The Art of Wine

33rd Detroit International Wine Auction

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I am a multimedia craftsperson specializing in blown and flameworked glass, non-ferrous metals and ceramic. My work is about creating objects that can become vessels for memories, pieces that feel ancient, and objects that transcend their own material, with motifs that engage my own experience as a sailor. I make objects that are engaging and fascinating, yet simple and elegant, and tend towards the traditional, historical trappings of the act of making, especially in regard to the Italian tradition of glassblowing.
**DEAR FRIENDS OF CCS**

Welcome to the 33rd Detroit International Wine Auction benefiting the College for Creative Studies (CCS). This is already a banner year for the event, and I want to thank Chairs Mary and Tony Barra and the Leadership Committee for breaking records for sponsorships, and hopefully for bidding as well! I would also like to welcome back the Martini family — our Featured Vintner Michael Martini returns to us 30 years after his father Louis Martini chaired the event. What a milestone!

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. I would also like to acknowledge a new addition this year — Presenting Sponsor Gallagher-Kaiser Corporation — thank you for your support!

This event has grown to be the largest wine auction in the region, and one of the biggest auctions in the country. You, our donors, have made this happen through your generosity, and your commitment to advancing the creative spirit in Detroit. Funds raised tonight support CCS 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 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 and innovation district.

This evening is a celebration of creativity, generosity and support for an outstanding institution. Tonight, savor the fine wines and delectable cuisine prepared by Bacco Ristorante, 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

---

**COLLEGE FOR CREATIVE STUDIES**

The College for Creative Studies is an anchor institution in Michigan's creative economy. Its alumni are innovative problem-solvers who are evolving the world of art and design.

A private, fully accredited college of art and design located in Midtown Detroit, CCS enrolls more than 1,434 students from 31 states, plus Puerto Rico and 20 countries, pursuing Master of Fine Arts degrees in Color and Materials Design, Interaction Design, Interdisciplinary Design and Transportation Design, and Bachelor of Fine Arts degrees in Animation: Copywriting, Advertising: Design, Art Education, Crafts, Entertainment Arts, Fine Arts, Graphic Design, Illustration, Interior Design, Photography, Product Design and Transportation Design. In fall 2015, the college will launch a new BFA in Fashion Accessories Design which is already attracting national attention and support.

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 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.

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.

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.

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, helping foster the city's creative community and developing innovative thinkers and doers.

www.collegeforcreativestudies.edu
ABOUT THE CATALOG ARTWORK

ARTWORK
The work showcased at the beginning of each catalog section was created by CCS students and alumni. The statement on the following page is the artist’s explanation of the creative process in designing or crafting their artwork. Your involvement tonight will help young people like these receive an unparalleled education and become the creative leaders of tomorrow.
“SIN OF SYN”

ANG RONCELLI
’14, ENTERTAINMENT ARTS

This image is a still from my short film, “Sin of Syn.” The film is about a curious cat, Syn, who falls hopelessly in love with a beautiful horse, who is married to the moon. The film was mostly created using computer-generated imagery (CGI). The backgrounds are a mix of photography and digital paintings that blend into the CGI elements assisted by an illustration graduate, Carly Davis. This image captures the moment when Syn sets out to pursue the horse, regardless of the moon’s definite presence. Inspired by original poetic works, written by myself, the film is derived from personal experiences. The characters and environments are represented as symbols of my world.
To all of our guests, sponsors and volunteers, thank you and welcome to a very special evening.

For 33 years, the Detroit International Wine Auction has brought together Detroit-area business and civic leaders for the benefit of those who matter most – the youth of our community.

Through your generosity, tonight’s “The Art of Wine” gala dinner and auction will help provide undergraduate student scholarships to the world-renowned College for Creative Studies, while also sparking the imagination of local children with free art programs.

As you enjoy the spectacular food, refreshments and entertainment this evening, know that your efforts are enabling and inspiring the next generation of talented artists and designers who will help fuel the ongoing renaissance of our industry, region, state and beyond.

The Motor City is well-known for metal and machinery, but thanks to CCS and events like this, it is also a destination point for those pursuing excellence in art and design.

We are honored to help lead such a worthwhile endeavor, and deeply grateful for the incredible outpouring of support.

Enjoy the evening, and thank you again.

Sincerely,

Mary and Tony

Mike Martini grew up in his father’s and grandfather’s vineyards, learning firsthand what it takes to make world-class wines. When he wasn’t in school in rural St. Helena, he was working at the winery, in the vineyard or out riding horses. Today, St. Helena has grown up, and so has Mike, but he still gets up every day to make Cabernet Sauvignon that will make his family proud.

Mike embarked on a formal study of viticulture in the world-renowned winemaking program at the University of California at Davis, following a stint in the Air Force. After graduation, he worked alongside his father before taking over the reins as winemaker in 1977. Under his father’s tutelage, Mike began to develop his own personal style, bringing balance and texture to his Cabernet Sauvignon blends.

In 1981, he furthered his wine education by touring France with legendary California winemaker Andre Tchelistcheff to explore artisan winemaking techniques in Bordeaux and Burgundy. Much of what Mike learned in France has been applied at the Cellar 254 artisan winery built at Louis M. Martini in 2003. Mike relishes the tool kit Cellar 254 affords him, as he experiments with small-lot Cabernet Sauvignon.

“Everyone talks about massive Cabernets, but the great thing about Cabernet is that its structure can show power and also elegance, grace and finesse,” Mike said. “At Louis Martini, Cabernet Sauvignon is simply what we do.”

Although Mike’s personal winemaking style continues to evolve, he will always aim to create wines that are balanced, complex and well-suited to accompany foods.

Mike shares his grandfather’s passion for the Napa Valley region and is a past president of the Napa Valley Vintners Association, an organization his grandfather helped establish. Mike is also a past president of the American Society of Enology and Viticulture, and of the Trellis Alliance at U.C. Davis.
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Joseph Phelps Vineyards 
Mr. Louis P. Martini .................................................... 1984  
Louis M. Martini Winery 
Brother Timothy, F.S.C. ................................................ 1983  
Christian Brothers Winery 
Mr. Robert Mondavi .................................................... 1982  
Robert Mondavi Winery

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 St. 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 13th time serving as auctioneer for the Detroit International Wine Auction, and we welcome him back!
This digital image is a piece of a dream series I created during my sophomore year in John Ganis’ Fine Art Concepts class. The surreal image portrays a dream at which one experiences living and breathing underwater—a supernatural experience analogous to dreams of floating in the air. I wanted to shape the surreality of the image using only the objects in the scene without the need to add any special effects.

AUCTION BIDDING PROCEDURES

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. Closing times are clearly marked on signage throughout the silent auction area.

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 at the top 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:

- $1,000 – $2,000 in $100s
- $2,000 – $3,000 in $200s
- $3,000 – $5,000 in $200s, $500s, $800s
- $5,000 – $10,000 in $500s, $1,000s
- $10,000+ in $1,000s, $2,000s

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 18 must be taken with you. Volunteers will be available to assist you in transporting items to your vehicle.

(continued on page 24)
Any purchaser unable to receive goods on October 18 shall be responsible for delivery costs. The College for Creative Studies can assist in making these arrangements for you.

**S A L E S T A X**

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.


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.

For international flights provided by Morley Companies, Inc., air tickets are non-refundable and require 60 days advance booking. Tickets will be booked on Delta Air Lines and are not eligible for frequent flyer miles. Subject to availability and valid through October 31, 2015.

Domestic flights provided by BI Worldwide require a minimum 45-day advance booking.

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**PURCHASE YOUR TABLE CENTERPIECE**

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 dining area 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 the valet. Please visit the auction checkout area to complete your purchase, and porters will be available to assist in transporting your purchases(s) to your vehicle.

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BOTTLE SPECIFICATIONS

Half-bottle. 375 milliliters
Standard bottle. 750 milliliters
Magnum. 1.5 liters or the equivalent of two standard bottles
Double Magnum. 3 liters or the equivalent of four standard bottles
Jeroboam. 4.5 liters or the equivalent of six standard bottles
   Note: In the case of sparkling wine, a jeroboam will contain 3 liters
   or the equivalent of four standard bottles
Rehoboam. Same as jeroboam, but a different bottle shape
Marie Jeanne. 5 liters or the equivalent of 6.67 standard bottles
Imperial. 6 liters or the equivalent of eight standard bottles
Methuselah. Same as Imperial, but a different bottle shape
Salmanazar. 9 liters or the equivalent of 12 standard bottles
Balthazar. 12 liters or the equivalent of 16 standard bottles
Nebuchadnezzar. 12 to 16 liters (varies) or the equivalent of 14 to 20 standard bottles
Melchior. 18 liters or the equivalent of 24 standard bottles
Solomon. 20 liters or the equivalent of 27 standard bottles
Sovereign. 25 liters or the equivalent of 33 \( \frac{1}{3} \) standard bottles
Primat. 27 liters or the equivalent of 36 standard bottles
Melchizedek. 30 liters or the equivalent of 40 standard bottles
Case. 12 standard bottles
Magnum case. 6 magnums (9 liters) or the equivalent of 12 standard bottles
Barrel. 180 liters or the equivalent of 240 standard bottles (20 cases)
VINTNER’S PRIVATE RECEPTION
"THE FOUR SEASONS: AUTUMN"

PATRICIA CALLOWAY
'15, FINE ARTS AND ART EDUCATION
(LEFT SIDE OF SPREAD)

The encaustic piece “Autumn” is based on the end of the summer solstice, when the leaves lose their vibrancy and energy and the days begin to shorten in preparation for winter. The bright, hot colors of the summer fade and mellow, preparing for the long sleep that follows after the sun embarks on its journey to the other side of the world. In her absence, the winter will come, but only for a season.

"THE FOUR SEASONS: SPRING"

PATRICIA CALLOWAY
'15, FINE ARTS AND ART EDUCATION
(RIGHT SIDE OF SPREAD)

The encaustic piece “Spring” is about new life and resurrection. Flora and fauna vibrate and dance, nourished by the light and warmth of the sun; she has returned to chase away the cold and ice and touch the Earth with her loving hand. Every green and living thing rejoices and competes for her attention. They have been born again and cannot wait to array themselves for her pleasure.

VINTNER’S PRIVATE RECEPTION LIVE AUCTION

601
A PAUILLAC POWERHOUSE
(12) 750 ML 1994 Chateau Pichon-Longueville Baron Pauillac
DONATED BY MARY AND TONY BARRA

This classically rendered Second Growth Bordeaux shows brilliantly, maturing in a lovely way, and is drinking beautifully now. The crushed cassis aroma, accented by red berries, carries through to the viscous palate, offering tobacco, truffle, cedar, anise and forest notes. The wine is round, elegant, with sweet fruit, good acidity, resolved tannins, a medium to full body and a long fruity finish.

602
THE KING OF SAUTERNES AND THE FAVORITE SWEET WINE OF MILLIONAIRES
(1) 1.5 L 1997 Chateau d’Yquem Sauternes
(2) 375 ML 2004 Chateau d’Yquem Sauternes
(1) 750 ML 2008 Chateau d’Yquem Sauternes
DONATED BY FRIENDS OF CCS

At Yquem they proudly boast that only one glass of wine per vine is produced, and it shows. Renowned for its incredible richness, opulence and remarkable longevity, Chateau d’Yquem is the favorite sweet wine of millionaires and one of the few luxury-priced wines that deserve its stratospheric price tag. The 1997 Yquem has a gorgeous perfume of caramel, honeysuckle, peach and apricot. The palate is superbly sweet, rich, elegant and finesseful, redolent of honey, peaches, apricots and tropical fruit, with notes of smoky wood, toasted coconut, lemon curd and nuts. The 2004 Yquem is unctuous, with loads of botrytis, aromas and flavors of pineapple, apple, lemon, candied grapefruit, spice and honey. It is full, refined, superfresh, racy, creamy and bright. The 2008 Yquem is aromatic with notes of honey, lime flower, vanilla and orange blossom that are echoed on the palate, with added notes of white peach, lemon, quince, fried pineapple and coconut. The wine has fine acidity and is creamy and precise with a persistent finish. These are sensational Yquems, absolutely superb.
(1) 3 L 2009 Terlato Family Vineyards EPISODE Napa Valley
(1) 3 L 2009 Terlato Family Vineyards Devils' Peak Napa Valley
(1) 3 L 2009 Terlato Family Vineyards Cardinals’ Peak Napa Valley
(1) 3 L 2009 Terlato Family Vineyards Angels’ Peak Napa Valley
(1) 3 L 2009 Chimney Rock Ganymede Vineyard Cabernet Sauvignon
All Bottles Signed by Tony, Bill and John Terlato and in Original Wood Boxes

This is a fabulous collection of magnums. Terlato Wines is the leading marketer of luxury wines in the U.S., wines with exceptional quality. EPISODE is their flagship product, developed by Tony Terlato as a personal expression of a wine with power, finesse, elegance and longevity. A blend of classic Bordeaux grapes, the 2009 is full of ripe, spicy flavors of blackberry jam, black currant, sweet and toasty oak, wrapped in a perfectly balanced structure. The Cabernet Franc-based Devils’ Peak from 2009 delivers rich flavors of red and black cherry jam, cherry liqueur, tobacco, toasty oak, wood spice and earth. The Cardinals’ Peak, a blend of Cabernet Sauvignon, Merlot and Cabernet Franc, exemplifies the Terlato style – classic, complex and drinkable early. The 2009 is rich, with thick tannins and lovely flavors of blackberries, mocha and cedar, with a long, lingering aftertaste. A blend of nearly all Merlot, the 2009 Angels’ Peak is soft and fleshy, with good depth and focus. An elegant, silky wine with smooth tannins, the aromas of crushed rock, red berry, black cherry, plum, spice and mineral are echoed on the plush palate. Chimney Rock wines have been highly sought after since Hack and Stella Wilson founded the winery in the Stags Leap District in 1980. Acquired by the Terlato family in 2000, the production of outstanding, handcrafted, artisanal wines has continued. The 2009 Chimney Rock Ganymede Vineyard Cabernet is a delicious, stunning, dramatic, voluptuous wine that is exquisitely balanced, showing a terrific personality. Aromas of ripe blackberry, black currant, dark chocolate, smoky oak, spicy earth, licorice and plum translate beautifully to the palate, offering refreshing acidity, refined tannins and a long, long finish.

(2) 750 ML 1968 Louis M. Martini California Mountain Cabernet Sauvignon
(1) 750 ML 1969 Louis M. Martini California Mountain Cabernet Sauvignon
(4) 750 ML 1970 Louis M. Martini California Mountain Cabernet Sauvignon
(1) 750 ML 1978 Louis M. Martini California Cabernet Sauvignon
(1) 750 ML 1947 Louis M. Martini Private Reserve Cabernet Sauvignon
(1) 750 ML 1968 Louis M. Martini Private Reserve Cabernet Sauvignon
(1) 750 ML 1987 Louis M. Martini Reserve Cabernet Sauvignon Napa Valley

Louis M. Martini and his son, Louis P. Martini, were two of the best winemakers in California history and an integral part of California’s great Cabernet Sauvignon legacy. These Martini wines, excellent and well-crafted, have all aged exceptionally well, including the highly collectible Cabernets from the 1940s, 1950s and 1960s, in the league with other Napa greats of that time: Georges de Latour, Heltz Martha’s Vineyard, Inglenook, Charles Krug and Robert Mondavi. This exceptional lot, besides including wines of real rarity, offers a great sense of the vintages, the terroir and the style of wines at that time as well as the beauty and amazing ageworthiness of early California Cabernets. All the wines are well-structured, serious wines, mature but aging gracefully and still appealing. Perfectly cellared wines just get better with age. These are wines of elegance, complexity and balance, not of high extract and ripeness, but graceful in structure, with attractive, pleasant and mild red fruit, spice, cedar, coffee, subtle herbs and earth. If you love wine and the history of wine, don’t miss this lot.

(6) 750 ML 1996 Dominus Estate Christian Moueix Napa Valley in Wood Box
DONATED BY BOB KAISER

A blend of 82% Cabernet Sauvignon, 10% Cabernet Franc, 4% Merlot and 4% Petit Verdot, the 1996 Dominus is monumental and an extravagantly sweet wine, with substantial tannins beautifully balanced with deep, intense fruit. Aromas and flavors of roasted coffee, chocolate, dried herbs, black fruits, kirsch, plum and game are rich, full, succulent, opulent, lush and structured. Christian Moueix is one of the few people in the world to make great wines in two countries. Dominus, a French-styled wine made from ripe Napa fruit grown in what is thought to be one of the first vineyards planted in Napa Valley, is widely recognized for making a lovely and delicious red blend year after year.

(3) 750 ML 2000 Chateau Lafite Rothschild Pauillac
DONATED BY JAMES AND SANDRA VANDENBERGHE

This 100-point aristocrat displays Lafite’s ethereal elegance and purity, restrained now, but the power will be revealed over the years. The 2000 shows an extraordinary aromatic expression of liquid mineral/stones, graphite, mulberry, black currant, caramel and tobacco. Intense flavors of rich fruit are multi-layered, with added notes of leather, tobacco, cedar and spice. The wine is compelling, precise, seamless, silky and palate caressing, with a long, persistent finish.

