29TH ANNUAL
TANDEM PRESS

WINE & ART AUCTION

THURSDAY, JUNE 20

6–10:30 PM
SPONSORED BY PROMEGA
HOSTED BY USONA INSTITUTE

2024

The 29th Annual Tandem Press Wine & Art Auction

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Sponsored by Promega Corporation
At the Usona Institute

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WELCOME!

Welcome to the 29th Annual Tandem Press Wine & Art Auction! Everyone at Tandem Press would like to thank each and every one of our underwriters, donors, supporters, and volunteers who are listed in the catalogue for their extraordinary generosity and commitment to the goals of Tandem Press. We would also like to thank every member of the Wine & Art Auction Committee for their hard work, generosity, and tremendous support.

Tandem Press is a self-supporting printmaking studio affiliated with the Department of Art in the School of Education at the University of Wisconsin-Madison. The mission of Tandem Press is to bring internationally recognized artists to Madison to interact with students, faculty, and the community and to parallel the overall University mission of education, research, and public service. Hundreds of students have worked at Tandem, and your support of the Wine & Art Auction has made this possible! All the proceeds we raise at the Auction are used towards the visiting artists programs, student assistance, and outreach programming. Thank You!

Since 1987, over 100 artists have created prints at Tandem Press. Art, art history, arts administration, and business students have apprenticed at Tandem, and hundreds of workshops, lectures, jazz concerts, film programs, and open houses have occurred. In addition, visiting artists have made thousands of prints in collaboration with our collaborative printers Joe Freye, Jason Ruhl, and Patrick Smyczek with the assistance of the graduate students. These prints now hang in museums, corporations, and private collections throughout the United States and abroad, including The Museum of Modern Art in New York, the Whitney Museum of American Art in New York, the Art Institute of Chicago, the Smithsonian American Art Museum in Washington D.C., and the British Museum, just to name a few. We continue to host exhibitions by our visiting artists and MFA thesis exhibitions by our graduate students in the Tandem Press Apex Gallery.

The UW-Madison Department of Art has a rich tradition in printmaking, and its graduate printmaking program has repeatedly been ranked #1 in the United States by US News & World Report. Tandem Press was created in part to ensure the continuation of the university's leading role in the realm of printmaking within contemporary art.

Artists are drawn to Tandem Press not only because of its highly regarded reputation but also because it is an experimental facility that offers unique opportunities to the artists. Through collaboration, Tandem Press has also had an extraordinary influence on the visiting artists as it provides the artists with the opportunity to explore their creativity and undertake projects that could not normally be carried out in a commercial facility.

Members of the Madison community attend programs at Tandem Press every year. These activities include lectures, studio demonstrations, conferences, jazz concerts, and studio and gallery tours.

Your support of the Wine & Art Auction assists Tandem Press in continuing these exciting programs. We would be delighted to see you again at one of our events at the Tandem Press studio or the Tandem Press Apex Gallery. Thank you again for your incredible support of Tandem Press!

Paula McCarthy Panczenko
June 20th 2024

LIVE AUCTION

Bid No. 1

Private Tour of the Usona Institute led by Founder Bill Linton for six (6) guests, along with twelve (12) bottles of "The Tandem Press Wine Company" 2018 Cabernet Sauvignon created by Hamel Family Wines

Bid on this item to schedule a private tour of the Usona Institute with the founder Bill Linton for you and your guests! Usona Institute is a medical research organization dedicated to supporting and conducting basic, pre-clinical, and clinical research to further the scientific understanding and therapeutic application of consciousness-expanding medicines. Its focus is the treatment of society's most challenging mental health conditions for which existing treatments fall short.

Usona Institute was founded on the principle that the values of science, business, and human well-being intersect in ways that enable creative solutions to flourish and benefit humanity. Acknowledging these interdependencies, Usona cultivates its environment to allow employees to flourish, develop deep and enduring relationships with all constituencies, explore new perspectives and possibilities, and create life-changing experiences for every individual. The team consists of scientists and experts advancing the field of psychedelic therapy.

Following your tour, enjoy a bottle of 2018 Cabernet Sauvignon from Hamel Family Wines created especially for our benefit and named "The Tandem Press Wine Company." Though "one-of-a-kind" is often overused, it applies perfectly to this wine! Adorned with a unique label (and the wine in the bottle is pretty unique too) created by Suzanne Caporael, one of Tandem Press's longest collaborating artists. This extraordinary offering is meant to be savored and shared with your greatest friends.

UW Alum and Winemaker John Hamel personally

oversees the farming, harvest, and making of all Hamel Family Wines from his certified biodynamic and organically farmed Estate vineyards. This 2018 Cabernet Sauvignon barrel blend saw weather patterns that allowed the grapes to fully ripen with lots of phenolic complexity and maturation. Picked at optimal ripeness, and yielding wines of elegant and precocious potential, each bottle unveils the unique terroir and soft tannin structure that makes Hamel Family Wines so sought after. And although the wine is accessible in its youth, it will continue to gain complexity and further refinement over the next five years.

Donors: Bill Linton / Promega and the Usona Institute along with Pamela & George Hamel, Jr. and George F. Hamel III / Hamel Family Wines
Value: $1,500

Bid No. 2

One (1) Bottle 2005 Château Lynch Bages Grand Cru Classé Pauillac

This wine's unique character has earned its place amongst Pauillac's greatest. Generous right from its youth, it develops structure, finesse, and elegance as it matures. It is a flavorful blend of 76% Cabernet Sauvignon, 15% Merlot, 7% Cabernet Franc, and 2% Petit Verdot, aged for 15 months in French oak (70% new). Voluminous in taste and showing its age, this wine has plum flavors and a touch of sweet spice with soft tannins. This wine is well-balanced as it lingers with heavy earthy tones on its ending.

Defined by outstandingly consistent quality, Château Lynch-Bages' reputation as a top-quality wine producer took off in 1945 after a series of exceptional vintages. Over the years, the wines have gained finesse and complexity. Vintage after vintage, the wine acquires greater accuracy, adding distinction to the splendidness that made its reputation.

Donor: Dr. Myron Pozniak & Dr. Kathleen Baus
Value: $300

Bid No. 3

One (1) Bottle 1989 Château Margaux Premier Grand Cru Classé

The 1989 Château Margaux has a dark plum/garnet color and a big, sweet nose of new saddle leather, toasty oak, and weedy black cherry and cassis fruit. The wine is medium-bodied, with relatively elevated tannins, outstanding concentration and purity, but a somewhat clipped as well as compressed finish. Anticipated maturity: 2006-2025

Donor: Ann Coleman
Value: $600

Bid No. 4

One (1) Bottle of 2012 Pol Roger "Cuvée Sir Winston Churchill" Brut Champagne

The 2012 Pol Roger "Cuvée Sir Winston Churchill" Brut Champagne is a prestigious vintage Champagne crafted to honor the iconic British Prime Minister. It showcases a blend of Pinot Noir and Chardonnay grapes sourced from Grand Cru vineyards. This champagne is celebrated for its remarkable depth, elegance, and complexity, with flavors of ripe orchard fruits, citrus, toasted brioche, and subtle floral notes. It offers a rich, creamy texture balanced by vibrant acidity, culminating in a long, luxurious finish. This exceptional cuvée epitomizes the legacy of Sir Winston Churchill and represents the pinnacle of Pol Roger's craftsmanship.

Donor: Kate Heaney
Value: $330

Bid No. 5

Two (2) Bottles 2021 Quilceda Creek Palengat Horse Heaven Hills

Quilceda Creek has earned some of the highest reviews and awards of any winery in the United States: twenty-six 100-point scores from some of the leading wine critics! The Horse Heaven Hills is holy ground for Cabernet Sauvignon in Washington. This wine is another shining example. Aromas of dark cherry, raspberry, incense, and wood spice lead to creamy, sneaky rich, layered fruit flavors. A warm finish follows. It's a big, rich, intense wine with a very long life ahead of it. Best after 2031.

Grown at the Mach One vineyard, the 2021 Cabernet Sauvignon Palengat Clone 685 boasts a devastat-

ingly beautiful nose overflowing with freshness and wonderful floral essences. Soft in style, it exudes a restrained elegance, seducing with fragrant cherry essences and perfumed oak tones. Medium to full-bodied, the palate is gorgeously round and fresh, with juicy red fruit essence, proving bigger isn't always better. The power of this year's Palengat lies in its freshness and focus. Seductive and elegant, this beauty will continue to charm for decades to come.

Donor: Jim & Connie Caven
Value: $400

Bid No. 6

One (1) One-Year Standard Membership to the Madison Club

Located in the heart of the city, the Madison Club is the place where you can feel comfortable, appreciated, and surrounded by the best the city has to offer. From a delicious glass of wine or whiskey, fresh farm-to-table food, killer views, and great company, life can be about appreciating the best of the best, but feeling comfortable in one's environment is what really matters.

Award-Winning Dining & Service
The Madison Club will bring you the best food in town by partnering with local farmers and purveyors. And while you're enjoying your delicious food, pair it with a craft or classic cocktail.

Best Seats in Town
From rooftop lovers to do-gooders, you'll have the best seats to everything downtown as well as access to the best community-focused individuals to join efforts and support the city.

Events & Life Moments
Do you love to celebrate milestones? So does the Madison Club! From baby showers to Bar Mitzvahs, epic game nights to grand proposals, birthday parties to retirement farewells, it is there for all of your milestones.

Social Opportunities
Did someone say social outing? From black tie affairs to VIP seating at Concerts on the Square, one-of-a-kind wine tastings to pop-up restaurant nights, your calendar will be filled with great events.
Professional Setting
First impressions matter, but so do lasting ones. A

meeting at the Madison Club conveys professionalism from the moment you walk in the door. From team meetings to client consultations, members meet at the Club with confidence and ease because they know there's no other place that provides a flawless and successful experience every single time.

Remote Workspace
Stir crazy or need a change of scenery? Look no further! Five East is your easy-to-access remote workspace! With private booths, free WiFi, unlimited coffee and water, office supplies, the ability to order a delicious lunch, Five East may just become your new office.

ADDITIONAL BENEFIT DETAILS:

Family Activities
Eliminate the hassle of finding a babysitter! The Madison Club offers babysitting on dedicated Friday nights for members and their guests to enjoy! It also offers parties for children, holiday brunches, cooking classes, art activities, and much more to keep the kids coming back to the Club with a smile on their face.

Reciprocal Privileges
You said you like to travel? And you like golfing even more? Whether you're hitting the runway or the fairway, the Club has relationships with over 150 domestic reciprocal clubs, 70 international clubs, and access to multiple private clubs in the area.

