THE ART of WINE
CELEBRATE A PERFECT PAIRING:
wine and fashion

32ND DETROIT INTERNATIONAL WINE AUCTION

A BENEFIT FOR THE College for Creative Studies

Presented by General Motors Company and
# THE ART of WINE

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“Hibiscus Hair Comb and Orchid Hair Comb”

CAITLIN CAMPBELL
'13, Crafts

This body of work is one of self-discovery. Each piece represents a part of my past and touches on moments of the future. Taking the hard and rigid substance of metal and forming it into a soft and flowing form is the most beautiful form of art. My goal is to represent the beauty of nature through a material that is thought to be one of industrial use. Flowers, leaves and vines are used as inspiration and translated into my work.
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Welcome to the 32nd Detroit International Wine Auction benefiting the College for Creative Studies (CCS). This event has grown to be the largest wine auction in the region, and one of the biggest charity auctions in the country. You, our donors, have made this happen through your generosity, and your commitment to advancing the creative spirit in Detroit.

This year’s Auction Chairs, Matt and Karen Cullen and Nate and Cathy Forbes, have taken this event to a new level, merging wine with fashion and bringing us back to the heart of Detroit. Our Featured Vintner, Jean-Charles Boisset, President of Boisset Family Estates, has put together a wonderful lineup of wines, and a superb Featured Vintner’s Grand Lot, including a trip to the Hospices de Beaune event in France. My thanks also goes to General Motors, which is once again our Lead Sponsor and continues its legacy of support for the school from which it recruits so many talented designers.

Funds raised tonight support CCS undergraduate scholarships and free art programs for Detroit youth. Almost all of our students receive some sort of financial aid, and your gifts allow the College to nurture and enrich the talent of promising artists from metro Detroit and around the world.

CCS has been an anchor in the Detroit arts community since its founding in 1906 as the Detroit Society of Arts and Crafts. Named one of the “Top Design Schools in the World” by BusinessWeek, CCS today is one of Detroit’s most dynamic institutions, granting undergraduate and graduate degrees in the visual arts, educating middle school and high school students, providing extensive free art education programs in Detroit’s neighborhoods, presenting exhibitions and art and design lectures to the public, and leading efforts to develop Detroit’s creative economy.

This evening is a celebration of creativity, generosity and support for an outstanding institution. Tonight, savor the fine wines, interesting conversations, and please, raise your paddles in support of this outstanding institution. On behalf of the College for Creative Studies’ Board of Trustees, faculty, staff and most importantly, the students, I thank you.

Sincerely,

Keith E. Crain
Chair
The College for Creative Studies’ passion is transforming students from unfinished canvases into masterpieces. When they graduate, they have become the type of individual thinkers who will evolve the world of art and design.

A private, fully accredited college of art and design located in Midtown Detroit, CCS enrolled 1,412 students from 30 states and 18 countries in Fall 2013, the most students in its history. They are pursuing Master of Fine Arts degrees in Interdisciplinary Design and Transportation Design, and Bachelor of Fine Arts degrees in Advertising: Copywriting, Advertising: Design, Art Education, Crafts, Entertainment Arts, Fine Arts, Graphic Design, Illustration, Interior Design, Photography, Product Design and Transportation Design.

The College’s elite faculty know what it takes to be successful in art and design, because they have had successful professional careers. They have won prestigious awards, worked for major companies and made the decision to help young creatives develop their talents. CCS attracts faculty members who have an international point of view – people who have traveled and worked all over the world. They encourage students to seek new directions and find their individual voices. All of this adds up to a faculty that has the ability to guide their students to master the skills needed to succeed, leading them to the jobs of their dreams and the kinds of careers that feed their relentless need to create.

CCS provides cutting-edge technology and unparalleled resources. Our world-class facilities are located on two sites – the Walter and Josephine Ford Campus and the A. Alfred Taubman Center for Design Education, just a mile apart. Within each site, students have access to the latest equipment and workspaces found in the leading creative companies. And CCS’s curriculum teaches the type of critical thinking and professional skills that give graduates great flexibility and many options as their careers unfold. The accomplishments of our alumni clearly demonstrate this. They occupy senior management positions, run their own companies, are respected exhibiting artists and sought-after experts in their fields. CCS graduates today are working for companies such as Pixar, Sony Dreamworks, Motorola, Whirlpool, Nike, Reebok, Bongo Comics, Trek Bicycles, Shinola, Fossil, Airstream, Henry Ford Health System, Ford, GM, Chrysler, Nissan, Toyota, and many more.

CCS’s commitment to world-class higher education in art and design is matched by its deep engagement in community education and economic development. Its Community Arts Partnerships program provides free art education to 4,000 inner-city youth annually and collaborates with residents to develop public art in Detroit’s neighborhoods. Jointly managed by CCS and Henry Ford Learning Institute, Henry Ford Academy: School for Creative Studies is a public charter middle and high school, housed in the A. Alfred Taubman Center for Design Education, that enrolls more than 800 students in a high-performance academic curriculum with a special focus on art and design.

(Continued on page 8)
A major player in advancing Detroit’s creative economy the College operates, with Business Leaders for Michigan, the Detroit Creative Corridor Center (DC3), also in the Taubman Center. DC3 delivers business acceleration and attraction services and develops signature programming tailored specifically to creative professionals’ needs. It offers a flexible, technology-rich, design-forward workspace for creative sector businesses seeking a soft launch in a professional, inspiring and innovative environment. Currently, DC3 is mentoring 24 creative companies. The Taubman Center is also home to Shinola, a new for-profit company that is restoring watch and bicycle manufacturing in the United States, right in Detroit. With all these constituents, the Taubman Center represents a unique school/college/business collaboration model, sharing resources and providing opportunities for mentoring and teaching across age groups.

All of this takes place in a city with a legacy of innovation and creativity. Be it cars, hit albums or incredible art, Detroit has a long track record of rolling up its sleeves and working hard to excel at the task at hand. Right in the middle of it all you’ll find CCS. For more than 100 years, the College has been a beacon of creativity by helping foster the city’s creative community and developing the thinkers and doers of tomorrow.
STUDENT ARTWORK
The work showcased at the beginning of each catalog section was created by CCS students. The statement on the following page is the student’s explanation of the creative process in designing or crafting their artwork. Your involvement tonight will help students like these receive an unparalleled education as they incorporate art and design into their professions, relationships and lives.
“Trapped”

MATT TORRES
15, Photography
“A great photograph is one that fully expresses what one feels, in the deepest sense, about what is being photographed.” – Ansel Adams

Identity was the inspiration of this photograph. The intention of this work was to show the confines society pressures people to stay within and the struggle to break out. Having the feet exposed leaves the audience in control to decide “what” is the cloaked figure. The expression of the model was left up to him/her to show who they are and what struggles they face. With the use of strobes to backlight the stage, shadows pushed the model into the background to portray the concept of being “trapped.”
THE ART of WINE
32nd DETROIT INTERNATIONAL WINE AUCTION

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Matthew P. Cullen and Karen A. Cullen

Matt and Karen are honored to serve as co-chairs for the 2013 Wine Action, along with Nate and Cathy Forbes.

Matthew Cullen is president and chief executive officer of Rock Ventures LLC, the umbrella entity formed to provide operational coordination, guidance, and integration to Dan Gilbert’s portfolio of companies and investments. Cullen also has responsibility for Gilbert’s “Opportunity Detroit” initiative, which is an effort to spark development and revitalization in the city.

In addition, Cullen is president and chief operating officer of Rock Gaming LLC, a Midwest-based gaming partnership. Through a partnership with Caesars Entertainment, the group has developed unique urban casinos under the Horseshoe brand in Cleveland and Cincinnati. Cullen is also a principal in Rock Gaming’s affiliate, Athens Acquisition, which acquired a majority interest in Detroit’s Greektown Casino-Hotel in April 2013. He is a 29-year veteran of General Motors (GM), where he was general manager of economic development and enterprise services. In addition to coordinating economic development initiatives in the communities in which GM operates, he created a shared services organization and had responsibility for the corporation’s vast 450 million sq. ft. global real estate portfolio.

Cullen was chief architect of GM’s $500 million acquisition and development of the Renaissance Center as the automaker’s global headquarters. Since 2003, he has helped oversee the billion dollar redevelopment of the city’s international riverfront as the founding chairman of the Detroit RiverFront Conservancy. He also serves as volunteer president and CEO of the M-1 RAIL Streetcar initiative.

In addition, Cullen is the chairman of Invest Detroit; vice chairman of the Downtown Detroit Partnership; and serves on the Detroit Zoological Society executive committee. He is also a board member of Bizdom, Detroit Regional Chamber, Hudson-Webber Foundation, St. John Health Foundation and Tech Town, and a trustee of the College for Creative Studies and Community Foundation of Southeast Michigan. He has previously chaired the Metropolitan Detroit Convention and Visitors Bureau, The Parade Company and the Metropolitan Detroit YMCA, and retains current executive committee membership with all three organizations. For more than 10 years, Cullen served as the governor-appointed chairman of the Michigan Economic Development Corporation (MEDC) executive committee.

Cullen earned a degree in Economics from the University of Michigan and an MBA from the University of Detroit Mercy. He also completed the Senior Executive Program at Harvard University.

Karen Cullen was previously an executive public relations professional for General Motors (GM), Delphi and Ilitch Holdings, Inc., until retiring in 2012. She earned a degree in Communications from the University of Michigan.

Karen remains active in the community and was a founding member of the Belle Isle Women’s Committee and remains actively involved with the Belle Isle Conservancy. She recently joined the Board of Directors of the Karmanos Cancer Institute. She is a member of Sigma Gamma and is actively involved with the Metropolitan Detroit YMCA, University of Detroit Jesuit High School and the Grosse Pointe Public Schools.

Matt and Karen are the proud parents of three boys, Matthew, Ryan and John, and they reside in Grosse Pointe Woods, Michigan.
NATHAN M. FORBES AND CATHERINE J. FORBES

Nate and Cathy Forbes are honored to serve as co-chairs for the 2013 Wine Auction, along with Matt and Karen Cullen.

Nathan Forbes is the managing partner of The Forbes Company, a nationally recognized developer, owner and manager of luxury shopping destinations, including The Somerset Collection here in Troy, Michigan.

Regarded throughout the retail industry as the benchmark for luxury retail development, Women’s Wear Daily featured The Forbes Company’s formula for branding luxury retail properties in its October 16, 2006, issue.

Forbes is also a part of a small group of area investors that purchased Quicken Loans from Intuit Inc. In addition, in 2005, he was part of an investor group that acquired the Cleveland Cavaliers basketball club of the National Basketball Association. Forbes is also a principal in Rock Gaming LLC. Rock Gaming LLC owns and operates casinos in Ohio, Maryland, and Michigan.

Forbes earned a Bachelor of Arts degree from the University of Michigan, and serves as its Chair on the Greater Detroit Campaign Leadership Council for the upcoming Michigan Difference Campaign. Forbes and the company’s respective properties are actively involved in numerous charitable endeavors and organizations. He serves on the Board of Directors of the acclaimed Karmanos Cancer Institute, a world-renowned cancer center that is committed to the highest standard of research, patient care and education. As well, Forbes is honored to serve on the College for Creative Studies’ Board of Trustees.

Forbes is a member of the International Council of Shopping Centers and the Young Presidents’ Organization. He has also been recognized for his leadership in the Detroit area by receiving an honor of recognition as Detroit Newsmaker of The Year finalist.

Catherine Forbes has been on the Board for Camp Mak-A-Dream for more than 15 years. She is currently serving as a Director. The Michigan Chapter supports the mission and goals of Camp Mak-A-Dream in Montana, a cost-free camp program for children and young adults with cancer. In addition, Cathy is now on the national leadership council for the University of Michigan Museum of Art. Cathy has served on numerous charitable committees, including The Children’s Tumor Foundation, Karmanos Cancer Institute, and the Detroit Institute of Arts.

Cathy graduated from the University of Wisconsin-Madison with a degree in Interior Design.

Nate and Cathy are the proud parents of four children, Andrew, Caitlin, Aaron and Tony, and they reside in Franklin, Michigan.
JEAN-CHARLES BOISSET
Boisset Family Estates

Jean-Charles Boisset was born into the world of wine in the village of Vougeot, Burgundy, France. His lifelong passion for wine began as a child, growing up above the cellars and within view of the centuries-old vineyards of Château du Clos Vougeot, the epicenter and birthplace of Pinot Noir and Chardonnay.

His parents, Jean-Claude and Claudine, founded the family winery in 1961 with an innovative and entrepreneurial spirit in one of the most traditional winegrowing regions in the world. Today, the family collection includes wineries that share more than 18 centuries of combined vinemaking heritage and tradition in some of the world’s most prestigious terroirs, from Burgundy to the South of France, to California’s Napa Valley and Russian River Valley.

Jean-Charles leads the family firm with passionate commitment to fine wine, history, quality and a deep respect for the environment. He implemented organic and biodynamic farming at all of the family’s estate vineyards in Burgundy and California. Together with his sister Nathalie, he created Domaine de la Vougeraie, uniting the family’s Burgundy vineyards, including prestigious monopoles such as the Vougeot 1er Cru Clos Blanc de Vougeot – planted in 1110 by the Cistercian monks, into one of Burgundy’s leading domaines. He instituted the concept of “viniculteur,” redefining the company’s traditional role to encompass a close and active interest in all aspects of winegrowing to ensure premium quality and sustainable farming practices. He refashioned and elevated the family’s founding winery bearing his father’s name – Jean-Claude Boisset – into a premier boutique vigneron in the Cotes de Nuits.

In 2003 Jean-Charles brought DeLoach Vineyards, a pioneering producer of Pinot Noir, Chardonnay and Zinfandel in Sonoma’s Russian River Valley, into the family collection. He immediately recognized the similarities to Burgundy: each boast a confluence of river, mountains and soil that is perfect for growing world-class Pinot Noir. He began a mission, inspired by his Burgundian heritage, to produce terroir-driven wines with the same commitment to terroir and organic and biodynamic farming he had instituted in Burgundy. In 2009, Jean-Charles’ quest for California wineries with a sense of history, heritage and a pioneering spirit, led him to Raymond Vineyards in the Napa Valley, where five generations of family winemaking anchors it to the earliest days of the Napa Valley. Under his vision, Raymond has become a leading producer of luxury fine wines, implemented organic and biodynamic farming on its 100-acre Rutherford estate, and become among the most dynamic winery destinations in California, earning “Winery of the Year” honors from Wine Enthusiast Magazine.

In 2011, Jean-Charles’ dream of championing California wine history became a reality when Buena Vista Winery, California’s first premium winery, founded in 1857, became a part of Boisset Family Estates.

From this great foundation of historical, pioneering wineries in France and California, Jean-Charles sets forth a vision of the wine world centered on family, passion, history, innovation, a commitment to fine wines, and a dedication to sustainable winegrowing. Decanter magazine has included him on its “Power List” of the 50 most important people in the wine world each year of its publication since 2007; in March 2008, he received the Meininger’s International Wine Entrepreneur of the Year; and in December 2008, he was named “Innovator of the Year” by Wine Enthusiast Magazine. The French America Foundation awarded him their first-ever French-American Partnership Award in 2013, bestowed upon an extraordinary individual or organization that has contributed to creating a strong and enduring French-American partnership in business, government or academia.
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Mr. and Mrs. Thomas Celani ..................................... 2005
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Mr. and Mrs. John F. Smith ..................................... 2000
Ambassador Ronald Weiser ....................................... 1999
Mr. John Psarouthakis, PhD .................................... 1998
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Mr. and Mrs. Alphonse S. Lucarelli ......................... 1996
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Mr. and Mrs. L. Neal Kennedy .................................. 1994
Mr. and Mrs. Eric A. Wiltshire ................................ 1993
Mr. and Mrs. Seth M. Lloyd ..................................... 1992
Mr. Andrew Lawlor and Ms. Linda Lutz .................... 1991
Mr. and Mrs. Frederick J. Schroeder Jr. .................. 1990
Mr. and Mrs. Norman Peslar .................................... 1989
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Mr. and Mrs. Robert Allesee ................................... 1987
Mr. and Mrs. Richard Brodie ................................... 1987
Ms. Carol Ann May ............................................. 1986
Mr. Michael Brenner .............................................. 1986
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Mr. Albert A. Theiss ............................................. 1985
Mr. James W. Goss .............................................. 1984
Mrs. Eric A. Wiltshire ......................................... 1984
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Mrs. Charles Kessler ............................................ 1983
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</tbody>
</table>
Fritz Hatton and his immediate family own Arietta, one of Napa’s top producers of Bordeaux-style blended wines. He is also the nation’s most experienced wine auctioneer, having begun his career in Christie’s Wine Department in 1980. After a 12-year management career for Christie’s in North America and the Far East, Hatton took a musical sabbatical on the West Coast in the early 1990s, and conducted his first auction for the Napa Valley Vintners in 1992. Out of his musical and wine country experiences with his winemaker friend John Kongsgaard emerged a wine brand with a musically inspired name: Arietta. In 1995 Hatton headed to Christie’s New York to serve as Director of Christie’s U.S. Wine Auction Department. In 1998 he returned to California to launch Arietta with his wife Caren. He remained with Christie’s as Consultant and Principal Wine Auctioneer before joining Zachys Wine Auctions in 2002. He continues to conduct all commercial wine auctions for Zachys, as well as numerous charity wine auctions nationwide. Not to mention his day job overseeing the production and sales of Arietta.

Fritz and Caren Hatton reside in Saint Helena, California, with their two daughters, Libby and Hattie. A native of Michigan, Hatton is a graduate of Phillips Exeter Academy and a summa cum laude graduate of Yale with a degree in English Literature. He returned to Yale as one of the first students to enroll in the Yale School of Organization and Management, from which he received an MBA in 1979. Apart from family and wine, his major interest is classical music, and he is just as happy playing the piano as he is encouraging bidders to turn cash into collectible wine.

This is Fritz Hatton’s 12th time serving as auctioneer for the Detroit International Wine Auction, and we welcome him back!
“Virginia May on a Hill”

AMY PAVLICHEK
‘13, Entertainment Arts
(Left side of spread)
This image is a still from my short film Virginia May and the Bearded Wullum. The film is about a young girl who is seeking friendship and approval. I incorporated digital drawings with hand-painted watercolors to add a sense of depth and wonder. Unlike the eerie, dark images seen throughout the majority of the film, this image captures the moment when the sky softens and everything feels like it is going to be okay.

“Trip the Light Fantastic Maquette”

ELIZABETH HORTH
‘13, Entertainment Arts
(Right side of spread)
The sculpture is an animation model created from clay, wire and paint. The model was created to be used as structural reference for the main character in my animated short film Trip the Light Fantastic. Inspired by children’s cartoons, I opted to keep my character simple in design and bright in color and mood.
At the beginning of the evening, you will receive a bidder number for use during the silent and live auctions.

**SILENT AUCTION**
Bidding for the silent auction lots occurs at designated times during the evening. Opening and closing times are clearly marked on signage throughout the silent auction location.

In front of each displayed lot is a clipboard holding a bidding sheet with a corresponding lot number. To bid on a particular lot, enter your name and bidder number on the line corresponding to your intended bid amount and below the previous entry on the bidding sheet. Minimum bids and bidding increments are listed on each bidding sheet. Failure to comply with the minimum increase listed on each bidding sheet will result in the elimination of your bid.

You may guarantee your winning bid by writing your name and assigned bidder number on the last line of the bid sheet(s) where indicated next to the designated “Buy It Now” winning bid price. By doing so, no higher bids will be accepted for that particular lot, and you will be the winning bidder.

At the close of the silent auction, a volunteer will collect all clipboards and bid sheets and submit them to the cashier. The highest bidder for each lot will be considered the purchaser of that lot. A list of silent auction lots and winning bidders will be available at the checkout area.

All items are sold as is.

**LIVE AUCTION**
To bid on a live auction lot, raise your paddle to be acknowledged by the auction spotters and/or auctioneer, who will confirm the highest bidder. Should a dispute arise between bidders, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the absolute right to resolve the dispute, reoffer, resell or withdraw the lot in question.

All items are sold as is.

**BIDDING INCREMENTS**
The auctioneer retains the right to call bids at his own discretion; however, typical increments follow:

<table>
<thead>
<tr>
<th>Bid Range</th>
<th>Increment</th>
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<tbody>
<tr>
<td>$1,000 – $2,000</td>
<td>in $100s</td>
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<tr>
<td>$2,000 – $3,000</td>
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<tr>
<td>$3,000 – $5,000</td>
<td>in $200s, $500s, $800s</td>
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<td>$5,000 – $10,000</td>
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<tr>
<td>$10,000+</td>
<td>in $1,000s, $2,000s</td>
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</tbody>
</table>

**PAYMENT AND DELIVERY**
When you have concluded your bidding for the evening, please proceed to the checkout area. There, you may pay for your auction purchase(s) (cash, check and major credit cards accepted) and turn in your paddle. Winning bidders are solely responsible for paying the total winning bid price plus any applicable taxes and fees.

All auction lots purchased on the evening of October 19 must be taken with you. Volunteers will be available to assist you in transporting items to your vehicle.

(Continued on page 26)
Any purchaser unable to receive goods on October 19 shall be responsible for delivery costs. The College for Creative Studies can assist in making these arrangements for you.

SALES TAX
You will be charged Michigan State sales tax of 6 percent on the amount up to and including the fair market value of the purchase.

TRAVEL PACKAGE AND CERTIFICATE DISCLOSURE
The College for Creative Studies (CCS) is acting as intermediary for suppliers (principals identified on accompanying documents or stated in the catalog such as air transportation, hotel accommodations, ground transportation, meals, tours, merchandise, etc. that are not directly supplied by CCS).

CCS shall not be responsible for breach of contract or for any intentional or careless actions or omissions on the part of such suppliers, which result in any loss, damage, delay or injury to any participant. Unless the term “Guaranteed” is specifically stated in writing on your ticket, invoice or reservation itinerary, we do not guarantee any of such supplier’s rates, bookings or reservations.

CCS or its representatives shall not be held responsible for any disruption of travel and/or related services, injuries, damages, disappointment, terrorism, social, political or labor unrest, mechanical or construction difficulties, diseases, local laws, climatic conditions, other abnormal conditions or developments, or any other actions, omissions or conditions outside of CCS’s control.

