

# SPONSORS

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And, we thank our Executive Committee Chairs:

**Claire McConnell** and **Rachel Davies**

and our Volunteer Committee Chairs:

**Cynthia Gosling, Ashley Bennett,**

**Margit Svenningsen, Erin Erickson,**

**Sarra Hackett, Lore Price, Ryan Bledsoe,**

**and Janet & Rob Tufts.**

AND, we thank

**ALL of the VOLUNTEERS**

who help make this event possible.

# **PARTICIPATING WINERIES**

ADAMVS  
ALOFT  
ANGWIN ESTATE VINEYARDS  
ARKENSTONE  
BACA WINES  
BLACK SEARS  
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PIÑA NAPA VALLEY  
PINE RIDGE VINEYARDS  
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SBRAGIA FAMILY VINEYARDS  
SEEK  
SPENCE  
SUMMIT LAKE VINEYARDS & WINERY  
TREEBOTTOM WINES  
W.H. SMITH WINES

# **SCHEDULE OF EVENTS**

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

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

**CARRIAGE HOUSE SET OF  
SILENT AUCTION TABLES  
CLOSES  
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

#### 48 – 750ML BOTTLES OF HOWELL MOUNTAIN WINE

48 – 750ml bottles of Howell Mountain wine. One bottle from each of the participating Howell Mountain Vintners & Growers Association member wineries valued at \$5,000+ 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. SUMMIT LAKE WINE CLUB & PARTY FOR 8 GUESTS!

Be a Summit Lake Wine Club member for a year! Membership includes 4 quarterly wine club shipments of the following current vintages:

- 2 – 750ml Summit Lake “Emily Kestrel”  
Howell Mountain Cabernet Sauvignon
- 2 – 750ml Summit Lake Vineyards  
Howell Mountain Zinfandel
- 2 – 750ml Summit Lake “Sophia Lynn”  
Howell Mountain Petite Sirah

First quarterly shipment received at today’s event!

**Plus** a table for 8 awaits the lucky winner of this lot at Summit Lake’s Annual Wine Club Members Only Party on Howell Mountain. Includes lots of Summit Lake homegrown, farm-to-table goodies, tastings of the new releases, some oldies-but-goodies, and a whole lot in between. Bring your dancing shoes and appetite!

#### **Note:**

Summit Lake Wine Club Party date is  
Saturday, September 7, 2019 at 6:00 p.m.

**Opening Bid: \$1,500**

#### **Contributed by:**

Summit Lake Vineyards & Winery

## **2. HANDS-ON COOKING CLASS FOR 12 GUESTS AT SPENCE!**

Join winery chef John Murphy, cooking enthusiast Jacalyn Spence, and vintner Allen Spence at their home on Howell Mountain. Working from a pre-agreed upon menu, with local ingredients from both their property and the surrounding area, you will prep side-by-side in their gourmet kitchen (or watch or play Bocce if that's your thing) to create a 4-course, delicious, wine-country meal. Then enjoy your efforts at tables set among the vineyards paired with rare SPENCE wines from their library.

### **Take home tonight:**

- a 3L 2005 SPENCE Reserve HM Cabernet Sauvignon to celebrate your win . . . *bon appetit!*

### **Note:**

To be arranged on a mutually agreeable date, June through October 2019

**Opening Bid: \$1,700**

**Contributed by:**  
SPENCE

### **3. CALISTOGA WINE GET-AWAY FOR 4 GUESTS!**

Two couples will enjoy a one-night stay with two rooms at the newly-remodeled Calistoga Motor Lodge & Spa. The guests will savor a tasting at the W.H. Smith Wines tasting room and leave with an array of W.H. Smith Howell Mountain wines for their get-away! Then, a vineyard tour and tasting at Stellareese Wine including a vineyard picnic lunch from The Pickled Pig. Lastly, enjoy a tour and tasting at Mending Wall and savor a 3-course dinner at The Restaurant at Auberge du Soleil.

