

1

3 Bottles and 1 Magnum of Vega Sicilia Unico Reserva

Bodegas Vega Sicilia is a winery of near-myth. It has been producing its signature Unico Reserva, one of the world's wine legends, since the early part of the 1900s. Located in the Ribera del Duero, the powerful, greatly refined and unique wines produced by this estate consistently rank among the world's very best. At Vega Sicilia, Unico is produced using tinto fino (tempranillo), cabernet sauvignon, merlot, and malbec. Unico is the wine upon which this celebrated bodega has built its reputation; it is generally aged at the winery between 10 and 20 years and released when it is felt to be ready for drinking. Even with this extended bottle aging at the winery, the wines remain fresh, bright and firm, showing incredible intensity, structure and concentration. They drink well for many years. This lot includes three vintages of the very rare Unico in their original wood case (Robert Parker ratings shown):

- 1982 Bodegas Vega Sicilia Único Reserva (magnum) (95 WA)
- 1994 Bodegas Vega Sicilia Único Reserva (98 WA)
- 1995 Bodegas Vega Sicilia Único Reserva (97 WA)
- 1996 Bodegas Vega Sicilia Único Reserva (95 WA)

DONOR: PABLO ALVAREZ

VALUE: \$3,000

2

Dinner for 8 at the Birkeland Home with Star Chef Holly Smith of Café Juanita

Chef/Owner Holly Smith of Café Juanita in Kirkland will prepare an incredible Italian feast for your party of eight at the lovely Kirkland waterfront home of Paul & Joyce Birkeland. Smith and Café Juanita have received numerous accolades, including a place in *Gourmet's* Top 50 Restaurants USA (2007) and the James Beard Best Chef Northwest award (2008). The talented Smith will prepare a creative, beautiful, seasonal menu inspired by the flavors of northern Italy, and the Birkelands will provide warm and gracious hospitality at the table. Your multi-course meal will be paired with fabulous large-format wines from the Birkeland's cellar, making this a memorable event from start to finish! Dinner wines will include:

- one 3 Liter 1997 Antinori Solaia (96 WA)
- one 3 Liter 1997 Antinori Tignanello (93 WA)
- one bottle 2001 Château Rieussec (100 WA)

Date specific: Tuesday, December 2, 2008. Kirkland, Washington.

DONORS: CAFÉ JUANITA, CHEF HOLLY SMITH AND
PAUL & JOYCE BIRKELAND

VALUE: \$3,100

3

One Week Culinary Trip to Seville for 4

The Grupo Lezama, the Consulate of Spain and the Government of Andalucía invite your party of four to spend one week in Seville at the Hotel Alabardero and Alabardero Resort in Marbella as guests and students of the Spanish cooking school run by Grupo Lezama. On this exciting cultural and culinary adventure, you will tour the city of Seville and visit top producers of wine, olive oils, hams and other local delicacies. All meals, ground transportation and six nights of hotel accommodations are included — all you have to do is enjoy yourself as you cook, eat, drink and soak in the sights of Seville!

Does not include airfare. Travel must be completed by December 31, 2009.

DONORS: LUIS F. ESTEBAN, GRUPO LEZAMA AND
THE GOVERNMENT OF ANDALUCIA

VALUE: \$15,000

4

12 Years of Quilceda Creek Cabernet Sauvignon and a 12 Bottle Wine Cellar

A top-rated winery led by a winemaker for whom the accolades just keep coming, Quilceda Creek has firmly established that it makes some of the finest cabernet sauvignon not just in Washington, but in the world. Robert Parker calls them “the most complex and age-worthy wines I have encountered from Washington State, often reminiscent of those from Château Margaux.” Powerful, with great depth, yet always focused and elegant, this vertical of Quilceda Creek Cabernet Sauvignon will form the cornerstone of your cellar and promises incredible enjoyment now and in the years to come. Of special note are the 2002, 2003 and 2005 vintages, all of which received a perfect 100 point rating from Robert Parker. The lot includes one bottle each of the 1992, 1994, 1995 and 1997–2005 vintages. Such special wine needs an equally special storage place, and this lot also includes a Cuisinart Twelve Bottle Private Reserve Wine Cellar. This attractive storage unit is the ideal alternative to expensive, bulky, full-size models. The sleek stainless steel styling and the option of soft interior lighting allow you to beautifully display up to twelve bottles of wine. The patented temperature control guarantees that different varieties are stored at their ideal serving temperatures. Thermoelectric “compressor-less” cooling makes this countertop cellar lightweight, easy to move and quiet.

DONORS: RICHARD & REBECCA RIPLEY, SUR LA TABLE
AND RENÉE BEHNKE

VALUE: \$2,900

LIVE

5

4 Magnums and 3 Bottles of 2005 Gaja

Angelo Gaja is a living legend throughout the wine world, both for how much he has done to put the Piedmont region on the world map of great wines, and for the amazing specimens of these wines he produces. Hugh Johnson says, “Angelo Gaja has the highest profile of any grower in the Piedmont today” and *Wine Spectator* calls Gaja “Italy’s most influential vintner.” This incredible lot of two magnums and three bottles of 2005 Gaja represent yet another tremendously successful winemaking effort, and Gaja fans will most certainly be impressed once again. The lot includes the following:

- *two magnums 2005 Gaja Barbaresco*
- *two magnums 2005 Gaja Sori San Lorenzo*
- *one bottle 2005 Gaja Costa Russi*
- *one bottle 2005 Gaja Sori Tilden*
- *one bottle 2005 Gaja San Lorenzo*

DONORS: THE PONCHO ENDOW OUR CELLAR FUND

VALUE: \$4,900

6 Dale Chihuly Drawing

This colorful 2008 drawing was created using vibrant Golden Acrylics that were custom mixed for Dale Chihuly. This work is inspired by his appreciation of fine wine. Of his drawings, Chihuly says, “I started working with color more. I started working with acrylics, and the drawings got wilder, and they got larger. Definitely less related to the work itself, although inspired by the work, my glass, you might say, and other things, they became more abstracté.” Only at the PONCHO International Wine Auction will you see what this master is unveiling next!



PROCUREMENT PARTNER WITH SEATTLE SYMPHONY ORCHESTRA

DONORS: DALE CHIHULY & LESLIE JACKSON CHIHULY

VALUE: \$12,000

7

A 12 Bottle Vertical of Château Latour

The mighty Château Latour is known for its elegance, power, complexity and incredible aromatics. This first-growth Pauillac has a history of making wines of true excellence, vintage after vintage. This very special twelve bottle lot includes a number of extremely rare, older vintages of this storied wine, including the highly rated 1955, 1959 and 1971 vintages (rating of 94, 96 and 94 points, respectively from Robert Parker in 2000). The beauty of this lot is also that the winning bidder need not delay the gratification of contemplating this monumental collection of Château Latour — the wines are ready to drink — so have fun now!

- 1955 *Château Latour*
- 1959 *Château Latour*
- 1963 *Château Latour*
- 1964 *Château Latour*
- 1970 *Château Latour*
- 1971 *Château Latour*
- 1975 *Château Latour*
- 1976 *Château Latour*
- 1977 *Château Latour*
- 1978 *Château Latour*
- 1980 *Château Latour*
- 1981 *Château Latour*

DONORS: THE PONCHO WINE CELLAR

VALUE: \$4,200

8

An Imperial of 1982 Château Ducru Beaucaillou

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This imperial bottle of 1982 Château Ducru Beaucaillou, equivalent to eight bottles of wine (or six liters) is a rare find. As one of the “must have” wines from the 1982 vintage, this extraordinary second-growth St. Julien is unquestionably one of the finest wines ever produced at this château. A bottle alone is a memorable experience, but a six liter? Another thing entirely! Robert Parker comments in the 1998 edition of his Bordeaux Book, “It is unquestionably the finest Ducru-Beaucaillou following the 1961. I do not think the estate has produced any wine since that can be said to be as complete and concentrated as the 1982... The wine offers a classic St.-Julien/Pauillac aromatic profile — intense cedar, some blackcurrants, a touch of oak, and good spice. Rich and more full-bodied than normal, this chewy, concentrated, moderately tannic Ducru can be drunk with considerable pleasure, but ideally it should be cellared for another 3–4 years. It should last through the first two decades of the next century.”

- 94 WA
- 91 WS



PROCUREMENT PARTNER WITH SEATTLE REPERTORY THEATRE

DONORS: DOUG & JANET TRUE

VALUE: \$5,000

LIVE

9

Bordeaux Dinner for 10 at the new Four Seasons with Bill & Bonnie Schallert

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This particular Bordeaux dinner is now a long-standing tradition of fun, festivity and great wine. Each year, Bill & Bonnie Schallert delve into their wonderful cellar and treat ten lucky guests to an unforgettable evening of elegance, excellent wine and conviviality. This year, there is a new twist as you will dine with your party of ten at Art Restaurant, in the luxurious new Four Seasons Hotel, with a specially prepared, uniquely seasonal menu prepared for you by local superstar Four Seasons Executive Chef Kerry Sear. In addition, the lucky bidder will take home with them tonight one magnum each of the 1983 Château Latour (WA88, WS94) and one of the 1996 Château Margaux (WA99, WS95). This evening promises to be one of the most memorable wine and food evenings of your life! Bill & Bonnie will co-host the evening with the lucky winning bidder, and will kick off the festivities with bubbles (NV Charles Heidsieck Brut) and continue with the following breathtaking (and highly rated) wines:

- 1983 *Château Latour (magnum)*
- 1983 *Château Margaux (magnum)*
- 2005 *Château Carraudes de Lafite*
- 2005 *Château Duhart Milon Rothschild*
- 1970 *Château Latour*
- 1975 *Château Latour*
- 1983 *Château Latour*
- 1976 *Château Margaux*
- 1986 *Château Margaux*
- 1976 *Château Mouton Rothschild*
- 1978 *Château Mouton Rothschild*
- 1990 *Château Mouton Rothschild*
- 1995 *Château Mouton Rothschild*
- 1971 *Château Rieussec*



