2023 AUCTION OF WASHINGTON WINES

GALA
SIP. SAVOR.
SUPPORT.

BENEFITING:

Seattle Children's

Washington State University

Viticulture and Enology

VITAL
The Auction of Washington Wines is Washington state’s largest non-profit wine event that is celebrating 36 years of success.

We have raised over $59 million since our inception in 1988. Proceeds from the Auction of Washington Wines weekend benefit three worthy organizations: funding for Seattle Children’s Hospital, Washington State University’s Viticulture & Enology Research, and our Industry Grant Partner, VITAL.

Our mission is to support the growth and awareness of the Washington state wine industry through a series of celebrated events benefiting our community.
DEAR ESTEEMED GUESTS,

On behalf of the board of directors, it is my honor to welcome you to the highly anticipated Auction of Washington Wines Gala. As the president of the board, I want to extend my heartfelt gratitude for your presence and support as we embark on an extraordinary journey tonight, celebrating the Washington wine industry and the auction’s beneficiaries: Seattle Children’s, Washington State University’s Viticulture & Enology Research, and our Industry Grant Partner, VITAL Wines.

For the past 36 years, the Auction of Washington Wines has been revered as one of the preeminent charity wine auctions in the country. This recognition continues to raise the profile of the Washington wine industry and enables the auction to grow its efforts to fulfill its important mission.

The Gala is not only the culmination of a series of fundraising events, but it is also a celebration of community, collaboration, and the enduring spirit of Washington’s wine industry. Together we gather to support our extraordinary winemakers, growers, and partners, and to raise funds for vital research and education programs that will shape the future of our industry. We greatly appreciate your presence this year and hope that this year’s program and auction lots will inspire you to give generously.

This year’s events would not be possible without the philanthropic spirit of the Washington wine industry as well as the financial investment of our many sponsors, partners, and media outlets. I am grateful to each of these entities. I also would like to thank our executive director, Jamie Peha, for her exceptional leadership & vision as well as her entire team for their tireless efforts throughout the year. Together, let us raise our glasses and toast everyone who made this series of events possible!

With heartfelt gratitude and warmest regards,

Stacy Lill
Board President
Auction of Washington Wines
“We have both served on the Foundation Board for Children’s Hospital. Linda is an emeritus trustee for the Seattle Children’s Guild Board, I have served for many years on the Auction of Washington Wines’ board, and Children’s Hospital has been an AWW partner and beneficiary for 36 years. Children’s exists to serve every child in the state of Washington regardless of their ability to pay, including children in the wine growing and wine production regions of the state. We can’t think of a better way of bringing our love of Seattle Children’s Hospital together with our love of Washington wines than by serving as co-chairs for this incredible auction.”

“We have been supporters of the Washington wine industry since we moved to Seattle in 1996. We are fortunate to be friends with many of our amazing winemakers and growers from all over Washington state. We have been involved both personally and through our work with the Auction of Washington Wines for many years. The support that the event is able to provide to Children’s Hospital, the viticultural program at Washington State University, and other eastern Washington charities benefiting the wine industry workforce, is so vital. We are truly honored to be the community chairs for the 2023-2024 Auction of Washington Wines.”
Come discover Wine & Spirits

It doesn’t matter who, only that you are.
And so are we.

wine
gEEK
lover
student
intellectual
maker
WELCOME
TO THE 36TH ANNUAL AUCTION
OF WASHINGTON WINES GALA

What a joy to welcome you all to the Auction of Washington Wines’ Gala. We are grateful and honored to host one of the most highly regarded charitable wine events in the country. What an incredible opportunity to support such deserving partners like Seattle Children’s and Washington State University’s Viticulture and Enology program.

Serving the community, through events like this, is paramount to everything we do.

As we celebrate the 36th year of helping bring this to life, allow me to highlight an important anniversary of our own. This December will mark our 90th year at Ste. Michelle Wine Estates.

Our founders incorporated the company at 9:02 am, December 5, 1933—the very day Prohibition ended.

Some might say we couldn’t wait to get started.

Such a storied beginning led to our passion for Washington wine, our place as the largest winery in the state and ultimately a pillar of the community. Which is why we are all sitting here together tonight.

We look forward to what the future brings. Here’s to another 90, at least.

Cheers and enjoy the evening,

Toby Whitmoyer
President, Washington, Ste. Michelle Wine Estates
A strong community makes all the difference.

Bringing the community together helps all of us move forward. At PNC, we proudly support the people, events and institutions that help to strengthen the places we call home and the world around us.

Jennifer Daquiz-Hare
jennifer.hare@pnc.com
206-274-3040
www.pnc.com
MESSAGE FROM THE EXECUTIVE DIRECTOR

Thank you for joining us this evening to celebrate the Washington wine industry and to support the Auction of Washington Wines philanthropic partners, Seattle Children’s, Washington State University Viticulture and Enology, and VITAL Wines.

Giving back to the wine industry and the community through our diverse partnerships positively impacts children and their families in need of medical care, health equity for vineyard workers, critical wine and grape research, and emergency funds for viticulture students to remain enrolled in programs.

Together, we raise a glass to all the Washington wineries who made tonight possible, and to all of you who support this important work. Enjoy this exceptional evening filled with incredible Washington wine and food, lively bidding, and the spirit of giving.

With gratitude,

Jamie Peha
Executive Director
Auction of Washington Wines
ABOUT SEATTLE CHILDREN’S

Seattle Children’s is united by a compelling mission: To provide hope, care and cures to help every child live the healthiest and most fulfilling life possible.

For 116 years and with the support of a generous community, Seattle Children’s has delivered superior patient care, advanced new discoveries and treatments through pediatric research, and served as the pediatric and adolescent academic medical referral center for Washington, Alaska, Montana and Idaho — the largest region of any children’s hospital in the country.

“When you participate in the Auction of Washington Wines, you are also saying yes to helping kids live healthy and fulfilling lives, yes to equitable health care for every child who needs us, and yes to transforming childhood health for future generations. On behalf of the kids and families your generosity directly impacts, thank you!”

— Jeff Sperring, MD, CEO | Seattle Children’s

WE ARE GRATEFUL TO THE AUCTION OF WASHINGTON WINES FOR DONATING PROCEEDS TO THREE IMPORTANT AREAS AT SEATTLE CHILDREN’S:

Uncompensated Care

Philanthropy helps Seattle Children’s provide necessary care to all children in our region, regardless of a family’s ability to pay. Last year, approximately 203,000 patients received $260 million in assistance. By filling gaps left by insurance shortfalls or financial circumstances, uncompensated care allows families to focus on what matters most: their child.
Seattle Children’s Homelessness Prevention Fund

Far too many families who come to Seattle Children’s Hospital, especially low-income families, face difficult and increasing financial burdens that can quickly escalate to homelessness. Thanks to a generous lead gift from The Ellison Foundation, Seattle Children’s established a fund that allows families to apply for modest amounts of financial support ($3,000 or less) to cover imminent expenses, repairs, and services. By doing so, they can return home and resume the stable life they had before their child got sick. (if space allows) This one-time support can save a family from eviction, long-term credit problems, and the many hardships that are triggered by shelter insecurity. Each year we are able to distribute financial assistance to 150-200 families living with a very sick child and the threat of housing instability.

Seattle Children’s Tri-Cities Clinic

Seattle Children’s has specialty regional and Eastern Washington clinics in Bellevue, Everett, Federal Way, Olympia, Tri-Cities and Wenatchee. The Tri-Cities Clinic, located in Kennewick, serves children in Tri-Cities and the surrounding Eastern Washington region, and offers services in 20 medical specialties. Patients see the same doctors and nurses who take care of kids at the hospital in Seattle.

When Isaac was 17 months old, he was diagnosed with stage 4 neuroblastoma. He and his family went into battle mode. He underwent an intensive treatment plan at Seattle Children’s, including chemotherapy, surgery, stem cell transplants, radiation, and immunotherapy. Isaac has now been cancer-free for six years.

DISTRIBUTION OF UNCOMPENSATED CARE FUNDS IN WASHINGTON IN 2022

Amount of un/undercompensated care provided per county

<table>
<thead>
<tr>
<th>County</th>
<th>Amount of Un/Undercompensated Care</th>
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<tbody>
<tr>
<td>Skagit</td>
<td>$8,982,849</td>
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<tr>
<td>Chelan</td>
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<tr>
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<tr>
<td>Skagit</td>
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<tr>
<td>Clallam</td>
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<tr>
<td>Skagit</td>
<td>$1,772,068</td>
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<tr>
<td>Clallam</td>
<td>$1,812,084</td>
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<tr>
<td>Skagit</td>
<td>$1,952,096</td>
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<td>Clallam</td>
<td>$1,992,108</td>
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<tr>
<td>Skagit</td>
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<td>Clallam</td>
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<td>Clallam</td>
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<td>Clallam</td>
<td>$4,232,300</td>
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UNCOMPENSATED CARE & MEDICAID SHORTFALL

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<thead>
<tr>
<th>Amount not covered by insurance or Medicaid</th>
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</thead>
<tbody>
<tr>
<td>$282,001,000</td>
</tr>
<tr>
<td>- $21,342,000</td>
</tr>
<tr>
<td>$260,659,000</td>
</tr>
</tbody>
</table>

Generous gifts/philanthropy to uncompensated care

Uncompensated Care cost to Seattle Children’s not offset by payments from Medicaid, grants and donations.
Congratulations to the 2023 recipient of the $60,000 AWW Industry Grant — VITAL. VITAL is a non-profit organization that dedicates 100% of its net proceeds from wine sales to go to promoting the health and wellness of vineyard and winery workers in Washington state.

VITAL utilizes the grant to help fund a Promotora de Salud (Community Health Worker) position in the Walla Walla Valley. This bi-lingual role serves the Hispanic vineyard workers and reduces cultural and language barriers to ensure access to healthcare information and resources.

The AWW Industry Grant launched in 2017 and seeks to provide funding within industry communities to support the growth of the Washington wine industry through education, healthcare, and services.

PAST RECIPIENTS OF THE AWW INDUSTRY GRANT
La Casa Hogar
Walla Walla Community College Institute for Enology and Viticulture
SOS Health Services
The Auction of Washington Wines (AWW) events have supported the growth and awareness of the Washington wine industry for 36 years, a mission proudly shared with Washington State University (WSU) Viticulture & Enology.

As the industry expands, drawing new talent and the need for education, research and outreach grow with it. That is why AWW is dedicated to supporting wine science research at WSU. For the upcoming fiscal year (July 2023-June 2024), the Washington State Wine Commission Board of Directors approved 19 projects totaling approximately $992,028. Research grant awards have grown by 30% since 2015, due in part to funding from AWW. Research projects support the development of management practices and tools to improve vineyard sustainability and wine quality, including using drones to release “good” bugs in vineyards, and mitigating the impacts on wine from frozen leaf material and wildfire smoke exposure.

Past research has helped growers and winemakers improve wine quality, reduce pesticide inputs by 80 percent and save $35 million annually, and conserve up to 50% irrigation water through deficit irrigation strategies. To benefit our industry by catalyzing research breakthroughs, fuel economic development, and support national and global collaborations, AWW is grateful for your support enabling vital wine science research to be conducted in the WSU V&E Program.

Learn more and view upcoming research projects at Washingtonwine.org
WASHINGTON STATE’S PRIVATE BARREL AUCTION

**PARTICIPATING WINERIES**

<table>
<thead>
<tr>
<th>Winery</th>
<th>Winery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baer Winery</td>
<td>Long Shadows Vintners</td>
</tr>
<tr>
<td>Barnard Griffin Winery</td>
<td>Mark Ryan Winery</td>
</tr>
<tr>
<td>Barrage Cellars</td>
<td>Matthews Winery</td>
</tr>
<tr>
<td>Brian Carter Cellars</td>
<td>Mullan Road Cellars</td>
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<tr>
<td>Cadence</td>
<td>Revelry Vintners</td>
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<tr>
<td>Col Solare</td>
<td>Seven Hills Winery</td>
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<tr>
<td>Côte Bonneville</td>
<td>Sparkman Cellars</td>
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<tr>
<td>Delille Cellars</td>
<td>Spring Valley Vineyards</td>
</tr>
<tr>
<td>Dunham Cellars</td>
<td>Treveri Cellars</td>
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<td>Dusted Valley</td>
<td>Two Vintners</td>
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<tr>
<td>FIGGINS</td>
<td>Upchurch Vineyard</td>
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<tr>
<td>L’Ecole N° 41</td>
<td>Walla Walla Vintners</td>
</tr>
<tr>
<td>LIMINAL</td>
<td>Woodward Canyon</td>
</tr>
</tbody>
</table>

This event will be held live March of 2024 in conjunction with Taste Washington!

Proceeds from the Private Barrel Auction benefit Washington State University Viticulture and Enology

**Sponsorship opportunities available.** Please contact Cara Connor for information: cconnor@aoww.org
For over 126 years, The Seattle Times has provided independent public-service journalism that impacts and inspires the diverse Pacific Northwest communities we serve.
The Allen Shoup Memorial Fellowship was established in 2023 in honor of Allen Shoup, who believed deeply in collaboration and community, working his entire career to promote Washington wine around the world.

Allen played a leading role in developing Washington’s wine industry as the longtime head of the state’s biggest winery, Ste. Michelle Wine Estates, and later as the owner of his own acclaimed winery, Long Shadows Vintners. Allen served on nearly every major industry board and was instrumental in founding the Washington State Wine Commission and the Auction of Washington Wines. This fellowship is a collaboration between the Auction of Washington Wines, the Washington Wine Commission, and the Washington Winegrowers Association.

To honor Allen’s legacy, the industry has created a fellowship for writers interested in learning about Washington wine. This fellowship will award one writer annually with an immersive experience in Washington wine country.

The application will be available to writers soon. For questions regarding the application process, please contact: Heather Bradshaw at hbradshaw@washingtonwine.org.

To make a donation, please contact: Jamie Peha at jpeha@aoww.org.
AWW LEADERSHIP

INDUSTRY CO-CHAIRS
Linda & Cameron Myhrvold
Emeritus trustee, Seattle Children’s Guild Board
Founder, The Red Mountain Elevated Project

COMMUNITY CO-CHAIRS
Laura and Ian MacNeil
President, PNC Bank
Founder, Glass Distillery

BOARD OF DIRECTORS
Stacy Lill | President
Heather Andersen | Vice President
Greg Porter | Treasurer
John R. Bookwalter | Secretary

Joe Aschbacher,
Ste. Michelle Wine Estates

Yahn Bernier,
Valve Software

Dick Boushey
Boushey Vineyards

Reggie Fils-Amié,
Nintendo of America (retired)

Matt Hallett,
Amperity

Charlie Hoppes,
Fidélitas Wines

Kristina Kelley,
Washington Wine Commission

Kari Leitch,
Communications Consultant

Greg Lill
DeLille Cellars

Jessica Munnell,
Wautoma Springs Winery

Cameron Myhrvold,
Ignition Partners

Mark Pinkowski,
Wells Fargo

Tama Smith,
Brighton Jones

Yvonne Thomas,
Proximity

Christina Watt,
Microsoft

STAFF
Jamie Peha, Executive Director
Laura Kleinhofs, Business Manager
Erin Walsh, Events & Development Manager
Annie Sullivan, Marketing Manager
Cara Connor, Private Barrel Auction Manager
McKenna Smith, Admin & Special Projects Coordinator
Kaitlyn Pittman, Procurement & Events Coordinator
Elizabeth Tveit Flajole, Administrative Support
PAST EVENT CHAIRS

The Auction of Washington Wines has been fortunate to have a leadership roster featuring corporate leaders from around our region. We thank these individuals for their time, support, and service to our organization.

