

Oral Auction

lot **1** Cayuse

From one of the most respected, small producers of award-winning wines in the Walla Walla Valley, Cayuse Vineyards, we offer an incomparable package. This package includes ten heart-stopping red wines created by vigneron Christophe Baron. Christophe, who grew up in the Champagne district of France, fell in love with the stony, former-riverbed soils in the southern half of Washington's Walla Walla district, planted vines on several parcels, and now makes them into some of Washington's most arresting wines.

Cayuse distributes its wine exclusively via mailing list with a years-long waiting list. Since the initial releases, all of Cayuse's wines have been highly rated and sought after and with good reason. These are not only among the most interesting wines being made in the region, they have also been recognized on *Wine Spectator's* Top 100 List, as recently as 2009 (#26).

This package will be sold as one lot and includes ten bottles.

TO TAKE HOME THIS EVENING:

2007	Cayuse Vineyards Camaspelo Bordeaux Blend, in wood box	3 liters	One bottle
2007	Cayuse Vineyards "Cailloux" Vineyard Syrah, in wood box	3 liters	One bottle
2007	Cayuse Vineyards En Cerise Vineyard Syrah, in wood box	3 liters	One bottle
2007	Cayuse Vineyards En Chamberlin Vineyard Syrah, in wood box	3 liters	One bottle
2003	Cayuse Vineyards Armada Vineyard Syrah	750 ml	One bottle
2004	Cayuse Vineyards Cailloux Vineyard Syrah	750 ml	One bottle
2005	Cayuse Vineyards Cailloux Vineyard Syrah	750 ml	Two bottles
2005	Cayuse Vineyards En Cerise Vineyard Syrah	750 ml	Two bottles

Contributed by: Cayuse Vineyards and Nancy & Mike Buck

lot **2**

Springtime Escape with Dobbes and Youngberg Hill

Sneak off to Oregon wine country for the night! **Seven couples** will enjoy an exclusive winery experience on **Thursday, March 10, 2011** that includes tasting, tours, and fun you can't get anywhere else. The day starts at Dobbes Family Estate Winery in Dundee where you'll join winemaker Joe Dobbes for a private barrel tasting paired with light hors d'oeuvres. Then toast to good times with selected library wines in the limo on the way to your reserved overnight stay at Youngberg Hill Inn in McMinnville. Tour the beautiful vineyards and take in the amazing hilltop views before you enjoy a cocktail hour featuring finished current release wines from both Dobbes Family Estate and Youngberg Hill Vineyards. Proceed to an intimate vintner dinner where you'll savor the culinary talents of guest chef, Andy Arndt from Portland restaurant, Aquariva. End the night with after-dinner Port and chocolates.

After a hearty breakfast the following morning, you'll be chauffeured by limo back to Dundee. Each couple will leave with a three month membership to the Dobbes Family Estate and Youngberg Hill wine clubs. This package also includes a magnum from each winery, to take home this evening, as a preview of the wonderful wines to come.

This package will be sold as one lot for seven couples and will take place Thursday, March 10, 2011.

THIS LOT INCLUDES:

- Private barrel tasting with winemaker Joe Dobbes, including hors d'oeuvres
- Roundtrip limousine ride between Dobbes Family Estate Winery and Youngberg Hill Inn
- Seven rooms for one night at Youngberg Hill Inn in McMinnville
- Tour of Youngberg Hill Vineyards with tasting of current release wines from Dobbes Family Estate and Youngberg Hill Vineyards
- Vintner dinner prepared by Andy Arndt of Aquariva, followed by Port and chocolate pairing
- Three month membership to the Dobbes Family Estate and Youngberg Hill wine clubs for each couple

TO TAKE HOME THIS EVENING:

2005	Dobbes Family Estate Cuvee Pinot Noir	1.5 liters	One bottle
2006	Youngberg Hill Vineyards Jordon Block Pinot Noir	1.5 liters	One bottle

Contributed by: Dobbes Family Estate, Youngberg Hill Vineyards, Andy Arndt and Aquariva

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lot **3** **Barons V**

In 2001, five friends and wine enthusiasts banded together to create outstanding Cabernet Sauvignon using grapes from Eastern Washington. They called themselves the Barons V. With experienced winemaker Matthew Loso's assistance, not only do they extract the full potential of the rich fruit's profile, creating wine fit for, well, peerage, they stay true to their number one goal, and that's to have fun!

This package will be sold as one lot.

TO TAKE HOME THIS EVENING:

2006	Barons V Columbia Valley Cabernet Sauvignon	3 liters	One bottle
2006	Barons V Columbia Valley Cabernet Sauvignon	1.5 liters	Three bottles
2006	Barons V Columbia Valley Cabernet Sauvignon	750 ml	Twelve bottles

Contributed by: Gary McLean, Dan Dutton, Rick Holley, Bill Currie and Chuck Carpenter

lot **4** Experience Yakima Valley with Owen Roe

2010 WASHINGTON AMBASSADOR LOT

A rare opportunity for up to **four couples** to spend a weekend in Yakima Valley, Washington with David O'Reilly, owner and winemaker of Owen Roe Winery.

Personable and passionate about all aspects of wine and winemaking, David O'Reilly will share this little piece of heaven with you. See and feel the soil and learn about terroir and its effect on wine. For O'Reilly, the Yakima Valley region presents the new world with an outstanding opportunity to create old world, right bank style wines.

In Yakima, you will begin with a walk in the Red Willow Vineyards with David. After the walk, you will enjoy a delicious barbeque with David and his staff, nestled below the beautiful vista of vines and the iconic Red Willow stone chapel.

Evening accommodations will be reserved for you with four double rooms nearby at the relaxing Birchfield Manor Country Inn, known for their award winning breakfast. Whether you are looking for a relaxed dinner with friends or clients, a romantic getaway or a secure, peaceful rest, you'll find the quiet pastoral setting of the Birchfield Manor Country Inn a sanctuary.

Tonight, take home magnums from Owen Roe and other notable Yakima Valley wineries.

This package will be sold as one lot for four couples.

THIS LOT INCLUDES:

- Personal tour of the Yakima Valley's Red Willow Vineyards with celebrated winemaker, David O'Reilly, for four couples (mutually agreeable date)
- Barbecue with David O'Reilly and vineyard staff for four couples
- Four double rooms at the Birchfield Manor Country Inn for one night, including breakfast

TO TAKE HOME THIS EVENING:

2005	Côte Bonneville Estate Bottled DuBrul Vineyard Cabernet Sauvignon	1.5 liters	One bottle
2005	Pomum Shya Red.	1.5 liters	One bottle
2006	Tamarack Cellars DuBrul Vineyard Reserve Red Wine Blend.	1.5 liters	One bottle
2007	Andrew Will Wines Two Blondes Vineyard Red Wine	1.5 liters	One bottle
2007	Betz Family Winery La Sernne Syrah	1.5 liters	One bottle
2007	DeLille Cellars Chaleur Estate Red Wine Blend	1.5 liters	One bottle
2007	Efeste Jolie Bouche Syrah	1.5 liters	One bottle
2007	Owen Roe Winery Red Willow Block 73 Cabernet Sauvignon	1.5 liters	One bottle

Contributed by: Owen Roe Winery, Andrew Will Wines, Betz Family Winery, Côte Bonneville, DeLille Cellars, Efeste, Pomum and Tamarack Cellars

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lot **5** **Staglin 9 liter**

This one-of-a-kind bottle is very generously offered tonight by long time Classic Wines Auction supporters. Custom etched with the Classic Wines Auction logo, and housed in a beautiful hand-made cherrywood box, it is irreplaceable as there were no others made for this entire vintage.

Staglin Family Vineyard's artisan-made wines are very high in demand and a 9-liter format is virtually impossible to obtain! The 1994 vintage in California was especially outstanding and this 97% Cabernet Sauvignon and 3% Cabernet Franc Estate Grown wine has been sold out for quite some time. The Staglins believe this wine will be remembered as one of their best.

This package will be sold as one lot.

TO TAKE HOME THIS EVENING:

1994 Staglin Family Vineyard Reserve Cabernet Sauvignon9 liters One bottle

Contributed by: Bob Albers, Dave Alexander, Fred Buckman, Dan Dutton, Howard Hedinger, Ed Maletis, Eli Morgan and John von Schlegell

lot **6** **Grand Cru Estates and The Allison Inn & Spa**

On Saturday, June 12, 2010, six couples are invited to join Laurent Montalieu and Tony Rynders for a sneak preview of the most exclusive wine club in the Willamette Valley. For those who dream of having their own winery, Grand Cru Estates can provide that experience with the best advisors to help you create your own special wine.

As “winemakers” for the day, you will begin your afternoon with a leisurely stroll through the estate vineyard and exquisitely landscaped grounds. Proceed into the underground cellar, where you’ll learn to “thief” wine directly from the barrel and taste through the various exceptional single-vineyard Pinot Noirs that are aging gracefully there. With expert winemaking guidance, each couple will craft their own blend of ultra-premium Pinot Noir and create a customized label. Each couple’s custom label will be applied to 12 bottles of single vineyard wines to commemorate the day, allowing you to enjoy your winemaking experience for months or years to come.

After such a hard day’s work, proceed to the Grand Cru Estates private dining room for a multi-course dinner paired with Soléna Estate wines and prepared by Grand Cru Estates’ Culinary Director, renowned chef Philippe Boulot.

To complete your evening, proceed to The Allison Inn and Spa. Oregon Wine Country’s first ever full service resort, The Allison is a luxurious place to spend the night after a blissful wine-tasting journey. You’ll notice the hotel’s special attention to detail in the design of their deluxe guestrooms and suites, each with gas fireplace, original works of art, soaking tub, custom-crafted furnishings, comfortable bay window seats, and views from your terrace or balcony that range from the truly spectacular to the simply sublime.

This package will be sold for \$1,500 per couple, up to six couples.

THIS LOT INCLUDES:

- Private tours and barrel tasting at Grand Cru Estates for each couple
- Opportunity to create an unique Pinot Noir blend and customized label for each couple
- One case of single vineyard wines with customized label for each couple
- Multi-course dinner in private dining room at Grand Cru Estates prepared by Philippe Boulot
- One room for one night at The Allison Inn & Spa for each couple

*Contributed by: Laurent & Danielle Andrus Montalieu, Steve & Marian Bailey,
Grand Cru Estates, and The Allison Inn & Spa*

lot 7

The Best Table in the House

With this package, you'll do the Classic Wines Auction right! Style, service, and luxurious extras will be yours. Arrive at the Auction in a chauffeured limousine, then take your seat front and center at the event. Your personal waiter will pour you an icy glass of Champagne from the magnum just for you, nestled in your table's ice bucket. You'll receive the very best of service from your own waiter, who will ensure everything is just how you like it. Finally, after an evening of fabulous food, wine, and entertainment, take home five commemorative magnums and the fine Riedel stemware you used over the evening—four pieces per person—plus a special gift.

This package will be sold as one lot for twelve people. Only one Premier Table is offered at a minimum bid of \$15,000.

THIS LOT INCLUDES:

- Premium table for 12 at the Classic Wines Auction on March 5, 2011
- Two limousines to and from the auction
- Chilled magnum of sparkling wine that evening
- Riedel stemware to take home, four glasses per person
- Personal sommelier service for the evening
- Personal food server for the evening
- Five 2011 Classic Wines Auction commemorative etched magnums
- A special gift for each couple signed by the 2011 Honorary Ambassadors and Chefs

lot **8** **Fishing in Ketchikan? Yes, You Can!**

Fisherman will tell you there's no better fishing than in Alaska. Not only is the fishing prolific, the scenery is jaw-droppingly beautiful. Bald eagles soar over the craggy coast-line, which is carpeted in lush forest hiding glaciers. Out on the ocean, the wind in your hair, you're likely to see whales breach and salmon jump. All this can be yours.

Catch your flight to five nights and six days of fishing in Ketchikan, Alaska for **two to four people** in August 2010. You'll be staying with your hosts in a cozy A-frame with an attached cabin with daily lunch and dinners. The sleeping arrangements are one queen futon on the lower level and two single futons upstairs in the loft, which can be reached by a ladder. The small cabin also has a shared bath with shower. There is cable TV and stereo in main cabin, and a washer and dryer on site. Perfect for a young family or friends looking for a fun vacation!

The fishing boat is a 21' Olympic and accommodates four people plus owner/Captain comfortably. Bait will also be provided. Once you've caught your limit, you'll get to chip in cleaning and packing your spoils, for a year of salmon dinners and stories for a lifetime.

This home is currently on the market, but is guaranteed to be available through August 31, 2010 for your trip.

This package will be sold as one lot for two to four people.

THIS LOT INCLUDES:

- Five night stay for two to four people in a private home in Ketchikan, Alaska on a mutually agreeable date during August 2010 (the property is not handicapped accessible)
- Airfare for four on Alaska Airlines
- Daily guided fishing trips in 21' fishing boat, weather permitting
- On board lunches and in-home dinners provided
- Airport pick up available; rental car not included

Contributed by: Ray & Jackie Granvall and Alaska Airlines

lot 9

Award Winning Chefs at the Heathman

Take two James Beard Award-Winning Chefs, two *Food & Wine* Magazine Best New Chefs, two of whom are from Portland and two from Seattle. Further pair each chef with a special Oregon winemaker, and what do you get? A dinner beyond compare!

On **Thursday, June 3, 2010**, your table of **eight people** will experience a truly special multi-course dinner at the Heathman Restaurant & Bar prepared by the following star line-up of chefs:

Philippe Boulot, Executive Chef at the Heathman Restaurant & Bar
James Beard Award Winner, 2001

Ethan Stowell, Ethan Stowell Restaurants in Seattle, WA
Union, Tavolata, How to Cook a Wolf, Anchovies & Olives
Food & Wine Magazine Best New Chef, 2008

Jason Wilson, Chef/Partner at Crush in Seattle, WA
Food & Wine Magazine Best New Chef, 2006

Cory Schreiber, Founder of Wildwood Restaurant, author and faculty member of the International Culinary School at the Art Institute in Portland
James Beard Award Winner, 1998

With this kind of talent in the kitchen, you can count on spectacular results. And to complement your dinner, enjoy wines from these chef-favorite Oregon vintners: Marcus Goodfellow of Matello Wines, Scott Wright of Scott Paul Wines, Mark Vlossak of St. Innocent Winery and Harry Peterson-Nedry of Chehalem. These winemakers will join you for dinner, if available.

This package will be sold for \$4,000 per table of eight people, up to six tables.

THIS LOT INCLUDES:

- One table for eight at the Heathman Restaurant & Bar on Thursday, June 3, 2010
- Five-course menu for eight prepared by award-winning chefs Philippe Boulot, Cory Schreiber, Jason Wilson, and Ethan Stowell
- Wines paired with each course from Matello Wines, Scott Paul Wines, St. Innocent Winery and Chehalem

Contributed by: Philippe Boulot, Heathman Restaurant & Bar, Cory Schreiber, Ethan Stowell, Jason Wilson, Matello Wines, Scott Paul Wines, St. Innocent Winery and Chehalem

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lot **10** Maui, WOWie!

Maui. Simply say the word, and muscles relax, lips smile. Here's your chance for **up to a month** of the ocean, warmth, and exotic beauty that make Maui such a sanctuary. Up to **four people** will have a private, two bedroom condo and private parking in a secure, gated community to call their own. The oceanfront condo is one of only a dozen in Wailea where you can walk from your porch straight to the beach. But should you decide to stay in, you'll enjoy state-of-the-art appliances and weekly maid service in the 1,500 square foot, recently remodeled condo. Or, relax with a drink on the lanai, where you can barbecue as the sun sets.

If you're able to tear yourself away from the condo, we've included a \$150 gift certificate at the Hali'imaile General Store for dinner, a \$150 gift certificate at Spago Maui, and \$50 gift certificate at Ruth's Chris Steak House Lahaina.

And to help get you there, this package includes \$2,000 towards airfare.

This is a great opportunity for several families to share a beautiful vacation home—each can take a week or two!

This package will be sold as one lot for up to four people.

THIS LOT INCLUDES:

- Two-bedroom, oceanfront condo in Maui; available for a 30 day stay
- \$2,000 toward airfare for four
- \$150 gift certificate for the Hali'imaile General Store
- \$150 gift certificate for Spago Maui
- \$50 gift certificate for Ruth's Chris Steak House Lahaina

*Contributed by: Daren and Gloria Nelson, Spago Maui, Hali'imaile General Store,
and Ruth's Chris Steak House Lahaina*

lot **11** 25 Years of Oregon Wines

While world class Pinot Noir has been made in our own back yard for over 40 years, the last 25 years have been most significant in putting Oregon wine on the map. This 70 bottle lot features many rare vintages from some of Oregon's most prestigious wine producers. How often does one get to try a 1985 Amity, a 1988 Domaine Drouhin or a 1990 Sokol Blosser? This is a once in a lifetime opportunity for the discriminating Pinotophile.