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: BILL & BONNIE SCHALLERT, MIKAL & LYNN THOMSEN
AND ART RESTAURANT AT THE NEW FOUR SEASONS

VALUE: \$7,600

LIVE

10 Incredible California Cult Wines – Screaming Eagle, Harlan, Abreu and Colgin

It is really almost too much of a good thing to have all of these incredible, rare, magnificent, highly rated California cult wines in a single lot — but here they are! Two bottles of Screaming Eagle, six bottles of Harlan, three bottles of Abreu and one bottle of Colgin. Three of these wines have perfect 100 point scores. In addition, this amazing lot also includes a rare opportunity: a tour and tasting for six at the exclusive Abreu Winery in Napa. Make sure you are the lucky winning bidder by bidding high and often! One bottle each (twelve total), ratings from Robert Parker shown:

- 2001 Abreu Vineyards Cabernet Sauvignon Madrona Ranch (97 WA)
- 2002 Abreu Vineyards Cabernet Sauvignon Madrona Ranch (98 WA)
- 2003 Abreu Vineyards Cabernet Sauvignon Madrona Ranch (95 WA)
- 2003 Colgin Estate Cabernet Sauvignon Herb Lamb Vineyard (94 WA)
- 1997 Harlan Estate Proprietary Red Wine (100 WA)
- 1999 Harlan Estate Proprietary Red Wine (92 WA)
- 2001 Harlan Estate Proprietary Red Wine (100 WA)
- 2002 Harlan Estate Proprietary Red Wine (100 WA)
- 2003 Harlan Estate Proprietary Red Wine (95 WA)
- 2004 Harlan Estate Proprietary Red Wine (98 WA)
- 2004 Screaming Eagle Cabernet Sauvignon (95 WA)
- 2005 Screaming Eagle Cabernet Sauvignon (97 WA)

DONORS: THE PONCHO ENDOW OUR CELLAR FUND
AND ABREU VINEYARDS

VALUE: \$7,500

11 Dinner With the Guys: Exclusive Tasting of 1995 and 1996 Bordeaux for 8

Gentlemen, round up a group of eight of your best buddies and spend an evening at one of Seattle's most exclusive private clubs (so exclusive PONCHO can't even name it!) with your hosts Carl Behnke, Michael Corliss, David C. Wyman and John Baxter. These stand-up gents will delve deep into their cellars for real treasure — a selection of 1995 and 1996 Bordeaux, including some very big boys indeed: Cheval Blanc, Haut Brion, Latour, Château Margaux, Petrus, and D'Yquem. Bring along your smoking jacket, because after an exquisite dinner your group will also partake of some very special cigars — all we can tell you about them is: ring 52, length 5.3 inches and a 94 point rating... Tonight, the winning bidder will take home a mixed case of top-rated 1995 Bordeaux: five bottles of 1995 Château Haut-Brion (96 WA, 94 WS) and seven bottles of 1995 Château Calon-Segur (92 WA).

Mutually agreeable date.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET
AND MUSEUM OF GLASS

DONORS: CARL & RENÉE BEHNKE, MICHAEL CORLISS, DAVID C. WYMAN,
JOHN BAXTER AND MIKAL & LYNN THOMSEN

VALUE: PRICELESS

12 6 Magnums of Taylor Fladgate Vintage Port 1977

Robert Parker remarks “This house must certainly be the Latour of Portugal. Their ports are remarkably backward yet still impressive when young. Of all the vintage ports, those of Taylor need the longest time to mature and even when fully mature seem to have an inner strength and firmness that keep them going for decades. (96 points)” Universally regarded as an exceptional year for vintage port, the 1977’s are reaching a wonderful phase of maturity. This incredible lot — six magnums of Taylor Fladgate Vintage Port 1977 — offers an excellent opportunity to enjoy this acclaimed wine now and in years to come, as its larger format makes it a great candidate for further cellaring.

DONORS: MICHAEL & MARY JO TUCCI

VALUE: \$1,675

13 6 Bottles of 2005 Pingus

For the serious collector: This blockbuster lot of six bottles of the mighty 2005 Pingus is a rare opportunity to own a great vintage of one of the world's great wines. As the tenth vintage of this celebrated Spanish wine, the 2005 is widely thought to be the finest Pingus ever produced. Winemaker Peter Sisseck has managed to transcend traditional Spanish winemaking in his pursuit of perfection in the Ribera del Duero, beginning in the vineyard with an ancient parcel of head-pruned tempranillo to produce fewer than 500 cases of this exceptional, monumental, elegant wine of true presence and personality. Sisseck believes the 2005 to be the best and potentially longest-lived Pingus he has yet made, and the wine press and ratings concur. Certainly this a wine to hold in your cellar — if you are fortunate enough to be the winning bidder! Ratings shown below:

- 99 WA
- 95 WC

DONORS: THE PONCHO ENDOW OUR CELLAR FUND

VALUE: \$3,150

14 1982 Bordeaux Dinner for 10 at the Brotman Home

Taste some of history's best wines when you dine with your party of ten at the spectacular Medina home of Jeffrey & Susan Brotman. An exciting lineup of 1982 vintage Bordeaux wines — including four of the five first growths — will be the main feature, and all of the wine comes from the cellar of Mel & Leena Sturman who are graciously parting with this treasure. 2008 PONCHO Wine Auction Co-Chair Renée Behnke will wow you with her culinary expertise when she prepares an elegant, seasonal five-course menu to accompany the wines and appeal to your taste. Dinner wines will include excellent white Burgundy, 1977 Taylor Fladgate Vintage Port and the following, with ratings shown:

- 1982 *Château Latour* (100 WA)
- 1982 *Château Lafite* (100 WA)
- 1982 *Château Mouton Rothschild* (100 WA)
- 1982 *Château Petrus* (98 WA)
- 1982 *Château Cheval Blanc* (100 WA)
- 1983 *Château Margaux* (96 WA)

Mutually agreeable date. Expires October 31, 2009. Medina, Washington.



PROCUREMENT PARTNER WITH SEATTLE ART MUSEUM

DONORS: JEFFREY & SUSAN BROTMAN, MEL & LEENA STURMAN
AND RENÉE BEHNKE

VALUE: \$20,000

15 5 Bottles of DRC

Domaine de la Romanée-Conti's wines are so rare, that when you actually find them, you must immediately make every effort to get them into your personal cellar. Burgundy expert Clive Coates says "Vosne-Romanée is undoubtedly the greatest of all the Cote d'Or communes. Here you will find Pinot Noir at its most profound, elegant and magnificent." And at the pinnacle of the great vineyards of Vosne-Romanée are the handful of Grand Cru vineyard holdings of the Domaine de la Romanée-Conti: Romanée-Conti, La Tâche, Richebourg, Romanée-St.-Vivant, Grands Échezeaux and Échezeaux. The goal of Domaine de la Romanée-Conti Director Aubert de Villaine is to bottle wine that has had almost no manipulation, but is the result of perfectly balanced, healthy fruit. This humbly stated goal has consistently lofty, almost unearthly results, making DRC the rarest and most sought after wine in the world. This incredible lot of five bottles of DRC can be yours if you bid high enough!

- 2 bottles 1990 *Domaine de la Romanée-Conti Richebourg*
- 2 bottles 1990 *Domaine de la Romanée-Conti Romanée-St.-Vivant*
- 1 bottle 1999 *Domaine de la Romanée-Conti Vosne-Romanée*

DONORS: THE PONCHO ENDOW OUR CELLAR FUND

VALUE: \$8,500

16 6 Bottles of Very Rare Bordeaux

Rarely does one find such beautiful older vintages of great châteaux all in one place. Of special note in this very special collection of clarets is the 1947 Cheval Blanc, tasted eleven different times by critic Robert Parker and pronounced a perfect 100 point wine each time. The 1982 La Mission Haut Brion merits special mention amongst these wines of legend as well, certainly being a strong candidate for perfection in wine; it received a 99 point rating from Robert Parker. The lot includes one bottle each of the following:

- 1947 *Château Cheval Blanc* 375 ml (100 WA)
- 1953 *Château Calon-Segur* (96 WA)
- 1953 *Château La Conseillante* (NA)
- 1961 *Château Lafite Rothschild* (91 WA)
- 1967 *Château Petrus* (92 WA)
- 1982 *Château La Mission Haut Brion* (99 WA)

DONOR: ANN ORMSBY

VALUE: \$4,200

17 Long Shadows Vintners Dinner for 10 at the Shoup Home and a Collection of 3 Liter Bottles from Long Shadows Vintners – 6 in All!

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Long Shadows' founder Allen Shoup and his wife Kathleen will open their beautiful art-filled home in Seattle's fabulous Highlands for an unforgettable dinner for ten prepared by Nell's Restaurant Chef/Owner Philip Mihalski. For this extraordinary evening, Philip will design a one-of-a-kind menu featuring his signature European-inspired New American cuisine highlighting fresh Northwest seasonal ingredients. Each course will be paired with an acclaimed Long Shadows Columbia Valley wine showcasing the talents of such celebrated international vintners as Michel Rolland (Bordeaux), John Duval (formerly Penfolds Grange), Agustin Huneeus Sr. (Quintessa) and Philippe Melka (Hundred Acre and Vineyard 29). In addition, tonight the winning bidder will take home a wonderful collection of etched three liter bottles from Long Shadows Vintners. Using the collaboration and talent of some of the world's finest winemakers, Long Shadows founder Allen Shoup has created a truly exciting wine project that continually pushes the envelope of Washington State winemaking when it comes to quality and creativity. Add this collection of handsome red wines to your cellar and be the envy of many! The lot includes one etched three liter bottle of these Long Shadows red wines:

- 2004 Long Shadows Vintners Chester Kidder (93 WA)
- 2004 Long Shadows Vintners Pedestal (94 WA)
- 2004 Long Shadows Vintners Saggi (91 WA)
- 2005 Long Shadows Vintners Feather (92 WA)
- 2005 Long Shadows Vintners Pirouette (91 WA)
- 2005 Long Shadows Vintners Sequel (94 WA)

Mutually agreeable date.