By accepting his/her package, the traveler/participant voluntarily assumes all risks involved with such activity whether expected or unexpected. CCS is not responsible for any damages to travelers/participants who assume “Specific Individual Risk.” The participant is hereby warned of such risks and is advised to obtain appropriate insurance coverage against them. Your retention of travel packages shall constitute consent to the above and an agreement on your part to convey these contents to your travel companions. These packages contain blackout periods that are stated on each travel package.

Unless otherwise specified, “airfare included” indicates upgradeable coach class tickets, with the option for the purchaser to upgrade to another class at his/her expense.
purchase your table centerpiece

CENTERPIECE PURCHASE PROCEDURES
The beautiful centerpieces on each dinner table were designed by April Wagner, ’95, Crafts. To purchase the epiphany studios glass centerpiece from your table or another table, please see a member of the epiphany studios sales team who will be located in the main tent during the Gala Dinner. They will process your sale using your bidder number, and mark your centerpiece as “sold” during the Gala Dinner and Live Auction. After dinner, your item will be packaged and brought to the checkout area near valet. Please visit the auction checkout area to complete your purchase and porters will be available to assist in transporting your purchases to your vehicle.
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<tr>
<td>Standard bottle</td>
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<td>Imperial</td>
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<tr>
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<td>Case</td>
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<tr>
<td>Magnum case</td>
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<td>9 liters, 12 standard bottles</td>
</tr>
<tr>
<td>Barrel</td>
<td>180</td>
<td>240 standard bottles (20 cases)</td>
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“Color Swatches”

LAUREN ROMANOWSKI
'13, Fine Arts

This work was an exploration of color and movement. The piece was designed to help me view all possible points of color exploration, by comparing and contrasting diverse colors together to create a non-traditional color scale. The medium of this piece is oils and encaustic. Encaustic, being a diverse medium in itself, is what made this piece come to life. The sudden urge to touch the growth of the wax is usually what a viewer endures when taking a stance in front of this piece. Somehow it’s hard for our eye to comprehend the depth of the illuminating color.
MAJESTIC MAGNUM TRIO

(1) 1.5 L 1970 Moët & Chandon Cuvee Dom Perignon Brut Champagne
(1) 1.5 L 1994 Chateau Latour Pauillac
(1) 1.5 L 1999 Chateau d’Yquem Sauternes

Donated by Van and Lori Conway and Conway MacKenzie

This is a great lot of wines to accompany a fabulous dinner. Begin with lovely bubbly from Dom. Match the Latour with steak or roast. Then end the meal with a delectable Yquem. The 1970 Dom Perignon is still very fresh and compelling, lively and silky, with lots of fruit. Aromas and flavors are delightful, offering caramel, cotton candy, citrus, brioche, toast, honey and nuts, culminating in a long, luscious finish. The 1994 Latour, given its higher than normal percentage of Merlot, is sweet and fleshier in texture than typical. It is full, powerful and layered, with intense fruit, cassis, walnuts, smoke and pain grille. Tannins and acids are good and in balance and the finish is long, guaranteeing a long life. The 1999 Yquem is delectable, unctuously textured, with underlying crisp acidity, bright, fresh and sweet. In the nose and on the palate, orange marmalade is laced with dried apricot, pineapple, ginger, honey, lemon and dried cherry, a lovely mouthful, with a long, sweet, rich finish.

BLANKIET CABERNET — A BEAUTIFUL CAL-FRENCH FUSION WINE

(1) 3 L 2005 Blankiet Estate Cabernet Sauvignon Paradise Hills Vineyard

Donated by Friends of CCS

Claude and Katherine Blankiet have produced a lovely, juicy, Graves-like wine, featuring chocolate, espresso, blackberry, cassis, earth, violet and tobacco. It is full-bodied, concentrated, pure and firmly structured, a 25 to 30-year wine.

SHAFER HILLSIDE SELECT CABERNET — A ROCK STAR WINE

(6) 750 ML 2008 Shafer Vineyards Hillside Select Cabernet Sauvignon Stags Leap District

Donated by Friends of CCS

On the way to becoming a rock star, this polished, pedigreed, deep, muscular wine demands cellaring. Silky, layered, textured and structured, it shows expressive dark fruit and flavors of blackberry, black cherry, licorice, leather, chocolate, coffee, oak and spice. With firm tannins balanced by substantial fruit, the wine should evolve beautifully until at least 2038.
CANDIDATES FOR PERFECTION FROM HARLAN

(1) 750 ML 1994 Harlan Estate Napa Valley
(1) 750 ML 1995 Harlan Estate Napa Valley
(1) 750 ML 1996 Harlan Estate Napa Valley
(1) 750 ML 2002 Harlan Estate Napa Valley

Donated by Van and Lori Conway and Conway MacKenzie

Calling it “Perfection in the glass,” Robert Parker accorded the 1994 100 points for its spectacular aromatics, pure and rich fruit, prodigious flavors, depth and length and perfectly intertwined acids, tannins, alcohol and wood. The 1995, meriting 99 points from Parker, has an anticipated maturity of 2025. The 1996 scored 98 points from Parker and should evolve beautifully until 2035. The 2002 Harlan is another 99-point wine, which Parker declared is worth mortgaging the farm to acquire it. It is not surprising that Harlan is one of Napa’s cult wines and among California’s most expensive and difficult to find wines.

COMPELLING CABERNET FROM STAHLIN

(6) 750 ML 2003 Staglin Family Vineyard Rutherford Estate Cabernet Sauvignon
(3) 1.5 L 2003 Staglin Family Vineyard Rutherford Estate Cabernet Sauvignon

Donated by Tom and Vicki Celani

Shari and Garen Staglin founded their 50-acre estate in 1985 in the Rutherford area of Napa Valley. The 2003 Cabernet is very impressive for its rich, plush, complex core of black cherry, currant, mocha and cedar. Sharply focused, intense and persistent flavors fan out on the finish coating the palate. The wine is aromatic, with forward fruit of toast, jam, blackberry, plum, spice and leather. Tannins are lush and velvety and the finish is long.

HALSTON HERITAGE — LEGENDARY AMERICAN LABEL

$5,000 Credit at HALSTON HERITAGE Somerset Collection

Private Party at HALSTON HERITAGE, Somerset Collection with 10 friends

Three Nights, for Two Guests, at the Historic Chateau Marmont in Hollywood, California

Tour of the Los Angeles County Museum of Art

Two Tickets to The Los Angeles Ballet

Dinner at Cecconi’s

$1,000 Credit Toward Airfare

Donated by Halston Heritage and Somerset Collection

Halston: The name itself has evoked visions of ultimate elegance and luxury for nearly half a century. The brand’s classically cut designs and refined approach to quality is recognized as an architect of American design. Enjoy a $5,000 credit in the Somerset Collection Halston Heritage store and a private soiree with 10 friends. Travel to Los Angeles to be hosted for two nights at the Chateau Marmont, built in 1927 and modeled loosely after the Château d’Amboise, a royal retreat in France’s Loire Valley. While in Los Angeles you will enjoy the LACMA, which holds more than 150,000 works spanning the history of art from ancient times to the present, and a performance by the Los Angeles ballet. Also enjoy a meal at the famed Cecconi’s West Hollywood, a classic Italian restaurant. Package expires December 31, 2014. Please schedule 90 days in advance.
PREVIOUS FEATURED VINTNER
CAYMUS SPECIAL SELECTION — THE GOLD STANDARD IN CABERNET
(1) 1.5 L 2000 Caymus Vineyards Special Selection Cabernet Sauvignon Napa Valley
(1) 1.5 L 2001 Caymus Vineyards Special Selection Cabernet Sauvignon Napa Valley
(1) 1.5 L 2002 Caymus Vineyards Special Selection Cabernet Sauvignon Napa Valley
(1) 1.5 L 2003 Caymus Vineyards Special Selection Cabernet Sauvignon Napa Valley
Donated by Jim and Sandra Vandenberghe

Caymus Special Selection, their top-of-the-line Cabernet, debuted in 1975 when owner-founder Charlie Wagner and his son, Chuck, chose their best barrels of Cabernet for the limited production Special Selection, a 100% Cabernet bottling. Always highly rated, the irresistible wine is classically proportioned, richly flavored, amazingly complex, deep, concentrated, full-bodied and very long. The 2000 is rich and full, with mouthcoating cherry, raspberry, blackberry, anise, spice, cedar, currant, plum and mocha, with hints of herbs and lead pencil. The 2001 shows aromatic complexity redolent of ripe plum, coffee, blackberry, mineral, slate, chocolate and cedary oak. The stunning 2002 has a glorious fragrance of cassis, licorice, toasty oak, spice and vanilla. The 2003, multidimensional, voluptuous, textured, full and big, is redolent of cassis, graphite, spice and leather.

BOUNTIFUL BURGUNDIES
(3) 750 ML 2005 Domaine De La Vougeraie Bonnes Mares
(3) 1.5 L Domaine De La Vougeraie Clos De Vougeot
Donated by Friends of CCS

Bonnes Mares is a big, muscular and powerful yet still elegant, balanced wine, dense, very complex and long. It has gorgeous, pure, black fruit, pepper, oak and earth and is very impressive. A stunning Burgundy, the Clos de Vougeot, with great textural depth and richness, has layers of dark red fruit, smoke, licorice and sweet, exotic spice. Beautifully balanced and complex, offering great length, it is fabulous and should age well until 2045.

WHEN THE SAINTS GO MARCHING IN
(1) 1.5 L 2002 Chateau Leoville Las Cases Pauillac
(1) 3 L 2003 Chateau Leoville Las Cases Pauillac
Donated by Friends of CCS

Leoville Las Cases, a renowned Second Growth owned by the Delon family, generally has a blend of about 65% Cabernet Sauvignon, 19% Merlot, 13% Cabernet Franc and 3% Petit Verdot. The 2002 merited 94-97 points from Robert Parker, calling it a candidate for wine of the vintage, of First Growth quality, with an anticipated maturity of 2030+. The dense, concentrated, tannic wine is very promising, with a great intensity of dark fruit, etched with vanilla, flowers and oak. The 2003 is muscular, deep, full and dark, with fresh and juicy aromas and flavors of vanilla, black cherry, crushed rocks, flowers, licorice, toasty oak and cassis.

PREVIOUS FEATURED VINTNER
FABULOUS FAR NIENTE IN LARGE FORMAT — A NAPA VALLEY SUPERSTAR
(1) 6 L 2010 Far Niente Estate Cabernet Sauvignon Oakville
Signed by Larry Maguire, 2002 DIWA Chair
Donated by Far Niente

Far Niente, the critically acclaimed 250-acre Napa Valley wine estate, founded by Gil Nickel in 1979 in Oakville, Cabernet Central, is renowned for producing luxury, estate-bottled Cabernet Sauvignon and Chardonnay every year. Their wines are highly sought after for their ability to age gracefully and become more complex and elegant with time. The 2010 Far Niente Cabernet Sauvignon opens with forward fruit aromas of boysenberries, accented with rich, toasted oak and a hint of espresso.
DETROIT URBAN CRAFT FAIR 2012

7th Annual

$1 Admission

December 1&2
“Not Your Grandma’s Event Poster”

ANGELA FOSTER
‘14, Graphic Design
(Left side of spread)

Graphic designers are storytellers. Rather than crafting eloquent sentences full of clever words, graphic designers craft meaningful messages using typography, shape, color, image and more. These limitless boundaries allow the graphic designer to infuse a mood and spirit into a piece of communication.

Using the event’s self-proclaimed slogan, “It’s not your grandma’s craft fair,” I challenge the public to let go of preconceived notions of knit sweaters and embrace the urban youth culture of the Detroit crafting community. The poster also functions as a do-it-yourself challenge, where the viewer can assemble the box within the poster, and use it to take home their purchased goods from the fair.

“Untitled”

NICOLE ROACH
‘14, Graphic Design
(Right side of spread)

Designing, programming, visualizing with drawing, it’s about how images can be generated via code. We’ve been making creative work with the computer for years … it’s our partner. But what happens when we relinquish a certain level of control to it? Then we ask the viewer: What role does the computer’s voice play in creative work? Is it an unwilling participant in the process? Here, we have the elements of design (e.g., color, shape, typography, image). They are traditionally items of choice, but here they are subject to randoms and algorithms. The computer is part designer. This a printed work as opposed to screen-bound because screen works are invisible until we punch the right buttons. I thought it was necessary to turn the invisible into the visible/touchable/explorable.

I treat it like it’s digital yet I’m inspired by the physical world. I’m exited by the new opportunities that open source software and technology have given us to push the boundaries of our relationship between humans and technology.
THE ART of WINE

silent auction reception

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PREVIOUS FEATURED VINTNER

TOUR AND TASTING AT SCHRAMSBERG — AMERICA’S HOUSE OF SPARKLING WINE

(1) 750 ML 2005 Schramsberg J. Schram Brut California
(1) Schramsberg Ice Bucket
(1) Schramsberg Champagne Stopper

Tour and Tasting for Two
Donated by Schramsberg

Two guests will enjoy a tour and tasting at the Schramsberg Winery, a 218-acre estate on the forested slopes of Diamond Mountain, south of Calistoga, the oldest hillside vineyards in Napa Valley. Jack and Jamie Davies acquired the historic property, which had been abandoned for years, in 1965. Their aim was to produce America’s most prestigious, select and admired sparkling wine. In 1992, their flagship wine, the 1987 J. Schram, named after the property’s founder, was released, a Chardonnay-focused blend from the very best wine lots of approximately 250 produced each year. On your tour of the estate, a registered historic landmark, walk the vineyards, visit the Victorian house, the lower winery, barn and Napa Valley’s oldest wine caves, which were begun by Chinese laborers in the late 1800s and expanded in the 1980s. The estate has been largely unchanged since the days of its founder, Jacob Schram. The 2005 J. Schram is bold, opulent, balanced, elegant, vibrant and viscous, redolent of crisp minerally fruit, lemon tart, almond brioche, apple, cinnamon, candied ginger, grapefruit, pineapple and white peach, with long acidity.

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A MOUTHWATERING BORDEAUX BLEND FROM BACIO DIVINO

(1) 3 L 1996 Bacio Divino Cellars Red Wine Napa Valley
Donated by Friends of CCS

Owner/winemaker Claus Janzen produced another lovely Bacio Divino red, a blend of 66% Cabernet Sauvignon, 17% Sangiovese, 9% Petite Sirah and 8% Merlot. The mouthwatering wine is spicy, oaky, jammy, full and complex, redolent of cassis, strawberries and cherries. The dominant black fruit upstages the new oak so the fleshy, seductive, sexy wine is in excellent balance.
PREVIOUS FEATURED VINTNER
RIDGE MONTE BELLO — THE CHATEAU LATOUR OF CALIFORNIA
(1) 1.5 L 1999 Ridge Vineyards Monte Bello Santa Cruz Mountains
Donated by Friends of CCS

According to Robert Parker, Ridge is a great winery that has never gone through an unsatisfactory period of winemaking largely because of the perpetual brilliance of Paul Draper. Ridge Monte Bello, exceptional year after year, is dark, concentrated, immensely flavorful, with complex fruit, earth, cedar and oak flavors, moderate tannins, and is very age-worthy. From 1962 forward, Ridge has laid claim to top honors as California’s finest, most consistent Cabernet producer. The 1999 is still fresh, vibrant and very perfumed, with a silky texture and an acid spice, offering boysenberry, blackberry, currant, mocha, spice, earth and mineral. It is dense, balanced, focused and graceful, with good length.

PINOT PULCHRITUDE FROM FLOWERS
(1) 1.5 L 2006 Flowers Andreen-Gale Cuvee Pinot Noir Sonoma Coast
Donated by Friends of CCS

Walt and Joan Flowers established the winery in 1989, and then in 2009 they partnered with Augustin Huneeus. The Flowers Pinots are fabulous. This 2006 Andreen-Gale is sourced from their coolest estate vineyards, producing an elegant, exotic, distinctive wine. It is big, with good fruit intensity, silky tannins and a savory finish, offering smoke, tobacco, spice, earth, black cherry, red plum and mineral.

BURGUNDIAN SIZZLE
(1) 750 ML 2005 Domaine Thierry Mortet Chambolle-Musigny 1er Cru Les Beaux Bruns
Donated by Friends of CCS

The 7-hectare domaine, established by Thierry Mortet in 1992, utilizes classic winemaking techniques, small production, hand harvesting and 50% new oak to make his delicate, elegant, perfumed, generous, intense and pure wines. This Chambolle-Musigny shows ripe black fruit, pepper, spice, smooth tannins and a lingering finish of bright, red fruit.

SWEETS TO THE SWEET, SUGAR FOR MY HONEY — CHATEAU ROUMIEU LACOSTE
(1) 375 ML 1996 Chateau Roumieu Lacoste Sauternes
Donated by Friends of CCS

A lovely, delightful Sauternes, it is perfumed, fruity and flavorful, with palate and finish echoing the nose. Notes of pineapple, apricot, honeysuckle, honey, vanilla and pear are vibrant, with underlying crisp acidity. The wine is full, balanced and smooth, a very attractive palate-cleanser, sweet but non-cloying.
HOT REDS FROM WASHINGTON

(1) 750 ML 2003 Long Shadows Wineries Chester Kidder Red Columbia Valley
(1) 750 ML 1997 Woodward Canyon Artist Series Cabernet Sauvignon Washington
Donated by Friends of CCS

Long Shadows Wineries, founded by Allen Shoup, is a collection of ultra-premium wines created by internationally acclaimed winemakers from the major wine regions of the world. Chester Kidder, named after Shoup's grandparents, is round, complex, lush, seamless and balanced, with rich aromas and flavors of berries, chocolate and spice, a lovely blend of Cabernet Sauvignon, Syrah and Merlot. Since its establishment in Walla Walla Valley in 1981 by Rick Small, this winery has been producing premium, award-winning Cabernet Sauvignon, Merlot and Chardonnay. The 1997 Artist Series, supple, plush and generous, with black fruit, caramel, spice, cedar and toasty oak, ending in a long, creamy vanilla finish, has a great balance of fruit, acids and tannins.

DISTINCTIVE RED DUO

(1) 750 ML 2004 Duckhorn Vineyards Paraduxx Winery Napa Valley Red
(1) 750 ML 2010 Ferrari-Carano Siena Sonoma County Red
Donated by Friends of CCS

Paraduxx Winery is part of the illustrious Duckhorn portfolio of wines. The 2004 red blend is hearty, yet round, with good depth, mouth feel and length, accented with blueberry, dried fruit, earth, anise, mineral, spice and pepper. The Siena, a blend of Sangiovese and Malbec, is balanced, clean, fresh and bright, with ripe cherry, blackberry, cola, spice, sweet oak and vanilla.

A CHARMING TWOSOME

(1) 750 ML 2010 Esterlina Pinot Noir Esterlina Estate Vineyard Anderson Valley
(1) 750 ML 2012 Ferrari-Carano Fume Blanc Sonoma County
Donated by Friends of CCS

Esterlina, a family operation situated on a ridge overlooking Anderson Valley, is producing award-winning wines. This Pinot offers red fruit, strawberry, cedar, spice and blueberry, with subtle oak. The Ferrari-Carano Fume Blanc is crisp, clean and fresh, with bright acidity and good depth, laced with orange blossom, quince, white peach, lemon, pineapple and pear.
PEDRO DOMEQ THREE VINES BRANDY — A DELIGHTFUL AFTER-DINNER LIBATION
(1) 750 ML NV Pedro Domeq Three Vines Brandy
Donated by Friends of CCS

This is an attractive Brandy, amber-hued, fruity and delicate, nuanced with raisins, nuts, spice and wood, medium-bodied, with a spicy finish.

A WINSOME CABERNET FROM CARMENET
(1) 750 ML 1984 Carmenet Cabernet Sauvignon Sonoma Valley
Donated by Friends of CCS

Carmenet Winery, founded in 1982, was initially part of the Chalone Wine Group. This Cabernet is fully mature but still fresh, with notes of black cherry, currant, cedar and spice. It is fruity and flavorful, with a lingering finish.

RIGHTIOUS RIESLING FROM PRUM — A GERMAN RIESLING SUPERSTAR
(1) 750 ML 2006 Joh. Jos. Prum Wehlener Sonnenuhr Auslese Riesling Mosel Germany
Donated by Friends of CCS

The Prum estate in Bernkastel, established in 1911, has for decades been one of the exceptional producers of top-quality wine in Germany. Over half of the vineyard holdings are among the best parcels of the top sites, especially Wehlener Sonnenuhr, where the legendary Dr. Manfred Prum regularly produces top-class regular and botrytis wines. This 2006 Auslese Riesling is a classic, extremely elegant, with focused, precise and intense fruit, impeccable balance, great depth, concentration and complexity, balanced sweetness and length. Aromas and flavors are gorgeous and buttery textured, packed with flowers, honey, apricot, peach, pear, apple and citrus. It is very ageworthy and could be a 40-year wine.

SIP HISTORY WITH THIS BUENA VISTA CABERNET
(1) 750 ML NV Buena Vista Haraszthy Cellars Cabernet Sauvignon Cask 155
Donated by Friends of CCS

Buena Vista Winery is California’s oldest premium winery, founded in 1857 by Agoston Haraszthy of Hungary. It has undergone numerous changes, closing after the 1906 earthquake and re-opening in the late 1950s. But it wasn’t until the late 1970s that it began to produce some impressive wines, including Cabernet, Chardonnay, Merlot, Pinot Noir, Riesling, Sauvignon Blanc and Zinfandel. The Cabernet shows depth and complexity, with good fruit and flavor, cherry and berry notes, laced with mineral, earth and oak. It is firmly structured, with underlying tannins, good acids and a lingering finish.
LADERA VINEYARDS ESTATE TOUR AND TASTING
Tour and Tasting for Four People
Donated by Ladera Vineyards, CA

Ladera Vineyards, a family operation owned by Anne and Pat Stotesbery, is the home of estate-grown and produced hillside wine focused on Howell Mountain Appellation Cabernet Sauvignon. Four guests will enjoy a tour of the property, including the beautiful historic 1886 restored and renovated stone winery, utilizing gravity flow techniques, underground caves and vineyards, which date to 1877. The flagship vineyard on Howell Mountain ranges from 1,600 to 1,800 feet. The intense fruit of Ladera wines is attributable to the well-drained hillside and mountain vineyards. After the tour, taste the current releases of Ladera Estate wines in the private Great Room.