You are welcome to take your wines home with you this evening, or better yet, let us take them to your 18-case, temperature controlled storage locker at Willamette Wine Storage (for three months, unless you decide to extend it). We'll put a lock on it and deliver the keys to you.

This package will be sold as one lot and includes 70 bottles.

THIS LOT INCLUDES:

- An 18 case locker of wine storage for three months at Willamette Wine Storage
- A Chateau Laguiole handcrafted wine opener

TO TAKE HOME THIS EVENING

1999	Valley View Winery Merlot	1.5 liters	One bottle
2002	Domaine Serene Guadalupe Vineyard Pinot Noir	1.5 liters	One bottle
2005	Daedalus Cellars Labyrinth Pinot Noir	1.5 liters	One bottle
2005	Valley View Winery Rogue Valley Tempranillo	1.5 liters	One bottle
2006	Coleman Vineyard Estate Reserve Pinot Noir	1.5 liters	One bottle
2006	Panther Creek Cellars Freedom Hill Pinot Noir	1.5 liters	One bottle
2007	Elk Cove Vineyards Roosevelt Pinot Noir	1.5 liters	One bottle
2007	J.K. Carriere Willamette Valley Pinot Noir	1.5 liters	One bottle
2007	Shea Wine Cellars Estate Pinot Noir	1.5 liters	One bottle
1985	Adams Pinot Noir	750 ml	One bottle
1985	Adelsheim Vineyard Pinot Noir	750 ml	One bottle
1985	Amity Vineyards Pinot Noir	750 ml	One bottle
1985	Bethel Heights Vineyard Pinot Noir	750 ml	One bottle
1985	Rex Hill Vineyards Wirtz Vineyard Pinot Noir	750 ml	One bottle
1985	Sokol Blosser Winery Red Hills Pinot Noir	750 ml	One bottle
1985	Yamhill Valley Vineyards Pinot Noir, low level	750 ml	One bottle
1988	Domaine Drouhin Oregon Pinot Noir	750 ml	One bottle
1988	Ponzi Vineyards Reserve Pinot Noir	750 ml	One bottle
1990	Sokol Blosser Winery Yamhill County Pinot Noir, in wood box	750 ml	Two bottles

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1991	Eyrie Vineyard Chardonnay.....	750 ml	One bottle
1992	Bethel Heights Vineyard Southeast Block Pinot Noir	750 ml	One bottle
1992	Panther Creek Cellars Freedom Hill Pinot Noir.....	750 ml	One bottle
1992	Ponzi Vineyards Reserve Pinot Noir.....	750 ml	One bottle
1993	Evesham Wood Uncensored Cuvee Pinot Noir	750 ml	One bottle
1993	Ponzi Vineyards Reserve Pinot Noir.....	750 ml	One bottle
1994	Elk Cove Vineyards La Boheme Pinot Noir.....	750 ml	One bottle
1994	Ken Wright Cellars Abby Heights Whispering Ridge Pinot Noir.....	750 ml	One bottle
1994	Lange Estate Winery & Vineyards Reserve Pinot Noir	750 ml	One bottle
1994	Rex Hill Vineyards Reserve Pinot Noir	750 ml	One bottle
1995	Archery Summit Winery Premier Cuvee Pinot Noir	750 ml	One bottle
1995	Panther Creek Cellars Willamette Valley Pinot Noir.....	750 ml	One bottle
1995	Ponzi Vineyards 25th Anniversary Reserve Pinot Noir	750 ml	One bottle
1996	Beaux Frères Pinot Noir	750 ml	One bottle
1996	Brick House Vineyards Willamette Valley Pinot Noir	750 ml	One bottle
1997	Archery Summit Winery Cuvee Pinot Noir	750 ml	One bottle
1997	Archery Summit Winery Jeunesse Pinot Noir	750 ml	One bottle
1997	Ken Wright Cellars Shea Vineyard Pinot Noir.....	750 ml	One bottle
1997	Panther Creek Cellars Freedom Hill Pinot Noir.....	750 ml	One bottle
1998	Cristom Reserve Pinot Noir	750 ml	One bottle
1998	Elk Cove Vineyards La Boheme Pinot Noir.....	750 ml	One bottle
1998	Eyrie Vineyard Chardonnay.....	750 ml	One bottle
1998	Panther Creek Cellars Freedom Hill Pinot Noir.....	750 ml	One bottle
1999	Beaux Frères Pinot Noir	750 ml	One bottle
1999	Chehalem Rion Reserve Pinot Noir	750 ml	One bottle
1999	Domaine Drouhin Oregon Laurene Pinot Noir	750 ml	One bottle
2002	Panther Creek Cellars Freedom Hill Pinot Noir.....	750 ml	One bottle
2003	Ponzi Vineyards Reserve Pinot Noir.....	750 ml	One bottle
2005	Atticus Wine Pinot Noir.....	750 ml	One bottle
2005	Beaux Frères Willamette Valley Pinot Noir	750 ml	One bottle
2005	Domaine Serene Coeur Blanc	750 ml	One bottle
2005	Elk Cove Vineyards Roosevelt Pinot Noir	750 ml	One bottle
2005	Folin Cellars Tempranillo	750 ml	One bottle
2005	Van Duzer Vineyards West Side Blocks Pinot Noir	750 ml	One bottle
2006	Anne Amie Vineyards L'iris Pinot Noir.....	750 ml	One bottle
2006	Anne Amie Vineyards Winemaker's Selection Pinot Noir	750 ml	One bottle
2006	Atticus Wine Pinot Noir.....	750 ml	One bottle
2006	Domaine Serene Grace Pinot Noir	750 ml	One bottle
2006	Lemelson Vineyards Thea's Selection Pinot Noir	750 ml	One bottle
2006	Scott Paul Wines La Paulée Pinot Noir.....	750 ml	One bottle
2007	Anne Amie Vineyards Estate Pinot Noir Pinot Noir	750 ml	One bottle

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2007	Anne Amie Vineyards Prismé Pinot Noir	750 ml	One bottle
2007	Anne Amie Vineyards Willamette Valley Pinot Noir	750 ml	One bottle
2007	Atticus Wine Pinot Noir	750 ml	One bottle
2007	Bethel Heights Vineyard Casteel Reserve Pinot Noir	750 ml	One bottle
2007	Bethel Heights Vineyard Justice Vineyard Pinot Noir	750 ml	One bottle
2007	Bethel Heights Vineyard Southeast Block Pinot Noir	750 ml	One bottle
2007	King Estate Signature Collection Pinot Gris	750 ml	One bottle
2007	Seven of Hearts Eola-Amity Hills Pinot Noir	750 ml	One bottle
2008	King Estate Signature Pinot Gris	750 ml	One bottle

Contributed by: Anne Amie Vineyards, Atticus Wine, Beaux Frères, Phil Benz, Bethel Heights Vineyard, Gretchen and Larry Button, Coleman Vineyard, Daedalus Cellars, Paul & Pam DeBoni, Elk Cove Vineyards, Matt Elsen, Price Gripcvon, J.K. Carriere Winery, Steve Janik & Sheryl Manning, Lacey & Neil Jones, King Estate Winery, Bob Liner, Occasions Fine Gifts, Betsy Russell, Shea Wine Cellars, Chris & Suzanne Shepanek, David Speer, Richard Stinson, Van Duzer Vineyards, Valley View Winery, Patti Warner and Willamette Wine Storage

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lot **12 VINI Dinner**

We are thrilled to recognize Ken and Ginger Harrison of Abeja as our 2010 VINI award recipients. **Fifteen lucky couples** will be extraordinarily pleased, too, when they enjoy dinner at the Harrison's house in Portland on **Friday, May 21, 2010**. Located in a stunning setting overlooking the Willamette River, the Harrison's home carefully mirrors the couples' taste and interest in architecture and design. From kitchen to pool, guest cottage, and walled garden, this special home was designed to welcome family and guests in a setting that speaks of nature as well as comfort and warmth.

Award winning chef Scott Dolich of Park Kitchen will prepare a scrumptious meal in honor of the Harrisons. As you enjoy the best of what is seasonal and local, all creatively prepared, you'll understand why Scott was named *Food & Wine's* 2004 Best New Chef and was nominated twice by the James Beard Foundation as Best Chef Northwest.

The quality of the dinner will be matched by extraordinary vintage Champagne to start, a suite of Abeja's stellar wines paired with dinner, and a magnum of Chateau d'Yquem 1971 with dessert.

Each couple will leave the dinner with an etched VINI magnum (1.5 liters) of Abeja's 2007 Cabernet Sauvignon, Reserve Bottling Three. At Abeja, a reserve designation is given to a wine of very limited production that reflects the absolute best of a special vintage. Winemaker John Abbott selects his favorite Cabernet Sauvignon barrels from the winery's finest lots and blends them to make a wine that captures the special nature of the vintage and embodies his vision of classic Cabernet Sauvignon produced from grapes grown in Washington State. The 2007 vintage is just the third wine in the winery's eight year history to be given this special designation. It is one hundred percent Cabernet Sauvignon from Abeja's Estate Vineyard Heather Hill, and the Sagemoor Farming Group's Bacchus and Weinbeau vineyards.

This will be a night to remember! Don't miss it.

This package will be sold for \$2,500 per couple, up to 15 couples and will take place on Friday, May 21, 2010.

THIS LOT INCLUDES:

- A multi-course dinner for each couple prepared by Chef Scott Dolich of Park Kitchen at the home of Ken and Ginger Harrison on Friday, May 21, 2010
- Vintage Champagne as an aperitif, Abeja wines chosen to complement the meal, and a magnum of 1971 Chateau d'Yquem to share with dessert
- On the night of the dinner, each couple will take home one etched VINI Magnum of 2007 Abeja Reserve Bottling Three Cabernet Sauvignon

Contributed by: Ken & Ginger Harrison, Abeja, Scott Dolich and Park Kitchen

lot **13** **FOOD & WINE Classic in Aspen with the Stollers**

STOLLER VINEYARDS:
2010 OREGON AMBASSADOR LOT

Join Bill and Cathy Stoller, our honorary Oregon ambassadors, for an out of this world food and wine experience at the 28th annual FOOD & WINE Classic in Aspen. **Two couples** will travel to Aspen with the Stollers **June 18-20, 2010**. What a way to celebrate Father's Day Weekend! (Need a gift for Dad?)

You will start your weekend in style aboard a Bombardier Learjet 40. This aircraft is, without a doubt, the premium aircraft in today's light jet category, and exceeds the needs and expectations of the world's most discerning travelers.

The annual FOOD & WINE Classic, is the nation's premier culinary festival. The perennially sold-out event features a stellar line-up featuring culinary masters including Mario Batali, David Chang, Giada De Laurentiis, Thomas Keller, and Jacques Pépin along with first-timers Art Smith, Tim Love, and many more. Celebrity chefs, renowned wine experts and the famed Grand Tasting Pavilion come together in one breathtaking setting for this unforgettable experience. Vinophiles and foodies alike can take advantage of seminars serving up this year's hottest trends in gastronomy.

Departing on Thursday, June 17th, you will stay three nights at the Hotel Jerome in downtown Aspen. Hotel Jerome has been Aspen's crown jewel since 1889, providing guests a timeless blend of luxury and casual sophistication.

Each couple receives full event passes to the Aspen Food and Wine Festival, which includes entry into all public events including cooking demos, reserve tastings, seminars and Grand tastings.

This package will be sold as one lot for two couples.

THIS LOT INCLUDES:

- Roundtrip flight from Portland to Aspen on a Bombardier Learjet 40 for two couples
- Two rooms for three nights at the Hotel Jerome
- Full event passes to the Aspen Food & Wine Festival, June 18-20, 2010 for two couples

TO TAKE HOME THIS EVENING:

2006 Stoller Vineyards Pinot Noir.....**.3 liter One bottle**

Contributed by: Bill & Cathy Stoller, Stoller Vineyards, Bombardier, Benson Industries LLC, Hotel Jerome and Trillium Family Services

lot **14** An Evening in Camelot

Be transported back in time to Camelot and dine like King Arthur himself. **Saturday, July 24, 2010** is sure to be a spectacular evening at the Waverly Heights estate of Brittany Chambers where **you and your seven guests** will dine at 'round' tables while enjoying an outdoor evening under the full moon, catered by Caprial and John Pence.

This spectacular home was designed by famed, local architect Richard Sundeleaf and was built in the late 1930's. "Built of warm brick and half timbers, with wide inviting halls and countless fireplaces, many handcarved details and finishing touches, the results are handsome indeed" touts an historical book about the Waverly area from 1847-1947.

Your evening will begin with a reception on one of the several terraces where your goblets will be filled with wines from Young's Columbia Distributing Company. Wander through Brittany's home and marvel at its design. When the call for dinner comes, find your table outdoors where Caprial and John will present a delicious feast while Renaissance musicians serenade you.

This package will be sold for \$2,000 per table of eight, up to ten tables and will take place on Saturday, July 24, 2010.

THIS LOT INCLUDES:

- Multi-course dinner/feast at the home of Brittany Chambers for eight on Saturday, July 24, 2010
- Reception and dinner wines from Young's Columbia Distributing Company
- Entertainment by Renaissance musicians

Contributed by: Brittany Chambers, Caprial & John Pence and Young's Columbia Distributing Company

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lot 15 **Legendary Cabernet Dinner**

The dinner will feature 27 bottles (750 ml) of legendary Cabernet varietal wines selected to make this dinner not only unique but also impossible to repeat. The dinner will allow **two tables of eight guests** to taste four cult Cabernets, including the 2003 Screaming Eagle (rated "96" by the *Wine Advocate*), the impossible-to-find 2004 Sloan Cabernet (rated "98" by the *Wine Advocate*), and the 2002 Hundred Acre Kayli-Morgan Vineyard (rated "96" by the *Wine Advocate*); the 1988 Petrus, an aged Italian Super Tuscan Cabernet, receiving a "98 point" rating and two aged Bordeaux receiving "98 point" ratings; and some of the finest Cabernets ever produced by California, including the 1991 Dominus (rated "99" by the *Wine Advocate*), and the 1991 Caymus Special Selection (rated "98" by the *Wine Advocate*), the 2001 Merus Cabernet (rated "97" by the *Wine Advocate*), and the 1996 cult wine sensation Peter Michael Les Pavots (rated "96" by the *Wine Advocate*).

The dinner will be held on **Sunday, September 12, 2010** at the home of Dennis and Diane Rawlinson and will feature a multi-course dinner prepared by Mark Kline, who has delighted winning auctioneers over the years at the Rawlinsons' home by preparing memorable dinners to complement the Rawlinsons' wines.

The wines to be served that evening, including their *Wine Spectator* and *Wine Advocate* ratings, are listed below.

This package will be sold as a table of eight people, up to two tables and will be held Sunday, September 12, 2010, at 5:00 p.m.

APERTIF WINES (Rating)

Apertif Cult Cabernet

- 2003 Screaming Eagle (96)
- 2004 Sloan Cabernet (98)
- 2002 Hundred Acre Kayli-Morgan (96)
- 2002 Harlan Cabernet (94)

Apertif Bordeaux

- 1988 Petrus (94)
- 1988 Sassicaia (98)
- 1990 La Conseillante (98)
- 1989 Pichon Baron (98)

Apertif White

- 2000 Latour Corton Charlemagne (95)
- 2001 Latour Chavalier Montrachet (96)
- 1999 Kistler Cuvee Cathleen (98)

DINNER WINES

- 1990 Ridge Montebello (95)
- 1991 Dominus (99)
- 1991 Caymus Special Selection (98)
- 1991 Heitz Martha's Vineyard (94)
- 1994 Silver Oak Alexander Valley (94)
- 1995 Dalle Valle (94)
- 1996 Peter Michael Les Pavots (96)
- 1996 Araujo Eisele Vineyard (96)
- 1996 Silver Oak Napa (94)
- 1997 Dunn Howell Mountain (96)
- 1999 Verite La Joie (95)
- 2001 Merus (97)
- 2001 Spottswoode (95)
- 2001 Grace Family (94)
- 2002 Paul Hobbs Hyde Vineyard (94)
- 2002 Ramey Jericho Canyon (96)

Contributed by: Dennis and Diane Rawlinson

lot **16** Dinner at the Fitzhenry's with Long Shadows Vintners

Jim Fitzhenry, Classic Wines Auction Board Chair, and his wife, Michelle, 2010 Auction Co-Chair, have graciously agreed to open their beautiful Catlin Crest home to **six very lucky couples** for a dinner on **Saturday, August 14, 2010**, featuring the wines of Washington's Long Shadows Vintners.

