



THE
PERLMAN
MUSIC
PROGRAM

WINE
DINNER
and
CHARITY
AUCTION

THURSDAY, FEBRUARY 6, 2020
LE BERNARDIN PRIVE, NEW YORK CITY

Hosts

Toby and Itzhak Perlman

Auctioneer

Jamie Ritchie

Chairman of Sotheby's Wine, Worldwide

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Dear friends and fellow wine lovers,



We are delighted to welcome you to our Wine Dinner and Charity Auction. Tonight, we celebrate a tradition at Le Bernardin Privé and present an exceptional live auction, incredible food and wine, and a soirée with our captivating young artists.

Teaching young, talented musicians is a delicate and involved process, similar to properly storing the perfect wine. Just as different wines develop at their own individual pace, so do aspiring young musicians. No matter the time frame, when nurtured properly, like good wine, our students only get better with age.

Our Program encompasses concerts, residencies, community engagement and special events 300 days of the year across New York, Florida and Israel. We proudly count over 700 alumni, who are changing the face of classical music around the world. Our alumni are among the most inspiring and dedicated young people you could ever hope to meet. We welcome the very best young artists into our community, regardless of their financial means.

Every summer, we welcome the world's most exceptional young string players to our beloved Shelter Island campus for an inspiring artistic experience. Our students become part of an international community, and form bonds that change their lives forever. We hope you will visit us this summer to experience the magic of PMP firsthand.

Tonight's event would not be possible without our dedicated Co-Chairs, partners, donors, and guests. Thanks to your generosity and tireless leadership, we have raised our bar of excellence to a place we never thought possible a decade ago. Since our auction was conceived in 2007, with the help of our tireless Co-Chairs, we have raised over \$5 million in support of our exceptional students and faculty.

In the spirit of a wonderful cause, we hope you will raise your paddle and bid high tonight!

Cheers,

Toby and Itzhak Perlman

Our grateful thanks to...

Jamie Ritchie for so generously sharing his invaluable time, expertise, and guidance with us. We are grateful for his presence at our podium this evening.

The Wine Vault @ Western, especially Joel Rubins and his expert team, for their mastery of the complex logistics associated with our wine storage, inventory and shipping.

Le Bernardin Privé, in particular Chef Eric Ripert, Wine Director Aldo Sohm, and Director of Private Events Karin Burroughs, for providing a spectacular venue and unparalleled experience.

The generosity of Heitz Cellars, Kongsgaard, Krug Champagne, and Sotheby's Wine for providing exquisite vintages and champagnes for tonight's dinner.

Alessandro Bonino and Tartufi Morra, and Michael Affatato and Leah Sullivan and the Village Cheese Shop for adding extra flair to our menu tonight.

All of the generous donors who have given us outstanding wines, dinners, experiences, and more for our catalog. We are honored to feature their gifts tonight.

Sotheby's EST. 1744 Wine

KRUG
CHAMPAGNE



HC

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THE CELLAR OF MORGAN B. STARK

*Morgan's passion and generosity had no limits.
He gave us his best, he inspired us all.
— Toby Perlman*



In Memoriam
Morgan B. Stark
1939 - 2015

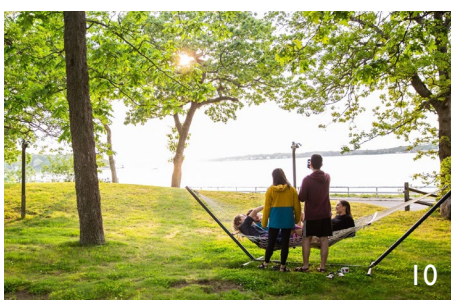
Tonight, we are honored to present several fine vintages from the cellar of Morgan B. Stark, our beloved Board President from 2009-2015.

Morgan, together with his wife Sidney, immediately connected with PMP's students and mission upon their introduction in 2004. Morgan's leadership and vision was transformative. As President, Morgan led an effort to revitalize our 100 year old campus, culminating in the grand opening of the Clark Arts Center in 2012. Our Stark Recital Hall is named in his memory.

We are deeply grateful to the Stark family for their continued dedication to our program, and in particular to Sidney Stark for endowing the Stires-Stark Alumni Fund. The future of classical music has never looked brighter.

Morgan was not just our President: he was our friend, our mentor, and our champion. We are grateful to Sidney, Mason, and Nicholas for so generously celebrating his passion for PMP in such a personal and meaningful way.