Golf Simulator Lounge
If you enjoy 'hitting the greens' then you'll love the new member benefit, Hook & Fade! When visiting Hook & Fade, members will have the opportunity to experience unique courses from around the world, receive everything needed to golf, and best of all, receive discounted rates!

Finally, you'll have access to:

- Reciprocal Club List
- Local Dining and Golf Reciprocity
- Member Golf League
- City Benefits
- Overture Tickets

Donor: Mary Gaffney-Ward / Madison Club
Value: $4,300

Bid No. 7

Six (6) Bottles Prologue Champagne J.M LABRUYERE Grand Cru

This magnificent champagne is a golden color with coppery reflections. It is fruity and indulgent, opening up slightly to pastry-like and aniseed notes. The palate exhibits a delightful indulgence, with great salivation and precision. It expresses notes of cherries.

Prologue is the first cuvée of the house, and introduces the philosophy of Champagne M LABRUYERE Grand Cru: terroir-driven, low dosage to underline the natural ripeness of the grapes and extended aging on lees. The blend is mainly from the 2018 harvest, a sunny and precocious year, which ended with the harvest of perfectly ripe and healthy grapes. The use of reserve wines for almost a third of the blend adds vinous character, a beautiful complexity, and leads to an extra-brut dosage. The result is a generous, enjoyable, balanced champagne, your best companion for a meal, from aperitif to dessert.

Donor: Gerry Keogh / TWINS Bordeaux
Value: $360

Bid No. 8

One (1) Bottle 1989 Château Lynch Bages Grand Cru Classé Pauillac

One of the all-time great vintages for this château is the 1989 Lynch-Bages, a striking wine that offers up pure and intense aromas of cassis, pencil shavings, spring flowers, and hints of cigar wrapper. Full-bodied, deep and multidimensional, it's seamless and concentrated, with a rich core of fruit, ripe tannins and a beautifully defined finish. Still an infant at age 32, it surpasses all three of Pauillac's first growths in 1989.

Donor: Ann Coleman
Value: $600

Bid No. 9

Dinner for eight (8) guests on July 30, 2024 at Tandem Press prepared by Dino Maniaci of D'Vino served with the following wines and more!

One (1) Bottle 2018 Tenuta Torciano MMXX Cabernet Sauvignon IGT Toscana Rosso
One (1) Bottle 2016 Tenuta Torciano 'Cavaliere' Rosso Toscana IGT
One (1) Bottle 2019 Tenuta Torciano Morellino di Scansano

Owners and Chefs Dino Maniaci and Jason Hoke have crafted an artisanal Cicchetti menu for D'Vino from local fare that transcends traditional Italian specialties with an array of appetizers, small plates and specialty baskets served in a rustic style with a nod to current gastro pub sensibilities. Their food pairs perfectly with select wines from a variety of small family-owned and community-supported and-operated wineries throughout Italy, France, and Switzerland. They will prepare a special dinner at Tandem Press on July 30th. The evening will begin with a tour of Tandem Press and the opportunity to sip on a variety of wines, selected especially to accompany the specialties on the menu. D'Vino is an energetic and captivating Italian restaurant and an exciting communal Bacari dining experience centered around the traditional, communal table, a glass of wine, and simple seasonal plates to share.

2018 Tenuta Torciano MMXX Cabernet Sauvignon IGT Toscana Rosso - Exclusively produced with 100% Cabernet Sauvignon grapes. Powerful and deeply expressive from the outset, with heady black currant, plum, and cedar aromas. Layered currant and black cherry flavors are elegantly accented by notes of clove. Bold, coating tannins frame the entire wine, and hints of slate add dimension to a dark, brooding finish. Ideal with grilled meat, structured first courses such as pappardelle with mushrooms or pasta with white meat ragù and medium-aged cheeses.

2016 Tenuta Torciano 'Cavaliere' Rosso Toscana IGT - "Cavaliere" is an aristocratic wine with elegant and personal flavor. With a deep ruby red tending to garnet with age it's a blend of Sangiovese and Merlot. Its bouquet is round, complete and elegant. Has a dry, full, and smooth flavor. The prime quality and structure of this wine demand excellent first courses and risottos with sauces made from game, red meat, and mature spicy cheeses.

2019 Tenuta Torciano Morellino di Scansano - Intense ruby red with garnet reflections. The nose reveals beautiful notes of small red fruits, spices, and a light note of goudron, to embellish the olfactory profile. On the palate it is full and balanced, with mature and well-developed tannins, of great persistence. The

Morellino di Scansano of Tenuta Torciano di Poggiomoreto meets the tradition of a family that has been working in wine for 300 years with love, dedication, and authority with Italian culture. This wine was born in the territory of the Tuscan Maremma, in the vineyards and in the cellar of Scansano.

Donor: Dino Maniaci / D'Vino
Value: $1,600

Bid No. 10

Sam Gilliam, *Shoe Box* [14/21], 1999
Relief, acrylic paint, stitching, and collage on handmade paper, 22 ½ x 27 ½ inches framed

This vibrant artwork by renowned artist Sam Gilliam embodies a sense of experimentation and improvisation, reflecting the artist's interest in exploring materials and challenging conventional notions of artmaking. The work embodies a vibrant and dynamic interplay of colors, textures, and materials.

Sam Gilliam (1933-2022) was born in Tupelo, Mississippi. Since the early sixties, Sam Gilliam was a pillar of the modern and the contemporary art communities in Washington D.C. He tested the boundaries of color, form, texture, and the canvas itself over the course of his long, productive career. Gilliam was a major contributor to the Washington Color School, a group of Washington D.C. artists that developed a form of abstract color field painting during the late 1950s through mid-1970s. His inventive approach to creating art has also had a great impact on the field of Abstract Expressionism.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $3,400

Bid No. 11

Two (2) Bottles 1995 Château Grand-Puy-Lacoste Pauillac

Another unbelievably rich, multidimensional, broad-shouldered wine, with slightly more elegance and less weight than the powerhouse 1996, this gorgeously proportioned, medium to full-bodied, fabulously ripe, rich, cassis-scented and flavored Grand-Puy-Lacoste is a beauty. It should be drinkable within

4-5 years from its release date, and keep for 25-30. This classic Pauillac is a worthy rival to the other-worldly 1996. Anticipated maturity: 2002-2025.

The nose is delightful with fine delineation: crisp red-berried fruit, raspberry, and wild strawberry interlaced with cedar and mint. The palate is well defined with a great sense of tension and vigor. Very fine, crisp tannins married with lively red fruits that want to leap out of the glass. There are hints of tobacco and cedar towards the finish that shows fine persistency, if not the complexity of other vintages. Simply delicious to drink.

Donor: Paula & David Kraemer
Value: $400

Bid No. 12

One (1) Bottle 2018 Dominus Estate Christian Moueix

Very deep garnet-purple colored, the 2018 Dominus slowly emerges from the glass with profound notes of blackcurrant cordial, ripe black plums, boysenberries, and Black Forest cake with hints of violets, star anise, black pepper, raspberry leaves, and pencil lead. Medium to full-bodied, the palate delivers impactful black fruit layers, creating a beguiling sense of richness that is beautifully countered by invigorating freshness and great poise, framed by super ripe, plush tannins and beautiful tension, finishing on a lingering fragrant earth note and, finally, lots of mineral sparks. For all that it is at the moment, one cannot help but feel that this 2018 is holding something back. Give it a good five years in bottle, at least, and then get set for what I suspect will be a mind-blowing transformation over the next 30 years+.

Proprietor Christian Moueix added, "We thought the elements of the 2018 vintage were very refined, and we wanted to play on that in the wine. It was the wines with a lot of delicacy and precision that went into the Dominus blend this year." The grace, purity, and precision of this 2018 Dominus is absolutely captivating right now. And yet, poised on the brink of perfection, its promise of something more with time in bottle is at the heart of its allure. Embrace this wine for the very fact that it doesn't give you everything up front and all at once.

Donor: Josh Swentzel / Star Liquor
Value: $400

Bid No. **13**

Travel to Venice, Italy and stay for three nights and four days (September 16-19, 2024) in a delightful apartment that accommodates up to six guests. Visit the 2024 Venice Biennale which is within walking distance.

David O'Donaghue and Eileen Maguire are the owners of the Stoney Road Press in Dublin, Ireland. Their second home is in Venice, Italy. Their Venetian apartment is on Campo Ruga at the eastern end of the Sestiere Castello (Castello District), which exudes charm and the tranquility of the neighborhood. The three-bedroom apartment sleeps six with one queen bed, two single beds, and two bunk beds along with two bathrooms. There is a large living room, dining room, and kitchen. The lucky winners will follow the Via Garibaldi from the Riva dei Sette Martiri on the waterfront to its colorful juncture with the Rio Sant' Anna and its many restaurants and markets. Being there you will understand while Eileen and David stay in this part of this charming city and not venture into the crowded city center with its thousands of tourists! Their apartment is situated on the 4th floor of the building (there is no elevator) and is approximately a 10 minute walk to the Venice Giardini, where the Venice Biennale is held every two years.

Please note that if these dates do not work with your schedule, David and Eileen have most generously offered that the item can be rolled over and used in 2025 or 2026 for up to six nights and seven days. If that is what the lucky bidder chooses, they will be put in touch directly with the owners. The architectural Biennale will take place in 2025 and the next art Biennale will take place in 2026.

Established in 1895, La Biennale di Venezia is acknowledged today as one of the most prestigious cultural institutions, and the International Art Exhibition introduces hundreds of thousands of visitors to exciting new art every two years. The United States Pavilion opened at the Giardini della Biennale in 1930, and Jeffrey Gibson, who has been creating prints with Tandem Press in recent years, is the first Indigenous artist selected to represent the United States with a solo exhibition at the Venice Biennale. Over his twenty-year career, Jeffrey Gibson has built an impressive multi-disciplinary practice that combines American, Indigenous, and Queer histories with references to music and literature subcultures, artistic traditions, and personal experiences. His work presents pow-

erful statements about individual and collective identities and the forces that shape their perception throughout time. A member of the Mississippi Band of Choctaw Indians and of Cherokee descent, Gibson grew up in Germany, South Korea, and England. In each of these multicultural environments, he found friendships and connections in the music scenes. These myriad influences fuel the type of resistance that he creates through his work. As described on the website for his Biennale presentation, Gibson's practice deconstructs the ways in which notions of taste, authenticity, and persistent stereotypes of Indigenous people are used to delegitimize cultural expressions that exist outside the mainstream.