DONORS: ALLEN & KATHLEEN SHOUP AND LONG SHADOWS VINTNERS
AND PHILIP MIHALSKI AND NELL'S RESTAURANT

VALUE: \$6,000

LIVE

18 Heartwood Cigar Humidor, 2 Boxes of Fine Cigars and a Bottle of Hennessy XO Cognac

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This is a decadent and delicious lot. This cigar humidor was made by Howard Eustis himself of Heartwood, Inc. Made from Madrona veneers and Cuban cedar solid lumber, this prized box will properly protect your cigars for you and generations to come. The humidor is 24" wide, 14" deep and 9" tall. It has five removable trays to keep your cigars organized. And to get your collection started, this lot also includes one box each of CAO The Sopranos Cigars and Trinidad Toro Cigars. The CAO The Sopranos Cigars are a limited edition cigar, inspired by the award-winning HBO series. It features a dark, rich-tasting Brazilian Mata Fina wrapper, Honduran binder, and an exotic, well-balanced mix of Nicaraguan, Dominican, and Colombian long-filler tobaccos. Trinidad Toro cigars have for nearly a century, conjured up the richest, boldest flavor you could find in a luxury cigar. Dark, select Ecuadorian Sumatra wrappers surround a zesty broadleaf binder and a vivid blend of Nicaraguan, Dominican and Peruvian long fillers, making Trinidad Toro cigars some of the heartiest, yet smoothest-smoking cigars you've ever experienced. Every true cigar aficionado should smoke these highly-rated cigars at least once in their lifetime. Sit down with a glass of your Hennessy XO Cognac and give one of these a try:

- *Heartwood Cigar Humidor*
- *One bottle of Hennessy XO Cognac*
- *One box (20) CAO The Sopranos Cigars*
Country: Nicaragua
Length/Ring: 6 1/2 x 60
Shape: Toro
Wrapper: Dark Natural
Strength: Full
- *One box (20) Trinidad Toro Cigars*
Country: Dominican Republic
Length/Ring: 6 x 50
Shape: Toro
Wrapper: Natural
Strength: Full
Cigar Aficionado rating: 92



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: CARL & RENÉE BEHNKE AND HEARTWOOD INC.

VALUE: \$7,500

LIVE

19 5 Fabulous Washington State Reds in 6 Liter Bottles!

These are certainly the big guns. Each of these imperial-sized bottles represents the best efforts of five different top Washington wineries. Of special note is the 2004 DeLille Cellars Chaleur Estate Red Mountain, rated 93 points by Robert Parker. The six-liter 2006 Quilceda Creek Cabernet Sauvignon, unreleased and unreviewed, also deserves special mention, as this is the winery that has produced three Robert Parker 100 point cabernet sauvignon wines in five years (2002, 2003 and 2005)! The lot also includes the coveted and highly anticipated 2005 Corliss Cabernet Sauvignon, Walla Walla, the 2006 Andrew Will Winery Two Blondes Vineyard Red Wine, and 2005 Long Shadows Pirouette. All five of these wines are unique interpretations of Bordeaux-style reds, and are excellent candidates for drinking now or cellaring further. The lot includes the following five six-liter bottles, plus, gain exclusive access to one of these top wineries with a tour and tasting at Quilceda Creek Vintners for you and one guest:

- 2004 *DeLille Cellars Chaleur Estate Red Mountain*
- 2005 *Long Shadows Pirouette*
- 2005 *Corliss Cabernet Sauvignon Walla Walla*
- 2006 *Andrew Will Winery Two Blondes Vineyard Red Wine*
- 2006 *Quilceda Creek Cabernet Sauvignon*

Tasting at Quilceda Creek to be arranged on a mutually agreeable date.

DONORS: GREG & STACY LILL, DELILLE CELLARS, LONG SHADOWS VINTNERS, CORLISS ESTATES, ANDREW WILL WINERY AND QUILCEDA CREEK VINTNERS

VALUE: \$6,550

20 A 6 Magnum Vertical of Pesquera

This is a truly blockbuster six magnum vertical of the incomparable Tinto Pesquera, the wine that brought Spain to the renewed attention of collectors worldwide beginning in the 1980s. It includes difficult-to-find older vintages of this unique, renowned Ribera del Duero wine. PONCHO patrons are fortunate to have a chance to bid on this incredible collection, donated to the 2008 PONCHO International Wine Auction by the winemaker Alejandro Fernández himself along with his U. S. distributor, Classical Wines from Spain. The lot of magnums includes:

- 1986 *Pesquera Gran Reserva*
- 1989 *Pesquera Gran Reserva*
- 1991 *Pesquera Gran Reserva*
- 1995 *Pesquera Reserva*
- 1996 *Pesquera Gran Reserva*
- 1996 *Pesquera Millenium Reserva*

DONORS: BODEGAS ALEJANDRO FERNÁNDEZ TINTO PESQUERA &
CLASSICAL WINES FROM SPAIN

VALUE: \$6,000

21 Viva el Arte! Spanish Dinner for 10 at the Behnke Home with Star Chef José Andrés and Dale Chihuly

This evening promises to be the perfect marriage of food, wine and art! Dine at the beautiful Clyde Hill home of Carl & Renée Behnke, where you will be surrounded by superstars in the world of food and the arts. Artist Dale Chihuly and his wife Leslie will be in attendance, and an incredible array of Spanish wines will be provided by Steve & Almudena from Classical Wines from Spain. And for the main event, renowned and celebrated Spanish culinary innovator José Andrés, Chef/Owner of several Washington, D.C. restaurants including Jaleo, Zaytinya, Oyamel, Cafe Atlantico and minibar by José Andrés, and now, superstar host of PBS's new cooking show "Made in Spain", will create, prepare and attend this spectacular dinner. Andrés is often credited as the chef to first bring the small-plates tapas concept to the United States, and with his dynamic creativity, energy and deep knowledge of Spanish cuisine, he represents both traditional Spanish cuisine and the avant-garde in the best ways possible. José will be arriving in town a few days early to spend time with Dale in his studio, and the menu that José creates will be inspired by the time they spend together. This really is a once-in-a-lifetime event for lovers of food, wine and the arts! Don't be surprised if there's a professional camera crew on site documenting this extraordinary evening!

Date specific: Wednesday, March 18, 2009. Clyde Hill, Washington.



PROCUREMENT PARTNER WITH SEATTLE SYMPHONY ORCHESTRA

DONORS: JOSÉ ANDRÉS, DALE CHIHULY & LESLIE JACKSON CHIHULY,
CLASSICAL WINES FROM SPAIN AND CARL & RENÉE BEHNKE

VALUE: PRICELESS

LIVE

22 A 5 Liter Bottle of 1989 Château Mouton Rothschild

Always complex, always compelling, this first-growth Bordeaux has a storied tradition firmly rooted in great winemaking. As it moves towards three decades old, it is undoubtedly delicious and in a lovely stage of maturity in this large format. The 1989 Château Mouton Rothschild features the artwork of East German-born artist Georg Baselitz on its label.

- 90 WA

DONOR: DAVID PAGE

VALUE: \$5,500

23 Extraordinary Washington Winemaker Dinner for 12 at the Birkeland Home

It is one of the wine events of the season — now in its sixth year, the annual Washington Winemaker Dinner at the home of Paul & Joyce Birkeland is set for August 12, 2009. A dream team of winemakers will come together to show you their very best, and Paul & Joyce Birkeland will open their exquisite home on Lake Washington in downtown Kirkland to six couples for a memorable evening. Each winemaker will introduce their wines paired with each course of a five-star menu prepared by Chef John Starbard. Participating wineries are Abeja, DeLille Cellars, Quilceda Creek Vintners and Betz Family Winery — it can't get much better than that!

This item is available to 6 couples at \$1,500 per couple.

Date specific: Wednesday, August 12, 2009. Kirkland, Washinton. You do not have to attend the PONCHO Wine Auction to purchase a ticket to this event. You may purchase one prior to October 17th by contacting victoria@poncho.org.

DONORS: JOHN STARBARD, QUILCEDA CREEK VINTNERS, DELILLE CELLARS, GREG & STACY LILL, BETZ FAMILY WINERY, ABEJA AND PAUL & JOYCE BIRKELAND

VALUE: \$9,000

24 Magnificent Magnum Collection of California Greats – 22 In All!

From the seemingly bottomless cellar of Mikal & Lynn Thomsen comes this blockbuster lot containing everything from Ridge Vineyards, Château Montelena, Dunn Vineyards, Caymus Vineyards and Silver Oak Vineyards to Beringer, Beaulieu Vineyards and Forman. This is a huge lot featuring huge names in California wine, and more importantly, huge wines, all in magnum. Numbering twenty-two in all, make sure you bid high on this blockbuster lot of California reds!

