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And, we thank our Executive Committee Chairs of Volunteer Coordinators: **Rachel Davies** and **Claire McConnell** and our Volunteer Committee Chairs: **Gretchen Brakesman**, **Brian Brakesman**, **Cynthia Gosling**, **Jaime Jones**, **Mike Kauble**, our IT specialist, **Cameron Parry**, **Stephanie Parry**, **Lori Price**, and **Janet Tufts**.

AND, we thank

ALL OF THE VOLUNTEERS

who help make this event possible.

PARTICIPATING WINERIES

ADAMVS
ANGWIN ESTATE VINEYARDS
ARKENSTONE
BLACK SEARS
BLACK STALLION ESTATE WINERY
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ROBERT FOLEY VINEYARDS
ROBERT CRAIG WINERY
ROBERTS + ROGERS
ROUND TWO WINES
SBRAGIA FAMILY VINEYARDS
SELAH
SPENCE
SUMMIT LAKE VINEYARDS & WINERY
W.H. SMITH WINES

SCHEDULE OF EVENTS

**WINE TASTING
CULINARY DELIGHTS
AND
SILENT AUCTION BEGINS
AT NOON**

**GREAT LAWN SET OF
SILENT AUCTION TABLES
CLOSE
AT 2:00 PM**

**CARRIAGE HOUSE SET OF
SILENT AUCTION TABLES
CLOSE
AT 2:30 PM**

**BID BOARD AUCTION
OF LIBRARY WINES
CLOSES AT
3:00 PM**

**LIVE AUCTION BEGINS
AT 3:00 PM**

**EVENT CLOSES
AT 5:00 PM**

**AUCTIONEER
GREG QUIROGA
STELLAR FUNDRAISING AUCTIONS**

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 collected and 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 Association, 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

1. All silent auction items, descriptions, and bid sheets are displayed on the Great Lawn and in the Carriage House. Bidding begins at Noon and the tables will be closed in order at the times indicated.
2. 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.
3. Use your paddle number and printed name 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.
4. Winning bids will be posted at the Checkout Station.

LIVE AUCTION

TASTE OF TODAY CARD TEAR RAFFLE DRAWING

(43) – 750ML BOTTLES OF HOWELL MOUNTAIN WINE

43 – 750ml bottles of Howell Mountain wine. One bottle from each of the participating Howell Mountain Vintners & Growers Association member wineries valued at \$5,250 with only 104 cards for purchase. Purchase Taste of Today card tear raffle cards from our raffle card sellers: \$100/card

Contributed by
Howell Mountain Vintners &
Growers Association

1. MOUNTAIN MAJESTY WINE DINNER FOR 2 COUPLES

Enjoy dinner at The Charter Oak in St. Helena hosted by two of Howell Mountain's finest: O'Shaughnessy Estate Winery and Robert Craig Winery. O'Shaughnessy owners, Betty O'Shaughnessy Woolls and Paul Woolls will be on hand, as will Robert Craig Winery owners, Elton Slone and Shelly Smith Slone, to host an evening filled with fabulous food and wine where only the rarest selections from each house will be served.

Take home tonight:

- 2 – 1.5L 2014 O'Shaughnessy HM Cabernet Sauvignon
- 2 – 1.5L 2014 Robert Craig HM Cabernet Sauvignon

Note:

Dinner on mutually agreeable date.

Expires June 15, 2019

Opening Bid: \$1,500

Contributed by:

O'Shaughnessy Estate Winery

Robert Craig Winery

2.

FLY-FISHING DREAM FOR 4 GUESTS

Enjoy a fly-fishing adventure from Black Sears with one, day-long, guided fishing trip for 4 guests at Mammoth Lakes, with your own personal guide from Walker River Outfitters (Andrew Sears—yes, he is related), with two-night stay in a beautiful condo in Mammoth Lakes in the breathe-taking Sierra Nevada Mountains at nearly 8,000 feet above sea level. Enjoy fishing during the day and relax afterward! Dates available are between May–October.

