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Sotavento:

Orlando Cabrera (percussion, clarinet)
Francisco López (guitar, cavaquinho, charango, Venezuelan cuatro, bass)
Raquel G. Paraíso (violin, mandolin, sikus, vocals)
Mario Mendoza (Lead vocals, guitar)
William Torres (flute, percussion)

Sound Engineer: Curt Sorensen

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Welcome to the Thirteenth 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 Peggy Hedberg and John Niederhuber for hosting the 2006 Wine Auction at their magnificent residence. We thank them for their tremendous support and enthusiasm for Tandem Press.

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

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

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

The UW Department of Art has a rich tradition in printmaking and Tandem Press was created to ensure the University's continued leading role in this heritage. The Tandem educational programming is augmented with formal three credit courses that are taught at the Press every semester. The Chazen Museum of Art serves as the archive for the Press and receives one impression of every editioned print.

The visiting artists come to Tandem Press because it is an experimental facility. But, Tandem has also had an extraordinary influence on 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 15, 2006

LIVE AUCTION

Bid No. 1

Clos du Mont-Olivet
1990 Chateauneuf Du Pape
"La Cuvee du Papet"

The auction starts with a 98-pointer from Parker!! "The dark ruby color reveals slight lightening at the edge. Stunning aromatics offer up classic Chateauneuf du Pape aromas of balsam wood, garrigue, kirsch liqueur,

blackberries, and pepper. An extraordinarily voluptuously-textured effort, with layers of concentration, no sense of heaviness, mouth-staining levels of richness, and more than 14.5% alcohol, this astonishing wine proves what old vine Grenache can achieve. Given its vigor, exuberance, and extraordinary richness, this wine has remarkable freshness for such size and power." Anticipated maturity is now through 2020. This is an outstanding offering and a personal favorite – we will outbid you on this one!

Donors: Paula and David Kraemer

Value: \$150 for the bottle

Bid No. 2

Dunn Vineyards

1985 Cabernet Sauvignon

"Howell Mountain"

The Dunn Vineyards 1985 Cabernet Sauvignon "exhibits extremely dark, saturated purple colors, full body, and frightfully high tannin levels. They remain as closed and tightly knit as any Cabernet Sauvignon I have tasted...The Howell Mountain offers a huge mouthful of highly extracted, sweet, chewy fruit buttressed by a formidable tannin level. These are unquestionably impressive wines that have been built for the long term." Howell Mountain grapes provide a wonderful backbone for this sumptuous wine! Awarded 90 points from Parker. Anticipated maturity: 2010-2030.

Donors: J.J. Murphy and Nancy Mladenoff

Value: \$150 for the bottle

Bid No. 3

Torbreck

2003 The Factor

"Barossa Valley"

A 96-pointer from Parker and an outstanding South Australian Syrah!! "The 2003 The Factor (100% Shiraz aged 24 months in old French oak) is a riveting effort that displays the exquisite talent of David Powell. Its smoky perfume of blackberry liqueur intermixed with cherries, acacia flowers, and espresso roast is followed by a full-throttle, multi-layered palate as well as a 60-second finish." This wine is drinkable now through 2020. We're holding steaks on the barbie for this one!

Donor: Ric Kieler

Value: \$200 for the 1.5 Liter bottle

Bid No. 4

Lombardino's

Four Course Dinner for Two, with Paired Wines

Enjoy the highest level Italian cuisine in the atmosphere of the Old Country with this dinner for two at Lombardino's restaurant. Samples from this four-course seasonal tasting menu includes asparagi alla Milanese antipasti served with Villa Del Borgo Sauvignon Blanc, followed by a pan-seared sablefish with fresh market vegetables complemented by Anselmi San Vincenzo, and then wood grilled rack of lamb accompanied by Cusumano Benuara, and finishing with a sampling of housemade desserts. Try and outbid us for this wonderful offering!

Donors: Patrick and Marcia O'Halloran of Lombardino's

Value: \$150 for the dining experience

Bid No. 5

Pahlmeyer
2002 Merlot
"Napa Valley"

Rated 91 by Parker and described in almost sensual terms: "The big, rich, layered, complex, opulent 2002 Merlot boasts an opaque purple color along with a rich bouquet of black fruits intermixed with chocolate, cocoa, and smoke. A seriously endowed effort with wonderful sweetness, a sensual tactile impression, and a long, heady finish..." Perfect to share with that very special friend of yours! Drink now through 2015.

Donor: Robert Whitlock
Value: \$200 for the bottle

Bid No. 6

Bodegas y Vinedos Alion
2001 Alion
"Ribera Del Duero"

A big 95-pointer from Robert Parker! "The finest Alion I have tasted from this project owned by the proprietors of Vega Sicilia, the 2001 is a sensational effort. Moreover, while it's not inexpensive, 25,000 cases are produced. A deep ruby/purple color is followed by a glorious, smoky nose of espresso, dried herbs, roasted meats, sweet black currants, new saddle leather, plums, and cherries. This provocative, rich, complex, full-bodied Ribera del Duero possesses wonderful glycerin, fabulous purity, and a long finish that lasts for 40+ seconds. It is an opulent, voluptuously-styled wine with great stature." Whew! Drink now or hold through 2015.

Pintia
2002 Pintia
"Toro"

This wonderful red was awarded 94 points from Parker: "From a challenging vintage for Toro, Pintia's 2002 is among the finest wines produced in that appellation. It is a powerful (14.5% alcohol), dense ruby/purple-tinged offering displaying flamboyant aromatics of blackberries, scorched earth, espresso roast, and cedar. Voluptuous, dense, and heady, with plenty of fat and glycerin, this is a head-turning, exuberant Spanish red to drink now and over the next 7-8 years." We've always been an easy target for head-turning, exuberant Spanish reds...!

Dominio de Pingus
2003 Flor de Pingus Ribera Del Duero
"Amelia"

"The 2003 Flor de Pingus exhibits an exuberant, expressive nose of creme de cassis, graphite, licorice, smoke, espresso roast, and aged beef-like characteristics. A superb texture, sweet tannin, and an opulent, voluptuous mid-palate and finish suggest this 2003 can be drunk now and over the next 7-10 years. A limited cuvee, named after the importer's daughter, the 2003 Amelia, is produced from 100-year old vines. Although there are only 25 cases available, it is worth noting as it is a super effort boasting all the same characteristics as the great Pingus, only lacking that wine's extra nuances and dimensions in its bouquet and flavor profiles. These are the wines of a true genius! Kudos to Peter Sisseck." Parker gives this wine 95 points!

