

Schedule of Events

WINE TASTING
CULINARY DELIGHTS
&
SILENT AUCTION BEGINS
AT NOON



FIRST TABLE CLOSES
AT 2 PM



LIVE AUCTION BEGINS
AT 3 PM



EVENT CLOSES AT 5 PM



AUCTIONEER
Greg Quiroga



Sponsors

In addition to our donors and
the wineries serving today,
we appreciate the support and
contributions of the following:

ONGOING SPONSORS

Charles Krug – Peter Mondavi Family Winery

Howell Mountain Education Foundation

Howell Mountain Vintners & Growers

Classic Party Rentals



NEW SPONSORS

55 Degrees

Bellwether Farms

DesignTHIS

SMARTWater

Upper Valley Disposal

Winery Chef



And, we thank

*all the volunteers who help
make this event possible.*

Wineries

ARKENSTONE
ATLAS PEAK
BERINGER VINEYARDS
BLACK SEARS
BLUE HALL
BRAVANTE VINEYARDS
BREMER FAMILY
CADE
CAKEBREAD CELLARS
CIMAROSSA
CORNERSTONE
D-CUBED CELLARS
DIAMOND TERRACE
DUCKHORN VINEYARDS
DUNN VINEYARDS
HABER VINEYARDS
HIGHLANDS WINERY
HOWELL AT THE MOON VINEYARDS
LA JOTA VINEYARDS
LADERA VINEYARDS
LAMBORN FAMILY VINEYARDS
NEAL FAMILY VINEYARDS
NOTRE VIN
O'SHAUGHNESSY WINE ESTATE
OUTPOST WINE CELLARS
PIÑA CELLARS
RED CAP VINEYARDS
RETRO CELLARS
ROBERT CRAIG WINE CELLARS
ROBERT FOLEY VINEYARDS
ROBERTS + ROGERS
RUTHERFORD GROVE
SPENCE
ST. CLEMENT VINEYARDS
SUMMIT LAKE VINEYARDS
TOR KENWARD
W.H. SMITH
W.S. KEYES
WHITE COTTAGE RANCH

Auction Rules

1. Your paddle number is registered in your name. Use it when bidding on Silent and Live Auction items.
2. Payment for purchases may be made immediately following the item's sale, or the amount owed may be accumulated for payment at one time later in the evening. Payment in full must be made the evening of the auction. Cash, check, Visa, Mastercard, and Amex are accepted.
3. All sales are final and there will be no exchange or refunds. Items are not to be returned to Donors for exchange or refund, unless otherwise noted in Auction publications.
4. All items must be removed the evening of the Auction. Items may be picked up at the Checkout station by presenting a paid receipt from the cashier.
5. The Howell Mountain Vintners & Growers Association warrants neither the quality nor the value of items and services purchased. Neither the Howell Mountain Vintners & Growers, nor the donor is responsible for any personal injuries or damage to property which may result from use of items or services purchased.
6. The Howell Mountain Vintners & Growers Association is not responsible for typographical errors.
7. Some items have restrictions: please check the lot descriptions thoroughly and carefully.

Silent Auction

All silent auction items, descriptions, and bid sheets are on display here. The items are grouped on numbered tables. Bidding begins at 2:30 and the tables will be closed in order at the times indicated.

Bids should be written on the Bid Sheet located next to each item. Note that each item has a starting bid and a minimum allowable bid increment.

Use your paddle number and signature to identify your bid.

The closing time for each lot will be announced. The last highest bid will be marked by the Silent Auction Monitor and will constitute the winning bid.

Winning bids will be posted at the Checkout Station.

Live Auction

L1 Impressive Student Artwork

A prize-winning painting by Elizabeth Aviña from the Howell Mountain Elementary School art class. Pollack, Rockwell, Warhol – this could be a future American classic! Professionally matted and framed. A perfect souvenir of this great event!