Take home tonight:

- 6 – 750ml bottles of 2015 Black Sears Estate HM Zinfandel
- 6 – 750ml bottles of 2015 Black Sears Estate HM Cabernet Sauvignon

Note:

Mutually agreeable date any time between May–October.

Opening Bid: \$1,900

Contributed by:

Black Sears

3. ELEVATE YOUR DINING EXPERIENCE AND CELLAR FOR 8 GUESTS

Join Paravel Wines for dinner in the vineyards at Henry Brothers Ranch on Howell Mountain. Award-winning Clif Family Winery Chef John McConnell will serve cleverly concocted canapes as a lamb roasts on the spit for the main course. Paravel wines will flow. The live musical stylings of Pete Fitzpatrick and Jon Jones, winemaker and owner of Paravel, pair perfectly with the view, the fresh air, the vineyards, trees and stars on Howell Mountain . . . who could ask for anything more?!

Take home tonight:

Wines sourced from Henry Brothers Ranch on Howell Mountain:

- 1 – 3L etched 2015 Paravel HM Henry Brothers Ranch Cabernet Sauvignon
- 3 – 750ml 2013 TreeBottom Wines HM Henry Brothers Ranch Cabernet Sauvignon

Note:

Dinner on mutually agreeable date.

Expires June 15, 2019

Opening Bid: \$1,900

Contributed by:

Paravel Wines

TreeBottom Wines

Chef John McConnell and Claire McConnell

4.

DATE NIGHT AND DAY FOR 2 GUESTS!

Get away with a one-night stay for two guests at Las Alcobas Hotel & Spa in St. Helena. Start your play with golf for two at Meadowood Napa Valley as well as lunch for two, soaking in the idyllic surroundings at The Grill at Meadowood. PLUS enjoy dinner for two at The Restaurant at Meadowood with two tasting menus with wines paired.

Unwind with some Howell Mountain wine and take home with you tonight 2 – 750ml bottles of Selah 2014 HM Cabernet Sauvignon.

Take home tonight:

- 2 – 750ml 2014 Selah HM Cabernet Sauvignon

Note:

Las Alcobas 1-night stay valid only on Friday or Saturday, September 7 or September 8, 2018.
Reservations required.

Opening Bid: \$1,900

Contributed by:

Selah
Las Alcobas Hotel & Spa
Meadowood Napa Valley

5. A DOUBLE PLEASURE IS WAITING FOR YOU!

Leave your friends breathless with these 2 – 6L bottles from Lamborn Family Vineyards and Mirror Wine Company! Larger *wine bottle* sizes are well suited to longer aging of wines. It is a fact that wine from larger format wine bottles age more slowly, and possibly even develop more complexity and nuances than wines from smaller wine bottle sizes.

Take home tonight:

- 1 – 6L 2014 Lamborn Family Vineyards Howell Mountain Estate Grown Cabernet Sauvignon, etched, hand-painted and signed. One of only six produced by winemaker, Heidi Barrett
- 1 – 6L 2013 Mirror Wine Company HM Cimarossa Vineyard Cabernet Sauvignon etched and signed by proprietor, Rick Mirer

Opening Bid: \$1,600

Contributed by:

Lamborn Family Vineyards
Mirror Wine Company

6. COOK, DINE, AND WINE FOR 6 GUESTS

Participate in creating an amazing menu and expand your culinary abilities alongside expert chefs at Kitchen Collective while enjoying all of KrisTodd wines back to 2009!

You and your guests will dine with KrisTodd Vineyards owners, Kristine and Tod Ratfield, at the First Urban Cooking Club in Napa Valley—Kitchen Collective! You will help create a five course pairings menu from an amazing pantry and have the opportunity to prepare each course alongside professional chefs. You will enjoy the current and library wines of KrisTodd Vineyards throughout the evening.

