

*Celebrate*

WITH US

Red, White & Snow

March 7-9, 2024



20 YEARS





*Red, White & Snow*  
CELEBRATING 20 YEARS

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## GALA SCHEDULE

Welcome Toast . . . . .	Chris Waddell
Welcome . . . . .	Chris Waddell
Opening Remarks . . . . .	Tracy Meier
Live Auction . . . . .	John Curley
Mission in Action . . . . .	Miranda Ritter / Chris Waddell
Live Auction (Continued) . . . . .	John Curley
Closing Thank You Toast . . . . .	Chris Waddell & Tracy Meier
After Party . . . . .	DJ Dolph



# Welcome



*Signature*  
RESORTS & RESIDENCES

BUILDING POSSIBILITIES & DREAMS



## HONORARY CHAIRPERSONS

Dear Supporters of the National Ability Center,

Welcome to Red, White & Snow - the largest and most impactful fundraiser of the year for the NAC. We have been passionate about the NAC for nearly two decades. What started as a volunteering opportunity for Lori, soon became a priority to find new ways to give back to the NAC. Lori has now served the organization for ten-plus years — on the Board, as a volunteer and as a part of the gala team, to create an unforgettable experience for all. Paul has supported the NAC, and specifically Red, White & Snow events, through corporate sponsorship commitments.



Paul Lukanowski & Lori Harris  
NAC SUPPORTERS

Red, White & Snow is crucial to allowing the NAC to continue operating and growing, impacting lives each and every day. Your generosity this weekend directly affects the NAC and program participants in a meaningful way. If this is your first time participating, we encourage you to learn more about the NAC, take a tour of their remarkable facilities or volunteer at an event or as part of a program. We promise you will be inspired.



Yes, we enjoy the fine wine and extraordinary cuisine at this multi-day fundraiser. But what we love even more is the opportunity to be amongst all of you, working together to support the NAC's mission: to empower individuals of all abilities by building self-esteem, confidence and lifetime skills through sport, recreation and educational programs. As you raise your glass tonight, remember that we are here raising funds for this world-renowned non-profit and the participants who receive so much from the NAC programs. We have no doubt that we can break all previous fundraising records at this year's event, ensuring that the National Ability Center continues to serve our community.

Let's challenge ourselves to give more than ever before. As your honorary event chairpersons, we know that giving to the NAC will be a highlight of your year! Thank you in advance for your support and enjoy Red, White & Snow.

*Lori & Paul*



# Heartfelt Thanks

## TO OUR SPONSORS & VENUE HOSTS

Red, White & Snow is only possible through your continued generosity and support.  
You create a direct impact on the mission of the National Ability Center.

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## SPOTLIGHT PARTICIPANT

At a very young age, Miranda Ritter showed an aptitude for sports. From synchronized swimming to horseback riding and ski racing, Miranda not only exhibited athletic promise, but clearly found joy in these activities.

Miranda has Ehlers-Danlos Syndrome (EDS), a hereditary disorder of connective tissue. Due to this condition, all of Miranda's tissues and organs are impacted. Her joints are highly unstable and have a propensity for frequent and unpredictable dislocations - often from mundane, everyday actions such as walking, opening doors, high-fiving, or shifting position during sleep. Connective tissue is found throughout the body, therefore, the condition is systemic, impacting all of her joints and disrupting proper function in other organ systems. Miranda also has other conditions that commonly co-occur with some forms of EDS and compound the severity of her condition. For Miranda, one such example is an autonomic nervous system disorder, which creates cardiovascular and gastrointestinal challenges. Treatments remain limited and there are no cures, however, because of the National Ability Center, Miranda is still able to participate in the activities she loves, and see life as filled with possibilities.

As she reached her teen years, her appetite for sports grew. Instead of getting stronger in her sports, Miranda strangely found herself becoming weaker. She began to have unexplained fractures and fainting spells. Miranda was eventually diagnosed with Ehlers-Danlos Syndrome, a group of inherited disorders that affect connective tissues. It was then that Miranda began to experience a world of don'ts. Her desire for athletic competition seemed to have all but evaporated and she couldn't see a path forward to continue experiencing the joy she found in sport.

Enter the National Ability Center. At age 19, Miranda moved to



**Miranda Ritter**  
NAC PARTICIPANT

*"The National Ability Center reopened doors that I thought my illness had closed forever."*

Park City and was taken from a world of don'ts to a land of "I can" at the NAC. Her first run down the mountain at Park City Mountain Resort, her entire world opened back up. And, it was her experience at the Huntsman Cup where Miranda says she knew she'd found the people and place that would change her life.

For the first time in years, Miranda says she feels like she belongs. Miranda is already starting to master the sit ski and is looking forward to competing again. In addition to her competition goals, she is also studying health psychology at Westminster University. Her experience at the NAC has led her to pursue a career that supports others who are facing physical challenges. She says she wants to support others the way the people of the NAC have supported her.

We are thrilled to welcome Miranda into the NAC family and we can't wait to see how she'll change the world.







## Our Mission & Vision



For over 39 years, the National Ability Center has been dedicated to its non-profit mission to empower individuals with disabilities by building self-esteem, confidence, and lifelong skills through adaptive recreation, adventure, and educational programs.

The National Ability Center envisions a world where individuals of all abilities achieve remarkable feats. We aim to inspire individual achievement and catalyze a global impact, transcending perceived barriers and championing inclusivity.







**Chris Waddell**  
ATHLETE & SPEAKER

## MASTER OF CEREMONIES

Chris Waddell is a Hall of Fame athlete and World Champion in skiing and wheelchair track. Chris holds the record for US men with 12 Paralympic skiing medals. In addition, he was the first “nearly unassisted” paraplegic to summit the 19,340-foot Mount Kilimanjaro. While competing in college, a skiing accident left him paralyzed from the waist down. Less than one year later, Chris monoskied for the first time and soon became the fastest in the world. The Dalai Lama honored him as an “Unsung Hero of Compassion,” Skiing Magazine dubbed him one of 25 Greatest Skiers in North America and People Magazine named him one of “the 50 Most Beautiful People.” Prior to his Kilimanjaro climb, Chris started the One Revolution Foundation. Its Nametags program has empowered students at more than a thousand schools throughout the world with the message, “It’s not what happens to you. It’s what you do with what happens to you.” For the last five Paralympic Games, Chris has been an analyst for NBC’s coverage of alpine skiing and track and field.



**John Curley**  
AUCTIONEER

## AUCTIONEER

John Curley is president of John Curley Auctions. Since its inception in 2009, Curley has helped raise approximately \$100,000,000 a year for non-profits around the country. In fact, in one auction, Adam Sandler purchased every item auctioned off. John taught himself how to auctioneer with the help of a dvd he purchased on EBay in 2008. He performs 60 plus auctions a year in the U.S., Canada and Mexico. If you’ve never experienced John in action, you’re in for a treat this evening! Curley is also an Emmy Award and Edward R. Murrow Award-winning broadcaster. His television and radio career spans thirty years, with work in major markets on both the east and west coasts. His hosting of KING TV’s Evening Magazine in Seattle, for a record 16 years, made John the most recognized local celebrity in the Emerald City. Curley can now be heard on weekdays on the top rated radio show, KIRO Radio 97.3 FM’s with Shari Elliker. When not on radio or stage, Curley competes in powerlifting and endurance events. Curley has also served as an elected official in his home town as a city councilman. John’s most rewarding work is done not by talking, but by listening, as a hospice care volunteer. John Curley, lives with his lovely wife Nicolle and their three dogs on their farm in the little town of Cle Elum, Washington.



**Alexander Maria Lohmann**  
ARTIST

## HONORARY ARTIST

Alexander Maria Lohmann is an artist of extremes. As a pioneer, adventurer and explorer, he is always looking for new challenges and uncharted territory – both on his travels around the globe and in his studio. He is fascinated by contrasts and oppositions. From war-torn conflict zones to the most remote jungles, from the African deserts to the icy peaks of the Himalayas and bustling metropolises across the world, Lohmann has traveled to almost every corner of the Earth and captured it in his photographs. Using a wide variety of media and techniques – from classic photography to digital collages, analog mixed media and acrylic glass printing to abstract painting – he continually relates his diverse subjects to one another in new ways. By combining apparent opposites, he keeps creating surprising perspectives.

Alexander has exhibited at:

KUNSTHALLE ARLBERG 1800 – ARLBERG/AUSTRIA

ART INNSBRUCK – INNSBRUCK/AUSTRIA

RED BULL HANGAR 7 – SALZBURG/AUSTRIA

A&D GALLERY – LONDON/UK

GALLERY ART NOU MIL.LENNI – BARCELONA/SPAIN

ART FAIR – AMSTERDAM/NETHERLANDS

ARTE BORGIO GALLERY – ROMA/ITALY

ART MIAMI – MIAMI/USA

ESPACE 11 – MONTE CARLO/MONACO

[www.alexandermarialohmann.com](http://www.alexandermarialohmann.com)







## HONORARY VINTNERS

### NINE RED, WHITE & SNOW WINERIES/VINTNERS

The Continued Champions of Red, White & Snow

We proudly honor the wineries that have received past accolades as Honorary Vintners and continue to champion the Red, White & Snow event and the National Ability Center.

Traditionally, we've spotlighted a single vintner or winery each year for exceptional support. While we'll uphold this tradition next year, this time, we've chosen to recognize those who persist in their invaluable support.

**FEATURING THE ESTEEMED:** Parallel Napa Valley, Pride Mountain Vineyards, Kelham Vineyards, Macauley Vineyard, Trifecta, Terra Valentine & Foretell Wines, Fisher Vineyards, Venge Vineyards & Croix Estate Winery, and Mauritsen Wines, we extend our heartfelt appreciation.

Our gratitude knows no bounds for our winery partners and the unwavering backing they've lent to the National Ability Center over the years. This event owes its extraordinary nature to their kindness and generosity.

To all 31 vintners/wineries, thank you for the years of dedication, effort, and support, making Red, White & Snow a reality for the past two decades. Here's to 20 more years of shared success.

*Cheers!*



## HONORARY CHEF

### MICHAEL J. SHOWERS

Executive Chef, High West | Culinary Director, Constellation Brands

Originally from Seattle, Michael Showers joined High West as the executive chef in 2018. Michael attended the Culinary Institute of America in St. Helena, California in 1995. After working as stagiaire at the renowned 3 Michelin starred Akelarre in San Sebastian, Spain, he returned to Seattle and worked in the kitchens of highly acclaimed restaurants such as Café Campagne, Dahlia Lounge, Ponti Seafood Grill and Brasa, where he cooked alongside James Beard Award winners, Tamara Murphy and Holly Smith. In Seattle, Michael learned the value of working with local farmers and artisan food producers, as well as the benefits of sustainable farm-to-table cooking that he still practices today.

Michael headed to Montana to take the executive chef role at The Gallatin Gateway Inn, followed by The Lodge at Sun Ranch, one of Travel Channel's top three eco-lodges in the hemisphere in 2007. During his time in Montana, he became certified as a level 1 & 2 Wine Professional through the Culinary Institute of America.

Upon moving to Park City, Michael became the executive chef at the Goldener Hirsch Inn at Deer Valley Resort. Under his direction, the restaurant maintained its AAA 4-Diamond award and, in 2012, earned the "Best Restaurant in Park City" title from Salt Lake Magazine.

Michael joined High West Distillery & Saloon in 2018. He currently leads the High West culinary team, pairing innovative Western Mountain cuisine with High West's award-winning whiskeys at all 3 locations in and around Park City, Utah. At High West, he has been invited to cook at the renowned James Beard House, as well as host James Beard Foundation benefits in Park City, Utah.

As Culinary Director for Constellation Brands, his responsibilities include developing culinary brands to go alongside award-winning spirits at their partner distilleries, Nelsons Greenbrier in Nashville, Tennessee, and Copper & Kings in Louisville, Kentucky. In this role, Michael also develops partnerships embracing ethical sourcing and sustainability.







EVENT SCHEDULE  
MARCH 7-9, 2024

UNCORKED VIP & THE EXPERIENCE | MARCH 7  
STEIN ERIKSEN LODGE

Indulge in an exquisite weekend kickoff at Uncorked, where sophistication meets affordability in an exclusive wine and culinary experience. Elevate your senses with an intimate evening, featuring tastings of over 30 vintners' cherished wines, spirits, and delectable hors d'oeuvres. Immerse yourself in the ambiance heightened by live music, creating an extraordinary sensory journey.

WINE ON THE MOUNTAIN | MARCH 8  
ST. REGIS DEER VALLEY

Wine on the Mountain promises a sensory symphony of fine wines, delectable culinary offerings, and panoramic mountain views that will delight the soul. Immerse yourself in the charm of vintage ski culture as guests showcase their finest retro ski gear, setting the stage for a lively costume contest dance party with enticing prizes awaiting the most spirited participants. Against the backdrop of the majestic mountains, vintners take center stage to showcase their latest releases and timeless favorites, ensuring an unforgettable journey for your taste buds.

VINTNER DINNERS | MARCH 8  
PARK CITY, DEER VALLEY, AND SALT LAKE CITY

Indulge in the pinnacle of sophistication at Red, White & Snow's Vintner Dinners—an unparalleled showcase of culinary artistry and fine wines meticulously curated by premier chefs and vintners in an exclusive, opulent setting. Delight in the symphony of flavors as exquisite meals are expertly paired with artful wines, creating a unique gastronomic experience. What sets these dinners apart is the meaningful connection with the National Ability Center—a participant or volunteer will grace each event, sharing their personal journey of discovering possibilities through NAC's unique programs.

LIBRARY GALA DINNER | MARCH 9  
MONTAGE DEER VALLEY

Enjoy an evening of refined indulgence at The Gala Library Dinner, a tailored experience for those seeking the allure of The Gala's upscale dining in a more intimate setting. Begin your night with a cocktail reception while perusing exclusive items in the silent auction. Transition to a private wine-paired dinner hosted by a National Ability Center liaison and delight in delectable courses that are artfully paired with exceptional wines, creating a dining experience that rivals the grandeur of The Gala itself.

GALA DINNER & AUCTION | MARCH 9  
MONTAGE DEER VALLEY

Step into opulence at The Gala, our premier fundraising event, designed for the connoisseurs of life. Delight in a night of epicurean wonders, exclusive vintages, and one-of-a-kind auction items tailored to captivate couples, families, organizations, foundations, and entrepreneurs alike. The evening will commence with a silent auction and cocktail reception, setting the stage for the main event—an exquisite four-course seated meal artfully paired with wines from our prestigious roster of 31 wineries. Immerse yourself in the live presentation featuring an inspiring talk by a National Ability Center participant, and then witness the excitement unfold with once-in-a-lifetime live auction items.

TITLE, PRESENTING & CATEGORY SPONSORS



Every year, so many generous individuals open their homes and give their time and talents to make Red, White & Snow Vintner Dinners an intimate and special way to share the National Ability Center's mission. Thank you for your generous contributions.

HOST: Rachel & Rob Alday  
VINTNER: Eleven Eleven Wines  
CHEF: Rebekah Abrams | Rebekah's Kitchen

HOST: Chelsea Anderson  
DISTILLER: Sipsong Spirits  
CHEF: Holly Cox | Intermountain Health

HOST: Steven Boal & Jena Kingsley  
VINTNER: Mauritsen Wines  
CHEF: Ryan DePersio | Ember & Eagle

HOST: Anne & Andy Calder  
VINTNER: Parallel Napa Valley  
CHEF: Dar Hendrickson

HOST: Phil Carlucci  
VINTNER: Aperture Cellars  
CHEF: Dustin Valette | Valette & The Matheson

HOST: Judy & Larry Cohen  
VINTNER: Schramsburg & Davies Vineyards  
CHEF: Seth Adams | Riverhorse on Main

HOST: Jeff Miller & Deanna Combs  
VINTNER: Detert Family Vineyards & Dakota Shy  
CHEF: Scott Evans | Pago Restaurant Group

HOST: James Dumas  
VINTNER: Cornell Vineyards & Limerick Lane Cellars  
CHEF: James Dumas / Alpinist | dvc

HOST: Marti & Mark Gaylord / Bret & Linda Laughlin  
VINTNER: Vineyard 7&8  
CHEF: Nick Zucco | Urban Hill

HOST: Shari Gottlieb & Greg Golding  
VINTNER: Trifecta Wines  
CHEF: Franck Peissel | Talisker: Tower Club

HOST: Scott & Cindy Greenberg  
VINTNER: Cliff Lede Vineyards  
CHEF: Kevin Lee | Pendry Park City: KITA

HOST: Jon & Susan Huberman  
VINTNER: Blackbird Vineyards  
CHEF: Jason Lahrman | St. Regis: RIME

HOST: Courtney & Fabio Ferreira  
VINTNER: Phifer Pavitt Winery  
CHEF: Jason Johnson | 350 Main

HOST: Dinny & David Lesser  
VINTNER: Privé Vineyard  
CHEF: Alvaro Cisneros | Hearth & Hill

HOST: Lee & Shelley Marshall  
VINTNER: Spottswoode Estate Vineyard & Winery  
CHEF: A.J. Capella | The Summit House, NJ

HOST: Jacob Musyt / Diane Julian/ John Keller  
VINTNER: William Cole Vineyards  
CHEF: Jarrod Ross | Deer Valley Club 1981

HOST: Noreen & David O'Brien / Vicki & Ron Hauben  
VINTNER: Long Meadow Ranch Estates & Flambeaux Wine  
CHEF: Dan Mattoon | Glenwild Golf Clubhouse

HOST: Tom & Maureen O'Leary  
VINTNER: Three Sticks Wines & Vérité Winery  
CHEF: Sebastian Silberis | Element Park City

HOST: TJ & Kristen Parker / Steven Yevoli & Rachel Oxhorn  
VINTNER: Knights Bridge Winery  
CHEF: Samuel Phelan | Deer Valley, Mariposa

HOST: Cyd & Steve Quinn  
VINTNER: Freemark Abbey Winery  
CHEF: Patrick Bailey | The Farm

HOST: Tom & Kathy Raffa  
VINTNER: Pride Mountain Vineyards  
CHEF: Duskie & John Estes | Black Pig Meat Co.

HOST: Chris & Sitinee Sheffert  
VINTNER: Terra Valentine & Foretell Wines  
CHEF: Zane Holmquist | Stein Eriksen Lodge: Glitretind

HOST: Diane & Bill Spurgeon / Jons & Jane Besch  
VINTNER: Macauley Vineyard & Kelham Vineyards  
CHEF: Ryan Craft | Culinary Crafts

HOST: Sheri & Tracy Thompson  
VINTNER: Venge Vineyards  
CHEF: Miguel Martir | Talisker: Moondance at Tuhaye

HOST: Pierrette Tierney & Matthew Magleby  
VINTNER: Fisher Vineyards  
CHEF: John Platt | Midway Mercantile

HOST: Jon & Jean Traub  
VINTNER: The Setting Wines  
CHEF: Michael Hohl & Amber Maxwell | A&M Foods

HOST: Caryn & Howard Unger  
VINTNER: Lingua Franca Winery & To Kalon Vineyard  
CHEF: Michael Showers | High West Distillery

HOST: Cheryl & Greg Wood / Robin & Shane Robison  
VINTNER: Arista Winery  
CHEF: Jon Bonnell | Bonnell Restaurant Group

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Vintner Dinner Pairings



Thank You!



On behalf of the National Ability Center, we hope you enjoyed this year's 20th Annual Red, White & Snow event. With your generous support, we can continue to empower individuals of all abilities.



## NATIONAL ABILITY CENTER BOARD OF DIRECTORS

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# Red, White & Snow

CELEBRATING 20 YEARS

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# 01. SIGNATURE COLLECTION

2024 RED, WHITE & SNOW AUTOGRAPH SERIES

Whether or not you're an autograph enthusiast, this collection is a must-have. Delight in this exceptional assortment of magnums, representing the 2024 winery team, plus one spectacular gin.

**AT A GLANCE:** 33 Magnums + 1 Bottle of Gin

- 2019 Aperture Cellars Bordeaux Red Blend
- 2019 Aperture Cellars Sauvignon Blanc
- 2017 Arista Winery Mononi Vineyard Pinot Noir
- 2019 Blackbird Vineyards Arise
- 2021 Cliff Lede Vineyards Rhythm Cabernet Sauvignon
- 2019 Cornell Vineyards Estate Cabernet Sauvignon
- 2021 Dakota Shy Napa Valley Cabernet Sauvignon
- 2019 Detert Family Vineyards Cabernet Sauvignon
- 2018 Eleven Eleven Winery XI Cabernet Sauvignon
- 2015 Flambeaux Wine Cabernet Sauvignon, Sonoma Valley
- 2018 Fisher Vineyards Coach Insignia, Cabernet Sauvignon
- 2019 Freemark Abbey Winery Sycamore Vineyard Cabernet Sauvignon
- 2008 Kelham Vineyards Cabernet Sauvignon
- 2019 Knights Bridge Winery Cabernet Sauvignon
- 2021 Limerick Lane Cellars Russian River Zinfandel
- 2021 Lingua Franca Bunker Hill Chardonnay
- 2018 Long Meadow Ranch E.J. Church Cabernet Sauvignon, Napa Valley
- 2019 Macauley Vineyard Beckstoffer To Kalon Cabernet Sauvignon
- 2015 Mauritson Wines Rockpile Cabernet Sauvignon
- 2021 Parallel Napa Valley Cabernet Sauvignon
- 2015 Phifer Pavitt DATE NIGHT Cabernet Sauvignon
- 2018 Predecessor Cabernet Sauvignon
- 2019 Pride Mountain Vineyards Reserve Cabernet Sauvignon
- 2022 Privé Vineyard Joie de Vivre
- 2022 Sipsong Spirits Harvest Gin
- 2021 Spottswode Estate Cabernet Sauvignon
- 2020 Schramsberg Blanc de Blancs
- 2007 Terra Valentine Yverdon Estate Cabernet
- 2021 Three Sticks Wines Gap's Crown Vineyard Pinot Noir
- 2016 The Setting Oakville Cabernet Sauvignon
- 2016 Trifecta Wines Cabernet Sauvignon
- 2019 Venge Vineyards Family Reserve Cabernet, Oakville, Napa Valley
- 2017 Vérité Wines La Joie
- 2019 Vineyard 7 & 8 Estate Cabernet Sauvignon

**RESTRICTIONS:** Must be at least 21 years of age. The winning bidder is responsible for picking up and transporting the wine and gin.