Donor: David O'Donoghue & Eileen Maguire
Value: $2,400

Bid No. 14

Two (2) Bottles of Fine Cognac:
G. Fransac Cognac Rare X.O.
Park Vieille Grande Champagne Cognac

Two excellent cognacs!

Fransac - A very traditional old cognac house. X.O. ("Extra Old") is an official quality grade of Cognac. It designates a blend in which the youngest brandy has been stored for at least six years but on average for upwards of 20 years.

Park - A more modern interpretation of cognac from the premier Cru Region. This spirit is very soft, mellow, and well rounded with plenty of fruit and rich savory flavors (rancio charentais). Stewed fruit, leather, and cigar boxes can all be found on the palate, which is both long and delicate. This is an excellent example of Cognac from the best area of the region, Grande Champagne. Average age, 45-65 years.

Donor: Linda & Robert Graebner
Value: $300

Bid No. 15

These Twelve (12) Bottles were ordered from Tuscany to celebrate the 29th Annual Tandem Press Wine & Art Auction. The four wine selections will light up any party, and memories of Italy will rush back to those who have been there and will make them want to go back as soon as possible!

Three (3) Bottles 2018 Poggio Antico Brunello di Montalcino
The 2018 Brunello di Montalcino shows a pretty, mid-weight appearance with shiny, dark ruby highlights. The wine offers soft fruit with cherry and wild forest berry at the front. On a second wave, it delivers light spice, earthy mineral and cured tobacco. Both the fruity and the savory sides of the wine are well balanced over solid tannic support and balanced freshness. Production is 29,000 bottles.

Three (3) Bottles 2018 Marcarini Brunate Barolo
Color with ruby highlights, right intensity, and tone. The bouquet is composite, rich, full, and persistent, with hints of vanilla, sweet spices, tobacco, mountain hay, and underbrush.

Three (3) Bottles 2017 Sassetti Pertimali Brunello di Montalcino
The Sassetti Livio Pertimali 2017 Brunello di Montalcino is quite bright and lifted with cherries and fresh fruits that pop from the glass. The primary intensity is radiant in this wine, setting it apart from many of its peers. It covers the palate with mid-weight intensity, nice acidity, and silky tannins. The brightness you get here is so attractive now, so I see little reason to wait much longer before pulling this cork. This is a 38,000-bottle release.

Two (2) Bottles 2018 Renieri Brunello di Montalcino
The 2018 Brunello di Montalcino reveals a ripe fruit profile with dried cherry and blackberry confit. The wine is very dry in taste, with oak spice, crushed stone, and pressed roses. It feels thin on the mid-palate but extends graciously to a long, polished finish. Again, like many of the new releases from this vintage, we are looking at a near or medium-term drinking window. Production is 40,000 bottles.

One (1) Bottle 2015 Renieri Brunello di Montalcino
The Renieri 2015 Brunello di Montalcino takes a slightly different read of the vintage, with drier and more austere fruit flavors. I get some tannic astringency as well on the finish with a point of bitterness.

Compared to many of its peers that produced soft and richly opulent wines in the warm 2015 vintage, Renieri's expression is a bit more angular and edgy. You get dark fruit tones with sour cherry and spice on the close. One thing it does share in common is that balsamic aromatic intensity that you encounter so readily in Brunello from the classic 2015 vintage.

Donor: Mary Alice Wimmer
Value: $975

Bid No. 16

Two (2) Bottles 2021 Quilceda Creek Columbia Valley

Quilceda Creek has earned some of the highest reviews and awards of any winery in the United States: twenty-six 100-point scores from some of the leading wine critics! The 2021 Cabernet Sauvignon erupts with a classic Quilceda Creek expression. A big, bold, and boisterous wine, it presents a fresh, juicy attack with gobs of succulent, ripe, fresh fruit tones complemented by plenty of oak essences. The palate is full-bodied, fresh, layered, and complex, showcasing balanced acidity and fine-grained tannins. The elongated finish suggests that while it can be enjoyed now, patience will be generously rewarded with additional years in the cellar. However, keeping your hands off this gorgeous wine will take a lot of self-discipline. The wine aged for 20 months in 100% French oak.

Donor: Jim & Connie Caven
Value: $400

Bid No. 17

Multi-Course Chef's Tasting Dinner Paired with Beverages for Four (4) People at Heritage Tavern

Three-time James Beard Award semi-finalist and 2013 Madison Magazine's Chef of the Year, Chef Dan Fox of Heritage Tavern has been gathering an outstanding reputation in and around the greater Madison area. Chef Fox focuses on fresh, locally-sourced ingredients—including the pigs from his farm—and a thoroughly modern take on American cuisine via both dinner and brunch menus. This lot includes a specially curated tasting menu paired with beverages for four guests at Heritage Tavern. The innovative

meal will surely tantalize taste buds and provide your guests with a gourmet experience unlike any other.

Donor: Dan Fox / Heritage Tavern
Value: $800

Bid No. 18

Two (2) Double Magnums Fattoria Galardi "Terra Di Lavoro" Roccamonfina, 2007 and 2008 vintages

The 2007 Terra di Lavoro emerges from the glass with an array of floral red fruit, spices, berries and minerals. It is an especially forward, opulent Terra di Lavoro bursting with exuberance. There is something viscerally thrilling about the 2007, perhaps because Terra di Lavoro is typically so reticent when it is young. Not here. This is an open, wonderfully expressive vintage. The only thing left to wonder is if the wine will ever shut down in bottle.

The 2008 Terra di Lavoro is a legend in the making. It is a fabulously ripe, rich, and seductive wine endowed with beautifully articulated dark plums, ash, leather, and licorice, all of which meld together in an explosive, utterly thrilling display of class and elegance. Clean, mineral notes frame the eternal finish. Today the 2008 is impossibly young and the wine will require considerable patience, but its class, pedigree, and potential are all first-rate. Simply put, the 2008 is a monumental Terra di Lavoro. Anticipated maturity: 2018-2038.

Donor: Paul Weiss & Kristin Haslow-Weiss
Value: $600

Bid No. 19

Twelve (12) Bottles 2019 Heitz Cellar Napa Valley Cabernet Sauvignon

Family owned since its founding in 1961, Heitz Cellar's legacy runs as deep as the roots throughout the Napa Valley; a winery legend that has helped shape the history of Napa Valley winemaking. In the late 1950s, pioneering vintner Joe Heitz ushered in Napa's modern era with his iconic, globally celebrated wines, including Napa Valley's first vineyard-designated Cabernet Sauvignon, the renowned Heitz Cellar Martha's Vineyard. Fifty-eight years of the Heitz family's dedication to viticulture, stewardship, and

classic winemaking maintained the winery's notoriety as a benchmark amongst its peers in California and Europe.

The 2019 Napa Valley Cabernet Sauvignon embraces the classic Heitz Cellar characteristics with aromatic black and red fruit, sandalwood, cedar, and herbs de Provence, complemented by soft tannins from the signature aging process. Abundant rainfall in the winter, followed by a long, warm summer provided an even growing season with long hang time on the vine.

Donor: Marta & Aris Gialamas
Value: $1,020

Bid No. 20

Six (6) Club Seats to the Green Bay Packers vs. San Francisco 49ers on November 24, 2024

Cheer on your favorite football team from the comfort of indoor Club Seats at legendary Lambeau Field this fall! This exciting lot enables you and your friends to experience the thrill of the game in home-style comfort. Watch near the 35-yard line and enjoy such features as amazing stadium views, LG flat-screen HD-televisions, cushioned seating with cup holders in a climate-controlled setting, access to exclusive Club Level concessions, parking next to the stadium, and more!

Donor: Bank of Kaukauna
Value: $2,700

Bid No. 21

Travel to Portugal north of Porto to Viana do Castelo in 2025 and stay for five (5) nights and six (6) days in a beautiful condominium that accommodates four (4) guests.

One of the most beautiful cities in the north of Portugal, Viana do Castelo is easily accessed from Porto or Valença, Spain. The special geographical location of the city, next to the sea and to the mouth of the river Lima, can be seen from the Santa Luzia hill.

Viana do Castelo is rich in palaces emblazoned with historical coats of arms, churches, and monasteries along with monumental fountains and water

features that constitute a wealth of heritage worth visiting. Ask for a brochure at the local tourist office and choose a route inspired by Manueline, Renaissance, Baroque, Art Deco, or tile architecture. All streets through the historical center lead to Praça da República, the heart of the city. Stroll through the old Paços do Concelho (Town Hall) and the 16th-century Misericórdia building and fountain, then wander down the street to the Romanesque Cathedral. Facing the sea responsible for Viana's history, a baroque church guards the image of Nossa Senhora da Agonia, the patron saint of fishermen.

Also known for its filigree gold work, Viana has maintained its traditions, as seen in the Museu do Traje, the costume and gold museum, and the Municipal Museum, where the emphasis is on the typical Viana tableware. The Ship Gil Eanes is another highlight. Built in the Viana do Castelo shipyards to support the cod fishing industry, the vessel is again anchored here in memory of the city's maritime and shipbuilding traditions.

Other architectural highlights include the Praça da Liberdade by Fernando Távora, the Library by Álvaro Siza Vieira, the Youth Hostel by Carrilho da Graça, the Axis Hotel by Jorge Albuquerque, and the Viana do Castelo Cultural Centre, by Souto Moura.

In the city's surroundings, you can bicycle along the coast or the river. You can walk on one of the many marked trails, or practice surfing, windsurfing, kite surfing, and bodyboarding on the golden sandy beaches. There are also opportunities for jet skiing, sailing, rowing, and canoeing on the River Lima.

Finally, the donor will provide a gift certificate for dinner at the wonderful Michelin star restaurant Tasquinha da Linda. Rated as one of the best dining options in this attractive town on the Costa Verde, this contemporary restaurant located next to the Castelo de Santiago da Barra occupies a docks warehouse in which the large attractive fish and seafood tanks take pride of place. Its owners are fish wholesalers, hence the top-quality fish and seafood that is on offer here, normally sold by weight and at prices that are highly competitive. Make sure you save space for desserts made by the owners' daughter!

The management requests no smoking and no young children in the condominium.