ALSO Take home tonight:

- 1 – 3L 2014 KrisTodd Vineyards HM Cabernet Sauvignon
- 3 – 750ml 2015 Howell Mountain Vineyards “Old Vine” Zinfandel
- 3 – 750ml 2014 Howell Mountain Vineyards “Beatty Ranch” Zinfandel
- 3 – 750ml 2013 Howell Mountain Vineyards Cabernet Franc
- 3 – 750ml 2013 Howell Mountain Vineyards Cabernet Sauvignon

Note:

Dinner on mutually agreeable date.
Expires June 15, 2019

Opening Bid: \$2,300

Contributed by:

Howell Mountain Vineyards
KrisTodd Vineyards
Kitchen Collective

7. YOUR HOME IN YOSEMITE FOR THREE NIGHTS!

Unplug in a mountain chalet in Yosemite National Park. This four-bedroom, two-bath home is located in Yosemite West, the only privately-owned residential property within the park. Spend the day hiking up Yosemite Falls, gazing in awe at El Capitan and Half Dome, walking among the Giant Sequoias, and perhaps spotting a bear. Relax at home by the fire or grilling on the deck surrounded by trees. Badger Pass Ski Area is close by for winter fun. Enjoy exploring the wilderness that inspired Ansel Adams and so many more.

Take home tonight:

- 4 – 750ml 2014 Black Stallion Howell Mountain Zinfandel
- 4 – 750ml 2014 Black Stallion Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2014 Black Stallion Atlas Peak Malbec
- 4 – 750ml 2015 Cresta Velia HM Cabernet Sauvignon
- 4 – 750ml 2007 Howell at the Moon HM Cabernet Sauvignon
- 3 – 750ml 2014 Selah HM Cabernet Sauvignon

Note:

Mutually agreeable dates for Yosemite home to be arranged with owner. This is an active rental so early booking is recommended.

Expires October 1, 2019

Up to 8 guests total

Opening Bid: \$2,400

Contributed by:

Black Stallion Estate Winery

Cresta Velia

Howell at the Moon Winery

Selah

Yosemite home owners, Pam and Dick Anderson,
Ashley Anderson Bennett and Matt Bennett

8. FUN, FOOD, AND FINE WINES ON HOWELL MOUNTAIN FOR 10 COUPLES

Ten lucky couples will enjoy lunch and wines with two of Napa Valley's finest winemakers, Bob Bolan with Bremer Family Winery and Tim Milos with Haber Family Vineyards. Your lunch will be prepared by executive chef and owner of Carpe Diem, Scott Kendall and paired with wines made by the winemakers. Plus, two lucky guests will walk away with one bottle of wine from Bremer Family Winery and Haber Family Vineyards. Treat yourself to this rare opportunity to spend time having lunch and asking questions with two of the best winemakers in the Valley!

Note:

Date and time of private Bremer & Haber winemaker lunch is 12:00 noon–3:00 p.m. on Sunday, September 9, 2018

Opening Bid: \$250 per couple

Multiple bidder lot—available for only 10 couples

Contributed by:

Bremer Family Winery
Haber Family Vineyards

9. WINE AND DINE HOWELL MOUNTAIN WEEKEND FOR 6 GUESTS

Enjoy a 3-night stay on Howell Mountain for 6 guests at Casa del Uva a beautiful 3-bedroom, 2.5-bath home on a private ranch surrounded by vineyards, close to hiking trails and wineries.

Friday, September 7, 2018, enjoy a Lobster Dinner on Howell Mountain paired with Red Thread Wines hosted by Red Thread Wines owner Gretchen Brakesman and winemaker/owner, Brian Brakesman.

Saturday, September 8, 2018, start your day with a fun in the sky balloon ride out of Summit Lake Vineyards & Winery on Howell Mountain. Top your day off with an amazing Pig Roast at Summit Lake Vineyards & Winery, where you will enjoy old vintages and new of their Estate produced wines.

Take home tonight and keep the party going:

- 3 – 750ml 2015 Red Thread Wines HM Red Blend
- 3 – 750ml 2017 Red Thread Wines HM Rosé of Zinfandel
- 3 – 750ml 2013 Summit Lake Vineyards HM Zinfandel
- 3 – 750ml 2013 Summit Lake Vineyards HM Emily Kestrel Cabernet Sauvignon

Note:

Casa del Uva home available September 6, 7, 8, (or) 9, 2018.