Beth McCaw & Yahn Bernier, Valve Software
Ted Baseler, Ste. Michelle Wine Estates
Bob Betz, Bob Betz Consulting
Frank & Charlene Blethen, The Seattle Times
Chuck Carpenter, Weyerhouser
Marty & Megan Clubb, L’Ecole N° 41
Pamela Eakes, Children’s Hospital Foundation
Ron Elgin, formerly Seattle DDB, Author, re:connects
Virgil Fassio, Seattle Post-Intelligencer
Michael Fielding, Coopers & Lybrand
Steve Fleischmann, Fleischmann Office Interiors
Keith Grinstein, Second Avenue Partners
Rick Holley, Plum Creek Timber Company
Michael Kranda, BEAT Biotherapeutics
Stein Kruse, Holland America Group
Tod Leiweke, Tampa Bay Sports and Entertainment
Greg & Stacy Lill, DeLille Cellars
Norm McKibben, Pepper Bridge Winery
Gary McLean, GMMD Consulting
John Meisenbach, MCM, A Meisenbach Company
Cameron Myhrvold, Ignition Partners
Juan Muñoz Oca and Jessica Munnell, Ste. Michelle Wine Estates, Mercer Wine
Jean-François-Pellet, Pepper Bridge Winery
Victor L. Peters, American Management Systems
Howard Schultz, Starbucks
Jim Senigal, Costco Wholesale
Rick Small & Darcey Fugman-Small, Woodward Canyon
Phil Smart, Sr., Mercedez-Benz of Seattle
Brad & Michelle Smith, Smith & Greene Company
Gerry Warren, Enological Society of the Pacific Northwest
Annette Alvarez-Peters is the founder of annette a.p. Wine and Spirits, a consultancy business focused on business development and merchandising strategies for the wine and spirits industry. Annette is a director on the Board for Crimson Wine Group, a portfolio which engages in the production and sale of luxury wines. She is also a member of the Board of Advisors for MISA Imports, a global importer and distributor for wine and spirits.

Annette previously held a 37-year career with Costco Wholesale — including 25 years in the beverage alcohol department, where she led the buying team for the USA. She led the development for wine and spirits for the successful private label brand, Kirkland Signature. Annette retired in January 2020 as Asst. Vice President / General Merchandise Manager with a global sales volume of approximately $4.8 billion (ending 2019).
PAST HONORARY CHAIRS

Leon Adams
Marchesi Piero Antinori
Spencer Christian
Renzo Cotarello
Brian Croser
Jeb Dunnuck
Ernest Gallo
William Hill
Ray Isle
Hugh Johnson
Sarah Kemp

Karen MacNeil
Tom Matthews
Robert Mondavi
Robert M. Parker, Jr.
Andy Perdue
Marvin Shanken
Harvey Steiman
Stephen Tanzer
Andre Tchelistcheff
W. Phillip Woodward
2023 HONOREES
HONORARY VINTNERS

BEN SMITH & GAYE MCNUTT, CADENCE WINERY

Ben and Gaye have been making wine since 1998. Ben started his career at Boeing where he spent 14 years as a mechanical engineer and where he found his technical background ideal training for winemaking. He began exploring his interest in winemaking when he joined the Boeing Wine Club, where he ended up submitting his first wine to their competition and winning.

Gaye and Ben connected in the early 1990s over a shared passion for wine that grew into a desire to produce exceptional wine focusing on the unique terroir of Washington state. In 1997 in a whirlwind year, they purchased 10 acres on Red Mountain, started Cadence Winery, and got married.

In addition to Gaye’s acute palate, she also brings a legal and business expertise to the winery, having practiced law since 1991.

The winery has been focusing on vineyard-designated, Bordeaux-style blends for the past 25 years, very much putting them at the forefront of showcasing terroir-specific expression in Washington state.
MIGUEL RODRIGUEZ, WEINBAU VINEYARD

Miguel Rodriguez was born and raised in La Luz, Michoacan, Mexico. He came to the United States in the spring of 1979 at the age of 17. His older brother Servando Rodriguez was working for Sagemoor at the time and Miguel subsequently began working there as well.

From 1979-1986, Miguel was educated on all the various components it took to raise tree fruit and wine grapes, including pruning, irrigating, and driving equipment. Miguel credits Jim McLarnin (John Bookwalter’s uncle) with teaching him the skills he would need to manage a farm.

Miguel met Maria (who would later become his wife) in 1982 in Pasco at a community dance in the spring and were married later that June. In the fall of 1986, Miguel and Maria moved to Mattawa to finish grape harvest at Weinbau Vineyard. He remains as vineyard manager for that site 37 years later. Maria has worked alongside Miguel throughout the years, and she has been an instrumental component of the success at Weinbau.

The last 20 years has only further defined Miguel as one of Washington’s premier vineyard managers as he gained more experience and rapidly excelled in adapting methods to improve the process and quality of the grapes. He even developed his own pruning method for white grapes that spreads out the clusters from the cordon. This results in smaller clusters, grapes are less likely to rot from disease, and can ripen more evenly. In 2005, he was recognized by the Washington Association of Grape Grower’s as Grower of the Year.
A BEST CASE (OF WINE) SCENARIO

Mileage Plan members—check a case of wine for free when you fly from more than 30 West Coast cities.

Uncork more details at alaskaair.com/wine
PAST HONORARY VINTNERS & GROWERS

2022  Grower, Kevin Corliss  
      Vintner, John R. Bookwalter

2021  Grower, Rob Mercer  
      Vintner, Marie-Eve Gilla

2020  Grower, Rob Mercer  
      Vintner, Mark McNeilly

2019  Grower, Scott Williams  
      Vintner, Chris Gorman

2018  Grower, Marshall Edwards  
      Vintner, Charlie Hoppes

2017  Grower, Tom Merkle  
      Vintner, Sparkman Cellars

2016  Grower, Todd Newhouse  
      Vintner, Mike Januik

2015  Grower, Dick & Wendy Shaw  
      Vintner, DeLille Cellars

2014  Grower, Dick & Larry Olsen  
      Vintners, Tom & Anne-Marie Hedges

2013  Grower, Kent Waliser  
      Vintner, Allen Shoup

2012  Chateau Ste. Michelle

2011  Grower, Jerry Bookwalter  
      Vintner, Chris Carmada

2010  Grower, Dr. Wade Wolfe  
      Vintner, Rob Griffin

2009  Grower, Norm McKibben  
      Vintner, Bob Betz, MW

2008  Grower, Jim Holmes  
      Vintner, Kay Simon

2007  Grower, Bill Den Hoed  
      Vintner, Brian Carter

2006  Grower, Paul Champoux  
      Vintner, Marty Clubb

2005  Grower, Patricia Gelles  
      Vintner, Gary Figgins

2004  Grower, Mike Sauer  
      Vintner, Doug Gore

2003  Grower, Mike Reed  
      Vintner, David Lake

2002  Grower, Dick Boushey  
      Vintner, Alex Golitzin

2001  Women in Wine

2000  Rick Small

1999  Mike & Gary Hogue
THIS FEELS GOOD, RIGHT?

Coming together, with good people, and good wine, to support an industry that’s good for our whole state? Let’s do even more good, together.

DOUBLEKNOT

Doubleknot Creative
Branding | Marketing | Connecting
doubleknotcreative.com
WELCOME TO THE GALA

EVENING PROGRAM

VENUE HOST

Chateau Ste Michelle

4:30 PM
WELCOME RECEPTION & SOCIAL HOUR
PRESENTED BY

OFFICIAL FERRARI DEALER
FERRARI OF SEATTLE

5:45 PM
SUPER SILENT AUCTION CLOSES
LUXURY BOTTLE AUCTION COUNTDOWN BEGINS

6:00 PM
DINNER & LIVE AUCTION

7:00 PM
GALA ONLINE AUCTION CLOSES

9:30 PM
AFTER PARTY
Disco down with DJ Vinnie

PRESENTED BY

PNC BANK
I Go Where They Grow

Richard Duval Images  Winepix.net
FEATURED CHEFS

JOSHUA BECKHAM  
Chef, FogRose

DRE NEELY  
Chef, Gravy

TANA MEILKE  
Chef

PETTERSON CHEESE

ADAM REECE  
Chef, Walla Walla Steak Co.

AARON TEKLUVE  
Chef, Surrell

DAVID NICHOLS  
Chef, Eight Row

BREANNA BEIKE  
Chef, Heritage Restaurant | Bar

JASON WILSON  
Chef, The Lakehouse

KETA NEWHOUSE  
Chef, Purple Café & Wine Bar

ALEJANDRO OSORIO & VALERIA RAMOS  
Managers, Cava Azul Cocina & Cantina
Cellar With Benefits

Proper Wine Storage to Maintain the Value of Your Collection.

- Easy Access from I-405 in Downtown Bellevue
- Accessible 5AM - 10PM daily
- Electronically Monitored Humidity and Temperature Control
- Host Private Events in our Amoroso Room
- Wine Concierge Service
- Warehousing Available for Wine Importers, Distributors, and Wine Makers

1614 118th Avenue SE
Bellevue, WA 98005

PREFERRED WINE STORAGE PROVIDER OF THE
Auction of Washington Wines

453-1958
WineStorageBellevue.com
FRED NORTHUP, JR.

Fred Northup, Jr. is a nationally recognized fundraising auctioneer, emcee, and comedy improviser. He and his team host over 100 events each year for organizations across the country, raising over $20 million dollars a year.

For 10 years, Fred performed as a company member of Seattle’s famed TheatreSports comedy improv group. He has entertained thousands at major events for Starbucks, Microsoft, Turner Broadcasting, Boeing, Amazon.com, Zillow, Expedia, and more. In addition to his work on stage and on camera, Fred is the co-inventor of RainGlobes, the globe that rains! When not entertaining the masses, Fred can be found in Seattle, Washington entertaining his wife, Ashley, and their two children.

Visit him online at FredNorthup.com and @FredNorthupJr.

CHRIS CASHMAN

Chris is a multi EMMY Award winning host, producer, editor, and writer. His distinct brand of humor and creativity has earned him television hosting and acting roles for The Discovery Channel, CBS, and Comedy Central as well as on regional stations such as KSTW, KOMO, Seattle Channel, and KING 5’s Evening Magazine. His hosting, producing and writing work includes incredible organizations such as the Seahawks, Mariners, Microsoft, and Amazon.

As the host of XBOX LIVE’s 1vs100, Chris reached over 20 million subscribers with an interactive social gaming experience that earned him a place in the Guinness Book of World Records. After three seasons with the most watched local entertainment series in America, Seattle’s own The [206], Chris launched a new weekly late night half-hour sketch comedy and variety series called Up Late NW, which was syndicated across the Pacific Northwest.

Currently Chris is a host, reporter and creative content lead for KING 5 television in Seattle where he earned the Emmy for Outstanding News Reporter.
PAYMENT OPTIONS

Your credit card is on file with the Auction of Washington Wines via Greater Giving, our online bidding platform. Credit cards will be processed August 16, 2023.

The following are additional options if you prefer to avoid a credit card processing fee. Please contact Elizabeth Tveit Flajole, eflajole@aoww.org by 5pm on August 15, 2023 if you’d like to process your payment by one of the following:

1. PERSONAL CHECK
   a. Please make check payable to Northwest Wine Benefit Foundation and mail to: 2200 6th Ave, Ste. 411, Seattle, WA 98121. No fee service.

2. WIRE TRANSFER
   a. Please contact Elizabeth Tveit Flajole for routing number and account information. Note your bank may charge you a fee for this service.

3. BILL PAY
   a. Transfer funds online from your financial institution through Bill Pay Directory. AWW is listed under “Northwest Wine Benefit Foundation dba Auction of Washington Wines.” No fee service.

4. STOCK OPTIONS
   a. Available if your cumulative purchase of auction lots and Raise the Paddle donations is more than $5,000
   b. When appreciated securities held for more than one year are used for tax deductible donations the donor, depending on his or her tax situation, generally enjoys an income tax deduction for the asset’s full fair market value and avoids tax on the capital gain. (This information has been obtained from sources believed to be accurate and reliable. Please consult your tax advisor for specific tax advice)
   c. Stock transfers must be completed by Friday, September 1, 2023.
   d. Include $75 in addition to the purchase of your lot to cover the stock transfer fee. This fee is not tax deductible.
   e. Alert AWW on the day you process the stock transfer to minimize market fluctuations from the date of the transfer.
   f. Initiate a DTC transfer of shares from your financial institution to Merrill Lynch DTC#:8862 (Northwest Wine Benefit Foundation account number provided at time of notification of stock transfer). Our agent at Merrill Lynch is Michael J. McFerran, CPM®, ChFC®, CRPC® and can be reached at 425.462.8117, Toll Free: 800.876.0503, Fax: 425.336.4196

Thank you for supporting our important beneficiaries!
1. These Terms and Conditions apply to the following Auction of Washington Wines (the “AWW”) events: the Gala Online Auction (the “Gala Online Auction”), Toast! (“Toast”), the Winemaker Picnic & Barrel Auction (“Picnic”) and the Gala Auction (the “Gala”), and together with the Gala Online Auction, Toast and Picnic, the “Auction”).

2. The Gala Online Auction will occur virtually on an online platform. Picnic, Toast and the Gala will occur in person. Each attendee at the Auction (the “Attendee”) must register with the AWW at aoww2023.ggo.bid (the “Website”). The catalog for all auction lots (each, a “Lot”) is available at https://aoww2023.ggo.bid/bidding/package-browse (the “Catalog”). Any Attendee bidding on a Lot (each, a “Bidder”) must register to bid and provide all contact information sought in the registration process. ALL PARTICIPANTS (AS DEFINED BELOW) MUST BE TWENTY-ONE (21) YEARS OF AGE OR OLDER. All wines shall only be sold and delivered to persons aged twenty-one (21) or older.

3. As to all Lots offered at the Gala Online Auction, the bidding will close for a given Lot at the time specified on the Website (the “Closure of Online Bidding”). All Lots at Picnic and the Gala (collectively, the “Live Auction Events”) will be auctioned live by a professional auctioneer (the “Auctioneer”). The Auctioneer is the agent of the AWW. As to all Lots offered at the Live Auction Events, the bidding will close for a given Lot upon the fall of the Auctioneer’s hammer (the “Closure of Live Bidding”).

4. The AWW shall establish a minimum bid on all Lots. The AWW reserves the right to withdraw any Lot prior to the call for bids, and to bid on any Lot on its own behalf. The AWW and the Auctioneer shall have the right to reject a bid at any time prior to the Sale (as defined below), and to reject any advance deemed insufficient in the sole discretion of the AWW or the Auctioneer. A bid constitutes a legal offer to buy. At the Live Auction Events, no bid shall be valid unless acknowledged by the Auctioneer. In the event multiple Bidders place an acknowledged bid on a particular Lot for identical amounts, the Auctioneer shall award the Lot to the Bidder first placing the bid. Should a dispute arise between Bidders, or should the Auctioneer, in his or her sole discretion, doubt the validity of any bid, the Auctioneer shall have the absolute right to resolve the dispute, re-offer, re-sell or withdraw the Lot in question. Items depicted in any photograph, video, graphic, audio recording or other pictorial or audio-graphic depiction (collectively, “Image”) at the Auction are for illustrative purposes only and may not depict the actual item in a given Lot. Participant shall not reproduce, redistribute, transmit, assign, sell, broadcast, rent, share, lend, modify, adapt, edit, create derivative works of, sublicense or otherwise transfer or use any Image without the AWW’s prior written approval.
5. At the Closure of Online Bidding or the Closure of Live Bidding (as applicable), the Bidder submitting the highest acknowledged bid (“Buyer”) shall be deemed to have purchased the offered Lot in accordance with these Terms and Conditions (the “Sale”). All Sales shall be made between Buyer and the AWW.

6. ALL SALES ARE FINAL. All Sales shall occur in Washington State. Except as set forth herein, (a) title and risk of loss shall pass to Buyer in Washington State upon the Sale; (b) Buyer may not exchange or receive a refund for any Lot; (c) Buyer has an obligation to pick-up or arrange for shipment of the Lot within thirty (30) days of the Sale, at Buyer’s sole expense; and (d) Buyer shall pay a reasonable storage fee for any Lots not picked-up by or shipped to Buyer within thirty (30) days of the Sale.

7. All Lots involving gift certificates, products, travel, trips, meals, hotel/resort stays, experiences or other similar services and activities must be utilized no later than August 15, 2024, unless otherwise specified. All taxes, alcoholic beverages (other than wine expressly identified in the applicable Lot) and gratuities are not included within the Lot, and are the sole responsibility of Buyer.

8. Unless otherwise specified, (a) restaurant certificates do not include alcoholic beverages, taxes or gratuities; (b) travel and hotel/resort stays are based on availability; (c) reservations for all trips, experiences and meals must be mutually arranged with the donor; and (d) all arrangements for trips and similar events must be made at least one (1) month in advance.