Elizabeth Aviña

Mike & Carrie Steffel

L2 Howell Mountain Magnums

Ten MAGnificent 1.5L bottles of delicious mountain wine

- 1.5L 2005 Bremer HM Cabernet
- 1.5L 2006 Diamond Terrace HM Cabernet
- 1.5L 2006 D-Cubed HM Zinfandel
- 1.5L 2007 Duckhorn Postmark HM Red Wine
- 1.5L 2006 O'Shaughnessy HM Cabernet
- 1.5L 2006 Outpost HM Grenache
- 1.5L 2006 Robert Foley HM Cabernet
- 1.5L 2005 SPENCE HM Cabernet
- 1.5L 2006 Summit Lake Emily Kestrel HM Cabernet

Wineries listed above

L3 Dinner for 12 at Neal Family Vineyards

A unique wine country experience for you and 11 of your closest friends. Something they will talk about for years! An intimate dinner in a spectacularly beautiful location with a legendary wine producer on Howell Mountain under the stars (weather permitting). The menu will be carefully chosen to pair with a selection of Neal Family Vineyard wines.

On a mutually agreeable date prior to June 1, 2011, excluding holidays

L4 **Elegant Adventure Weekend in Wine Country**

**One day of graceful dining and one
day of mountain adventure**

Three lucky couples will arrive in wine country and settle into **accommodations for 2 nights** at the gorgeous Howell at the Moon guesthouse on Howell Mountain. The next day, get ready for a real treat. You'll be feted to a **VIP private Tasting at Beringer Winery** in St. Helena in the historic Rhine House followed by a **privately prepared luncheon** for your party at the gracious Hudson House on the winery grounds. To get you in the mood, you'll take home tonight a **1.5L of 2005 Beringer Reserve Cabernet Sauvignon**.

For 27 years, Tor Kenward (one of Napa Valley's most renown winemakers) worked alongside Ed Sbragia at Beringer Vineyards learning the land as few ever do. As a nod to your time at Beringer, the lucky winners will also go home with a highly treasured and hard-to-obtain vertical of **4 bottles (750ml) of Tor Kenward Cimarossa Vineyards Howell Mountain Cabernet Sauvignon from 2004 through 2007**.

Get a good night's sleep for the next day, you'll be getting up close and personal with the mountain. Allen Spence from SPENCE and Mike Dunn of Dunn Vineyards & Retro Cellars will take you on a **customized tour of the Howell Mountain back country either on mountain bikes, hiking, or by Jeep** – it's up to you. Enjoy a picnic lunch along the way and then head back to taste a selection of exclusive home wines.

Beringer Winery

Tor Kenward Winery

Howell at the Moon Winery

SPENCE

Retro Cellars

L5 **Howell Mountain Home Base at Eagle Summit Guesthouse**

Three couples (or 6 people) can enjoy a 2 night stay in this gorgeous Howell Mountain Home Base with its great room (with fireplace) and huge gourmet kitchen. It may be hard to leave as you may just want to cozy up and hang out. But, exploring the neighboring wineries is well worth it. Your group may also arrange for a barrel tasting of Diamond Terrace wines made just up the road at Outpost Winery.

Take home today a 3 bottle (750ml) vertical of Diamond Terrace HM Cabernet. One each: 2005, 2006, & 2007.

Diamond Terrace Winery

L6 **Celebrate the Harvest at Ladera**

Experience the true camaraderie of a family harvest party. The Ladera fiesta is a mix of traditional food and music that warms the heart and soul.

You have six VIP reserved seats at the Ladera 2010 Harvest Party including wines to be poured that day. Take home today a 3L bottle of Ladera Howell Mountain 2005 Cabernet Sauvignon PLUS a 6 year vertical (750 ml) of Ladera Howell Mountain Cabernet Sauvignon from 2000 to 2005.

Harvest party to be held on a day in Oct. 2010 on a day to be announced.

