

L17

2001 VILLA RINALDI AMARONE DELLA VALPOLICELLA

One 6 Litre bottle

A refined Amarone, created with great skill and elegance in Italy's Valpolicella Valley, this wine embodies a new philosophy whereby sophistication and grace marry to create a unique and surprising result. Grape Varieties: 70% Corvina, 20% Rondinella, 10% Pinot Noir from Veneto's Valpolicella Valley. Aged for 36 months in small French Oak Barriques and a further 12 months minimum in the bottle. A serious red blend: dense with chewy black cherry and prune jam, accented by new oak that unfolds on a complex, juicy structure. Lush and graceful at the same time with balance and long, spicy notes. Ideal with red meats and game; incredibly refined with mature cheeses. Perfect alone to enjoy the full flavour. This delicious mouth-filling wine has earned international awards at the Vinitaly Oenological Competition.

Donated by: Villa Rinaldi

Total Value: \$1500

L18

2006 FUSE

One 9-litre bottle

This exotically spicy blend of Cabernet Sauvignon and Syrah ignites the sense with the dark berry richness of raspberry and the spiciness of pepper, clove and tobacco. It finished with the perfectly balanced integration of oak and tannin.

One-of-a-kind hand-painted and etched 9-litre bottle of Fuse 2006 Cabernet Sauvignon, the only one produced. This is the debut vintage.

Donated by: Fuse

Total Value: \$1000

LIVE PERFORMANCE

L1

2005 EDGE NAPA VALLEY CABERNET SAUVIGNON

One 9 litre bottle

Edge was founded to, in its own words, give our customers a premium Cabernet Sauvignon, without the premium price. Sourced from some of the best vineyards throughout the Napa Valley and combined with 5% Merlot and 3% Cabernet Franc, the Edge Cabernet features bright cherry and black currant fruit flavours, just a touch of vanilla (only 30% new oak is used), and spice. The wine has medium body and a perfect balance of fruit and acidity, with silky tannins.

This is a one-of-a-kind hand-painted and etched 9 litre bottle of Edge 2006 Cabernet Sauvignon. This is the only bottle produced.

Donated by: Edge

Value: \$1000

L2

1989 PULIGNY-MONTRACHET LEFLAIVE "LES PUCELLES"

Three 750 ml bottles

Glorious 1989 Burgundy! Puligny was planted with vines by the Roman Puliniacus, and the wines were celebrated even in the 17th Century. The Leflaive family settled there in 1717, and 10 generations have followed the land. The "Les Pucelles" vineyard is bordered on the west by Montrachet and the other Grand Cru vineyards. Opulent, mature wine from a low-yield, long-maturing vintage.

Donated by: Lawrence Burr

Value: \$1500

L3

FAIRMONT HOTEL VANCOUVER PRIVATE DINING EXPERIENCE FOR 10

Impress and delight your friends or family with an unforgettable dinner personally created by The Fairmont Hotel Vancouver's Executive Chef Robert LeCrom. This exquisite menu will be paired with a full spectrum of selected vintages of prestigious Vincor wines from the Hotel's cellar, specially chosen to complement each course.

Experience again tonight's award-winning Chef when this four-course dinner is served in your private dining room at The Fairmont Hotel Vancouver. The package includes a consultation meeting with the Chef and your very own private butler. A first-class evening.

**Donated by: The Fairmont Hotel Vancouver
Vincor**

Value: Extraordinary

L4

2003 HAINLE 25TH ANNIVERSARY RIESLING ICEWINE

Twelve 200 ml bottles

This 2003 Anniversary Icewine is dedicated to the pioneer of Canadian icewine the late Walter Hainle. In 1978, Walter Hainle introduced the first icewine to this continent. While the first bottle of North American icewine is estimated to be worth \$20,000, this 25th anniversary icewine may be the next best thing to collect. Instant gold medal winner at its first competition, the Indianapolis wine show, this icewine produced aromas of apricots, caramel and honey, followed by an intense, but balanced sweetness. It matches with flans, fruit ices, pastries and some cheese, or by itself.