Opening Bid: \$3,700

Contributed by:

Red Thread Wines
Summit Lake Vineyards & Winery
Casa del Uva owners, Leeanne and Pat Patterson
Napa Valley Aloft Balloon Rides

10. MEGA MAGNUMS!

Impress your friends and family and make some memories with an amazing baker's dozen of Howell Mountain magnums!

Take home tonight:

- 1 – 1.5L 2012 ADAMVS TERES HM Cabernet Sauvignon
- 1 – 1.5L 2013 Angwin Estate Vineyards HM Cabernet Sauvignon
- 1 – 1.5L 2014 Seek HM Cabernet Franc
- 4 – 1.5L vertical (1 each 2010 – 2013) Prim Family Vineyard HM Cabernet Sauvignon
- 6 – 1.5L 2014 Roberts + Rogers HM Cabernet Sauvignon
- Gift Certificate: Private Tour and Tasting for 6 guests at ADAMVS

Opening Bid: \$2,600

Contributed by:

ADAMVS
Angwin Estate Vineyards
Prim Family Vineyard
Roberts + Rogers
Seek

11.

ARGENTINIAN STYLE OPEN-FIRE BBQ FOR 10 GUESTS

Enjoy a fabulous Argentinian Asado-style BBQ for ten guests at the quintessential Howell Mountain home-in-the-vineyards of Red Cap Vineyards proprietors Tom and Desiree Altemus. Owner/chef Tom Altemus will dazzle you with his open-fire cooking—Argentinian style! Red Cap Vineyards winemaker Rudy Zuidema will pour several award-winning Red Cap Vineyards vintages.

ALSO take home tonight:

- 1 – 1.5L 2014 Red Cap Vineyards HM Cabernet Sauvignon
- A decade of Petite Sirah from the historic Park Muscatine Vineyard on Howell Mountain, signed by winemaker, Mike Dunn. 10 – 750ml vertical, one each (2003–2012) Retro Cellars HM Petite Sirah. PLUS 2 – 750ml 2017 Retro Cellars HM Rosé of Peloursin.
- 1 book, *Napa, Behind the Bottle* by Bill Tucker and autographed by Randy Dunn, Mike Dunn, and Kristina Dunn
- 1 – 3L 2012 Robert Foley Vineyards HM Cabernet Sauvignon

Note:

Red Cap dinner for 10 guests on a mutually agreeable date. Expires June 15, 2019

Opening Bid: \$2,900

Contributed by:

Red Cap Vineyards
Retro Cellars
Robert Foley Vineyards

12. FUND A NEED

HOWELL MOUNTAIN SCHOOL - PLAYGROUND EQUIPMENT

Play and physical education is an important part of a child's day. In an effort to enhance our playgrounds and meet the educational standards that our students require, we will have to remove and replace most of the existing structures and purchase new, relevant equipment.

The District has developed a detailed plan to address this project, but we need your help to turn this into a reality. Whether it be an age appropriate playground for our younger students (TK-4th) or a more physically challenging area for our upper grades (5th-8th), we cannot do this by ourselves.

Now is your chance to be a part of this lasting gift to Howell Mountain School; a gift that will sustain a generation and build upon the lessons learned both inside and outside the classroom.

Thank you for your generosity and ensuring that the students at Howell Mountain School have every opportunity to grow.

13.

YOUR HOME IN IDAHO FOR A WEEK

Victor, Idaho is where you will call home for a week in a 4-bedroom, 3-bath house located in the Teton Valley, 18 miles from Jackson Hole Wyoming and 90 minutes from both Yellowstone and Teton National Parks. There's good skiing nearby in Drigg's Idaho at Grand Targhee, or at The Village in Jackson or take in nature's wonders on a summer vacation.

So you won't miss Howell Mountain on any of the seven nights you're away, take with you this evening the following wines.

Take home tonight:

- 4 – 750ml 2014 Black Stallion Howell Mountain Zinfandel
- 4 – 750ml 2014 Black Stallion Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2014 Black Stallion Atlas Peak Malbec
- 4 – 750ml 2015 Cresta Velia HM Cabernet Sauvignon
- 4 – 750ml 2007 Howell at the Moon HM Cabernet Sauvignon
- 3 – 750ml 2014 Selah HM Cabernet Sauvignon

Note:

Mutually agreeable dates for Idaho home, excludes June 8–September 1, 2018 and December 13, 2018–January 6, 2019.