LOT 1 VALUE  
 \$20,000

DONATED BY  
 2024 Participating Wineries & Distiller





## 02. INDULGE IN OPULENCE AT THE POETRY INN

A LUXURIOUS NAPA VALLEY ESCAPE FOR TWO COUPLES  
4 GUESTS | 2 NIGHTS & 3 DAYS | NAPA VALLEY, CA

This exclusive auction package offers a two-night retreat at the esteemed Poetry Inn, a lavish Napa Valley haven nestled amid a picturesque Cabernet Sauvignon vineyard in the renowned Stags Leap District. Revel in the epitome of luxury, tranquility, and top-tier hospitality, relishing in unparalleled vistas of the Napa Valley.

Each couple will enjoy a private suite featuring Italian Mascioni linens, a spa-like bathroom with dual vanity, heated flooring, a separate shower, and a luxurious soaking tub. Unwind in style with an outdoor shower, bask in the warmth of a wood-burning fireplace, and experience comfort and sophistication.

As part of this exquisite package, delight in an exclusive VIP Poetry Tasting Experience for four individuals at their sister property, the prestigious Cliff Lede Vineyards. Savor the finest wines in an intimate setting, absorbing the flavors and history behind each sip. To commemorate your escape, each couple will receive a magnum of the revered 2009 Cliff Lede Vineyards “Poetry” Cabernet Sauvignon, certain to be a prized addition to your personal collection.

Comprising sixty acres in the Stags Leap District, Cliff Lede Vineyards combines estate vineyards, winemaking, art, architecture, and music into one of Napa Valley’s most modern and diversified estates. The winery produces Cabernet Sauvignon and Sauvignon Blanc, as well as their flagship wine, Poetry Cabernet Sauvignon.

**RESTRICTIONS:** Valid through March 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, meals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. Lot may not be assigned, transferred or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

### AT A GLANCE:

- Experience and accommodations as specified for 4 guests
- 2-night, 2-room stay at the Poetry Inn, Napa Valley
- Sumptuous three-course breakfast
- Personalized concierge services
- VIP Poetry Tasting Experience at Cliff Lede Vineyards

### GIFTS FROM THE WINERY:

- 2 – 1.5-liter 2009 Cliff Lede Vineyards “Poetry” Cabernet Sauvignon



LOT 2 VALUE  
\$6,500

DONATED BY  
Cliff Lede Vineyards





03. COLORADO SKI ESCAPE

VAIL MOUNTAIN OR BEAVER CREEK FOR A SENSATIONAL GETAWAY

2 GUESTS | 5 DAYS & 4 NIGHTS | COLORADO

GET TO KNOW THE MOUNTAINS:

Under blue skies more than 300 days each year, Vail Mountain is the world’s premier mountain resort. This year-round Alpine destination delivers a superior, seamless experience for every guest, from the vast terrain and natural grandeur of the surrounding Gore and Sawatch Ranges to world-class events, shops and spas, and abundant culinary options and luxurious accommodations that line the pedestrian-friendly streets of Vail and Lionshead Villages.

Vail Mountain, Colorado’s largest resort, offers more than 5,300 acres of developed ski and snowboard terrain, including seven limitless Back Bowls in winter. Coupled with the enduring spirit of innovation inherent in Vail’s founders, and a timeless pursuit of excellence in all aspects of guest service and operations, Vail is like nothing else on earth.

As the world's best luxury family resort, Beaver Creek is the place to relax, indulge, and explore this season. Beaver Creek maintains the traditions it’s known and loved for, while feeling fresh and modern. The resort offers a winter getaway for any traveler, from families exploring the learning-friendly terrain like the new McCoy Park to adrenaline junkies checking off the best steep slopes in the state of Colorado on the Birds of Prey World Cup racecourse.

The beloved Cookie Time is a decades-old tradition, with the aroma of delicious chocolate chip cookies sweeping through the village. But for foodies and families alike, there's more than just sweet treats at the resort. Allie's, Zach's, and Beano's fine dining cabins on the mountain offer bucket-list culinary experiences, with snowcat-drawn sleigh rides to elevated epicurean escapes. In the intimate alpine village, refined luxury abounds, elevated by recent and ongoing investments in infrastructure, as well as art and activation that create a buzz about the base area.

**RESTRICTIONS:** Mutually agreed-upon dates for the 2024/25 Ski Season must be used by 10/31/2025. Dates are to be mutually agreed upon by all auction lot partners, and may not be used during holiday and peak-period dates. Guests need to book at least 90 days in advance. Ground transportation, meals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. Lodging is valid Sunday – Thursday nights. Dining/Spa/Retail gift certificates must be used all at once and it does not include gratuity, alcohol, or tax. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described.

AT A GLANCE:

- 4 nights of lavish accommodations at a Vail Resorts-owned hotel in either Vail or Beaver Creek
- \$150 Dining Credit to relish exquisite culinary delights, at a Vail-owned restaurant
- \$300 Retail Credit for exclusive shopping experiences, at a Vail-owned establishment
- \$150 Spa Credit for rejuvenation and relaxation, at a Vail-owned facility
- 8 Ski Passes for an unforgettable skiing adventure for the 2024/25 ski season for Vail or Beaver



LOT 3 VALUE  
 \$8,000

DONATED BY  
 Vail Resorts EpicPromise





## 04. SAVE US A SPOTT! AT YOUR TABLE AND IN YOUR CELLAR

A WINE-PAIRED DINNER CELEBRATION WITH BETH WEBER NOVAK  
12 GUESTS | AT YOUR CHOICE OF A LOCATION IN THE CONTINENTAL U.S.

We offer you the opportunity to allow us to bring the Spottswood Estate in Napa Valley to you! Winery proprietor Beth Weber Novak looks forward to joining you and your wine-loving friends in your home for a spectacular evening where she will bring wines from their cellar and host a Spottswood dinner. With your input, they will partner with a highly regarded chef in your area who shares their ethos of using fresh and local ingredients to create a meal paired with Spottswood wines, which themselves are reflective of their time (vintage) and place - the vineyards' soil, site, and climate.

In addition to spending time with you in your home, this auction lot includes Spottswood Estate Cabernet Sauvignon magnums from the 2020 and 2021 vintages to add to your cellar.

You are invited to experience Spottswood, as Beth Weber Novak shares with you their wines and deep commitment to the highest level of stewardship of their community, people, and planet. Adopting organic farming practices in 1985, Spottswood is certified organic, biodynamic and regenerative organic, and was the first winery in Napa Valley to become a B Corp. It is 100% powered by solar, is a Gold Member of International Wineries for Climate Action (IWCA), and, since 2007, a member of 1% for the Planet. Spottswood is passionate about the natural environment and operated in a manner to both help restore our climate, as well as to inspire others. They find deep meaning in this commitment to the planet, people and environment, as they work to ensure the future of their multi-generational family winegrowing business.

Spottswood looks forward to spending meaningful time with you and to welcoming you to the Spottswood Team!

**RESTRICTIONS:** Valid through March 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, rentals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. Lot may not be assigned, transferred or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

### AT A GLANCE:

- Experience as specified for up to 12 guests
- Spottswood wine paired with dinner with a favorite local chef

### GIFTS FROM THE WINERY:

- 1 – 1.5-liter Spottswood Cabernet Sauvignon 2020
- 1 – 1.5-liter Spottswood Cabernet Sauvignon 2021



LOT 4 VALUE

\$11,700

DONATED BY

Spottswood Estate Vineyard & Winery





05. EXTRAORDINARY WOMEN MAKING AN IMPACT

A RELAXING RETREAT TO NORTHERN CALIFORNIA  
4 GUESTS | 5 NIGHTS & 6 DAYS | NAPA & SONOMA, CA

Embark on your journey at Laki's Vineyard Napa House, an enchanting, French-inspired Country Home nestled in the heart of Napa Valley, California. Set amidst sprawling acres of vineyards, this private wine country retreat awaits your arrival.

Meet Ellie Anest, the visionary founder of Eleven Eleven, whose entrepreneurial and philanthropic drive has defined her lifelong journey. Drawing from years of business expertise and a steadfast commitment to excellence and customer service, Ellie has curated an exceptional wine brand. Experience her hospitality as she and her team host you for an exclusive VIP tour and tasting at her winery. Conclude the day hosted by Ellie at one of the winery's private dining rooms with culinary delights prepared by an acclaimed local chef, sharing an evening of camaraderie and enjoyment with new-found friends.

Continue your extraordinary journey with Part II, venturing toward the Pacific Coast at Sea Ranch. Discover serenity in the Jasper family's splendid modest coastal home, offering mesmerizing vistas of the Pacific Ocean. Protected from the winds up on the ridge above the ocean in a private setting, all you hear are the crashing waves. Weather permitting, during your stay, Pilot Tara will guide you on a captivating coastal flight aboard her Cirrus SR22 G5. The Cirrus SR22, which is the modern day Cessna - it has become the best-selling single-engine aircraft every year for many years now. If time permits and it's the suitable season, she may also lead you on a fascinating mushroom foraging experience.

Elevate your retreat and excite your taste buds with a remarkable gin-paired dinner crafted by local celebrity chef Duskie Estes. During this experience, delve into the inspiring narratives of both Tara and Duskie, learning about their significant contributions and impact on their community.

Conclude your wine country escapade with a memorable day in Sonoma, hosted by the esteemed Prema Kerollis, co-founder of Three Sticks Wines. Prema's profound affection for Sonoma and its rich terrain resonates in her relentless pursuit of excellence. She's passionate about inspiring her team to achieve their best work while nurturing their love for what they do.

During this exclusive day, Prema will introduce you to another influential woman in Sonoma, Anne Moller-Racke, winegrower and proprietor of Blue Farm Wines. Enjoy a delightful tasting of their single-vineyard wines at their farmhouse estate. Keep the conversation flowing over a soul-warming Wine Country lunch at a local's favorite restaurant in Sonoma, hosted by Prema.

Afterward, rendezvous at the Vallejo-Casteñada Adobe, home to Three Sticks Wines. Built in 1842 by Captain Salvador Vallejo, this Mexican-era Adobe underwent a two-year preservation and renovation project 2012-14, helmed by celebrity designer Ken Fulk. Savor a selection of chardonnays and pinot noirs from Three Sticks estate-grown vineyards sprinkled throughout Sonoma County, all thoughtfully paired with curated seasonal bites.

Stroll across the street and settle into a French-inspired dinner at a Sonoma establishment, the girl & the fig bistro. Reflect on the amazing adventures and connective experiences over the last few days before tucking into your luxurious accommodations at El Dorado Hotel. This historic hotel on the plaza is newly reopened after a full hotel renovation - there's no better spot to cap off an incredible inspiring trip to Wine Country.

**RESTRICTIONS:** Valid through March 2025. Dates are subject to mutual agreement between auction lot partners and guests, to be confirmed at least 60 days in advance. Air/ground transportation, rentals, meals, gratuities, additional activities, food, and beverages not included in the "At a Glance" section are at the expense of the bidder. This lot cannot be transferred, sold, or divided. The auction winner is responsible for collecting and transporting all winery and distillery gifts. Participants must be 21 years of age or older.

(CONTINUED ON NEXT PAGE)

AT A GLANCE:

- Experiences and accommodations, as specified for 4 guests
- 2 nights' stay at Laki's Vineyard Napa House
- Private Eleven Eleven Tour & Tasting Experience
- Eleven Eleven Evening at the Vineyard featuring a wine-paired dinner with a local celebrity chef, hosted by Ellie Anest
- Coastal Flight with Pilot Tara Jasper aboard her Cirrus SR22 G5 while you are at Sea Ranch (weather dependent)
- Sipsong Spirits Tasting Event
- 2 nights' stay at the Jasper's Sea Ranch
- Sipsong Spirits-inspired dinner prepared by renowned local chef Duskie Estes
- A day exploring women culinary entrepreneurs in Sonoma alongside Prema Kerollis
- Wine-paired Dinner at The Adobe with a local celebrity chef
- 1-night stay in Sonoma, El Dorado Hotel 2 rooms

GIFTS FROM THE WINERIES & DISTILLERY:

- 6pk – 750ml Eleven Eleven Wines, Vintner Selections
- 6pk – 750ml Three Sticks Wines, Vintner Selections
- 6pk – 750ml Sipsong Spirits



LOT 5 VALUE  
\$15,000

DONATED BY

Eleven Eleven Wines  
Three Sticks Winery  
Sipsong Spirits





## 06. LOVE IS BIGGER THAN ANYTHING IN ITS WAY

ARTIST: ALEXANDER MARIA LOHMANN  
 ACRYLIC GLASS. GOLDEN SLIMLINE FRAME  
 1.2 METER X 1.2 METER

Step into the mesmerizing realm of visual storytelling with this remarkable piece of art, a mosaic-like creation composed of hundreds of diverse photographs and an array of surfaces. Crafted in one of the world's premier photo labs, this artwork showcases a meticulous arrangement of nearly 300 individual fields, each embraced under acrylic glass and utilizing various paper types at five distinct depths. The result is a visually stunning masterpiece that is both aesthetically captivating and laden with profound meaning.

The photographs, originating from the National Ability Center's programs, breathe life into the artwork. These images, representing the participants' experiences, are strategically layered beneath acrylic glass, creating a tangible depth that adds a unique richness to the message conveyed. Every picture becomes a kaleidoscope of emotions and stories, with each layer unveiling a different facet of the National Ability Center's transformative impact.

At the core of this intricate mosaic lies a narrative that transcends the visual feast it presents. This artwork is a testament to the love of life and the love for humanity. The financial support depicted within this piece becomes the bridge that transforms dreams into reality for individuals who might otherwise face insurmountable challenges.

**Love is Bigger than anything in its way, is a celebration of resilience, hope, and the power of collective compassion.**

Embedded within the mosaic are 283 photos representing the dreams that have been fulfilled through this support. The artist's personal connection to the cause, shared through his experience with his daughter Kristiane, brings an authentic and heartfelt dimension to the artwork. The struggles faced by individuals with disabilities, and the emotional and financial burdens carried by their families and friends, are poignantly acknowledged.

In navigating the myriad complexities of life with a disability, this artwork suggests that love is the force that transcends all obstacles. It is a love that exceeds the emotional and financial challenges, shining through as a constant source of strength and resilience. Through this powerful unification of photographs, surfaces, and depths, the artist invites viewers to explore not only the visual beauty of this piece but also to connect with the profound narrative it encapsulates—a story of love, dreams, and the unwavering support that makes the impossible achievable.

**RESTRICTIONS:** The winner is responsible for the pick up and transportation of artwork.

LOT 6 VALUE  
 \$10,000

DONATED BY  
 Alexander Maria Lohmann





07. WINE COUNTRY ODYSSEY IN NORTHERN CALIFORNIA

IMMERSE IN WINE, FINE DINING, GOLF & EXCLUSIVE EXPERIENCES  
 JUNE 13 – 16, 2024 | 4 GUESTS | 3 NIGHTS & 4 DAYS | NORTHERN CALIFORNIA

ANDERSON VALLEY  
 RUSSIAN RIVER VALLEY  
 NAPA VALLEY

Experience an extraordinary four-day wine journey with three cherished guests, traversing from Mendocino to Sonoma and concluding in Napa. Your escapade begins with an intimate Fisher Vineyards wine dinner and an overnight stay at the charming Boonville Hotel, nestled in the heart of Anderson Valley.

Fuel your day with a morning stroll through town, followed by a delightful picnic at Long Meadow Ranch, Anderson Valley's Pinot property, tucked away in the scenic hills. Embark on an exhilarating helicopter ride from Boonville airport, soaring along the rugged Sonoma coast to Fisher's Mountain Estate vineyard in the Mayacamas range. Indulge in a VIP tasting and tour of Fisher's original mountain winery and caves before a restful night's sleep.

Relish a two-night retreat at the serene Limerick Lane Cellars estate house, surrounded by century-old vineyards and adjacent to the Limerick Lane Cellars winery. Located minutes from the charming town of Healdsburg, this peaceful Sonoma County setting boasts a swimming pool, fruit trees, and breathtaking views of sprawling vineyards.

During this vacation, kickstart your day with a round of golf alongside Rob Fisher and Adam Goodrich at the prestigious Mayacama Golf Club, a Golf Digest Top 100 course. Conclude your evening at Fisher's Calistoga Estate winery, joining the Fisher family and a Celebrity Chef for a Library Selection Summer Celebration wine dinner.

Before bidding farewell, immerse yourself in an unforgettable Limerick Lane Cellars VIP vineyard tour and picnic tasting with the winemaker, ensuring a memorable conclusion to your extraordinary wine country journey. Throughout your adventure, Fisher Vineyards' concierge services will be at your beck and call, enhancing every moment of your stay.

**RESTRICTIONS:** Dates as outlined in the At a Glance section. Air and ground transportation, meals, gratuities, additional activities, food and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. Helicopter ride is weather permitting. The auction lot winner is responsible for the pickup and transportation of all gifts from the wineries. Must be at least 21 years of age.

AT A GLANCE:

- Experiences and accommodations, as specified for 4 guests
- 1 night, 2 rooms at The Boonville Hotel (Anderson Valley, June 13)
- 2 Nights at Limerick Lane Cellars estate house (June 14 & 15)
- June 13: Fisher Vineyards Wine Paired Dinner at The Boonville Hotel and Restaurant
- June 14: Long Meadow Ranch Vineyard in Anderson Valley Tasting & Lunch
- June 14: Helicopter Ride from Anderson Valley to Sonoma Fisher Mountain Estate
- June 14: Fisher Mountain Estate VIP Tour Tasting
- June 15: Fisher Vineyard Summer Celebration Library Selection Dinner
- Mayacama Golf Club: A round of accompanied golf
- Limerick Lane VIP Tour & Picnic Tasting

GIFTS FROM THE WINERIES:

- 2 – 1.5L 2007 Fisher Vineyards Wedding Vineyard, Cabernet Sauvignon
- 2 – 1.5L 2007 Fisher Vineyards Lamb Vineyard, Cabernet Sauvignon
- 2 – 750 ml Six-Vintage Verticals of Coach Insignia, Cabernet Sauvignon (2014 -2019)
- 2 – 750 ml 6pk of Limerick Lane Cellars wine, Vintner Selection



LOT 7 VALUE  
 \$11,000

DONATED BY

Fisher Vineyards  
 Limerick Lane Cellars  
 Long Meadow Ranch Estate





08. ELITE MILITARY EXPERIENCE & VINTNER'S RETREAT IN PARK CITY

MARKSMANSHIP CHALLENGES & ELEGANT EVENINGS  
4 GUESTS | 3 NIGHTS & 4 DAYS | PARK CITY, UTAH

Explore a once-in-a-lifetime weekend like no other, uniting the bravery of America’s elite military and the sophistication of Napa Valley’s esteemed vintners, nestled within Park City’s majestic landscapes. This experience offers an unparalleled fusion of military expertise, fine wines, and unforgettable experiences. Prepare to be immersed in an extraordinary blend of adventure, education, and luxury, all while supporting a noble cause.

Set the tone for the weekend with military training and collaboration: (Your target date is Aug 22 -24, 2024) Join Navy Seal Michael Zarkos and Green Beret Shane Bognaski, along with NAC’s own Army Engineer and Sapper, Caitlin Bognaski, at the Park City Gun Club to learn the essentials of marksmanship in a safe and controlled environment. There you will be paired up with one of these elite military members and a vintner partner for further marksmanship practice and team-building activities.

After training on day one, relish an explosive 4-course wine-paired meal at a venue along Park City Main Street, hosted by renowned vintners Kirk Venge and Mac Watson. Engage in captivating conversations and share unforgettable stories with Medal of Honor recipient Matt Williams, 18th Chairman of the Joint Chiefs of Staff GEN(R) Martin Dempsey, and other distinguished military members and vintners.

On day two of your Wasatch adventure, transition to an outdoor range in Kamas Lions Club to put your marksmanship skills to the test, shooting from a fixed position at various targets. Engage in friendly competitions and experience shooting various weapons, including US Military and exotic foreign weapons, under expert guidance. Witness the ballistic effects on different targets, including shooting at a vehicle, providing insights into various weapon systems.

Conclude your adrenaline-filled day at the Pendry’s Kita restaurant, with an elegant 5-course dinner complemented by Macauley & Venge Vineyards fine wines, offering a relaxed setting to unwind and converse. Pendry Park City is a contemporary mountain enclave bringing the mastery of Utah’s awe-inspiring landscape to new heights. This retreat’s modernist design, luxury service, and thoughtful amenities will help ensure an exceptional experience, time and again.

**RESTRICTIONS:** Valid through November 2025. If the dates proposed do not work, new dates are to be mutually agreed upon by all auction lot partners, allowing at least 75 days in advance notice. Excludes holidays and harvest. Air/ground transportation, meals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. Lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age. If MSGT Matt Williams’ active-duty assignment does not allow him to join on the agreed-upon dates, he or an alternate will return to Park City on another date for a round of golf with auction lot winner.