(4) 750 ML 1982 Chateau Haut Brion Pessac-Leognan

Heavenly Haut Brion – A Majestic Medoc
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Chateau Haut Brion, the only American-owned First Growth, noted for its elegance and aromatic complexity, is considered the most consistent, with the broadest window of drinkability of the Bordeaux First Growths. According to Robert Parker, since 1980, no First Growth has been as consistent or as brilliant in quality. The 1982 displays heavenly aromas of violet, sandalwood, currant, tobacco, earth, wildflowers, black olive and chocolate. Similar flavors hint of smoke, dried herbs, cigar box, mineral and rosemary. It shows loads of character, is packed to the brim with fruit and tannin, an open and accessible wine, brilliantly defined – quintessential Pessac. Rich, seductive, structured, with good grip, sweet and expansive, this Haut Brion is divine, building with time in the glass.
"East and the Unknown" is a zine of which each page is a different carefully chosen visual/textual response to a question from the “Surrealist’s Game.” The visual is a collage of symbols and objects from my past. The passages of text are either from my archive of poetry, or significant statements from others that I’ve kept with me. Fourteen editions were hand-published.

101
LOUIS MARTINI’S RACY REDS FROM THE ’80S
(2) 750 ML 1983 Louis M. Martini Napa Valley Petite Sirah
(2) 750 ML 1986 Louis M. Martini North Coast Merlot
DONATED BY FRIENDS OF CCS

Louis Martini's Petite Sirah is dense, powerful and juicy, offering blueberries, milk chocolate, plum, grilled meat, toasted oak and spice, with balanced tannins and acids and a lengthy finish. The Louis Martini Merlot is plump, round and generous, revealing blackberry, cassis, black cherry, mint, chocolate, smoke, oak and subtle herbs, culminating in a lingering aftertaste.

102
PREVIOUS FEATURED VINTNER
CELANI ARDORE — PASSION FOR GOOD FRIENDS, GOOD FOOD AND GREAT WINE
(1) 750 ML 2010 Celani Family Vineyards Ardore Napa Valley, signed by Tom Celani
DONATED BY FRIENDS OF CCS

Celani’s prestige wine, Ardore, which means “passion” in Italian, sourced from grapes from the most respected farms in the Napa Valley and matured in French oak barrels, is always a showstopper wine. According to Tom Celani, “The best bottle of Ardore I’ll ever have is an empty one.” The 2010 Ardore is open-throttle Cabernet, delicious, soft, polished and refined, offering sweet red and black fruit, etched with oak, spice, flowers and licorice. The wine is medium-bodied, charming, well-balanced and very long.

103
MARILYN RED VELVET SERIES — SWEET SEDUCTION
(1) 1.5 L 2004 Marilyn Monroe Wines — The Velvet Collection Napa Valley in a Sealed Box
DONATED BY RICK AND MINDY LOPUS

This wine, part of a limited-edition series, is as distinctively alluring as its inspiration — the renowned “Red Velvet” photographic portraits of Marilyn Monroe, taken in 1949. The stunningly beautiful portraits made history and launched the career of the woman who became the first and most enduring sex symbol of the 20th century. The 2004, a blend of 50% Cabernet Sauvignon and 50% Merlot, is richly fruity, lush, well-balanced and complex, laced with plum, cherry, blackberry, cola and cassis, hinting of spice, licorice, violet, chocolate and mint.
from the riesling grape
are jammy, with dark fruit, raspberry, bing cherry, spice, black currant, leather and mineral.

yet clean and refreshing, with lively acidity, citrus, tropical fruit and a crisp finish. The Cabernets
planted on four different rootstocks. The Chardonnay, made by Omar Cruz, is rich and round,

Jimmy Vasser Jr.’s winning race number and 444 for four vineyard blocks with four clones
location for producing exceptional varietals. The estate’s name is V for Vasser, 12 for
facing slopes on the east side of Napa Valley, sits above the fog line, making this an ideal

The Vasser family, car enthusiasts and dealers, acquired a chicken ranch from Rob Mondavi
in 1983, planting Pinot Noir, Chardonnay and Pinot Gris, to fulfill his dream of building a world-class winery to produce
world-class Burgundian varietals in the Willamette Valley. The winery is now known as one of America’s great Pinot Noir producers, making distinctive, balanced, richly aromatic, fruity
and flavorful, age-worthy wines. This lot includes a private guided tour with one of the Winery Ambassadors, winetasting and light cheese tray. Tours must be reserved 48 hours in advance and cannot be scheduled during a holiday or festival. Expires October 1, 2015.

SUNDAY FOOTBALL IN THE D!
Two Tickets to Watch the Detroit Lions Take on the Tampa Bay Buccaneers
December 7, 2014, at 1:00 p.m.
DONATED BY NFL NETWORK, CARAT AND GENERAL MOTORS

Watch the Lions take on one of their NFC foes – the Tampa Bay Buccaneers on December 7, 2014. See if the Lions can add a win to their all-time record against Tampa Bay under the leadership of Jim Caldwell.

GERMAN GEMS – A VINTAGE BLUE CHIP AND A YOUNGSTER FROM THE RIESLING GRAPE
(1) 750 ML 1967 Freiherr Langwerth von Simmern Hattenheimer Mannberg Riesling Kabinett
Trockenbeerenausleise Rheingau
(1) 750 ML 2006 Joh. Jos. Prum Sonnenuhr Auslese Riesling Mosel
DONATED BY FRIENDS OF CCS

The 1967 TBA from von Simmern is labeled “Kabinett” because prior to the 1971 German wine law, “Kabinett” meant “wine of superior quality, worthy of cellaring,” the German version of the term Reserve. The von Simmern wine is fully mature, yet drinking optimally now, sweet, non-cloying, honeyed, with nuances of apricot, peach and marmalade, with a lilac of spice. The renowned von Simmern estate in the Rheingau has been producing world-class wine since the late 1400s. The year 1967 was a very fine vintage in the Rheingau. The 2006 Prum Auslese, an elegant, aristocratic, rich and sleek wine, is full-bodied, yet delicate. Delightful aromas of pineapple, pear, honey, melon and slate are echoed on the creamy palate, with added nuances of quince, gardenia, passion fruit and ginger. The wine is racy, with fresh acidity and a long, creamy finish. For decades, Prum has been one of the most exceptional producers of top-quality wine in Germany, wines that are amazingly long-lived.

QUINTA DE VARGELLAS – THE JEWEL IN TAYLOR’S CROWN
(1) 750 ML 1968 Taylor Fladgate & Yeatman Port Quinta de Vargellas
DONATED BY RONALD WASKO

Taylor is one of the first firms to own property in the Douro Valley, and one of the most successful. A family company, still owned by relatives of the original partners, it is often referred to as the Chateau Latour of Portugal. Quinta de Vargellas, the jewel in Taylor’s crown, is the source of some of Taylor’s finest Ports since the 1820s. This 1968 is elegant and complex, with aromas and flavors of creme caramel, flowers, burned sugar and raisins. Mature, medium-bodied, with subtle richness and an attractive finish, it is a lovely Port.

JIMMY VASSER JR.’S V12 VINEYARDS – FROM CHICKEN RANCH TO WORLD-CLASS WINE GROWING ESTATE
(1) 750 ML 2010 V12 Vineyards 444 Cabernet Sauvignon Napa Valley
(1) 750 ML 2012 V12 Vineyards Chardonnay Napa Valley
(1) 750 ML 2010 V12 Vineyards Reserve Cabernet Sauvignon Napa Valley
DONATED BY OMAR CRUZ

The Vasser family, car enthusiasts and dealers, acquired a chicken ranch from Rob Mondavi in 2001, planted vines and had their first harvest in 2008. The estate, located on western facing slopes on the east side of Napa Valley, sits above the fog line, making this an ideal location for producing exceptional varietals. The estate’s name is V for Vasser, 12 for Jimmy Vasser Jr.’s winning race number and 444 for four vineyard blocks with four clones planted on four different rootstocks. The Chardonnay, made by Omar Cruz, is rich and round, yet clean and refreshing, with lively acidity, citrus, tropical fruit and a crisp finish. The Cabernets
are jammy, with dark fruit, raspberry, bing cherry, spice, black currant, leather and mineral. They are firmly structured, complex, balanced and long.

THE PROOF IS IN THE BOTTLE
(2) 750 ML 1987 William Hill Reserve Napa Valley Cabernet Sauvignon
DONATED BY RICHARD AND KAREN BROWN

Producer William Hill is renowned for his outstanding Cabernets made from intense and concentrated mountain-grown fruit in the 1970s and 1980s. Hill’s 1987 Cabernet is lovely and delicious, with ripe red and black fruit, cedar, cigar box, spice, chocolate and oak. A very seductive wine, it is rich, balanced, concentrated, immensely fruity and flavorful, ending in a lingering finish.

PREVIOUS FEATURED VINTNER CABERNET FROM A CALIFORNIA ICON
(1) 750 ML 1971 Robert Mondavi Winery Cabernet Sauvignon Napa Valley
DONATED BY FRIENDS OF CCS

Robert Mondavi, the single greatest influence on modern California wine, set California wine on the path to greatness with his energy, vision, innovation and determination. Robert and his sons were the first to make great European-style wines in Napa that could compete with the best wines of France and Italy. Renowned for his Cabernets that were always considered among the best in California, the 1971 is elegant and restrained, not big or opulent. The wine is still aging gracefully, medium-bodied, harmonious, with aromas and flavors of subtle currant and spice.

WINETASTING PARTY FOR 16
DONATED BY BRIAN DSUCH OF PRP WINE

PRP Wine International will work with you to host a winetasting party at your choice of location. A knowledgeable wine consultant will bring eight different, delectable wines for you to taste and enjoy while sharing food and wine-pairing ideas, recipes and suggestions for each wine. Tasting to be conducted at home or in business office Monday through Thursday, weekends negotiable. Expires January 31, 2015.

PRIVATE TOUR AND TASTING FOR 10 AT WILLAMETTE VALLEY VINEYARDS
DONATED BY WILLAMETTE VALLEY VINEYARDS, OR

Founder/winegrower Jim Bernau cleared away an old plum orchard in 1983, planting Pinot Noir, Chardonnay and Pinot Gris, to fulfill his dream of building a world-class winery to produce world-class Burgundian varietals in the Willamette Valley. The winery is now known as one of America’s great Pinot Noir producers, making distinctive, balanced, richly aromatic, fruity and flavorful, age-worthy wines. This lot includes a private guided tour with one of the Winery Ambassadors, winetasting and light cheese tray. Tours must be reserved 48 hours in advance and cannot be scheduled during a holiday or festival. Expires October 1, 2015.

MOLTO BUONO! BELLISSIMO! FRESCOBALDI’S BRUNELLO DI MONTALCINO
(2) 1.5 L 1997 Marchesi di Frescobaldi Castelgiocondo Brunello di Montalcino in Original Wood Case
DONATED BY FRIENDS OF CCS

Frescobaldi, able to trace its history to the 13th century, has 5,000 acres of vineyards in Tuscany, producing an array of exceptional Italian wines. The 1997 Brunello, superbly crafted, is gorgeous, full, tight, smooth, seductive and opulent. It has pretty aromas of black cherry, cream, licorice, incense and spice, with similar flavors accented by blackberry, chocolate, espresso, vanilla and mushroom, ending in a long, velvety, mineral-edged finish.
HE SHOOTS, HE SCORES!
Four Tickets to See the Chicago Blackhawks vs. Detroit Red Wings
November 14, 2014, at 7:30 p.m. at Joe Louis Arena
DONATED BY ESPN, CARAT AND GENERAL MOTORS

The Red Wings-Blackhawks rivalry is a historic rivalry in the NHL. This game is nearly 88 years since their first meeting where the Wings took the victory in 1926. This amazing package includes 4 tickets to watch the Detroit Red Wings take on the Chicago Blackhawks on Friday, November 14, 2014, at 7:30 p.m. Don’t miss your chance to see two Original Six teams take the ice!

VIVA ITALIA! SIX LOVELY, DISTINCTIVE PIEDMONTSE WINES
(2) 750 ML 1998 Giacomo Ascheri Barbera d’Alba Piedmont
(1) 750 ML 1993 Batie Gianni Gagliardo Santa Maria Di La Morra Nebbiolo
(1) 750 ML 2000 Beni Di Balasoiolo Barbera d’Alba Piedmont
(1) 750 ML 1988 Ca’Rome Romano Marengo Barbaresco DOCG Piedmont
(1) 750 ML 1997 Cascina Luisin Rabaja Barbaresco DOCG

DONATED BY DR. FRANK NESI

The Ascheri winery in Piedmont has combined quality and quantity since 1880, making modern, innovative, terroir-specific wines of highly traditional substance. The Barbera d’Alba offers plush layers of cherry and blackberry fruit, accented with spice and oak. The Batie Gianni Gagliardo Nebbiolo is open, elegant, finesseful, smooth and velvety with aromas and flavors of sweet, spicy red and black fruit, finishing long. Beni di Balasoiolo produces a lovely Barbera d’Alba in an accomplished, assertive style, bright berry fruit, lively, rustic and soft. The winery’s 250-acre estate is one of the leading farms in Piedmont. Romano Marengo makes a traditional Barbaresco aged in big barrels and bottled only in the best years, offering lovely, juicy fruit. The wine shows cherry, leather, earth, wild roses, violets and licorice. Located at the top of Rabaja hill, Barbaresco’s historic cru, the winery is renowned for classic, red winemaking. Cascina Luisin, family-owned and operated, established in 1913, makes wines that never stray from their original terroir of deep character, with a propensity for aging. Their Barbaresco is a classic rendition with rich, savory layers of tart cherry, black tea, spice, anise, fennel, cedar, mint and smoke with an excellent texture and good length.

A CORNUCOPIA OF FRUIT FROM GALLO
(6) 750 ML 1990 Gallo of Sonoma Estate Cabernet Sauvignon Northern Sonoma
DONATED BY RICK AND MINDY LOPUS

The 1990 Estate Cabernet from Gallo, awarded 93 points from Wine Spectator, is beautifully focused, rich and refined, combining a wealth of flavor with elegance and finesse. It is ripe, spicy, supple, complex, rich and concentrated, packed with currant, spice, cedar and black cherry fruit in the nose and on the palate, ending in a delicious fruit-laden finish. Soft tannins keep the flavors alive and vanilla toast notes add a lovely dimension.

“PRIMETIME” MEMORABILIA
Authentic Atlanta Falcons Full-Size Helmet Autographed by Deion Sanders
Authentic Dallas Cowboys Mini Helmet Autographed by Deion Sanders
DONATED BY GMC

Currently an analyst for CBS Sports and the NFL Network, Deion Sanders is most famous for his extensive career in the National Football League (NFL). He was inducted into the Pro Football Hall of Fame in 2011. During his 16-year career in the NFL, he played for the Atlanta Falcons, the San Francisco 49ers, the Dallas Cowboys, the Washington Redskins and the Baltimore Ravens, winning the Super Bowl with both the 49ers and the Cowboys.

QUINTESSENTIAL SOUTHERN RHONE
(6) 750 ML 2003 Domaine La Milliere Chateauneuf du Pape Vieilles Vignes – Non Filtre
DONATED BY RICHARD AND KAREN BROWN

The 2003 Chateauneuf du Pape is fully aged, lush and fresh, with lovely aromatics of kirsch, spice and leather, segueing to a rich palate of fresh red fruit, roasted plums, anise, tobacco, leather, dusty spice and black pepper. The wine is firm, with medium acidity, substantial tannins and a lengthy finish.

DINING OUT
$150 Gift Card to The Capital Grille
$25 Gift Card to The Bird and The Bread
DONATED BY GENERAL MOTORS AND THE BIRD AND THE BREAD

The Capital Grille is nationally acclaimed for their dry-aged steak selections, fresh seafood, and extensive, award-winning wine list, all presented with professional, attentive service in an atmosphere of relaxed elegance. The Jonna family has deep roots in Birmingham that began when they founded Merchant of Vino in the 80s. In 2014, they opened, The Bird and The Bread, a European comfort food inspired concept in downtown Birmingham, MI. This restaurant broadens its beverage focus beyond a generous selection of unique wines to include a selection of over 100 beers, craft cocktails, and dozens of specialty spirits. Together, the Jonna’s continue the family traditions of excellence in customer service, product education, and innovative research to advance their restaurants as leaders in the industry.

TAYLOR VINTAGE PORT—THE LATOUR OF PORTUGAL
(1) 1.5 L 1985 Taylor Fladgate Vintage Port
DONATED BY GENERAL MOTORS

Taylor Vintage Port, called the Latour of Portugal by Robert Parker, takes a long time to mature. The company, established in 1692, among the first of the early Port traders, is one of the most successful Port firms and is considered a first growth Port shipper. The vintage of 1985 is a classic, very fine year, producing opulent, intense Ports. The 1985 Taylor, awarded 95 points from Parker, has a lovely aroma of blackberry, raspberry, black olive and a subtle minerality. It is very fresh, well-defined, full-bodied, structured and complex, with flavors of black cherry, fig and raisin. The wine is refined, with great length and showing immense potential.