As those who appreciate the finest Washington wines know, Long Shadows Vintners is a special venture by Northwest wine pioneer, Alan Shoup, bringing an elite cadre of vintners to Washington to create boutique wines reflecting each creator's taste and vision. Each celebrated vintner partners with Shoup and resident winemaker Gilles Nicault to produce a single "best of type" wine under a unique label. The result has made the wines of Long Shadows some of the most sought after in the region.

Not only will you have the opportunity to savor these wines, Long Shadows Vintners founder, Allen and Kathleen Shoup, will join you for dinner. Auction co-chairs Bob Liner and Matt Elsen of Galaxy Wine Company will also attend. And the multi-course dinner will be prepared by the exceptional chefs at Art of Catering. The consistency and experience that drives Art of Catering surpasses that of typical caterers and is why Art of Catering's name is synonymous with the best parties, openings, and galas.

This package will be sold for \$1,500 per couple, up to six couples and will take place Saturday, August 14, 2010.

This lot Includes:

- Dinner for one couple at the home of Jim and Michelle Fitzhenry on Saturday, August 14, 2010
- Dinner prepared by Art of Catering
- Wines to complement dinner by Long Shadows Vintners with Allen and Kathleen Shoup in attendance
- Beautiful wooden gift box containing all six red wines produced by Long Shadows Vintners for each couple to take home from the dinner
- Special gift from Occasions Fine Gifts
- Attendance of Bob Liner and Matt Elsen of Galaxy Wine Company at the dinner

Contributed by: Jim & Michelle Fitzhenry, Allen & Kathleen Shoup and Long Shadows Vintners

lot 17 Savor Western Europe

We reached out far and wide and you might say we ‘straddled the pond’ to bring you this very unique collection of 90 bottles (including two magnums) of wines from Western Europe. You won’t have to travel again, except to your cellar, to enjoy some incredible Burgundy, some savory Barolo, or refreshing Riesling. Be transported to Tuscany when you open your Brunello di Montalcinos and picture Venice while you sip on an Amarone. Be sure to have a crowd over when you open your magnum of Port or that special someone when you pop the cork on the Roederer Cristal. This is an amazing, versatile old world wine collection all in one bang! To help you find your way through, we’ve included a book by *Rick Steves: Europe 101*.

This package will be sold as one lot and includes 90 bottles. Delivery is available.

THIS INCLUDES:

- Autographed copy of Rick Steves’ *Europe 101: History and Art for the Traveler* book

TO TAKE HOME THIS EVENING:

FRANCE – RHONE

1978	M. Chapoutier Hermitage Rhone	750 ml	One bottle
1989	Paul Jaboulet Aîné La Chapelle Hermitage Rhone Red Wine	750 ml	One bottle
1990	Paul Jaboulet Aîné La Chapelle Hermitage Rhone Red Wine	750 ml	One bottle
1998	Domaine de la Janasse Chateauneuf du Pape	750 ml	Three bottles
1998	E. Guigal Côte-Rôtie Brune et Blonde de Guigal Red Rhone Wine	750 ml	Three bottles
1999	Alain Graillot Crozes Hermitage La Guiraud Rhone	750 ml	One bottle
1999	Clos de l’Oratoire Chateauneuf du Pape Rhone	750 ml	Two bottles
1999	Paul Jaboulet Aîné La Chapelle Hermitage Rhone Red Wine	750 ml	One bottle
2000	Chateau de Fonsalette Cotes du Rhone Reserve	750 ml	One bottle
2000	Chateau Rayas Chateauneuf du Pape Reserve Rhone	750 ml	One bottle
2001	Guy Bernard Cote Rotie, Rhone	750 ml	Two bottles
2001	Vieux Telegraphe Chateauneuf du Pape	750 ml	One bottle
2003	E. Guigal Chateauneuf du Pape	750 ml	One bottle
2004	Betts and Scholl Hermitage Blanc	750 ml	One bottle

FRANCE – BURGUNDY

1982	Maison Leroy Beaune Cent Vignes Burgundy	750 ml	One bottle
1987	Vogue Musigny V.V. Burgundy	750 ml	One bottle
1993	Roumier Clos Vougeot Burgundy	750 ml	One bottle
1995	Domaine Newman Bonnes Mares Grand Cru Burgundy	750 ml	One bottle
1996	Domaine Comte Senard Corton Bressandes Grand Cru Burgundy	750 ml	One bottle
1997	Hubert Lignier Clos de la Roche Grand Cru Red Burgundy	750 ml	One bottle

Oral Auction

1997	Philippe Rossignol Gevery Chambertin Les Corbeaux 1er Burgundy . . .	750 ml	One bottle
1998	Joseph Drouhin Griotte Chambertin Grand Cru Red Burgundy	750 ml	One bottle
1999	Benoit Ente Puligny Montrachet Champ Gain Premier Cru Burgundy . . .	750 ml	One bottle
1999	Francois Jobard Meursault Poruzots Burgundy	750 ml	Three bottles
2002	Pierre Bertheau Bonnes Mares Grand Cru Red Burgundy	750 ml	One bottle
2004	Bouchard Volnay Caillerets Ancienne Cuvee Carnot 1er Cru Burgundy .	750 ml	One bottle
2004	F. Magnien Chambolle Musigny Les Bourniques 1er Cru Burgundy	750 ml	One bottle
2004	Henri Gouges Nuits St. Georges Les Saint Georges 1er Burgundy	750 ml	One bottle
2004	Rene Engel Vosne Romanee Les Brulees 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Bousselets 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Cailles 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Chaignots 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Perrieres 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Pruliers 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Roncieres 1er Burgundy	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Saint Georges 1er Burgundy . . .	750 ml	One bottle
2004	Robert Chevillon Nuits St Georges Les Vaucrains 1er Burgundy	750 ml	One bottle
2005	Joseph Drouhin Beaune Clos des Mouches Blanc Burgundy	750 ml	One bottle
2005	Joseph Drouhin Beaune Clos des Mouches Rouge Burgundy	750 ml	One bottle

FRANCE – LOIRE VALLEY

NV	Domaine de Belliviere Aurore d'Automne	500 ml	One bottle
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FRANCE – CHAMPAGNE

NV	Champagne Louis Roederer Brut Premier Champagne	750 ml	One bottle
2002	Champagne Louis Roederer Cristal Champagne	750 ml	One bottle
2003	Champagne Louis Roederer Blancs de Blancs Champagne	750 ml	One bottle
2003	Champagne Louis Roederer Brut Champagne	750 ml	One bottle
2003	Champagne Louis Roederer Rose Champagne	750 ml	One bottle

ITALY – PIEDMONT

2004	Marchesi di Barolo Cannubi Nebbiolo	1.5 liters	One bottle
1970	Borgogno Barolo Riserva	750 ml	One bottle
1970	Marcarini Barolo Brunate	750 ml	One bottle
1971	Marchesi di Barolo Barbaresco	750 ml	One bottle
1973	Elio Altare Barolo	750 ml	One bottle
1974	Angelo Gaja Barbaresco	750 ml	One bottle
1974	Giuseppe Rinaldi Barolo	750 ml	One bottle
1974	Le Colline Gattinara Monsecco	750 ml	One bottle
1975	Produttori del Barbaresco	750 ml	One bottle
1976	Ceretto Barolo Brunate	750 ml	One bottle

Oral Auction

1976	Fontana Fredda Barolo.....	750 ml	One bottle
1978	Fontana Fredda Barbaresco.....	750 ml	One bottle
1979	Pio Cesare Barbaresco.....	750 ml	One bottle
1979	Pio Cesare Barolo.....	750 ml	One bottle
1982	Le Colline Gattinara Monsecco.....	750 ml	One bottle
1983	Le Colline Gattinara Monsecco.....	750 ml	One bottle
1999	L.Sandrone Barolo Cannubi Boschis Nebbiolo.....	750 ml	One bottle
2001	Giuseppe Rinaldi Barolo "Brunato -Le Coste" Nebbiolo.....	750 ml	One bottle

ITALY – TUSCANY

1995	Col D'orcica Poggio Al Vento Riserva Brunello Di Montalcino.....	750 ml	One bottle
1997	Antinori Tignanello Sangiovese.....	750 ml	One bottle
1998	La Gerla Brunello di Montalcino.....	750 ml	One bottle
1999	Solaria Brunello di Montalcino.....	750 ml	One bottle

ITALY – VENETO

1995	Boscaini Ca'De Loi Amarone.....	750 ml	One bottle
1997	Boscaini Santo Stefano Vino Ripasso.....	750 ml	One bottle

GERMANY

1967	Schloss Schönborn Rudesheimer Berg Zollhaus Riesling .	750 ml	One bottle, damaged label
1998	Donnhoff Oberhauser Brucke Eiswein Riesling.....	375 ml	One bottle
1998	Dr. Loosen Bernkasteler Lay Eiswein Riesling.....	375 ml	One bottle
1998	Grunhauser Abtsberg Eiswein Riesling.....	375 ml	One bottle
1998	Markus Molitor Zeltinger Sonnenuhr Eiswein Riesling.....	375 ml	One bottle
2001	JJ Cristoffell Erben Urzinger Wurzgarten Eiswein Riesling.....	375 ml	One bottle
2001	Leitz Rudesheimer Drachenstein Eiswein Riesling.....	375 ml	One bottle

PORTUGAL

1977	Graham's Vintage Port.....	1.5 liters	One bottle
1983	Royal Oporto Vintage Port.....	750 ml	One bottle
1994	Osborne Vintage Port.....	750 ml	One bottle

SPAIN

1994	Pesquera Tinta Crianza 750 ml.....	750 ml	Two bottles
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Contributed by: Anonymous, Nancy & Mike Buck, E & R Wine Shop, Sarah Edmunds, Matt Elsen, Jim & Michelle Fitzhenry, Sally Ford, Galaxy Wine Company, Scott & Pam Gibson, Peter Gibson, Stephen Gomez, Harry & Karen Groth, Linda Hickey, Janet & David Leatherwood, Bob Liner, Ernst Loosen, Maisons Marques & Domaines, David & Patricia Nierenberg, Dennis & Diane Rawlinson, Walden & Paula Rhines, Betsy Russell, Marilyn Stevenson, Trellis Wine Consulting, Tony & Pat Trunzo, Tucci and Rick Steves

lot **18** **Second Annual Classic Wines Auction Golf Tournament**

Last year's Classic Wines Auction Golf Tournament was such a success; we decided to start a tradition. If you played last year, you'll want to sign up again this year. And for all you who heard about it but weren't able to go, here's your chance! The 2nd Annual Classic Wines Auction Golf Tournament will be held at Columbia Edgewater Country Club, one of the Pacific Northwest's premier private golf courses. Sponsored by KeyBank, the tournament will take place on **Monday, August 16, 2010**, with shotgun start tee times at 8:00 a.m. and 1:00 p.m. The long-time home of the Safeway Classic on the LPGA Tour, Columbia Edgewater Country Club hosts an extremely limited number of events each year that are open to non-member play.

Golf, carts, buffet breakfast (for the morning shotgun), and lunch (for all) are included, as well as five on-course hosted refreshment stops courtesy of Fred Meyer, wine and golf-related tee prizes and an awards reception afterwards. Each player will also receive a \$100 certificate to shop for clothing and equipment in the TaylorMade/adidas merchandise tent.

Tee it up on the par 3 holes to try for a "hole in one" to win a 2010 MINI Cooper S from Rasmussen MINI of Portland or \$10,000 cash, donated by KeyBank.

Put a foursome together now for a memorable round of golf at Columbia Edgewater Country Club. You get to play hooky on a gorgeous Monday in August, all in the name of helping our five charities!

This package will be sold for \$2,500 per foursome, up to 36 foursomes and will take place on Monday, August 16, 2010.

THIS LOT INCLUDES:

- One foursome at Columbia Edgewater Country Club on Monday, August 16, 2010, shotgun starts at 8:00 a.m. and 1:00 p.m.
- Buffet breakfast and lunch for four
- A \$100 certificate for each participant to shop in the merchandise tent offering products TaylorMade/adidas
- Wine and golf-related tee prizes and Fred Meyer gift cards

Sponsored by: KeyBank



Other contributions by: Fred Meyer and Rasmussen MINI of Portland

lot 19 Bordeaux Wines

Spanning almost 40 years, this collection of 38 bottles of Bordeaux represents many of France's famed producers and hallowed sites. For aging, collecting or drinking, no wine region in the world can touch Bordeaux. This amazing representation features wines from esteemed Chateaux such as Chateau Latour, Mouton Rothschild, Leoville Las Cases and many more, as well as wines from classic vintages such as: 1982, 1986, 1990 and 2000. Of special note, the 1961 Latour takes our breath away. The range of these vintages is impressive and is sure to delight any collector or drinker.

This package will be sold as one lot and includes 38 bottles.

TO TAKE HOME THIS EVENING:

1961	Chateau Latour Bordeaux	750 ml	One bottle
1966	Chateau Latour Premier Grand Cru Classé Pauillac Bordeaux	750 ml	One bottle
1970	Chateau Latour Premier Grand Cru Classé Bordeaux	750 ml	Four bottles
1971	Chateau Pontac Loupiac Bordeaux Sauterne	750 ml	One bottle
1976	Prieuré-Lichine Grand Cru Classé Margaux Bordeaux	750 ml	One bottle
1978	Leoville Las Cases St. Julien Récolte Bordeaux	750 ml	One bottle
1982	Canon Bordeaux Blend	750 ml	One bottle
1984	Chateau Mouton Rothschild Pauillac Bordeaux	750 ml	One bottle
1985	Chateau Haut Batailley Pauillac Bordeaux	750 ml	One bottle
1986	Chateau Léoville Baron Grand Cru Classé Saint Julien Bordeaux	750 ml	Two bottles
1986	Chateau Mouton Rothschild Pauillac Bordeaux	750 ml	One bottle
1986	Duhart Rothschild Bordeaux	750 ml	One bottle
1988	Vieux Certan Bordeaux	750 ml	One bottle
1989	Chateau Beychevelle Saint Julien Bordeaux	750 ml	One bottle
1989	Chateau Canuet Cru Bourgeois Margaux Bordeaux	750 ml	One bottle
1989	Chateau d'Armailhac Grand Cru Classé Pauillac Bordeaux	750 ml	One bottle
1989	Chateau Grand Mayne Grand Cru Classé Saint Émilion Bordeaux	750 ml	One bottle
1989	Chateau Haut Batailley Grand Cru Classé Pauillac Bordeaux	750 ml	One bottle
1989	Chateau Talbot Saint Julien Bordeaux	750 ml	One bottle
1990	Chateau Lynch Bages Pauillac Bordeaux	750 ml	Two bottles
1990	Chateau Pichon Longueville Pauillac Bordeaux	750 ml	Two bottles
1990	Chateau Puy-Lacoste Pauillac Bordeaux	750 ml	Two bottles
1990	Cos d'Estournel Saint-Estephe Bordeaux	750 ml	One bottle
1994	Chateau Léoville Saine Julien Bordeaux	750 ml	One bottle
1995	Chateau D'Angludet Margaux Bordeaux	750 ml	One bottle
1995	Chateau Larmande Saint-Émilion Grand Cru Classé Bordeaux	750 ml	One bottle
1996	Chateau Duhart-Milon Domaines Barons de Rothschild (Lafite) Grand Cru Classé Pauillac Bordeaux	750 ml	One bottle

Oral Auction

1996	Chateau Pichon-Longueville Baron Pauillac Bordeaux	750 ml	One bottle
1998	Chateau Palmer Margaux Bordeaux	750 ml	One bottle
2000	La Closerie de Fourtet St Émilion Grand Cru Bordeaux	750 ml	Two bottles

*Contributed by: Anonymous, Michael Baskin, MD, Gretchen & Larry Button, Matt Felton,
Jim & Michelle Fitzhenry, Gary & Heidi Grenley, Harry & Karen Groth,
Eli C. Morgan, Dennis & Diane Rawlinson, Walden & Paula Rhines,
Rich Ranf Insurance Agency, Inc. and Gene & Mary Saylor*

lot **20** The Best of the Northwest

METROPOLITAN FAMILY SERVICE SIGNATURE LOT

Following Zupan's long-standing commitment to great food and great wine, Mike and Kendra Zupan are opening their Dunthorpe home for dinner on **Friday, May 7, 2010**. The Zupans and their good friends Tim & Kristen Phillips (Tim is a 2010 Auction Co-Chair) will co-host an evening designed for **eight lucky couples** to enjoy the best of the Northwest food and wine!