Donated by: Hainle Vineyards – Deep Creek Wine Estate Value: \$2280

L5

2000 HOMMAGE À JACQUES PERRIN JEROBOAM

One 3-litre bottle

The 2000 Châteauneuf-du-Pape Hommage à Jacques Perrin is a blend of 60% Mourvedre, 20% Grenache, 10% Counoise and 10% Syrah, the standard blend for this cuvée, except for the 1998, which had 60% Grenache and only 20% Mourvedre. This Jeroboam of the 2000 possesses an impenetrable black/purple colour as well as a sumptuous bouquet of melted liquorice, creosote, new saddle leather, blackberry and cherry fruit as well as roasted meats. Sweet and full-bodied, with great intensity, huge power and a finish that lasts for 67 seconds by my watch, this is an amazing tour de force in French winemaking. Even in a flattering forward-styled vintage such as 2000, it will need 7-8 years of cellaring. Anticipated maturity: 2010-2040; Robert Parker.

Donated by: Domaines Perrin Value: \$3000

L6

BEARFOOT BISTRO CHAMPAGNE DINNER FOR TEN

This extraordinary evening begins with a Champagne and caviar reception in the Wine Cellar followed by a five-course chef's tasting menu, with wine pairings personally selected by André St. Jacques

Donated by: Bearfoot Bistro Value: \$3000

L15

THE SHORE CLUB AND PLAYHOUSE THEATRE COMPANY

From the Vancouver Playhouse International Wine Festival Presenting Sponsor, enjoy dinner at The Shore Club with your host David Aisenstat, Proprietor of The Shore Club, and special guest Max Reimer, Artistic Managing Director of the Playhouse Theatre Company.

This dinner for four couples (eight people) will feature some of Vancouver's most outstanding cuisine and fine wine pairings. Following dinner you are off to the Vancouver Playhouse Theatre for an 8pm performance by the Playhouse Theatre Company — Vancouver's pre-eminent theatre company. After the performance you will meet the cast and receive a personally guided, VIP backstage tour of the theatre before heading back to The Shore Club for delicious desserts and further wine pairings. This will certainly be "an event to remember."

Donated by: The Shore Club Value: Priceless!
Playhouse Theatre Company

L16

HEITZ MARTHA'S VINEYARD CABERNET SAUVIGNON VERTICAL

Three 750 ml bottles

Joe Heitz has produced some of the most sought-after wines from California. Martha's Vineyard, just west of Oakville, is probably the most famous Cabernet vineyard in America. Heitz wines from this vineyard have ranked among the elite of California Cabernet year after year since 1966. These rare bottles of the 1977, 1979 and 1983 vintages all rated 90 points or more from *Wine Spectator* – the 1979 scored 94 points! – and are fine examples ready to be enjoyed now.

Donated by: James and Milena Robertson Total Value: \$1500

L14

SINE QUA NON — A CALIFORNIA “CULT” WINERY SENSATION

Two 750 ml bottles, and one 375 ml bottle

How's this for a story? Wine-savvy restaurateur, frustrated in obtaining California “cult” wines, starts own winery that becomes a “cult”!

Sine Qua Non (SQN) is a California winery known for its Rhône-style blends, a tendency to avoid repetition, and a very limited production of wine that is highly difficult to obtain. The winery is located in Ventura County, and was founded in 1994 by Manfred Krankl and his wife Elaine to supply the restaurant “Campanile.”

Krankl and Elaine (referred to by Krankl as “E”) are on a roll, given what has emerged from their funky warehouse/garage winery located in what looks like a discarded Hollywood set from the movie *Mad Max*. Finding a bottle or two of Sine Qua Non is no easy task since virtually all these wines are sold to long-time mailing list clients as well as the country's finest upscale restaurants. Krankl is a creative blender, recognizing that blends generally result in more nuances and flavour complexity than a single varietal cuvee.

The perfect 2005 Syrah “Atlantis Fe 203-1a,b,c” is a blend of 93% Syrah, 5% Grenache, and 2% Viognier. An extraordinarily flowery nose soars from the glass. Nuanced, elegant, and complex, it remains full-bodied, but comes across as elegant and delicate, especially when compared to many California Syrahs. Nevertheless, the intensity is mind-boggling, and the finish lasts for nearly a minute. Drink this amazing effort over the next 10-15+ years. *Wine Spectator*: 100 points.