Ladera Winery

L7 Outpost Horizontal of 2006

Frank & Kathy Dotzler along with acclaimed winemaker Thomas Rivers Brown are producing an incredible array of red wines. These 3L bottles will be amazing to share with friends

- Outpost 2006 Zinfandel – 3L
- Outpost 2006 Grenache – 3L
- Outpost 2006 Cabernet Sauvignon 3L
- Outpost 2006 “True” Cabernet Sauvignon – 3L
- Outpost 2006 Petite Sirah- 3L
- Outpost 2006 “Other”3L

Outpost Winery

L8 Sustainable Luxury – CADE, Cindy Pawlcyn, & Plumpjack Dinner and tour for 8

The winner of this package will receive a tasting, tour and limousine service for eight at Plumpjack Winery and CADE Estate Winery followed by a five-course experience provided by Cindy Pawlcyn’s Restaurants in the CADE Wine Lounge.

The day will begin at Plumpjack Winery in Oakville. The group will be treated to an exclusive, private tour and tasting of Plumpjack wines. Limousine service will then take the group to CADE Estate on Howell Mountain for a tour of the LEED certified Winery and caves. Following the tour your 5 course dinner will focus on Sustainability while enjoying the view overlooking the Napa Valley. At the end of the evening the limousine will return guests to their hotel.

This package includes an autographed copy of Cindy’s Big Small Plates cookbook and 4 winemaker autographed magnums of CADE Howell Mountain Cabernet Sauvignon.

CADE

Plumpjack

Cindy Pawlcyn

L9 The Wines of Thomas Brown

The youngest winemaker ever to score not just one, but TWO perfect “100 point” scores from Robert M. Parker’s, *The Wine Advocate* in 2008. Enjoy these 16 premier wines.

- 2007 Diamond Terrace, Howell Mountain “Eagle Summit Vineyard” – Cabernet Sauvignon
- 2007 GTS Diamond Mountain “Seaver Family Vineyard” - Cabernet Sauvignon
- 2007 Maybach Family, Materium - Cabernet Sauvignon
- 2007 Two Hands, Charlie’s Patch – Cabernet Sauvignon
- 2007 Schrader Cellars, To-Kalon – Cabernet Sauvignon
- 2007 Rivers-Marie – Cabernet Sauvignon
- 2008 Rivers-Marie, “Occidental Ridge Vineyard” Pinot Noir
- 2008 Rivers-Marie, “B Thieriot Vineyard” - Chardonnay
- 2007 Casa Piena – Cabernet Sauvignon
- 2007 Outpost, Howell Mountain “True Vineyard” - Cabernet Sauvignon
- 2007 Outpost, Howell Mountain – Cabernet Sauvignon
- 2007 Outpost, Howell Mountain – Zinfandel
- 2007 Outpost, Howell Mountain – “The Other” Petite Sirah
- 2007 La Blonde - Chardonnay
- 2007 Saunter, - Cabernet Sauvignon
- 2007 Chiarello Family, Eileen – Cabernet Sauvignon

Outpost Winery

L10 Dinner for 20 - Wined and Dined in Your Own Home

Why go to Paris when you can experience a Michelin meal in your own home?"

Host a magnificent wine dinner party for 20 in your own home and don't lift a finger! All will be done for you.

A private chef will prepare a 4-course Michelin-starred level dinner with American wagyu beef dinner fit for a king with a recipe specifically to pair with the wines.

Wine for each course will be provided including some delicious finds from the extensive California Cabernet Society wine library.

Morgan Ranch, Burwell, Nebraska

California Cabernet Society

L11 Lovers of Lamborn Come One. Come All.

Plan a special evening or celebration with these 3 large-format luxuries.

2006 Cabernet Sauvignon Comes in All Sizes from Lamborn Family Vineyards

- 1.5 2006 Lamborn HM Cabernet Sauvignon
- 3L 2006 Lamborn HM Cabernet Sauvignon
- 6L 2006 Lamborn HM Cabernet Sauvignon

Lamborn Family Vineyards

L12 Wine Picnic for 10 at the home of Bill & Joan Smith of W.H. Smith Vineyards

Join Bill & Joan Smith, Pioneers on Howell Mountain and founders of La Jota Winery, for a delightful afternoon picnic and wine tasting with fantastic views, gardens, and 100-year old olive trees.

