College for Creative Studies

THE ART OF WINE

34TH DETROIT INTERNATIONAL WINE AUCTION

LEAD SPONSORS

PRESENTED BY
THE ART OF WINE
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“CADILLAC CONCEPT”

ATSUSHI ISHIGAKI

'10, TRANSPORTATION DESIGN

This Cadillac takes advantage of the packaging flexibility of EREV drivetrain components to maximize the shadow area of the vehicle and give the occupants luxurious space in Cadillac fashion. The aerodynamics are managed by active openings in the body that efficiently control air flow in and around the vehicle. This Cadillac does not conform to conventional car proportions and uses the EREV advantages to carry its passengers in a new space.
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Welcome to the 34th Detroit International Wine Auction benefiting the College for Creative Studies. This is already a banner year for the event, and I want to thank Chairs Pernilla and Daniel Ammann and the Leadership Committee for their guidance in planning tonight’s exceptional event. I would also like to welcome Jackson Family Wines – our Featured Vintner Caroline Shaw.

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. As an addition to the event this year, General Motors donated the number one production Corvette C6Z7R, which was won by Rick Hendrick at Barrett-Jackson on September 26th and proceeds benefit CCS. I would also like to acknowledge the return of our 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.

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

Sincerely,

Keith E. Crain
Chair

DEAR FRIENDS OF CCS

Welcome to the 34th Detroit International Wine Auction benefiting the College for Creative Studies. This is already a banner year for the event, and I want to thank Chairs Pernilla and Daniel Ammann and the Leadership Committee for their guidance in planning tonight’s exceptional event. I would also like to welcome Jackson Family Wines – our Featured Vintner Caroline Shaw.

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Sincerely,

Keith E. Crain
Chair
CCS is one of the nation's preeminent arts education institutions. A private, fully accredited college, CCS offers BFA degrees in Advertising: Design and Copywriting, Entertainment Arts, Art Education, Crafts, Fashion Accessories Design, Fine Arts, Graphic Design, Illustration, Interior Design, Photography, Product Design and Transportation Design. Its graduate degree programs offer MFA degrees in Transportation Design, Integrated Design, Interaction Design, and Color and Materials Design. CCS places more graduates in the automotive industry than any other school in the world. It also offers continuing education opportunities, and provides free art classes for inner-city youth through its Community Arts Partnerships (CAP) program. CCS was named “One of the best design schools in the world,” by BusinessWeek magazine. It was also recently ranked the #3 Design School in the U.S. and the Best in the Midwest by LinkedIn, based on its alumni’s career success.

FACULTY
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 for its students.

GROWING DETROIT’S CREATIVE ECONOMY
The College plays a key role in advancing Detroit’s creative economy. Through the Detroit Creative Corridor Center (DC3), co-founded and operated by the College, CCS supports and accelerates creative businesses and start-ups. CCS is also home to the Henry Ford Academy: School for Creative Studies, Detroit’s premier college preparatory art and design middle and high school, and Shinola, maker of handcrafted watches and small leather goods. These relationships help CCS do what it does best: enrich Detroit’s creative community by growing jobs, providing talent and supporting entrepreneurs.

Visit www.collegeforcreativestudies.edu for more information.
MACKLEMORE AND RYAN LEWIS DO “THE D”

Tonight’s Cadillac After-Party will kick-off with a Live performance by Grammy-Winning artist Macklemore and Ryan Lewis from the main auction stage.
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.
The Henry Ford Healing Bar promotes wellness with naturopathic remedies and natural surroundings, combining the healing power of nature with innovative technology. The latest alternative medicines and technology will be offered in this space allowing all members of the hospital easy access to healing and wellness amenities. Material selections include natural materials with a sense of translucency that allows the space to play with light and nature.
WINE AUCTION LEADERSHIP COMMITTEE

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James H. Vandenberghe
Edward T. Welburn, Jr.
Dear Friends,

Welcome to the 34th Annual Detroit International Wine Auction, supporting the College for Creative Studies. We’re thrilled to be joining you to celebrate this night, all in the name of furthering education.

We are honored to have the opportunity to continue GM’s commitment to CCS and to act as champions for this long-standing tradition and the College’s premier fundraising event.

Since 1906, CCS has played a key role in Detroit’s cultural and educational communities striving to foster students’ resolve to pursue excellence, act ethically, engage their responsibilities as citizens and learn throughout their lives. It is one of the many reasons why we are honored to move the cause forward and make an impact in our own way.

Each year, “The Art of Wine” gala dinner and auction raises substantial funds for young artists and designers. By participating in tonight’s event, you’re helping provide undergraduate students scholarships to the world-renowned College for Creative Studies, while also supporting free art programs for Detroit’s children.

Thank you again for your support and enjoy the evening.

Sincerely,

Pernilla and Dan Ammann
CAROLINE SHAW
EXECUTIVE VICE PRESIDENT AND CHIEF MARKETING OFFICER
JACKSON FAMILY WINES

Caroline Shaw is Executive Vice President and Chief Marketing Officer for Jackson Family Wines, the largest family-owned portfolio of premium wines in the United States. Caroline leads the company’s worldwide marketing and communications efforts, including nearly two dozen brands and the number-one selling Chardonnay in America, Kendall-Jackson Vintner’s Reserve. In addition to directing marketing and communications, she oversees research and consumer insights, direct to consumer, culinary, creative services and the government affairs divisions.

Caroline’s key contributions have included creating the award-winning “Really Goode Job” campaign for Murphy-Goode Winery; showcasing Kendall-Jackson on the hit CBS series Undercover Boss (the first alcohol company to do so); developing AVANT, a new wine collection for millennials; establishing La Crema’s acclaimed Virtual Vintner™ experience; and pioneering the company’s cause marketing and digital communications initiatives, all while growing the company’s core lines of business.

Family-owned and family-operated, Jackson Family Wines was founded more than three decades ago by wine icon Jess Jackson, who started the company with a vision to create a family enterprise specializing in handcrafted wines of unmatched character and superior quality. The Jackson Family legacy has endured and continues on to the next generation. With Jess Jackson’s passing in 2011, the company is led by Chairman and Proprietor Barbara Banke, Jess’s wife of 25 years. The family story continues as members of the Jackson family work throughout the company. Jess and Barbara’s three children, Katie, Julia and Christopher Jackson, Jess’s two daughters, Jennifer Jackson Hartford and Laura Jackson Giron, Jennifer’s husband, Don Hartford (Chief Executive Officer), as well as other family members, all hold key positions.

In 1974, Jess Jackson bought an 80-acre fruit orchard in Lake County and replanted it to grapes. In 1983, Kendall-Jackson debuted Vintner’s Reserve Chardonnay, which became the number-one chardonnay in America in 1992 – a position it has maintained ever since. The Jackson Family Wines portfolio today includes more than 30 renowned wineries, including La Crema, Cambria and Carmel Road. In addition to their acclaimed California producers, JFW includes fine wines from France, Chile, Italy, Australia and South Africa.

Jess Jackson and Barbara Banke have been honored as leaders in the industry. In 2003 Robert Parker named Jess Jackson Wine Personality of the Year, and he received a Lifetime Achievement Award from Wine Enthusiast magazine in 2007. Barbara Banke was named Wine Personality of the Year by Wine Enthusiast in 2014. Jackson Family Wines are known for their resounding commitment to quality and excellence, focusing on passion, sustainability in responsible farming and vineyard management, philanthropy and equine. The family’s interest in horses is as strong as that in wine. Jess and Barbara’s passion for horses with their world-class horse breeding and training has produced multiple award-winning thoroughbreds, including the famous Curlin and Rachel Alexandra.
SPONSORS AND CONTRIBUTORS

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LIVE AUCTION CHAMPAGNE “JESSIE” BAGS
ZBALLERINI Detroit

This list reflects commitments received as of September 25, 2015.
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Mary and Tony Barra .......................................................... 2014
Mr. and Mrs. Matthew P. Cullen ....................................... 2013
Mr. and Mrs. Nathan M. Forbes ...................................... 2013
Mr. and Mrs. Edward T. Welburn, Jr. .............................. 2012
Mr. and Mrs. James M. Nicholson .................................. 2011
Mr. and Mrs. Matthew Cullen ......................................... 2010
Mr. and Mrs. Don Manvel .................................................. 2009
Mr. and Mrs. Frank Campanale ...................................... 2008
Mr. and Mrs. Sydney L. Ross ............................................ 2007
Mr. and Mrs. David T. Fischer .......................................... 2006
Mr. and Mrs. Thomas Celani ............................................ 2005
Mr. and Mrs. Gary L. Cowger .......................................... 2004
Ambassador and Mrs. Youssif B. Ghafari .......................... 2003
Mr. and Mrs. James H. Vandenberghe .............................. 2002
Mr. and Mrs. Anthony L. Soave ....................................... 2001
Mr. and Mrs. John F. Smith ........................................... 2000
Ambassador and Mrs. Ronald Weiser ............................... 1999
Mr. John Psarouthakis, PhD ............................................. 1998
Mr. and Mrs. Timothy D. Leuliette .................................. 1997
Mr. and Mrs. Alphonse S. Lucarelli ................................. 1996
Mr. and Mrs. Alphonse S. Lucarelli .................................. 1995
Mr. and Mrs. L. Neal Kennedy ......................................... 1994
Mr. and Mrs. Eric A. Wiltshire ......................................... 1993
Mr. and Mrs. Seth M. Lloyd ............................................ 1992
Mr. Andrew Lawlor and Ms. Linda Lutz ............................ 1991
Mr. and Mrs. Frederick J. Schroeder Jr. ............................ 1990
Mr. and Mrs. Norman Peslar ........................................... 1989
Mr. and Mrs. Robert Machus .......................................... 1988
Mr. and Mrs. Norman Peslar .......................................... 1988
Mr. and Mrs. Robert Allesee ........................................... 1987
Mr. and Mrs. Richard Brodie .......................................... 1987
Ms. Carol Ann May ....................................................... 1986
Mr. Michael Brenner ...................................................... 1986
Ms. Carol Ann May ....................................................... 1985
Mr. Albert A. Theiss ...................................................... 1985
Mr. James W. Goss ......................................................... 1984
Mrs. Eric A. Wiltshire ..................................................... 1984
Mr. Michael Fielding ...................................................... 1983
Mrs. Charles Kessler ...................................................... 1983
Mr. Michael Fielding ...................................................... 1982
Mrs. Charles Kessler ...................................................... 1982
PREVIOUS FEATURED VINTNERS

Mr. Michael Martini .................................................... 2014
Louis M. Martini Winery

Mr. Jean-Charles Boisset .............................................. 2013
Boisset Family Estates

Mr. Manuel Louzada .................................................. 2012
Numanthia

Mr. and Mrs. Tom Celani ........................................... 2011
Celani Family Vineyards

Mr. Alex Ryan ........................................................... 2010
Duckhorn Vineyards

Mr. Bob Bertheau ..................................................... 2009
Chateau Ste. Michelle

Mr. Peter Gago ........................................................ 2008
Penfolds

Mr. Allen Shoup .......................................................... 2007
Long Shadows Distinguished Wineries and Vineyards

Mr. David Graves
Saintsbury

Mr. Greg Ralston
Chateau Montelena

Mr. Donn Reisen ...................................................... 2006
Ridge Vineyard

Mr. Tom Shelton ...................................................... 2005
Joseph Phelps Vineyards

Mr. Laurent Drouhin ................................................ 2004
Maison Joseph Drouhin

Mr. William Terlato .................................................. 2003
Paterno Wines International and Terlato Wine Group

Mr. Larry Maguire ..................................................... 2002
Far Niente Winery, Dolce, Nickel & Nickel

Mr. Augustin Huneeus ............................................. 2001
Franciscan Estates, Quintessa, Veramonte

Mr. Walter Kienz ..................................................... 2000
Beringer Vineyards

Mr. Jean-Michel Cazes ............................................... 1999
Chateau Lynch Bages

Mr. Peter Mondavi Sr. and Mr. Peter Mondavi Jr. .......... 1998
Charles Krug Winery

Mr. and Mrs. Daniel Duckhorn .................................. 1997
Duckhorn Vineyards

Reunion of Past Chairs ........................................ 1996

Mr. and Mrs. Fred Fisher II ...................................... 1995
Fisher Vineyards

Mr. Charlie F. Wagner ............................................... 1994
Caymus Vineyards

Mr. and Mrs. Warren Winiarski .............................. 1993
Stag's Leap Wine Cellars

Ms. Zelma Long ....................................................... 1992
Simi Winery

Dr. and Mrs. Barney Rhodes .................................... 1991
Bella Oaks Vineyard

Mr. Thomas A. Ferrell ............................................. 1990
Sterling Vineyards

Count Frederic Chandon ........................................ 1989
Moet Hennessy/Louis Vuitton

Mr. and Mrs. Jack Davies .......................................... 1988
Schramsberg Vineyards

Mr. Gil Nickel .......................................................... 1987
Far Niente Winery

Mr. Joseph E. Heitz .................................................. 1986
Heitz Wine Cellar

Mr. Joseph Phelps ................................................... 1985
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, in addition to overseeing the production and sales of Arietta.

Fritz and Caren Hatton reside in Napa, 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 14th time serving as auctioneer for the Detroit International Wine Auction, and we welcome him back!
SIMPLE
CONVENTIONAL
PRACTICAL

THE PUNCH
HOLE
INVENTED
BY BENJAMIN
SMITH
1865
the hole punch: perfect for procrastination.

 TWO O'CLOCK

 ONLY

STILL

AND IT'S

01:33 creating hole punch design
This project’s goal was to draw from compositional studies of a selected utilitarian object and recognize and understand what techniques will best convey the object. The two posters display a connotative interpretation and a denotative interpretation of the object. For the denotative interpretation, the object is depicted as a blueprint to show its practical use within everyday life. For the connotative interpretation, the hole punch is displayed as something that one can get distracted using for a long period of time. The hole punch was used to punch out holes on the poster to represent what someone might do while they’re procrastinating.
AUCTION BIDDING PROCEDURES

This year use your phone to bid on Silent Auction Lots, Collector’s Auction Lots and Art Auction Lots.

Closing times are clearly marked on signage throughout the Auction area, and text messages will alert you prior to lot closings.

All items are sold as is.

SILENT AUCTION, COLLECTOR’S AUCTION AND ART AUCTION
MOBILE BIDDING

If you have questions or need assistance, please see a Mobile Bidding Concierge.

This year’s Detroit International Wine Auction will utilize Mobile Bidding. View the Auction catalog, place bids, follow your favorite items and more from a smartphone. Bid from any location, specify a maximum bid, and watch items of interest while relaxing and enjoying the evening.

Please see a CCS Mobile Bidding Concierge if you don’t have a smartphone or feel comfortable placing bids over a phone. Our team is dedicated to ensuring an enjoyable mobile bidding experience and will be equipped with mobile devices to place bids. A dedicated charging station will also be available to ensure smartphones have plenty of battery life for a night full of bidding.

Phones may be registered prior to the Auction, when you arrive at the event or at any point during the Silent Auction. Login information will be texted to all registered smartphones prior to the beginning of the Auction.

In the event that bidding is done manually, bid sheets will be placed in front of each item with preset bid increments and “buy it now” price. The winner will be the bidder whose name is on the preset line with the highest bid at the time the auction closes.

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.

BIDDING INCreMENTS

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

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

PAYMENT AND DELIVERY

When you have concluded your bidding for the evening, please either check out using the mobile bidding feature or 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.

(continued on page 24)
All auction lots purchased on the evening of October 17 must be taken with you. Volunteers will be available to assist you in transporting items to your vehicle.

Any purchaser unable to receive goods on October 17 shall be responsible for delivery costs. The College for Creative Studies can assist in making these arrangements for you.

SALES TAX
You will be charged Michigan state sales tax of 6 percent on the lower of the winning bid or the fair market value of the purchase.

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

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

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

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

Flights provided by Morley Companies, Inc. require a minimum 45-day advance booking.

LEGAL REGULATIONS
Event attendees must be at least 21 years of age.

Wine may only be purchased by persons who are at least 21 years of age. By placing a bid, you validate that you are 21 years of age or older.

Due to state and local laws, wine cannot be shipped.
PURCHASE YOUR TABLE CENTERPIECE

CENTERPIECE PURCHASE PROCEDURES
The beautiful centerpieces on each dinner table were designed and manufactured by two CCS alumni, April Wagner ’95, Crafts and Joshua Wojick ’02, Crafts. To purchase a centerpiece, please use your mobile device to place your order using your bidder number. Artists will also have a team of associates in the dining area during the Gala Dinner and Live Auction to assist. At the conclusion of the event, your piece of artwork will be packaged and brought to package pickup, and porters will be available to assist in transporting your purchase(s) to your vehicle.
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 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)
Dot has a revolutionary user interface that will make browsing and recording music an incredibly fluid experience. The Dot has over 12 GB of sounds already loaded for you to get lost in. This interface adds a new melodic dimension to your creative workflow. Browse, sample, group and arrange right from the Dot.
Refined and at a peak, the 1975 Cheval Blanc still reveals intoxicating aromas of black fruit, mocha, some liqueur and plum. It is structured and elegant, with a palate of black fruit, tobacco, dried herbs, mushroom earth, spice and smoke. The 1975 Mouton displays a lovely sweet nose of cedar, chocolate, cassis and spice. The palate, showing good fruit and extraction, with similar flavors, is complex, balanced and of good weight. Both wines are evolving beautifully, with some ripe fruit and can stay at this level for a few more years. These older, fully mature wines, are in magnums which are considered to be the best format for long-term cellaring as well as investing. Moreover, magnums are rare cornerstones on which to build a celebration and are something special for passionate collectors.