The 2005 Grenache “Atlantis Fe 203-2a” (93% Grenache and 7% Syrah) is primarily from the Eleven Confessions Vineyard, and spent 22 months in oak. The uplifted aromatics, seamless integration of acidity, wood, tannin, and alcohol, and multilayered mouthfeel are the stuff of modern-day legends. In spite of its exceptional power and richness, the wine comes across as elegant and fresh. It will provide enormous pleasure and complexity for at least a decade. *Wine Spectator*: 98 points.

The monumental 2004 “Mr. K. The Strawman”, a ultra-sweet Semillon, possesses only 9.9% alcohol but 310 grams per litre of residual sugar. Strawman? A pun on the method used in Europe of drying grapes on straw to dehydrate them prior to fermentation. Mr K? Named in honour of the late Alois Kracher, prominent Austrian winemaker. An elixir of amazing proportions, there are stunning notes of marmalade, crème brûlée, and a liqueur of roasted nuts; good acidity provides uplift and vibrancy in spite of its enormous richness and unctuousity. The only thing I can say is you must taste it to believe it! I have no idea how long this sweetie will keep, but it should easily last for two decades or more. *Wine Spectator*: 100 points.

Donated by: Delbert Yap

Total Value: \$2000

L7

1996 PETER LEHMANN STONEWELL SHIRAZ

One 6-litre bottle

Signed by Peter Lehmann and Andrew Wigan, this 6-litre bottle is not available for sale, but is saved for charitable events. The Shiraz grapes for Stonewell are drawn from old, dry-grown, low-yielding vineyards in the western areas of Australia's Barossa Valley. These vineyards, many planted well over 100 years ago, produce small bunches with tiny berries – “small black jewels.”

The wine is deep-black and rich mulberry in colour and has a bouquet of strong blackberry fruit with hints of liquorice and cracked pepper. On the palate it has wonderful velvet berry/mocha fruit characters from first to last with superb acidity, good firm tannin finish with well-integrated toasty oak. A richly beautiful wine expressive of Barossa Shiraz at its best. This wine has all the elements to age gracefully in the cellar for twenty-plus years.

Donated by: Peter Lehmann Winery

Value: \$4000

L8

SIX-COURSE WINE DINNER FOR 10 IN YOUR HOME

Entertain the right way with this fabulous Wine Dinner for 10. Savoury Chef Foods will provide a six-course menu paired with Poplar Grove wines in your own home for 10 guests. Taryn Wa, Chef and Owner at Savoury Chef Foods, will be on-site cooking each course. Savoury Chefs started as a personal catering firm, but due to the overwhelming response from clients, has evolved into a full-service company including corporate events and weddings. Ian Sutherland, Principal, General Manager and Winemaker of Poplar Grove, will be present to educate your guests about his yummy Naramata Bench wines, and the wine and food pairings.

Package includes a six-course meal, custom tailored to the host's event requirements, serving staff for the evening, setup, take down and cleanup of the event, all appropriate dishware, glassware, flatware and linen and all ingredients.

Restricted to the Lower Mainland; certificate expires March 25, 2010. Not available in December 2009.

**Donated by: Savoury Chef Foods Ltd.
Poplar Grove Winery**

Total Value: \$2500

L9

TINHORN CREEK – TWO GETAWAYS AND A REALLY BIG BOTTLE

One 27 Litre bottle

This one-of-a-kind etched, hand-painted bottle contains 27L of the 2005 Oldfield's Collection Merlot from British Columbia's Tinhorn Creek Vineyards and is autographed by winemaker Sandra Oldfield. This wine is barrel selected by Sandra, aged in new French and American oak for 16 months and receives an extra 13 months of bottle aging prior to release. It comes to you in a custom branded wooden case.

Getaway 1 – Vineyard Escape: The morning sun will wake you from a restful night's sleep as it gently creeps over the mountains to drench the South Okanagan's "Golden Mile" in another day of warmth. As the summer sun heats up the valley spend the day by the pool or venture to the winery to taste our award-winning wines and stroll through the demonstration vineyard. Complete your day with a bonfire overlooking the valley as the sun sets behind the vineyard. While at the winery, retrace the steps taken to create your unique bottling with Winemaker Sandra Oldfield. Tour and taste the 2005 vintage and learn about the journey your exceptional wine took from grapes to glass. The gift certificate is for a two-night stay (three nights if you choose November-March) for two at the Guest House among the vineyards. Each suite is equipped with full kitchen facilities, living room and dining room. Meals are not included, but all kitchen utensils, linens and towels are supplied. There is also a barbeque on the deck overlooking the scenic valley. There is an outdoor swimming pool at the Guesthouse (seasonal), golf courses nearby, and many recreational parks, hiking trails and lakes to explore.