Donor: Maria Antoinette Cannarella
Value: $4,000

SILENT AUCTION

WINE & SPIRITS

Bid No. 22

One (1) Magnum 2014 Domaine du Vieux Télégraphe Châteauneuf-du-Pape La Crau

The flagship 2014 Châteauneuf-du-Pape is medium-bodied, silky and elegant, with pretty notes of raspberries, crushed rocks, ground herbs, and sappy flowers. It has a vivid ruby color while supple, harmonious tannins build steadily on the long, seamless finish, which leaves behind lavender and juicy dark berry notes. it plays in the medium-bodied style of the vintage, yet has terrific elegance, as well as a tight, energetic style, fine tannin, and impeccable balance. Drink it anytime over the coming decade or so.

Donor: Jon Sorenson
Value: $140

Bid No. 23

A Pair of BOLAN Pinot Noirs
One (1) Bottle 2018 BOLAN Pinot Noir
One (1) Bottle 2019 BOLAN Pinot Noir

Bob Bolan, long-time Winemaker for Bremer Family Winery, uses a light-handed approach to winemaking and consistently makes wines of exquisite balance and nuance. He believes that "Winemaking is a collaboration with nature. Understanding this relationship is key to making expressive wines." He made this

limited-production Russian River Valley Pinot Noir under his own label using fruit sourced from Kamberell Vineyard located in the Sebastopol Hills.

Donor: Bob Bolan / Bob Bolan Wines
Value: $120

Bid No. 24

A Pair of Ruinart Brut Champagnes
One (1) Bottle Ruinart Blanc de Blancs Champagne Brut
One (1) Bottle Ruinart Rosé Champagne Brut

This bottle of Ruinart Champagne Blanc de Blancs Brut has a very attractive mid-gold color with tiny persistent bubbles rising to the top of the glass. With a delicious combination of richness, finesse, complexity, and freshness, it has a delightfully 'biscuity' nose, showing intense aromas of toasty brioche with delicate fresh herbs, green apple, floral notes and a distinctive chalky minerality. It is a relatively full-bodied Champagne with very long length and a lively, minerally finish. Overall, it is tight-knit, well structured, and refined.

Ruinart Rosé Champagne is produced from a blend of 55% Pinot Noir and 45% Chardonnay from the best of recent vintages. The wine is a brilliant orange-yellow rose petal color with a very fine, profuse, and sustained mousse. The nose is characterized by small red berries, mainly currant. On the palate, the wine is vigorous and well balanced. A fine, fresh, fruity wine with well-integrated tannins and a hint of spice on the lengthy finish.

Donor: Kate Heaney
Value: $250

Bid No. 25

A three (3) Bottle Vertical of Honig Napa Valley Cabernet Sauvignon - 2017, 2018, 2019 vintages

2017- The 2017 Cabernet Sauvignon is blended of 80% Cabernet Sauvignon, 12% Petit Verdot, 4% Merlot, 2% Cabernet Franc, and 2% Malbec. Deep purple-black colored, it delivers great intensity of crushed blackberries, warm plums, and black currant cordial scents with wafts of underbrush, cinnamon toast, and charcoal. The palate is medium to full-bod-

ied, firm, and grainy with a good core of fruit and a savory finish.

2018 - Currant, plum and black raspberry aromas intermingle with a mélange of black pepper, nutmeg, and a whisper of dried herbs. The aromas flow through to similar flavors on the palate. Sweet oak pulls it all together, complementing the lush textures.

2019- The aromas and flavors of this Cabernet Sauvignon are a perfect balance of plum and raspberry fruit characters enhanced by notes of warm cinnamon, nutmeg, and crème caramel that come from being aged in French and American oak. The wine has a full, rich mid-palate that is followed by medium weight tannins and bright fruit on the finish.

Donor: Mary & Kyle Engelke
Value: $180

Bid No. 26

A Pair of Classic Reds
One (1) Bottle 2021 Domaine les Carmels 'Les Caprices' Cadillac Côtes de Bordeaux
One (1) Bottle 2019 L'abeille de Fiuzal Pessac-Leognan

Things are definitely changing with domaines like Les Carmels: certified organic, practicing biodynamic, affordable, and made in a softly-extracted, no new oak, very low sulfur, and beautifully quaffable style. The domaine is located in Cadillac Côtes de Bordeaux. This blend of Cabernet Franc, Cabernet Sauvignon, and Merlot is one of the best new arrivals that we have tasted from Bordeaux. A perfect red for any occasion, it can pair with so many different foods, particularly gamey meats, steak, and red sauce, but it also tastes great on its own. Don't miss it!

The 2019 L'abeille de Fiuzal Pessac-Leognan is a savory and classic red. "Fresh, sweet, red cherries, and kirsch with tints of tobacco leaf on the nose hit the right notes. On the palate, the wine is elegant, fresh, and refined with sweetness and purity to the fruit with a hint of cocoa that shines all the way through from the mid-palate to the finish. Drink from 2022-2028. 89 Points"- 89/100, Jeff Leve, The Wine Cellar Insider

Donors: Marina Livny and Jordan Hanson
Value: $100

Bid No. 27

One (1) Bottle 2010 Tenuta Sette Ponti "Oreno" Toscana

This label was born in 1999 with the idea of creating an elegant Bordeaux blend with a Tuscan touch. Relying on renowned nurseryman Gilbert Bouvet, they graft adult vineyards with Merlot, Cabernet Sauvignon and Petit Verdot, which are well adapted to the Tuscan terrain. The name comes from a stream, Oreno, that runs through the estate, right in the area richest in clay where precisely our Merlot plants grow. While in the soils with a greater presence of pebbles, which ensure perfect drainage and perform a self-regulating function of temperature and humidity, Cabernet Sauvignon finds its natural place. Perfectly complementing the blend is Petit Verdot, traditionally used as a carrier of spicy notes and flavor intensity. Oreno conquers with its extreme intensity and olfactory complexity rich in fruity notes of ripe small red fruits and berry jam, fused with balsamic notes of eucalyptus, chocolate, cocoa, and spices. The mouthfeel is enveloping, warm and soft. The elegant tannins and long, unforgettable persistence are enhanced by a delicious savoriness. The body, finesse, and harmony make it a wine of extraordinary potential.

Donor: Sarah & Jon Lancaster
Value: $100

Bid No. 28

One (1) Bottle 2019 Ink Grade Sauvignon Blanc

This wine will be a pillar for California Sauvignon Blanc. The hallmark tropical components are elevated with the structure of minerality that comes from soils at Ink Grade. The 2019 Sauvignon Blanc has retained an herbal and mineral note with a backdrop of lemongrass and slate. These aromatics are balanced by tropical notes that create a wine of texture and complexity.

Donor: Josh Swentzel / Star Liquor
Value: $70

Bid No. 29

One (1) Bottle 2016 Textbook Mise en Place Cabernet Sauvignon

Blended with 13% Merlot, the deep garnet-purple colored 2016 Cabernet Sauvignon Mise en Place opens with florals over cassis, black cherries, and earth plus a hint of tobacco. Medium to full-bodied and chewy, the palate has a good core of youthful fruit and an earthy finish.

Donor: Josh Swentzel / Star Liquor
Value: $70

Bid No. 30

One (1) Bottle 2017 Ink Grade Andosol

A blend that can change from vintage to vintage, the 2017 Andosol is a blend of Cabernet Sauvignon and Zinfandel. While the nose is marked by scents of redcurrants and gentle herbal shadings, the palate is full-bodied but taut and juicy, with silky but firm tannins and ample length.

Donor: Josh Swentzel / Star Liquor
Value: $75

Bid No. 31

One (1) Bottle 2021 DuMOL Chardonnay Isobel Charles Heintz Vineyard

This chardonnay was harvested September 25-27, matured in larger barrels, and finished with six months in stainless steel. "There are very few better vintages of this," winemaker Andy Smith exclaimed. This wine bursts with scents of matchstick, chamomile, Greek yogurt, and white peach, and over time, it unfurls unique spicy, herbal undertones. The palate is intensely concentrated, boasting expansive, dynamic flavors that segue from stone fruit to honey. Satiny and seamless, it has a tremendously long finish with mind-altering depth of flavor. Fans of Burgundy will love it for its flinty tones, and fans of California for its concentration and power.

Donor: Josh Swentzel / Star Liquor
Value: $80

Bid No. 32

One (1) Bottle 2013 Alessandro & Gian Natale Fantino Vino Rosso Laboro Disobedient

The Fantino brothers, Alessandro and Gian Natale, work their magic with grapes from the Dardi section of the famous Bussia cru in Monforte d'Alba. Their vines, planted in the 1940s, are some of the oldest in the region and produce the perfect raw material to showcase power and longevity, along with subtle hints of leather, iron, tar, and (most famously) roses, for which Nebbiolo is renowned. A Barolo Riserva in all but name, the Laboro Disobedient is fermented and aged entirely in older barrels, a throwback to the legendary Barolos of old.

Clear, ruby red. Nose of ripe, red fruit. Slightly alcoholic. Red cherry character. Palette of juicy, young fruit. Delicious raspberry and red cherry character. Hint of strawberry and clean, concentrated fruit. Long finish.

Donor: Josh Swentzel / Star Liquor
Value: $60

Bid No. 33

A Lovely Honig Trio
One (1) Bottle 2023 Sauvignon Blanc
One (1) Bottle 2023 Cabernet Sauvignon "Pink"
One (1) Bottle 2021 Cabernet Sauvignon

2023 Sauvignon Blanc - Honeysuckle and stone fruit aromas and flavors flow into a perfectly round mid-palate, followed by bright citrus reminiscent of lime and ruby grapefruit. A layered and delicious Sauvignon Blanc in the classic Honig style, easily enjoyed on its own or with lighter seasonal fare.

2023 Cabernet Sauvignon "Pink"- Luscious and layered, this rosé is infused with a mélange of fruit and floral characters. Honeydew melon, strawberry, and honeysuckle come to mind. A surprisingly creamy mid-palate is balanced with bright acidity and a lengthy finish. Perfect to enjoy with lighter fare on a sunny afternoon.

2021 Cabernet Sauvignon - Another classic Honig Napa Valley Cabernet Sauvignon expressing a lovely combination of black raspberry and cherry enhanced

by savory notes and exotic spices (think garam masala) and cocoa nibs. The texture is rich, framed by just the right amount of tannin and acid, giving a sense of perfect balance. While enjoyable upon release, this wine will age gracefully through 2031 and longer if you would like.

Donor: Mary & Kyle Engelke
Value: $120

Bid No. 34

One (1) Bottle Colonel E.H. Taylor Small Batch Straight Kentucky Bourbon Whiskey

Made by hand, this Small Batch Bourbon Whiskey has been aged inside century old warehouses constructed by E.H. Taylor, Jr. where the barrels are evaluated and selected to create a perfect blend of distinctive character that is like no other. This bourbon is a true sipping bourbon that honors the uncompromising legacy of E.H. Taylor, Jr.

