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Welcome to the Twelfth 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 to John and Georgia Wiley for hosting the 2005 Wine Auction at their beautiful residence. We thank them for their tremendous support and enthusiasm for Tandem Press.

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

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

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. Tandem's educational programming is augmented with formal three credit courses which are taught at the Press every semester. The Chazen Museum of Art serves as the archive for the Press and receives one impression of every editioned print.

The visiting artists come to Tandem Press because it is an experimental facility. But, Tandem has also had an extraordinary influence on the visiting artists. They have the opportunity to explore their creativity and they can undertake projects which 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, 2005

## LIVE AUCTION

### **Bid No. 1**

#### **Chateau Palmer 1982 Margaux**

One of our favorite wines, this Palmer Margaux garnered 89 Parker points. "This wine has turned out far better than predicted. The 1982 has become more delineated and put on weight. ...a juicy, complex, Pomerol-inspired effort with abundant black cherry and black currant fruit presented in a medium to full-bodied, plump, straightforward style. Fleshy, fresh, and lively." It should be consumed from 2007 to 2010!

Donor: Terry and Mary Kelly  
Value: \$125 for the bottle

### **Bid No. 2**

#### **Graham 1980 Vintage Port**

Graham is another great port house, producing one of the deepest-colored and sweetest styles of vintage port. Along with Taylor and Fonseca, Graham has probably been the most consistent producer of great port in the post- World War II era... their vintage ports are truly sublime and sumptuous." My father has a Cuban (shhhhh) cigar he has been saving, and I think this might be a perfect accompaniment to it!

Donors: Rita and Julian Clark  
Value: \$75 for the bottle

### **Bid No. 3**

#### **Chateau Beychevelle 1989 St. Julien**

Eighty-nine Parker points for a fabulous St. Julien that can be enjoyed now! "...the 1989 Beychevelle is an elegant, medium-bodied wine with soft tannin, copious quantities of ripe, herb-tinged, blackcurrant fruit, some evidence of toasty oak, and a generous, velvety-textured finish. It appears to be evolving quickly, and can be drunk now as well as over the next 15 years."

Donor: Ann and Reed Coleman

Value: \$120 for the bottle

**Bid No. 4**

**Chateau Gruaud-Larose  
1986 St. Julien**

A Parker score of 94 and accolades to match: "There seems to be no doubt about the quality of the 1986 Gruaud-Larose, which in 20 years should rival the extraordinary 1990, 1982, 1961, 1949, and 1928 made at this vast estate. From the first time I tasted this wine in cask, I have thought it to be among the blockbusters of the vintage. It has a black/purple color, mammoth structure, a fabulous wealth of fruit, and a finish that seems to last several minutes... enormous structure, impressive concentration, and massive tannins. Anticipated maturity: 2000-2030."

Donors: Ron and Sheila Endres  
Value: \$100 for the bottle

**Bid No. 5**

**Vieux Chateau Certan  
1990 Pomerol**

Rated at 90-94 points in multiple tastings over the past decade, Parker is clearly enthusiastic about this drinkable Bordeaux. "Deeply-colored, with a marvelously fragrant nose of herbs, berry fruit, oak, and exotic spices, the compelling 1990 Vieux-Chateau-Certan displays surprising opulence and ripeness, more unctuousity than usual as well as admirable structure and definition... a superlative, medium to full-bodied, multidimensional wine. Anticipated maturity: now-2010."

Donor: Paula and David Kraemer  
Value: \$125 for the bottle

**Bid No. 6**

**Salicutti  
1997 Brunello Di Montalcino**

For those Sangiovese fans, this lovely offering is a rare opportunity to bid on an outstanding and immediately approachable Brunello Di Montalcino! Parker says 98 points (!) and, "This super wine is built like a brick house. Francesco Leanza is a relative newcomer to the area, arriving in 1990, but consistently produces outstanding Brunellos on his 27-acre estate. The 1997 is his best Brunello to date, showing fabulous aromas of violets, berries, cherries and minerals that turn to black licorice. Full-bodied, with big velvety tannins, yet polished and fine. It goes on and on. Best after 2005."

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

**Bid No. 7**

**Robert Pecota  
1996 Moscato d'Andrea**

"A gorgeously fragrant bouquet of overripe oranges is followed by a slightly sweet, full-bodied wine with that unmistakable Muscat fragrance and fruit. Drink it as an aperitif, or with fruit desserts." This is a half bottle offering.

**Maduro  
NV Porto**

"...handcrafted from individually selected barrels of wood-aged ports from the vales of South Australia. Maduro is a unique blend of two distinctive ports, including a 20-year-old tawny. Both ports are made from the shiraz and grenache grapes that flourish in this area. Rich, smooth and layered with flavors of caramel, honey and orange zest, Maduro will add an exclamation point to any fine dining experience."

**Warre  
1992 Port  
Quinta da Cavadinha**

"The color is a dark ruby/purple, and the nose emerges to reveal licorice, tar, and jammy black fruit scents. It is a full-bodied, well-structured, beautifully focused, classically rendered vintage port that is capable of 20-25 years of cellaring." Parker says 91 for this half bottle offering!!

**Dr. Itschner Oppenheim  
1976 Bechtolsheimer Petersberg Spatlese**

A bottle of "classic Reisling from the fantastic 1976 vintage. It possesses a huge, flowery, fruity nose, medium body, admirably extracted flavors, fine acidity, and tremendous reserves of fruit in its long finish." While past its prime, it should still be a stunning offering.

**Mondavi  
1974 Cabernet Sauvignon  
"Reserve" (missing label)**

With a Parker score of 93, this is an old friend (we've drained the last one in our cellar). "A consistent star of the vintage, this fully mature wine exhibits no sign of losing its fruit. The color is saturated dark plum/garnet with slight amber at the edge. The bouquet has always been ostentatious, with pungent aromas of cassis, pepper, herbs, licorice, cedar, and Asian spices. Full-bodied and superbly balanced, with that layered, expansive richness found in top, highly extracted wines, the acidity is low but sound, and the tannin has nearly melted away... stunning, opulent, complex."

Donor: John and Leslie Taylor  
Value: \$500 for the 5 bottles

**Bid No. 8**

**Qupe Winery  
2000 Syrah  
"Bien Nacido Hillside Estate"**

For those who love Pinot Noir, they should definitely check out these Syrahs as they offer elegant, fresh, lively flavors with high acid profiles. This offering "is a forward vintage. The wine shows dried raspberries, hints of white pepper, and lots of toasty mocha character from the saignée barrel fermentation. It is generous and full of fruit with great acidity. This wine should age beautifully for 10-15 years."