#### **Take home tonight:**

- 4 – 750ml W.H. Smith 2014 Howell Mountain Estate SOLO Red Blend
- 4 – 750ml W.H. Smith 2014 Howell Mountain Estate PIONEER Pinot Noir
- 4 – 750ml vertical (1 each: 2012–2015 )  
Stellareese Wine Marcey’s Vineyard Calistoga Cabernet Sauvignon
- 1 – Stellareese Collection 6-bottle wine tote
- 1 – 750ml 2016 Mending Wall Napa Valley Cabernet Sauvignon
- 1 – 750ml 2016 Mending Wall Mortar & Stone Zinfandel
- 1 – 750ml 2017 Mending Wall Stone on Stone Sauvignon Blanc

#### **Notes:**

- Calistoga Motor Lodge & Spa 1-night stay, 2 couples, 2 rooms, Sunday–Thursday excludes holidays; black-out dates may apply. Expires March 21, 2020
- The Restaurant at Auberge du Soleil three-course dinner for four valid Sunday–Thursday, November–August. Holidays excluded. Expires June 30, 2020
- Mending Wall tour and tasting on mutually agreeable date. Expires June 15, 2020
- Stellareese Wine vineyard tour, tasting, and vineyard picnic lunch on mutually agreeable date. Expires June 15, 2020

**Opening Bid: \$2,100**

#### **Contributed by:**

W.H. Smith Wines	Mending Wall
Calistoga Motor Lodge & Spa	Stellareese Collection Stellareese Wine
The Restaurant at Auberge du Soleil	The Pickled Pig

**4.**  
**IT'S A DOUBLE DARE . . .**  
**RARE WINES & DINNER ON**  
**HOWELL MOUNTAIN FOR 6 GUESTS!**

Enjoy dinner “above the fog” hosted by two of Howell Mountain’s finest, O’Shaughnessy Estate Winery and Robert Craig Winery. The theme of the evening will be seasonal food from a local chef, paired with wines from each winery that are available only to their best customers and friends.

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 your evening filled with tremendous food and rare wine selections from each house.

*Views for miles on Howell Mountain, check.*

*Rare wines from their cellars, check.*

*Ingredients from the garden, check.*

*Betty stealing your glass, check.*

As an added bonus each couple will be given at dinner a special, limited-release, signed bottle from each winery. That’s two fabulous bottles per couple!

**Note:**

Location of dinner at either O’Shaughnessy Estate Winery or Robert Craig Winery depending on weather and time of year.

Dinner on mutually agreeable date.

Expires June 15, 2020

**Opening Bid: \$2,200**

**Contributed by:**

O’Shaughnessy Estate Winery

Robert Craig Winery



## 5.

### IF I COULD SAVE WINE IN A BOTTLE . . .

*. . . the first thing that I'd like to do, is save it in a large format—like a couple of 3L's, a 5L and a 6L from Lamborn Family Vineyards and La Jota Vineyard Co.*

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 – 3L 2013 Lamborn Family Vineyards Howell Mountain Zinfandel in etched, hand-painted bottle
- 1 – 6L 2014 Lamborn Family Vineyards Howell Mountain Zinfandel in etched, hand-painted bottle

#### **Plus:**

- 1 – 20" x 30" canvas mounted photograph "Vineyard Reflected in Drop of Snow Melt" at Lamborn Family Vineyards, photograph taken and signed by Matt Lamborn
- 1 – 3L 2015 La Jota Howell Mountain Cabernet Sauvignon
- 1 – 5L 2015 La Jota Howell Mountain Cabernet Sauvignon

**Opening Bid: \$1,600**

#### **Contributed by:**

Lamborn Family Vineyards  
La Jota Vineyard Co.

## **6.**

### **ARGENTINIAN STYLE OPEN-FIRE BBQ AT RED CAP VINEYARDS FOR 10 GUESTS!**

Enjoy a fabulous Argentinian Asado-style BBQ for 10 guests at the quintessential Howell Mountain home-in-the-vineyards of Red Cap Vineyards proprietors Tom and Desiree Altemus. Owner/chef Tom 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.