Baroness Phillippine produced a work of art on the gold-engraved bottle for the 2000. Awarded 96+ points from Robert Parker, calling it a top-flight wine, capable of aging well until 2050, it is big, rich and tannic. Made in an earthy style, with loads of crème de cassis and floral notes, it is full-bodied, accented with coffee and chocolate. The 1989 Mouton is packed with ripe and decadent fruit, dried berries, raisins, strawberry, nuts, cedar, vanilla and ripe plum. The wine is soft, full, complex and rich, with a long, lingering floral-toned finish.

Robert Parker awarded the 1986 wine 100 points, saying it could be a 50–100 year wine. It is enormously concentrated, massive, impeccably made, ageless and balanced, offering mint, mineral, berry, cherry and spice. It is chewy and tight, with great acids and tannins, ending in a long, long finish. Awarded 100 points from Robert Parker, calling the 1982 “one of the legends of Bordeaux,” and could still be fruity and vibrant in 1982. Full-bodied, powerful, multi-layered and long, the wine is still youthful and vibrant, laced with crème de cassis, smoke, leather and spice, with an underlying floral tone.
CLOSE TO PERFECTION — ARAUJO EISELE CABERNET

DONATED BY TOM AND VICKI CELANI

Established in 1990 by Bart and Daphne Araujo, their Cabernet from the Eisele Vineyard is equivalent to a Premier Cru Bordeaux. The Eisele Vineyard, located southeast of Calistoga, has proven to be one of California’s greatest vineyards, with a distinguished track record for yielding consistently excellent, distinctive, age-worthy wines. Robert Parker thinks this wine is the finest produced under the Araujo regime, close to perfection, scoring it 98. The wine has extraordinary power and richness with remarkable complexity and finesse, a sweet vanilla nose mixed with black currant, mineral, exotic spice, coffee and toast. It is a giant of a wine, very well-balanced, capable of evolving beautifully until at least 2030.

RE Mortgage the House for These 3 Wines — Mouton, Lafite and Amarone

DONATED BY SANDRA AND JIM VANDENBERGHE

Baroness Phillippine produced a work of art on the gold-engraved bottle for the 2000 vintage of Mouton. Awarded 96+ points from Robert Parker, calling it a top-flight wine, capable of aging well until 2050, it is big, rich and tannic. Made in an earthy style, with loads of crème de cassis and floral notes, it is full-bodied, accented with coffee and chocolate. Awarded 100 points by Robert Parker, the 2000 Lafite shows the wine’s typical finesse and elegance. It is dense, fresh and bright, with a nose of mint, violet, mineral and dark fruit. Flavors of currant, leather, tobacco, cedar, cigar box and graphite are full, with silky tannins, coating and caressing the palate. The 1998 Amarone is ultra-rich, displaying a complex nose layered with dried fruit, allspice, mineral, hints of coffee cream, tobacco and leather. Full-bodied, it has peppery fruit and mineral on the palate, with big tannins and acids, ending in a long, long finish.

HARLAN — PERFECTION IN THE GLASS — SIX-YEAR VERTICAL

DONATED BY TOM AND VICKI CELANI

Bill Harlan was on a mission to create a First Growth of California. He helped set the bar for extremely rich, very expensive, complex and difficult-to-acquire California Cabernets. According to Robert Parker, Harlan wines possess all the elements of greatness — individuality, power combined with elegance, extraordinary complexity, remarkable aging potential and compelling richness without ponderousness. The 1991, which could be mistaken for a First Growth Medoc, has copious amounts of sweet fruit, black currant, fruitcake, cedar, mineral and toasty oak, scoring 98 points. The 1992 displays layers of opulent, rich, full fruit in the nose and on the flavor caressing palate, notes of mineral, black currant, toast and spice. Parker says the 1992 resembles a blend of a great California Cabernet and equal parts La Mission Haut Brion, Cheval Blanc and Mouton Rothschild. The 1993 is balanced, rich and pure, with awesome extract, a huge exotic nose of vanilla, cassis, cedar, spice and cigar box, with flavors echoing the aromas. He awarded the 1994 100 points for its spectacular aromatics, pure and rich fruit, prodigious flavors, depth and length and perfectly intertwined acids, tannins, alcohol and wood. The 1995, meriting 99 points from Parker, has an anticipated maturity of 2025. The wine displays pain grille, toast, smoke, coffee, black and blue fruit, mineral and roasted herbs. It is rich and complex, with a seamless personality. The 1996 scored 98 points from Parker and should evolve beautifully until 2035. It shows extraordinary intensity, laced with concentrated spicy black currant, tobacco, cedar and fruitcake in a full body, with medium tannins, ending in a blockbuster finish.
COLLECTOR’S LOTS

601
HARLAN ESTATE — A WINE SMOOTH AS JAZZ PLAYING ON A SLIGHTLY RAINY NIGHT
(2) 1.5 L 2011 Harlan Estate Proprietary Red Napa Valley
DONATED BY JAMES M. AND MARY BETH NICHOLSON

Bill Harlan turned his dream of producing First Growth Napa wine into reality, sharing the same international prestige as Latour and Lafite. This highly sought-after Bordeaux blend has received five 100 point scores from Robert Parker. Harlan attributes this to exceptional terroir, hillside siting, attention to detail and a talented team. The 2011 displays smoky aromas of ripe plum, black raspberry, earth and mineral. With similar flavors, it is plush and harmonious, offering a dense yet juicy mid palate. Beautifully balanced, the wine is reminiscent of a young Ausone or Latour, layered and nuanced with fine-grained, sweet tannins.

602
CONSISTENTLY EXCELLENT WINES BUILT FOR LONGEVITY — MOUTON AND LATOUR
(1) 750 ML 1998 Chateau Latour Pauillac
(1) 750 ML 1998 Chateau Mouton Rothschild Pauillac
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

The 1998 Mouton, a powerful, super concentrated wine, has seductive aromas and flavors of crème de cassis, plum, violet, pepper, espresso, smoke, leather, graphite and licorice. The wine is massive, with big acids and tannins and a saturated flavor profile, capable of aging well for 50 years. The 1998 Latour has the classic Latour structure and spine. Loads of crushed black cherries and currants permeate the nose and palate, with added notes of underbrush, cedar, walnuts, licorice, lead pencil and mineral. Harmonious and refined, tannins are well-integrated and the finish is long.

603
SHAFTER HILLSIDE SELECT AND STAG’S LEAP WINE CELLARS — CLASSIC NAPA CABS
(1) 5 L 2001 Stag’s Leap Wine Cellars S.L.V. Napa Valley
(6) 750 ML 2011 Shafer Hillside Select Cabernet Sauvignon Stag’s Leap District
(1) 1.5 L 2011 Shafer Hillside Select Cabernet Sauvignon Stag’s Leap District
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE AND FRIENDS OF CCS

The Stag’s Leap District is Napa’s neighborhood for the production of premium wines, widely regarded as the finest Cabernet Sauvignon in the world. The 2011 Shafer Hillside Select, according to Robert Parker, is “one of the most prodigious and compelling Cabernets in the world.” The wine is beautifully balanced between wood, ripe fruit, tannin and acid, and has a nose of mint, dark berries and currants, and a palate of blue and black berries, graphite, flowers, spice and orange zest. It has a Bordelais minerality and the richness of Napa, for a refined, complex wine, with integrated tannins and a long finish. The 2001 Stag’s Leap Wine Cellars S.L.V. is quintessential Napa Cabernet, not a fruit bomb. It is luscious, displaying loads of bright red juicy fruit, black currant, plum, chocolate, cedar, earth and spice in the nose and on the palate. The wine is fruity, flavorful, full-bodied, supple and smooth, with silky tannins and exceptional balance and length – a classic, old-school Napa Cabernet at its best.
A CASE OF CELANI CABERNETS AND RED BLENDS FROM 2012
(6) 750 ML. 2012 Celani Family Vineyards Cabernet Sauvignon, Signed by Tom Celani
In Custom Celani Family Vineyards Wood Box
(6) 1.5 L. 2012 Celani Family Vineyards Tenacious Red, Signed by Tom Celani
DONATED BY TOM AND VICKI CELANI

The Celani Cabernet Sauvignon is structured, focused, rich, smooth, balanced and long. It is fruit forward, offering dark red fruit, berries, currants, cassis and accents of oak. The wine has excellent depth, length and longevity. The Celani Tenacious is deep and full-bodied, a proprietary red wine that is as popular as their Cabernet but with more softness and less tannins to please the palates of those who favor these traits. The wine displays plum, tea and chocolate in the nose, mouth and lingering finish. The blend is a mix of Cabernet Franc, Merand Petit Verdot.

BE DAZZLED WITH DANCING HARES AND THOMAS ARVID
(1) 6 L. 2012 Dancing Hares Red Napa Valley Signed by Bob Cook, Vintner; Paula Brooks, Vintner; Andy Erickson, Winemaker; Michel Rolland, Consulting Winemaker; Mike Wolf, Viticulturist and Jessica Shaheen, Associate Winemaker
(6) 750 ML. 2011 Mad Hatter Red Dancing Hares Vineyard Napa Valley
Framed Thomas Arvid Proof Featuring Dancing Hares Vineyard
Wine Tasting for 10 at Art Leaders Gallery, West Bloomfield, MI
DONATED BY DANCING HARES WINERY, THOMAS ARVID AND ART LEADERS GALLERY

Dancing Hares Winery, Its their five-acre estate vineyard at the foot of Howell Mountain, produces Bordeaux-blend wines of depth and distinction, terroir-driven to capture the character of the vintage and the vineyard. The wines are made by the dream team of winemaker Andy Erickson, consultant Michel Rolland and vineyard manager David Abreu. The 2012 is dark, rich, vibrant and bright with aromas of chocolate and cherry, laced with incense, graphite and toasty oak. Flavors of mouthwatering fruit are similar, with spice and smoke undertones and polished tannins. The Mad Hatter is fresh, with natural acidity, complex and concentrated, offering a luscious core of rich, dense cedar, dark berry, cherry and spice. Both wines have an ability to age well for some time. Included in this lot is a proof of Thomas Arvid’s most recent oil masterpiece featuring Dancing Hares Vineyard framed by Art Leaders Gallery. This beautiful work of art also comes with an unforgettable evening of wine tasting for 10 hosted at the very beautiful Art Leaders Gallery in West Bloomfield, MI. This wine tasting will include chardonnay, champagne, and Dancing Hares Cabernet.

Thomas Arvid, America’s preeminent painter of wine, launched a major art trend with oversized still life compositions of wine and its rituals. Arvid, a master of light, depth and reflection, tells a story of enjoyment and the good life, resulting from his passion for art and wine. Arvid’s work is represented by over 50 elite art galleries in the U.S., Canada and Japan. Doug Shafer of Shafer Family Vineyards, says about the artist, “Arvid’s style is big and bold, with enough selected detail and softness to create a sense of balance ... this blend of elements is precisely what winemakers hope to bring to their top vintages.”

GREAT STUFF — 1995 MOUTON
(6) 750 ML. 1995 Chateau Mouton Rothschild Pauillac
DONATED BY TOM AND VICKI CELANI

The 1995 Mouton is imbued with masses of berry, violet, mint, mineral, truffles, licorice, spice and cherry and is full-bodied with velvety tannins. Parker gave the wine 95+ points, saying that, in the mouth, it is “great stuff,” with superb density, a full-bodied personality, rich mid palate and a layered, profound finish.
Veue Clicquot’s signature non-vintage Brut is loved the world over for crisp, full flavors, consistent quality and its celebratory, highly successful yellow label. The wine is fresh, fragrant, fruity and flavorful, with racy acidity. Aromas and flavors feature pear, apple, peach, biscuit, quince, flowers, hay and stone. It is rich, plush and long, with hints of herbs and minerals.

Fred Schrader’s wines made history in 2008 when his Old Sparky and CCS wines scored 100 points from Robert Parker for three successive years. Old Sparky is Fred and CCS is his wife, Carol Colesworthy Schrader. The 2000 Cabernet Sauvignon displays a minty, green aroma, leading to a palate of blackberries, accented with oak and subtle herbs. The wine is elegant, well-balanced, complex, rich, smooth, very attractive and long. The 2001, a full-throttle wine, still tightly concentrated, it is full, deep, intense, rich, complex and layered, packed with blackberry, chocolate, licorice, coffee and spice. A real fruit bomb, it is still elegant and balanced, ending in a juicy, slightly sweet, persistent finish.

This important negociant-eleveur of some of the finest red and white Burgundy, family run since 1797, has a longstanding reputation for tradition and innovation. A seamless, opulent, rich, elegant wine, it is loaded with fruit and spice and balanced with well-integrated toasted oak. The wine is seductive and charming, offering white flowers, fresh white fruit, notes of citrus and chalk, with a pleasing mineral character.

Chateau d’Yquem is one of the few luxury-priced wines that merits its stratospheric price tag. Renowned for its incredible richness, opulence and longevity, it is the King of Sauternes, the world’s greatest sweet wine. At Yquem they proudly boast that only one glass of wine per vine is produced, and it shows. Beautifully made, medium gold in color, the 1991 has a gorgeous nose of crème brûlée, roasted coffee and sweet honeyed pineapple. The wine is full, unctuously textured, rich and complex, with a palate of marmalade, dried apricot and vanilla. Anticipated maturity is about 2040.
611
BEGUILING BOUQUET AND EXPANSIVE FLAVORS — RAUSAN SEGLA
(6) 750 Ml 1985 Chateau Rausan Segla Margaux
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Loads of ripe plum and currants, along with notes of earth, cedar, mushroom and graphite are woven together in a gentle style in the nose, then spreading out on the palate and onto the lingering, savory, chestnut-tinged finish of this lovely Rausan Segla from 1985. The wine is broad, rich, concentrated, expansive and well-balanced, evolving beautifully.

612
BALANCE IS KEY TO CLASSIC BEAUCASTEL CHATEAUNEUF DU PAPE
(6) 750 Ml 1985 Perrin & Fils Beaucastel Chateauneuf du Pape
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Fully mature, this 1985 Chateauneuf du Pape is packed with charm, aging beautifully, without power and tannins, thanks to its impeccable balance. The wine is velvety-textured, opulent and slightly sweet with very appealing aromas and flavors of spicy red berries, that carry through to the lingering finish.

613
MERUS CABERNET — MASSIVE, MUSCULAR AND MULTI-DIMENSIONAL
(5) 1.5 L 2002 Merus Cabernet Sauvignon Napa Valley
(1) 1.5 L 2004 Merus Cabernet Sauvignon Napa Valley
DONATED BY TOM AND VICKI CELANI

Merus, a Napa Valley Benchmark Cabernet, is sold only on allocation. This is a great opportunity to acquire this massive, muscular, multi-dimensional wine. Aromas and flavors of wood, smoke, blackberry jam, plum, black cherry, licorice, cedar, mineral, chocolate and flowers are densely packed but still juicy and delineated, framed and lifted by fresh acidity.
A CLASSIC CALIFORNIA CABERNET TREASURE — CAYMUS SPECIAL SELECTION 1985
(1) 5 L 1985 Caymus Cabernet Sauvignon Special Selection Napa Valley
Signed by Charles Wagner, Owner, Caymus Vineyards
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

The 1985 Caymus is smooth from attack through finish. Fully mature, subtly oaked, it is rich, velvety and elegant, with aromas and flavors of smoke, jammy black currant, black cherry, anise, blackberry, blueberry, plum and exotic spice. It is sweet, round, full-bodied, with fine-grained tannins and a long, lingering finish.

AMERICA’S POWERHOUSE WINES — DUNN, DOMINUS AND BRYANT FAMILY
(1) 750 ML 1987 Dunn Cabernet Sauvignon Howell Mountain
(1) 750 ML 1987 Dominus Estate Napa Valley
(1) 1.5 L 1999 Bryant Family Vineyards Pritchard Hill
(1) 1.5 L 2001 Bryant Family Vineyards Pritchard Hill
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

Dunn, Dominus and Bryant Family produce big wines that last a long time. They are not cocktail wines but best consumed with food. All are Bordeaux in style, sophisticated, showing impressive structure, depth, complexity, concentration and length. Flavors are detailed, with supple textures and acids and tannins are integrated. The Dunn Cabernet displays multi-layered aromatics and palate, with red fruit, vanilla, cloves, dark chocolate, leather, dark berries and coffee. The Dominus offers red berries, currants, mocha, cherry, earth, tobacco, leather and mineral. Bryant Family Cabernets, very structured wines, are lush, sweet, concentrated and seamless. The 1999 Bryant displays the classic Bryant nose of creosote mixed with liqueur and other black fruits, laced with cedary oak. It is opulent, seductive, sumptuous and very persistent. The 2001 Bryant offers currant, berries, stone, tobacco, leather, smoked meat, earth, coffee and graphite. It is minerally, with sweet tannins and a very long finish.
SILENT AUCTION
Congener VIII is a locker inspired by ceremonial containers. Its components are fabricated consciously and aesthetically to merge the duality of functional sculpture.