ACCLAIMED PINOT NOIR FROM LAZY CREEK VINEYARDS
1.5 L 2006 Lazy Creek Vineyards RPB Pinot Noir Anderson Valley
Donated by Lazy Creek Vineyards

The Lazy Creek Estate Pinot Noir Reserve Puncheon Blend comes from an 8-acre block in their 36-acre Pinot Noir vineyard, said to be the oldest Pinot Noir vineyard in California. The wine is structured and textured with silky tannins and good acidity. Bright aromas and flavors of cherry, raspberry, rose, spice, toasty oak, forest and earth are lovely, carrying through from the nose to the lingering finish. The 95-acre ranch, west of Philo, is a small-scale producer of acclaimed Pinot Noir, Gewurztraminer, Chardonnay and Riesling. The property was recently acquired by Don and Rhonda Carano, owners of Ferrari-Carano Vineyards in Sonoma.

YOU’LL BE READY FOR YOUR CLOSE-UP WITH ELAYNE GROSS PHOTOGRAPHY
Gift Certificate for a Black-And-White Digital Portrait Session for Up to Two Children and Two Adults
Donated by Elayne Gross Photography

This package includes 50 to 70 images shot digitally in black and white, which are then uploaded to an Internet site for viewing and ordering. Package includes the following prints: one 8” x 12” or 8” x 10”, four 5” x 7” prints and a set of eight wallet prints or an 11” x 14” canvas or photo print, textured and mounted. Photographs are to be taken at Elayne Gross Photography studio. Certificate expires April 30, 2014.

TERRIFIC TALBOT
3 L 1987 Chateau Talbot, Saint-Julien
Donated by A. Alfred Taubman

A Fourth Growth wine of consistently high quality and value, it is generally a blend of 66% Cabernet Sauvignon, 26% Merlot, 5% Petit Verdot and 3% Cabernet Franc. The 1987 Talbot is mature yet robust, fruity and full-bodied, with good grip, depth and length and is layered and elegant. Dark in color, with good personality and style, it is accented with leather, olive, vanilla, chocolate, cassis and pepper.
Montevertine was founded by Sergio Manetti in the Chianti Hills in 1967. His first vintage was 1971. The 1984 Montevertine, made with Chianti grapes, Sangioveto, Canaiolo and Colorino, was aged in oak for 24 months. The wine is lovely and elegant, with good intensity and complexity, fine tannins and medium body. It is smooth and plummy, laced with dried cherry, olives, chocolate and meat, with fine tannins.

A wine tasting party is a great way to gather your friends and family for an unforgettable, educational experience. This certificate entitles the winning bidder to a six-bottle in-home wine tasting for up to 16 people conducted by a Wine Advisor with Wines for Humanity. Learn how to taste wine, how to pair wine with food, and how to make wine an integral, meaningful part of your life. Wines for Humanity is a wine tasting company dedicated to introducing the public to the joy of fine wines while raising funds for charity. Their delicious wines are sourced from award-winning vineyards all over the world. These private, hosted wine tastings offer a fun, educational, relaxing way to taste, learn about and enjoy wine. All wine and wine glasses will be provided; wine is delivered to the winning bidder prior to the tasting event. Wine Advisor is available for two hours.

Arietta Variation One is a unique blend of Syrah and Merlot sourced from grapes grown on the famous Hudson Ranch in Napa/Carneros. Famed winemaker John Kongsgaard made this extraordinary wine. Arietta, an artisanal producer of handcrafted Napa Valley red wines since 1996, is owned by Fritz and Caren Hatton. The wines of Arietta are known for their complexity and vibrancy, and look to the great wines of Bordeaux for their inspiration. They are so named because of Fritz Hatton’s devotion to classical music. The wines are lush, harmonious, complex and exceptional, attributable to their principle of purchasing fruit from only the very, finest vineyard blocks.

The 18-acre St. Helena Winery, a sustainably farmed estate, is owned by Peter and Paulette Story. The wine, made by noted winemaker Aaron Pott, is weighty, muscular and complex, a blend of 98% Cabernet and 2% Petit Verdot. The nose and palate are marked by a soft richness and an earthy nuance, with a mélange of currants, blueberry, cassis, chocolate, cherry and sweet oak. The wine shows a firm grip of tannins, and is structured, layered and very long.
MERITAGE WINES — THE ART OF BLENDING

Meritage Wines from California and Washington

(1) 750 ML 2002 Grande River Vineyards Meritage Red Wine
(1) 750 ML 2004 Grande River Vineyards Meritage White
(1) 750 ML 2004 Norman Vineyards No Nonsense Red Meritage Paso Robles
(1) 750 ML 2004 Sawyer Cellars Bradford Rutherford Meritage
(1) 750 ML 2004 St. Supery Elu Napa Valley Red Wine
(1) 750 ML 2004 Thomas Fogarty Lexington Santa Cruz Mountains Red Wine
(1) 750 ML 2005 Boeger Reserve Meritage El Dorado
(1) 750 ML 2005 Chateau Montelena Chardonnay Napa Valley
(1) 750 ML 2005 Chateau Ste. Michelle Artist Series Meritage Red Columbia Valley
(1) 750 ML 2005 Costantino Winery The Poet Meritage Napa Valley Red Wine
(1) 750 ML 2005 Dry Creek Vineyard The Mariner Red Wine
(1) 750 ML 2005 Franciscan Magnificat Red Wine Napa Valley
(1) 750 ML 2005 Kendall-Jackson Grand Reserve Meritage Red Wine Sonoma Valley
(1) 750 ML 2005 Murrieta's Well Meritage Livermore Valley
(1) 750 ML 2005 Raymond Meritage Napa Valley
(1) 750 ML 2005 Robert Hall Meritage Paso Robles Hall Ranch Red Wine
(1) 750 ML 2005 Rodney Strong Symmetry Alexander Valley Red Wine
(1) 750 ML 2005 Topel Le Mariage Mendocino
(1) 750 ML 2006 Casa Nuestra Meritage Red St. Helena Estate Napa Valley
(1) 750 ML 2006 Cinquain Cellars Reserve Meritage Nacogost Estate Vineyard
(1) 750 ML 2006 Langtry Meritage Red Wine Lake County
(1) 750 ML 2006 Lyeth Meritage Sonoma County
(1) 750 ML 2006 Maier Family Meritage Red Wine Sonoma County
(1) 750 ML 2006 Virtu White Wine Meritage Napa Valley
(1) 750 ML 2007 Costantino Winery The Novelist Meritage California White Wine

Donated by The Meritage Association

Meritage is an invented word identifying handcrafted wines blended from traditional Bordeaux varietals. A unique complexity and composition is achieved by a marriage of the major Bordeaux grapes. This is a wonderful variety of wines to start up or expand any cellar or to put on a great party and wow your friends. It's also a great opportunity to taste some lovely, delicious, distinctive and diverse expressions of meritage wines from wineries in California and Washington, all wines well-suited to an eclectic palate.

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HEITZ MARTHA'S VINEYARD CABERNETS FROM THE 80s

(3) 750 ML 1981 Heitz Cellar Cabernet Sauvignon Martha’s Vineyard Napa Valley
(2) 750 ML 1989 Heitz Cellar Cabernet Sauvignon Martha’s Vineyard Napa Valley

Donated by Van and Lori Conway and Conway MacKenzie

This lot shows the ageability of truly world-class Napa Valley wines. Both of these vintages of Heitz Martha's Vineyard Cabernet are still holding well, rich and fresh, with ripe fruit, acids and tannins in balance. The wines offer lovely aromas and flavors of cherry, tobacco, mint, cedar, berry, spice, chocolate and leather. The wines are bright, elegant, full-bodied, with fine depth and complexity and long, lingering, fruity finishes.
PREVIOUS FEATURED VINTNER
CAYMUS — WHERE CABERNET IS KING

(1) 750 ML 1975 Caymus Cabernet Sauvignon Napa Valley
(2) 750 ML 1976 Caymus Cabernet Sauvignon Napa Valley Signed by Charles Wagner, 1994 DIWA Featured Vintner

Donated by Van and Lori Conway and Conway MacKenzie

Cabernet is king at Caymus. Few wineries in the world can boast such an enviable record of consistent excellent as Caymus, producing cassis-flavored, ripe, concentrated and rich Cabernets. Caymus leaves the fruit to hang on the vine much longer than normal to develop suppleness, increase color, soften tannins and produce a wider array of aromas and flavors, often resembling a Pichon Lalande. The Wagner family has been producing outstanding Cabernets since 1972. The 1975 and 1976 are at a peak, but the fruit is holding, still fresh yet subtle, hinting of dark cherry, chocolate, cassis, vanilla and wood.

VIP TOUR AND TASTING AT BRENGMAN BROTHERS WINERY FOR FOUR

(6) 750 ML 2007 Refosco Reserva Valpanera
Original Wood Box With Valpanera Imprint

Donated by Robert Brengman, ’87, Graphic Design

Four people will enjoy a VIP Tour of the Brengman Brothers Winery at Crain Hill Vineyard. Included in this lot are complimentary tastings for four people, a tour of the vineyards with the owner, and a tour of the barrel cellar with tastings hosted by the cellar master. The winery is situated on east-facing hillsides on the southeast side of the Leelanau Peninsula on Lake Michigan. The tall post and beam winery, resembles a farmhouse with a fireplace. Former Detroit restaurant owners, the Brengmans have a 45-acre vineyard planted to Riesling, Gewurztraminer, Pinot Gris, Sauvignon Blanc, Viognier, Chardonnay and Pinot Noir. The wines are seductive, with crisp, clean flavors. In order to provide wines for tasting at the winery while the vineyards are developing, the Brengmans have partnered with Giovanni Dal Vecchio of Friuli’s Valpanera winery in Italy for Italian reds. The Valpanera red wines use the Refosco grape, an old Italian variety, producing hearty, robust, well-sculpted, fruity, elegant wines.

SATURATE YOUR PALATE WITH DELICIOUS FRUIT FROM CLARK CLAUDON CABERNET

(1) 1.5 L 2000 Clark Claudon Vineyards Cabernet Sauvignon Special Barrel
Lot 9 Premiere Napa Valley Auction (2002)

Donated by Friends of CCS

The Clark Claudon Cabernet Sauvignon from 2000 is 100% Cabernet. It was a Premiere Napa Valley auction lot with very limited bottling, made just for Bounty Hunter Rare Wines and impossible to get. Awarded 91 points by Wine Enthusiast Magazine, the wine is concentrated, deep, complex, balanced and chewy, with a lovely, textured mouthfeel. Notes of tobacco, vanilla, oak, graphite and mineral are wrapped around a delicious core of ripe Cabernet fruit, dark berries, cherries and currants, buttressed with fine tannins, good acids and ending in a lingering, fruity finish.
HERMITAGE FROM CHAVE — ONE OF THE PLANET’S GREATEST WINEMAKERS
(2) 750 ML 1983 Domaine Jean-Louis Chave Hermitage Red Rhone
Donated by Friends of CCS

According to Robert Parker, Gerard and Jean-Louis Chave are among the planet’s greatest winemakers. Parker says Chave’s red Hermitage is an immortal wine. The 1983 Chave Hermitage, scoring 93 from Parker, shows a profound concentration of ripe, smoky berry fruit, with Asian spices, red cherry, bacon, dried flowers and tobacco. Full-bodied, with exceptional depth and length, the wine reveals a wealth of flavor intensity with a lovely aged, integrated character and a silky texture. This wine should evolve beautifully until at least 2025. A family-owned domaine since 1481, the elegance and power of the Chave wines is attributable to several factors: low-yielding vines, late harvesting, non-intervention winemaking, no filtration and very little fining.

HAVE A HART-WELL
(3) 1.5 L 1998 Hartwell Vineyards Cabernet Sauvignon Stags Leap District Napa Valley
Bottles Signed by Robert Hartwell in Wood Boxes
Donated by Friends of CCS

Robert Hartwell started his vineyard with the following credo, “My idea from the start was quality before quantity at any cost … only the best grapes would be good enough. Grow the best grapes … make the best wine.” The wines are difficult to find but well worth the effort. They deliver a rich, complex core of black cherry, blackberry and cedary toasty oak in a graceful, harmonious, elegant structure.

A TANTALIZING BORDEAUX BLEND IN DOUBLE MAGNUM — DANCING HARES
(1) 3 L 2009 Dancing Hares Vineyards Red Wine Napa Valley
Bottle Signed by Andy Erickson
Donated by Dancing Hares Vineyards

A highly rated Bordeaux blend red wine from the Napa Valley, owned by Paula Brooks and Bob Cook, the Dancing Hares is comprised of 60% Cabernet Sauvignon, 20% Merlot, 14% Cabernet Franc and 6% Petit Verdot. The wine is elegant, silky, perfumed, richly textured and sweet, offering spice, chocolate, leather, currant, black cherry and dusty tannins. A gorgeous wine, it is generous, deep, layered, chewy and robust, yet beautifully balanced.

BUY, BUY BLACKBIRD
(1) 1.5 L 2010 Blackbird Vineyards Illustration Proprietary Red
Bottle Signed by Paul Leary
Tasting of Blackbird Wines From Bespoke Collection for Four People at Ma(i)sonry, Yountville, CA
Donated by Bespoke Collection

Four people will enjoy a tasting of Blackbird wines and a tour of Ma(i)sonry in Yountville and take home a signed bottle of Blackbird Vineyards wine. Michael Polenske founded Blackbird in 2003, producing Pomerol-inspired wines from Napa. Winemaker Aaron Pott makes elegantly styled, balanced, ageworthy blends of traditional red Bordeaux varietals. Ma(i)sonry Napa Valley is an art, wine and design collective in an historic setting affording a lovely, stylized backdrop for tasting and appreciating Blackbird’s boutique wines, with tasting rooms, lounges, an outdoor fire pit, lawn and outdoor gardens.
PREVIOUS FEATURED VINTNER
CAYMUS CABERNET — CONSISTENTLY CLASSY WINES
(2) 750 ML 1978 Caymus Cabernet Sauvignon Napa Valley
Donated by Friends of CCS

Cabernet is king at Caymus. Few wineries in the world can boast such an enviable record of consistent excellence as Caymus, producing cassis-flavored, ripe, concentrated and rich Cabernets. Caymus leaves the fruit to hang on the vine much longer than normal to develop suppleness, increase color, soften tannins and produce a wider array of aromas and flavors, often resembling a Pichon Lalande. The Wagner family has been producing outstanding Cabernets since 1972. The 1978 is at a peak yet it still has good fruit and is fresh with delicate notes of black cherry, mocha, currant, vanilla and oak.

A HEDONISTIC AND INTELLECTUAL TURN-ON — 1990 LYNCH BAGES
(1) 750 ML 1990 Chateau Lynch Bages Pauillac
Donated by Friends of CCS

The 1990 vintage of Lynch Bages is a poster bottle for Lynch Bages character, according to Robert Parker, awarding the wine 97 points, calling it one of his favorites. The wine is forward, fleshy and sexy, with firm grip, silky tannins, impressive length and a full-bodied palate. Aromas and flavors of roasted meat, herbs, sweet creme de cassis, black currant, chocolate and graphite, with an underlying minerality, are chewy, dense and concentrated.

EXQUISITE BURGUNDY FROM COMTES LAFON
(3) 750 ML 2005 Domaine Comtes Lafon Volnay Santenots Du Milieu
Donated by Friends of CCS

A velvety, mouthcoating wine of ripe, expressive, fresh cherry, spice and violets, it is elegant, rich, full and sweet. Deep and structured, the wine is harmonious and complex. Cellaring is needed to reach its full potential.

PREVIOUS FEATURED VINTNER
QUINTESSENTIAL BORDEAUX BLEND FROM QUINTESSE
(1) 1.5 L 1999 Quintessa Proprietary Red Rutherford Napa Valley
Original Wooden Box
Donated by Jim and Sandra Vandenberghe

Quintessa is an intense, vibrant, concentrated, highly aromatic wine that is elegant and polished. Aromas and flavors offer currant, black cherry, blackberry, fig and plum, laced with cedar, anise, spice, chocolate, flowers and oak. The Quintessa estate was founded by Agustin Huneeus in Rutherford in 1990, who is also a partner in Washington’s Longshadow Vintners.
A POWERHOUSE WINE FROM HUNDRED ACRE ARK VINEYARD
(3) 750 ML 2005 Hundred Acre Ark Vineyard Cabernet Sauvignon Howell Mountain
Donated by Jim and Sandra Vandenberghe

Hundred Acre wines, owned and produced by Jayson Woodbridge, are highly acclaimed and sought-after. This 2005 from the Ark Vineyard on Howell Mountain is a very big, yet very smooth wine, packed with flavor. It is refined, aromatic, very fruit forward, concentrated, firmly structured, balanced and complex, with a long, lingering finish. The wine is lovely, featuring dark fruit, cassis, raspberry, cherry, chocolate, licorice and flowers. It is accessible now but additional cellaring time will only enhance.

DOMAINE DU PEGAU'S CHATEAUNEUF DU PAPE CUVEE RESERVEE — A FULL-THROTTLE WINE
(1) 3 L 2003 Domaine Du Pegau Chateauneuf Du Pape Cuvee Reservee Rhone
Donated by Jim and Sandra Vandenberghe

Robert Parker awarded this 25-year wine 98 points for its big, powerful, muscular, Port-like, yet luxurious, voluptuously textured qualities. Produced by Laurence Feraud and father Paul, the wine offers a classic display of garrigue, lavender, bramble, cherry, pepper, Asian plum and blackberry. It is highly extracted, deeply concentrated, full-bodied and very long, with silky tannins and good acidity, auguring well for a long life. This 32-acre estate produces one of the appellation’s most majestic, old-style, robust, super concentrated, blockbuster wines. The wines are classic and long-lived – winemaking with no compromises.

AMERICAN ROYALTY — OPUS, THE ONE AND ONLY
(3) 750 ML 2000 Opus One Proprietary Red Napa Valley
(3) 750 ML 2001 Opus One Proprietary Red Napa Valley
Donated by Jim and Sandra Vandenberghe

Opus One, founded in 1979 by Baron Philippe de Rothschild, legendary proprietor of Mouton Rothschild, and iconic Napa Valley vintner, Robert Mondavi, is one of the most celebrated international winemaking ventures in modern history. By combining the great winemaking traditions and innovations of both families, their singular goal was to create an exceptional wine in the heart of Napa Valley. It was an immediate success and has become a signature wine of Napa Valley, French in style and Californian in execution. The 2000 Opus is structured, graceful, harmonious and elegant, yet deep and powerful. It is rich and jammy, offering blackberry, cherry, spice, currant, cedar, graphite, mineral, leather and plum, ending in a long finish. The 2001 reveals tons of rich new oak, cedar, cigar box, lead pencil, cassis, licorice, currant, chocolate, cherry and smoke. The wine is suave, smooth, lush and mouthfilling, showing elegance, balance, complexity, depth and length.
GAME ON AT GREEKTOWN CASINO
Two Night Stay at Greektown Casino-Hotel
$200 Credit to Any Food Outlet at the Casino
$200 Credit for The Woodhouse Day Spa
Donated by Greektown Casino

Escape to Detroit and enjoy the Greektown Casino and all it has to offer. Stop by the new Super Pit table games area to find all of your favorite table games in one new and exciting spot. Then, check out the new video poker lounge, The Fringe. It’s the best seat in the house for watching your team while playing your favorite games. Plus, they offer more than 2,700 of the most exciting slots and video poker machines, including the newest slots on the market as well as your old favorites, a live poker room and high-limit gaming! That’s why, now more than ever, it’s Game On at Greektown Casino-Hotel. After an exciting day of gaming, make your visit to Greektown complete, and stay in one of the 400 contemporary guest rooms and suites in the 30-story hotel, which offers views of the Detroit River and Canada, plus spectacular amenities. The Woodhouse Day Spa is located on Woodward Ave. on charming Merchants Row, in the heart of beautiful Campus Martius. The Woodhouse Day Spa invites you to a serene environment that will invigorate and transform you. With over 70 spa treatments to choose from, you are able to relax, unwind and revitalize, while enhancing your five senses.

POP THE CORK ON THESE BEAUTIFUL BUBBLIES

(2) 750 ML NV Armand De Brignac Ace of Spades Gold Brut Champagne
(9) 750 ML NV Bollinger Special Cuvee Brut Champagne
Donated by Friends of CCS

Both of these Champagnes are highly sought-after luxury cuvees. The Armand de Brignac, produced by Cattier, is a favorite of Jay-Z. Packaged in a bold bottle with a pewter card-spade with an A on it. A blend of 40% Chardonnay, 40% Pinot Noir and 20% Pinot Meunier from the vintages of 2002, 2003 and 2005, it is sourced from Premier and Grand-Cru rated villages. It is highly perfumed and mouthcoating with aromas and flavors of pear, nectarine, honeysuckle, sweet butter, spice, ginger, lemon, a candied nuance, an underlying minerality and a smoky finish. The Bollinger, a famed House since 1829, is elegant and refined, with fresh acidity, and a rich, supple texture. A blend of 60% Pinot Noir, 15% Pinot Meunier and 25% Chardonnay, it is multilayered, complex, bright and creamy, with a great mouthfeel and a long finish. Structured by reserve wines that have been aged in magnum bottles, it offers apple, black currant, smoky mineral, biscuit, lemon zest, honey, almonds, apricot and spice.
Penfolds, Australia’s superstar winery, produces St. Henri Shiraz, a counterpoint to their famous Grange. St. Henri Shiraz is one of Australia’s most important and distinctive wines, a unique expression of Shiraz matured in ancient large oak vats, made in an elegant style based on fruit definition. It is a multi-district blend drawing Shiraz from Barossa Valley, Eden Valley, Clare Valley, McLaren Vale and other areas. Rich, plush, soft, firmly structured and beautifully textured, it has substantial acids and tannins buttressing notes of black cherry, black currant, dark plum, blackberry, raspberry, kirsch, flowers, chocolate and spice.