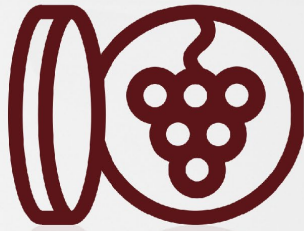




YOUR SUPPORT MAKES SO MUCH POSSIBLE...

(1) Campus is looking better than ever!! (2) Toby celebrating 25 years at our Summer Gala (3) The world-renowned Juilliard String Quartet, all faculty members at PMP, on our Shelter Island campus (4) Our Physical Awareness Program is vital to the Summer Music School curriculum (5) Maestro Itzhak Perlman introducing the PMP Orchestra (6) Alumni reconnecting at our first-ever Shelter Island reunion (7) PMP artists presenting a Chamber Music Salon (8) Alumna Michelle Ross shares her PMP story (9) Local children enjoying our "Snow White" themed family concert at camp (10) Students relaxing on the campus.

Photos by Red Sweatshirt Photography, Julie Skarratt, and PMP staff.



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Our Auctioneer



Jamie Ritchie ***Chairman of Sotheby's Wine, Worldwide***

Jamie Ritchie joined Sotheby's in 1990, and expanded Sotheby's wine business from an auction house with sales based only in London to a multi-channel international wine merchant with 2019 sales significantly exceeding \$125 million. Since 1994, he has been based in New York, having started Sotheby's US wine auctions. He launched wine auctions in Hong Kong in 2009 and launched Sotheby's Wine

retail business in New York in 2010 and Hong Kong in 2014. More recently, Sotheby's has expanded into the spirits business achieving the record highest value auction with the \$10 million Ultimate Whisky Collection in 2019. Also in 2019, Sotheby's Wine launched the "Sotheby's Own Label Wine Collection" a range of Sotheby's branded wines, which are sold exclusively through their retail businesses.

Mr. Ritchie is one of the world's leading wine auctioneers, holding the records for selling the most expensive bottles of wine and spirits: one bottle of Romanée-Conti 1945 for \$558,000 in 2018; and one bottle of The Macallan Fine & Rare 60 Year Old 1926 for \$1.9 million in 2019. Mr. Ritchie continues to conduct Sotheby's wine auctions, donate his services to many benefit auctions, and to lead tastings around the United States. He is a respected authority on the wine market and has been regularly featured in the *Wall Street Journal*, *The New York Times*, *Financial Times*, *Los Angeles Times*, *Forbes* and *Wine Spectator Magazine*.



LOT 1

A LIMITED EDITION CASE FROM KRUG

Krug has always lived up to its reputation as the first and only Champagne House to create exclusively prestige Champagnes every year since its foundation. Founder Joseph Krug, believed that the true essence of Champagne is pleasure itself, and his dream was to offer the very best Champagne every single year, regardless of annual climate variations. Paying close attention to the vineyard's character, respecting the individuality of each plot and its wine, and building an extensive library of reserve wines from many different years allowed Joseph Krug to fulfill his dream. He founded the House of Krug, in which all Champagnes are of the same level of distinction, each illustrating a particular expression of nature. Six generations of the Krug family have perpetuated his dream, enriching the founder's vision and savoir-faire.

At Krug, each individual plot, through its wine, is considered to be a fine musician contributing its own unique character to a Krug Champagne. With that perspective in mind, the **Krug "Soloist to Orchestra"** limited edition was created to tell a captivating story of the year, through three distinct expressions.

Krug Clos du Mesnil 2003 – the purity of a single walled plot of Chardonnay harvested in 2003 – is a virtuoso soloist, while **Krug 2003** is an ensemble of musicians playing the music of the year. Finally, **Krug Grande Cuvée 159th Édition**, composed around the harvest of 2003 with wines from twelve different years, is the full orchestra playing the most complete symphony Champagne can perform.

This year, as an added bonus, the winner of this collection will also take home a beautiful magnum of **1985 Krug**, from the cellar of Morgan B. Stark.

- Limited Edition Oak Gift Case of 2003 Krug "Soloist to Orchestra"
 - One Bottle of 2003 Krug Clos du Mesnil "The Soloist"
 - One Bottle of 2003 Krug "The Ensemble"
 - One Bottle of Krug Grande Cuvée 159th Edition "The Orchestra"
- One Magnum of 1985 Krug

Soloist to Orchestra donated courtesy of Krug Champagne
Magnum donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$1,500



LOT 2

JEROBOAM OF 1989 'LA CHAPELLE' HERMITAGE

The jewel in the Jaboulet collection has always been the legendary 'La Chapelle' Hermitage, a great red wine made purely from Syrah, which owes its name to the famous little Saint Christophe chapel, which overlooks the Hermitage vineyards. 'La Chapelle', which has been solely owned by Paul Jaboulet Aîné since 1919, is made by blending grapes from the best terroirs in the appellation.