Expires June 15, 2019

Opening Bid: \$2,300

Contributed by:

Black Stallion Estate Winery

Cresta Velia

Howell at the Moon Winery

Selah

Victor, Idaho, home owners, Heather and Corey

Dahline

14.

WINE COUNTRY BBQ AT SPENCE ON HOWELL MOUNTAIN FOR 10 GUESTS

Enjoy a private luncheon with the Spence's at their Howell Mountain home and vineyard. Allen will treat you to his famous take on St. Louis ribs with all the fixins, while Jacalyn delights you with their latest selections of wine. A trip to the barrel room and a friendly game of bocce will make your day one to remember.

Note:

- Up to 10 guests
- Luncheon on mutually agreeable date between August–October 2018

Opening Bid: \$1,100

Contributed by:
SPENCE

15. HOWELL MOUNTAIN WINE GETAWAY FOR 8 GUESTS

Eight lucky winners will experience Howell Mountain at its finest, with accommodations for 3 days and 2 nights in the Clif Cold Springs Guest House. Also enjoy a Private Estate Tasting and Lunch or Dinner with Clif Family winemaker, Laura Barrett.

Experience Howell Mountain at its finest as you stay on the eastern pinnacle of picturesque Napa Valley. The Clif estate property is nestled amongst a stunning forested vineyard. During your stay you will be able to enjoy Clif's wines perfectly paired with local cheese and products from Clif Family Kitchen specialty food line.

Hop over to another Howell Mountain vineyard and take in the scenery at Bravante Vineyards with a private tasting for eight guests of four vintages of Howell Mountain Cabernet Sauvignon and Cabernet Franc, followed by a comfortable winery lunch for eight guests.

Note:

Clif Family Winery Cold Springs Estate accommodations, tasting and lunch or dinner on mutually agreeable dates. Expires June 2019.

Bravante Vineyards tasting and lunch for 8 guests on mutually agreeable date. Expires June 15, 2019.

Opening Bid: \$4,200

Contributed by:

Bravante Vineyards
Clif Family Winery

16.

HE'S DUNN IT AGAIN . . . RANDY ROCKS!

Another BIG vertical from Randy Dunn and the most amazing wine cellar on the mountain—Dunn Vineyards! The fortunate winner will cherish a 10 – 1.5L vertical and 1 – 5L. Don't miss this opportunity to own and savor a piece of history!

Take home tonight:

- 10 – 1.5L vertical (1 each 1990–1999) Dunn HM Cabernet Sauvignon
- 1 – 5L 1993 Dunn HM Cabernet Sauvignon in wood display box

Opening Bid: \$5,900

Contributed by: Dunn Vineyards

17. UP AND DOWN THE VALLEY FOR 6 GUESTS

Enjoy the panoramic views at CADE Estate Winery on Howell Mountain where you will savor their celebrated collection of Estate-driven wines. Your hosts for the day will provide a guided tour of Napa Valley's first Gold LEED certified winery. Afterwards, you will indulge in lunch curated by the culinary team of the famed Meadowood Napa Valley. To cap things off, you'll be gifted a 1.5L of their exceptional 2015 CADE Howell Mountain Estate Cabernet Sauvignon, signed by Winemaker, Danielle Cyrot.

Next, saunter down Howell Mountain to Pestoni Family Estate Winery and enjoy in a tour and tasting for six guests. Afterwards, delight in a Tasting and Cave Tour at Pine Ridge Vineyards for six guests. Lastly, treat yourself to an amazing dinner with sake pairing for six guests at the famed Miminashi in Napa. Ride in comfort and style as you are chauffeured by KMA Limousine Service.

ALSO take home tonight:

- 4 – 750ml 2014 Pestoni HM Merlot
- 4 – 750ml 2014 Pestoni HM Cabernet Sauvignon
- 3 – 750ml 2013 Pestoni Domingos Brothers Red Blend in wood box
- 4 – 750ml 2015 Pine Ridge HM Cabernet Sauvignon

Note:

CADE Estate Winery Tour, Tasting, and Lunch for 6 guests on mutually agreeable date.