Donors: Finn and Christopher Berge and Laura Jones of Restaurant Magnus
Value: \$225 for the three bottles

Bid No. 7

Cocoliquot Restaurant
Dinner for Two, plus an Elegant and Rare Chardonnay

Domaine Ponsot

**1995 Morey St. Denis Clos des Monts Luisants
"Vielles Vignes"**

French bistro cuisine coupled with an elegant and rare wine at Madison's premier wine and chocolate destination! This is an exclusive dinner experience for two—celebrate this winning bid with a Magnum bottle of Ponsot Morey St. Denis Clos des Monts Luisant, a Chardonnay grown on a Grand Cru vineyard site (a rare find, as only 200 Magnum bottles were produced).

Donors: Brian Haltinner of Cocoliquot
Value: \$250 for an exceptional evening of food and wine

Bid No. 8

**Mumm Napa
1998 DVX**

In honor of its founding winemaker, Guy Devaux, Mumm Napa's DVX captures the quintessence of the Napa Valley fruit forward personality. The 1998 vintage shows great intensity in structure and flavor. Complex aromas include hints of red apple, wild strawberries, peach, apricot, as well as spicy tones of roasted nuts, white chocolate and honeysuckle. On the palate, creamy layers of fresh fig, white cherry, and vanilla beans are underlined by a refreshing acidity.

**Mumm Napa
1999 DVX**

The 1999 DVX is elegant with a higher-than-normal acidity, which assures its longevity. In appearance, the wine has a brilliant golden-yellow tint with a distinctive gentle stream of tiny bubbles. Aromas include tones of golden apple, jasmine and acacia blossoms as well as notes of toffee. On the palate the wine explodes with white and red berry flavors, while the lasting finish is dominated with biscuit, toast and nut.

**Mumm Napa
2000 DVX Rose**

A brilliant pink coral tint, the 2000 DVX Rose is best enjoyed at a slightly warmer temperature than the usual sparkling wine that unleashes its creamy texture and warm berry flavors. The powerful and complex aromas are accentuated by the natural ripeness of the grapes with tones of wild strawberries, boysenberries, as well as spicy tones of toffee, white chocolate and honeysuckle.

**Mumm Napa
Brut Reserve
"25th Anniversary Cuvee"**

Tiny bubbles gently rise to the top of this straw yellow wine; the Brut Reserve 25th Anniversary Cuvee is a blend of finesse, strength and harmony. A round and creamy texture underlined by a crisp acidity and nutty finish, this full-bodied wine will develop more characters of nut, creaminess and bread dough with age.

**Mumm Napa
1999 DVX
"Santana"**

A collaborative project, the 1999 DVX "Santana", was composed by the joint efforts of Mumm Napa and legendary musical artist Carlos Santana. This brilliant golden-yellow tinted wine explodes on the palate with flavors of white peach and pear. Completed by a smooth and creamy finish dominated by biscuit and caramel. A must have for music lovers!

Donors: Jim and Connie Caven
Value: \$325 for the six bottles (two bottles of the 25th Anniversary Cuvee, one bottle of each of the other wines)

Bid No. 9

Clos Pegase 2001 Cabernet Sauvignon "Homage"

The term Hommage is French for "homage." It is meant as a tribute to the memory of the artist whose painting graces Clos Pegase's labels and to the artisans, growers, enologists, craftsmen and workers whose efforts are reflected in their wines. The 2001 Hommage Cabernet Sauvignon offers intense blackberry, plum, red and black currant, chocolate, and coffee notes on the nose, with toasted oak, leather and cedar elements. This wine is deep and dark in its youth, with a dense, supple palate and masses of extract with great length of flavor. The label of this bottle is graced by a work of Karel Appel, and the wine received 91 points from Wine Enthusiast. Drink: 2008-2015.

Clos Pegase 2002 Chardonnay "Homage"

The 2002 Hommage Chardonnay's complex flavors open with nectarine, apricot, melons, and flowering pears. The fruit is deftly balanced with complexity derived from the barrels including hints of toast, char, and caramel, as well as the overall integration of flavors with fig, caramel and honey. The palate is full and lush, with a richly textured, unctuous and generous mouthfeel. Lively acidity contributes to the intricate layers and depth of the wine, leading to the lingering finish. The label displays a fiercely painted work by Spanish artist Manolo Millares.

Donor: Chuck Taylor of Blue Marlin
Value: \$400 for two bottles of each wine

Bid No. 10

Chateau Pavie 1999 Pavie

A big 95-pointer from Parker: "The 1999 Pavie is a candidate for "wine of the vintage". It boasts an opaque ruby/purple color in addition to gorgeous aromas of crushed minerals, smoke, licorice, cherry liqueur, and black currants. The wine is exceptionally pure and multilayered, with stunning texture and overall balance. If readers are wondering why Pavie has become so much better under the administration of Chantal and Gerard Perse, keep in mind that yields are one-third of what they were under the previous owners. Drink now or hold through 2027.

Donor: Patty Lew and Monty Schmidt
Value: \$250 for the two bottles

Bid No. 11

Ridge 1997 Monte Bello

Ridge 1999 California Lytton Springs

Ridge 1998 California Geyserville

These are among our all-time favorite wines! This particular trio from Ridge Vineyards all received high ratings (90+) from Parker with accolades to match. "The 1997 Cabernet Sauvignon Monte Bello exhibits an opaque purple color, as well as an elegant, black currant, mineral, and smoky oak-scented nose." Maturity for

this Cabernet is 2007 to 2027. The 1999 California Lytton Springs is a Zinfandel blend that “boasts a deep ruby/purple color in addition to a big, sweet bouquet of jammy berries, and a hint of raspberries as well as strawberries. Elegant and full-bodied, with layers of flavor, superb purity, a subtle dosage of American oak, and a full, long finish.” Drink now through 2009. Finally, the 1998 California Geyserville is a classy and rich Zinfandel blend that possesses a “Bordeaux-like complexity” with “sweet aromas of minerals, smoky wood, red/black currants, and dried herbs...” We always seem to gravitate back to the Ridge reds, and plan to walk away with these sumptuous wines!

Donors: John and Leslie Taylor

Value: \$230 for the three bottles

Bid No. 12

Dinner and Accompanying Wines for Four, in The Dining Room at The Ritz-Carlton Chicago

Savor award-winning Modern American cuisine in the opulence of The Dining Room at The Ritz-Carlton Chicago. A luxurious and comfortable setting, The Dining Room has been named “Best Restaurant in Chicago for Food, Service & Décor” by the 2004/05 Zagat Chicago Restaurant Survey. Enjoy the distinctive style of Executive Chef Mark Payne’s European-inspired dishes, complemented by the most attentive service. Payne’s ever-evolving menu is infused with bold flavors and the freshest local and seasonal products. The extensive wine collection, which has won the Grand Award by Wine Spectator since 1982, offers more than 650 selections, with a particular emphasis on Bordeaux, Burgundy and California boutique wines.