**Qupe Winery  
2000 Syrah  
"Bien Nacido"**

Another hit from Qupe! "The aroma shows dried raspberry, blueberry, cinnamon and white pepper. The wine is full in the mouth with noticeable but silky tannin and great refreshing

acidity. It will age for at least 15-20 years." We are big fans of Syrah from this Central Coast vineyard, and intend to go home with these elegant offerings in magnum format!

Donor: Ric Kieler

Value: \$175 for the two magnum bottles

**Bid No. 9**

**Hestan Vineyards  
2002 Cabernet Sauvignon**

The 2002 Cabernet Sauvignon in the inaugural release from this highly regarded vineyard (Parker gives this wine a 95!!) and is part of a limited production of less than 280 cases. "Hestan's 2002 is a... very impressive Cabernet Sauvignon. This dense, opaque blue/purple-colored offering's smoky, graphite, black current, and berry-scented nose is gently infused with notions of toast and spice box. Full bodied, opulent, pure, and expansive, this layered wine exhibits a seamless integration of wood, acid and tannin. Anticipated maturity: 2007-2018." This is indeed a rare opportunity to bid on a quality offering from a specialty vineyard!

Donor: Ellen and Peter Johnson

Value: \$250 for the 3 bottles

**Bid No. 10**

**Chateau Margaux  
1993 Margaux**

Parker has rated this at 91-93 points over several tastings. He says this offering has "...an impressively saturated ruby/purple color, an intense fragrance of red and black fruits, toast and spring flowers, and voluptuously textured, multi-flavored personality, with expansive, sweet, ripe fruit. It is surprisingly forward, without the mouth-aching tannin possessed by many 1993s. The wine is medium to full-bodied. Beautifully pure and reminiscent of this property's splendid 1985. Capable of lasting for 20-25 years, it should turn out to be one of the most seductive and popular 1993 clarets. Very impressive!"

Donor: Joe and Margo Melli

Value: \$200 for the bottle

**Bid No. 11**

**Cos d'Estournel  
1986 St. Estephe**

Parker rates this elegant Bordeaux, which happens to be one of our all-time favorites, at 95 points! He says: "The 1986 is a highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice. Evolving at a glacial pace, it exhibits massive, huge, ripe, extremely concentrated flavors with impressive depth and richness ...power, weight, and tannin." Anticipated maturity: 1996-2010.

Donor: Joe and Margo Melli

Value: \$125 for the bottle

**Bid No. 12**

**Ojai  
1999 Pinot Noir  
"Pisoni Vineyard"**

Ojai wines in general are supple and delightful, and we go out of our way to pick up their specialty vineyard bottlings such as the Pisoni Vineyard Pinot Noir. Parker rates this offering at 93 points: "The sensational 1999 Pinot Noir Pisoni vineyard boasts a saturated ruby/purple color as well as classic Pinot Noir aromatics of smoky black fruits. This cuvee always possesses characteristics similar to a Grand Cru Vosne-Romanee. Floral notes mix with black fruits as well as a distinctive earthiness. This superb, full-bodied Pinot possesses outstanding concentration and a long finish with nicely integrated acidity as well as alcohol. Drink it over the next 7-8 years."

Donor: Joe and Margo Melli  
Value: \$75 for the bottle

#### **Bid No. 13**

##### **Chateau Latour 1989 Pauillac**

"This outstanding Pauillac possesses many characteristics that make great vintages of Bordeaux so alluring - softness, overripeness, and sweet fruit... An evolved dark ruby color reveals amber at the edge. The nose offers aromas of caramel, coffee, ripe black cherry and currant fruit, cedar, and spice box... It is a very fine, delicious Latour. Anticipated maturity: now-2020.

Donor Louis and Shirley Chosy  
Value: \$450 for the bottle

#### **Bid No. 14**

##### **Chateau St. Jean 1999 Proprietary Red Wine "Cinq Cépages "**

With a Parker score of 90, this is a "Gorgeous Cabernet, offering a mix of ripe, rich, fleshy currant and blackberry fruit, with a hint of herb, olive and sage. Finishes with a firm, structured backbone and ripe tannins giving depth and richness. Drink now through 2014."

Donors: Jim and Connie Caven  
Value: \$270 for the three bottles

#### **Bid No. 15**

##### **Paolo Scavino 1998 Barolo Bric del Fiasc**

Parker has rated this unusual Barolo at 94! "A dramatic, provocative effort is the 1998 Barolo Bric del Fiasc. It possesses awesome levels of concentration, considerable power, immense body, and a fabulously pure, concentrated style. With impressive quantities of black fruits, licorice, minerals, asphalt, earth, and truffles, this Barolo is notable for its purity, high extract levels, and seamlessness. Anticipated maturity: 2004-2016."

Donor: Randy Wautlet, Steve's Wine Market  
Value: \$100 for the bottle

#### **Bid No. 16**

##### **Rolling Stones Concert Tickets (2)**

The Rolling Stones are coming to the Bradley Center in Milwaukee on September 8th. Ticket King, which specializes in premium seating to sold out events has donated two tickets to this

terrific concert in the lower level. Rock the night away!!! The tickets will be mailed to the lucky bidder on August 1.

Value: \$350 for the two tickets

Donor: Ticket King

#### **Bid No. 17**

##### **Clos Erasmus 1999 Priorat**

The 1999 Clos Erasmus exhibits a “dark ruby / purple color followed by an elegant perfume of pure, sweet black raspberries, currants, creosote, and minerals. It reveals complex flavors, tremendous purity, and a long finish with no hard edges.” With a Parker score of 93 and the freedom to “drink it now and over the next 12-15 years”, we can’t think of a better accompaniment for our special grilled rack of lamb!

##### **Clos Erasmus 2000 Priorat**

“The blockbuster 2000 Clos Erasmus exhibits a saturated ruby / purple color as well as a gorgeous nose of jammy black fruits intermixed with a liquid minerality, and hints of vanilla as well as spice. With super purity, tremendous richness, and a full-bodied, long (45 seconds!) finish, it will drink beautifully between 2006-2020.” Parker gives this hedonistic offering a score of 96!!

##### **Clos Erasmus 2001 Priorat**

Parker gives effusive accolades, and a score of 98 (!!), for this outstanding offering from Spain: “A wine of great intensity... reveals an inky / purple color as well as a tight but promising bouquet of acacia flowers, raspberries, blackberries, and hints of blueberries, smoke, and the essence of minerality. With extraordinary richness, good underlying acidity, firm tannin, and a multilayered mouthfeel... spectacularly concentrated... a tour de force in winemaking.” An anticipated maturity of 2008-2020 suggests you should set this one aside for a family reunion in the next five years.

