TANDEM PRESS WINE AUCTION
2012

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2012 Wine Auction Artist
T.L. Solien

Auctioneer
Sarah Mudge of Phillips de Pury & Co, New York City

Music
Tony Castañeda Latin Jazz Band:
Tony Castañeda, percussion
Dave Stoler, piano
Henry Boehm, bass
Kyle Traska, timbales
Anders Svanoe, saxophone
Charley Wagner, trumpet
Darren Sterud, trombone

Special Guest Appearance:
Ben Sidran

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

Welcome to the nineteenth 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. I would like to thank every member of the Wine Auction Committee for its hard work, generosity and tremendous support. The entire Wine Auction Committee is indebted to the Chazen Museum of Art for hosting the Auction at their magnificent new building on the UW Campus. We thank Russell Panczenko and his staff for their tremendous support and enthusiasm for Tandem Press. We would like to give special thanks to Brian Thompson and Ann Sinfield for all their assistance.

In September 2012, Tandem Press will celebrate its 25th anniversary. The Press was founded as a self-supporting printmaking studio affiliated with the Department of Art in the School of Education at the University of Wisconsin-Madison. The goal of Tandem Press is to bring internationally recognized artists to interact with students and faculty, and to parallel the overall university mission of education, research and public service. Over 300 students have worked at the press and your support of the Wine Auction has made this possible because all the proceeds we raise at the Auction are used for student assistance and outreach programming. Thank You!

Our big news this year as we move towards our 25th Anniversary, is that we are fundraising for a new building to bring Tandem Press to the campus! Currently we are located two miles from the university, and we now have the opportunity to be an anchor on the East Campus Mall and join all our peers in the arts at the heart of the UW. In December, the Chazen will host a 25th Anniversary exhibition celebrating Tandem Press. The exhibition will highlight the work of 14 artists who have travelled to Madison to create extraordinary projects which have been exhibited throughout the US and abroad.
Since 1987, over sixty artists have created prints at the Press; 250 art, art history, arts administration, and accountancy students have apprenticed at Tandem; and hundreds of workshops, lectures and open houses have abounded. In addition, the visiting artists have made thousands of prints in collaboration with our master printers Andrew Rubin, Bruce Crownover, Joe Freye, Jason Ruhl with the assistance of the graduate students. These prints now hang in museums, corporations and private collections throughout the United States including The Museum of Modern Art and the Whitney Museum of American Art in New York, the Chicago Art Institute and the National Museum of American Art in Washington D.C. just to name a few.

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 21, 2012
Bid No. 1

Château Clerc Milon
1989 Haut Médoc Bordeaux (Pauillac)

Black fruit, licorice, camphor, and coffee spice up the nose of this easy-to-drink, crowd-pleasing wine. Fully matured and exquisite, the wine boasts a rich mouthfeel and finishes nicely with cassis and a hint of licorice. Enjoy a glass tonight, as this wine is ready to drink now!

Donor: Myron Pozniak
Value: $110

Bid No. 2

Château Mouton Rothschild
1970 Pauillac

This old vintage still retains its character. The nose hints at leather and cedar along with dark berries and eucalyptus, perhaps even coffee and mint. Acidic and austere with plenty of earthy notes, decant this wine for just a little while to get it breathing, then enjoy history in a bottle.

Donor: John and Leslie Taylor
Value: $500
Bid No. 3

Castelgiocondo
1999 Brunello Di Montalcino

This wonderfully fragrant wine features a nose with sweet berries, flowers, plums, licorice, and chocolate. The aroma leads warmly into raspberry, blueberry, and cherry in an intense palate that feel smooth and firm, drifting into a lingering finish that will make any meal that much more delicious.

Castello Banfi
1999 Brunello Di Montalcino

This ruby red wine sparkles with garnet reflections, the first indication of the wine’s full-bodied glow. Beginning with dark fruits and berries on the nose, this crowd favorite intrigues with mineral, blackberry, and licorice. The rich, mouth-coating tannins and the long, woody truffle finish are the perfect introduction for a good meal. Decant for at least an hour to explore the rich palate.

Donor: Paula and David Kraemer
Value: $135 for one bottle of each

Bid No. 4

Corte Pavone
2006 Brunello Di Montalcino

This incredible wine will draw you in on the nose. The enticing nose speaks of exotic spices,
blackberry, toasted oak, flowers, and black, sweet cherries leads wonderfully into flavors of raspberry, tobacco, carob, blueberry, and other beautiful, rich fruits. The full body works with the firm, chewy, velvety tannins to create a well-rounded sip each time. Enjoy now, or store for a few years and save this treat for another time.

Donor: M&M Travel

Fanti Tenuta San Filippo
1997 Brunello Di Montalcino

The nose of blue fruits, tobacco, black cherry, and cedar complement the beautiful dark violet color of this wine. The velvety tannins and bright acidity play with the flavors of blueberry, herbs, black pepper, and prune, as well as the floral notes. You might decant and enjoy this wine tonight, or save it for another year’s enjoyment.

Donor: Paula and David Kraemer
Value: $150 for one bottle of each

Bid No. 5

Sempé Armagnac
Grand Reserve Extra

This golden amber brandy comes in a beautiful, specially commissioned bottle designed by the French artist-designer Serge Mansau. The Prism bottle features brandy snifters that “disappear” as the spirit is enjoyed. A special blend of Armagnacs, including vintages over 50 years old, the Sempé Extra Grande Reserve has a sensuous floral aroma with a trace
of wood. The flavor balances spirit and fruit to make your experience lasting smooth and lovely.

Donor: Robert and Linda Graebner
Value: $200

Bid No. 6

Vilmart & Cie
2000 Brut Champagne Cuvée Création

This champagne comes from a winery that has recently come into cult status, known for fantastic champagnes that defy the expectations of a brand-based industry. The current proprietor, Laurent Champs, is the son of a stained glass artist, René Champs, who repaired the stained glass windows in Reims Cathedral. Thus, each vintage of this champagne features a detail from these exquisite stained glass stories. Although the blend primarily consists of Chardonnay, the 2000 vintage has a complexity that reaches beyond the sum of its parts. The nose boasts baked apple, puff pastry, honey, fresh citrus, vanilla, and mineral aromas, and the flavors continue the experience beautifully: orange, pear, coffee liqueur, spice, orchard fruits, and even blackberry linger on the palate, weightlessly drifting into the evocative finish. Bid on these bottles before it is too late; this vintage is the last bottling of the Cuvée Création. Save for a few more years for one of the best champagne experiences you might ever have.

Donor: Mary Alice Wimmer
Value: $300 for two bottles

Bid No. 7

Château Roumieu
1996 Sauternes

Château Roumieu
2000 Sauternes

The Château Roumieu vintages come from an area of France with gravelly soil atop clay-streaked limestone. Thus, the grapes produced are of high quality, carefully cultivated. The wines are a blend of Sémillon and Sauvignon, with the
occasional smidgen of Muscadelle. The aged gold color deepens into an amber with age, darker and denser than most dessert wines. The nose is complex, fruity, and floral, with aromas of almond, quince, mango, pineapple, stewed peach, dried apricot, and passion fruit. The powerful palate is syrupy sweet, yet elegant and refined; notes of linden, mimosa, honeysuckle, beeswax, and hazelnut drift into the aromatic finish.

Donor: James Danky

**Château de Malle**

1975 Sauternes

Refined with age, this amber dessert wine comes from an area of France with gravelly soil atop clay-streaked limestone. Thus, the grapes produced are of high quality, carefully cultivated. The wine is a blend of Sémillon and Sauvignon Blanc. Darker and denser than most dessert wines, the nose is complex, fruity, and floral, with aromas of pineapple, lychee, sweet almond, and lime. The palate is sweet, yet strong and balanced; flavors of pineapple, and barley sugar cane drift into the long finish. Decant for a while to get the most from this older, but still lovely, white wine.