Donor: The Ritz-Carlton Chicago

Value of this Package for Four: \$700

Bid No. 13

Cos D’Estournel 1986 Grand Cru Classe “Saint-Estéphe”

A Parker score of 95 for this luscious offering! “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.” Drink this bold wine now through 2010.

Castello Banfi 2000 Brunello di Montalcino

A rating of 90 from the Wine Enthusiast, with suitable accolades: “...it’s a darn good one (Brunello), with tobacco, citrus and herbs on the nose. Runs a bit simple and grapy on the palate, but it’s overwhelmingly ripe, healthy and full-force. Nothing tricky here, just clean cherry, plum and chocolate flavors sitting comfortably on a medium-to-full frame.” This wine will continue to improve with age.

Franchesa de Frescobaldi Nipozzano 1999 Riserva Chianti Rufina

“The attractive, mid-weight 1999 Chianti Rufina Nipozzano Riserva offers black cherry fruit, new saddle leather, and spice box aromas. Well-made, with good acidity as well as aggressive tannin...” This lovely Chianti can be enjoyed now through 2008.

Chateau Mouton Rothschild 1993 Pauillac

This Pauillac received 90 points from Parker: “The 1993 is a beautifully made wine which could be considered a sleeper of the vintage. The wine boasts a dark purple color, followed by a sweet, pain grillee, roasted nut, and cassis-scented bouquet that is just beginning to open. In the mouth, the wine may not possess the body

and volume of a vintage such as 1990 or 1989, but there is more richness of fruit, a sweet, ripe, pureness to the wine, as well as medium body and outstanding balance. Drink this well-focused wine now through 2015.”

Donors: Joe and Margo Melli
Value: \$300 for the four bottles

Bid No. 14

Peachy Canyon
2002 Zinfandel
“Westside”

Great clarity and depth of color in the glass. Bright and focused in the nose, this wine shows layers of complexity built on dark cherry and blackberry fruit. Zesty pepper aromas and warm vanilla notes pair with the fruit and enhance the Zinfandel character of the wine. In the mouth, supple lush tannin and balanced acidity create exceptional smoothness. Fantastic in its youth, this wine promises to show even more improvement in the next few years. This Magnum bottle is signed by winemaker Josh Beckett.

King Estate
2004 Pinot Gris
“Vin Glace”

A Wine Enthusiast Editor’s Choice, with 93 points: “This is one solid, tight nectar with exotic stone-fruit aromas alongside honey, melon and apricot. It’s got just enough complexity to satisfy fans of serious European dessert wines. Long and sweet late, with excellent acidity and a lush texture.” Made from estate growth grapes that are frozen after harvest and pressed to extract only the sweetest of juices. Delightful paired with fresh fruit, glazed nuts and cheese.

Jean-Rene Germanier
2001 Mitis Amigne de Vetroz Valais

Mitis means ripe and sweet in Latin. The grape for this wine, Amigne, is a unique Valais varietal, cultivated on only 81.5 acres, most of which are located in the village of Vetroz, the heart of the Rhone valley. This Swiss dessert wine has a complex and intense bouquet of quince marmalade, ripe pears, with notes of honey. A generous, round palate and a long finish. It accompanies wonderfully foie gras and creamy blue cheeses.

Adrian Mathier
La Valaisanne Malvoisie Valais

The Malvoisie, also known under the name Pinot Grigio is a late harvest grape, and a specialty from the Valais region of Switzerland. This grape is so rich that natural sugar remains in the wine after the fermentation, giving it a natural sweetness. A gold-yellow, pleasant wine with easy almond and honey flavors. Elegant and full-bodied on the palate, this wine pairs perfectly with dessert and pastry or even as an aperitif.

Heitz Cellar
1997 Cabernet Sauvignon
“Bella Oaks Vineyard”

A powerful, sexy Cabernet from the well renowned 1997 vintage. The wine is packed with flavors: from the ripe currant and black cherry aroma to the rich, complex, chocolate flavors in the mouth. Delicious! This is a voluptuously textured wine that shows immense varietal exuberance and class.

Bodegas Olivares
2001 Monastrell
“Dulce”

This ambrosial dessert wine from Spain’s Jumilla appellation originally was not made for commercial purposes. The Selva family bottled made it for their own consumption, but in 1998, Spain’s top sommelier

was given a glass and urged the family to release it. Saveur Magazine named to their Top 100 Favorite Things, describing it as “Soft as a lustrous old Oloroso sherry but with the complexity and intense fruit of a vintage port – and framed with a tannic dryness that keeps it from being cloying [this] is our dessert wine discovery of the year.” A 93-pointer from Parker: “The sweet 2001 Dulce Monastrell is an intriguing after dinner drink. It boasts ripe notes of scorched earth, chocolate, and espresso, medium to full body, wonderful intensity, and vibrant acidity as well as freshness.” Wow! What an exuberant and unusual collection of wines!

Donors: Melinda Trudeau and Henry Doane of Tornado Club Steak House
Value: \$550 for the six bottles

Bid No. 15

Belloc Lowndes Fine Art Dinner for Ten at the Chicago Gallery

Invite your friends for a special evening at the Belloc Lowndes Fine Art Gallery. The Gallery is located in the heart of Chicago’s art gallery district in River North. Belloc Lowndes lends itself as a spectacular and unique environment for your private dinner. The evening will commence with cocktails and appetizers, followed by a three-course dinner. The Gallery Director will be available to lead your guests through a personal tour of the gallery and also discuss the current art market. Included with the dinner are four bottles of red and four bottles of white wine.

Donors: Charlie and Portia Belloc Lowndes
Value: \$650 for this unique dining experience

Bid No. 16

Chateau Margaux 2002 Margaux

93 big points from Parker! “Performing better from bottle than at any time in cask (which of course is the objective of great winemaking, isn’t it?), this wine reveals a dense ruby/purple color in a style somewhat reminiscent of the 1988 but with more power, concentration, and volume. It has a beautifully elegant nose of black fruits intermixed with truffle, flower, and oak. The wine is medium to full-bodied, dense, with wonderful precision, freshness, and a long, full-bodied finish with impressive levels of concentration.” Anticipated maturity: 2010-2030.

Chateau Lafite-Rothschild 2002 Pauillac

“A brilliant offering and a candidate for wine of the vintage, this is classic Lafite that reminded me somewhat of the 1976, although the vintage conditions were completely different. This is a medium-weight, quintessentially elegant style of Lafite with notes of lead pencil shavings/graphite along with black currants, plums, and crushed rocks/mineral. Wonderfully pure, dense, with a deep ruby/purple color and loads of fruit, definition, and a long finish, this is a brilliant, elegant Lafite Rothschild that builds incrementally in the mouth and has more power and density than it initially seems.” Parker gives this one 94 points! Anticipated maturity: 2008-2025.