Take home tonight a delicious bottle of their 2006 Purple label Howell Mountain Cabernet Sauvignon.

W. H. Smith Wines

L13 Wine & Lunch for 6 with Cakebread in the Dancing Bear Vineyard on Howell Mountain

Escape to a mouthwatering lunch for six at Cakebread Cellars' cabin at Dancing Bear Ranch on Howell Mountain. The breathtaking views and spectacular scenery from this hilltop make it a "must" for an afternoon getaway. Enjoy the wonderful wines of Cakebread Cellars and specially prepared food by their resident chef. Who knows, maybe even spot the dancing bear?

Take home today a double vertical of 750 ml's – 2004, 2005, & 2006 of Cakebread Dancing Bear Vineyard Howell Mountain Cabernet (6 bottles total)

Luncheon must be scheduled on a mutually convenient weekday within 1 year.

Cakebread Cellars

L14 Tee Time & Lunch with White Cottage Ranch & Red Cap Vineyards

Tom Altemus of Red Cap Vineyards, along with winemaker Rudy Zuidema and Mitch Boyd of White Cottage Ranch will host nine guests for Lunch, Golf, and wine tasting at Eagle Vines Golf Club in Napa.

Take home a 1.5L of 2006 Red Cap HM Cabernet & 1.5L of White Cottage Ranch HM Cabernet

*Red Cap Vineyards &
White Cottage Ranch Winery*

L15 Three Decades From Dunn in Three Formats

From acclaimed winemaker Randy Dunn, here is an opportunity to taste what a difference a decade makes. Not only will you see the wine evolve through the ages but also the differences by format (bottle size). This will challenge the most sophisticated connoisseur.

- Three 5L – 1986, 1996 & 2006
- Three 1.5L – 1986, 1996 & 2006
- Six 750mls – 2 each
1986, 1996 & 2006

Dunn Vineyards

L16 Sports Extravaganza!

What do you have planned for Saturday night, March 5th?

Dinner for 6 at Bottega Restaurant, prepared by renowned Chef Michael Chiarello.

Joining you for dinner will be:

- Carmen & Gail Policy (previous General Manager of the San Francisco 49ers and owner of Casa Piena),
- Carol & Michael Marks (owners of Gemstone and the Oakland Warriors)
- Tom and Nancy Seaver, (owners of GTS wines and Tom is a member of the Baseball Hall of Fame)
- Winner also receives autographed bottles of wines of Gemstone, Casa Piena and GTS.

The event will take place on Saturday March 5, 2011 at Bottega Restaurant in Yountville with your hosts Kathy and Frank Dotzler of Outpost Wines.

Frank & Kathy Dotzler, Outpost Winery

L17 Howell Mountain Cellar With Wine

For the devoted wine connoisseur

This lucky winner will not only go home with 39 bottles of amazing Howell Mountain wine (one from each of today's participating wineries, see page 3 for the full list) but will also have a head start on creating a perfect home for them. The folks at A² Studios in Santa Rosa will come to your home and design a customized wine cellar for your space. It's up to you to get it built, but you'll have a professional hand-drawn schematic to work from. Your friends will be jealous, but if they're nice, you might share some Howell Mountain wine with them, right?

A² Studios

Howell Mountain participating wineries

L18 Caves Times Two

Spend a Day on the Mountain

Tour and Tasting for up to 10 people at the new state-of-the-art Arkenstone Cave facility and get in the mood with these three 750ml bottles of 2007 Arkenstone Sauvignon Blanc to take home tonight.

