loads of potential. The lucky winner can go home and enjoy a glass tonight, or cellar the bottles for a couple years for delayed gratification and the most mature taste!

Donor: Grace and Jack Chosy
Value: $140 for the two bottles

Bid No. 2

Sea Smoke
2008 “Southing” Pinot Noir

The Southing Pinot is a deep ruby red beauty with red and dark berry preserve aromas that are complemented by rooty sassafras, vanilla and smoky Indian spices. The seductive nose exhibits clove, dusty blueberry, cola, violets and a hint of pineapple guava.

Donor: Robert and Linda Graebner
Value: $120 for the 1.5 liter Magnum bottle

Bid No. 3

Chateau Lynch Bages
1989 Grand Cru Classé Pauillac

Perhaps the pinnacle of Lynch-Bages, the 1989 Pauillac is consistently backward and dense with enormous potential. An opaque ruby color with no lightening at the edge, this full-bodied wine has velvety tannins and massive, powerful character. The nose of cedar and
crème de cassis hints to the hugely concentrated flavors of blackberry, mint, and spice tasted in this beauty. The extended fruit finish rounds out this gorgeous, robust wine. Rated a 95 by Robert Parker, this is Lynch-Bages at its biggest and most beastly!

Donor: Reed Coleman
Value: $370 for the bottle

**Bid No. 4**

**G. Fransac**
**Cognac Rare Fine Champagne X.O.**

This velvety, delicate blend of the Petite Champagne and Grande Champagne has reached perfect maturity after years spent in oak casks. The deep amber color visualizes the complex, well-balanced bouquet of flora, fruit, vanilla, honey, and hazelnuts. Retaining the lingering finish of Cognacs from the Petite Champagne and Grande Champagne, this blend captures everything that is sophisticated and lovely about Cognac.

Donor: Robert and Linda Graebner
Value: $350 for the bottle

**Bid No. 5**

**Chateau Angelus**
**1989 Grand Cru Classé Bordeaux**

Any Bordeaux lover should be thrilled to have the 1989 Angelus in the cellar. The wine showcases an opaque garnet color and is exceptionally endowed, backward, rich, full-bodied, and crammed with fruit. Aromas of dark berries, tobacco smoke, leather, earthiness, truffles, chocolate, and spice, as well as flavors of strong cherry, licorice, orange peel, and the dark fruits noted on the nose all entice the senses. The huge, deeply lingering finish and noticeable tannins are sure to delight for nearly a minute after each fantastic sip. This is the perfect companion to gourmet breads, meats, and cheeses, or anything rich and smoky enough to set off the lavish, complex flavors of this gorgeous wine.

Donor: Paula and David Kraemer
Value: $900 for the two bottles
Bid No. 6

Don Julio Real Tequila

Produced from a highly selective batch of the best estate-grown agave, this rich, classy tequila exhibits a nose of rich, sweet aromas of caramel and toffee, layered with fresh vanilla and hints of cherries mixed with caramel and almonds. Chocolate tones and cinnamon combined with a light touch of wood add compliments to the flavor. The enticing vanilla flavors with caramel, chocolate and coffee undertones create an unforgettable sensation!

Donor: Erik and Amy Johnson
Value: $350 for the bottle

Bid No. 7

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: Robert Whitlock
Value: $350 for the bottle

Bid No. 8

Four Course Chef’s Tasting, with Wine Flights for 4, at the Blue Marlin

Bring along three of your closest friends to Madison’s premier seafood restaurant for this fabulous opportunity! Enjoy four delicious courses of the Chef’s choosing from a variety of fresh and seasonal ingredients. The meal is accented by Blue
Marlin’s impressive selection of 80 fine wines. Don’t be outbid on this great experience!

Donor: Chuck Taylor at the Blue Marlin
Value: $300 for the unique experience

Bid No. 9

V. Sattui Winery
2007 “Los Carneros” Pinot Noir

Unlike the lighter colored Pinots of Burgundy, this rich, deep Pinot is something only California could produce. The wine is full of slightly chewy dark berry and cherry fruits with a hint of cola, Asian spices and forest floor frequently adding complexity. From the heart of Napa Valley’s red wine country to your backyard, add something spectacular to your summer-time grilling parties with this sumptuous offering!

Donor: Anne and Tim Connor
Value: $480 for the twelve bottles

Bid No. 10

Domaine de la Pousse d’Or
2009 Chambolle Musigny “Les Groseilles”

“From the great 2009 Vintage of Red Burgundy,” states Parker. This is a stunning wine from Patrick Landager in which “The vintage yielded a set of super-sized, big wines that may shock the taster for their sheer intensity.” The 2009 Chambolle-Musigny Les Groseilles presents a richer, deeper and more powerful style of fruit. This opulent Chambolle is absolutely impressive for the sheer intensity of its dark fruit. Anticipated maturity: 2019-2029.

Donor: Mary Alice Wimmer
Value: $850 for the 6 bottles

Bid No. 11

Swanson
2005 “Alexis” Cabernet Sauvignon

Kelham
2004 “Sons” Cabernet Sauvignon Blend
The 2005 Swanson Alexis is dark and deep purple with ruby red streaks and a clear core. This wine has a bold nose with aromas of spiced and oaky black cherry and other dark fruits. With each sip you can taste the abundance of dark fruit integrated with toasted vanilla oak, dark chocolate notes, black licorice, and a subtle earthy component. The finish is extremely long, with tannins lasting as the fruit, spice, and herbal components gracefully fade.

The 2004 Sons Cabernet is Kelham's inaugural release, a culmination of 20 years of hands-on winemaking experience. Delight in this blend of Cabernet Sauvignon, Merlot, and Sangiovese. The wine is complete and harmonious, with rich, extracted currant, wild berry and blackberry flavors. The vineyard says to anticipate a complex bouquet and refined finish with mid-term cellaring.

The Round Pond is a medium purple/ruby color. The nose has massive fruit, dark berry, cassis and green pepper notes. The dark fruit and sweet tannin on the palate make this an excellent wine that finishes with dark chocolate and mint. The nicely rounded mouthfeel and long finish are sure to delight on its own or when paired with food.

The Caymus is a ripe, rich, intense wine focused on currant, wild berry and blackberry fruit. Positively plush on the palate, this wine displays flavors of blackberry, crème de cassis, and sweet oak. The full-bodied wine is capped off with a long, persistent finish. Best enjoyed over the next three years.
The 2004 Cabernet from Palmaz is an impressively saturated ruby-purple color with a bouquet of black fruits, underbrush, and a meaty sausage-like note. A blend of 95% Cabernet Sauvignon and 5% Merlot, this medium-bodied wine has copious black cherry and currant flavors. It should be enjoyed over the next 4-5 years.

Donor: Jim and Connie Caven
Value: $495 for the six bottles (two Swanson and one each of the Kelham, Round Pond, Caymus, and Palmaz)

Bid No. 12

Chateau de Beaucastel

2001 Chateauneuf du Pape
2003 Chateauneuf du Pape
2005 Chateauneuf du Pape
2007 Chateauneuf du Pape

With a 96 rating from Robert Parker, the 2001 Beaucastel Chateauneuf du Pape is a beauty of a wine, comprised of 30% Grenache, 30% Mourvedre, 10% Syrah, and 10% Counoise. The inky garnet cuvée offers up a classic bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, blackberry and cherry fruit. A superb, earthy expression that is full-bodied and powerful, this is a masterpiece.