This piece is the first of seven in a series studying the various facets of architecture that I encountered while traveling and living overseas, specifically in Japan, Thailand and Egypt. By distilling the elements to their simplest, I sought to create a support system with each material needing the other to come to life. A visual conversation develops between these materials, a relationship that directly correlates to life: glass being the inner self and the complex aspect of the soul and heart, the steel element providing structure and strength, a visual and metaphorical foundation, and the glazed form expressing the exterior self, wearing traces and marks of time and life experiences.
SILENT AUCTION

101

PURE MICHIGAN AT THE Grand HOTEL

One Room for Two Persons for Two Nights, Between May 6 – October 23, 2016

Dinner on Arrival Day
Breakfast and Dinner on Second Day
Breakfast on Departure Day

DONATED BY GRAND HOTEL

For a grand experience on Michigan’s famous Mackinac Island, the world’s largest summer hotel, The Grand, does not disappoint. To reach the hotel, you take a boat ride across the straits where Lakes Superior, Huron and Michigan join, then a horse and coach ride from the dock to the Grand’s majestic entrance, with its famous 660-foot front porch. Built in 1887, The Grand stands along in formality on this historic island summer playground. But with 12 restaurants and bars to choose from, it can be as casual or formal as the mood dictates. The Grand Dining Room is a step back in time when guests dressed for cocktails and dinner each night when on holiday. The landmark Audubon Wine Room offers an incredible array of wines. The Grand pops over 50,000 corks in just a six-month season. It is a hotel tradition to offer live music from tea time to midnight throughout the hotel.

102

BUCCELLA — A LUXURY NAPA CABERNET FROM FIVE VINEYARDS

(3) 1.5 L 2009 Buccella Cabernet Sauvignon

DONATED BY TOM AND VICKI CELANI

This luxury Napa Cabernet, composed of 94% Cabernet, the balance a blend of Malbec, Petit Verdot and Cabernet Franc, is firmly structured, expressive and well endowed with crème de cassis, licorice, violets and new oak in the nose and on the palate. The wine is big, full-bodied, balanced and complex, with good acids and tannins, ending in a long, fruit-laden finish. A multi-AVA wine from five vineyards is capable of aging for two decades.

103

CALLING ALL BUBBLEHEADS — L. MAWBY WINE-TASTING EXPERIENCE

Tasting for Four Guests

(1) 750 ML NV L. Mawby Sandpainting Leelanau Peninsula
(1) 750 ML NV M. Lawrence Detroit Demi-Sec Leelanau Peninsula
(1) 750 ML NV M. Lawrence Freestyle Leelanau Peninsula
(1) 750 ML NV L. Mawby Blanc de Noirs Brut Leelanau Peninsula

(1) Wine Tote

DONATED BY MAWBY WINERY AND LARRY MAWBY

Located at Suttons Bay on the Leelanau Peninsula in Michigan, the first vines were planted in 1973, with vineyards established at the Elm Valley location in 1976. Total vineyard acreage is now at 20, planted to Pinot Noir, Pinot Gris, Vignoles, Regent, Riesling, Chardonnay and Pinot Meunier. Additionally, Mawby also purchases Pinot Noir and Chardonnay. Mawby is a renowned wine grower and producer of sparkling wines from the traditional method, the first sparkling wine under the L. Mawby label released in 1984. Additional handcrafted small batches of cuvée close method wines are made under the M. Lawrence label. These are classically styled wines produced from local grapes that express the character of the place, and the care of the people tending the vines and making the wines.
**104**

**CHATEAU MONTELENA — A BLEND OF OLD-WORLD AND CALIFORNIA FLAVORS**

(1) 750 ML 2011 Chateau Montelena The Montelena Estate Cabernet Sauvignon

**DONATED BY FRIENDS OF CCS**

Expressive floral and savory notes add complexity to dark berry fruit. It is soft, open, balanced, harmonious and elegant, with notes of rhubarb, vanilla, earth and a rich minerality, silky tannins and toasted oak. The Old-World and California flavors are seamlessly integrated, culminating in a very pretty finish of berries, mint and cocoa.

**105**

**LUCKY CABERNET FROM KENDALL JACKSON**

(1) 750 ML 2012 Kendall Jackson Highland Estates Hawkeye Mountain Cabernet Sauvignon Alexander Valley

**DONATED BY FRIENDS OF CCS**

The wine is big, lush, concentrated and round, with red and black currants, a subtle herbal quality, mocha and cedar. It has soft tannins, good acids and a long finish.

**106**

**AN AWESOME BLEND OF ARGENTINEAN WINE WITH CHEVAL BLANC**

(6) 750 ML 2007 Terrazas de Los Andes Cheval des Andes Mendoza

**DONATED BY FRIENDS OF CCS**

A joint venture between Chateau Cheval Blanc and Terrazas de Los Andes, this wine has a suave personality, a combination of elegance and power. A tight, compact red, it displays an enthralling nose of floral-toned sandalwood and exotic spice, a palate of cassis, black cherry, fine tannins and a juicy acidity. The lingering finish offers up hints of tobacco, spice and leather. A blend of Malbec, Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot, it is complex, balanced and velvety textured.

**107**

**A PREMIER CRU FROM BEAUNE**

(5) 750 ML 2010 Domaine de la Vougeraie Clos du Roi Beaune

**DONATED BY FRIENDS OF CCS**

This Premier Cru from Beaune, produced in a monopole vineyard, offers exotic, inviting scents of red cherry, orange zest, truffle and smoky underbrush, that carry through to the palate, with added notes of fat, sweet, rich, syrah-like dark fruit. It has good acidity, soft tannins and a lingering, exotic finish.

**108**

**REFRESHING RIESLING FROM AUSTRALIA’S D’ARENBERG**

(4) 375 ML 1992 d’Arenberg Noble Wrinkled Riesling McLaren Vale

**DONATED BY FRIENDS OF CCS**

Refreshing and vibrant with good acidity to balance the sweetness, the wine shows good concentration of fruit, lime, mandarin, apricot, peach and pear, with a hint of vanilla. The palate has good intensity, ending in a lingering, fresh finish.
109
RIGHTeous RHONE FROM BONNY DOON —
LE CIgARE VOLANT
(8) 750 ML 2009 Bonny Doon Vineyard Le Cigare Volant
DONATED BY FRIENDS OF CCS

This sound California rendition of Chateauneuf du Pape by longtime Rhone Ranger, Randall Grahm, is silky, with ripe Grenache textures and Rhone aromatics of cherry, cranberry, stone, wild berry and a meaty character. A blend of Syrah, Grenache, Mourvedre and Cinsault, it displays a lovely savorness and fine aging capability.

110
TAYLOR VINTAGE PORT — THE LATOUR OF PORTUGAL
(1) 1.5 L 1970 Taylor Fladgate Vintage Port
DONATED BY TOM AND VICKI CELANI

The 1970 Taylor Vintage Port is at a peak but should continue to drink beautifully for decades. Robert Taylor calls Taylor, the “Latour of Portugal,” a wine that takes a long time to mature. The wine is full-bodied, balanced and refined, with gorgeous fruit flavors, floral and chocolate aromas, well-integrated tannins and a long, lingering finish.

111
A BLEND OF FRENCH AND CALIFORNIA GRAPE VARIETALS — JCB #3
(6) 750 ML JCB #3 (Jean Charles Boisset)
DONATED BY FRIENDS OF CCS

The #3 signifies two worlds uniting as one, the marriage of two wine worlds to achieve the best of both worlds, a blend of French and California grape varietals, mostly Sonoma Coast Pinot Noir blended with Pinot Noir from Burgundy. The wine is spicy and smoky in the nose, with a palate of red cherry, underbrush, kirsch, plum, black cherry and spice. It is round, pure, velvety and elegant, showing the softness of California and the acidity of Burgundy resulting in a lovely, very smooth wine.

112
MAGNIFICENT CABERNET — CHATEAU MONTELENA ESTATE
(1) 3 L 1996 Chateau Montelena Cabernet Sauvignon The Montelena Estate
Engraved Bottle — One of 100 Double Magnums Produced
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

A behemoth Cabernet, the 1996 is powerful yet seductive, with gorgeously pure black fruit and spice in the nose. On the palate, layers of great fruit and extract, cherry, currant, berry, plum, spice, black pepper, earth and toasty oak are full-bodied, lush and jammy. The wine shows extraordinary depth, length.

113
FABULOUS FAR NIENTE CHARDONNAY — SOPHISTICATED AND ELEGANT
(1) 3 L 2010 Far Niente Estate Chardonnay
Wood Box with (6) Engraved Wine Glasses
Wine Glass Box Includes a Guy Buffet Lithograph Print
DONATED BY TOM AND VICKI CELANI

The 2010 Chardonnay from Far Niente is sophisticated, elegant and Chablis-like, with oyster shell minerality. Crisp and fresh, it is redolent of lemon cream, popcorn, vanilla, white flowers, tangerine and honeyed apple, with subtle oak and a slight buttery edge. The nose, palate and long finish are vibrant and refreshing.
DOMAINE DE LA VOUGERAIE LE CLOS BLANC DE VOUGEOT — A WINE FOR THE LONG TERM

DONATED BY FRIENDS OF CCS

The Domaine de la Vougeraie was created in 1999 when Jean-Claude Boisset collated all his vineyard holdings from various négociant companies under one name – 25 hectares of 20 different AVAs, including six Grand Crus. One of Burgundy’s leading domaines, farming is biodynamic, focusing on low yields, hand sorting and minimal manipulation. The wine, 2009 Le Clos Blanc de Vougeot, from a monopole vineyard, is elegant, complex, harmoniously balanced and sublimely rich. Of very high quality, it is immensely fruity and flavorful, with a lovely minerality, and is long, graceful and very refreshing – a wine for the long term.

SMOOTH-SIPPING REDS FROM 1982 — DUNN AND DIAMOND CREEK

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

These wines are a testament to Napa’s high-quality 1982 vintage. Mellowing a bit with age, they still display fine fruit and flavor, bright acidity and round tannins. The Dunn Cabernet is fully resolved but offers cassis, earth, mushroom, leather, licorice and spice. The Volcanic Hill is rustic, showing wood, red and black fruit, earth, chocolate, leather, lead pencil and mint. The Red Rock Terrace offers graphite, red fruit, cedar, spice, chocolate, blueberry, earthy currant, herb and tea.

CHEVAL BLANC TRIO — ONE OF BORDEAUX’S MOST ICONIC WINES

DONATED BY SANDRA AND JIM VANDENBERGHE

Situated on the borders of St. Emilion and Pomerol lies Cheval Blanc, St. Emilion’s most important estate and most famous Cabernet Franc-based wine in the world. Highly collectible, it is one of the world’s most sought-after wines, generally selling at stratospheric levels at auctions. These wines are smooth, balanced and structured, with good depth, length and complexity. The 1992 Cheval Blanc features sweet aromas and flavors of fruitcake, licorice, plum, red fruit, leather, chocolate and earth. The 1999 is full, with palate-cleansing acidity, perfect tannin integration, notes of black fruit, mint, spice, chocolate and Indian spices. The 2004 shows the typical Cabernet Franc dryness and strength and is focused, supple and silky smooth, with good acids and tannins. Aromas and flavors are nuanced with cherry, pepper, blackberry, earth, incense, smoke, tobacco, fresh herbs and kirsch.
THE SCHOLIUM PROJECT — A CULT FOLLOWING FOR BOTH WINEMAKER AND HIS WINES

Abe Schoener, former teacher of the classics, is now a one-man winery, with his Scholium Project (Scholium is Greek for school — a modest project for learning), making coveted cult wines. For the past 10 years, Schoener has found virtue, making magic (or not), in forgotten land, about 12 vineyards in Northern California, from which he makes a variety of different and “interesting” wines. His winery in Suisun Valley produces about 2,000 cases annually, which express the true seasonal eccentricities of both the vineyard and the maker rather than striving for uniform taste and high Wine Spectator ratings. The Red Hook Winery began in concept in July 2008 and began crushing grapes one month later. Owner Mark Snyder, a Brooklyn native, convinced his two Napa cult wine maker friends Abe Schoener and Robert Foley to get on board. The goal, to work with a liked region and make it loved. With as many as 15 different New York vineyards, as many as 26 wines per vintage right here in Brooklyn, we are still a small, hand-crafted operation. Splitting each lot of grapes in half for each winemaker to experiment, “we continue to discover what New York means in liquid form, letting the juice tell the story.”

ENTERTAIN YOUR FRIENDS WITH AN EIGHT-BOTTLE WINE-TASTING PARTY FOR 16

PRP Wine International will work with you to host a wine-tasting 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 February 15, 2016.

MAGICAL MEMORIES ON A VISIT TO WALT DISNEY WORLD AND EPCOT THEME PARKS

An unforgettable visit to Walt Disney World! Enjoy exciting entertainment, delight in the classic attractions and see the beloved Disney characters at Magic Kingdom where fairytale dreams really do come true: Animal Kingdom and Disney’s Hollywood Studios. Visit Epcot, Disney’s theme park dedicated to human achievement, creativity and imagination.

WYLAND WINES — DEDICATED TO PRESERVING THE WORLD’S OCEAN, WATERWAYS AND MARINE LIFE

Wyland Wines were created for the Wyland Foundation, which is dedicated to promoting, protecting and preserving the world’s ocean, waterways and marine life. Both these wines were sourced from organically accredited vineyards. The Nero d’Avola grapes were handpicked from coastal vineyards in Sicily. Aromas and flavors of red cherry and raspberry are delightful, supported by a minerality acidity. The rustic and robust wines are matured in stainless tanks, with minimal oak to preserve freshness. The Pinot Grigio is fresh and clean, with scents and tastes of pear, green apple, white peach, followed by coriander and lime, with a fresh acidity and the finish is crisp. A donation of 15% for each sale is given to the Wyland Foundation.
121  
**GRANITE CITY, TROY EXPERIENCE**  
(1) One Free Fill of Your Own “Granite City Growler”  
Brewery Tour for Six People  
Two Complimentary Appetizers  
Beer Sampler Platters  
**DONATED BY GRANITE CITY BREWERY**  

Granite City Food & Brewery in Troy has an on-site brewery, with award-winning handcrafted micro-brews, that is visible from the main dining and bar areas. The restaurant also showcases an open kitchen featuring chef-developed, handcrafted, made-from-scratch cuisine, including innovative signature entrées, flatbreads and more. Granite City is the nickname of the company’s home town of St. Cloud, Minnesota – one of the great granite capitals of the world.

122  
**SWIRL, SNIFF, SIP AND SAVOR AT CHATEAU CHANTAL ON OLD MISSION PENINSULA**  
VIP Tour and Tour and Tasting for Six People at Chateau Chantal on Old Mission Peninsula  
**DONATED BY CHATEAU CHANTAL**  

A visit to Chateau Chantal is one of the most special and memorable visits you will ever have. Originally a cherry orchard, it is now a French-style chateau, an 11-room bed and breakfast, winery, vineyard and cooking school. It is situated high atop a ridge on Old Mission Peninsula in one of the most scenic areas of the Great Lakes, with spectacular views of East and West Grand Traverse Bays, Power Island and rolling vineyards. Chateau Chantal offers a lifestyle of family, friends, hospitality, wine and food each day. It is an eco-friendly farm devoted to cool climate wines, making cool whites, elegant reds, fortified wine, dessert wine, eau-de-vie and ice wine. Six guests will tour the winery and vineyards, learn about the winemaking process and taste award-winning wines in the Chateau’s Great Room. Must call one month in advance to reserve. No VIP tours may be scheduled on any weekends during harvest. Expires October 31, 2016.

123  
**SCHRAMSBERG VINEYARDS — AMERICA’S HOUSE OF SPARKLING WINE**  
(1) 1.5 L 2009 Schramsberg Vineyards Brut Rose  
50th Anniversary Stopper, Coaster and Tea Towel  
**DONATED BY SCHRAMSBERG VINEYARDS**  

This lovely Rose from Schramsberg, orange/pink in color, is bright and vibrant, with a persistent bead of fine bubbles. A blend of 70/30 Pinot Noir and Chardonnay, it has aromas and flavors of raspberry, peach, pineapple, strawberry, cream, toast and a subtle yeastyiness. The wine is well-balanced, with crisp acidity, medium weight and long, lingering, rich flavors. This famous property was acquired by Jack and Jamie Davies in 1965, so to celebrate the winery’s 50th Anniversary, included in this are a special stopper, coaster and tea towel.