##### **Clos Erasmus 2002 Priorat**

“The 2002 Priorat is an extraverted wine, bright and fruity, full of red berries, exotic spices, soft tannins and with the texture of a plump brioche(!). But aside from its charming dispositions it still retains the classic Clos Erasmus structure and grip. The presence of fine tannins contributes an important structural component thus allowing a complete 3 dimensional wine.” Overall, this selection of Priorat offerings is a stunner, and we intend to outbid you!

Donor: Restaurant Magnus

Value: \$500 for the four bottles

#### **Bid No. 18**

##### **Domaine William Fevre 2002 Chablis “Bougros”**

A Parker score of 93 for this luscious offering! “Sporting an awe-inspiring, complex nose of pears, spices and minerals, the 2002 Chablis Bougros bursts on the palate, revealing great concentration, depth, purity, and length. Loads of flint, flowers, minerals, and pears can be discerned in its

powerful, nuanced character as well as in its superb finish. Drink this outstanding effort over the next 10-13 years." Chablis lovers, this and the following wines are for you!!

**Domaine William Fevre**  
**2002 Chablis**  
**"Les Clos"**

Parker awards this wonderful Chablis a 94! "Domaine William Fevre owns the highest sector of Chablis's most famed vineyard, Les Clos. The 2002, like so many infant wines from this hallowed terroir, is aromatically austere, barely revealing notes of flint. On the palate, however, it is exceptional. This impressive effort displays huge depth and concentration, a broad, ample personality, and immense underlying power. Loads of slate and flint flavors are found in its satin-textured character as well as throughout its 45+ second finish. This big, bold wine will require 4-5 years of cellaring, drink it between 2009 and 2018."

**Domaine Francois Raveneau**  
**2002 Chablis**  
**"Vaillons"**

This blockbuster Chablis gets a score from Parker of 95!! "The 2002 Chablis Vaillons offers aromas reminiscent of liquefied stones, spices, and pears. Medium to full-bodied, it bursts on the palate with awesome layers of creamed almonds, salt, flint, and white fruit pulp. Its extraordinary texture, super-rich, plush, and sexy, is only surpassed on the wow-scale by its stupendous length! Projected maturity: 2007-2015."

**Domaine Christian Moreau**  
**2002 Chablis**  
**"Les Clos"**

"The grapes for this offering come from an exclusive Moreau family vineyard, a parcel of land acquired by their great-great-grandfather at the Hôpital de Chablis (Chablis Hospice) in 1904, and located within the vineyards that produce the Grand Cru Les Clos appellation. This is un-oaked and classic Chablis, crisp and firm with a clay-minerality to its base that is overlaid with flint, salt, and gobs of very lush white fruit." We intend to outbid you and serve these fine Chablis with quahogs and oysters that we're going to harvest from the Great Ponds of Martha's Vineyard!

Donor: Barrique's Wine Stores  
Value: \$400 for the 4 bottles

**Bid No. 19**

**Hand Created Wine Rack – Filled with Wine!!**  
**"All of the Time"**

This wine rack was specially created for the Twelfth Annual Tandem Press Wine Auction, and is filled with a wonderful selection of wines (six bottles)! It will be an exceptional addition to the lucky bidder's wine collectibles, and was designed and created by UW Madison Chancellor John Wiley.

Donor: Chancellor John Wiley  
Value: Only the bidder can determine the true value of this one-of-a-kind offering!

**Bid No. 20**

**Egly-Ouriet**  
**NV Brut Non Dose**  
**"Grand Cru"**

This N.V. Grand Cru “exhibits superb, rich, full-bodied flavors with honeyed apple notes, wonderful effervescence and freshness, and surprising intensity and richness. It is a mouthfilling Champagne offering [that] is not an aperitif-styled Champagne. It is meant to be drunk with food.” We can think of absolutely no obstacles to this advice, and intend to drink it with our favorite Striped Bass recipe this summer!

Donor: Sarah and Jon Lancaster  
Value: \$700 for the case

**Bid No. 21**

**Domaine Peyre Rose**  
**1998 Coteaux de Languedoc**  
**“Clos Syrah Leone”**

“The 1998 Leone is the proverbial “black hole.” Dried licorice, asphalt, mint, and roasted herbs can be found in its full-bodied personality. This hyper-extracted wine will require 5-6 years of cellaring but should blossom into a civilized offering. Drink it between 2007 and 2015.” This is just perfect—no other wine can stand up to that highly herbed and seasoned grilled lamb recipe of ours!

**Domaine Peyre Rose**  
**1998 Coteaux de Languedoc**  
**“Clos des Cistes”**

“The dark ruby-colored 1998 Cistes has intense blackberry and cassis aromas. Licorice and dark fruits are intermingled in this super-concentrated, massively extracted, rustic wine. It is mouth-coating, palate-staining, and intensely powerful. Projected maturity: 2006-2012.” Start ageing the steaks, and break out the toothbrushes!

Donor: Patti Lew and Monty Schmidt  
Value: \$350 for six bottles (three of each offering)

**Bid No. 22**

**Domaine Hubert de Montille**  
**2000 Pommard**  
**“Les Rugiens”**

“Less expressive than the Pézerolles or Taillepieds and this is easily the biggest, most complex and most structured of the de Montille 2000s. The finish is persistent and relatively fine for young Rugiens.” A Parker score in the low 90s; maturity 2008-2014.

**Domaine Hubert de Montille**  
**2001 Pommard**  
**“Les Rugiens”**

“As would be expected, this is bigger, more robust and more expressive than the understated style of the Pezerolles yet there is a subtle complexity to the relatively powerful, wonderfully persistent Rugiens. I very much like the character and precision. Long time fans of the de Montille Rugiens... will find greater elegance and precision.” Parker scores this in the lower 90’s; maturity 2009-2015.

**Domaine Hubert de Montille**  
**2002 Pommard**  
**“Les Rugiens”**

With similar Parker scores and enthusiasm, "Intense black and ripe fruit aromas explode on the nose and combine with big, rich, sappy broad-scaled and muscular flavors that display and pungent earthiness and a completely seductive velvety quality on the extremely long finish. This is very classy juice and it's interesting how something so powerful can be so exquisitely well-balanced on the sappy, textured and utterly captivating finish. A great Rugiens."