AT A GLANCE:

- Experiences and accommodations as specified for 4 guests
- 2 rooms, 3 nights at The Pendry Park City
- Park City Gun Club: Navy Seal Michael Zarkos & Army Green Beret Shane Bognaski, along with Army Sapper Caitlin Bognaski, will teach you basic marksmanship skills
- Kamas Lions Club outdoor range: Advanced team competition, paper targets, moving targets
- Vintners Choice of a 4-course Vintner Dinner at their favorite Local Haunt
- Wine Paired Vintner Dinner hosted by and at Kita, Pendry Park City
- Signed copies of “No Time for Spectators”, GEN(R) Dempsey’s best-selling book
- Macauley Vineyard Tasting in St. Helena
- Venge Vineyards Tour and Tasting in Calistoga

MEET ESTEEMED MILITARY & WINERY PERSONALITIES:

- Matt Williams: Army Master Sergeant and Green Beret; Medal of Honor Recipient - Active-duty
- GEN(R) Martin Dempsey: 18th Chairman of the Joint Chiefs of Staff
- Michael Zarkos: Navy E5 and Navy Seal
- Shane Bognaski: Army Captain & Green Beret
- Caitlin Bognaski: Army Captain & Sapper (12th female to earn a Sapper tab)
- Mac Watson – Macauley Vineyard
- Kirk Venge – Venge Vineyards & Croix Estate

GIFTS FROM THE WINERIES:

- 12 pk – 750 ml of Macauley Vineyard, Vintner’s Favorite Selection
- 12 pk – 750 ml of Venge Vineyards, Vintner’s Favorite Selection



LOT 8 VALUE  
\$8,000

DONATED BY  
Pendry Park City  
Macauley Vineyard  
Venge Vineyards  
Park City Gun Club  
Kamas Lions Club





# 09. MONTAGE OF EXPERIENCES - HIDDEN GEMS IN FAMILIAR PLACES

REVEL IN ROMANCE IN CABO & EMBARK ON SONOMA ADVENTURES

2 GUESTS | 3 NIGHTS & 4 DAYS | LOS CABOS, MEXICO

4 GUESTS | 3 NIGHTS & 4 DAYS | HEALDSBURG, CA

Embark on a romantic getaway to Cabo, where you'll indulge in the luxury of one of Montage's premier resorts. Spend three nights and four days basking in the sun, surrounded by the breathtaking Baja Oasis. Whether you choose to be active or simply relax, this gorgeous resort offers the perfect backdrop for your intimate journey.

Transition to Healdsburg, nestled in the heart of Sonoma County, for a three-night stay at Montage Resort—Northern California's pinnacle of luxury lodging. Prepare to be pampered and delighted at one of the region's newest and top-rated resorts.

Your Sonoma sojourn begins with a welcome dinner at Valette Restaurant, featuring the remarkable cuisine of chef-owner Dustin Valette. Hosted by Pride Mountain Vineyards, Stuart Bryan, indulge in a six-course dinner paired with special cellar selections, showcasing truffles, foie gras, caviar, and more. A set of bespoke steak knives from local cutler New West KnifeWorks, imbue the meal with a sense of ceremony while providing a sharp memento that will last a lifetime.

Enjoy a secret vineyard gourmet picnic at the historic 1890 Summit Ranch, known as ghost winery, accompanied by a selection of Pride Mountain Vineyards. Stuart will share the vineyard's history as you savor a curated lunch amid the vines. Immerse yourself in the wineries of Clay Mauritson and Rob & Cam Fisher, with VIP treatment of tours and tastings at each spectacular location. Conclude the day with dinner at a local favorite, with Dustin Valette as Winemaker & Chef, at The Matheson, promising an evening of unforgettable local flair showcasing his own label wine, “Valette Wines.”

On your third day, start with a private tour and tasting at Martinelli Winery, surrounded by the beauty of the Russian River. Head north on Highway 101 to Francis Ford Coppola's spectacular winery in Geyserville. Spend the afternoon poolside, relaxing and indulging in the 3,600 sq. ft. of pools, wine, and a memorable view of the Alexander Valley. Finally, your Sonoma Sojourn ends with dinner at Bravas Bar de Tapas. Bravas serves up traditional Spanish and modern tapas-style dining with Wine Country Style. Bon appetite!

**RESTRICTIONS:** Valid through March, 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, meals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. Montage Los Cabos is valid for Sunday to Thursday only, not valid over holidays, and subject to blackout dates. Montage Healdsburg stay not valid over holidays or special events, other blackout dates may apply. Lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

## AT A GLANCE:

- Accommodations and experiences for 4 guests unless specified otherwise
- 3 nights, 1 room (2 guests) at Montage Los Cabos
- 3 nights, 2 rooms, 4 guests at Montage Healdsburg
- 6 course dinner hosted by Stuart Bryan at Valette
- Pride picnic lunch at a secret vineyard and historic landmark
- VIP Tastings at Mauritson Wines & Fisher Vineyards
- Dinner with Dustin Valette as Winemaker & Chef at The Matheson
- Lunch at Martinelli Winery, inclusive of vineyard tour and tasting
- Pool time at Francis Ford Coppola’s Reserved Cabana & VIP Tasting
- Dinner at Bravas Bar de Tapas, a Stark Reality Restaurant
- Six-piece wine-barrel steak knife set from New West KnifeWorks

## GIFTS FROM THE WINERIES:

- 6 pk – 750 ml Pride Mountain Vineyards Reserve & Vineyard select wines
- 6 pk – 750 ml Valette Wines variety pack
- 6 pk - 750 ml Mauritson Wines variety pack
- 6 pk – 750 ml Fisher Vineyards variety pack
- 6 pk – 750 ml Martinelli Winery variety pack
- 6 pk – 750 ml Francis Ford Coppola variety pack



LOT 9 VALUE

\$20,000

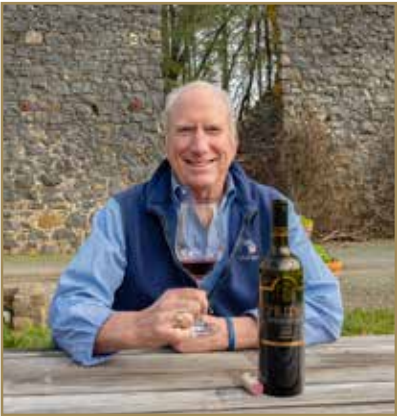
DONATED BY

Montage Los Cabos  
Montage Healdsburg  
Pride Mountain Vineyards

The Matheson  
Fisher Vineyards  
Mauritson Wines

Martinelli Winery  
Francis Ford Coppola  
Valette

Stark Reality Restaurants  
National Ability Center  
New West Kifeworks





10. CREATE YOUR OWN BARREL OF WINE WITH PHILIPPE MELKA\*

CELEBRATE PARALLEL NAPA VALLEY'S 25TH ANNIVERSARY  
 2 GUESTS | 3 TRIPS TO NAPA VALLEY | 2 PARTIES FOR THE NEXT 4 YEARS

Join Philippe and the Partners of Parallel Napa Valley in the Cave to partake in the blending of this very special wine commemorating their 25 years! Live the life of a winemaker as you sample wine from dozens of barrels, seeking to create the ultimate prize – wine fine enough to be honored as their Silver Anniversary Vintage 2024. Your 4-year journey starts with the 2024 harvest, followed by harvest parties in Park City in 2024 and 2025, blending in and post blending dinner in 2026, and concluding with the bottling in 2027 of your wine.

PARTICIPATE IN THE 2024 HARVEST & CRUSH  
 (September or October – It's up to Mother Nature)

- 2024 Celebrate the Fall Harvest at Parallel's Annual Harvest Party in Park City
- 2025 Celebrate the Fall Harvest at Parallel's Annual Harvest Party in Park City
- 2026 Join Philippe Melka and the Parallel Partners for blending of the juice in your French Oak barrel –Followed by Dinner in the Cave
- 2027 Participate in the Bottling and release of your wine

**RESTRICTIONS:** \*Setting a date and time for the Harvest and Crush is at the mercy of Mother Nature and forces beyond our control. A few days advance notice is the norm. It may run from 5 to 10 in the morning and it may be cold. You may have to drink wine with your breakfast. Ah, but what a great event it is! Air/ground transportation, meals, gratuities, additional activities, food, and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. Lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. It will be for the winner's use only and may not be sold or transferred without written consent of Parallel Napa Valley. The auction lot winner is responsible for the pickup and transportation of all gifts from the winery. Must be at least 21 years of age.

AT A GLANCE:

- Experiences and accommodations as specified for 2 guests
- 2024 Harvest & Crush in early fall, Napa Valley
- One night, one room in Napa Valley
- 2024 Celebrate the Fall Harvest, Park City Party
- 2025 Celebrate the Fall Harvest, Park City Party
- 2026 Blending of the juice in your French Oak barrel with Philippe Melka & Parallel Partners, Napa Valley
- 2026 Post blending Dinner in the Cave, Philippe Melka & Parallel Partners, Napa Valley
- One night, one room in Napa Valley
- 2027 Participate in the Bottling & Release of your wine
- One night, one room in Napa Valley

GIFTS FROM THE WINERY:

- This special wine will be designated as "your name CUVIE".
- 1 – 50-liter "Quarter Cask" Barrel (yields 4 cases of .750L bottles)
- 9 – 1.5-liter Etched and hand-painted 25th Anniversary Cabernet Sauvignon



LOT 10 VALUE  
 \$22,500

DONATED BY  
 Parallel Napa Valley  
 Philippe Melka





# 11. ULTIMATE DATE NIGHT 13-DAY EUROPEAN VACATION

CRUISIN' WITH SUZANNE PHIFER PAVITT | JUNE 1-13, 2024  
 2 GUESTS | 13 DAYS & 12 NIGHTS | MEDITERRANEAN

Indulge in the Ultimate DATE NIGHT with CEO + Founder Suzanne Phifer Pavitt and her husband Shane Pavitt as they travel from Rome to Lisbon, June 1-13, 2024. Set sail on a Mediterranean odyssey aboard Oceania Cruises luxurious ship Marina. This incredible journey explores ancient ruins and sun-drenched shorelines, combining old-world beauty and modern charisma, including two full days to soak in Moroccan traditions in the fascinating cities of Casablanca and Agadir.

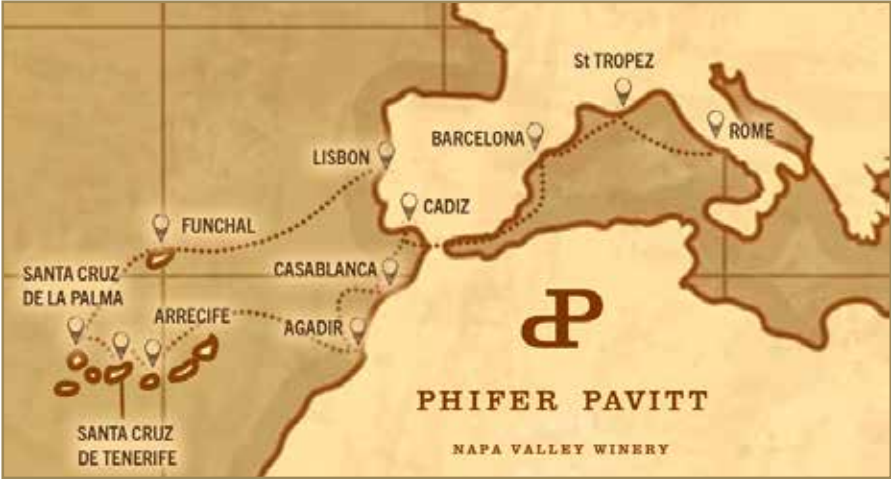
And of course, along the way is the guarantee of fine wines, fantastic foods, and the warm company of wine and food enthusiasts. Enjoy captivating sights and scenery, all while exploring stops in Italy, France, Spain and the Canary Islands, in addition to Morocco. This cruise promises a perfect blend of world-class wine and food, cultural experiences, and breathtaking scenery aboard the elegant Marina ship.

On board, they will share DATE NIGHT, Reserve, and library Phifer Pavitt wines during private receptions and winemaker dinners, tasting seminars, and other on-board tasting opportunities. There will also be several shore excursions exclusive to Phifer Pavitt, featuring regional wine and cuisine, enticing the explorer in all of us with discoveries of new wines, foods, and tastes all along the way.

**RESTRICTIONS:** Valid ONLY June 1-13, 2024. This cruise is only offered for the dates specified; dates are not flexible. If the winner is unable or unwilling to travel on the specified dates the cabin will be forfeited. This is non-transferable and non-refundable. Air/ground transportation, meals, gratuities, additional activities, food and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. Any additional costs will be borne by the winning bidder, including but not limited to: additional travel costs from a non-gateway departure city, airport transfers and other ground transportation, land accommodations and/or travel, gratuities, on-board alcoholic beverages other than wine tasting experiences as noted, travel and/or health insurance, personal items, shore excursions, pre or post cruise itineraries, travel agent or travel management expenses. Must be at least 21 years of age.

## AT A GLANCE:

- Experiences and accommodations, as specified for 2 guests
- Accommodation: Veranda Stateroom, the largest at sea, which includes a private veranda
- 12-day cruise aboard Oceania Cruises Marina, sailing from Rome, Italy to Lisbon, Portugal
- Cruise hosted by Suzanne Phifer Pavitt
- Gourmet cuisine curated by world-renowned Master Chef Jacques Pepin, including access to specialty restaurants, Toscana, Red Ginger, and Polo Grill
- All onboard meals and entertainment
- Onboard Phifer Pavitt Events: Welcome and Farewell Receptions, Wine seminar, and winemaker Dinner featuring vintages from the Phifer Pavitt library
- Complimentary soft drinks, bottled water, cappuccino, espresso, teas, and juices



LOT 11 VALUE  
 \$14,000

## DONATED BY

Phifer Pavitt Wines  
 National Ability Center  
 Food & Wine Trails





## 12. LUXURIOUS RETREAT IN LOS CABOS WITH SAM BAXTER

UNRIVALED VIEWS, GOLF, WINE-PAIRED MEAL & LIFELONG MEMORIES  
 8 GUESTS | 6 NIGHTS & 7 DAYS | LOS CABOS, MEXICO

Experience the epitome of luxurious living at Casa Paraiso, akin to a 5-star resort! Their exceptional offerings include personalized services such as grocery provision, private chefs, daily housekeeping, and a dedicated concierge ready to arrange transportation and dinner reservations, ensuring a seamless and relaxing stay.

Indulge in the exclusive Beach Club, just a brief golf cart ride away, boasting a magnificent pool, a state-of-the-art gym, and an exquisite restaurant. As part of your experience, a remarkable chef dinner will be prepared by the renowned Itakate within the comfort of this stunning residence. Additionally, enjoy two rounds of golf (18 holes each) at the prestigious Puerto Los Cabos golf course, a 27-hole masterpiece meticulously designed by Nicklaus and Norman, an absolute gem for golf enthusiasts.

Explore the vibrant culinary scene of San Jose del Cabo, located approximately 15 minutes away, brimming with the finest restaurants and captivating art galleries. This is an unparalleled opportunity to immerse yourself in luxury, leisure, and the vibrant cultural essence of the region.

But wait, there is more! This exclusive auction lot features a delightful rendezvous with renowned Winemaker Sam Baxter. Experience an unforgettable culinary journey alongside Sam, a connoisseur known for blending Mexican flavors with Napa Valley finesse. Indulge in a wine-paired dinner crafted by Sam, complemented by a Tequila and Taco luncheon and a lively sparkling wine happy hour. Sam's childhood in Napa Valley, and frequent travels to Mexico, fostered his deep immersion in Mexican culture. Starting his culinary adventures alongside his mother as a teenager, he's perfected dishes like Cochinita Pibil, Carnitas, and Birria, along with an array of tantalizing salsas. At this exclusive event, he'll marry his culinary expertise with his winemaking prowess, curating a Mexican feast perfectly paired with Terra Valentine and Foretell wines. As a bonus, Sam will lead an engaging educational session on tequila and mezcal, unveiling the intricate techniques behind these exceptional agave spirits.

**RESTRICTIONS:** Valid through March 2025. Blackout dates: Thanksgiving, Christmas & New Year's Eve weeks. Dates to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. If Sam's schedule doesn't allow, he will host the Mexican fest at his Spring Mountain ranch. Air/ground transportation, meals, gratuities, additional activities, food, and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. This lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

### AT A GLANCE:

- Unless otherwise specified, experiences and accommodations as specified for up to 8 guests.
- 6-nights, 7-days stay at Casa Paraiso
- 4 rooms
- 2 rounds of 18-hole golf on Puerto Los Cabos golf course (opportunity to purchase additional rounds)
- Chef dinner prepared by the renowned Itakate
- Tequila and Taco luncheon with Sam Baxter
- Terra Valentine & Foretell Vintner dinner prepared by Sam Baxter
- Terra Valentine Sparkling Wine Happy Hour
- Sam Baxter - Educational session on tequila and mezcal
- VIP Tasting for up to 6 at Spring Mountain

### GIFTS FROM THE WINERY:

- 6pk – 750 ml bottles of Vintner Selection



LOT 12 VALUE  
 \$25,000

DONATED BY  
 Jeff Miller & Deanna Combs-Miller  
 Terra Valentine





### 13. COAST-TO-COAST ESCAPE: BROADWAY TO SPRING MOUNTAIN

UNVEIL TIMELESS TREASURES ELEVATED TO EXTRAORDINARY HEIGHTS

4 GUESTS | 4 DAYS & 3 NIGHTS | NEW YORK, NY

4 GUESTS | 4 DAYS & 3 NIGHTS | SPRING MOUNTAIN, CA

Get ready to embark on an extraordinary journey at the 2024 Red, White & Snow 20th Anniversary Auction, all in support of the National Ability Center. Prepare for an unforgettable weekend in the heart of vibrant New York City, where opportunities are as boundless as the iconic skyline itself. We've designed an exclusive experience that seamlessly combines culture, entertainment, and luxury for an exceptional adventure.

Your escape kicks off at the esteemed Links Club, a place steeped in history and timeless elegance. Ascend to The Oak Room, an enclave of sophistication and prestige. Here, you and your guests will be treated to an exceptional evening in the company of luminaries Launny Steffens and Henry Cornell, ensuring an evening of unparalleled memories.

A visit to the Big Apple wouldn't be complete without experiencing the enchantment of Broadway! Immerse yourself in the glamour and talent of a Broadway show, promising an evening of unmatched theatrical wonder. And for baseball enthusiasts, catch the Yanks live if they're in town - a quintessential NYC experience.

"Going to California" beckons the next chapter of your luxury voyage. Atop of Spring Mountain indulge in three nights at Henry & Vanessa Cornell's picturesque vineyard residence. Under Luke Speer's guidance, immerse yourself in a chef-prepared Cornell vintner dinner amidst the vineyards. Prepare your palate for an unparalleled wine-tasting journey curated by the Cornell & Vineyard 7 & 8 teams. They will craft personalized wine-tasting itineraries, ensuring your desires and dream wineries are part of your memorable adventure through Napa and Sonoma.

After exploring the finest wines in Napa and Sonoma, conclude your vacation at Vineyard 7 & 8. Say hello to your Culinary Institute of America-trained chef for the evening, Wes Steffens, ensuring an exquisite finale to your wine country escape.

Don't miss out on this extraordinary coast-to-coast luxury retreat, where cultural opulence and wine-country splendor intertwine to create an experience beyond compare. Join us in supporting the National Ability Center and make memories that will last a lifetime.

**RESTRICTIONS:** Valid through March, 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, meals, gratuities, additional activities, food, and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. Yankee game is weather dependent. Lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

#### AT A GLANCE:

- Experiences and Accommodations as specified for 4 guests
- 3-nights 2-room stay in NYC
- 3-nights at Henry & Vanessa Cornell's vineyard home
- Dinner at the Links Club in New York City
- Broadway Show to be agreed upon
- Yankee game if the team is in town and the weather permits
- Cornell Vineyards Vintner Dinner
- Vineyard 7 & 8 Vintner Dinner
- Cornell Vineyards VIP Tastings & Tour
- Vineyard 7 & 8 VIP Tasting
- Personalized concierge services

#### GIFTS FROM THE WINERIES:

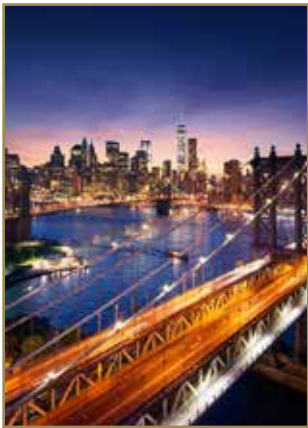
- 3 – 1.5 liter vertical from Vineyard 7 & 8
- 3 – 1.5 liter vertical from Cornell Vineyards



LOT 13 VALUE  
 \$25,000

#### DONATED BY

Henry & Vanessa Cornell  
 Launny & Weezie Steffens  
 Cornell Vineyards  
 Vineyard 7 & 8





## 14. GREATEST SHOW ON GRASS: WASTE MANAGEMENT PHOENIX OPEN

VIP TREATMENT AT THIS PGA TOUR EVENT HOSTED BY SWIRE COCA- COLA  
 4 GUESTS | 3 DAYS & 2 NIGHTS | SCOTTSDALE, AZ

Experience the ultimate PGA Tour extravaganza with this exclusive Phoenix Open package, generously donated by Swire Coca-Cola! From February 7th to February 9th, 2025, immerse yourself in the heart of the action and revel in three days of unparalleled luxury and excitement.

To begin your adventure, you'll be flown via Chuck Heath's private jet, Phenom 100 EV, taking you from Heber Airport to Phoenix. Your VIP journey continues at the Phoenix Open tournament itself. Nestled within the Coca-Cola Suite, you'll witness the thrilling golf action in style. Indulge in the complimentary buffet while savoring your favorite Coca-Cola beverages from the open bar, all from your prime vantage point.

But the VIP treatment doesn't end there. As the sun sets, prepare for an electrifying nightlife experience at the Coors Light Bird's Nest. Your Red, White & Snow package includes passes for Friday and Saturday nights, allowing exclusive access to this upscale nightclub experience. Enjoy a hosted bar and delectable catered buffet while dancing to great bands.

Throughout this exhilarating adventure, your accommodations at the Fairmont Scottsdale Princess, an iconic Scottsdale hotel, will offer the epitome of luxury and relaxation. This opulent resort provides world-class service just steps away from the PGA TOUR® event.

This tournament, often dubbed "The Greatest Show on Grass," stands as a hallmark of professional golf. Drawing nearly 500,000 enthusiastic spectators annually, it hosts some of the finest players in the game and ignites the PGA TOUR calendar with unparalleled excitement.

Join the excitement at the Waste Management Phoenix Open to kick off the year with a burst of energy. Embrace the excitement and make unforgettable memories amid the lively atmosphere and sporting excellence.

**RESTRICTIONS:** This lot cannot be rescheduled and must be redeemed in its entirety during the 2025 Waste Management Phoenix Open, Friday, February 7, 2025 – Sunday, February 9, 2025. Flights to be coordinated with donor at least 75 days in advance. This package may not be resold in total or in part. Air/ground transportation and gratuities, activities, food and beverages not specified in the "At the Glance" section are the responsibility of the winning bidder. Must be 21 years of age or older.