The 2003 vintage has a very ripe, concentrated and full-bodied palate. A medium garnet color going a little brick in the rim, the aromas of kirsch, gingerbread, leather, raisins and tobacco with some hung meat and game notes are promising. This wine is ready to be enjoyed now or anytime over the next two decades.

Beaucastel’s 2005 Chateauneuf du Pape is a medium to deep garnet color. Expect to be greeted by aromas of dark cherries, raspberry compote, cardamom, black truffles and a touch of star anise. This vintage is full-bodied, rich, and fruity, with a medium to high acidity and medium level of grainy, slightly chewy tannins. Lots of structure and a long peppery finish top off the experience. Robert Parker calls it one for those with considerable patience, as the wine needs a few more years of cellaring.
The 2007 Châteauneuf du Pape was also deservingly awarded a 96 from Robert Parker. A glorious nose of blue and black fruits, truffles, pen ink, licorice, and meat juices immediately follows observance of the inky red-violet color in this wine. The acidity and sweet tannin buttress the fruit’s fabulous freshness and vibrancy. The tannins should be resolved in the next two years, and last for 25 or more.

Donor: Thomas Farrell  
Value: $355 for the four bottles

**Bid No. 13**

**G.H. Mumm**  
**1976 Johannisberger Mittelholle Beerenauslese Riesling**

Go home and enjoy a glass of the sweet 1976 G.H. Mumm tonight! An enigmatic wine given the very little information available, it will display honey and orange peel with an essence of dried apricot. Wine Spectator scored this vintage at a 96!! Often low in production and limited in distribution, wines like this are rare and do not surface often, so don’t miss your chance to bid!

Donor: Chuck Bauer and Chuck Beckwith of The Soap Opera  
Value: $260 for the bottle

**Bid No. 14**

**Chateau Lynch Bages**  
**1989 Grand Cru Classé Pauillac**

If you missed out on the bidding for the other Lynch-Bages offering in the 2011 Wine Auction, this is your chance for redemption! Perhaps the pinnacle of Lynch-Bages, the 1989 Pauillac is consistently backward and dense with enormous potential. It displays an opaque purple color with no lightening at the edge. Hugely concentrated flavors create a nose of cedar and crème de cassis. Rated a 95 by Robert Parker, “this beauty is Lynch Bages at its biggest and most beastly!”

Donor: Paula and David Kraemer  
Value: $740 for the two bottles
Bid No. 15

Chateau Margaux
1989 Premier Grand Cru Classe Margaux

Surfing on its reputation, the 1989 Chateau Margaux possesses a leathery, oaky nose, medium body, and good ripeness. In a 1997 review, Robert Parker said the tannins come across as elevated and slightly greener and tougher. With over a decade of cellaring between his review and now, this wine should be ready to enjoy anytime over the next ten years.

Donor: Anonymous
Value: $650 for the bottle

Bid No. 16

Ramey Winery
2006 “Larkmead” Cabernet Sauvignon

Ramey Winery
2006 Cabernet Sauvignon Napa Valley

Ramey Winery
2006 “Annum” Cabernet Sauvignon

This Magnum of inky, dark ruby wine comes from the historic Larkmead Vineyard, which dates back to the 1880s. The nose broods with cassis, dark cherry, coffee beans, and oak, with a powerful licorice note that is also present on the finish. Gruff, dusty tannins play with raspberry- and blackberry-kissed fruit flavors that finish with depth and persistence. Though the wine already has grace and intensity, you may wish to savor it several years to come.

The Ramey 2006 Cabernet wine boasts a sweet and intense bouquet of black current, red current, blueberry, and blackberry, leading to a taste full of fruit, chocolate, cedar, and anise. The initial spiciness slowly unfolds to the full-bodied fruit flavors, complete
with chewy tannins. Whereas you may let the Magnum bottle age a few years longer, you might just want to enjoy a glass tonight!

A deep, rich ruby color, the Ramey 2006 Annum Cabernet carries fragrances of blackcurrant, cherry preserves, chocolate, cassis, and spicy incense. The dark berries can be tasted on the wine as well, but it also brings an earthy minerality with grippy tannins. It ends with a layered mouthfeel and a reminiscence of oak sap and sweet fruit. This wine is bold, complex, and self-assured, easily able to keep for over 25 years, if you can resist the temptation to dip into this intense Magnum earlier.

Donor: Ramey Wine Cellars
Value: $500 for the Larkmead Magnum and one Magnum of each Ramey vintage

Bid No. 17

Jordan Winery

1995 Cabernet Sauvignon
1997 Cabernet Sauvignon
1999 Cabernet Sauvignon
2000 Cabernet Sauvignon
2001 Cabernet Sauvignon

Jordan Winery has an excellent reputation and the wines that back it up! The 1995 vintage Cabernet has not lost the strength and coordination noted at its release and remains a powerhouse. Now at its peak, dark fruits take over the nose and flow through to a long finish.

The 1997 Cabernet revolves around its fruit bouquet, with intense aromas and dense flavors of black cherry, herbs, and cedar. It is recommended that the lucky recipient drink it tonight, as it is at full, delicious peak now!

Like the 1995 version, the 1999 vintage will need decanting for at least 20 minutes, but this effort will be
richly rewarded by the palette of black cherry, chocolate, cedar, and vanilla, with flexible tannins. The complexity should blossom even more if held until 2014 for peak maturity.

A deep, aromatic wine offering a balanced mouthfeel, the 2000 vintage can be decanted for 15 to 20 minutes to coax out the enticing fragrances of herbs, dark chocolate, black cherry, cola, cassis, spice, red current, cedar, leather, and vanilla bean. Again, the winner should drink this wine as soon as possible to enjoy the best of its balanced, rich finish and multifaceted flavors.

For a wine that can develop further over the next four years, the 2001 vintage will offer flavors of dark chocolate, black cherry, leather, and cedar, ending in a rich finish. Thus, this bid’s happy winner may enjoy various vintages of Jordan Winery’s finest Cabernet Sauvignon for several years to come!

Donor: David Fischer
Value: $600 for 9 bottles (one each of the 1995 and 1999 vintages; two of the 1997; two of the 2000; and three of the 2001 vintage)

Bid No. 18

An Evening on the Town!

Dinner at Harvest and a Night at the Mansion Hill Inn

This is a fantastic offer for the lucky bidder, combining a dinner for two at the critically acclaimed Harvest Restaurant with a stay at the renowned Mansion Hill Inn. Located next to the Old Fashioned Tavern on the Capitol Square, Harvest combines the local, organic foods found at the Farmer’s Market with the gourmet meals found in Madison’s most luxurious restaurants. The dynamic menu, designed by Chef Derek Rowe, relies on seasonal and local options and strives to stay as simple as it is delicious and locally conscious. You may wish to enjoy the wonderful flavors of summer on the outdoor patio, or you might reserve a room for a private party with friends. Either way, you will be
conscientiously enjoying a lovely, locally-produced dinner, and you can take a leisurely stroll to your evening’s lodging!