#### **Take home tonight:**

- 12 – 750ml (odd vintages vertical of 4 each: 2009, 2011, 2013) Retro Cellars Howell Mountain Petite Sirah
- 3 – 1.5L (odd vintages vertical of 1 each: 2009, 2011, 2013) Retro Cellars Howell Mountain Petite Sirah
- 1 – 3L 2014 Robert Foley Vineyards Howell Mountain Cabernet Sauvignon

#### **Note:**

Red Cap Vineyards dinner for 10 guests  
on a mutually agreeable date.

Expires June 15, 2020

**Opening Bid: \$2,900**

#### **Contributed by:**

Red Cap Vineyards  
Retro Cellars  
Robert Foley Vineyards

## **7. NAPA VALLEY WINE GET AWAY FOR 2 GUESTS**

Two lucky winners will enjoy a two-night stay in relaxed but modern luxury at the Wydown Hotel in St. Helena. You'll savor dinner for 2 at The Restaurant at Meadowood with two tasting menus with wines paired. Plus, delight in lunch or dinner at R+D Kitchen in Yountville. Unwind during your stay with an array of wine from Davis Estates and Angwin Estate Vineyards.

### **Take home tonight:**

- 6 – 750ml (3 vintage vertical of 2 each 2012–2014) Davis Estates Phase V Cabernet Sauvignon in wood box.
- 4 – 750ml vintage vertical (2011–2014) Angwin Estate Vineyards Howell Mountain Cabernet Sauvignon

### **Note:**

The Wydown Hotel two-night stay for two guests based upon availability and excludes Fridays and Saturdays in September and October.

Expires December 31, 2020

**Opening Bid: \$2,900**

### **Contributed by:**

Angwin Estate Vineyards

Davis Estates

The Restaurant at Meadowood

Wydown Hotel

## **8.**

### **MEGA MAGNUMS AND MORE!**

Impress your friends and family and make some memories with 14 magnums of Howell Mountain wine! Larger wine bottle sizes are well-suited for 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 nuance than wines from smaller wine bottle sizes.

#### **Take home tonight:**

- 2 – 1.5L vertical (2013-2014) Angwin Estate Vineyards Howell Mountain Cabernet Sauvignon
- 3 – 1.5L 2006 Bravante Vineyards Howell Mountain Cabernet Sauvignon
- 3 – 1.5L 2006 Bravante Vineyards Howell Mountain Cabernet Franc
- 1 – Gift Certificate: Private Tour and Tasting for 6 guests at Bravante Vineyards
- 6 – 1.5L 2014 Roberts + Rogers Howell Mountain Cabernet Sauvignon

**Opening Bid: \$2,700**

#### **Contributed by:**

Angwin Estate Vineyards

Bravante Vineyards

Roberts + Rogers

## **9. 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 TrePosti and paired with wines made by the winemakers. Plus, 2 lucky guests will walk away with a bottle of wine from Bremer Family Winery and Haber Family Vineyards. Treat yourself to this rare opportunity to enjoy lunch and conversation with two of the best winemakers in the Valley!

### **Note:**

Date and time of private Bremer & Haber winemaker lunch is 12:00–3:00 p.m. on Sunday, September 8, 2019

**Opening Bid: \$250 per couple—multiple bidder lot—available for only 10 couples**

### **Contributed by:**

Bremer Family Winery  
Haber Family Vineyards

## **10. YOUR HOME IN YOSEMITE FOR 3 NIGHTS FOR 8 GUESTS!**

Unplug in your mountain chalet in Yosemite National Park. This 4-bedroom, 2-bath home in Yosemite West, is the only privately-owned residential property within the park. Spend your day hiking up to Yosemite Falls to gaze in awe at El Capitan and Half Dome, walk among the giant sequoias, and perhaps spot a bear. Return to your chalet and relax by the fire or grill 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. Plus, during your mountain stay, savor an array of mountain wines from BACA, Black Stallion, Cresta Velia, Howell at the Moon, and Paraduxx

### **Take home tonight:**

- 4 – 750ml 2017 BACA “I Spy” Howell Mountain Zinfandel
- 4 – 750ml 2017 BACA “Double Dutch” Dusi Vineyard Paso Robles Zinfandel
- 4 – 750ml 2016 Black Stallion Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2015 Black Stallion Howell Mountain Zinfandel
- 4 – 750ml 2016 Black Stallion Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2016 Black Stallion Atlas Peak Malbec
- 4 – 750ml 2016 Cresta Velia Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2012 Howell at the Moon Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2013 Paraduxx Howell Mountain Red Wine