CARRUADES DE LAFITE—DECADENT AND EXOTIC, WITH TELL-TALE LAFITE ELEGANCE
(3) 750 ML 2000 Carruades de Lafite
DONATED BY JAMES AND SANDRA VANDENBERGHE

Lafite’s second label, the Carruades de Lafite from 2000, is wonderfully ripe, decadent and exotic, full, unctuous, velvety and concentrated. Aromas and flavors are lovely, featuring ripe berry, currant, black cherry, cassis, plum, tobacco, graphite and spice. The wine is round, textured, balanced, richly fruity and flavorful, with a long finish. This wine carries the Lafite pedigree, with the tell-tale Lafite elegance.
202  
CAPTIVATING CHABLIS FROM THE EXQUISITE 2002 WHITE BURGUNDY VINTAGE
(6) 750 ML 2002 Domaine Christian Moreau Père et Fils Chablis Grand Cru Valmur
DONATED BY MARY AND TONY BARRA

The 2002 vintage for White Burgundies was extremely good and very successful, with wines of refreshing acidity that brings out wonderfully elegant, complex fruit, coupled with good weight and a potential for aging. The Moreau Chablis Valmur is a very complete, great Grand Cru, fresh and exciting, toasty, with a lovely texture, yet delicate. The wine is well-balanced, with citrusy fruit and minerality; notes of seashell, crushed rock, lime, orange peel and green fruit, ending in a long finish, full of lemony goodness. You will enjoy style, breed and a multitude of food pairing possibilities with these delightful wines.

203  
“TAKE A CHANCE ON ME” – MYSTERY LAFITE
(1) 750 ML Unknown Vintage Chateau Lafite Rothschild Pauillac
DONATED BY FRIENDS OF CCS

This mystery bottle from the CCS wine cellar, provenance and vintage unknown, has a fill about mid-shoulder. It is worth taking a chance for CCS and could be a lovely, delightful surprise, a hidden gem.

204  
THE PARING HAS THE EXTRAORDINARY PEDIGREE OF JONATA – A CHIP OFF THE OLD BLOCK
(12) 750 ML 2010 Jonata The Paring GS Red Blend Santa Barbara County
DONATED BY RICHARD AND KAREN BROWN

The Paring from 2010 is a blend of 85% Syrah, 10% Grenache and 5% Sangiovese. The wine is rich, decadent and supple, generously packed with dark black fruit, violets, balsamic, anise, soy and black pepper. Medium to full in body, it is well-balanced, with good acidity, substantial tannins, a soft and velvety texture and lingering finish. Referred to as a “chip off the old block” because it is made from vineyard blocks of Jonata that are too young or not the style of the famed Jonata wines.

205  
LOUIS MARTINI RARE RED BLEND
(6) 1.5 L 1987 Louis Martini Proprietary Red Quartetto
DONATED BY FRIENDS OF CCS

Michael Martini made this rare, one-of-a-kind special wine from the 1987 vintage for the 1989 Napa Valley Wine Auction. A Bordeaux blend, it is composed of 64% Cabernet Sauvignon, 25% Merlot, 8% Cabernet Franc and 3% Carmine. Evolving well, the wine is complex, concentrated and balanced, with lovely scents and tastes of red and black fruit and spice.

206  
PREVIOUS FEATURED VINTNER GORGEOUS CABERNET FROM CALIFORNIA’S TOP SPARKLING WINE PRODUCER
(1) 3 L 2010 J. Davies Cabernet Sauvignon Diamond Mountain District
Signed by Winemaker
DONATED BY SCRAMSBERG VINEYARDS

Schramsberg, founded by Jack and Jamie Davies, famed for being America’s first house of sparkling wine, was internationally recognized in 1972 when President Nixon served it in Beijing, China. Their son, Hugh, has been adding still wines to their exceptional portfolio. The 2010 Cabernet, blended with 9% Malbec, is beautifully balanced and harmonious. Aromas and flavors of boysenberry, plum, cocoa, vanilla cream, black cherry, tobacco, tea, mint and mineral are seamless, bold, complex and polished, culminating in a long finish.

207  
PREVIOUS FEATURED VINTNER FANTASTIC FAR NIENTE – THINK INSIDE THE BOX
(1) 3 L 2012 Far Niente Estate Cabernet Sauvignon Oakville in a Lacquer Box
DONATED BY FAR NIENTE

Far Niente, the critically acclaimed Napa Valley wine estate in Oakville, is renowned for producing luxury, estate-bottled Cabernet Sauvignon and Chardonnay every year. Their Cabernet is highly sought after for its ability to age gracefully and gain complexity and elegance with time. The Cabernet exhibits the classic hallmark Napa Valley character — cassis, mocha, blackberry, spicy oak and chewy tannins. The Far Niente house style of wines is classically structured, richly textured, layered, complex and long, age-worthy but enjoyable to drink early on. The 2012 Cabernet has just been released.

208  
MAGNUM FORCE – LARGE-SCALED, MOUTHWATERING GRUAUD-LAROSE
(1) 1.5 L 2000 Gruaud Larose St. Julien
DONATED BY FRIENDS OF CCS

Gruaud-Larose, a Second Growth St. Julien, is renowned for its consistently high quality, often producing wines of First Growth quality. The 2000 Gruaud-Larose is gorgeous, with an explosion of red fruit, spice and chocolate in the nose and on the palate, followed by notes of strawberries, black currants, mushroom and earth. A sleek, racy, complex, fruity wine, a very impressive rendition, it is great now but needs time to reach its ultimate potential.

209  
PREVIOUS FEATURED VINTNER KING OF THE HILL
(1) 3 L 2007 Rutherford Hill Merlot Napa Valley
DONATED BY TERLATO WINES

Rutherford Hill, the King of Merlot, has been making legendary wines since the early 1970s from an area ideally suited for Merlot, similar to Bordeaux’s Pomerol region. Now owned by the Terlato family, the winery’s Merlots have continued to be exceptional and highly sought after. The sleek 2007 offers great complexity and character, with aromas and flavors of berries, cherries, spice and mocha, smooth tannins, ending in a long, savory finish.

210  
SHINOLA: WHERE AMERICA IS MADE
Runwell Backpack in Black Horween Essex Leather
Runwell Briefcase in Black Horween Essex Leather
Runwell Signature Duffle in Black Horween Essex Leather
DONATED BY SHINOLA DETROIT

Designed at its Detroit leather studio inside the College for Creative Studies and constructed in the United States from genuine Horween leather. The flagship leather backpack features a canvas-lined interior including multiple pockets, such as a double-zipper padded laptop compartment, double-zipper main compartment and convenient phone pocket. Deluxe leather top carry handle, all-leather adjustable padded shoulder straps, and gunmetal-finished solid brass hardware, and a Shinola signature metal hangtag. The signature leather duffle is durable and hardwearing for everyday use. Classic duffle design with canvas lined interior and plenty of room for a weekender or carry-on. Detachable leather strap allows duffle to be carried by hand or shoulder. Includes a front open pocket detail, interior zipper compartment, gunmetal-finished solid brass hardware and a Shinola signature metal hangtag. Over time, the leather will improve with age, darken and develop a richness and gorgeous sheen. They are built to last!
211

CABS AND RED BLENDS WITH A DISTINCTIVE SIGNATURE

(4) 750 ML 2008 Celani Family Vineyards Cabernet Sauvignon, Signed by Vicki and Tom Celani
(2) 750 ML 2009 Kobalt Window Pane Red Wine Blend
DONATED BY RICHARD AND KAREN BROWN

All the wines of artisan renaissance winemaker, Mark Herold, are outstanding, according to Robert Parker, and all have their own distinctive signature, which is evident on both the Celani and the Kobalt wines. The 2008 Celani Cabernet shows vibrant aromas of cassis, mint, violet, pepper and butter chocolate. There is a lush, sweet, sexy lift to the dark berry, dark chocolate and floral flavors. It is creamy and rich, but with a light touch, and the tannins are big and broad. The Kobalt Bordeaux blend is deep and enticing, composed of sweet berry, toast and coffee in the nose and ripe, rich flavors of berry, violet, black cherry, cola, black pepper, mocha and a hint of spicy oak. The wine is beautifully textured, firmly structured, layered and long.

212

RAFANELLI REDS - COMPLEX, PALATE PLEASERS

(1) 750 ML 2004 A. Rafanelli Zinfandel Dry Creek Valley
(1) 750 ML 2005 A. Rafanelli Zinfandel Dry Creek Valley
(1) 750 ML 2006 A. Rafanelli Zinfandel Dry Creek Valley
(1) 750 ML 2012 A. Rafanelli Zinfandel Dry Creek Valley
(1) 750 ML 2007 A. Rafanelli Merlot Dry Creek Valley
(1) 750 ML 2006 A. Rafanelli Cabernet Sauvignon Dry Creek Valley
DONATED BY RICHARD AND KAREN BROWN

A. Rafanelli Winery, established in the early 1900s, moving to Dry Creek Valley in the early 1950s, is now owned by the fourth generation. David Rafanelli, specializing in Zinfandel, Cabernet and Merlot, makes world-class wines that are sold only through the winery. The Zinfandels are briary, with palate-coating, jammy black fruit, etched with sweet, toasted caramel and savory tannins. The Cabernet is soft and food-friendly, offering red plum, currant, vanilla and oak. The Merlot is generous, richly fruity and flavorful with red and black fruit, laced with mocha.

213

DETROIT’S HOTTEST OLD GEM: GRAND ARMY REPUBLIC BUILDING

Private Tour for Four of “The Castle”
Wine Paired Dinner in the Turret
DONATED BY MINDFIELD AND REPUBLIC TAVERN

Private tour of the renovated historic GAR (Grand Army Republic) Building in downtown Detroit, set to reopen this fall, for four people. The GAR Building was designed by architect Julian Hess in 1897 at West Grand River and Cass Avenues. It has stood vacant for decades. The lot includes a private dinner catered by Chef Kate Williams in the turret of the “castle,” with views of bustling Detroit. Chef Williams graduated from the French Culinary Institute in New York City and worked in Chicago at Wolfgang Puck as a sous-chef. Her move back to Detroit was supposed to be temporary, but she found herself re-falling in love with Detroit’s rich history and culture, and will now run two new restaurants in the GAR Building. The dinner will include specially paired wines and a unique Detroit experience.

214

DOM PERIGNON – WORLDWIDE SYMBOL OF LUXURY

(1) 1.5 L 1982 Moet & Chandon Dom Perignon Rose Champagne
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Dom Perignon, the flagship bottling and prestige line of Moet & Chandon, the largest Champagne House, first sold in 1936, has become a worldwide symbol of luxury. The Dom Perignon wines are always wonderful Champagnes, consistently world-class, so don’t let the size of the House put you off. The 1982 Brut Rose, light pink in color, has a lovely perfume of orange blossom, raspberries, red apple and spice. On the palate, it is creamy, smooth, soft, silky, fruity and flavorful, well-balanced, with bright and fresh red fruit, roasted nuts, limestone, orange peel, mineral, smoke and spice that lingers on and on.

215

CLASSIC 1989 BORDEAUX LUMINARIES

(1) 750 ML 1989 Chateau Le Gay Pomerol
(1) 750 ML 1989 Chateau Pavie Deceisses Saint-Emilion
(1) 750 ML 1989 Chateau Trotte Vienne Saint-Emilion
DONATED BY MICHAEL BERGER

These three classic 1989 Bordeaux wines, aging well, are lovely and exciting. The Le Gay is full-bodied, with masses of super-ripe fruit flavors, big tannins and good acidity. It is concentrated and balanced with cassis, plum, earth, truffle, herbs, tobacco and chocolate. The Pavie Deceisse is classic Claret, massive and full-bodied, with good grip, silky texture and long. Aromas and flavors display black cherry, oak, violet, dark chocolate and spice. The Trotte Vienne is exotic, with a polished texture, well-balanced and has a lengthy finish. It offers deep fruit, black currant, blackberry, cedar, leather, plum, truffle, coffee and caramel.

216

DELICIOUSLY COMPLEX AND MATURE RIGHT BANK STARS FROM 1989

(1) 750 ML 1989 Chateau La Gaffeliere Saint-Emilion
(1) 750 ML 1989 Chateau Pavie Saint-Emilion
(1) 750 ML 1989 Chateau Trotte Vieille Saint-Emilion
DONATED BY MICHAEL BERGER

These three 1989s from Saint-Emilion are fully mature, evolving beautifully. The La Gaffeliere is elegant, balanced, with soft tannins, displaying dark cherry, plum, cassis, wild flowers, crushed stone, raspberry and a hint of fruitcake. The Pavie shows remarkable power yet is balanced, elegant and classy, full-bodied, rich and velvety. The scents and tastes offer fine black and red fruit, etched with herbs, flowers and tobacco, ending in a long, lingering, rich creamy finish. The Trotte Vieille is complex, smooth, silky, concentrated and deep. Aromas and flavors of blackberry, wood, anise, chocolate and spice are sweet, deep and rich, with a long finish.

217

NIGHT ON THE TOWN BEGINS AT EMAGINE THEATRES

Private Event for 14 People in Private High-Roller Room
Custom Menu with Wine and Champagne Pairings Designed in Conjunction with Executive Chef Bill Klitzke
Private Bowling Lanes and Movie Showing
DONATED BY EMAGINE THEATRES AND STAR LANES

You and 13 guests will revel in the change to experience all Emagine Theatres and Star Lanes have to offer. Design a menu with Executive Chef Bill Klitzke, including champagne and wine pairings, and then enjoy yourselves in the private High-Roller Room, complete with private bowling alley. Then enjoy a private movie screening. Emagine enjoys the honor and distinction of being named “Best Movie Theatre” for several years running by the Detroit Free Press, the Detroit News, and WDIV. Emagine is a recognized innovator in the theatrical exhibition industry having been the first theatre chain in the world to convert to 100% digital projection. Paul Glantz, the founder and president of Emagine Entertainment, has been interviewed on CNN concerning his views and opinions on the operation of luxury theatres. Emagine’s management team has established themselves as recognized leaders in quality and in providing their guests with the best possible movie-going experience. Expires October 18, 2015. Valid at Royal Oak location only.
**PREVIOUS FEATURED VINTNER VISIT JOSEPH PHELPS – SPECTACULAR SONOMA SOJOURN**

Private Tasting for Up to Six Guests at Joseph Phelps Freestone Vineyards

(1) 1.5 L 2011 Joseph Phelps Freestone Vineyards Pinot Noir Sonoma Coast
(1) 1.5 L 2011 Joseph Phelps Pastorale Vineyard Pinot Noir Sonoma Coast
(1) 1.5 L 2011 Joseph Phelps Quarter Moon Vineyard Pinot Noir Sonoma Coast

**DONATED BY JOSEPH PHELPS**

Joseph Phelps Freestone Vineyards has been named one of the best Sonoma County Wineries to visit. The guest center is situated on 2 1/2 acres at the intersection of Bodega and Bohemian Highways in the lovely hamlet of Freestone. You and your friends will enjoy a special tasting of Phelps’ world-class wines. These three Sonoma Coast Pinots are stunning. The Freestone Pinot is loaded with fruit — cherries, mixed berries, currant and Phelps’ characteristic tangerine peel. It is creamy and silky, with balanced acids and tannins and a long, lush finish. The Pastorale Pinot offers dark berries, plum, dark chocolate and sweet tangerine peel, with dried herbs and white pepper, ending in a lingering, luscious finish. The Quarter Moon Pinot is peppery and spicy, racy acidity and firm tannins. Aromas and flavors of red and black fruit, herbs, dried rose petals and an earthy minerality carry through to the subtle tangerine peel finish.

**MINGLE WITH THE HOLLYWOOD STARS**

Two Tickets in the Studio Audience for the Following Shows:
- Taping of The Late Late Show with Craig Ferguson
- Taping of The Ellen DeGeneres Show
- Taping of Jimmy Kimmel Live
- Roundtrip Airfare for Two from Detroit

**DONATED BY ABC, CBS, WARNER BROTHERS, CARAT, GENERAL MOTORS AND BI WORLDWIDE**

Two people will enjoy being in the studio audience of four iconic show tapings in LA, The Late Late Show with Craig Ferguson, The Ellen DeGeneres Show, Jimmy Kimmel Live, and The Talk with hosts Julie Chen, Sara Gilbert, Sharon Osborne, Aisha Tyler, and Sheryl Underwood. Certificates redeemable for a mutually agreeable show date.

**BIG APPLE LIVE #1**

Two Tickets in the Studio Audience for the Following Shows:
- Taping of The View
- Taping of Live with Kelly and Michael
- Taping of Queen Latifah
- Taping of Late Show with David Letterman
- Roundtrip Airfare for Two from Detroit

**DONATED BY ABC, SONY SYNDICATION, CBS, CARAT, GENERAL MOTORS AND BI WORLDWIDE**

Two people will enjoy being in the studio audience of four iconic shows, The View with hosts Whoopi Goldberg, Rosie O’Donnell, Rosie Perez and Nickle Wallace, Live with Kelly and Michael, Queen Latifah, and the Late Show with David Letterman. Certificates redeemable for a mutually agreeable show date.