Donors: Finn Berge and Matt Weygandt of Barriques; four locations in the Madison area
Value: \$300 for the two bottles

Bid No. 17

Chateau Lafite-Rothschild 1988 Pauillac

A 94-pointer from Parker: "The 1988 is a classic expression of Lafite. This deeply-colored wine exhibits the tell-tale Lafite bouquet of cedar, subtle herbs, dried pit fruits, minerals, and cassis. Extremely concentrated, with brilliantly focused flavors and huge tannins, this backward, yet impressively endowed Lafite-Rothschild may well turn out to be the wine of the vintage!" Enjoy now, or hold through 2035.

**Chateau Lynch Bages
1989 Pauillac**

This reliable offering received 95 points from Parker! "The color...reveals more purple and no lightening at the edge. Hugely concentrated flavors have just begun to offer up a nose of cedar and crème de cassis. Powerful and muscular, with high tannin and superb concentration, this is Lynch Bages at its biggest and most beastly. However, everything is in balance for a stunning evolution." Drink now or anytime through 2030. These are two exceptional Pauillacs, so bid early and often!

Donors: Kathy Baus and Myron Pozniak
Value: \$480 for the two bottles

Bid No. 18

An Intimate Dinner Party for Six

Experience the joys of Maple Bluff lakefront living for an evening with some of your best friends as your guests. Hosted by Gabriele Haberland and Willy Haeberli, who will let you call their home yours for a fabulous evening dinner for six. Cooking is their hobby and they will prepare some of their favorite recipes from France and Italy for you and your guests. Sample dishes include: spinach timbale with port-wine sauce; shrimp mousse with a lobster sauce; scallops on pea puree; salmon with green pepper sauce and seasonable vegetables; orange soufflé, crème caramel or French chocolate mousse for dessert. Would you like your cocktails or champagne and hors-d'oeuvres on the pier, or would you like a table on the lawn facing the lake? Should the four-course dinner with wine be served in their art-filled dining room or would you prefer it on the porch? Both would provide you with a perfect view of the sunset. Have dessert under lantern-shine on the downstairs porch, or poolside - it is all up to you! You may even want to float some candles on the swimming pool while you have your after dinner drinks or even take a dip! All you need to bring are your appetites and swimsuits! Towels, private bathrooms and changing rooms will be provided. This evening also includes a tour of the hosts' art collection.

Donors: Gabriele Haberland and Willy Haeberli
Value: Priceless, and as much fun as you are!

Bid No. 19

**Chateau Lagrange
1990 Saint-Julien**

"This muscular, thick, unctuous, lavishly-oaked wine may cause raised eyebrows by those looking for something restrained and understated. There is no doubting the hedonistic appeal of this style of wine. The 1990 is another massive, highly-extracted, boldly-wooded, spicy, dark purple-colored wine with high tannin, low acidity, and layers of jammy fruit." A 93 Parker rating, and drinkable now through 2022.

**Pichon Longueville Baron
1990 Pauillac**

This one gets a Parker score of 96! The wine exhibits "opaque, dense purple colors that suggest... considerable extraction and richness. The 1990 Pichon-Longueville-Baron exhibits more of the roasted overripeness of this vintage, but it manages to keep everything in perspective. The wine is opulent and flamboyant, with lower acidity, and noticeably less tannin than the 1989. It is equally concentrated, with a more evolved nose of cedar, black fruits, earth, minerals, and spices. On the palate, the wine offers sensational quantities of jammy fruit, glycerin, wood, and sweet tannin. It is far more fun to taste and drink

(more hedonistic perhaps?) than the more structured, backward, yet exceptional 1989." Can be drunk now or over the next 15 years.

**Vieux Chateau Certan
1990 Pomerol**

"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. This is a superlative, medium to full-bodied, multidimensional wine." Anticipated maturity: now-2020. This is such a powerful assemblage of famous French reds that we can't wait to outbid you on these wines!

Donors: Paula and David Kraemer
Value: \$500 for the three bottles

Bid No. 20

**Chateau de Beaucastel
1998 Chateauneuf du Pape**

A 96-pointer from Parker! "The 1998 is unquestionably one of the great modern day Beaucastels, but because of its high Grenache content, it is different from some of the other classics. Its dense purple color is followed by sweet aromas of blackberries, licorice, new saddle leather, and earth. There is superb concentration, full body, low acidity, and high tannin, but it is surprisingly drinkable for such a young Beaucastel." Drink now through 2020.

**Chateau de Beaucastel
1999 Chateauneuf du Pape**

"The prodigious 1999 Beaucastel boasts aromas of blackberry fruit intermixed with cassis, licorice, roasted meats, leather, and truffles. While it does not possess much fat or precociousness, it displays definition and elegance. This is a full-bodied, concentrated, classic Beaucastel." 91 points from Parker with an anticipated maturity 2007-2025.

**Chateau de Beaucastel
2000 Chateauneuf du Pape**

Parker gives this one 94 points and enthuses, "The opaque ruby/purple-colored 2000 Chateauneuf du Pape offers a profoundly sweet perfume of melted licorice, blackberries, and black cherries backed up by loads of glycerin, full body, and moderately high but sweet, well-integrated tannin. There is a seamlessness to the 2000 that will make it accessible early in life..." Anticipated maturity: 2007-2025.

**Chateau de Beaucastel
2001 Chateauneuf du Pape**

Another Parker score of 96 points! "This inky/ruby/purple-colored cuvee offers a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush, and blackberry as well as cherry fruit. It is a superb, earthy expression of this Mourvedre-dominated cuvee. Full-bodied and powerful..." Anticipated maturity: 2008-2025. Overall this represents an outstanding vertical selection of Chateau de Beaucastel that is not to be missed!

Donors: Dr. and Mrs. Thomas A. Farrell
Value: \$350 for one bottle from each of the four vintages

Bid No. 21

**Spottswoode
1998 Cabernet Sauvignon**

"This vintage was forthcoming, with notes of blackberry, cedar dust, tobacco, cocoa powder, nutmeg, herbs, and light soy. A nice blend of fruit and earth characters, the wine is well-balanced with medium body, good acidity, and rounded, silky tannins that yield a pleasing finish. Enjoyable and ready to drink now, though you may certainly hold it for a bit if you so choose." 90 Parker points.

Donors: Dana and Sandy Corbett

Value: \$125 for the bottle

Bid No. 22

A Corton Love Fest!