### AT A GLANCE:

- Accommodations and activities, as specified for 4 people
- 2 rooms, 2-night stay at Fairmont Scottsdale Princess, check in on Feb 7, check out on Feb 9, 2025
- Friday and Saturday: VIP passes to the tournament including access to the Coca-Cola Suite
- Coca-Cola Suite service includes a complimentary buffet and open bar
- Friday & Saturday passes to the Bird's Nest
- Private jet flight by NAC supporter Chuck Heath to/from Heber Airport to Phoenix on his Phenom 100 EV



LOT 14 VALUE  
 \$15,000

DONATED BY  
 Swire Coca-Cola  
 Chuck Heath





# 15. VINEYARD HOUSE LUXE: NAPA & SONOMA CULINARY ADVENTURE

SINGLE THREAD, VÉRITÉ, KNIGHTS BRIDGE, & FREEMARK ABBEY  
 6 GUESTS | 4 DAYS & 3 NIGHTS | NAPA & SONOMA, CA

Experience the Ultimate Wine Country Retreat at Kelley and Jim Bailey's Vineyard House, nestled amidst the picturesque vineyards of Knights Bridge Estate. This elegant 3-bedroom home offers breathtaking views, complemented by concierge services, ensuring a seamless and delightful stay.

Begin your journey with an exclusive vineyard tour at Knights Bridge Estate, exploring their cutting-edge winery and magnificent barrel cave. Delight in an intimate guided tasting, followed by a sumptuous multi-course lunch curated by the Estate Chef. Indulge in farm-fresh produce paired with Knights Bridge wines, crafting an unparalleled culinary experience.

Next, venture in elegance, comfort and style in the Knights Bridge Cadillac to the historic Freemark Abbey, a trailblazer in Napa Valley winemaking for over 130 years. Immerse yourself in their rich history with a Decades Tasting, transporting you through time with wines from 1993, 2003, and 2013. Experience the essence of Napa's winemaking heritage in the serene setting of their Library room.

Prepare for an evening of pure enchantment at Vérité Estate, where dramatic vineyard vistas set the stage for a 100-point Vérité wine-paired dinner at their captivating chateau. An unforgettable sensory journey awaits, filled with inspiration, joy, and desires that will linger in your memory.

In the heart of Sonoma Wine Country, embrace the treasures of Healdsburg and savor an exquisite dining experience at the renowned SingleThread Farm - Restaurant - Inn. Chef Kyle Connaughton and Head Farmer Katina Connaughton extend unparalleled hospitality, offering an unforgettable culinary journey in this 3 Michelin Star Restaurant.

This curated auction lot promises a luxurious escape, combining fine wines, culinary superiority and captivating experiences across the picturesque landscapes of Napa Valley and Sonoma Wine Country, creating memories to cherish for years to come.

**RESTRICTIONS:** Valid through March 31, 2025. Nontransferable. Dates to be mutually agreed upon by all auction lot partners and guests at least 60 days in advance. Air/ground transportation, meals, gratuities and additional services not specified under the "At a Glance" section are at the expense of the auction lot winner. Must be at least 21 years of age. Lot may not be assigned, transferred, split up or used differently than described. Subject to weather restrictions and conditions. The winning bidder is responsible for pick up and transportation of all gifts from the wineries.

## AT A GLANCE:

- Accommodations and experiences, as specified for 6 people
- 3 nights at the Vineyard home of Kelley and Jim Bailey
- Knights Bridge Winery tour, tasting & lunch.
- Transportation in the Knights Bridge Cadillac Escalade for winery tours
- Freemark Abbey Winery Decades Tasting and tour
- Vérité Winery Private Dinner at Vérité Chateau
- Dinner at 3 Star Michelin restaurant, SingleThread Farm - Restaurant - Inn

## GIFTS FROM THE WINERIES:

- 1 – 3pk 750 ml Vertical from Vérité of each La Joie, Le Désir, La Muse (total of 9 bottles)
- 1 – 3pk 750 ml Vertical of Knights Bridge Cabernet Sauvignon
- 1 – 4pk 750 Freemark Abbey:
  - 1 – 2019 Cabernet Bosche
  - 1 – 2014 Cabernet Bosche
  - 1 – 2019 Sycamore Cabernet
  - 1 – 2014 Sycamore Cabernet



LOT 15 VALUE  
 \$25,000

## DONATED BY

Kelley & Jim Bailey  
 Knights Bridge Winery  
 Vérité Estate Winery  
 Freemark Abbey Winery  
 SingleThread Farm - Restaurant - Inn





## 16. SKI & SAVOR: APERTURE WINES EXPERIENCE WITH BODE MILLER

ULTIMATE MONTANA SKI GETAWAY WITH OLYMPIAN BODE MILLER  
 2 GUESTS | 4 NIGHTS & 5 DAYS | BIG SKY, MONTANA

Embark on an unforgettable ski and wine odyssey, blending the exhilaration of skiing with the finesse of Aperture Cellar wines, alongside skiing legend Bode Miller. This exclusive auction lot offers an exceptional fusion of luxury, adventure, and exquisite wines, crafting moments destined to be cherished.

Commence your opulent journey with a private flight on Hans & Sally Fuegi's Phenom 100EV. Revel in a four-night sojourn at the awe-inspiring Montage Big Sky resort, nestled amidst panoramic mountain vistas. Immerse yourself in luxury, comfort, and unmatched hospitality, while absorbing Montana's breathtaking landscapes. During your stay at the Montage Big Sky, you will be enjoying four sumptuous 4-course Aperture wine-paired dinners, meticulously designed to elevate your culinary voyage.

Experience an extraordinary ski day alongside skiing luminary Bode Miller, exploring the adrenaline-pumping slopes of Big Sky Resort. Making your ski moments even more memorable, you will be on a high-performance pair of Aperture-branded Peak Skis, by Bode.

Exclusive Ski Gear & Accessories: Take home a collection of bespoke ski gear, including limited-edition Aperture Cellars custom branded Peak Skis (2023/24 or 2024/25 models), bindings, and custom carbon ski poles. Elevate your ski fashion with Norrona Gore-Tex Ski Jackets and Bode Miller Edition REVO goggles, ensuring a stylish and comfortable skiing experience.

After recovering from this ski adventure, visit Healdsburg for a VIP tasting for 4 people at Aperture Cellars.

This exclusive auction lot promises an unparalleled blend of skiing adventures, exquisite wines, and top-tier hospitality, creating an enchanting experience to be cherished forever.

**RESTRICTIONS:** Mutually agreed upon dates for the 2024/25 Ski Season. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Ground transportation, meals, gratuities, additional activities, food and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. The auction lot winner is responsible for the pickup and transportation of all gifts. Must be at least 21 years of age.

### AT A GLANCE:

- Experiences and accommodations, as specified for 2 guests
- 4 Nights, one room, at Montage Big Sky, Montana
- Private Jet, Phenom 100EV, Flights round trip SLC to Bozeman, MT
- 4 - Four Course Aperture Wine Paired Dinners at Montage Big Sky
- 3 days of Big Sky lift tickets
- 1 day of Ski Day with Bode Miller at Big Sky Resort
- 4 pairs of Limited-edition Aperture Cellars custom branded Peak Skis (2023/24 or 2024/25 models)
- 4 pairs of bindings (mounted to Peak Skis)
- 4 pairs of Peak custom Carbon Ski Poles
- 4 pairs of Bode Miller Edition Revo Goggles
- 2 Norrona Gore-Tex Ski Jackets (custom Aperture Cellars)
- VIP Tasting at Aperture Cellars, Healdsburg, CA (4 guests)

### GIFTS FROM THE WINERY:

- 12 – 750ml bottles of Vintner Selection



LOT 16 VALUE  
 \$55,000

### DONATED BY

Aperture Cellars  
 Montage Big Sky  
 Peak Skis  
 Hans & Sally Fuegi





17. GRAND SLAM EXPERIENCE: ATLANTA BRAVES & LOS ANGELES DODGERS

EXPERIENCE IN ATLANTA WITH MAURITSON WINES & ARISTA WINERY  
 BRAVES VS. DODGERS | 2 GAMES DURING THIS 4-GAME SERIES  
 4 GUESTS | 2 NIGHTS & 2 DAYS | ATLANTA, GA

Embark on a fun-filled adventure as you and three companions immerse yourselves in the heart of Atlanta, Georgia. This incredible experience offers a perfect blend of sports, luxury, and the finest wines, promising memories that will last a lifetime.

Get ready for the ultimate baseball experience as NL East champions, Atlanta Braves battle it out with NL West champions, Los Angeles Dodgers! Revel in the thrill of two consecutive Atlanta Braves/Los Angeles Dodgers games at Truist Park, with exclusive access to the Truist Club. Your four seats guarantee prime views of the action, less than 60 feet from Homeplate, making every inning an unforgettable spectacle. Step onto the hallowed grounds with on-field access for batting practice (excluding Sunday). Feel the rush as you get up close and personal with the players, witnessing their skill and precision from the best vantage point in the park.

Treasure the memories with signed Atlanta Braves and Los Angeles Dodgers merchandise, a tangible reminder of your extraordinary experience. We promise you other special, priceless, and utterly unforgettable moments that are so exceptional that we can’t even discuss them here. Trust us — they are moments you’ll cherish forever, that very few fans will ever experience!

Savor the flavors of Atlanta with wine lunches or dinners both days (depending on game times) with Clay Mauritson and Mark McWilliams at renowned area restaurants. Enjoy large format bottles reserved for winning bidders and indulge in Mauritson and Arista wines throughout your stay.

Your home away from home awaits at the Omni Hotel at The Battery Atlanta, less than 100 yards from the gates to the ballpark. Enjoy the comfort of two beautifully appointed rooms for two nights, providing the ideal retreat after exciting days filled with unforgettable moments.

**RESTRICTIONS:** Valid during the Braves vs. Dodgers 4-game series, Sept 13-16, 2024, ONLY — no exceptions. Dates are to be mutually agreed upon by all auction lot partners (two consecutive days Sept 13-16), at least 90 days in advance. Air/ground transportation to and from the airport and to Atlanta, meals, gratuities, additional activities, food & beverages not included in the “At a Glance” section are at the expense of the auction lot winner. This lot may not be assigned, transferred, or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age. Not responsible for weather or other delays or cancellations.

AT A GLANCE:

- Experiences and accommodations as specified for 4 guests
- 2 rooms for 2 nights at the Omni Hotel at The Battery Atlanta
- Must be redeemed during Sept 13-16, 2024 Braves/Dodgers 4-game series; choice of 2 consecutive game days Sept. 13-16, 2024
- 4 seats for 2 consecutive Atlanta Braves/Los Angeles Dodgers games at Truist Park, with access to the Truist Club
- On-field access for batting practice (no BP on Sunday however)
- Signed Atlanta Braves and Los Angeles Dodgers merchandise
- Wine lunches or dinners on both days (depending on game times) at notable Atlanta restaurants
- Enjoy Mauritson and Arista wines during your stay
- Additional priceless experiences to be shared with the winning bidder

GIFTS FROM THE WINERIES:

- 2 – 1.5 liter Mauritson Wines Vintner Selection
- 2 – 1.5 liter Arista Winery Vintner Selection



LOT 17 VALUE  
 \$20,000

DONATED BY

Mike & Mary Plant  
 Arista Winery  
 Mauritson Wines  
 Los Angeles Dodgers  
 Atlanta Braves  
 Chef Chris Hall  
 Dave Roberts







## 18. FUND A CAUSE OUR MISSION IN ACTION

The National Ability Center empowers individuals of all abilities by building self-esteem, confidence, and lifetime skills through sport, recreation, and educational programs.

**WHO WE ARE:** We are the seekers and explorers, the fun-makers and adventurers. We believe life doesn't stop unfolding just because we have a disability. We are adaptive. Our NAC family draws from decades of experience working with people of all abilities, harnessing the power of specialized equipment, techniques, teaching methods and over 1,700 volunteers.

**WHAT WE DO:** We adapt to make recreation and outdoor adventures accessible to people of all abilities – 365 days a year and across the state of Utah. We've got basecamps in Park City and Moab! Together, we start with "I CAN," dream big and cherish every win – be it Paralympic gold, or quality time spent with family and friends.

**INCLUSIVE PROGRAMS:** As a leader in adaptive recreation and outdoor adventures, we rally around the belief that our differences make us stronger, and that recreating together can change our world. By including family and friends in programming, we strive to reinforce relationships and build support systems that extend beyond the initial program experience. Ask us how you, your family and friends can adventure together.





19. 4/20 POTT PARTY WEEKEND

AARON POTT INAUGURAL POTT PARTY - AN EXCLUSIVE WINE CELEBRATION!

2 GUESTS | 3 DAYS & 2 NIGHTS | NAPA VALLEY, CA

Join us in Calistoga, CA, on April 20, 2024 (or 2025), for a distinctive and exceptional celebration, showcasing the renowned wines of winemaker Aaron Pott, for The Inaugural Pott Party. Set at the historic Triple S Ranch Napa, this extraordinary event promises a fusion of delectable cuisine, captivating music, and a showcase of Aaron Pott's winemaking artistry through his esteemed clients' wines. Renowned wineries such as Blackbird Vineyards, Pott Wines, Saint Helena Winery, Fe Wines, Perliss Estate Vineyards, Greer Wine, Martin Estate, Hoopes Vineyard, Bernard Margrez, and more, present their exquisite vintages.

Our lineup of talented chefs, spearheaded by the esteemed Michael Sullivan, formerly from Blackberry Farm, will craft delectable dishes in creative "pot" themes, adding a delicious twist to the festivities.

Experience the enchantment of Triple S Ranch, an esteemed private resort offering a diverse array of accommodation choices. As their distinguished VIP guest, you will relish a two-night stay in a luxurious private cottage nestled within the estate's captivating grounds.

During your daytime pursuits, work with Blackbird and they will help curate the perfect day of wine tasting before the main event. On the evening of April 19th, immerse yourself in an exclusive VIP cookout, mingling with esteemed guest chefs and winery connoisseurs. Then, on April 20th, delight in early access to the esteemed Pott Party, ensuring an unforgettable and indulgent experience.

**RESTRICTIONS:** Valid for April 19 & 20, 2024. You can opt to go to the 2025 4.20 event instead. If you opt for 2025, you must notify Aaron Pott on or before March 31, 2024. Air/ground transportation, meals, gratuities, additional activities, food and beverages not included in the “At a Glance” section are at the expense of the auction lot winner. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. The auction lot winner is responsible for the pickup and transportation of all gifts from the wineries. Must be at least 21 years of age.

AT A GLANCE:

- Experiences and accommodations, as specified for 2 guests
- 2 Nights at The Triple S Ranch Napa, private cottage (April 19 & 20)
- April 19: Private VIP Cookout with Celebrity Chefs, led by Michael Sullivan
- April 20: Inaugural Pott Party, early access
- VIP Tasting Concierge service for a day of tasting

GIFTS FROM THE WINERIES:

- 12pk – 750 ml of a variety of wines that are created by Aaron Pott
- 6 pk – 750 ml vintner selection of Blackbird Wines



LOT 19 VALUE

\$5,000

DONATED BY

Blackbird Vineyards  
Aaron Pott





## 20. VINTNER VANGUARD WITH A TOUCH OF HERITAGE ELEGANCE

3 DAYS OF EXPLORING THE TERROIR OF OREGON'S WILLAMETTE VALLEY  
 4 GUESTS | 4 DAYS & 3 NIGHTS | WILLAMETTE, OR

### EMERGING VINTNERS WEEKEND:

Indulge in exclusive tastings alongside the trailblazers of Willamette Valley. Experience the innovative spirit of the new generation, paying homage to tradition while reshaping perceptions of Oregon wines. Engage in personalized 1:1 wine tastings hosted by esteemed winemakers/owners.

Situated in the heart of Oregon wine country awaits your 3 nights' accommodations at The Setting Inn, Willamette Valley. The Setting Inn is more than just a place to stay. It's a place to escape and indulge in one of the nation's fastest-growing wine regions. This thoughtfully designed space invites guests to sample at a VIP Tasting at The Setting, enjoying their acclaimed wines while basking in the understated luxury of the Inn and the beauty of its surroundings.

Next, embark on an immersive journey, starting at Privé Vineyard, where you will experience a captivating learning lunch amidst their vineyard, discovering how terroir influences their beloved wines. Take a guided tour through the vineyard and cellar, indulging in barrel tastings. Later that evening, join Privé Vineyard and The Setting Wines for an exclusive dinner, unveiling the collaborative spirit of Oregon's wine industry. Join their inner circle, as they share their wines and culinary delights that ignite their daily inspiration.

Wrap up your Emerging Vintners Weekend at Corollary Wines and Cho Vineyards, spending quality time with impassioned couples devoted to Oregon's bounties. Discover firsthand why these celebrated wineries and their visionary owners are revered in the industry.

But wait, there is more... there should be at least one legacy stop to mix the NEW with an established decade-old winery. Enter Lingua Franca. Unite tradition and innovation with Lingua Franca, an established decade-old winery. Delight in a curated visit offering an in-depth tasting of Lingua Franca's exceptional wines. Experience luxury hospitality in their stunning Eola-Amity Hills tasting room, crafted by renowned architect Skylab and award-winning designer Andee Hess. Discover the harmony of diverse backgrounds converging over exceptional wines, inspired by the extraordinary vineyard site nestled in the Willamette Valley's Eola-Amity Hills.

**RESTRICTIONS:** Valid through March, 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, meals, gratuities, additional activities, food and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. Lot may not be assigned, transferred or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries. Must be at least 21 years of age.

### AT A GLANCE:

- Accommodations and Experiences, as specified for 4 guests
- 3 nights, 2 rooms at The Setting Inn, Willamette Valley
- VIP Tasting at The Setting
- Lunch & Learn at Privé Vineyard, inclusive of vineyard tour and barrel tasting
- Hosted wine-paired dinner with Privé Vineyard & The Setting Wines
- Tour and Tastings at Corollary Wines & Cho Vineyards & Lingua Franca

### GIFTS FROM THE WINERIES:

- 6pk – 750 ml of Privé Vineyard, Vintner's Favorite Selection
- 6pk – 750 ml of The Setting Wines, Vintner's Favorite Selection
- 6pk – 750 ml of Lingua Franca:
  - 2 - 2019 Lingua Franca Sisters Chardonnay
  - 2 - 2019 Lingua Franca Petit Géant Pinot Noir
  - 2 - 2021 Lingua Franca Petit Géant Pinot Noir



LOT 20 VALUE  
 \$6,000

### DONATED BY

The Setting Inn, Willamette Valley  
 The Setting Wines  
 Privé Vineyard  
 Lingua Franca  
 Corollary Wines  
 Cho Vineyards





21. MARDI GRAS 2025 INSIDER-ONLY ACCESS

FLAMBEAUX WINE - ULTIMATE NEW ORLEANS WINE, FOOD, AND FESTIVAL  
 FEB 27 – MAR 2, 2025 | 2 GUESTS | 4 DAYS & 3 NIGHTS | NEW ORLEANS, LOUISIANA

Calling all lovers of wine, food, and incredible Southern hospitality! Ready for the ultimate New Orleans adventure? Explore NOLA during Mardi Gras 2025 on this incredible insider's trip with the best personal guides - Sonoma County wine country's own Team Flambeaux!

Flambeaux Wine brings wine country back to their hometown of New Orleans annually, during the New Orleans carnival season – where wine, food, and festivities unfold over action-packed days of celebration throughout the historic city. Get ready to experience New Orleans and Mardi Gras front and center, with a special VIP private viewing of parade action and as special guests of Flambeaux, visiting some of the city’s finest restaurants and hidden gems.

Throughout your three-night stay in New Orleans, you'll call the magnificent Hotel Peter and Paul home. Located in New Orleans’s boho Marigny neighborhood, this historic church, schoolhouse, rectory, and convent has been reborn into a stellar hotel destination by one of the US’s hottest design teams. As you traverse through many of the neighborhoods, hot spots, and local gems, you can count on insider-only access to some of Team Flambeaux’s hometown favorites.

Enjoy a private wine dinner in the Garden District at the home of the Murray Family, hosted by Stephen Murray of Flambeaux Wine. Let the good times roll with a priceless night out when Team Flambeaux becomes your personal NOLA tour guide while you visit the Marigny for dinner at Elysian Bar, followed by a stroll down world-famous Frenchmen Street, known for its incredible jazz clubs, Cajun influence, trendy restaurants, and southern hospitality. You'll spend another evening lighting up the night with Team Flambeaux in the Bywater where you'll enjoy live music and a one-of-a-kind experience at Bacchanal.

Back at home, reminisce over the fun and memories made as you relish in a stunning six-bottle vertical of award-winning Flambeaux Dry Creek Valley Cabernet Sauvignon (2014-2019) handcrafted by winemaker, Ryan Prichard. These are rare wines pulled from the Murray Family’s cellar, as most of these wines are no longer available.

Seeking unforgettable fun?  
 You have found it here with Flambeaux Wine!

**RESTRICTIONS:** Valid for ONLY February 27 – March 2, 2025. Air/ground transportation, meals, gratuities, additional activities, food, and beverages not included in the “At a Glance” section are at the expense of the auction lot winner. The nights out with Team Flambeaux, you are provided with a \$250 credit towards your incurred cost. If your charges exceed, it is your responsibility to pick up the excess. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. The auction lot winner is responsible for the pickup and transportation of all gifts from the winery. Must be at least 21 years of age.

AT A GLANCE:

- Experiences and accommodations, as specified for 2 guests
- 3 Nights at Hotel Peter & Paul, February 27 – March 2, 2025
- Flambeaux Vintner Dinner hosted by Stephen Murray
- \$250 Dinner Credit, Elysian Bar
- \$250 Credit, Bacchanal
- \$250 Dinner Credit, Commander’s Palace
- Flambeaux Wine Library Tasting for up to 8 guests in Healdsburg, CA

GIFTS FROM THE WINERY:

- 6 – 750ml bottle vertical Flambeaux DCV Cabernet Sauvignon (2014-2019)



LOT 21 VALUE

\$8,000

DONATED BY

Flambeaux Wine  
 Murray Family  
 Hotel Peter & Paul  
 Elysian Bar  
 Bacchanal  
 Commander’s Palace





## 22. UNLEASH THE FESTIVITIES - HAVE PARTY WILL TRAVEL!

WILLIAM COLE VINEYARDS & PREDECESSOR ESTATE BRING THE PARTY TO YOU  
 20 GUESTS | CONTINENTAL US – YOU DECIDE

Gather up to 20 guests for an extraordinary and bespoke evening—the perfect celebration awaits, right at your chosen location within the Continental US! Embark on an exclusive culinary journey, featuring a Private Dinner Experience hosted by none other than Assistant Winemaker Cole Ballentine himself. Whether you're marking a special event or throwing a dynamite party, allow us to set the stage for an unforgettable evening of exceptional cuisine perfectly paired with our renowned wines.