Woodward Canyon, established in the Walla Walla Valley in 1981 by Rick Small, has been renowned for its premium, award-winning Cabernet Sauvignon, Merlot and Chardonnay since its inception. The 1998 Cabernet is bold, rich and intense, with layers of plum, cedar, spice, anise, currant, tobacco, chocolate, black cherry and sweet oak. It is deep and concentrated with polished tannins and a long finish. Cayuse Vineyards, established in the Walla Walla Valley by French vigneron Christophe Baron in 1997, produces some of Washington’s most noteworthy wines, especially his Syrah. The En Chamberlin Syrah is big, ripe, fat, lush and lavish, offering cherry, plum, berry, truffle, mineral and earth. It is super-concentrated and firmly structured. The 2005 Cailloux is opulent, elegant and hedonistic, revealing blueberry, blackberry, spice, game, pepper and smoke. The 2006 Cailloux is layered, plush, super rich, full and long, laced with cherry, blackberry, boysenberry, mineral, gunflint and chocolate.

The Trefethens started to grow wine grapes in Napa Valley in the late 1960s and have produced consistently superb, world-class wines for 40 years. One of Napa’s few remaining family estates, One Family. One Estate. One Passion. is their credo. Their wines are rich yet elegant, concentrated yet finesseful, complex and stylish, approachable yet ageworthy and food-friendly. The 2005 Merlot is rich, jammy, aromatic and full-bodied, with an earthy complexity. Sometimes compared to a Pomerol, the Trefethen Merlot shows blueberry, black cherry, plum, chocolate, pepper, cassis, cedar, spice and vanilla, with subtle, silky tannins. The 2005 Cabernet Sauvignon, made from classic Bordeaux varietals, is polished, supple, elegant, sleek, fresh, balanced, offering good density and richness from nose to finish. The wine is redolent of blackberry, black currant, earth, caramel, pepper, earth and spice, culminating in a long finish.
REGAL REDS FROM NAPA AND SONOMA
(2) 750 ML 1999 Gloria Ferrer Pinot Noir Jose S. Ferrer Selection Carneros
(1) 750 ML 2003 Nickel & Nickel Cabernet Sauvignon Dragonfly Vineyard St. Helena
(1) 750 ML 2005 CrossBarn By Paul Hobbs Cabernet Sauvignon Napa Valley
Donated by Gretchen and Ethan Davidson

CrossBarn, nestled in the middle of a 150-year-old family farm in upstate New York, was a favorite haunt of Paul Hobbs and his siblings. The wine is hand harvested with fruit from carefully selected vineyards, offering structure, weight and balance. The pure, concentrated fruit is aged 17 months in French and American oak. CrossBarn, which showcases red and black fruit, earth, leather, smoke and spice, is aromatic, complex, polished and elegant. Nickel & Nickel, established by the founding partners of Far Niente Winery in 1997, produces 100% varietal, single vineyard, Bordeaux-like Cabernets that express the distinctive personality of each vineyard source. The four-acre Dragonfly Vineyard in St. Helena, situated at the base of Spring Mountain, features red and black fruit, tobacco, vanilla, earth, coffee, chocolate and rich oak. It is soft, firmly structured, has polished tannins and good length. Gloria Ferrer, founded in 1986 by Jose Ferrer, was the first sparkling wine house in the Carneros region. In 1991, the winery began making first-rate still wines from the Sonoma Carneros region. The Jose Ferrer wine is a barrel selection from the most exceptional blocks in their estate vineyard. The Pinot Noir is firmly structured, silky textured, balanced and complex, laced with ripe cherry, plum, violet, oak, earth, smoke, spice, dark berry and mushroom, ending in a lingering finish.

TOP-SHELF PINOT NOIR FROM OREGON
(2) 750 ML 2000 Domaine Drouhin Pinot Noir Oregon
(3) 750 ML 2005 Cristom Pinot Noir Jessie Vineyard Eola-Amity Hills
Donated by Gretchen and Ethan Davidson

Pinot Noir may be a finicky grape but you would never know it from these delicious wines. Domaine Drouhin and Cristom are experts in producing exceptional Pinot Noir, highly sought after for their elegance, finesse, medium acidity and tannins and a cornucopia of mouth-filling fruit. Buy this lot and you will become a pinotphile forever. The Drouhin family, owner of Maison Joseph Drouhin in Burgundy and Domaine Drouhin in Oregon, has been creating elegant Pinot Noir and Chardonnay in the Dundee Hills of Willamette Valley for 25 years. The 2000 Pinot Noir is ripe, generous, fruit-forward, lush and flamboyant, with notes of strawberry, cherry, raspberry and spice. Cristom is the result of a 20-year collaboration of three men, an engineer, a biochemist and a farmer, who have developed a reputation for exceptional Pinot Noir. The 2005 Pinot Noir is full, intensely fruity, silky textured and long, hinting of leather, kirsch, flowers, wet stones, raspberries, red cherries, earth, spice and cranberry.
MASTERFUL MADIRAN FROM MONTUS – A STUNNING RED WINE
(3) 750 ML 2000 Brumont Chateau Montus XL Madiran Sud West France
Donated by Gretchen and Ethan Davidson

Acclaimed producer Alain Brumont has put Madiran on the world’s wine map. This Montus XL was made from 100% Tannat and aged in new oak barriques for 40 months. Robust, rustic, dry and tannic, it is a stunning, full-bodied, richly flavored, fruity wine. A very ageworthy wine, it offers spicy aromatics and a mouthful of cedary red fruit, tobacco, leather, stone fruit and spice.

IN STUDIO WITH AUTHOR, TALK SHOW HOST, JOURNALIST AND PHILANTHROPIST, MITCH ALBOM
In-Studio Experience for Up to Six People
Donated by Mitch Albom

You and five guests will have the opportunity to tour the WJR Studios, sit in the control tower studio with Mitch Albom during a live broadcast of The Mitch Albom Show on WJR radio, weekdays from 5:00 – 7:00 p.m. at the Fischer Building in Detroit. Winner will also receive a set of signed books from Mitch Albom. Expires October 19, 2014.

DO YOU FEEL LUCKY? COULD BE SOME HIDDEN GEMS HERE
An eclectic collection of mystery finds in the CCS wine cellar, provenance unknown, but it’s worth taking a chance for CCS. You may be pleasantly surprised and delighted.
(1) 750 ML Unknown Vintage Chateau Lafite Rothschild Pauillac
(1) 750 ML Chateau Senejac Cru Bourgeois Haut Medoc
(1) 750 ML Cruzados Finest Brandy Portugal
(1) 750 ML 1952 J. Henry Remy Latricieres Chambertin Grand Cru Bourgogne
(1) 750 ML 1960 Warre Vintage Port
(1) 750 ML 1971 Robert Mondavi Cabernet Sauvignon Napa Valley
Donated by Friends of CCS

The Warre Vintage Port has the date of 1960 on the cap and a hand written label that says Port 25 Years Old – From Henry Nolte – 1982. Warre is one of the top Port firms and the vintage of 1960 was very good. The 1952 J. Henry Remy Latricieres Chambertin is a very good vintage, the wine is a Grand Cru and Remy was a noted producer. Fill level is upper shoulder. The Mondavi Cabernet Sauvignon is from a fairly good vintage for Napa Cabernet and the fill level is good. For the Lafite bottle, vintage is unknown and the fill is about mid shoulder. Cruzados Finest Brandy from Portugal, 84 proof, has the date of December 1943 hand written on the label. Color and fill are good. The 1978 Chateau Senejac, an Haut Medoc Cru Bourgeois, is from a fairly good Bordeaux vintage, with good fill.
A NAPA GEM FROM HARTWELL

(1) 3 L 1997 Hartwell Family Estates Cabernet Sauvignon
(Etched Bottle No. 6 of 6)
Donated by Tom and Vicki Celani

This Napa gem is smooth, deep, concentrated, round, layered and very long, with integrated tannins. It is aromatic, offering rich and earthy accented cassis and blackberry. The flavors mirror the bouquet, with added nuances of blackberries, mineral, cedar and spice.

HEITZ BELLA OAKS — NO FRUIT BOMBS HERE, JUST REFINED EXPRESSIONS OF THE VINEYARD

(1) 1.5 L 1986 Heitz Cellar Cabernet Sauvignon Bella Oaks Napa Valley
(1) 1.5 L 1988 Heitz Cellar Cabernet Sauvignon Bella Oaks Napa Valley
(1) 1.5 L 1989 Heitz Cellar Cabernet Sauvignon Bella Oaks Napa Valley
Donated by Van and Lori Conway and Conway MacKenzie

Joe Heitz was a true pioneer of modern California winemaking. His wines are classically elegant and refined expressions of the vineyard as opposed to big fruit bombs. The 1986 Cabernet Sauvignon reveals abundant fruit, berries, cherries, currants, cedar, cigar, smoke, earth and a note of mint. The wine is round, balanced and complex, with soft tannins and a long finish. Reminiscent of aged Bordeaux, the wine is at a peak yet still shows good life. The 1988 is impeccably balanced, with plenty of red and black fruit, earth, smoke and mineral. The 1989 shows tannins, acid, fruit and alcohol all in balance, beautifully integrated for a silky smooth palate and finish. Notes of blueberry, honey, leather, cedar, pepper, dark fruit and mint pervade the nose and mouth carrying through to the long finish.
According to Robert Parker, if Godzilla drank California Cabernet, this would be his wine of choice. Randy Dunn’s wines, always 100% Cabernet Sauvignon, are massive, sinewy and well-made. America’s powerhouse wines, they are consistently high quality, age-worthy, massive, complex, tannic and extremely concentrated Cabernets that have been in great demand since his first release in 1979. This 1984 is full-bodied, highly concentrated, softly tannic, revealing scents and tastes of rich, pure fruit of cherry, berry and cassis. The Dunn wines are accessible early on but have great aging capability. The 1985 is intense and concentrated, packed with ripe fruit of cassis, cherry, berry and currants. It is rich, elegant, with crisp and juicy acidity and tannins. The wine is very enjoyable now but still has great cellaring potential. Still youthful, this 1986 offering from Dunn is aging beautifully, given its well-integrated acidity and tannins, exceptional balance and gobs of sweet, mineral-laden fruit. Aromas and flavors of rich, pure black raspberry and cassis delight the nose and palate. The wine is structured, full-bodied and long. The 1987 is rich, tannic, full, round and complex, very fragrant, with notes of cassis, minerals and toasty oak that translate beautifully to the palate. Enjoy this wine now or cellar for further enhancement.
“Chickens”

SEBASTIAN GOMEZ DE LA TORRE

’13, Illustration

This pattern was about chickens raised for food; about how many there are and how many we need. It was chosen by the Society of Illustrators in New York for their student show in May 2013.
A selection of contemporary works of art by distinguished CCS alumni and faculty curated by CCS's Center Galleries Director Michelle Perron. These works, in diverse media, are donated by the artists to support CCS's undergraduate student scholarships and Community Arts Partnerships programs. This collection of donated paintings, sculpture, photographs, prints and drawings was selected from the studios of some of CCS's most renowned alumni and faculty members.

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KYOHEI ABE, ’99, PHOTOGRAPHY
www.kyoheiabe.com
Imaginary Scape – Untitled #2
Archival Pigment Print
23” x 23”

Kyohei Abe is a Japanese artist based in Royal Oak, Michigan. Abe also holds an MFA in Photography from Cranbrook Academy of Art. His work has been exhibited widely including at the O’Born Contemporary Gallery in Toronto, Canada, Rayko Photo Center in San Francisco, Gallery339 in Philadelphia, and most recently at the Museum of Fine Art, Houston. His works are held in the public collection of the Museum Fine Art, Houston, as well as numerous private and corporate collections globally. He is the recipient of several awards and honors, including top 20 finalist for the 2009 Aperture Portfolio Prize, Photolucida Critical Mass 2009 finalist, and Artistic Achievement Award from CCS in 1999.
MICHELLE ANDONIAN, ‘82, PHOTOGRAPHY
www.michelleandonian.com

Andy Warhol in Detroit
Photograph
Sheet size: 13” x 19”
Image size: 11 1/8” x 16 1/2”

Michelle Andonian has been telling powerful stories for more than 30 years through her award-winning still photographs and her videos. With a resume full of intensely creative projects that include books, videos and exhibitions, Andonian’s work is marked by originality and a deep understanding of the human condition. Her strength in uncovering what’s best and distinctive in people makes her a much sought-after resource.

As a producer, director and photographer, she has spent the past decade photographing children’s philanthropic programs around the world, partnering with organizations such as UNICEF, Habitat for Humanity, Operation Smile, EasterSeals and other grass roots programs.

As a fine arts professional and educator, Andonian’s editorial work has appeared in newspapers and magazines worldwide. The excellence of her advertising and commercial work has brought her assignments from leading agencies and corporations. She was a photo editor at The Washington Post Magazine and a senior editor at Detroit Monthly. She started her career 30 years ago as a staff photographer at the Detroit News, where she was nominated for a Pulitzer Prize.

Andonian studied at The College for the Creative Studies as well as the International Center for Photography. Her photographs are in the permanent collection of The Detroit Institute of Arts, The Henry Ford Museum, The Grand Rapids Art Museum as well as public and private collections worldwide.

KATIE BRAMLAGE, ‘11, CRAFTS
www.katiebramlage.com

Blue Stone Bowl
Ceramic
4” x 14” x 14”

This work is meant to evoke the primitive collector Katie Bramlage believes is in each of us. She began this series of bowls as a way to pay homage to the collections of sticks and stones she’s amassed along the shores through her travels – an “offering” of sorts. Each bowl is constructed by repeatedly making small shapes (spheres and coils primarily) and then arranging and attaching those small bits to make a larger form of an entirely new shape. This construction method allows for negative spaces, which fill with light and leaves behind shadows. Using a wet erosion technique, she wipes off a majority of the glaze leaving it only where it was protected, not unlike the pristine interior and rough exterior of a shell. It’s as if the piece freshly tumbled ashore and into your daily life.
Since graduating from CCS in 2002, Darcel Deneau has been painting positive images of Detroit intended to nurture enthusiasm for the city's revival. Showing her work extensively in many area galleries, she has established herself as a relevant artist in Metro Detroit and her work can be found in several prominent corporate and private collections – Hudson-Webber Foundation, Gretchen Valade, Carhartt, James Duffy, Ernst & Young, U of M and Mack Avenue Records, to name a few. Deneau was commissioned to create the 2007 Poster Artwork for the Detroit International Jazz Festival and recently worked with prominent restaurant designer Ron Rea on a 29' x 7' mural for Garage Restaurant in Northville, Michigan. In addition to making her own art, she is an active participant in the Detroit Arts Community. Currently she serves as the Chairman of the Board for the Detroit Artists Market and is a member of the Alumni Council at CCS.

Todd Erickson received his undergraduate degree from Hope College and his MFA from Cranbrook Academy of Art. He has been making and exhibiting his sculpture for more than 30 years and has been an employee of the College for Creative Studies since 1983. During his tenure at CCS, Erickson has taught in the Sculpture Section of the Fine Arts Department, managed the college shops and has held positions as Director of Academic Facilities, Assistant Dean and currently Director of Exhibit Services.

Erickson’s work is cast and fabricated in bronze, iron, aluminum, steel, stone, wood and glass. His work delves into issues regarding the self, faith, shelter and personal history. Erickson’s cast bronze series of Michigan Rivers reflects the familiarity of place. They reconstruct communal and personal memory, and represent time and strength and endurance. “Pigeon River” emulates time standing still while waters rush by. The circumnavigating form rolls on endlessly, evidence that the cycle is without end.

Brenda Goodman began taking evening art classes while still in high school and began painting in 1960. She received a full scholarship as a student at the Detroit Society of Arts and Crafts, now CCS. A Detroit native, she has lived in New York City since 1976. She has received several grants, including two New York Foundation for the Arts Fellowships and a National Endowment for the Arts Fellowship. Since 1973, she has had 33 solo shows and been included in more than 170 group shows around the country. Since graduating in 1965, Goodman has visited and lectured at numerous institutions, including Bard College, the University of Michigan, Bennington College, the Maryland Institute, Kansas City Art Institute, the New York Studio School, the Pennsylvania Academy for the Fine Arts and CCS.
Primarily a painter and sculptor, Tyree Guyton has also been described as an urban environmental artist. He has waged a personal war on urban blight on Detroit’s East Side, transforming his neighborhood into a living indoor/outdoor art gallery called the Heidelberg Project. Through his art, Guyton has drawn attention to the plight of Detroit’s forgotten neighborhoods and spurred discussion and action.

This iconic colorfully painted polka-dotted neighborhood, which symbolizes our society’s diversity, has played a vital role in transforming the visual indignities of poverty and have placed an international spotlight on the area, resulting in dramatic reductions in drug trafficking, gang violence, and crime. Guyton’s vision for Heidelberg is to transform the two block area into a state-of-the-art Cultural Village.

Guyton also exhibits his work extensively throughout the United States and the world. Guyton studied at the College for Creative Studies and in 2009 was awarded an honorary Doctorate of Fine Arts. His work is featured in the Detroit Institute of Arts, the University of Michigan Museum of Art, the Studio Museum of Harlem and many others. His work as an artist has earned him more than 15 awards, locally and nationally.

Matt Hanna makes art the way some people devour books; paintings are his “words,” the best way he knows how to communicate with others about himself.

The content of his work is additive. It unfolds gradually, revealing visual puns and symbols. The paintings are loaded with images that are potent in meaning, often to the point of inspiring a poetic interpretation. Driven by history, faith and fantasy, what engages Hanna is a spiritual devotion to the ritual of art making itself – pounding images into the surface with common tools and vernacular materials. Working repetitively until the material and process become the content of layered pictorial references, a visual history that is meant to be navigated at different levels of engagement.

His influences are grounded in, but not limited to, the tradition initiated in Detroit’s Cass Corridor, an aesthetic fueled by an elevated level of seriousness and experimentation that created Detroit’s first true avant-garde. Taken to another level the work is evidently autobiographical. Hanna is essentially a visual thinker who would rather express himself with images than with words. However, the paintings are not representation but, rather, anchored in realism with an essentially abstract approach. Broken down, the paintings are basic studies of color, form and texture in the form of landscapes from his mind’s eye.
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MICHELLE HINEBROOK, ’01, FINE ARTS
www.michellehinebrook.com

Split
Oil Enamel on Panel
48” x 48” x 3”

Michelle Hinebrook is on faculty at Pratt Institute and maintains her painting practice in her Brooklyn, New York, studio. As an interdisciplinary artist, Hinebrook’s work has consistently defined itself at the intersection of art and design. She works in a variety of media both digital and traditional. Underlying the physicality of her paintings is an intense interest in new media theory, visual perception, information visualization and a meaningful examination of color. New ideas are often inspired through an ongoing exchange between virtual and physical mediums. She embraces the physicality of painting, and the presence of the artist’s hand.

Abstraction in Hinebrook’s work emerges through sensation, emotion, memory, physical experiences and material experimentation. Her paintings are filled with layers of encoded information, intricate details, fragments of representation and explosive colors. She is currently studying geometric faceting patterns and the effects of white light as it passes through faceted forms, transforming into rays of prismatic color. Forms reference the microscopic and architectural structures, digitally encoded information, scientific imagery, crystals and gemstones, celestial bodies and textiles.

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SCOTT HOCKING, ’00, FINE ARTS
www.scotthocking.com

The Egg and MCTS # 4718, from the series The Egg and Michigan Central Train Station, 2007 – 2013
Archival Pigment Print / Photograph of Site Specific Installation
Photograph: 22” x 33” (image size) / Installation: approximately 8’ x 5’ x 5’

Scott Hocking was born in Redford Township, Michigan, in 1975. He has lived and worked in Detroit since 1996. He creates site-specific sculptural installations and photography projects, often using found materials and forlorn locations. His installations are often temporary, and a lot is left up to chance. He is inspired by anything from ancient mythologies to current events, focusing on cycles of life, death and rebirth. He has experienced the Motor City on foot, found solace within empty factories and overgrown neighborhoods, and discovered beauty within decay and transformation.

Hocking, a 2011 Kresge Artist Fellow in the Visual Arts, has shown his work in galleries and museums all over the world, most recently as an artist in residence at The Mattress Factory in Pittsburgh, Pennsylvania.

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LAITH KARMO, ’04, CRAFTS
www.laithkarmo.com

Alert the Juggernuts
Ceramic, Luster, Laminate
36” x 12” x 12”

Laith Karmo was born in Detroit in 1980 and, after graduating from CCS, went on to receive his MFA from Cranbrook Academy of Art in 2006. Since then his work has been exhibited in Detroit and New York, including the recent feature of his expansive installation, Cultivating Civility, at the Museum of Contemporary Art Detroit. In 2011, he was awarded a Kresge Artist Fellowship. He lives and works in metro Detroit.
Benjamin Kiehl is a working realist artist and director of Robert Kidd Gallery in Birmingham, Michigan. In his studio, he produces photorealistic paintings and semi-abstract trompe l’œil drawings that appear to be motion-blurred photographs, crumpled sheets of paper, or spray-painted abstract marks that resemble graffiti. Kiehl renders his pieces using traditional materials such as graphite, gesso, gouache or oil on linen with a brush. His works reference spontaneous, momentary or fleeting images that require weeks and sometimes months of meticulous technique to produce as finished works of art. Kiehl’s pieces are included in numerous private and public collections, including the permanent collection of the Flint Institute of Arts.

Andrew Madvin grew up curious with the freedom to explore the outdoors, quickly becoming interested in the natural world around him. He displayed a passion for creativity and a clear talent to build. These innate skills, developed in his high school metals and jewelry classes, earned him work at a custom jeweler, and soon earned him gold and silver scholastic awards on a national level for his art and designs.

This energy, in combination with a scholarship, propelled his schooling at CCS. Here, Madvin abandoned the delicate format of jewelry for the larger-scale study of sculpture. However, once exposed to the medium of glass, it was the beginning of a lifelong relationship. “The material holds an excitement I can feel. I see endless possibilities in form, technique and physical attraction waiting to be discovered.” The fire and soul of hot glass seduced Madvin at once.