Donor: Chuck Bauer and Chuck Beckwith

Value: $245 for one 325 mL bottle of each Château Roumieu and one 750 mL bottle of the Château de Malle
Bid No. 8

Château d’Yquem
1988 Lur-Saluces

The Château d’Yquem 1988 Lur-Saluces is a king among wines. This absolutely incredible wine opens with a bouquet of honey, orange zest, apricots, and pina coladas. Do not let the “dessert” label deceive you; this wine is full-bodied and powerful with a dense palate of pears, peaches, candied oranges, lychee, and tropical fruits. The mouthfeel is less sugary than it is complex and smooth, ending in an interminable finish that will take your breath away. Decant for an hour or so and serve at cellar temperature to experience the full majesty of this wine.

Donor: James Danky
Value: $630 for one bottle

Bid No. 9

Gerard Boulay
2010 Sancerre Clos de Beaujeu

This deep, rich wine boasts a bright nose with fresh orange, grapefruit, lemon, honeysuckle, and mineral aromas. The smooth yet tart palate bursts with candied citrus flavors and great acidity, ending in a gripping soil and limestone finish. To bring out the true depth of this wine, leave in the cellar for a few years before enjoying it with a hearty meal of seafood, lemon chicken, or any other brightly rich dish.

Donor: Robert Whitlock

La Pousse d’Or
2009 Volnay 1er Cru Clos de la Boursse d’Or

This big, lush wine begins with an earthy, chalky nose, enhanced with anise, oak, black raspberry,
red currants, and minerals. The palate draws from tart, red fruits, with floral, mineral, herbal, and spicy notes. The tannins are silky and refined, although they would really treat you well after a few more years in the cellar.

Donor: David and Loni Hayman
Value: $375 for one magnum of the Gerard Boulay and for two bottles of the La Pousse d’Or

**Bid No. 10**

**Groth**

**1990 Cabernet Sauvignon Reserve**

Ripe currant, red and black cherries, herb, and coffee burst out of the nose of this mature, delicious Cabernet. A buttery, toasted oak flavor frames the strong and intense fruit palate as supple yet firm tannins provide structure. This wine has aged incredibly, so you can enjoy its offerings as soon as you bring it home.

Donor: David Fischer
Value: $240 for two bottles

**Bid No. 11**

**2005 Clos Mogador**

This is Spanish wine at its most sophisticated. A nose rich in dark cherry, blackberry, truffles, oak, and marzipan starts off this absolutely clean, bright, sweet wine. Lush and ripe blackberries and other dark fruits brighten with firm acidity and well-rounded tannins. Complex and intense, each sip of the 2005 Clos Mogador will leave you impressed and ready for more.

Donor: Toni Sikes and Bill Kraus
Clio Jumilla Spain
2009

The dark cherry red color of this wine leads to the intense nose of ripe fruits to begin your start on this wine’s flavorful journey. Decant it early to fully experience this wine’s incredible flavors of sweet oak, espresso, and crème de cassis, which combine to bring you, the lucky partaker, a strong, savory, and opulent palate.

Donor: M&M Travel
Value: $250 for one bottle of each

Bid No. 12

2005 Clos Erasmus Priorat

According to the importer, Eric Solomon, “Clos Erasmus was born in an afternoon with the purchase of some old vines of Garnacha by Daphne Glorian, who happened to be in the area visiting some friends. Although she had no intention of purchasing such a plot or starting a winery, her friends (Alvaro Palacios and Rene Barbier) convinced her that amazing wines could be produced here if given the right attention. They were right.” The wine’s name alludes to the essay “In Praise of Folly,” written by the sixteenth century philosopher Erasmus von Rotterdam and in defense of Glorian’s impulsive but fortuitous efforts. This absolutely stunning wine carries aromas of crushed stone, slate, cinnamon, baking spices,
cassis, kirsch, blueberry, and wild black cherry. Robert Parker’s Wine Advocate raves, “Opulent, harmonious, and awesome are words which really cannot do justice to this extraordinary vinous achievement,” with a score of 100 points. Although it could evolve even further with an additional ten years in the cellar, you may not be able to stand the wait for this staggeringly fantastic wine.

2005 Nit de Nin Priorat

Esther Nin is Daphne Glorian’s assistant and protégé. When she is not managing the Clos Erasmus vineyard, she produces her own wine from a small vineyard nearby. The 2005 Nit de Nin is the second vintage of this lovely blend of Garnacha, Carinena, and Syrah grapes, and was aged for 18 months in only three French oak barrels. Thus, the Nit de Nin is incredibly rare and was cared for lovingly. The bouquet of mineral, licorice, truffle, East Asian spice blends, blueberry, kirsch, and cassis is as smooth as the velvety mouthfeel and as complex as the spicy palate. The finish is wonderfully indeterminable, making this an uncommon treat that can be enjoyed through 2020.

Donor: Finn and Erin Berge and Barriques
Value: $1,300 for one of each bottle

Bid No. 13

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

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

Donor: Lombardino’s
Value: $300

Bid No. 14

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

The 1989 Lynch Bages is an opaque purple with no lightening at the edge. Hugely concentrated flavors of dark berries and chocolate create a complex nose of cedar, crème de cassis, black currants, smoke, truffle, and forest floor. Robert Parker raved, “this beauty is Lynch Bages at its biggest and most beastly,” awarding the vintage a 95. It has aged incredibly gracefully and will continue to do so. With a few bottles at your disposal, you can savor one tonight and cellar the others for an even more delightful experience after yet another decade.

Donors: Scott and Gigi Kelly, Don Nichols
Value: $1,110 for three bottles
Ramey Wine Cellars  
2009 Hudson Vineyard Chardonnay

Ramey Wine Cellars calls this Chardonnay a “masculine,” “broad-shouldered” wine, one that is mature, focused, and extroverted. This wine truly has a strong personality, and each moment with it is a perfectly executed showing of the care put into this wine’s creation. The nose is a subtle blend of poached pear, peach pit, spice, and fig. The floral notes on the nose continue into the palate, which also features ripe apricots, lemon, pastry, crushed rocks, oak, and honey. The finish rounds it all out energetically, with a pure creaminess that will leave smoke and minerals behind on your senses. Drink in the next one to seven years. This bottle is signed by the winemaker, David Ramey.

Ramey Wine Cellars  
2009 Platt Vineyard Chardonnay, Napa-Carneros

This Chardonnay boasts a striking impact that is particularly impressive as a first vintage for the Platt Vineyard. The nose of peach pit, vanilla, poached pear, and licorice also convey notes of ginger and orange zest, bringing a crisp purity that carries through to the palate. Here one can taste dense orchard, citrus, and even tropical fruit flavors, with ripe white peach, nectarine, tangerine, and pineapple, with hints of honey and vanilla lingering into the long, fruity finish. The 2009 vintage is ready to drink now, but more time in the bottle will reward the patient connoisseur. This bottle is signed by the winemaker, David Ramey.

Donor: Ramey Wine Cellars  
Value: $250 for one magnum bottle of each
Bid No. 16

Four Course Dinner with Wine Tasting for Four Guests at the Blue Marlin

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

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

Bid No. 17

Soos Creek
2003 Cabernet Sauvignon

This fantastic vintage has been officially sold out for years. However, it’s still in its peak, with the dark berry, spice, and dark chocolate flavors and firm tannins of an exquisite Washington state Cabernet. Beginning with a nose full of blackberry, dusty flowers, and dried herbs and ending in a smooth and oaky finish, this bright ruby-red wine will not disappoint. It will be great with beef, and can be enjoyed as soon as you take it home.