James Beard Award-winning Chef Philippe Boulot of the Heathman Restaurant and the Multnomah Athletic Club will prepare a memorable multi-course dinner to complement the fantastic selection of wines offered by two of the greatest winemakers in the Pacific Northwest: Oregon winemaker Ken Wright of Ken Wright Cellars and Washington winemaker Rick Small of Woodward Canyon.

To add even more excitement to the evening, the winemakers will attend the dinner—and to ensure the memory of this special evening lingers on, each of the eight couples will go home with a special gift basket including a \$200 Zupan's Market gift card and two very special magnums from Ken Wright Cellars and Woodward Canyon.

This package will be sold for \$2,000 per couple, up to eight couples and will occur on Friday, May 7, 2010.

THIS LOT INCLUDES:

- A multi-course dinner prepared by Chef Philippe Boulot on Friday, May 7, 2010 at the home of Mike & Kendra Zupan for one couple
- Wines from Ken Wright Cellars, with Ken & Karen Wright in attendance
- Wines from Woodward Canyon, with Rick & Darcey Small in attendance
- Each couple will receive a gift basket the evening of the dinner that includes: a \$200 Zupan's Market gift card, an etched magnum of 2008 Ken Wright Cellars Pinot Noir Abbott Claim Vineyard, and a magnum of the 2007 "Artist Series" Cabernet from Woodward Canyon

Contributed by: Mike & Kendra Zupan, Tim & Kristen Phillips, Philippe Boulot, Ken Wright Cellars, Woodward Canyon and Zupan's Market

lot **21** Sweet Tooth for Youth

BEN & JERRY'S ICE CREAM PARTY:
NEW AVENUES FOR YOUTH SIGNATURE LOT

What could be a better crowd pleaser than ice cream? Make that ice cream Ben & Jerry's, and bring it right to your home, a park, your workplace—or wherever you want a party—and the crowd will be happy indeed. The Ben & Jerry's staff will come to you with their mobile ice cream cone cart and set up, clean up, and scoop up all the Chubby Hubby, Cherry Garcia, Whirled Peace, and more that you can eat. You can also book your party at the Ben & Jerry's Scoop Shop in Downtown Portland. We think this package would be a stellar addition to a birthday party for your kids. Or, bring the cart to the company picnic as a treat for all your staff. Planning a family reunion? Ben & Jerry's will boost everyone's mood.

This package will be sold for \$500 per group of 20 people, up to 30 groups.

THIS LOT INCLUDES:

- Your choice of a Ben & Jerry's ice cream cart for a group of 20 people at your event or a private party in the ScoopShop (to be arranged on a mutually agreeable date)

Contributed by: New Avenues for Youth and Ben & Jerry's PartnerShop

lot **22** Campbell's Dinner in Sisters:

FRIENDS OF THE CHILDREN SIGNATURE LOT

Duncan and Cindy Campbell, founders of Friends of the Children, have graciously agreed to open their beautiful Tuscan-style home in Sisters, Oregon, to **ten lucky couples** to sample wines from two celebrated wineries and share a dinner prepared by a lauded Central Oregon chef. On **Thursday, August 12, 2010**, you will enjoy the Campbell's warm hospitality, while taking in the panoramic views of nine mountains, from Mt. Jefferson to Mt. Bachelor.

Josh Bergström of Bergström Wines and Jim Prosser of J.K. Carriere Wines have garnered national praise and recognition for their phenomenal Pinot Noirs. Not only will you enjoy their wines at dinner, but you'll partake of the passion and knowledge of these wine-makers as they join you for dinner. To complement the amazing wines, TR McCrystal, the owner/chef of Central Oregon's "Restaurant of the Year" winner, Jen's Garden, will prepare a delicious five-course meal. McCrystal is also the winner of the Bite of Bend's Iron Chef Competition. His artistry will add a Central Oregon touch to the evening's repast.

Sated with spectacular wine, delicious food, and incomparable company, you will be transported to the Ponderosa Lodge for a sound night's sleep. The next day's activities are up to you—Sisters holds a wealth of opportunities for hiking, horseback riding, golf, sightseeing, and more.

This package will be sold for \$2,500 per couple, up to ten couples and will take place on Thursday, August 12, 2010.

THIS LOT INCLUDES:

- Five-course dinner for one couple prepared by TR McCrystal at Duncan and Cindy Campbell's home in Sisters, Oregon on Thursday, August 12, 2010
- Winemakers Josh Bergström of Bergström Wines and Jim Prosser of J.K. Carriere will attend and share their wines at dinner
- One night at the Ponderosa Lodge for each couple
- Roundtrip shuttle between the Ponderosa Lodge and the Campbell's home

Contributed by: Duncan and Cindy Campbell, Josh Bergström, Bergström Wines, Jim Prosser, J.K. Carriere Wines, Jen's Garden and Ponderosa Lodge

lot **23** Texas Hold 'Em:

TRILLIUM FAMILY SERVICES SIGNATURE LOT

Feeling lucky? Do we have the ideal package for you! Bring your four leaf clover to Ruth's Chris Steak House for an exclusive Texas Hold 'Em Tournament on **Sunday, May 23, 2010**. We'll supply the satisfying, quality appetizers Ruth's Chris is known for as well as a bar stocked with Rogue Brewing beer and liquor, and we'll set up the room for a Vegas-style evening of games. All you have to do is be ready for fun. The top ten winners at Texas Hold 'Em can win all sorts of prizes, from a 40" Samsung LED HDTV to a trip to Cancun! Didn't make it that far in the tournament? Grab a Dead Guy Whiskey and squeeze in at the craps table and toss the dice. Or try your luck at blackjack. However you spend the evening, it's sure to be a blast.

This package will be sold for \$2,000 per group of ten people, up to ten groups and will take place on Sunday, May 23, 2010.

THIS LOT INCLUDES:

- Tournament entry and casino games, including craps and blackjack for ten people at Ruth's Chris Steak House in Portland
- Hosted bar, including Rogue Brewing beer, Dead Guy Whiskey, and Spruce Gin
- Substantial appetizers catered by Ruth's Chris Steak House
- Prizes for winner: 40" Samsung LED HDTV with widescreen resolution; Samsung BD-P1600 Blue-Ray Player plays DB, DVD and CD, streams Netflix, a 40" Samsung 1080 HDTV, a trip to Cancun, a trip to Mazatlan, a Margaritaville Frozen Concoction Maker, \$150 Fred Meyer gift card for movies and popcorn, and popcorn bowl and popcorn seasonings, and more!
- Attendance of local Portland celebrity players

Contributed by: Ruth's Chris Steak House, Rogue Brewing, Terry Emmert, Emmert International, Alex & Terri Cole, Trillium Family Services and Fred Meyer

lot **24** Daytona Beach/NASCAR 2011:

YWCA CLARK COUNTY SIGNATURE LOT

Start your engines! That's right, **four people** have the chance to travel to Daytona Beach for a VIP day at the Daytona 500 NASCAR races. Once there, you can sit back, relax and enjoy the races, plus take advantage of your pit and garage passes. Take part in the energy and excitement of the heart of this iconic day of racing.

When you leave the speedway (yes, you should take a break), enjoy an oceanfront condo, which is yours for up to two weeks. The two bedroom, two bathroom condo is on the ninth floor with a balcony overlooking the Atlantic Ocean and has everything you need to truly feel like a home away from home. You'll spend many mornings enjoying a cup of coffee on the balcony while the sunrises, or evenings lounging on one of the leather couches with a glass of wine after a day at the family friendly beach.

Roundtrip airfare for four people from Portland to Daytona is taken care of and a voucher for \$800 towards your rental car is included as well!

Enjoy your special NASCAR memorabilia, a 3M/Roush Racing jacket, signed by #16 driver Greg Biffle and owner Jack Roush.

This package will be sold as one lot for four people.

THIS LOT INCLUDES:

- Oceanfront two bedroom, two bathroom condo in Daytona, Florida for up to two weeks during the month of February 2011, sleeps four
- Roundtrip airfare to Daytona on Southwest Airlines for four
- Four Daytona 500 NASCAR tickets for February 20, 2011
- Four pit and garage passes
- \$800 towards rental car for two weeks

TO TAKE HOME THIS EVENING:

- NASCAR memorabilia: 3M/Roush Racing jacket, signed by #16 driver Greg Biffle and owner Jack Roush

Contributed by: YWCA Clark County, Southwest Airlines, NASCAR, Todd Armstrong and Don & Jennifer Rhoads

Oral Auction

lot **25** 2010 Commemorative Magnums

Only 200 magnums of this luscious Abacela Vineyard & Winery's 2008 Celebration Tempranillo were produced, and now you have the opportunity to take one home!

Earl and Hilda Jones, proprietors of Abacela in Roseburg, Oregon, were one of the first (and still one of only a few) to plant the Tempranillo grape outside of Spain. After years of studying climates all over the country, Southern Oregon proved to have the desired climate; very similar to Spain. Now, over ten years later, the Joneses have pursued their passion to produce fine wine from Spain's noble Tempranillo grape.

Each magnum is etched with Mary Josephson's painting "Light of Day." Josephson, a well known local artist, is admired for her insightful yet dreamy portraits. She says, "From the beginning, I wanted to capture in my paintings more than a likeness of the individual. I wanted the paintings to tell about the character or spirit of the person depicted and a sense of wonder." Her philosophy shows in her work and is reflected in the etching on this magnum. The etching's complexity, vivaciousness, and personality reflect the character of the wine it holds. Xena Etched Graphics in Maupin spent countless hours meticulously painting the design.

Each magnum is numbered and signed by the winemaker and artist.

Each bottle is \$250. Only 200 are available.

TO TAKE HOME THIS EVENING:

**2008 Abacela Vineyard & Winery's Celebration Tempranillo, etched,
signed by the winemakers and artist..... 1.5 liters One bottle**

Contributed by: Abacela Vineyards & Winery and Mary Josephson

lot **26** “Pleasure is Pleasure” by Mary Josephson

Those of us who love art invariably love the work of Mary Josephson. Her work, which most often takes the form of painted portraits, is both simple and complex, easy to appreciate yet worthy of hours of reflection. At first glance, Mary’s portraits seem little more than a colorful, even humorous, broad-stroked depiction of character. They attract for their vivacity, motion, and skillful use of tone. On closer inspection, you begin to see the inner life of her subjects: their courage, fragility, curiosity, and strength.

The artwork entitled “Pleasure is Pleasure” reflects the joy that comes with a connection to the cyclical nature of life reflected in the seasons; planting and growing and harvesting. The four seasons, working in concert and harmony with agriculture, have been central themes in Mary’s paintings.

This package will be sold as one lot.

TO TAKE HOME THIS EVENING:

- “Pleasure is Pleasure,” oil on wood, 38.75" x 32.75", painted in 2005 by Mary Josephson
- One 2010 Commemorative Magnum of Abacela Vineyard & Winery’s 2008 Celebration Tempranillo, etched with “Light of Day” by Mary Josephson

Contributed by: Mary Josephson

lot **27** Vintage Walla Walla™

Wine enthusiasts know Walla Walla is home of some of the best wine, combining old world craftsmanship with new world style. Vintage Walla Walla™ is the ideal way to explore the full abundance of the wines this region has to offer. We've assembled a weekend of food and wine for **two couples, June 18 and 19, 2010**, that will give rise to a lifelong passion for those with a passing knowledge of Walla Walla wines, and will satisfy the most ardent Walla Walla wine fan's desire. Vintage Walla Walla™ is an exclusive weekend sold to only 150 people and includes two very special evenings.

Your weekend begins with a flight Friday, June 18th, from Portland to Pendleton, where you'll pick up your rental car and enjoy lunch at the famous Hamley's Steak House (or save this lunch for your return). From there, drive to Walla Walla and check in at the luxurious Marcus Whitman Hotel. Don't dawdle, because your shuttle awaits to take you to the first event of Vintage Walla Walla™ at Northstar Winery: a barbecue, dance and 30 winery tasting. You can schedule your separate, private Northstar tour and tasting for that same day or the next.

After a good night's sleep, wake up refreshed and ready for a tasting at Spring Valley Vineyard and a private tour by Kate Derby Raymond, whose great grandfather, Uriah Corkum, first broke land in Spring Valley in the mid-1800s. That evening, your second event of Vintage Walla Walla™ includes a visit to Long Shadows Vintners to taste library wines from the private wine collections of 30 of the Valley's winemakers. In between, sample the fine cheese and artisan breads, live music, art, and—yes—more of Walla Walla's amazing wines.

Sunday is yours to explore the city further or visit the city's charming sights. Sunday evening you'll fly from Pendleton to Portland.

Wineries participating in Vintage Walla Walla™ have assembled ten magnums for you to take home this evening.

This package will be sold as one lot for two couples and will take place June 18 and 19, 2010.

THIS LOT INCLUDES:

- Four tickets to Vintage Walla Walla, which includes: Friday, June 18, 2010 BBQ, dance and 30 winery tasting at Northstar Winery; and Saturday, June 19, 2010, evening tasting at Long Shadows Vintners with rare, vintage wines
- Roundtrip air for four between Portland and Pendleton
- Two nights lodging for two couples at the Marcus Whitman Hotel
- \$100 gift certificate to Hamley's Steakhouse, Pendleton
- Transportation to Northstar BBQ and Long Shadows tasting

Oral Auction

- \$150 towards a rental car
- Tour and tasting at Northstar for four
- Private tour and tasting at Spring Valley Vineyard for four

TO TAKE HOME THIS EVENING:

1997	Canoe Ridge Vineyard Columbia Valley Cabernet Sauvignon	1.5 liters	One bottle
2003	James Leigh Cellars The Palate Red Table Wine	1.5 liters	One bottle
2005	L'Ecole N°41 Walla Walla Valley Pepper Bridge Vineyard		
	Apogee Bordeaux Blend	1.5 liters	One bottle
2005	Seven Hills Vineyard Walla Walla Valley Cabernet Sauvignon, signed .	1.5 liters	One bottle
2005	Tamarack Cellars Sagemoor Vineyard Reserve Red Wine Blend.	1.5 liters	One bottle
2006	Abeja Columbia Valley Cabernet Sauvignon	1.5 liters	One bottle
2006	Buty Winery Columbia Rediviva Phinny Hill Vineyard Estate Grown		
	Horse Heaven Hills Red Wine Blend	1.5 liters	One bottle
2006	Northstar Walla Walla Valley Merlot, etched and hand painted	1.5 liters	One bottle
2006	Spring Valley Vineyard Frederick Cabernet Blend,		
	etched and hand-painted	1.5 liters	One bottle
2006	Syzygy Walla Walla Valley Syrah	1.5 liters	One bottle
2007	Patit Creek Cellars Roux	1.5 liters	One bottle
2007	Woodward Canyon Winery Artist Series #16 Cabernet Sauvignon, signed.	1.5 liters	One bottle

Contributed by: Walla Walla Valley Wine Alliance, Hamleys Steakhouse, Marcus Whitman Hotel, Northstar Winery, Long Shadows Vintners, Spring Valley Vineyard, Abeja, Woodward Canyon, Syzygy, L'Ecole No. 41, Tamarack Cellars, Canoe Ridge Vineyard, Buty Winery, James Leigh Cellars, Patit Creek Cellars and Seven Hills Winery

lot **28** Merlo Vineyards Dinner Party

On Saturday, **August 21, 2010**, enjoy a lovely outdoor evening at Harry A. Merlo's 11-acre estate in the West Hills.

The backdrop is a sprawling, historic 1930's stone house and a verdant run of vineyards, fruit ripening for the upcoming harvest. Conversation and laughter of the other guests lend a festive air as you look across the vineyards.

To complement the views, you will enjoy the expertise of Simpatica Dining Hall Catering. Exploring new avenues of food and taking no shortcuts, they are committed to culinary tradition. With excellent service and exceptional offerings, you will feel completely relaxed, accommodated and sated.

And of course, your glass will be full of luscious Lago di Merlo wine. The Merlo family's passion for winemaking stems from centuries of cultivating family vineyards in the province of Alessandria, Italy. For the last three generations the tradition has been carried on in the Dry Creek appellation of Sonoma County.