Immerse yourself in the rich history of their family's legacy in Napa Valley. Delve into the enthralling narrative of their historic winery as you relish delectable dishes harmonized flawlessly with exceptional wines from William Cole Vineyards & Predecessor Estate. Each sip embodies the meticulous care and attention poured into every bottle, mirroring the depth of warmth and camaraderie they share with their cherished family and friends.

**RESTRICTIONS:** Valid through March 2025 (blackout dates: Sept 1 - Nov 30). Dates are subject to mutual agreement between auction lot partners and guests, to be confirmed at least 60 days in advance. Air and ground transportation, dinner rentals, and additional activities not included in the "At a Glance" section, are at the expense of the winning bidder. Please note, that this lot cannot be transferred, sold, or divided. The auction winner is responsible for collecting and transporting all winery gifts. Participants must be 21 years of age or older.

### AT A GLANCE:

- Experience as specified for up to 20 guests
- All-inclusive dinner party curated by Cole Ballentine, showcasing William Cole Vineyards & Predecessor Estate wines

### GIFTS FROM THE WINERY:

(100% CABERNET SAUVIGNON)

- 6 pk 750ml Small Lot Series (2 of each):  
 2016 Small Lot Calistoga  
 2018 Small Lot Yountville  
 2019 Small Lot Rutherford



LOT 22 VALUE  
 \$12,000

DONATED BY  
 William Cole Vineyard  
 Predecessor Estate





## 23. EXCLUSIVE WINE IMMERSION & EPICUREAN EXTRAVAGANZA

SIX WINERIES, GASTRONOMIC DELIGHTS, AND LUXURIOUS RETREATS  
4 GUESTS | 4 DAYS & 3 NIGHTS | NAPA VALLEY, CA

**Nestled Amid Lush Vineyards:** Begin and end each day surrounded by breathtaking vineyards. The Setting Inn serves as the perfect haven for wine aficionados, providing an unparalleled refuge for those in search of the authentic soul of California's wine country.

Throughout your stay at The Setting Inn, indulge in personalized Wine Experiences showcasing The Setting Wines. Immerse yourself in tailor-made wine adventures amid the exquisite ambiance of The Setting Inn.

Begin your day at Schramsberg on Diamond Mountain in the company of Second-Generation Vintner/CEO Hugh Davies. Tour the historic vineyard and winery property established in 1862 and revived by Hugh's parents in 1965. Its 46 acres of vineyards have produced the J. Davies Estate Cabernet Sauvignon wines since 2001, and its caves have housed Schramsberg's sparkling wine bottles for the past six decades. Your morning visit will include a vertical tasting of Schramsberg's flagship J. Schram series. Lunch will follow in the family home, paired with other select Schramsberg sparkling and Davies Pinot Noirs. Your afternoon will take you to the Davies winery in St. Helena, where the family has made its red wines since 2012. Your afternoon visit will include a vertical tasting of their J. Davies Estate Diamond Mountain Cabernet Sauvignons.

**A Day of Vinous Pleasures:** Embark on a curated journey through renowned wineries. Visit Dakota Shy for a VIP tour and tasting, followed by a tour of Detert Family Vineyards, where Tom Garrett will host a lunch and a tour showcasing the treasured Detert East Block. Conclude with an exceptional wine-paired vintner dinner hosted by Vintner Tom Garrett.

**Epicurean Delights:** Begin at Long Meadow Ranch Winery on the Mayacamas Mountain for a VIP tour and tasting with the Winemaker. Delve into an exclusive afternoon with Farmstead Executive Chef Stephen Barber, exploring culinary expertise during a private cooking class. If you schedule this trip in November, take advantage of this experience to immerse yourself in the olive harvest, witnessing the olive oil production and indulging in tasting sessions of their finest Extra Virgin Olive Oils, fresh from the mill.

**Culinary Grand Finale:** Your remarkable day culminates with a wine-paired dinner at the beloved Farmstead Restaurant. Savor farm-to-table cuisine meticulously curated with ingredients fresh from their organic farm, ranch, and vineyards. Elevate each bite with incredible wines, creating an unforgettable dining experience.

**RESTRICTIONS:** Valid through March 31, 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. Air/ground transportation, meals, gratuities, additional activities, food and beverages not included in the "At a Glance" section are at the expense of the auction lot winner. The lot may not be assigned, transferred, or sold in whole or in part. The lot may not be split up or used differently than described. The auction lot winner is responsible for the pickup and transportation of all gifts from the wineries. Must be at least 21 years of age.

### AT A GLANCE:

- Experiences and accommodations, as specified for 4 guests
- 3 Nights at The Setting Inn, Napa Valley
- The Setting VIP Tasting
- J. Davies and Schramsberg Vineyards Tasting with Hugh Davies
- Dakota Shy tasting and lunch with Tom Garrett
- Detert Family Vineyards tour tasting and dinner with Tom Garrett
- Long Meadow Ranch Chef Stephen Barber Cooking Class
- Long Meadow Ranch Wine and Olive Oil tasting on the mountain and olive harvest (Olive harvest occurs in late fall)
- Long Meadow Ranch wine-paired dinner at Farmstead

### GIFTS FROM THE WINERIES:

- 6pk – 750 ml The Setting Wines Vintner Selection
- 6pk – 750 ml Schramsberg Vineyards Vintner Selection
- 6pk – 750 ml Davies Vineyards Vintner Selection
- 6pk – 750 ml Dakota Shy Vineyards, Vintner Selection
- 6pk – 750 ml Detert Family Vineyards, Vintner Selection
- 6pk – 750 ml Long Meadow Ranch Wine Estate, Vintner Selection



LOT 23 VALUE  
\$13,500

### DONATED BY

The Setting Inn  
The Setting Wines  
Schramsberg Vineyards  
Davies Vineyards  
Dakota Shy Vineyards  
Detert Family Vineyards  
Long Meadow Ranch Wine Estate





## 24. ATTENTION MOUNTAIN BIKE FANATICS - SCOTLAND AWAITS!

ANCIENT PINES & WILD GLENS GUIDED MOUNTAIN BIKE TOUR  
 AUGUST 3 – 10, 2024 | 4 GUESTS | 8 DAYS & 7 NIGHTS | SCOTLAND

Embark on a thrilling adventure, tailor-made for mountain bike enthusiasts in this Ancient Pines and Wild Glens Guided Mountain Bike Tour in Scotland, taking place from August 3 to 10, 2024. This 8-day, 7-night escapade promises an unforgettable journey through the breathtaking landscapes of Scotland.

Prepare for the challenging ride of a lifetime, as you and your 3 friends tackle the challenges of single and double-track trails, cross riverbeds, and ascend peaks, to savor rewarding panoramic views. Traverse terrains that range from the unique Arctic ecosystem to secluded lochs, high mountain plateau, and ancient pine forests, all within the iconic Cairngorms National Park.

The beauty of Scotland unfolds as you bike past reindeer herds, discover hidden lochs, and encounter majestic stags amidst the wilderness. The carefully designed routes take you up ridge lines, plunge from mountain tops, weave through pine-studded landscapes, and cruise along valley floors, providing a diverse and exhilarating biking experience.

Led by expert local guides from H + I Adventures, your mountain bike tour has been meticulously crafted to progressively challenge your skills throughout the week. Your guides will provide valuable insights, ensuring you not only conquer each new trail but also return home as a more technically skilled mountain biker. Intermediate mountain bike experience is required for this adventure, as this is geared to be a challenge of a lifetime. This ride is not for inexperienced mountain bike riders.

Beyond the biking thrills, immerse yourself in the rich culture and natural history of the Cairngorms. From Aviemore to Royal Deeside, your expert guides will offer you the opportunity to sample a range of Scotland's finest whiskies and gins. Learn about the region's rich natural history, adding depth to your understanding of the landscapes you traverse.

Indulge in the perfect combination of superb wilderness riding, spectacular views, and the finest local food and drink. Whether you're navigating challenging trails or savoring the flavors of Scotland, this Cairngorms MTB tour promises an all-encompassing adventure that celebrates the beauty of the Scottish Highlands, leaving you with memories to last a lifetime.

**RESTRICTIONS:** This lot cannot be rescheduled and must be redeemed in its entirety for the Ancient Pines and Wild Glens Guided Mountain Bike Tour in Scotland, August 3 – 10, 2024. You and your guests must be at least Intermediate Mountain Bike Riders to participate. This package may not be resold in total or in part or split up. Air/ground transportation and gratuities, activities, food and beverages not specified in the “At the Glance” section are the responsibility of the winning bidder.

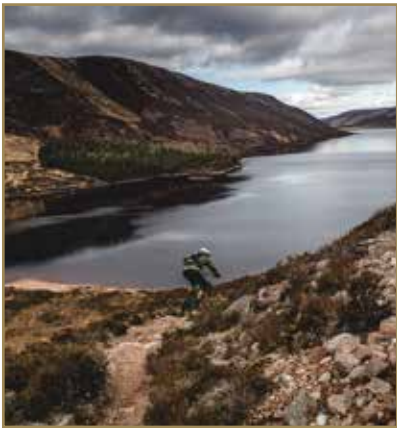
### AT A GLANCE:

- Accommodations and Experiences, as specified for 4 guests
- 7 nights, 2 rooms - modest country home accommodations
- Mountain Bike Guided tours daily; at least intermediate mountain bike experience required
- Breakfast included



LOT 24 VALUE  
 \$10,000

DONATED BY  
 H + I Adventures





## 25. OPPORTUNITY DRAWING | GALÁPAGOS ISLANDS

ABOARD THE NATIONAL GEOGRAPHIC ENDEAVOUR II  
2 GUESTS | 10 DAYS & 9 NIGHTS

A 10-day expedition cruise focused on exploring the legendary Galápagos Islands with Lindblad Expeditions aboard the National Geographic Endeavour II, their newest and most flexible expedition ship, uniquely equipped for actively experiencing the island’s wildlife and wonders. Ecuador’s Galápagos Islands really do feel like another world. Zodiac to pristine beaches, kayak or stand-up paddleboard along volcanic shores, explore wildlife on land or under the sea. Experience the Galápagos aboard their elegant and nimble ship, well-equipped for up-close exploration. Perfect for couples, families, and solo travelers.

Follow coastal trails past playful Galápagos sea lions and dancing blue-footed boobies. Keep your eyes peeled for whales, dolphins and sea turtles as you cross the Equator. Hikes ashore lead across impressive recent lava flows. You and your guest will see Espanola mockingbirds, flamingos and marine iguanas. The wildlife of Galápagos is legendary for being without fear in the presence of humans. Tour the giant tortoise breeding corrals at Galápagos National Park and Charles Darwin Research Station in Puerto Ayora and swim and snorkel the beaches of Bartolome.

**INCLUDED:** All accommodations aboard ship or in hotels per itinerary or similar, all meals and non-alcoholic beverages aboard ship, alcoholic beverages (except premium brands) and one hour of Wi-Fi per person per day, meals on land as indicated, air transportation where indicated as included, shore excursions, sightseeing and entrance fees, special access permits, transfers to and from group flights, use of snorkeling equipment and wet suits, use of kayaks and stand-up paddle-boards, tips (except to ship’s crew), taxes and service charges, services of a ship physician and services of our expedition staff.

**EXCLUSIONS:** Air transportation; baggage, accident, or cancellation insurance; items of a personal nature, gift shop, etc.; passport expenses; extension; gratuities to the ship’s crew at traveler’s discretion.

### AT A GLANCE:

- Expedition cruise for 2 guests
- 9 nights aboard the National Geographic Endeavour II
- Includes meals and non-alcoholic beverages aboard as well as on land where indicated
- Shore excursions, sightseeing and entrance fees included

LOT 25 VALUE  
\$18,000

DONATED BY  
Safari Experts Park City, UT  
Linblad Expeditions



OPPORTUNITY DRAWING

# GALÁPAGOS ISLANDS

ABOARD THE NATIONAL  
GEOGRAPHIC ENDEAVOUR II

TRIP FOR TWO  
10 DAYS 9 NIGHTS

PROCEEDS BENEFIT THE  
NATIONAL ABILITY CENTER



 \$100





26. TO KALON VINEYARD & HIGH WEST WHIMSY

TO KALON VINEYARD NAPA VALLEY SHOWCASE WITH HIGH WEST DELIGHTS

4 GUESTS | 3 EXPERIENCES (2 NAPA VALLEY & 1 PARK CITY)

Embark on a luxurious journey through the heart of Napa Valley, starting at the iconic To Kalon Vineyard, renowned as one of the world's greatest. Named in the 1860s, 'To Kalon' translates from Greek to 'Highest Beauty,' a testament to the exceptional wines you'll savor on this exclusive experience.

Indulge in a curated tasting at Arch & Tower in downtown Napa, featuring wines exclusively sourced from To Kalon Vineyard. This includes prestigious selections such as the Robert Mondavi To Kalon Reserve Cabernet Sauvignon, Schrader Cellars Cabernet Sauvignon, and more surprises, complemented by The Legend Lunch meticulously prepared by Arch & Tower's Executive Chef.

For an unforgettable dining experience, relish dinner for four at the renowned Slanted Door in Napa, promising an exquisite feast curated by Charles Phan, captivating your senses with culinary brilliance.

Transitioning to Park City, Utah, immerse yourself in the allure of High West Whiskey, notably their coveted A Midwinter Night's Dram. Receive FOUR exclusive tickets to the whimsical masquerade ball, the A Midwinter Night's Dram Release Party at High West at Blue Sky (October 5, 2024), a highly sought-after event! Additionally, you take home two bottles of last year's release, Act 11, and the right to secure your allocation for Act 12!

**RESTRICTIONS:** Valid through March 2025. Dates are to be mutually agreed upon by all auction lot partners and guests at least 75 days in advance. High West Dram party date, however, is October 5, 2024, and may not be rescheduled. Air/ground transportation, accommodations, food, and beverages, gratuities, additional activities, not included in the "At a Glance" section are at the expense of the auction lot winner. Lot may not be assigned, transferred or sold in whole or in part. Lot may not be split up or used differently than described. The auction lot winner is responsible for the pick-up and transportation of all gifts from the wineries and High West. Must be at least 21 years of age.

AT A GLANCE:

- Experiences for 4 guests
- To Kalon Collective Tasting & Lunch at Arch & Tower in Downtown Napa
- Dinner at the incredible Slanted Door in Napa
- High West Distillery "A Midwinter Night's Dram" Release Party October 5, 2024

GIFTS FROM THE WINERY:

- To Kalon Vineyard Company - The Boss 3 bottle Collection:
  - 1 – 750 ml Highest Beauty Cabernet Sauvignon
  - 1 – 750 ml Eliza's Red Wine
  - 1 – 750 ml H.W.C. Cabernet Sauvignon
- 2 – 750 ml Robert Mondavi Winery: To Kalon Reserve Cabernet Sauvignon
- 2 – 750 ml Schrader Cellars bottles hand selected by Master Sommelier Jason Smith

RARE HIGH WEST WHISKEY:

- 2 – 750 ml A Midwinter Night's Dram Act 11



LOT 26 VALUE

\$5,000

DONATED BY

To Kalon Vineyard Company  
 High West Distillery





27. CELEBRATING 2004 & 20 YEARS OF RED, WHITE & SNOW  
 2.5 CASES OF SEXY WINES, READY TO ELEVATE ANY OCCASION!

Thank you for attending the 20th Anniversary Celebration of Red, White & Snow. Thanks to the generosity of our participating wineries, and donors, this lot is a culmination of their contributions.

Win this lot and you'll be keeping the celebration alive with these predominantly 2004 wines. Dive into the allure of these gracefully matured gems, where soft tannins, lush fruit, and sublime structure create an irresistibly captivating character. These wines aren't just mature; they're downright sexy, ready to elevate any occasion.

Savor the pleasure of the present and the promise of the future by enjoying these wines now. Seize the chance to fill your cellar and indulge for a great cause. Each sip is a toast to the perfect blend of time, flavor, and philanthropy. Cheers to the celebration and the goodness in every drop!

**RESTRICTIONS:** Auction lot winner is responsible for the pick-up and transportation of all wine. Must be at least 21 years of age.

GIFTS FROM THE WINERIES & DISTILLERY (ONE EACH OF):

- |                                                               |        |
|---------------------------------------------------------------|--------|
| • 2004 Araujo Estate Wines Eisele Vineyard Cabernet Sauvignon | 750 ml |
| • 2004 Chateau Margaux, Maux                                  | 750 ml |
| • 2004 Cliff Lede Vineyard Poetry Cabernet Sauvignon          | 750 ml |
| • 2004 Dom Pérignon Brut Champagne                            | 750 ml |
| • 2004 Detert Family Wine Cabernet Sauvignon                  | 750 ml |
| • 2004 Fisher Vineyard Coach Insignia, Cabernet Sauvignon     | 750 ml |
| • 2004 Freemark Abbey 'Bosche' Cabernet Sauvignon             | 750 ml |
| • 2004 Freemark Abbey 'Sycamore' Cabernet Sauvignon           | 750 ml |
| • 2004 Kelham Vineyards Merlot                                | 750 ml |
| • 2004 Kelham Vineyards Petit Verdot                          | 750 ml |
| • 2004 Harlen Estate Matriarch                                | 750 ml |
| • 2004 Limerick Lane Zinfandel Collins Vineyard               | 750 ml |
| • 2004 Long Meadow Ranch Cabernet Sauvignon Napa Valley       | 750 ml |
| • 2004 Mauritson Rockpile Petite Sirah                        | 750 ml |
| • 2005 Phifer Pavitt Date Night Cabernet Sauvignon            | 750 ml |
| • 2003 Pride Mountain Vineyards Reserve Cabernet Sauvignon    | 750 ml |
| • 2022 Sipsong Spirits Gin Signed Harvest Sold out            | 750 ml |
| • 2004 Spottswode Estate Cabernet Sauvignon                   | 750 ml |
| • 2004 Three Sticks Durell Vineyard Pinot Noir                | 750 ml |
| • 2003 Trifecta Cabernet Sauvignon                            | 750 ml |
| • 2008 William Cole Cuvée Claire Cabernet Sauvignon           | 750 ml |
| • 2004 Kelham Cabernet Sauvignon                              | 6L     |
| • 2004 Parallel Napa Valley Cabernet Sauvignon                | 3L     |
| • 2004 Schramsberg J Schram Blancs                            | 1.5L   |
| • 2004 Vérité Winery La Joie                                  | 1.5L   |
| • 2004 Philip Togni Cabernet Sauvignon                        | 1.5L   |
| • 2004 Terra Valentine Wurtele Vineyard Cabernet Sauvignon    | 1.5L   |

DONATED BY

Kelley & Jim Bailey, Cliff Lede Vineyards, Cornell Vineyards, Debbie & John Darrahs, Detert Family Vineyard, Fisher Vineyards, Freemark Abbey Winery, Kelham Vineyards, Limerick Lane Cellars, Long Meadow Ranch Winery, Mauritson Wines, Parallel Napa Valley, Phifer Pavitt Winery, Pride Mountain Vineyards, Schramsberg and Davies Vineyards, Scott & Cindy Greenberg, Sipsong Spirits, Spottwoode Estate Vineyard & Winery, Terra Valentine & Foretell Wines, Three Sticks Wines, Trifecta Wines, Caryn & Howard Unger, Vérité Winery, Bobby & Sue Voth, William Cole Vineyards



LOT 27 VALUE  
 \$7,000





*Devil Proof*

Aperture



## APERTURE CELLARS

Aperture is a focused, vineyard-driven collection born from the passion to craft uniquely elegant wines from individually curated Bordeaux varietal sites in Sonoma County. Founded by winemaker Jesse Katz in 2009, the Aperture wines reflect the diverse experience that shaped his technique, with expertise gained from 21 harvests at wineries, including Pétrus in Bordeaux, Viña Cobos in Argentina, and Screaming Eagle Winery in Napa Valley. Today, Jesse and his team focus on the precision farming employed on 200+ acres of vineyards to compose the unique Aperture collection. The Aperture Estate Property, is home to 30 acres of Bordeaux varietals in Healdsburg, CA, and a new state-of-the-art winery building. Aperture's recently opened luxury hospitality space centers on curating exclusive food and wine experiences. "Like my father's ability to tell amazing stories through his photography, my greatest joy is bringing together and interweaving the intricacies of space, place, and time — in essence, the terroir — that make a stellar bottle of wine."

**Winemaker:** Jesse Katz



## ARISTA WINERY

Arista Winery was founded in 2002 by husband and wife Al and Janis McWilliams. We are a family owned, family run vineyard and winery that farms and produces Pinot Noir and Chardonnay from our 36-acre (16 hectare) Westside Road estate vineyard in the Russian River Valley. In addition to our estate vineyards, we work with a collection of some of the region's most prominent vineyard sites to craft small lot, site driven wines from Sonoma and Mendocino Counties. We believe in traditional, artisanal grape growing and making techniques. We employ sustainable and organic farming practices. Our wines are fermented natively and undergo full, native malo-lactic fermentation. Our wines are bottled without fining or filtration. We produce approximately 7,500 cases of wine annually. Today, Arista Winery is run by brothers Mark and Ben McWilliams who took ownership of the business from their parents in 2012.