Expires June 18, 2019

Pestoni Family Estate Winery and Pine Ridge Vineyards Tour, and Tasting for 6 guests on mutually agreeable date. Expires June 30, 2019

Miminashi Dinner and Sake Pairing on mutually agreeable date. Expires June 15, 2019

KMA Limousine Service good for 3 hours. Every hour after will be paid for out of winner pocket \$100/hour.

Opening Bid: \$3,900

Contributed by:

CADE Estate Winery

Pestoni Family Estate Winery

Pine Ridge Vineyards

KMA Limousine Service

18. NAPA VALLEY WINE GET AWAY FOR 2 GUESTS

Two lucky winners will enjoy a one-night stay in relaxed, modern luxury at The Wydown Hotel in St. Helena. You'll also delight in lunch or dinner at one of Cindy Pawlcyn's Napa Valley Restaurants. Next, explore the Valley by visiting four wineries on a group join-in tour from Platypus Tours, which also includes a picnic lunch and a cheese tray.

ALSO take home tonight:

- 4 – 750ml 2014 Black Stallion Howell Mountain Zinfandel
- 4 – 750ml 2014 Black Stallion Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2014 Black Stallion Atlas Peak Malbec
- 4 – 750ml 2015 Cresta Velia HM Cabernet Sauvignon
- 4 – 750ml 2007 Howell at the Moon HM Cabernet Sauvignon
- 2 – 750ml 2014 Selah HM Cabernet Sauvignon

Note:

The Wydown Hotel 1-night stay based upon availability and excludes Fridays and Saturdays in September and October. Expires December 31, 2019

Cindy Pawlcyn's Napa Valley Restaurants Gift Certificate \$150.

Platypus Tours Gift Certificate for Two Seats on Group Join-In Tour. Expires June 30, 2020

Opening Bid: \$1,700

Contributed by:

Black Stallion Estate Winery

Cresta Velia

Howell at the Moon

Selah

The Wydown Hotel

Cindy Pawlcyn Napa Valley Restaurants

Platypus Tours Ltd.

19. WINE LUNCH GRAND SLAM FOR 6 GUESTS!

Enjoy a VIP tour, tasting and Al Fresco lunch for six guests at Arkenstone Estate Winery on Howell Mountain. Taste current releases as well as library selections overlooking the stunning Napa Valley and Arkenstone vineyards. Follow your guide deep into the earth to their winery caves to see how Arkenstone is made.

Take in the breathtaking scenery at Cimarossa “Red Hilltop” Vineyards. Start off with an adventurous romp in the vineyards and olive groves on “Clifford,” their vineyard ATV. Enjoy a seated, side by side tasting of estate cabernet sauvignon and lunch for six guests prepared by Dino Dina and Corry Dekker, owners of Cimarossa, at their hilltop estate overlooking the valley below.

Enjoy wood-fired pizza on the Lawn for six guests plus two bottles of wine at Charles Krug Winery’s legendary estate in St. Helena. As the oldest winery in Napa, with more than 150 years of winemaking experience, Charles Krug is the ultimate wine country destination. Savor lunch at Ad Hoc in Yountville and bring with you any or all of 5-750ml 2013 Angwin Estate Vineyards Howell Mountain Cabernet Sauvignon.

ALSO take home tonight:

- 1 – 1.5L 2014 Arkenstone Estate Obsidian Cabernet Blend in wood display box
- 5 – 750ml 2013 Angwin Estate Vineyards HM Cabernet Sauvignon
- 6 – 750ml (2-750ml each of 2011, 2012, 2014 Charles Krug HM Cold Springs Vineyards Cabernet Sauvignon)

Note:

Arkenstone, Charles Krug, Cimarossa on mutually agreeable dates. Expire June 15, 2019. Cimarossa offers Howell Mountain tours May–October.

Ad Hoc Gift Certificate \$200.