Domaine de la Pousse d'Or

2003 Corton

"Clos du Roi"

"The dark-colored 2003 Corton Clos du Roi (red) stood out. Its plum, black cherry, asphalt, and cassis aromas lead to a medium-bodied core of suave black fruits. Broad, lush, and intense, it has outstanding depth of fruit, power, and length. Its finish reveals firm underlying tannin as well as a hint of alcoholic warmth."

Anticipated maturity: 2008-2015. 88-90 Parker points.

Domaine de la Pousse d'Or

2003 Corton

"Bressandes"

Deep aromas of candied cherries, plums, and violets are found in the nose of the Corton Bressandes. Wonderfully dense and concentrated, this beauty coats the taster's palate with syrupy cherries, coffee, blackberries, and cassis. It is intensely flavored, medium to full-bodied, well-structured, and possesses an immensely long finish. Projected maturity through 2020.

Donor: Tami Lax of Harvest

Value \$700 for the twelve bottles (six of each wine)

Bid No. 23

Green Bay Packers Tickets

Two Tickets to a Green Bay Packers Game at Lambeau Field

Watch the Packers take on the Saints, or the Patriots, or even the Vikings - it's your choice! This lucky winning bidder will receive two tickets to any home Packers game except the season opener. It might just be your last chance to see #4 playing on Lambeau Field! All Cheeseheads raise your bidding paddles!!

Donor: John and Shelly Lamoreaux of Ticket King

Value: \$600 for the pair of tickets

Bid No. 24

Bodegas El Nido

2002 El Nido

A huge 96 points from Parker, with accolades to match!! "The 2002 El Nido is a blend of 25-year old Cabernet Sauvignon (70%) and 60-year old Mourvedre (30%) that received the same winemaking treatment as its less expensive sibling. This stunning Spanish red further demonstrates what can be accomplished in Jumilla with modern winemaking and relatively old vines. It boasts an inky/blue/purple color to the rim as well as an extraordinary nose of lead pencil shavings, blackberries, creme de cassis, smoke, chocolate, and hints of tobacco as well as cedar. Rich and full-bodied, with less intrusive oak than in the Clio, this profound wine

must be tasted to be believed. Anticipated maturity: now-2016+." We think this wine would be perfect with our latest grilled skirt steak and Chimichurri sauce recipe!

Donor: Toni Sikes and William Krause
Value: \$350 for the three bottles

Bid No. 25

Pichon Longueville Comtesse de Lalande 1966 Pauillac

The 1966 Pichon Lalande is "moderately dark ruby-colored wine has a rich, toasty, peppery, somewhat minty bouquet, and firm, fleshy, tannic flavors. Medium bodied, with good concentration, as well as the austerity that marks the vintage." A rare offering that shouldn't be missed by the serious wine connoisseur!

Pichon Longueville Comtesse de Lalande 1961 Pauillac

A score of 95 from Parker! "In 1978, I had the 1961 Pichon Lalande from a Magnum in which it was quite unready, but since then I have had the wine several times from a regular bottle (most recently at the chateau in March 1988) where it was equally 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."

Donors: Mary and Terry Kelly
Value: \$750 for the two bottles

Bid No. 26

Chateau Palmer 1982 Margaux

"This wine has turned out far better than predicted. The 1982 has become more delineated and put on weight. The 1982 is 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." Drink now through 2010.

Chateau Palmer 1983 Margaux

A huge 97-pointer from Parker!! "One of the superb wines of the vintage, the 1983 Palmer continues to display a saturated purple/garnet color, and an intense perfume of jammy black fruits, smoked meats, flowers, cedar, and Asian spices. Super-concentrated, powerful, and full-bodied, this huge, unctuously textured wine is approaching its plateau of maturity. Because of the high Merlot content it can easily be drunk now, yet promises to last for another 20-25 years. I remain convinced that the 1983 will be the most powerful Palmer since the compelling 1961." Collectively these wines represent an outstanding selection of rare Pauillac and Margaux!

Donors: Mary and Terry Kelly
Value: \$375 for the two bottles

Bid No. 27

Judy Pfaff "Untitled" 2006 Mixed Media

Judy Pfaff has been coming to Tandem Press since 1996 where she has created a stunning array of prints. A lucky bidder now has an opportunity to own a unique Judy Pfaff drawing. Her sculptures, drawings and prints have been exhibited in museums and galleries around the world. Judy Pfaff was born in London in 1946 and later settled in America at the age of thirteen. She received her B.F.A. from Washington University and her M.F.A. from Yale University. Her innovative work has brought her wide acclaim from galleries and museums throughout the United States, Europe, and the Far East. Her work can be found in such prestigious collections as the Detroit Institute of Art; The Museum of Modern Art, New York; the Whitney Museum of American Art, New York; and the Philadelphia Museum of Art. Described as a "collagist in space," Judy Pfaff was named a MacArthur Fellow in 2004.

Donated by the Artist
Framed Value: \$3000

SILENT AUCTION

Bid No. 28

Francois Cotat
2004 Sancerre
"La Grande Cote"

"There are no Sancerres greater than those made by Cotat" quoth Robert Parker! Mineral rich and incredibly juicy, the "Grande Côte" exhibits notes of lemon butter and a crispness that suggests grand cru Chablis. With the sea breeze in your hair and oyster shells crunching at your feet, there's no question this wine is a child from "terres blanche" – the mineral-rich, Kimmeridgian marly soils of Sancerre. A full, well-balanced mouth of red fruit, ripe gooseberries and nutmeg spice shows balance, depth and concentration. We can attest that this Sancerre is perfect with those ultimately briny and flavorful Martha's Vineyard oysters!

Donor: Mary Alice Wimmer
Value: \$175 for the six bottles

Bid No. 29

Jean Vesselle
Champagne Brut
"Oeil de Perdrix"

This fine Pinot Noir-based Champagne from the grand cru village of Bouzy shows a brilliant pale-bronze color in the glass; not as pink or as deeply hued as a rosé, this is the "Oeil de Perdrix" ("partridge eye") of the wine's proprietary name. It bubbles up with a frothy mousse when poured, then falls back to an active, extremely persistent stream of pinpoint bubbles that lasted for more than 90 minutes in a glass set aside untouched to see just how long it would go on. Lovely Pinot Noir-Champagne scents of yeasty brioche and crisp apples rise from the glass, backed by a pleasant whiff of cocoa that I often notice in Pinot-based bubbly. Mouth-filling and creamy, frothy on first taste, then full-bodied and appropriately acidic, crisp apples and juicy lemons are blended in a sweet-tart citric tang that lasts and lasts.