**Winemaker:** Matt Courtney



## BLACKBIRD VINEYARDS

Founded in 2003, Blackbird Vineyards is an artisanal producer of Bordeaux inspired wines from Napa Valley. Crafted by esteemed winemaker Aaron Pott, each wine in the portfolio is a true example of Blackbird's ongoing commitment to quality and diversity of terroir by partnering with a selection of Napa Valley's most prestigious vineyards. These include sites in the high altitudes of Spring Mountain and Atlas Peak, the alluvial terrain of Saint Helena, the Oak Knoll district in Napa, and the cool climates of Carneros. Blackbird annually offers its portfolio of wines, including—Arriviste, Dissonance, Arise, Illustration, Paramour and Contrarian—to private clients, restaurants, hotels, and retailers throughout North America. The 2014 vintage marked the 12th anniversary of inspired winemaking for Blackbird Vineyards with many vintages' forthcoming. After all, this winery is born to fly...

**Winemaker:** Aaron Pott

CLIFF LEDE  
VINEYARDS

## CLIFF LEDE VINEYARDS

Cliff Lede Vineyards is a multi-generational family-owned and operated winery that farms over 160 acres of exceptional estate vineyards in Napa Valley. It is the ultimate vision of founder Cliff Lede, a spirited wine advocate with a passion for the classics. Located in the famed Stags Leap District, the winery focuses on Cabernet Sauvignon, with "Poetry" and "Rhythm" being the highest expressions of this unique property. Additional estate vineyards in Carneros and Calistoga naturally balance the portfolio of Napa Valley wines. For over 20 years, Cliff Lede Vineyards has prioritized crafting wines of extraordinary quality, with authenticity and sustainability in mind.

**Winemaker:** Travis Bullard



## CORNELL VINEYARDS

Cornell Vineyards began two decades ago when Henry Cornell discovered an untouched parcel of land on a former stagecoach route in Sonoma County. Located West of Napa Valley's Spring Mountain district, it was readily apparent that early settlers had once tended vines on the property. With respect for the land foremost in his mind, Henry purchased the rugged, untamed property and returned the rolling hillsides to vineyards. For twenty years, Henry and his wife, Vanessa, have accepted the challenges of doing right by the land and invested in sustainable infrastructure that gives back more than it borrows. Fueled by a desire to leave a legacy to their five children, the Cornells patiently waited until their ninth harvest to produce their first commercial vintage of Cornell Vineyards Cabernet Sauvignon in 2013.

**Winemaker:** Elizabeth Tagney



## DAKOTA SHY

Trust, drive and experience brought Todd Newman and Tom Garrett to believe that together they could make their own mark on Napa Valley. After years of working with numerous winemaking legends, these two friends set out with a determination to craft wines that would rival the best of what Napa Valley has to offer and to build their own world-class estate. In 2012, they began to craft their collection of wines, sourcing Cabernet Sauvignon, Cabernet Franc and Petit Verdot from a range of exceptional vineyards across Napa Valley: from Mount Veeder to Pritchard Hill, the bench of Oak Knoll, and the stunning valley floor AVAs of Oakville, Rutherford, Stag's Leap, St. Helena and Calistoga. These sites offer unique and varied characteristics that Dakota Shy elevates to create complex, sophisticated and powerful Cabernets. Dakota Shy purchased an estate in the heart of Napa Valley at the base of Pritchard Hill in 2014 and completed construction on a new winery on the property in 2017. The property's history dates back to the 1850's when George Yount took possession via the Spanish Land Grant. Beautiful redwood and magnolia trees dot the estate along with 1.2 acres of Italian and Spanish olives from which Dakota Shy presses their own oil. Their new state of the art winery gives them an exceptional location for crafting their wines and for welcoming guests to experience these wines.

**Winemaker:** Tom Garrett





## DETERT FAMILY VINEYARDS

The Detert Vineyard was first planted to vines in the 1870s and is part of Napa Valley's historic To Kalon Vineyard. Cabernet Franc and Cabernet Sauvignon were planted at Detert in 1949 and the Detert Cabernet Franc is believed to be the oldest Cabernet Franc vineyard in the Napa Valley. In 1954 our great grandmother purchased our portion of To Kalon for \$750 an acre. That year, our grandfather, Gunther Detert, began selling the Detert grapes to Robert Mondavi and Peter Mondavi at Charles Krug Winery. That began a long relationship that continues today - we sell the balance of our fruit to Robert Mondavi Winery for their To Kalon Vineyard Cabernet Sauvignon. The Detert wines are crafted by Tom Garrett, one of the three Detert great-grandsons. Tom's winemaking career began in 1999 when he joined Turley Wine Cellars in St. Helena. From there, he spent 15 years working with exceptional mentors at some of Napa Valley's finest wineries including Joseph Phelps, Robert Mondavi, and Revana. Tom is also the winemaker and an owner of Dakota Shy Winery in St. Helena.

**Winemaker: Tom Garrett**

## ELEVEN ELEVEN WINERY

Founded in 2012 by Ellie Anest and Carol Vassiliadis, Eleven Eleven Winery focuses on single-varietal estate wines grown in Napa Valley's Oak Knoll District AVA, complemented by select vineyard designates from Sonoma County. Eleven Eleven Winery is one of Napa Valley's only urban wineries and showcases the approachable, luxurious side of wine country, providing both an urban oasis near downtown Napa and a traditional wine country experience. Beginning with the purchase of the 3.5-acre Laki's Vineyard in the heart of the Oak Knoll District AVA, Eleven Eleven Winery expanded with the acquisitions of Destin Vineyard and 11:11 Vineyard, which surrounds the winery property. Currently, Eleven Eleven Winery owns 35 acres of land, including 25 acres of sustainably farmed estate vineyards. Eleven Eleven Winery crafts 100% varietal wines produced by Winemaker Kirk Venge, allowing the true expression of the single vineyard and varietal to shine through. These limited-production wines from Napa Valley and Sonoma County are polished, fruit-forward, and balanced, with bright acidity, reflective of the relatively cooler vineyards where they are grown. Eleven Eleven Winery, a boutique estate, was built upon the idea of "Parea", a Greek word signifying the power of a group of friends who gather together to share their experiences about life, their philosophies, values, and ideas. At Eleven Eleven, we gather our Parea, creating lasting and meaningful connections with wine and hospitality at the center.

**Winemaker: Kirk Venge & Brett Weis**

## FISHER VINEYARDS

Founded in 1973 by Fred and Juelle Fisher, the winery is nestled on the western face of Spring Mountain. Fisher Vineyards produces wines from two of California's most prestigious wine regions: the northern Napa Valley and Sonoma Mayacamas Mountains. With the Fisher's three children now joining as partners, the family remains steadfast in their mission to grow and produce wines of consistent, world-class quality—wines that express their unique mountain or valley heritage in the truest sense of terroir. The resulting wines pay tribute to the land, as well as to each member of the Fisher team, and display classic balance and style that transcends time.

**Winemaker: Adam Goodrich**

ELEVENELEVEN  
NAPA VALLEY WINES



## FLAMBEAUX WINE

Flambeaux Wine is a small family-owned and operated winery in Sonoma County's historic Dry Creek Valley. Three generations of the Murray family moved from the rich loam of the Mississippi River to the gravelly soil of Sonoma County's historic Dry Creek Valley to handcraft limited-production artisan wine, celebrating the rich diversity of Sonoma County. Flambeaux Wine is a legacy of celebration that the Murray family trusts will be reflected in each vintage, as current and future generations "pass on the torch" and strive to produce a very special wine reflective of the beauty of their hillside vineyard estate.

**Winemaker: Ryan Prichard**



## FREEMARK ABBEY

A Napa Valley original established in 1886 as the 16th bonded winery in the region, Freemark Abbey is a Napa Valley original. The property is home to a historic, hand-built stone winery constructed in 1899, which remains a testament to its history and legacy in Napa Valley and an important part of the Freemark Abbey identity. The estate underwent renovations in 2016, during its 130th anniversary, to introduce modern updates, while preserving the century-old stone building. As a beacon of perseverance and enduring quality, Freemark Abbey is known for its history, but critical to this longevity is its progressive spirit. Freemark Abbey has been ahead of its time on several fronts, including having one of the region's first female vintners, first "sampling rooms" (now called tasting rooms), first wine libraries, and first single-vineyard wines. This embrace of history and progress is a core component of Freemark Abbey's identity. Timeless, trusted, and authentic—Freemark Abbey is esteemed by wine critics and enthusiasts alike for its classically structured Cabernet Sauvignon, Chardonnay, and other varietal wines, sourced from some of the most pedigreed sites in Napa Valley, including the prized Bosché, Sycamore, and Colline vineyards.

**Winemaker Kristy Melton**



## KELHAM VINEYARDS

Kelham Vineyards, farmed by Rawson Kelham for the last forty-seven years, is located in the heart of the Oakville appellation. This great vineyard has supplied fruit to some of the most eminent wineries of Napa Valley including Duckhorn, Cakebread, Montavi, and Beaulieu. The family goal at Kelham is to grow, produce and bottle premium wines, solely utilizing their prized vineyards. The varietals on the property consist of Cabernet, Merlot, Sauvignon Blanc, and a small planting of Petit Verdot. These masterful winemakers concentrate on the integral qualities of the fruit and devote their time to handcrafting elegant wine estates.

**Winemaker: Hamilton NicholSEN**





## KNIGHTS BRIDGE WINERY

Founded in 2006 by brothers Jim and Essel Bailey and friend Tom Costin, Knights Bridge is nestled in the undeveloped west side of Knights Valley. The organically farmed 150-acre estate rises to 900 feet in elevation on the rocky slopes of the Mayacamas mountain range, at the perfect intersection of climate and location. Today, Knights Bridge Winery is on the cusp of a truly exciting time, with its unique new winery completed in mid-2021; designed by renowned architect Howard Backen, it is the second ever built in Knights Valley. The distinctive and thoughtful construction is perfectly in sync with the pristine vineyard landscape. The Estate Winery welcomes guests for exclusive tasting experiences by appointment only.

**Winemaker:** Derek Baljeu

## LIMERICK LANE CELLARS

## LIMERICK LANE CELLARS

Nestled in Sonoma County's Russian River Valley, Limerick Lane Cellars, a family-owned winery on a 53-acre estate, boasts a rich history dating back to 1910. With original plantings from that era, its vineyard imparts a unique character to its award-winning wines, especially Zinfandel and Rhone varietals. Committed to organic and sustainable farming, Limerick Lane Cellars prioritizes environmental responsibility. They combine a century-old legacy with modern eco-conscious practices, producing wines of unmatched distinction on a picturesque estate in the heart of Sonoma County.

**Winemaker:** Chris Pittenger



## LINGUA FRANCA

Lingua Franca was inspired by an extraordinary vineyard site in the Eola-Amity Hills of the Willamette Valley. The winery was co-founded by Master Sommelier Larry Stone, David Honig and Dominique Lafon. Its name represents a fine tradition of universal language, bringing together people of different cultures and backgrounds to enjoy the simple pleasures of wine, food and conversation.

**Winemaker:** Thomas Savre



## LONG MEADOW RANCH WINERY

First settled in the late 1800s and abandoned during Prohibition, Long Meadow Ranch was revitalized in 1989 by proprietors Ted, Laddie, and Chris Hall, who set out to produce world-class wine using sustainable, organic farming practices. Long Meadow Ranch Winery continues a proud legacy of crafting elegant, food-friendly wines utilizing "full-circle farming" methods. Each day guests are welcome at the General Store to taste and shop for artisan goods, bring home what's in season from the farmer's market, join excursions to the estate and enjoy unique culinary and wine tasting experiences.

**Winemaker:** Lisanne Leask



## MACAULEY VINEYARD

Founded by passion and driven by excellence, Macauley Vineyard sources grapes from some of the most sought-after vineyards in Napa Valley. With a focus on small lot production, owner Mac Watson, and winemaker Kirk Venge, have one goal in mind—to make collectible wines of extraordinary depth and personality. Dulce Periculum!

**Winemaker:** Kirk Venge



## MAURITSON WINES

In 1868, the Mauritson family settled in the hills of Northern Sonoma County to raise Merino sheep. The first vineyards were planted shortly thereafter, starting a tradition of farming that has now spanned seven generations. Today, the family business has come full circle: Clay Mauritson, part of the 6th generation, founded the winery in 1998 focusing on the estate vineyards. With over 350 acres of vineyards in Sonoma County, Clay has access to some of the best fruit in California. The goal is simple: to create wines that exhibit a sense of place. This is most true in Rockpile, where 150 years later, the family still farms some of the original homestead. Straddled on both sides by Lake Sonoma, the Rockpile AVA is one of the most distinctive viticulture sites in the world. With its steep slopes, diverse soils, and own microclimate from the lake, Rockpile wines have a rare combination of power and finesse, acid and tannin, youthfulness and age ability.

**Winemaker:** Emma Kudritzki Hall



## PARALLEL NAPA VALLEY

In its first few years, Parallel Napa Valley has grown to be one of the most exciting new Napa mountainside wineries in California. Parallel Napa Valley wines are the result of a collaboration of eight close friends and two of the top winemaking professionals in the industry today: Philippe Melka, who was named the 2005 Winemaker of the Year by Food & Wine Magazine, and highly-acclaimed Vineyard Manager, Jim Barbour of Barbour Vineyards. Philippe and Jim are responsible for crafting some of the most sought-after wines in Napa Valley. The inaugural 2003 Parallel Cabernet Sauvignon marked the first time these masters had collaborated to create such an affordable wine.

**Winemaker:** Philippe Melika



## PHIFER PAVITT WINERY

Artisanal, terroir-driven small lot Cabernet Sauvignon and Sauvignon Blanc are at the heart of the Phifer Pavitt winery. Phifer Pavitt Wine is the realization of a dream of Georgia-born Suzanne Phifer Pavitt and her husband, Shane Pavitt, who over the course of several years of 'date nights,' hatched the idea to craft utterly delicious small production wines at their estate in Calistoga, California. Phifer Pavitt offers private tasting experiences by appointment and referral only. Members of The Verona Society receive an annual allocation of Phifer Pavitt DATE NIGHT wines and gain access to Phifer Pavitt's micro-production wines, annual release parties, and visits to cities around the country.

**Winemaker:** Ted Osborne





## PRIDE

MOUNTAIN VINEYARDS



### PRIDE MOUNTAIN VINEYARDS

Pride Mountain Vineyards is honored to return to Red, White & Snow for the 14th consecutive year, represented by a Pride family member and vintner ambassador, Stuart Bryan. A passionate National Ability Center supporter, Stuart relishes the opportunity to tell the story of grape growing and winemaking atop Spring Mountain, where Pride Mountain Vineyards resides, straddling the Napa/ Sonoma County line. Founded in 1990 by Jim and Carolyn Pride, Pride Mountain Vineyards is now a second-generation family winery owned by their children, Suzanne Pride Bryan, and Steve Pride. Recognized as one of the “world’s greatest wine estates” by Robert Parker, Jr., joining just 22 other California wineries for this distinction. Pride wines have appeared numerous times on The Wine Spectator’s “Top 100 Wines of the World” list, have received two perfect 100-point scores from Robert Parker, Jr., and have been served at the White House 33 times over the last three decades. Please visit and enjoy the splendor of the Mountain Top!

**Winemaker: Matt Ward**

## PRIVÉ VINEYARD

### PRIVÉ VINEYARD

Privé Vineyard and Winery was established on a beautiful estate vineyard located on Chehalem Mountain just outside of Newberg, Oregon. Privé was originally planted on Muller-Thurgau vines and then grafted to Pommard Pinot Noir in the early ‘90s. These own rooted, old vines in the premium Jory soil are the keystone in the Privé Vineyard portfolio. In 2021, Privé expanded the Estate vineyard to include a 14-acre vineyard in Ribbon Ridge AVA. This vineyard was planted as a study of Pinot Noir with 777, 115, Wadensville, and Pommard clones at various elevations and aspects. The marine soil adds a unique minerality and tension, resulting in a stunning representation of Ribbon Ridge terroir. Piper Underbrink is the winemaker and vineyard steward for Privé Vineyard. She was drawn to Oregon to pursue wines after discovering her passion for Pinot Noir on the Sonoma Coast, while working for several wineries in the Sonoma/Napa area. Privé Vineyard is proud to be a small, family owned/operated, direct to consumer, women-owned and managed vineyard and winery.

**Winemaker: Piper Underbrink**

## SIPSONG

SPIRITS

### SIPSONG SPIRITS

Tara Jasper, the visionary behind Sipsong Spirits, embarked on a journey driven by intuition and generosity. Founded in 2016, Sipsong embodies Tara’s belief in listening to one’s inner wisdom. Her epiphany about the art of gin-making, combined with her background in the wine business, as a culinary artist, and over a decade in healthcare fundraising, culminated in the birth of an award-winning distillery that is purpose driven. Sipsong’s mission revolves around crafting top-tier gins that also do good for the community and the planet. Sipsong’s “Fight Like a Girl” cocktail not only delights the palate but also raises funds and awareness for the GREAT program (genetic risk evaluation and testing). 30,000 women every year get preventable cancer, in the US. This could be prevented with genetic testing. Fight like a girl, means to avoid the fight with breast and ovarian cancer. Knowledge of genetics is a powerful tool that Sipsong helps to deploy. At Sipsong, every sip tells a story of dedication to exceptional spirits, healthier people and planet.

**Distiller: Tara Jasper**

## Schramsberg

FOUNDED 1862



### SCHRAMSBERG & DAVIES VINEYARDS

Family-owned: In 1965, Jack and Jamie Davies established Schramsberg as a sparkling wine estate on the property originally founded in 1862 by German immigrant Jacob Schram. At a time when there were only 21 wineries in Napa Valley and fewer than 300 acres of California vineyard planted to Chardonnay and Pinot Noir, they set out to make world-class sparkling wine in the true Méthode Traditionnelle style. Theirs was the first California winery to provide a Blanc de Blancs in 1965, followed by a Blanc de Noirs in 1967. Now their son, Hugh Davies, who was born the same year the Davies arrived at Schramsberg, leads the winery’s management and winemaking team. The Wines: Schramsberg uses the Méthode Traditionnelle technique to create its nine distributed sparkling wines: the signature vintage dated Reserve, J. Schram and J. Schram Rosé; the classic vintage dated Blanc de Blancs, Blanc de Noirs, Brut Rosé and Crémant Demi-sec; and the multi-vintage Mirabelle and Mirabelle Rosé. Since the 2001 vintage, the winery also produces the J. Davies Estate Cabernet Sauvignon, made exclusively from grapes grown in the Schramsberg estate vineyards on Diamond Mountain. In 2009, the winery produced its first vintage of Davies Vineyards’ Pinot Noirs. In 2012, the J. Davies Estate “Jamie” was produced, highlighting the very best barrels from the J. Davies Vineyards.

**Winemaker: Hugh Davies**

## SPOTTSWOODE

A Family Wine Estate

### SPOTTSWOODE ESTATE VINEYARD & WINERY

Spottswode Estate Vineyard & Winery is a family-owned historic vineyard and winery located on the western edge of St. Helena in Napa Valley and renowned for its exceptional Cabernet Sauvignon. Established in 1882, the estate is distinguished by the historic Victorian home depicted on the label. Spottswode was named by Mrs. Spotts, who owned the property from 1910 until its purchase in 1972 by Mary Weber Novak and her late husband, Dr. Jack Novak. The first Spottswode Cabernet Sauvignon was produced in 1982, exactly one hundred years after the estate’s founding. Today, two of Jack and Mary Novak’s daughters, Beth and Lindy, run their family winery, that each year releases three very special, limited-production wines: Spottswode Estate Cabernet Sauvignon, Spottswode Sauvignon Blanc and Lyndenhurst Napa Valley Cabernet Sauvignon. The Novak family is committed to producing wines known for their refined elegance, balance and classic structure. Dedicated stewards of their property, the Novaks are passionate about the health of our natural environment. Spottswode has been farmed organically since 1985 and is certified organic, biodynamic, regenerative organic, and Napa Green, and was the first winery in Napa Valley to become a B Corp. The winery is 100% solar powered and a member of IWCA and of 1% for the Planet.

**Winemaker: Aron Weinkauf**



TERRA  
VALENTINE

## TERRA VALENTINE &amp; FORETELL WINES

Founded by Angus and Margaret Wurtele in 1996, Terra Valentine has been producing bold Cabernet Sauvignon from the Spring Mountain District in Napa Valley, for more than 15 years. At Terra Valentine, it comes down to hand-tending the vines to get the most out of the diverse soil types and ripening patterns that the mountain bears. Our wines benefit from the multiple exposure points of the 30-acre Wurtele vineyard and the rich volcanic ash soil, which lend structure and elegance to our single vineyard Cabernet Sauvignons. Sam Baxter, who has served as winemaker since 1999, became the proprietor with his wife, Angela, in 2014. Winemaking has always been a family affair for Sam who grew up in the vineyard chasing grapes with his father, Phil. Terra Valentine remains a true family run operation with wines that capture the vineyard, appellation and the passion of the people involved.

**Winemaker: Sam Baxter**

## THE SETTING WINES



The Setting Wines is a collection of luxury wines created by three friends, Jeff Cova, Noah McMahon and famed winemaker, Jesse Katz. Driven by their philanthropic backgrounds, Jeff and Noah partnered with Jesse to establish The Setting Wines in 2014, a brand that seeks to encourage the appreciation of the simple moments in life, embrace the transformative power of shared experiences and give back in meaningful ways. The brand recently made headlines for producing the most expensive bottle of wine ever sold, which went up for auction at the Emeril Lagasse Foundation Carnivale Du Vin, which sold for \$1 million in November 2021. The Setting Wines has long earned praise for its highly expressive wines that balance purity of fruit with the unique characters of each vineyard site. Sourcing fruit from some of the most prestigious vineyards throughout Napa and Sonoma Valleys, these are wines created to bring people together to experience joy in everyday occasions, which makes for the perfect setting.

**Winemaker: Jesse Katz**

## THREE STICKS WINES



## THREE STICKS

Three Sticks Wines is a boutique, family-owned winery, recognized for Pinot Noir and Chardonnay. Recently achieving "Best in Show" by Decanter World Wine Awards 2019 and gracing the cover of the Wine Spectator Pinot Noir edition as a standout, Three Sticks is garnering international support for its world class quality. Proprietor Bill Price III (nicknamed, "Billy Three Sticks"), owns six Grand cru level Estate vineyards in Sonoma County. Winemakers, Bob Cabral and Ryan Prichard joined Three Sticks to craft wines from Price's sought-after vineyards, notably, Durell, Gap's Crown, and Walala. Their intimate relationship with each property shines through in each of their wines. Cabral has been the Director of Winemaking since 2015. He is known for decades of experience and was previously named, "Winemaker of the Year" by Wine Enthusiast. Prichard joined Cabral as a Winemaker in 2015 at Three Sticks and also worked with Cabral previously at Williams Selyem. Prichard understands how working with great vineyards along with a meticulous winemaking style can produce inspiring results. Prichard joins the NAC and Red, White & Snow for the third year in a row to support this great cause and to share Three Sticks with our friends in Park City. Three Sticks has a down to earth approach to growing and winemaking, believing in table fellowship as the power of wine to bring people together.