### **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, 2020. Up to 8 guests total.

**Opening Bid: \$2,900**

### **Contributed by:**

- BACA Wines • Black Stallion Estate Winery
- Cresta Velia • Howell at the Moon Winery
- Paraduxx • Yosemite home owners, Pam and Dick Anderson, Ashley Anderson Bennett, and Matt Bennett

## **11.**

### **COOK, DINE & WINE FOR 6 GUESTS**

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 5-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.

#### **Take home tonight:**

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

#### **Note:**

Dinner on mutually agreeable date.

Expires June 15, 2020

**Opening Bid: \$2,400**

#### **Contributed by:**

Howell Mountain Vineyards

KrisTodd Vineyards

Kitchen Collective

## **12.** **WINE & DINE, DAY & NIGHT** **FOR 4 GUESTS**

*Lunches and tastings* . . . Treat yourself to a private, artfully-prepared luncheon and tour of the estate vineyard at ADAMVS on Howell Mountain and savor their amazing mountain-grown Cabernet Sauvignons. Also enjoy a VIP Tour and Tasting followed by lunch at Cakebread Cellars. Lastly, treat yourself to a private tasting at Notre Vin in St. Helena with proprietor and winemaker May-Britt Malbec.

*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 Farmstead at Long Meadow Ranch experience.

### **Take home tonight:**

- 1 – 1.5L 2013 ADAMVS “TERES”  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2014 Cakebread Cellars  
Dancing Bear Ranch Vineyard  
Howell Mountain Cabernet Sauvignon
- 3 – 750ml 2008 Notre Vin  
Sonoma Coast Pinot Noir in wood box

### **Note:**

ADAMVS, Cakebread Cellars, Notre Vin and Farmstead at Long Meadow Ranch on mutually agreeable dates.

Expires June 15, 2020

**Opening Bid:** \$2,400

### **Contributed by:**

ADAMVS

Cakebread Cellars

Notre Vin

Farmstead at Long Meadow Ranch



## **13.**

### **FUND A NEED**

#### **HOWELL MOUNTAIN SCHOOL INTERACTIVE WHITEBOARDS**

We want our students at Howell Mountain Elementary School to have the skillsets and capabilities to meet the challenges of the 21st century by equipping their classrooms with interactive whiteboards—called *smartboards*—which are large interactive, touchscreen computers.

With smartboards, students learn via interactive lessons using virtual tools that are commonly found in their classrooms (for example, pens, highlighters, erasers, keyboards, recorders, rulers, compasses, protractors, and magnifiers).

Smartboards also address various learning styles by allowing students to see, hear, and interact with the board through touch. Additionally, teachers can guide students in creating polls, graphs, and charts that increase student engagement and comprehension.

We request \$30,000 to purchase and install smartboards in the classrooms at Howell Mountain Elementary School, replacing the very outdated overhead projectors that are now being used in classrooms.

## 14.

### DETOX, RETOX, REPEAT FOR 2 GUESTS

Two lucky winners will enjoy a 1-night stay at Solage in a Calistoga king studio with breakfast included. Detox with a sauna, massage, swim, or bike ride, then retox at your leisure. Savor lunch or dinner at Evangeline, a French bistro in Calistoga with a Creole soul. Finally, indulge yourselves with all manner of world-class mountain wines from BACA, Black Stallion, Cresta Velia, Howell at the Moon, and Paraduxx!