Donor: Paula and Russell Panczenko
Value: \$175 for six bottles

Bid No. 30

Domaine Frederic Magnien
2003 Bonnes Mares

A powerhouse in the 2003 Magnien lineup. This may be the ripest wine of them all, a behemoth filled with Mexican chocolate dust, black cherry jam, five-spice powder, and mineral complexity. The spicy quality

continues onto the incredibly intense, powerful and concentrated flavors that ooze extract, which almost completely buffers the punchy and serious serious tannic spine. With brown sugar and molasses scents in the background, this has staggering depth for a Pinot Noir. This is not only a serious wine but is a knockout combination of power and finesse.

Donor: David and Loni Hayman
Value: \$150 for the bottle

Bid No. 31

Chateau Ducru-Beaucaillou 1982 Saint-Julien

A 94-pointer from Parker: "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," and will last through 2015.

Donor: Donald Nichols
Value: \$400 for the two bottles

Bid No. 32

Dominus 1992 Proprietary Red Wine

The '92 offering is one of our all time favorite domestic reds, with a score of 95 from Parker! It is a luscious blend of 53% Cabernet Sauvignon, 22% Merlot, 22% Cabernet Franc, and 3% Petit Verdot and "...exhibits an open knit, opulent, rich, easy-going character with gorgeous levels of earthy, cassis fruit intertwined with scents of herbs, coffee, and chocolate/mocha ice cream. Rich and full-bodied, with thick, viscous flavors and low acidity, this is a forward, exceptionally concentrated, easy to understand Dominus..." Drinkable now through 2015 (but only if you outbid us!).

Dominus 1995 Proprietary Red Wine

The 1995 is another great Dominus vintage! "Christian Moueix and his talented winemaking team continue to rewrite the definition of a Napa Valley reference point wine. The 1995 Dominus (6,000 cases produced from a blend of 80% Cabernet Sauvignon, 10% Cabernet Franc, 6% Petit Verdot, and 4% Merlot) is a ripe, plummy, supple, expansively-flavored wine with copious quantities of black currant fruit. Full-bodied and low in acidity, it possesses exceptional concentration and purity." A 93-pointer from Parker, this wine can be enjoyed now or through the next decade.

Donor: Brian Johnson of The Madison Club
Value: \$250 for the two bottles

Bid No. 33

Opus One 1987 Proprietary Red Wine

This outstanding Cabernet Sauvignon proprietary blend received a rating of 96 from the Wine Spectator! "Extra facets and dimensions abound in this deeply complex and flavorful wine. Impressive for its focus and finesse, though there's an underlying firmness and authority in the core of chewy currant, herb and anise flavors. Delicious." If you haven't tried the Opus One offerings yet, now is your chance!

Donors: Scott and Suzie Robertson
Value: \$250 for the bottle

Bid No. 34

Ojai
2002 Syrah Melville Vineyard
"Santa Rita Hills"

An exceptional Syrah from this highly respected vintner received 95 points from Parker. "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." We're long-term fans of Ojai wines and will be bidding to the end on this one! It can be drunk now through 2016.

Donor: Adam Tolmach of The Ojai Vineyard
Value: \$150 for the Magnum bottle

Bid No. 35

Tenuta dell'Ornellaia
1999 Ornellaia

From one of Bolgheri's best vineyards, this wine emphasizes finesse rather than power with velvety tannins and a long, long finish. Parker gives this outstanding wine 94 points! "The 1999 Ornellaia demonstrates immediately the superiority of the vintage in its dark, blackish color, powerful and expansive nose of cassis, graphite, tar, and Mediterranean herbs, and its rich, concentrated, and deep flavors, sizeable but very supple as well." This is an unusual regional wine that carries the scents of Tuscany and is not to be missed! Drink now through 2022.

Donor: Scott Faulkner of the Edgewater
Value: \$300 for the bottle

Bid No. 36

Caymus
1990 Cabernet Sauvignon

Those of us who are rabid Caymus fans know exactly what Parker means when he says "The 1990 Cabernet Sauvignon appears to be the best Caymus has produced... The wine offers a saturated, dark purple color, and a rich, spicy, oaky nose backed up by generous quantities of jammy blackcurrants. Ripe, highly extracted, and full-bodied, with copious amounts of sweet tannin and layers of fruit, this is a knock-out, flamboyantly-styled Cabernet for drinking over the next 15 or more years." Perfect with BBQ ribs on your new grill. A Parker score of 94!

Donor: Anonymous
Value: \$250 for the bottle

Bid No. 37

Jean Vesselle
Champagne Brut
"Oeil de Perdrix"

This fine Pinot Noir-based Champagne from the grand cru village of Bouzy shows a brilliant pale-bronze color in the glass; not as pink or as deeply hued as a rosé, this is the "Oeil de Perdrix" ("partridge eye") of the wine's proprietary name. It bubbles up with a frothy mousse when poured, then falls back to an active,

extremely persistent stream of pinpoint bubbles that lasted for more than 90 minutes in a glass set aside untouched to see just how long it would go on. Lovely Pinot Noir-Champagne scents of yeasty brioche and crisp apples rise from the glass, backed by a pleasant whiff of cocoa that I often notice in Pinot-based bubbly. Mouth-filling and creamy, frothy on first taste, then full-bodied and appropriately acidic, crisp apples and juicy lemons are blended in a sweet-tart citric tang that lasts and lasts.

Donor: Paula and Russell Panczenko

Value: \$175 for six bottles

Bid No. 38

Francois Cotat
2004 Sancerre
"La Grande Cote"

"There are no Sancerres greater than those made by Cotat" quoth Robert Parker! Mineral rich and incredibly juicy, the "Grande Côte" exhibits notes of lemon butter and a crispness that suggests grand cru Chablis. With the sea breeze in your hair and oyster shells crunching at your feet, there's no question this wine is a child from "terres blanche" – the mineral-rich, Kimmeridgian marly soils of Sancerre. A full, well-balanced mouth of red fruit, ripe gooseberries and nutmeg spice shows balance, depth and concentration. We can attest that this Sancerre is perfect with those ultimately briny and flavorful Martha's Vineyard oysters!

Donor: Mary Alice Wimmer

Value: \$175 for the six bottles

Bid No. 39

Truchard
1998 Chardonnay
"Carneros"

The Wine Enthusiast gives this wonderful offering 90 points. "Features appealing aromas of musk and golden delicious apples. Apples and vanilla cream flavors with a soft, plump mouth-feel. The finish shows good length and ties all of the flavor elements together in an expansive package."

Donors: Jim and Connie Caven

Value: \$150 for the 3-liter bottle with an etched label

Bid No. 40

Fly-Fishing Trip

Spend a day trout fly-fishing with Bill Weege in the southwestern part of Wisconsin's Spring Creek. Bidder must have a basic knowledge of casting and is required to provide his or her own boots. Lessons are available at Fontana Sporting Goods or at Madison Outfitters. Bill is not a licensed guide and only fishes on weekdays. Only rain or snow will convince him to fish on the weekend. A shore lunch will be provided during this trip.