"The **1989 Hermitage la Chapelle** is still a fabulous wine that offers sensational aromatic fireworks to go with full-bodied richness and depth. Showing classic la Chapelle smoked meats, currants, wood smoke and chocolate, this beauty hits the palate with no hard edges, a blockbuster texture and a finish that just won't quit. It shows the slightly more masculine, austere edge of the vintage, but the tannin is beautifully sweet and it packs a serious amount of fruit in the mid-palate."

-Robert Parker Wine Advocate

- One Jéroboam of 1989 Paul Jaboulet Aîné 'La Chapelle' Hermitage, original wooden case

Donated courtesy of Bari and Neil Goldmacher

Opening Bid: \$1,000



LOT 3

A SOLID CASE OF 1995 LA MISSION HAUT-BRION

"This vintage is aging at a glacial pace and the tannins are currently more significant than their counterbalancing components of fruit and glycerin. As in most '95s, the color remains a healthy dark plum/purple. One of the bigger wines of the vintage, the ripe, powerful Merlot component has buttressed the Cabernet elements, giving the wine plenty of body, tannin and La Mission's classic asphalt, cassis, blackberry, smoky barbecue, meaty notes intermixed with a hint of hot rocks."

-Robert Parker Wine Advocate

- Twelve Bottles of 1995 La Mission Haut-Brion, original wooden case

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$2,000



LOT 4

CHEF'S KITCHEN TABLE AT GABRIEL KREUTHER

Chef Gabriel combines his masterful classic French training and Alsatian heritage with his love of New York City to create an invitingly luxurious experience in the heart of Midtown Manhattan. Enjoy elevated Alsatian-inspired fare for a uniquely contemporary fine-dining experience in an approachable environment.

"The **1986 Pichon-Longueville Comtesse de Lalande** has long been one of the best wines from the estate alongside the 1982. The palate is medium-bodied with supple red berry fruit, a pinch of white pepper and cedar, structured compared to coeval vintages and perhaps further along its drinking plateau than previous examples.

The **1986 Gruaud Larose** is massive, very impressively constituted, with still some mouth-searing tannin to shed. Decanting of one to two hours in advance seems to soften it a bit, but this is a wine that seems to be almost immortal in terms of its longevity. It is a great Medoc classic, and certainly one of the most magnificent Gruaud-Larose ever made."

-Robert Parker Wine Advocate

- Dinner for Six at Gabriel Kreuther at the Chef's Kitchen Table
- One Magnum of 1990 Veuve Clicquot La Grande Dame Rosé Champagne
- One Bottle of 1986 Château Pichon Longueville Comtesse de Lalande
- One Bottle of 1986 Château Gruaud Larose
- One Bottle of 1983 Domaine Weinbach Gewurztraminer Réserve
- One Bottle of 1983 Domaine Weinbach Tokay-Pinot Gris Vendage Tardives

Dinner at Kreuther donated courtesy of The Perlman Music Program

Rosé and Pichon donated courtesy of the cellar of Morgan B. Stark

Gruaud Larose donated courtesy of an anonymous collector

Weinbach donated courtesy of Joanna S. and Daniel Rose

FINE PRINT: As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservation. We kindly request your date options a minimum of eight weeks in advance. Tax, gratuity, and beverages are not included. Please confirm your corkage preferences when contacting us about your reservation.

Opening Bid: \$1,200



LOT 5

GREAT VINTAGES OF BORDEAUX

"Still plenty to savor in the '82 **Canon**...offers black cherries, raspberry coulis, leather, sage and tobacco, coalescing nicely towards the finish that lingers.

Beautifully mature with sweet, sun-drenched black currant, fig, roasted herb and loamy soil characteristics, the dark plum/garnet-colored **1982 Lynch Bages** possesses opulent, fleshy flavors and a full-bodied finish.

The **1986 Château Margaux** has an exquisite bouquet that is now fully mature, with a mixture of red and black fruit, violets, pastilles and hints of cold stone. It blossoms in the glass.