Donor: Paul Weiss
Value: $750 for three double magnum bottles
Bid No. 18

Spottswoode
1991 Cabernet Sauvignon

This Cab is all about balance, complexity, and sophistication. Its age has only made it better. The nose bristles with coffee, leather, dark berries, and an earthy minerality, before the wine’s strong flavors glide in with currant, plum, cassis, blackberry, and herbs. The herbal notes are joined by olive, cedar, anise, and vanilla throughout the long and intricate finish. The lovely vintage produced a lovely wine that can still be readily enjoyed 21 years later, or even longer.

Donor: David Fischer
Value: $220 for two bottles

Bid No. 19

Ramey Wine Cellars
2008 Cabernet Sauvignon, Napa Valley

This layered wine features the aromas of cassis, licorice, violet, and minerals, with hints of smoky oak and spice. The palate is shaped by its broad, sweet creaminess, highlighting the dark berry and floral flavors while supported by firm tannins. The long finish pulls together this blend of 92% Cabernet Sauvignon, 4% Cabernet Franc, and 4% Petit Verdot. For the best flavors, drink between 2013 and 2028. This bottle is signed by the winemaker, David Ramey.
Ramey Wine Cellars
2008 Cabernet Sauvignon, Annum, Napa

This lively wine shows an energetic nose and a complex palate. After pouring or decanting, enjoy the bright aromas of red and black currants, cherry, blackberry, cedar, flowers, mocha, pipe tobacco, and camphor. Then, upon tasting this bold Cab, you might note the deep, dark fruit flavors, including black cherry and blackberry, with hints of mineral, graphite, and dark chocolate. The finish lasts for ages, suggesting a rich earthiness as the wine slides off the palate. Although it is a treat now, experts recommend leaving the bottle to age for at least a year in your cellars. This bottle is signed by the winemaker, David Ramey.

Ramey Wine Cellars
2008 Cabernet Sauvignon, Pedregal Vineyard, Oakville

This Cabernet Sauvignon (84%) and Petit Verdot (16%) blend is simply magnificent. The bouquet, well articulated and complex, gives notes of graphite, blackberries, roasted coffee, cherry-cola, exotic spices, scorched earth, rose oil, cedar, and even white chocolate. On the palate, dark, rich fruits take over, with the addition of candied licorice and tobacco and a silky smooth mouthfeel. The finish is long, sweet, and exquisitely scented with cherry and floral aromas. This incredible Cab deserves a few more years of bottle aging in order to build further complexity and refine the tannins. Robert Parker’s The Wine Advocate suggests drinking it between 2016 and 2028, making the 2008 Pedregal Cab an investment in fantastic wine experiences. This bottle is signed by the winemaker, David Ramey.

Donor: Ramey Wine Cellars
Value: $740 for one magnum bottle of each
Bid No. 20

Baldacci Family Vineyards
2006 Cabernet Sauvignon, Stags Leap District, Napa Valley

Featuring the classic bouquet and palate of a rich cabernet sauvignon, the Baldacci 2006 is earthy, tannic, and velvety, with big fruit and oak notes. This promising wine asks for a few more years in the cellar, which will let it mature to its full glory. If you do decide to drink it now, decant for a few hours before sharing and enjoying.

Donor: Jim and Connie Caven
Value: $540 for a case of twelve bottles

Bid No. 21

Sunset Cruise on Lake Mendota

Experience the beautiful view of a sunset on Madison's own Lake Mendota in a new way! Ride aboard the “Interlude,” a 1967 28’ Chris Craft Sea Skiff, for a three hour tour of the lake, and bring a picnic to share with six to eight friends. The cruise can begin and end at the Edgewater Hotel, the Memorial Union, the Mariner’s Inn, or at a passenger’s private pier. This experience is perfect for a unique romantic evening or an exciting summer treat!

Donor: Keith Kreps
Value: $225
Bid No. 22

Two Tickets to The Green Bay Packers vs. The Arizona Cardinals
November 4, Green Bay, Wisconsin

Live a Wisconsin tradition when you attend this Packers game with a guest! The 2011 Super Bowl Champions of Green Bay will be hosting the Arizona Cardinals at Lambeau Field on November 4, 2012. This standings-based game is sure to feature exciting plays, fantastic athleticism, and enough team spirit to electrify even the most laissez-faire football fan. Don’t forget your cheesehead hats and your green and gold ensemble!

Donor: Ticket King
Value: $400

Bid No. 23

Gran Centenario Azul Gran Reserva Tequila

The subtle, smoky flavor. The rich, delicious body. The sweet finish that begs for another sip. This tequila is touted as the best of its kind, perhaps the best of all tequilas. As elusive as it is wonderful, any chance to experience this incredible blend is not a chance to be missed. Take the bottle home tonight and taste what tequila can truly be.

Donor: Erik and Amy Johnson
Value: $300

Bid No. 24

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

Considered Madison’s only luxury boutique hotel, the gorgeous Mansion Hill Inn is located just blocks from the Capitol, yet in a quiet area overlooking Lake Mendota. Built by Alexander McDonnell in 1857, the building is an incredible example of German Romanesque Revival architecture, complete with balconies, wrought iron fences, arched windows, a four-story mahogany spiral staircase, and many other intricate and spectacular architectural details. This offer guarantees a night in the best available room out of the Mansion Hill Inn’s ten uniquely beautiful rooms and suites.

Donor: Harvest Restaurant and Mansion Hill Inn
Value: up to $550

Bid No. 25

Garbage Package:
Two Tickets to the “Pondamonium” Festival, August 9th
Two Signed CDs
Meet and Greet with the Band in Madison, Wisconsin
In Madison, Garbage hardly needs an introduction. This genre-bending alternative rock band formed in Madison before embarking on an incredible career. Between radio favorites in the 1990s and the 2000s, numerous award-winning and chart-topping albums, tracks in movies and video games, and even a James Bond theme, Garbage has an enduring charm that has won the world over. And Madison could not be prouder. Welcome them back home after their sold-out show in Chicago as they tour in support of their brand new album, Not Your Kind of People. When Shirley, Steve, Duke, and Butch take the stage yet again, you had better be there to hear it.

Donor: Garbage
Value: $150 for the experience

Bid No. 26

Tour of The Leslie and Johanna Garfield Collection (Followed by Dinner with Hank Lufler and Mike Gerdes)

Are you traveling to New York City later this year? This item gives the lucky bidder an unparalleled opportunity to privately tour the magnificent print collection of Leslie and Johanna Garfield, alumni of the UW Madison, followed by a fabulous dinner in Chelsea.

The Garfields’ extraordinary print collection features prints by American and European artists from the 20th and 21st centuries. This four thousand print collection includes German Expressionist artists, masterpieces by Provincetown printmakers, spectacular examples of prints by the Grosvenor School artists, and other British Vorticists and Modernists. In addition to collecting prints by blue chip artists such as Jasper Johns and David Hockney, the Garfields have supported the prints of young, up-and-coming artists, and recently have championed prints by Cuban artists. Their collection has been exhibited most recently at the Metropolitan Museum of Art, the Boston Museum of Fine Arts, the British Museum, and at the opening of the new wing at the Chazen Museum of Art last October.
Former Associate Dean Hank Lufler and Mike Gerdes are known to friends and acquaintances alike as the best gourmet cooks in Madison! Celebrating is their forte! Following your fabulous tour at the Garfields, enjoy a specially designed dinner for four at Hank and Mike’s Manhattan home between now and December 15th. The menu will feature delectable seasonal foods, and accompanying wines.