One magnum of:

- 1998 Beringer Cabernet Sauvignon, Knight's Valley
- 1995 Caymus Vineyards Cabernet Sauvignon, Special Selection (90 WA, 93 WS)
- 1997 Caymus Vineyards Cabernet Sauvignon, Special Selection
- 1992 Dunn Vineyards Cabernet Sauvignon, Napa Valley (94 WA, 88 WS)
- 1993 Dunn Vineyards Cabernet Sauvignon, Napa Valley (93 WA, 89 WS)
- 1991 Forman Cabernet Sauvignon (94 WA, 89 WS)
- 1992 Ridge Vineyards Zinfandel, Lytton Springs (93 WA, 90 WS)
- 1992 Ridge Vineyards Zinfandel, Geyserville (93 WA, 86 WS)
- 1989 Silver Oak Cabernet Sauvignon, Alexander Valley
- 1995 Silver Oak Cabernet Sauvignon, Alexander Valley (94 WA, 92 WS)

Two magnums of:

- 1989 Beaulieu Vineyards Cabernet Sauvignon, Georges de Latour
- 1995 Dunn Vineyards Cabernet Sauvignon, Napa Valley (94 WA, 89 WS)
- 1997 Ridge Vineyards Zinfandel, Lytton Springs (92 WA, 89 WS)

Three magnums of:

- 1987 Château Montelena Estate Cabernet Sauvignon (98 WA, 93 WS)
- 1997 Château Montelena Estate Cabernet Sauvignon (98 WA, 95 WS)



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: MIKAL & LYNN THOMSEN

VALUE: \$6,700

25 A 6 Vintage Vertical of Quilceda Creek Cabernet Sauvignon

This six bottle collection of Washington State's premier cabernet sauvignon includes the 2002, 2003 and 2005 vintages, all of which received perfect 100 point scores from Robert Parker. The lot includes one bottle each of the 2000–2005 vintages, with *Wine Advocate* ratings shown below:

- 2000 *Quilceda Creek Cabernet Sauvignon* (94 WA)
- 2001 *Quilceda Creek Cabernet Sauvignon* (98 WA)
- 2002 *Quilceda Creek Cabernet Sauvignon* (100 WA)
- 2003 *Quilceda Creek Cabernet Sauvignon* (100 WA)
- 2004 *Quilceda Creek Cabernet Sauvignon* (99 WA)
- 2005 *Quilceda Creek Cabernet Sauvignon* (100 WA)

DONORS: PAUL & JOYCE BIRKELAND AND TOM & CYNTHIA CAPTAIN

VALUE: \$2,500

26 One Week in Madrid, Valladolid and the Ribera del Duero for 4

Revel in the romance of Spain when your group of four travels to Madrid where you will receive a royal welcome and comfortable lodging right in the city. On your first day, you will tour the world famous Prado and the Royal Palace in Madrid, followed by an elegant dinner at Restaurant Viridiana, widely regarded as one of Madrid's finest restaurants. Chef/Owner Abraham Garcia will dazzle you with contemporary interpretations of classic Spanish dishes, providing a memorable dining experience. The following day, your group is free to explore the vibrant, lively city that is Madrid, before taking the fast train the next day to Valladolid for more sightseeing and exploration. In this historic city — Spain's capital city until 1562 — you will also tour the Casa de Cervantes. Once again, you will be provided exceptional hospitality and comfortable lodging from your donor hosts while in Valladolid. On the fifth day of your Spanish adventure, you will be whisked away to visit three top Ribera del Duero wineries: Bodegas Alejandro Fernández Tinto Pesquera, Bodegas Montecastro and Bodegas Condado de Haza. You will tour and taste your way through these wonderful properties, experiencing some of the region's finest wines. The day following your idyll in the wine country, you will return to Madrid and dine that evening at Cafe de Oriente, one of Madrid's most popular cafe/restaurants, featuring world-class service and fantastic views of the Royal Palace and the Teatro Real. On the final day of your trip, enjoy another day of sightseeing or shopping in Madrid. This week for four is an ideal taste of Spain — the urban, the historic, the wine, the cuisine and most of all the wonderful hospitality of Spain.

- *Includes one major gourmet meal daily (at the minimum), all ground transportation, lodging in exquisite surroundings and exclusive access to some of the best wineries in Spain for four people for one week.*

Travel must be completed by December 31, 2009. Airfare not included.

DONORS: CONSULATE GENERAL OF SPAIN,
CLASSICAL WINES FROM SPAIN AND GRUPO LEZAMA

VALUE: \$15,000

LIVE

27 The Chance of a Lifetime – Watch Soccer in Spain! 4 VIP Tickets to the Presidential Suite for Real Madrid!!

Real Madrid Club de Fútbol is Madrid's beloved soccer team. Voted by FIFA as the most successful football club of the 20th century, seeing Real Madrid play at home is a dream come true for any football (soccer to you Americans!) fan. The club was founded in 1902, is a founding member of FIFA, and unlike most football clubs, has been owned and operated by its members since its inception. Real Madrid plays its home professional games in the Santiago Bernabéu Stadium in downtown Madrid, and you, as the lucky winning bidder, have the chance of a lifetime to watch Real Madrid in action from the stadium's Presidential Suite during the 2008–2009 season. Your royal treatment in the Presidential Suite will include dinner and plenty of fun as you cheer on the home team.

Mutually agreeable date. Please try to arrange at least 6 months in advance. Airfare not included.

DONOR: LUIS F. ESTEBAN

VALUE: \$5,000

28 Cheers to the Arts from the PONCHO Endow our Cellar Fund!

Champagne is always special, but this case brings to you the most special cuvées from the world's most revered Champagne houses. This collection of wines is pure elegance, pure pleasure and pure indulgence. The lot includes one bottle each of the following:

- 1985 *Charles Heidsieck Champagne Charlie*
- 2000 *Dom Pérignon*
- *NV Krug Grand Cuvée*
- *NV Krug Rosé*
- 1999 *Perrier Joet Blanc de Blanc*
- 2002 *Perrier Jouet Brut Rosé*
- 1998 *Pol Roger Cuvée Winston Churchill*
- 1997 *Salon*
- 2002 *Roderer Cristal*
- 1998 *Taittinger Comte de Champagne Blanc de Blanc*
- 2002 *Taittinger Comte de Champagne Rosé*
- 1998 *Veuve Clicquot La Grand Dame*

DONORS: THE PONCHO ENDOW OUR CELLAR FUND

VALUE: \$4,100

29 One Week Mediterranean Cruise for 2 Aboard the *Wind Surf*

See the Mediterranean from aboard the romantic *Wind Surf*, where you will be cradled in luxurious accommodations, casual yet elegant atmosphere and exquisite service and cuisine. Windstar Cruises are known to be among the very best. Features unique to the *Wind Surf* include The Bistro, The Terrace Bar and the nearly 10,000 square foot WindSpa offering a full array of treatments, health and fitness programs. It's time to pack your bags and get ready for an incredible cruise! This lot also gives you plenty of choices on when and where to spend your seven days of cruising in the lap of luxury. Cruise itineraries include:

- *October 25, 2008: 7 day cruise from Nice, France to Barcelona*
- *November 2, 2008: 7 day cruise from Barcelona to Lisbon*
- *April 19, 2009: 7 day cruise from Lisbon to Barcelona*
- *April 26, 2009: 7 day cruise from Barcelona to Rome*
- *July 5, 2009: 7 day cruise from Rome to Barcelona*
- *July 12, 2009: 7 day cruise from Barcelona to Nice, France*
- *October 4, 2009: 7 day cruise from Rome to Barcelona*
- *October 11, 2009: 7 day cruise from Barcelona to Rome*

Expires October 18, 2009 (you must embark on cruise before this date). Valid for 2 people sharing one stateroom. Choice of sailing dates will be accommodated on a space available basis and will be confirmed at time of request. Blackout dates may apply. Costs of transportation to and from the port of embarkation, hotels, taxes, transfers, shore excursions and personal expenses on board (e.g. laundry, certain beverages, phone calls, etc) are not included. No cash value.

DONORS: WINDSTAR CRUISES

VALUE: \$7,800

30 *A Salmanazar of 2005 Woodward Canyon Cabernet Sauvignon Old Vines*

In 1995, Woodward Canyon Winery winemaker Rick Small began using the Old Vines designation for select bottlings of cabernet sauvignon. The 2005 vintage comes from select blocks of the Champoux vineyard, planted in the early 1970s. It is a compelling, complex and powerful wine with plenty of ripe, dark fruit, cassis and a silky smooth texture. At the winery, it is considered to be the finest Old Vines made yet, as well as one of the rarest, with less than 400 cases produced. The 2005 Woodward Canyon Cabernet Old Vines was rated #1 in the Top 100 Northwest Wines by the September 2008 issue of *Seattle Metropolitan Magazine*. In this large format — nine liters — it is a great treasure in Washington wine!



PROCUREMENT PARTNER WITH INTIMAN THEATRE

DONORS: CHRIS NISHIWAKI

VALUE: \$3,000

31 A Night in the Desert! Spanish Dinner at the Darneille & Corliss Home in Big Horn Featuring Tinto Pesquera with First-Class Airfare for 8

Your group of eight will fly in style down to Michael Corliss & Lauri Darneille's desert home nestled at the base of the Santa Rosa Mountains above the 12th tee box in the exclusive community of Bighorn Golf Club in Palm Desert, California. Palm Desert's world famous shopping on El Paseo, gourmet dining, fine arts and cultural events are just three miles away. First class airfare for all of you is courtesy of Alaska Airlines. At the home of Lauri & Michael, and joined by fellow hosts Mel & Leena Sturman, your group will enjoy a Tinto Pesquera-themed dinner featuring Chef Kimberly from Sur La Table, who will create an amazing Spanish menu to accompany incredible older vintages of Tinto Pesquera from the Sturman cellar. Four rooms at the Westin Mission Hills Resort & Spa are booked for your group to retire for the evening. Plus! — Auction night, the winning bidder will take home a double magnum of Pesquera Reserva 2004 for your own collection. Dinner wines will include (two bottles each, except magnum):

- 1975 *Pesquera Reserva*
- 1989 *Pesquera Reserva*
- 1990 *Pesquera Gran Reserva*
- 1991 *Pesquera Janus (magnum)*
- 1994 *Pesquera Janus*

Dinner must be for a mutually agreeable date. Airfare transportation is unrestricted with no blackout dates and will be good on Alaska Airlines flights numbered 1-999 and/or Horizon Air flights numbered 2000-2999 systemwide. Transportation can only be issued against the original authorization letters. Transportation is non-transferable and cannot be redeemed for cash. Please give at least 6 weeks notice when booking rooms at the Westin Mission Hill Resort and Spa.