The **1990 La Mission Haut-Brion** is a wine that just gives so much pleasure that it seems almost immoral to criticize. It has such an engaging, quintessential La Mission bouquet full of warm gravel, chestnut, morels and bay leaf scents that you just fall instantly under its charms.

The magnificent, fully mature **1990 Lynch Bages** exhibits an unbelievably explosive nose of black currants, cedarwood, herbs and spice.

The **2001 d'Yquem** is among a very small clutch of incredible wines that crash through the 100-point ceiling and rocket beyond the stratosphere!"

-Robert Parker Wine Advocate

- One Bottle of 1982 Château Canon
- One Bottle of 1982 Château Lynch Bages
- Two Bottles of 1986 Château Margaux
- Two Bottles of 1986 Château Haut-Brion
- Two Bottles of 1988 Château La Mission Haut-Brion
- Two Bottles of 1990 Château La Mission Haut-Brion
- Two Bottles of 1990 Château Lynch Bages
- One Half-Bottle of 2001 Château d'Yquem
- One Half-Bottle of 2009 Château d'Yquem

Canon, 1982 Lynch Bages, Margaux, Haut-Brion, La Mission and 2001 d'Yquem donated courtesy of the cellar of Morgan B. Stark

1990 Lynch Bages donated courtesy of David Lee

2009 d'Yquem donated courtesy of Dalia and Levi Kelman

Opening Bid: \$3,000



LOT 6

MANFRED KRANKL'S GRAND SLAM

"The 10th installment of this incredible "home" vineyard expression from Sine Qua Non's Cumulus vineyard knocks it out of the park. **The Next of Kyn 2016 Cumulus Vineyard No. 10** comes bursting from the glass with freshly crushed blueberries, blackberries and black raspberries plus sparks of kirsch, dark chocolate, violets and fragrant earth and invigorating wafts of menthol, cardamom and star anise. Full-bodied and built like a brick house, it has a solid structure of firm, very finely grained tannins and it is jam-packed with layers of earth and mineral laced black fruits, finishing long, beautifully plush and oh-so-perfumed. Stunning. 400 cases made.

Coming entirely from the Cumulus vineyard—the **2016 Touriga Nacional Numero Dois** gives a VERY spicy nose of Sichuan pepper, Chinese five spice, cumin and cardamom with a core of blackberry preserves, redcurrant jelly, bouquet garni, dusty soil, lavender, leather and tobacco. Full-bodied with a taut, tightly wound frame of chewy tannins, it is jam-packed with expressive layers, finishing very long with lingering fragrant earthy hints. Just 100 cases were made.

The **2014 Grenache Testa dei Cherubini** is strikingly pure and vibrant. The wine is full-bodied, layered and very concentrated...impressive length and depth.

The **2015 Syrah Trouver L'Arene** has a deep purple-black color with intense cassis, black plums and black cherries scents. A full-bodied, voluptuous beauty."

-Robert Parker Wine Advocate

- Next of Kyn Boxed Set, original wooden case
 - One Magnum of 2016 Next of Kyn No. 10
 - Two Bottles of 2016 Next of Kyn No. 10
 - One Bottle of 2016 Next of Kyn Touriga Nacional Numero Dois
- One Bottle of 2005 Sine Qua Non Grenache Atlantis Fe203-2c
- Two Bottles of 2014 Sine Qua Non Grenache Testa dei Cherubi
- Two Bottles of 2015 Sine Qua Non Syrah "Trouver l'arene"

Next of Kyn donated courtesy of Elaine and Manfred Krankl and Next of Kyn Sine Qua Non donated courtesy of Betsy and Ed Zimmerman

Opening Bid: \$1,800



LOT 7

GORGEOUS GRAND CRUS

"The **2014 Romanée-Saint-Vivant Grand Cru** has a detailed bouquet that stops you in your tracks. There is genuine mineraité and tension already locked in here, aromatics that are beautifully focused and almost Richebourg-like in style. The palate is medium-bodied with filigree tannin, succinctly interwoven new oak so that you barely notice its presence. It gently fans out towards the poised, tensile finish and by that time you are already won over by this outstanding Grand Cru from Dujac.

Tasted at the pre-dinner vertical to mark Sylvain Pitiot's retirement from the domaine, the **2006 Clos de Tart Grand Cru** has a deep, intense nose with plenty of dark berry fruit (blackberry and boysenberry), mixed with cedar and licorice scents. Saturnine at first, it responds to aeration, opening up with minimal encouragement and gaining more and more intensity. The palate is what you might call a bold and brassy style of Clos de Tart - upfront fruit, muscular, forthright tannin and enormous depth on the finish that fans out gloriously. Think of a blast of trumpets in the Albert Hall and you've got this wine. Immense!"