*Please give at least 4 weeks notice to avail yourselves of both the tour and the dinner.

Donor: Leslie and Johanna Garfield, Hank Lufler and Mike Gerdes
Value: Priceless

Bid No. 27

Hand-crafted Art Glass Bowl

This beautiful piece of art glass forms a bowl shape with a rim that waves and curves up from its half sphere base. Deep teals, forest green spots, and the Bristol blue rim evoke the colors of water. The underwater effect deepens as the light shines through transparent patches amongst opaque glass and the colors darken along the bottom of the bowl. This work will look gorgeous wherever you put it, as long as it can glisten and impress as it is bathed in light. Fritz Schomburg has earned an M.A. and an M.F.A. in Glass and a PhD in Biochemistry from the University of Wisconsin-Madison. This biological background, including his registration of several patents, gives Schomburg a unique perspective on his medium and the impact his work has on viewers. Many of his works are magnified interpretations of molecules and molecular structures, and they have been featured in and around Madison.

Donor: Fritz Schomburg
Value: $1,200

Bid No. 28

Dinner for Eight at L’Etoile with Hamel Family Wines
Sporting three generations of UW grads in the Hamel family, part-time Madison residents and Sonoma Valley Vintners George and Pam Hamel, in partnership with L’Etoile Restaurant, are pleased to support the Tandem Press and present a very special winemaker’s dinner for eight! For this wonderful evening, Chef Tory Miller will pull from the local, seasonal bounty to create four courses that elicit a sense of the season and the terrior of south central Wisconsin. Each dish will pair beautifully with exceptional wines from the Hamel family’s Sonoma Valley estates. The winning bidder for this lot will also receive one magnum of HFW’s extraordinary 2007 Pamelita Estate Cabernet Sauvignon.

*Valid for one year, the date of the dinner is to be mutually agreed upon with L’Etoile Restaurant, in advance.

Donor: Hamel Family Wines, L’Etoile
Value: $2,000 for the incredible experience

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Bid No. 29

1986 Chateau Le Tertre-Roteboeuf, Saint-Emilion Grand Cru

In the late 1970s, François Mitjavile took over the field with his wife Emilie who has inherited it from her father. This vineyard, which was then named Chateau du Tertre, had long lost its luster and reputation. The presence of the vine dates back to Roman times. As for all the buildings on the property (cellars and home), they date from the late seventeenth century. The estate is also referenced in the 1929 edition of the guide Feret, bible of the Bordeaux vineyards. Francis Mitjavile renamed the estate Le Tertre Roteboeuf. “Roteboeuf” in Old French, refers to the pain the oxes were feeling struggling up
the dry and hard hill. Because this soil is located along hillsides, near Pavie, the vines grow on barren land, grilled and dried by the summer heat. Disciple of Emile Peynaud, Francois Mitjavile decided to revive the sleeping beauty, and returned to traditional techniques. First in the region to restore the permanent grass cover the field, he reduced the height of the vines to allow the fruit to fully benefit from the warmth of the ground. After vinification, the wines are carefully aged for 22 months, punctuated by frequent tapping operations. Success did not wait long; tasting the 1982 vintage put up immediately Tertre rote-boeuf to the level of the other great wines. Since then, Francis Mitjavile has continued to faithfully reconstruct the footprint of its soil, while giving the wines the particular expression of each vintage. The wine, already delicious in its youth, has long proved its longevity. Many feel that it will be a pleasure to see what 25+ years will do to this wonderful, age-able wine.

Donor: Rich Divilbiss
Value: $350 for the two bottles

Bid No. 30

V. Sattui
2007 Mt. Veeder Cabernet Sauvignon

“A PLATINUM MEDAL Cab that is sure to please. Consume now, or allow to age in your cellar and this cab will soon become your favorite as well and capture the attention of even the most discerning of wine connoisseurs. The wine has a clear fix on varietal charac-
ter, with distinctive blueberry, tobacco, and black olive flavors that are ripe and complex. There are intriguing hints of violets, cocoa, and spice, a slight minty edge and fine overall balance.”

Donor: Anne and Tim Connor
Value: $540 for the case of twelve bottles

Bid No. 31

Kenwood Vineyards
2003 Artist Series Cabernet Sauvignon

With Vincent van Gogh’s recognizably beautiful painting “The Starry Night” gracing the label, this wine promises a classically sophisticated experience. The aroma, balanced and refined, brings traces of raspberries, cassis, currants, oak, and dark chocolate. The flavors tell of black cherry, blackberry, leather, pepper, and spice, supported by good tannins. You might try some tonight, or keep in on hand for future enjoyment.

Donor: Liquor Town
Value: $50 for one bottle

Bid No. 32

Kenwood Vineyards
2004 Artist Series Cabernet Sauvignon

The label on this bottle features the “Peace Woman,” an image created by renowned artist Shepard Fairey. Fairey’s bold designs have brought art out of the “white cubes” of museums and galleries and into urban visual cultures, bringing Fairey into the forefront of the
blossoming street art renaissance, as seen in Bansky’s Exit Through the Gift Shop. The wine itself shares the beauty of its packaging, with a concentrated depth crucial to a fantastic Cabernet. Black currants, tea leaves, and dark chocolate play across the nose, rising into a big, intense palate that bursts with dark fruits and berries as well as cedar, spice, and black licorice. The tannins are firm, the acidity bright, and the finish lengthy. This powerful wine can be enjoyed now through 2015.

Donor: Fred Hulsizer, in memory of Richard Reginald Bloodsaw Hulsizer
Value: $70 for one bottle

Bid No. 33

**Rombauer**

**2003 Cabernet Sauvignon Diamond Selection**

This complex Cabernet carries the opulent aroma of plum, wild berry fruit, and cedar, swelling into the tasted flavors of black cherry, cocoa, and currant. The finish lingers on vibrantly after the firm tannins sink back into the palate. Luxurious, deep, and well structured, this wine is a delight.

Donor: Liquor Town

**Merryvale Starmont**

**2001 Cabernet Sauvignon Napa Valley**

Quality meets affordability in this complex Napa wine. A blend of Merlot, Cabernet Franc, and Petit Verdot was lightly fined with fresh egg whites, resulting in sculpted, supple tannins and dark fruit aromas and flavors. The currant, cherry, and oak flavors and the wine’s smooth mouthfeel makes it a perfect compliment to, not a distraction from, a great steak.

Donor: Nancy Christy and Neil Heinen
Value: $85 for one bottle of each

**Arger-Martucci Vineyards**

**2003 Cabernet Sauvignon, Napa Valley**

Kosta Arger, a cardiologist from Reno, started his boutique family winery in 1998 in St. Hele-
na, Napa Valley. Their 2003 Cabernet Sauvignon is a beautiful wine with soft tannins and a firm backbone. The bouquet includes notes of black cherry and leather, which carry through to the palate. This lovely wine can be enjoyed now!

**Robinson Family Vineyards**

2007 Estate Cabernet Sauvignon, Napa Valley

The Robinson Family Vineyards are located in the Stags Leap district of Napa. They are truly a hidden gem, with seventy eight acres of vineyard in premier winemaking country. The family made this wine with hand-selected and harvested grapes. It shows a rich nose of tobacco and dark fruits, with a palate of black cherry and deep tannins. The finish is long, fruity, and complex. Decant for at least an hour before serving, or for the best experience, keep this treat in your cellar for another year.