#### Take home tonight:

- 4 – 750ml 2017 BACA “I Spy”  
Howell Mountain Zinfandel
- 4 – 750ml 2017 BACA “Double Dutch”  
Dusi Vineyard Paso Robles Zinfandel
- 4 – 750ml 2016 Black Stallion  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2015 Black Stallion  
Howell Mountain Zinfandel
- 4 – 750ml 2016 Black Stallion  
Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2016 Black Stallion Atlas Peak Malbec
- 4 – 750ml 2016 Cresta Velia  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2012 Howell at the Moon  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2013 Paraduxx  
Howell Mountain Red Wine
- 1 – 750ml 2017 Mending Wall Stone on Stone
- 1 – 750ml 2016 Mending Wall  
Mortar & Stone Red Wine
- 1 – Gift Certificate for Mending Wall  
Elevated Tastings for 2
- 1 – 750ml 2017 Rivers-Marie  
Summa Vineyard Pinot Noir
- 1 – 750ml 2016 Rivers Marie  
Joy Road Vineyard Chardonnay

#### Note:

Solage 1-night stay valid Sunday–Thursday only, blackout dates apply and holidays excluded.

Expires May 3, 2020

**Opening Bid: \$2,900**

#### Contributed by:

BACA Wines	Solage
Black Stallion Estate Winery	Evangeline
Cresta Velia	Mending Wall
Howell at the Moon Winery	Rivers-Marie
Paraduxx	

## **15.**

### **2013 DUNN CELLAR SELECTION!**

He's Dunn it again . . . Randy *rocks!* The lucky winner of this lot will cherish a 2013 cellar selection from Dunn Vineyards. Don't miss this opportunity to own and savor a piece of history!

#### **Take home tonight:**

- 12 – 750ml 2013 Dunn Howell Mountain Cabernet Sauvignon
- 12 – 750ml 2013 Dunn Napa Valley Cabernet Sauvignon
- 6 – 1.5L 2013 Dunn Howell Mountain Cabernet Sauvignon
- 6 – 1.5L 2013 Dunn Napa Valley Cabernet Sauvignon
- 3 – 750ml 2013 Dunn “Trailer Vineyard” Howell Mountain Cabernet Sauvignon in wood box

**Opening Bid: \$5,000**

**Contributed by:**

Dunn Vineyards

## **16. DINE ALOFT WITH THE MONDAVI'S FOR 6 GUESTS!**

You and five guests will join Marc Mondavi and his four daughters at their private estate on Howell Mountain for an Italian-inspired family lunch. A chef, hand selected by the family, will pair Aloft wines with locally farmed fresh ingredients. To remind you of this special evening, you will return home with a magnum of the 2014 Aloft signed by two generations of the Mondavi family.

Starting at the spry age of 10, each sister—Angelina, Alycia, Riana, and Giovanna Mondavi—spent their summers learning the family business. A typical summer day for the girls entailed odd jobs throughout the winery, including schlepping hoses, cleaning tanks, soaking bottles, pulling samples, and running analyses. A family tradition of summer winery jobs led each sister to love the wine industry.

Paying respect to their great-grandparents, grandparents, and parents, the four sisters purchased Aloft Wines from their family's corporation in 2017. Under the tutelage of their father Marc Mondavi, the sisters are committed each year to mastering the significance of hand-crafted wines with the same passion and devotion their forefathers passed down for generations.

### **Take home tonight:**

- 1.5L 2014 Aloft Howell Mountain Cabernet Sauvignon signed by two generations of the Mondavi family

### **Note:**

Lunch on a mutually agreeable date between May–October. Expires June 15, 2020

**Opening Bid: \$2,500**

### **Contributed by:**

Aloft

## **17.**

### **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 personal guide (Andrew Sears—yes, he is related) from Walker River Outfitters. Enjoy your 2-night stay in a beautiful condo in Mammoth Lakes with its breathtaking views of the Sierra Nevada Mountains (nearly 8,000 feet above sea level). This is bliss: fishing during the day and relaxing under the stars afterward!

#### **Take home tonight:**

- 6 – 750ml bottles of 2016 Black Sears Estate Howell Mountain Zinfandel
- 4 – 750ml bottles of 2016 Black Sears Estate Howell Mountain Cabernet Sauvignon
- 2 – 750ml bottles of 2016 Black Sears Estate Howell Mountain Cabernet Franc

#### **Note:**

Mutually agreeable date any time between May–October.