9. For each Lot including wine sold to a Buyer residing outside of Washington State, the producing winery licensee (the “Producer”) shall retain title, possession and control of said Lot until shipment or delivery to Buyer. Buyer acknowledges that applicable laws may (a) prohibit or otherwise limit Producer’s shipment of wine to persons or entities in Buyer’s state, including, but not limited to, those laws pertaining to licensing, distribution and direct-to-consumer shipments; and (b) require Producer to ship the Lot through distribution channels in Buyer’s state. In its sole discretion, the AWW may rescind any sale to a Buyer licensed in a state in which Producer is not authorized to ship wine. Upon any such rescission, Buyer’s sole remedy is the refund of the Lot’s purchase price.

10. ALL WINE IS SOLD “AS IS.” TO THE FULLEST EXTENT PERMITTED BY APPLICABLE LAW, THE AWW DISCLAIMS ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, ALL WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. Without limiting the foregoing, the AWW neither warrants nor represents, and shall in no event be responsible for the quality of the wine or the correctness of the Catalog or the Website, including, without limitation, description, rarity, age, genuineness, provenance, quality, quantity, or condition of the Lots. All statements by the AWW, the Auctioneer and the relevant donor are merely statements of opinion and shall not be relied
upon by Participant as representations or warranties of fact. No statement contained in the Catalog or Website, or in other verbal or written statements, shall be deemed a warranty, representation or assumption of liability. Buyer’s exclusive remedy for any damages arising out of or related to Buyer’s purchase or use of the Lot is a refund of the purchase price. Participant hereby waives all rights to indirect, incidental, punitive or consequential damages in any way arising out of or relating to the Auction, including, without limitation, any damages relating to or arising from attendance at the Auction, one or more bids, the purchase or use of a Lot, unavailability or non-functionality of the Website, or non-delivery, product liability, inaccurate descriptions, inadequacy, or failure of the Lot, in each instance whether or not such damage occurs or is discovered before or after delivery of the Lot.

11. For any Lot including wine that, at the time of Sale, remains unbottled (“the “Post-Auction Wines”), Buyer understands and agrees that (a) the Lots do not include the barrel or any storage container, other than a bottle; and (b) the Post-Auction Wines may be bottled in specially labeled bottles, in Producer’s sole discretion. Each Lot will be bottled by Producer in 750 ml bottles, unless otherwise specified. Producer retains sole discretion to determine when the wine will be bottled and delivered to Buyer. Buyer has no right to take possession of the Lot until receipt of the Notification (as defined below), and has no right of inspection pending receipt of the Notification. The AWW shall notify Buyer when the Lot is ready for delivery (the “Notification”). Buyer agrees to accept delivery of the Lot at Producer’s licensed premises within sixty (60) days of issuance of the Notification. Title and risk of loss for the Post-Auction Wines shall pass upon delivery FOB Producer’s licensed premises. Shipping expenses and insurance are the sole responsibility of Buyer, who is solely responsible for compliance with applicable laws and regulations. Buyer agrees that the sale and delivery of any wine offered at this or any future event hosted by the AWW shall not affect the rights of Producer to sell its own wines direct-to-consumer or to the distributor of Producer’s choosing in Buyer’s state.

12. The right to take possession of a Lot shall not be assigned or transferred by Buyer without the AWW’s prior written approval, which may be withheld or delayed in the AWW’s sole discretion.

13. The AWW shall serve as the point of contact between Producer and Buyer, unless otherwise specified.

14. Participants must provide valid credit card information at the time of registration. AWW shall invoice Buyer for all Lots, and Buyer shall pay for all Lots, immediately upon the conclusion of the Auction, unless otherwise mutually agreed. Payment for all purchases must be made in United States dollars in cash or by check, MasterCard, Visa or American Express. Payment by credit card will incur a 3.5% processing fee.
15. The Auction is an event publicized through many forms of media. As a condition of and in consideration for participation in the Auction, all Attendees, Bidders and Buyers (collectively, “Participants”) hereby grant permission to and release the AWW of any liability connected with the reproduction, adaption, display, publication and distribution in any and all media, whether now known or yet to be developed, of any videos, photographs or other images taken of participation at the Auction, Participant’s name, voice, likeness, city of residence and any other information regarding his, her or its participation in the Auction.

16. All sales of wine are subject to applicable state and federal laws, including, without limitation, the regulations of the Washington State Liquor and Cannabis Board and the United States Department of the Treasury, Alcohol and Tobacco Tax and Trade Bureau.

17. These Terms and Conditions shall be governed by and interpreted under the laws of the State of Washington, excluding any laws pertaining to conflicts of law. Participant submits to the exclusive jurisdiction of the Washington State superior courts, with venue located in King County, Washington. The substantially prevailing party shall be entitled to his, her or its attorneys’ fees and costs.

18. The AWW assumes no responsibility for any Lot purchased and either re-sold or re-donated to another event and discourages this practice in consideration of our donors. Items may not be re-sold at public sales or for a profit by any individual or business. Doing so may restrict Participant’s right to participate in future AWW events.

19. These Terms and Conditions constitute the entire terms and conditions with respect to the Auction. The AWW reserves the right to amend these Terms and Conditions at any time, whether via written amendment or by oral announcement by an AWW authorized representative during the Auction or otherwise. By registering or participating, Participant agrees to be bound by these Terms and Conditions, as may be amended from time to time.

WINE STORAGE
Wines provided as part of the Auction have been stored in the humidity and temperature-controlled environment at Wine Storage Bellevue, the premier wine storage facility serving Bellevue and Seattle area-wine enthusiasts.
2023 COMMEMORATIVE MAGNUM

REMEMBER THE WEEKEND WITH A BESPOKE ETCHED MAGNUM!

An annual tradition, this year’s custom bottle has been filled with Sagemoor Estates 2021 “Miguel the Man,” 79% Merlot and 21% Cabernet Sauvignon, from Weinbau Vineyard.

This bold wine gets its name from Sagemoor’s longtime vineyard manager and this year’s Honorary Grower, Miguel Rodriguez. Head to https://aoww2023.ggo.bid to secure yours!
A connoisseur class spirit, Glass Vodka is Ian MacNeil’s liquid expression of art, beauty and life. Glass is an artisan vodka that is craft distilled using Washington wine from Sauvignon Blanc and Chardonnay grapes. Because he does not add anything to this spirit before or during the production process, this distinctive vodka retains the character and high, elegant citrus qualities of the white Washington wine grapes from which it is distilled, lending this undeniably unique spirit its subtle honeysuckle profile and a cool, silky finish. This limited run of 50 artist series bottles is adorned with an original piece of artwork created by founder and owner of Glass Distillery, Ian MacNeil. This unique body painting piece was created by applying acrylic paint to parts of his body and then transferring the paint to a large canvas that was mounted to a wall. Ian’s technique is an incredibly creative art form he uses to create designs of modern body art.
SUPER SILENT AUCTION LOTS

1. UNWIND IN WALLA WALLA AT FORGERON CELLARS
   Two Nights for Two Couples

2. FOUR - NIGHT GETAWAY
   Winning Bidder's Choice from Six Locations!

3. SUNCADIA GOLF & WINE GETAWAY
   Two Nights for Two Couples

4. SEVEN-NIGHT CRUISE FOR TWO
   Aboard the Holland America Cruise Lines

5. LIONEL RICHIE AND EARTH, WIND, AND FIRE
   12 Guests in a Tunnel Suite

6. GET ON BOARD WITH SIDNEY RICE AND DOSSIER WINE COLLECTIVE
   20 Guests

7. VINTNER'S DOOR WEEKEND WITH BOB BETZ, M.W
   Two Nights for Three Couples

8. TASTE WASHINGTON INSTANT CELLAR COLLECTION
   100 bottles collected from Taste Washington 2023

9. SEVEN-NIGHT GETAWAY
   Winning bidder's choice from six locations!

10. PRIVATE FLY AWAY WITH GOOSERIDGE ESTATE WINERY & VINEYARDS AND MONSON RANCH DISTILLERS
    For 6
LOT 1
MULTITUDE OF MAGNUMS

A MAGNUM OF WINE FROM EXCELLENT WASHINGTON STATE WINERIES

This is what makes the Auction of Washington Wines Gala so special: Washington state wineries under the big tent, marching with a festive large-format bottle raising money to give back to their community. Nothing says party like a magnum, and here's your unique opportunity to own them all!

THIS LOT INCLUDES:
One 1.5-liter bottle of wine from each of the following Washington state wineries:

Alleromb | Morell-Pena
Ambassador Wine of Washington
Aquilini Wines
Avennia
Bacovino
Baer Winery
Barnard Griffin
Barrage Cellars
Boudreaux Cellars
Brian Carter Cellars
Cadence
Cairdeas Winery
Côte Bonneville
Damsel Cellars
DeLille Cellars
Dossier
Dunham Cellars
Fidélitas
Figgins Family Wine Estates
Frichette
Goose Ridge Estate Winery & Vineyards
Guardian Cellars
J. Bookwalter Winery
JB Neufeld
L’Ecole N° 41
Long Shadows Vintners
Mark Ryan
Matthews Winery
Palencia Wine Company
Patterson Cellars
Pepper Bridge Winery
Quilceda Creek
Revelry Vintners
Sagemoor
Seven Hills Winery
Sleigh of Hand Cellars
STRUCTURE CELLARS
Time & Direction
Tinte Cellars
Two Vintners/Covington Cellars
Upchurch Vineyard
Va Piano Vineyards
VITAL Wines
THANK YOU: Washington Wineries

VALUE: Instant Washington Wine Collection
LOT 2
HONORARY VINTNER LOT

Join the Auction of Washington Wines Honorary Vintners, Ben Smith and Gaye McNutt of Cadence Winery, for an extraordinary night of food and wine at Surrell in Seattle for you and eleven of your closest friends.

Ben and Gaye have been making wine since 1988. The winery has been focusing on vineyard-designated, Bordeaux-style blends for the past 25 years, very much putting them at the forefront of showcasing specific expression in Washington state. Cadence Winery has appeared on many lists, including a Top 100 Winery of the Year by Wine & Spirits Magazine in 2021.

Surrell, recently named in the Top 50 Best Restaurants in America by Wine Enthusiast, is focused on showcasing seasonal, modern Pacific Northwest cuisine alongside a carefully curated and exclusively Washington wine list. Chef Aaron Tekulve will prepare a seasonal five-course meal highlighting the local bounty of Washington state paired with a retrospective of library wines from Cadence Winery, including a rare, limited release white wine.

The winning bidder will also receive wines from Ben and Gaye’s favorite barrel of yet-to-be-bottled Cara Mia Vineyard Cabernet Franc from the 2022 vintage including one 5-liter, one 3-liter, two 1.5-liters, and one case of the 2022 Cabernet Franc. This is the first time the winery has produced a 100% Cabernet Franc from Cara Mia Vineyard.
THIS LOT INCLUDES:

- Winemaker dinner for twelve with the 2023 Honorary Vintners Ben Smith and Gaye McNutt
- Five-course meal prepared by Chef Aaron Tekulve of Surrell
- A collection of the following wines:
  - (One) 5-liter 2022 Cadence Winery Cabernet Franc, Red Mountain
  - (One) 3-liter 2022 Cadence Winery Cabernet Franc, Red Mountain
  - (Two) 1.5-liters 2022 Cadence Winery Cabernet Franc, Red Mountain
  - (12) 750ml bottles of 2022 Cadence Winery Cabernet Franc, Red Mountain

THANK YOU: Cadence Winery, Surrell

VALUE: Top Notch Wine and Dine
LOT 3
MIGUEL RODRIGUEZ
HONORARY
GROWER LOT

SAGEMOOR
WINES FROM WEINBAU OVER THE YEARS FROM FAMED WASHINGTON WINEMAKERS

In honor of the auction’s 2023 Honorary Grower, you will have the rare opportunity to own seven cases of carefully selected wines from a variety of wineries that Miguel Rodriguez has grown grapes for as far back as the 1980’s. Wineries include Abeja, Latta, Lawrelin, Chateau Ste. Michelle, and more. To pair with this historic collection of bottles is a special tasting of current Sagemoor Estates wines led by winemaker Aryn Morell and light bites for four people at Sagemoor’s iconic Glass House in Milton-Freewater, Oregon.

Relax as you soak in the breathtaking beauty of the Walla Walla Valley at Southwind Vineyard, situated atop an idyllic location, offering a panoramic 180-degree view of the valley and the majestic Blue Mountains in the distance. Immerse yourself in the serene surroundings as you indulge in this unique wine tasting experience. Afterwards, retreat to the comfort of the Courtyard at Marriott for an unforgettable overnight stay as you unwind in your well-appointed room featuring modern amenities and plush bedding.
THIS LOT INCLUDES:

• 80-bottle collection (750ml) and two magnums (1.5-liter) from varied wineries totaling seven cases of wine

• Tasting for four with Aryn Morell at the Sagemoor Glass House in Walla Walla

• Overnight accommodations for two rooms at the Courtyard Marriott in Walla Walla for two couples

WINE COLLECTION:

Abeja Winery
Adega Northwest
Analere Winery
Barrister Winery
Bartholomew Winery
Blizzard Wines & Vineyard
Columbia Winery
Columbia Crest Winery
Hamilton Cellars
Harbinger Winery
King Estate Winery
Latta Wines
Lawrelin Wine Cellars
Milbrandt
Novelty Hill-Januik Winery
Rasa Vineyards
Revelry Vintners
Sagemoor Estates
Scrip Cellars
St. Michelle Wine Estates
Tamarack Cellars
T2 Cellars
Walla Walla Vintners

Terms & Conditions:

• Mutually agreeable date
• Must be 21+
• Cancellations within 72 hours forfeit tasting (additional tasters for an added fee)
• Offer expires August 31, 2024

THANK YOU: Sagemoor Estates

VALUE: Vine-tastic Collection
LOT 4
TUSCANY WINE PARADISE

SEVEN NIGHTS FOR EIGHT PEOPLE

Experience the enchanting world of Tuscany’s wine country, where rolling vineyards and ancient olive groves paint a breathtaking landscape. With a lineage tracing back centuries, this is a rare opportunity to experience the beauty that Tuscany has to offer. You and seven additional people will enjoy superb cuisine, stunning vistas, and the splendors of Italian art all while tasting incredible wines from esteemed Italian regions.

Your Tuscan adventure includes a seven-night stay in a four-bedroom villa overlooking the expansive Tuscan countryside near the charming town of Cortona. The villa is surrounded by iconic olive and cypress trees and rolling green hills — the perfect backdrop for your Italian excursion. The villa also boasts a private pool, a gazebo overlooking breathtaking views of Cortona, and spacious green gardens. Your own private chef is onsite to prepare daily breakfasts and dinner one of the nights.

Your first day will take you on a wine tour in the Montalcino area, a beautiful village immersed in the breathtaking Val d’Orcia Natural Park, renowned for its production of Brunello. The visit will include tastings at two esteemed wineries as well as lunch.

The next day you will be whisked off to the Chianti region, revered as one of the most beautiful areas in Tuscany. This charming region stretches from Florence to Siena and is famous for its unique landscape characterized by olive groves, winding country roads, and undulating green hills covered with vineyards. You will taste at two of the area’s esteemed wineries alongside lunch.
Your trip is capped off with a trip to Montepulciano, a walled hill town full of elegant Renaissance palaces, ancient churches, and vast panoramas embedded in a picture-postcard landscape. Montepulciano is considered to be one of the finest winemaking regions in the world, best known for its Vino Nobile, one of Tuscany’s most globally valued wines made from grapes grown in vineyards that surround the town.

If you desire and time allows, appointments can be made at neighboring wine estates to further discover wines of the region, or visits to the villages and ancient abbeys of Tuscany can be arranged.