**Domaine Hubert de Montille**  
**2000 Puligny-Montrachet**  
**"Les Caillerets"**

This delightful and sensuous offering gives up "...white flower, stone, and hints of dried honey in its aromas. This rich, medium-bodied, broad, and beautifully elegant wine is packed with honeyed, stone flavors as well as a myriad of spices. It is well-concentrated, elegant, and begged to be consumed right from the cask. Anticipated maturity: now-2006."

**Domaine Hubert de Montille**  
**2001 Puligny-Montrachet**  
**"Les Caillerets"**

Lovely! Very much like the 2000 offering, "with a beguiling assemblage of mineral, floral and honey notes in both the nose and mouth, and with subtle but notable lemon and spice accents just underneath. Concentrated and elegant, with anticipated maturity now through 2008."

**Domaine Hubert de Montille**  
**2002 Puligny-Montrachet**  
**"Les Caillerets"**

A Parker score of 95! This offering has a "Deep, minerally nose dominated by wet stone. Dense, sappy and highly concentrated, with sweet but subtle fruit notes and great lift in the mouth. Not a particularly voluminous wine and yet this manages to stain the palate with flavors of peach, flowers, butter and stone. Finishes with superb density, length and finesse. An outstanding 2002."

Donor: Harvest Restaurant  
Value: \$750 for the six bottles

**Bid No. 23**

**Petrus**  
**1980 Pomerol**

Parker gives this currently very drinkable Pomerol 89 points. At a tasting, Parker reports "Talk about a thrill a second, as well as unprecedented decadence (at least for me), consider the rarity of a flight of six double magnums of Petrus! The 1980 Petrus turned in a surprisingly strong performance. A roasted herb, melted road tar, and sweet, jammy-scented nose are followed by a rich, medium to full-bodied wine with considerable length. It appears to have become more impressive with age. Could this wine really be superior to the 1981 and 1979? It is fully mature, so drink now." We favor our hearty gourmet burger (yes!) recipe with vintage Petrus—you can't beat this very decadent combination!

Donors: Regina and Joseph Scheer  
Value: \$500 for the bottle

**Bid No. 24**

**Dinner Party for Six**

As the summer draws to an end, or during the fall (or even as the long winter sets in), look forward to a superb dinner, cooked in your own home by gourmet chefs Greg Upward and Stephen Pecha. Their delectable menu is suggested below. These sumptuous dishes will be accompanied by wine pairings donated by Mary Alice Wimmer.

Suggested Menu

*Tuna Tartare*  
*Pheasant Consommé*  
*Salmon Mouselines*  
*Sauce Sabayon flavored with Lobster Essence*  
*Intermezzo*  
*Chartreuse Sorbet*  
*Moullard Duck Breasts*  
*Lemon & bourbon flavored Sauce Espagnole*  
*Gratin of Potatoes and Morels*  
*Salad of Mache*  
*Sauternes Vinegar Vinaigrette*  
*Duck Skin Cracklings*  
*Cheeses*  
*Le Doyenne*  
*Pear and Sauternes Bavarian Cream*  
*Molded in Genoise "Roses"*

Some adjustment of menu is possible to reflect seasonal and personal tastes or to showcase and compliment particular wines. The Waiters and Cooks will prepare and present the above menu in your home. Includes all services and food-stuffs as well as flowers for the Dining Table. A mutually convenient Date and Time to be agreed upon for the winning bidder and the donors.

Donors of the Dinner: Greg Upward and Stephen Pecha  
Donor of the Wine Pairings: Mary Alice Wimmer  
Value: \$1500 for the unique event

**Bid No. 25**

**Sine Qua Non**

**2002 Syrah**

**"Just for the love of it"**

This unbelievable offering was just released in the spring, and has received the highest possible Parker rating of 100!!! Parker gushes, "A dead-ringer (at least aromatically) for Guigal's single vineyard Cote Rotie La Mouline, the 2002 Just For The Love of It is the greatest California Syrah I have tasted yet. It boasts a provocative perfume of creme de cassis, toast, blackberries, licorice, barbecue spice, and exotic floral scents. Extremely full-bodied, with fabulous intensity, great purity, awesome length, and a finish that lasts over a minute, this classic is a must purchase. Already accessible, it will drink well for 10-15 years."

**Kongsgaard**

**2001 Syrah**

**"Hudson Vineyard"**

Parker says of this highly rated (96 points!!) and opulent Syrah, "The 2001 Syrah may be the finest yet produced by Kongsgaard. It is a dead ringer for a more exotic version of Chapoutier's great Le Pavillon (from 80+ year old vines planted in granite soils on the Hermitage Hill). Aromas of white chocolate, ground pepper, blackberries, cassis liqueur and flowers (lilacs?) are followed by a wine of great intensity, a certain exoticism, and powerful, thick, huge flavors oozing with extract, glycerin, and personality. There is also considerable tannin as well as decent acidity. This will be at its finest between 2007-2020."

**Penfolds Grange  
1998 Hermitage**

Parker rates this almost unattainable Australian Hermitage at 99!!! "The 1998 Grange will be legendary. The inky / purple color is followed by an extraordinarily intense nose of creme de cassis intermixed with blueberry and floral notes. As the wine sits in the glass, aromas of meat, plums, and cola also emerge. It is a seamless effort with sweet tannin, well-integrated acidity, sensational extract, and layer upon layer of blackberry and cassis fruit that stain the palate and fill the mouth. Its harmony, freshness, and remarkable length (the finish lasts nearly a minute) suggest an all-time classic. Anticipated maturity: 2006-2030."

Donor: Star Liquor  
Value: \$800 for the 3 bottles

**Bid No. 26**

**Blackberry Farm  
"Two Night Escape"**

This is a wonderful gift certificate for that special and private escape with your lover! Point your car down West Millers Cove Road as it winds through the foothills of the Great Smoky Mountains of Tennessee. Drive past the white rail fence lined with evergreens and make your way up the drive to Oak Cottage. Welcome to world renowned Blackberry Farm (2004 Zagat Travel Guide Rankings: #1 Small Hotel in America; #1 Hotel for Service in America; #2 Hotel for Dining in America)!

This Gift Certificate is for a two night weekday escape, available anytime Sunday through Thursday Nights. The Package includes: two nights lodging at the Holly Glade Cottage Suite (Blackberry's most luxurious accommodation, the cottage suite, offers a private porch with rockers, wood burning fireplace, king size featherbed, sitting area and large bath with double vanities plus a whirlpool tub); and, three fabulous meals per day for two (breakfast, gourmet picnic lunch and five course candlelight dinner). The Package is based on double occupancy and includes gratuity but not alcoholic beverages. Advance reservations required. Based on availability (not available between September 15 and November 15, for holidays and special events). Expires 3/31/06.