-Robert Parker Wine Advocate

- One Magnum of 2014 Dujac Pere & Fils Romanée Saint Vivant Grand Cru, original wooden case
- One Bottle of 1989 Domaine Jacques-Frédéric Mugnier Bonnes-Mares Grand Cru
- One Bottle of 2006 Domaine du Clos de Tart Clos de Tart Grand Cru

Dujac donated courtesy of The Perlman Music Program

Bonnes-Mares donated courtesy of Esther Rosenberg and Family

Clos de Tart donated courtesy of Dalia and Levi Kelman

Opening Bid: \$2,500



LOT 8

OUTSTANDING VERTICAL OF PINOT AND CHARD FROM MARCASSIN

"A massive explosion of white flower, corn relish, orange rind, lemon butter and sea breeze-like characteristics jump from the glass of this light gold/greenish-hued **2002 Chardonnay Marcassin Estate**. Magnificent fruit, a full-bodied texture, and superb intensity as well as precision characterize this youthful, full-throttle Marcassin.

Utterly perfect, the **2008 Chardonnay Marcassin Estate** is a dead-ringer for the 2007, but slightly richer and longer, as hard as that may be to believe. This extraordinary effort is unquestionably the 'Chardonnay of the Vintage.' In fact, it may be the 'Chardonnay of the Decade.'

To quote my original tasting note, the **2004 Pinot Noir Marcassin Estate** is utterly profound. Still youthful, this adolescent hits all the sweet spots on the palate as well as the olfactory senses. Dense plum/purple-colored with notes of Asian soy, porcini mushrooms, roasted meats, barbecue spices and lots of blueberry, plum, raspberry and black currant fruit, it is a deep, full-bodied, opulent tour de force in winemaking. Its youthfulness suggests it will continue to drink beautifully for at least another 15-20 years."

-Robert Parker Wine Advocate

- Seven Bottles of Marcassin 'Marcassin Vineyard' Chardonnay:
2002, 2004, 2005, 2006, 2007, 2008, 2009
- Six Bottles of Marcassin 'Marcassin Vineyard' Pinot Noir:
2003, 2004, 2005, 2006, 2007, 2009

2002 Chardonnay donated courtesy of Betsy and Ed Zimmerman

2004 – 09 Chardonnay and 2003 - 09 Pinot donated courtesy of Katherine and Peter Kend

Opening Bid: \$2,500



LOT 9

RARE '63 FONSECA & DINNER AT THE MODERN

Since its debut in 2005, The Modern has earned two Michelin stars, three stars from *The New York Times*, the Grand Award from *Wine Spectator* and four James Beard Awards, including Best New Restaurant, Outstanding Wine Service, and Outstanding Restaurant Design. The restaurant offers a welcome escape from the bustling Midtown neighborhood it calls home.

The Modern's Executive Chef Abram Bissell highlights exceptional ingredients and seasonality in his refined, unexpectedly playful dishes. You and your guests will enjoy a six-course tasting menu.

"The 1998 Las Cases has turned out to be one of the vintage's superb Medocs. It boasts an opaque black/purple color as well as a classic Leoville Las Cases display of lead pencil, gorgeously pure black raspberries and cherries, smoke, and graphite.

The Fonseca 1963 Vintage Port has a dark russet color. The nose is beautifully defined. It offers walnut, small cherries, juniper berries and a touch of spirit that expands in the glass. It is very harmonious, almost honeyed towards the finish with hazelnut and cloves infusing the decayed fruit and hints of menthol on the spicy aftertaste."

-Robert Parker Wine Advocate

- Dinner for Four at The Modern
- One Bottle of 1986 Dom Pérignon Rosé
- One Bottle of 1999 Domaine de Courcel Pommard Grand Clos des Epenots Premier Cru
- One Bottle of 1998 Château Leoville Las Cases
- One Bottle of 1963 Fonseca Vintage Port

Dinner at Modern donated courtesy of The Modern

DP Rosé, Pommard, Las Cases donated courtesy of the cellar of Morgan B. Stark

Fonseca donated courtesy of Dr. and Mrs. Sheldon Rabin

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Opening Bid: \$1,000



LOT 10

CASE VERTICAL OF ANGELUS

"A great Angélus and one of the two or three best vintages made under the talented young Hubert de Bouard, this wine still has a youthful, saturated ruby/purple color and a sweet nose of melted licorice intermixed with creme de cassis, tapenade, cedar, spice box, and vanilla. Very full-bodied, opulent, and rich, it is one of the 1989s that justifies the lofty reputation of this vintage.