In advance of your Italian excursion, you will be treated to dinner at COMO waterfront restaurant in Kirkland with the winemaker of Va Piano Vineyards, Justin Wylie. Justin will share his insights on Italy, the wine region and the delectable cuisine to get you prepared for your trip. He may even provide a lesson in Italiano!
THIS LOT INCLUDES:

• Seven nights in a stunning four-bedroom villa including a private pool in the Tuscan countryside near the charming town of Cortona
• Daily breakfast prepared by a private chef
• Full day wine tour in the Montalcino area, including tastings at two wineries and lunch
• Full day wine tour in the Chianti region, including tastings at two wineries and lunch
• Full day wine tour in the Montepulciano region, including tastings at two wineries and lunch
• Excursions with your private driver with the option to add extra activities
• One dinner in the villa prepared by a private chef with wine pairings led by a professional sommelier
• Transportation included all week for eight hours per day (max 200 km per day)
• Travel assistance and concierge service
• Pre-dinner with Justin Wylie, winemaker for Va Piano, at COMO
Terms & Conditions:
• Excludes airfare
• Transportation not included on arrival/departure day

THANK YOU: HHT, Va Piano Vineyards
VALUE: Tutto Italiano
LOT 5
ALLEN SHOUP
COMMENORATIVE
LOT

DINNER FOR EIGHT PEOPLE CELEBRATING
A PIONEER OF WASHINGTON WINE

Allen Shoup played a leading role in developing Washington’s wine industry as the president and CEO of Ste. Michelle Wine Estates, and later as the owner of his own acclaimed winery, Long Shadows Vintners. He was a guiding force behind the growth of the Washington wine industry for more than 40 years. He began his wine career as a marketing director for E. & J. Gallo Wines in the mid-1970s before taking the career risk of a lifetime in 1980 to join Chateau Ste. Michelle. Allen boldly predicted Washington state’s wine regions would become a major tourist destination and that the Pacific Northwest would be better known for red wines than white wines. Widely regarded as a creative marketer and dynamic industry leader, Allen charted the course that would go a long way toward achieving his predictions.

Following a distinguished 20-year career leading Chateau Ste. Michelle, its affiliate wineries, and bringing the Washington wine industry to international prominence, Allen retired in 2002 to establish Long Shadows Vintners, the most ambitious and personal project of his storied career. Long Shadows began crafting wines inspired by iconic winemakers, each of global prominence and famous for their mastery of a particular variety and style.

“It is impossible to overstate the impact Allen had on Washington wine. If there were a Mount Rushmore of Washington wine, his face would be on it. His accomplishments will continue to impact this industry long after we are all gone.” — Sean P. Sullivan, Northwest Wine Report.

As a tribute to our friend and colleague, this lot was specially curated by the team at Long Shadows Vintners to showcase the incredible wines that Allen envisioned. Long Shadows’ director of winemaking and viticulture, Gilles Nicault, will guide you through an evening of fine food and award-winning wines at Long Shadow’s new Woodinville Tasting Room with a multi-course dinner prepared by Chef Breanna Beike from Heritage Restaurant.
Allen’s sons, Dane Narbaitz, president of Long Shadows, and Ryan Shoup, partner and Long Shadows director of retail sales, will join you for the dinner. Your meal will showcase a 2019 Feather Vintage Select Cabernet Sauvignon, (100 points, Wine Advocate) as well as a collection of wines from Allen’s cellar. You can bet more than a few “Wow!” wines will be served.

To commemorate the evening, tonight’s winning bidder will also take home an etched, limited edition 6-liter bottle of the 2012 Shoup Red Wine (98 points, Robert Parker) and a 2011 Long Shadows Magnum Collection of six Long Shadows’ 1.5-liter red wines, presented in a wooden box.

THIS LOT INCLUDES:

• Winemaker dinner for eight at Long Shadows’ new Woodinville tasting room hosted by Gilles Nicault, director of winemaking and viticulture; Dane Narbaitz, Long Shadows president; and Ryan Shoup, Long Shadows partner and director of retail sales. Dinner will be catered and prepared by Heritage Restaurant

• The 2019 Feather Vintage Select Cabernet Sauvignon (100 points, Wine Advocate) and a curated selection of collectible wines from Allen’s private cellar will be served at dinner

• Etched limited edition 6-liter 2012 Shoup Red Wine (98 points, Robert Parker)

• 2011 Long Shadows Magnums Collection (six, 1.5-liter bottles), one each of the Chester-Kidder, Feather Cabernet Sauvignon, Pedestal Merlot, Pirouette, Saggi, and Sequel Syrah

Terms & Conditions:

• Dinner subject to mutually agreeable date

THANK YOU: Long Shadows Vintners, Heritage Restaurant

VALUE: Priceless
LOT 6
THE BUZZIEST CALIFORNIA WINE REGION: PASO ROBLES

HOSTED WINE TRIP WITH CO-CHAIRS CAMERON & LINDA MYHRVOLD FOR TWO COUPLES

Experience the unparalleled charm and breathtaking beauty of Paso Robles, nestled in the majestic rolling hills of California’s Central Coast wine region, which is quickly becoming the state’s winemaking hot spot. Paso Robles is California’s wine country with beach access and Michelin stars. A community of cowboys and innovators, it’s where world-class food, wine, and art meet small-town charm.

Before you depart on your Paso Robles excursion, you are invited to join auction co-chairs, Cameron and Linda Myhrvold, for dinner at Bis on Main in Bellevue, where chef/owner Bobby Moore will create an exquisite tasting menu. The meal will be paired with wines from WeatherEye Vineyards, named 2022’s Northwest Winery of the Year by Sean P. Sullivan’s Northwest Wine Report. Enjoy Bobby’s passion for showcasing local, northwest cuisine paired with wines from one of the most exhilarating new wineries in Washington state, as you make plans to visit our neighbors to the south.

Your trip begins as you are whisked away via private jet for your luxurious three-night stay at Hotel Cheval, one of Paso Robles’ finest boutique hotels tucked just off the historic town square. Upon arrival, indulge in a catered lunch highlighting the region’s best, locally sourced ingredients paired with wines at DAOU, a winery dedicated to producing world-class Cabernet Sauvignon. Sit back and take in the breathtaking views of their picturesque winery and expansive grounds.

Prepare to be dazzled with dinner at Les Petites Canailles, a French farm-to-table bistro specializing in local ingredients and serving sophisticated and modern cuisine. The menu is carefully crafted to ensure each dish is made with the freshest ingredients and to showcase the best of what the Central Coast has to offer.

In anticipation of your Paso Robles excursion, you will take home one mixed case of curated wines from Paso Robles producers and WeatherEye Vineyards from the Myhrvolds.
THIS LOT INCLUDES:

• Three-night stay at Hotel Cheval for four people (two rooms)
• VIP visits to several of the Myhrvolds’ favorite wineries which may include Epoch Estate Wines, Herman Story, Justin, L’Aventure, and Site Wines
• Lunch at the picturesque winery and vineyard, DAOU
• Dinner at Petites Canailles
• Pre-trip dinner at Bis on Main in Bellevue with Cameron and Linda Myhrvold prepared by chef/owner Bobby Moore, paired with wines from WeatherEye Vineyards
• Private jet transfers via NetJets
• One mixed case of Paso Robles and WeatherEye wines for the winning bidder to take home tonight

Terms & Conditions:

• Mutually agreeable dates
• Paso Robles winery visits will be arranged by the Myhrvolds, based on dates and availability
• Curated case of wine to be delivered at dinner with the Myhrvolds

THANK YOU: Cameron and Linda Myhrvold, NetJets, Bis on Main, WeatherEye Vineyards

VALUE: Savor Real California
LOT 7
100-POINT BORDEAUX WINE

YOU SCORE!

Indulge in the epitome of French winemaking with this collection of exquisite Bordeaux wines encapsulating centuries of tradition and terroir and have well-earned 100-point scores behind them. Nestled in southwestern France, Bordeaux stands as a beacon of oenological prowess, producing some of the most sought-after wines in the world. Each bottle here is a testament to the meticulous craftsmanship of Bordeaux’s winemakers and the region’s commitment to producing wines of unparalleled quality. Secure a piece of Bordeaux’s winemaking heritage with these collections of wines — some of which are first growths — and indulge in this rare opportunity to experience the timeless elegance and exceptional taste of Bordeaux.
Bordeaux Collection #1:
Château Rieussec Sauternes, 2001 100 pts Wine Spectator
Château Montrose, Saint-Éstephe, 2009, 100 pts Wine Advocate
Château Palmer, Margaux, 2016, 100 pts Wine Enthusiast
Château Canon, Saint-Émilion, 2015, 100 pts James Suckling
Château Pichon Baron, Pauillac, 2018, 100 pts Wine Enthusiast
Château Ducru Beaucaillou, Saint-Julien, 2016 100 pts Jeb Dunnuck

Bordeaux Collection #2:
Château Pavie, Saint-Émilion, 2018 100 pts Jeb Dunnuck
Château Montrose, Saint-Estèphe, 2018, 100 pts Jeb Dunnuck
Château Smith Haut Lafitte, Pessac-Léognan, 2009, 100 pts Wine Advocate
Château Haut Brion, Pessac-Léognan, 2018, 100 pts Wine Advocate
Château La Mission Haut-Brion, Pessac-Léognan, 2018, 100 pts Jeb Dunnuck
Château Pichon Longueville Comtesse de Lalande, Pauillac, 2010, 100 pts Decanter

Bordeaux Collection #3:
Château Belair Monange, Saint-Émilion, 2015 100 pts James Suckling
Château Pontet Canet, Pauillac, 2016, 100 pts Wine Enthusiast
Château Figeac, St. Emilion, 2018, 100 pts Wine Enthusiast
Château. Leoville Barton, St. Julien, 2010 100 pts Wine Enthusiast
Château Pichon Baron, Pauillac, 2018 100 pts Wine Enthusiast
Château Pavie, Saint-Émilion, 2010 100 pts Wine Advocate

THIS LOT INCLUDES:
18 bottles of 100-point rated Bordeaux wines including some first growths.

THANK YOU: Endless Hope Foundation

VALUE: 100-Point Win!
LOT 8
SAN SEBASTIAN
TO BORDEAUX
FROM VINO TO VIN

SIX NIGHTS, THREE COUPLES

Get swept away by the enchanting coastal city of San Sebastian, shimmering above the breathtaking Concha Bay. This idyllic town is nestled in the heart of Spain’s Basque Country, framed by golden beaches and lush hillsides. It’s known as the Pearl of the North due to its stunning architecture and world-renowned culinary scene.

Your luxurious week-long getaway with five additional people includes a three-night stay at a boutique hotel located in Donosti overlooking iconic La Concha Bay, where each morning you will be greeted by breathtaking views of the sea. To start your experience, you will enjoy an array of Spain’s famous tapas in a private walking tour of the city.

The next day, you will travel to a wine tasting and tour in Rioja, where you will be immersed in its rolling wheat fields, lush green terrain, and exceptional wines. Rioja might be Spain’s second smallest region, but it packs a punch when it comes to their wine, made famous by their Tempranillo grapes. You’ll have a rare opportunity to participate in cellar tastings at two wineries where lunch will also be provided.
From there, you will be chauffeured to Bordeaux, where you will stay for the next three nights at the Villa Victor Louis Hotel. This lavishly restored, 18th century townhouse offers high-end accommodations with large, light-filled rooms, Empire-style chandeliers, and spacious bathrooms. Breakfast is laid out every morning in a grand conservatory overlooking the garden, where the aromas of freshly baked croissants serve as a preview for the spread of breads, organic jams, fruits, and freshly squeezed orange juice that will be awaiting you.

Your first day will take you to the captivating region of Saint-Émilion, nestled in the heart of the Bordeaux wine region. Immerse yourself in the area’s timeless beauty as you explore its charming, cobbled streets, historic châteaus, and renowned wineries. Perched on one of the many hills that form the Bordeaux wine-growing area, it is the first in the world to be listed as a UNESCO World Heritage Site. Taste why the region is known around the world for their Merlot-based wines in private cellar tastings from two of the area’s best wineries.

The next day you will visit the charming towns of the Medoc region, where you will revel in the picturesque landscapes of charming chateaus, rolling green vineyards, and one of the most famous wine districts in France. Begin your adventure with a private cellar tasting, where you’ll savor the finest Bordeaux wines and witness the intricacies of the winemaking process firsthand.

To get you excited for your excursion, you are invited to dinner at the home of Chris and Thea Upchurch of Upchurch Vineyard in Kirkland, paired with wines from their cellar. Chris and Thea are well-travelled in the San Sebastian and Bordeaux regions, and they will provide highlights and insight in advance of your trip.
THIS LOT INCLUDES:

• Three-night stay (three rooms) in Sercotel Europa in San Sebastian with breakfast included

• Basque Pintxo Tour — taste the most famous tapas of Spain with a private walking tour of the city

• Full day wine tour in Rioja, the most famous wine region of Spain with a visit and tastings at two cellars with lunch and transportation included

• Chauffeured transportation from San Sebastian to Bordeaux

• Three-night stay (three rooms) in Villa Victor Louis hotel in Bordeaux with breakfast included

• Full day wine tour in St Emilion discovering the holy land of Merlot with a visit and tastings at two cellars with lunch and transportation included

• Full day wine tour in the Medoc region with a visit and tastings at two cellars with lunch and transportation included

• Pre-excursion dinner with Chris and Thea Upchurch at their home in Kirkland, Washington
Terms & Conditions:

• Excludes airfare
• Excludes transportation to and from Chris and Thea Upchurch’s home in Kirkland

THANK YOU: HHT, Upchurch Vineyard

VALUE: Two Wine Countries
LOT 9

THE BEAR, THE MAN,
THE MYTH

A NEW YORK EVENING WITH KYLE MACLACHLAN 
& PURSUED BY BEAR FOR FOUR

The cast of characters for the evening will be Pursued by Bear’s Kyle MacLachlan, proprietor, vintner and actor, along with one of the wine world’s foremost writers, Food & Wine magazine’s Ray Isle. The set: one of John McDonald’s New York City portfolio restaurants showcasing wines from Pursued by Bear. Kyle will share stories about his career, growing up in rural Yakima, and his return to Washington to make wine in Walla Walla while Ray shares his expertise on the wines and more. Your evening will be not only a culinary treat but a night you won’t want to end. Tonight’s winning bidder will take home two 3-liter bottles of Pursued by Bear library wines.

You and your guests will fly first class on Alaska Airlines with premium accommodations in New York City for two nights. When you return home, continue the frivolity with a visit to Pursued by Bear’s new Walla Walla tasting room.
THIS LOT INCLUDES:

• Roundtrip first-class airfare, Alaska Airlines for four
• Multi-course dinner with Kyle MacLachlan and Ray Isle with Pursued by Bear wines
• Two nights premium hotel accommodations (two rooms)
• (One) 3-liter 2013 Reserve Pursued by Bear Cabernet Sauvignon and (one) 3-liter 2013 Baby Bear Syrah
• Tasting for four at Pursued by Bear in Walla Walla

Terms & Conditions:

• Mutually agreeable date

THANK YOU: Kyle MacLachlan, Ray Isle, John McDonald, Alaska Airlines, Auction of Washington Wines

VALUE: Dining with the Stars
LOT 10  
KRAKEN VS. BLACKHAWKS  
CHICAGO GETAWAY WITH DELILLE CELLARS

TWO NIGHTS FOR FOUR PEOPLE, NOVEMBER 27-28, 2023

Experience the thrill of Seattle Kraken hockey from the Windy City! You and three friends will have the opportunity to witness the excitement of a Kraken vs. Blackhawks game at the United Center Arena in Chicago on November 28, 2023. This exclusive package includes four tickets to the game, giving you and your friends a chance to enjoy the action in person. From the moment you step into the arena, you’ll be swept up in the energy and excitement as the Kraken players take to the ice, battling it out against the Blackhawks in a thrilling display of skill and athleticism.

Indulge in ultimate luxury with a two-night stay at the Ritz-Carlton in Chicago. Located within the Water Tower Place, this hotel offers stunning views of Lake Michigan and the Chicago skyline where art, architecture, and industrial innovation are at the core of the hotel’s experience. Enjoy blissful relaxation in their palatial accommodations, complete with all the amenities you could desire.

The evening before the game, enjoy classic wood-fired dishes at Maple & Ash, where the menu is handcrafted by two-Michelin-star chef, Danny Grant. Your dinner will be paired with wines from DeLille Cellars, regarded as one of the top Bordeaux-inspired producers in Washington state for the past 30 years.