Donor: Blackberry Farm  
Value: \$2,700 for this unique experience

**Bid No. 27**

**Chateau Pichon-Longueville Comtesse de Lalande  
1961 Pauillac**

From a highly respected Chateau, the Comtesse de Lalande was awarded a Parker score of 95 in a recent tasting. "...impressive, and approaching its apogee. The wine is dark, almost opaque in color, with a huge, ripe, plummy bouquet and savory scents of cedar, toffee, and chocolate. The 1961 Pichon Lalande is rich, full-bodied, viscous, and deep on the palate with a luscious, silky finish. Stylistically, it is reminiscent of the 1982 and 1989. This wine will continue to drink well for another decade." Maturity: Now!

Donor: Terry and Mary Kelly  
Value: \$1,200 for the two bottles

**SILENT AUCTION**

**Bid No. 28**

**Troplong-Mondot  
2000 St. Emilion  
"Grand Cru"**

This fabulous offering gets an equally fabulous 95 points from Parker! "Combining remarkable elegance allied to considerable power and depth, this is the finest wine from Troplong Mondot since the staggeringly great 1990. Its saturated purple color is followed by aromas of ink, creme de cassis, graphite, and toasty oak. Full-bodied and powerful, with excellent balance, this is a wine of extraordinary richness and massiveness yet surreal freshness as well as vibrancy. The finish lasts for over 45 seconds and nearly conceals some hefty tannins.... fabulous definition, richness, and intensity, this is a compelling 2000. Anticipated maturity: 2009-2026."

Donors: Robert and Linda Graebner  
Value: \$95 for the bottle

**Bid No. 29**

**Domaine de la Vougeraie  
2001 Le Clos Blanc de Vougeot  
"Monopole"**

"The bouquet and palate fuse mineral, dried fruit and nutty flavors in a holy association. The vineyard's neighbors are Clos de Vougeot, Musigny, and Les Amoureuses, [so this is as] great a white wine as you'll find - outstanding, astounding, exceptional and worth the price."

Donor: Gulliver's Travels  
Value: \$100 for the two bottles

**Bid No. 30**

**Spottswode  
1994 Cabernet Sauvignon**

Another wonderful offering from Spottswode! This Cabernet has received Parker scores in the mid-90's in multiple tastings during the past decade! "One of California's finest Sauvignons is consistently produced by Spottswode Winery. With respect to the 1994 Cabernet Sauvignon, a beautifully scented nose of cassis, lead pencil, high quality new oak, and spice is followed by a wine with striking richness and balance. This dark ruby/purple-colored Cabernet possesses fabulous concentration, yet it never comes across as heavy or out of sync. A gloriously made, elegant yet powerfully flavored wine, it is accessible, yet capable of lasting for another 12-20 years. This sensational Cabernet Sauvignon exhibits the more complex, elegant side of California winemaking. Bravo!" We want this one!

Donor: Sandy and Dana Corbett  
Value: \$125 for the bottle

**Bid No. 31**

**Merryvale  
1998, 1999, 2000 "Profile" Cabernet Blend**

The Merryvale Profile Blend, a Bordeaux-style blend, has been hailed by many critics as one of *the* best Cabs. The 1998 "strives for complexity, its herb, dill and mustard seed flavors mixed in with leathery, gamey, currant, anise and earth notes." The 1999 offering has "Excellent balance and depth of flavor to this Cabernet blend, with mocha-laced oak wrapped around ripe current and blackberry fruit. It's seamless, and reveals extra flavor dimensions and elements of finesse

that draws you back for another sip." The 2000 Profile has "...a dense core of earthy leather... undeniably concentrated and extracted. Decant, drink now through 2009."

Donors: Jim and Connie Caven  
Value: \$270 for the three bottles

**Bid No. 32**

**Chateau Mouton Rothschild  
1975 Pauillac**

With a solid 90 points for a Parker score, this Pauillac "exhibits a good dark ruby/garnet color, a sweet nose of cedar, chocolate, cassis, and spices, good ripe fruit and extraction, and a weighty, large-scaled, tannic finish... it is beginning to throw off its cloak of tannin and exhibit more complexity and balance... the second-best Mouton of the decade." This is one of our favorites, and we hope to steal it from under your noses!

Donors: Regina and Joseph Scheer  
Value: \$125 for the bottle

**Bid No. 33**

**Chateau Bahans-Haut Brion  
2000 Haut-Brion**

"The dark ruby/purple-colored, deep, rich, medium-bodied 2000 Bahans Haut-Brion exhibits scents of graphite, black cherry liqueur, cassis, and minerals. This wine has a lot in common with its bigger sibling, displaying impressive volume, depth, and complexity. Anticipated maturity: 2005-2016." And, we might add, a real value!

Donors: Robert and Linda Graebner  
Value: \$40 for the bottle

**Bid No. 34**

**Clos du Mont-Olivet  
1990 Chateauneuf Du Pape**

Another 90 pointer from Parker, this is a huge Chateauneuf du Pape with great, dark fruit: "...highly concentrated, backstrapping, muscular, big wine. The color is a dark ruby/purple. With swirling, a spicy, peppery nose of herbes de Provence and cassis fruit is apparent. Full-bodied and impressively endowed, this large-scaled wine is just beginning to shed its cloak of tannin. Anticipated maturity: now-2010."

Donor: Paula and David Kraemer  
Value: \$50 for the bottle

**Bid No. 35**

**Andrew Murray  
2002 Syrah  
"Roasted Slope" Vineyard**

The fabulous Andrew Murray Syrahs have always garnered Parker scores in the 90's! The Roasted Slope Vineyard designation is from the direct translation of Cote-Rotie, where Syrah and Viognier grow in vineyards harmoniously. "The nose of this wine displays the desired characteristics of black cherries, violets, and a touch of toasty oak that all follow through into the

palate. The tannins are full but lush, and the finish is long and lingering. This wine is surely enjoyable now, but it shall age gracefully for years to come."

Donor: Ellen and Peter Johnson  
Value: \$100 for the 3 bottles

**Bid No. 36**

**Spottswode  
2002 Cabernet Sauvignon**

The highly regarded Spottswode vineyard has been on a roll lately with their Cabernet program. Parker scores typically are in the mid-90s in tribute to their recognizable and stylistic offerings: "Bright medium ruby [color]. Superripe aromas of cassis, violet and dark chocolate, with strong oakiness showing today. Sweet, supple and rich; atypically large-scaled for a young Spottswode cabernet... floral. Finishes with substantial but rather suave tannins."