His studies continued at the California College of Art in Oakland/San Francisco and Pilchuck Glass School on a full scholarship. Madvin's profound glass experiences resulted in the opening of Axiom Glass Studio in Detroit in 2000. His limited-edition fine craft and fine art sculpture continue to evolve as his techniques flourish and his ideas expand. Installation and custom commission work are available and collected on a national and international level.
Robert Madvin was first introduced to glass while enrolled in high school by his older brother Andrew Madvin, also a successful glass artist and CCS alumnus. He later studied glass-blowing at CCS and the University of Hawaii at Manoa. While earning his degree in fine arts from CCS, Madvin began working with his brother to develop their own glass studio at the Russell Industrial Center in Detroit. Now, eight years later, he continues to blow glass and cultivate his work in that same studio space called Axiom Glass. Madvin's primary inspiration derives from nature; his artwork focuses on natural elements, textures, and color that he encounters in his travels and his day to day endeavors. While studying in Hawaii, he developed his most prominent glass sculpture series called Pohaku, meaning "rock" or "stone." Ancient Hawaiians would stack stones upon one another to create rock sculptures used as navigational instruments throughout the islands. Madvin encountered some of these organic tools while hiking various trails in Hawaii and developed them into his glass stacked stone sculptures being shown at various art shows and galleries throughout the U.S. and Canada.

One need only to look at the work to date, especially the exquisite, jewel-like Aluminum Series, the emblematic Hematite Series and the hieroglyphs of the Paper Series and realize it was only a matter of time before Robert Mirek went molecular. And by all means this new series, Strands, is truly molecular in focus. But not only was it a matter of time for Mirek to go small – to drill down as it were – to visually drill down as one can with an electron microscopic to get to the atomic level, he now is thinking small on the molecular level. This is a place where we and our world, as the descendants of the mythical and primordial cosmic dust cloud, both exist and connect. Think DNA. Think Periodic Table. Think language. Think Internet. We are all connected whether organic or not. So focus your microscopes – your eyes – and closely observe Strands. See the bone-like structure coated in pumice. And what is that oozing through a rupture in the surface but a crystalline, silicone substance. These are primal materials. They are building blocks. They are structural strands. Now link them together to build a new structure … a new reality … a new visual language. Yes, we and the world that surrounds us are connected by, you guessed it, Strands.
CHRIS NORDIN, ‘91, CRAFTS
www.furnacedesignstudio.com
Venetian Candlesticks
Blown Glass
20” x 7” Each (Set of Two)

History, tradition and technique are the main influence of every piece of Chris Nordin’s work. These three sources are highly integrated together with Italian glass culture. Not limiting himself to traditional materials, Nordin’s work continually draws him toward alternative mixed media. Knowing that the sculptural side of his work is the true challenge to his creative process, this opens the door to the ever-challenging sport of technical blowing, allowing him to sharpen his skills to a level that satisfies his technical needs. Technical glass blowing is an endless road, which is why Nordin loves using glass as a medium, both as sculpture and sport.

TOM PHARDEL, FACULTY MEMBER

Spirit
Mixed Media-Fabricated Steel, Etched Cast Glass, Paint
16” x 11” x 6”

“Spirit” is an ethereal work that merges together both 3D form and abstract painting through the lens of formed etched glass. The glass panel acts as a separator between the two states of mind: conscious and unconscious. The work evokes a mysterious sense of memory and markers from ones past. “Spirit” is a piece of art you want to “be with” as well as look at.

MICHELLE PLUCINSKY, ‘91, CRAFTS
www.furnacedesignstudio.com
Fleur de Venice/Botanical Series
Sculpted and Blown Glass
10” x 18”

Contemporary modern design, that which embodies beautiful form with function, plays a big role in Michelle Plucinsky’s creation of glass sculpture. Much of her work revolves around themes of nature and color pattern, and how she can make those ideas interact within our daily lives and modern culture. She strives to produce works that evoke a familiar feeling, a type of reflective thought or moment, in which people can calm their emotions and focus their energies on art. Currently, she works mostly with blown glass, but finds herself starting to employ a variety of mixed media to fully enhance the glass and the potential of the finished work.
Lisa Poszywak is a Detroit-based artist working primarily in painting. Her work concentrates on social situations and human interaction, explored by representing the interactions themselves as well as what gets left behind. She graduated with honors from CCS and has shown her work both locally and nationally, including a solo exhibition at University Liggett in 2012. In addition to being a painter, she manages the gallery at Corktown Studios in Detroit and is a musician, performing with the indie rock duo Rogue Satellites.

Mimi Prussack’s intention is to use nature as a springboard for the exploration of space, texture and color. Her goal is to express her emotional response to nature and to persuade others to experience the beauty of our environment. She concentrates her attentions on scenery she has personally experienced and is focused on the way light creates rhythmic patterns on the surface of the landscape. She enjoys manipulating paint with palate knives attempting to recreate the impressions she observes on her canvases.

The artist begins her paintings with a colorful underpainting and then slowly builds up the surface with numerous layers of wax mixed with pigment. Once the surface reaches the desired thickness and texture, a heat gun is used to fuse the layers together. By carving into the paint, once it has dried and hardened, the artist is able to create the movement of swaying leaves, branches, and blades of grass. The sculptural and textural qualities the artist loves are added throughout the painting process always staying conscious of creating strong visual compositions.

In the final stages of the painting process, distinctive color and excitement are added with the application of oil pastels. The artist quickly adds random dots and dashes of color to bring interesting contrast to the surface. With the addition of accents in complementary colors, the viewer’s eye travels all across the canvas. Hundreds of combinations of paint colors are created to give the work its unique characteristic and glowing surface.
Jenny Risher, ’97, Photography

www.jennyrisher.com

Wayne Kramer’s Guitar
Photograph and copy of Heart Soul Detroit: Conversations on the Motor City
17” x 20”

Jenny Risher strives for perfection, fresh style and natural sensibility has afforded her the opportunity to photograph for many illustrious clients. Her photographs have been published in The New York Times, Vanity Fair, Noise, Marie Claire, Curve, Parents, Redbook, Hour and Men’s Health magazines. Advertising clients include: DKNY, Juicy Couture, Kate Spade, Jack Spade, Hanes Corporation, Shiseido Cosmetics, Victoria’s Secret, Verizon and Kenneth Cole Productions. Risher recently published her first book, entitled Heart Soul Detroit (www.heartsouldetroit.com). A self-produced venture, she interviewed and photographed 50 iconic Detroiter’s, including Iggy Pop, Smokey Robinson, Jack White, Dr. Jack Kevorkian, Lily Tomlin, Alice Cooper, Bill Ford Jr., Lee Iacocca and Tim Allen.

John Rizzo, ’01, Crafts

Pioneer
Mixed Media
10” x 12” x 7”

John Rizzo is currently the woodshop technician and materials and process instructor at CCS. He has worked on multiple community projects and with many local schools, including Arts Place, Art on the Move and Hamtramck High School. Rizzo attended Pilchuck Glass School and was awarded the Purchase Award at the Arts Expo 2002 by the Port Sanilac Fine Arts Association.

Robert Schefman, Faculty Member

www.robertschefman.com

Figure Study
Charcoal/paper
25” x 19”

Schefman is currently the Chair of the Foundations Department and Associate Professor at CCS. He earned a BFA from Michigan State University, and an MFA from the University of Iowa. His solo exhibitions have been held at the U.N. Plaza, New York City; Robert Kidd Gallery, Birmingham; Midland Center For The Arts and The Charach Museum, West Bloomfield; The Krasl Art Center, St. Joseph, Michigan; and Oakland University Gallery. Group exhibitions include: The Fort Wayne Museum, Indiana; Art Miami; Scope; Art Chicago and Art Los Angeles; The Timothy Yarger Gallery of Fine Art, Los Angeles; and The Detroit Institute of Arts. He has been awarded grants from the Pollack-Krasner Foundation, The Benard Maas Foundation and The Arts Foundation of Michigan. His works are in the collections of The Broad Museum, East Lansing; The Mint Museum, Charlotte, North Carolina; The Detroit Institute of Arts; Wayne State University, Detroit; The Cooley Law School, Lansing; and The University of Iowa.
MARK SENGBUSCH, ’02, FINE ARTS
www.marksengbusch.com

Decimal Joint (or Fine Duned)
Reverse Painted Acrylic on Plexiglass on Panel
19” x 29”

Mark Sengbusch lives and works in Brooklyn, New York. After graduating from CCS, he received his MFA in painting from Cranbrook Academy of Art in 2008. He has had recent shows at Nudashank Gallery in Baltimore, Grizzly Grizzly in Philadelphia and Storefront Bushwick in Brooklyn. Sengbusch has been interviewed in NY Arts, Satellite, and Blank Slate magazines. Presently, he is cataloguing work from his 2003 101up project where he created 2,020 paintings in 20 weeks. The 11-year anniversary show will take place at Center Galleries on the CCS campus in Detroit in March, 2014.

ROBERT SESTOK, ’69, FINE ARTS
www.robertsestok.wordpress.com

Inversion
Welded Steel, Aluminum Foil

Early in Robert Sestok’s career, living and working in downtown Detroit inspired his deconstructivist methods for creating art. He was a part of the Cass Corridor artist community of the 1970s, which used found objects and other non-traditional materials, tearing things apart and reconstructing them. These were processes that reflected the reality of the city during that time, and still do today. This period had a profound influence on Sestok’s approach to making art. He began to investigate the influence of his surroundings on his daily life, and his work intends to communicate this relationship. Sestok spends a lot of time drifting between reality and abstraction — in his life, and in his work – looking for “missing links” or symbols to explain his experience.

Sestok works in many different mediums, and are all intertwined. People call him a sculptor because he can weld metal, but many of his ideas for sculpture come from paintings and drawings. He believes he is an artist first, who paints, draws and makes sculpture.

CLINTON SNIDER, ’97, FINE ARTS
www.clintonsnider.com

Fearless Climber
Oil on Wood Panel
12” x 12”

Clinton Snider uses landscape as a basis for exploring overlaps of seemingly contradictory ideas to address the overlooked borders where nature and civilization intermingle, specifically those he experiences first-hand in urban Detroit, addressing issues of permanence and transience, humanity’s relationship with nature.

Snider has exhibited his paintings and installations in the metro area at the Susanne Hilberry Gallery, Cranbrook Art Museum, Saginaw Museum of Art, and internationally at the Kunst-Werke Institute of Contemporary Art in Berlin, Germany.
GILDA SNOWDEN, FACULTY MEMBER  
www.gildasnowden.com  
*Flora Urbana*  
Encaustic on Birch  
12” x 12”

Gilda Snowden began exhibiting her work while a student at Wayne State University, where she received a BFA, MA and MFA in Painting. She is a professor of Painting at CCS, and has been exhibiting her work locally, nationally and internationally since 1977, in such venues as the Sherry Washington Gallery, Dell Pryor Galleries, GR N’Namdi Gallery, Willis Gallery, Detroit Artists Market, Feigenson Gallery, JRainey Gallery, Saginaw Art Museum, the Flint Institute of Arts and the Detroit Institute of Arts. Her exhibition *SIGNATURE IMAGES* at the Detroit Institute of Arts in 1990 resulted in several works being purchased for the museum collection. One of these works, *MONUMENT*, is one of the 400 works featured in the book *TREASURES OF THE DIA* that was published in November 2007. Her works have also been exhibited in Mexico, Canada, West Africa, Hamburg, and Berlin; a self-portrait is currently included in the Benetton *SMALL WORKS* exhibition that is part of the 2013 Venice Biennale. Snowden’s works are in many private and corporate collections, including Post/ Newsweek WDIV Detroit, the Neiman-Marcus Corporation, Ameritech, Blue Cross/Blue Shield, Compuware and Beatrice Foods. In 2009 Snowden was chosen as one of the inaugural artists to receive a Kresge Artist Fellowship.

LISA SPINDLER, ’83, PHOTOGRAPHY  
www.lisaspindlerphoto.com  
*Color Flower Series #1*  
Photograph  
30” x 26”

Lisa Spindler is a fine art photographer whose work has appeared on several covers of *The New York Times Sunday Magazine*, in numerous Graphis books, and in *La Main Essentiellement*, the definitive account of artist’s visual meditation of the human hand. Her images are also among the collections of the Detroit Institute of Arts, the Tampa Museum of Art, the Boca Museum of Art, and are on display in private and corporate collections in the United States, Europe and South America.

Recently, Spindler’s interests have included mixed media work involving color graphic experiments mixing her analog film and digital imagery. The images are heavily influenced by architecture and industrial elements and printed on aluminum substrates and paper. Her explorations have involved transferring her imagery on various textiles and surfaces including fabric, wood and concrete. She exhibited her life-size figurative photographs transferred into concrete at RALPH PUCCI gallery in NYC for two shows in 2010.

Her life’s work and distinctive signature are discernable in the figurative, botanical and experimental graphic imagery for which she is known.
KAISER SUIDAN, ’92, CRAFTS
www.nextstepstudio.com

Ceramic Jacks
Ceramic
Set of 10 (10” x 6” Each)

From first-generation Lebanese decent, Kaiser Suidan was raised in a large family—six brothers and one sister—in small town Milford, Michigan. His passion for gardening, working with the earth and organic forms inspired him to investigate clay.

His journey began early in junior high school and continued into senior high school where he won numerous awards for his ceramic work. He earned a full scholarship to CCS, and graduated with honors in 1993.

Since Suidan’s career started more than 15 years ago in his small basement studio, he has grown as an artist and businessman. In 2004, he was accepted into The International Exposition of Sculpture Objects & Functional Art in Chicago. Currently, he owns his own commercial building, which is home to his studio and a gallery space. His passion for clay continues as he looks for his own next step in life and his journey through the arts.

LAURIE TENNENT, ’83, PHOTOGRAPHY
www.laurietennentstudio.com

Mask Cones
Photography
21” x 50”

Strength and Fragility. This duality is what Laurie Tennent’s subject matter explores. Her presentation is in line with traditional photography. However, degrees of ambiguity remain. Ambiguity in the choice of subject: flowers, fragile by nature, but whose strength of form creates the impression of a strong sensuality. Ambiguity in size: exaggerating delicate natural forms allow the spectator the opportunity to be confronted and submerged by the objects. Ambiguity in presentation: blurring the lines between painting and photography. Tennent hopes to take the viewer away from the constant digital noise in our environment to a serene and meditative space.

For over 25 years, Tennent’s fine art images have combined classic elegance and artistic style. Her artwork is exhibited internationally including a recent solo exhibition in Paris. She is active in both the commercial and fine art areas of photography. Winner of the 2013 Cultural Council Arts Award, Past President of Michigan Friends of Photography for 10 years, and a member of Wedding & Portrait Photographers International, Tennent also teaches photography at Birmingham Bloomfield Art Center. Her wedding and fashion photography has been published in The Knot, Hour Magazine, Style, Metropolitan Detroit, and Town & Country.

JEREMY THACKER-MANN, ’10, FINE ARTS

Montage
Acrylic painting
24” x 30” with a 2.25” Cradle

Jeremy Thacker-Mann’s selected exhibitions include the Detroit Contemporary Gallery, The Carr Center, Detroit Artists Market, and the Guanlan International Print Biennial in China. His work has been commissioned by individuals such as Jackie Fishback, Pat Morath, and Kelly and David Victor. Thacker-Mann is currently affiliated with the Detroit Artists Market where additional works can be purchased.
“Silver Rounds” from the series “Rounds” by April Wagner. ’95, Crafts
This evening, we are happy to introduce a new opportunity for our guests to take home a one-of-a-kind original glass piece while supporting the College. CCS alumna April Wagner, ’95, CR of epiphany studios has designed and created an original centerpiece for each table, which is available for purchase this evening. Proceeds from the sale will benefit the College for Creative Studies, and you are able to take home a beautiful piece of hand-blown glass!

APRIL WAGNER, ’95, CRAFTS
April Wagner graduated with a BFA in glass from CCS. She has blown glass for 19 years. She owns epiphany studios in Pontiac, Michigan, the largest private hot glassblowing studio in the Midwest. Her work is shown in more than 300 galleries worldwide and is featured in numerous public, private, and corporate collections, including GM, Pfizer, Strategic Staffing Solutions, Hyatt Maui Resort, and The Four Seasons Resorts. Her most recent commission was for four large wall pieces for The Stand Gastro Bistro in Birmingham, Michigan. Find out more about Wagner and epiphany studios at www.epiphanyglass.com.
Woodward Renovation
“Woodward Transit Hub: Future Detroit”

BRIE NORTON
‘14, Interior Design

Developing design for the future is visualizing and creating what does not yet exist. Present designs are the formula forecasting what works and what does not. Understanding the culture and trends within the environment motivate the design to succeed. This piece represents the future of the Woodward Transit Hub. Engaging technology, lighting, and transportation to revive life into the environment.

Detroit is on a positive path in need of a new outfit that represents its reclaimed journey. In order to bring movement to the city, money to the city, there needs to be reliable methods to get in and out of Detroit. Even being a current resident of Detroit it is very difficult to rely on anything other than a car. This design is a small piece of what could be the new Detroit lasting long into the future.
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LUSH AND LOVELY LATOUR
(1) 750 ML 1995 Chateau Latour Pauillac
Donated by Van and Lori Conway and Conway MacKenzie

The 1995 Latour has a great personality, is very full, rich, lush, concentrated, intense and long. Packed with fruit, it offers cassis, vanilla, mineral, espresso, toasty oak, berry, chocolate, cigar and cedar and has an anticipated maturity of 2050. Latour, the most consistent of Bordeaux’s First Growths, renowned and prized for its power is rich, dense, intense and extremely long lived.

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A BLOCKBUSTER WINE FROM LYNCH BAGES AND PICHON BARON
(2) 3 L 2009 Chateau Lynch Bages Pauillac
(1) 3 L 2009 Chateau Pichon Baron Pauillac
Donated by Friends of CCS

Chateau Lynch Bages Pauillac is arguably one of the finest wines from Lynch Bages in the last 20+ years, it is expressive, voluptuously textured, powerful and juicy, redolent of layered blackberry, black currant, blueberry, fig, plum, cedar, vanilla and pepper. The wine is exquisite, full-bodied, intensely fruity, concentrated and rich, with fine tannins, a candidate for serious cellaring. Lynch Bages is owned by the great ambassador for French wine and the Bordeaux region, Jean Michel Cazes. It is a Fifth Growth, called a Second or Super Second because it is regularly equal in quality to Second and First Growths, and has been referred to as the “poor man’s Mouton Rothschild.” Chateau Pichon Baron Pauillac is a terrific Second Growth, now part of AXA Insurance Group, owners of Lynch Bages, and rejuvenated by Lynch Bages Proprietor, Jean-Michel Cazes, the 2000 Pichon Baron is a compelling wine, one of the greatest wines of the vintage. Awarded 97 points by Robert Parker for its exceptional density, concentration, texture and opulence, it offers beautiful aromas and flavors of currants, berries, plums, creme de cassis, licorice, exotic spice, mineral, leather and oak, with integrated tannins. The ripe fruit opens in the nose and then explodes on the palate, carrying through the long, lingering finish in this 20+ year wine.
CLASSIC CALIFORNIA CULT WINES FROM COLGIN CELLARS

(1) 1.5 L 1992 Colgin Herb Lamb Vineyard Cabernet Sauvignon
(1) 1.5 L 1993 Colgin Herb Lamb Vineyard Cabernet Sauvignon
(3) 1.5 L 1994 Colgin Herb Lamb Vineyard Cabernet Sauvignon
(1) 750 ML 1997 Colgin Herb Lamb Vineyard Cabernet Sauvignon

Donated by Tom and Vicki Celani

Founded in 1992 by Ann Colgin and her former husband Fred Schrader, Colgin Cellars produces wines that are sensational, classic cult wines highly sought after, providing delicious drinking. Ann has a world-renowned reputation for producing small-production, handcrafted red wines, intensely endowed from exceptional hillside vineyards. Robert Parker gave the 1993 wine 95 points, calling it a superstar, outrageously rich and sumptuous, with cassis, blueberry, black raspberry and toast. Parker gave the 1997 Colgin 99 points, saying it is nearly perfect, profound, full, seamless, velvety and layered.

WHAT IS YOUR QUINTESSENTIAL NEW YORK?

Accommodations for Two in a Georgia O’Keeffe Suite for Two Nights at the Quin Hotel, New York
Roundtrip Ground Transportation To and From JFK, LaGuardia or Newark International Airport
Full American Breakfast for Two Daily and $100 Food and Beverage Credit at Signature Restaurant
Dinner for Two at The Modern
Chauffeur Service in a Maybach During Your Gallery Tour
$1,000 Credit Toward Airfare

Donated by Neiman Marcus

Resonating with refined repose, the Quin is the Quintessential New York Hotel. New York City’s newest Luxury Lifestyle Hotel is located on the corner of 57th Street and 6th Avenue. At the intersection of art, music and fashion, the privileged Midtown location provides effortless access to Central Park, Lincoln Center, Carnegie Hall and Fifth Avenue couture. Renowned architecture and interior design firm, Perkins Eastman, has transposed a contemporary masterpiece on the classical foundation that was once home to cultural icons like pianist Ignacy Jan Paderewski and Artist Georgia O’Keeffe. During your visit, a personal curator and art expert for the day from The Two Percent Gallery Tours will take you on a private journey through five gallery exhibitions. Enjoy the art of haute cuisine while you enjoy dinner at The Modern, located within the Museum of Modern Art. Inspired by the painter, the spirit of Georgia O’Keeffe is captured in this picturesque 600-sq.-ft. one-bedroom Specialty Suite. Inspired by O’Keeffe’s harmonic use of line and color, the suite is designed with earthy tones and boasts city views, a separate living room, marble shower and bath, a dining area and wet bar. All booking and stays must be completed on or before December 31, 2014.