DONORS: MICHAEL CORLISS & LAURI DARNEILLE,
MEL & LEENA STURMAN, ALASKA AIRLINES
AND THE SHERATON SEATTLE

VALUE: \$13,000

LIVE

32 A 12 Bottle Vertical of Château Lafite Rothschild

Renowned for its elegance and finesse, the great Château Lafite Rothschild is a prize for anybody who appreciates the finest Bordeaux. This legendary first-growth Pauillac has a rich history of winemaking in the region, and stands tall vintage after vintage as one of the giants of the wine world. This lot includes twelve rare, older vintages of this storied wine:

- 1956 *Château Lafite Rothschild*
- 1961 *Château Lafite Rothschild*
- 1962 *Château Lafite Rothschild*
- 1964 *Château Lafite Rothschild*
- 1966 *Château Lafite Rothschild*
- 1968 *Château Lafite Rothschild*
- 1970 *Château Lafite Rothschild*
- 1978 *Château Lafite Rothschild*
- 1981 *Château Lafite Rothschild*
- 1983 *Château Lafite Rothschild*
- 1987 *Château Lafite Rothschild*
- 1989 *Château Lafite Rothschild*

DONORS: THE PONCHO WINE CELLAR

VALUE: \$4,100

33 10 Venetian Style Goblets from Museum of Glass

This collection of ten goblets is made in the Venetian style. Each is unique in design and was created for PONCHO by Benjamin Cobb, Alex Stisser, Gabe Feenan, and Sarah Gilbert, all members of the Museum of Glass Hot Shop Team. As one-of-a-kind works of art, they are a beautiful way to set your table.



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: MUSEUM OF GLASS

VALUE: \$2,000

34 A Stellar Collection of Rhône Reds – 15 Magnums in All!

Aficionados of Rhône Valley reds will find much to appreciate in this wonderful collection of magnums that features the finest of both the Northern and the Southern Rhone in Châteauneuf-du-Pape and Hermitage. All fifteen of the wines come from vintages 1995, 1998 and 2000, all of which are regarded as exceptional vintages in the region. All of these wines have received extremely high ratings in the wine press, to wit:

One magnum of:

- 1995 *Chapoutier Châteauneuf-du-Pape Barbe Rac* (92 WA, 94 WS)
- 1995 *Chapoutier Ermitage Le Pavillion* (98 WA)
- 1998 *Chapoutier Ermitage Le Meal* (96 WA, 93 WS)
- 1998 *Château Beaucastel Châteauneuf-du-Pape* (96 WA, 94 WS)
- 1998 *Château La Nerthe Châteauneuf-du-Pape Cuvée des Cadettes* (96 WA, 94 WS)
- 1998 *J. L. Chave Hermitage* (93 WA)

Two magnums of:

- 1998 *Le Vieux Donjon Châteauneuf-du-Pape* (96 WA, 97 WS)

Three magnums of:

- 1998 *Bosquet des Papes Châteauneuf-du-Pape Cuvée Chantemerle* (93 WA, 90 WS)

Four magnums of:

- 2000 *Clos des Papes Châteauneuf-du-Pape* (90 WA, 96 WS)



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: MIKAL & LYNN THOMSEN

VALUE: \$4,750

35 10 Cases of 2005 Bordeaux!

This lot is an instantaneous way to have a cellar-full of well-chosen claret from the extraordinary 2005 vintage in Bordeaux. As one of the finest vintages to occur in recent memory, it is even being called the vintage of a lifetime by the wine press at large. Certainly, stocking your cellar with wonderful 2005 Bordeaux is a wise choice that promises much drinking pleasure in your future. This lot includes a full case of each of the following wines:

- 2005 *Château Cambon Pelouse*
- 2005 *Château Carruades de Lafite*
- 2005 *Château Duhart Milon Rothschild*
- 2005 *Château Fonbadet*
- 2005 *Château Gruaud LaRosé*
- 2005 *Château La Fleur*
- 2005 *Château Larose de Gruaud*
- 2005 *Château Mongravey*
- 2005 *Château Pique Caillou*
- 2005 *Château St. Andre Corbin*

DONORS: THE PONCHO ENDOW OUR CELLAR FUND

VALUE: \$4,300

36 Fireside Dinner for 10 at The Rainier Club with Betz Family Wines

The Rainier Club invites you to be their guests for a spectacular fireside feast. The Rainier Club's Executive Chef Bill Morris and his culinary team will host your private party of ten in the Rainier Club's signature Rainier Room replete with the Grand Fireplace Grill for a seven-course culinary theater show, you'll enjoy a seasonally-inspired menu of delicious items such as fire-roasted game, grilled foie gras, seared and seasoned seafood and a bounty of local delicacies, complimented by the incredible Cuvées of the Master of Wine himself, Bob Betz. Betz Family Winery will provide a selection of wines from the winery library of past vintages to match Chef Morris' creative menu. Rainier Club Sommelier Christopher Chan will be on hand to ensure every glass is filled with the best of Betz Family Wines. This is a one-of-a-kind dining experience of a lifetime, where you and yours will truly live like royalty! Includes valet parking for 5 cars, all taxes and gratuities, and the following Betz Family Winery bottles for the winning bidder to take home tonight! Each 3 liter bottle is sand-etched and hand-painted, with recent scores from Robert Parker's *Wine Advocate* between 93 and 95 points.

- 2006 Betz Family Winery Cabernet Sauvignon Père de Famille
- 2006 Betz Family Winery Clos de Betz
- 2006 Betz Family Winery Syrah La Serenne
- 2006 Betz Family Winery Syrah La Côte Rousse

Mutually agreeable date. The Behnkes and the Betz family will not be in attendance.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: THE RAINIER CLUB, BETZ FAMILY WINERY AND
BOB & CATHY BETZ, CARL & RENÉE BEHNKE

VALUE: \$6,500

37 A Springtime Idyll in France's Dordogne – One Week for 4 and a Pre-Travel Dinner with The Denizens of the Dordogne!

Travel to the Dordogne River Valley in the heart of the Perigord region of France, home of truffles, foie gras, walnuts and French joie de vivre. Spend one week in a restored 14th century Perigordian manor farmhouse located between St. Cyprien and Beynac, overlooking the Dordogne River. Markets abound, and châteaux, bastides and caves of the Cro-Magnons are all within short drives. You can explore the medieval hilltop castles built throughout the region during the 100 Years' War between England and France. The house is perfect for two couples or a family of four. Prior to your departure date, get ready for your trip by dining with two couples who have stayed in the house before, Mel & Leena Sturman and Dan & Michele Heidt. These four adventurers really know the lay of the land and will share their Dordogne travel tips with you over an incredible dinner at the beautiful art filled home of Dan & Michele Heidt, that will feature typical foods of the region. The excellent wines provided by Mel & Leena Sturman will give you a preview of what is to come when you travel to Southwest France: Bordeaux, Bergerac and Monbazillac to name but a few. Get ready to experience the real France!

Home stay is date specific: April 25 through May 2, 2009 or September 26 through October, 3 2009 but decision must be made by December 1, 2008. Seattle dinner to be arranged on a mutually agreeable date.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: KAREN & PERRY JONES, MEL & LEENA STURMAN
AND MICHELE & DAN HEIDT

VALUE: \$5,000

LIVE

38

3 12-Liter Bottles of 1989 Diamond Creek Cabernet Sauvignon

Diamond Creek was established in 1968 in Calistoga by Al Brounstein, a visionary pioneer who defied conventions of the day and planted Bordeaux varietals on secluded Diamond Mountain in the Napa Valley. Since the first release in 1972, Diamond Creek cabernets have become among the most sought after wines of California, with only 1,500 cases produced annually. The winemaking style at Diamond Creek is unique in California; the wines at this estate are made in a very structured, un-showy style and are meant for long term cellaring and development. The result, when one tastes older vintages of Diamond Creek, is everything one could want in a cabernet sauvignon: delicate and persistent aromatics, finesse, elegant structure and real depth and power. Any bottle of Diamond Creek is a treasure, but in this lot, generously donated by John Stanton and Terry Gillespie, you find an unheard of horizontal of 1989 Diamond Creek Cabernet Sauvignon in twelve-liter bottles! One twelve-liter bottle each:

- 1989 *Diamond Creek Cabernet Sauvignon, Gravelly Meadow*
- 1989 *Diamond Creek Cabernet Sauvignon, Red Rock Terrace*
- 1989 *Diamond Creek Cabernet Sauvignon, Volcanic Hill*



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: JOHN STANTON & TERRY GILLESPIE

VALUE: \$5,025

39 Sake Dinner for 20 at Private Japanese Teahouse in the Highlands

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This dinner for your party of twenty will be a unique and memorable experience when you dine in the elegant setting of a traditional Japanese teahouse located in the Highlands. This completely authentic teahouse is perched on a cliff in the Highlands among a spectacular garden with sweeping views of the water. Your group will be led through a sake tasting by Young's Columbia Sake Master Hideyo Seek, paired with an expertly prepared meal made for you by Shiro Kashiba of Nishino. This event promises to be an evening to remember, and as a memento, guests will be given 6 Issho (1.8 liter) bottles of sake featuring artistic labels. Additionally, Long Shadows Vintners will provide their 2006 Poet's Leap Riesling as another accompaniment to your fabulous dinner. Dinner sake will include:

- *Asamai Ama No To (Heaven's Door) Tokubetsu Junmai*
- *Kasimitsuru Yamahai Ginjo*
- *Murai Tokubetsu Honjozo*
- *Asamai Ama No To (Heaven's Door) Tokubetsu Junmai*
- *Sudo Honke Sato No Homare (Mountain Crossing) Junmai Daiginjo*
- *Takasago Ginga Shizuku (Divine Droplets) Junmai Daiginjo*
- *Tentak Kuni (Silent Stream) Junmai Daiginjo*
- *Chiyonosono Shinriki (Sacred Power) Junmai Ginjo*
- *Nambu Bijin (Ancient Pillars) Junmai Daiginjo*
- *Chikurin Taoyaka Junmai Daiginjo*
- *Geikeikan Horin Daiginjo*
- *Suehiro Ken Daiginjo*
- *Kasimitsuru Yamahai Ginjo*
- *Yuki No Boshu Akita Komachi Daiginjo*
- *Shichi Hon Yari The Seven Spearsman*
- *Watari Bunai Junmai Daiginjo*

Mutually agreeable date.