Donor: Ellen and Peter Johnson  
Value: \$250 for the 3 bottles

**Bid No. 37**

**Spottswode  
2004 Sauvignon Blanc**

Parker and Tanzer both extol the wonderful characteristics of this recent and delightful Spottswode offering, and suggest scores in the low 90s. This Sauvignon Blanc displays "Good pale medium yellow [color]. Pungent aromas of gooseberry, grass and minerals, with floral lift. Juicy and penetrating, but with a thickness that comes from the semillon. Serious, expressive, minerally sauvignon with attractive sweet fruit." Wow, perfect for those warm and lazy summer evenings where our only job is to watch the lightning bugs over the freshly cut lawn!

Donor: Ellen and Peter Johnson  
Value: \$50 for the 3 bottles

**Bid No. 38**

**The Mansion Hill Inn  
A Night of Luxury**

Here is a really sophisticated offering from the classiest Inn around! Elegance, luxury and Victorian charm await you at Mansion Hill Inn. The Inn's warm hospitality has made it a favorite of business and leisure travelers alike. Lovingly restored and lavishly decorated, Mansion Hill Inn is the American Automobile Association's only 4 diamond rated guest residence in Madison. A masterpiece of Romanesque Revival style built in 1857, it abounds in fine architectural detail and period furnishings. Each of the eleven guest suites and rooms are individually and exquisitely decorated to provide the best of antique ambience and contemporary amenities. Many rooms have marble fireplaces and balconies as well as views of the state capital building. The Inn is conveniently located on a quiet corner in the heart of downtown Madison and boasts sumptuous accommodations, awesome amenities, and a stellar location!

The Inn offers a complimentary wine tasting every evening, an optional "Sweet Dreams" turndown service every night and a continental-plus breakfast delivered to your door on a silver tray each morning of your stay. Valet parking is also available.

Donor: Mansion Hill Inn  
Value: \$200 for one night of your choice

**Bid No. 39**

**Merryvale  
2001 Cabernet Sauvignon  
"Beckstoffer Vineyard X"**

This is a lovely California ruby/red wine with the scent of black fruits, smooth and full bodied. We're bidding! "The gorgeous robe of color and huge hit of expensive oak come first. Then zesty, fresh fruit and perfectly matured tannins fill the wine with depth and a graceful intensity. Finely grown, this has power without over-ripeness, the pure currant flavor lasting with the quality and richness of a grand vin. A great 2001, this is delicious now, and should continue to improve for ten years from the vintage."

Donor: Joe and Margo Melli  
Value: \$50 for the bottle

**Bid No. 40**

**Il Gattopardo  
2001 Nero Del Duca**

This is an outstanding Sicilian wine made from Nero D'Avola grapes (collected in part by cousins of the donor) from property formerly owned by Prince Tomasso di Lampadusa, author of *The Leopard* ("Il Gattopardo") in Palma di Montechiaro, Sicily. This wine was hand carried by the donor from Sicily to Madison especially for the Wine auction and is a "deep dark red wine which has the taste of berries, cherries, wild licorice and plums." A unique and unusual offering!

Donor: Joe and Margo Melli  
Value: \$25 for the bottle

**Bid No. 41**

**Paolo Scavino  
1998 Barolo Carobric**

Another sophisticated Barolo from Paolo Scavino, with typical Parker enthusiasm (90 points): "The 1998 Barolo Carobric is elegant, stylish. Aromas of black cherry liqueur, smoke, minerals, and new saddle leather are followed by a medium-bodied wine with a distinctive, restrained style."

Donor: Randy Wautlet, Steve's Wine Market  
Value: \$100 for the bottle

**Bid No. 42**

**Ojai  
2002 Syrah  
"Melville Vineyard"**

Another stunning offering from our favorite Santa Barbara vineyard, and an impressive Parker score of 95!! "The inky/blue/purple-colored 2002 Syrah Melville Vineyards boasts a stunning perfume of crushed rocks, white flowers, blueberry and blackberry liqueur, a viscous texture, good underlying acidity that provides vibrance as well as delineation, and a spectacularly rich, multidimensional mid-palate and finish. This formidable Syrah is approachable, but will benefit from 1-2 more years to develop further. It should last through 2016." Stand back—we're bidding!

Donor: Adam Tolmach, Ojai Vineyards  
Value: \$150 for the magnum

**Bid No. 43**

**Chateau Ducru-Beaucaillou  
1982 St. Julien**

"A wine of extraordinary aromatic complexity and finesse, this sweet effort possesses a dark ruby color with a pink rim. Once past the gloriously complex aromatics (blueberries, black currants, minerals, and underbrush), the wine reveals terrific fruit intensity, excellent harmony, medium body, sweet tannin, and a long finish. This superb, elegant 1982 has achieved full maturity, but it promises to last for another 15 years [to 2015]." A solid Parker score of 94, and one of our bid favorites!

Donor: Terry and Mary Kelly  
Value: \$175 for the bottle

**Bid No. 44**

**Dunn  
1986 Cabernet Sauvignon  
"Howell Mountain"**

"...both of Dunn's 1986s tasted like 3-4-year old Cabernets rather than 10-year old adolescents. The opaque purple-colored 1986 Cabernet Sauvignon Howell Mountain offers awesome richness, mind-boggling intensity, huge tannin, a massive mouthfeel, and a closed yet formidably long, well-endowed finish. This wine could be put in a tasting of 1994 California Cabernets and not stand out as a 10-year old wine. ...drink it over the subsequent 25-30 years ... amazing!" A potential steal, and a Parker score of 95!!

Donor: Kathleen Baus and Myron Pozniak  
Value: \$100 for the bottle

**Bid No. 45**

**An Irish Evening for Six**

For millions of people, June 16th is an extraordinary day. On that day in 1904, Stephen Dedalus and Leopold Bloom each took their epic journeys through Dublin in James Joyce's *Ulysses*, the world's most highly acclaimed modern novel. "Bloomsday", as it is now known, has become a tradition for Joyce enthusiasts all over the world.

The Wine Auction takes place this year on Bloomsday and to celebrate this occasion. Paula and Russell Panczenko will prepare and host a dinner for six in their home. The menu will feature "nouvelle Irish cuisine." Because Ireland is a proud member of the European community, French and Italian wines will also be served, but look forward to an Irish coffee and the end of your meal!