Donor: Bill Weege

Value: \$400

Bid No. 41

Sebastiani
2003 Cabernet Sauvignon
"Sonoma County"

Dark garnet in color, this wine offers ripe, opulent black cherry fruit. A wine with finesse, elegance and intoxicating aromatics of brown sugar and blackberry topped with coconut and vanilla. The blackberry continues on the palate and carries through to the finish. Drinkable now, and will improve with age.

Donor: Grace and Jack Chosy

Value: \$138 for the case of 12 bottles

Bid No. 42

Mount Veeder 1990 Cabernet Sauvignon

Parker states, "How good it is to see this estate again turn out fine wines. The 1990 (is) tart and high in acidity... an opaque-colored, intense, medium to full-bodied wine, with copious amounts of spicy, earthy, black-cherry fruit, excellent richness and density, and a long, moderately tannic finish." A score of 87 points and drinkable now through 2008.

Donors: Louis and Shirley Chosy

Value: \$160 for the two bottles

Bid No. 43

Cocoliquot Restaurant Dinner for Two, an Exceptional Riesling

**Hirsch
1998 Riesling
"Zobinger Gaisberg Alte Reben"**

A evening of French bistro cuisine at Madison's premier wine and chocolate destination! Along with this dinner comes a Magnum bottle of Hirsch's exceptional 1998 Riesling. Hirsch is a top Austrian producer and this wine is from one of his best vineyard sites. Parker enthuses, "The 1998 Riesling Gaisberg Alte Reben has a creamy mocha-scented nose. Botrytis, minerals, and spices are found in this appealing offering's personality... a delicious, flavorful, refreshing wine for drinking in the near term."

Donor: Brian Haltinner of Cocoliquot

Value: \$195 for dinner for two and a Magnum of Riesling

Bid No. 44

Clos du Mont-Olivet 1985 Chateauneuf du Pape

Robert Parker awards this luscious Rhone 92 points. "Amazing for this group; shows outstanding concentration and balance. Port-like and inky in color, with beefy earth and berry aromas and superbly concentrated fruit, tar, berry, smoke and earth flavors. Still, extremely tight, with superb structure. At its finest, this wine, which won first prize in the Festival of St.-Marc, is one of the top 1985s."

Donors: Steve Dembski and Sonya Sullivan

Value: \$75 for the bottle

Bid No. 45

Dinner for two at the Del-Bar

With simplicity and elegance, the Del-Bar offers fine dining in the Wisconsin Dells. Enjoy famous prime aged steaks and delicious fresh seafood, along with wine from their extensive wine list, in the simple yet elegant

dining room. Established in 1943, this family-owned restaurant was designed by architect James Dresser, a protégé of Frank Lloyd Wright, in a classic Prairie Style. Watercolors by Mary Alice Wimmer grace the walls. This five-decade old institution has been called the “ultimate” supper club.

Donor: Jeff and Jane Wimmer of the Del-Bar
Value: \$100

Bid No. 46

Dinner for two at the Del-Bar

With simplicity and elegance, the Del-Bar offers fine dining in the Wisconsin Dells. Enjoy famous prime aged steaks and delicious fresh seafood, along with wine from their extensive wine list, in the simple yet elegant dining room. Established in 1943, this family-owned restaurant was designed by architect James Dresser, a protégé of Frank Lloyd Wright, in a classic Prairie Style. Watercolors by Mary Alice Wimmer grace the walls. This five-decade old institution has been called the “ultimate” supper club.

Donor: Jeff and Jane Wimmer of the Del-Bar
Value: \$100

Bid No. 47

Paolo Scavino 2001 Barolo

We always get weak-kneed over very fine Barolos like this one, and it has a Parker score of 93! “Attractive aromas of blackberries, cherries and grilled meat. Full-bodied, with big velvety tannins and a long, long, long finish. A gorgeous young wine. Scavino is a master of Barolo.” Maturity after 2008.

Cantina Terlano 2002 Alto Adige Terlaner “Classico”

An unusual and compelling Italian white! “Fascinating aromas of pineapples, peaches and fresh roses follow through to a full-bodied palate, with bright acidity and a long, floral aftertaste. A wonderful blended white (60 percent Pinot Bianco, 30 percent Chardonnay and 10 percent Sauvignon Blanc).” Drinkable now.

Antinori 2003 Vermentino “Tenuta Guado Al Tasso”

“Beautiful lemon, floral, mineral and grapefruit aromas. Medium-bodied, with good fruit and a fresh acidity. Long and delicious white. Match: Seafood Salad, Chicken, Lamb.”

Donors: Linda and Robert Graebner
Value: \$118 for the four bottles, suitably presented in a wicker basket

Bid No. 48

Sanford 1999 Pinot Noir

“Deep ruby-garnet hue, this Pinot Noir has perfumed brown spice aromas that carry a lavish oak accent. A rich entry leads to a moderately full-bodied palate with chewy tannins and solid fruit intensity. A firm and flavorful wine, with good length.” Drinkable now.

Donors: Nancy Christy and Neil Heinen
Value: \$68 for the bottle

Bid No. 49

Dry Creek Vineyard
2002 Cabernet Sauvignon
"Dry Creek Valley"

Deep purple in color, well focused, and precisely balanced, the 2002 vintage features rich aromatics of black stone fruit and firm, mouthcoating tannins. As ripe flavors of black plum and black cherry meet the palate, they are combined with complex undertones of bittersweet chocolate, spices and cedar from the French and American oak. The complex layers of fruit and spice co-mingle on the palate with hints of vanilla bean, as rich, round tannins promote lingering layers of smoky espresso throughout the long and lingering finish. This sleeper garnered a Wine Enthusiast rating of 91. Drinkable now but can be held well beyond 2007.

Donors: Dane Hendricks, Michael Ellefson and Mike Kessler of Liquor Town, Inc.
Value: \$168 for case of 12 bottles

Bid No. 50

Passalacqua
2004 Sauvignon Blanc
"Alexander Valley"

Passalacqua
2004 Zinfandel
"Russian River Valley"

Passalacqua
2002 Cabernet Sauvignon
"Dry Creek Valley"

A trio of wines from a family winery in the historic Dry Creek Valley that was recently featured in *Saveur's* Wine Country magazine. The 2004 Sauvignon Blanc is crisp yet smooth with aromas of subtle grass, melon, grapefruit, and honeysuckle. The 2004 Zinfandel's fruitiness is balanced nicely by the toasty and slightly smoky length due to its barrel-aging in 30% new Hungarian oak. Smooth in texture with a medium body, this wine offers intense crushed raspberries and strawberries as well as a hint of white pepper on the nose. The 2002 Cabernet is a chewy red wine defined by flavors of blackberry and cassis complemented by an oak toast. With mouth-coating tannins, this wine has a full long finish that brings about aromas of mocha and coffee. Can be enjoyed now, but worthy of cellaring.