As you head to the game, you will be directed to 100-level seats at the arena and you will have access to the Sonja Henie Room, which is the private bar of Blackhawks’ ownership. This exclusive lounge offers a luxurious atmosphere and a variety of premium drinks and snacks.
THIS LOT INCLUDES:

• Two rooms for two nights at the Ritz-Carlton in Chicago
• Dinner at Maple and Ash paired with DeLille Cellars’ wines
• Four 100-Level seat tickets to a Chicago Blackhawks vs. Seattle Kraken game on November 28, 2023 at the United Center in Chicago
• Access to the Sonja Henie Room (the private bar of Blackhawks’ ownership) on game day
• Two magnums (one for each couple)
• Roundtrip First Class airfare for four on Alaska Airlines

Terms & Conditions:

• Date specific to November 27-28, 2023

THANK YOU: DeLille Cellars, Wirtz Corporation, Breaththru Beverage Group, Alaska Airlines

VALUE: Ice in the Windy City
LOT 11
HOP ON THE LIST
CAYUSE

TEN 3-LITER BOTTLES OF CAYUSE WINES, PLUS A SPOT ON THREE CHRISTOPHE BARON MEMBERSHIP LISTS

Snagging a spot on a Cayuse membership list is the stuff of fairy tales, but now you can make like a Bionic Frog and leap to the top. This money-can’t-buy lot includes membership on the following lists:

- **Cayuse Vineyards** — immediate spot on the waiting list (near 10-year wait)
- **Horsepower Vineyards** — immediate spot on the waiting list (near 5-year wait)
- **No Girls Wine** — immediate spot on the waiting list (near 5-year wait)

But you will not need to wait for your first shipment to enjoy these estate-grown wines made by the first biodynamic wine producer in Washington state! This wine-lovers dream lot also comes with 10 large-format bottles of 100 percent estate-grown fruit. Each bottle is uniquely numbered.

Bottles will be shipped directly to the winning bidder.
THIS LOT INCLUDES:

Ten 3-liter bottles:
- Etched bottle 2020 Armada Vineyard Syrah
- Etched bottle 2020 The Lovers
- Etched bottle 2020 God Only Knows Grenache
- Etched bottle 2021 Bionic Frog Syrah
- Etched bottle 2021 Cailloux Vineyard Syrah
- Etched bottle 2021 Camaspelo
- Etched bottle 2021 The Widowmaker
- 2021 Impulsivo Tempranillo
- 2017 Horsepower Vineyards, Sur Echalas Vineyard Syrah
- 2017 No Girls Wine, La Paciencia Vineyard Grenache

THANK YOU: Cayuse Vineyards, Christophe Baron

VALUE: Instant Gratification
LOT 12
WHERE WORLD CHAMPIONS ARE MADE

TWO-DAY VIP SEAHAWKS & L’ECOLE N° 41 EXPERIENCE FOR FOUR PEOPLE ON OCTOBER 21-22, 2023

This Ultimate VIP Seahawks Experience with Coach Pete Carroll, Seahawks Legend Mack Strong and L’Ecole N° 41 Owner and Managing Winemaker Marty Clubb will be the envy of all 12th Fans and wine lovers.

On Saturday, October 21st, meet Head Coach Pete Carroll at the Seahawks Virginia Mason practice facility. Enjoy a private tour and watch the players prepare to take on rivals Arizona Cardinals. That evening, join Marty & Megan Clubb, and Mack & Zoe Strong for a private L’Ecole N° 41 40th Anniversary Wine Dinner featuring internationally awarded L’Ecole N° 41 wines and gems from the winery’s library at the premium steakhouse, Walla Walla Steak Co., in Woodinville.

Sunday begins on Lumen Field with a VIP sideline experience among the players as they prepare to take on the Cardinals. Watch the game in the comfort of premium Club Level seats where the 12th Man will keep the house rocking. Enjoy fresh Northwest inspired food and premium beverage selections, in an atmosphere that takes you back to rich traditions in Seahawks history.

To get you pumped up for your experience tonight’s winning bidder will feel like a World Champion taking home two etched 3-liter bottles of L’Ecole’s “Special 40th Anniversary” wine. In addition, throughout the season the winning bidder will receive three shipments (six bottles each) of L’Ecole’s world-class, award-winning wines, hand selected by Marty Clubb.

We hope this exclusive experience with generous matching dollars inspires all to call on their inner champion and raise their paddle for this one-of-a-kind opportunity.
THIS LOT INCLUDES:

• Four people to join Pete Carroll at the Seahawks Virginia Mason practice facility for a meet-and-greet, followed by a private tour of the facility on October 21, 2023

• A private dinner with Megan and Marty Clubb, and Mack and Zoe Strong to celebrate L’Ecole’s 40th Anniversary at Woodinville’s Walla Walla Steak Co. on October 21, 2023

• Four pregame sideline passes and four premium Club level seats with a parking pass at the Seahawks home game, October 22, 2023, with the Arizona Cardinals

• Two 3-liter etched bottles of L’Ecole N° 41 “Special 40th Anniversary” wine

• A selection of world class and award-winning wines from L’Ecole N° 41 shipped to your home during the season; three shipments of six bottles each

Terms & Conditions:

• Valid only for the Arizona game weekend, no substitutions or additions

THANK YOU: Seattle Seahawks, Pete Carroll, Mack and Zoe Strong, L’Ecole N° 41, Marty and Megan Clubb, Walla Walla Steak Co.

VALUE: World Class Touchdown
LOT 13

EIGHT NIGHT AFRICAN SAFARI EXPERIENCE IN CELEBRITY STYLE

Indulge in a once-in-a-lifetime trip where you’ll be treated like celebrities from the moment you arrive. Prepare to be pampered with VIP service, greeted at the plane door, and escorted to a private charter flight. This exclusive safari adventure offers the chance to stay at not just one, but two of the most sought-after safari lodges in South Africa. From the beginning, you’ll feel like true royalty as you embark on an extraordinary journey filled with luxury, adventure, and the enchantment of the African wilderness. Get ready to create lasting memories that will make you feel like you’ve stepped into the pages of a glamorous travel magazine.
UNPARALLELED LUXURY: PRESIDENTIAL SUITES, CELEBRITIES’ FAVORITE HIDEAWAY!

Step into a world of opulence and grandeur as you spend four fabulous nights at Molori Safari Lodge in the breathtaking Madikwe Game Reserve. This exclusive lodge boasts only five suites and a dedicated staff of 35, including world-class chefs and award-winning guides. Prepare to be awe-struck by the incomparable 6,000 square foot Presidential suites, complete with their own private swimming pools and hot tubs. These remarkable suites have been graced by celebrities from all corners of the globe, offering an extraordinary level of luxury and privacy. Immerse yourself in the allure of this exclusive haven, relish the lavish amenities, and experience the ultimate indulgence in the heart of the African wilderness.

EXTRAORDINARY WILDLIFE ENCOUNTERS: UNCOVER THE SECRETS OF AFRICA’S WILDS!

Embark on an adventure of a lifetime in Molori, where you will be taken on private game drives, both in the morning and afternoon, into the sprawling 175,000-acre Madikwe Game Reserve. Prepare to witness the awe-inspiring beauty of Africa’s wildlife up close and personal. From the magnificent lions and majestic elephants to the elusive cheetahs and graceful leopards, the chance to encounter these extraordinary creatures is within your reach. With expert guides by your side, your journey through this pristine wilderness will be truly life-changing. Brace yourself for heart-pounding encounters, breathtaking sightings, and the serenity of being surrounded by the untamed beauty of nature. Each moment spent in this wild paradise will be etched into your memory forever.
GASTRONOMIC DELIGHTS: A CULINARY EXPERIENCE UNLIKE ANY OTHER!

Prepare your taste buds for a culinary experience like no other. The executive chef and his team are dedicated to delighting your senses with every meal, expertly paired with South Africa’s finest wines and a selection of Betz Family wines. Indulge in a feast of flavors and textures, as the world-class chefs create culinary masterpieces that showcase the richness of African cuisine fused with international influences. To enhance your dining experience, a special spot in Molori’s wine cellar will be reserved for you, stocked with exceptional wines for your enjoyment.

BEYOND BOUNDARIES: DISCOVER MOLORI MASHUMA LODGE IN ZIMBABWE

After four magical nights at Molori Safari Lodge, your adventure continues as you become one of the privileged few to enjoy Molori’s brand new lodge in the famed and protected World Heritage site, Mana Pools, Zimbabwe. Journey commercially up to Harare or Victoria Falls, then board a shared charter flight directly into Mana Pools. In this tranquil and pristine environment, you’ll find Molori Mashuma Lodge, nestled on the banks of Mashuma Pan. Surrounded by the diverse wildlife and birdlife of the game-rich concession, this luxury tented camp offers absolute comfort and stunning views. Immerse yourself in the untamed beauty of the African bush, where sightings of hippos, elephants, buffalos, and a myriad of bird species are the norm.
THIS LOT INCLUDES:

• Eight-night Southern Africa safari for two couples
• VIP meet and greet to clear customs and immigration in Johannesburg
• Private vehicle transfers to and from charter flights
• Private, round-trip air charter directly to Molori Safari Lodge from Lanseria Airport in Johannesburg for two couples
• Four night stay in two Presidential Suites at Molori Safari Lodge in Madikwe Game Reserve
• Selection of Betz Family wines and fine South African wines hand selected for the winners by Steve Griessel in your own area of the wine cellar at Molori
• Private transfer from Lanseria Airport to Johannesburg International Airport
• Commercial flight between Johannesburg and Victoria Falls, Molori Mushuma, Mana Pools, Zimbabwe
• Four night stay in two luxury pool suites for two couples at the Molori Mashuma Lodge
• Shared charter flight between Harare or Victoria Falls into Mana Pools
• Four duffel luggage bags for the trip that work in light aircraft
• Three magnums of the following wines:
  o 1.5-liter, 2018 Betz Family Winery Pere de Famille Cabernet Sauvignon (98 points, Jeb Dunnuck)
  o 1.5-liter, 2019 Betz Family Winery, Heart of the Hill Cabernet Sauvignon (98 points, Robert Parker)
  o 1.5-liter, 2019 Quinta Essentia Chenin Blanc, Stellenbosch South Africa
• One spot for each couple on the Betz Family Winery’s private member mailing list, which is currently closed with a wait list
• All meals, drinks, activities, game drives, and laundry service throughout your stay at Molori Lodge
• Live Africa VIP Tour Operator and Concierge Planning Services
• 24/7 on the ground VIP concierge service for all your needs

Terms & Conditions:

• International flights to and from South Africa are excluded
• Meals and beverages outside the two Molori Lodges are excluded
• Trip to be scheduled for mutually agreeable dates
• Must be booked by August 12, 2024 and is based on availability at Molori Safari Lodge

THANK YOU: Bridgit & Stephen Griessel of Betz Family Winery

VALUE: Once-In-A-Lifetime Experience
LOT 14
IT’S A CORNUCOPIA!

CORNUCOPIA WHISTLER EXPERIENCE WITH AUCTION CO-CHAIRS IAN & LAURA MACNEIL, AND DOUGLAS HOWE & ROBIN DU BRIN FOR SIX PEOPLE NOVEMBER 16-19, 2023

Let your taste buds run wild at Cornucopia, Whistler’s annual “True North of food and drink” fall festival. Celebrating their 25th year, Cornucopia is made for the epicurious food and drink lover, offering many opportunities to experiment with your palate, expand your knowledge, and celebrate Whistler’s world-class restaurants and beverages. You will be given six tickets to this spectacular event that will include food and drink tastings, culinary demonstrations, chef luncheons, seminars, winemaker dinners, and more!

You’ll start your excursion Thursday evening with a homemade pizza party at the home of Laura and Ian MacNeil, AWW’s co-chairs where Mark McNeilly of Mark Ryan Winery will be there to pour his award-winning wines. The next night will begin with cocktails at Douglas Howe and Robin Du Brin’s home, followed by an exquisite dinner in a private room at Araxi Restaurant + Oyster Bar. Araxi is well-situated in the heart of Whistler Village and has been consistently awarded as one of the best restaurants in Whistler for the past 10 years. Their culinary director, James Walt, is one of the country’s leading chefs and a farm-to-table pioneer, crafting compelling regional cuisine from local, sustainable ingredients.

You’ll conclude the weekend on a high note with a private dinner prepared at the home of the MacNeil’s by acclaimed chef/owner of Bis on Main, Bobby Moore, expertly paired with wines from Mark Ryan Winery.
THIS LOT INCLUDES:

• Three nights’ accommodations
  - Two couples will stay at the MacNeil home and one couple will stay at the Howe and Du Brin home
• Pizza dinner at the MacNeil home with your hosts and Mark McNeilly
• Cocktails at the home of Douglas Howe and Robin Du Brin
• Dinner in a private room at Araxi Restaurant
• Dinner with Chef Bobby Moore at the home of the MacNeil’s paired with wines from Mark Ryan Winery and your hosts along with Mark McNeilly
• Tickets for two-three to the following events include:
  - Optional Forged Axe Throwing Friday afternoon
  - Tickets to select Cornucopia events (Culinary Stage Demos and/or Drink Seminars) on Saturday, November 18

Terms & Conditions:

• Date specific, November 16-19, 2023
• Excludes transportation

THANK YOU: Ian & Laura MacNeil, Chef Bobby Moore, Douglas Howe & Robin Du Brin, Mark Ryan Winery

VALUE: Canadian Cornucopia
LOT 15
THE WINES OF CHRIS CARPENTER

FROM WALLA WALLA TO NAPA VALLEY

Be the first to taste the wines from winemakers Chris Carpenter and Gianna Ghilarducci’s newest Washington project, Jett. For over two decades, Chris has built a reputation for making some of Napa’s finest mountain wines, while Gianna has worked closely by his side since 2018. From a private tasting at their Skysill Vineyard in Walla Walla, you’ll jet to Napa Valley for a two-night stay at the renowned Cardinale Guest House and experience the depth of Carpenter’s international portfolio of acclaimed wines.

Your epicurean journey begins in Walla Walla where you’ll be welcomed by Gianna at Skysill Vineyard, perched up 1500 feet in the Mill Creek District. Following a tour of the organically farmed site, you’ll enjoy a private lunch hosted by Gianna at the summit of the vineyard and be the first consumers to ever taste the Jett wines. Later that evening, you’ll be hosted at a top local restaurant and stay the night at a luxury hotel in Walla Walla.

The next morning, you’ll fly to Napa Valley. Upon touchdown you’ll be brought to the Cardinale Guest House in Oakville where you’ll be staying for the next two nights. Once settled in, you’ll be hosted at the Cardinale Estate by Chris Carpenter for a private tasting of a selection of his favorite Cardinale vintages. Chris will provide an insider’s view of how he assembles some of Napa Valley’s highest acclaimed wines. For dinner that night, you’ll be hosted at Press Restaurant, one of Napa Valley’s most storied establishments.

The following day you’ll continue your immersion in the Carpenter world. In the morning, your private transportation will bring you up to Howell Mountain where you’ll tour the majestic La Jota vineyards and learn more about this estate which was first established in 1898. Lunch will be catered at the Spire Collection Estate in Calistoga where you’ll taste Mt. Brave and La Jota wines. In the evening, you’ll head to the Lokoya Estate on Spring Mountain, where you’ll enjoy a private tasting of carefully curated vintages of Lokoya including 100-point library selections. Their estate chef will then prepare a multi-course wine paired dinner.
ITINERARY:

Day 1: Arrive to Walla Walla

Day 2: Skysill vineyard tour and inaugural Jett tasting and lunch with Gianna Ghilarducci

Day 3: Travel to Napa: Cardinale blending seminar

Day 4: La Jota vineyard tour and private dinner at Lokoya

Day 5: Breakfast and guest departures

THIS LOT INCLUDES:

- Two-night luxury accommodations in Walla Walla
- Two dinners at restaurants in Walla Walla ($1,000 restaurant voucher)
- Exclusive Jett wine tasting and private lunch at Skysill Vineyard
- Two-night accommodations at the Cardinale Guest House in Oakville, Napa Valley
- Dinner at Press in St. Helena ($1,000 voucher)
- Cardinale Estate private tasting with Chris Carpenter
- Spire Collection Calistoga tasting
- Lokoya tasting and private dinner
- Each couple will receive six bottles of Chris Carpenter wines, including Jett

Terms & conditions:

- Itinerary is subject to change based on Jackson Family Wines arrangements
- Dates must be mutually agreed upon
- Excludes commercial airfare

THANK YOU: Jackson Family Wines

VALUE: Join the Jett Set
LOT 16

THE VINES OF MENDOZA EXPERIENCE

STAY, WINE, DINE & PLAY FOR TWO AT THE VINES OF MENDOZA

Nestled against the foothills of the Andes Mountains, Uco Valley is distinguished by its rugged scenery, steep mountains, and deep valleys. It is sprawling with vineyards comprised of some of the best grape vines in Argentina. Although it’s one of the area’s newest wine regions, it has quickly established itself to produce wines of stunning elegance with complex expressions that rival those from the famed Napa Valley.