124  
**A CLASSIC CABERNET FROM OAKVILLE — CAB COUNTRY**  
(1) 1.5 L 2012 Oakville Winery Cabernet Sauvignon  
**DONATED BY BONDED WINERY #9**  

Oakville Cabernet, classic Cabernet from Cab Country, is delicious, showing rich notes of cassis, cherry, ripe plum and oak. The wine has a beautiful, well-rounded mouth-feel, with an elegant finish, and will benefit from extended aging. Oakville Winery, originally established in 1877, is the 9th bonded winery in California. The current owner, growers and producers acquired the property in 1993.
**125**  
**DEE-TROIT BASKETBALL! SUITE FOR A HOME GAME AT THE PALACE OF AUBURN HILLS**  
One Suite for a 2016 Regular Season Game  
Includes 12 Tickets and Three Parking Passes  
**DONATED BY PALACE SPORTS & ENTERTAINMENT**

You and 11 friends can cheer for the Pistons in a suite at the Palace of Auburn Hills. Game to be on a mutually agreed upon date for the 2016 Season.

**126**  
**DINE IN THE WINDY CITY COMPLIMENTS OF AVEC AND NICO OSTERIA**  
Dinner for Two at avec and Nico Osteria Restaurants in Chicago  
**DONATED BY ONE OFF HOSPITALITY**

ONE OFF implies that every project is unique, and operated in a spirit of complete and utter creativity. Enjoy distinctly different evenings at two of the restaurants’ properties. avec, a mediterranean and midwestern influenced shared plates restaurant, was originally conceived as a wine bar, but the kitchen’s offerings quickly steered the space in another direction. Wine, however, remains at avec’s core. Focused on hearty peasant wines from small producers in France, Italy, Spain and Portugal, the list offers 130 wines priced between $20 and $90 a bottle. Thirty wines are offered by the glass, encouraging guests to experiment with avec’s selection of European boutique wines. The bar also offers an unusual selection of French, Italian and Belgian beers selected to best complement the cuisine. Nico Osteria, in the heart of the Gold Coast, brings rustic simplicity to an authentically Italian seafood house, specializing in house-made pastas and fresh seafood with rustic elegance. The daily changing menu utilizes pristine products prepared to showcase the farmers’ and fishermen’s bounty. The restaurant provides a warm and inviting dining experience for hotel guests and local diners alike, offering coastal Italian cuisine.

**127**  
**NEWTON CHARDONNAY — SAUTERNES-LIKE RICHNESS**  
(6) 750 ML 2009 Newton Chardonnay Unfiltered  
**DONATED BY FRIENDS OF CCS**

With a honeysuckle nose, followed by notes of fig, melon, honey, brown sugar, baking spices, vanilla and almond, the wine shows the richness of a Sauternes. The palate is rich, creamy and complex, with grilled pineapple, brioche and delicate oak. It is well-balanced, with fresh acidity and a persistent finish.
“Fleur” was crafted as a part of a series that creates simplistic beauty out of the ordinary. I draw inspiration from everything around me, especially from the graceful nature of flowers, and whimsical, dreamlike fantasies. By introducing delicate petals and budding flowers into simple dishes — such as flavor-infused sugars — it shows a new, aesthetically focused approach to fine dining. “Fleur” is a small window into a world that I like to imagine existing purely to show the beauty in everything.
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
BRIAN BARR ’03, FINE ARTS
“Untitled”
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 Kala Art Institute. Barr helped co-found PASSENGER, a residency program and center for contemporary art in Detroit. 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.

302
PATRICIA HILL BURNETT, FINE ARTS
“Untitled”
Signed Poster of Oil Painting

Patricia Hill Burnett (1920–2015), a Miss Michigan and runner-up to Miss America, was both an accomplished artist respected by her peers and a pioneer feminist. Her work appears in galleries in the United States and in London, Paris and Rome. She was commissioned to paint such notables as Indira Ghandi, Joyce Carol Oates, Martha Griffiths, Valentina Tarashkova, and Corazon Aquino as well as a 20-painting series of living women of achievement for the Women’s Hall of Fame in Seneca Falls. She was chosen to occupy a studio in the Scarab Club in Detroit, the first woman to be so recognized by that all-male artists’ club. She then served on its board of directors for two terms. Among countless awards and honors, Burnett received an Honorary Doctorate from her alma mater, the College for Creative Studies, in 2009.

303
MATT CATANACH ’09, CRAFTS
“Northern Dreams”
Glass and Mixed Media
32” x 10” x 8”

Mat Cat has worked with some of Michigan’s finest glassblowers over the last 14 years. He has focused on working in the industry to refine his love for color and patterning. Currently he is working out of his studio in Detroit.
ANDREA DEL RIO ’15, ILLUSTRATION
“Modern Pinup”
Digital Collage on Wood
8.5” x 11”

Andrea Del Rio’s ideas come from the beauty in nature, fashion and anything that sparkles. She uses various mediums, like acrylic, ink, watercolor, resin and digital software. Layering all these mediums helps her achieve the right style and idea. The motivation to keep going as an artist has been instilled in her by a multidisciplinary education in Illustration, Fibers and Fine Art. What she has learned in these fields allows her work to be trans-media and versatile.

DARCEL DENEAU ’02, FINE ARTS
“Construction”
Oil on Canvas
36” x 36”

Darcel Deneau paints daily and is actively involved in the art community. She recently completed a term as Chairman of the Board for the Detroit Artists Market (DAM), and has been elected as a member of the honorary board. Additionally, she is a CCS Alumni Council member. Since graduating she has produced an impressive body of work, exhibited in numerous juried and curated exhibitions. She has earned a notable reputation for her Detroit landscapes and has been pursued for many commissions, including the 28th Detroit International Jazz Festival poster artwork and a mural for Garage Restaurant in Northville, Michigan.

TIM FLATTERY ’87, INDUSTRIAL DESIGN
“Batmobile”
Digital Print
13” x 19”

TIM FLATTERY ’87, INDUSTRIAL DESIGN
“Hellicarrier — Captain America, Winter Soldier”
Digital Print
13” x 19”

TIM FLATTERY ’87, INDUSTRIAL DESIGN
“X-Men, Jean Grey”
Marker, Prisma, Gouche
11” x 17”

Tim Flattery is a creative concept artist and designer with expertise in concept development, design and story for the entertainment industry. In a career spanning more than 25 years, he has worked on some of the biggest films with famous directors, including Steven Spielberg, Robert Zemeckis and Michael Bay. Some of the highly anticipated films he has worked on are Rise of the Guardians 2, Tomorrowland and Captain America: Winter Soldier. Beyond his career as a concept designer in the film industry, Flattery is Chair of Entertainment Arts at the College for Creative Studies in Detroit.
309
BRENDA GOODMAN ’65, FINE ARTS
“Say What?”
Oil on Paper
15” x 17” x .5” (Framed)

Brenda Goodman was born in Detroit, Michigan, in 1943. She studied at the College for Creative Studies and was associated with the Cass Corridor. Since 1973, she has had 37 one-person shows and has been in more than 200 group shows in galleries and museums throughout the United States, including Detroit Institute of the Arts. In 2015, she received an Award in Art from the National Academy of Arts and Letters. A retrospective exhibition of her work will open at CCS’s Center Galleries on November 13, accompanied by an exhibition of her works on paper at Paul Kotula Projects in Ferndale, Michigan.

310
MATTHEW HANNA ’86, FINE ARTS
“Winter Nest”
18” x 18”
Mixed Media Collage

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

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

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

311
SCOTT HOCKING ’00, FINE ARTS
“Vernor Tire Graffiti”
Archival Pigment Prints
13” x 19”

“Wheel, SW Detroit”
Archival Pigment Prints
13” x 19”

Scott Hocking was born in Redford Township, Michigan, in 1975. He has lived and worked in Detroit proper since 1996. He creates site-specific sculptural installations and photography projects, often using found materials and abandoned locations. Inspired by anything from ancient mythologies to current events, his installations focus on transformation, ephemerality, chance and discovering beauty through the cycles of nature. His artwork has been exhibited internationally, including the Detroit Institute of Arts, Cranbrook Art Museum, MOCAD, U of M, the Smart Museum, Contemporary Art Museum St. Louis, PAFA Museum, the Mattress Factory, MCA Chicago, KunstWerke Institute, Van Abbemuseum and Kunsthalle Wien.
**KATHERINE HUBER ’00, FINE ARTS**
“No Way Jose”  
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 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.

**JOHN KALOUSTIAN ’79, INDUSTRIAL DESIGN**
“The Show Off”  
Mixed Materials  
22” x 11” x 9”

John Kaloustian has brought innovation to the designs of everything from a Herman Miller chair to a Pentax camera and even to BMW automobiles. 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 Kl, Herman Miller, Steelcase and Harter.

**ANDREW MADVIN ’00, CRAFTS**
“Crystal Ring of Thorns”  
Blown Glass, Petrified Wood/Stone  
24” x 14” x 8”

**ANDREW MADVIN ’00, CRAFTS**
“Aqua Ring of Thorns”  
Blown Glass, Petrified Wood/Stone  
28” x 16” x 8”

Andrew Madvin's current work is an exploration into order and chaos and the harmony found within that dichotomy. He is utilizing several refined skills in glass such as blowing, hot sculpting, cutting and polishing. The finished glass “ring of thorns” are then mounted onto an accent piece of petrified wood or now stone. There is a textural and material contrast between the two elements as the mounted glass spins freely on the stone.

Madvin 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.
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.

Holliday Martindale is a native Detroit multimedia artist whose latest work explores the relationship between her own internal dialog and the internal dialog of various social systems or communities. Martindale’s work has shown internationally in Nijmegen, Netherlands, Beijing, China and Mutare, Zimbabwe and nationally in Brooklyn, New York, Bethesda, Maryland, and Detroit, Michigan. She is currently attending Cranbrook with a dual Masters in Fine Art-Fibers and Metal Smithing. Martindale also owned and operated a successful restoration studio for four years in Royal Oak, Michigan.

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.
Chris Nordin is a leading artist in his field. Choosing glass along with metal and other materials, Nordin is famous for his one-of-a-kind sculptures as well as his technically perfected Venetian style of glasswork. Nordin owns and operates the Glass Academy, which allows him to design and mass produce glass for the public. At the same time, he produces large-scale sculptural installations and glassware for the hospitality industry though Furnace Design Studio LLC.

Mimi Prussack's painting is her idea of a rose garden filled with light dancing across the flowers. The artist uses the theme to explore color, texture and movement. The surface is built up with numerous layers of paint and wax. She studies pattern with dots and dashes of oil pastel and carves into the surface of the paint to add a sense of energy and motion. The artist is always interested in the materials she uses and experiments with new techniques and tools. She hopes the viewer will join her in celebrating the beauty of nature and enjoys this impressionistic garden of flowers.

Tom Pyrzewski currently serves as Director of the Elaine L. Jacob Gallery at Wayne State University. With "Ka Ino," 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. Resonance from the objects influence application and determine the overall composition, often described as visceral. 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. The form isn’t specific in content, yet tangible enough to provoke a response from the viewer, whose experiential reaction plays an integral role in completing the sculpture. Along with the viewer’s interpretation, connotations embedded in the materials are combined with the working process and a collaborative formulation is conceived.
JENNY RISHER ’97, PHOTOGRAPHY

“Tommy ‘Hitman’ Hearns”
Bartha Photographic Print
23” x 23”

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

LAUREN ROMANOWSKI ’13, FINE ARTS

“Volvo Reflections”
Oil on Canvas
24” x 36”

Born and raised in Pontiac, Michigan, Lauren Romanowski grew up loving retro automobiles harvested from the Motor City. Restoring vehicles was one of her past memories that created her as an artist today. Images chosen for her work are compiled from bold statement cars, which possess features that are distinctly recognized to specific automobiles. The paintings capture and reflect recognizable body shapes, from taillights, grilles, mirrors to side paneling.

MARK SENGBUSCH ’02, FINE ARTS

“Zebadiah John Carter”
Scrimshawed Acrylic on Panel
19” x 19” x 1”

Mark Sengbusch earned his MFA from the Cranbrook Academy of Art (Painting dept.) after completing CCS. His hard-edged geometric abstract paintings are rooted in early video games and weaving. Dreams, time travel and science fiction also play an important role. Sengbusch is a failed minimalist and pseudo-luddite. He loves to dance and BBQ. He is an avid reader, collector, curator, writer, Tetris master and painter. His paintings were included in The Armory Show 2015, Pier 92 with David Klein Gallery. Sengbusch lives and works in New York City.
ROBERT SESTOK ’69, FINE ARTS

“Running Man #1”
Oil on Canvas
18” x 24”

“Running Man #2”
Oil on Canvas
18” x 24”

“Running Man #3”
Oil on Canvas
18” x 24”

Robert Sestok is a sculptor in Detroit, part of the deconstructionist school of the Cass Corridor in the 1970s. He has made prints, paintings and sculptures in the house and studio he built in Detroit for more than 30 years. His work is displayed throughout Detroit and in the permanent collection of the Detroit Institute of Arts. Sestok unveiled “City Sculpture” this summer of 2015 with more than 30 welded steel sculptures installed in the Midtown neighborhood of Detroit – on permanent display.

ADAM SHIRLEY ’93, CRAFTS

“Two”
Steel
10.5” x 11.5” x 2.5”

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 inspire the viewer to explore 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 earned his MFA in Metalsmithing from Cranbrook Academy of Art in 2010. Shirley has been recently awarded the Toby Devan Lewis Fellowship.

KAISER SUIDAN ’92, FINE ARTS

“Ceramic Jacks”
Ceramic
10” x 6” (set of 10)

From first-generation Lebanese descent, Kaiser Suidan was raised in a large family – six brothers and one sister – in small-town Milford, Michigan. His passion for gardening, working with the earth, and organic forms inspired him to investigate clay. His journey began early in junior high school and continued into senior high school where he won numerous awards for his ceramic work. He earned a full scholarship from CCS and graduated with honors in 1992. Since Suidan’s career started more than 15 years ago in his small basement studio, he has grown as an artist and businessman. In 2004, he was accepted into The International Exposition of Sculpture Objects & Functional Art in Chicago. Currently, he owns his own commercial building, which is home to his studio and gallery space. His passion for clay continues as he looks for his own next step in life and his journey through the arts.
LOIS TEICHER ’72, CRAFTS
“Four Rounded Red Shapes”
Welded Steel
12” x 12” x 8.5”

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, Michigan. 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.

TIMOTHY VAN LAAR, CCS CHAIR, FINE ARTS
“Untitled”
Collage
18” x 21.5” (Framed)

Timothy van Laar is a visual artist and writer, producing paintings, drawings, collages and installations that have been exhibited throughout North America, Europe and Asia. The Detroit Institute of Arts, The Illinois State Museum and Herman Miller are among the public and private collections that include his work. His most recent, co-authored book, Artworld Prestige: Arguing Cultural Value, was published by Oxford in January 2013. Van Laar was born in Ann Arbor, Michigan. He earned his MFA from Wayne State University in 1975. He is currently Professor and Chair of Fine Arts at the College for Creative Studies.

RICK VIAN ’72, FINE ARTS
“Branch Manager”
Oil on Paper
9.5” x 11.5” x 2” (Framed)

As an abstract painter, Rick Vian likes to keep his art anchored in the natural, visual world. The ideas that he can generate solely out of his head are paltry compared to the myriad changing and dazzling forms in which we are constantly immersed. But, as opposed to the direct representation of these forms, the process of abstraction enables Vian to generalize about our visual reality, looking for patterns that he used to generate forms that are more significant than that which he can replicate or merely invent.

LEAH WALDO ’15, CRAFTS
“The Guardian”
Low-Fire, Multi-Glazed Terra Cotta
18” x 7” x 6”

Leah Waldo is drawn to the contrast existing in the human construct of internal monologue within exterior structures. Her current work adopts the inherent qualities found within the materials she uses: cast glass, hand-built clay forms, fabricated steel and cast bronze elements. Their diverse qualities create a stimulating and juxtaposing support system, each needing the other to come to life. The forms are simplified to their essential nature while joinery and fasteners are used to bridge and connect. Waldo’s work attempts to weave an abstract narrative into the interplay of material and form, touching upon universal concepts within us all.
Decanter with four glasses from the “Tornado” series by April Wagner ’95, Crafts

From the “Merletto” Series by Joshua Wojick ’02, Crafts
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 and Joshua Wojick ’02, Crafts have designed and created original centerpieces for each table, which are available for purchase. Proceeds from the sales 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 more than 20 years. She owns epiphany studios in Pontiac, Michigan, the largest private hot glassblowing studio in the Midwest. Her work is shown in 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, "Bello Fiori," is located in the main lobby of St. Joe’s Hospital in Pontiac, Michigan. Find out more about Wagner and epiphany studios at www.epiphanyglass.com.

JOSHUA WOJICK ’02, CRAFTS
Detroit-based glass artist Joshua Wojick reaches far outside of conventional glassblowing to lend a new perspective and insight on the material and process, exploiting both the inherent fragility and structural nature of glass. His use of the material truly expresses the full spectrum of what glass can be.

With a foundation in traditional furnace work of Murano, Joshua has honed his craft over years of making and believes that learning from past generations is fundamental to innovate in the present.

The functional and sculptural dichotomy found in Joshua’s work helps to inform his approach to each new piece, as both elements are of equal importance and consideration: from the contemplative nature of abstract sculpture to the physicality of large-scale vessels.