**BIG APPLE LIVE #2**

Two Tickets in the Studio Audience for the Following Shows:
- Taping of The Chew
- Taping of Meredith Vieira Show
- Taping of Rachel Ray
- Taping of Watch What Happens Live
- Roundtrip Airfare for Two from Detroit

**DONATED BY ABC, NBC, CBS SYNDICATION, BRAVO, CARAT, GENERAL MOTORS AND BI WORLDWIDE**

Two people will enjoy being in the studio audience of four iconic shows, The Chew with hosts Mario Batali, Caria Hall, Clinton Kelly, Daphne Oz and Michael Symon, Meredith Vieira Show, Rachel Ray and Watch What Happens Live hosted by Andy Cohen. Certificates redeemable for a mutually agreeable show date.

**GET SCHOOLED ON WINE**

Detroit Wine School Experience for Six

**DONATED BY MINDY LOPUS AND THE DETROIT WINE SCHOOL**

Detroit Wine School’s passion is wine, and its forte is creating enlightening experiences, whether educational or social in nature, that last a lifetime. You and seven guests will enjoy a three-hour exclusive experience at the Detroit Wine School led by Mindy Lopus, Director. The experience will focus on the major grape varietals, how to taste like a pro, and wine and food flavor dynamics.

**PAVILLON ROUGE FROM MARGAUX — SUPPLE, DENSE AND SUAVE**

(3) 1.5 L 2000 Pavillon Rouge du Chateau Margaux

**DONATED BY FRIENDS OF CCS**

The pedigree of Chateau Margaux shines in the estate’s second label. The Pavillon Rouge has a lovely perfume of cedar, leather and violets, accented with tart currant and blackberry. Silky and delicious for current drinking, it is perfectly balanced, with good concentration, a slightly creamy entry, deep fruit character, a firm structure and soft tannins. The palate mirrors the aromas, with hints of cassis, toffee, toasted oak, black cherry, mineral, chocolate and coffee. A high-quality wine, round and plush, with soft tannins and a medium long finish, it could go another few years.

**OWN “VIVIAN”**

One “Vivian” Custom-Made Hand Bag

**DONATED BY Z BALLERINI**

The Z BALLERINI line of original, handcrafted travel and everyday bags is raising eyebrows and gaining attention wherever in the world they go. The line begins with basics that are anything but basic: distinctive bags built to exacting standards from the finest natural materials. Each distinctive bag has a name and a story. This particular bag pays homage to Detroit’s own Vivian Pickard, who along with ZB’s team of CCS graduates, designed this newest Z BALLERINI bag perfect for every busy woman on the go.

**ADD YOUR NAME TO DETROIT’S UP-AND-COMING DESIGNER LABEL**

Z BALLERINI Messenger Bag “Capac”
Duffle Bag “Gabriel”
Backpack “Charlie”
Weekender “Jake”
Toiletries Bag “P&O”
Wine Tote “Your Name Here”
(2) 750 ML 2010 Louis M. Martini Monte Rosso Cabernet Sauvignon

**DONATED BY Z BALLERINI**

The Z BALLERINI line of original, handcrafted travel and everyday bags is raising eyebrows and gaining attention wherever in the world they go. The line begins with basics that are anything but basic: distinctive bags built to exacting standards from the finest natural materials. Each distinctive bag has a name and a story. Included in this offering are the ZB Messenger Bag (Capac), Duffle Bag (Gabriel), Backpack (Charlie), Weekender (Jake), Toiletries Bag (P&O) and an exclusive plus for the person lucky enough to be the winning bidder: designer Mike Ballerini and his team of CCS graduates will design a wine tote, add it to the line and name it after you.

**DONATED BY JOSEPH PHELPS**

(1) 1.5 L 2011 Joseph Phelps Quarter Moon Vineyard Pinot Noir Sonoma Coast
(1) 1.5 L 2011 Joseph Phelps Freestone Vineyards Pinot Noir Sonoma Coast
(1) 1.5 L 2011 Joseph Phelps Pastorale Vineyard Pinot Noir Sonoma Coast

Private Tasting for Up to Six Guests at Joseph Phelps Freestone Vineyards

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“SYMBOLISM OF MEMORIES”

KATIE POLAKOWSKI
'15, ILLUSTRATION
(LEFT SIDE OF SPREAD)

This digital painting was created as an editorial illustration to accompany a short fiction story, entitled Oubliette, by David Long. The story follows a young girl in the 1970s, named Nathalie, and her troubled and abusive relationship with her mother. When her mother becomes deathly ill, Nathalie finds herself reflecting on her childhood memories as a way to hold onto the memory of her mother.

While creating this piece, I focused on emphasizing the young girl’s desire to hold onto the positive memories of her childhood. Because Nathalie spends her life searching for a way to get to know her mother and her past, photographs are a significant link. In my piece, a young girl lies on the ground surrounded by piles of photographs. Whether the images are of her childhood or her parents, the purpose of the piece is to focus on the idea that she is longing for a connection. The white light coming in through the window symbolizes her mother looking over her, even after her death, while the burnt sienna color scheme represents an older photograph that has discolored over time just as memories fade away.

“MOLLY”

ANDREA DEL RIO
'15, ILLUSTRATION
(RIGHT SIDE OF SPREAD)

In this portrait of my good friend, Molly, I experimented with various mediums, including acrylics, oils, spray paint and glitter. I love combining patterns with portraiture as they complement each other in their uniqueness and possibilities. I used a textured and scratched background to create contrast with the figure, in which I captured her beautiful pale skin colors, awesome hair and great fashion sense.

ART LOTS

A selection of contemporary works of art and design have been donated by distinguished CCS alumni and faculty curated by CCS’s Center Galleries Director Michelle Perron. This collection of donated works was selected from the studios of some of CCS’s most renowned alumni and faculty members.

301
MICHELLE ANDONIAN ‘82, PHOTOGRAPHY

“Elizabeth’s Shoes”
Photograph
30.4” x 48”

Michelle Andonian is a Pulitzer Prize-nominated photographer and filmmaker. Her editorial work has appeared in newspapers and magazines nationwide, including The New Yorker, National Geographic, Newsweek and The Washington Post. Andonian studied at CCS and the International Center for Photography, NY. Her photographs are in the permanent collections of The Detroit Institute of Arts, The Henry Ford, The Grand Rapids Art Museum, and other public and private collections worldwide. “Elizabeth’s Shoes” is an image of Elizabeth Parke Firestone’s shoe closet, from the collection of The Henry Ford.

302
BRIAN BARR ‘04, FINE ARTS

“Untitled”
Collage on Duralar
17” x 14” Framed

Brian Barr, an artist and independent curator based in Detroit, received his BFA from CCS and his MFA from American University in Washington, D.C. He has exhibited his work nationally at venues in Detroit, New York, Chicago, Washington, D.C., Philadelphia, Boston, St. Louis and beyond. His work was recently featured in Totems at Vox Populi in Philadelphia and in the national publication New American Paintings. This year, Barr was awarded fellowships at the MacDowell Colony and the Kaia Art Institute. Barr helped co-found PASSENGER, a residency program and center for contemporary art in Detroit, which opened this fall. PASSENGER provides national and international artists with a live/work space and monthly stipend to attract top artists from around the world to live and work in Detroit. Barr has taught in the CCS Fine Arts department and is a regular contributor to The Studio Visit, an international webzine based in Berlin.
After graduating with a BFA from CCS in 2002, Taurus Burns quickly became one of Metro Detroit's favorite artists. HOUR Detroit magazine's 2007 Best of Detroit issue listed him as one of the “Best Local Artists to Collect,” and he was recently a featured artist in 100 Artists of the Midwest (Schiffer Books) published in 2012. Aside from countless gallery exhibitions, Burns has been involved in many public art projects, including street painting at the Detroit Festival of the Arts and Ann Arbor Street Fair. He has illustrated two children's books, curated several popular art exhibitions, juried art events, and has completed numerous public and private painting commissions. From 2008-2012 he created a series of 275 “cityscapes” inspired by the Metro Detroit landscape.

Darcel Deneau is known widely for her lushly rendered paintings of Detroit cityscapes, intended to nurture enthusiasm for the city's revival. Deneau's work is included in numerous private collections, including those of the Hudson-Webber Foundation, Carhartt, Ernst & Young, the University of Michigan and the late great Detroit collector James Pearson Duffy. Deneau currently serves on the CCS Alumni Council and is Board Chair of the Detroit Artists Market.

Carlos Diaz was born in Pontiac, MI. He received his BFA in 1980 from CCS where he is currently a professor, former Chairman of the Photography department and has taught for almost 30 years. His MFA is from the University of Michigan, School of Art. Diaz's work is in numerous collections, including the Museum of Fine Arts, Houston, The Museum of the City of New York, the Detroit Institute of Arts and the Metropolitan Museum of Art in New York City. His work is represented by the Catherine Edelman Gallery, Chicago, IL. Diaz served on the National Board of the Society for Photographic Education and was Co-Chair of the SPE National Conference in Chicago, IL.

Barbara Dorchen earned her BFA from CCS and her MFA from Wayne State University. Her work is an ongoing exploration of imagery, inspired by remnants of past and present cultures. The process involves combining or layering a variety of media, including pages from old books, transfer images, paint, tar, wax, found objects, photographs on paper, wood and installation. “Stone Stories II” is a tactile manifestation of form and surface that evokes a sense of timeless mystery.

For Lenore Gimpert, painting is a testament to courage and persistence. After completing her BFA in painting from CCS, Gimpert was accepted into Wayne State University’s graduate program and earned both an MA in Drawing and an MFA in Painting. Inspired from her success, she turned to abstract painting and began to experiment with new materials. Gimpert’s technique of thickly slating paint onto the canvas gives texture to her subjects, most recently a series on dresses entitled the “TUTU Series,” which are her signature works. They represent freedom and happiness. These pieces are like an explosion of fireworks on the Fourth of July.

New York-based artist Michelle Hinebrook is on the faculty at Pratt Institute (NYC) and is represented locally by David Klein Gallery. Her work has been internationally exhibited, commissioned, collected, published and reviewed. Hinebrook's paintings have been featured in more than 40 group exhibitions, 15 solo shows, and are also included in several public and corporate collections. Her paintings are filled with layers of encoded information, intricate details, fragments of representation and explosive colors. Split comes from her series on geometric faceting patterns and references microscopic and architectural structures, scientific imagery, crystals/gemstones, celestial bodies and textiles.
310 
KATHERINE HUBER ’00, FINE ARTS

“Skyfall”
Oil on Canvas
40” x 30” x 2”

Katherine Huber (Abramczyk) has been a practicing artist for more than 20 years. Her work has been exhibited throughout Michigan as well as at the Corcoran Gallery of Art in Washington, D.C. Creating art is an expression of her past, present and future. Huber’s artwork does not follow any specific genre; however, she is deeply influenced by pop art, modern culture, fashion and science. Huber graduated from CCS with a BFA in 2000, and then went on to earn her MBA in 2010 from Wayne State University. “Sky Fall” was inspired by a moment en route from Detroit to San Francisco somewhere over the Rocky Mountains … the sky was just setting and the views from above were breathtaking. The look and feel of this painting is that of serenity.

311 
JOHN KALOUSTIAN ’79, INDUSTRIAL DESIGN

“The Hottie”
Designer Furniture for Your Bike from Saris
87” Tall

The wood face and aesthetic details make “The Hottie” a welcome addition to any environment, storing up to two bikes. The accessories shelf will also give you a space to empty your pockets or charge your phone while your bike waits for the next adventure. “The Hottie” holds two bikes (up to 35 lbs. each), has a freestanding, small footprint, and cushioned and adjustable bike cradles to protect and accommodate a variety of bike frames.

John Kaloustian has brought innovation to the designs of everything from a Herman Miller chair to a Pentax camera and even to BMW automobiles. Earning his BFA degree from CCS in 1979, it was during college that his professional experience began with designing corporate aircraft interiors for Rockwell International. After graduating and receiving the Industrial Design Society of America Merit Award, he joined the Steelcase design staff. Just over a year later he established his independent design consulting practice, designing contract furnishings for Haworth and other numerous seating/systems design projects for companies, including Knoll, Herman Miller, Steelcase and Harter.

312 
KYLIE LOCKWOOD ’05, FINE ARTS

Kylie Lockwood received her BFA from CCS and MFA from Hunter College in New York City, and she currently works in Detroit. Lockwood has exhibited internationally in Berlin, London, Madrid, New York, Philadelphia, Miami and Detroit, and her work was shown at MoMA PS1 as part of the event “Brooklyn is Burning.”

313 
ANDREW MADVIN ’00, CRAFTS

“Foreign Circuitry #1”
Glass
16” x 12” x 12”

314 
ANDREW MADVIN ’00, CRAFTS

“Foreign Circuitry #2”
Glass
16” x 12” x 12”

315 
ANDREW MADVIN ’00, CRAFTS

“Prickly Hollow #1”
Glass
12” x 12” x 12”

After Andrew Madvin graduated from CCS in 2000, and continued his studies at the California College of the Arts and Pilchuck Glass School in Washington. Madvin’s profound glass experiences resulted in his opening Axiom Glass Studio in Detroit in 2001. Here, he works as a hot glass artist – blowing glass, casting glass and creating solid glass forming. Madvin’s works are bold and grand, and are often oversized for a strong visual effect in bright, intense colors.

316 
ROBERT MADVIN ’08, CRAFTS

“Petoskey Gray Pohaku”
Glass
24” x 10” x 10”

317 
ROBERT MADVIN ’08, CRAFTS

“Pilikua Pohaku”
Glass
40” x 13” x 13

Robert Madvin, one of the talented Madvin Brothers of Axiom Glass Studio in Detroit, studied at CCS and the University of Hawaii at Manoa. His meditative glass stone sculptures were inspired by his travels through Hawaii gathering Pohaku (rocks or stones), mimicking the ancient Hawaiians who would stack stones upon each other to create rock formations used as navigational tools. These works, honoring ancient tribal customs, merge contemporary art glass technique with history and a reverence for nature.
318

**ANN MIKOLOWSKI ’69, FINE ARTS**

“Prince Edward Island”

Watercolor

10" x 13.5"

Ann Mikolowski (1940 – 1999) was associated with the Cass Corridor art movement in Detroit. While attending the Detroit Society of Arts & Crafts (now the College for Creative Studies) in the 1960s, she and her husband, Ken Mikolowski, founded The Alternative Press, a nationally renowned small press devoted to the publication of work by adventurous visual artists and writers. A poetic realist, Mikolowski painted a record of both her times and of timelessness itself. It was her collaboration between artists and writers that first inspired her miniature portraits in oil. Mikolowski also painted the immense sky and water of the Great Lakes and the waters off Maine. In addition to countless group exhibitions throughout the U.S., Mikolowski had major solo exhibitions of her work at the Gotham Book Mart in New York City, Intersection for the Arts in San Francisco, The Saginaw Art Museum and Center Galleries at CCS. In Michigan, she showed her work regularly at the Feigenson Gallery in Detroit, the Joy Emery Gallery in Grosse Pointe Farms and the Alice Simsar Gallery in Ann Arbor.

319

**CHRIS NORDIN ’91, CRAFTS**

“Venetian Waters Series”

Blown Glass

20” x 36”

In a cold steel warehouse in Southwest Detroit, artist Chris Nordin founded Furnace Hot Glass Works, a studio for his functional glassware with a ’50s theme and Venetian overtones. Over the years, Furnace has evolved into one of Metro Detroit’s most renowned glass studios, producing work for a worldwide clientele with a focus on highly crafted art glass manufacturing. An expert technician, Nordin’s “Venetian Candlesticks” merge history, tradition and technical prowess into gorgeous specimens of blown glass.

320

**MARCIANNA PARZYCH ’94, FINE ARTS**

“Creating Space”

Acrylic on Wood Panel

18” x 18”

Marcyanna Parzych received her BFA from CCS in 1994. She has exhibited in various group shows, including the Detroit Artists Market and the Scarab Club, both in Detroit, and the Northville Art House in Northville, MI. Parzych’s paintings are a meditation on an idea, comprised of symbols that represent that idea. These paintings are from a series that developed out of her practice of yoga, meditation, Reiki and mandala drawings. The act of painting has become a meditation by which she takes an idea and meditates on it while creating the work. Many of the ideas have to do with our connection to the sacred such as God, the sacred feminine, sacred community, life energy and the Divine Self. Through the paintings she hopes to convey the sense of peace, centeredness and divine bliss that comes from practicing yoga, meditation and healing energy work.

321

**MIMI PRUSSACK ’02, FINE ARTS**

“Sunlight on the Aspens and Field of Flowers”

Oil with Wax on Canvas

Diptych – Two Panels

48” x 48”, 96” x 48”

Mimi Prussack’s intention is to create paintings that capture the warmth and tranquility she experiences while hiking through the majestic scenery of Western Michigan and near her home in Oakland County. She observes the way light changes with the seasons and dances over the surfaces of the landscapes. She has created her own formulas for mixing traditional oil paints, additives and wax in order to form a thick impasto paint, which she applies with a palette knife rather than a brush, allowing for a sculptural surface that inspires a tactile experience. Her impressionistic style creates a beautiful vibrating surface filled with thick textured encaustic paint.