In 2004, a wine lover visiting from the United States met a Mendoza lawyer whose family had been making wine for generations. In keeping with the warm hospitality Argentina is known for, Pablo Gimenez Riili personally welcomed Michael Evans into his family and showed him the best of Mendoza, particularly all the things a solo tourist might otherwise miss. An extraordinary friendship took root. Though Michael came for a vacation, he ended up staying and made Mendoza his home. Together, the two friends saw an untapped opportunity to share extraordinary Argentine wine experiences with people from around the world, and The Vines of Mendoza was born. Nearly a decade later, the company welcomes visitors to its Mendoza and Uco Valley tasting rooms and helps wine lovers become winemakers through Private Vineyard ownership in one of the world’s most coveted winemaking regions.
During this amazing experience, you will be pampered for four nights in your own private villa in their luxurious 5-star resort which is a member of the Leading Hotels of the World Collection and holds its own among the world’s celebrated wine destination hotels. It was named the Best Resort in Argentina, #2 in South America, and the 20th Best in the World in the Condé Nast Traveler 2020 Readers’ Choice Awards. You will dine in style with acclaimed chef Francis Mallmann at their famed restaurant on the property, where you will be audience to a demonstration of the use of seven different methods of preparing food in his “Seven Fires” cooking technique. You will also take part in a private empanada making class with one of chef Francis’ principal chefs.

Experience the ultimate creativity in winemaking with a personalized blending session with a member of The Vines’ winemaking team. Unleash your artistic side as you experiment with different varietals from their famed, estate grown grapes to create a wine that perfectly suits your taste. Once you have completed your masterpiece, they will bottle, label, and ship a barrel’s worth of your wine to you so you can relive the joy of this experience from home.
THIS LOT INCLUDES:

• Four nights in a luxurious one-bedroom villa at The Vines Resort & Spa
• Personalized blending session with a member of The Vines’ winemaking team to create your own personal blend from estate grown grapes in Mendoza’s famed Uco Valley
• One barrel (25 cases) of your hand-blended, super-premium red wine, bottled, labeled, and shipped to your home
• “Siete Fuegos Experience” dinner for two people at Francis Mallmann’s famed restaurant on the resort property
• Live demonstration of the use of seven different methods of preparing food using wood burning fires
• Empanada making class for two people with one of Francis Mallmann’s principal chefs
• Fresh, locally sourced breakfast daily
• Argentine gaucho-style horseback tour of The Vines of Mendoza’s private vineyards
Terms & Conditions:

• Winning bidder responsible for airfare and transportation to and from the hotel
• Mutually agreeable dates and subject to availability
• Blackout dates and other restrictions may apply
• Expires August 2024
• Winners will choose from the previous harvest’s varietals which typically include Malbec and Cabernet Franc in addition to blending varietals such as Syrah, Merlot
• Shipping and import costs, taxes and, upgraded label features not included
• Blackout dates for 2023:
  o September 2-8
  o October 12; November 15
  o November 24–27
  o December 23-January 3, 2024
  o Minimum of three consecutive nights with check in and check out date established as follows: December 23-26/December 26-29/December 29-January 1 or 2; February 8-16; March 28-31; April 21; May 31-June 3; September 2-8; October 12; November 15; November 24-27; December 23-January 3, 2025

THANK YOU: The Vines of Mendoza

VALUE: Vine to Fire Experience
As we begin to lament the end of summer, we are reminded of the magic that awaits us around the corner: harvest! And there’s truly no better time to visit wine country than during Fall Release weekend! To begin your Walla Walla adventure, you will be swept away on a private plane from Boeing Field. From there, you journey to Yellowhawk’s Estate House, an 84-acre hilltop retreat in the heart of Walla Walla Valley. This eight-bedroom, six-bath home has a state-of-the-art kitchen where you can create gourmet meals, sweeping grounds to explore, a motorcycled-themed bar lounge, pool table, and a private movie theater.

Friday evening you will dine at Walla Walla Steak Co. where they have been heralded for their locally sourced and innovative cuisine as well as their award-winning wine list which was listed among the top 100 best wine restaurants in Wine Enthusiast. Joanne Dunham of Dunham Cellars will be joining you for dinner, where she will provide special wines to complement your meal.

You will also experience The Walls Vineyards and join their team for four-comparative tastings and a seated lunch to experience their wines alongside one another in their beautiful tasting room or out on their gorgeous patio. Winemaker Todd Alexander is one of select few winemakers who has been awarded with 100-point scores.
THIS LOT INCLUDES:

- Private plane transfer for eight people departing from Boeing Field aboard a Pilatus PC-12
- Two nights’ accommodations at the Yellowhawk Estate House for four couples
- Friday night wine dinner with Dunham Cellars at Walla Walla Steak Co. at 6:00pm for four couples
- Comparative tasting & lunch experience at The Walls Vineyards for four couples
- Two mixed cases of an assortment of Washington wines and Yellowhawk sparkling wine upon arrival
- Transfers to/from the Walla Walla airstrip, package experiences and select tours will be provided by Bacchus & Barley in their Mercedes Sprinter

Terms & Conditions:

- Date-specific; November 3–5, 2023
- Date and time specific for dinner at Walla Walla Steak Co.: 6:00pm on November 3
- Please make provide additional tours/times you would like transportation to/from by September 15, 2023


VALUE: Exclusive Engagement
LOT 18
THE LODGE
AT ST. EDWARDS
& UPCHURCH
VINEYARD

A LUXURIOUS OVERNIGHT PACKAGE
FOR EIGHT PEOPLE

Get swept away with a staycation at the luxurious Lodge at St. Edwards Park, a short walk from the north shore of Lake Washington, where the property has been beautifully restored to showcase its historic elegance while incorporating the perfect dose of modern comfort. You and seven guests will start your overnight getaway with a scenic aerial tour of Lake Washington and Lake Union from a Kenmore Air float plane. Afterwards, you will be guided on a private tour through the historic grounds of The Lodge as well as the Chef’s Garden.

From there, plan to be dazzled with a five-course dinner prepared by executive chef Luke Kolpin, NOMA alum and former Top Chef Contestant, carefully paired with wines from Upchurch Vineyard. Upchurch is considered to be one of Washington’s premier wineries, where they bring more than 31 years of Bordeaux-style wine making experience to Red Mountain. In addition to being the founder/winemaker of Upchurch Vineyards, Chris Upchurch is also the founding winemaker and a partner at DeLille Cellars. As an added bonus, Chris and his wife, Thea, will be joining you for dinner.

To conclude the evening, you will also have a bottle of wine from Upchurch Vineyards awaiting everyone in each room for the perfect nightcap.

Tonight’s winning bidder will take home a 3-liter of the 2020 Upchurch Vineyard Cabernet Sauvignon, which recently received a 98 point score.
THIS LOT INCLUDES:

• Overnight accommodations at The Lodge at St. Edwards Park for eight people (four guest rooms)
• Scenic private float plane tour over Lake Washington for up to eight guests
• Chef’s Garden and historic building tour
• Five-course dinner with Upchurch Vineyards wine pairings at Cedar + Elm Restaurant
• One 3-liter bottle of Upchurch Vineyard Cabernet Sauvignon for the winning bidder
• One bottle of Upchurch wine in each room at The Lodge at Columbia Point

Terms & Conditions:

• Mutually agreeable date
• Gratuity not included
• Menu subject to seasonal changes and limitations

THANK YOU: Kenmore Air, The Lodge at St. Edward, Upchurch Vineyard

VALUE: Local Luxury
LOT 19

TASTE OF PORTO

SEVEN NIGHTS, EIGHT PEOPLE

Experience the breathtaking beauty and enchanting allure of the Douro Valley with this exclusive auction lot. Immerse yourself in Portugal’s renowned wine region, known for its picturesque vineyards and stunning, terraced landscapes. This extraordinary trip offers a once-in-a-lifetime opportunity to explore the birthplace of Port wine and indulge in the region’s rich culinary traditions.

Your trip includes a seven-night stay in a private villa in north Portugal, 30 minutes east of Porto. Your villa includes expansive patios, perfectly curated gardens, and a large swimming pool. Be prepared to be pampered on your first night with a private welcome dinner at the villa.
The next day, you will be taken via private transportation to experience the renowned cellars as you explore centuries-old vineyards in the Douro Valley and savor the essence of Portugal’s winemaking heritage. You will participate in tastings at two different wineries in the area where lunch will also be provided.

The following day, you will take a three-hour walking excursion of Vila Nova de Gaia — a town situated on the far bank of the Douro and best known for their port wines, immaculate gardens, and breathtaking views of the city’s iconic Ribeira district. You will have the opportunity to taste from three different wineries in private curated tastings.

In advance of your Porto excursion, Hedges Family Estate will host you at their palatial Red Mountain property for an exquisite dinner paired with their estate wines, including their signature Port-style wine that uses the classic Portuguese varieties dating back to 1996. The Hedges are remarkable visionaries for biodynamic farming and true stewards of their land, which has earned them the Robert Parker Green Emblēm awarded in recognition of the most extraordinary cases of sustainable efforts in our wine industry as well as the 2023 Auction of Washington Wines’ TOAST! award for Healthy Land, Healthy Communities. Pending availability, winery owners Tom and Anne-Marie Hedges will join you for dinner. Afterwards, retreat to the comfort of The Lodge at Columbia Point, the area’s only 4-star luxury property, for an overnight stay.
THIS LOT INCLUDES:

- Seven nights for eight people in a private villa in north Portugal, a 30-minute drive east from the city of Porto
- Welcome dinner
- Midweek cleaning with towels and linen change
- Traditional Portuguese dinner prepared in villa with private Fado music show
- Full-day wine tour in the spectacular Douro Valley including visits to two wineries, tastings, lunch, and transportation
- Private three-hour walking tour of the Vila Nova de Gaia and tastings at three wineries
- Travel assistance and concierge service
- Dinner prior to your trip at Hedges Family Estate on Red Mountain along with an overnight stay at The Lodge at Columbia Point
Terms & Conditions:
• Does not include airfare
• Excludes transportation to and from Red Mountain

THANK YOU: HHT, Hedges Family Estate
VALUE: Pilgrimage for Port
2003-2020 RESERVE MAGNUM COLLECTION, ETCHED & HAND-PAINTED

Leonetti Cellar is Walla Walla Valley’s founding winery, playing a pivotal role not just in establishing the valley as a premier wine growing region, but also in setting the tone for Washington’s reputation for quality. What began as Gary and Nancy Figgins’ dream to make world class wines in Walla Walla over 45 years ago, has become a true success story for the region.

Best known for crafting some of the best Bordeaux-inspired wines in the state, the winery has received both national and international acclaim, which has only further cemented their place as one of the top wineries in Washington state.

You have an incredibly rare opportunity to own this special 18-year vertical (2003–2020) of Leonetti Cellar Reserve magnums to taste a piece of the winery’s rich history over the years. You will also receive a spot on their coveted Mailing List, which bypasses a four year wait! Each Reserve magnum is etched and hand-painted, which makes for a true collector’s item.
THIS LOT INCLUDES:

- 18-year vertical of Leonetti Cellar Reserve magnums from 2003-2020
- One spot on their coveted Mailing List

THANK YOU: Leonetti Cellar

VALUE: Legacy of Leonetti
LOT 21

BEYOND BEYONCÉ HOSPITALITY IN SEATTLE

THURSDAY, SEPTEMBER 14, 2023 FOR FOUR PEOPLE

Get in formation for an unforgettable night with Beyoncé! You and three lucky friends are invited to an evening of spectacular music, award-winning wines, and magical memories, all taking place in the heart of Seattle.

Start your evening at the State Hotel, located at the historic Pike Place Market. Head to the panoramic rooftop, where you will savor a bottle of Abeja’s Cabernet Sauvignon paired with gourmet appetizers prepared by Ben Paris’ executive chef, Jacy Thomson. From there you will be swept off to the concert at Lumen Field where you will dance and sing the night away with Queen Bey herself. After the show, decadent desserts and a magnum of wine from Abeja await you in your hotel room for the perfect nightcap.
THIS LOT INCLUDES:

• Four tickets to the Beyoncé concert at Lumen Field (Premium seats in the Delta Sky360° Club)
• Two rooms for an overnight stay at The State hotel (one with terrace access)
• Appetizers and Abeja wines on the rooftop prior to the show
• Dessert waiting in your room following the show
• One 1.5-liter bottle of Abeja wine delivered to each hotel room (two total)

Terms & Conditions:
• Date specific; Thursday, September 14, 2023.

THANK YOU: Abeja, Auction of Washington Wines, Columbia Hospitality, The State Hotel, John & Deanna Oppenheimer

VALUE: Boogie with Queen Bey
Wineries from Mark Ryan Winery & Sleight of Hand Cellars; Dinner for Ten at Staple & Fancy

Embark on an extraordinary evening with renowned winemakers Mark McNeilly from Mark Ryan Winery and Trey Busch from Sleight of Hand Cellars. These exceptional wineries have achieved widespread recognition, solidifying their esteemed status as industry icons. Your party of ten will join Mark and Trey for a revelrous dinner at Ethan Stowell’s Staple & Fancy restaurant in Ballard. Prepare to indulge in a mouthwatering, Chef’s Choice Family Style, Italian-inspired meal perfectly complemented by a curated selection of wines from both wineries, creating an unforgettable gastronomic experience. Moreover, this occasion offers you a unique opportunity to delve into their shared passions for wine, music, and their special collaborative wine project with Pearl Jam.

In anticipation of your big night out, you’ll take home two 9-liter bottles from these wineries tonight as well as a mixed case of their award-winning wines. Additionally, you will receive one 9-liter bottle of a limited-edition wine that was produced by their joint venture, The Underground Wine Project. This wine is a collaboration with Pearl Jam and Vitalogy Foundation to help raise funds to fight homelessness. You will also receive a custom four-pack of highly coveted Pearl Jam Home Show’s Library Wines.
THIS LOT INCLUDES:

• 9-liter Pearl Jam Home Show’s wine by The Underground Wine Project (only five made in total)
• 9-liter Sleight of Hand Cellars 2020 Illusionist Reserve Cabernet Sauvignon
• 9-liter 2020 Mark Ryan Dead Horse Red Mountain Cabernet Sauvignon
• Custom four-pack box of Home Shows Library Wines (highly coveted)
• Mixed case of wines from Mark Ryan Winery and Sleight of Hand Cellars
• Swag bag from Pearl Jam including Home Show poster, t-shirts, stickers and more!
• Swag bag from both Mark Ryan Winery and Sleight of Hand Cellars
• Winemaker dinner for 10 people at Ethan Stowell’s Staple & Fancy restaurant with Mark McNeilly and Trey Busch

Terms & conditions:

• Chef’s Choice Family Style Dinner for a mutually agreeable date
• Excludes gratuity and tax
• Not redeemable for cash or transferrable to another recipient
• Not available on Friday or Saturday nights or in the month of December
• Expires August 12, 2024

THANK YOU: Mark Ryan Winery, Pearl Jam, Sleight of Hand Cellars, Staple & Fancy, The Underground Wine Project

VALUE: Cult Status
LOT 23
AN EVENING FOR SIX AT SEATTLE’S GRAND DAME

THE FAIRMONT OLYMPIC HOTEL & YACHT CRUISE

Nestled in the heart of downtown Seattle, the historic Fairmont Olympic Hotel features lavish suites, delicious dining options, and a one-of-a-kind ambiance. Your luxurious experience awaits in the elegant Italian Renaissance-style building and landmark hotel that dates back to 1924.

The evening begins when you check into your extravagant Deluxe Rooms. The hotel valet will assist you in securing transportation to Elliott Bay Marina where you will board the “Vesper”, Matthew and Zoie Loso’s beautiful 65-foot Princess yacht. Onboard they will provide light bites along with cocktails and an assortment of wines from Reynvaan Family Vineyards as you embark on a two-hour cruise of Elliott Bay. Pending availability, Mike and Gayle Reynvaan will join you on your cruise.