Considered Madison’s only luxury boutique hotel, the gorgeous Mansion Hill Inn is located just blocks from the Capitol, yet in a quiet area overlooking Lake Mendota. Built by Alexander McDonnell in 1857, the building is a fine example of German Romanesque Revival architecture, complete with balconies, wrought iron fences, arched windows, a four-story mahogany spiral staircase, and many other intricate and spectacular architectural details. Out of the ten fantastic rooms, Mansion Hill gift certificate guarantees a wonderful night in the best room available through May 17, 2012.

Donors: Harvest Restaurant and the Mansion Hill Inn
Value: Combined value is $550 for an evening’s pleasures

Bid No. 19

Hestan Vineyards
2006 Chardonnay

Stephanie Vineyard
2005 Red Wine
2005 Merlot

Meyer Vineyard
2003 Cabernet Sauvignon

This bold, rich, and creamy Hestan Chardonnay features intense flavors of fig, melon, spice, and hazelnut. The finish is elegant and persistent, a satisfying end to a deep and lovely vintage.

The 2005 Stephanie Red Wine is a blend of Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, and Malbec. As such, it offers a well-balanced wine with vivid flavors of ripe blackberry, wild plum, and black cherry as well as good tannins and acidity. The complex aftertaste carries a touch of mocha. The 2005 Merlot has leafy layers more reminiscent of classic Cabernet than Merlot. Here, brooding, cedary bruised plum and balsamic vinegar give the palate an intricacy both sophisticated and unexpected.
With flavors of blackberry, tobacco, cassis and anise, the Meyer 2003 Cabernet exhibits tightly wound and focused components. It ends in chewy tannins and a final concentrated burst of fruit, remaining firm and intense throughout each delicious sip.

Donor: Hestan Vineyards
Value: $600 for the twelve bottles (four bottles of each offering)

**Bid No. 20**

**Château Calon-Ségur**  
**2000 Grand Cru Classé**

A blend of 60% Cabernet Sauvignon, 30% Merlot, and 10% Cabernet Franc, this well-known wine releases a wonderful aroma of creosote, black cherries, cassis, and minerals. The blackcurrant, herb, and licorice flavors behind the deep, dark ruby color are full-bodied, with abundant, silky tannins and intense fruit and glycerin. This delicious and sparkingly lauded wine will be just as lovely until 2040!

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

**Bid No. 21**

**Chef’s Tasting for Four with Wine, at Lombardino’s**

Your taste buds will scream in anticipation if you are the successful bidder on this dinner for four at Lombardino’s Italian Restaurant and Bar, which has fabulously catered the 2011 Wine Auction Dinner. 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 Capital Times and Wisconsin State Journal call Lombardino’s “a bona fide treat”! Buon Appetito!

Donor: Lombardino’s
Value: $300 for the gustatory experience
Bid No. 22

Domaine Francoise Raveneau
1992 Chablis Premier Cru Butteaux

This bright, canary yellow colored Chablis smells earthy, with tight cream and notes of grapefruit, sherry, and sweet lemon butter. The tight and sweet citrus takes over the palate, along with, minerals, wheat, butter, and edges of oak. The lovely acidity and balance compliment the slightly oily, waxy texture. This tasty table wine goes well with seafood, and should be enjoyed as soon as possible for the best match with your fine meal.

Donor: Paula and David Kraemer
Value: $330 for two bottles

Bid No. 23

Château Mouton-Rothschild
1993 Pauillac

This garnet-colored, orange-tinged Pauillac has a nose reminiscent of leather, blackcurrant, and hummus, along with notes of coffee, mocha, toast, and smoke. Fine tannins mingle with flavors of oak and cherry liqueur, with a hint of cherry pit and caramel. The charming tastes of oak and vanilla linger on after each delicious sip of this deep and rewarding vintage.

Donor: Joe and Margo Melli
Value: $500 for the bottle

Bid No. 24

Trapiche Vina Fausto Orellana de Escobar
2007 Malbec

This red-violet, Argentinean wine carries a strong minerality, with notes of graphite and ink. Violets and black pepper float on the nose, whereas blackberries, currants, plums, and morello cherries feature brightly on the palate. Ripe tannins round out the lingering, intense finish. Although it is primarily fruit-driven, this wine also benefits from a deep, rich earthiness that adds complexity and depth. Parker awarded this outstanding wine 93 points and the Wine Advocate gave it 94 points! It was ranked #82 on the Wine Spectator Top 100.

Donor: Finn Berge & Matt Weygandt of Barriques
Value: $350 for the 6 bottles
Bid No. 25

Two Tickets for the Packers vs. Rams Game on October 16

Experience a Wisconsin tradition when you attend this Packers game with a guest! The Super Bowl Champions of Green Bay will be hosting the St. Louis Rams at Lambeau Field on October 16, 2011. This standings-based game is sure to feature exciting plays, fantastic athleticism, and enough team spirit to electrify even the most laissez-faire football fan. Don't forget your cheesehead hats and your green and gold ensemble!

Donor: Ticket King
Value: $800-1000 depending on seating

Bid No. 26

Mary Alice Wimmer
Grapevine Wreath, Silverpoint Drawing on Gesso Birch Board
(Framing donated by Paul Douglas)

Mary Alice Wimmer demonstrates an appreciation of natural history and showcases her talents through her practice of silverpoint, the early Renaissance drawing technique. Wimmer's works are featured in both private and public collections, including those of the Madison Museum of Contemporary Art, the Chazen Museum of Art, and the Milwaukee Art Museum.

Donor: Mary Alice Wimmer
Value: $3,500 for the artwork
Minimum Bid: $1,500
Bid No. 27

Chateau Malescot
2007 St. Exupery Margaux

Ghost Block
2008 Oakville Cabernet Sauvignon

The dark, red-ruby Malescot Margaux smells of dark berries and licorice, with a hint of pepper. The taste mirrors the aroma, as the fruit and a touch of chocolate are the sweet to the peppery spice. The fruit persists on the finish.

An elegant, gentle wine, the Ghost block Cabernet exhibits good balance and structure. It features rose, tobacco, and spice aromas, tasting of blackberries, cherries, cocoa, and citrus. The lingering finish brightens with cherries, caramel, spice, cassis, and coffee.

Donor: M&M Travel
Value: $180 for the two bottles

Bid No. 28

Spottswoode Estate
1998 Cabernet Sauvignon

A successful wine for the vintage, this Spottswoode is uncommonly precocious, forward, and delicious when released. Its attractive, elegant, and medium-bodied style features ambitious blueberry flavor. Yet, the amiable wine also blossoms with blackberry, plum, cassis, and molasses, and then finishes with dried rose petals, bay leaves, and plums. Enjoy it now, or hold off for further cellaring until no later than 2014.

Donor: Dana and Sandy Corbett
Value: $100 for the bottle
Bid No. 29

Bridlewood Estate Winery
2005 Central Coast Arabesque Reserve

A blend of Grenache and Mourvèdre, with hints of Cinsault, Syrah, Viognier, and Counoise, this wine highlights California’s ability to produce a style native to southern France. The Arabesque is complex yet easy to drink, with an alluring perfume of cherry-like aromas backed by a little spice and smoke. A delightful raspberry-powered taste completes the offering.