322

**TOM PYRZEWSKI ’04, DIGITAL ANIMATION**

“Ka Ino”

Mixed Media

45” x 30” x 18”

Tom Pyrzewski is a CCS alumnus and currently serves as Director of the Elaine L. Jacob Gallery at Wayne State University. Discarded objects with curves and diagonals are collected – natural deadfall and human-made. Bent, cut and assembled – the armature is constructed. Muscle is applied, similar to a body. Cloth that has been soaked in paint is placed onto the structure, providing durability, skin and color. The sculpture is organic in form but contains mostly industrial materials within. This attribute implies an interconnection between humanity and nature, aiming to reverse memes associated with function.

323

**MARK SENGBUSCH ’02, FINE ARTS**

“Magic Bamboo”

Reverse Painted Acrylic on Plexiglass on Panel

13” x 19”

Mark Sengbusch lives and works in Brooklyn, NY. After graduating from CCS, he studied at St. Martin’s School of Art in London and then earned his MFA from Cranbrook in 2008. Sengbusch’s reverse paintings on acrylic have gained notice in New York, and he’s had several solo exhibitions, including the Lemberg Gallery in Ferndale, Storefront Bushwick in Brooklyn and the Walter Randal Gallery in New York. From 1997 – 2008, he was an active member of the Detroit art scene, participating in projects at MOCAD, DIA, Wayne State and CCS. During that period, he owned and operated the Midtown gallery space 101UP, which showed contemporary work by emerging artists. Sengbusch just completed a major installation, “Intersections,” at The Barclays Center in Brooklyn.
Adam Shirley’s works arise from an investigation into the relationships between two- and three-dimensional objects, material and scale. Working primarily with steel, a material typically associated with utility and function, Shirley creates objects that exist in a state “somewhere between a thought or idea and the process of transformation into physical form.” The results are works that engage the viewer into exploring the potentials of each object or form, not so much to arrive at a definition of what they are, but simply to enjoy the journey of envisioning what they could be. Shirley received his BFA in 1993 from CCS and a MFA in Metalsmithing from Cranbrook Academy of Art in 2010. Shirley has been recently awarded the Toby Devan Lewis Fellowship.

Lois Teicher has used space as material in her work as a sculptor for the past 27 years. She has shown work in more than 50 exhibitions including a one-person exhibit at the Detroit Institute of Arts and the Dennos Museum Center in Traverse City, and her work is included in the permanent collections of both museums. Teicher has received 11 major grants, including twice winning the Pollock-Krasner and the Arts & Patrons award from the Arts Foundation of Michigan. In addition, in 2008, she was the subject of a retrospective exhibition at the Saginaw Art Museum in Saginaw, MI. Recently, Teicher’s focus has been creating site-specific work for public and private spaces, and has completed 12 major commissions, including public seating for the Downtown Detroit YMCA, and site-specific sculptures for the Grand Blanc Bus Terminal and Bishop International Airport in Flint.

Josh Wojick has worked with glass since 1998 and in 2002, he received his BFA from the College for Creative Studies. He is currently the studio manager at The Henry Ford Museum, creating Early American historical reproductions. In addition, he works as an adjunct faculty member teaching glassblowing at CCS. His work is based in traditional Murano-style furnace methods – a dichotomy of technique-driven craft and mixed media sculpture, which include both man-made and natural materials. He has worked and exhibited with some of the top artists in various studios and galleries throughout the country.
This evening, we are happy to enable our guests to take home a one-of-a-kind original glass piece while supporting the College. CCS alumna April Wagner ’95, Crafts 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 20 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.
While color is known to evoke feelings and emotions, it may also be used as an effective tool to interpret our personalities as well. After researching the color magenta, which indicates a creative, innovative and self-motivated individual, I selected materials depicting the color with varying textures and finishes. The final presentation of the study reflects a cohesive mix of pattern, texture and finishes that may be applied to an interior design project.

**“COLOR STUDY”**

_KARIN M. ABEL_

*’17, INTERIOR DESIGN*

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**GALA DINNER LIVE AUCTION**

401

CLASSIC CLARET WITH A MARGAUX PEDIGREE

(12) 750 ML 2005 Chateau Boyd Cantenac Margaux

DONATED BY A. ALFRED TAUBMAN

Boyd Cantenac, a Third Growth, represents the traditional Margaux style — wines that are simultaneously elegant, subtle, complex, dense, fresh, long, finesseful and very age-worthy. The 2005 Boyd Cantenac delivers a terrific, beautiful bouquet of spring flowers, cassis, pain grille and blueberries that is echoed on the palate and carries through to the long, caressing finish. In the mouth, there are accents of toasty oak, coffee and tobacco. The wine, powerful, concentrated, round and tannic, with full-bodied richness, needs patience.

402

BORDEAUX BLISS FROM LAFITE

(1) 3 L 1981 Chateau Lafite Rothschild

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Massively structured, mature, yet full of fruit, poised and seamless, the wine gains in complexity, depth and weight with time in the glass. It is rich and smoky, displaying black currant, mineral, tobacco, leather, tart red fruit, cassis and mushroom. The wine is refined and elegant, still showing lots of potential, with integrated acids and tannins, ending in a lingering, mouthwatering finish of pepper and spice, begging one to take another sip.

403

CADILLAC V- SERIES ACADEMY — RACING INSPIRATION

SPRING MOUNTAIN MOTORSPORTS RANCH, PAHRUMP, NV

Two Seats to a One-Day Program

Roundtrip Airfare for Two from Detroit and Meals Included

DONATED BY CADILLAC AND BI WORLDWIDE

The Cadillac V-Series Academy is a unique opportunity to put the race-inspired Cadillac CTS-V through its paces. The course, located just outside Las Vegas, NV, designed by legendary race car driver Ron Fellows, will teach you the skills you need to wring every ounce of performance out of these phenomenal vehicles. Visual scanning, threshold braking, corner preparation and car control are just some of the skills you will learn. And with extensive track time, you will have ample opportunity to practice and perfect these new skills. The winner of this lot will also take home a special memento from Cadillac. Please schedule 90 days in advance. Expires October 18, 2015.
This is a blockbuster lot offering three elegant, compelling wines of great breed and amazing longevity from the fabulous 1982 vintage. Designated the vintage of the century, 1982 is the one that raised the benchmark for fine wine. An admired winemaker, Angelo Gaja, called the Prince of Piedmont, was among the first to employ radical viticultural and vinification techniques in Piedmont, and is one of the most influential individuals in Italian wines in the last 30+ years, often credited with starting the quality revolution in Italy. The 1982 Barbaresco offers a complex and heady nose of dried cherry, tart red fruit, mineral, mushroom, tar, rose petals and leather that are mirrored on the full-bodied palate. It is very fruit forward, rich, silky, tannic, with good acidity and incredibly long and lingering. The 1982 Haut Brion displays heavenly aromas of violet, sandalwood, currant, tobacco, earth, wildflowers, black olive and chocolate. Similar flavors hint of smoke, cigar box, mineral and rosemary. It shows loads of character, is packed to the brim with fruit and tannin, an open and accessible wine, brilliantly defined — quintessential Pessac. Rich, seductive, structured, with good grip, sweet and expansive, this First Growth is divine, building with time in the glass. A legendary First Growth Bordeaux, Mouton has been renowned and coveted for years because of its rich, dense, opulent style that has characterized the mythical Mouton for decades. The 1982 Mouton, scoring 100 points from Robert Parker, is juicy, balanced and concentrated, nuanced with ripe, spicy mulberries, cedar, cigar box, lead pencil and black fruit. Still youthful, the wine is fleshy, luscious, very long, lingering and will last for years.

Arietta is delighted to support CCS again this year, and to salute CCS Auction Chair Chairman Mary Barra, it is offering its two “big guns” from the unprecedented and magnificent 2012 Napa vintage in their largest format. The winning bidder will take home (with assistance) imperials of Arietta Red Wine H Block Hudson Vineyards 2012 (the “Cheval Blanc” of Napa Valley), and Arietta Cabernet Sauvignon 2012. Each imperial is one of eight made. The winning bidder and up to five guests are also invited to disport themselves tasting multiple Arietta with owner Fritz Hatton on their next visit to Napa Valley. The 2012 H Block, a blend of Cabernet Franc and Merlot, is noble, compelling and seamless, with a lush texture and flavors. Aromas of licorice, dried flowers, baking spices and spring rain are echoed on the broad, viscous palate, with a core of vibrant dark fruit. The wine is beautifully balanced, dense and complex, with a tannic structure guaranteeing at least 20+ years longevity. The 2012 Cabernet, 100% Cabernet from vineyards in Coombsville and Calistoga, shows similar ageworthiness. The wine offers deep black fruit aromas of wet gravel, ripe raspberries and coals. The palate shows an intense, fresh fruit character, layered with notes of slate, wood and exotic spices. The wine is beautifully balanced, with natural acidity, firm tannins and a lingering finish.

Rare wine specialist and famed wine auctioneer Fritz Hatton, and his wife Caren, own and operate this super-premium artisanal winery. Short for aria or art song, Arietta expresses Fritz’s belief that all great wines must sing. Arietta’s goals are quality, depth, vibrancy and complexity. The wines are refined, concentrated and elegant, richly complex, multi-layered, highly extracted and silky textured.
**Getaway to Napa for a Great Grape Escape**

You and your friends will enjoy special visits to The Grade Cellars, Peju, Ma(i)sonry, and Mumm Napa, in Napa Valley.

**The Grade Cellars**
Vineyard Safari and Winetasting for Six
(1) 1.5 L 2008 THE GRADE Cabernet Sauvignon
DONATED BY THE GRADE CELLARS

Six people will depart from the vineyard entrance in a vintage 1967 Land Rover Wagon and driven through this amazing vineyards with rolling hills, and a reservoir. Your trip continues when you stop at the beautiful Airstream situated above the vineyard, to enjoy a wine tasting, refreshments, and amazing wildlife.

The GRADE CELLARS is a small producer of Cabernet Sauvignon, handcrafted from fruit cultivated in their family-owned estate vineyard in Calistoga. They also make Sauvignon Blanc from fruit purchased from a neighboring ranch.

**Peju Napa Valley**
Tour and Tasting for Up to Six Guests
(1) 1.5 L 2003 Peju Province Cabernet Sauvignon Reserve
DONATED BY PEJU WINERY

Peju has been making wine in Rutherford for more than 30 years, producing 20 estate-grown wines. Taste Peju wines in their unique 50-foot-high tasting room tower, resembling a French provincial tower, surrounded by gardens and fountains. Enjoy reserve and barrel tastings and their pristine gardens. The 2003 Reserve Cabernet is intense, concentrated, deep, rich and earthy, with minty currant, herb, sage, tea and black and red fruit.

**Ma(i)sonry Napa Valley & Blackbird Vineyards**
Winetasting Experience for Four Guests at Ma(i)sonry Napa Valley
(1) 1.5 L 2011 Blackbird Vineyards Illustration Proprietary Red Oak Knoll
DONATED BY MA(I)SONRY AND BLACKBIRD VINEYARDS

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. Blackbird wines are elegantly styled, balanced, age-worthy blends of traditional red Bordeaux varietals. The 2011 wine offers opulent red fruit, spice, anise, flowers, black cherry, tobacco and cedar. Ma(i)sonry Napa Valley is an art, wine and design collective in a historic setting, offering a lovely backdrop for tasting Blackbird's boutique wines.

**Mumm Napa**
Private Tour of Winery for Four and Formal Tasting of Mumm Napa Sparkling Wines
DONATED BY MUMM NAPA

In 1979, the French Champagne House of Mumm sent Guy Devaux to America where he established Mumm Napa in 1986, utilizing all the classic techniques and theories invented in Champagne three centuries ago. The sparkling wines, handcrafted in the style of méthode champenoise, are creamy, bright, fresh and vibrant, with racy acidity, offering citrus, green apple, stone fruit, tropical, floral and spicy qualities, with notes of honey, bread and roasted nuts. Savor the view of their Rutherford vineyards from their seated tasting patio or Oak Terrace, while tasting the sparklers accompanied by artisan cheeses. Stroll through their breathtaking photography gallery.

To be scheduled on a mutually agreeable date, please book with a minimum of 90 days’ advanced notice. Expires October 18, 2015.
411

**Dazzle Your Friends with These Big Boys**

(1) 1.5 L 2005 Pride Mountain Reserve Cabernet Sauvignon
(2) 1.5 L 2007 Caymus Cabernet Sauvignon Special Selection
(2) 1.5 L 2009 Dancing Hares Red Wine
(1) 1.5 L 2009 Shafer Cabernet Sauvignon Hillside Select
(1) 1.5 L 2010 Shafer Cabernet Sauvignon Hillside Select

**Donated By Friends of CCS**

Pride Mountain, located on Spring Mountain, above the fog line with sun exposure from all directions, is highly acclaimed for producing award-winning wines of exceptional character and concentration. The 2005, rich, complex, opulent, and dense, is brimming with mouthcoating layers of black cherry, mocha, blackberry, oak, and lead pencil, a big yet elegant wine. Caymus Special Selection Cabernets, 100% Cabernet Sauvignon, are the benchmark for Napa Valley Cabernets, consistently exceptional year after year. The 2007 is firm, ripe, muscular, structured, and intense, redolent of currant, cassis, plum, black cherry, blackberry, anise, and cedar, a lovely, very complex wine. Dancing Hares is a highly rated Bordeaux blend. The 2009 is elegant, silky, perfumed, richly textured and sweet, offering spice, chocolate, leather, currant, black cherry, and dusty tannins in deep, generous layers, a gorgeous wine. Shafer’s signature wine has always been among the top dozen or so California Cabernets every year. The 2009 is a dazzling, racy, large-scaled, fleshy wine, laced with blackberry, cassis, black cherry, chocolate, smock, pepper, vanilla, and tobacco—a sumptuous wine of exceptional balance. The 2010 is rich, intense, massively structured, with gobs of ripe berry and currant fruit, accented with cedar and spice, and framed by big, chewy tannins, ending in a long, intense, layered finish.

412

**Darioush — An Afternoon Delight, Wine To Take Home and More**

(4) 1.5 L 2011 Darioush Signature Cabernet Sauvignon

**Garden Lunch for Four with Wine Historian Nina Wemyss**

Darioush and Missoni Throw Blanket and Pouf

**Donated By Darioush Winery**

During your next getaway to the Napa Valley, enjoy an enriching and inspiring afternoon of wine and history in the private garden of proprietor, Darioush Khaledi. Savor limited-release and winery-exclusive Darioush wines, paired with lunch created by Darioush’s chef, highlighting the seasonal bounty of Napa Valley. Noted wine historian Nina Wemyss will be your host for this magical afternoon. Nina is a passionate raconteur who will entertain you with stories from Persia and the ancient world, through Europe to California and the wine legends of Napa Valley, illustrating her fascinating tales with rare wine antiques.

Also included in this lot is a Missoni pouf and throw blanket from the Darioush Art + Object collection. Lastly, as a keepsake for your cellar, take home four (4) 1.5 L bottles of 2011 Darioush Signature Cabernet Sauvignon. Inspired by the great wines of Bordeaux and available for only a short time each year, the Signature Cabernet exemplifies how meticulous attention to detail in the vineyard can result in powerful wines with extraordinary depth, character and poise. The 2011 Signature Cabernet, the 15th vintage of this wine, is made from mature estate vines. Captivating aromas of anise, espresso, dried herbs and orange peel awaken your taste buds then segue to sumptuous and savory blackberry, dark cherry, fig, bittersweet cocoa, black olive and spice on the palate. A rich, concentrated, full, fleshy wine, it has bright acidity, refined tannins and great depth of flavor.

To be scheduled on a mutually agreeable date, please book with a minimum of 90 days’ advanced notice. Expires November 1, 2015.

413

**March Madness in Style**

**VIP 2015 NCAA Basketball Final Four Experience**

Two VIP Tickets to Saturday, April 4, Semi-Finals and Monday, April 6, Championship Game

**Final Four Hospitality Access**

**Accommodations April 3 – April 7, 2015**

Lucas Oil Stadium, Indianapolis, IN

**Donated By Cadillac**

Sixty-eight teams will begin the single elimination tournament to determine the national champion of men’s NCAA Division I college basketball. From “Sweet Sixteen” to “Elite Eight” to “Final Four,” this is an experience any basketball fan won’t soon forget! Accommodations Saturday, April 3 – Tuesday, April 7, 2015.