**Opening Bid: \$1,900**

#### **Contributed by:**

Black Sears

## **18. ELEVATE YOUR DINING EXPERIENCE & YOUR CELLAR FOR 8 GUESTS**

Join Paravel Wines for dinner in the vineyards at Henry Brothers Ranch on Howell Mountain. Award-winning 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 2016 Paravel Henry Brothers Ranch Howell Mountain Cabernet Sauvignon in etched bottle
- 4 – 750ml 2014 TreeBottom Wines Henry Brothers Ranch Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2018 TreeBottom Wines Henry Brothers Ranch Howell Mountain Sauvignon Blanc

### **Note:**

Dinner on mutually agreeable date  
Expires June 15, 2020

**Opening Bid: \$2,900**

### **Contributed by:**

Paravel Wines

TreeBottom Wines

Chef John McConnell and Claire McConnell

**19.**  
**LUNCH “ABOVE THE FOG”**  
**AT OUTPOST FOR 6 GUESTS**

Join vintner Frank Dotzler for an exclusive tour and 4-course lunch with up to 6 guests at Outpost’s Howell Mountain Estate. Take in the awe-inspiring views while tasting through a stunning vertical lineup of 2014, 2015, and 2016 Estate Howell Mountain Cabernet Sauvignon and Estate Howell Mountain Zinfandel.

**When you visit:**

The auction winner will take home a rare magnum vertical of each wine below (6 – 1.5L bottles total) to add to their personal cellar. :

- 1 – 1.5L each of 2014, 2015, 2016 Outpost Estate Howell Mountain Cabernet Sauvignon
- 1 – 1.5L each of 2014, 2015, 2016 Outpost Estate Howell Mountain Zinfandel)

**Note:**

You’ll work directly with the Outpost team to schedule a mutually agreeable date for your intimate afternoon spent high above the valley floor.

Expires June 15, 2020

**Opening Bid: \$2,900**

**Contributed by:**

Outpost Estate Winery

## **20.** **WINE & DINE HOWELL MOUNTAIN WEEKEND FOR 6 GUESTS**

Enjoy a 2-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.

Take in the breathtaking scenery at Cimarossa “Red Hilltop” Vineyards. Enjoy a seated, side-by-side tasting of Estate Cabernet Sauvignon and lunch prepared by Dino Dina and Corry Dekker, owners of Cimarossa, at their hilltop estate overlooking the valley below.

Enjoy even more panoramic views at CADE Estate Winery on Howell Mountain and savor their celebrated collection of Estate-driven wines. Your host will provide a guided tour of Napa Valley’s first Gold LEED certified winery. The winner of this lot will receive 1 – 1.5L 2016 CADE Howell Mountain Cabernet Sauvignon signed by winemaker, Danielle Cyrot.

The next day, immerse yourself in The Howell Mountain Heitz Experience at their hidden seven-acre jewel, Linda Falls Vineyard, where you will be treated to wine, a perfect “tailgate brunch,” and scenic explorations with your personal host, Master Sommelier and Heitz CEO, Carlton McCoy. As a parting souvenir from your adventure, the winner of this lot will receive 6 – 750ml bottles of Heitz Cellar Linda Falls Vineyard Cabernet Sauvignon.

### **Note:**

Casa del Uva home, CADE, and Heitz on mutually agreeable dates. Expires June 15, 2020

Cimarossa lunch, tour and tasting on mutually agreeable date between May–October.  
Expires June 15, 2020.

**Opening Bid: \$3,500**

### **Contributed by:**

Cimarossa

CADE Estate Winery

Heitz Cellar

Casa del Uva owners, Leeanne and Pat Patterson  
Lauren and Ryan Bledsoe



## **21.**

### **A PIÑA NAPA VALLEY GRAND SLAM!**

Hit a home run with family and friends when you share all 4 formats of 2009 Piña Napa Valley Howell Mountain Buckeye Vineyard Cabernet Sauvignon!