Donor: Scott and Lynn Faulkner of The Edgewater
Value: $30 for the bottle

Bid No. 30

Gift Certificate for the American Players Theatre

American Player’s Theater, located in Spring Green, ranks as the second largest indoor/outdoor theater in the country. The quality of the theater is superb; in fact, last year “The New York Times’ Best of Theater for the Year” cited two of APT’s 2010 performances. This is your perfect opportunity to enjoy the experience of a picnic in a beautiful setting and then a stroll through the woods up to the 1148 seat outdoor amphitheater or to the new 201 seat indoor Touchstone Theater. Choose from any of the 8 performances being produced this 2011 season, including The Taming of the Shrew, The Glass Menagerie, Crime and Punishment, and The Tempest, and enjoy a very memorable mid-summer night’s dream in the countryside.

Donor: Paula and David Kraemer
Value: $260 for the gift certificate
Bid No. 31

Stag’s Leap
2007 Imagine Rhapsody

Terra Valentine
2005 Spring Mountain District Cabernet Sauvignon

The Imagine Rhapsody is a blend of 76% Cabernet Sauvignon, 8% Malbec, nearly equal portions of Merlot and Cabernet Franc and a dollop of Petit Verdot. This full-bodied, strikingly backward wine features deep, rich notes of charcoal, lead pencil shavings, black currants, licorice, smoke and wet rock-like characteristics. Robert Parker suggests it is “loaded with promise” and should be put aside for a couple years then enjoyed over the next two decades.

The nose of the Spring Mountain District Cabernet Sauvignon has deep plum, violets, cedar and bittersweet chocolate. The bright cola berry and notes of caramel and dried fig, with a lingering dark cocoa finish, are sure to satisfy. Dry and tannic, the black current flavors are highlighted by tastes of nettles and pine.

Donor: Tom Kraemer
Value: $130 for one bottle of each wine

Bid No. 32

Cardinale
2005 Cabernet Sauvignon

Rated 95 points by Robert Parker, the Cardinale Cabernet is a deep ruby/purple to the rim. A blend of 89% Cabernet Sauvignon and 11% Merlot, this wine has notes of graphite, black cherry and black currant liqueur, licorice, and spice box. The silky tannins, rich mouthfeel, and long finish are sure to impress.

Donor: Liquor Town
Value: $200 for the bottle
The Decoy Pinot Noir offers bright red-fruit flavors of Bing cherry, raspberry and cranberry, alongside hints of toasty oak and bacon. Decoy has a reputation for great quality at a remarkable price, offering ready-upon-release wines capable of showing off their full charm and complexity in their youth.

Laetitia describes the 2005 Chardonnay as a rich mélange of pear, melon, and pippin apple flavors woven with crisp citrus overtones. Layers of toasty oak follow the initial fruit impressions. The plush fruit flavors yield a long and luxurious finish with hints of peach and apricot. The acidity makes this wine a good match for spicy foods.

The Frank Family Cabernet is a dense dark plum/purple-tinged blend of 89% Cabernet Sauvignon, 9% Merlot and 2% Petit Verdot. Features a fragrant bouquet of blueberries and flowers. The admirable complexity and sweet tannins present a graceful mouthfeel with no hard edges. Robert Parker recommends drinking this one anytime during the next 15 years.

Donor: Maple Bluff Country Club
Value: $200 for the three bottles

The 1982 Du Tertre presents a wonderfully fragrant bouquet of violets, damp earth, cedarwood, black currants, and white chocolate. Both lush and concentrated, this wine has floral, spicy, and ripe fruity flavors on the palate.
with soft, delicate tannins and a silky mouthfeel. Drink as soon as possible and allow the wine to breathe in order to enjoy the best of its flavors.

Donor: Scott & Suzie Robertson
Value: $90 for the bottle

Bid No. 35

Dinner with Wine Pairing for Four at Flemings Steakhouse

Treat yourself and three lucky friends to a fantastic meal at Flemings Steakhouse in Madison, complete with wine pairings for each course. Enjoy fresh, inventive dishes created by Corporate Executive Chef Russell Skall!

Donor: Andrew Tsigolis, Flemings Steakhouse
Value: $300 for the meaty experience

Bid No. 36

Forward Theater Company, Two Subscriptions for 2011 Season

Celebrate Forward Theater Company’s 2011-2012 season! Forward Theater Company, founded in 2009, provides exceptional theater experiences for area audiences and gives professional actors, designers, and directors an artistic home. Highlights of the upcoming third season include the world premiere of Gwendolyn Rice’s A Thousand Words, a fresh look at some old classics, and The Farnsworth Invention, a script from Oscar-winning writer Aaron Sorkin. Don’t miss out on your chance to witness these performances with two tickets for each of the three main stage shows.
Donor: Jennifer Uphoff Gray, Forward Theater Company
Value: $168 for the thespian adventure

**Bid No. 37**

**Chateau Au Longueville 1990 Pauillac**

One of the estate’s finest wines made within the last 40 years, the 1990 Baron de Pichon-Longueville is still inky/blue/purple-tinged to the rim. It has an extraordinary bouquet of charcoal, incense, crème de cassis, blue and black fruits, and a hint of licorice. After the palate of dark fruit, cassis, tobacco, and olive, the finish is impressively long. Drinkable now, but the evolution is slow and it may last another 20 years or more! With a rating of 97 by Robert Parker, this offering is a true stunner!

Donor: Scott & Suzie Robertson
Value: $300 for the bottle

**Bid No. 38**

**Private Catering from Le Personal Chef**

If you want to have an intimate dinner for four, or a casual but elegant meal for a bunch of your best friends, then you must bid on this item! Your only costs will be the food, drinks, and helpers, and Chef Fgaier will do the rest! Chef Fgaier is the Executive Chef at his new company ‘Le Personal Chef” and was also the owner of Chardonnay Restaurant. This auction lot will cover the costs of Chef Fgaier’s time and will include menu planning and shopping. Bid high on this exclusive item!

Donor: Sami Fgaier
Value: $500 for the private and rewarding experience
Bid No. 39

Jordan
1987 Cabernet Sauvignon

La Vieille Ferme
1995 Cotes du Ventoux

Paul Hobbs
2003 Cabernet Sauvignon Napa Valley

In the Jordan Cabernet you can taste the effect of two decades of cellaring through the display of dried plums, bell pepper, slight stewed tomato, and soft tannins. The tart and acidic elements follow about 20 minutes later (!) for a well-defined finish.

Robert Parker described the 1995 La Vieille Ferme as “offering a soft, ripe, red fruit, an elegant, less concentrated and muscular style,” and suggested that it would drink well for a number of years.

The Paul Hobbs Cabernet is a dark ruby/purple-colored, full-bodied wine. Ideal for drinking now or anytime during the next 5-10 years. It offers up notes of charcoal, smoke, crème de cassis, and toasty oak. The wealth of glycerin, concentration, and fruit are ideal for celebrating your good fortune tonight!