**Winemaker: Ryan Prichard**



## TO KALON VINEYARD COMPANY

Deep in the heart of Napa Valley, H.W. Crabb planted a vast empire of vines in the 1860s. Eventually, it grew thick with grapes, orange trees, and Italian chestnuts. So rich was it with life and bounty that Crabb nobly bestowed upon the wine produced from the vineyard the Greek name "To Kalon", or "highest beauty". To Kalon Vineyard is a place of beauty, passion, and is an extraordinary vineyard for producing some of the world's most esteemed and coveted wines. Today, To Kalon Vineyard Company is dedicated to crafting unique expressions of Cabernet Sauvignon from this storied place. It is a celebration of what can happen when one of the finest vineyards in the world meets winemaking at its highest level.

**Winemaker: Tony Biaggi**

## TRIFECTA WINES



The Nyarady Family has been making wine since the early 1820's in the north-western portion of Transylvania. In 1948, the once beautiful 40-acre estate was seized by the communist Romanian government and destroyed. Today, the youngest generation of the Nyarady family has made the United States home and resurrected this almost two century old family tradition in collaboration with third generation California winemaking team of Bill Ballentine and Sam Baxter. Good things always happen in threes, "omne trium perfectum". Additionally, Trifecta has purchased a series of old vineyards and reconstructed a 200 year old estate in Tokaj Hungary, where they will be making all of their white wines. Trifecta Wines was created following their family's win-win-win philosophy: Their family, the wine enthusiast and the charity they support. The approach is slightly different from most: rather than spending energy on trying to make each year's wine similar to what may be expected from a previous vintage, the family prefers to concentrate all of the efforts on what they refer to as "unique vintage excellence" or the best nature has to offer.

**Winemaker: Bill Ballentine & Sam Baxter**

## VENGE VINEYARDS &amp; CROIX ESTATE



The Venge family name is synonymous with history, tradition, and innovation. For nearly half a century the Venge family has farmed vitis vinifera varieties in Napa Valley. It is a journey that began when Knud Venge migrated from Denmark to the United States in the early 1900s. Knud's son, Per Venge, found his passion in the wine and spirits industry, and started Vencom Imports, focusing on the importation of Western European fine wines and spirits. It was Per's son, Nils Venge, who left the family's import business in the 1960s to study viticulture at UC Davis, with the future vision of establishing the family namesake within the winegrowing community. The family's viticultural roots flourished in 1976 with the purchase of a 17-acre vineyard in the Oakville District that was planted to Cabernet Sauvignon and Merlot. This fortunate development cast the family among the winemaking pioneers of Napa Valley. In 1976 Kirk Venge was born, and alongside Nils, he gravitated to winemaking at an early age. He proved to be as talented a winemaker as his father, making wines in his own style, with a vision to build his own legacy in Napa Valley. In 2008, Kirk achieved his lifelong dream and acquired full ownership of Venge Vineyards from his family. Today, Kirk continues the Napa Valley heritage, focusing on select vineyard sites that produce fruit worthy of bearing the Venge family name, including Venge Vineyards, Croix Estate and Marauder by Kirk Venge.

**Winemaker: Kirk Venge**





## VÉRITÉ WINES

Since 1998, Vérité has produced premium Bordeaux-style blends from some of the best vineyard sites in Sonoma County. The wines are a marriage of old-world expertise and new-world fruit, crafted by 6th generation French winemaker Pierre Seillan along with his daughter and assistant winemaker Hélène Seillan. Pierre and Hélène take the utmost care with every step of the viticultural and winemaking process, working closely with each vineyard manager to farm each block precisely. Vérité produces three wines: La Muse, a Merlot-based blend, La Joie, a Cabernet Sauvignon-based blend, and Le Désir, a Cabernet Franc-based blend. Vérité wines are made for longevity and can mature for 20-30+ years. Our philosophy is to select from the diversity of Sonoma soils to build the architecture of La Muse, La Joie, and Le Désir. Every Vérité vineyard across four appellations of Sonoma County is an intricate patchwork of soils, microclimates, exposures and elevations, all regulated by the cooling influence of the Pacific Ocean. Rather than treat each site as a single monolithic entity, Pierre and Hélène choose the best quality micro-parcels from existing vineyards — they call these vineyards-within-vineyards ‘micro-crus.’ After carefully studying the complex topography of Sonoma for over twenty years, Pierre and Hélène have assembled over 100 of these tiny micro-crus, representing a palette of over 40 different soil types spanning 2400 feet in elevation. After slow maturation in French oak barrels, these individual lots are masterfully blended to bring forth the purest expression of the soil, creating wines without compromise.

**Winemaker:** Pierre Seillan

## VINEYARD 7 & 8

After a measured and patient search for a vineyard property in Napa Valley, the Steffens Family ended their quest when they acquired the forty-acre property atop Spring Mountain. Planted in the early 1980's to eight acres each of Cabernet Sauvignon and Chardonnay, the property met the family's stringent requirements to sustainably grow premium grapes allowing them to craft wines with a true sense of place. Founded in 1999 and named after proprietor Launny Steffens' life and background in the world of finance with a theme encompassed by numerics, and a keen interest in numerology — “seven” being a number of luck in western culture, while “eight” follows the meanings of prosperity and happiness in eastern culture — Vineyard 7 & 8 is the culmination of the family's pursuit for producing fine estate grown wines including Cabernet Sauvignon and Chardonnay. The wines of Vineyard 7 & 8 are first and foremost a reflection of the estate vineyards. They reveal the uncompromising pursuit of Winemaker Martha McClellan and Associate Winemaker Wesley Steffens philosophy of producing exceptional, handcrafted wines through experience, passing and humility. As stewards of the land, the team believes in the practice of sustainable viticulture allowing the vineyards to tell their story each and every vintage. As a result, the wines echo a sense of place of the estate nestled 2020 feet above the Napa Valley floor within the Spring Mountain District.

**Winemaker:** Wesley Steffens



## WILLIAM COLE

William Cole Vineyards was established in 1999 by William and Jane Ballentine on a foundation of family and passion. Originally owned by John and Hannah Weinberger, the stone winery was built in 1873 and operated until Prohibition. This is the oldest remaining stone winery, home to the first female winemaker and wine-owner in Napa Valley. The William Cole Vineyards' name is derived from father and son, William and Cole. Their flagship wine, Cuvee Claire Cabernet Sauvignon, is named for William's daughter. Years of experience working in the vines and cellars throughout the valley have culminated in the essence of William Cole wines. William says, “Our winemaking practices are gentle and slow. The timing of everything in the creation of our wine is based on taste. There is no hard and fast schedule and no rush in the winemaking process. For our Cabernet, each distinct vineyard block is harvested, fermented and barrel aged separately.” They bring the tradition of the old world into the new.

**Winemaker:** Bill Ballentine & Cole Ballentine





## 350 MAIN: JASON JOHNSON

Jason Johnson has worked at 350 Main since 2020 and has risen to his current position as Executive Chef. At an early age, Jason Johnson developed a passion for food from watching his mother cooking up new recipes, or the family favorites. His mother showed a young Jason the joys of bringing people together and breaking bread. Jason later took a cooking class in high school and was hooked. Jason has cooked at restaurants in Utah and Colorado, with cuisines such as, French, Cajun/Creole, Mediterranean/Middle Eastern. This has molded him into the chef he is today and continues to fuel his passion to learn and bring new and exciting flavors to this world.

## A&M FOODS: CHEF MICHAEL HOHL & AMBER MAXWELL

Michael, a graduate of Johnson & Wales University in Providence, Rhode Island, has always had a passion for food and has worked from coast to coast (Boston to San Diego) in various types of food service operations and held nearly all positions from the front to the back of the house. He found his true passion when he moved to Park City, training, working, and eventually running various Asian and sushi-oriented restaurants. That is where he met his wife and business partner, Amber Maxwell. They both worked in restaurants around town until they decided they wanted to take their passion for food to the next level and branch out on their own. A&M Foods was born out of both of their passions; not only to create delicious fresh food, but also to incorporate the things they learn about food on their travels into creative innovative dishes.

## BLACK PIG MEAT CO. (CA): DUSKIE ESTES & JOHN STEWART

Duskie Estes and John Stewart are chefs, farmers, and ranchers. They operated ZAZU Kitchen+Farm in Sonoma County, raking in the awards, including TOP 10 best new restaurants and TOP 100 restaurants in San Francisco Chronicle, Top 50 Restaurants in the Bay Area by SF Magazine, Michelin Recommended in the SF Guide for over a decade, Rising Star Chef Awards for Sustainability, Slow Food Snail Awards, King and Queen of Pork at Aspen Food & Wine, and multiple Good Food Awards. Duskie and John met in Seattle at Tom Douglas's acclaimed Seattle restaurants: Palace Kitchen, Etta's Seafood, and Dahlia Lounge. While at Palace Kitchen, Duskie was voted Seattle City Search's Best Chef and Palace Kitchen was awarded the nation's top 50 restaurants by Gourmet Magazine. She co-authored Tom Douglas's Seattle Kitchen, receiving the 2001 James Beard Award. Currently, Duskie is the Executive Director of Farm to Pantry, a gleaning non-profit in Sonoma County, rescuing produce from over 300 farms and backyards, with 500+ volunteers and sharing with families fighting food injustice. Duskie and John have been featured on Food Network's Next Iron Chef, Guy's Grocery Games, Diners, Drive-Ins & Dives, Guy's Ranch Kitchen, Beat Bobby Flay, and Alex v. America as well as on PBS, OWN, and Discovery+.

## BONNELL'S FINE TEXAS CUISINE: JON BONNELL

Chef Jon Bonnell pairs his native Texas heritage with classic culinary training to create inventive and delicious dishes featuring decidedly Texan ingredients to inspire the palate. Distinguished as one of the foremost experts on fine wild game and Texas Cuisine, his innate understanding of flavor combinations and perfected techniques entices diners to experience new culinary creations. His namesake restaurant, Bonnell's Fine Texas Cuisine in Fort Worth, has won the "Award of Excellence" from Wine Spectator each year since 2004 and has been consistently rated among the top restaurants in the state, as well as in the top 100 restaurants in America by OpenTable. His second fine dining restaurant concept, WATERS, opened to rave reviews in March, 2013. In addition to his two fine dining restaurants, Jon also owns and operates BUFFALO BROS, Pizza, Wings & Subs in the heart of the TCU campus and in Sundance Square.



## CULINARY CRAFTS: RYAN CRAFTS

When he's teaching a class on advanced grilling techniques, Ryan Crafts is often asked where he went to culinary school. He didn't. Ryan studied Philosophy, with an emphasis in Ethical Theory and a minor in Peace and Justice Studies. Nonetheless, creating special event experiences worth remembering, is the only work he's ever known. He knows food service like the back of his hand. And even palms of his hands, show the marks of a childhood spent washing dishes and weeding the produce garden. His teenage years were spent loading catering trucks and searing entrees over mesquite fires. He worked his way through college as an Event Manager and Emcee. Now, he spends most of his time on his favorite tasks: menu design, staff training, and quality control (i.e. taste tasting). In his spare time, Ryan likes to play the piano, ski with his family, and have friends over for dinner. Ryan lives and breathes the art of hospitality. His personal passions and professional work are one.

## DAR HENDRICKSON, PRIVATE CATERER

Duane "Dar" Hendrickson has been the "go-to" chef for private dinners in Park City for over 30 years. His career has included fine dining at the Goldener Hirsch, Adolph's, Alex's, and Phillippe's and a 15-year pairing partnership with Parallel Napa Valley. Dar's Creative Dinners attract over \$10,000 at the annual Jan's Winter Welcome benefitting the Youth Sports Alliance. Dar was named 2022 Professional Citizen of the Year by the Park City Rotary Club for his many years of service to the youth of Park City and his countless contributions of culinary skills to local non-profits.

## DEER VALLEY CLUB 1981 DINNER: CHEF JARROD ROSS

Chef Jarrod Ross joined Deer Valley for the 2018 ski season. Born in one of the largest fishing communities in the country, Jarrod grew up in southern Massachusetts, learning to cook with his family. His early career was focused on the flavors of the coast and the Portuguese community in which he grew up. In 2016, he and his wife began traveling and working seasonally throughout the country, living in Alaska, Montana, and eventually Utah, where he fell in love with the Wasatch and Uinta Mountains. Jarrod took over the chef position of Club 1981 in 2021 and enjoys preparing healthy and hearty meals there daily.

## DEER VALLEY, PRIVATE HOME DINNER: SAM PHELAN

Chef Sam hales from Birmingham, Alabama, and spent his time growing up on the East Coast. Ever evolving, cooking has always been a part of Chef Sam's life; he loved cooking with his family and watching classic cooking shows. While growing up, he experienced many culinary influences and food cultures, which he incorporates in his creations today. Upon graduating from the New England Culinary Institute, he landed at Stowe Lodge in Vermont, where he found his love for the hotel industry, collaborating with a larger team. Chef Sam traveled to the West Coast and spent three years at Calistoga Ranch in Napa Valley. He continued his journey to Park City, Utah, where he exercised his culinary expertise as a Chef with Montage Deer Valley, Waldorf Astoria, and the Zermatt Resort. Now residing in Heber City, Utah, Sam enjoys spending his spare time with his friends and family, playing golf and gardening.







## ELEMENT PARK CITY: SEBASTIAN SILBEREIS

Sebastian Silbereis studied classical cuisine and techniques but honed his skills when traveling the world. In Istanbul, Budapest, Florence, and Palavas-les-Flots, he found his culinary style. Food should be simple, fresh and consequently delicious. Before moving to Park City, Sebastian worked at the prestigious Five Star and Five Diamond, Hermitage Hotel. Sebastian opened and was Chef de Cuisine for ChaCha in Nashville, under Top Chef and Food Network Star contestant, Arnold Myint. He led 5 establishments while at the Cascades complex at the Opryland Hotel and Conference Center, the largest hotel in the Marriott portfolio. He currently owns and runs Element Park City, consisting of Element Kitchen & Bakery/Element Chef Services. Both businesses reach the core of his craft. Sebastian nourishes people in body, mind and spirit, by using only organic, fresh, and local ingredients while being sustainably responsible. His philosophy is that food does not have to be complicated. It should be beautiful. The ingredients must be respected, and, above all, it must taste amazing.

## EMBER & EAGLE (NJ): RYAN DEBERSIO

At age 25, Ryan DePersio made a mark in the food world. His creative, family-owned, Italian restaurant received three-star reviews in its first six months. The New York Times graced Fascino with an "Excellent" rating and raved that Ryan was "born to run a restaurant." After New York Restaurant School, Ryan worked at Bouley Bakery and Judson Grill, then traveled to Paris to work at the one-star Michelin restaurant, La Brasserie. Back in the states, Ryan's talent was recognized by Jean Georges Vongerichten, who first hired him at Vong and then promoted him to the four-star restaurant, Jean Georges. Two years later, Ryan was off to Florence, at the 3-star Enoteca Pinchiorri. In June 2003, Fascino's doors opened and has been a hit ever since, rated among New Jersey Monthly's Top 30 restaurants. In June, 2015, Ryan and associates opened Battello, a contemporary restaurant, with an Italian-based seafood-influenced menu. Then, in the Spring of 2016, Ryan opened The Kitchen Step, a modern American bistro. Ryan has hosted internet shows and has been featured on the Today Show, Food Network, and many more!

## GLENWILD GOLF CLUBHOUSE & SPA: DANIEL MATTOON

Daniel started his career at 15, working for resorts, restaurants, and private clubs. Upon graduating from the Culinary Institute of America, he established himself at the famed Ritz Carlton in Naples, Florida. Daniel next became the Executive Chef at Castle Pines Golf Club, the PGA's International Golf Tournament host location. The International was recognized for having the best food on the PGA tour for multiple years. Daniel was asked to come to Salt Lake City to lend his expertise to the 2002 Winter Olympics. He was the Executive Chef for NBC Studios. Another highlight of his career has been his time working at Augusta. Daniel was the lead chef for many of the famed 'Champions Dinners' served on the Tuesday night before the start of the Masters. At Augusta, Daniel was also the Chef-in-Charge of the storied Trophy Room. The next step in his career was as Executive Chef of the historic 200-year-old Myopia Hunt Club near Boston. Daniel is often called upon to assist at other PGA tour events; most recently, the PGA tour stop at Riviera Golf Club in California. Daniel returned to Utah in 2019 to take the reins of culinary operation at Glenwild Golf Club, the #1 golf course in Utah.



## HEARTH & HILL: ALVARO CISNEROS

Chef Cisneros, one of the area's foremost catering chefs, joined Hill's Kitchen from Sundance Resort, where he served as Banquet Chef for 12 years, following seven years as a line cook. A native of Guanajuato, Mexico, at the age of 17, Alvaro moved to Chicago, where he worked at a BBQ spot. A year later Alvaro moved to Provo, to be closer to family, starting at Thanksgiving Point for a year, before moving to the renowned Sundance Resort.

## HIGH WEST DISTILLERY: MICHAEL SHOWERS

Honorary Chef, See page 15

## INTERMOUNTAIN PARK CITY: HOLLY COX

Holly Cox has been in the resort and fine dining arena for 30 years. Holly started her career in Scottsdale, Arizona, where she was trained in classic French techniques at the Scottsdale Culinary Institute. Upon graduation, she began her career at the prestigious Arizona Biltmore Resort in Phoenix. Chef Holly traveled throughout the American Southwest, working at PGA golf resorts and destination hotels. Most recently, Chef Holly worked at Deer Valley Resort for 10 years, before joining the team at Intermountain Park City. Chef Holly resides in Heber City with her husband, John. She has two grown boys, Alex, and Isaac, who live locally.

## MIDWAY MERCANTILE: JOHN PLATT

John Platt was born hungry and, by age 13, when his mother of 6 children declared, "Alright John, I'll cook you 3 meals a day, but you are going to have to make the other 5 yourself," he was on his way. He spent the next 25 years working as a teacher, coach, and high school principal, not as a chef. In his late 30's, he realized his calling and began restaurant work in earnest. He owned and served for 17 years as Executive Chef of St. Clouds restaurant in Seattle, a beloved neighborhood eatery in food-crazy Seattle. Meanwhile, he catered extensively through St. Clouds, further developing his range and skills and palate. By 2017, he and his family had had enough of the big city and discovered Midway. Here he has created the full realization of his dreams and culinary experience. His menu features comfort food such as shepherd's pie using his Spanish Fork friend, Kirk Olsen's, lamb and fresh pasta nightly – ranging from fettucine to agnolotti to ricotta gnocchi. John finds joy in combining his love of food with his desire to make people happy with food.

## THE SUMMIT HOUSE (NJ): AJ CAPELLA

AJ Capella has become a leading 30-something voice for Garden State restaurants, and is thrilled to join the Montclair Hospitality Group, overseeing three very different brands, all founded in New Jersey, Pasta Ramen, Kai Yang and Mochinut. After graduating from CIA, AJ spent much of his career as the Chef de Cuisine at The Ryland Inn, and he was part of the team that was awarded a 4-star "extraordinary" review from NJ Monthly. AJ has also spent time working alongside his mentor, Anthony Bucco at Uproot, as well as famed Chef Grant Achatz, at The Aviary at Columbus Circle. Returning to New Jersey, he served as Executive Chef at two of the state's most highly regarded restaurants: A Tote Heure in Cranford, then Jockey Hollow Bar & Kitchen in Morristown, with oversight of the menus for all three dining rooms.





## REBEKAH'S KITCHEN: REBEKAH ABRAMS

Beginning as a teenage prep cook in an Italian kitchen in her hometown of Sudbury, Massachusetts, Rebekah Abrams has worked in every corner of the kitchen and mastered everything from pastries to whole pigs. She cooked under Clark Norris at Park City's Mariposa and now offers her skills as a private chef in Park City homes and in Marin County. As well-traveled as she is well-seasoned, Rebekah brings an unexpected flair to whatever she cooks and can be counted on to satisfy and delight all of her guests.

## PAGO RESTAURANT GROUP: SCOTT EVANS, FOUNDER/PRESIDENT

Scott Evans is the innovator and highly respected business person behind the Pago Group, which includes Pago, Finca, Casot, Emigration Café and Finca Pintxos Bar. As the first to bring farm-to-table to the Wasatch Front, he helped to define the Salt Lake food scene. Named as Utah Restaurant Association's "Restaurateur of the Year" in 2021, Evans collaborates with his talented chefs to create unparalleled dining experiences. Some selected accolades include: 2018, 2015, and 2012 Wine Enthusiast Magazine, Top 100 Wine Restaurants in America; 2018 Salt Lake Magazine, Best Restaurant in Utah & Top 10 Dining Influencers in Utah.

## PENDRY PARK CITY, KITA: KEVIN LEE

Chef Kevin Lee recently joined Pendry Park City, after spending his entire career in California. Originally from Korea, he arrived in San Gabriel Valley at the age of 16 and studied at Le Cordon Bleu. Prior to his newest position, Chef Lee was the Executive Chef at the Los Angeles locations of the Aster Hotel and Line Hotel. His other stops included restaurants Kimchi Libre and L.A. favorite, Makani. Prior to his head Chef position, Lee worked with Michelin Star Chef Josef Centeno at Baco Mercat and Bar Ama.