Return to the Fairmont for a special dinner prepared by Chef Eraj Jayawickreme at the George, a modern, brasserie-inspired dining experience. Dinner will be paired with award-winning wines from Reynvaan. Pending availability, Mike and Gale Reynvaan will be joining you for the dinner. Before retiring for the evening, enjoy a night cap at the Founders Club, an intimate spirit drinker’s enclave showcasing unique and sought-after bottles for connoisseurs and adventurous drinkers.

This package also includes a tour and tasting at Tinte Cellars’ Georgetown tasting room where you can sip wine while enjoying their weekly live music series. Then venture over to Cairdeas Winery in SODO’s Urbanworks Tasting Room to sample their Rhone inspired wines.
THIS LOT INCLUDES:

• Cocktails for six at The Founder’s Club
• Dinner for six at the George with Mike and Gayle Reynvaan (Private Dining Room will be offered if available)
• Dinner wines provided by Reynvaan Family Vineyards
• 1.5 liter bottle of a Reynvaan Family Vineyards’ wine for each couple (three total)
• Two Deluxe rooms at The Fairmont Olympic Hotel for the guest couples
• Overnight in the Executive Suite for the host couple
• Two-hour scenic tour of Elliott Bay aboard the “Vesper” yacht with captains Matthew and Zoie Loso as well as Mike and Gayle Reynvaan, pending availability
• Overnight valet parking (one car per room)
• Tour and tasting for six people at Tinte Cellars
• Tour and tasting for six people at Cairdeas Winery

Terms & Conditions:

• Mutually agreeable dates
• Blackout dates apply
• Date and menu must be mutually agreeable and not chosen less than six weeks out
• Party is not to exceed eight people in George, six in Founder’s Club
• Dinner includes one glass of sparkling wine, applicable taxes and 20% gratuity - excludes all other alcohol and gratuity
• Founders Club inclusive of one cocktail per person, applicable taxes and 20% gratuity included
• Excludes Locker List and Exquisite Spirits

THANK YOU: Fairmont Olympic Hotel, Matthew & Zoie Loso, Reynvaan Family Vineyards, Cairdeas Winery, Tinte Cellars

VALUE: Home Town Glory
LOT 24
SEVEN HILLS WINERY, MT. BACHELOR SKI RESORT & SUNRIVER RESORT

EXPEDITION FOR EIGHT

Experience the magic of Mt. Bachelor’s winter wonderland, after dark and by snowmobile! You will enjoy stunning views of towering peaks lit up in moonlight as you explore untouched terrain – a dreamlike experience that will stay with you long after the night is over. Once the tour is complete, Mt. Bachelor’s West Village Lodge is exclusively yours to let your taste buds explore delectable dishes and mouth-watering wine pairings crafted by the resort’s executive chef alongside the Seven Hills team including winemaker, Bobby Richards.

Your expedition includes four rooms for two nights at Sunriver Resort, as well as a two-day lift ticket per guest. As a special treat, each couple will be gifted a magnum bottle of Seven Hills Winery’s top wine PENTAD Red Wine, each bottle individually signed by Bobby with a custom Mt. Bachelor etching. This is a once-in-a-lifetime opportunity to experience Oregon’s beauty in style and make memories that will last a lifetime!
THIS LOT INCLUDES:

• Snowmobile tour for eight
• Winemaker dinner for eight with Seven Hills Winery winemaker, Bobby Richards
• Two nights accommodations in four rooms, Sunriver Resort
• Two-day lift tickets for eight
• 1.5-liter bottle of PENTAD Red Wine, signed by winemaker Bobby Richards for each couple (four total)

Terms & Conditions:

• Must be used after January 1, 2024 and before May 24, 2024
• Booking is subject to resort availability and weather conditions
• Sunriver Resort fulfilled via gift certificate ($2500 value)
• Additional alcoholic beverages not included with dinner

THANK YOU: Crimson Wine Group

VALUE: Sundown at Mt. Bachelor
LOT 25
THE EMERALD COAST AWAITS

DESTIN WINE AUCTION WITH AWW BOARD PRESIDENT STACY LILL & BOARD MEMBER GREG LILL FOR FOUR PEOPLE THURSDAY, APRIL 25 TO SUNDAY, APRIL 28, 2024

Jet off for a three-day weekend in majestic Destin, Florida where pristine white beaches, emerald green water, and incredible Gulf views have earned the area’s name as The Emerald Coast. Your weekend of luxury kicks off Thursday night with a hosted dinner with the Auction of Washington Wines’ board president, Stacy Lill, and board member, Greg Lill. Friday night, you will indulge in a pre-auction Patron Dinner, taking place in a private home or top-tier restaurant along the coast.

The auction takes place the next day, where the Reserve Tasting is accompanied by a silent auction with super silent offerings featuring wine, autographed large format bottles, art, and more. The event culminates with a high-energy live auction, which includes rare and distinctive wines, spectacular trips, and other incredible one-of-a-kind items. Proceeds from the auction benefit children’s charities in Northwest Florida.

The following day on Saturday, you are invited to attend the 10th annual South Walton Beaches Wine & Food Festival’s Grand Tasting where more than 600 wines will be presented by knowledgeable wine industry insiders, and where you’ll savor delectable small bites from South Walton’s best restaurants.
THIS LOT INCLUDES:

• Weekend pass to the 19th Annual Charity Wine Auction for four people
• Pre-auction Patron Dinner along the Emerald Coast
• Access to South Walton Beaches Wine & Food Festival’s Grand Tasting
• Three-night stay Thursday, April 25 - Sunday, April 28, 2024
• Dinner with Stacy and Greg Lill one evening
• One case of Chateau Lill wines

Terms & Conditions:

• Date-specific: Thursday, April 25 to Sunday, April 28, 2024
• Does not include airfare

THANK YOU: Destin Wine Auction, Greg and Stacy Lill, Auction of Washington Wines

VALUE: Philanthropy in Florida
TWO DINNERS FOR TEN PEOPLE

Faithful. Loyal. True. It is these three words that have helped guide and define Fidélitas, the multigenerational, family-owned winery for over 20 years. They source fruit from their 15-acre estate and from esteemed vineyard partners throughout the Red Mountain appellation and stay faithful to the Bordeaux grape.

Your party of ten will experience a special dinner catered by Fat Olives at Fidélitas’ gorgeous Red Mountain tasting room, paired with their wines. Back on the west side, visit their new tasting room at the multi-winery complex in the Hollywood District in Woodinville. There, you will be treated to dinner catered by Gourmondo Catering, which will be paired with Fidélitas’ exceptionally crafted wines for a tasting experience you will never forget.
THIS LOT INCLUDES:

• Private dinner for 10 by Fat Olives at Fidélitas’ Red Mountain tasting room
• Overnight accommodations for 10 people (five rooms) at The Lodge at Columbia Point
• Dinner for 10 by Gourmondo Catering at Fidélitas’ Woodinville tasting room
• One 1.5-liter of Fidélitas wine for each couple (five total)

Terms & Conditions:
• Mutually agreeable dates

THANK YOU: Fidélitas, Fat Olives, Gourmondo Catering, Auction of Washington Wines

VALUE: Eastern and Western Washington Dinner Parties
LOT 27
THREE-NIGHT FEAST FOR THE SENSES

FEATURING THE WALLA WALLA CHAMBER MUSIC FESTIVAL FOR FIVE COUPLES FROM WEDNESDAY, JUNE 12 TO FRIDAY, JUNE 14, 2024

Your three-day adventure begins when you check into the plush accommodations at The GG Inn, the chi-chi-est boutique inn in Walla Walla where you can admire the largest collection of Louis Vuitton vintage trunks in the US. Later that evening you’ll enjoy a private performance by musicians of the Walla Walla Chamber Music Festival while dining on a delectable dinner prepared by Seattle’s one and only Chef Mauro Golmarvi of Assaggio Ristorante. Your meal will be expertly paired with wines from Pepper Bridge, a Walla Walla winery whose focus is producing elegant, balanced wines from their sustainably farmed vineyards. They have been recognized as one of the top 100 wineries in the world by Wine & Spirits Magazine. You will be joined for dinner by winemaker and co-owner Jean-François Pellet, who was awarded Winemaker of the Year in 2015 by the Washington Wine Awards. Walla Walla Chamber Music Festival performances sell out at venues throughout the Valley during the month of June. You will have the musicians all to yourselves as they perform music for string trio by Bach, Mozart, Piazzola, and more. Cozy ambiance, gourmet cuisine, expertly paired wines, and an intimate performance make this a truly ethereal experience.

The next morning, you will begin your day with a boozy brunch (with champagne of course!) at The GG, followed by a tour and tasting at Pepper Bridge Winery, where you will be able to visit one of the only “gravity flow” facilities in the state. Later that afternoon, you will head to Valdemar Estates, founded by a fifth-generation winemaking family from Spain, where you and your guests will be pampered with a multi-flight tasting and a dazzling spread of tapas.

Friday is a day of leisure, ending the evening with a slice of Walla Walla’s finest, Tranche Cellars, where you will be pampered with a VIP tour, private tasting, and a reserved table for their summer music night. The winery is perfectly situated at the foothills of the Blue Mountains on the east side of Walla Walla, which will make for a breathtaking backdrop to your evening. They are singularly devoted to crafting expressive, aromatic, and beautifully defined wines, which will punctuate the magic of the evening as you soak in live music from local musicians.
THIS LOT INCLUDES:

• Three nights’ accommodations at The GG (five rooms)
• Winemaker dinner at The GG with Jean-François Pellet, Pepper Bridge Winery
• Private performance from a Walla Walla Chamber Music Festival Trio on Wednesday, June 12
• Boozy brunch for 10 people at The GG
• Tour and tasting at Pepper Bridge Winery
• Tasting and tapas for 10 people at Valdemar Estates Winery
• Friday night VIP tour, tasting and reserved table for music night at Tranche

Terms & Conditions:

• Date specific: Wednesday, June 12 to Friday, June 14, 2024
• Excludes transportation

THANK YOU: Pepper Bridge Winery, The GG, Tranche, Valdemar Estates Winery, Walla Walla Chamber Music Festival

VALUE: Classical Luxury
ENJOY THE LUXURY OF MVP GOLD STATUS & ONE CASE OF DELILLE CELLARS D2 WINE

Treat yourself to elite benefits with MVP Gold status in the Alaska Airlines Mileage Plan. This status is reserved for a small group of the airline’s most valuable guests and the benefits include:

• Unlimited First Class and Premium Class upgrades for yourself and a companion (subject to availability)
• Two complimentary checked bags for you and your companions traveling in your reservation
• Waived Mileage Plan service charges and ticket change fees
• Priority check-in and boarding
• Preferred seating
• Complimentary premium beverage of your choice during your flight when traveling in the main cabin
• 100% bonus miles on Alaska Airlines, Aer Lingus, British Airways, Cathay Pacific, Condor, Emirates, Fiji, Finnair, Hainan, Icelandair, Korean, LAN and Qantas
• Express security lines
• Dedicated MVP Gold hotline
• ... And much more!
THIS LOT INCLUDES:

• MVP Gold status in the Alaska Airlines Mileage Plan
• One case of award-winning DeLille Cellars 2020 D2 wine
• FlyWithWine 10-bottle wine suitcase

THANK YOU: Alaska Airlines, DeLille Cellars, FlyWithWine

VALUE: For The Same Price, You Just Get More
LOT 29

THE ULTIMATE VIP CONCERT EXPERIENCE

COURTESY OF CHATEAU STE. MICHELLE

For nearly four decades, concerts at Chateau Ste. Michelle have been a quintessential part of a Pacific Northwest summer. Over the years, this has become one of the mosy beloved concert series in the region.

You and your favorite plus-one will be whisked away to a select 2024 Live Nation concert where you’ll rock out to a premiere act from the comfort of the best seats in the house.

You’ll enjoy premium hotel accommodations, as well as ride in style to the airport (and back again) by limousine. You’ll be treated like a rock star the whole way.

Naturally, you’ll need some wine.

Celebrate your concert with a three-bottle set of the 2019 Chateau Ste. Michelle Artist Series Red Blend.

Just as winemakers and artists have drawn inspiration from each other for centuries, their winemaking team have crafted exceptional Bordeaux-style blends of unique power and character that honor world-class artists. The 2019 vintage labels showcase the artist Jazz Brown, who describes his technique as ‘consciousness on canvas’.

Notes of black cherry and spice are wrapped around a beautifully elegant structure and a refined finish, made up of a combination of 61% Cabernet Sauvignon, 31% Merlot, 6% Malbec, and 2% Cabernet Franc, aged for 18 months in French oak barrels.

We like to think of our winemakers as our own rock stars. And we want you to experience that too.

You can toast your rock star adventure with your own, personally blended vintage.
This package also includes a Blend Experience at Chateau Ste. Michelle for you and 15 of your best pals.

- Blend Experience for 16: Their wine experts will guide you through creating your own red wine blend as you taste different varietals and discover their attributes.
- This unique hands-on experience takes you through the five different wine varietals from their award-winning vineyards. They provide the tools so you can mix and refine your blend until it’s just right.
- Upon completion you can bottle your blend with a custom label, take home, and enjoy!

**THIS LOT INCLUDES:**

- Two VIP concert tickets to a select 2024 Live Nation® concert of your choice with top notch seating
- Round-trip airfare for two
- Premium hotel accommodations for two nights and three days
- Money for ground transportation
- A limousine from your home to the airport (point of origin) and a limousine ride back upon your return
- Three-bottle (750ml) set of 2019 Chateau Ste. Michelle Artist Series Red Blend
- A Blending Experience for 16 people at Chateau Ste. Michelle

**Terms & Conditions:**

- Concert must be a mutually agreed-upon event with available seats
- Ground transportation stipend provided in the form of a pre-paid cash card
- Guests must be 21 or older to enjoy the Blend Experience

**THANK YOU:** Ste. Michelle Wine Estates, Live Nation®

**VALUE:** Best Seats in the House
LOT 30

“ROCK & ROLL ALL NITE” WITH KISS

TUNNEL SUITE TICKETS FOR TWELVE PEOPLE, NOVEMBER 6, 2023

Experience a piece of rock band history at the KISS “End of the Road World Tour” at Climate Pledge Arena in Seattle, the first carbon-neutral arena in the world. Revered as one of the most influential rock bands of all time, the original four KISS members were inducted into the Rock and Roll Hall of Fame in 2014.

Your group of twelve will start the evening with a prefunc party at Sleight of Hand Cellars at their SODO tasting room. Consistently ranking among the top tier wineries in the state and receiving a multitude of scores 92 points and above from various reviewers, Sleight of Hand focuses on producing wines that show elegance and balance, yet still have concentrated, age-worthy profiles. You will enjoy sips from their exceptional lineup of wines, an array of delicious appetizers, plus you’ll have a chance to rub elbows with revered Northwest musicians and members of the KISS army, Chris and Rick Friel. They have been followers of KISS since their childhood and will be able to provide you with knowledge and facts about one of the most iconic hard-rock bands from the 70’s.

From there, you will head to Climate Pledge Arena where you and your party will enjoy this once-in-a-lifetime concert from Tunnel Suite 10. Food and beverages will be available in your suite throughout the show.
THIS LOT INCLUDES:

• 12 Tunnel Suite tickets with food and beverage credit ($1,000 voucher)
• Pre-function at Sleight of Hand Cellars’ SODO location for 12
• Swag from KISS
• Includes four VIP Climate Pledge Arena Underground Garage parking passes

Terms & Conditions:

• Tunnel Suite excludes gratuity and tax

THANK YOU: Amazon Web Services, Chris and Rick Friel, Sleight of Hand Cellars

VALUE: Classic Rock Party
BUY-IN OPPORTUNITY, $2,000 PER COUPLE, 24 HOUR ROCKS N’ ROLL PARTY FOR 10 COUPLES MARCH 2024

Last year’s tour of the Rocks District was such a huge hit that we are bringing it back, with a twist! Your day begins with a continental breakfast aboard a Mercedes Sprinter for a visit to The Rocks District of Milton-Freewater, a short 20-minute drive from Walla Walla. Your tour of this special AVA begins at Delmas for a tour of the Delmas/SJR Vineyard with a member of the Robertson family, who spearheaded efforts to create The Rocks District. The tour will consist of a historical overview of wine growing regions near and far; a deep dive into The Rocks District and why it’s so unique, as well as terroir vine training.