Donor: Scott & Suzie Robertson
Value: $170 for one bottle each of the Jordan and Hobbs offerings, and the Magnum bottle of Vieille Ferme.

Bid No. 40

Solid 18 Karat Yellow Gold and Amethyst Ladies Fashion Ring

Hand-crafted and custom designed by the award-winning goldsmiths at William Thomas Designs, this dazzling gold ring perfectly complements the occasion. The ring features a grape column design with a single bunch of grapes, leaves and some vines going down the shank. The ring features one trillion cut 2.72 carats genuine amethyst that is “AA” gem quality and set in a full bezel mounting. The
center bezel is supported by a column design. The ring features a square back for counter balance and has a total mounting weight of 18 grams. Treat your lady to something special with this beautiful creation!

Donor: William Thomas Designs  
Value: $3,000 appraised  
Minimum Bid: $1,500

**Bid No. 41**

**Robert Young**  
**2005 Merlot**

The 2005 Merlot has a nose of cedar with slight red cherry. The fruit is complemented by a bit of leafiness and caramel, adding complexity. The lucky winner not only gets three bottles of the 2005 Merlot, but also three bottles of the 2005 Scion. Reviews are mixed, with some suggesting the wine needs more time while others say to drink in the next year, leaving the decision up to the lucky winner!

Donor: Jim and Connie Caven  
Value: $160 for the three bottles

**Bid No. 42**

**Robert Young**  
**2005 Scion**  
**2005 Red Winery Road**  
**2004 Red Winery Road**

The 2005 Scion is a dark crimson color, with a long finish of cherry fruit, clean barrel char and toast. Fruity, juicy, and inviting, the wine has a supple round body and fine-grained tannins. The light, airy feeling of this wine separates it from the heavier Napa style. The handpicked grapes were gently broken open and not crushed. Aged two years in French oak barrels, with only 1,854 cases made.

The 2005 Red Winery Road is a distinguished wine with a nose of blackberries, plums, cocoa, forest floor, cassis, and vanilla cloves. The tannins were supple and not super drying. Be the lucky winner and you can enjoy this one tonight. Don't miss your chance to enjoy this extremely limited production wine (only 20 cases)!

In 2004, the crop was very small and the grapes had an even higher concentration of fruit flavors. Paying tribute
to local history and Robert Young’s contribution to it, the Robert Young Estate created this fantastic, extremely limited production. Only 340 cases were made. A blend of Petit Verdot, Malbec, Cabernet Sauvignon, Merlot, and Cabernet Franc, this distinctive wine offers a wide variety of rich and complementary flavors.

Donor: Jim and Connie Caven
Value: $1100 for the nine bottles (three bottles of each wine)

**Bid No. 43**

**Hartwell Vineyards**
**2003 Stags Leap Cab**

Wine Spectator calls the 2003 Stags Leap "Notably rich and concentrated, yet elegant and stylish." Dark and flavorful with the freshness and natural acid balance that defines pure Stags Leap. Aromas of cherry, anise, and currant rise from the glass. The full mouth feel provides ample tannin and an impression of dark chocolate that melts away on the finish.

Donor: Jim and Connie Caven
Value: $90 for the two bottles

**Bid No. 44**

**Tickets to the Madison Food and Wine Show-VIP Cabana**

Experience the best Madison has to offer at the Annual Food & Wine Show on October 21-23, 2011. The Alliant Energy Center is the perfect venue for sampling the city’s finest and most diverse tastes. Bring along nine of your friends and access the VIP Cabana, exclusive wine tastings, and some of the event’s specialty presentations. Be the high bidder to enjoy this unique culinary and wine opportunity that comes only once a year!

Donor: Madison Magazine and Tiffany Kenney
Value: $900 for the 10 tickets

**Bid No. 45**

**Quintessa**
**2003 Rutherford Cab**
**2004 Rutherford Cab**
The 2003 Quintessa is simultaneously powerful and graceful. Enticing aromas of cassis, tobacco and cedar box open up to a rich rush of sensation on the palate. The underlying acidity gives the flavors focus. Enjoy this bottle over the next two years.

The 2004 Quintessa, boasting a 95 rating from Wine Enthusiast in 2007, is a dramatic wine. The acid-tannin structure plays nicely against the cherry, cassis and olive fruit. Good depth and a complex, persistent finish that leaves a lasting impression of warm red spice. Drink this one over the next 2-3 years.

Donor: Jim and Connie Caven
Value: $470 for the four bottles (two of each vintage)

Bid No. 46

Palmes d'Or
1997 Champagne Vintage Brut

Celebrate one of those “moments exceptionels” with this specially packaged golden bottle. The pale golden color of the champagne is deceiving, as the dominance of Pinot Noir is clearly discernible when ingested. Champagne lovers take note of the Pinot’s origins from five Grands Crus: Bouzy, Verzy, Verzenay, Ambonnay, and Ay. Pair this structured champagne with lobster, or simply enjoy it for a special occasion!

Donor: Fred Allen Bloodsaw-Hulsizer, in honor of Richard Reginald Bloodsaw-Hulsizer
Value: $200 for the bottle

Bid No. 47

Château Lascombes
2005 Margaux Grand Cru Classé

Bursting with the smells of spring flowers, blueberries, blackberries, creosote, and graphite, this full-bodied, deep purple vintage boasts silky tannins and a layered
mouthfeel. Ending in a long, soft finish, this wine may be best left until 2012 to revel in the full depths of its flavors. This is one of our favorites and we will not be outbid!

Donor: Joe and Margo Melli
Value: $110 for the bottle

**Bid No. 48**

**Quinta Sardonia**
**2005 Ribera del Duero**

The Quinta Sardonia red blend hails from just beyond the border of Ribera del Duero. This opaque purple wine offers notes of toasty oak, crushed stone, and flora, with the aromas of deep, smoky raspberry and cherry compote. The wine bursts with dark berries on the palate, sweetened by vanillin oak with dusty tannins. The spicy finish concentrates on red berry flavors with clarity and persistence. Though already complex, you may wish to leave the bottles in the cellar for a few more years to achieve the finest enjoyment.

Donor: Toni Sikes & Bill Kraus
Value: $150 for the two bottles

**Bid No. 49**

**Château Bel-Orme-Tronquoy-de-Lalande**
**1959 Haut-Médoc**

This very old wine comes from a remarkable year for the Médoc vintage. The 1959 red wines of Bordeaux were known to be fantastic vintages with great potential. The Château of origin once landed in the Cru Bourgeois classification, and thus holds fame for its excellence in winemaking techniques. For collectors and tasting aficionados alike, this wine is a very rare treat that should not be passed up!

Donor: Jim Curtis
Value: $365 for the bottle
Bid No. 50

Gift Certificate to Orange Tree Imports

Voted “Best Specialty Shop” in Madison for over 20 years, Orange Tree Imports is truly a wonder to explore. Known for a wide variety of merchandise from around the world, ranging from gourmet cookware, foods and kitchen gadgets to Christmas collectibles, jewelry and toys, this shop has something for everyone. Located on Monroe Street near Camp Randall, Orange Tree Imports has historical significance in addition to interesting merchandise. A homesick Englishman built the short building, with its unusual leaded glass bay window, in the 1910s, and the tall building was originally constructed as a town hall over 100 years ago. The lucky winner can use this gift certificate for merchandise or specialty cooking classes.