Joshua has worked with glass since 1998. He is currently the studio manager at The Henry Ford Museum as well as an adjunct faculty member at CCS. He has worked in some of the top studios across the country and is represented nationally. For more information about the artist, please visit www.joshuawojick.com.
WATERBIRDS of MICHIGAN
“WATERBIRDS OF MICHIGAN”

ESTHER LICATA
’16, ILLUSTRATION
(LEFT SIDE OF SPREAD)

“Waterbirds of Michigan” is a limited-edition, four-color screen print that depicts six common waterbirds that are native to Michigan. The birds depicted are as follows: Mallard, Great Blue Heron, Trumpeter Swan, Common Loon, Wood Duck and Great Egret. They are framed in several species of native Michigan flora. The print is an attempt to display the waterbirds at home in their habitat and highlight the beauty and variety of the state of Michigan.

“SHINE ON THE WRECKAGE”

WEI YANG LEE
’15, ILLUSTRATION
.RIGHT SIDE OF SPREAD)

Solemn flowers bloom around the carcass of this fallen airship, so one may remember its past glory.
GALA DINNER LIVE AUCTION

401
GLORIOUS BORDEAUX FROM 1990 —
MOUTON, PALMER, YQUEM AND LA LOUVIERE

(1) 750 ML 1990 Chateau Mouton Rothschild Pauillac
(1) 750 ML 1990 Chateau Palmer Margaux
(1) 750 ML 1990 Chateau d’Yquem Sauternes
(1) 750 ML 1990 Chateau La Louviere Pessac-Leognan

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

The 1990 Mouton has a knockout, smoky nose laced with coffee, cedar, cigar box and dark fruit. A powerful, full-bodied, firmly structured wine, it offers a palate of leather, berry, cherry, herbs, flowers and mint, with big acids and tannins. A gorgeous wine, caressing and rich with a silky texture, it is still vibrant, dancing on the palate. The 1990 Palmer, seductive, silky and voluptuous, shows complex aromas and flavors of earth, blue and black fruit, licorice, incense, flowers, cedar and spice. It is round, deep and well-balanced, ending in a richly textured finish. The 1990 Yquem, awarded 99 points from Robert Parker, for a 50 – 100 years potential longevity, is extraordinarily rich, sweet and hugely concentrated, yet still bright and vibrant. The nose, palate and finish, displaying lovely honeyed tropical fruit, peach, coconut, apricot and toasty oak are all superb and delicious. Scents and tastes of mineral, tobacco, cherry, currant, smoke and grilled meat are fruity and flavorful, ending in a long, silky finish.

402
THE FIRST LADY’S FAVORITE — JASON WU
FOR FASHION WEEK 2016

Two Tickets to the Jason Wu Spring/Summer Runway Show at New York Fashion Week, February 2016
Pearl & Ash Dinner in New York for Four
Dinner for Two Up to $125 at Virginia’s in New York
(4) 750 ML NV Veuve Clicquot Brut Rose
Roundtrip Business-Class Airfare for Two from Detroit

DONATED BY CADILLAC, PEARL & ASH, VIRGINIA’S, FRIENDS OF CCS, AND MORLEY COMPANIES, INC.

You and a friend will attend famed designer Jason Wu’s Spring/Summer Runway Show New York Fashion Week, February, 2016. Wu, born in Taiwan, was educated at various prep schools around the world before studying at Parsons The New School for Design in New York. Since then, Wu has developed an extensive client list including Ivana Trump, January Jones, and Amber Valletta. He also worked extensively with drag queen RuPaul, ultimately designing six RuPaul dolls. Winners will also enjoy dinner at Pearl & Ash, a progressive wine bar serving small plates designed for communal consumption, on Bowery in NY as well as Virginia’s, Christian Ramos and Reed Adelson’s Alphabet City restaurant with seasonal, organic and sustainable dishes where the menu changes based on the chef’s thrice-weekly trips to the market.

The NV Veuve Clicquot Brut Rose is a full, rich Rose, packed with fresh, peppery red fruit, coconut, orange zest, anise, mineral, grilled nuts and gentle spice. It has a fine balance between acidity and fruitiness, softened by a lovely toastiness, wrapped in a fresh, creamy texture.
ENJOY QUINTESSENTIAL LAFITE ELEGANCE AND POWER IN THREE VINTAGES
(2) 750 ML 1995 Chateau Lafite Rothschild Pauillac
(2) 750 ML 1996 Chateau Lafite Rothschild Pauillac
(2) 750 ML 1998 Chateau Lafite Rothschild Pauillac
DONATED BY TOM AND VICKI CELANI

The 1998 Lafite, Medoc wine of the vintage, spectacularly close to perfection, is impecably balanced, displaying quintessential Lafite elegance and a strong backbone to support aging. Aromas and flavors of lead pencil, smoke, mineral, black currant, blackberry, toasted oak, cedar and spice are full, round, concentrated, silkily textured and juicy. The wine shows exceptional depth and length. The 1996 Lafite, awarded 100 points from Robert Parker, calling it one of the renowned estate's greatest wines, massive, big and large-scaled, oozing with extract and richness. Powerful, full-bodied and complex, the wine still displays the quintessentially elegant Lafite personality. The wine is rich and deep, laced with lead pencil, mineral, flowers, black currant and smoke, ending in a long, long finish. The 1995 Lafite offers an intensely aromatic spectrum of blackberry, licorice, currants and mineral undertones. The flavors, mirroring the aromas, are rich, expansive and concentrated yet elegant, with added nuances of mineral, smoke, cassis and spice. Full-bodied, with a solid core of tannins, the finish is long, silky and well-delineated.

FORE! WORLD GOLF CHAMPIONSHIP
Two Tickets to the Cadillac Championship at Trump National Doral, Miami, Florida on March 4 – 7, 2016
Accommodations at Trump National Doral for Three Nights
Two VIP Hospitality Badges to Cadillac Chalet
VIP Access for Two to Fashion Show and Concert
Roundtrip Business-Class Airfare for Two from Detroit
(2) 750 ML 2012 Galerie Latro Cabernet Sauvignon Knights Valley
DONATED BY CADILLAC, FRIENDS OF CCS, AND MORLEY COMPANIES, INC.

You and a guest will travel to Miami, Florida, 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. Included in this is the 2012 Galerie Latro, 100% Cabernet Sauvignon. The wine is rich, plummy, supple and concentrated, capable of aging well for another 10 – 15 years. Lovely aromas and flavors are mixed with blackberry and cassis fruit, coffee bean, lead pencil, chocolate, forest floor and a meaty character.
405
THE ART OF MUSIC AND WINE IN SEATTLE FOR TWO COUPLES
Two-Nights’ Hotel Lodging for Two Couples in Downtown Seattle
Four Field Reserve Tickets to One Concert during the 2016 Summer Concert Series at Chateau Ste. Michelle
Entrance to the Chateau Ste. Michelle Pre-Concert Reception for Two Couples
Four Passes to Chihuly Garden and Glass, Including Lunch
Chihuly Carry-On Bag with Books, DVDs, Apparel and More
(3) 750 ML 2012 Chateau Ste. Michelle Artist Series 20th Vintage Red Wine in Signed Box
Roundtrip Business-Class Airfare from Detroit for Four
DONATED BY CHATEAU STE. MICHELLE, CHIHULY STUDIOS, AND MORLEY COMPANIES, INC.
A diverse package blending art, music and wine. This experience for four celebrates the collaboration of Chateau Ste. Michelle’s Senior Director of Winemaking, Bob Bertheau, and artist, Dale Chihuly, two Northwest icons, to commemorate the 20th vintage of Artist Series, a unique, collector’s wine representing the highest quality and pedigree from Chateau Ste. Michelle. Add in a concert at Chateau Ste. Michelle during the 2016 Summer Concert Series and your experience is complete!

Your experience begins with hotel accommodations for two couples for two-nights’ stay in downtown Seattle. While in Seattle, spend the afternoon on your own self-guided tour of Chihuly Garden and Glass, stopping for lunch in the Collections Café while surrounded by Chihuly’s personal collections. In the Exhibition Hall, Glasshouse and Garden you’ll view a presentation of Chihuly’s significant series of work, including the suspended Glasshouse Sculpture. Stroll through the Garden day or night and enjoy the installations juxtaposed with the natural environment.

During your stay, you will be transported to and from Woodinville for a VIP concert experience at Chateau Ste. Michelle, including a pre-concert reception featuring tasty hors d’oeuvres and a selection of our award-winning wines. Afterwards, enjoy the show from our private field reserve section in the winery’s scenic outdoor amphitheater while nibbling on desserts from the Peacock Lounge.

Tonight, take home a Chateau Ste. Michelle 2012 Artist Series Meritage box set, signed by Dale Chihuly, as well as a brightly colored ballistic nylon bag filled with an array of publications about Chihuly and his artwork.

Restrictions: Available for one (1) concert during the 2016 concert season only – no exceptions. Some concerts may not be available for this package. Once confirmed, tickets are not transferable to another concert date. All concerts are performed outside and held RAIN or SHINE. Expires October 17, 2016. Note: Summer Concert Series runs June – September 2016.

406
AN AGED GEM THAT STILL BEGUILES
(1) 750 ML 1961 Chateau Mouton Rothschild Pauillac
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE
An aged gem, but it does not show its age. It is rich, sweet and concentrated, with no dryness. The wine is still opulent, round and elegant, with silky tannins, lovely dark fruit, nuanced with spice, earth and cedar.

407
A BEAUTIFUL, POTENTIALLY 50-YEAR WINE – 1975 PETRUS — A PEARL OF POMEROL
(3) 750 ML 1975 Chateau Petrus Pomerol
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE
A very impressive, fully mature wine, made in an older style, it should last for years. Rustic and powerful upon release, the 1975 Petrus offers a multi-dimensional bouquet and palate that begins with dried berry, delicate dried flowers, sweet spices and earth, then with air, opens up to red cherry, dried orange peel, black olive, chocolate and smoke. Full-bodied and complex, with silky tannins, the wine finishes long.
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, Michigan. 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 10 Design Centers in seven countries. This lot includes wines from a joint venture between Chateau Cheval Blanc and Terrazas de Los Andes, a combination of elegance and power. A tight, compact red, it displays an enthralling nose of floral-toned sandalwood and exotic spice, a palate of cassis, black cherry, fine tannins and a juicy acidity. The lingering finish offers up hints of tobacco, spice and leather. A blend of Malbec, Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot, it is complex, balanced and velvety textured.

The Prince of Piedmont, Angelo Gaja has produced another winner. Among the first to use radical viticultural and vinification techniques in Piedmont, Gaja is one of the most influential individuals in Italian wine in the last 30+ years. The 1990 is big, brilliant, fresh and vibrant, with a seductive personality. Blueberry, dark cherry, chocolate, floral, mint and spice aromas flow through to the palate and on to the long, long finish. The wine is complex, rich and full-bodied, with good acids and racy, silky tannins. Enjoy this wine now but, with proper cellaring, it should evolve beautifully 15+ years. Sensual, seamless and compelling, the 2010 Harlan, awarded 98+ points from Robert Parker, has superb fruit concentration that is multi-dimensional, full-bodied, silky and dense. Reminiscent of a blend of Pauillac and Graves, it has aromas and flavors of charcoal, blackberry, mint, smoke, dark berry, earth, anise and dried herbs are soft and rich, ending in a delectable, palate-staining finish that goes on and on.

Arietta, the Napa winery owned by Fritz and Caren Hatton, specializes in Bordeaux-style blends. Over the last two decades, Arietta has assembled a portfolio of extraordinary micro blocks in the cooler climates of Napa Valley, which are farmed to their specifications under the supervision of winemakers Andy Erickson and Morgan Maureze. In support of the College for Creative Studies, Arietta is delighted to offer the first complete set of double magnums of the five Arietta red wines from the fabulous 2013 vintage. The double magnums are elaborately engraved, and only 10 of each wine were produced. The winning bidder and up to seven friends and family are invited to taste multiple Ariettas with owner Fritz Hatton on their next visit to Napa Valley (date subject to mutual convenience within two years of the auction).
FEATURED VINTNER’S GRAND LOT
JACKSON FAMILY WINES
PASSION FOR PINOT

Four Guests for Four Days, Three Nights in Oregon and California
Dinner and Lodging in Portland
Exploration of Willamette Valley via Private Car
Tour, Tasting and Lunch at Gran Moraine Winery
Private Jet from McMinnville to Sonoma County
Dinner and Lodging at Vintner’s Inn (John Ash Restaurant)
Exploration of Sonoma’s North Coast via Private Helicopter
Tastings and Tours at Champs de Rêves, La Crema and Carneros Hills Wineries
Winemaker Dinner at La Crema’s Saralee’s Vineyard in Russian River Valley
Lodging at Vintner’s Inn
Private Jet from Santa Rosa to Monterey
Lunch at Panorama Vineyard and Tastings at Carmel Road and Cambria Wineries
Private Car to San Francisco International Airport
Roundtrip Business-Class Airfare for Four from Detroit
Assorted Case of Pinot Noir Wines from Above-Referenced Vineyards

DONATED BY JACKSON FAMILY WINES

Family-owned and family-operated, Jackson Family Wines was founded more than three decades ago by wine icon Jess Jackson, who started the company with a vision to create a family enterprise specializing in handcrafted wines of unmatched character and superior quality. The Jackson Family legacy has endured and continues on to the next generation. With Jess Jackson’s passing in 2011, the company is led by Chairman and Proprietor Barbara Banke, Jess’s wife of 25 years. The family story continues as members of the Jackson family work throughout the company. Jess and Barbara’s three children, Katie, Julia and Christopher Jackson, Jess’s two daughters, Jennifer Jackson Hartford and Laura Jackson Giron, Jennifer’s husband, Don Hartford (Chief Executive Officer), as well as other family members, all hold key positions.

In 1974, Jess Jackson bought an 80-acre fruit orchard in Lake County and replanted it to grapes. In 1983 Kendall-Jackson debuted Vintner’s Reserve Chardonnay, which became the number-one chardonnay in America in 1992 — a position it has maintained ever since. The Jackson Family Wines portfolio today includes more than 30 renowned wineries, including La Crema, Cambria and Carmel Road. In addition to their acclaimed California producers, JFW includes fine wines from France, Chile, Italy, Australia and South Africa.

Jess Jackson and Barbara Banke have been honored as leaders in the industry. In 2003 Robert Parker named Jess Jackson Wine Personality of the Year, and he received a Lifetime Achievement Award from Wine Enthusiast magazine in 2007. Barbara Banke was named Wine Personality of the Year by Wine Enthusiast in 2014. Jackson Family Wines are known for their resounding commitment to quality and excellence, focusing on passion, sustainability in responsible farming and vineyard management, philanthropy and equine. The family’s interest in horses is as strong as that in wine. Jess and Barbara’s passion for horses with their world-class horse breeding and training has produced multiple award-winning thoroughbreds, including the famous Curlin and Rachel Alexandra.

Your incredible wine experience begins on a Thursday with dinner at the restaurant of your choice in Portland, followed by staying overnight at a downtown Portland hotel.

On Friday, personalized car service will take you on a day of Oregon wine exploration, including a private tasting, tour and lunch at Gran Moraine Winery in the Willamette Valley. That evening a private jet will take you from McMinnville Airport to the heart of Sonoma wine country, Santa Rosa, where you will enjoy the renowned cuisine at John Ash Restaurant at Vintner’s Inn. Lodging for the night is at Vintner’s Inn, a hidden gem, with 92 acres of lush vineyards and beautifully landscaped grounds with courtyards and fountains, surrounded by the gorgeous Northern California landscape.

Saturday will be another day of adventure, exploring the best of Pinot Noir in California’s North Coast via a Private Helicopter Tour. You will enjoy Private Tastings and Tours at Champs de Rêves in Mendocino County’s Anderson Valley, La Crema Winery in the Russian River Valley, and Carneros Hills Winery in Sonoma County’s Carneros. End your day with a Private Winemaker Dinner, served al fresco under the star-studded sky, at La Crema’s Saralee’s Vineyard in the Russian River Valley, where you will delight in a world-class meal prepared by stellar chefs accompanied by delicious wine pairings.

Sunday morning a private jet will take you from Santa Rosa to Monterey where you will experience the best of Central Coast Pinot Noir. You will enjoy lunch at the stunning Panorama Vineyard and taste through Carmel Road and Cambria wines. You will end this incredible wine journey by personalized car service to San Francisco International Airport for your departing flight back to Detroit in the evening.