To complete the evening, enjoy entertainment by Portland's own Aaron Meyer. Known worldwide as a concert rock violinist, Aaron bridges World, Progressive and Classical styles together to create beautiful, engaging music.

This package will be sold for \$2,500 for a table of eight, up to ten tables and will take place Saturday, August 21, 2010.

THIS LOT INCLUDES:

- Party in the Merlo Vineyards overlooking the Tualatin Valley
- Multi-course menu prepared by Simpatica Hall Catering
- Wines presented by Lago di Merlo Vineyards & Winery
- Music by violinist Aaron Meyer

Contributed by: Harry Merlo Sr., Lago di Merlo Vineyards & Winery, Gary Maffei & Marc Lintner, Simpatica Dining Hall Catering, and Aaron Meyer

lot **29** **Positively Pahlmeyer:**

2010 CALIFORNIA AMBASSADOR LOT

A combination of artistry, hard work, talent, and blind willpower converged in the 1970s to give birth to Pahlmeyer, known for its award-winning, Bordeaux-style red wines. Winemaker Erin Green, who Robert Parker called Pahlmeyer's "exuberant winemaker," focuses her skills on creating wines that consistently score in the 90s, earning Pahlmeyer a well-deserved cult following. The wines are known for their depth and lushness, and their rare balance of complexity and liveliness.

Two couples will jet off to Napa for a fun-filled weekend aboard a private Citation Jet. Upon arrival in Napa, you will drive through California wine country's fabled landscapes to the Pahlmeyer Napa vineyards to enjoy a personal tour and catered picnic, high above the valley floor. On a clear day, the sparkling waters of San Pablo Bay and the skyscrapers of San Francisco beckon in the horizon. After lunch, visit the winery for an exclusive library tasting of Pahlmeyer's fabled reds. Enjoy Merlot, Pinot Noir, and Pahlmeyer's robust Proprietary Red poured from magnums bottled a decade ago and before.

You might want to return to your elegant room at the White House Inn and Spa in downtown Napa for a quick nap before traveling to one of Napa Valley's finest restaurants, Michael Chiarello's Bottega for dinner. Memories of California's finest wine and food will bring sweet dreams that night, but rest up, because the next day you'll be playing golf at the exclusive Napa Valley Country Club.

Tonight, take home two three liters and two three-packs of Pahlmeyer wines, one for each couple.

This package will be sold as one lot for two couples.

THIS LOT INCLUDES:

- Round trip private air transportation for four via Citation Jet (for flights originating from the states of Oregon, Washington State, Idaho, Utah, California, Nevada or Arizona) (mutually agreeable dates).
- Lodging at the luxurious White House Inn and Spa in downtown Napa for two couples for two nights
- Personal tour of the Pahlmeyer vineyards and library tasting of Pahlmeyer red wines dating back into the early 1990s
- Dinner for four at Michael Chiarello's Bottega
- Day of golf for four at the exclusive Napa Valley Country Club
- Rental car for three days

Oral Auction

TO TAKE HOME THIS EVENING:

2002	Pahlmeyer Merlot3 liters	One bottle
2005	Pahlmeyer Merlot3 liters	One bottle
2005	Pahlmeyer Merlot	750 ml	Two bottles
2005	Pahlmeyer Napa Valley Red Wine	750 ml	Two bottles
2007	Pahlmeyer Chardonnay	750 ml	Two bottles

*Contributed by: Pahlmeyer Wines, Napa Valley Country Club, Jim & Michelle Fitzhenry,
Tim Riester, Riester Advertising & Public Relations and Galaxy Wine Company*

lot 30 Genoa Historical Perspective

This nationally recognized restaurant has a long tradition in Portland's culinary scene and is considered one of the city's culinary pioneers and first farm-to-table establishment. Genoa opened its doors in 1971, and since then, with Genoa at the lead, the food scene in Portland has grown, achieving a national reputation for fresh, seasonal ingredients in meticulously and creatively prepared dishes, inspired by local abundance and international cultures.

Genoa was also the training ground for chefs who left to start other restaurants that have shaped today's local food scene, including Nostrana, Navarre, Café Mingo and Bunk Sandwiches. When Genoa closed its doors in 2008, food lovers across the region mourned. Cheers accompanied its rebirth in November 2009.

Now we are thrilled to give you the opportunity to take part in a one-of-a-kind historical retrospective of Genoa, a five course dinner for your group of six people, each course prepared by one of Genoa's former chefs as well as its current chef, taking place on **Sunday, June 13, 2010** at the restaurant. Participating Chefs and their tenure:

Amelia Hard | Chef/Owner 1981-1992

Jerry Huisinga, Café Mingo | Menu Chef 1983-2003;
Executive Chef 2003-2005

Cathy Whims, Nostrana | Chef/Owner 1992-2002

John Taboada, Navarre | Menu Chef 2000-2003

Tommy Habetz, Bunk Sandwiches | Menu Chef 2002-2003

David Anderson, Genoa | Current Executive Chef

To complement your meal, Todd "Pancetta" Bacon, Italian wine specialist and managing director of Admiralty Beverage Company Direct Imports, will be on hand to speak about the wines he has chosen to pair with the Genoa alumni chef's amazing menu. Opening with sparkling Malibran Millesimato Prosecco, Todd will be taking you on a journey through Italy's best wine regions including the Piedmont, Tuscany and Friuli. This extraordinary dining experience will be crowned with the sumptuous 2001 Vin Santo from the historic Villa Vignamaggio, chosen to complement an array of dolce and formaggio.

A dinner like this may never happen again—don't miss it.

Oral Auction

This package will be sold for \$3,000 per table of six, up to eight tables and will be held on Sunday, June 13, 2010.

THIS LOT INCLUDES:

- Multi-course Italian dinner prepared by five of Genoa's past chefs and its current chef, David Anderson, for a table of 8 at Genoa
- Italian wines coordinated by Todd Bacon, Italian Category Manager for Admiralty Beverage Company Direct Imports

Contributed by: Genoa, David Anderson, Cathy Whims, Amelia Hard, Jerry Huisinga, Tommy Habetz, John Taboada, Todd Bacon and Admiralty Beverage Company Direct Imports

lot **31** Sake Trip to Japan

Many of us dream of a trip to Japan to explore the country's fascinating culture and singular cuisine, but we suspect that without an insider to guide us, we'd miss the really good stuff. Well, this is the chance for **two couples** to tour Japan and taste its artisanal sake with the perfect guide at your side! Friendly and exuberant Marcus Pakiser, known to many as the "Sake Samarai", will lead you to four of Japan's premier sake breweries, fantastic restaurants, and legendary sites most tourists don't get to see.

Blond-haired, blue-eyed Marcus may appear Caucasian, but he's culturally Japanese, with the language skills, passion for Japanese culture, and 20 years experience in the sake industry to prove it. Marcus will introduce you to the rituals surrounding sake (did you know you should never pour your own sake? Or that pouring sake for another melds your friendship?) as well as to the subtleties and quality of sake as it has been crafted by Japanese masters through the centuries.

Sake isn't all that's included in this package. With Marcus's guidance, enjoy unparalleled cuisine at Tokyo's best restaurants, temples in fabled Kyoto, and outings in Kanazawa and Takayama. From Tokyo, catch the train to Ibaragi and sample sake brewed from heirloom rice dormant over 50 years until "toji" sake brewers crafted it into the renowned Watari Bune sake. Spend your nights at relaxing accommodations at charming hotels tourists rarely visit. This is a once in a lifetime opportunity. Don't miss it!

This package will be sold as one lot for two couples and will take place October 15 to 23, 2010. Airfare is not included. Dates are flexible, but October travel is recommended.

THIS LOT INCLUDES:

- Nine day, eight night tour of Japan for two couples
- Private tour with "Sake Samarai" Marcus Pakiser of four of Japan's most celebrated sake breweries
- Travel through Tokyo, Kyoto, Kanazawa, and Takayama
- Dining in some of Japan's best restaurants
- Japan rail pass for seven days; transportation from airport
- Eight nights of lodging in authentic, comfortable Japanese inns in double occupancy rooms

TO TAKE HOME TONIGHT:

- Each couple will receive a deluxe gift basket with a bottle from each of the sake breweries they'll be visiting, plus other special gifts

Contributed by: Young's Columbia Wine Company and Dai Ichi International Inc.

lot **32** Cache of California Cabernet

Be it “vertical” or “horizontal”, enjoy these classic and rare Napa Valley Cabernet Sauvignons from five different wineries and four different vintages (three bottles for each year). 1997, 1999, 2000, and 2001 are some of the best vintage years to come from Napa, producing wines that have proven to be age worthy and have excellent character. This collection is a great cellar builder and a wonderful way to compare wines from some Napa’s best winemakers.

Joseph Phelps Insignia, Caymus Special Selection, Staglin Family Vineyards, Spottswoode Estate and Chateau Montelena Estate consistently rate as some of the best Cabernet Sauvignons from Napa Valley, if not the world. In this collection, the lucky winning bidder will take home 60 bottles of wines from these producers’ four different vintages.

This package will be sold as one lot and includes 60 bottles. Delivery is available.

TO TAKE HOME THIS EVENING:

1997	Joseph Phelps Insignia Cabernet Sauvignon	750 ml	Three bottles
1999	Joseph Phelps Insignia Cabernet Sauvignon	750 ml	Three bottles
2000	Joseph Phelps Insignia Cabernet Sauvignon	750 ml	Three bottles
2001	Joseph Phelps Insignia Cabernet Sauvignon	750 ml	Three bottles
1997	Caymus Special Selection Cabernet Sauvignon	750 ml	Three bottles
1999	Caymus Special Selection Cabernet Sauvignon	750 ml	Three bottles
2000	Caymus Special Selection Cabernet Sauvignon	750 ml	Three bottles
2001	Caymus Special Selection Cabernet Sauvignon	750 ml	Three bottles
1997	Chateau Montelena Estate Cabernet Sauvignon	750 ml	Three bottles
1999	Chateau Montelena Estate Cabernet Sauvignon	750 ml	Three bottles
2000	Chateau Montelena Estate Cabernet Sauvignon	750 ml	Three bottles
2001	Chateau Montelena Estate Cabernet Sauvignon	750 ml	Three bottles
1997	Spottswoode Estate Cabernet Sauvignon	750 ml	Three bottles
1999	Spottswoode Estate Cabernet Sauvignon	750 ml	Three bottles
2000	Spottswoode Estate Cabernet Sauvignon	750 ml	Three bottles
2001	Spottswoode Estate Cabernet Sauvignon	750 ml	Three bottles
1997	Staglin Family Vineyard Cabernet Sauvignon	750 ml	Three bottles
1999	Staglin Family Vineyard Cabernet Sauvignon	750 ml	Three bottles
2000	Staglin Family Vineyard Cabernet Sauvignon	750 ml	Three bottles
2001	Staglin Family Vineyard Cabernet Sauvignon	750 ml	Three bottles

Contributed by: John & Geri Miner and Duncan & Cindy Campbell

lot **33** Kooza: a Cirque Evening

You may have already heard the buzz about Cirque du Soleil's fabulous new show, Kooza, scheduled to show in Portland this April. Well, now you can go in true style! We've taken care of the logistics: we've set up a scrumptious cocktail party, snagged the best seats in the house, and taken care of transportation to and from the Grand Chapiteau!

On **Friday, April 23, 2010**, your evening will start with cocktails and French hors d'oeuvres prepared by the chefs at Chez Joly, fast becoming Portland's favorite French bistro. The party will be at a warehouse on the South Waterfront, not far from the performance. Once you've enjoyed the food and drinks and made new friends, we'll transport you to the Grand Chapiteau to your premium seats for the jaw-dropping magic of Cirque du Soleil's Kooza.

Kooza is a return to Cirque du Soleil's origins. It blends the exquisite acrobatic artistry the troupe is known for with good, old fashioned clowning. Kooza features The Innocent, in search of his place in the world. The Innocent's journey brings him in contact with a full range of iconic characters, including The King, The Trickster, and everyone's favorite, The Obnoxious Tourist and his Bad Dog. Kooza explores themes of fear, identity, recognition, and power, all played out in the glorious and electrifyingly gymnastic manner only Cirque du Soleil can achieve.

You won't want to miss this show. Now you won't have to.

This package will be sold for \$600 per couple, up to 20 couples and will be held on Friday, April 23, 2010.

THIS LOT INCLUDES:

- Pre-show cocktail party for one couple at a warehouse at the South Waterfront catered by Chez Joly
- Transportation to the Grand Chapiteau for the performance
- Two premium seats at the Cirque du Soleil performance

Contributed by: The Board of New Avenues for Youth and Chez Joly French Bistro

lot **34** Paradise Found: Turtle Island Resort

This privately owned, 500-acre tropical paradise is yours to enjoy for seven nights for **two people**. The all-inclusive resort accommodates only 14 couples at a time, each in an individual, 1,200 square foot handcrafted “bure” or beachfront cottage.

On touching down at Turtle Island, you leave the responsibilities and cares of everyday life behind you. Everything you need—gourmet meals, fine wines, spirits, and Champagne—is included and available whenever you want it. Also included are all the Island’s activities, including as snorkeling in the clear blue sea, scuba diving among brilliantly colored fish, sport fishing, kayaking in private coves, mountain biking, and horseback riding. For the ultimate in privacy and romance, enjoy a private beach lunch of lobster and Champagne or a sunset pontoon dining experience in the famous Blue Lagoon. Also included are roundtrip transfers; Nadi/Turtle Island/Nadi.

Just to make sure your every whim is satisfied, you will be assigned your own Bure Mama, a personal attendant who will be there to help plan your activities, take photos of your adventures, and act as cultural advisor regarding the rich history of Fiji. Everything you need for complete rejuvenation lies waiting for you at Turtle Island. All you need to bring is your bathing suit.

This package will be sold as one lot for two people.

THIS LOT INCLUDES:

- Seven nights on Turtle Island for two people in one of Turtle Island’s best available Grand Bures
- All meals, all beverages, and all activities available on Turtle Island
- A personal Bure Mama to help make your stay as fun and worry free as possible

Contributed by: Turtle Island, Fiji

Reservations booked on a space available basis only and are non-refundable. Package does not include domestic or international air travel. Air reservations must be made through Turtle Island Holidays. Travel valid during April, May, November, and December 2010, and January to May 2011 and must be completed by June 1, 2011. No travel during three annual family times (call for exact dates).

lot **35** Raise Your Paddle

Children and Families in our community are in crises, and they need our help.

With today's economy, they are now struggling more than ever before to support themselves and keep food on the table and roofs over their heads.

They, and many others, are depending on us.

Our benefitting charities are: **Metropolitan Family Service**, which helps to strengthen families and individuals while enhancing their participation in community life; **New Avenues for Youth**, which helps homeless youth overcome tragic childhoods, exit the streets, and become productive members of our community; **Friends of the Children**, a mentoring program providing at-risk children with sustained adult role models; **Trillium Family Services**, which promotes healthy growth and development for children and adolescents through culturally responsive mental health programs and services and **YWCA Clark County**, offering life-changing services for victims of domestic violence, sexual assault, child abuse and homelessness.

Please offer your support. Donations to Raise the Paddle are 100% deductible.

Your generosity can help in so many ways, including the following:

\$25,000

- Provides one year's worth of meals in New Avenues for Youth's drop in center which serves an average of 800 youth a year.
- Funds one year of support group sessions and childcare for 8 women healing from domestic violence through the YWCA Clark County SafeChoice Domestic Violence Program.

\$10,000

- Gives children struggling to succeed in school with 1,000 hours of one-on-one tutoring and mentoring services by Metropolitan Family Service older adult volunteers.
- Funds one Trillium Chrysalis group, providing a weekly support group for young people who have been sexually and/or physically abused.

\$5,000

- Gives 25 children a two-week experience at Camp Friends, an educational Summer Camp hosted annually at Friends of the Children.
- Sponsors 50 children to participate in after school academic enrichment and recreation activities coordinated by Metropolitan Family Service in a high poverty neighborhood.

Oral Auction

\$2,500

- Supports 5 New Avenues for Youth teens with text books for their first semester in college.
- Funds 10 YWCA Clark County Y's Care Children's Program Family Nights, encouraging parent involvement and learning by bringing parents and children together for educational activities focused on physical, intellectual, emotional, or social aspects of child development.