Getaway 2 – Grand Finale Concert with Corb Lund: Join us at an exclusive concert in our scenic outdoor amphitheatre where Juno and CCMA winning artist Corb Lund will perform. Enjoy a barbeque and meet the band with fellow concert-goers. Sip some wine and relax as the band gets going, then kick up your heels and dance the night away in the vineyard under the stars. The package is for two tickets to the concert, pre-concert barbeque and accommodation for one night in Osoyoos. Included in the package is an autographed compact disc. Enjoy.

Donated by: Tinhorn Creek Vineyards

Value: \$4000

L13

LE VIEUX PIN/LASTELLA WINE EXTRAVAGANZA WITH THE VANCOUVER WINE VAULT

Le Vieux Pin and Lastella are among BC's newest boutique wineries. Located in Oliver, these producers are making serious waves with their low-yield, small batch wines. Arguably the finest in the country, Le Vieux Pin and Lastella's wines are able to compete with wines from around the world.

Impress your colleagues with a Private Wine Tasting for up to 16 guests at the Vancouver Wine Vault's Yaletown cellar. Flagship wines from Le Vieux Pin and Lastella will be expertly paired with a tasty culinary masterpiece. Valued at \$1500 for the wines alone, you will enjoy six bottles each of:

Le Vieux Pin "Apogee" Merlot,
Le Vieux Pin "Belle" Pinot Noir, and
Lastella "Maestoso" Merlot.

Also, you will take home another \$1500 worth of wine – three full cases for your collection – including:

Le Vieux Pin "Perigee" Pinot Noir,
Le Vieux Pin "Epoque" Merlot, and
Lastella "Allegretto" Merlot.

How to store them? In a state-of-the-art EuroCave under-counter wine cabinet. The VO59 EuroCave can be built into your cabinetry or stand alone and provide the ultimate cellaring environment for your wines. Eurocave is the only manufacturer on the market that truly addresses all the needs for long-term cellaring, creating a stable, cool environment for your wines to develop to their full potential. The VO59 holds up to 45 bottles.

During the evening, the winning bidder will be whisked away to be measured up for their new custom Italian suit. Made from fine Canali-type cloth in the pattern and style of your choice, it will be handcrafted by one of Vancouver's top boutique tailors, Steve Pelman. This will be a suit with a fit and finish like no other in your wardrobe. As a gift or for yourself, this suit will be a statement of quality and style and will certainly be a gem in your wardrobe. A \$2500 value.

A stylish evening with lasting benefits...wines from Le Vieux Pin and Lastella, a Eurocave Wine Cellar from Vancouver Wine Vault, and a custom Italian Suit provided by Sampson's Wardrobes.

Donated by: Vancouver Wine Vault Inc.

Value: \$9,000

**Enoteca Winery and Resorts
(Le Vieux Pin Winery, La Stella Winery)
Sampson's Wardrobes**

L12

THE JUDGEMENT OF VANCOUVER

You be the judge! Here's your chance to taste and compare the differences between 1970 Bordeaux and 1970 Napa Valley wines! Fan the flames of controversy, and revive the passions of the infamous 1976 "Judgement of Paris" right here in Vancouver! Vintage 1970 was "Outstanding" both in Bordeaux and California, and many superb, long-lived Cabernet-based wines were made in both places.

After almost 40 years of aging – who is the winner? Bordeaux ? California's Napa Valley? Judge for yourself with this stunning package of well-stored wines during a comparative tasting: five gorgeous Bordeaux treasures (First Growths Châteaux Latour, Lafite and Haut Brion, with Petrus and Château La Mission Haut Brion) battle with sixteen Napa superstar wines, including Heitz "Martha's Vineyard, Ridge "Montebello", Mayacamas Cabernet Sauvignon, and others as listed below. Every one from 1970!