Then enjoy a twilight tasting on the terrace at Viader on the lower slopes of Howell Mountain and drink in one of the most beautiful views of Napa Valley as well as sipping Viader wines with hors d'oeuvres, and take a private guided tour of the caves and winery. Take home today a 1.5L of Viader 2004 Cabernet.

To be scheduled on a mutually convenient day before June 19, 2011

*Arkenstone Winery
Viader Winery*

L19 Bocce Date with the Dunns Game On!

Who's turn to toss the pallino? With the weather nice and warm, this is the perfect time for a backyard bocce and barbeque. You and five friends will join Randy & Lori Dunn at their home and winery on top of Howell Mountain. The menu for lunch will include farm fresh vegetables and locally raised lamb or beef that will be paired with vintage Dunn Cabernets from Randy & Lori's private cellar. It will definitely be an afternoon to remember.

Dunn Vineyards

L20 **Big Steaks & Big Cabs for 8**

From the ground up

Dinner for eight with the four Piña Brothers, who have been making wine for decades in Napa Valley and are known as one of the most successful vineyard management firms, helping to produce the lush, wonderful wines you will sample that night as well as many others around Napa Valley. You want to talk wine – talk to the Piñas

Taste the Cabernets from each of the 5 Piña Vineyards. Barrel sample last year's wines, play a little Bocce, then sit down to a steak dinner right in the cellar with John, Larry, Ranndy, & Davie Piña.

Piña Napa Valley

L21 **3 x 3 Litres from the Mountain**

- 3L 2006 Highlands HM Reserve Cabernet Sauvignon
- 3L 2004 O'Shaughnessy HM Cabernet Sauvignon
- 3L 2007 Robert Craig HM Cabernet Sauvignon

Donated by the wineries listed

L22 **Cave Dinner at Calistoga Ranch for 30**

This is a party NOT to be missed! Tucked into a private canyon with ancient oaks, majestic hills, a rock-hewn stream and private lake lies Calistoga Ranch. This luxury resort captures the rich culture of food, wine and nature inherent to the region. Join your friends for a gourmet dinner hosted by Frank & Kathy Dotzler from Outpost Winery and Paul Woolls and Betty O'Shaughnessy Woolls in the wine caves of Calistoga Ranch.

This is a multiple winner lot which means that 30 tickets will be auctioned off at \$200 each.

Frank & Kathy Dotzler, Outpost Winery

Betty & Paul Woolls, O'Shaughnessy Winery

L23 Home Winemaker's Kit

Everything you'll need to make your own classic Howell Mountain wine including Rudy Zuidema as your consulting winemaker. Follow the steps, let Mother Nature do her part, and VOILA! You have 25 cases of your very own unique Howell Mountain wine. You can get your hands dirty and learn how to do it, or drop in just for the blending, or sit back and let Rudy work his magic. A truly unique addition to your cellar.

*Rudy Zuidema, White Cottage Ranch Winery
– Winemaker*

Mike Beatty, Beatty Ranch – Grapes

*White Cottage Ranch Winery –
Grapes, Barrel, & Corks*

Demptos Glass – Bottles

ETS Laboratories – Lab work

L24 Enjoy dinner for 8 with Marc & Janice Mondavi

Savor a spectacular festive dinner with all the accompaniments at the home of Marc & Janice Mondavi of Rocky Ridge Vineyards and Charles Krug Winery. Preview barrel samples of the Family's newest Howell Mountain creations.

Take home a bottle of 2007 Charles Krug Howell Mountain Cabernet today.

*Marc & Janice Mondavi &
Charles Krug Winery*

L25 Magnificent Magnums

To celebrate the heritage of our big brother, Napa Valley, we have assembled an incredible collection of these large-format beauties.

Magnificent magnums from Napa Valley for your entertaining pleasure.

- 1.5L 2005 Araujo Cabernet
- 1.5L 2006 Barbour Vineyards Cabernet
- 1.5L 2006 Dalla Valle Cabernet Sauvignon
- 1.5L 2006 Dalla Valle Maya Red Wine
- 1.5L 2006 Robert Foley Claret
- 1.5L 2002 Shafer Merlot in a wooden box
- 1.5L 2007 Spring Mountain Cabernet Sauvignon

Donated by the wineries listed above.