Donor: Orange Tree Imports
Value: $25 for the certificate

Bid No. 51

Print Your Own Holiday Cards at Tandem Press

Have you ever wanted to design your own holiday cards? Now is your chance! Master printer Jason Ruhl will consult with you on preparing your own unique design. You will discover the intricacies of hand printing at Tandem Press. Jason will prepare the materials and print the cards. Card limit 100.

Donor: Jason Ruhl
Value: Only you can decide the value of this unique gift!!

Bid No. 52

Kohl Center Suite – Women’s Hockey or Basketball Game

Are you ready for this season’s excitement? Choose either the 2011 National Champion women’s hockey team or the highly ranked women’s basketball team that just completed its fifth consecutive winning season. 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 this suite time!

**Bid No. 53**

**Caymus Vineyards**  
**1991 Cabernet Sauvignon**  
**1996 Cabernet Sauvignon**

Two of our favorite Cabernets from Napa Valley! The 1991 vintage has a dark ruby/purple color with an intriguing nose of spicy new oak, black currants, and a pronounced herbaceousness. It is lush with moderate tannin and fine ripeness.

The 1996 Cabernet is soft and smooth textured. The lush, sumptuous cassis flavors are delightful. The wine is easy on the palate and somewhat simple. The aromas of lavender, vanilla, talc and oak give way to celery leaves upon airing.

Donor: Anonymous  
Value: $165 for two bottles

**Bid No. 54**

**Robert Mondavi**  
**1994 Cabernet Sauvignon Reserve Unfiltered**  
**1998 Cabernet Sauvignon Reserve Unfiltered**

The 1994 Mondavi has a nose of forest floor, mist, cassis, tobacco, and anise. A beauty of a wine, it is complex and has a long finish. This wine consistently receives ratings in the high 90's. A perfect expression of Cabernet, this wine is a bit young but drinkable. Treat yourself and your significant other to a glass paired with porterhouse steaks, either now or after a few years of additional cellaring.

A complex, strong deep purple wine that requires some patience in serving, the 1998 has a nose of jam and black fruits, with a sense of cedar forest and earthiness. This wine would make a good pairing for filet mignon or roast. The cab has an excellent structure and nice finish.

Donor: Anonymous  
Value: $240 for two bottles
Bid No. 55

Opus One
1997 Proprietary Red Wine

The Opus One is a dark ruby wine with a complex nose of plums, black cherries, currants, smoke, and leather. With more oak than typical for Opus, this wine has a medium body, good depth, dry, hard tannins in the finish, and little weight or length. Drink this one in the next year.

Donor: Anonymous
Value: $200 for the bottle

Bid No. 56

Mount Veeder
1990 Cabernet Sauvignon
1996 Cabernet Sauvignon
2003 Cabernet Sauvignon

The 1990 Mount Veeder is an opaque, intense, medium to full-bodied wine. It has a rich core of spicy, earthy, black cherry fruit. It is superb in richness and density, and a long, moderately tannic finish of fruit and oak tops off the experience. Enjoy this bottle in the next year or two.

Boasting a black-purple color, the 1996 Mount Veeder is powerful, dense, backward, highly extracted, and formidable. The admirable symmetry is sure to impress. The lucky winner will receive two bottles of this beauty and can enjoy them now!

Upfront flavors of blackberry, cherry pie, chocolate, and cherry vanilla oak characterize the 2003 Mount Veeder. The wine is a blend of 97% Cabernet Sauvignon, 2% Merlot, and 1% Petit Verdot. The wine could use a couple more years of cellaring, but it is already bold, rich and full with a pleasing smoothness.
Donor: Anonymous
Value: $270 for the four bottles (two of the 1996, one each of the others)

**Bid No. 57**

**Io**
2000 Santa Barbara County Red Wine

**Sterling Vineyards**
2000 Merlot

**Hess Collection**
1995 Cabernet Sauvignon

**Franciscan**
2004 Magnificat Red Wine

Big, dense, and outgoing in character, the 2000 Io Red Wine is awash in woody, gamy, distinctively peppery spice with plenty of tannins. The astringency is more evident than in younger vintages.

Surprisingly good for its age, the 2000 Sterling Merlot is drinking well now. The dark garnet color opens to a nose of coffee, leather and blackberry. The taste is fruity, but relatively well balanced with other flavors. The lucky winner can start enjoying the bottle tonight!

The Hess Cabernet is a blend of 50% Merlot, 49% Cabernet Sauvignon, and 1% Cabernet Franc; this deep garnet colored wine is appealing and complex. The nose offers enticing aromas of dark cherry and black plum with a dark chocolate background. Notes of sage and black tea add to the sensation. The elegant, well-structured mouthfeel has flavors of cherry, rich chocolate, black pepper, and vibrant plums. Topping it all off is the seamless transition to fruit and cocoa-like tannins in the finish.

Reviewed in 1997, Robert Parker said the 2004 Franciscan possesses admirable potential, although the high level of hard tannin in the finish raises reservations about its overall balance. The opaque-colored wine exhibits sweet, earthy, cassis-scented fruit. It is medium to full-bodied and dense.

Donor: Anonymous
Value: $220 for the four bottles (one of each wine)
Bid No. 58

Gift Certificate to the Madison Club

Looking for some of the finest dining in town? The Madison Club graciously offers this gift certificate for a unique and upscale dining experience, including a five course meal prepared tableside at the Chef’s Table. Enjoy gourmet menus, outstanding wine selections, or cocktails with a spectacular view of Lake Monona, providing the right atmosphere for any occasion. Bid high and make your reservation today!

Donor: Krista Laubmeier of The Madison Club
Value: $150 for the dining experience

Bid No. 59

Spanish Olive Oil, Vinegar, and Wine Set

For a wonderfully Spanish themed evening with friends, look no further than this set. The Don Carlos Extra Virgin Olive Oil features a fruity, grassy, and nutty taste and the classic golden yellow color of fine oil. A lovely companion to the oil, the Vinagre Viejo de Montilla is an aged red wine vinegar that has spent 12 years in oak casks. Lastly, the Rioja Reserva wine hails from the Pedro Martinez Alesanco winery and boasts a deep cherry color with a densely floral and vanilla aroma. This set is perfect for accompanying bread, cheese, Spanish sausage, wild game, and great conversation!

Donor: Vom Fass
Value: $75 for this specialty set

Bid No. 60

Château Meyney
1986 Red Bordeaux Blend

A member of the renowned Bordeaux family, this blend consists of 70% Cabernet Sauvignon, 24% Merlot, 4% Cabernet Franc, and 2% Petit Verdot. The wine has a tantalizing dark garnet color as well as the strong aromas of minerals, licorice, smoke, roasted herbs, and sweet blackcurrant. Further
cellaring will dissipate some of the intense tannin, but it can be enjoyed tonight for an expansive, savory taste.