414

**A Vertical Case of Inimitable Insignia Encore**

(1) 750 ML 1997 Phelps Insignia Proprietary Red
(1) 750 ML 1998 Phelps Insignia Proprietary Red
(1) 750 ML 1999 Phelps Insignia Proprietary Red
(1) 750 ML 2000 Phelps Insignia Proprietary Red
(1) 750 ML 2001 Phelps Insignia Proprietary Red
(1) 750 ML 2002 Phelps Insignia Proprietary Red
(1) 750 ML 2003 Phelps Insignia Proprietary Red
(1) 750 ML 2004 Phelps Insignia Proprietary Red
(1) 750 ML 2005 Phelps Insignia Proprietary Red
(1) 750 ML 2006 Phelps Insignia Proprietary Red
(1) 750 ML 2007 Phelps Insignia Proprietary Red
(1) 750 ML 2008 Phelps Insignia Proprietary Red

**Donated by Bill Manasco and Access Point**

Joseph Phelps Vineyards, one of the important producers who helped shape the legend of Napa Valley, is still at its game, after 41 harvests. Phelps emulated Bordeaux winemakers in search of the perfect balance of Cabernet Sauvignon, Merlot and Petit Verdot, adjusting the proportions each year depending on how the performance of the varietal. With Insignia, Phelps created a blend rather than a single varietal, aiming for a result that is more complex, but still retains the structure needed for decades of aging. Since its inception in 1974, Insignia is famous for its uncommon depth, concentration and complexity, featuring wines that are ripe, rich, exotic and earthy, packed with fruit, yet supple and elegant, with a silky, smooth texture.
415

**LA DOLCE VITA — GETAWAY IN UMBRIA, ITALY**

Six-Night Accommodations at La Tana dell’Istrice, Umbria, Italy

**Exclusive Experiences**

Roundtrip Business-Class Airfare for Two from Detroit

**DONATED BY LA TANA DELL’ISTRICE DI SERGIO MOTTURA, MYRA MORELAND, AND MORLEY COMPANIES, INC.**

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 winetasting 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. To be scheduled on a mutually agreeable date, please book with a minimum of 90 days’ advanced notice. Expires October 18, 2015.

416

**WE’LL ALWAYS HAVE PARIS – THE CITY OF LIGHT AND LOVE**

Seven Days and Six Nights’ Accommodations in a Paris Apartment

Selected Winery Visits

Roundtrip Business-Class Airfare for Two from Detroit

**DONATED BY AMBASSADOR RONALD AND EILEEN WEISER AND MORLEY COMPANIES, INC.**

You will spend seven fabulous days and nights in the City of Light and Love, the most romantic and most cosmopolitan city in the world. Luxuriate in sumptuous, intimate accommodations in Ron and Eileen Weiser’s lovely Parisian apartment. Situated in the Quai Brouhon, the apartment features exquisite antique décor and magnificent views of the Seine, Church of St. Gervais and Town Hall. Make it your home base for exploring and enjoying Paris in the way you choose and at your leisure. Visit the Eiffel Tower and the Arc de Triomphe, don’t miss the Louvre, see the Champs-Élysées, and take an evening stroll along the Seine. Take advantage of the endless boutique shopping, gourmet specialty shops and the lively nightlife of the Left Bank’s Latin Quarter. Special winery visits are available. To be scheduled on a mutually agreeable date, please book with a minimum of 90 days’ advanced notice. Expires October 18, 2015.

417

**PREVIOUS FEATURED VINTNER**

**GATHER YOUR FRIENDS AND ENJOY A CELANI ARDORE 18-LITER**

(1) 18 L 2010 Celani Family Vineyards Ardore Cabernet Sauvignon

**DONATED BY TOM AND VICKI CELANI**

Celani Family Vineyard’s prestigious wine, Ardore, 100% Cabernet Sauvignon, is polished, complex, beautifully balanced, with fine acidity, exceptional depth and a very long finish. Grapes for Ardore are sourced from the most respected vineyards in Napa Valley. The 2010 is structured, succulent, powerful but not overbearing showing a high level of elegant complexity. The fresh, ripe aromas and flavors of blackberries, cassis, chocolate, herbs, licorice, tobacco, vanilla, graphite and mineral have a toasty overlay of oak. Drinking well now, the wine will be spectacular with additional cellaring, evolving beautifully for 15 – 20 years.

418

**PERSONAL SHOPPING EXPERIENCE AT LINDA DRESNER**

Includes a $2,000 Credit Toward Any Purchase

**DONATED BY LINDA DRESNER**

At Linda Dresner one can find the collections of Dries van Noten, Balenciaga, Haider Ackermann, Comme des Garçons, Yohji Yamamoto, Junya Watanabe, Azzedine Alaia and others. Experience a personal shopping experience with Linda Dresner in a calm, beautiful environment where clothes are chosen for the woman who enjoys dressing and has an independent spirit. The staff is professional, friendly and gracious. Linda is a native Detroiter and has been in business for 37 years. Expires October 18, 2015. Store hours are 10:00 a.m. to 6:00 p.m., Monday – Saturday or by appointment. This can only be used as a credit toward merchandise, no cash reimbursement.

419

**EPHINHY GLASS STUDIO SOIREE**

An Intimate Evening with World-Famous Artist April Wagner at 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 EPHINHY 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 18, 2015. Please schedule 45 days in advance.

420

**SOAK IN THESE BUBBLES**

(2) 1.5 L 1982 Louis Roederer Brut Rose Champagne

(1) 750 ML 1985 Krug Clos du Mesnil Blanc de Blancs Brut Champagne

**DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE**

These Champagnes are exceedingly charming, perfect for special occasions, enjoyable for their perfectly balanced acidity, freshness, deep complexity, and fabulous fruit and flavor. One of the leading boutique Champagne Houses, Roederer’s wines are all brilliant. The 1982 Roederer Rose is lovely and intense, with a complex nose and palate of strawberries, spice, faint herbal and mineral. It is sweet, warm, and fresh with vibrant acidity. Krug specializes in premium Champagnes, and this 1985 Clos du Mesnil is spectacular. It is expansive, with a generous personality, enhanced by a finish of extreme precision, complex, aromatic, bright, fresh and tight, redolent of toast, citrus, hazelnut, lime and subtle herb. The wine is glorious and crisp, with high acidity.
A superb wine, very stylish, the finish is long and jammy. Precise fruit, it builds incrementally in the mouth, gaining in power the longer it lasts in the glass. Of black currants, plums, cherries, cedar, graphite, spice, toast, vanilla and crushed minerals. A Lafite, this 2002 features the quintessentially elegant style of this Bordeaux superstar, redolent of magnificence, intense and compelling aromas and flavors, great power and concentration. Classic and anise, accented with herbs, sage and tobacco carry through to the long finish. It is taut, harmonious, and sharply focused. Aromas and flavors of currant, plum, berry, spice, cherry and anise, accented with herbs, sage and tobacco carry through to the long finish. It is taut, yet plushly textured, with minerally and earthy tannins, great complexity and balance.

Lafite, Bordeaux's most famous property and wine, is renowned and prized for its hallmark elegance, intense and compelling aromas and flavors, great power and concentration. Classic Lafite, this 2002 features the quintessentially elegant style of this Bordeaux superstar, redolent of black currants, plums, cherries, cedar, graphite, spice, toast, vanilla and crushed minerals. A brilliant Lafite, pure, concentrated, harmonious, balanced and dense, packed with well-defined, precise fruit, it builds incrementally in the mouth, gaining in power the longer it lasts in the glass. A superb wine, very stylish, the finish is long and jammy.

Begin your exploration of this historic winemaking family with a visit to the acclaimed Monte Rosso Vineyard. Considered the jewel in the crown of the Louis M. Martini Winery, our Monte Rosso Vineyard is among the most highly regarded grape growing sites in California. Nestled on the southwest slopes of the Mayacamas Mountains, near the town of Aqua Caliente, the property cultivates complex and intense Cabernet Sauvignon and Zinfandel. Originally planted in 1880, the vineyard fell victim to phylloxera and was replanted in 1890 with Zinfandel vines that persist in meandering up the slopes today. Louis M. Martini purchased the property in 1938 and renamed it “Monte Rosso” for its mountaintop setting and bright red, volcanic soils. His original plantings of Cabernet Sauvignon from that same year produce fruit for our family’s wines to this day. Tour this official Heritage Vineyard, designated by the Historic Vineyard Society, beginning at the top of Rattlesnake Hill, home of the historic Gnarly Vine Zinfandel. You will explore the vineyard, witness the historic stone winery (known as the “Ghost Winery” to family), enjoy a multi-decade retrospective tasting of Monte Rosso Cabernet Sauvignon, and end with an al fresco Italian lunch among the vines.

As the end of Prohibition approached, Louis M. Martini built his winery in St. Helena, California, the heart of the Napa Valley. Today, our winery is home to Cellar No. 254 – a combination artist’s studio and state-of-the-art laboratory. It is here that we craft our greatest expression of Cabernet Sauvignon and other red wines from our most coveted vineyard blocks. Our flagship small-lot wine, our Lot 1 Cabernet Sauvignon, comes from this exceptional micro-winery. Constructed in 2003, the Cellar 254 micro-winery fosters a hands-on, artisan approach to winemaking. Here, we keep individual vineyard blocks separate during fermentation to let each lot’s individual terroir develop before we assemble a final blend. We shift our focus to a deeper-dive into the winemaking process with a guided tour by Michael Martini. Follow the winemaking process from vine to bottle, with a hands-on visit to Thomann Station vineyard, culminating in a blending seminar of Louis M. Martini Cabernet Sauvignon. After crafting your very own blend of Louis M. Martini, indulge yourself with a lavish dinner in our historic Underground Cellar. Receive a 3-liter etched bottle and a case of Monte Rosso collection wines, in addition to a Louis M. Martini decanter and glassware.

Wining and dining is not complete without entertainment, as well! Louis M. Martini’s sister property, William Hill Estate, views winemaking as artistic expression in its purest form, so it’s no surprise that William Hill Estate has a deep appreciation for the arts. Over the past few years, it has raised more than $750,000 to restore music education in America’s schools, through its ongoing partnership with the VH1 Save the Music Foundation. As the official wine sponsor for this respected non-profit, William Hill Estate is helping Save the Music bring much-needed funding and instruments to music programs around the country. As the grand finale of your Napa Valley travels, we invite you to be front row for the VH1 Save the Music Noteworthy Event at William Hill Estate. This VIP exclusive event features wine country appetizers, a silent auction benefiting VH1 Save the Music, and an intimate concert with a surprise guest. Guests in the past have included LeAnn Rimes and the Courtyard Hounds.
**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 Others Selected Their Jewelry
Visit the Bulgari Design Studios and Workshop Where Jewelry Is Created
Visit Nicola Bulgari’s Collection of Automobiles in Rome
Roundtrip Business-Class Airfare for Two from Detroit
**DONATED BY NICOLA BULGARI AND MORLEY COMPANIES, INC.**

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 unrivaled 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, 2015. Please schedule 90 days in advance.

**425 LIQUID GOLD IN A GLASS**
(1) 6 L 1994 Chateau d’Yquem Sauternes
**DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE**

The 1994 Yquem is luscious, displaying a classic nose of honeysuckle and mineral, intensely aromatic, with nuances of spice, honey and dried apricot. Gorgeous flavors are similar, with added nuances of green apple, crème brûlée, butterscotch and peach. It has botrytis-related sweetness, a full body, vibrant acidity, and is richly fruity and flavorful, ending in a long, mouthwatering finish.

**426 POWER LUNCH**
Private Lunch with General Motors CEO Mary Barra
**DONATED BY MARY BARRA AND BACCO RISTORANTE**

Join General Motors CEO Mary Barra for a private lunch to discuss the topics of your choice, or just to get to know her! This unique opportunity is being made available by the first female CEO of General Motors. The meal will be catered by Bacco Ristorante, and the location is to be determined. Lunch to be scheduled on a mutually agreeable date at a mutually agreeable location. Expires October 17, 2015.

**427 MUST-HAVE CLASSIC CLARETS FOR SERIOUS BORDEAUX AFICIONADOS**
(2) 750 ML 2000 Chateau Ducru-Beaucaillou St. Julien
(4) 750 ML 2000 Chateau Gruaud-Larose St. Julien
(4) 750 ML 2000 Chateau La Gaffeliere St. Emilion
(2) 750 ML 2000 Chateau La Louviere Pessac-Leognan
(2) 750 ML 2000 Chateau Lynch-Bages Paulillac
(6) 750 ML 2000 Chateau Talbot St. Julien
**DONATED BY MARY AND TONY BARRA**

The Ducru-Beaucaillou, silkily textured, is elegant, rich and structured, offering great juice, laced with plum, berry, caramel, espresso, cherry, smoke and tobacco, with a medium finish. The Gruaud-Larose is gorgeous, with an explosion of red fruit, spice and chocolate in the nose and on the palate, followed by notes of strawberies, black currants, mushroom and earth. An impressive wine, it is great now but needs time. The La Gaffeliere, harmonious and elegant and mature, reveals aromas and flavors of blue fruit, herbs, plums, oak, cherries, spice, licorice, crushed berries, leather and flowers, with a silky, foresty finish. Lovely for drinking now, the La Louviere has aromas of blackberry, mineral and flowers, with similar flavors, and added notes of black currant, vanilla, graphite, smoke, cherry and earth. The wine is concentrated, with a solid core, fine tannins, good acidity and a long finish. The Lynch-Bages is delicious, layered, concentrated, with a firm backbone, great depth and mellowed tannins. The nose and palate reveal blackberry, coffee, spice, tobacco, cedar, cherry, plum and roasted game, culminating in a finish that goes on forever. A Fifth Growth, called a Second or Super Second because it is regularly equal in quality to Second and First Growths, Lynch-Bages is often referred to as the “poor man’s Mouton Rothschild.” Another wine needing time, the Pichon Baron has a delightful nose and a plush, rich mouthfeee, reoile of blackberry, cherry, cassis, coffee, caramel, leather, tobacco, earth, vanilla and flowers. The wine is perfectly balanced, with youthful fruit, smooth tannins and a creamy finish. Drinking beautifully now, the Talbot should hold well for some time. A classic St. Julien, with an elegant mouthfeee, it is rich, full and savory, etched with black currants, licorice, cedar, graphite, subtle herbs, coffee, truffle, cigar box and foresty notes. The wine has integrated oak, mellow tannins and a long, lingering finish.

**428 PEEK BEHIND THE SCENES OF THE GM DESIGN CENTER WITH ED WELBURN**
Meet and Greet in Historic Office
Private Tour
Driving Experience in Historic Vehicle
**DONATED BY EDWARD T. WELBURN**

Welburn, just the sixth design chief in GM history and the first to lead all of the company’s Global Design Centers, will take you on an exclusive behind-the-scenes tour of the highly confidential design studios at General Motors Design in Warren, Mich. You will start with a meet and greet in Mr. Welburn's historic office, tour select studios and ride in select priceless, historic vehicles. GM was the first automobile manufacturer to single out automotive design. On June 23, 1927, the Executive Committee of General Motors approved the creation of a new department to “study the question of art and color combinations in General Motors products,” and hired Harley Earl, a custom coach-builder from Hollywood and the creator of the 1927 LaSalle, as its leader. Earl also was responsible for identifying architect Eero Saarinen to design the GM Technical Center campus, which is on the National Register of Historic Places and recognized around the world for its mid-century architecture. General Motors now has a network of ten Design Centers in seven countries. More than 2,500 men and women are responsible for the design development of every GM concept and production car and truck globally. This tour is to be scheduled at a mutually agreeable date, is limited to the winner and a guest, and is non-transferable.
429
EXCLUSIVE VIP EXPERIENCE AT THE NORTH AMERICAN INTERNATIONAL AUTO SHOW — VALUE $ PRICELESS
DONATED BY MARY BARRA AND ED WELBURN

Have you always wanted another perspective on the North American International Auto Show in Detroit? Here is your opportunity to spend an hour with Mary Barra, General Motors CEO, and Ed Welburn, Vice President, Global Design. Walk the floor before the show is open to the public with two of the automobile industry’s foremost leaders as they share their insights, history and personal experiences. Since 1907 — with the exception of the World War II years — Detroit has hosted an annual auto show. Until 1989, the focus of the “Detroit Auto Show” was strictly regional. In 1989, an innovative and visionary group of auto dealers within the Detroit Auto Dealers Association (DADA) sought to make the event more international in scope — and to build a world-class event. Thanks to the vision and fortitude of the 1989 organizing committee, and the efforts of Detroit area auto dealers who have since served on the organizing committee, the “North American International Auto Show” has continued to grow and has earned a top spot among auto shows around the world. More than 1,300 vehicles have been introduced at the event, and more than 18 million visitors have experienced this annual international event. The tour is for the upcoming 2015 North American International Auto Show (January 2015), is limited to the auction winner and one guest, and must be scheduled at a time specified by Ms. Barra and Mr. Welburn. It is non-transferable.