As the name indicates, this is a small batch whiskey comprised of selected whiskey barrels which were aged in Warehouse C. This warehouse was constructed by Colonel E.H. Taylor, Jr. in 1881. This bourbon is also a bonded whiskey which means that the bourbon was distilled in one season, aged for at least 4 years, and bottled at 50% ABV.100 proof. This is one of the finest small batches made!

Tastes of caramel corn sweetness, mingled with butterscotch and licorice. The aftertaste is a soft mouth-feel that turns into subtle spices of pepper and tobacco. This whiskey has won numerous awards including a Double Gold at the 2024 San Francisco World Spirits Competition and a Gold at the 2024 Denver International Spirits Competition.

Donor: Wayne Crokus / Steve's Wine|Beer|Spirits
Value: $150

Bid No. 35

One (1) Bottle Eagle Rare Kentucky Straight Bourbon Whiskey

A sensational Kentucky straight bourbon whiskey, this single barrel project is a powerful, pedal-to-the-metal, balls-to-the-walls style of bourbon that has been

aged 10 years and has 45% alcohol, which makes it 90 proof. Seemingly bigger than that in the mouth, it is full-bodied with lots of caramelized citrus, maple syrup, smokey crème brûlée and cappuccino-like notes as well as terrific fruit from the fermentation. The wood is only a complementary aspect of this velvety textured, full throttle bourbon.

“Easily one of the most tactile yet assertive and expressive bourbons I’ve tasted in the last two years; fasten your seat belts.”-Paul Pacult’s Spirit Journal.

Donor: Wayne Crokus / Steve's Wine|Beer|Spirits
Value: $100

Bid No. 36

One (1) Bottle 2022 Cave de la Côte Rosé de Gamay Romand (SC)
One (1) Bottle Cave de La Côte P'tites Bulles La Côte (NV)
One (1) Bottle 2022 René Favre & Fils Petite Arvine Chamoson Valais
One (1) Bottle Angelo Delea Charme Spumante Brut (NV)
One (1) Bottle 2022 Adrian Mathier Fendant Coteau de Sierre Valais
One (1) Bottle 2022 Adrian et Diego Mathier Lucifer Pinot Noir

Transport yourself to the mountains of Switzerland with this lovely sextet of wines. The three whites range from green and flinty to notes of tree fruits, citrus, stone, and minerals. The rosé features a stone-based bouquet with a brilliant finish. Both reds present savory, classic profiles with subtle hints of perfume. These easy-drinking wines will have you dreaming of crystal-clear lakes and alpine views. Switzerland may not be the most famous of wine-producing nations, but this small country has been making excellent vintages for over two thousand years.

Donor: Laurent Crolla / Swiss Cellars
Value: $120

Bid No. 37

Five (5) Bottles 2011 Anderson's Conn Valley Vineyards Estate Reserve Cabernet Sauvignon

Weather Notes from the Winery: 2012 in Napa

started cool, and wet for those who bud earlier than we do here in Conn Valley. The summer brought cooler than normal temperatures, and then a wet & cool harvest season. We harvested long after the rains came and left, but that forced us to tighten the belt by dropping fruit both before & after the storms in order to get full maturation of the grapes, but at a heavy cost of yields. This is a vintage we are extremely excited about, it truly shows off how wonderful a spot we have in Conn Valley, and how skilled our team is at growing grapes and making wine.

Black cherries, cream de cassis, smoke, tobacco, anise, and minerals all come in waves in this big, well structured cab. Fine tannins and the judicious use of oak, which was all French, come together to create a velvety texture that will be pleasing for many years to come. The palate follows the nose with a black & blue-berried fruitfulness that doesn't overpower the roses, licorice, and smoke hints. This is a well balanced wine with outstanding power.

Donor: Paul Weiss & Kristin Haslow-Weiss
Value: $1,125

Bid No. 38

Five (5) Bottles NV Bollinger Rosé Brut Champagne

When Champagne Bollinger decided to embark on making a rosé, its standards were uncompromising: it had to have freshness, of course, but also structure and elegance. Bollinger Rosé therefore falls within the same vein as Special Cuvée, with its spiced notes.

The addition of a superb red wine from the Poirier Saint-Pierre and Montboeuf plots in Verzenay or the ones in Aÿ, worked in the same way as the vines of the legendary Côte aux Enfants plot, lends it an assertive aromatic power. It also boasts a brilliance, presence, and delicate quality that are the hallmark of great blends.

Donor: Paul Weiss & Kristin Haslow-Weiss
Value: $600

Bid No. 39

Three (3) Bottles 2016 Cordero di Montezemolo Barolo Monfalletto
Three (3) Bottles 2016 Gianfranco Bovio Barolo

2016 Cordero di Montezemolo Barolo Monfalletto- A Barolo made from grapes from Monfalletto, a property that has belonged to the same family since 1340. A medium-to full-bodied luscious ruby red wine with brick highlights. The floral nose includes scents of raspberries, cherries, tobacco, and cocoa. The palate shows flavors of dried cherries, black raspberries, plums, licorice, and baking spices with a limestone/mineral finish. A delight to drink!

2016 Bovio Barolo - A traditionally-made Barolo from a third generation boutique wine estate with vineyards in La Morra and Castiglione Falletto. The 2016 is a rich, complex, ruby red wine with classic Nebbiolo characteristics. The bouquet is fresh with scents of dried red fruits, nuts, leather, and a hint of rose while the palate is smooth showing flavors of dried cherries and strawberries, black tea, and tobacco with elegant and persistent sweet tannins. Drinking well now, but will easily last for several more years.

Donor: Sonja Sullivan
Value: $330

Bid No. 40

Two (2) Magnums 2011 Cálem Vintage Porto

A solid, ripe, fruity wine, rich in tannins that blend well into the texture. Black plum skins, damsons, and berry fruit are all present, revealing the natural freshness of the vintage as well as great potential. A wine with a long life.

Produced in an exceptional year and with remarkable quality, the Cálem Vintage is distinguished by its aromatic exuberance, great balance, and excellent flavor definition. A rich, voluptuous wine that also surprises with an extraordinary potential for evolving in bottle. Perfect to be served on its own or with meat, cheese, fruits, and cakes.

Donor: Paul Weiss & Kristin Haslow-Weiss
Value: $300

Bid No. 41

Six (6) Magnums 2009 Famille Bouey Médoc Château Maison Blanche

Vibrant, with nicely packed raspberry, fig, and blackberry fruit carried by mouth watering acidity and well-embedded structure. Lots of anise, spice, and tar frames the finish.

Built in 1832, Château Maison Blanche received the first official distinction of "Cru Bourgeois" in 1932. Handed down from generation to generation before Patrick Bouey acquired it in 1998, this wine mixes power of Médoc, nobility, and elegance. Every vineyard plot is maintained individually and the wines from each one are fermented separately in order to fine tune the final blend. Green harvesting is practiced, and the grapes are picked late in the season and carefully sorted. Fermentation is slow and gentle, and oak aging is understated to complement the wines' intrinsic fruitiness rather than overpowering it. In conjunction with Stéphane Derenoncourt, the Bouey family can now avail themselves of expertise similar to that of the great growths.

Donor: Paul Weiss & Kristin Haslow-Weiss
Value: $300

Bid No. 42

"Imbibing through Spain with Joan Miró"

A framed Joan Miró lithograph along with six bottles of Spanish wines:
One (1) Bottle 2015 Origen de Resalte, Ribera del Duero, Spain (Tempranillo)
One (1) Bottle 2016 Corodorum Selectión Especial, Toro, Northern Spain (Tempranillo)
One (1) Bottle 2017 Finca Ratón Rioja Reserva, Rioja, Northern Spain (Tempranillo)
One (1) Bottle 2018 Bodegas Juan Gil Silver Label, Jumilla, Spain (Monastrell/Mourvèdre)
One (1) Bottle 2019 Matías Michelini 'Garnache', Navarra, Spain (Garnacha)
One (1) Bottle 2020 Matilda Nieves, Ribeira Sacra, Spain (Mencía)

Enjoy a beautiful Joan Miró lithograph while you sample your way through a selection of wonderful Spanish wines!

This lithograph was extracted from a book published in 1972 by Michel Leris and Fernand Mourlot titled *Joan Miró Lithographies I*. The hardcover book contains eleven lithographs, including five double pages, printed by Fernand Mourlot. The book was produced in a limited edition of 5,000 numbered copies. Miró's

art is based on the purity of poetic emotion and spontaneity of execution, and he found lithography to be his favorite medium.

2015 Origen de Resalte Origen, Ribera del Duero, Spain (Tempranillo)- This opaque, big red opens with dark fruit and crude oil aromas smeared with smoke. A deep, lush palate deals a ton of berry fruit, with flavors of blackberry, cassis, and dark plum transitioning seamlessly onto a long finish graced by lemony oak. Drink through 2030. 93 points, #71 Top 100 Cellar Selections 2019, Wine Enthusiast

2016 Corodorum Selectión Especial, Toro, Northern Spain (Tempranillo)- Dark ruby in the glass, this wine has a nose of black cherry, Chambord, and milk chocolate. It offers plush tannins and flavors of blackberry, raspberry, white chocolate, toasted hazelnut, orange zest, and a nice savory thyme note that coalesce in a caramel-coated finish. 94 points, Wine Enthusiast

2017 Finca Ratón Rioja Reserva, Rioja, Northern Spain (Tempranillo) - Fruit-of-the-wood aromas are joined by notes of black olive and aniseed. There is a nice sense of brightness on the palate, with flavors of cherry, pomegranate, orange zest, and violet accompanied by silky tannins and light notes of leather and dark chocolate. 94 Points, Wine Enthusiast

2018 Bodegas Juan Gil Silver Label, Jumilla, Spain (Monastrell/Mourvèdre)- This is the first vintage of the Juan Gil that is certified organic. The result is a fresh and balanced wine with nicely integrated oak. This wine is juicy and vibrant with a summer-berry and wild-cherry nose that leads to a very plush and deep-set palate with a sleek, juicy and attractive feel. Vibrant and very impressive. 93 points, Robert Parker's Wine Advocate

2019 Matías Michelini 'Garnache', Navarra, Spain (Garnacha)- A smooth wine full of red fruit nuances, spicy notes, and hints of orange blossom. On the palate it is energetic, flavoursome, and direct. A wine with electric acidity and fine, calcareous tannins. The finish is lingering and pleasant. This is going to develop nicely in bottle, and the earthiness and the wilderness should be softened by the time in bottle. 94 Points, Robert Parker's Wine Advocate

2020 Matilda Nieves, Ribeira Sacra, Spain (Mencía)- Dark, fresh, and thrillingly aromatic from first sniff to last swallow. The palate is soft-textured, mouth-filling, exuberant, and comely, structured more prominently by acidity than tannin, though that acidity is

sweet and juicy in its own right. There is nothing at all sharp or hard about this tender, almost lip-smacking red, yet the variety itself, and the legacy of its austere, granite-soiled origins, somehow contrive to stop the wine tasting simple. 97 Points, Best of Show, Decanter World Wine Awards

Donor: Jonathan Fritz & Jennifer Johnson
Value: $450

SPECIALTY ITEMS

Bid No. 43

One (1) Bottle Clase Azul Mexico Tequila Reposado and $100 gift certificate to Jalisco Cocina Mexicana

Clase Azul smooth aged tequila and its iconic ceramic decanter are recognized worldwide as a statement of Mexican craftsmanship. Aroma notes of agave nectar, vanilla, candied orange peel, and toasted oak with light hints of cinnamon and banana. Tasting notes of hazelnut, vanilla, clove, cinnamon, and a subtle touch of agave nectar.