Opening Bid: \$2,900

Contributed by:

Angwin Estate Vineyards
Arkenstone
Charles Krug Winery
Cimarossa
Ad Hoc

20.

IF I COULD SAVE WINE IN A BOTTLE . . .

. . . the first thing that I'd like to do is save it in a large format bottle . . . like a 9L from Duckhorn and a 3L from Sbragia!

Wine ages as air moves in and out of the cork, interacting with the flavor components of a wine. With large format bottles, you've got the same surface area for air transfer, that tiny cork, but a much larger volume of wine. The result is that these bottles age at half the speed of their 750ml counterparts.

Take home tonight:

- 1 – 9L 1999 Duckhorn HM Cabernet Sauvignon
- 1 – 3L 2006 Sbragia HM Rancho Del Oso Cabernet Sauvignon

PLUS Take home tonight:

- Gift Certificates: 3 – Duckhorn Portfolio Elevated Tasting Passes for 2 guests each (or 6 guests total) at Duckhorn Vineyards AND Paraduxx in Napa Valley AND Goldeneye in Anderson Valley. Expires June 15, 2019
- Gift Certificate: Terrace Tasting and Family Style Lunch for 6 guests at Sbragia Family Vineyards in Dry Creek Valley. Expires June 15, 2019

Opening Bid: \$2,400

Contributed by:

Duckhorn Wine Company
Sbragia Family Vineyards

21. CALISTOGA WINE GETAWAY FOR 2 GUESTS

Two lucky winners will enjoy a one-night stay at the newly remodeled Calistoga Motor Lodge & Spa in Calistoga. Also delight in a tour, tasting and picnic lunch in the vineyard with Stellareese Wine in Calistoga. Plus, savor lunch or dinner at Calistoga Inn Restaurant & Brewery. Lastly, indulge yourselves throughout your stay with an array of W.H. Smith Howell Mountain wines!

Take home tonight:

- 12 – 750ml W.H. Smith Wines (6 – 750ml each 2013 SOLO Estate HM Red Blend, 2014 HM Estate Reserve Cabernet Sauvignon)
- 6 – 750ml Stellareese Wine (3 – 750ml each 2014 Stellareese Marcey’s Vineyard Calistoga Cabernet Sauvignon, 2016 Stellareese Lucid Poet Paras Vineyard Mount Veeder Grenache)
- 1 – Stellareese Collection 6-bottle Wine Tote

Note:

Calistoga Motor Lodge & Spa 1-night stay Sunday–Thursday in any room, excludes weekends, holidays and black-out dates may apply. Expires April 25, 2019

Calistoga Inn Restaurant & Brewer Gift Certificate \$50. Expires May 31, 2019

Stellareese Wine tour, tasting and lunch on mutually agreeable date. Expires June 15, 2019

Opening Bid: \$1,600

Contributed by:

W.H. Smith Wines

Calistoga Motor Lodge & Spa

Calistoga Inn Restaurant & Brewery

Stellareese Collection

Stellareese Wine

Stellareese picnic lunch, Claire McConnell

22. **WINE AND DINE, DAY AND NIGHT** **FOR 4 GUESTS**

Lunch—treat yourself to Moone-Tsai Wines and a Private VIP wine-paired Lunch for 4 guests with Moone-Tsai proprietor, sharing in their remarkable limited production wines, whose subtle balance of elegance, structure, power and finesse are a striking embodiment of the noble lion, protector of Bacchus, which graces their label.

Dinner—indulge yourself in Farmstead at Long Meadow Ranch in St. Helena with their Chef's Table for Four, an elegant dining experience hosted by their Estate Chef at the historic Logan Ives House. The communal dining experience begins with a glass of their wine and a walk through the culinary garden for a sneak peek at what's growing and on your plate. After being seated at one of their shared tables, you'll enjoy a chef-curated set menu. Each course is thoughtfully prepared using the best of what's in season from their farm and ranch, and paired with their award-winning wines. Put yourself in their chef's hands for the full Long Meadow Ranch experience.

Extend the evening—savor more wines with an array of Davis Estates Phase V Cabernet Sauvignons.