430
SHOWSTOPPING REDS — CALIFORNIA AND BORDEAUX FIRST GROWTHS

(1) 750 ML 1983 Forman Napa Valley Cabernet Sauvignon
(1) 750 ML 1986 Forman Napa Valley Cabernet Sauvignon
(1) 750 ML 1987 Forman Napa Valley Cabernet Sauvignon
(1) 750 ML 1976 Silver Oak Alexander Valley Cabernet Sauvignon
(1) 750 ML 1986 Silver Oak Napa Valley Cabernet Sauvignon
(1) 750 ML 1988 Silver Oak Napa Valley Cabernet Sauvignon
(1) 750 ML 1986 Dominus Estate Christian Moueix Napa Valley
(1) 750 ML 1987 Dominus Estate Christian Moueix Napa Valley
(1) 750 ML 1987 Dunn Vineyards Napa Valley Cabernet Sauvignon
(1) 750 ML 1985 Dunn Vineyards Napa Valley Cabernet Sauvignon
(1) 750 ML 1990 Chateau Latour Pauillac
(1) 750 ML 1990 Chateau Margaux, Margaux
(1) 750 ML 1990 Chateau Petrus Pomerol

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE AND FRIENDS OF CCS

Ric Forman, influenced by the wines and winemaking practices of Bordeaux, produces stunning Cabernets, containing Merlot and Cabernet Franc, wines of complex flavors, prized for their finesse, charm, subtlety, grace and elegance. Silver Oak, long one of California’s most successful wineries, is a well-known producer of top-flight, high-quality, benchmark Cabernet from both Napa and Alexander Valleys, prized for its deep, concentrated, ripe, richly textured, opulent fruit and polished style, resulting from long aging. A French-styled wine made from rich, ripe Napa fruit, Dominus is quite distinctive, with complex, supple, textured wines that are true reflections of the vineyard’s terroir; capable of long aging. Dunn’s Napa Valley Cabernets are massive, complex, bold, enormously concentrated, yet elegant, refined, beautifully balanced, richly fruity and very age-worthy.

Chateau Latour, prized for its power, is rich, but not heavy, dense, intense, deep and balanced. The 1990 is massive, with layers of silky berry and currant fruit, mineral and spice, perfect in structure and strength, recalling the legendary 1961 Latour but in modern clothes, the essence of Pauillac, with an explosive mid-palate. Margaux’s style is one of opulent richness, a deep, multidimensional bouquet with a fragrance of ripe dark fruit, spicy vanilla oak and violets. The 1990 Margaux has an extraordinary aromatic display of flowers, camphor, sweet red and black fruits, and licorice. A stunning wine, with full-bodied richness and laser-like precision, it is legendary. Petrus, one of the most famous red wines in the world and the most celebrated wine of Pomerol, conjures up Bordeaux at its most splendid, rarefied and luxurious. The 1990 Petrus offers massive richness, full-bodied intensity, silky texture, great concentration and is muscular yet refined, with velvety tannins. The wine is sweet, pure and sophisticated with vanilla, spice, dark berry, plum, chocolate and flowers.

431
ARE YOU READY FOR SOME FOOTBALL? SUPER BOWL XLIX

Two Tickets to Super Bowl XLIX on February 1, 2015
University of Phoenix Stadium, Glendale, AZ
Roundtrip Airfare for Two from Detroit and Accommodations January 30 - February 2, 2015
DONATED BY GMC AND BMW WORLDWIDE

You and your guest will be part of the 49th edition of the Super Bowl to decide the league champion for the 2014 season. It is scheduled to be played on February 1, 2015, at University of Phoenix Stadium in Glendale, Arizona, home of the Arizona Cardinals. This will be the second Super Bowl played in that stadium, and the third one held in the Phoenix metropolitan area.

432
TWO COUPLES + TWO CONTINENTS = A ONE-OF-A-KIND EXPERIENCE

Three Days, Two Nights in New York City
Seven Days, Six Nights in Austria Visiting Vienna, Salzburg and Graz
Roundtrip Coach-Class Airfare from Detroit to New York City for Four
Roundtrip Business-Class Airfare from Detroit to Austria for Four
Accommodations Included in New York City and Austria
DONATED BY AVL AND MORLEY COMPANIES, INC.

Wine and music lovers, rejoice! This exclusive two-part trip debuts with a three-day/two-night weekend in New York in February with the Diamond Jubilee of the Viennese Opera Ball at the famed Waldorf Astoria hotel. This renowned charitable event will benefit AIMS, the American Institute of Musical Studies, on February 20, 2015. Part two of this trip crosses over the Atlantic for a spectacular week-long summer holiday in three of Austria’s most romantic cities — Vienna, Salzburg and Graz.

The pinnacle of the trip will be the Meistersinger Vocal Competition — classical music’s answer to American Idol — in one of the world’s most acoustically perfect musical venues, Helmut List Halle, plus experiencing the incomparable Salzburg Music Festival. Revel in the music, the sites and the wineries of a country many consider the Cultural Capital of Europe.

433
2008 LAFITE — A WINE WITH SWAGGER

(1) 3 L 2008 Chateau Lafite Rothschild Pauillac
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

This stunningly concentrated, top-scoring Lafite, a candidate for wine of the vintage, is polished, juicy and exotic. The inimitable Lafite scent of violets, intense and lingering, etched with lead pencil, cigar tobacco, cassis and cedar seques to plum blackberry, plum, fig, black tea, spice and earth on the palate, with a touch of oak. The wine displays fresh and harmonious acidity, silky tannins, a full-bodied richness, and is well-balanced, complex and elegant. It is loaded with finesse but needs lots of time.

434
PREPARE FOR THE RIDE OF YOUR LIFE

SRT Driving Experience for One Driver
One Week Loan of a Charger SRT
Private Tour for Two of Chrysler Product Design Office
DONATED BY CHRYSLER GROUP LLC

Get behind the wheel of the Chrysler Group LLC’s SRT lineup to experience the raw power and performance of street and racing technology. They provide the vehicles and a full day of high-performance driving instruction from the experts at Driving Experience. Vehicles include Charger SRT, 300 SRT, Grand Cherokee SRT and Challenger SRT. Includes catered breakfast and lunch. Then take your skills on the road for one week with a Charger SRT. Lastly, you and one guest will join Ralph Gilles, Senior VP-Product Design and President and CEO-Motorsports, for a private tour of the Chrysler Product Design Office. Test drive, loan and tour to be scheduled 60 days in advance. Package to be used before October 18, 2015.
GOLF WITH GENTLE BEN

Foursome with Ben Crenshaw at Austin Golf Club
Accommodations for Three for Two-Nights at Barton Creek Resort (up to $3,000)
Roundtrip Airfare for Three to Austin, TX (up to $1,500)
$500 American Express Gift Card for Incidents
DONATED BY CADILLAC

You and three golf-lovers will have an incredible time on the links with the legendary Ben Crenshaw. Ben Crenshaw remains, after 41 years on tour, one of the most popular and talented players on the grueling PGA circuit. His all-American looks, charisma and grace under pressure have made him a gallery favorite from his days at the University of Texas, where he was heralded as the next Jack Nicklaus, to the 1984 Masters Tournament, where he ended a decade of frustration to capture his first major championship title. He has since earned 19 PGA tour victories. To be scheduled on a mutually agreeable date based on Mr. Crenshaw’s availability. Trip must take place prior to February 28, 2015. Flights must be purchased prior to December 22, 2014 using the gift card provided.

hoot and holler at the country music awards

Two Tickets to the 48th Annual CMA Awards on November 5, 2014
Bridgestone Arena, Nashville, TN
Accommodations for Two for Two-Nights
Roundtrip Airfare for Two
DONATED BY CHEVROLET

Rock out at country music’s biggest night! This year’s CMA Awards will feature performers – each one a nominee for CMA Entertainer of the Year – including three-time nominee Luke Bryan, nine-time nominee Miranda Lambert, three-time nominee Blake Shelton, and four-time nominee Keith Urban. Hosted for the seventh consecutive year by Brad Paisley and Carrie Underwood, the 48th Annual CMA Awards will take place at the Bridgestone Arena in Nashville on Wednesday, November 5, 2014.

previous featured vintner

PRODIGIOUS PHELPS 12-BOTTLE VERTICAL OF INSIGNIA

(1) 750 ML 1994 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 1995 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 1996 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 1997 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 1998 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 1999 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2000 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2001 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2002 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2003 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2004 Joseph Phelps Insignia Proprietary Red
(1) 750 ML 2005 Joseph Phelps Insignia Proprietary Red
DONATED BY BILL MANASCO AND ACCESS POINT

Joseph Phelps Vineyards, one of the important producers who helped shape the legend of Napa Valley, is still at the top of its game, after 41 harvests. Phelps emulated Bordeaux winemakers in search of the perfect balance of Cabernet Sauvignon, Merlot and Petit Verdot, adjusting the proportions each year depending on how the performance of the varietal. With Insignia, Phelps created a blend rather than a single varietal, aiming for a result that is more complex, but still retains the structure needed for decades of aging. Since its inception in 1974, Insignia has been famous for its uncommon depth, concentration and complexity, featuring wines that are ripe, rich, exotic and earthy, packed with fruit, yet supple and elegant, with a silky, smooth texture.
ART BASEL, MIAMI BEACH EXPERIENCE FOR TWO
Attend the Invite Only Exclusive W Dinner held at “The Edition,” Ian Schrager’s newest hotel, December 2, 2014, 8 p.m. Experience AD Oasis at The James Royal Palm, hosted by Architectural Digest, December 4 - 6, 2014, 1 - 7 p.m.
DONATED BY CONDE’ NAST
Includes a Credit Towards Airfare
DONATED BY FRIENDS OF CCS
Welcome to the favorite winter meeting place for the international art world. At the nexus of North America and Latin America, this Art Basel show presents artworks from across the globe. Over 250 of the world’s leading galleries participate, drawing over 70,000 visitors each year. With miles of sandy beaches dotted with classic Art Deco architecture, world-class art museums, and a glittering nightlife, Miami Beach ranks among America’s most iconic cities. During Art Basel, it embraces the art world with special exhibitions at museums and galleries across the city, transforming the week into a dense and dynamic cultural event. You and a guest will experience Art Basel Miami Beach in style with exclusive invitations to two events. The W dinner is one of the first events at Ian Schrager’s newest hotel “The Edition” and is hosted by the Editor-In-Chief of the W brand, Stefano Tonchi. The event features a seated dinner party, after party with live poolside performances, and after party in the “club” featuring a skating rink and bowling alley. AD Oasis at The James Royal Palm for the second year hosted by Architectural Digest, is a unique gathering of the Art Basel Miami Beach social scene. This unique event offers invited guests the opportunity to experience THE AD LIFESTYLE in an engaging experiential Oasis which includes complimentary cuisine and cocktails, sanya spa, live art installations and interactive. The event will feature pop up boutique, celebrity guests and DJs, art and design programming, and hosted special events and performances. **“The Edition” party is December 2, 2014, 8 p.m.** 29th and Collins, Miami Beach. AD Oasis at The James Royal Palm, is December 4 - 6, 2014, 1 p.m. - 7 p.m., 15th and Collins, Miami Beach.

WINE AND DINE IN LUCULLAN STYLE
Gourmet Dinner for Eight at Bacco Ristorante
Wines from the Cellar of Rich and Karen Brown
(1) 750 ML NV Krug Brut Grand Cuvee Champagne
(1) 750 ML 2002 Vincent Girardin Corton Charlemagne
(1) 1.5 L 2007 Goldeneye Pinot Noir Narrows Vineyard Anderson Valley
(1) 750 ML 2008 Conn Valley Vineyards Cabernet Sauvignon Reserve
(1) 750 ML 1986 Chateau Montrose Saint-Estephe
(1) 375 ML 2001 La Tour Blanche Sauternes
(1) 375 ML 1997 Fonseca Vintage Port
DONATED BY RICH AND KAREN BROWN AND BACCO RISTORANTE
Eight fortunate people will enjoy a fabulous evening at Bacco Ristorante. Experience the simple yet elegant style of the award-winning cuisine of renowned chef Luciano Del Signore, chef/owner of Bacco, where food is art. For more than 10 years, Bacco has been the place to go for superior Italian cuisine of fresh ingredients stunningly presented in chic, contemporary ambiance. This lot promises to be an exquisite meal of distinctive, scrumptious dishes, perfectly paired with these world-class wines from the cellar of Rich and Karen Brown – an evening of delightful food, wine and conversation.

This array of fabulous wines starts with the spectacular Brut Grand Cuvee Champagne from the House of Krug, one of the greatest Champagne Houses. A perfect beginning for a fabulous meal, the Grand Cuvee displays stunning aromas and flavors of rich, dense, complex fruit that is deep, creamy, spicy and immensely flavorful. The Corton Charlemagne from Girardin bursts from the glass with minerals, flowers, fresh herbs, mint, spices, citrus and apples. The Goldeneye Pinot Noir is silky, balanced, structured and toasty with plum, cherries, berries, earth and oak. The Conn Valley Cabernet shows superb richness, a full body, lovely scents and tastes of currants, forest floor, cherries, cassis and leather, with a powerful finish. The Montrose is deep, concentrated and distinctive, redolent of cassis, chocolate, dark berries wrapped around a soft tannic core. The La Tour Blanche offers a gorgeous personality that is dense, sweet, rich and complex, revealing apricot, ginger, green fig, honey, citrus and grapefruit. For a perfect ending to this wonderful meal and evening, the Fonseca Vintage Port is charming, exotic, deeply flavored, with a compelling juicy sweetness, and is velvety, with notes of flowers, syrupy black fruit and spice.

NECTAR OF THE GRAPE – 2007 LAFITE
(3) 1.5 L 2007 Chateau Lafite Rothschild
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE
A candidate for wine of the vintage, the 2007 Lafite displays classic Lafite aromas of graphite, black currant, cigar tobacco and cherries and classic Lafite elegance, style and finesse. Aromas and flavors are very complex, round and full, with an overall subtle smoky component with hints of mineral, licorice, fresh herbs and mint on the palate. It has lots of body, silky, fine-grained tannins, vibrant acidity and a round, rich, generous, plum finish that lasts and lasts. This sweet rendition of Lafite is delicious now but should evolve beautifully for at least two decades.

HOW SWEET IT IS! CHATEAU D’YQUEM, THE PINNACLE OF SWEET WINES
(1) 750 ML 1967 Chateau d’Yquem Sauternes
(1) 750 ML 2001 Chateau d’Yquem Sauternes
(1) 750 ML 2009 Chateau d’Yquem Sauternes
DONATED BY FRIENDS OF CCS
Yquem’s greatness and uniqueness attracted Thomas Jefferson, George Washington and the Russian Tsars in the late 1700s. An astonishing attention to detail is required to make Yquem. The vineyard is perfectly located with its own microclimate, and the owners have always been obsessed with producing only the finest wines. Yquem has unbelievable aging potential, needing at least 15 - 20 years to show its best. Great vintages can be fresh and decadently rich and opulent for as long as 50 - 75 or more years. The 1967 Yquem, one of the 20th Century’s celebrated vintages for Yquem, stands up to all the hype. It is unforgettable for purity, elegance and power yet is seeming weightness on the palate, carmelly and crusty, with notes of vanilla spice, honey, ripe pineapple, coconut and marimelado. The 2001 Yquem has been acclaimed to be one of the greatest young Yquems ever tasted, with intense aromas and flavors of botryts, spice, almonds, honey, maple syrup, apricot and pineapple, palate-coating yet very refreshing. The 2009 is sumptuous, refined, silky, balanced and complex, laced with apricot, mandarin, tropical fruit, spice and flowers, with flavors echoing the aromas and carrying through to the incredibly long finish. These spectacularly luscious Yquems all merited scores of 98 - 100 and could age for 75+ years.

FORE! AT THE WORLD GOLF CHAMPIONSHIPS
Two Tickets to the Cadillac Championship on March 6 - 9, 2015
Trump National Doral, Miami, FL
Accommodations at Trump National Doral for Three Nights
Two VIP Hospitality Badges to Cadillac Chalet
VIP Access to Two to Fashion Show and Concert
Roundtrip Airfare to Two from Detroit
DONATED BY CADILLAC AND BI WORLDWIDE
You and a guest will travel to Miami, FL, for a VIP experience at the Cadillac Championship, one of four World Golf Championships (WGC) events. Previous winners of this event include Patrick Reed, Tiger Woods, Justin Rose and Nick Whatney; WGC is a group of four annual events for professional golfers that are official money events on the PGA Tour, European Tour and the Japan Golf Tour, and officially sanctioned by the Asian Tour, Sunshine Tour and PGA Tour of Australasia. In the pantheon of golf events, some rank the WGC immediately below the major championships and above all other competitions; however, others would put The Players Championship, the so-called “Fifth Major,” above WGC events. The winner of a WGC event earns a three-year PGA Tour exemption.
PREVIOUS FEATURED VINTNER

KRUG COLLECTION — DELICIOUSLY DECADENT
(1) 750 ML 1962 Krug Champagne Vintage Brut Collection
Bottle 521, Includes Certificate and Original Wood Box
DONATED BY BOB KAISER

Krug Collection is time’s second revelation of Krug Vintage. A very limited number of bottles of each Krug Vintage are kept in ideal conditions at House of Krug cellars. Tasted and appraised, they are waiting to blossom into a second life, a life that exalts time and reveals a new facet of this Champagne. The 1962 is Krug’s first Collection release. The Champagne is big, classic Krug, with aromas of vanilla, toast, brioche and nuts that are echoed on the palate, with added nuances of citrus, candied orange peel and a coffee undertone. It is balanced, big, mature and rich, with a cascading finish — a delicious powerhouse of Champagne.

PRIVATE EVENT FOR 20 AT WILLYS DETROIT
Personal Styling by Shinola Creative Director Daniel Caudill
Cocktails by Bailout
$100 Gift Certificate for Each Guest for Any Purchase at Willys Detroit
DONATED BY WILLYS DETROIT

Willys Detroit is a home for brands that are as distinct as the American cities they hail from. A sister store to Shinola, Willys extends the West Canfield retail experience with 2,900 square feet of well-designed, quality goods for the style-minded shopper. You and 19 of your friends will have the store to yourself to enjoy cocktails and a private shopping experience. Shinola Creative Director Daniel Caudill will make the evening even more special by providing personal styling for the event as each guests will have $100 to spend at the store. Please schedule at least 90 days in advance. Expires October 18, 2015.