Jalisco Cocina Mexicana brings a taste of home to Madison with a dash of California flavors. Our goal is to stay as authentic as possible with items like our popular queso tacos, birria tacos, or our grandma's mole sauce. We invite you to join us. See you soon, Madison!

Donor: Maria Antoinette Cannarella and Gerardo & Brooke Hernandez / Jalisco Cocina Mexicana
Value: $270

Bid No. 44

One (1) Wine Seminar Tasting for Two (2) at Waterford Wine & Spirits

Enjoy an evening learning and sampling wines at Waterford Wine and Spirits in Fitchburg! Seminars

typically offer tastings of nine wines (plus a bonus) and are held on Thursday evenings from 6-7:30pm.

Donor: Pat Miller / Waterford Wine & Spirits
Value: $100

Bid No. 45

One (1) $100 Gift Certificate to D'Vino

Owners and Chefs Maniaci and Hoke have crafted an artisanal cicchetti menu from local fare that transcends traditional Italian specialties. D'Vino offers an array of appetizers, small plates, and specialty baskets served in a rustic style with a nod to current gastro-pub sensibilities that pair perfectly with select wines from a variety of small family-owned and community-supported and operated wineries across Italy, France, and Switzerland. Offering a seasonal variety of wines, selected especially to accompany the specialties on the menu. D'Vino is an energetic and captivating Italian restaurant and an exciting communal Bacari dining experience centered around the traditional, communal table, a glass of wine, and simple seasonal plates to share.

Donor: Dino Maniaci / D'Vino
Value: $100

Bid No. 46

Meal Kit Subscription:
Two (2) Weeks for Four (4) People
-or-
Four (4) Weeks for Two (2) People

Pasture and Plenty is a meal kit service and farm-to-table deli and catering company on Madison's near west side. They are inspired by the local farmers and producers in Wisconsin and are committed to making high-quality, all-natural, plant-based or pasture-raised foods that you feel great eating and serving to your family and friends.

The Pasture and Plenty meal kit includes one cook kit, one farm-to-freezer, and one ready-to-heat-and-eat meal, delivered to your door or available for pick-up every week. All meals are prepared with the best of local, seasonal products, and the menu is fresh every week. Both omnivore and vegetarian meal kit options are available. Recent meal kit recipes have

included Korean-style steak tacos, sweet potato dahl with roasted cauliflower, braised pork shoulder with roasted carrots and wild rice, and shakshuka with tomatoes, goat cheese, and herbs.

Donor: Christy McKenzie / Pasture and Plenty
Value: $390

Bid No. 47

One (1) Quarter Membership to The Heights Wine Society: Sipper Level

Indulge in The Heights' Wine Society and enjoy un-ordinary bottles of extraordinary quality. Think of it as more of a community than a club, as each month brings not just exceptional vino, but a lively member pickup party as well. The Heights specializes in organic and independently owned wineries, hand-picked by a French sommelier. Thematic monthly selections accompany a newsletter to elevate your wine expertise.

With the Sipper Level, members receive two (2) bottles a month for three (3) months and can select between red, white, or surprise options. Members can level up with a premium bottle each month for an additional charge. Or, if you want to dive deeper into natural wine, The Heights has that option too. Looking for a lo-no alcohol session sipper? They're on it. When ruminating on wine related topics, count on The Heights as your personal go-to somm service. Let the vinous adventures begin!

Donor: Evan Gruzis and MJ Hecox / The Heights
Value: $150

Bid No. 48

One (1) $25 Gift Card to Orange Tree Imports

Orange Tree Imports has been voted "Madison's Best Gift Shop" for over 30 years! With this gift card, you can choose from their vast selection, ranging from cuddly stuffed kittens to classic kitchen cutlery, and find barware glasses and tools for all your entertaining needs. Please note that gift cards are usable in the store or for phone purchases, but not online.

Donor: Nanci Bjorling / Orange Tree Imports
Value: $25

Bid No. 49

One (1) One-year Subscription to Madison Magazine

For more than 40 years, Madison Magazine has reflected the intersection of lifestyle and business and the many ways each enhances the other. This monthly publication provides interesting coverage of local people, area events, innovations, the dining scene and more. Madison Magazine is the market leader in editorially driven content for the reader who cares about the greater Madison area.

Donor: Maggie McSherry / Madison Magazine
Value: $20

Bid No. 50

One (1) Artist & Craftsman Watercolor Gift Set

Artist & Craftsman Supply is the greatest art store on the planet! With their combined super brain of art knowledge, let them help you be the best creative artist you can be. They have everything from googly eyes to the finest Kolinsky sable brushes. Their knowledgeable staff is always ready to answer your latest art riddle, so stop in and let your creative juices flow. It is located just off state street in the heart of Madison, along with a variety of other locations throughout the United States.

This lot includes a 9 x 12" Strathmore Vision watercolor pad, a Winsor & Newton Cotman Watercolour sketchers' pocket set, an Aquash Water Brush set, a Princeton Art & Brush Co. brush set, a MOLOTOW GRAFX Art Masking Liquid Pump Marker, and a roll of Art Alternatives Artist Tape. A full set to create watercolor sketches on the go!

Donor: Matthew Springer / Artist & Craftsman
Value: $75

Bid No. 51

One (1) One-year Friend Membership and One (1) $100 Workshop Gift Certificate to the Textile Arts Center of Madison

The Textile Arts Center of Madison (TAC) is the area's

first center dedicated to textile and fiber art. Our mission is to build community, facilitate sustainability, and inspire creativity among makers and appreciators. TAC offers a wide variety of classes and workshops, maker meetups, exhibitions of contemporary fiber art, and access to secondhand supplies.

Workshops and classes are available in a range of fiber art mediums. Upcoming offerings include felting, quilting, basketry, hand-stitching, weaving, bookmaking, mending, and more.

Members of the Textile Arts Center are a special and integral part of the community we aim to build, and enjoy unique benefits. Benefits of each one-year membership include inclusion of your fiber artwork in our annual member exhibition (inaugural show to be held in Fall 2024), and early admission to upcoming secondhand supply sale events. Additional details on membership are on the TAC website.

Donor: Elizabeth Tucker / Textile Arts Center of Madison
Value: $150

Bid No. 52

Five (5) Good Seed Hand & Body Lotions and One (1) $50 Gift Card to Nails 4U

At Nails 4 U, one of Madison's favorite nail salons, all clients become friends. In fact, some of us believe it is the best nail salon in the world! The salon is beautifully designed, the range of services is incredible, the music is soft and relaxing, and the massage chairs are divine. The lucky bidder should phone Cecilia to make an appointment for their unforgettable and luxurious experience.

Donor: Cecilia Truong / Nails 4U
Value: $100

ART ITEMS

Bid No. 53

Yu Qing Wang, *Prawn*
Oil painting, 4 x 5 inches framed

The beautifully rendered oil painting of a single prawn will delight any art collector or foodie! The artist is Yu Qing Wang, a California based painter who has received many accolades and awards for his photo-realism. Housed in a beautiful cherry frame, it's ready to enjoy!

Donated by Janus Galleries, home to more than 2,000 works of art spanning three centuries.

Donor: Pete & Jill Lundberg / Janus Galleries
Value: $500

Bid No. 54

Onelio Marrero, *Sketching at the Bar*
Etching, 15 x 18 inches framed

This very intimate work by Cuban-born, New Jersey-based artist Onelio Marrero depicts an elegant bar with the artist sketching the bartender as she prepares a concoction. In a very limited edition of only 15 images, this lovely etching is museum matted and housed in a beautiful champagne silver frame.

Donated by Janus Galleries, home to more than 2,000 works of art spanning three centuries.

Donor: Pete & Jill Lundberg / Janus Galleries
Value: $500

Bid No. 55

Lori Schappe-Youens, *Climbing up to the Prayer Cloths*
Painting on canvas, 19 ¾ x 19 ¾ inches

This expressive painting evokes a sense of spiritual transcendence and adventure. One can imagine hiking through the vast mountains and elevated plains

of Tibet, encountering colorful prayer flags along a long and introspective journey. It invites viewers to contemplate the universal themes of existence, spirituality, and interconnectedness.

Lori Schappe-Youens was born in Madison, Wisconsin, USA in 1962. She studied botany and studio arts at the University of Wisconsin-Madison. She lived in Wisconsin and Michigan while running a fine art gallery for 7 years, until she moved to South Africa in 1994. In 2012, she returned to Madison, Wisconsin for five years but has since re-settled in the Kwazulu Natal region of South Africa, where she resides and paints in her home and studio overlooking the Indian Ocean. Her structural and geometric works are inspired by the architecture and palette of South Africa.

Donor: Mike Stuart
Value: $1,200

Bid No. 56

Phyllis Gorlick-King, *Old Windows*
9-color stone lithograph, 21 x 17 inches framed

This lively abstract lithograph features antique windows surrounded by a swirl of greens, blues, and reds that evoke a lush garden setting. In the windows, one can catch glimpses of a world beyond, shrouded in mystery and nostalgia.

Artist, art dealer, and antiques expert Phyllis Gorlick-King was born into a Jewish family in Syracuse, New York in 1939 and now lives in London. Her paintings—she favors oil on linen—have been included in group shows including People and Structure at the South London Art Gallery in 1977 and the 1988 Royal Academy Summer Exhibition. She also creates lithographs. This stone lithograph was originally purchased from the artist at the Hyde Park Sunday Art Fair in London, in June of 1979.