Donor: Paula and Russell Panczenko  
Value: \$400 for this unique experience

**Bid No. 46**

**Silver Oak Cellars  
1991 Cabernet Sauvignon  
"Napa Valley"**

Parker says 95 for the Napa Valley offering!! "This superb Cabernet producer has finally released its splendid 1991s. The compelling 1991 Cabernet Sauvignon Napa Valley exhibits more classic

cassis notes without the subtle herbaceousness of the Alexander Valley wine. It is a multi-layered, fabulously rich, intense wine with full body, a velvety texture, and oodles of fruit, glycerin, and soft tannin in the finish. Both wines are already delicious, and will age gracefully for [another 5] years."

Donor: Nice Advertising  
Value: \$50 for the bottle

**Bid No. 47**

**Passalacqua**  
**2003 Sauvignon Blanc**  
**"Alexander Valley"**

"A wonderfully crisp and uniquely stylish Sauvignon Blanc. Subtle notes of herbs and citrus as one might expect, but featuring a Muscat note. The old vineyard in Alexander Valley, from whence this wine came, is a mixture of Sauvignon Blanc clones and several Muscat clones prized for their floral aromas. Bronze medal – San Francisco Chronicle Wine Competition!"

**Passalacqua**  
**2002 Zinfandel**  
**"Dry Creek Valley"**

"Black peppercorns and jammy raspberry/blackberry fruit. Heavy and rich by mouth; the fruit is complexed with medium toasted oak, which persists throughout. A long smooth finish of cedary spice. This wine cries out for meat or richly sauced pasta or fish. Grapes from the benchland of the west side of upper Dry Creek Valley."

Donor: Sam and Adrienne Richardson  
Value: \$75 for the two bottles

**Bid No. 48**

**Worthy**  
**2002 Red Table Wine**  
**"Sophia's Cuvee"**

"The Worthy is dynamite stuff that has been a hot seller for the last two years thanks to a 93-point review in Wine Spectator magazine... you can smell class and that's the case with the Worthy, with a big dose of brambly fruit, anise and pepper on the nose and elegant, balanced flavors of spice, brambly fruit, cinnamon and allspice. This is a wine you want to linger over. Excellent!" Try and outbid us on this unusual offering!

Donors: Jim and Connie Caven  
Value: \$90 for the magnum bottle

**Bid No. 49**

**Taxi Cab**  
**1993 Cabernet Sauvignon**

**Zany Zinfandel**  
**1992 Zinfandel**

These are two specialty wines handcrafted by Andrew Hoyem using grapes from Stone Tree Farm in Sonoma. Hoyem is the distinguished founder of Arion Press in San Francisco. Considered one of the most accomplished printers of today, Hoyem is also a published poet and exhibited artist who occasionally includes his own writings and drawings in Arion books. The

concepts for all Arion publications originate with Hoyem, who chooses literary texts, commissions new work from writers and artists he admires, and designs the books, including their bindings and typography. In the Press's *livre d'artiste* series, he has worked closely with distinguished artists, many of whom come to the Press in San Francisco to work with him on projects.

Donor: Andrew Hoyem, Arion Press  
Value: \$30 for the two bottles

**Bid No. 50**

**Geyser Peak**  
**2002 Block Collection Chardonnay**  
**"Ricci Vineyards"**

"The bright, luminous color of this wine, a medium-to-dark straw that seems almost iridescent, is the first indication of its vibrant fruit character. Intense aromas of green apple, supported by a note of mild butterscotch, jump out of the glass. On the palate, these notes give way to mango, fig and a bowlful of tropical fruit flavors, enlivened by a balanced, natural acidity... a duet of fruit and acid, the wine's creamy texture and more delicate fruit characters become apparent."

Donor: Liquor Town  
Value: \$100 for the 6 bottles

**Bid No. 51**

**Bighorn Cellars**  
**1999 Cabernet Sauvignon**  
**"Coombsville Vineyard"**

"Beautifully complex, this wine couples blackberry, cassis and smoky oak aromas with full, rich blackberry and cherry flavors and just a hint of dusty vanilla. It is an elegant, yet powerful wine with a long, lingering finish."

Donor: Grace and Jack Chosy  
Value: \$300 for the case of 12 bottles

**Bid No. 52**

**Nickel & Nickel**  
**2001 Cabernet Sauvignon**  
**"Rock Cairn Vineyard"**

"The 2001 Cabernet Sauvignon Rock Cairn Vineyard exhibits a deep ruby/purple color as well as an attractive bouquet of plums, licorice, black currants, and spice. Elegant and medium-bodied, with good concentration... it should be drunk over the next 7-8 years [through 2013]."

**Nickel & Nickel**  
**2000 Cabernet Sauvignon**  
**"John C. Sullenger Vineyard"**

"Voluminous wine with notes of coffee, herb, and oak. A dark ruby/purple color... Medium-bodied, with supple tannin, and an outstanding mid-palate as well as finish, this elegant, pretty Cabernet possesses admirable restraint allied with excellent richness and purity. Drink it over the next decade."

**Nickel & Nickel**  
**2000 Cabernet Sauvignon**

### **Dragonfly Vineyard**

“Concentrated flavors of strawberry jam, berry, and vanilla wrapped in soft layers of toasty oak. Long supple tannins – a warm and elegant wine.”

Donor: Melinda Trudeau, Henry Doane, Tornado Steak House and the Orpheum Theatre  
Value: \$445 for the 3 bottles

### **Bid No. 53**

#### **Domaine Jean Garaudet 2002 Pinot Noir “Clos des Mouches”**

“Lovely Pinot Noir aromas – black cherry, raspberry, blackberry emerge from the glass. Medium-bodied, nicely ripe, with a firm tannic backbone and a clean, fresh character. Delicious length thanks to the chewy but ripe tannins.”

Donor: Edgewater Hotel  
Value: \$40 for the bottle

### **Bid No. 54**

#### **La Jota 1991 Cabernet Sauvignon "10th Anniversary"**

Another outstanding La Jota Cabernet with a Parker score of 94! “The 1991 Cabernet Sauvignon 10th Anniversary Release reveals a character similar to the 1991 Cabernet Sauvignon Howell Mountain, with richer fruit, and more sweetness and intensity on the palate. However, the tannin level is frightfully high, making this wine a candidate for drinking between 2000-2025. This is an immensely impressive Cabernet Sauvignon.”