\$1,000

- Supports 100 children with the materials they need to grow fruits, vegetables, and flowers in Trillium's Healing Garden.
- Gives 10 hours of job counseling and training to 50 young people served by New Avenues for Youth.



lot **36** Dream Day Experience

Ever wonder what it would be like to be a Portland Trail Blazer? This is your chance to find out! Even better, you, your son or daughter and two others can spend a day as an Honorary Ball Boy or Ball Girl!

You and three guests will attend the team's game day shoot-around at the practice facility, listen to Coach McMillan's game strategy, meet the players, attend pre-game warm-ups, and watch your child assist the players as an Honorary Ball Boy or Ball Girl.

That same evening, your child will continue their duties in pre-game warmups, but once the game begins, sit back in your premium seats and enjoy! Don't forget to bring your camera—you'll be talking about this one for years to come.

This package will be sold as one lot for four people, including one child over the age of 10.

THIS LOT INCLUDES:

- Game day attendance at the practice facility, and opportunity to meet the players on a mutually agreed upon date during the 2009-2010 season
- Opportunity for one child, over the age of 10, to be Honorary Ball Boy or Ball Girl
- Four premium seats for a Blazers game
- One parking pass

Contributed by: Portland Trail Blazers

lot **37** Cult California Wines

This unbelievable package consists of four cases of rare California Cabernets (and other varietals) from several legendary producers. Bond by Harlan Estate is nearly impossible to acquire, Dominus has been ranked as a top producer since it was founded and Heitz, Spottswoode and Opus One are all well regarded. And Harlan, let's just say these nine bottles are probably the most you will ever see in one place and will be unforgettable. These producers are among a handful of legendary California winemakers who craft California Cabernets, which like great Bordeaux, reach a level of complexity and enjoyment 20 to 30 years after release. This is an opportunity to taste some wines from California benchmark wineries whose reputations for producing age-worthy California Cabernet-based wines is unchallenged.

This package will be sold as one lot and includes 48 bottles.

TO TAKE HOME THIS EVENING:

2007	Sea Smoke Chardonnay.....	1.5 liters	One bottle
2007	Sea Smoke Southing Pinot Noir	1.5 liters	One bottle
1985	Caymus Special Selection Cabernet Sauvignon.....	750 ml	One bottle
1985	Heitz Martha's Vineyard Cabernet Sauvignon	750 ml	One bottle
1985	Ridge Monte Bello Cabernet Sauvignon.....	750 ml	One bottle
1987	Dominus Red Wine Blend.....	750 ml	One bottle
1987	Ridge Monte Bello Cabernet Sauvignon.....	750 ml	One bottle
1988	Heitz Cellars Martha's Vineyard Napa Cabernet Sauvignon	750 ml	One bottle
1988	Ridge Monte Bello Cabernet Sauvignon.....	750 ml	One bottle
1989	Heitz Cellars Martha's Vineyard Napa Cabernet Sauvignon	750 ml	One bottle
1989	Ridge Monte Bello Cabernet Sauvignon.....	750 ml	One bottle
1991	Opus One Cabernet Sauvignon	750 ml	One bottle
1992	Araujo Estate Wines Eisele Vineyard Napa Valley Cabernet Sauvignon..	750 ml	One bottle
1993	Araujo Estate Wines Eisele Vineyard Napa Valley Cabernet Sauvignon..	750 ml	One bottle
1993	Bryant Family Vineyard Cabernet Sauvignon.....	750 ml	One bottle
1995	Harlan Estate Proprietary Red Wine	750 ml	One bottle
1996	Dunn Napa Valley Cabernet Sauvignon.....	750 ml	One bottle
1997	Dunn Napa Valley Howell Mountain Cabernet Sauvignon.....	750 ml	One bottle
1998	Dunn Napa Valley Cabernet Sauvignon.....	750 ml	Two bottles
1998	Spottswoode Estate Napa Valley Cabernet Sauvignon.....	750 ml	Two bottles
1999	Bryant.....	750 ml	One bottle
1999	Colgin Cariad	750 ml	One bottle
1999	Dunn Napa Valley Cabernet Sauvignon.....	750 ml	One bottle
1999	Dunn Napa Valley Howell Mountain Cabernet Sauvignon.....	750 ml	One bottle
2001	Chateau St. Jean Cinq Cépages Red Wine Blend.....	750 ml	One bottle

Oral Auction

2001	Colgin Cariad Proprietary Red Wine	750 ml	One bottle
2001	Dunn Napa Valley Cabernet Sauvignon.....	750 ml	Two bottles
2001	Dalla Valle Vineyards Maya Napa Valley Red Table Wines.....	750 ml	One bottle
2002	Chateau St. Jean Cinq Cépages Red Wine Blend.....	750 ml	One bottle
2002	Colgin Herb Lamb Vineyard Cabernet Sauvignon.....	750 ml	One bottle
2003	Harlan Estate Cabernet Sauvignon.....	750 ml	Three bottles
2004	Dunn Napa Valley Cabernet Sauvignon.....	750 ml	One bottle
2004	Dunn Napa Valley Howell Mountain Cabernet Sauvignon.....	750 ml	One bottle
2005	Bond Melbury Cabernet Sauvignon	750 ml	One bottle
2005	Bond Pluribus Cabernet Sauvignon	750 ml	One bottle
2005	Bond St Eden Cabernet Sauvignon.....	750 ml	One bottle
2005	Bond Vecina Cabernet Sauvignon	750 ml	One bottle
2005	Bryant Family Vineyard Cabernet Sauvignon.....	750 ml	One bottle
2005	Harlan Estate	750 ml	Four bottles
2005	Harlan Estate Proprietary Red Wine	750 ml	One bottle

Contributed by: Keith & Sharon Barnes, Cordell & Maja Berge, Greg Goodman & Susan Schnitzer, Eugenia Keegan, Ed Kniep, John & Geri Miner, Ann Murphy, Dennis & Diane Rawlinson and Gene & Mary Saylor

lot **38** Riesling Rendezvous

Indulge in a Riesling Rendezvous with Chateau Ste. Michelle and enjoy Seattle at the Hotel Max! The Riesling Rendezvous brings together leading Riesling experts and producers to explore the versatility of this amazing grape.

Five couples will begin your sybaritic weekend **Saturday, July 10, 2010**, with a private tour and tasting at Chateau Ste. Michelle in Woodinville, Washington. Following the tasting, your party of 10 will be treated to a gourmet lunch, designed by Executive Chef Janet Hedstrom and the winery's talented culinary team, each course paired with wines selected to complement the flavors of your meal. Fully sated, you'll have the remainder of the day to enjoy tastings at any number of Woodinville wineries before returning to Seattle.

Luxurious? You bet. But you're just getting started. You'll be staying the weekend in one of five Artist King rooms reserved for you at the Hotel Max, known for its avant garde decor and collection of more than 350 works from local artists. Select your pillow from the hotel's famed Pillow Menu, and choose something soothing to play on the room's stereo system. After check-in, begin the evening in style with hors d'oeuvres and cocktails at Rover's, a restaurant *Seattle Magazine* voted as one of the 10 best in the city, citing its "refined pleasures and otherworldly wine." It is up to you where the rest of the evening takes you in this culinary-rich city.

On the afternoon of **Sunday, July 11**, return to Woodinville via a Starline Luxury Coach for what you've all been waiting for: the Riesling Rendezvous Grand Tasting on the lawn of the winery. Hosted by North America's premier Riesling producers, Chateau Ste. Michelle of Washington state and Ernst Loosen of Germany's renowned Dr. Loosen Estate, your party of 10 will have the rare opportunity to mingle with prestigious Riesling producers from around the world. Learn from and taste with highly respected international Riesling producers and noted experts. Rub elbows with winemakers Bob Bertheau and Ernst Loosen as you sip and savor this noble grape.

To commemorate this exceptional event, tonight's winning bidder will take home a five-year vertical of Eroica (vintages 2004-2008) and a mixed case of Rieslings from around the world featured in the 2008 Riesling Rendezvous.

This package will be sold as one lot for five couples and will take place July 10 and 11, 2010.

THIS LOT INCLUDES:

- Lunch for 10 at Chateau Ste Michelle on Saturday, July 10, 2010
- Riesling Rendezvous events on Sunday, July 11, 2010
- Five Artist King rooms at Hotel Max on Saturday, July 10, and Sunday, July 11, 2010
- \$400 gift certificate for Rover's in Seattle

Oral Auction

- Transportation on a Starline Luxury Coach roundtrip between Seattle and Woodinville on Sunday, July 11, 2010

TO TAKE HOME THIS EVENING:

2008	Chateau Ste. Michelle 10th Anniversary Eroica Riesling, etched & signed	1.5 liters	One bottle
2004	Chateau Ste Michelle Eroica Riesling.....	750 ml	One bottle
2005	Chateau Ste Michelle Eroica Riesling.....	750 ml	One bottle
2006	Chateau Ste Michelle Eroica Riesling.....	750 ml	One bottle
2007	Chateau Ste Michelle Eroica Riesling.....	750 ml	One bottle
2008	Chateau Ste Michelle Eroica Riesling.....	750 ml	One bottle
2005	Langenlois Terrassen Riesling.....	750 ml	One bottle
1998	Albert Mann Vendages Tardives Riesling.....	750 ml	One bottle
1999	Pewsey Vale Museum Reserve Riesling.....	750 ml	One bottle
2000	Eroica Columbia Valley Riesling.....	750 ml	One bottle
2004	Weingut Gunderloch Nackenheim Rothenberg Riesling Auslese	750 ml	One bottle
2006	Chateau Grand Traverse Riesling	750 ml	One bottle
2005	Weingut St. Urbans-Hof Oekonomierat Nic. weis Piesporter Goldtropfchen Riesling Auslese	750 ml	One bottle
2005	Anthony Road Martini Reinhardt Selection Riesling.....	750 ml	One bottle
2005	Westhofen Kirchspiel Riesling Troken	750 ml	One bottle
2005	Schloss Schonborn hattenheim pfaffenberg Riesling	750 ml	One bottle
2006	Tantalus Old Vines Riesling	750 ml	One bottle
2006	Dr. Loosen Auslese, Ürziger Würzgarten (Mosel, Germany) Riesling ...	750 ml	One bottle

Contributed by: Chateau Ste. Michelle, Hotel Max, Rover's, Starline Luxury Coaches

Oral Auction

lot **39** K Vintners

Enhance your cellar with the entire 2009 portfolio of wines from the American Wine Awards “Winemaker of the Year,” Charles Smith. Charles is the first Washington winemaker to receive this award, following a stellar list of honorees including Helen Turley, Robert Foley, and Mia Klein.

This 35-bottle collection includes the highly sought after 100 point “Royal City” Syrah. This wine is the first Washington syrah to garner a perfect score by *Wine Enthusiast* as well as the 98 point “pat on the back” from Robert Parker. The lot also includes the very limited production single vineyard K Vintners’ Syrahs Morrison Lane, Phil Lane, Pheasant, and The Deal. One lucky bidder will also add to their cellar the single vineyard field blends The Boy, El Jefe, Roma, Ovide, Guido and The Creator. All of these wines are sold out and these bottles have been pulled from the winemaker’s private library. And there is more... K Vintners Vioignier and Rose, K Syrahs Milbrandt, Clifton, and Northridge plus the very popular Motor City Kitty.

Besides the fabled K wines, the lot includes the Charles Smith Wines. The wines are full of flavor, balanced, and true to their place of origin. You get Kung Fu Girl Riesling (*Wine Enthusiast* Top 100 Best Buys 2009), The Velvet Devil Merlot, Eve Chardonnay, Chateau Smith Cabernet Sauvignon and Boom Boom! Syrah.

And we’re not done yet! The Magnificent Wine Company wines are among the best values anywhere so we have to throw a bottle of each of those... the four House Wines and the four Originals. But there is still more...

In 2009 Charles Smith collaborated with Charles Bieler (Three Thieves, BIELER Pere et Fils and Sombra mezcal), to start Charles & Charles, a project long on personality! The first release was a single vineyard dry Rosé that was among the highest scoring domestic Rosés of the season, and the project continues with a dark, brooding and textured Cabernet Sauvignon and Syrah blend already capturing the same excitement as the Rosé.

This package will be sold as one lot and includes 35 bottles.

TO TAKE HOME THIS EVENING:

2006	Royal City Syrah.....	750 ml	One bottle
2007	K Syrah Motor City Kitty.....	750 ml	One bottle
2007	K Grenache The Boy.....	750 ml	One bottle
2007	K Syrah Milbrandt.....	750 ml	One bottle
2007	K Syrah The Deal.....	750 ml	One bottle
2007	K Syrah Clifton.....	750 ml	One bottle
2007	K Syrah Northridge.....	750 ml	One bottle
2006	Sangiovese/Syrah K Guido.....	750 ml	One bottle
2007	K Syrah Morrison Lane.....	750 ml	One bottle

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2007	K Syrah Phil Lane	750 ml	One bottle
2007	K El Jefe	750 ml	One bottle
2007	K Roma	750 ml	One bottle
2007	K Ouide	750 ml	One bottle
2007	K Syrah Pheasant	750 ml	One bottle
2008	K Rosé Syrah	750 ml	One bottle
2008	K Viognier	750 ml	One bottle
2007	K The Creator Cabernet/Syrah	750 ml	One bottle
2007	Charles Smith Wines Eve Chardonnay	750 ml	One bottle
2007	Charles Smith Wines The Velvet Devil Merlot	750 ml	One bottle
2008	Charles Smith Wines The Velvet Devil Merlot	750 ml	One bottle
2008	Charles Smith Wines Kung Fu Girl Riesling	750 ml	One bottle
2007	Charles Smith Wines Boom Boom Syrah	750 ml	One bottle
2006	Charles Smith Wines Chateau Smith Cabernet Sauvignon	750 ml	One bottle
2006	Charles Smith Wines Boom Boom Syrah	750 ml	One bottle
2008	Charles & Charles Rosé	750 ml	One bottle
2007	Charles & Charles Red Wine	750 ml	One bottle
2008	HOUSE Wine Fish House Sauvignon Blanc	750 ml	One bottle
2008	HOUSE Wine Steak House Cabernet Sauvignon	750 ml	One bottle
2007	HOUSE Wine White	750 ml	One bottle
2006	HOUSE Wine Red	750 ml	One bottle
2007	The Originals Cabernet Sauvignon	750 ml	One bottle
2007	The Originals Merlot	750 ml	One bottle
2007	The Originals Riesling	750 ml	One bottle
2007	The Originals Syrah	750 ml	One bottle
2006	The Originals Pinot Noir	750 ml	One bottle

Contributed by: K Vintners

lot **40** The Heart of German Riesling Country

DR. LOOSEN ESTATE:

2010 INTERNATIONAL AMBASSADOR

Celebrated winemaker Ernst Loosen will personally guide **two couples** through a three-day tour of the Mosel and Rhine river valleys, birthplace of Germany's most prized grape variety – Riesling! You will cruise the Mosel by boat for a leisurely view of the spectacularly steep vineyards from the river. Then Ernst will put you into action with an invigorating hike, where you'll take in stunning views of the river valley from high up in the vineyards. You will be amply rewarded for your hard work with a comprehensive tasting of Dr. Loosen Rieslings, followed by a home-cooked dinner with Ernst in his estate house.

You will also travel to the Rhine valley to visit J.L. Wolf, Ernst's other winery in Germany. This is a lovely old wine estate in the pastoral Pfalz region of Germany, with an elaborately ornate estate house that is now a nationally protected historic site. Also in the Rhine valley, you'll visit Ernst's very good friends at the prestigious Rheingau wine estate of Robert Weil, one of Germany's most highly regarded producers.

Ernst, a former student of Roman archaeology, will take you on a tour of the ancient city of Trier, at the upper end of the Mosel. This was a major Roman city and it is filled with historical marvels, such as the famous Porta Nigra ("Black Gate") and Emperor Constantine's majestic Basilica. You will also want to spend some time getting lost in the tiny streets of Ernst's home village, Bernkastel. It's a small and picturesque wine village with beautifully preserved, half-timbered buildings from the 15th and 16th centuries. Bernkastel also boasts its own castle, the Burg Landshut, an easy walk up from the village.

And to complete this trip, enjoy business class air transportation for four by American Airlines.

This package will be sold as one lot for two couples.