Donor: Nancy Christy and Neil Heinen
Value: $90 for the bottle

Bid No. 61
Cheese Tasting for Six at Fromagination

Discover the gourmet side of the Dairy State at Fromagination, the exquisite cheese boutique on the Capitol Square! Along with dozens of top-tier cheeses from around the world, Fromagination features something that perfectly compliments any cheese they carry, from jams to chocolates and crackers to meats. Whoever casts the winning bid will be treated to a diverse cheese tasting, with specially chosen pairings of wine or beer with each selection. Invite your friends and family to learn more about cheese and its production, and they may rest assured that every bite and sip is sure to be as delicious as the last!

Donor: Fromagination
Value: $250 for the tasting

Bid No. 62
Ramey Winery
2007 Sonoma Coast Syrah
Counterpoint
2006 Sonoma Mountain Cabernet Sauvignon

Ramey’s inky ruby Syrah features the aromas of blackberry, boysenberry, pepper, and vanilla, with notes of licorice, cola, roasted meats, and black olives. The complexity gives the wine a chewy mouthfeel, full-bodied with full, slow building tannins. It tastes of the peppery spice and dark berries present on its
fragrance, and lingers on through its focused aftertaste, reminiscent of berry pie and mineral. Enjoy for the next six years, until 2017!

The Counterpoint Cabernet smells of redcurrants, cherries, blackcurrants, and spice cake. The tart red berries feature in the taste and seem to inform the deep, ruby-red color. Spices and redcurrant repeat on the finish of this vibrant, lively wine.

Donor: Tornado Steakhouse  
Value: $60 for two bottles

**Bid No. 63**

**Krug**  
**Champagne Grande Cuvée Brut**

With the aromas of mushroom, soy, pear, apple, maple syrup, and spice, this impressive champagne has a complex nose that is different for each of its admirers. A creamy texture, effervescent but full-bodied and deep, compliments the flavors of floral honey, orchard fruit, and minerals, sparkling in a bright gold color. The palate-staining finish is spicy and smoky, elegantly summatng its depth, complexity, and vivacity.

Donor: Tornado Steakhouse  
Value: $150 for the bottle

**Bid No. 64**

**Louis Latour**  
**2003 Marsannay Rouge**

This deep-ruby wine begins with woodspice and cedarwood aromas, falling into flavors of red fruit, spice, and game. A mildly sweet wine, this Burgundy is rounded and powerful.

Donor: Steve Dembski and Sonja Sullivan  
Value: $50 for the bottle
Bid No. 65

Agostina Pieri
2006 Brunello di Montalcino

This Agostina Pieri red wine tastes marvelously of crushed flowers, tobacco, grilled herbs, mint, and wild cherries, with the simple and tantalizing smells of berry, plum, and vanilla bean with notes of biscuits. It is a very rich wine, yet retains freshness, elegance, and cleanliness. You might leave it until after 2012 but will still be able to enjoy it tonight.

Donor: Eric and Nancy Rude
Value: $100 for two bottles

Bid No. 66

Luca
2008 Malbec

A deep, inky purple, this wine carries sandalwood, Asian spices, lavender, black cherry, plum, and cola on its nose, with notes of dark cocoa, black licorice, and fruitcake. The palate is powerful yet elegant, packed with fig sauce, blueberry, and blackberry flavors and a lively acidity. Mint and espresso linger through the long, chocolatey sweet finish of this smooth, spicy, and rich wine.

Donor: David and Loni Hayman
Value: $210 for the six bottles

Bid No. 67

2 Wine Slut T-Shirts
1 Art Slut Sparkler T-Shirt
1 Don’t Draw Drunk T-Shirt

Show your true colors as a wine aficionado with this tongue-in-cheek tee that will have all of your friends laughing! This lot includes a women’s black medium and a men’s cardinal extra-large. Each shirt features the “Wine Slut” moniker and a graphic of lips on the women’s shirt and a corkscrew on the men’s to match your flirtatious or resourceful personality!
If you lean more towards art than wine, be proud of your artistic inclinations when wearing the Art Slut Sparkkler tee! This women’s large black t-shirt features the Art Slut logo in pink scripts, overlaid with glitter to show off your inner diva with pizzazz.

Artists who like to have their fun might benefit from this mantra-emblazoned T-shirt, reading “Art Slut says... don’t draw drunk.” The graphic suggests the less than impressive results of ignoring the advice with a long, undulant line meandering between the two lines of text. This black, extra-large tee will tickle all of your artsy friends next time you go out on the town.

Donor: Xiliary Twil of Sip Tees & Wine Slut
Value: $100 for the shirts

Bid No. 68

Christine Herman
Still Point, Monoprint
Framing donated by Paul Douglas

Christine Herman’s work ultimately focuses on the deep sense of awe of the natural world and her relationship to it. Herman’s translation to paper conveys the mood and essence of each place using both painting and printmaking techniques. Growth, regeneration, balance and transformation are common themes exhibited in Herman’s work, metaphorically represented through landscape and organic elements.

Donor: Margaret LeMay, Integrated Art Group
Value: $400

Bid No. 69

Jim Dine
1986
Carnegie Heart, Lithograph

For over thirty years, the artwork of Jim Dine has represented the cutting-edge of contemporary artistic thought. As Dine’s popularity endures, so does much
of his personal imagery. His images vary as much as the media with which he renders them do; in general, however, they evoke a fascination with the body. Some of the artist’s corporeal references are obvious, while other references are more obscure. For example, his tool images – a symbol that reappears throughout his work – recall memories and emotions buried within the body, often from the artist’s own childhood. Born in Ohio in 1935, Dine grew up working at a family-owned hardware store. Upon moving to New York in 1959, he immediately became part of the avant-garde art scene. At the time, many other artists responded to the broader culture with deadpan popular imagery; meanwhile, Dine created a unique style, electing to combine elements from popular culture with personal content. Using this as a guiding principle, he then selected images to represent both his inner self and his artistic persona. Eventually these images, including hearts, skulls, clothing, and tools, reached iconic status in his art, for they became blatantly self-referential. The process of art-making itself is, for Dine, a highly personal experience. In the case of his printmaking, Dine started with a basic image. Each time the artist viewed the image before him, he would respond to it by drawing gestural marks and adding bits of color. Dine returned to his work several times, gradually adding to the background atmosphere and subtly manipulating the lines surrounding the image. Every individual process brought about its own conclusion - whether or not the artwork produced the desired emotional effect - and as a whole, the finished piece represents a culmination of his satisfaction. The print image measures 21 x 18”.

Donor: Dick Solomon of Pace Prints
Value: $4,000

Bid No. 70

Judy Pfaff
2008
Untitled #8, Etching, relief, digital, hand punching

Judy Pfaff is a prolific artist, world renowned for her elaborate and intricate installations as well as her uniquely textured prints. She has received nearly a dozen awards and grants for her work, including the MacArthur Fellowship and an Honorary Doctorate from the Pratt Institute of New York. Born in London but raised in the United States, Pfaff was a professor of Art at Bard College in Annandale-on-Hudson, NY for 12 years, during which she gave numerous lectures and
was a visiting artist at various institutions across the country and beyond. Her work is exhibited abundantly in domestic and foreign museums alike, including the Whitney Museum of American Art in New York City, the Galerie Deux in Tokyo, and Madison’s own Chazen (formerly Elvehjem) Museum of Art. Also the subject of several articles, a book, and a segment on PBS’s Art:21, Pfaff is clearly a vital facet of contemporary American art and indubitably an artist to follow throughout her career. This particular series of prints was produced on two to three layers of paper, depicting abstracted, saturated Oriental landscapes. The rich, lush colors flow with the delicacy of soft, organic line work. Pfaff utilized several techniques in the series’ production, including etching and digital printing, layering, collage, and hand punching. This contemplative and unique print measures 10 ½ x 15” and comes from a limited edition of 40 prints.