Donors: Adrienne and Sam Richardson
Value: \$82 for the three bottles

Bid No. 51

Francis Coppola
2003 Blue Label Merlot
"Diamond Collection"

Dark purple in color, this wine is rich and structured. It offers intense aromas of wild blueberries and raspberries. A touch of warm spice from the addition of Syrah highlights the palate, while succulent flavors of crushed ripe berries, sweet vanilla, and mild mint are enhanced by soft, smooth tannins. Would pair nicely with a finely marbled and rapidly seared steak!

Donors: Clark Simpson and Tracy Geldert of Francis Ford Coppola Presents
Value: \$80 for the 3-liter bottle

Bid No. 52

Rubicon Estate
2002 Cask Cabernet Sauvignon
"Rutherford"

This lovely wine received 90 points from Wine Enthusiast. The 2002 Rubicon Estate is "ruby-purple in color and offers the aromas of black cherries and notes of violets. Aged in 100% new French oak barrels, this Cabernet Sauvignon exhibits scents of vanilla and toast. Flavors of chocolate, fruit and black licorice linger on the palate during its long finish. Although this wine is drinkable now, it will develop more complexity from cellaring up to twenty years."

Donors: Susan Breitbrach and Keith Blew of Fyfe's Corner Bistro
Value: \$160 for the bottle

Bid No. 53

Chateau Lynch Bages
1989 Pauillac

Receiving 95 points from Parker: "The color...reveals more purple and no lightening at the edge. Hugely concentrated flavors have just begun to offer up a nose of cedar and crème de cassis. Powerful and muscular, with high tannin and superb concentration, this is Lynch Bages at its biggest and most beastly. However, everything is in balance for a stunning evolution." Drink now or anytime through 2030.

Donors: Ann and Reed Coleman
Value: \$250 for the bottle

Bid No. 54

Chateau Paul Mas
2001 Coteaux de Languedoc
"Clos des Mures"

"A superb, full-bodied wine. Syrah & Grenache matured in oak and extremely upfront, rich and smooth. This is the kind of wine that is at the forefront of the Languedoc revival and challenging the fruit driven wines of the new world. From the superb estate of Paul Mas in Languedoc, this is one of their top cuvee's..." that "possesses sweet tannin, a big, smoky, cherry, black currant, and Provencal herb-scented bouquet, and a dense, rich, complete style."

Jade Mountain
1992 Les Jumeaux

"Jade Mountain has turned out three tasty, rich, medium to full-bodied wines that are ideal for drinking now... The darkest-colored of the three wines is the 1992 Les Jumeaux Reserve, a Cabernet Sauvignon, Syrah, and Mourvedre blend. The wine's saturated dark purple color is followed by a rich, herb, cassis, and subtly oaky nose. This rich wine's fruit extraction is so superb it actually stains the palate. It is a sweet, rich, well-structured, approachable wine... Very impressive! If you have not yet discovered Jade Mountain, it is a winery committed to producing extremely high quality wines." This wine received 90 points from Parker.

Donor: Hank Lufler
Value: \$150 for the six bottles (four of the Chateau Paul Mas and two of the Jade Mountain)

SPECIAL ART FOR THE AUCTION

Bid No. 55

Paula Kraemer & Bill Weege

"Life Outside"

2006 Digital Print

Edition 1 of 10

This lively digital print titled "Life Outside" is the result of a collaboration between Paula Kraemer and Bill Weege. Beginning with a dry point print previously created by Kraemer entitled "Outside of the Bowl", the print was scanned into the computer where Weege manipulated the original color palette. The image was inspired by schools of fish one might see when scuba diving. Conceptually this piece brings to mind ideas of inside versus outside and feelings of freedom.

Donated by Spring Creek Partners

Framed Value: \$500

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 Thirteenth 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. 56

Summer Red Bird (Plate 208)

John James Audubon

Donor: Dr. Richard Anderson

Framing donated by Eye Level Framing

Value: \$650

Bid No. 57

Louisiana Tanager (Plate 210)

John James Audubon

Donor: Dr. Richard Anderson

Framing donated by Eye Level Framing

Value: \$450

Bid No. 58

Ground Dove (Plate 283)

John James Audubon

Donor: Dr. Richard Anderson

Framing donated by Eye Level Framing

Value: \$275

Bid No. 59

Zenaida Dove (Plate 281)
John James Audubon

Donor: Dr. Richard Anderson
Framing donated by Eye Level Framing
Value: \$350

Bid No. 60

Paula Kraemer
"Deer Suite I"
2002 Mixed Media Print
Edition 12 of 15

Paula Schuette Kraemer is an independent artist living in Madison, Wisconsin. Her etchings and drypoint monoprints and monotypes are colorful, symbolic narratives that over the years have involved themes of childhood and domesticity, security and shelter. The color in Paula's works will sometimes be a simple hue added to one form, but at other times consumes the entire background of a print.

Paula attended Vassar College and received her B.S. in Art and her M.A. in Printmaking and Ceramics from the University of Wisconsin. She was in an exhibition at the International Print Center New York in 2004 and has been in several shows at Grace Chosy Gallery in Madison and Suzanne Kohn Gallery in Minneapolis. Paula has pieces included in the collections of 3M Corporation, Sprint, Hubbell Realty Company, The Equitable Company, and Pioneer Hi-Bred International.

Donated by the Artist
Framed Value: \$400

Bid No. 61

Pat Steir
"Tiny Waterfall"
2004 Silkscreen
Edition 23 of 40

The internationally renowned artist Pat Steir's paintings and prints have been described as a conversation with the past—specifically with certain art historical movements, from Abstract Expressionism to Romanticism to traditional Chinese painting. Working with these influences, Pat Steir explores the nature of visual signs, symbols, and natural phenomena.

Steir was born in 1940, and has been exhibiting her work worldwide since the early 1970s in venues such as the Sao Paulo Bienal, the Museum of Modern Art and the Whitney (NY), the Chicago Art Institute, the Walker Art Center (Minneapolis), the San Francisco Museum of Art, the Los Angeles County Museum of Art, the Musée D'art Moderne de la Ville de Paris, The Tate Gallery (London), the Cabinet d'Estampes (Geneva), and many more.

Donated by Honorary Badger, Richard Solomon of Pace Editions
Framed Value: \$1500

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