PROCUREMENT PARTNER WITH SEATTLE REPERTORY THEATRE

DONORS: CHRIS LARSON & JULIA CALHOUN, JANET & DOUG TRUE,
JAKE KOSSEFF, YOUNG'S COLUMBIA, TRIAGE WINES,
DAN MCCARTHY AND ALLEN & KATHLEEN SHOUP
AND LONG SHADOWS VINTNERS

—VALUE: \$10,000—

LIVE

40 Alvaro Palacios L'Ermita 1995: An 18 Liter Bottle!

Only 450 cases were made of this celebrated wine, widely considered to be one of the finest and most important of this generation of Spanish wines. L'Ermita is a magnificent Priorat, made by winemaking superstar Alvaro Palacios. The 1995 L'Ermita comes from the remote, wild and beautiful Priorat region near Barcelona, from a parcel of 70-year-old head-pruned vines of which 85% is garnacha, and the balance is cariñena and cabernet sauvignon. As the second release of this now world-famous wine, the 1995 L'Ermita was the wine that began a flow of critical acclaim that has continued throughout the ten successive vintages of this mighty wine. PONCHO thanks Michael & Lauri for parting with this incredibly rare 18 liter bottle — the equivalent of two full cases of wine — in support of the arts tonight. The very fortunate winning bidder of this unique lot will have a real oenologic treasure to enjoy!

- 94 WA
- 97 WS

DONORS: LAURI DARNEILLE & MICHAEL CORLISS

VALUE: \$9,000

41

3 Double Magnums of 2006 Arietta Red Wines With an Arietta Tour and Tasting for 8 and Fine Riedel Handblown Decanters

Arietta, an artisan producer of handcrafted Napa Valley red wines since 1996, is owned by tonight's auctioneer, Fritz Hatton and his wife Caren. Andy Erickson, one of Napa's most talented winemakers, succeeded John Kongsgaard as winemaker in 2005, and the 2006 vintage is the first to be entirely in his hands. The wines of Arietta are known for their complexity and vibrancy, and look to the great wines of the Right Bank of Bordeaux for their inspiration. In honor of PONCHO, Arietta offers the victorious high bidder three engraved double magnums from the recently released 2006 vintage. Arietta Red Wine H Block Hudson Vineyards, the original and best known of the wines, is a blend of cabernet franc and merlot in the style of Cheval Blanc, using fruit sourced from the jewel-like 2.3 acre H Block on Lee Hudson's Ranch in Napa/Carneros. Arietta Red Wine Variation One is an innovative and unique blend of syrah and merlot from top blocks on the Hudson Ranch in Napa/Carneros. Arietta Cabernet Sauvignon is composed of grapes grown by superstar viticulturalists David Abreu and Mike Wolf in the cooler areas of Lowell Mountain and Coombsville, just east of Napa. All three wines are made in 150–500 case quantities and only eight double magnum (three liter) bottles are created in each vintage. As a special treat, the winning bidder and up to seven guests are also invited to an oeno-musical tasting of Arietta library wines at the Hatton Victorian in Saint Helena any time within two years of the date of the auction. In addition, the lot includes three different Riedel hand-blown decanters — the *Paloma*, the *Flamingo* and the *Cornetto* — graceful, unique vessels suited to these extraordinary wines.

- *Arietta Grand Library Tasting for 8*
- *One 3 liter 2006 Arietta Red Wine H Block, Hudson Vineyard*

continued on next page

LIVE

- *One 3 liter 2006 Arietta Red Wine Variation One, Hudson Ranch*
- *One 3 liter 2006 Arietta Cabernet Sauvignon, Napa Valley*
- *Riedel Flamingo Decanter, Magnum*
- *Riedel Paloma Decanter, Magnum*
- *Riedel Cornetto Decanter, Magnum*

Restrictions: Mutually agreeable date. Expires October 18, 2010.

DONORS: FRITZ HATTON, RIEDEL AND THE PONCHO ENDOW
OUR CELLAR FUND

VALUE: \$4,500

42 DeLille Cellars Private Party for 40 at the Chateau

Let somebody else do the entertaining and throw a party in wine country style when you are the winning bidder of this lot! This is the perfect package for an upcoming celebration — birthday, anniversary, retirement, engagement or, just for fun! Your party of 40 is invited to the chateau at DeLille Cellars, which will be opened for your special event. Prepare yourself for an evening to remember on the gorgeous grounds of the winery, where peacocks and sheep roam the hillsides and the trout ponds shimmer in the setting sun. Current release DeLille Cellars wines will be paired with fabulous appetizers prepared by the talented team at A Platinum Event catering. Expect to enjoy an elegant menu, alluring wines & thought provoking conversation! This is the ultimate way to entertain, your only responsibility is to enjoy yourself... and supply the guests of course. Auction night, the winning bidder will take home a ten bottle vertical of DeLille Cellars Chaleur Estate, from the very generous cellar of Mel & Leena Sturman, as an anticipatory taste of your special event. One bottle each of DeLille Cellars Chaleur Estate 1993–2003 (except 2002).

Mutually agreeable date.

DONORS: DELILLE CELLARS, GREG & STACY LILL, A PLATINUM EVENT
AND MEL & LEENA STURMAN

VALUE: \$7,500

43 Bordeaux Tour-de-Force for 2 Couples: Visit All 5 First-Growth Châteaux and Stay at Château Pichon Longueville Baron for 2 Nights

This is a rare, possibly once-in-a lifetime, opportunity: visit all five first-growth Bordeaux châteaux over the course of two days, tasting Bordeaux's finest wines and soaking in the atmosphere and generations of winemaking know-how in these historic places. Your appointments at Lafite-Rothschild, Margaux, Latour, Haut Brion and Mouton Rothschild will be arranged for you by Aquitaine Wine Co. For your accommodations during these incredible two days, you will be hosted for two nights at the beautiful, historic Château Pichon Longueville Baron. Both mornings at the château, you will be treated to a typical French breakfast, and your stay will also include an elegant luncheon and a tour and tasting at the property. In addition, one day during your stay you will be guests for an elegant luncheon at the historic property of Château Gruaud Larose in St. Julien. This could be a fantastic kick-off (or finish) to the France trip of a lifetime! In anticipation of this unforgettable trip, auction night you will take home one bottle each of the five first-growths, all from the stellar, nearly perfect 2000 vintage. Ratings from Robert Parker are shown below:

- 2000 *Château Lafite Rothschild* (100 WA)
- 2000 *Château Mouton Rothschild* (97 WA)
- 2000 *Château Margaux* (100 WA)
- 2000 *Château Latour* (98 WA)
- 2000 *Château Haut Brion* (98 WA)

Expires October 1, 2009. Six months advance notice required. Winery visits and stay at Château Pichon Longueville Baron on weekdays only.

DONORS: AQUITAINE WINE CO. AND JEAN CHRISTOPHE & MARGARET CLAVET, COMPAGNIE MEDOCAINE DES GRANDS CRU, CHÂTEAU PICHON LONGUEVILLE BARON, CHÂTEAU GRUAUD LAROSE AND MICHAEL CORLISS & LAURI DARNEILLE

VALUE: \$25,000

LIVE

44 A Magnum of 1982 Château Petrus and 2 Double Magnums of 2006 Montecastro Signed by Julio Iglesias

From the cellar of musical history's number one Spanish singer, Julio Iglesias, come these incredible large format red wines. Over the course of a 40-year career and over 300,000,000 albums sold, Mr. Iglesias has also amassed one of the best private wine collections in the world. He is pleased to donate to PONCHO from this collection: one magnum of the superb 1982 Château Petrus and two three-liters of a one-time bottling from his own winery in the Ribera del Duero, 2006 Bodegas Montecastro. The bottles of Montecastro are signed by Mr. Iglesias himself as a special gift to the winning bidder.

DONORS: JULIO IGLESIAS

VALUE: \$10,000

LIVE

45 Seattle Opera Dinner for 8 with Cadence Winery and Lisa Dupar

Treat yourself to an enchanted evening of opera and wine — courtesy of Seattle Opera, Cadence Winery and Lisa Dupar Catering. Your party of eight will celebrate the premier release of Cadence's own Cara Mia Vineyard blends with the Seattle Opera and Lisa Dupar Catering. Your unique evening of arts, wine and food will take place at Seattle Opera's scenic studios in Renton. Seattle Opera Technical Director Robert Schaub will guide you and your guests in a fascinating behind-the-scenes look at what it takes to bring the magic of opera to the stage. Following that, your party will enjoy a lovely multiple course dinner with Cadence Winery winemakers Ben Smith and Gaye McNutt catered by Lisa Dupar Catering and paired with the first set of releases from Cadence Winery's own Cara Mia Vineyard. For you to take home tonight, 8 tickets to any dress rehearsal in the Seattle Opera's 2008/09 season — check out a production before or after your backstage culinary experience. Also, two etched, hand painted double magnums, two magnums, and six bottles of the premier release of the 2006 Cadence Cara Mia Estate Vineyard blends Bel Canto and Camerata.

Mutually agreeable date. Seattle Opera tickets are good for any single mutually agreeable dress rehearsal in the 2008–2009 season.



PROCUREMENT PARTNER WITH SEATTLE OPERA

DONORS: CADENCE WINERY, SEATTLE OPERA, LISA DUPAR CATERING
AND BUTLER VALET

VALUE: \$4,600

46 Tasting of the Greats – Extraordinary Event at the Birkeland Home

Saturday, December 6, 2008 will be a tasting of legends. This extraordinary wine event taking place at the waterfront Kirkland home of Paul & Joyce Birkeland is for perfectionists! Twenty lucky guests will join PONCHO Wine Committee members Paul Birkeland, Tom Captain and 2008 Wine Auction Co-Chair Dan McCarthy for an exclusive connoisseurs' tasting event of wines that have received perfect, or nearly perfect ratings from the world's top wine critics. Seattle's favorite culinary artist Russell Lowell will provide an expert menu to compliment these mighty wines. The lineup will include:

- 1982 *Château Pichon Lalande Comtesse de Lalande* (100 RP)
- 1995 *Colgin Cellars Cabernet Sauvignon* (98 RP)
- 1996 *Château Latour* (99 RP)
- 1998 *Harlan Estate Proprietary Red Wine (magnum)* (95 RP)
- 2000 *Château Margaux* (100 RP)
- 2002 *Shafer Hillside Select (magnum)* (100 RP)
- 2003 *Penfolds Grange* (Not yet rated)
- 2003 *Quilceda Creek Cabernet Sauvignon* (100 WA)
- 2004 *Leonetti Cellar Reserve Walla Walla* (97 WA)
- 2004 *Sloan Estate Proprietary Red* (96–98 RP)

20 tickets are available for this event at \$1,000 per person.