Included in this is a case of assorted Pinot Noir wines from the vineyards described above.
JOIN NICOLA BULGARI IN ROME
Two-Night, Three-Day Tour of Rome for Two People Conducted by a True Scholar of Rome
Visit the Original Bulgari Store and See the Private Room Where Elizabeth Taylor and Other Celebrities Selected Their Jewelry
Visit the Bulgari Design Studios and Workshop Where Jewelry Is Created
Visit Nicola Bulgari’s Collection of Automobiles in Rome
Roundtrip Business-Class Airfare for Two from Detroit
(1) 3 L 1997 Le Macchiole Paleo Bolgheri Rosso Superiore
Accommodations Included
DONATED BY NICOLA BULGARI AND MORLEY COMPANIES, INC. AND FRIENDS OF CCS
This is personally offered by Nicola Bulgari, Vice Chairman of the Bulgari Jewelry Co. He offers this experience because of his passion for CCS and for General Motors. It includes a unique and exclusive experience touring Rome with one of its expert historians. In addition, you will visit Via dei Condotti, the flagship store of Bulgari. Elizabeth Taylor said that visiting that store was a highlight of filming Cleopatra in Rome … and she visited often. Bulgari was founded in 1881, and after 1910 became devoted to jewels with precious stones, designs influenced by a Parisian style. Designs changed over the years, and by the 1960s Italy was the design center of Europe, creating its own distinctive style, differentiating itself from Paris. A Bulgari jewel became as recognizable as a Chanel suit. Nicola Bulgari has an unrivalled collection of cars. His love affair with General Motors cars, especially Cadillacs and Buicks, began in his childhood. His collection also includes La Salles, Packards, Oldsmobiles and Chevrolets, all fully functional and driven frequently. Travel to be completed by December 31, 2016. This lot also includes a double magnum of Le Machiole Paleo Red Wine from 1997, an exceptional red wine vintage around the world. The wine is full-bodied, with a sweet nose of licorice, smoke, graphite, blackberries and cassis. The flavors echo the aromas, with a meaty/minerally character. It is concentrated, soft and dense, with beautifully integrated acids and tannins, all wrapped in lovely ripe, black fruit, ending in a lingering finish.

CRISTAL — THE MOST SOUGHT-AFTER PRESTIGE CUVEÉ
(6) 750 ML 1990 Champagne Louis Roederer Cristal
(2) 750 ML 1993 Champagne Louis Roederer Cristal
(4) 750 ML 2006 Champagne Louis Roederer Cristal
DONATED BY TOM AND VICKI CELANI
Roederer Champagne became the darling of the Russian Tsars in the 1860s. In 1876, upon the request of Tsar Alexander II, the cuvée Cristal was created for the exclusive use of the royal family. The first luxury cuvée of Champagne in the modern era was Cristal. All of the Reserve wines of Roederer, which are the essence of Cristal, are kept in large wood foudres, contributing to the full-bodied, heady style of the wine. Cristal, generally a blend of 60% Pinot Noir and 40% Chardonnay, is the most sought after Cuvée Prestige. The 1990 is classic Cristal, offering power, finesse, richness and delicacy, with compound layers of citrus, pear, vanilla, flowers, toffee and nutmeg in a balanced, harmonious blend, with bright acidity and a lingering, refreshing finish. The 1993 is complex, elegant and balanced, with good depth, loads of bubbles and a mélange of almonds, toast, golden raisins, bread crust, apple, smoke and mineral. The 2006, very young but very impressive, rich, balanced, soft, round, creamy and caressing. Aromas and flavors of pear, pineapple, tropical fruit, brioche, flowers, peach, apricot, citrus and flint are dry, elegant and very long.

DINNER FOR 10 AT THE HISTORIC FISHER MANSION WITH DANIEL AND PERNILIA AMMANN
(1) 750 ML 1996 Moët et Chandon Dom Perignon Oenotheque Brut per Couple
Catered by Forte Belanger
DONATED BY DANIEL AND PERNILIA AMMANN, FORTE BELANGER AND FRIENDS OF CCS
Join GM President Daniel Ammann and Pernilla Ammann for an fun evening of interesting conversation and delicious food in their home, the Fisher Mansion in Palmer Woods. Built in 1926, this tutor revival-style home was built for Alfred J. Fisher, one of 7 brothers who founded Fisher Body Co. Combined with Forte Belanger’s award-winning catering, the evening will be unforgettable. The 1996 Dom displays layers of pastry, lemon, smoke and toast in the nose and ripe pear, honey, chalky mineral, exotic spice and buttery brioche in the mouth. It is explosive, layered, elegant, powerful, complex and persistent, with an awesome balance between fruit and acidity. The Dom Perignon Oenotheque is the same as the regular Dom except it is aged on the cork, while the regular is aged in crown-sealed bottles. The wine was disgorged in 2008 but should evolve beautifully for another 10+ years. Planned event date summer 2016.
415

POWER LUNCH
Private Lunch with General Motors Vice President Global Purchasing and Supply Chain Steve Kiefer
(1) 750 ML 2008 Numanthia Numanthia Toro Spain
DONATED BY STEVE KIEFER, FORTE BELANGER AND FRIENDS OF CCS

Join General Motors Vice President Global Purchasing and Supply Chain Steve Kiefer for a private lunch catered by Forte Belanger. Bodegas Numanthia was established in 1998 in Zamora, Spain, by the Eguren family. A luxury brand, the super-premium wines are sourced from the Tinta de Toro grape on century-old vines growing on tiny plots in 40 hectares of vineyards in the region of Castilla y Leon. A combination of unique terroir, exceptional vineyard and a quintessential expression of fruit, make it one of the cult wineries of the Toro region of Spain. Numanthia, the estate’s signature wine, is a voluptuous wine, the nose beckons you with notes of pain grille, graphite, Asian spice, licorice, lavender and blackberry. On the palate, savory flavors from the Tempranillo grape are dense and thick, with currant and mineral, chewy tannins, and a smoky finish. A bright orange peel acidity lends freshness. Lunch to be scheduled on a mutually agreed upon date at a mutually agreed upon location. This lot expires on October 31, 2016.

416

LIKE A CASHMERE SWEATER — LAFITE TRIPTYCH
(1) 1.5 L 1986 Chateau Lafite Rothschild Pauillac
(1) 750 ML 1998 Chateau Lafite Rothschild Pauillac
(1) 750 ML 2001 Chateau Lafite Rothschild Pauillac
DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

A 100-point wine from Robert Parker, the 1986 Lafite shows outstanding richness, with great fruit extraction. It is graceful and harmonious, powerful, dense and tannic, with scents and tastes of cedar, chestnuts, mineral, blackberry, mint and silky tannins and superb length. The 1998, Medoc wine of the vintage, spectacularly close to perfection, is impeccably balanced, displaying quintessential Lafite elegance and strong backbone to support aging. Aromas and flavors of lead pencil, smoke, mineral, black currant, blackberry, toasted, oak, cedar and spice are full, round, concentrated, silkily textured and juicy. The very silky 2001 is full, elegant, concentrated and rich, with sharply delineated flavors. It offers lead pencil liqueur-like notes, blackberry, tobacco, mineral, sweet red and black currant, plum, cedar and chocolate.

417

LIVE TO RIDE, RIDE TO LIVE, HIS AND HERS
HARLEY-DAVIDSON 2015 STREET XG750 CYCLES
Riding Lessons Provided by Motor City Harley Davidson
Leather Jackets, Boots, Gloves and Helmets
(1) 750 ML 2009 Celani Family Vineyards Chardonnay
(1) 750 ML 2009 Celani Family Vineyards Tenacious
(1) 750 ML 2012 Celani Family Vineyards La Prima Sauvignon Blanc
DONATED BY TOM AND VICKI CELANI AND FRIENDS OF CCS

Motorcycling is a life-changing experience, so get your motor running with the 2015 Harley-Davidson Street XG750 Motorcycles, pure liquid-cooled Harley-Davidson muscle and Dark Custom attitude built to conquer the world. One look says it all. The Street is built for tight turns and quick moves, with its lean narrow chassis for easy handling, premium brakes, all-new Revolution XTM engine, specifically designed for urban riding, low seat, six-speed transmission and broad handle bar sweep. The look of the Harley-Davidson Street comes from the street — born out of the custom tradition of tearing down a motorcycle to its raw, minimal essence. If you enjoy riding with a friend, it has a two-up seat with passenger foot pegs. And, like all Harleys, the Street XG750 has that sweet, wonderful, true Harley-Davidson sound. The three wines from Celani Family Vineyards are delightful, palate-pleasing wines. The Chardonnay, 100% Chardonnay, offers creamy tropical fruit with nuances of pear, clove and lees in the nose and on the palate. It is balanced and creamy, with good acidity, and lovely fruit that carries through to the long aftertaste. Tenacious, a red, Right Bank Bordeaux varietal blend, is sensuously rich in mouthfeel and flavors. The wine is supple, structured, balanced and complex, with bright notes of blackberry, vanilla, orange, chocolate and caramel. The Sauvignon Blanc is barrel-fermented, displaying exotic aromas of pineapple, apple, bosc pear and mineral-infused cream. It is crisp, clean and delicate, with tropical flavors, lime citrus and a stony/minerally note.
LETS PARTY! CELEBRATE THE BEST OF TIMES WITH GOOD FRIENDS AND CELANI ARDORE AT CELANI FAMILY VINEYARDS IN NAPA

(1) 18 L 2008 Celani Family Vineyards Ardore Napa Valley in Original Box
(6) 750 ML 2008 Celani Family Vineyards Ardore Napa Valley
Celani Family Vineyards Decorative Barrel
Private Barrel Tasting for Six at the Celani Family Vineyards in Napa
Airfare for Six in Celani Family Aircraft
Accommodations for Three Nights and Four Days
DONATED BY TOM AND VICKI CELANI

2005 Auction Chairs Tom and Vicki Celani established Celani Family Vineyards Estate and Winery in Napa Valley, aiming to produce the finest wines in the valley. The Celani philosophy is to celebrate the good life with good friends, good food and great wine. Their intent is to produce estate-bottled wines that reflect their great tradition of enjoying life and their rich Italian heritage, wines that celebrate the best of times. Their prestige wine, Ardore, which means passion in Italian, is matured in fine French oak barrels where the lees are allowed to settle to the bottom as the wine is filtered naturally by its own weight, and is never stripped of any of its fragrance and flavor. The 2008 Celani Ardore is elegant, succulent and complex, yet still big and powerful. The wine displays a bright bouquet of ripe black fruit, cassis, anise, chocolate and tobacco that carries through to the palate, with added notes of fresh herbs, a lovely minerality and a rich overlay of toasty oak. The wine is impecably balanced, with fine acids and tannins, a velvety texture and exceptional depth and length. The winning bidder and up to five guests are invited to a private tasting of the Celani wines still in barrel. Six people (three couples) will spend three nights and four days in Napa, California, at the fabulous Celani Family Vineyards. Guests will be flown on the Celani Family aircraft and stay at the Italian-style Celani Family Vineyard guest house. Also included is a private barrel tasting at the Celani Family Winery.

EPIPHANY GLASS STUDIO SOIRÉE
An Intimate Evening with World-Famous Artist April Wagner at Epiphany Studios
Gourmet Cuisine with Specially Paired Wines
Live Glassblowing Demonstration
Opportunity for Each Guest to Create Their Own Glass Piece
(6) 750 ML 2009 Newton Chardonnay Unfiltered
(6) JCB #3 (Jean-Charles Boisset)
DONATED BY EPIPHANY STUDIOS, LTD., FRIENDS OF CCS, AND FORTE BELANGER

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 and fine wine. April will entertain and inspire you with glassblowing demonstrations. Each guest will 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 offers an inspired evening that you and your guests will talk about for years to come. Included in this are 12 bottles of wine. The 2009 Newton Chardonnay, with a honeysuckle nose, followed by notes of fig, melon, honey, brown sugar, baking spices, vanilla and almond, the shows the richness of a Sauternes. The palate is rich, creamy and complex, with grilled pineapple, brioche and delicate oak. It is well-balanced, with fresh acidity and a persistent finish. The JCB #3 signifies two worlds uniting as one, the marriage of two wine worlds to achieve the best of both worlds, a blend of French and California grape varietals, mostly Sonoma Coast Pinot Noir blended with Pinot Noir from Burgundy. The wine is spicy and smoky in the nose, with a palate of red cherry, underbrush, kirsch, plum, black cherry and spice. It is round, pure, velvety and elegant, showing the softness of California and the acidity of Burgundy resulting in a lovely, very smooth wine.
420
SCREAMING EAGLE SECOND FLIGHT 2006 —
SUPER IMPRESSIVE FIRST VINTAGE
(1) 1.5 L 2006 Screaming Eagle Second Flight Napa Valley
DONATED BY SCREAMING EAGLE

The intoxicating aroma and taste of kirsch liqueur dominate this exciting Bordeaux blend, followed by notes of blackberry, raspberry, cassis, chocolate, cedar and espresso, accented by a mélange of herbs, spices and minerals. An awesome wine, it is seamless, big, rich powerful, well-balanced, complex and very long. The rich Cabernet fruit is softened and lifted by an addition of 33% Merlot. A very classy wine, it’s as smooth as butter now but should drink well for another 10 – 15 years.

421
FOR GREAT VINOUS EXPERIENCES — DRINK LATOUR AND YQUEM
(12) 750 ML 1971 Chateau d’Yquem Sauternes
(12) 750 ML 1975 Chateau Latour Pauillac in Original Box
DONATED BY FRIENDS OF CCS

According to Robert Parker, “cream always seems to come to the top and so it is with Latour. Given enough time, Latour always seems to emerge as the leader of the Pauillac First Growths.” The 1975 Latour displays the classic nose of walnut, cedar, mineral, earth, graphite, tobacco, smoke, mint and cassis. With flavors echoing the aromas, it is full-bodied, showing plenty of extract and richness, ending in a long finish. Fully mature, the wine is evolving beautifully and should last for another 10 – 15 years. The 1971 has a spellbinding aroma of apricot, citrus and quince, that is fresh and vibrant yet incredibly complex. The wine will electrify you mouth, with its perfect balance of intense apricot, marmalade and mineral core. It is amazingly focused with immense concentration and the aftertaste goes on and on. The wine has incredible longevity and should last for another 25 years or more.

422
SRT TRACK EXPERIENCE
SRT Driving Experience for One Driver
One Week Loan of a Charger SRT 392
Private Tour for Two of Chrysler Product Design Office
(1) 750 ML 2008 Numanthia Numanthia Toro Spain
DONATED BY FCA US LLC AND FRIENDS OF CCS

Get behind the wheel of FCA US 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 enjoy a private tour of the Chrysler Product Design Office. Test drive, loan and tour to be scheduled 60 days in advance. Also part of the is the lovely Spanish wine Numanthia Numanthia. The 2008 is a voluptuous wine, the nose beckons you with notes of pain grille, graphite, Asian spice, licorice, lavender and blackberry. On the palate, savory flavors from the Tempranillo grape are dense and thick, with currant and mineral, chewy tannins, and a smoky finish. A bright orange peel acidity lends freshness.
A FABULOUS NAPA GETAWAY FOR SIX
You and your friends will delight in VIP experiences at eight of Napa Valley’s most amazing properties. Roundtrip business-class airfare for six will be provided from Detroit.

DONATED BY MORLEY COMPANIES, INC.

FAILLA WINERY
Spotlight Tour and Tasting for Up to Six Guests
(1) 1.5 L 2013 Failla Pinot Noir Sonoma Coast
DONATED BY FAILLA WINES
The Private Spotlight Tasting is Failla Wines most exclusive and intimate tasting experience offered. Conducted underground in their rustic chic lounge in Napa Valley, it focuses on Failla’s single vineyard designates. A Failla Wine Educator will assist you in selecting six wines tailored to your specific interests and tastes, making this the most flexible and informative tasting format offered. Compare Chardonnays across three different AVAs and taste various Pinot Noirs grown within miles of one another. The 2014 Failla Pinot Noir Sonoma Coast offers lovely aromas and flavors of baking spices, wild sage, balsam and classic cherry coulis. Fine tannins and bright, juicy acidity give structure to the red berry palate.

ROUND POND ESTATE
Tour and Tasting for Up to Six Guests
(1) 750 ML 2012 Round Pond Estate Cabernet Sauvignon Rutherford Sampling of 2014 Italian Varietal Olive Oil
DONATED BY ROUND POND ESTATE
Round Pond Estate, owned and operated by the MacDonnell family, is a Rutherford farm and winery specializing in the creation of pure, expressive wines, artisan foods and unforgettable experiences from the heart of the Napa Valley. Begin with an estate wine tasting on their lovely second story tasting lounge offering panoramic views of the vineyards and the Mayacamas Mountains. Savor a selection of their lush wines from the heart of the Rutherford winegrowing region. Then head over to the Olive Mill, the epicenter for their crafting olive oils, one of only two mills in all of Napa Valley, offering a guided tasting of Round Pond’s olive oils, red wine vinegars and citrus syrups while enjoying a selection of seasonally inspired small bites of just-picked organic produce from their garden and locally sourced meats and cheeses, developed by the Estate Chef. Before visiting Round Pond, enjoy a sampling of their artisan products offered with the Estate Italian Varietal Extra Virgin Olive Oil and the 2012 vintage of their Rutherford Cabernet Sauvignon. The Cabernet is rich, inviting, complex, elegant and bright, with notes of fleshy cherry, strawberry, raspberry, plum, cola, vanilla, licorice and dusty cocoa.