L26 Bobby & Buster's Vineyard BBQ Picnic for 10

Join Buster of the famous Buster's BBQ of Calistoga and winemaker Robert Craig on top of Howell Mountain at the beautiful Robert Craig Winery for a fun afternoon of sumptuous wines and smokey delectable BBQ. World Class BBQed Tri-Tip will be paired with Robert Craig 2007 Howell Mountain Cabernet Sauvignon and 2008 HM Zinfandel from the neighboring Black Sears Vineyard. This invitation is for up to 10 guests.

Robert Craig Winery

L27 Go Big or Go Home

- 6L 2004 Cornerstone Cellars
HM Cabernet
- 3L 2007 Buehler Vineyards NV Cabernet
- 3L 2005 Bremer Family Vineyards
HM Cabernet
- 3L 2007 Lail Vineyards J. Daniel Cuveé
- 3L 2005 Bravante Howell Mountain
Cabernet

Donated by wineries listed above

L28 A Wild and Luscious Weekend for 4 at Calistoga Ranch

A great weekend to do the wine country from the inside out. Two lucky couples will enjoy the luxurious accommodations at Napa Valley's premier resort – Calistoga Ranch for two nights. Start your weekend with Skeet Shooting & Luncheon at the O'Shaughnessy Winery perched high atop Howell Mountain with winemaker Sean Capioux. Relax back at the resort that night. Then, the next day explore the vineyards at Cimarossa with owner Dino Dina and stay for one of his great Italian lunches. A great weekend to do the wine country from the inside out. Both events are tucked back in Howell Mountain behind the pristine Wild Lake Ranch Preserve.

Calistoga Ranch

Cimarossa Winery

O'Shaughnessy Wine Estate

MEMBERS OF
*Howell Mountain
Vintners & Growers
Association*

ARKENSTONE VINEYARDS	LADERA VINEYARDS
ATLAS PEAK	LAMBORN FAMILY
BEATTY RANCH	NEAL FAMILY VINEYARDS
BERINGER	NOTRE VIN
BLACK SEARS	O'SHAUGHNESSY WINERY
BLUE HALL	OUTPOST WINERY
BRAVANTE VINEYARDS	PIÑA CELLARS
BREMER FAMILY	RED CAP VINEYARDS
CADE WINERY	RETRO CELLARS
CAKEBREAD	ROBERT CRAIG
CIMAROSSA	ROBERT FOLEY VINEYARDS
COLD SPRINGS	ROBERTS + ROGERS
CORNERSTONE CELLARS	ROCKY RIDGE
D-CUBED	RUTHERFORD GROVE
DIAMOND TERRACE	SEEK VINEYARDS
DUCKHORN VINEYARDS	SPENCE
DUNN VINEYARDS	ST. CLEMENT
ELSBERG FAMILY	SUMMIT LAKE
HABER VINEYARDS	TOR KENWARD
HIGHLANDS WINERY	VILLA HERMOSA CELLARS
HOWELL AT THE MOON	W.H. SMITH
INK GRADE FARM	W.S. KEYES
LA JOTA WINERY	WHITE COTTAGE RANCH

*An Extra
Thank You to:*

Greg Quiroga
Auctioneer Extraordinaire



Charles Krug
Peter Mondavi Family Winery
For their gracious hospitality



Mike Steffel
And his team of volunteers



Tom Altemus, Kathy Dotzler,
& Mike Steffel
Taste of Howell Mountain Committee,
for their generous donation of time,
resources, and support of the event



And you, our auction patrons
Your generous support is helping to
assure that the children of
Howell Mountain
receive the best education possible and
look forward to a bright future.

Thank you !

Claudia Joy Chittim
Auction Director

Hope to see you next year!