#### **Take home tonight:**

- 1 – 6L 2009 Piña Napa Valley Buckeye Vineyard Howell Mountain Cabernet Sauvignon
- 1 – 3L 2009 Piña Napa Valley Buckeye Vineyard Howell Mountain Cabernet Sauvignon
- 1 – 1.5L 2009 Piña Napa Valley Buckeye Vineyard Howell Mountain Cabernet Sauvignon
- 1 – 750ml 2009 Piña Napa Valley Buckeye Vineyard Howell Mountain Cabernet Sauvignon

**Opening Bid: \$1,600**

#### **Contributed by:**

Piña Napa Valley

## **22. HOWELL MOUNTAIN WINE & LUNCHES FOR 6 GUESTS!**

Arkenstone invites you to experience a VIP behind-the-scenes tour and tasting at their Howell Mountain estate. Taste their current releases as well as library selections while overlooking the stunning Napa Valley and Arkenstone vineyards.

Enjoy wood-fired pizza on the Lawn, 2 salumi and cheese plates, plus 2 bottles of wine at Charles Krug Winery's legendary estate in St. Helena.

Savor a wine-paired lunch with Moone-Tsai, enjoying their remarkable limited production wines.

Also enjoy a private tasting with food pairings at Red Thread Wines on Howell Mountain with owner, Gretchen Brakesman

Take a trip to the beautiful Dry Creek Valley and soak in the views while enjoying a Terrace Tasting and Family Style Lunch at Sbragia Family Vineyards.

### **ALSO take home tonight:**

- 1 – 1.5L 2015 Arkenstone Estate Howell Mountain Red Blend
- 1 – 1.5L 2016 Arkenstone NVD Cabernet Sauvignon
- 1 – 1.5L 2016 Arkenstone Howell Mountain Sauvignon Blanc
- 4 – 750ml (1 -750ml each 2011, 2012, 2014, 2015) Charles Krug Cold Springs Vineyard Howell Mountain Cabernet Sauvignon
- 6 – 750ml 2016 Red Thread Wines Howell Mountain Red Blend
- 6 – 750ml 2018 Red Thread Wines Howell Mountain Rosé of Zinfandel
- 1 – 3L 2009 Sbragia Family Vineyards Cimarossa Howell Mountain Cabernet Sauvignon

### **Note:**

Arkenstone, Charles Krug, Moone-Tsai, Red Thread and Sbragia on mutually-agreeable dates.

Expires June 15, 2020

**Opening Bid: \$3,800**

### **Contributed by:**

Arkenstone

Charles Krug Winery

Moone-Tsai

Red Thread Wines

Sbragia Family Vineyards

## **23. HOWELL MOUNTAIN WINE GET-AWAY FOR 8 GUESTS**

Eight lucky winners will experience Howell Mountain at its finest, with accommodations for 3 days and 2 nights in the Clif Family Winery Cold Springs Guest House.

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 enjoy Clif wines perfectly paired with local cheeses and products from Clif Family Kitchen's specialty food line. You will also enjoy a private estate tasting and lunch prepared by the Clif Family Bruschetteria Food Truck.

Hop over to another Howell Mountain vineyard home where you will meet vintners Barb and Gerry Sieck, owners of Seek, where you will savor a multi-course lunch anchored by seared ahi and grilled beef tenderloin. Lunch will be served with 6 wines consisting of two vintages of the three Seek varietals. The three Howell Mountain wines include Zinfandel, Cabernet Franc, and Cabernet Sauvignon. Barb and Gerry will give you a tour of their Howell Mountain vineyard and then join you for lunch on their covered patio situated about twenty feet from the edge their vineyard.

### **At the conclusion of your lunch at Seek:**

Each guest takes home a 1 – 750ml bottle of his/her favorite Seek wine poured.

### **Note:**

Clif Family Winery Cold Springs Estate accommodations, tasting and lunch on mutually-agreeable dates.  
Expires June 2020

Seek tasting and lunch for 8 guests on mutually-agreeable date.

Expires June 15, 2020

**Opening Bid: \$4,200**

### **Contributed by:**

Clif Family Winery  
Seek

## 24.

### UP & DOWN THE VALLEY FOR 4 GUESTS

Pine Ridge Vineyards invites you to enjoy an unforgettable wine and food pairing experience. Guests will enjoy a cave tour into the deepest part of their network of caves to Cellar 47, followed by a tasting of 5 of their estate Cabernet Sauvignon wines, each expertly paired with small bites prepared by their winery chef in an intimate VIP tasting venue with a floor-to-ceiling view of the rock that makes up their hillside.