THIS LOT INCLUDES:

- Mosel cruise, vineyard tour, and tasting at Dr. Loosen's estate (trip dates will be arranged by mutual agreement with the winning bidder. Advance notice of two to three months is required).
- Excursion to the Rhine valley, with tastings at J.L. Wolf at Weingut Robert Weil
- Historical tour of Trier
- Business Class air transportation for four by American Airlines
- Airport transportation in Germany provided by Dr. Loosen
- Hotel accommodations for two couples, four nights at the "Romantic Wine Hotel" Richtershof, a Relais & Chateau property a short drive from the Dr. Loosen estate
- Transportation for all excursions is provided

Oral Auction

TO TAKE HOME THIS EVENING:

2007	Dr. Loosen Kabinett, Bernkasteler Lay Riesling	3 liters	One bottle
2006	Dr. Loosen & J. Christopher "Appassionata Pinot Noir	1.5 liters	One bottle
2006	Dr. Loosen Auslese, Erdener Prälat Riesling	750 ml	One bottle
2003	Dr. Loosen Auslese Gold Capsule, Wehlener Sonnenuhr Riesling	375 ml	One bottle
2006	Dr. Loosen Beerenauslese Riesling	187 ml	One bottle

Contributed by: Ernst Loosen, Dr. Loosen Estate and American Airlines

lot **41** **Checker Taxi Cab: Icon of the Road meets Hollywood**

The first Checker Taxi Cab built hit the streets in 1922; the last one was manufactured in 1982. This is a once in a lifetime opportunity to own a registered, drivable factory, propane-only car ever built by in the United States by a U.S. company! The Checker cab is the most recognizable taxi in the world, and is a true "American Icon."

Befitting such an icon, the rare 1982 Checker Marathon you'll bid on has a past a Hollywood Starlet would envy. It has appeared in a long list of movies, TV commercials, and top rated TV shows, including the Golden Globe winning *Mad Men*; *The Wizards of Waverly Place*, *Charmed*, *The Division*, and *That 70's Show*. Movies include *Catch Me if you Can*, *Frost-Nixon*, *Down with Love*, and all three blockbuster *Spiderman* movies.

The cab features round jump seats in the back, air conditioning, up-to-date (2006) front end, brakes, tires, and transmission. It is unrestored, in original taxi cab condition. While driven in its "taxi" days, the car logged over 500,000 miles (but hey, they were built for a minimum of 200,000 miles). The rebuilt engine has about 40,000 miles. The original factory information: sales/build sheet, owners manual, parts book, and cross-over reference sheets are included with purchase. Remember: Checkers were "Built to Last."

Whether you are interested in Checker Taxi Cabs, icons of the road, or Hollywood, this Checker is for you!

Once you bring home this movie star of an auto, you'll want to celebrate. You're in luck: the trunk is full of Checkered Cab wines!

This package will be sold as one lot.

THIS LOT INCLUDES:

- A 1982 Checker Marathon cab in enviable condition, used first as a taxi, then a prop in dozens of films and TV shows
- A trunk full of five cases of 2005 Big Yellow Cab Cabernet Sauvignon
- Assorted cab-related gifts, including: original checker cab model car, Christmas ornament, books, DVD's of featured films, clothing items, and other accessories.

Contributed by: Joseph Pollard (cab). Other items contributed by Michelle Fitzhenry, Fred Meyer, and Mendocino Wine Co.

lot **42** California Cabernet Society

Ask any wine enthusiast about his favorite grape, and chances are he'll wax rhapsodic about Cabernet Sauvignon. Probe a little further and it will become clear California Cabernets are at the top of his list. The California Cabernet Society, a consortium of 40 Cabernet producers dedicated to the excellence of Cabernet Sauvignon, have assembled this stellar collection of 100 bottles of the state's best Cabernet just for this auction. This lot could become the foundation of a world class collection of Cabernet, or could complement any wine lover's existing cellar.

Light a fire in the fireplace and crack out the decanter. You have some wonderful tasting ahead.

This package will be sold as one lot and includes 100 bottles. Delivery is available.

THIS LOT INCLUDES:

1993	St. Supery Cabernet Sauvignon	750 ml	One bottle
1995	Mondavi Cabernet Sauvignon	750 ml	One bottle
1995	Trefethen Cabernet Sauvignon	750 ml	One bottle
1997	Arrowood Cabernet Sauvignon	750 ml	One bottle
1997	BV Cabernet Sauvignon	750 ml	One bottle
1997	Charles Krug Cabernet Sauvignon	750 ml	One bottle
1997	Peju Cabernet Sauvignon	750 ml	One bottle
1997	St. Francis Cabernet Sauvignon	750 ml	One bottle
1998	Chalk Hill Cabernet Sauvignon	750 ml	One bottle
1998	Judd's Hill Cabernet Sauvignon	750 ml	One bottle
1998	Raymond Cabernet Sauvignon	750 ml	One bottle
1998	Salvestrin Cabernet Sauvignon	750 ml	One bottle
1998	Steven Kent Cabernet Sauvignon	750 ml	One bottle
1998	Terra Valentine Cabernet Sauvignon	750 ml	One bottle
1998	Truchard Cabernet Sauvignon	750 ml	One bottle
1999	Bell Cabernet Sauvignon	750 ml	One bottle
1999	Beringer Cabernet Sauvignon	750 ml	One bottle
1999	Cain Five Cabernet Sauvignon	750 ml	One bottle
1999	Cakebread Cabernet Sauvignon	750 ml	One bottle
1999	Keenan Cabernet Sauvignon	750 ml	One bottle
1999	La Jota Cabernet Sauvignon	750 ml	One bottle
1999	Nickel & Nickel Cabernet Sauvignon	750 ml	One bottle
1999	Peterson Cabernet Sauvignon	750 ml	One bottle
1999	Ravenswood Pickberry Cabernet Sauvignon	750 ml	One bottle
1999	Ritchie Creek Cabernet Sauvignon	750 ml	One bottle

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1999	Rosenthal Cabernet Sauvignon	750 ml	One bottle
1999	S. Anderson Cabernet Sauvignon	750 ml	One bottle
1999	Schweiger Cabernet Sauvignon	750 ml	One bottle
1999	Sebastiani, Cherryblock Cabernet Sauvignon	750 ml	One bottle
1999	Silver Oak Cabernet Sauvignon	750 ml	One bottle
1999	Silverado Vineyards Cabernet Sauvignon	750 ml	One bottle
1999	St. Clement Cabernet Sauvignon	750 ml	One bottle
1999	Stags Leap Cabernet Sauvignon	750 ml	One bottle
1999	Steltzner Cabernet Sauvignon	750 ml	One bottle
1999	Trinchero Cabernet Sauvignon	750 ml	One bottle
2000	Adelaida Cabernet Sauvignon	750 ml	One bottle
2000	Arns Cabernet Sauvignon	750 ml	One bottle
2000	Delectus Cabernet Sauvignon	750 ml	One bottle
2000	Dyer Cabernet Sauvignon	750 ml	One bottle
2000	Eberle Cabernet Sauvignon	750 ml	One bottle
2000	Harrison Cabernet Sauvignon	750 ml	One bottle
2000	Hendry Cabernet Sauvignon	750 ml	One bottle
2000	Jordan Cabernet Sauvignon	750 ml	One bottle
2000	Long Vineyards Cabernet Sauvignon	750 ml	One bottle
2000	Magnificat Cabernet Sauvignon	750 ml	One bottle
2000	Mi Sueno Cabernet Sauvignon	750 ml	One bottle
2000	Mt. Veeder Cabernet Sauvignon	750 ml	One bottle
2000	Pine Ridge Cabernet Sauvignon	750 ml	One bottle
2000	Quintessa Cabernet Sauvignon	750 ml	One bottle
2000	R. Patridge Cabernet Sauvignon	750 ml	One bottle
2000	Robert Craig Cabernet Sauvignon	750 ml	One bottle
2000	Rudd Cabernet Sauvignon	750 ml	One bottle
2000	Sullivan Vineyards Cabernet Sauvignon	750 ml	One bottle
2001	Alexander Valley Cabernet Sauvignon	750 ml	One bottle
2001	Barnett Cabernet Sauvignon	750 ml	One bottle
2001	Blue Rock Cabernet Sauvignon	750 ml	One bottle
2001	Chimney Rock Cabernet Sauvignon	750 ml	One bottle
2001	Icaria Cabernet Sauvignon	750 ml	One bottle
2001	Justin Cabernet Sauvignon	750 ml	One bottle
2001	Merryvale Cabernet Sauvignon	750 ml	One bottle
2001	Provenance Cabernet Sauvignon	750 ml	One bottle
2001	Rockledge Cabernet Sauvignon	750 ml	One bottle
2001	Stryker Cabernet Sauvignon	750 ml	One bottle
2002	Amizetta Cabernet Sauvignon	750 ml	One bottle
2002	Ladera Cabernet Sauvignon	750 ml	One bottle

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2002	Peacock Cabernet Sauvignon	750 ml	One bottle
2002	Rosenthal Cabernet Sauvignon	750 ml	One bottle
2002	Volker Eisele Cabernet Sauvignon	750 ml	One bottle
2003	Briar Rose Cabernet Sauvignon	750 ml	One bottle
2004	Arbios Cabernet Sauvignon	750 ml	One bottle
2004	Atlas Peak Cabernet Sauvignon	750 ml	One bottle
2004	Garden Creek Cabernet Sauvignon	750 ml	One bottle
2004	Hidden Ridge Cabernet Sauvignon	750 ml	One bottle
2004	Kuleto Cabernet Sauvignon	750 ml	One bottle
2004	Martin Estate Cabernet Sauvignon	750 ml	One bottle
2005	Amapola Creek Cabernet Sauvignon	750 ml	One bottle
2005	Baldacci Cabernet Sauvignon	750 ml	One bottle
2005	Calistoga Cellars Cabernet Sauvignon	750 ml	One bottle
2005	Charles Creek Cabernet Sauvignon	750 ml	One bottle
2005	Dry Creek Cabernet Sauvignon	750 ml	One bottle
2005	L. Martini Cabernet Sauvignon	750 ml	One bottle
2005	Pina Cabernet Sauvignon	750 ml	One bottle
2005	Roberts + Rogers Cabernet Sauvignon	750 ml	One bottle
2005	Rocca Cabernet Sauvignon	750 ml	One bottle
2005	Sequim Cabernet Sauvignon	750 ml	One bottle
2005	Sherwin Family Cabernet Sauvignon	750 ml	One bottle
2005	Temple Family Cabernet Sauvignon	750 ml	One bottle
2005	Terlato Cabernet Sauvignon	750 ml	One bottle
2005	Tudal Cabernet Sauvignon	750 ml	One bottle
2005	Viader Cabernet Sauvignon	750 ml	One bottle
2005	Vineyard 7&8 Cabernet Sauvignon	750 ml	One bottle
2005	Whitehall Lane Cabernet Sauvignon	750 ml	One bottle
2005	Yates Family Cabernet Sauvignon	750 ml	One bottle
2005	ZD Wines Cabernet Sauvignon	750 ml	One bottle
2006	Diamond Creek Cabernet Sauvignon	750 ml	One bottle
2006	Hagafen Cabernet Sauvignon	750 ml	One bottle
2006	Jericho Canyon Cabernet Sauvignon	750 ml	One bottle
2006	Jericho Canyon Cabernet Sauvignon	750 ml	One bottle
2006	Titus Cabernet Sauvignon	750 ml	One bottle
2006	Ty Caton Cabernet Sauvignon	750 ml	One bottle

Contributed by: California Cabernet Society

lot **43** **Bond, James Bond**

Celebrate the style and the glamour of the world's greatest spy in this, the 102nd Anniversary of Bond creator Ian Fleming's birth. Martinis, tuxedos, hot babes, super villains, gadgets, henchmen and great music will be on tap at Tony Starlight's Supperclub Lounge on **Thursday, May 20, 2010**.

The Tony Starlight Show is a love letter to the bygone days of live stage entertainment. With a grand piano, roving spot light and vintage photos, the Tony Starlight's Supper Club is like an elegant kind of old Hollywood club, located at 37th and Sandy Boulevard, the gateway to Portland's Historic Hollywood District. On this evening, vocalists Tony Starlight, Barbara Ayars and Karla Harris will be backed by a six-piece super group featuring James M. Gregg and Bo Ayars. They will perform all of the great Bond themes, including *Goldfinger*, *Thunderball*, *You Only Live Twice*, *From Russia With Love*, *Diamonds Are Forever*, *Nobody Does It Better* and many more. We encourage you to dress the part of Mr. Bond himself, an evil henchman, or a good or bad Bond girl.

Each couple will receive dinner, terrific wine, valet parking and Bond-James Bond style entertainment.

This package will be sold for \$500 per couple, up to 35 couples and will take place Thursday, May 20, 2010.

THIS LOT INCLUDES:

- Multi-course dinner and show for one couple at Tony Starlight's on Thursday, May 20, 2010
- Reception and dinner wines provided by Galaxy Wine Company
- One James Bond movie DVD per couple to take home the night of the event
- Valet parking

Contributed by: Tony Starlight's Supperclub Lounge, Galaxy Wine Company and Fred Meyer

lot **44** **A Year to Celebrate!** **52 Weeks of Champagne**

Life is full of moments to celebrate: birthdays, anniversaries, the first time a baby laughs, the first snow fall. This stupendous collection of Champagnes, many of them vintage, is reason in itself to celebrate. The star of the collection, a three liter bottle of Armand de Brignac Gold Champagne in its stunning gold bottle and black lacquer box, was ranked first by wine critics above nearly 1,000 other Champagnes. And the others in this package? Let their names roll off your tongue—Taittinger, Feuillate, Bollinger, Roederer—and fetch the crystal flutes. For some very lucky bidder, this will indeed be a year to celebrate.

This package will be sold as one lot and includes 52 bottles. Delivery is available.

TO TAKE HOME THIS EVENING:

NV	Armand de Brignac Gold Champagne	3 liters	One bottle
NV	A. Margaine Brut Champagne	750 ml	One bottle
NV	Armand de Brignac Gold Champagne	750 ml	One bottle
NV	Bollinger Brut Rosé Champagne	750 ml	One bottle
NV	Bollinger Special Cuvee Champagne	750 ml	One bottle
NV	Bruno Paillard Blanc de Blancs Reserve Champagne	750 ml	One bottle
NV	Bruno Paillard Brut Premiere Cuvee Champagne	750 ml	One bottle
NV	Bruno Paillard Rosé Premiere Cuvée Champagne	750 ml	One bottle
NV	Charles Heidsieck Brut Reserve Champagne	750 ml	One bottle
NV	Charles Heidsieck Brut Rosé Champagne	750 ml	One bottle
NV	Chartogne-Taillet Cuvee St Anne Champagne	750 ml	One bottle
NV	Delamotte Brut Champagne	750 ml	One bottle
NV	Delamotte Brut Rosé Champagne	750 ml	One bottle
NV	Deutz Brut Classic Champagne	750 ml	One bottle
NV	Diebolt-Vallois Blanc de Blancs Brut Champagne	750 ml	One bottle
NV	Diebolt-Vallois Cuvee Prestige Champagne	750 ml	One bottle
NV	Gaston-Chiquet Brut Tradition Champagne	750 ml	One bottle
NV	Henri Billiot Rosé Champagne	750 ml	One bottle
NV	Henri Goutorbe Cuvee Prestige Brut Champagne	750 ml	One bottle
NV	Jean Lallement Brut Champagne	750 ml	One bottle
NV	Jean Milan Brut Speciale Champagne	750 ml	One bottle
NV	Joseph Perrier Cuvee Brut Royal Champagne	750 ml	One bottle
NV	L. Aubry Brut Champagne	750 ml	One bottle
NV	Louis Roederer Brut Premier Champagne	750 ml	One bottle
NV	Marc Hebrart Cuvee de Reserve Brut Champagne	750 ml	One bottle

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NV	Nicolas Feuillatte Brut Champagne	750 ml	One bottle
NV	Nicolas Feuillatte Brut Extrem' Champagne	750 ml	One bottle
NV	Nicolas Feuillatte Brut Rosé Champagne	750 ml	One bottle
NV	Pehu-Simonet Selection Brut Champagne	750 ml	One bottle
NV	Piper-Heidsieck Cuvee Rare Champagne	750 ml	One bottle
NV	Piper-Heidsieck Extra Dry Champagne	750 ml	One bottle
NV	Piper-Heidsieck Rosé Sauvage Champagne	750 ml	One bottle
NV	Rene Geoffroy Expression Brut Champagne	750 ml	One bottle
NV	Taittinger Prélude Champagne	750 ml	One bottle
NV	Taittinger Prestige Rosé Champagne	750 ml	One bottle
NV	Varnier Fanniere Brut Grand Cru Champagne	750 ml	One bottle
NV	Vilmart & Cie Cuvee Grand Cellier Champagne	750 ml	One bottle
1995	Charles Heidsieck Blanc de Blancs Millénaires Champagne	750 ml	One bottle
1997	Bollinger R.D. Champagne	750 ml	One bottle
1998	Joseph Perrier Cuvee Josephine Champagne	750 ml	One bottle
1998	Palms D'Or Champagne	750 ml	One bottle
1998	Taittinger Comtes Blanc de Blanc Champagne	750 ml	One bottle
1999	Delamotte Blanc de Blancs Champagne	750 ml	One bottle
2000	Gaston-Chiquet Special Club Champagne	750 ml	One bottle
2000	Pierre Peters Cuvee Speciale Chetillon Champagne	750 ml	One bottle
2002	Louis Roederer Cristal Vintage Brut Champagne	750 ml	One bottle
2003	Louis Roederer Brut Rosé Champagne	750 ml	One bottle
2003	Taittinger Comtes Rosé Champagne	750 ml	One bottle
2004	Jean Milan Terres de Noel Champagne	750 ml	One bottle
2004	Nicolas Feuillatte Blanc de Blancs Champagne	750 ml	One bottle
2004	Pierre Gimonnet Cuvee Gastronomee Champagne	750 ml	One bottle
2005	Deutz Brut Rosé Champagne	750 ml	One bottle

Donated by: *Champagne Louis Roederer, Galaxy Wine Company, Kobrand, Remy-Cointreau, Sovereign Brands, Ste Michelle Wine Estates, Terlato Wines International, Vintus, Wilson-Daniels and Young's Columbia Wine Company*

lot **45** Napa Luxury

Six people will enjoy unsurpassed luxury during a weekend in Napa, featuring dinner at Thomas Keller's renowned French Laundry, overnight accommodations at the refined White House Inn and Spa, and winery visits to Antica, Conn Creek, and Stag's Leap Wine Cellars.