RAYMOND VINEYARDS
Private Tour and Tasting for Up to Six Guests
(1) 1.5 L 2010 Raymond Vineyards Generations Cabernet Sauvignon
DONATED BY RAYMOND VINEYARDS
Learn about the history of Raymond Vineyards, their transition to the Boisset Family Estates, then continue on to a full production tour, from garden (weather permitting), to crush pad, tank barn and barrel cellar. Along the way, taste the Estate Sauvignon Blanc and Chardonnay or Rose. Then enjoy a seated tasting in a private room with your host, to taste through four red wines, finishing with Generations, Raymond’s flagship Cabernet Sauvignon. The 100% Cabernet from Raymond is absolutely delicious. A brilliant wine, with an impressive mix of cedary oak, dark berry, currant and cherry, plum, tobacco, espresso, chocolate and smoke, it is aromatic, balanced, round and complex. Great for current drinking, it will grow in complexity over the next 10 - 15 years.

DARIOUSH WINERY
Darioush By Invitation Only Tasting Experience for Up to Six Guests
(2) 1.5 L 2012 Darioush Signature Cabernet Sauvignon Fornasetti Room Fragrance and Large Candle
DONATED BY DARIOUSH WINERY
By Invitation Only is a two-hour shared wine experience, a one-of-a-kind opportunity to enjoy limited and winery-only releases in an intimate and engaging setting, while listening to the host impart the story of Darioush Khaledi’s journey. Indulge in the finest offerings from his personal wine collection, all expertly paired with exquisite food bites prepared by his private chef. The 2012, sourced from estate vineyards in Mt. Veeder in the Oak Knoll District, displays beautiful layers of blueberry and black cherry aromas mixed with cocoa, cinnamon and cigar box. The rich, dense palate offers blackberry, fig, anise, earth, sage and roast coffee. It is refined, with fine tannins and a fresh mineral character, auguring well for a long life ahead. Included in this are a Fornasetti Room Fragrance and Large Candle. These luxurious, scented decorative objects with
iconic Fornasetti designs are filled with fresh, rich, invigorating scents. Once fully enjoyed, the engaging, ceramic vessels can be reused or displayed as objets d’art. Also included are two elegant books: *Dinner with Jackson Pollock: Recipes, Art and Nature* by Robyn Lea and *Lanvin: I Love You* by Alber Elbaz. The Pollock book features over 50 recipes collected from handwritten pages scrawled by Pollock, his wife, mother and others, as well as Pollock’s masterworks, still lifes, photos and delightful tales from the great American artist who was also a gardener, baker and dinner party host. The Lanvin book is a collection of mesmerizing tableaux that any admirer of Lanvin will love. It is a monograph on the completed works of Alber Elbaz for Lanvin, one of fashion’s most famous designers, a powerhouse of Paris fashion.

**DUCKHORN WINERY**

**Tasting and Lunch for Up to Six Guests**

(3) 1.5 L 2012 Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard (signed) **DONATED BY DUCKHORN WINE COMPANY**

Merlot-based wines, among some of the world’s best, are generally velvety, soft, rich, round, supple and fruity. Duckhorn has been crafting distinctive Bordeaux varietals, especially top-notch Merwines since the late 1970s. Founded by Dan and Margaret Duckhorn in 1978, their Three Palms Vineyard in Calistoga has been producing a powerful Merlot, the most popular, high-end Marin California, complex and earthy, with ripe red berries. Duckhorn’s goal for all the wines in its extensive portfolio is to make wines of great finesse, with multiple layers and a long finish. The 2012 Three Palms Vineyard Merlot is a classic expression of Duckhorn Merlot, with vibrant red fruit bursting through the entry, followed by layers of licorice, stone and earth, carrying through to a refined palate of blueberry, spice and plum flavors.

**TRES SABORES WINERY**

**Tour, Tasting and Farm Table Brunch for Up to Six Guests**

(3) 1.5 L Tres Sabores Rutherford Perspective Cabernet Sauvignon **DONATED BY TRES SABORES AND JULIE JOHNSON**

Tres Sabores is a family-owned ranch on the western Rutherford Benchland at the base of the Mayacamas Mountains, growing Cabernet Sauvignon, Zinfandel, Petit Verdot, Petite Sirah, olives and fruit. You and five guests will start your day with “Brunch at the Ranch,” including their famous pomegranate mimosas, and wonderful huevos rancheros made with their guinea hen eggs and produce from the garden – all perfect to pair with Tres Sabores Rose, Zinfandel and Petite Sirah. Enjoy a walk through the cave, the vineyards and gardens, followed by a tasting of selections from the current portfolio of estate and single-vineyard wines and a specially prepared brunch. Sabores means flavors in Spanish. The three flavors are terroir (location), vine (varietal) and artisan (winemaker’s style). The Cabernet Sauvignon is bold, plush, velvety and elegant, with blackberry, plum, cedar, spice and a filigree of the famed Rutherford dust.

**THE GRADE CELLARS**

**Summer Solstice Party for Six**

(3) 750 ML The GRADE CELLARS Cabernet Sauvignon **DONATED BY THE GRADE CELLARS**

Six people are invited to dance through the vines and bay at the moon with owners Brenda Mixson and Tom Thornton, as they celebrate the longest day of the year — the Summer Solstice. You will join select members of The Grade Wine Society as they wine and dine in the vineyard on Saturday, June 18, 2016, or in June 2017. You will begin the evening watching the sunset over the vineyards while tasting oysters from regional waters and sipping champagne. Then, as the sunlight’s rays stream across the vineyard and the candlelight’s glow lightens the table, enjoy a three-course dinner prepared by a Napa chef. Not only will the service be white glove, you are asked to don your whites so the whole party is aglow. 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 SEA-FOG Sauvignon Blanc from fruit from a single neighboring vineyard. The GRADE Cabernet is juicy and lively, loaded with mouthcoating, richly textured and layered bright red fruit and spice, with silky tannins.

**MERRYVALE VINEYARDS**

**Tour and Tasting for Up to Six Guests**

(1) 1.5 L 2010 Merryvale Cabernet Sauvignon **DONATED BY THE SCHLATTER FAMILY**

Merryvale proprietors, the Schlatters, are traditionalists, endeavoring to preserve the winery’s rich past while forging a path of winemaking innovations. You will see the first winery production facility built after the repeal of Prohibition and the historic cask room, two stories of century-old 2000-gallon casks lining the stone walls. Taste current and library selections accompanied with artisanal cheeses. The 2010 Merryvale Cabernet Sauvignon is a rich, complex, elegant, expressive and complex wine, laced with blackberry, cassis, graphite, vanilla, cedar, plum, blueberry, mint, smoke, coffee and Asian spices. It is absolutely delicious, showing exceptional depth, length and longevity.
LA DOLCE VITA — GET AWAY TO UMBRIA, ITALY

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

Exclusive Winery Experiences

Roundtrip Business-Class Airfare for Two from Detroit

DONATED BY LA TANA DELL’ISTRICE DI SERGIO MOTTURA, MORLEY COMPANIES, INC., AND FAR NIENTE

Two people will delight in six wonderful days and nights at La Tana dell’Istrice, staying in a comfortable suite with private bath. The small inn (the Porcupine’s Lair) is an ancient manor house situated on the grounds of the Mottura Estate Winery, in the Italian countryside, only 100 km north of Rome. Sergio Mottura is owner and winemaker of the Mottura Winery. On arrival, enjoy a welcome toast with the Mottura Spumante, and a welcome dinner paired with selected wines. Mottura will give you a private wine-tasting and personally guide you on a tour of the estate vineyard and cellars. A complimentary lunch during your stay will be provided at a fine restaurant in Divita 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. Included in the is a Napa Valley superstar, Far Niente, which produces luxurious, elegant, estate bottled, Cabernet Sauvignon and Chardonnay. The 2013 Chardonnay, a blend of superlative vineyards throughout the valley, appealing to a broad spectrum, greets you with forward, layered fruit in the nose, offering tropical and floral notes. It is firm, intense, focused, creamy and vibrant on the palate, revealing spicy citrus, green apple, pear, honeysuckle, white peach and flinty stone, ending in a lingering, buttery, lemon-etch finish. The wine is balanced and seamless, full-bodied and rich, beautifully textured, hinting of minerality and toastiness, with crisp acidity.

LA MISSION HAUT BRION FROM 1975 — A COMPELLING WINE THAT CAPTURES AND HOLDS YOUR ATTENTION

(4) 750 ML 1975 Chateau La Mission Haut Brion Pessac-Leognan

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

If you are looking for elegance, don’t stop here; despite the age, this wine still has its masculine, brorny personality, typical of old-school Bordeaux style. Arguably the wine of the vintage, the 1975 La Mission Haut Brion is still vibrant and vital, with a fabulous set of aromatics and a wealth of fruit that fills the mouth and carries through to the finish. It is concentrated yet supple, with notes of black fruit, plum, cedar, wood, camphor, earth, truffles, dark cherry, tobacco and smoke. Don’t miss this sensational tasting experience.

PETRUS — LUXURIOUS RICHNESS

(1) 750 ML 1992 Chateau Petrus Pomerol
(1) 750 ML 1994 Chateau Petrus Pomerol
(1) 750 ML 1998 Chateau Petrus Pomerol
(1) 750 ML 1999 Chateau Petrus Pomerol

DONATED BY TOM AND VICKI CELANI

The 1992 Petrus, a candidate for wine of the vintage, is a concentrated, powerful, rich wine, loaded with sweet black cherry, vanilla, caramel, herb-tinged mocha and dense, sweet tannins. The 1994 is extraordinary, made in classic Petrus style, full, dense, layered, with great depth and immense body. Scents and tastes offer sweet vanilla, pain grille, jammy cherry, cassis, chocolate, berry and flowers, with soft tannins. The 1998 Petrus displays glorious aromas of blackberry, tobacco, cedar and earth. In the mouth, caramel, mocha, vanilla, berries, mineral, rose petals and oak are full, super-concentrated and refined, with underlying acidity and silky tannins, ending in a long, fabulous finish. The 1999 Petrus shows a beautiful intensity and finesse, with aromas and flavors of plum, grape, berry, black cherry and truffle. Tannins are sweet and velvety, it is balanced, with good depth and complexity, a fine acidity and a long finish.
ONE WEEK STAY AT WOODRUN PLACE ON SNOWMASS MOUNTAIN

Roundtrip Business-Class Airfare for Six from Detroit

(6) 750 ML 2007 Terrazas de Los Andes Cheval des Andes Mendoza

DONATED BY DOREEN HERMELIN, MORLEY COMPANIES, INC., AND FRIENDS OF CCS

Winner will enjoy a seven day stay at Woodrun Place on Snowmass Mountain, a popular winter resort in Colorado, which offers high-octane, year-round excitement. Stay in a two-bedroom ski-in/ski-out condominium at Woodrun Place. Accommodations are spacious and comfortable, with one king-size bed, two twin-size beds (can be made into another king), one queen-size pull-out sofa bed and two full baths. There is a fireplace, in unit washer/dryer, kitchen, outdoor pool and hot tub.

Snowmass Village offers over 3,000 acres of terrain parks and halfpipes for skiers and snowboarders, but 40 miles of hiking and biking trails beckon active travelers when the snow melts. A cross-country ski trail links Snowmass Village to Aspen. Casual eateries, boutiques, Ice Age Discovery Center, Anderson Ranch Arts Center, festivals, free music events and a rodeo in the summer are among the many attractions. There is also river rafting, fishing, hot air balloon rides, dog sledding and more. Included in this lot are six bottles of a 2007 Argentinean wine, a joint venture between Chateau Cheval Blanc and Terrazas de Los Andes, it has a smooth personality, a combination of elegance and power. A tight, compact red, the wine displays an enthralling nose of floral-toned sandalwood and exotic spice, a palate of cassis, black cherry, fine tannins and a juicy acidity. The lingering finish offers up hints of tobacco, spice and leather. A blend of Malbec, Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot, it is complex, balanced and velvety textured.

Date to be mutually agreed upon.

THE DETROIT WOOD TYPE COMPANY PRINTMAKING EXPERIENCE FOR 10 WITH CCS CHAIR DON KILPATRICK

(6) 750 ML 2009 Newton Chardonnay Unfiltered
(5) 750 ML 2004 Moët & Chandon Grand Vintage Brut
(6) 750 ML 2011 Louis M. Martini Cabernet Sauvignon Alexander Valley

DONATED BY DON KILPATRICK AND FRIENDS OF CCS

Get creative by designing and printing your own works of art! You and nine friends will enjoy a four-hour session with CCS Illustration Chair, Don Kilpatrick, who, along with several of his top students, will guide you through the process of letterpress printing, and help you create and design your own note cards and posters. Typesetting with moveable wood and metal type will be covered as well as carving and experimental techniques for creating imagery to go along with hand-set type on the presses. This package also includes a one-of-a-kind, limited-edition, and signed letterpress poster designed and illustrated by Don Kilpatrick. Take a break and enjoy some wine and hors d’oeuvres while you are “working.” This hands-on experience is exclusively unique and typically not open to the public. With a honeysuckle nose, followed by notes of fig, melon, honey, brown sugar, baking spices, vanilla and almond, the 2009 Newton Chardonnay shows the richness of a Sauternes. The palate is rich, creamy and complex, with grilled pineapple, brioche and delicate oak. It is well-balanced, with fresh acidity and a persistent finish. The 2004 Moët Grand Vintage Brut is intense, complex, rich and balanced, with bright fruit aromas and flavors, displaying apple, pear, peach, nectarine, melon, biscuit, honeyed and fresh herb. It is minerally, with crisp acidity and a vibrant finish. The 2011 Louis M. Martini Cabernet Sauvignon from Alexander Valley exhibits aromas of ripe plum, with undertones of anise and leather. Distinct flavors of berry and rich black cherry unfold around firm tannins.
429

MEN’S FASHION AND DINING IN NEW YORK

Two Venue Tickets to New York Men’s Fashion Week and Two Runway Show Tickets
Dinner at Rebelie Restaurant for Four Guests
Dinner at Red Rooster Harlem
(6) 750 ML 2009 Numanthia Termanthia Toro Spain
Roundtrip Business-Class Airfare for Two from Detroit

DONATED BY CADILLAC, FRIENDS OF CCS, AND MORLEY COMPANIES, INC.

You and a guest will enjoy the Men’s Fashion Week and Runway Show in New York. Then, located in the heart of Harlem, dine at Red Rooster which serves comfort food celebrating the roots of American cuisine and the diverse culinary traditions of the neighborhood. Named in honor of the legendary Harlem speakeasy, Chef Marcus Samuelsson brings his passions for food to the neighborhood he calls home. The 2009 Numanthia Termanthia is a big wine, with modern styling and liqueur-like depth and power, yet is not heavy. The nose offers dark berry, mulberry, juniper, lavender and vanilla nuances. Palate-staining, lush dark fruit is augmented by candied orange peel, plum, cassis, pepper, anise, mineral and a hint of molasses. The wine is full, sweet, sleek, sensual and symmetrical with a fleshy, spicy, smoky and floral finish. Drink now through 2025 - 2030.
430
BORDEAUX BEAUTIES FROM 1985 —
CERTAN DE MAY, LAFITE AND PICHON LALANDE

(1) 3 L 1985 Chateau Certan de May Pomerol
(1) 750 ML 1985 Chateau Lafite Rothschild Pauillac
(1) 1.5 L 1985 Chateau Pichon Lalande Pauillac

DONATED BY VAN AND LORI CONWAY AND CONWAY MACKENZIE

The Certan de May displays aromas of jammy black fruit, Asian spices, cedar and smoke. The palate is fleshy and meaty, with roasted herbs, opulently textured black fruit, earth and oak.

The Pichon Lalande has an enticing nose of tobacco, leather and thyme. The palate is beautifully balanced with black fruit, vibrant acidity and supple, yet firm tannins, with added notes of plum, mint, currant and fig. The long finish is etched with coffee and vanilla.

The Lafite is graceful, harmonious and open-knit, with aromas and flavors of berries, cassis, cherries, cedar, wood and herbs. It is medium-bodied, with fine tannins, a fresh minerality, and a finish of sweet fruit.
This is the main village from the game Elixir that CCS students in the Junior year Game Projects class all worked on together. As Environment Lead, I was in charge of some of the various modular village assets as well as placement and lighting within the game engine. The theme of the game was to traverse the levels in search of the three ingredients necessary in order to create an Elixir to save the people in your village.
LA CREMA
RUSSIAN RIVER VALLEY
2014 PINOT NOIR ROSÉ

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these special regions – passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE
Picture a meandering river. Tall redwoods rise from its banks. Thick fog snakes along it, up from the ocean into nooks and crannies lush with forests, farms and rolling vineyards. Small communities dot the riverside, home to artisans and farmers who work the land. This is the Russian River Valley, the heart – and soul – of the Sonoma Coast.

It’s one of the world’s best cool-climate appellations. It’s a place for La Crema.

EXCEPTIONAL GRAPES
A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines. 2014 conditions were near ideal yet again. Harvest began about a week early, but moderate weather allowed for ample ripeness, flavor and texture. Picking during the night and cool morning was followed by gentle, whole-cluster pressing.

ARTISAN WINEMAKING
Our small-batch, hands-on techniques continued into the winery.