Next, saunter up valley to Pestoni Family Estate Winery and enjoy another tour and tasting. Afterwards, meander up Howell Mountain and delight in a private tour of Predecessor's 40-acre estate, where you will enjoy a seated tasting of their current Howell Mountain vintages. Lastly, treat yourself to an amazing dinner at the famed Miminashi in Napa. Ride in comfort and style with 6 complimentary hours chauffeured by Eric Tracy Limousine Service.

#### Take home tonight:

- 2 – 750ml 2015 Pestoni Howell Mountain Merlot
- 3 – 750ml 2013 Pestoni Domingos Brothers Red Blend in wood box
- 6 – 750ml 2015 Pestoni Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2016 Pine Ridge Howell Mountain Cabernet Sauvignon
- 3 – 750ml 2016 Predecessor Howell Mountain Cabernet Sauvignon

#### Notes:

Pestoni Family Estate Winery, Pine Ridge Vineyards, and Predecessor Estate Wines tours and tastings for 4 guests on mutually agreeable dates.

Expires June 15, 2020

Miminashi Dinner on mutually agreeable date.

Expires June 15, 2020

Eric Tracy Limousine Service good for 6 hours.

Every hour after is paid by winner.

**Opening Bid: \$3,200**

#### Contributed by:

Pestoni Family Estate Winery

Pine Ridge Vineyards

Predecessor Estate

Eric Tracy Limousine Service

## **25. OREGON COAST LUXURY GET-AWAY & WINE COUNTRY TOUR!**

Stay 3 nights and 4 days in a 6-bedroom luxurious private beach-front home in beautiful Neskowin, Oregon, close to the heart of Oregon Wine–Pinot Country and a 1.5 hour drive from Portland. This newly-remodeled home has all the finest amenities. See this home at [HighStyleVacationHomes.com](http://HighStyleVacationHomes.com)

Your luxury get-away also includes wine tastings and tours at some of Oregon's finest vineyards: Archery Summit, Domaine Serene, Yamhill Valley Vineyards and Van Duzer Vineyards. This package also comes with a case of Erickson Cellars Pinot Noir delivered to your beach front villa upon your arrival.

Take home tonight:

- 4 – 750ml 2017 BACA “I Spy”  
Howell Mountain Zinfandel
- 4 – 750ml 2017 BACA “Double Dutch”  
Dusi Vineyard Paso Robles Zinfandel
- 4 – 750ml 2016 Black Stallion  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2015 Black Stallion  
Howell Mountain Zinfandel
- 4 – 750ml 2016 Black Stallion  
Mount Veeder Cabernet Sauvignon
- 4 – 750ml 2016 Black Stallion  
Atlas Peak Malbec
- 4 – 750ml 2016 Cresta Velia  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2012 Howell at the Moon  
Howell Mountain Cabernet Sauvignon
- 4 – 750ml 2013 Paraduxx  
Howell Mountain Red Wine

**Opening Bid: \$4,000**

**Contributed by:**

Mike and Katie Erickson  
[HighStyleVacationHomes.com](http://HighStyleVacationHomes.com)  
Erickson Vineyards  
BACA Wines  
Black Stallion Estate Winery  
Cresta Velia  
Howell at the Moon Winery  
Paraduxx



**MEMBERS OF HOWELL MOUNTAIN  
VINTNERS & GROWERS ASSOCIATION**

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

**AN EXTRA  
THANK YOU TO**

**GREG QUIROGA**

Auctioneer Extraordinaire

**THE C. MONDAVI FAMILY**

and the entire staff at Charles Krug Winery  
and especially **Denise DuMond Berghorn,**  
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their thoughtful and generous donation of time,  
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too short in describing my gratitude,  
but THANKS nonetheless!

**Claire McConnell** and **Rachel Davies,**  
Executive Volunteer Committee Chairs 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 enables the Howell Mountain Vintners &  
Growers Association provide for those in need  
in our communities . . . thanks again!

**SAMUEL J. PETERS**

Auction Director

**We look forward to seeing you next year  
at the 25th Annual Taste of Howell Mountain  
on Saturday, June 20, 2020!**