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

**Bid No. 34**

**Robert Young Estate Winery**  
**2003 “Scion” Alexander Valley Cabernet Sauvignon**

A bold, complex wine, the 2003 Scion Cab opens into a tantalizing nose full of dark fruits with earthy tones. The flavor does not disappoint, matching the nose’s enticement with blackberry, spice, bing cherry, plum, and chocolate covered berries. The dusty tannins lead into a nice, long finish that will keep you coming back for more. Decant for an hour to let the wine really blossom.
Robert Young Estate Winery
2007 “Big Rock Block” Cabernet Sauvignon

This wine receives its name from a large boulder that once towered above the Robert Young Estate Winery. The rock’s destruction left soil with patches of red clay, rocky soil, and volcanic material, all of which help develop the grape crop for the Cabernet that goes into the “Big Rock Block” blend. With a big nose of blackberry, blueberry, and pepper spice, the aromas of this wine reminisce of a baked pie. Flavors of dark fruits with plentiful tannins and a silky mouthfeel end in a long finish to cherish. The wine is young yet, so you might hide it away as an investment in your future wine-enjoying delights!

Donor: Jim and Connie Caven
Value: $320 for four bottles of the “Scion” and two bottles of the “Big Rock Block”

Bid No. 35

Kelham Vineyards
2001 Cabernet Sauvignon, Oakville

With a complex nose of oak, pepper, spice, and dark fruit, this dark ruby wine features a palate of cassis, black currant, and blackberry, with velvety smooth tannins that continue into the long finish. Kelham Vineyards wines always impress, and this cabernet is no exception. Expect sophistication, style, and heft for your evening enjoyment.

Donor: Jim and Connie Caven
Value: $630 for six bottles
Bid No. 36

Kelham Vineyards
2004 SonS Napa Valley Red Wine

The “SonS” wine is a proprietary blend of Cabernet Sauvignon, Merlot, and Sangiovese. These wines have come together to create a unique and harmonious wine that tastes of currant, wild berry, and blackberry. A complex nose is the perfect start, and a refined finish the perfect end to this extraordinary wine.

Donor: Jim and Connie Caven
Value: $400 for four bottles

Bid No. 37

Chateau St. Jean
2003 Cinq Cépages Cabernet Sauvignon

Representing its type well, this classic Cinq Cépages brings aromas of chocolate-covered cherry, boysenberry, forest evergreen, and leather. The rich, ripe flavors of spice, sweet plum, dark berry, and oak are complemented by the firm tannins before this wine takes its time in its balanced finish. Decant for a few hours before pairing with an elegant meal.

Donor: Grace Chosy

Chateauneuf-du-Pape Clos du Mont-Olivet
1997 Sélection Reflets

This deep ruby wine is pleasantly fruity, with dark fruits and warm spices on the nose. The palate is sweet and silky, balanced and ripe. The subtle tannins focus into a long finish. The 1997 vintage is an excellent choice for pairing with meat and fish dishes. Drink now for your full enjoyment!
Adrian Mathier Nouveau Salquenien
2005 “Lucifer” Pinot Noir

Named after the lord of temptation, this dark ruby wine will entice you. Fresh red berries dance on the nose and appear again on the rich palate. With a light tannic structure, this wine embraces pairings with meat and cheese for an elegant celebration or a fun evening with close friends.

Donor: The Edgewater Hotel
Value: $130 for one bottle of each

Bid No. 38

Mollydooker
2009 Carnival of Love Shiraz

Although the bottle and brand exude a playful, carnivalesque atmosphere, this wine is not to be taken lightly. The huge nose on this Australian wine boasts of vanilla, crème de cassis, blackberry, spice, plum, mocha, and boysenberry notes. Starting with a strong rush of ripe berry and vanilla, the flavor slips leisurely into black cherry, mulberry, dried tomato, and tomato leaf. The grainy tannins finish with a spicy heat behind persistent fruit. The incredible power of this wine does not hide its refined sensibilities, and it can impress you tonight or sometime in the next eight years.

Donor: Grace Chosy
Value: $95
Bid No. 39

La Conreria d’Scala Di
2010 White Priorat Les Brugueres

An intricate bouquet of crushed stones, herbs, citrus, and honey entice the senses, preparing the tongue for the delicate flavors of honeysuckle, melons, peach, apple, and lemon. The biting acidity is tart and citrusy, and the finish is creamy, almost like a sherbet and ice cream dessert. Rich and powerful, strong and complex, this white wine is a treat for a warm summer’s evening or with a lively, flavorful meal.

Silver Palm
2009 Cabernet Sauvignon, North Coast

The Silver Palm 2009 North Coast Cab is a spicy one: cinnamon resounds amongst the dark berries on the nose, and the smooth mouthfeel includes a note of that red hot cinnamon spiciness. Soft tannins lead to a balanced finish. Let this wine breathe for a little while before enjoying its bold flavors.

Donor: Tornado Club
Value: $100 for one 750 mL bottle of the Les Brugueres and one 3 L double magnum of the Silver Palm

Bid No. 40

Turley Wine Cellars
2007 Petite Syrah Hayne Vineyards

A wonderful wine, the Turley 2007 Petite Syrah from the Hayne Vineyard is sweet, deep, intense, and warm. The nose offers the aromas of boy-
senberry and dark chocolate, with a vanilla cake accent, despite the inky, black color. The flavors of dark berries, black pepper, and chocolate wash over with a smooth, velvety mouthfeel. The large tannins move into the lengthy finish as you enjoy this exquisite wine, either now or in a year or so.

Donor: Eric and Nancy Rude
Value: $100

Bid No. 41

Mumm
2004 Syrah “The Gallery Collection”

This powerful Syrah offers a nose of strong black cherry and blackberry aromas with traces of red licorice, pepper, and spice. The palate is dense but structured, with a velvety mouthfeel and smooth tannins. Black currant and boysenberry balance toffee and nutmeg spice in the lingering finish, for a wine experience that would perfectly accompany a hearty roast or another bold, delicious meal.

Donor: Jim and Connie Caven
Value: $210 for six bottles

Bid No. 42

Lancaster Estate
2007 Cabernet Sauvignon

This lovely Cab begins with a nose of black olives, blackberry, currant, plum, and black cherry. The fine acidity and soft, silky tannins perfectly complement the tight structure of the big palate, filled with black cherry, sweet black raspberry, currant, and cassis flavors. The notes of damp earth, mineral, herbs, cedar, and anise fall into the long, deep finish. You might enjoy a glass tonight, or you may hold off for a few years to let this wine develop even further. Decant for a few hours before drinking.

Donor: Maple Bluff Country Club
Value: $420 for six bottles
Bid No. 43

Ramey Wine Cellars
2009 Ritchie Vineyard Chardonnay, Russian River Valley

The nose of this bright gold Chardonnay promises a rewarding experience: ripe pear, honey-suckle, baked apple, pineapples, orange zest, honeydew melon, and spicy oak hint of hazelnut, smoky minerals, and cinnamon. The aromas give way to the intense flavors of citrus, green apples, and other bright fruits. The structure is as impressive and immense as the bouquet and palate, as the wine is rich, well balanced, firmly acidic, and full-bodied, with a deep, dry, lengthy finish that is sure to delight. You may wish to drink this lovely wine now, or you might leave it for a year or so in the cellar to let it blossom a little further. This bottle is signed by the winemaker, David Ramey.