Take home tonight:

- 6 – 750ml Davis Estates (2 – 750ml each vertical 2011, 2012, 2013 Phase V Cabernet Sauvignon)
- 1 – 1.5L 2013 Moone-Tsai HM Hillside Blend

Note:

Moone-Tsai lunch on mutually agreeable date.

Expires June 15, 2019

Farmstead at Long Meadow Ranch on mutually agreeable date.

Opening Bid: \$1,900

Contributed by:

Davis Estates

Moone-Tsai Wines

Farmstead at Long Meadow Ranch

23.

GO BIG OR GO HOME!

Impress your family and friends and make some memories when you share this amazing array of large formats from Piña Napa Valley and La Jota Vineyard Co.!

Take home tonight:

- 1 – 5L 2014 La Jota HM Cabernet Sauvignon
- 1 – 3L 2014 La Jota HM Cabernet Sauvignon
- 1 – 1.5L 2014 La Jota HM Cabernet Sauvignon
- 1 – 6L 2008 Piña Napa Valley HM Buckeye Vineyard Cabernet Sauvignon
- 1 – 3L 2008 Piña Napa Valley HM Buckeye Vineyard Cabernet Sauvignon
- 1 – 1.5L 2008 Piña Napa Valley HM Buckeye Vineyard Cabernet Sauvignon

Opening Bid: \$2,900

Contributed by:

La Jota Vineyard Co.

Piña Napa Valley

MEMBERS OF HOWELL MOUNTAIN
VINTNERS & GROWERS ASSOCIATION

ADAMVS	Moone-Tsai Wines
Aloft Wine	Notre Vin
Angwin Estate Vineyards	O'Shaughnessy Estate Winery
Arkenstone	Outpost Estate Winery
Black Sears	Paravel Wines
Black Stallion Estate Winery	Pestoni Family Estate Winery
Blue Hall Vineyard	Piña Napa Valley
Bravante Vineyards	Pine Ridge Vineyards
Bremer Family Winery	Prim Family Vineyard
CADE Estate Winery	Red Cap Vineyards
Cakebread Cellars	Red Thread Wines
Charles Krug Winery	Retro Cellars
Cimarossa	Robert Craig Winery
Clif Family Winery	Robert Foley Vineyards
Cresta Velia	Roberts + Rogers
Davis Estates	Rocky Ridge Vineyards
Duckhorn Vineyards	Round Two Wines
Dunn Vineyards	Rudius Wines
Elsberg Family Vineyards	Saunter Wines
Haber Family Vineyards	Sbragia Family Vineyards
HALL Wines	Seek
Heiser Vineyards	Selah
Hindsight Wines	Sentinel Ridge Vineyard
Howell at the Moon Winery	SPENCE
Howell Mountain Vineyards	Summit Lake Vineyards & Winery
KIND Cellars	TreeBottom Wines
Kris Todd Vineyards	W.H. Smith Wines
La Jota Vineyard Co.	William Cole Vineyards
Lamborn Family Vineyards	
Materra Cunat Family Vineyards	
McScherk Grape Holdings	
Mirror Wine Company	

**AN EXTRA
THANK YOU TO**

GREG QUIROGA

Auctioneer Extraordinaire

THE C. MONDAVI FAMILY

and the entire staff at Charles Krug Winery
and especially **Colleen Dray** and **Denise DuMond**
for their gracious hospitality.

The Board of Directors for the Howell Mountain
Vintners & Growers Association and all of
the amazing **HMVGA member wineries** for
their thoughtful and generous donation of time,
talent and treasure. Words will always fall far
too short in describing my gratitude,
but THANKS nonetheless!

Rachel Davies and **Claire McConnell**,
Executive Committee Chairs of Volunteer
Coordinators and the amazing **Happy Band of
Volunteers**, whose donation of precious time and
tireless efforts make this event possible . . . thanks!

And YOU,

our auction patrons. Your kind and generous
support helps the Howell Mountain Education
Foundation provide the best possible
education to school children . . . thanks again!

SAMUEL J. PETERS

Auction Director

**We look forward to seeing you next year
at the 24th Annual Taste of Howell Mountain
on Saturday, June 15, 2019!**