Twenty-one wines ! How to understand them all ? How to taste and compare ? Our generous donor, Dave Ashdown, will help you. He has decades of experience in the wine trade and in collecting vinous history; he knows all the owners/winemakers of these wines, and many of the nuances (gossip, scandals) of the wine trade. Dave will present to the successful bidder a tutored tasting session, pitting France against America, as well as revealing some of the secrets of the wine business.

You may choose to enjoy the wines in your home, with 16-18 friends, or utilize a wine-oriented restaurant, which Dave will be pleased to sponsor, with service either in your home or at the restaurant.

"The Judgement of Vancouver" will be your own International comparative tasting to answer the question: whose wines age better – Bordeaux or Napa?

Only one way to find out....

Twenty-one 750 ml bottles, including one each of Châteaux Lafite, Latour, Haut-Brion, La Mission Haut-Brion and Pétrus representing France, and Hetiz Martha's Vineyard, Ridge Montebello, Mayacamas, Chapellet, Freemark Abbey Bosche, Beaulieu Vineyards Private Reserve, Souverain, Krug Vintage Selection, Louis Martini Special Selection, Inglenook Cask G4, Sebastiani, Oakville Reserve, Oakville Van Loben Sels, Yverdon Cask 88, Martin Ray Mount Eden, and Mount St. John Bosche (private bottling for J. Bosche) representing the Napa Valley.

Dave Ashdown will retain possession of these wines, and store them properly, until the tutored tasting and dinner.

Donated by: Dave & Frances Ashdown

Total Value: \$12,000

L10

EXOTIC TRIO OF 1982 FIRST GROWTH BORDEAUX

Three 750 ml bottles

"This is the best Haut-Brion since 1959 and perhaps one of the best Bordeaux we have ever tasted." (*Wine Spectator*) It has loads of character, packed to the brim with fruit and tannins. A towering wine with decidedly earthy, gamy flavors. The power and richness grow with every sip of this full, supple and generous wine. Robert Parker 94 points. Will drink well until 2020.

Château Margaux is one of the most famous wines of Bordeaux. Typically rich and opulent in style over the past 26 years, the wine offers great complexity with a fragrance of ripe cassis, spicy vanillin and violets, and the flavours are deep and long on the palate. A great wine from one of the outstanding vintages of the past 50 years.

Château Mouton Rothschild's Baron Philippe de Rothschild was an early promoter of "Château Bottling" in the Médoc and was an innovator by annually commissioning artists to design special artwork for the Mouton labels. The vineyard is 185 acres planted to 80% Cabernet Sauvignon and the remainder to Cabernet Franc and Merlot, producing 25,000 cases annually. The 1982 is an opulent wine with a full body and a big, fragrant nose of jammy cassis, smoky oak and roasted herbs and nuts. A lush, velvety-textured finish. Ready to drink now, this bottle will be at perfect maturity for the next 5-10 years.

Donated by: Frank Giustra

Value: \$6000

L11

IRON CHEF ROB FEENIE COOKS FOR YOU

Cactus Club's Food Concept Architect and Canada's only *Iron Chef* winner, Rob Feenie, will personally prepare a spectacular five-course dinner for 8 persons, in your home. To complement the stunning food, nine wines have been selected from the cellar of Joan and Sid Cross for you to enjoy.

Available any day of the week that's mutually agreed upon, with the exception of holidays and long weekends.

You don't even have to set the table! Chef Feenie and his assistants will provide the dinner, service and clean up.

There is an interesting option: you may choose to hold the dinner in the Cactus Club Test Kitchen.

Seven 750 ml bottles, one each of Charles Heidsieck Brut Reserve Mis En Cave 1996, Chablis Premier Cru Joseph Drouhin 1996, Château La Tour Martillac Blanc Pessac – Leognan 2001, Poplar Grove Reserve (80 Merlot, 20 Cab Franc) 2001, Château Bourgneuf Pomerol 1995, Château Branaire – Ducru St Julien 1982 and Château Clerc Milon Pauillac 1982; and two 375 ml bottles, one each of Domaine Combret Late Harvest Chardonnay 1997 Okanagan and Pierre Sparr Gewürztraminer Mambourg Grand Cru 1997 Vendages Tardive.

**Donated by: Sid and Joan Cross
Rob Feenie**

Total Value: \$3000