Donor: Judy Pfaff
Value: $2,600

Bid No. 71

Anne Connor
A Horse Named Grace, Photograph

In 2010, Anne Connor’s grayscale photograph, “A Horse Named Grace”, was named the Editor’s Pick: Smithsonian.com. Her work takes a different approach to animal portraits. Instead of focusing on the face, she shifts the focal point so that viewers see a scene instead of a single object, an animal in its surroundings. Rarely without her camera, Anne Connor is a photographer and writer who will scale rock outcroppings, climb through brambles and more to capture unique and magnificent photos. She thrives in her garden and in the woods, where she enjoys spending time with family, friends and her Labrador retrievers.

Donor: Driftless Studio
Value: $395

Bid No. 72

Paula Schuette Kraemer
2008
Leash I, Etching, monotype
Framing donated by Paul Douglas

Value: $575
Bid No. 73

Paula Schuette Kraemer
2008
Leash II, Etching, monotype
Framing donated by Paul Douglas

Value: $575

“Leash I” and “Leash II” are two of a suite of 6 mixed media prints dealing with the subject of training a young dog to walk on a leash. It is about the dog’s stubbornness and indifference, the owner’s frustration, and the forming of a bond between owner and pet. The artist states, “Have you ever worked with a puppy teaching him how to obey and walk on a leash? That’s really all this suite of prints is about. Milo, the chocolate lab, is a dog with character and attitude. These prints are simply about his reaction to an outside force: me, the dog walker.”

The artist, a UW-Madison M.A. alumna, is proprietor of her own fine art press, Open Gate Press, also located in Madison. She is a noted Midwestern printmaker, represented in 5 galleries and many permanent collections throughout the United States. Her multi-media prints and drawings are characterized with strong linework, suggestive movement and some sense of tongue-in-cheek humor or melancholy for life around us.

Donor: Open Gate Press

Bid. No. 74

Mark Mulhern
Untitled, Monotype

Milwaukee artist Mark Mulhern is known for his figurative expression in both graphics and painting. His refreshing monotypes of figures, animals, interiors, flowers, and landscapes, with their clear colors and loose line work, remind one of Matisse’s paintings. The artist’s gestural light heartedness can be seen in this landscape, which portrays the idea of green fields or yards with paths dividing them. Yet, there’s the ambiguous suggestion of a snow shovel in the foreground. Is this spring time in Wisconsin? The artist has obscured the details and invites the viewer to contemplate his own translation.
Mulhern’s work is in high demand. As such, it is represented in many private collections as well as in the Museum of Modern Art in New York, The Art Institute of Chicago, the Bibliothèque Nationale in Paris, and the Milwaukee Art Center. A great piece to add to your collection!

Donor: Open Gate Press
Value: $700

John James Audubon
1839-44
Four Prints from the First Octavo Edition

**Bid No. 75**

James Audubon
Marsh Wren, Plate 123
Framing donated by Paul Douglas

Value: $350

**Bid No. 76**

James Audubon
Blue Winged Yellow Swamp Warbler, Plate 111
Framing donated by Paul Douglas

Value: $500

**Bid No. 77**

James Audubon
Common Osprey Fish Hawk
Framing donated by Paul Douglas

Value: $2,000

**Bid No. 78**

James Audubon
Maryland Ground Warbler, Plate 102
Framing donated by Paul Douglas

Value: $450

Listed above are the four 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. 79**

**Bill Weege**

*“Dine Forest,” Etching*

This drypoint etching is Bill Weege’s tribute to the art and iconography of Jim Dine. A forest materializes into a landscape of tools!!

Framing donated by Paul Douglas

Donor: Bill Weege

Value: $1,000

**Bid No. 80**

**José Lerma**

*St. Just/Bobby Riggs/Ponce de León, Drawing*

José Lerma, Tandem Press’ most recent visiting artist, holds an M.F.A. in painting from the University of Wisconsin-Madison and is an alumnus of Tulane University and the School of the Art Institute of Chicago. He has exhibited his work in various galleries across the world, such as the Andrea Rosen Gallery in New York, the Galeria Marta Cervera in Madrid, the Gaerlie Loock/Wohnmaschine in Berlin, the ARARIO Gallery in Seoul, and many others. His works often challenge viewer perception and demand participation. Following his usual penchant for coin portraits, indistinct faces, and the depiction of historical and art historical figures, this drawing involves three different likenesses, all
seemingly out of context. Saint-Just, a 18th century French revolutionary, emerges from the skittering lines, surrounded by wording as if on a coin. Similarly, a much smaller coin shows Bobby Riggs, the talented tennis player who lost the famous “Battle of the Sexes” match in 1973. Ponce de León is outlined by mere wisps, but also appears in profile within a circle. The link between these three figures is vague, encouraging the viewer to consider the drawing deeply, learning about the characters involved and drawing one’s own connections between them.

Donor: José Lerma
Value: $3,600

**Bid No. 81**

Unknown Artist  
*Oil Painting- Cathedral*

Value: $275

**Bid No. 82**

Unknown Artist  
*Oil Painting- Bridge*

Value: $275

These two paintings, produced by an unknown artist, date from the turn of the twentieth century. Both landscapes evoke a calm, pastoral feel following in the footsteps of Claude Lorrain and John Constable, though the location modeled is unspecified. One painting shows a cathedral in the distance with a flock of birds flying overhead towards the horizon. The other includes a bridge, almost hidden by shrubbery that also conceals a village beyond the river. Including the frame, each one measures 15 x 23”.

Donor: Douglas Art and Frame

**Bid No. 83**

*Gift Certificate to Douglas Art and Frame*

At Douglas Art and Frame, the lucky winner of this bid will find the best frame selection in Madison, as well as art from local and national artists alike. From framing to delivery to installation, Douglas Art and Frame provides full service with a reputation for quality and innovation.
Part of Dane Buy Local, Douglas Art and Frame strives to support local artists and other local businesses.

Donor: Douglas Art and Frame  
Value: $150 each, two available

**Bid No. 84**

**Lauren Wimmer Bracelet**

Lauren Wimmer’s background in art history both inspires and informs the jewelry she crafts. With each piece, she strives to capture the symbolism, texture, and ornamentation seen in jewelry of the Classics and fine art. Her work features a tension between unique textures, light reflection, color, and weight. She often uses fresh water pearls, rock crystals, semi precious stones, sterling silver, 14-karat gold, bone, wood, horn, glass, hand-dyed silk ribbon, and wax to achieve the most beautiful and fascinating effects possible. This bracelet is a wonderful example of her art!

Donor: Lauren Wimmer  
Value: $350

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**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.