Donor: Ramey Wine Cellars
Value: $135 for one magnum bottle

Bid No. 44

Domaine de la Janasse
2006 Vieilles Vignes

This young and delicious wine hails from the Châteauneuf-du-Pape commune in southeastern France. This vintage is already showing a wonderful bouquet and palate, with the aromas and flavors of pepper, blackberry, licorice, gravel, cherry, and complex spice. The mouthfeel is smooth and the impression powerful and deep. A bright acidity and sweet yet subtle tannins set up a long and fantastic finish. Although you could be enjoying this dark crimson wine after just a few hours of decanting, a few years in the cellar instead will greatly reward the patient connoisseur.

Donor: Tornado Club
Value: $85
Bid No. 45

Duckhorn
1987 Cabernet Sauvignon

This wine was carefully aged to preserve its flavors, aromas, and structure. Its intense, focused flavors of black cherry, spice, currant, and chocolate are balanced by its smooth, supple mouthfeel. The tannins are as abundant as the anise, cedar, and dark fruit aromas, making this wine a treasure to be savored for a special occasion.

Donor: David Fischer
Value: $200 for two bottles

Bid No. 46

Soos Creek
2003 Cabernet Sauvignon

This fantastic vintage has been officially sold out for years. However, it’s still in its peak, with the dark berry, spice, and dark chocolate flavors and firm tannins of an exquisite Washington state Cabernet. Beginning with a nose full of blackberry, dusty flowers, and dried herbs and ending in a smooth and oaky finish, this bright ruby-red wine will not disappoint. It will be great with beef, and can be enjoyed as soon as you take it home.

Donor: Paul Weiss
Value: $750 for six magnum bottles

Bid No. 47

Soos Creek
2003 Cabernet Sauvignon

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wine will not disappoint. It will be great with beef, and can be enjoyed as soon as you take it home.

Donor: Paul Weiss
Value: $300 for six 750 mL bottles

**Bid No. 48**

**Certificate for Lunch for Two at The Madison Club**

Enjoy lunch for two at the Madison Club! Dine in Churchill’s Restaurant for a more formal lunch with a client or a significant other, or grab a causal, but still delicious, lunch in Churchill’s Lounge. With the heat of the summer comes the Farmer’s Market on the Square, and with that the Madison Club’s Farmer’s Market Brunch! After shopping at the booths on Saturday morning, stop by the Madison Club (no required dress code) for a fantastic array of local, farm-fresh offerings. Whatever your choice, you are sure to have a gourmet and unique experience at the Club!

**Joel Gott**
**2009 Amado County Zinfandel**

The nose of this casual zin hints at peaches cooked in port wine and candied strawberries. Plum, vanilla, and cherry licorice sit on the palate, with the cherry licorice remaining through the finish, joined by sweet tobacco. This wine is easy to drink at any time, both by itself as you talk with friends or accompanying a nice meal enjoyed with your significant other.

Donor: The Madison Club
Value: $75
Bid No. 49

Gift Certificate to Opus Lounge

This fun and exciting cocktail lounge is located across from the Majestic Theatre on King Street, off the Capitol Square. The Opus Lounge is a perfect place to celebrate, socialize, and relax for the young professional, Madison local, tourist, or any lover of great cocktails and a classic atmosphere. With nightly specials from a bevy of hip and unique cocktails, as well as tapas, fondue, sushi, and delicious desserts, this is the place to be.

Donor: Opus Lounge
Value: $25

Bid No. 50

Gift Certificate to Food Fight

In the Food Fight Restaurant Group, there’s “a place for every taste!” Enjoy a causal meal at Monty’s Blue Plate Diner, Aldo’s Café, Cooper’s Tavern, or the Avenue Bar, or get a little fancier at the Ocean Grill, Steenbock’s on Orchard, Bluephies, or Fresco at the Madison Museum of Contemporary Art. There are Food Fight restaurants outside of Madison as well; see Food Fight’s website for more options. No matter what you choose, you are sure to have a great meal!

Donor: Food Fight and Joseph Krupp
Value: $100

Bid No. 51

Gift Certificate to Le Personal Chef

Do you know someone who would like to throw a magnificent party for a small group or a large gathering, but has no time to design and prepare an exquisite menu? If so, give him or her a gift certificate to Le Personal Chef! This gift certificate is redeemable towards an event catered on location by Executive Chef Sami Fgaier, pre-
viously the creator, owner, and head chef of Le Chardonnay Restaurant. Chef Fgaier and his team of helpers will plan, prepare, present, and clean up after an incredible array of gourmet foods and drinks. This luxurious experience is sure to amaze guests and turn a party into the talk of the town.
Donor: Le Personal Chef, LLC
Value: $150

Bid No. 52
Cheese Tasting for Two at Fromagination

Join Fromagination, where you and a guest will learn about a variety of cheeses and cheese makers. You will be able to taste each cheese and explore its perfect companions, your choice of wine or beer, in a delicious and insightful pairings with Fromagination’s Wisconsin cheeses. Alternatively, this lot can be used as a picnic! Enjoy a sampling of fine cheeses and wonderful pairings as you bask in the lovely Wisconsin summer weather.

*Note: The tasting must be scheduled in advance with Ken Monteleone.

Donor: Fromagination
Value: $100

Bid No. 53
Goose’s Bags and Gifts
Myrth McDonald
Handmade Wine Bags

These handcrafted wine bags come in a wide variety of cheerful prints with coordinating linings. Each bag is sewn from 100% cotton, complete with an attached, matching grosgrain ribbon. They are perfect for a 750 ml bottle of wine, or a similarly sized gift, and they’re environmentally green; no paper or tape necessary! Just slip the bottle into the bag, tie the bow, roll down the bag’s cuff, and your gift is wrapped in a wonderful package that can be reused again and again. The recipient will adore the bag as much as your gift inside!
Teira Wines
2008 Sauvignon Blanc, Dry Creek Valley

This wine comes from the winery of Daniel Donahoe, one of our former Tandem Press Wine Auction Auctioneers, and Alexis Woods. Teira Wines, named after the founders’ daughters Thea and Keira, lies in the wonderful Dry Creek Valley of Sonoma County. Light and crisp, the 2008 Sauvignon Blanc is perfect for a hot summer day with its nose of lemon zest and minerals and its kiwi, mandarin, bright citrus, and herbal flavors.

Donor: Paula and David Kraemer
Value: $80 for six bags and the bottle of wine

Bid No. 54

Print Holiday Cards at Tandem

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

Donor: Jason Ruhl
Value: Only you can decide the value of this unique gift!!
Bid No. 55

Gift Certificate to Orange Tree Imports

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

Donor: Orange Tree Imports
Value: $25

Bid No. 56

Wine Lover’s Set:
Schott Zwiesel Forté Red Wine Glasses
Schott Zwiesel Forté Burgundy Wine Glasses
Peugeot Melchior Basalte Corkscrew
Glass Carafe

This set makes a ideal starter set for the budding wine connoisseur, or a perfect gift set for that special wine lover in your life. The red wine glasses feature tall, broad bowls that taper towards the top, allowing your full-bodied reds to oxidize before gliding, velvety smooth, to the back of the mouth, ensuring that your palate will not be overwhelmed. The Burgundy glasses, best for Pinot Noir and other delicate reds, are shorter and broader, directing wine to the tip of the tongue to demonstrate the most of the intricate flavors. The Peugeot corkscrew functions through a lever style release and includes a built-in foil cutter, bottle opener, and soft grips for a better handhold. The glass carafe is 15” tall and great for letting those deep reds breathe before serving. With a set like this, you or your favorite
wine drinker will be ready for tastings and parties in no time!