Donor: Mike Stuart
Value: $150

Bid No. 57

A pair of William Weege original prints on handmade paper

William Weege, *ND. 6.3 #1*
Unique relief print on handmade paper, 17 ½ x 23 ½ inches framed

William Weege, *ND. 6.3 #2*
Unique relief print on handmade paper, 17 ½ x 23 ½ inches framed

These wonderful relief prints on handmade paper are beautiful examples of William Weege's innovative use of the printmaking medium. Through bold lines and contrasting textures, Weege creates a dynamic visual rhythm that draws the viewer in, encouraging them to explore the intricacies of his compositions.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $3,950

Bid No. 58

William Weege, *Don't You Cry Wolf*, 1994
Relief print on paper, 16 x 17 ¾ inches framed

A Surrealistic tapestry of abstract and recognizable forms vibrate against an expansive landscape in this exciting print by William Weege. Lightly embossed paper adds subtle texture while dynamic imagery explores the possibilities of colors and form.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $1,225

Bid No. 59

William Weege, *Nature in the Balance* [2/5], 1991
Relief print on paper, 17 ¾ x 16 inches framed

A vibrant green background places this artwork within the natural world. A prominent brown diagonal line bisects the piece from the top right to the bottom left, creating a sense of division, while a black snake with red stripes further segments the composition. A fish with toothy grin darts toward a figure in the lower right corner. A yellow crescent shape balances in place while a round moon-like form seems to be falling into the image from above. In this artwork, Weege seems to be setting the scene for a story, but he's left room for interpretation, inviting you to join him in the adventure.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $1,225

Bid No. 60

William Weege, *Ducks Unlimited* [16/40], 1993
Relief print on paper, 17 ¾ x 16 inches framed

A Surrealistic tapestry of abstract and recognizable forms vibrate against an expansive landscape in this exciting print by William Weege. Lightly embossed paper adds subtle texture while dynamic imagery explores the possibilities of colors and form.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $1,225

Bid No. 61

William Weege, *(Untitled)*
Relief and collage on handmade paper, monoprint (signed on back), 26 x 35 inches framed

Fragments and cut-outs of relief printed imagery in tropical tones come together in this unique collage. This work is dynamic and vibrant, the angle of display unexpected. The depth created by paper collage elements makes for a multi-dimensional viewing experience.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $2,500

Bid No. 62

William Weege, *Oh Boy*, 1999
Relief and collage on handmade paper, monoprint, 37 x 32 inches framed

This artwork is a captivating mixed media piece. It features an abstract composition with a dynamic interplay of colors, patterns, and textures. The central elements include circular forms and patches, while the sewn elements makes for a multi-dimensional viewing experience. The vibrant red is accented by a lovely subtle green color. Overall, the artwork exudes energy and layered complexity, inviting viewers to explore its intricate details.

William Weege, who passed away in 2020, was the founder of Tandem Press and an internationally recognized artist. His artworks are in major collections throughout the US and abroad, including the Metropolitan Museum of Art, the Boston Museum of Fine Arts, and the British Museum.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $3,000

Bid No. 63

Alan Shields, *TIRTLE BOIL* [AP]
Screen print on paper with flocking, 22 ½ x 27 ½ inches framed

This vibrant composition by Alan Shields combines the graphic precision of screenprinting with the tactile richness of flocking. It exemplifies Shields' experimental approach to materials and his ability to push the boundaries of traditional printmaking techniques to create innovative and dynamic works of art.

Alan Shields (1944-2005) was born in Herington, Kansas. He attended Kansas State University from 1963-66. In college he studied civil engineering and studio art. He moved to New York City in 1968 and showed with the Paula Cooper Gallery from 1968-1991. Using unconventional found materials and a counterculture aesthetic, Alan Shields received noted recognition for his kaleidoscopic free-hanging constructions. He used the stitched line to both construct his works and as a drawing tool in both his double-sided "paintings" and his print and handmade paper works. Shields received a Guggenheim Fellowship in 1973.

Donor: Sue Steinmann
Framing donated by Douglas Art & Frame
Value: $2,650

Bid No. 64

Jayne Reid Jackson, *Phlox* [36/40]
Mezzotint, 11 x 12 ½ inches framed

This artwork is a color mezzotint crafted using two plates, printed side by side, using Charbonnel inks on Hahnemuhle paper. The printing process involves inking the plate in a process called à la poupée with three colors, meticulously placed and blended right on the plate. Jackson personally hand-wipes and prints each piece. The depicted image features a sprig of phlox in a water glass, with glass marbles surrounding it, reflecting light and color. Phlox, in the language of flowers, symbolizes unity and harmony.

Jackson works primarily in mezzotint, a process that involves indenting the metal printing plate by rocking a toothed metal tool across the surface. Each tiny pit holds ink, and if printed at this stage, the image would be solid black. The printmaker then creates

dark and light tones by gradually rubbing down or burnishing the rough surface to various degrees of smoothness to reduce the ink-holding capacity of areas of the plate. Jackson's compositions employ the full range of gradations and tones possible using this technique. Her work focuses on depth of value through still life by examining the mystery and poetics found in the shadow and reflection of glass, natural objects, and their surroundings.

Donor: Jayne Reid Jackson
Framing donated by Douglas Art & Frame
Value: $400

Bid No. 65

S.V. Medaris, *Working Girl (Re-production System)* [AP]
Reduction hand-colored woodcut and letterpress, 15 ½ x 16 ⅝ inches framed

Working Girl was produced to show the egg-making process. Artist S.V. Medaris says about the work: "It's pretty fascinating I think, and a bit funny that we eat these things, knowing where they come from–which body part that is. I wash all the eggs I collect daily (in egg detergent), so I don't bring that bacteria into the kitchen. As you might be able to tell, I am an extremely literal person. Sometimes the artwork reveals that. It's not by choice this literalness and often annoying to others."

Since 2000, S.V. Medaris has lived on a farm in the Driftless area of southwestern Wisconsin with her family and raises chickens, dogs, cats, peafowl, turkeys, and pigs from which she draws inspiration for life and art. Her work explores our relationship with the animals we raise for consumption as well as those we care for in companionship. Medaris is represented locally at Abel Contemporary in Stoughton, WI.

Donor: S.V. Medaris / Market Weight Press
Framing donated by Douglas Art & Frame
Value: $425

Bid No. 66

S.V. Medaris, *Soon to be Chicken Pot Pie* [6/25]
Letterpress, reduction linocut, 10 x 9 ¾ inches framed

Since 2000, S.V. Medaris has lived on a farm in the Driftless area of southwestern Wisconsin with her family and raised chickens, dogs, cats, peafowl, turkeys, and pigs from which she draws inspiration for life and art. Her work explores our relationship with the animals we raise for consumption as well as those we care for in companionship. Medaris is represented locally at Abel Contemporary in Stoughton, WI.

Donor: S.V. Medaris / Market Weight Press
Framing donated by Douglas Art & Frame
Value: $200

Bid No. 67

S.V. Medaris, *Roast Chicken Dinner in 8 Weeks* [6/25]
Letterpress, reduction linocut, 10 x 9 ¾ inches framed

Since 2000, S.V. Medaris has lived on a farm in the Driftless area of southwestern Wisconsin with her family and raised chickens, dogs, cats, peafowl, turkeys, and pigs from which she draws inspiration for life and art. Her work explores our relationship with the animals we raise for consumption as well as those we care for in companionship. Medaris is represented locally at Abel Contemporary in Stoughton, WI.

Donor: S.V. Medaris / Market Weight Press
Framing donated by Douglas Art & Frame
Value: $200

Bid No. 68

S.V. Medaris, *23 Weeks Until Thanksgiving Dinner* [6/25]
Letterpress, reduction linocut, 10 x 9 ¾ inches framed

Since 2000, S.V. Medaris has lived on a farm in the Driftless area of southwestern Wisconsin with her family and raised chickens, dogs, cats, peafowl, turkeys, and pigs from which she draws inspiration for life and art. Her work explores our relationship with the animals we raise for consumption as well as those we care for in companionship. Medaris is represented locally at Abel Contemporary in Stoughton, WI.

Donor: S.V. Medaris / Market Weight Press
Framing donated by Douglas Art & Frame
Value: $200

Bid No. 69

S.V. Medaris,
***230 lbs. of bacon, hams, chops, sausage...* [6/25]**
Letterpress, reduction linocut, 10 x 9 ¾ inches framed

Since 2000, S.V. Medaris has lived on a farm in the Driftless area of southwestern Wisconsin with her family and raised chickens, dogs, cats, peafowl, turkeys, and pigs from which she draws inspiration for life and art. Her work explores our relationship with the animals we raise for consumption as well as those we care for in companionship. Medaris is represented locally at Abel Contemporary in Stoughton, WI.

Donor: S.V. Medaris / Market Weight Press
Framing donated by Douglas Art & Frame
Value: $200

Bid No. 70

Andrew Spence, *Untitled*
Etching, 30 ½ x 23 ½ inches framed

Andrew Spence received his BFA from Tyler School of Art of Temple University in 1969 and his MFA from the University of California at Santa Barbara in 1971. His first one-person exhibition was at the Nicholas Wilder Gallery in Los Angeles in 1974. His work was included in the 1975 Whitney Biennial exhibition at the Whitney Museum of American Art in New York City.

In 1977, Spence moved to New York City where he lives presently. He has been included in several museum exhibitions nationally. In 1987 his work was in the 40th Biennial Exhibition of Contemporary Art at the Corcoran Gallery in Washington D.C. and later included in the 1989 Whitney Biennial Exhibition. Spence has exhibited his paintings exclusively at Barbara Toll Fine Arts, Max Protetch Gallery and Edward Thorp Gallery. His paintings are known for their eccentric distillation between abstraction and reference.

Spence received a National Endowment for the Arts award in painting in 1987 and a Guggenheim Fellowship in painting in 1994. His artwork is in major museum collections including the Whitney Museum of American Art, The Metropolitan Museum of Art, The Museum of Modern Art, the Philadelphia Museum of Art, the San Diego Museum of Contemporary Art, the Walker Art Center and the Albright-Knox Gallery.

Donor: Margaret LeMay / Integrated Art Group
Value: $900

Bid No. 71

Claire Van Vliet, *(Untitled)*
Watercolor and pastel, 22 x 27 inches framed

This atmospheric watercolor and pastel by Claire Van Vliet depicts a moody landscape. Dominated by soft, muted colors, it features a prominent horizontal band of red and blue tones, representing land or water. The hazy grayish background adds to its tranquil, melancholic mood.