PREVIOUS FEATURED VINTNER

LUSSICIOUS LIQUID ASSETS FROM LYNCH BAGES — CLASSIC PAUILLAC
(2) 750 ML 1996 Lynch Bages Pauillac
(2) 750 ML 1998 Lynch Bages Pauillac
(2) 750 ML 1999 Lynch Bages Pauillac
DONATED BY EUGENE AND LOIS MILLER

Fifth Growth Pauillac, with the quality of a Second Growth, Lynch Bages has competed favorably with First Growths. The 1996 is firmly structured, massive, powerful and tannic, with the classic Pauillac nose of lead pencil, cedar, black currant, sweet cherry, spice and mint, similar flavors, velvety tannins and a long finish. The 1998 is big, full, silky and round, laced with vanilla, strawberry, cherry and currant, ending in a long, caressing finish. The 1999, a seductive wine, is forward, fleshy and full-bodied, with cassis, cedar, licorice, vanilla and spicy herb. It is loaded with charm, lush, balanced and very finesseful.

DUNN’S HEDONISTIC REDS — GODZILLA’S WINE OF CHOICE
(1) 750 ML 1991 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1992 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1993 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1994 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1995 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1996 Dunn Vineyards Cabernet Sauvignon Napa Valley
(1) 750 ML 1991 Dunn Vineyards Cabernet Sauvignon Howell Mountain
(1) 750 ML 1992 Dunn Vineyards Cabernet Sauvignon Howell Mountain
(1) 750 ML 1993 Dunn Vineyards Cabernet Sauvignon Howell Mountain
(1) 750 ML 1994 Dunn Vineyards Cabernet Sauvignon Howell Mountain
(1) 750 ML 1995 Dunn Vineyards Cabernet Sauvignon Howell Mountain
(1) 750 ML 1996 Dunn Vineyards Cabernet Sauvignon Howell Mountain
DONATED BY JAMIE KARCHON

According to Robert Parker, “If Godzilla drank California Cabernet Sauvignon, this would be his wine of choice.” Randy Dunn is renowned for producing consistently high-quality, very age-worthy, massive, complex, tannic and extremely concentrated Cabernets that have been in great demand since his first release in 1979. These wines are highly extracted, rich and packed with fruit, yet well-balanced and seductive. Both the Napa Valley and Howell Mountain bottlings have been amazingly consistent over the years. The Howell Mountain Cabernet shows tiers of earthy currant, mineral, spice and cedar flavors; built for the long haul, it ages well. The Napa Valley Cabernet shares many of the Howell Mountain’s characteristics and can sometimes rival it but it is a shade lighter and matures a bit more quickly.

A PLEASURE TO BE TREASURED — VINTAGE PORT FROM 1905
(1) 750 ML 1905 C. Da Silva Garrafeira Particular Special Reserve 5 Crown Port
DONATED BY RONALD WASKO

Da Silva Port, established in 1862, has long been internationally recognized for the high quality of its Ports. Da Silva was one of the few firms that declared a vintage in 1905 and its Port is highly collectible. Garrafeira Ports are rare because of the cost of extended aging in glass demijons. The 1905 Port was aged in glass until 1938 and then decanted for bottling. While fully mature, given its excellent provenance, this Port offers delicate, subtle aromas and flavors of dried fruit, coffee, licorice, raisin, honey and nuts, that carry through to a warm, rich, lingering finish.
Andes candies are the treat worth twisting your tongue for! Decadent Crème de Menthe ensconced in a petit chocolate liaison. A sophisticated and formidable treat perfect for any occasion.
La Marca Prosecco is a sparkling wine made in the Treviso area of Northern Italy from the Glera grape. Prosecco is characterized by light and delicate fruit and floral aromatics, relatively low alcohol levels, and a friendly mouthfeel. Prosecco is best consumed soon after production while it still retains its youthful fruitness and stimulating acidity. La Marca Prosecco, produced by a winegrower cooperative founded more than 40 years ago, brings top quality at a friendly price.

**WINEMAKER NOTES**
La Marca Prosecco is produced from 100% Glera grapes harvested in early September, and sourced from hundreds of small vineyards throughout the region. The grapes were crushed immediately after harvest before being pressed in gentle membrane presses. The juice was allowed to cold-settle before the initial fermentation occurred in stainless-steel at 59 – 65˚F. The still wine underwent aging on the lees prior to a secondary fermentation using the Charmat process at a temperature of 59˚F.

**WINE DESCRIPTION**
This sparkling wine is pale, golden straw in color. Bubbles are full-textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple and touches of grapefruit, minerality and some toast. The finish is light, refreshing and crisp.

Varietal Content: 100% Glera  
Origin: Doc Veneto  
Alcohol Level: 11.3%  
Residual Sugar: 1.7 g/100 ML  
Titratable Acidity: 0.58 g/100 ML  
pH: 3.2
2012 WILLIAM HILL ESTATE NAPA VALLEY CHARDONNAY

Tucked away near the Silverado Trail, just minutes from some of the world’s most renowned Chardonnay vineyards, William Hill Estate crafts luxury Chardonnay and red Bordeaux varietals with rich, expressive flavors. Winemaker Ralf Holdenried makes William Hill’s extraordinary collection of elegant wines to showcase the other side of Napa – the side that is off the beaten path.

ABOUT THE WINE
Made from a mix of grapes grown in the cool Carneros and warmer St. Helena AVAs, our William Hill Estate Napa Valley Chardonnay has a rich palate and silky mouthfeel, with moderate sweetness and a long, lingering finish. Ripe tree fruit flavors and heady notes of baked apple are framed by layers of caramel, brown spice and toasted oak.

VITICULTURE NOTES
The 2012 vintage in Napa Valley was outstanding. Relatively mild conditions throughout the growing season paved the way for even ripening. A few days of rain threatened the early part of harvest, but all fears were soon quelled when gusting winds came through to dry the vines. Wines from this vintage are showing excellent flavor and firm structure.

WINEMAKER NOTES
The grapes for our 2012 William Hill Estate Napa Valley Chardonnay were harvested by hand and gently pressed as whole clusters. After the juice settled overnight, it was racked and inoculated with yeast strains D254, CY3079, BA11. The majority of this wine was fermented in tank at an ambient cellar temperature of 65˚F, with selected lots racked off fine lees prior to fermentation. Approximately 74 percent of the wine underwent malolactic fermentation and sur lie aging in American oak barrels, 25 percent of which were new and 49 percent used. The lees were stirred by hand weekly to enhance the creamy mouthfeel of this Chardonnay. Only the best, most expressive lots made it into the final blend.

Varietal Origin: Napa Valley
Varietal Content: Chardonnay
Alcohol Level: 14.1%
Residual Sugar: 0.62 g/100 ML
Titratable Acidity: 0.44 g/100 ML
pH: 3.69

2011 LOUIS M. MARTINI NAPA VALLEY CABERNET SAUVIGNON

For 80 years, the Martini family winemakers have crafted world-class Cabernet Sauvignon wines from the exceptional vineyards of Sonoma and Napa counties. Louis M. Martini embodied a simple, honest premise: The best grapes make the best wines. Today, third-generation winemaker Michael Martini carries on this tradition at the historic winery in Napa Valley with his range of unforgettable Cabernet Sauvignon wines.

VITICULTURAL NOTES
After a growing season with many challenges, including rain followed by high humidity and overall cool temperatures, the 2011 harvest in Napa Valley turned out quite nicely. The rains during bloom affected our vines less than others, because our clusters were loose enough to drain any moisture. Dry, sunny weather provided ideal ripening and picking conditions during harvest, creating memorable wines with excellent color and elegant flavors.

WINEMAKER NOTES
Our Napa Valley Cabernet Sauvignon delivers the highest quality from our premier Napa Valley vineyards. After destemming, the grapes were transferred to upright tanks for a two- to three-day cold soak. The must was pumped over up to three times a day, with some delestage for the Petite Sirah and Petit Verdot lots. We tasted each lot daily to determine the optimal drainage time, which ultimately led to some extended maceration for the Cabernet. Each lot was evaluated separately as it aged in a combination of French, American and Hungarian oak barrels with medium to heavy toast levels for approximately 15 months.

WINE PROFILE
Our Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep burgundy color with aromas of dark fruit, smoky cedar and dried herbs. Concentrated flavors of black cherry and blackberry are framed nicely by cedar and toasted oak on the finish. Rich and broad in the mouth, this wine has a long finish with an expansive palate.

Varietal Content: Cabernet Sauvignon, Petite Sirah, Petit Verdot
Appellation: Napa Valley
Alcohol Level: 14.4%
Residual Sugar: 0.29 g/100 ML
Titratable Acidity: 0.57 g/100 ML
pH: 3.68
For 80 years, the Martini family winemakers have crafted world-class Cabernet Sauvignon wines from the exceptional vineyards of Sonoma and Napa counties. Louis M. Martini embodied a simple, honest premise: The best grapes make the best wines. Today, third-generation winemaker Michael Martini carries on this tradition at the historic winery in Napa Valley with his range of unforgettable Cabernet Sauvignon wines.

### ABOUT THE WINE

Our Louis M. Martini Sonoma County Cabernet Sauvignon is a blend of the unique characteristics from several vineyards, creating a superbly balanced Cabernet Sauvignon. This wine has ripe flavors of black plum jam and black currant, a reflection of the warmer vintage. Hints of oak and a touch of baking spice support the fruit.

### VITICULTURAL NOTES

In 2012, we selected more than half of the Cabernet Sauvignon grapes for this wine from our own vineyards in Sonoma County, with the balance coming from our longstanding partner growers. Specifically, we looked to our Frei Ranch Vineyard and Stefani Vineyard in the Dry Creek Valley AVA, as well as our Barrelli Creek Vineyard in the Alexander Valley AVA. The 2012 vintage was warmer than the previous few years, resulting in ripe, dark fruit flavors in our Cabernet grapes.

### WINEMAKING NOTES

After harvest, the grapes were destemmed and cold soaked for up to 48 hours to improve extraction of the rich Cabernet flavors. The wine was then readily warmed to temperatures between 88°F and 92°F to enhance the jammy fruit characteristics. Once fermentation reached its halfway point, we slowly dropped the temperature to give the yeast a more hospitable environment. Finally, the grapes were pressed when the optimal balance of flavor and structure was reached. We added roughly eight percent Petite Sirah for its dark fruit characteristics and firm structure, along with a hint of Merlot to encourage a plush mouthfeel.

### Varietal Content

- Cabernet Sauvignon
- Petite Sirah
- Merlot

### Appellation

- Alexander Valley AVA, Dry Creek Valley AVA

### Alcohol Level

- 13.9%

### Residual Sugar

- 0.45 g/100 ML

### Titratable Acidity

- 0.57 g/100 ML

### pH

- 3.76

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For 80 years, the Martini family winemakers have crafted world-class Cabernet Sauvignon wines from the exceptional vineyards of Sonoma and Napa counties. Louis M. Martini embodied a simple, honest premise: The best grapes make the best wines. Today, Michael Martini, third-generation winemaker, carries on this tradition at the historic winery in Napa Valley with his range of unforgettable Cabernet Sauvignon wines.

### VITICULTURAL NOTES

In 2011, we primarily selected our grapes from three esteemed Sonoma County vineyards: Barrelli Creek Ranch, Timber Crest and Scherrer. Each of these sites added a unique layer of complexity to the final wine. The mild growing season of 2011 gave our grapes the opportunity to ripen without over-producing sugar, resulting in a nice balance of acidity and fruit flavor.

### WINEMAKER NOTES

The grapes were harvested in the early morning to keep the fruit as cool as possible before being destemmed and sent directly to tank. The lots were cold soaked for two to three days until we warmed them up and began fermentation at temperatures ranging from 88°F to 90°F. The wine was pumped over up to three times per day with some delestage used for the Petite Sirah. After daily lot tastings, we determined draining times, which left some Cabernet lots in fermentors for extended maceration. Each lot was evaluated separately as it aged, blended together and placed back into the original barrels to marry together until bottling. This wine was left unfined and aged in a combination of new and used French, American and Hungarian oak for 14 months.

### WINE PROFILE

The dark purplish-red hue of our Louis M. Martini Alexander Valley Cabernet Sauvignon is indicative of its decadent blueberry and black cherry aromas and flavors. Notes of smoky cedar, dried herbs and licorice unfold around this wine’s assertive tannins that will soften with age. Rich and well-structured with a long, lingering finish, this wine is an ideal complement to hearty dishes, wild game and red meats.

### Varietal Content

- Cabernet Sauvignon
- Merlot
- Petite Sirah

### Appellation

- Alexander Valley

### Alcohol Level

- 14.5%

### Residual Sugar

- 0.28 g/100 ML

### Titratable Acidity

- 0.59 g/100 ML

### pH

- 3.66
2010 LOUIS M. MARTINI MONTE ROSSO CABERNET SAUVIGNON

Celebrating 80 years in the heart of Napa Valley, the Louis M. Martini Winery continues in the tradition in which it was established: producing the best Cabernet Sauvignon wines that the region can offer. One of California’s most historic vineyards, the Monte Rosso Vineyard, is nestled 1,200 feet above the Sonoma Valley in the majestic Mayacamas mountain range. The red volcanic soils and low-yielding old vines on this steep, rugged mountaintop vineyard have produced treasured grapes since 1938 for the Martini family’s portfolio of fine wines.

DESCRIPTION

Our Louis M. Martini 2010 Monte Rosso Cabernet Sauvignon was handcrafted from 100 percent Cabernet Sauvignon grapes from the Monte Rosso Vineyard in the Sonoma Valley. This is rich with aromas of cherry, clove, spice and earth. Robust and full-bodied, Monte Rosso Cabernet has juicy red fruit flavors and hints of leather, sweet herbs and spice. Oak aging imparts well-integrated nuances of cedar, caramel and brown spice.

THE HARVEST

The 2010 growing season was one of the coolest on record in Sonoma County with record-breaking low temperatures and 20 days of rain in the spring, doubling the historic average. Throughout the season, the grapes matured at a slow pace, allowing for optimal flavor and tannin development while retaining excellent natural acidity.

WINEMAKER NOTES

All of the Cabernet grapes for this blend were hand-harvested and delivered to the winery in half-ton picking bins. Upon arrival, the fruit was hand-sorted, then destemmed and partially crushed before being gravity-fed to 3.5- and 7-ton open-top fermentors. After primary fermentation, the wine was racked by gravity into French oak barrels for malolactic fermentation. The wine was then managed as individual barrel lots for up to 21 months before the final blend was assembled and sent back to barrel to allow the flavors to integrate for an additional six months prior to bottling.

This wine was aged in 80 percent new French oak barrels, with the balance aging in used French oak, for a total of 27 months.

Varietal Content: 100% Cabernet Sauvignon
Appellation: Monte Rosso, Sonoma County Ava
Alcohol Level: 15.2%
Residual Sugar: 0.05 g/100 ML
Titratable Acidity: 0.67 g/100 ML
pH: 3.52

LOUIS M. MARTINI MOSCATO AMABILE

The latest vintage of Louis M. Martini Moscato Amabile. Aptly named, Amabile translates to “friendly” in Italian. The decadent sweet pear and peach flavors make this “friendly Moscato” the perfect picnic wine. Louis M. Martini began crafting this wine around 1936, and we’ve been making this dessert wine in the same way ever since. It is equally suited for sipping alongside a plate of mild cheeses or savoring with poached pears or cheesecake. For a luxurious twist, try pouring this sweet white wine over sliced seasonal fruit.
TO Refined TAsTe
AND THoSe WHO CULTIVATE IT.

"WARRIOR SPONSORED PROJECT"

LOUIS TOUSSAINT
'15, Product Design
(Left Side of Spread)

"BERZERKER, WARRIOR SPONSORED PROJECT"

NICO RUGGERI
'15, Product Design
(Right Side of Spread)

The "Berzerker" is a hockey helmet concept that I designed while taking part in the Warrior-sponsored studio. The design process began with a thorough study of the Warrior brand and what it represents. Once I got a feel for the brand, I was able to explore and find inspiration to base my design around. The 8th-century Vikings were chosen as they were a perfect representation of the brand in terms of their dominance on the battlefield, bold character and irreverent attitude. I incorporated the exaggerated curves to resemble the Viking ship prow, while the red represents the blood spilled for glory. The design language was meant to be loud and edgy in order to make a statement on the ice. The "Berzerker" is meant to always be ready for battle.

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Nancy and Jim Grosfeld

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The Art of Wine
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MARY AND TONY BARRA
AND THE LEADERSHIP COMMITTEE OF THE
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ACKNOWLEDGMENTS

ACQUISITIONS COMMITTEE
Rich Brown
Rick Lopus
Elie Boudt

CUISINE

BACCO RISTORANTE

EVENT SUPPORT
Aquila
Bluewater Technologies
Corporate Optics
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October 17, 2015

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