Next stop will take you to Rotie Cellars with a personal vineyard tour with Sean Boyd, followed by a tasting of his lineup of wines. Back across the border and onto Saviah Cellars for an exclusive tasting with winemaker Richard Funk to share his insights on why they chose “The Rocks” district to source most of their fruit, producing a broad portfolio of wine which consistently receive high accolades.
You’ll then head on to an authentic taste of New Orleans with tacos and all things masa at AK’s Mercado on Main Street in downtown Walla Walla. From humble beginnings in a corner of a Walla Walla gas station and portable taco truck, his food quickly grew acclaim with locals and visitors alike. He opened his own brick-and-mortar location in 2021.

After lunch, enjoy some well-deserved R&R before heading over to Sleight of Hand Cellars where you will have the opportunity to play DJ, spinning tunes from their vast collection of vinyl. Trey Busch will be on hand to make sure your glass is full with their award-winning wines and BBQ from a food truck. Your evening will wrap up at The GG, Walla Walla’s historic bed and breakfast, for smores by the firepit.

This buy-in opportunity is $2,000/couple.

THIS LOT INCLUDES:
- Roundtrip transfers to/from The Rocks District from Walla Walla
- Continental breakfast onboard the Mercedes Sprinter
- Tasting with Richard Funk at Saviah Cellars
- Tour of the Delmas/SJR Vineyard with a member of the Robertson family
- Vineyard tour with Sean Boyd and tasting at Rotie Cellars (Sean may join the tasting, pending availability)
- Lunch at AK’s Mercado in Walla Walla
- Tasting, tunes, and a BBQ food truck at Sleight of Hand Cellars
- Smore by the firepit at The GG

Terms & Conditions:
- Date specific, March 2024
- Accommodations and transfers to Walla Walla not included

THANK YOU: Bacchus & Barley, Delmas, Rotie Cellars, Sleight of Hand Cellars, Saviah Cellars, The GG

VALUE: Revel in the Rocks
LISTEN TO

JODI BENDER
MORNINGS

WEEKDAY MORNINGS ON

95.7 THE JET

Feel Good Variety of the 80s & More
Seattle Children’s mission is to provide hope, care and cures to help every child live the healthiest and most fulfilling life possible. Thanks to a generous community and the Auction of Washington Wines for helping us fulfill this promise.

By raising your paddle, you are directly supporting Seattle Children’s Uncompensated Care and Homelessness Prevention programs. Your gift will help us continue our pursuit of health equity for every patient who needs us.

Several generous donors have stepped up to provide a gift pool to match contributions at the $10,000 level and above. We hope you consider joining them at a donation level most meaningful to you.

THANK YOU TO OUR MATCHING GIFT POOL

The Schultz Family Foundation  
Jessica & Jared Wray  
Echo Bay Foundation  
Ryan Stohler Legacy Fund

Special thanks to the Ellison Foundation for helping to establish the Homelessness Prevention Fund. Helping children to heal in their own homes while rescuing families from the staggering challenges of homelessness.
For stories that inspire and delight
TURN TO US.

Get a year of SeattleMet for only $10!

Scan this QR code with your phone’s camera and follow the link to this limited time subscription offer for Auction of Washington Wines attendees!
Tonight’s raise the paddle supports the Auction’s focus areas — Seattle Children’s uncompensated care and homelessness prevention funds.

ABOUT CHILDREN’S CIRCLE OF CARE

Children’s Circle of Care is an annual membership program established in 1995 to honor individual donors who support Seattle Children’s. With more than 600 members, Children’s Circle of Care donors share a commitment to supporting the patients and families served by Seattle Children’s.

Children’s Circle of Care membership is open to individuals, family foundations and privately held corporations who give $10,000 or more to Seattle Children’s in a calendar year. Gifts can be made for a specific medical program, capital project or research area of interest to you.

If you choose to bid $10,000 or more, you will become a 2024 Children’s Circle of Care member. You will receive invitations to exclusive events and updates on how your gift is directly impacting patients and families.

To learn more, contact Children’s Circle of Care Membership at 206.987.2153 or childrenscircleofcare@seattlechildrens.org.
We would like to acknowledge the generosity of Washington wineries and growers, the local business community, sponsors, travel partners and private donors for their donations to the events throughout the year.

We are happy to welcome back our loyal supporters and attendees, as well as forge new relationships with those joining us for the first time to celebrate Washington state wine together.

To celebrate our 36th year, we invited wine lovers to join us in person for our premier charitable event series to celebrate Washington wines. Some events were new; some were old favorites with a new vision, and some were exactly as you remembered, and then there is the one that started it all: the Gala.

Over the past 36 years, the Auction of Washington Wines has evolved from one magical night in the Manor House at Chateau Ste. Michelle, to in-person and online events throughout the year and spanning across our great state.

One thing has remained the same: Washington’s premier winemakers and the area’s most generous donors have come together for yet another year to benefit the communities where we live, work, and enjoy wine.

Join us again next year in August 2024! CHEERS!

THANK YOU TO ALL OUR WASHINGTON WINERIES

The Auction of Washington Wines’ mission is to elevate the Washington state wine industry, and without the support of wineries across the state, there would simply be no auction. We graciously acknowledge all wineries who donated wines, live auction items, wine-themed experiences, and their time, to make these events successful and raise much-needed funds for the community.

A complete list of wineries who donated to the Gala after the catalog went to press can be found at: auctionofwawines.org/events/gala.

Thank you to all wineries who submitted their donation after the catalog was published.
The online auction highlighted more than 100 wines and wine-themed auction lots that were up for bid during the holiday shopping season. All proceeds benefitted VIITAL Wines and WSU Viticulture & Enology Program.

Abeja
Adams Bench
Ambassador Wines
Aquilini Wines
Arbor Crest Cellars
Armstrong Family Winery
Avennia
BacoVino
Baer Winery
Ballboa
Barrage Cellars
Boudreaux Cellars
Brian Carter Cellars
Brook & Bull
Bunnell Family Cellars
Cadence Winery
Cairdeas Winery
ded.reckoning
DeLille Cellars
Devison Vintners
Devona
Domaine Ste. Michelle
Dossier
Dusted Valley
Echolands Winery
Elephant Seven
Fidélitas
Gård
Goose Ridge Winery
Guardian Cellars
Hedges Family Estate
House of Smith
J. Bookwalter Wines
JB Neufeld
JM Cellars
Kerloo Cellars
Kevin White Winery
L’Ecole N°.41
LATTAT Wines
Lauren Ashton Cellars
Leonetti Cellar
Mark Ryan Winery
Maryhill Winery
Palencia
Patterson Cellars
Pearl and Stone
Red Mountain AVA Alliance
Revelry Vintners
Reynvaan Family Vineyards
Rocky Pond Winery
Rotie Cellars
Sin Banderas
Soos Creek
SW Washington Winery Association
Sparkman Cellars
Structure Cellars
Taste Washington
Four Graces
Three Rivers Winery
Time & Direction
Tinte Cellars
Treveri Cellars
Trothe
Two Vintners
Va Piano Vineyards
Vital Wines
The Walls
Wautoma Springs
WeatherEye
Woodinville Wine Country
Woodward Canyon
World of Pinot Noir
XOBC
AWW’s annual eastern Washington events kicked off with a Wine Country Online Auction featuring 100+ auction lots including wine country and AVA travel, vineyard and winemaker experiences, grower lots, spring releases, and more. The festivities were capped off with Wine Country Vintner Dinners that took place in the heart of Washington wine country featuring vintners, local chefs, and exclusive auction lots.

**WINE COUNTRY CELEBRATIONS ONLINE AUCTION**
April 18 - April 23, 2023

**WINE COUNTRY CELEBRATIONS VINTNER DINNERS**
April 18 — Matthews Winery, Woodinville
April 20 — Fiction @ J. Bookwalter, Richland
April 22 — Cardeas Winery, Lake Chelan

Proceeds from the Wine Country Celebrations’ events benefit Seattle Children’s Regional and Eastern Washington Clinics.
The industry, community, and wine lovers alike gathered in recognition of past and present AWW honorees, established industry luminaries, and emerging and diverse leaders. Attendees enjoyed a four-course dinner catered by El Gaucho, wines from a selection of Washington’s best, and the opportunity to raise a glass in celebration of the people who keep the wine community thriving.

**TOAST! HONOREES**

**2023 HONORARY CHAIR**
Annette Alvarez-Peters, annette a.p. Wine & Spirits, Inc

**2023 HONORARY VINTNERS**
Ben Smith & Gaye McNutt, Cadence Winery

**2023 HONORARY GROWER**
Miguel Rodriguez, Weinbau Vineyard
2023 TOAST! AWARD WINNERS

LIFETIME ACHIEVEMENT
Ted Baseler, Ste. Michelle Wine Estates

AUCTION OF WASHINGTON WINES STAR AWARD
Gary McClean, GMMD Consulting

AWARD OF DISTINCTION
Marty Clubb, L’Ecole N° 41

HEALTHY LAND, HEALTHY COMMUNITIES
Hedges Family Estate

WINE INDUSTRY CHAMPION
Andy Perdue, Great Northwest Wine

VINE TO WINE
Eduardo Zaragoza, Shaw Vineyards

EMERGING LEADERS
Rebecca De Kleine, Four Feathers Wine Services
Devyni Isabel Gupta, Valdemar Estates
Dr. Michelle Moyer, Washington State University
Ashley Trout, VITAL, Brook & Bull Cellars

2023 MARTIN CLUBB
WASHINGTON WINE HERO AWARD

Senator Mark Mullet, 5th Legislative District
Representative Kelly Chambers, 25th Legislative District
The Winemaker Picnic and Barrel Auction is a crowd favorite and the largest charitable Washington wine event of the summer. Over 1,300 people gathered on the grounds of Chateau Ste. Michelle to taste wines from over 100 wineries, mingle with the winemakers, and bid on exclusive barrel wines from 35 of the top producers around the state. Eight of the area’s most esteemed chefs provided elevated Picnic fare, including Communion, Jack’s BBQ, Ray’s Boathouse, and others.
PICNIC PARTICIPATING WINERIES

14 Hands
Airfield Estates
Alleromb
Ambassador Wines of Washington
Amos Rome
Ancestry Cellars
Aquilini Wines
Arbor Crest Cellars
Armstrong Family Winery
Avennia
BacoVino
Baer Winery
Barnard Griffin
Barrage Cellars
Brian Carter Cellars
Cadence Winery
Cairdeas Winery
Cataclysm
Chateau Ste Michelle
Col Solare
Columbia Crest
Convergence Zone Cellars
Cote Bonneville
Cougar Crest Winery
Covale Cellars
Damsel Cellars
Darby Winery
DeLille Cellars
Dineen Vineyards
Dossier
Ducieux Cellars
Dunham Cellars
Efestē
Fidélitas
FIGGINS
SodoSecco
Goose Ridge Winery
 Guardian Cellars
Hedges Family Estate
Intrinsinc Wine Co.
JB Neufeld
L’Ecole No. 41
Lauren Ashton Cellars
LIMINAL
Liquid Light
Long Shadows
Love That Red Winery
Matthews Winery
Mercer Estates
Mullan Road Cellars
Naches Heights Vineyard
Nota Bene Cellars
Patterson Cellars
Pearl and Stone Wine Co.
Pepper Bridge Winery
Quiddity
Result of a Crush
Revelry Vintners
Saviah Cellars
Seven Hills Winery
Sin Banderas
Sparkman Cellars
Spring Valley
Structure Cellars
Time & Direction
Tinte Cellars
Treveri Cellars
TruthTeller Winery
Upchurch Vineyard
Va Piano Vineyards
Van Loben Sels
Viscon Cellars
VITAL
Wautoma Springs
Whitman Hill Winery
Wildridge Winery
Woodward Canyon
WSU Blended Learning
BARREL AUCTION
For the competitive wine collector, the Picnic Barrel Auction is the chance to be one of five winning bidders to secure a case of future release wine before it’s available anywhere else. This year, we featured 35 of some of the most esteemed wineries in Washington state.
Our Private Reserve Club represent guests who contribute more than $10,000 on auction lots during the weekend of August events. As a member, you will be invited to attend one of a few exclusive wine events held throughout the coming year.

2022-2023 PRIVATE RESERVE CLUB EVENTS FOR CLUB MEMBERS

- **30 years of Legacy Vineyards**
  November 16, 2022, DeLille Cellars
- **Around the State in AVAs**
  March 30, 2023, Chateau Ste. Michelle
- **40 is the New 20**
  June 22, 2023, Ascend

We look forward to celebrating your generosity throughout the coming year! Thank you so much for all your support!
The Washington Wine Ambassadors are an extension of the Auction of Washington Wines’ team and help with audience development, auction item procurement, sponsorship leads, and spreading the word about AWW’s mission and events to their expansive networks.

**OUR 2023 AMBASSADORS**

Eric Akines  
Mckenzie Ballod  
Wendy Baune  
Denica Bucklin  
Heidi Drivdahl  
John Day  
Stewart & Sue Kuehne  
John & Lia McClellan  
Sanaz Namdar  
Kristen Roger  
Charlotte Simmonds  
Molly Slothower  
Crystal Wilson
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Chateau Ste. Michelle

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Puget Sound
Business Journal
Seattle Met Magazine

SIP Magazine
Washington Tasting
Room Magazine
Wine & Spirits Magazine
Woodinville Wine Country
VOLUNTEERS

There are over 200 volunteers whose contributions make this weekend of events happen. From hauling tables to chairs, to greeting you at the front door, or assembling wine glasses, they do it all! Under the guidance Seattle Children’s Kira Haller and Katie Fath, volunteer orchestration is seamless. Many thanks to all of the dedicated individuals for their time and energy to make these events possible.

THE EXTENDED AUCTION TEAM

CULINARY MANAGEMENT & PRODUCTION MANAGEMENT
Allan Aquila, Allan Aquila & Associates, LLC

PROCUREMENT, STAGE MANAGER & SHOW PRODUCTION
Suzanne Hight, Z Special Events
J Roberts, ELN Productions

DECOR
Tolo Events

PHOTOGRAPHY PARTNERS
Curbow Photography
Richard Duval, Duval Images

CATALOG DESIGN & PRODUCTION
Denise Sakaki

BOOKKEEPING
Christie Kemp

ACCOUNTANT
Paul Capelle

PR TEAM
Play Nice PR
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The Auction of Washington Wine would like to acknowledge and thank the following individuals and businesses for their support:

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- Beecher’s Handmade Cheese
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- Butler Valet
- Caffe Vita
- Cort Party Rental
- Cypress Grove
- Peterson Company
- Rogue Creamery

THANK YOU TO THE CHEFS & RESTAURANTS

- Aaron Tekluve, Surrell
- Adam Reece, Walla Walla Steak Co.
- Alejandro Osorio & Valeria Ramos, Cava Azul
- Breanna Beike, Heritage Restaurant | Bar
- Brian Chandler, Cookie’s Country Chicken
- Chris Ingmire, Conversation at Thompson Seattle
- David Nichols, Eight Row
- Douglas Jones, Aeralume
- Dre Neely, Gravy
- Jason Wilson, The Lakehouse
- Joshua Beckham, FogRose
- Josh Henderson, J Henderson’s
- Keta Newhouse, Purple Cafe & Wine Bar
- Kevin Murray, Ray’s Boathouse
- Kirsti Brown, Communion Restaurant & Bar
- Maggie Trujillo, Aqua by El Gaucho
- Margarito Moreno, El Gaucho Bellevue
- Nutty Squirrel Gelato
- Peterson Company
- Stew Navarre, Jackalope Tex-Mex & Cantina and Jack’s BBQ
- Tana Meilke
- Trophy Cupcakes
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The Seattle Times

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to provide hope, care and cures
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AUCTION OF WASHINGTON WINES

Together, we’re honored to support the local community,
and especially the children in Washington.

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THANK YOU!
SEE YOU IN 2024!
The Auction of Washington Wines strives to create events that enable all wine enthusiasts in our community to access Washington state wines. Our events provide a welcoming atmosphere where everyone belongs and can participate in learning about our state’s wine while giving back to our industry and our beneficiaries.

By attending these events, you agree to permit your photo or video images to be used in AWW promotional materials.

SHARE YOUR PHOTOS & EXPERIENCES USING THE HASHTAGS
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The Seattle Times

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Wine Spectator

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