Begin your weekend on a Lear 35A private jet courtesy of Dan and Kim Agnew. Upon arrival, settle in to the White House Inn and Spa, Napa Valley's newest boutique hotel offering a sophisticated interpretation of a classic bed and breakfast inn. This beautiful 19th Century mansion features 17 deluxe rooms and suites, and is located in rejuvenated downtown Napa. This will be your home for two evenings.

During your first evening, experience dinner at Thomas Keller's five-star, award-winning French Laundry. Food lovers know the French Laundry to be a gourmand's mecca and travel to the restaurant from all corners of the world. We'll make sure your reservations are guaranteed.

After relaxing by the pool the next morning, head to the Atlas Peak district and visit the Antinori Family's Napa Valley wine estate. You will explore the vineyards and winery with Estate Director, Glenn Salva, as he shares the winery's history. He will then take you through a tasting of Antica wines followed by a traditional Tuscan lunch prepared by Chef Kim Wiss and paired with Antica's acclaimed wines. Hop back in the car and enjoy a feast for the eyes at the renowned Stag's Leap Wine Cellars estate in the heart of the gorgeous Napa Valley. Enjoy a tour of the architecturally creative Caves and ARCADE along with a tasting of wines that express an exquisite sense of balance, complexity, harmony, and a sense of place. The second evening you'll have free to relax and remember the glorious day, or further explore Napa's famed eateries.

To conclude this unforgettable weekend, your party will partake in a barrel blending experience at Conn Creek the following afternoon. With views of the estate gardens and the Vaca Mountain range, this rare opportunity offers wine lovers of all levels a one-of-a-kind Napa Valley wine tasting. You'll play winemaker for a day and take home the fruit of your labors....literally.

This package will be sold as one lot for six people.

THIS LOT INCLUDES:

- Roundtrip airfare between Portland and Napa for six (mutually agreed upon date) via a Lear 35A private jet courtesy of Dan and Kim Agnew
- Tour and tasting with lunch for six at Antica
- Tour and tasting for six at Stag's Leap Wine Cellars
- Blending session for six at Conn Creek, includes custom blended bottle of Napa Valley Wine

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- Three rooms for two nights at the refined White House Inn and Spa for three couples
- Dinner for six at French Laundry

TO TAKE HOME THIS EVENING:

2006	Antica Napa Valley Cabernet Sauvignon	1.5 liters	One bottle
2006	Conn Creek Anthology Red Blend	1.5 liters	One bottle
2006	Stag's Leap Wine Cellars FAY Estate Cabernet Sauvignon	1.5 liters	One bottle

Contributed by: Dan & Kim Agnew, Stag's Leap Wine Cellars, Antica, Conn Creek, Arnerich Massena & Associates and White House Inn and Spa

lot **46** Bluehour, Bubl  and Bubbly

Poignant, romantic, fun, and celebratory: these are all words that describe Michael Bubl 's music and the evening of delectable food, wonderful company, and soul stirring music you'll enjoy in your suite at the Rose Garden.

You'll start the evening enjoying a delicious dinner at Bluehour among the who's who of Portland. Once you're happily sated, we'll ferry you to your private suite at the Rose Garden, where you will raise your wine glasses to the music of smooth singing Michael Bubl . Whether he's gorgeously reinterpreting an old standard, like "Cry Me a River" or exploring love in a song of his own, within seconds Bubl  will have you understanding why he's won so many awards, from Grammy for Best Traditional Pop Album to Juno's Single of the Year, Artist of the Year, and Album of the Year.

After the show, we'll take you back to the Bluehour where you can ponder the evening over a post-performance nightcap, or drive home for a night of Bubl -inspired, sweet dreams.

This package will be sold as one lot for up to 22 people and takes place Friday, April 2, 2010.

THIS LOT INCLUDES:

- A suite at the Rose Garden for the Michael Bubl  concert on Friday, April 2, 2010, with wines and hors d'oeuvres
- Dinner at Bluehour prior to the concert for up to 22 people
- Roundtrip transportation from Bluehour to the Rose Garden

TO TAKE HOME THIS EVENING:

1995 Dom Perignon Cuvee Champagne..... 750 ml One bottle

Contributed by: Ray Hickey and suite wines from Young's Columbia Distributing Company

lot **47** **A Weekend of Serenity at Domaine Serene**

Experience the exquisite tranquility of Oregon wine country from Domaine Serene Winery's luxurious Winery Hill House retreat. Situated high atop the Dundee Hills, Oregon's premier wine growing region, you will immerse yourself in all that they have to offer, pamper yourself with the very best of this undiscovered wine country, and enjoy life...the Oregon way.

Two couples will sample the best the Willamette Valley has to offer with a two night stay at their own private hideaway on the grounds of the prestigious Domaine Serene Winery. After enjoying a VIP tour and tasting and spectacular views, travel the short distance to McMinnville for a dinner prepared by Chef Eric Bechard at the intimate restaurant, Thistle. Bechard, noted by *The Oregonian* in 2006 as a "rising star," prepares playful, modern American cuisine, focusing on the best of the season and place.

In addition, take home an etched and painted three liter bottle of the 2005 Monogram Pinot Noir signed by Domaine Serene Winery owner, Grace Evenstad.

You will also enjoy a one year membership in the Domaine Serene Fleur de Lis Wine Club, which includes one case of Domaine Serene Winery wine over the next year: six bottles in the fall and six bottles in the spring. In addition to current release wines, Domaine Serene Winery wine club shipments often include winery-only wines, single vineyard wines, and special wines created specifically for club members.

This package will be sold as one lot for two couples.

THIS LOT INCLUDES:

- Two night stay for two couples at Domaine Serene Winery (on a mutually agreed upon date)
- Winery Hill House stocked with award-winning wines
- Dinner for four at Thistle
- VIP Tour & Tasting at Domaine Serene for two couples
- One year membership in the Domaine Serene Fleur de Lis Wine Club for the winning bidder

TO TAKE HOME THIS EVENING:

2005 Domaine Serene Winery Monogram Pinot Noir, signed and etched . . . 3 liters One bottle

Contributed by: Domaine Serene Winery and Thistle

lot **48** Experience the 2010 LPGA Safeway Classic!

Here's a rare chance to experience the LPGA golf tour from an insider's perspective *and* play both world-class courses at Pumpkin Ridge during the 2010 Safeway Classic this summer. Courtesy of Tournament Golf Foundation, the **winning bidder and three golf buddies** will play in the Kraft Pro-Am with an LPGA professional on the Ghost Creek tournament layout on either August 18th or 19th, and then play exclusive Witch Hollow sans LPGA pro on the other day. Breakfast and lunch are provided both days.

The package also includes your foursome's attendance at the tournament's Pairings Party on August 17th and Awards Party on August 19th – both at the Nines Hotel.

This package will be sold as one lot for four people and will take place August 17, 18 and 19, 2010.

THIS LOT INCLUDES:

- Four certificates for a Pro-Am playing position at the Kraft Pro Am at the Safeway Classic Golf Tournament
- One round of golf with an LPGA professional on the Ghost Creek tournament course and one round of golf on the Witch Hollow course for four
- Attendance for eight people to the August 17 pairings party at the Nines Hotel
- Breakfast and lunch both days
- Attendance for four to the Awards Party on August 19 at the Nines Hotel

Contributed by: Tournament Golf Foundation

lot **49** Justin Cellars' Survivor: Paso Robles

Three couples are invited to compete against each other during Justin Vineyards & Winery's 2010 Harvest to fight for the coveted title of "Survivor: Paso Robles". This is your shot at fame! Experience the drama, excitement, and intrigue of creating your own episode marooned in the isolated hillside vineyards of "exotic" Paso Robles. On arrival, players will receive a private tour of the barrel caves and winery facilities followed by a tasting of Justin wines. That night contestants will enjoy dinner with Proprietors Deborah & Justin Baldwin or Proprietor's Representative to build the strength needed for the following day's activities. Survivors will "camp" that night at the acclaimed JUST Inn located amongst the untamed vineyard lands of JUSTIN Winery. The next morning they will awake to a "hearty" breakfast and then the game begins!

Depending upon the stage of harvest, tribal couples will compete in challenges such as picking fruit, soaking barrels, sorting clusters, stirring lees, and punching down caps. After a few challenges, cast members will join the Justin crew for a filling Harvest lunch. Following lunch, participants will attend their first "Tribal Council" at which time immunity points will be awarded and one couple's torch will be snuffed.

The remaining two couples will continue to compete in the challenges. Prior to a sumptuous wine paired dinner in the winery's intimate, award winning restaurant, Deborah's Room, all tribal members will attend a "Final Council" to determine the "Survivor: Paso Robles". The winner will receive one case of the wine on which they worked that day to be aged and ultimately bottled with their own personal label. While the wine is maturing, they can begin their Justin cellar with a rare six year vertical of Justin Isosceles (2002 - 2007) tonight!

Who will prevail and become *Survivor: Paso Robles*?

This package will be sold as one lot for three couples.

THIS LOT INCLUDES:

- Two night midweek accommodations for three couples at the Just Inn (Sunday - Thursday, subject to availability, excludes holidays)
- Dinner for three couples with Proprietor or Representative on the first night of arrival
- Harvest lunch for three couples
- Private Tour of the barrel caves and winery facilities and tasting of Justin wines
- One case of personally labeled wine that you helped make during your adventure
- Wine paired dinner for three couples in Deborah's Room on second night

Oral Auction

TO TAKE HOME THIS EVENING:

2002	Justin Vineyards and Winery Isosceles Bordeaux Blend	750 ml	One bottle
2003	Justin Vineyards and Winery Isosceles Bordeaux Blend.....	750 ml	One bottle
2004	Justin Vineyards and Winery Isosceles Bordeaux Blend	750 ml	One bottle
2005	Justin Vineyards and Winery Isosceles Bordeaux Blend.....	750 ml	One bottle
2006	Justin Vineyards and Winery Isosceles Bordeaux Blend.....	750 ml	One bottle
2007	Justin Vineyards and Winery Isosceles Bordeaux Blend.....	750 ml	One bottle

Contributed by: Justin Vineyards and Winery

lot **50** “Extraordinary” Evening

A energetic chef and a decorated vintner come together to dazzle your guests in a gorgeous 7,700 square foot Dutch Colonial Revival-style house owned by John & Sarah Ward on 1.2 acres in Lake Oswego. The home can be seen throughout the film “*Extraordinary Measures*,” starring Harrison Ford, Brendan Fraser and Keri Russell, which was released in major theaters in January 2010.

If weather permits, you and your hosts will dine outdoors with a breathtaking view of Lake Oswego, Mount Hood and the Willamette Valley. Your dinner for **sixteen people** will be presented by Chef Daniel Mondok, chef/owner, Sel Gris and co-owner of Foster Burger. An accomplished chef and three time winner of Oregon’s Iron Chef Competition, Mondok was eager to have his own place where he could cook from his heart and push his culinary vision to new heights. In the fall of 2007, he and his partner opened Sel Gris’ doors to local and national acclaim.

Joining you for dinner and generously providing their wines will be Greg and Stacy Lill of Woodinville’s DeLille Cellars. A family and independently owned winery with an uncompromising philosophy about the quality of its handcrafted Bordeaux style red wines that consistently score high marks with wine writers.

John and Sarah look forward to welcoming you into their famous home.

This package will be sold as one lot for sixteen people.

THIS LOT INCLUDES:

- Multi-course dinner for sixteen at the home of John and Sarah Ward (on a mutually agreeable Tuesday or Wednesday in June, July or August 2010)
- Dinner prepared by Chef Daniel Mondok, chef/owner of Sel Gris and co-owner Foster Burger
- Wines from DeLille Cellars, with Greg and Stacy Lill in attendance

Contributed by: John & Sarah Ward, Chef Daniel Mondok and DeLille Cellars

lot **51** King of this Estate

This King Estate experience for **four couples** begins upon your arrival on Friday afternoon when you will be greeted with King Estate wine and light appetizers as an introduction to the weekend festivities. Refreshed and relaxed, you can then explore your surroundings and enjoy the grounds of the estate. Later that evening, you'll gather at the Orchard House to enjoy a showcase dinner of estate produced organic produce and other local fare paired with a special selection of the estate's wines.

Wake up Saturday to a leisurely, full breakfast at your guest house before your private estate tour and barrel tasting scheduled for later that morning. After the tour, lunch will be staged back at the Orchard house featuring organic produce from the surrounding gardens. That afternoon Michael Landsberg, King Estate's culinary program's resident executive chef will regale you with a private cooking demonstration in our contemporary culinary center. Michael has cooked in top kitchens throughout the world. Finally, your culinary adventure will culminate with a grand, four course dinner and wine pairing in the estate's restaurant's private dining room. Each course will be designed to complement a rare King Estate library wine.

Sunday morning concludes your experience with a farewell brunch served on the terrace overlooking the vineyards where each couple will receive a commemorative gift basket as a token of your stay.

Your Willamette Valley weekend will take place on a mutually agreeable date.

This package will be sold as one lot for four couples.

THIS LOT INCLUDES:

- Wine and appetizers on Friday arrival for four couples
- Friday dinner at the Orchard House with King Estate wines for four couples
- Two nights for four couples at King Estate's Orchard House
- Saturday breakfast, followed by private estate tour and barrel tasting, then lunch at the Orchard House for four couples
- Saturday private cooking demonstration at King Estate's culinary center for four couples
- Saturday four-course dinner with wines in the private dining room for four couples
- Sunday brunch for four couples
- Gift basket for each couple

TO TAKE HOME THIS EVENING:

2007 King Estate Pinot Noir, signed 3 liters One bottle

Contributed by: King Estate Winery

lot **52 Sweet Suite**

On **Wednesday, March 31, 2010, 18 people** will join executives of Fred Meyer for an evening of boisterousness and basketball. Mike Ellis, President, Lynn Gust, Executive Vice President and a Fred Meyer Category Manager of your choice, will host your group in a suite at the Rose Garden for the Portland Trail Blazers vs. the New York Knicks game.

Enjoy refreshments and food while watching the game. And what a game it should be! The Trail Blazers always put up a good fight and provide their fans with a great show. With playoff implications and conference standings on the line, there is little doubt that it will be an emotional and raucous crowd at the Rose Garden.

You will be part of the action *and* enjoy the comforts of home in this luxury suite with refreshments and food, plenty of seats, and good company. The "boys" of Fred Meyer make excellent hosts!

This package will be sold at \$2,500 per group of six people, up to three groups.

THIS LOT INCLUDES:

- A suite at the Rose Garden for the Trailblazers game on March 31, 2010 hosted by Mike Ellis and Lynn Gust of Fred Meyer
- Food and refreshments
- A bottle of wine for each guest to take home the evening of the game

Contributed by: Fred Meyer