Donor: The Kitchen Gallery
Value: $215 for four red wine glasses, four burgundy glasses, one corkscrew, and one glass carafe

**Bid No. 57**

**Two (2) Subscriptions to Forward Theater Company’s 2012-2013 Season**

From the Forward Theater Company: “Enjoy a full year of locally produced, professional theater at Overture Center! Check the website, www.forwardtheater.com, for dates and descriptions of current productions.” Support Madison’s dramatic artists by experiencing the best of local theatre!

Donor: Forward Theater Company
Value: $170

**Bid No. 58**

**American Players Theatre 2012 Season Package**

With the stunning history and reputation of the American Players Theatre, one barely needs an introduction. Join fellow theatre-goers, talented
casts, and dedicated crews for an outdoor show at the Up-the-Hill Theatre, or stay inside during the hot midsummer nights in the Touchstone Theatre. The 2012 season has only just begun, and it continues to promise the professionalism and magic of an APT summer. This year, see a classic, but fresh, Shakespearean production, such as Twelfth Night, Richard III, or Troilus and Cressida, or catch a glimpse of Shakespeare from a new light in Shakespeare’s Will or the popular In Acting Shakespeare. Alternatively, experience an expertly written and performed play off the Shakespearean track, including The Royal Family, The Admirable Crichton, Skylight, or Heroes. No matter what your choice, this year or next, your time in Spring Green, Wisconsin will forever change how you think of theatre in the summer.

This lot includes a $250 gift certificate, the Book of Lore: American Players Theatre publication, drink vouchers, 2012 season poster vouchers, visitor’s guide, guides to the 2012 season, and a tote bag.

Donor: Paula and David Kraemer
Value: $250

Bid No. 59

Framing Gift Certificate to Douglas Art and Frame

As you add to your art collection, take advantage of the expertise of Framing Maestro Extraordinaire Paul Douglas. From framing to delivery to installation, Douglas Art and Frame provides full service with a reputation for quality and innovation. Part of Dane Buy Local, Douglas Art and Frame strives to support local artists and other businesses.

Donor: Douglas Art and Frame
Value: $200
Bid No. 60

Framing Gift Certificate to Douglas Art and Frame

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Donor: Douglas Art and Frame
Value: $200

Bid No. 61

Vivian Link Necklace

Lauren Wimmer’s background in art history both inspires and informs the jewelry she crafts. With each piece, she strives to capture the symbolism, texture, and ornamentation seen in the jewelry found within canonical fine art. Her work features a tension between unique textures, light reflection, color, and weight. She often uses fresh water pearls, rock crystals, semi precious stones, sterling silver, 14-karat gold, bone, wood, horn, glass, hand-dyed silk ribbon, and wax to achieve the most beautiful and fascinating effects possible. In her cast pieces, one may note a reminiscence to overgrown flora with verduce, thorns, and the cast iron fences enclosing such lush, untended gardens. This lot is a chain necklace comprised of open pod-shaped links with an abstract triangular, serpentine motif. Each link is cast individually in bronze, then cut and soldered together. The clasp blends seamlessly into the design with a small opening in the link. The necklace was made by hand in New York City.

*For an additional fee, it is possible to have the piece plated with 18K yellow gold or a blackened gunmetal finish.

Donor: Lauren Wimmer
Value: $540
Bid No. 62

Andrew Rubin
Hey, Diddle Diddle
Woodblock, 17” x 22”

“Hey diddle diddle/The Cat and the fiddle/
The Cow jumped over the moon/The little Dog laughed to see such sport/And the Dish ran away with the Spoon.” This Mother Goose rhyme is visualized, dreamlike, with the cartoonish, anthropomorphized figures floating on a cream sill. Above the rhyme is a still life, bright red and pink flowers in a blue glass vase. Artist Andy Rubin has been a Master Printer at Tandem Press since 1988. He graduated with an M.F.A. from Arizona State University in 1984, and his work has been seen in national print competitions, galleries, museums, and university collections. Rubin has taught at the University of Southern California and the University of Tennessee-Knoxville, and has printed at Gemini G.E.L. in Los Angeles.

Donor: Paula and David Kraemer
Value: $400

Bid No. 63

Paula Schuette Kraemer
Trying to Steer
Drypoint, monoprint, monotype, 9 of 20
26 ½” x 27”

This drypoint monoprint/monotype is very typical of the Paula Schuette Kraemer’s rich use of color and strong, free, expressionistic line which fills the image with energetic movement. The piece is from the series of work titled “Letting Go of Your Children” and depicts the exhilaration of sledding and trying to turn. It’s about the situations kids set up which involve risk, excitement, and release. On a deeper level, it refers to the nostalgia of childhood, the difficulty of growing up and the fast pace of life. It’s about parenting, too. This is the last available print from an edition of 20, so don’t miss the opportunity to own such a fine example of this artist’s work! Paula Schuette Kraemer, a UW-Madison M.A. alumna, is
proprietor of her own fine art press, Open Gate Press, also located in Madison. She is a noted Midwestern printmaker, represented in 5 galleries and many permanent collections throughout the United States. Her multi-media prints and drawings are noted for expressing a sense of tongue in cheek humor and melancholy for life around us.

Donor: Open Gate Press
Value: $500

Bid No. 64

Anne Connor
Blind Faith
Digital photograph on rag paper, 19” x 19 ½”

This black and white photograph is powerful in its simplicity: a girl leaping, her eyes closed with the thrill of the jump, frozen in time. Her arms spread out as if she is flying, carried by her own confidence in where she will land. This photograph was included in the juried exhibit “Black and White” of the Center for Fine Art Photography in Fort Collins, Colorado. Anne Connor, rarely without her camera, is a photographer and writer who will scale rock outcroppings, climb through brambles and more to capture unique and magnificent photos. She thrives in her garden and in the woods, where she enjoys spending time with family, friends and her Labrador retrievers.

Donor: Anne Connor of Driftless Studio
Value: $475 framed

Bid No. 65

Bruce Crownover
Outlet
Lithograph, 24 ½” x 35 ½”

The sun sets over a lake, barely peeking over the horizon as the world goes dark. Trees line the water that darkens like the sky, in deep gradients. In fact, it is unclear where the sky stops and the lake begins. This is an image of nature’s beauty and calm, and also its quiet mysteries. Raised in southern California, Bruce Crownover earned his B.F.A. in 1985 from Utah State Univer-
sity, where he worked with printmaker Moishe Smith. Crownover went on to study printmaking at the UW-Madison, during which time he volunteered at Tandem Press until he graduated with an M.F.A. in 1995. He achieved a full time position as Tandem Press’s Associate Printer in 1995 and eventually became a Master Printer and the Shop Manager after a brief hiatus as an ukiyo-e woodcarver in Boston and New York City.

Donor: Fresh Hot Press  
Value: $400 with framing donated by Douglas Art and Frame

Bid No. 66

Kathryn Polk  
Face to Face  
Lithograph, edition of 35, 22" x 30”

A mysterious piece, Face to Face shows two identical women facing each over, oversized chef’s hats covering their eyes as they kneel on the ground. This print leaves its meaning in the eyes of the beholder, between its enigmatic main characters and its equally elusive background imagery. The artist, Kathryn Polk, was born and raised in Memphis, Tennessee, and studied Fine Art at the Memphis Art Academy and the University of Memphis. She co-founded L-Vis Press with her husband, Andrew Polk, in Tucson, Arizona, where they continue to live and work today. Many of her works feature female characters in Surrealist situations. Polk’s art often addresses feminist and environmentalist concerns. At L-Vis Press, she promotes cleaner and less toxic means of printing.