LET YOUR CREATIVE JUICES CRYSTALLIZE

CCS Glass Studio Experience for 10
Wine and Hors d’Oeuvres Catered by Sodexo Quality of Life Solutions

Donated by Friends of CCS and Sodexo Quality of Life Solutions

A group of 10 will enjoy a unique and fascinating glassblowing experience in the renovated and enhanced CCS Glass Studio on the Walter and Josephine Ford Campus. Wine and hors d’oeuvres included. Led by CCS faculty and student glass craftsmen in the hot shop, your group will get a hands-on demonstration and then have the opportunity to design and create your very own limited-production glass vessel. Vessels will be ready once they have annealed for several days. To be scheduled at mutually agreeable times between September and May. Please schedule 60 days in advance. Expires April 30, 2014.
FOUR GREAT VINTAGES FROM THREE TOP MEDOC CHATEAUX

(1) 750 ML 1959 Chateau Margaux Margaux
(1) 750 ML 1966 Chateau Pichon Lalande Pauillac
(1) 750 ML 1970 Chateau Pichon Lalande Pauillac
(4) 750 ML 1970 Chateau Lynch Bages Pauillac

Donated by Van and Lori Conway and Conway MacKenzie

Pichon Lalande is unquestionably the most popular and one of Pauillac’s most consistently brilliant wines. Madame de Lencquesaing, affectionately called La Generale by her peers, helms the winery and is a renowned ambassador for her own wines as well as for all of Bordeaux. The 1966 and 1970 Pichons, now fully evolved and at a peak, have been very impressive vintages, and are still fresh, elegant and delicate, with a mix of fruit and spice. A First Growth, Margaux is rich and multidimensional, offering charm and style. The 1959 is fully mature, yet still attractive, with lovely, refined, sweet fruit. The 1970 Lynch Bages is at a peak, yet still fresh and holding. The wine is aromatic, round, full, spicy and earthy in the nose and on the palate. Notes of black currant, leather, cedar and tobacco are quite attractive and carry through to the lingering, spicy finish.

ARIETTA — WINES THAT SING

(1) 3 L 2011 Arietta Red Wine H. Block Hudson Vineyards
(1) 3 L 2011 Arietta Cabernet Sauvignon
(1) 3 L 2011 Arietta Merlot Hudson Vineyards
(1) 3 L 2011 Arietta Red Wine Quartet
(1) 3 L 2012 Arietta White Wine on the White Keys

Comprehensive Tasting of the Arietta Wines for Eight Guests at the Hatton Victorian Home in Saint Helena

Donated by Fritz and Caren Hatton

The winning bidder and up to seven guests are invited to a comprehensive tasting of the Arietta wines at the Hatton Victorian home in Saint Helena in Napa Valley, hosted by Arietta proprietor Fritz Hatton. Arietta was founded by wine specialist and auctioneer Fritz Hatton, and winemaker John Kongsgaard, in 1996. The name, meaning short aria or art song, expresses Fritz’s belief that all great wines must sing. Arietta is a super-premium artisanal Napa winery, with the wines made following the traditional methods of Bordeaux’s Right Bank wineries, using grapes sourced from a dozen of the finest microblocks in the Napa Valley. Included in this lot is an Arietta Wine Quintet, a complete set of engraved 3 L bottles of the current Arietta Wines: Arietta White Wine on the White Keys (2012), the flagship Arietta Red Wine H. Block Hudson Vineyards (2011), Arietta Cabernet Sauvignon (2011), Arietta Merlot Hudson Vineyards (2011) and Arietta Red Wine Quartet (2011). The Red Wine H. Block is a blend of Cabernet Franc and Merlot, with the Franc dominant in the wine. The Arietta Cabernet, with a glorious aroma, graceful palate and persistent finish is sourced from Coombsville, on the finest sites for Cabernet in the Valley. The Arietta Red Wine Quartet is a masterful blend of the four principal Bordeaux varietals, with Cabernet Sauvignon being dominant. The Merlot reveals a great personality, with aromas and flavors of raspberry, sage and sandalwood. The Arietta White Wine is a lovely Bordeaux-inspired blend of Sauvignon Blanc and Semillon. Beautifully crafted by renowned winemaker Andy Erickson, the goals of Arietta wines are quality, depth, vibrancy and complexity, with great care taken in vineyard selection and blending.
WINE AND GOLD IN C-TOWN
VIP Cleveland Cavalier's Owners Suite Experience
Donated by Cleveland Cavaliers

The perfect trip for a basketball fanatic, your child's sports team or an adventurous group. Up to 20 people will travel in style on a deluxe coach for a day trip to and from Cleveland to see a Cav's game in the owners suite and watch the game in style while enjoying food and beverages. The group will take a private tour of the Quicken Loans Arena and each person will receive a Cav's goodie bag. Date to be mutually agreed upon for the 2013-14 season.

MAGICAL MEMORIES ON A VIP VISIT TO WALT DISNEY WORLD AND EPCOT THEME PARK
12 One-Day Park Hopper Passes Valid at the Following Walt Disney World Parks: The Magic Kingdom, Disney's Animal Kingdom, Epcot, and Disney's Hollywood Studios One Day (8 Hours) VIP Guided Experience VIP Experience at the Test Track Presented by Chevrolet at Epcot Theme Park
Donated by General Motors LLC and Walt Disney World

An unforgettable visit to Walt Disney World! Enjoy exciting entertainment, delight in the classic attractions and see the beloved Disney characters at Magic Kingdom where fairytale dreams really do come true: Animal Kingdom and Disney's Hollywood Studios. Visit Epcot, Disney’s theme park dedicated to human achievement, creativity and imagination. VIP Tour Services offers personalized tours for guests looking for the perfect Walt Disney World Resort vacation. A team of vacation planning professionals customizes your vacation so you can spend your time playing, not planning. From the moment you arrive, your personal VIP guide is there to take care of everything – from creating your ideal itinerary to getting you the best seats in the house for live shows, parades and nighttime spectaculars. It’s an extra level of service and convenience for a magical vacation you will never forget. At Test Track presented by Chevrolet, you will design your own custom concept vehicle at interactive stations, then board your six-person “SimCar” vehicle as the ride begins, going onto the Test Track course, and put your design through its paces on the exhilarating hills and switchbacks of the Test Track circuit. In the post-ride area, you will be able to see how well your design scored on the test track. The latest Chevrolet cars will be on display as well. Package expires December 31, 2014.

THE ESSENCE OF LAFITE'S CHARACTER
(1) 3 L 1998 Chateau Lafite Rothschild Pauillac
Donated by Friends of CCS

Considered to be the best of the vintage in the Medoc in 1998, a wine close to perfection, it shows the quintessential Lafite elegance, wrapped in a firm backbone, impeccably balanced. Spectacular since birth, the wine has the classic Lafite nose of lead pencil, smoky mineral and black currant. The palate mirrors the aromas with added notes of blackberry, toasted oak, sweet tannins, ending in a sweet, rich, long, lingering finish. It should age beautifully for another two decades.
THE LEGENDARY LAFITE TRIFECTA
(3) 750 ML 1976 Chateau Lafite Rothschild Pauillac
(1) 750 ML 1981 Chateau Lafite Rothschild Pauillac
(1) 750 ML 1986 Chateau Lafite Rothschild Pauillac
Donated by James M. and Mary Beth Nicholson

These are three fabulous vintages for Lafite. The 1976 is the best Lafite of the 70s. Fully mature, yet it is still seductive, concentrated and balanced, with great texture and length. According to the wine, it is above the crowd in this vintage and is the best Lafite of the 1970s. While fully mature, the 1986 Lafite could hold for another two decades. A spectacular wine, with an awesome extraction of fruit, outstanding richness, graceful, harmonious, with superb length, Robert Parker awarded the 1986 wine 100 points. Powerful and dense, capable of aging beautifully until 2030, scents and tastes showcase blackberry, mint, cedar, roasted nuts, mineral, graphite and spice. Also fully mature, the 1981 Lafite still rewards with the classic Lafite bouquet of red and black fruits, cedar, fruitcake and tobacco. It is fresh, silky, savory and ripe, aging gracefully. The 1981, with its outstanding richness, garnered 100 points from Robert Parker. All three wines exhibit the classic Lafite aromas of seductive cedar, spice and ripe fruit. The savory palates offer cedar, chestnuts, minerals, rich and extracted red and black fruits, velvety tannins and subtle oak. The wines are elegant, gorgeous, concentrated, graceful and harmonious, with great texture and length.

MAXMARA — FOR MAXIMUM ENJOYMENT IN MILAN
$10,000 Credit at MAXMARA Somerset Collection
Two Nights Accommodations at the Bulgari Hotel in Milan
Private Tour of the Maramotti Modern Art Collection Hosted by MAXMARA
Private Car Service from Milan to Reggio Emilia, the Home of MAXMARA
Two Tickets to the Spring or Fall Runway Show in Milan
$2,000 Credit Toward Airfare
Donated by MAXMARA and Somerset Collection

Prepare for your trip by indulging yourself with a $10,000 credit at MAXMARA in Troy’s Somerset Collection. Next, you and a guest will take off to Milan, Italy where you will spend two nights at the beautiful Bulgari Hotel. Enjoy private car service from Milan to Reggio Emilia, where you will enjoy a private tour of the Maramotti Collection, an international contemporary art collection, hosted by MAXMARA. The Collection is housed in the historical headquarters of the MAXMARA Company. Top off your trip with a trip to a runway show in Milan. Package expires December 31, 2014. Please schedule 90 days in advance.
GIORGIO ARMANI — BEAUTY, ELEGANCE, LUXURY, COMFORT AND SOPHISTICATION

$10,000 Credit at Armani at Troy’s Somerset Collection
Three Days, Two Nights in Milan for Two People
Two Nights’ Lodging at Armani Hotel and Personal Experience
Dinner for Two at Nobu Armani
Two Tickets to Giorgio Armani PaP Fashion Show
$2,000 Credit Toward Airfare

Donated by Armani and Somerset Collection

Prepare for your fabulous trip by indulging yourself with a $10,000 credit at Armani in Troy’s Somerset Collection. Giorgio Armani, the famous Italian fashion designer, formed his company, Armani, in 1975, and by 2001 he was acclaimed as the most successful Italian designer. Two people will spend three days and two nights in Milan, staying at Armani, the 5-star luxury hotel situated in the heart of Milan. Armani style and philosophy define the 95 guestrooms and suites, the dining venues and the full-service Armani Spa. The hotel offers special personal experiences, a special package studied to offer you a unique experience: exclusive shopping, culture, romantic, sportive, business or other. Visit the flagship Giorgio Armani boutique. Dine at Nobu, chef/owner Nobu Matsuhisa’s Milan restaurant. Enjoy the hallmarks of the Armani brand, beauty, elegance, luxury, comfort and sophistication. Attend the Giorgio Armani PaP Fashion Show. Package expires December 31, 2014. Please schedule 90 days in advance.

MAJESTIC MOUTON — A STAR IN EVERY VINTAGE

(1) 3 L 1989 Chateau Mouton Rothschild Pauillac

Donated by Friends of CCS

A truly exciting wine, showing amazing class, opulence, concentration and harmony, it features a pure Pauillac nose of lead pencil and cedar. The palate offers well-defined fruit of cassis, mint, berry, mineral, charcoal, cocoa and plum. The wine is elegant, complex, intense and nuanced, very stylish, ending in a long finish, with great aging capability. The 1989 Mouton was awarded 99 points by Wine Spectator and was one of the Spectator’s top 100 wines in 1992. Mouton Rothschild, one of Bordeaux’s leading First Growths, is the place and wine that the late Baron Philippe de Rothschild singularly created. He has been the only person able to effectuate a change in the 1855 classification of the wines of the Medoc.
The debut vintage of Ardore is beautifully balanced with juicy and explosive fruit, a firm structure and an underlying minerality. It offers sweet, dark fruit, fine tannins and great length. Aromas and flavors of cassis, cedar, chocolate, graphite and toasty oak are lush, deep and complex. Founded in 2005 by Tom and Vicki Celani, the 2005 Auction Chairs, Celani Family Vineyards focuses on limited-production, high-quality wines from their estate vineyard and other southern Napa vineyards. Their mission is to produce the finest wines in the valley, estate-bottled wines that reflect their great tradition of enjoying life and their rich Italian heritage, wines that celebrate the best of times. The Celani philosophy is to celebrate the good life with good friends, good food and great wine. Ardore, their prestige wine, translated as “passion” in Italian, is smooth, rich and polished. The wine is matured in fine French oak barrels where the lees are allowed to settle to the bottom as the wine is filtered naturally by its own weight, and is never stripped of any of its fragrance and flavor. The grapes used to create Ardore come from the most respected farms in the Napa Valley. However, if all the grapes purchased for Ardore do not meet the high standards of winemaker Mark Herold, they are not used. According to Tom Celani, “The best bottle of Ardore I’ll ever have is an empty one. The 2005 Cabernet Sauvignon is a classic Napa Cabernet, rich, full-bodied, well-proportioned, balanced and long. A subtle spiciness pervades the lovely aromas and flavors of red currant, mixed berries, coffee, truffle, earth, mint, herbs, graphite and tobacco. The wine is round, supple, lively and layered, with fine, dusty tannins.
YOU DON’T KNOW SHINOLA
$2,000 Store Credit
Private Party for Up to 20 Guests at Shinola Detroit Retail Store Catered by La Feria Spanish Tapas
Donated by Shinola and La Feria Spanish Tapas

Why not accept that manufacturing is gone from this country? Why not let the rust and weeds finish what they started? Why not just embrace the era of disposability? And why didn’t they buy warmer coats before they moved here? Through two Detroit winters, the Shinola team asked themselves these questions. And worked not to find an answer, but to build it. Because they don’t think American manufacturing ever failed for being too good. They have reinvigorated a storied American brand, and a storied American city. Because they believe in the beauty of industry. The glory of manufacturing. There’s not just history in Detroit, there is a future.

Shinola chose Detroit as its headquarters and manufacturing center because of the city’s deep roots in manufacturing history, success in the production of American-made goods, the strong sense of pride and ownership, and the willingness of its people to help other businesses. The company’s working factory in Detroit makes watches, bicycles, leather goods and journals, and plans to establish itself as a great American brand through collaboration, the highest design standards and dedication.

The winning bidder and up to 19 friends will enjoy a private event at the Detroit Shinola retail store, surrounded by exquisite timepieces, bicycles and leather goods. The winner will enjoy a $2,000 credit, or may “share” the credit with guests at the event.

Food will be provided by La Feria Spanish Tapas. La Feria is the newest addition to the burgeoning destination district of Midtown Detroit and is Michigan’s only authentic Spanish Tapas restaurant. Bringing family recipes from Seville, Spain, Pilar Baron-Hidalgo, co-owner and chef of La Feria, is passionate about sharing delectable food from her homeland with metro Detroiters. The pairing of Shinola and La Feria is logical and complementary, for from the same neighborhood they both are showcasing Detroit as a cosmopolitan city that is global in its influence and excellence. Redeemable at the Detroit location only. Please provide 30 days’ notice. Expires April 30, 2014.

LA TANA DELL’ISTRICE GETAWAY IN UMBRIA — LA DOLCE VITA!
Six-Night Accommodations at La Tana dell’Istrice, Umbria, Italy
Exclusive Experiences
$2,000 Credit Toward Airfare
Donated by La Tana dell’Istrice di Sergio Mottura

Two people will delight in six wonderful days and nights at La Tana dell’Istrice, staying in a comfortable suite with private bath. The small inn (the Porcupine’s Lair) is an ancient manor house situated on the grounds of the Mottura Estate Winery, in the Italian countryside, only 100 km north of Rome. Sergio Mottura is owner and winemaker of the Mottura Winery. On arrival, enjoy a welcome toast with the Mottura Spumante, and a welcome dinner paired with selected wines. Mottura will give you a private wine tasting and personally guide you on a tour of the estate vineyard and cellars. A complimentary lunch during your stay will be provided at a fine restaurant in Civita di Bagnoregio, the “dying town,” one of the must-see places in the area. A professional guide will take you on a tour of the Etruscan sites, unveiling the mysterious Etruscan civilization and show you the beautiful renaissance villas and gardens in the Tuscia area. Also included is a cooking lesson, a GPS and a set of maps as well as assistance creating custom itineraries for daytrips. Untouched by urbanization, the beautiful area features green hills and vineyards, dense forests, rivers, volcanic lakes and charming towns. The 130-hectare Mottura Estate, in addition to producing wines, also makes olive oil, fruit juice, jellies, jams and other organic produce. The property includes a wine bar, a swimming pool in the vineyards and a wine cellar, which is carved out of local tufo stone, that lies below the inn.
PARISIAN HOLIDAY
Deluxe Accommodations for Seven Days and Six Nights in Private Paris Apartment
VIP Tour, Tasting, and Lunch for Four Guests at Evening Land au Château de Bligny in Bligny-lès-Beaune
Additional Select Winery Tours as Desired
$2,000 Credit Toward Airfare
Donated by James B. and Ann Nicholson and Evening Land Vineyards

One very fortunate couple will enjoy a fabulous, ultra-romantic week in Paris, a dream destination for any traveler. Relax in sumptuous accommodations in James Nicholson’s Paris apartment. Located in what is truly the heart of the City of Light, this Parisian pied-à-terre offers comfort, luxury and a magnificent view of the River Seine. Make this charming, spacious, newly renovated and magnificently furnished three-bedroom apartment your home base for exploring and enjoying Paris. Situated on the famous Île Saint-Louis (a charming island in the Seine, the most exclusive neighborhood in Paris and, for centuries, the location of the Rothschild family estate), the apartment is just steps away from the Notre Dame Cathedral.

Take a break from the hustle and bustle of Paris and head into Burgundy’s famed and beautiful Côte d’Or to enjoy an afternoon at Evening Land Vineyards’ European outpost – Château de Bligny in Bligny-lès-Beaune. Once you arrive at the 14th-century Château, you will have the rare opportunity to taste Evening Land’s unique and distinctive wines alongside Winemaker Christophe Vial. You will tour the caves and the newly renovated cellar and conclude with a leisurely lunch, Burgundy style. Evening Land Vineyards is a pioneering, international wine company that produces Pinot Noir and Chardonnay from great terroir and shares that greatness with customers through every bottle. Headquartered in Sonoma County, Evening Land has holdings in the Eola-Amity Hills of Oregon, Bligny-lès-Beaune in Burgundy and the Sonoma Coast in California.

Please schedule 60 days in advance. Château de Bligny can accommodate guests April – October, excluding August. Additional winery tours are available upon request.

SWEET SEDUCTION FROM CHATEAU D’YQUEM
(3) 750 ML 1989 Chateau d’Yquem Sauternes
(2) 1.5 L 1995 Chateau d’Yquem Sauternes
(1) 375 ML 1997 Chateau d’Yquem Sauternes
Donated by Friends of CCS

A brilliant effort, the 1989 is large-scaled, massively rich, unctuously textured. Possibly the richest Yquem made in the ‘80s, it is highly extracted, powerful and complex, featuring aromas and flavors of smoke, honey, coconut, pineapple, apricot and spice. This amazing wine could last for 50 years.

The 1995 vintage of Yquem is big, round, sweet and long, with superb concentration and lots of botrytis. Aromas and flavors are lovely, chewy and expressive, with caramel, dried fruit, honey, raisins, jam, quince, hazelnut, orange and mandarin. It should be fabulous until at least 2035.

One of the world’s greatest wines, the 1997 Yquem is sensational, with a gorgeous perfume of caramel, honeysuckle, peach and apricot, echoed on the palate, with nuances of smoky wood and nuts. It is full, unctuously textured, with good acidity and a long, sweet finish, capable of aging to 2055.
AMAZING GRACE – CLASSICALLY ELEGANT CABERNETS

(1) 1.5 L 1993 Grace Family Vineyards Cabernet Sauvignon (Bottle 163 of 250)
(1) 1.5 L 1994 Grace Family Vineyards Cabernet Sauvignon (Bottle 156 of 250)
(1) 1.5 L 1995 Grace Family Vineyards Cabernet Sauvignon (Bottle 190 of 426)
(1) 1 L 1996 Grace Family Vineyards Cabernet Sauvignon (Bottle 137 of 430)
(1) 1 L 2001 Grace Family Vineyards Cabernet Sauvignon (Bottle 55 Of 500)
(1) 1 L 2003 Grace Family Vineyards Cabernet Sauvignon (Bottle 400 of 500)

Donated by Tom and Vicki Celani

Grace Family Cabernets, among California’s finest Cabernets, have been highly sought after since the first vintage, magnificent wines that age effortlessly. The 1993 offers well-integrated spicy, toasty oak and gobs of sweet black currants and spice. It is a well-endowed, concentrated, powerful. The 1994 is big, yet balanced and elegant, with blueberries, cherries and currants. The 1995, scoring 94 from Robert Parker, is a magnificent wine, powerful, deep, full, with impressive richness and layered texture, redolent of ripe black currant, smoke, licorice, chocolate, pain grille and spice. The 1996 Grace is harmonious, balanced, sweet, rich, dense, long and complex, offering black cherry, brown spice, cocoa, kirsch, mint, leather, caramel and blackberry. The 2001 is big, structured and beautifully balanced, featuring explosive fruit, black currant, spice, smoke, berry and sweet oak. The 2003 is balanced and harmonious, brimming with ripe fruit, round and supple, with a silky smooth structure, and complex layers of spice, chocolate, cassis, black cherry, coffee and fresh herbs.

OFF-ROAD, OFF-LAND – BRP POWERSPORTS ACTION

Two Nights’ Lodging in the Private Bombardier Manor and a Five-Star Culinary Experience
Pilot the BRP Powersports Vehicle of Your Choice for a Day
Private Tour of BRP Design & Innovation Center
Roundtrip Coach Airfare and Accommodations Included, Experience For Up to Four Persons

Donated by Bombardier Recreational Products Inc.

Hit the trails on a Ski-Doo snowmobile. Try a Can-Am all-terrain or side-by-side vehicle. If you seek the open road and have a motorcycle license, the three-wheeled architecture of the Can-Am Spyder roadster is for you. Have you ever ridden a watercraft with a braking system before? Discover iControl on BRP’s Sea-Doo watercraft. After the adrenaline wears off, relax at the illustrious Bombardier Manor and rub elbows with the vice president of Design & Innovation (D&I) at BRP. He will guide you through the inner workings of the D&I facility and its futuristic concept vehicles. Then, travel back in time at the J.A. Bombardier museum and discover how one man’s passion for innovation sparked the recreational powersports industry. Package includes: roundtrip economy class airfare from Detroit to Montreal with private chauffeur service, vehicle usage, riding guides, two nights’ lodging and meals at the Bombardier Manor. Package must be redeemed in 2014.
GOING ONCE, TWICE … SOLD AT BARRETT-JACKSON
VIP Barrett-Jackson Car Auction Experience at Scottsdale, January 2014 or West Palm Beach, April 2014 Auction Locations
Includes Two VIP Guest Credentials Valid throughout Event
Invitation to Opening Night Gala
Access to VIP Bidder Seating Area and Hosted Bar
Donated by Barrett-Jackson Auction

Barrett-Jackson Auction Company offers this insider experience at one of the world’s greatest collector auctions of classic cars. These auctions attract tens of thousands of bidders, consignors and car enthusiasts from around the world to view some of the world’s most sought-after collectible vehicles. The auctions provide activities for enthusiasts of all ages while showcasing one-of-a-kind cars. Barrett-Jackson goes above and beyond to create an unmatched experience with something for everyone. More than 400 cars in the car show and auction include classics, hot rods, exotics, muscle cars, resto-rods and contemporary collectibles. In addition to the cars, there are rare, one-of-a-kind automotive collectibles including signs, hood mascots, toys, gas pumps, posters and more.