Date specific: Saturday, December 6, 2008. Kirkland, Washington. You do not have to attend the PONCHO Wine Auction to purchase a ticket to this event. You may purchase one prior to October 17th by contacting victoria@poncho.org.

DONORS: TOM & CYNTHIA CAPTAIN, PAUL & JOYCE BIRKELAND,
DANIEL M. MCCARTHY & MILA CHISTOSERDOVA
AND RUSSELL LOWELL

VALUE: \$20,000

LIVE

47 An Extravagant Evening for 8 – Dinner Party and Overnight Accommodations at the Sorrento Hotel

Four couples will immerse themselves in the lap of luxury in the elegant atmosphere of Seattle's Sorrento Hotel. Your private gathering will take place in the beautiful Penthouse suite of the hotel, beginning with cocktails and hors d'oeuvres before a special four-course dining experience prepared especially for you by Chef Jason Dallas. Each course will be accompanied by expertly paired wines for your enjoyment. After this special evening of excellent food, wine and the signature Sorrento Hotel hospitality, each couple will retire to a guestroom for a restful night. In the morning, the pampering continues as you enjoy a continental breakfast served right in your room!

Mutually agreeable date, subject to availability. Complimentary valet parking for 4 vehicles included. Tax, gratuity and alcoholic beverages other than those provided are not included.

DONORS: SORRENTO HOTEL

VALUE: \$3,500

48 Private Dinner for 20 at Taberna del Alabardero

Opening in November 2008, Taberna del Alabardero is Seattle's newest authentic Spanish restaurant. At the Taberna, your party of 20 will dine in style in the restaurant's private room, tasting a wide array of tapas and three different varieties of paella accompanied by a five wine flight of the best of Spanish wines. Taberna del Alabardero is a well-established Spanish fine dining institution. With over 34 years of experience in 17 different locations and a cooking school in Seville, Spain, you know you are in good hands.

Mutually agreeable date. Expires October 18, 2009

DONORS: LUIS LEZAMA, GRUPO LEZAMA

VALUE: \$5,000

49 Etched and Hand-Painted Collection of 5 Imperial Bottles with Scene of Sun Valley, Idaho

This unique, one-of-a-kind collection of five different etched, hand-painted six liter bottles depicts one of Sun Valley, Idaho's most iconic sights — Mt. Baldy at sunrise. The group of bottles is in and of itself a fantastic work of art, but the wine inside brings this lot to another level! The lot includes the following wines, all in etched, hand-painted six liter bottles:

- 2000 Woodward Canyon Artist Series Cabernet Sauvignon
- 1998 Silver Oak Cabernet Sauvignon, Alexander Valley
- 1998 Dunn Vineyards Howell Mountain Cabernet Sauvignon
- 1996 Rombauer Cabernet Sauvignon
- 1998 Plumpjack Cabernet Sauvignon

DONORS: INTERSTATE DISTRIBUTOR COMPANY AND GARY MCLEAN

VALUE: \$12,000

LIVE

50 A Case of 2005 Château Léoville-Las Cases

Says *Wine Spectator*: “This is breathtaking. Black in color, with incredible aromas of crushed blackberry, mineral, licorice and lead pencil. Full-bodied, with a mind-blowing texture of seamless tannins that coat every millimeter of the palate. Goes on and on, with licorice, currant and flowers... 100 points.” And Robert Parker: “Another titanic effort from the Delon family, the 2005 Léoville Las Cases is probably the greatest wine made at this estate since Jean-Hubert Delon’s father produced the 1986 and 1996. Only 37% of the production made it into the 2005, a blend of primarily Cabernet Sauvignon with less than 13% Merlot and Cabernet Franc. An inky/ruby/purple color is accompanied by reticent aromatics that, with considerable coaxing, offer up subtle notes of toasty vanillin intermixed with lead pencil shavings, wet rocks, and enormously ripe, intense black cherry and creme de cassis. The wine hits the palate with a full-bodied, layered mouthfeel as well as enormous extract, concentration, and purity... 98 points.” Certainly the mighty Léoville-Las Cases is a candidate for wine of the vintage, and should be a candidate for your cellar!

- 98 WA
- 100 WS

DONORS: THE PAST PRESIDENTS OF PONCHO INCLUDING
MICHAEL ALHADEFF, ROBERT ARNOLD, JEFFREY ATKIN,
KAY BAXTER, DAVID & SHARON BINGHAM, GEORGE BRIGGS,
JIM COSTELLO, DAVID EDERER, RON ELGIN, DOROTHY FLUKE,
PAT FEAREY, DICK FRIEL, MARK LEVINE, LLEWELYN PRITCHARD,
EDWARD RAUSCHER AND HERMAN & FAYE SARKOWSKY

VALUE: \$4,800

51 Dinner for 16 with Actor Tom Skerritt at the Auld Home with Wild Ginger Restaurant and L'Ecole N° 41 Wines

Invite fifteen of your friends for a celebrity-hosted dinner at the gorgeous Capitol Hill home of Patrice & Kevin Auld. Along with the Aulds, your meal will be hosted by actor Tom Skerritt and his wife Julie Tokashiki. Enjoy a fabulous meal catered by Seattle's favorite Wild Ginger with the excellent Walla Walla wines of L'Ecole N° 41, along with fascinating conversation and plenty of laughter. Owner and Winemaker Martin Clubb of L'Ecole N° 41 will also be present to guide you through tasting a number of selections from his winery that compliment your Wild Ginger meal. Auction night, the winning bidder will take home a three-liter bottle of 2006 L'Ecole N° 41 Estate Merlot, Seven Hills Vineyard.

Mutually agreeable date. Black out periods due to harvest and winery events may apply. Every effort will be made to schedule Mr. Clubb. If schedules do not permit this, another winery principal will share the evening with you.



PROCUREMENT PARTNER WITH THE FILM SCHOOL

DONORS: PATRICE & KEVIN AULD, TOM SKERRITT & JULIE TOKASHIKI,
WILD GINGER AND L'ECOLE N° 41

VALUE: \$7,500

52 Pinot Noir Tasting Dinner for 10 at the Hatch Home

The Pacific Northwest Ballet Board of Trustees brings your party of ten this incredible dining event! Your hosts PONCHO Past President Cathi Hatch and her husband Ken will open their beautiful Bellevue home to your group and along with Dan & Michele Heidt, make sure you have an evening to remember. Wine service will be provided by local star sommelier Jake Kosseff, and your seven course meal will be prepared by Chef Jason Wilson of Crush, nominated for the 2008 James Beard Award and winner of *Food and Wine's* 2006 Best New Chef. The following amazing lineup of Champagne, red and white Burgundy and Oregon, California and New Zealand pinot noirs will accompany your meal:

To add some diversity to your meal:

- NV Tattinger Cuvée Prestige
- 2005 Joseph Drouhin Beaune Clos des Mouches
- 2005 Joseph Drouhin Chablis
- 2005 Domaine Vincent Girardin Puligny-Montrachet 1er Cru

Pinot Noirs:

- 2004 Longoria Pinot Noir Santa Rita Hills
- 2004 Main Divide Pinot Noir
- 2004 Seifried Pinot Noir Nelson Vineyard
- 2004 Serafin Gevrey-Chambertin Vieilles Vignes
- 2004 Sinneann Pinot Noir Wyeast Vineyard
- 2004 Talley Pinot Noir Arroyo Grande Valley
- 2005 Ancien Pinot Noir Toyon Farm Carneros
- 2005 Ken Wright Pinot Noir Savoya
- 2005 Kistler Pinot Noir Sonoma Coast
- 2006 Beaux Freres Pinot Noir
- 2006 Escarpment Pinot Noir

Mutually agreeable date.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: THE BOARD OF TRUSTEES OF THE PACIFIC NORTHWEST BALLET, CATHI & KEN HATCH, DAN & MICHELE HEIDT, JASON WILSON OF CRUSH AND JAKE KOSSEFF

VALUE: \$6,000

53 An Imperial of 1985 Château Haut Brion

Robert Parker comments, “This has always been one of the more seductive, savory, complex Haut-Brions of the eighties...it is the quintessentially elegant, finesse-styled Haut-Brion. The color remains a deep ruby/purple with slight lightening at the edge. The knock-out nose of intense jammy black fruits, smoke, cedar, herbs, and new oak is followed by a generously concentrated, rich, gorgeously proportioned and layered Haut-Brion with no hard edges. Everything — alcohol, acidity, tannin — is beautifully integrated into the seamless personality of the 1985.–10/1997. Anticipated maturity: Now — 2010. 94 points.”



PROCUREMENT PARTNER WITH MUSEUM OF GLASS

DONORS: JOHN STANTON & TERRY GILLESPIE

VALUE: \$5,150

54 A Case of 2005 Bordeaux

Regarded as one of the finest Bordeaux vintages in a generation, the 2005 vintage produced wines that are powerful, ripe, concentrated and elegant. Of particular note is the 2005 Château Leoville-Las Cases. This incredibly powerful, cellar-worthy Leoville is a true classic from this château. This twelve bottle collection of five different clarets featuring renowned châteaux from an array of communes is a wonderful way to begin or enrich your cellar. Ratings from Robert Parker are shown below:

- 2005 *Château Leoville-Las Cases* (98 WA)
- 2005 *Château Lynch Bages* (91 WA)
- 2005 *Château Les Forts de Latour* (92 WA)
- 2005 *Château Lascombes* (95 WA)
- 2005 *Château Clos du Marquis* (91 WA)

DONORS: CHRIS & KATHLEEN KOSMOS

VALUE: \$3,080

55 A New Twist on a PONCHO Tradition: The Pacific Northwest Ballet Spanish Wine Tasting for 15 Couples: Featuring an Award- Winning Chef and a Classical Spanish Guitarist!