Claire Van Vliet (b. 1933) is a graphic artist, a printmaker, a bookmaker, and a papermaker. In 1955, Van Vliet founded Janus Press through which she has published hand-printed books illustrated with original prints and pulp paintings. Often experimenting with innovative formats and unique binding structures, Van Vliet has had a profound impact on the book arts medium. She has been awarded the MacArthur Fellowship and two honorary doctorates from the University of Arts in Philadelphia and San Diego State University. Her books and prints are in the permanent collections of the National Gallery of Art, the Philadelphia Museum of Art, and the Victoria and Albert Museum in London.

Donor: Jeffrey Horrell & Rodney Rose
Value: $1,500

Bid No. 72

Paula Schuette Kraemer, *Which Color* [1/20]
Softground etching and monotype, 22 x 33 ⅛ inches framed

Which Color is the artist's comment on bird identification. Paula Schuette Kraemer's works are predominantly drypoint monoprints and monotypes,

although she is also known for her drawings in oil stick on mylar. Her expressive style is reflected in the immediacy and spontaneity of drawing directly into a copper plate using a steel etching needle. During the printing process, ink is intentionally left on the plate so that she can freely wipe, smear and draw into that residual ink. This is what qualifies these artworks as drypoint monoprints and monotypes. Due to this hand-work, the prints within each edition vary, yet the image portrayed, the color, and the composition are constant between the prints. Because so much creativity and time is involved in the actual printing process, Paula Schuette Kraemer only produces small editions of twenty or fewer prints.

Paula Schuette Kraemer studied art history at Vassar College and then completed her undergraduate work in fine art at the University of Wisconsin-Madison. She went on to receive her MFA from the University of Wisconsin where she studied both printmaking and ceramics with Warrington Colescott and Bruce Breckenridge. A close alliance with Tandem Press has afforded her the opportunity to learn from many of the Tandem artists who have worked there. All of her work is created and printed at her own studio, Open Gate Press, which is located in Madison, Wisconsin.

Donor: Paula Schuette Kraemer / Open Gate Press
Value: $1,500

Bid No. 73

Jim Dine, *Kenneth Koch Poem Lithograph* [5/31], 1966
Lithograph in colors on Japanese paper, 43 ½ x 31 inches framed

Kenneth Koch, *Making Your Own Days from The Pleasures of Reading and Writing Poetry*
Book of poetry

This intriguing mid-1960s Jim Dine lithograph is a poem-letter to New York School poet Kenneth Koch. It was published by ULAE in a small edition, and more than half a century on, most are in the permanent collections of major institutions like the Metropolitan Museum of Art, The Art Institute of Chicago, and The Smithsonian American Art Museum. From early on, Dine had a special affection for poetry, and he would often appear at public panels with his favorite poets, and relate his art to poetry. Known for depicting common symbols and everyday objects, in this piece, Dine includes a pink heart, a piece of toast, a sky-

blue color swatch, and a blue heart. The inscription above the four images reads, “O SCARF OF PARADISE/ Blue sky is bread to the scarf"–a juxtaposition of the ordinary and the sublime. Koch’s poetry often emphasized form and sound, rather than creating a narrative. Influenced by action painting and other avant-garde forms of expressionism, both Koch’s poems and Dine’s prints and paintings combine witty imagination, stream of consciousness, and emotional spontaneity.

Jim Dine (b. 1935, Cincinnati, Ohio) is an American artist whose work includes painting, drawing, printmaking, sculpture and photography. Dine’s artwork has represented the cutting-edge of contemporary artistic thought for over sixty years and is viewed as crucial to the Neo-Dada and Neo-Expressionism movements. His work has been the subject of over 300 solo exhibitions, including retrospectives at the Whitney Museum of American Art, Museum of Modern Art in New York, Walker Art Center, Frederik Meijer Gardens & Sculpture Park, and Museum Folkwang in Essen. His work is held in the collections of significant institutions around the world, including the Art Institute of Chicago, Metropolitan Museum of Art, Musée National d’Art Moderne at the Centre Pompidou in Paris, National Gallery of Art, Solomon R. Guggenheim Museum, Museum of Modern Art in New York, Tate Gallery, Tokyo Metropolitan Art Museum, and Yale University Art Gallery. Jim Dine lives and works in Walla Walla, Washington, and Paris, France.

Donor: Richard Brock
Value: $5,500

Bid No. 74

Jack Damer, *Bronze* [AP], 2002
Etching and collage, 37 ¾ x 27 ¾ inches framed

This contemporary artwork presents a complex lattice of lines and textures, creating an intricate interplay of form and space. The dense matrix of horizontal and vertical strokes features a predominantly monochromatic palette with hints of gold and bronze, which converge to draw the eye inward. This piece is notable for its meticulous detail and the illusion of depth achieved through multiple layers, making it a compelling addition to any collection.

Damer's starting point is often an appropriated "raw, unadulterated" image or photograph with formal or psychological interest. His process reflects current

attitudes of cross-referencing and sampling as our culture bombards us with a continuous flow of disparate visual stimuli that feeds our pleasure centers physically and psychologically. Damer is an Emeritus Professor at the University of Wisconsin-Madison. He has had work in over 200 national and international group, invitational, and one-person exhibitions.

Donor: Jack Damer
Framing donated by Douglas Art & Frame
Value: $2,300

Bid No. 75

Suzanne Caporael and Jason Ruhl, *the interval of a day's journey no. 1*, 2022-2024
Mixed media collage, 12 x 9 inches

Over the past seventeen years, Suzanne Caporael and Collaborative Printmaker Jason Ruhl have worked conjointly on 50 editions at Tandem Press. During one of Suzanne's recent visits to the print studio, they decided to collaborate on a series of collages with the objective of initiating a new way of working together. After establishing the specifics of the project, i.e., source materials (found paper, cardboard, and pencil), working surface, and scale, the project began in earnest. The pieces are mailed back and forth as each artist responds to the current state of the work in progress until both collaborators consider the image finished. This project is now in its third year, and over twenty pieces have been created. This artwork is the first piece from this project to be presented to the public. The donation is made in honor of our friend Paula Panczenko's thirty-four year commitment to Tandem Press.

Donor: Suzanne Caporael and Jason Ruhl
Value: $3,000

Bid No. 76

Paul Douglas, *Eddy*, 2024
Acrylic on canvas, 18 x 40 inches framed

This captivating abstract painting is divided into three horizontal sections, creating a wonderful sense of balance and rhythm. Sweeping brush strokes in cool blues and grays create dynamic movement, while warm accents of red and orange punctuate the composition, adding contrast and visual interest. This

interplay of smooth and textured surfaces invites viewers to explore the painting both visually and physically. Discover new details with each gaze as you engage with the intricate layers of color and texture.

Paul Douglas received his MFA from the San Francisco Art Institute. He owns and runs Douglas Art & Frame in Madison, where he has a vision for quality craftsmanship and the support of the artistic community that he works to refine every day.

Donor: Paul Douglas
Value: $800

Bid No. 77

$200 Gift Certificate to Douglas Art and Frame (10 x 11 inch frame included)

Douglas Art and Frame is a locally-owned family business established in 2005 in Madison, Wisconsin. This full-service frame shop offers high-quality custom framing as well as the largest variety of materials and services available in Madison. They carry wide selections in frames, mat boards, and glass. They'll even help you out with delivery and installation. Douglas Art and Frame's mission is to provide the best picture framing experience possible. Come on over, meet the charming Paul Douglas and his amazing staff, and let their creative talents help with all your framing needs!

Donor: Paul & Barbara Douglas / Douglas Art & Frame
Value: $200

Bid No. 78

$200 Gift Certificate to Douglas Art and Frame (13 x 20 inch frame included)

Douglas Art and Frame is a locally-owned family business established in 2005 in Madison, Wisconsin. This full-service frame shop offers high-quality custom framing as well as the largest variety of materials and services available in Madison. They carry wide selections in frames, mat boards, and glass. They'll even help you out with delivery and installation. Douglas Art and Frame's mission is to provide the best picture framing experience possible. Come on over, meet the charming Paul Douglas and his amazing staff, and

let their creative talents help with all your framing needs!

Donor: Paul & Barbara Douglas / Douglas Art & Frame
Value: $200
Minimum bid: $100

Bid No. 79

John Wiley, *Mobius Sculpture 1*
Steel, 48 x 48 x 24 inches

Former Chancellor John Wiley has created two sculptures for the 2024 Tandem Press Wine Auction each depicting a Möbius strip, a one-sided surface that can be formed by attached the ends of a strip of paper, or other material, together after first having given one of the end a half-twist. A Möbius strip is a non-orientable surface, meaning that within it one cannot consistently distinguish clockwise from counterclockwise turns. It is also a mathematical object, with properties discovered by Johann Benedict Listing and August Ferdinand Möbius in 1858, but it had also already appeared in Roman mosaics as early as the third century.

Donor: John Wiley
Value: $100

Bid No. 80

John Wiley, *Mobius Sculpture 2*
Steel, 48 x 48 x 24 inches

Former Chancellor John Wiley has created two sculptures for the 2024 Tandem Press Wine Auction each depicting a Möbius strip, a one-sided surface that can be formed by attached the ends of a strip of paper, or other material, together after first having given one of the end a half-twist. A Möbius strip is a non-orientable surface, meaning that within it one cannot consistently distinguish clockwise from counterclockwise turns. It is also a mathematical object, with properties discovered by Johann Benedict Listing and August Ferdinand Möbius in 1858, but it had also already appeared in Roman mosaics as early as the third century.

Donor: John Wiley
Value: $100

Disclaimer: Tandem Press is extremely grateful to all the donors who have provided wine for this auction. We have handled these 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.

Citations: The descriptions for wines and other objects have been adapted from information on various websites, especially those of the winemakers, manufacturers, and/or proprietors of each item. Some descriptions were provided by the donors. Much of the information on wines has also come from robertparker.com, wine-searcher.com, cellartracker.com, thewinecellarinsider.com, wine.com, and snooth.com. Information on artists has been adapted from their websites, curriculum vitae, and/or representative galleries. Please contact Paula Panczenko via Tandem Press with any specific questions about citations and adapted information.

TANDEM PRESS
fine contemporary prints

Tandem Press is affiliated with the
Art Department at the UW-Madison School of Education.

tandempress.wisc.edu/wine-auction
info@tandempress.wisc.edu