PALATE-PLEASING PLUMPJACK
(3) 750 ML 1999 PlumpJack Screwtop Exclusive
(1) 6 L 2005 PlumpJack Cabernet Sauvignon Reserve in Wood Box Signed by Winemaker
(2) 1.5 L 2005 PlumpJack Cabernet Sauvignon Reserve In Wood Box
Donated by Tom and Vicki Celani

PlumpJack wines are noted for their full-bodied richness, aromatics and ripeness, specializing in the production of ultra-premium wines, it was established by philanthropist Gordon Getty and Gavin Newsom (former mayor of San Francisco and current Lieutenant Governor of California). PlumpJack was the first Napa Valley winery to use a screwcap closure on its most expensive bottling. The 2005 vintage was accorded 94 points from Robert Parker, calling it a three decade wine. A hypothetical blend of a top Pauillac and a Napa Cabernet, it is polished, big, rich, full, balanced and complex, with rich tannins and a long finish. Aromas and flavors of chocolate, coffee, plum, spice, leather, soy, charcoal, black currant and graphite are very appealing. Half of the 1999 vintage was bottled with a screw cap and half with a cork. The 1999 has substantial tannins that are balanced with copious amounts of fruit, black currant, raspberry, black cherry, chocolate, spice, coffee, tobacco, smoky oak, vanilla and caramel with an underlying minerality.

GALA DINNER LIVE AUCTION
PREVIOUS FEATURED VINNER
CELANI TRIO OF SALMANAZAR BOTTLES – TIMELESS TREASURES

(1) 9 L 2007 Celani Family Vineyards Ardore Cabernet Sauvignon
(1) 9 L 2008 Celani Family Vineyards Cabernet Sauvignon
(1) 9 L 2010 Celani Family Vineyards Tenacious Proprietary Red

Donated by Tom and Vicki Celani

All three of these Salmanazar bottles are signed by Tom Celani. There is no compromise in producing Ardore, which is made from the best grapes in Napa Valley. The wine is complex, powerfully aromatic, with layers of raspberry, graphite, leather, mineral, tobacco, spice and chocolate, with filigreed oak. A 25-year, it will age gracefully. The Cabernet is rich and extracted, a classic wine that is big, rich and chewy, offering berries, currants, licorice, mineral, cedar and sage. A big wine, with all elements in balance, it will age beautifully. Tenacious is a deep, full, soft wine, with well-integrated tannins, seamless, balanced and concentrated. A blend of 60% Merlot and 40% Cabernet Franc, it is deeply aromatic, laced with earth, black raspberries, violets, plums, tea, cola, spice and black cherry.

FEATURED VINNER’S GRAND LOT
ONCE-IN-A-LIFETIME BURGUNDY AND PARIS VIP EXPERIENCE

Two Nights, Three Days in Burgundy for the Hospices De Beaune Wine Auction
Two Nights, Three Days in Paris
Tour of the Hospices de Beaune and the Museum of Wine
Private Tours and Tastings
Black Tie-Dinner at the Clos Vougeot
Accommodations in Beaune and Paris
Ground Transportation from Paris to Burgundy
Roundtrip Airfare for Two From Detroit

Donated by Jean-Charles Boisset, Boisset Family Estates

Exclusive opportunity to join Jean-Charles Boisset at the Hospices de Beaune – “Trois Glorieuses” – festivities, a series of spectacular wining and dining events connected with the annual wine auction, which, according to wine guru Robert Parker is “the greatest eating and drinking experience on the face of this planet!” Jean-Charles Boisset will personally host you and a guest for this once-in-a-lifetime opportunity for an insider’s experience to the grandest, oldest and most prestigious wine auction in the world. Your visit will include invitations to exclusive, not-available-to-the-public wine auctions and dinners, including a black-tie dinner in the historic Château de Clos de Vougeot, a tour of the historic Hospices wine museum, the opportunity to bid on 512 barrels from 44 cuvées alongside the wine world’s elite at the Hospices de Beaune, private tastings at Boisset’s famed prestigious and historical Burgundy wineries such as Domaine de la Vougeraie, Bouchard Aîné & Fils, and Jean-Claude Boisset, and more if time allows. Also included is a VIP visit to Paris either prior to or following your arrival in Beaune.

Visit must occur in mid-November 2014 during the Hospices de Beaune. Travel arrangements must be confirmed by August 31, 2014.
JOIN NICOLA BULGARI IN ROME
Two Night, Three Day Tour of Rome for Two People Conducted by a True Scholar of Rome
Visit the Original Bulgari Store and See the Private Room Where Elizabeth Taylor and Other Celebrities Selected Their Jewelry
Visit the Bulgari Design Studios and Workshop Where Jewelry is Created
Visit Nicola Bulgari's Collection of Automobiles in Rome
$2,000 Credit Toward Airfare, and Accommodations Included
Donated by Nicola Bulgari

This lot is personally offered by Nicola Bulgari, Vice Chairman of the Bulgari Jewelry Co. He offers this experience because of his passion for CCS and for General Motors. It includes a unique and exclusive experience touring Rome with one of its expert historians. In addition, you will visit Via dei Condotti, the flagship store of Bulgari. Elizabeth Taylor said that visiting that store was a highlight of filming Cleopatra in Rome ... and she visited often. Bulgari was founded in 1881 and after 1910 became devoted to jewels with precious stones, designs influenced by a Parisian style. Designs changed over the years, and by the 1960s Italy was the design center of Europe, creating its own distinctive style, differentiating itself from Paris. A Bulgari jewel became as recognizable as a Chanel suit. Nicola Bulgari has an unrivalled collection of cars. His love affair with General Motors cars, especially Cadillacs and Buicks, began in his childhood. His collection also includes La Salles, Packards, Oldsmobiles and Chevrolets, all fully functional and driven frequently. Travel to be completed by December 31, 2014. Please schedule 90 days in advance.

DAZZLING DALLA VALLE MAYA
(2) 750 ML 1995 Dalla Valle Maya Proprietary Red Napa Valley
Donated by Gretchen and Ethan Davidson

Gustav and Naoko Dalla Valle established their winery in 1986 on 21 acres situated on a plateau overlooking Oakville, planting the vineyards in Cabernet Sauvignon and Cabernet Franc. The name Dalla Valle is synonymous with quality and excellence. Maya is named after the couple's daughter. According to Robert Parker, awarding the wine 96 to 98 points, the terrific 1995 Maya is cut from the same mold as all the great Mayas of the decade and will be another legendary effort. It is massive, seductive, enormously rich and concentrated, beautifully fine-tuned and integrated with bold, ripe, complex blackberry, currant, black cherry and dark chocolate, accented with spice, earth, mineral, mint and cedaray oak. A blend of 45% Cabernet Franc and 55% Cabernet Sauvignon, the wine is fruit-driven, with big tannins, substantial acidity and has a long, rich, juicy fruit finish.
A GREAT GRAPE ESCAPE FOR SIX IN THE NAPA VALLEY
This is a wonderful lot for you and five of your peripatetic wine friends in Napa Valley
Enjoy visits to Dana Estates, Darioush Winery, The GRADE Cellars and Tres Sabores
Two Nights’ Accommodations Included
$1,000 Credit Toward Airfare

Dana Estates Winery
(1) 1.5 L 2010 Dana Estates Lotus Vineyard Cabernet Sauvignon
Two Nights’ Lodging at Lotus House Below Lotus Vineyard
Private Tour and Tasting for Six
Donated by Dana Estates Winery

Nestled at the base of the Mayacamas mountains, Dana Estates makes small lots of distinctive world-class wines. First developed in 1883, then acquired by the Livingston family and recently acquired by H. Sang Lee in 2005. The Lotus Vineyard, 1,200 feet high, produces a wine of power, concentration and voluptuousness, with layers of black fruit, mocha, anise and graphite. Dana Estates is an emerging Napa Valley cult contender

Darioush Winery
(1) 1.5 L 2010 Darioush Signature Cabernet Sauvignon Napa Valley
By Invitation Only – Wine-tasting experience for six people: enjoy an exclusive wine experience in Proprietor Darioush Khaledi’s private cellar. Indulge in limited offerings from Darioush’s three estate vineyards, including the “Crown Jewel” Darius II Cabernet Sauvignon, all expertly paired with exquisite food bites prepared by his private chef.
(1) Want Les Essentiels de la Vie Garment Bag: Black organic cotton garment bag from Want Les Essentiels de la Vie featuring a trapeze shape, two top handles, a large leather panel across the top with a press studded flap to the rear and multiple zip fastening pockets on the front and inside. Measurements: handle: 7 centimeters, height: 47 centimeters, width: 53 centimeters
Donated By Darioush Winery

The highly sought-after Darioush Signature Cabernet is powerful, full-throttle, rich and fleshy, with ripe plum, cedar, black fruit, spice and earth.

The Grade Cellars
(6) 750 ML 2009 THE GRADE Cabernet Sauvignon
(6) 750 ML 2011 Sea-Fog Sauvignon Blanc
Winetasting in the Vineyard for Up to Six Guests
Donated by THE GRADE Cellars

THE GRADE Cellars is a small producer of Cabernet Sauvignon, handcrafted from fruit cultivated in their 12-acre estate vineyard in Calistoga. The Cabernet is a balanced fusion of concentrated fruits, rich aromatics and seamless textures, imbued with blueberries, raspberries, brown sugar and chocolate, full-bodied, with silky tannins and a long, lush finish. The Sauvignon Blanc is big, rich, complex and bright, with citrus blossom, ripe tropical fruit, pear, lemon meringue and blood orange, ending in a silky finish nuanced with mango, mineral and yeasty notes.

Tres Sabores
(1) 3 L 2010 Tres Sabores Rutherford Perspective Cabernet Sauvignon
Signed by Julie Johnson
Tour, Tasting and Farm Table Lunch at the Tres Sabores Ranch for Six People
Donated by Tres Sabores

Tres Sabores is a family-owned ranch on the western Rutherford Benchland. The wine is bold, plush, forward and bright, with dark fruit, cedar, spice and a filigree of dust.
SONOMA SENSATIONAL SOJOURN — FOUR WINERIES FOR FOUR PEOPLE
You and three friends will venture to Sonoma County to experience four exquisite wineries.
Accommodations for One Night at Jordan Winery and One Night at Camilia Inn
$1,000 Credit Toward Airfare

Jordan Winery
(6) 750 ML 2009 Jordan, Alexander Valley
Wood Box
One Night Stay for Two in the Estate Suites
VIP Tour of the Grounds and Tasting of Current Release Chardonnay, Cabernet Sauvignon and Estate-Grown Extra Virgin Olive Oil
Donated by Jordan Vineyard and Winery

Jordan, established by Tom Jordan and his wife, Sally, in 1972, has been a big success from the moment each varietal was introduced. The wines are memorable for their bright fruit flavors, spice and oak nuances.

Occidental Vineyard (Evening Land)
VIP Tour of Occidental Vineyard
Tasting and Lunch with President & CEO, Greg Ralston
Donated by Evening Land Vineyards

The Idyllic Occidental Vineyard on the scenic Sonoma Coast has been referred to by Robert Parker as California’s Musigny. When you tour the site with Evening Land’s President & CEO, Greg Ralston, you will learn why. Conclude the tour with a tasting of their highly acclaimed wines and enjoy an al fresco lunch.

Frei Ranch Winery
Frei Ranch Tour, Tasting and Lunch for Four
Tour of Dry Creek Olive Oil Company
(1) 1.5 L 2006 Gallo Estate Cabernet Sauvignon
(1) 500 ML Gallo Family Extra Virgin Olive Oil
Donated by Frei Ranch Winery

Located in the heart of Dry Creek Valley, Frei Ranch Vineyard was originally planted to grapevines in the 1880s. The Gallo Estate Cabernet is the best of the best from Gallo’s Sonoma County vineyards. The award-winning Cabernet offers concentrated red and black fruits, sweet aromatics and rich, powerful tannins. Rich layers of red cherry and currant are framed by sweet vanilla that unfold onto the palate.

Fritz Underground Winery
(1) 750 ML Fritz Underground Winery Estate Zinfandel
VIP Cave Tour and Tasting for Up to Eight Guests
Donated by Fritz Underground Winery

Built into the side of a picturesque hill atop Dry Creek Valley, Fritz Winery is a tall, futuristic-looking structure, with three tiers enabling wines to be produced by employing full gravity flow process thereby preserving the delicate nuances of the grapes. The cave tour will show the benefits of harnessing gravity and offer tasting of wines from barrel. Fritz’s robust, briary Estate Zinfandel is prized for its sweet, ripe fruit (blackberry, red and black cherry), notes of pepper, anise and Earth, firm structure and fine balance, with elegant tannins and a long finish.
CHATEAU D’YQUEM — THE FAVORITE SWEET WINE OF MILLIONAIRES

(1) 750 ML 1986 Chateau d’Yquem
(2) 750 ML 1995 Chateau d’Yquem
(3) 750 ML 2003 Chateau d’Yquem

Donated by Van and Lori Conway and Conway MacKenzie

Yquem is one of the few luxury-priced wines that merits its stratospheric price tag. Renowned for its incredible richness, opulence and longevity, Chateau d’Yquem is the world’s greatest sweet wine. At Yquem only one glass of wine per vine is produced and it shows. For more than 200 years, the wine has scarcely faltered and no other property can match it on a consistent basis. The 1986 Yquem, scoring 98 points from Robert Parker, is reminiscent of the fabulous 1975, precocious, with an enthralling bouquet of pineapple, hazelnuts, vanilla and apricot. The 1995 is big, rich, powerful and long, offering honey, apricot, almond, marmalade and gingerbread. The 2003 has intense aromas and flavors of honey, vanilla, apple, marzipan, pineapple and lemon. These wines all have lots of botrytis, are super concentrated, round and full, with racy acidity, rich and creamy, complex and very long. Yquem’s aging potential is exceptional.

HUNDRED ACRE — NO COMPROMISE IN THE PRODUCTION OF DAZZLING WINES

(3) 750 ML 2001 Hundred Acre Kayli Morgan Cabernet Sauvignon

Donated by Tom and Vicki Celani

Former Canadian investment banker, Jayson Woodbridge’s goal has been to create a Right Bank-style Cabernet and he has done that. Robert Parker says his 100% Cabernet Sauvignon wines taste like a Pomerol. Noted for his very hands-on winemaking, Woodbridge works closely with his vineyard manager, John Barbour and winemaker, Philippe Melka. Parker awarded the 2001 a score of 95. The second vintage from the 10-acre Kayli Morgan vineyard is lush, sweet, super ripe and smooth, with excellent balance and concentration, big tannins and a very long finish. The wine is powerful, yet opulent, velvety structured, with fine acids and tannins, packed with black and red fruit, laced with toast, spice, licorice, chocolate, mineral and oak.

ARE YOU READY FOR SOME FOOTBALL? SUPER BOWL XLVIII

VIP Super Bowl Experience for Two
Two Tickets to the Super Bowl
Two NFL Tailgate Pregame Passes

Game Takes Place Sunday, February 2, 2014
MetLife Stadium, East Rutherford, New Jersey

Donated by GMC – Official Vehicle of the NFL

It’s a Super Bowl of Historic Firsts! The first outdoor, cold weather Super Bowl. The first to take place in the New York, New Jersey metropolitan region. The first to be hosted by two states and the first to be jointly hosted by two teams! You and your guest will be part of the most watched sporting event in the world at Super Bowl XLVIII, the 48th edition of the National Football League Championship game scheduled to be played on February 2, 2014, at MetLife Stadium, East Rutherford, New Jersey. Accommodations for three nights (Friday – Sunday) included.
ULTIMATE MARCH MADNESS
VIP 2014 NCAA Final Four Experience
Saturday, April 5, and Monday, April 7, 2014
Two VIP Tickets to Saturday Semi-Finals and Monday Championship Game
Two Pregame VIP Party Tickets on Saturday and Monday
Cowboys Stadium, Arlington, Texas
Donated by Buick – Official NCAA Partner of Human Achievement

Partake in one of the most famous annual sporting events in the United States. Eight teams will begin the single elimination tournament, which eventually becomes the “Sweet Sixteen” – “Elite Eight” – and “Final Four.” An experience any basketball fan won’t soon forget! Accommodations Friday – Monday (four nights) and on-site transportation included.

KAPCSANDY – A STAR IN NAPA VALLEY’S FIRMAMENT OF STELLAR WINES
(1) 750 ML 2007 Kapcsandy Family Winery State Lane Vineyard Grand-Vin Cabernet Sauvignon Napa Valley
(1) 750 ML 2008 Kapcsandy Family Winery State Lane Vineyard Grand-Vin Cabernet Sauvignon Napa Valley
Donated by Dr. and Mrs. Frank Nesi

Reminiscent of great Bordeaux, the Kapcsandy wines are highly acclaimed and sought after. The product of Lou Kapcsandy who fled Hungary after the 1956 revolt when the country was crushed by the Soviets, these Cal-French fusion wines are made by Denis Malbec from Chateau Latour. Both the 2007 and 2008 were awarded 100 points by Robert Parker, calling them singular, unforgettable efforts. Blends of primarily Cabernet Sauvignon with the balance Merlot, Cabernet Franc and Petit Verdot, both are 30-year wines, seamless, profound, exquisite, of great precision, concentration and complexity. Gorgeous aromas and rich flavors are multidimensional, fresh, balanced and impossibly long-lasting, redolent of cedar, graphite, creme de cassis, flowers, espresso and forest floor, with underlying sweet tannins.

CAPTIVATING CONFECTIONARIES FROM CHATEAU D’YQUEM
(4) 750 ML 1999 Chateau d’Yquem
Donated by Van and Lori Conway and Conway MacKenzie

The 1999 Yquem is delectable, unctuously textured, with underlying crisp acidity, bright, fresh and sweet. In the nose and on the palate, orange marmalade is laced with dried apricot, pineapple, ginger, honey, lemon and dried cherry, a lovely mouthful, with a long, sweet, rich finish. Anticipated maturity for this wine is at least 2035. Considered to be the world’s greatest sweet wine, Chateau d’Yquem is the King of Sauternes. A unique wine, it is incredibly rich, opulent and non-cloying, accessible now but with remarkable longevity.
BACCHANALIA EXTRAVAGANZA
Wines from the Cellar of Richard and Karen Brown Paired with
a Five-Course Dinner for Eight Catered by Andiamo Trattoria
(1) 750 ML NV Krug Grande Cuvee Brut Champagne
(1) 750 ML NV Dom Ruinart Brut Rose Champagne
(1) 750 ML 2004 William Fevre Chablis Les Clos
(1) 750 ML 2003 Chateau Montelena Chardonnay Napa Valley (30th Anniversary of the 1973 Wine That Won the 1976 Judgment of Paris)
(1) 750 ML 1989 Chateau Gruaud Larose St. Julien
(1) 750 ML 2008 Anderson's Conn Valley Vineyards Cabernet Sauvignon Estate Reserve
(1) 750 ML 2005 Goldeneye Pinot Noir Anderson Valley
(1) 375 ML 2001 Chateau Doisy Daene Sauternes
(1) 375 ML 1997 Fonseca Vintage Port
Donated by Richard and Karen Brown and Andiamo Trattoria

Andiamo Trattoria’s chef will prepare a five-course dinner in your home or in the restaurant designed to be paired with these world-class wines from the extensive cellar of Richard and Karen Brown. To be scheduled on a mutually agreeable date, prior to December 31, 2014.

EPIPHANY GLASS STUDIO SOIREE
An Intimate Evening with the Artist at the World-Famous Epiphany Studios
Gourmet Cuisine from the Stand Gastro Bistro With Specially Paired Wines
Live Glassblowing Demonstration
Opportunity for Each Guest to Create Their Own Glass Piece
Donated by Epiphany Studios, Ltd. and The Stand Gastro Bistro

Twenty friends will enjoy a private party at the world-famous epiphany studios in Pontiac. This private studio, rarely open to the public, is owned and operated by CCS alumna April Wagner. Throughout the evening you will enjoy delicious and inspired cuisine from The Stand Gastro Bistro and fine wine. April will entertain and inspire you with glassblowing demonstrations. A master at her craft, April will work with each guest to create their own special glass piece to take home as a commemoration of the event. A unique experience in an exclusive artist’s space, this auction lot offers an inspired evening that you and your guests will talk about for years to come. The Stand Gastro Bistro is Birmingham’s newest gathering place, offering diners a rustic but refined atmosphere, charcuterie, craft beer, fine wines and unique creations from award-winning Chef Paul Grosz. Date to be mutually agreed upon. Must use before October 14, 2014. Please schedule 45 days in advance.
EXPLORE GUCCI’S RICH HERITAGE

$10,000 Credit at Gucci at Troy's Somerset Collection
Three Days, Two Nights in Florence for Two People
Visit Gucci Museo and Gucci Factory in Florence
Lunch, Dinner and Transportation on Tour Days
Two Nights' Lodging in Florence
$2,000 Credit Toward Airfare

Donated by Gucci and Somerset Collection

Prepare for your fabulous trip by indulging yourself with a $10,000 credit at Gucci in Troy’s Somerset Collection. Gucci is world renowned for fashion authority, Italian craftsmanship and quality. Next, two people will spend three days and two nights in Florence. They will enjoy a visit to the Gucci Museo situated in the heart of Florence, which pays homage to the city where Gucci’s story began. Since its founding in 1921, Gucci has become a global powerhouse, whose appeal transcends all ages and cultural backgrounds. At the Museo, see the permanent exhibition and contemporary art installations, as well as the Gucci Archives, exploring Gucci themes and icons throughout history. Visit the factory in Casellina, a small town north of Florence. The factory is a guarded state-of-the-art building where the label produces fine leather wares. Tour Florence, the capital city of Tuscany, famous for its history, art, architecture, fashion, wine and culture. One of the most beautiful cities in the world, Florence was the center of medieval European trade and finance and the birthplace of the Renaissance, sometimes called the Athens of the Middle Ages.