Donor: Fresh Hot Press  
Value: $200 with framing donated by Douglas Art and Frame

Bid No. 67

Dennis Nechvatal  
Landscape Study  
Acrylic on panel, 14 ½” x 14 ½”
Specially painted for the Tandem Press Wine Auction the small, detailed brushstrokes bring this bright landscape to life. The trees, tall grass, water, and sky brim with varied and vivid greens, blues, browns, and whites. Dennis Nechvatal is a Dodgeville native who received his BS and B.A. at the University of Wisconsin-Madison and his M.F.A. at Indiana University. His work has been exhibited extensively in Chicago, Madison, and Milwaukee, as well as in Indiana and Washington, D.C. He approaches his art as “an investigative process,” and he often aims “to research and explore artistic styles and disciplines through the creative process while utilizing the history of art,” creating works with several levels of meaning, visually and metaphorically. Nechvatal lives and works in Madison, WI.

Donor: Dennis Nechvatal  
Value: $1,200 with framing donated by Douglas Art and Frame

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**Bid No. 68**

**Katja Oxman**

**Textures of the Past, 1993**

**Etching, edition 90 of 125**

Katja Oxman was born in Munich, Germany and attended the Pennsylvania Academy of Fine Art in Philadelphia, the Akademie der Bildenden Kunste in Munich, and the Royal College of Art in London. Although she usually depicts still lifes, these arrangements are less focused on realist truths than they are a homage to cultural and personal histories. Her work has garnered attention internationally and appears in the collections of the Philadelphia Museum of Art, the Smithsonian Institution, the United States Department of State, and of several educational institutions across the country, amongst others.

Donor: Mary and Tim Erdman  
Value: $950 with framing donated by Douglas Art and Frame
Bid No. 69

Onelio Marrero
Before the Rush
Oil on canvas, 13” x 15”

This original oil painting is the work of the award winning, New York based artist Onelio Marrero. He is famous for his detailed depictions of his favorite eateries and bars, and his ability to capture a mood, happy or plaintive, is extraordinary. Framed in a sleek ebony, Before the Rush is ready to enhance any home or office. Marrero was born in Cuba in 1958 and was raised in New Jersey. He received a B.F.A. from The Cooper Union for the Advancement of Science and Art in New York City. Marrero now teaches high school art in Rockaway, New Jersey as a Geraldine R. Dodge Artist/Educator Fellow.

Donor: Janus Galleries
Value: $950

Bid No. 70

Cyril Satorsky
Rabbi Itzik Consults the Angel Raphael, 1968
Linocut, edition 11 of 30, “ x “

This unusual print features cartoonish characters, blocky nearly to abstraction. One figure, Raphael, descends down on angel’s wings wearing a Hasidic Jewish hat-- although he is also smoking a cigarette. The figure on the ground, Rabbi Itzik, looks up towards the angel, holding a flower in one hand and reaching up with the other. The enigmatic action says nothing about the context, or about the characters themselves. Rabbi Itzik may be one of the “Wise Men of Chelm,” who are figures associated with Jewish comedic folklore.

Donor: Mary Alice Wimmer
Value: $300 with framing donated by Douglas Art and Frame
Bid No. 71

Jack Anderson
October Fence Line, 1987
Watercolor, 13” x 16”

A farmhouse sits in the middle of a fall landscape, framed by two tall trees displaying their orange foliage. The orange and gray of the ground softly contrasts the blue sky, making the painting a bright, cheerful depiction of an October day in the Midwest. Jack Anderson is based in Door County, Wisconsin. Having received a B.S. and an M.S. in Art Education at Northern Illinois University, Anderson taught for almost twenty years in the Crystal Lake, Illinois area before moving up north with his wife Sue. His work focuses on the visual changes in the seasons and the imperfect lines of fences, rooflines, barns, and creeks.

Donor: James J. Peterson, D.D.S.
Value: $575, with framing donated by Douglas Art and Frame

Bid No. 72

Gerhard C.F. Miller A.W.S.
Winter Reflections
Watercolor, 20 ½” x 22 ½”

A snowfall typical of Wisconsin winters has descended upon the bare trees and frozen pond of this tranquil painting. The soft, cool colors blend into one another via the even softer edges. Gerhard C.F. Miller was a Wisconsin artist whose accomplishments sparked the now glowing arts scene in Door County, Wisconsin. He founded a gallery, contributed to the founding of the Miller Museum of Art in Sturgeon Bay, and continued to paint the stunning landscapes of the area nearly up to his 100th birthday. He began painting when polio claimed his mobility as a child. His “imaginative realism” was self-taught, and his education at the University of Wisconsin-Madison instead focused on business administration. Balancing his art, his family’s business, and later
his own family life, Miller somehow found time to write poetry and prose as well. His work has been featured in a Metropolitan Museum of Art exhibition, amongst other exhibits and collections.

Donor: James J. Peterson, D.D.S.  
Value: $1,950, with framing donated by Paul Douglas

**Bid No. 73**

**Attributed to Borromeé**

**Pyrethrum Radicans**  
**Hand-colored engraving, 17” x 21 ½”**

This exquisite hand-colored engraving bridges science and art, with their botanical subjects treated both academically and aesthetically. Thus, they are perfect for both the avid gardener and the avid art collector! These prints were likely included in a scientific treatise, displaying information related to such a work in small print near the bottom of each print. Borromeé was a nineteenth century French painter and engraver.

Value: $300  
Donor: Dr. Thomas Farrell

**Bid No. 74**

**Attributed to Borromeé**  
**Aethionema Saxatile and Lepidium Ramburel**  
**Hand-colored engraving, 17” x 21 ½”**

This exquisite hand-colored engraving bridges science and art, with their botanical subjects treated both academically and aesthetically. Thus, they are perfect for both the avid gardener and the avid art collector! These prints were likely included in a scientific treatise, displaying information related to such a work in small print near the bottom of each print. Borromeé was a nineteenth century French painter and engraver.

Value: $300  
Donor: Dr. Thomas Farrell
Bid No. 75

Attributed to Borromeé
Helianthemum Viscidulum
Hand-colored engraving, 17” x 21 ½”

This exquisite hand-colored engraving bridges science and art, with their botanical subjects treated both academically and aesthetically. Thus, they are perfect for both the avid gardener and the avid art collector! These prints were likely included in a scientific treatise, displaying information related to such a work in small print near the bottom of each print. Borromeé was a nineteenth century French painter and engraver.

Value: $300
Donor: Dr. Thomas Farrell

Bid No. 76

Attributed to Borromeé
Reseda Undata
Hand-colored engraving, 17” x 21 ½”

This exquisite hand-colored engraving bridges science and art, with their botanical subjects treated both academically and aesthetically. Thus, they are perfect for both the avid gardener and the avid art collector! These prints were likely included in a scientific treatise, displaying information related to such a work in small print near the bottom of each print. Borromeé was a nineteenth century French painter and engraver.

Value: $300
Donor: Dr. Thomas Farrell

Bid No. 77

Pat Steir
2004
Tiny Waterfall, five-color screenprint

Steir was born in 1940 in Newark, New Jersey, and currently lives and works in New York City. She attended the Pratt Institute in New York City.
from 1956 to 1958, and Boston University College of Fine Arts from 1958 to 1960. She then returned to Pratt, receiving a BFA in 1962. Both institutions have since honored Steir: Boston University in 2001 with a Distinguished Alumni Award, Pratt in 1991 with an honorary doctorate. Steir has had one-person painting exhibitions at the Brooklyn Museum in 1984 and the New Museum of Contemporary Art in New York in 1987, both of which traveled to other museums, many in Europe. Her paintings and prints are in numerous museum collections throughout the US, Europe and Asia.

Donor: Dick Solomon, Pace Prints
Value: $3500

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.