#### **Staglin Family Vineyard 1998 Cabernet Sauvignon**

With 91 Parker points, a classic Rutherford Cabernet. “This Cabernet includes a touch of Cabernet Franc in its blends, is aged in 100% French oak, and is quickly becoming a classic... The 1998 Cabernet Sauvignon is very good. It is all charm and velvety richness, with plenty of succulence in the mid-palate, as well as a gorgeous evolved bouquet of black fruits, cedar wood, spice, and vanilla. There is enough acidity for delineation in this compelling offering. Drinkable now, it will evolve nicely for 15+ years.”

#### **Monticello 1997 Cabernet Sauvignon "Jefferson Cuvee"**

“The dark ruby-colored 1997 Cabernet Sauvignon Jefferson Cuvee offers attractive plum and cassis fruit, moderate spice, medium body, and light tannin. This straightforward Cabernet is best drunk over the next 4-5 years.”

#### **St. Francis 1997 Cabernet Sauvignon "Reserve"**

Parker awards 90 points for this Sonoma Valley offering. “The 1997 Cabernet Sauvignon Reserve (almost totally from the Nun's Canyon Vineyard) is reasonably priced for a wine of such high quality. An opaque purple color is accompanied by a big, bold, spicy, oaky nose infused with

licorice, coffee, and abundant quantities of blackberry and cassis fruit. Full-bodied, rich, and impressive, with sweet tannin as well as abundant wood, it will drink well for the next 15 years." These four wonderful Cabernets are a real steal!

Donor: Jeff and Jane Wimmer  
Value: \$150 for the 4 bottles

**Bid No. 55**

**Philippe Foreau  
2003 Vouvray Demi-Sec  
"Clos Naudin"**

"Floral, very delicate, and lemony. Rose water, litchis, like a young flowery Gewurztraminer. Spice bomb of a gewutz. There is a minerality that gives structure to the spice. Razor sharp in definition." A wonderful Chenin Blanc, designed almost surely for a warm summer evening on the patio!

**Philippe Foreau  
2003 Vouvray Moelleux**

An oblique description for a lovely Vouvray that almost defies description! "Apple and fresh pear on a *tarte tatin* with caramel and cinnamon. Quince (typical of Vouvray), lemon and pie crust and tobacco. Fresh, spicy and roasted. Noble and balanced because of good acidity, spices and citrics." We're going to bid just to find out what Parker really meant!

**Philippe Foreau  
2003 Vouvray Moelleux  
"Reserve"**

This is a gorgeous, clean, well-focused Chenin Blanc that merits the buyer's bid! "Clearly meant to be served as either an aperitif or after dinner. The wine's residual sugar places it in the big-time sweet wine category. It offers an amazing display of tropical fruits intertwined with spring flower and honey scents. Full-bodied yet delicate, this wine's dazzling acidity gives it extraordinary focus and precision. It is an infant in terms of development, and [should age] for 20-25 years."

**Philippe Foreau  
2002 Vouvray Moelleux**

This Vouvray Moelleux is "more conventional than the Vouvray Demi-Sec in its lavish display of honeyed tangerines and intense floral scents intertwined with vague notes of butter and minerals. The wine possesses exceptional focus, high acidity, great fruit and concentration, and a tight but gorgeously long finish."

Donors: Toni Sikes and William Krause  
Value: \$200 for the 4 bottles

**Bid No. 56**

**Tasting for Eight of Country French Wine and Wisconsin Artisan Cheeses with Dominique Taquet of Steve's Liquor and More!!**

Spend a delightful evening tasting Country French Wines in your own home. Dominique Taquet hails from Normandy, and is an expert on wines from his home country. Based in Madison, he has explored the best Wisconsin cheeses that will accompany this wonderful selection. Invite your friends, and sample these delicious items!

Donor: Steve's Liquor and More  
Value \$ 350.00

## SPECIAL ART FOR THE WINE AUCTION

### **John James Audubon** **Four prints from the First Octavo Edition 1839 – 1844**

The following four prints were donated by the noted Audubon collector Dr. Richard Anderson for the Eleventh Anniversary Tandem Press Wine Auction. "Audubon's desire to make his work more affordable and widely available prompted him to begin the first Octavo edition, printed and hand-colored by J.T. Bowen in Philadelphia. One-Eighth the size of the original engravings of *Birds of America*, these miniatures exhibit a remarkable amount of attention to quality and detail, as well as a meticulous fidelity to the larger works. Employing a new invention at the time called the camera lucida, the images were reduced in size and then drawn onto lithographic stones. Some compositional changes were made, in order to accommodate the smaller size.

Audubon's first edition of Octavos, like the Havell edition, was sold by subscription and distributed five at a time. These prints also bear the plate number in the upper right hand corner and the subscription number in the upper left. The first edition of approximately 1,200 sets was completed in five years (1839 –1844)."

#### **Bid No. 57**

##### **Tropic Bird (Plate 427)** **John James Audubon**

Donor: Dr. Richard Anderson  
Framing donated by Eye Level Framing  
Value: \$500

#### **Bid No. 58**

##### **White Merganser Snow White Nun (Plate 414)** **John James Audubon**

Donor: Dr. Richard Anderson  
Framing donated by Eye Level Framing  
Value: \$375

#### **Bid No. 59**

##### **Bonapartes Gull (Plate 442)** **John James Audubon**

Donor: Dr. Richard Anderson  
Framing donated by Eye Level Framing  
Value: \$325

#### **Bid No. 60**

##### **Herring or Silvery Gull (Plate 448)** **John James Audubon**

Donor: Dr. Richard Anderson  
Framing donated by Eye Level Framing

Value: \$400

**Bid No. 61**

**Gift Certificate Eye Level Framing**

Donors: Tommy Sweeney, Eye Level Framing

Value: \$50

**Bid No. 62**

**Hand Created Wine Rack – Filled with Wine!!  
“Don’t Make Me Wait”**

This wine rack was specially handcrafted for the Twelfth Annual Tandem Press Wine Auction, and it is filled with a wonderful selection of wines (seven bottles)! It will be an exceptional addition to the lucky bidder’s wine collectibles. This item was designed and created by the UW Madison Chancellor John Wiley.

Donor: Chancellor John Wiley

Value: Only the bidder can determine the true value of this one-of-a-kind offering!

**Bid No. 63**

**Hand Created Wine Rack – Filled with Wine!!  
“Into the Sun”**

This specially created wine rack for the Twelfth Annual Tandem Press Wine Auction filled with a wonderful selection of wines (eight bottles), will be an exceptional addition to the lucky bidder’s wine collectibles. This item was designed and created by the UW Madison Chancellor John Wiley.

Donor: Chancellor John Wiley

Value: Only the bidder can determine the true value of this one-of-a-kind offering!

***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.*