Be a part of one of the hottest annual wine events in town — the Pacific Northwest Ballet wine tasting. Fifteen couples will gather at the Bellevue home of Cathi & Ken Hatch for an evening of extraordinary Spanish wines, beginning with Cava and refreshing whites, and followed by an singular cast of reds, all of which were rated 95 points or higher by critic Robert Parker. Discuss wine and Spanish wine in particular with award-winning sommelier Jake Kosseff. James Beard Award-nominee Chef/ Owner John Sundstrom of Lark will prepare an elegant tasting menu to accompany your wine tour de force. All of this is brought to you by the Pacific Northwest Ballet Board of Trustees, who will make this evening a performance to remember. As you taste, you will mingle with the star dancers of PNB, talk about and sample Spanish food and wines and toast the arts with Riedel stemware, all to the music of Spanish guitarist Andre Ferriante. This promises to be a very special event!

- *Mont-Marçal Brut Cava 'Extremarium'*
- 2006 *Santiago Ruiz Rias Baixas*
- 2006 *Lagar de Cervera Albarino Rias Baixas*
- 2003 *La Vin de Andres Rioja*
- 2004 *Allende Calvario Rioja*
- 2004 *Allende Aurus Rioja*
- 2004 *El Puntido Rioja*

continued on next page

LIVE

- 2004 *Mas de Can Blau Montsant*
- 2005 *Alto Moncayo Aquilon Campo de Borgia*
- 2004 *Clos de l'Obac Priorat*
- 2004 *Bodegas Sierra Cantabria Finca El Bos*

This event is for 15 couples at \$600 per couple.

Date specific: Sunday, August 9, 2009. Bellevue, Washington. You do not have to attend the PONCHO Wine Auction to purchase a ticket to this event. You may purchase one prior to October 17th by contacting victoria@poncho.org.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: JAKE KOSSEFF, JOHN SUNDSTROM, ANDRE FERRIANTE AND PNB BOARD MEMBERS INCLUDING CARL & RENÉE BEHNKE, JEFFREY & SUSAN BROTMAN, DAVID & ELAINE BROWN, KENT & BARBARA CHAPLIN, ROBIN GAINEY, CATHI & KEN HATCH, MICHELE & DAN HEIDT, PETER & PEGGY HORVITZ, JULIE & CHIP KELLY, SUZY & MOE KRABBE, DENNIS & SUSAN OKAMOTO, BARBARA RIES, JOHN & JULIE SHAW, TOBY & LINDA WARSON, ARLENE A. WRIGHT AND EVELYN ZABO

VALUE: \$9,000

56 The Garfield Lot – America’s Favorite Cat

Garfield raises a toast to himself and wine drinkers on the front of these unique bottles. Cartoonist Jim Davis, Garfield’s creator, joined with Gary Hogue and Hogue Cellars’ winemaking team to produce a series of etched collectible bottles of great wine. When they met, Gary quickly found Jim to be a wine enthusiast. It was decided early on that for this unique series to be successful, wine quality must match that of the creative excellence of the bottle. This vertical lot of truly unique Garfield bottles includes seven six-liter bottles and one fifteen-liter bottle, etched with Garfield’s favorite wine quotes and artwork that shows his big personality! Six-Liter bottles, one each:

- 1994 Hogue Cellars Cabernet Sauvignon Barrel Select, Columbia Valley, “Life is a Cabernet”
- 1994 Hogue Cellars Merlot, Columbia Valley, “This Fine Wine Has My Stomp of Approval”
- 1995 Hogue Cellars Merlot Barrel Select, Columbia Valley, “Let’s Talk About Red Wine With Fish, Shall We?”
- 1996 Hogue Cellars Merlot Barrel Select, Columbia Valley, “A Loaf of Bread, An Imperial of Wine and Thou”
- 1997 Hogue Cellars Merlot Barrel Select, Columbia Valley, “Give Me a Wine That Is Meant For Laying Down”
- 1998 Hogue Cellars Merlot Barrel Select, Columbia Valley, “Eat, Drink and be Merlot”
- 2000 Hogue Cellars Merlot Genesis, Columbia Valley

Fifteen-liter bottle:

- 1997 Hogue Cellars Merlot Barrel Select, Columbia Valley

DONORS: MEL & LEENA STURMAN

VALUE: \$10,000

57 Bordeaux Dinner for 10 at the Sturman Home with Chef William Belickis

Mel & Leena Sturman and William Belickis, recent Chef/Owner of Mistral, one of Zagat's highest rated Seattle restaurants, offer the winning bidder a fabulous Bordeaux dinner for ten at the Sturman's West Seattle home. Enjoy mature and exciting Bordeaux from Pauillac, St. Julien, Margeaux, St. Estephe, and Pomerol, along with Veuve Cliquot Champagne, white Burgundy, Sauternes and Port. Enjoy the kind of tasting menu that made Mistral the talk of the town. Chef Belickis will soon be opening a new restaurant in Seattle, and this is a great opportunity to see what's new with this special local talent. Dinner wines will include:

- 1982 *Château Gruaud Larose*
- 1983 *Château Latour*
- 1983 *Château Margaux*
- 1983 *Château Mouton Rothschild*
- 1985 *Château Cos d'Estournel*
- 1985 *Château Trotanoy*
- 2001 *Château Climens*
- 2001 *Vincent Girardin Corton — Charlemagne*
- 2004 *Joseph Drouhin Clos des Mouches*
- 1977 *Taylor Fladgate Vintage Port*

Mutually agreeable date. Expires October 31, 2009. West Seattle, Washington.

DONORS: MEL & LEENA STURMAN AND CHEF WILLIAM BELICKIS

VALUE: \$7,000

58 Copenhagen Ballet Trip; 2 Nights for 2

From its rich architectural display to the famed Tivoli Gardens, Copenhagen is a vibrant, beautiful city waiting for you! In addition to its many museums and the resident monarchy, you will appreciate Danish culture at its finest when you join PNB Artistic Director Peter Boal for dinner and a performance of your choice from the Royal Danish Ballet's 2009/2010 season. Enjoy a two night's stay in the heart of Copenhagen at your choice of the Radisson SAS Royal Hotel or The Hotel Scandinavia, plus the option to extend your stay at discounted rates if you wish to linger in this glorious city. Travel to Copenhagen will be a pleasure thanks to business class airfare for two on Scandinavian Airlines, which includes access to the exclusive business class lounge and onboard wireless high-speed Internet service. Now is the time to visit this cosmopolitan Northern European city! Auction night, the winning bidder will take home a gorgeous bottle of red Burgundy, 1999 Alain Michelot Nuits St. Georges Les Vaucrains 1er cru, hand-etched and painted with images of ballerinas from Seattle's own Pacific Northwest Ballet.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: PACIFIC NORTHWEST BALLET, CARL & RENÉE BEHNKE
AND FRESH NORTHWEST DESIGN

VALUE: \$16,600

59 Syrah and Fish? Absolutely – Dinner for 4 at the Goedhart Home Featuring Syrahs from Around the World with a Sumptuous Seafood Feast

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This promises to be a fun, unique and delicious wine and dining experience! Two couples are invited to the home of Jim & Caroline Goedhart on their beautiful ten-acre estate on Lake Sammamish for a comparative tasting of syrah from around the globe led by 2008 PONCHO Wine Auction Co-Chair Dan McCarthy of McCarthy & Schiering Wine Merchants. Also in attendance will be Tom & Anne-Marie Hedges, James & Caroline Goedhart, Brent & Sarah Goedhart and Mila Chistoserdova. This comparative tasting will include syrahs from Hedges Family Estate and Goedhart Family Winery and a variety of international wines as well. Along with these wonderful wines, you will be treated to an equally wonderful dinner prepared for you by talented local seafood Chef Kevin Davis of Steelhead Diner, an amazing chef and avid fly fisherman. Kevin will create a meal from seasonal local ingredients to match the wines, and yes, fish will indeed be on the menu! Your gracious hosts, the Goedharts, will ply you with Champagne to prepare you for this dining event, and in addition, each couple will take home two beautifully etched, hand painted three-liter bottles, one each of 2006 Hedges Family Estate Limited Syrah and 2006 Goedhart Family Syrah.



PROCUREMENT PARTNER WITH PACIFIC NORTHWEST BALLET

DONORS: STEELHEAD DINER AND CHEF KEVIN & TERRESA DAVIS, HEDGES FAMILY ESTATE, TOM & ANNE-MARIE HEDGES, GOEDHART FAMILY WINERY, BRENT & SARAH GOEDHART, ANNETTE & BOB PARKS, JIM & CAROLINE GOEDHART AND DAN MCCARTHY & MILA CHISTOSERDOVA

VALUE: \$8,500

60 1 Week Culinary Adventure in Spain for 4

On this exciting culinary and cultural trip to Spain, your party of four will visit Valladolid, Salamanca, Segovia and Madrid. On your seven day adventure, prepare to be amazed when you are taken on a whirlwind culinary extravaganza by ADE International, the promotional agency for the government of Castilla y Leon. Your host and guides on this adventure will show you true Spanish hospitality, taking you to the best restaurants in the area, showing you the wine country as well as the famous Guijuelo Ham Factory, the only Iberian ham presently imported to the United States. Two nights of your six night, seven day drip will be spent in Madrid visiting the Royal Palace, the Prado Museum and the Reina Sofia Museum. And don't worry — in this lot, everything is included: roundtrip airfare for the four of you, all hotel accommodations, ground transportation and meals. Sit back and soak in the real Spain.

Includes one major meal daily (minimum), all ground transportation and lodging. Travel must be completed by December 31, 2009. Airfare is from Seattle to Madrid for 4 travelers, roundtrip in coach with the possibility of an upgrade included.

DONORS: ADE INTERNATIONAL, GOVERNMENT OF CASTILLA LEON:
LUIS F. ESTEBAN — HONORARY CONSUL OF SPAIN

VALUE: \$20,000

LIVE