## RIVERHORSE ON MAIN: SETH ADAMS

It was summer and weekend catering jobs that led Seth Adams, a Pittsburgh native, to culinary school, and it was skiing that cemented him in Utah. After banquet chef, sous chef, and executive sous chef positions at restaurants, such as Deer Valley's Snow Park Lodge, Morton's Steak House, and Grand Summit at Canyons, Seth was hired as Executive Chef at Riverhorse on Main in 2004. Seth and a partner bought the popular Main Street eatery in July, 2011, and transformed the atmosphere to the trendy, urban setting it is today. Riverhorse on Main has been regarded by restaurant critics and the dining public alike as one of North America's top culinary destinations, and has been among an elite list of restaurants to earn the coveted Forbes Travel Guide Four Star rating. It is also a time-honored AAA Four Diamond award winner. Seth keeps his guests happy by maintaining consistency in offering long-standing, crowd-pleasing favorites such as macadamia nut-crusted halibut and the trio of wild game: buffalo, venison and elk, but also expressing his sense of creativity and experimenting with flavors and ingredients reflecting the season and his own inspiration. His passion is all about creation and it is a proven recipe for success. "I love what I do. I love the people, and I love cooking simple foods in ways that taste good and look good. It's what I would want to eat," says Adams.



## ST. REGIS: JASON LAHRMAN

Jason Lahrman is a self-taught chef, drawing from his travels from around the United States. He started in the kitchen as dishwasher and had a desire to work on the culinary side. He got his introduction at a Japanese Steakhouse as a prep cook, which landed him an opportunity in Malaysia. This solidified his love for the culinary arts and piqued his interest in learning about different cultures. Jason came to the St. Regis Deer Valley as executive sous chef/chef de cuisine at RIME from the Hythe Hotel in Vail, where he was the executive sous chef. Prior to that, he was the executive chef for the Tavern on the Gore in Vail. He loves challenging himself by immersing in food culture and history and bringing lessons learned to his culinary creations.

## STEIN ERIKSEN LODGE: ZANE HOLMQUIST

Zane Holmquist is the Vice President of Food and Beverage Operations, and Corporate Chef. In this capacity, Zane leads the talented food and beverage teams at Stein. Zane joined the team in 2000 and was promoted to Executive Chef in 2001. In 2005, he was invited to showcase his work at the renowned James Beard House and was the recipient of the Governor's Culinary Artisan Award. He has made appearances on NBC's TODAY and Sirius Radio's The Martha Stewart Show, ABC's Good Things Utah, Park City TV and Park City's KPCW. Zane's cuisine has been featured in publications, such as SKI Magazine, Bon Appétit, Gourmet, Sunset, Food Arts, Salt Lake Magazine and City Weekly. His passion for food extends to his enthusiasm for community involvement.

## TALISKER, MOONDANCE: MIGUEL MARTIR

Chef Miguel Martir is a passionate chef with a flair for culinary innovation. Beyond the kitchen, he finds joy in the company of his beloved cat Emma and his wife Melissa. After graduating culinary school, his first culinary job was at the Grand Canyon, cooking for 500 people every day. Miguel's love for fly fishing takes him to serene waters, providing a perfect balance to his bustling culinary world. His adventurous spirit extends to exploring the diverse cuisine of Mexico, where he uncovers new flavors and techniques to infuse into his own culinary creations. Miguel has worked at notable places during his 15 years in Park City; Waldorf Astoria, Talisker on Main, Montage International and High West. With a skillet in one hand and a fishing rod in the other, Chef Miguel Martir weaves a narrative of gastronomic delights and shared moments with loved ones.

## TUHAYE, CLUBHOUSE: FRANCK PEISSEL

Franck began cooking at an early age, and quickly became the family cook. Having worked extensively in his native France, Chef Franck brought over 25 years of culinary experience and classic French training to USA. After living in New York he moved to Utah. He joined Talisker Club in 2017 and can't wait to share his talent with our Membership.







## URBAN HILL: NICK ZOCCO

Nick Zocco has been the Executive Chef at Urban Hill, in Salt Lake City, since its opening in December 2022. Prior to opening Urban Hill, Nick worked at another of Brooks Kirchheimer's restaurants, Hearth and Hill in Park City, where he helped the restaurant earn many accolades, including a fourth consecutive Best Family Restaurant in the Park City's Best People's choice voting. Chef Zocco's experience includes nine years in Las Vegas, where he worked as a sous chef at Chef Bobby Flay's Mesa Grill and under Chef David Walzog at the acclaimed SW Steakhouse. He moved to Park City in 2017, becoming chef of the popular Tupelo restaurant. Nick began his career in 2001 in his native New Mexico, as a line cook at lauded Southwestern fine-dining restaurant La Casa Sena, followed by the Spanish-focused La Boca, where he studied under eight-time James Beard Award-nominated Chef James Campbell.

## VAIL, THE FARM: PATRICK BAILEY

Chef Patrick Bailey began his culinary career in the mountains of North Carolina. He started washing dishes while attending college and after graduation took a position in the kitchen as a banquet cook. From there, he moved to Asheville and worked as a line cook in several restaurants. Patrick moved out west and worked for several months on the south rim of the Grand Canyon until a sous chef opportunity brought him to Wyoming. Patrick was the sous chef at a small property at The Brush Creek Ranch Collection in Wyoming for 2 years before moving to Fort Collins, Colorado. In Fort Collins, he spent a year as the sous chef at a local country club before receiving an opportunity to move to Park City. Patrick is currently the executive chef of hospitality for Park City Mountain Resort. He has been with Vail for one year now. When he is not at the resort, he enjoys hiking, disc golf, and hosting friends for dinner.

## VALETTE, HEALDSBURG (CA): DUSTIN VALETTE

Dustin Valette began his career at age 13 washing dishes at Catelli's in Geyserville, California. Two years later, he took an apprenticeship at Chateau Souverain, a Francis Ford Coppola Estate, where he worked under Executive Chef Martin Courtman. Dustin honed his craft in some of the most celebrated West Coast restaurants, including Michelin-starred Aqua in San Francisco and Napa Valley's Bouchon. Additional credits include: Hokus at the Mandarin Oriental Hotel Honolulu, a five-star, five-diamond property; the North Ranch Country Club in Westlake Village, California; and VOX Restaurant & Wine Lounge in Henderson, Nevada. Recently, Dustin spent six years as Executive Chef of Dry Creek Kitchen, a Charlie Palmer restaurant in Healdsburg. He is known for his ability to pair some of the country's best wines with his intense, flavorful and dynamic cuisine. The idea of Valette Restaurant began nearly two decades ago over a glass of wine shared between two brothers, Dustin Valette and Aaron Garzini. At the time, Aaron was establishing himself at John Ash in Santa Rosa as a dynamic server and sommelier; and Dustin was in New York fine-tuning his culinary craft. The two dreamed of opening a restaurant featuring Sonoma County ingredients and small production wines. Valette is a graduate of the Culinary Institute of America in New York. He resides with his wife, their two young daughters and two dogs in Healdsburg, a block away from the restaurant.

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DONATIONS AS OF 1/20/2024

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## TIER II GIFTS

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Good Things Utah  
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Rebekah's Kitchen  
Rossignol  
Silver Mountain Interiors  
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Specialized Bicycle Components  
St. Regis Deer Valley  
Stephen Taylor Portraits  
Stevens Pass  
Walsh Photographic Design  
Warehouse Motor Club

## TIER III GIFTS

Acocote Lodge Xcalak, Mexico  
Alpinist | dvc  
Black Rock Mountain Resort  
Branching Out Home Decor  
Charles McNall  
Chile Dog Photography  
Christopher Sidford  
Claire Casey  
Danielle Coenen  
David K. Beavis Fine Art  
Deanna Coombs & Jeff Miller  
Deer Valley Music Festival  
Deer Valley Resort  
Dinny & David Lesser  
EpicPromise  
Gamble Family Vineyards

## TIER IV GIFTS

All Sports Eyewear  
Alta Lodge  
Amy Rocker Aesthetics  
At Home Chef Service  
Athletic Republic  
Auntie Em's Baked Goods  
Baby NeeNee  
Bella Bronze  
Bill White Enterprises  
Bigfoot Balloons  
Blankets by Brian  
Board Budder  
Boca Fusion  
Boneyard Saloon & Wine Dive  
Brighton Resort  
Broko Stomp Pads  
Bruce Larrabee Pottery  
Cake Boutique  
Canyon Meadows Grassfed Beef  
Carson Kitchen  
Chammomile  
Chef Bonnell  
Chelsea Lauren Interiors  
Cheryl Mirabella  
Chiropractic Works  
Clockwork Café  
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DeeLicious Park City  
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doTerra Products  
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Dynastar  
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Ember & Eagle  
Enlighten Wellness  
faceGlove  
Farasha  
Ferio Tego Cigar Company  
Fetch  
Flight Boutique  
FlyHats  
Gallery Mar  
Good Movement Studio  
Goorin Brothers  
Grand Trunk  
Hale Centre Theater  
Heat Holders  
Hill's Kitchen  
House Forty Eight  
Indigo Highway  
Jack Wolfskin  
James Niehues  
Jans Mountain Recreation Experts

## (TIER IV GIFTS CONTINUED)

Jax & Bard  
Jess McCurdy Fit For Life  
Jeremy Ranch Golf & Country Club  
Justin Johnson Golf Pro  
Katie Waltman Boutique  
KitBrix  
Kuhl  
Lake Effect SLC  
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Outdoor Master  
Park City Culinary Institute  
Park City Ice Rink  
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Park Meadows Country Club  
Patagonia  
Patrice Martin Personal Trainer  
Phoebe Call  
Poison Creek Furniture  
Powder Paws

Pret Helmet  
Prime Hydration  
Promise Wine  
Promontory Pete Dye Golf Course  
Radiant Waxing  
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Right Angle Framing  
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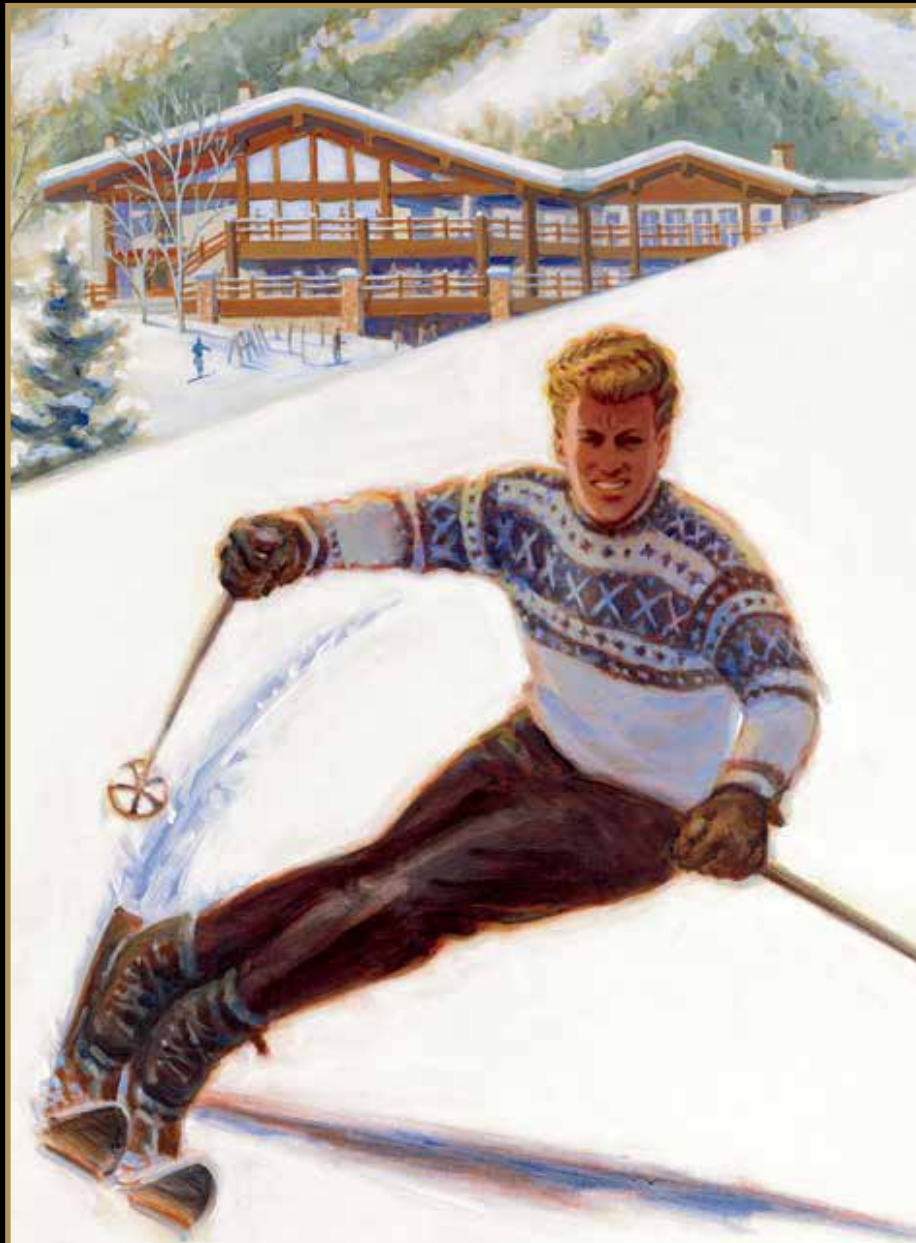
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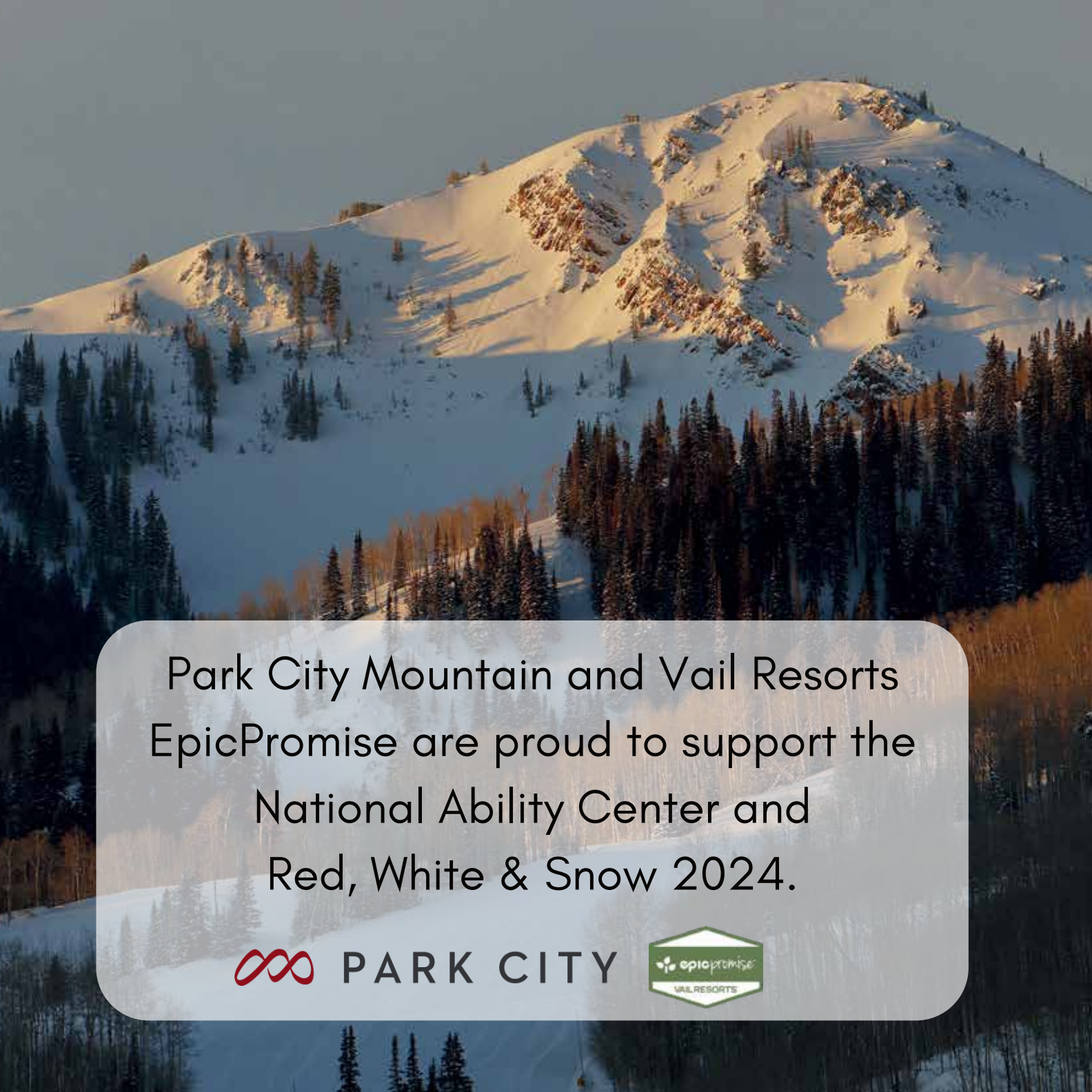
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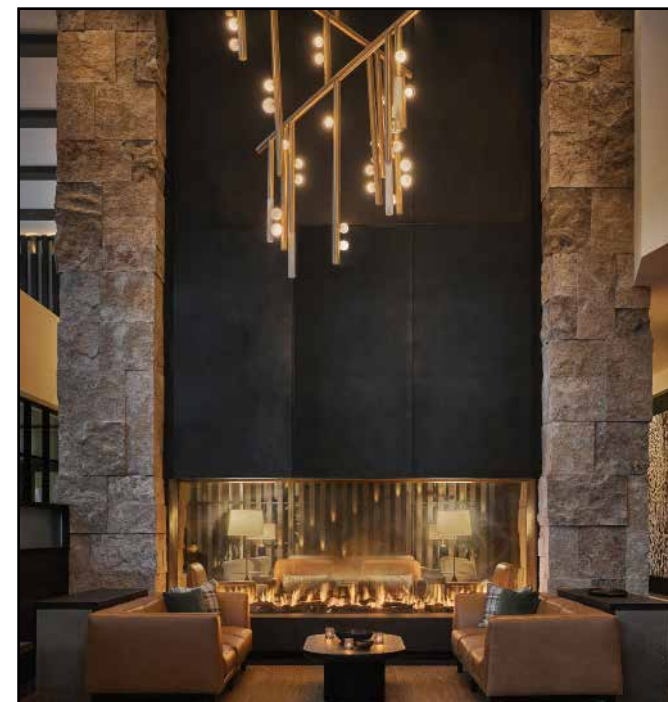


*Chris Waddell is one of the Olympic athletes participating in our Ski with a Champion program.*





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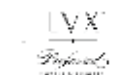
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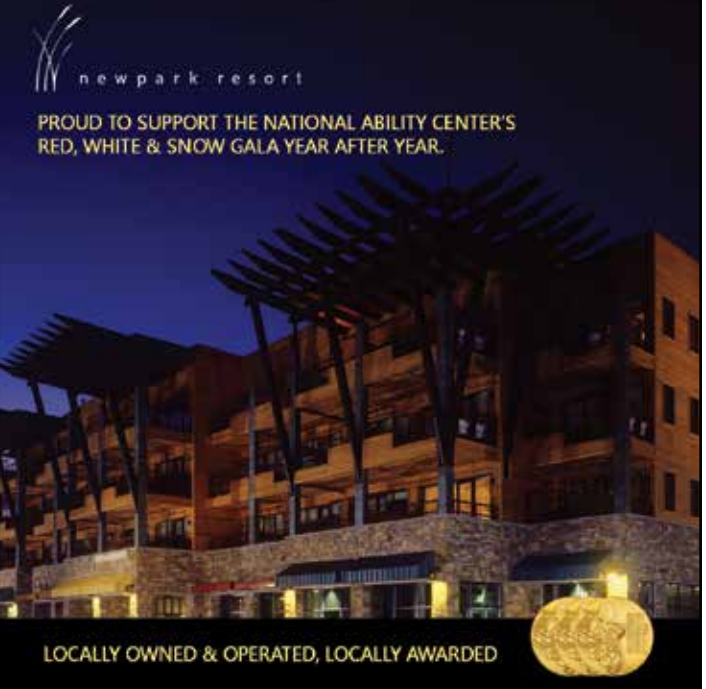
  
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*Signature*  
RESORTS & RESIDENCES

# BUILDING POSSIBILITIES & DREAMS



McGRATH MOUNTAIN CENTER PROUDLY CONSTRUCTED BY BIG-D SIGNATURE



## MOBILE BIDDING

### BIDDING DATES/TIMES

All silent auction items are available on mobile bidding. Bidding commences and ends at the dates and times below. Please note, silent and live auction will not be available for pick up at the end the Gala evening on March 9th, 2024.

Friday, March 1st through Sunday, March 10th at 3pm MST

### LET THE BIDDING BEGIN

Once logged into the Mobile Bidding page, you can browse packages by name, number, keyword or category. Find your favorite items and hit WATCH if you're not quite ready to place a bid, QUICK BID to bid at the next increment, MAX BID to let the system do the work for you or BUY NOW to outright purchase your selected package. You will receive a text message when you've been outbid. Mobile Bidding Support will be available to anyone who needs assistance. For help registering, please call the National Ability Center at 435-649-3991.

### GALA WIFI INFORMATION

**WIFI NETWORK:** MONTAGE MEETING

**WIFI PASSWORD:** RWS2024

### BIDDING WITH A BID BUDDY

Forgot your phone or need assistance? There are plenty of "Bid Buddies" around the room ready to assist you. They will be wearing a RED credential. You can also visit one of the Mobile Bidding Stations for additional help.

### PACKAGE PICKUP

Winning bidders will be contacted the following week to arrange a pickup at the National Ability Center. Starting Wednesday, March 13th at 12pm you can come by the NAC ranch to pick up your items. If you do not want to pick up your packages, or if you do not live locally, your items can be shipped to you at your expense. Packages not picked up or designated to be shipped by May 1, 2024 will be considered donated back to the National Ability Center. Please email [events@discovernac.org](mailto:events@discovernac.org) to make arrangements.



**TABLE/NAME**  
**MOBILE BIDDING**  
**INFORMATION**







*"I Can"  
Lives Here*

The National Ability Center empowers individuals of all abilities by building self-esteem, confidence and lifetime skills through sport, recreation and educational programs.



Thank you for your support! Learn more at: [redwhiteandsnow.org](http://redwhiteandsnow.org)

[www.discovernac.org](http://www.discovernac.org) | 435.649.3991 | 1000 Ability Way, Park City UT 84060

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