Seventy percent whole berries were cold-soaked, with juices bled from the tank after two to three days. After stainless-steel fermentation, to preserve freshness, the wine was gently moved to both neutral French oak and stainless steel for light lees aging. It’s no small feat – or surprise – that the final blend captures the region’s full complexity. Each bottle is a blend of 11 different properties, including our own Bones Road, Olivet, Barbieri and Laughlin vineyards.

The soulful, spirited Russian River Valley in every sip.

“Aromas of cranberry, candied apple and pint grapefruit. Flavors of red plum, apricot and sweet spice. Crispy acidity balancing a lush texture.” – Elizabeth Grant-Douglas, Winemaker

Appellation: Russian River Valley
Composition: 100% Pinot Noir Rosé
Type of oak: 100% fermented in stainless steel
Time in barrel: 9 months
Alcohol: 13.5%
T.A.: 0.52 g/100 ML
pH: 3.348
R.S.: 0.13 g/100 ML
The Stone Côte Vineyard is a small vineyard block within the well-known Durell Vineyard, which sits upon an ancient riverbed at the southern end of the Sonoma Coast AVA. The vineyard’s topography has been shaped by the river’s flow through volcanic and sedimentary rock on its way to the San Pablo Bay. Tumbled and water-worn river rocks now litter the landscape, and very little topsoil remains. The nutritionally challenged soils force the vines to search deeply for nutrients and water, and the stressed vines yield very small clusters with intense varietal flavors.

Climatically, this vineyard site is characterized by relatively cool daytime temperatures and maritime breezes, which marry with the low-fertility soils to create an ideal site for growing Chardonnay. The wine’s flinty aromas and mineral-laden finish are a reflection of this vineyard’s terroir.

This single-vineyard bottling from one of our most famous estate owned vineyards offers aromas of white peach, spiced pears, hazelnuts and crushed rocks. Stone fruit, nectarine and tangelo flavors are counterbalanced with a textural finish, reminiscent of stones and minerals.

HISTORICAL ACCLAIM
2012 “Outstanding” 93 - 95 points Robert Parker’s The Wine Advocate
2012 “Outstanding” 90 points Stephen Tanzer, International Wine Cellar
2011 “Outstanding” 91 - 92 points Stephen Tanzer, International Wine Cellar
2011 “Outstanding” 90 - 92 points Robert Parker’s The Wine Advocate
2010 “Outstanding” 92 points Stephen Tanzer, International Wine Cellar
2009 “Outstanding” 90 points The Wine Spectator
2009 “Outstanding” 92 - 94 points Robert Parker’s The Wine Advocate
2008 “Outstanding” 92 points Robert Parker’s The Wine Advocate
2008 “Outstanding” 91 points Stephen Tanzer, International Wine Cellar
2007 “Outstanding” 95 points Robert Parker’s The Wine Advocate
2006 “Extraordinary” 96 points Robert Parker’s The Wine Advocate
2005 “Outstanding” 93 points Robert Parker’s The Wine Advocate
CENYTH 2010
SONOMA COUNTY RED WINE

A mentorship evolves. A year of sharing ideas, developing skills, honing talent and mastering technique. The 2010 was a consistent progression of depth, maturity and complexity. From the vineyards to the cellar, a young winemaker finds a true sense of place in the hills of Sonoma County.

TASTING NOTES
Beautiful dark ruby in color, this wine showcases lovely spice notes on the nose. On the palate, this elegant, classic Bordeaux blend demonstrates hints of spice and nutmeg that commingle with white pepper flavors in delicate harmony. The finish is long, smooth, with very fine tannins, ending with a lingering freshness of fruit. This wine is to be enjoyed in the next 5 – 10 years.

94 Points
Robert Parker's The Wine Advocate,
Robert Parker, Jr., Dec. 2013

Composition: 54% Merlot
34% Cabernet Franc
12% Cabernet Sauvignon
Alcohol: 13.5%
Aging: 30% New French oak, aged 14 months
Total acidity: 0.60
pH: 3.60
CAMBRIA ESTATE WINERY
2012 BENCH BREAK PINOT NOIR

Cambria is a family owned, estate winery located in the heart of the famed Santa Maria bench in Santa Barbara County. Boistered by several decades of diligent winemaking and vineyard experience, Cambria’s wines faithfully express the unique stamp of one of the finest cool climate crus in California.

ABOUT BENCH BREAK VINEYARD
Within every vineyard there are remarkable spots where the confluence of soil, plant material and exposition produces a wine that’s totally distinct from its neighboring blocks. Planted in 1971, the Bench Break Chardonnay has always stood out from the other wines, an achievement that prompted us to make it a solo bottling for the first time in 1999. Of that first release, noted wine critic Robert Parker wrote, “It is a classic, restrained, yet intensely flavorful chardonnay that relies on citrus and liquid minerality for much of its character.” Today, we continue to farm this prized block to reflect its unique terroir.

WINEMAKING AND VITICULTURE
The 2012 growing season was somewhat more average than the past couple of vintages. The spring and summer weather pattern was dry and yielded average temperatures. A nice warming trend during the end of August initiated an early harvest. The fruit quality was sound and the flavors and characters of the grapes were exceptional. The resulting wines display a lot of varietal character and robust flavors.

Since 2009, all the grapes from our Estate Vineyard have been certified sustainable under the California Sustainable Winegrowing Alliance’s Certified California Sustainable Winegrower (CCSW) program. We have also been SIP (Sustainable in Practice) Certified since 2011.

FOOD AND WINE PAIRING
Try our Bench Break Pinot Noir with mushrooms and truffles, roasted tomatoes, lentils, filet mignon, grilled pork loin and hazelnuts. It also pairs well with cheeses such as Gruyere, Rochetta and Fontina.

TASTING NOTES
“The 2012 Bench Break Pinot Noir has dark berry fruit aromas accented with a hint of Asian Spices. The dark berry fruit flavors combine with a nice earthiness; balanced tannins provide round and full textures in the mouth. The finish is lingering and smooth.” – Denise Shurtleff, Winemaker

WINEMAKER NOTES
Composition: 100% Pinot Noir
Clone: 667, 2A, 4, 23, 115
Appellation: Santa Maria Valley
Alcohol content: 14.2%
Barrel aging: 10 months in 100% new French oak
pH: 3.57
Total acidity: 0.60 g/100 ML
CAMBRIA ESTATE WINERY
2012 BENCH BREAK CHARDONNAY

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Within every vineyard there are remarkable spots where the confluence of soil, plant material and exposition produces a wine that’s totally distinct from its neighboring blocks. Planted in 1971, the Bench Break Chardonnay has always stood out from the other wines, an achievement that prompted us to make it a solo bottling for the first time in 1999. Of that first release, noted wine critic Robert Parker wrote, “It is a classic, restrained, yet intensely flavorful chardonnay that relies on citrus and liquid minerality for much of its character.” Today, we continue to farm this prized block to reflect its unique flavor.

WINEMAKING AND VITICULTURE
The 2012 growing season was somewhat more average than the past couple of vintages. The spring and summer weather pattern was dry and yielded average temperatures. A nice warming trend during the end of August initiated an early harvest. The fruit quality was sound and the flavors and characters of the grapes were exceptional. The resulting wines display a lot of varietal character and robust flavors.

Since 2009, all the grapes from our Estate Vineyard have been certified sustainable under the California Sustainable Winegrowing Alliance’s Certified California Sustainable Winegrower (CCSW) program. We have also been SIP (Sustainable in Practice) Certified since 2011.

FOOD AND WINE PAIRING
Try our Bench Break Chardonnay with mushrooms, squash, peaches, roasted chicken, and grilled pork loin. It also pairs well with cheeses such as Cheddar, Gruyere and Brie.

TASTING NOTES
“The 2012 Bench Break Chardonnay has rich aromas of pineapple, white peach and citrus blossoms. In the mouth, the fruit flavors are complimented by the usual minerality that the grapes from this block are famous for. The mid-palate is viscous and round and the finish lingers with fruit and acidity.” — Denise Shurtleff, Winemaker

WINEMAKER NOTES
Composition: 100% Chardonnay
Clone: Old vine clone 4, planted in 1971
Appellation: Santa Maria Valley
Alcohol content: 14.8%
Barrel aging: 100% new French oak; aged Sur lies for 12 months, stirred twice a week
pH: 3.37
Total acidity: 0.65 g/100 ML
The aroma shows dark currant, dark cherry and ripe plum as the dominant fruits, with cinnamon, clove, dusty mushroom and forest floor complexity. The French oak aging is well integrated with a nice walnut meat component, aromatic cedar and cigar box. There is a hint of green tea and molasses or caramel in the nose. With firm acidity, resolved tannins, the flavor is cherry-plum with cocoa powder and bittersweet chocolate.

Cabernet Bosche: 92% Cabernet Sauvignon, 8% Merlot
Alcohol: 13.5%
T.A.: .59
pH: 3.64
MATANZAS CREEK WINERY
2014 SAUVIGNON BLANC BENNETT VALLEY

Matanzas Creek has been dedicated to a genuine expression of Sonoma County Sauvignon Blanc since 1977. As is true of all the world’s noble grape varieties, our Sauvignon Blanc expertise is a direct result of extensive observation and work in the vineyard and cellar.

OUR ESTATE
All blocks were fermented separately. Juice was fermented at cold temperatures in stainless steel tanks, in a seasoned French oak fudre (oval shape), and in barrels. Special selected Sauvignon Blanc yeast was used, which tolerates cold temperatures and promotes aromas of guava.

WINE PROFILE
Aromas: Intense green and yellow pear, Asian pear, white grapefruit, thai basil, lime, intriguing notes of lychee and fig leaves, with hints of a very attractive lemon blossom.

VINTAGE NOTES
In 2014, we harvested both clones, on three different occasions, to diversify the flavors. Fermenting each block in separate vessels also helped to continue flavor diversification. All of our Sauvignon Blanc blocks display exotic aromas and bright natural acidity.

Composition: 100% Sauvignon Blanc
25% Clone 37
75% Clone 530
Appellation: Sonoma County, California

Vineyard: Haarstad Vineyard, Bennett Valley
Altitude: 600 feet
Alcohol: 13.7%
PH: 3.26
T.A.: 0.72
R.S.: 0.20 g/100mL
Bottling Date: July 14, 2015
Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

SANTA MARIA VALLEY AVA
Established in 1981, the Santa Maria Valley AVA is nestled along the California coast in a rare east-west mountain range, unlike the more common north-south. This creates a giant funnel from the Pacific, ushering a cooling marine influence into the region.

PROFILE
The chilly climate allows the grapes to retain natural acidity, while the long growing season results in extraordinarily ripe grapes. Rich and creamy in golden mango, yellow peach and honeysuckle flower flavors, with oak barrel aging bringing notes of buttered biscuits and vanilla bean.

TECHNICAL INFORMATION
Appellation: Santa Maria Valley, Santa Barbara County
Composition: 100% Chardonnay
Barrel aging: Aged 9 months in 99% French oak (55% new) and 1% American oak
Alcohol: 14.7%
T.A.: 0.58 g/100 ML
Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations, passionate in our belief that they make uniquely expressive and elegant wines.

Oregon’s Willamette Valley is no exception. We thoroughly appreciate, and are fully committed to, all that makes this region so revered — its beauty, its passion, its wine.

**A REMARKABLE PLACE**
This, then, is the Willamette Valley. Polished yet earthy. Pastoral yet challenging. There’s sophistication, wildness and majesty in the landscape as well as the ethos — it’s home to vintners, risk-takers, artisans and pioneers.

*It’s one of the world’s best cool-climate appellations.*  
*It’s a place for La Crema.*

**EXCEPTIONAL GRAPES**
A cool climate means grapes spend more time on the vine. That allows a deeper, more dramatic spectrum of flavors and aromas to develop. And that creates decidedly rich and layered wines.

The 2013 growing season might be remembered for its cool, rainy finish, but the resulting wines show balance and ripeness — evidence of near-perfect conditions during the spring and summer. Fruit was harvested September 20 to October 11 — hand-picked during the night and cool days followed by a gentle, whole-cluster press.

**ARTISAN WINEMAKING**
Our small-batch, hands-on techniques continued into the winery.

The juice was cold-soaked for three days, then fermented in open-top tanks carefully hand-punched three times each day. The free-run juice was then racked and transferred to 100 percent French oak barrels. Nine months of aging helped create our signature smooth flavors.

Fruit was sourced from a stunning blend of eight exquisite vineyards, including our estate properties in storied sub-AVAs Yamhill-Carlton and Eola-Amity Hills. The result is an ideal expression of all that is the Willamette Valley — graceful, balanced, deliberate and sincere.


“Rose petals, pipe tobacco, cranberry, and pine in the nose. Red cherry, black tea, mocha, and pomegranate in the mouth. Balanced and supple, with a SPICY finish.”  
— Elizabeth Grant-Douglas, Winemaker

**THE STATS**
Appellation: Willamette Valley  
Composition: 100% Pinot Noir  
Type of oak: 100% French; 25% new  
Time in barrel: 9 months  
Alcohol: 13.1%  
T.A.: 0.56 g/100 ML  
pH: 3.61  
R.S.: 0.03 g/100 ML
THE ARTFUL BLENDING OF SITES
Blessed with an expressive aromatic and flavor spectrum, the 2012 Legacy also features a powerful textural presence derived from artful blending of Alexander Valley benchland and high elevation sites. The bench fruit provided richness, explosive fruit and ultra-fine tannins; while the mountains conferred power and the stamp of the flora that dots the northern California landscape.

THE WINE
Black fruit (mulberry, cassis and cherry) dominates the nose, which slowly opens to graphite, warm spice and cocoa nib. Mirroring the landscape surrounding the vineyard blocks, aromatic bay leaf and Madrone add further punctuation to the vivid fruit character in the wine.

The palate is generous and supple on the entry, showing ripe dark fruit and an exuberant lift of blood orange and pomegranate – a nod to the freshness of the wine. The finish is laden with graphite, chalky tannins and the ever-persistent bay notes that ground this wine so firmly in the Alexander Valley. While those compelled to drink the 2012 Legacy now will no doubt enjoy it, a decade or two of cellaring will provide greater enjoyment in the future.

WINEMAKER NOTES
Appellation: Alexander Valley, Sonoma County, California
Winemaker: Graham Weerts
Varietal composition: Cabernet Sauvignon 68%, Merlot 30%, Cabernet Franc 1%, Petit Verdot 1%
Oak: 21 months 60% new French oak
Alcohol: 14.5%
Acidity: 0.61 g/100 ML
pH: 3.64
Bottled: July 10, 2014
Cases produced: 866
ARROWOOD
2008 WHITE RIESLING
SELECT LATE HARVEST
SARALEE’S VINEYARD

ARROWOOD
Arrowood winery sits on a hillside just outside the charming town of Glen Ellen in the rolling hills of the Sonoma Valley. As an icon in the region, Arrowood showcases Sonoma County’s ability to produce highly acclaimed wines with a focus on sustainable and organic farming practices.

VINEYARDS
Our 2008 Select Late Harvest Riesling comes from a one-acre block planted in 1997 at Saralee’s Vineyard in the Russian River Valley appellation. Cool temperatures and morning fog from the nearby Pacific Ocean promote the development of Botrytis cinerea, or “noble rot” in the vineyards. This beneficial mold shrivels the grapes, concentrating the sugars and intensifying the flavors. To maintain the pure fruit character of the grapes, we fermented and aged the wine in stainless steel and prevented the start of malolactic fermentation.

TASTING NOTES
This Beerenauslese-styled 2008 Select Late Harvest Riesling contains 21.61 grams of residual sugar. Complex aromas of honey, apricot, white peach and orange peel carry over onto the palate with a clean viscous mouthfeel. The noticeable sweetness is entirely balanced by a crisp acidity in the finish. We expect this wine to age gracefully for many years to come. You can enjoy it alone or match it with peaches, pumpkin, apples, or pears in your favorite configuration. Consider offsetting tastes, like sharp cheese. You can also think about pouring it over ice cream. All possibilities are hedonistic.

100% White Riesling
Appellation: Sonoma County
Primary viticultural areas/vineyards: Russian River Valley – Saralee’s Vineyard
Harvest date: October 21, 2008
Average sugar at harvest: 33.5° Brix
Average pH: 3.60
Alcohol: 9.5%
Average total acid: .67 g/100 ML
Production: 241 cases
Winemaker: Heidi von der Mehden
“ZIAM”

VICTORIA BAYAGICH

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-Henri Matisse
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- Benjamin Franklin

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<td>Edward T. Welburn, Jr.</td>
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<td>Joshua Wojick page</td>
<td>61</td>
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<tr>
<td>Wyland Worldwide, LLC</td>
<td>120</td>
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THE COLLEGE FOR CREATIVE STUDIES
IS PLEASED TO ANNOUNCE THE

35TH DETROIT INTERNATIONAL WINE AUCTION
OCTOBER 21, 2016

AUCTION CHAIRS

Matthew Simoncini, President, CEO and Director, Lear Corporation
Mona Simoncini ’89, Graphic Communication

FEATURED VINTNER

Fisher Vineyards

Whitney Fisher, Winemaker
Robert Fisher, General Manager
Cameron Fisher, Sales and Marketing
THANK YOU

DANIEL AND PERNILLA AMMANN