FASHION AND WINE COLLIDE AT FERRAGAMO’S TUSCAN IL BORRO ESTATE

$10,000 Credit At Salvatore Ferragamo, Somerset Collection
Three Nights’ Lodging for Two Guests in a Private Apartment on Il Borro Estate
Guided Tour by a Ferragamo Family Member of the Historic Ferragamo Cellar with a Complete Tasting of Ferragamo Wines and Other Estate Products
Guided Tour of the “Wine And Art” Exhibition, the Prized Collection of Mr. Ferruccio Ferragamo
Dinner at Osteria Del Borro
(2) 1.5 L IL Borro Estate Wines

Donated by Salvatore Ferragamo and Somerset Collection

Prepare for your trip by indulging yourself with a $10,000 credit at Salvatore Ferragamo in Troy’s Somerset Collection. Then travel to Tuscany, Italy, where Ferruccio Ferragamo’s Il Borro Estate awaits you. With a thousand-year-long history, The Il Borro estate, located 40 miles southeast of Florence, is a Tuscan wine resort and spa in the medieval village of San Guistino Valdarno. The estate offers 30 luxury accommodations, a private vineyard, equestrian center, culinary program and much more. Accommodations include apartments, suites, villas and farmhouses, featuring stone terraces, gardens and swimming pools. Two guests will delight in three nights’ lodging in a private apartment on the estate. Dine at Osteria del Borro, the estate's signature restaurant. Enjoy a tour guided by a family member, of the historic Ferragamo wine cellar and taste all the products of the estate, including an historic wine. Also enjoy a guided tour of Ferruccio Ferragamo's prized collection, the “Wine and Art” exhibition. Take home two magnums of Ferragamo wine, which have become a favorite with connoisseurs, include Merlot, Chardonnay, Cabernet Sauvignon, Syrah, Petit Verdot and Sangiovese. Package expires December 31, 2014. Please schedule 90 days in advance.
PREVIOUS FEATURED VINTNER

COACH INSIGNIA, A WINE WITH BODY, BY FISHER

(1) 1.5 L 1989 Fisher Coach Insignia Cabernet Sauvignon Napa Valley
(1) 1.5 L 1999 Fisher Coach Insignia Cabernet Sauvignon Napa Valley
(1) 1.5 L 2005 Fisher Coach Insignia Cabernet Sauvignon Napa Valley
(1) 1.5 L 2010 Fisher Coach Insignia Cabernet Sauvignon Napa Valley

Signed by Fisher Family Members

Donated by Fisher Vineyards

Coach Insignia is Fisher Vineyards flagship wine. It honors Fred Fisher’s grandfather and his brothers’ tradition of fine craftsmanship in their design and elegant automotive bodies in the 20th century. Their wines are hand-crafted and elegant – “WINES WITH BODY” – BY FISHER. The Coach Insignia Cabernet represents the pinnacle of their winemaking craft, comprised of the finest selected lots of Bordeaux varietals from their Napa Valley estate. Also included is a private VIP tour of Fisher Vineyards and lunch for four people in the Madrone Grove above the winery overlooking the celebrated Wedding Vineyard. Fisher Vineyards was founded by Fred and Juelle Fisher in 1973 on the 1,500-foot-high ridge that separates Napa and Sonoma counties.

DOMINUS DOMINATES

(3) 750 ML 1984 Dominus Estate Proprietary Red Napa Valley
(1) 750 ML 1987 Dominus Estate Proprietary Red Napa Valley
(1) 750 ML 1988 Dominus Estate Proprietary Red Napa Valley

Donated by Van and Lori Conway and Conway MacKenzie

The proprietor of Dominus is Christian Moueix, whose family also owns Chateau Petrus in Pomerol. A Bordeaux blend, Dominus is mostly Cabernet Sauvignon with Cabernet Franc and Petit Verdot. It is made from ripe Napa fruit grown in what is thought to be one of the first vineyards planted in Napa Valley. The 1984, intense, full, opulent, soft and fleshy, has reached maturity but should last. The 1987 is one of the great wines of the vintage, profound, rich and tannic. The 1988 is rich, deep and concentrated. All three wines offer complex bouquets of ripe currant fruit, coffee, sweet black cherries, vanillin oak, cedar and exotic spice, with nuances of smoked herbs. The palate echoes the aromas and the wines are full-bodied and firmly structured, ending with long, rich, spicy finishes.

PERFECTLY PALMER

(1) 5 L 1981 CHATEAU PALMER MARGAUX

Donated by Van and Lori Conway and Conway MacKenzie

An elegant, balanced, still vibrant Palmer, it shows the classic Bordeaux aroma of dark fruit, cedar, leather, meat and stewed fruit. The palate echoes the nose with added notes of blackberry, licorice, blossom and forest floor. The wine is velvety, smooth, and delicate, yet with good intensity and length. Tannins are fully resolved so the wine is drinking beautifully now. A blend of 47% Cabernet Sauvignon, 47% Merlot and 6% Petit Verdot, Chateau Palmer unquestionably produces one of the most compelling wines of Margaux. While classified a Third Growth in 1855, Palmer can be as profound as any of the First Growths and some times it can be better than many of them, as attested to by the world-wide respect for this wine and its higher price level. The high proportion of Merlot accounts for Palmer’s Pomerol-like richness, suppleness and generous, fleshy character, while its unique, seductive aroma is quintessentially Margaux.
“THE VOICE OF SUMMER”
Private Performance of “Ernie” the Play for 375 People
Donated by Mitch Albow

“ERNIE,” Mitch Albom’s play about legendary Hall of Fame Broadcaster Ernie Harwell, the “Voice of Summer,” debuted in Detroit at The City Theatre in April 2011. More than 65,000 theatre-goers have seen this heartwarming and poignant play over the past three seasons. Perfect for a company outing, this auction item is a “buy-out” night, which includes your own seating for 375 guests plus dinner on the rooftop of Hockey Town, featuring Coney dogs, chips, Sanders cream puffs, and other iconic Detroit delicacies! The recollections and memories will be rekindled and stay with your audience after the play is “LOOOONG GONE!” Performance to take place June – August, 2014. Please provide 30 days’ notice. Expires December 31, 2014.

FATHEAD TOTAL COVERAGE
Ultimate Transformation of One Room by Fathead
Donated by Fathead

Fathead’s Total Coverage Service allows you to transform your space into the ultimate fan’s dream room. Turn your basement into a Detroit Tigers Club House, your daughter’s bedroom into a Disney Fairy dream land, your son’s room into The Avenger’s secret meeting place. With Total Coverage, you can turn any space into a one-of-kind room with décor graphics. Your space will be custom-designed with an officially licensed theme from your favorite NFL, MLB and college teams, Disney, Marvel & DC Comic Superheroes, WWE wrestlers or even general Home Décor Graphics. Expert installation is based on professional, custom measurements taken of your space. Package expires December 31, 2014.

THE ULTIMATE DETROIT THANKSGIVING EXPERIENCE
Four Patron Tickets to Hob Nobble Gobble at Ford Field on Friday, November 22, 2013
Three Children’s Riding Spots on the CBS Rocks Stage Float
In “America’s Thanksgiving Parade”
Behind-the-Scenes Tour of The Parade Company for Up to 20 Guests
Donated by The Parade Company

Gear up for “America’s Thanksgiving Parade” with four Patron tickets to Hob Nobble Gobble, Detroit’s premier black-tie family event, at Ford Field. “America’s Thanksgiving Parade” is celebrating its 87th year as one of the oldest and most beloved parades in the country. Create a Thanksgiving memory that will last a lifetime when three of your children enjoy the exclusive opportunity to ride on the CBS Detroit Rocks Stage Float in the parade! Experience an adventure in the working art studio where award-winning artists bring Parade magic to life in a behind the scenes tour of The Parade Company for up to 20 people. Parade to occur November 28, 2013.
“Godspeed” (Nike Mercurial SL)

ASTIN DAVIS
‘12, Advertising Design

Mercurial’s root word is Mercury. Derived from the Roman god Mercury, which was known for his quickness and speed. This boot, made out of carbon fiber, makes it the lightest boot ever. Allowing you to be the fastest athlete ever. As a result, giving you god-like abilities, thus the name Mercurial.
Vintner’s Private Reception Wines

**JCB N° 65**

*What the Number 65 Signifies*

This Blanc de Noirs Crémant de Bourgogne is the purest expression of Pinot Noir. It hails from the “Dessus les Vermots” vineyard, which lies over stony, limestone-based soil in Savigny-lès-Beaune. This vineyard produces wines that are all finesse, distinction and refinement. The grapes were hand-picked and gently pressed immediately upon arrival at the winery in a membrane pneumatic press to ensure proper handling. Aged in 100% stainless steel tanks to retain fruit freshness.

Aromas of raspberry, honey and vanilla mingle with flavors of toastiness, leading to a long, lingering finish.
2011 JEAN-CLAUDE BOISSET BOURGOGNE CHARDONNAY

“Burgundy wine is a divine liqueur which combines the gentleness of enchantment and the caress of sensual pleasure.” A candid eulogy which could easily be applied to our legendary Chardonnay, an ambassador of charm with universally recognized qualities.

Location
This vast appellation brings together four great regions; Yonne to the north, with its fresh, mineral wines, followed by the Côte d’Or, with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure.

Soil
Soils are mostly limestone-clay.

Varietals
100% Chardonnay

Winemaking
The grapes are picked manually, with no oenological products added, and barrel-matured for 10 months with very light filtration before bottling so as not to remove any of the wine’s intrinsic qualities.

Visual Aspect
Very attractive clear yellow color with crystalline reflections.

Nose
Very refined, with notes of white flowers.

Palate
Round and delicate in the mouth, with a polished acidity, which lends freshness and purity.

Food Pairing
This young, fresh wine goes well with goat’s cheese or fish, lightly enhanced by a curry sauce.

Aging
This wine can be enjoyed while young for up to eight years.
2009 RAYMOND VINEYARDS RUTHERFORD CABERNET SAUVIGNON
92 Points Wine Enthusiast

Wine Profile
Luscious aromas of decadent dark chocolate, plum, framboise and brown sugar lift from the glass while luscious notes of black licorice and cola complete the rich bouquet. On the palate, this classic Rutherford Cabernet is big and chewy with structured tannins and flavors of cedar, espresso beans and mulling spices. The grapes for the Rutherford Cabernet Sauvignon were sourced from Block 2 of the Raymond original estate property, which is home to some of the oldest Cabernet vines growing in the Napa Valley. The vineyard has a Lyre trellis system pruned to quadrilateral cordons with vines spaced eight feet apart and ten feet between each row. The maturity of the vines contribute to the concentrated Cabernet flavors and the rich, well-drained soils are an essential component to high-quality grape growing.

Varietals
100% Cabernet Sauvignon

Winemaking
The grapes were fermented on the skins for 10 days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged in 100% French oak barrels, with 35% new oak in Demptos, Saury, Nadalie and Chalafour barrels. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

Nose
Luscious aromas of decadent dark chocolate, plum, framboise and brown sugar lift from the glass while luscious notes of black licorice and cola complete the rich bouquet.

Palate
On the palate, this classic Rutherford Cabernet is big and chewy with structured tannins and flavors of cedar, espresso beans and mulling spices.

Food Pairing
A wine to pair with heartier meats including grilled rib eye steak with mushrooms or herb roasted rack of lamb.
JCB NO 69

Each JCB wine is known by a number. And each number has deep significance for Jean-Charles Boisset, the collection’s creator and namesake. Jean-Charles was born in 1969, the year that mankind went to the moon. As such, 69 represents unlimited expression, freedom, creativity, intellectual revolution, artistry and refinement. Of course, 69 is also a rosé brut based exclusively on pinot noir, a rosé that entwines masculinity and femininity.

Varietals
Brut Rose Cremant De Bourgogne Sparkling Wine

Winemaking
This rosé is made in the saigné method by carrying out a short maceration of Pinot Noir from Burgundy’s côtes.

Nose
Vibrant aromas of raspberry and red currant evolve into aromatic jammy notes.

Palate
This wine is tender in the mouth with crisp flavors.

Food Pairing
French Quiches and Italian Frittatas Grilled Shrimp with Aioli or Romesco Wild Salmon Every Which Way
2012 RAYMOND VINEYARD AND CELLAR RESERVE SELECTION NAPA VALLEY CHARDONNAY

The grapes for the Napa Valley Chardonnay come from our estate vineyards in Jameson Canyon and select Napa Valley growers. The estate vineyards are planted on rolling hills at the southern end of Napa Valley. The growing conditions in the Jameson Canyon are very similar to Carneros, the neighboring appellation just west of the Napa River. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and providing a long, cool growing season that enhances the intensity of the Chardonnay flavors.

Varietals
100% Chardonnay

Winemaking
To preserve its unique Chardonnay flavors, this wine is whole cluster pressed. Using no malolactic fermentation, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged for nine months with 65% in Nevers and Allier French oak barrels (20% new French oak) and 35% in stainless steel.

Nose
The 2012 Raymond Reserve Selection Napa Valley Chardonnay opens with alluring aromas of orange blossom and honeysuckle.

Palate
Full-bodied with excellent balance, the wine displays flavors of pear, apple and lemon before ending with a long, rich finish.

Food Pairing
A versatile wine that pairs well with quiche Lorraine, mushroom tart, roast chicken, grilled salmon or halibut, sautéed Petralesole In the Vineyard

About the Vintage
“Classic” and “perfect” are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley’s treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and to the cellar.

Conversations With the Winemaker
To preserve its unique Chardonnay flavors, this wine is whole cluster pressed. Using no malolactic fermentation, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged for nine months with 65% in Nevers and Allier French oak barrels (20% new French oak) and 35% in stainless steel.

Wine Profile
This Chardonnay opens with alluring aromas of honeysuckle and stone fruit notes. Beautifully balanced, this wine displays its finesse with flavors of ripe apple and lemon leading to a long harmonious finish.
**2010 DELOACH VINEYARDS OFS PINOT NOIR**

**92 Points* Wine Enthusiast**

**Our Finest Selection Pinot Noir**
At DeLoach Vineyards we strive to produce distinctive wines that highlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and minimally intrusive winemaking. The fruit for this Pinot Noir was grown in a relatively cool climate, allowing the grapes to ripen over an extended season to develop concentrated flavors. After the grapes for this OFS Pinot Noir were hand-harvested and cluster-sorted, we fermented them in small oak vats with native yeasts. The OFS Pinot Noir typifies a quintessential Pinot Noir from the Russian River Valley. Generous aromas of beef broth, baked blackberries and notes black cherries lift out of the glass and unfold to flavors of violets and cocoa powder on the palate before concluding with a soft, lengthy finish. This is a well-balanced wine that is approachable upon release but will continue to develop beautiful nuances with age. Enjoy with grilled rack of lamb with a honey mustard glaze.

**Winemaking**
After the grapes for this OFS Pinot Noir were hand-harvested and cluster sorted, we fermented them in small oak vats with native yeasts. The wine was gently basket-pressed and aged in 100% French oak barrels, which we hand-selected prior to blending for 12 months prior to bottling.

**Visual Aspect**
Dark red

**Nose**
Plum, anise and spice

**Palate**
Notes of ripe dark cherry, au jus, cinnamon and a touch of mocha.

**Food Pairing**
Enjoy with roasted pork tenderloin with fingerling potatoes or grilled rack of lamb with honey mustard glaze.
Each JCB wine is known by a number. And each number has deep significance for Jean-Charles Boisset, the collection’s creator and namesake. Jean-Charles’ philosophy of wine has been profoundly shaped by the wine region where he was born and raised: Burgundy’s famous Côte d’Or, which translates to the Gold Coast. No. 21, honors this connection and heritage, for 21 is the French government’s “Department” number for the Côte d’Or.

- Radiant
- Mysterious
- Luminous

**Grape Variety**
Pinot Noir and Chardonnay

**Region**
Burgundy, France

**Winemaking Notes**
Traditional method with a minimum aging of 15 months.

**Tasting Notes**
The Pinot Noir and Chardonnay combine to produce a fresh, fruity nose with almond and white flower aromas. Full and generous in the mouth, N°21 epitomizes a lovely harmony between freshness and fruit.

**Technical Notes**
Alcohol: 12% vol.
Sugar: 10 g/l.
Inspired by its pioneering roots, the winery began in 1969 to explore a little-known corner straddling Sonoma and Napa’s southern boundaries known as Carneros. It wasn’t long until Carneros gained recognition as one of the world’s premier appellations, particularly for varietals that can thrive in cool climates: Pinot Noir, Chardonnay, Merlot and Syrah. The Carneros Chardonnay grapes were hand-harvested at night to preserve fruit character. Due to the geological diversity of our various Carneros vineyard, sites were harvested based upon optimum ripeness and flavor maturity. The grapes were whole cluster pressed, and the juice was fermented in barrels and aged sur lie, with the lees stirred every two weeks for six months. The wine was then aged in French oak barrels (25% new) for nine months.

**Location**

Carneros

**Winemaking**

The Carneros Chardonnay grapes were hand-harvested at night to preserve fruit character. Due to the geological diversity of the Ramal Ranch vineyard, blocks were harvested based upon optimum ripeness and flavor maturity. The grapes were whole cluster pressed, and the juice was fermented in barrels and aged sur lie, with the lees stirred every two weeks for six months. The wine was then aged in French oak barrels (33% new) for nine months.

**Nose**

Our 2011 Carneros Chardonnay excites with opening aromas of white blossom and lemon citrus that accentuate enticing notes of mango and vanilla cream.

**Palate**

On the palate, this classic Carneros Chardonnay offers stone fruit and citrus flavors that are wrapped in layers of pineapple and honey. Offering a generous mouthfeel and great complexity, the 2011 Carneros Chardonnay culminates in a long, delicious finish.

**Food Pairing**

This Chardonnay pairs beautifully with a gorgonzola and apple salad and oven-roasted chicken.
2009 BOUCHARD AÎNÉ & FILS CLOS DU ROI, BEAUNE 1ER CRU

With our “Cuvée Signature” wines, you enter the world of premium Burgundy wines proudly signed by Bouchard Aîné & Fils. Characteristic features of these wines include year-round monitoring of individual vineyards, low yields and limited bottling runs. A showcase for Bouchard Aîné & Fils, Cuvée Signature is the ultimate expression of our style and know-how. These “micro-cuvées” express the richness of the finest terroirs of Burgundy in all their intensity and finesse.

The “Clois du Rois” is a famous appellation from the Côte de Beaune, well-known for its excellent Pinot Noirs with exceptional aging potential.

Location
Beaune

Varietals
100% Pinot Noir

Visual Aspect
Intense, almost as dark as black cherries.

Nose
Powerful with a nice black fruit expression accompanied by mocha and vanilla notes.

Palate
Rich and powerful, a complex wine with a finish on light licorice notes.

Food Pairing
Serve with strong meats and cheeses.
The grapes for the Napa Valley Cabernet Sauvignon were sourced from our vineyards in Rutherford and St. Helena, as well as select nearby growers. Our estate vineyards are located on gravelly alluvial fan soils with good drainage, necessary for growing excellent quality Cabernet Sauvignon. The vineyards are diligently monitored throughout the growing season to balance the crop size and quality. Shoot thinning and leaf removal early in the growing season followed by cluster thinning at veraison, help to achieve evenly ripened grapes with concentrated flavors.

Varietals
87% Cabernet Sauvignon, 4% Merlot, 3% Cabernet Franc, 3% Petit Verdot, 3% Malbec

Winemaking
The wine spent an average of 27 days on the skins, then was aged for 16 to 17 months in 32% new French (mostly Nadalie, Demptos and Chalufour). The balance was aged in once- and twice-used French oak. The final blend includes Merlot and Cabernet Franc for added depth and complexity.

Visual Aspect
Deep garnet

Nose
The 2010 Reserve Selection Cabernet Sauvignon opens with rich aromas of currant, black cherry and plum that are harmoniously accented by fragrant notes of raspberry and cocoa.

Palate
Flavors of ripe cherry and peppery spice complement the well-structured and complex palate. The long, smooth finish makes this wine the perfect pairing for roast pork tenderloin or hearty pasta dishes.
Neige (which means snow) is made from apples harvested in the fall and pressed at Christmas time. Their juice is then kept outside in the freezing winter cold, in order to naturally separate the sugar from the water through the process known as cryoconcentration. This is the way we then obtain our precious syrup, which we let slowly ferment over a period of 6 to 7 months.

Location
Hemmingford, Québec: a favorable microclimate for growing apples, due to its good balance of sun, rain and snow.

Soil
Pebbly and clayey soil

Varietals
Autumn harvest 2009, 80% McIntosh (apple known for its sweet and acidic taste) and 20% Spartan (very sweet apple with a slight pear flavor).

Winemaking
In the fall, very ripe apples are picked and stored at cool temperatures until the end of December. Once winter arrives, the fruit is pressed and the juice obtained is placed outside in the intense January cold. During crystallization, the water separates from the sugars by NATURAL CRYOEXTRACTION. After several days of intense cold, concentrated must, representing one-quarter of the initial quantity of juice, is collected by gravity. The extracted must is then placed in stainless-steel tanks where it ferments at least six months at low temperatures before being bottled.

Visual Aspect
Golden yellow with light reflections

Nose
Pure and clean, the aroma of freshly picked ripe apple with striking intensity.

Palate
Crisp, flavorful attack. A perfect balance of sugar and acidity.

Food Pairing
Perfect as an aperitif or to accompany sharp cheeses such as a strong Cheddar, goat's milk or blue cheeses in addition to desserts.

Serving Temp
43°F
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Many thanks to Nate and Cathy Forbes and Matt and Karen Cullen for being such great co-chairs of this year’s Wine Auction and for all that they do on behalf of the College for Creative Studies and the community.

Nancy and Jim Grosfeld

Congratulations to CCS on mastering the Art of Wine.
Lear Corporation is pleased once again to help cultivate the talented aspirations of tomorrow’s artists and designers as a sponsor of the 32nd Annual Detroit International Wine Auction.

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