Approaching perfection, the **2000 Angélus** is inky, bluish/purple-colored to the rim, offering up notes of incense, blueberry and blackberry liqueur, licorice, graphite and spring flowers. A touch of roasted espresso bean is also present. The wine has great concentration, a magnificent, full-bodied mouthfeel, stunning purity, and well-integrated acidity, tannin, alcohol and wood. This beauty seems to be in mid-adolescence with at least 25-30 years of life ahead."

-Robert Parker Wine Advocate

- Twelve Bottles of 1989 Château Angélus, original wooden case
- Twelve Bottles of 2000 Château Angélus, original wooden case

Donated courtesy of Dr. Robert and Vera Loeffler

Opening Bid: \$8,000



LOT II

A LUXURIOUS ESCAPE TO NAPA VALLEY

Two couples are invited to enjoy a fabulous two-night stay at one of the world's most exceptional wine country properties, **Meadowood Napa Valley**.

Settled on a private, two-hundred-fifty acre estate, Meadowood is known for its beautiful, natural setting, gracious hospitality, classic architecture, luxury lodging, as well as traditional pastimes including croquet, tennis, golf, swimming, fitness classes, hiking and the enjoyment of wine. Also a private club, Meadowood counts Napa Valley's most prominent vintners among its members.

During your stay, you and your guests will be treated to lunch at **The Napa Valley Reserve**. A private vineyard and winery founded by Bill Harlan, The Reserve is designed to allow members to experience all of the benefits of viticulture, winemaking and hospitality in the world's finest winemaking traditions. Lunch will feature wines produced by The Napa Valley Reserve and a menu inspired by the seasonal bounty of The Reserve's private gardens.

The winning bidder will also enjoy a rare visit to **Harlan Estate** in the western hills of Oakville. No less an authority than Robert M. Parker, Jr. said "Harlan Estate might be the single most profound red wine made not just in California, but in the world."

"The **2009 Harlan Estate** shows another side of this great Napa Valley wine. Freshly cut roses, dark fruit and licorice are woven together beautifully in this elegant, totally polished wine. The tannins are pure silk, while the radiant finish conveys an impression of pure sensuality. "
-Antonio Galloni

While in Napa, you will enjoy a behind-the-scenes look at **Colgin Cellars** which has been described as a "viticultural nirvana" set high on a mountain top overlooking Lake Hennessy. You'll enjoy an extensive tour of this private, state-of-the-art facility followed by a **private lunch** prepared by the winery chef and paired with exclusive Colgin library vintages.

"From their steep hillside vineyards in the Pritchard Hill area, the **2014 Colgin "IX Estate" Red** is a Napa cabernet sauvignon blend. Striking aromatics of violets, forest floor, loamy soil nuances, blueberry, black raspberry and blackberry soar from the glass of this spectacular 2014."
-Robert Parker Wine Advocate

Round out your visit with a special trip to **Bryant Estate**, overlooking Lake Hennessey on the western slope of Pritchard Hill, a discreet enclave situated in the Vaca Mountains between Oakville, Howell Mountain, Rutherford and Chiles Valley. Perched above the fog line at a 900-foot elevation, the steepness, undulating shape, light and ventilation make Pritchard Hill one of the most dynamic sites in winemaking.



Your guests will enjoy a VIP tour culminating in a wine-paired **lunch for six** at this spectacular property, which is otherwise closed to the public. The estate's ecological and ethical approach to farming combined with technical precision in winemaking consistently yield wines of exceptional character and caliber.

"The flagship wine, **2014 Bryant Family Vineyards Cabernet Sauvignon**, has an amazing, pure, crème de cassis set of aromatics and flavors, an inky purple color, gorgeous purity, full-bodied opulence and all of the characteristics one expects from this great, first-growth quality vineyard on a steep hillside on Pritchard Hill."

-Robert Parker Wine Advocate

- Lodging for Two Couples for Two Nights at Meadowood Napa Valley¹
- Lunch for Four with wine pairings at The Napa Valley Reserve
- VIP Tour and Tasting for Four at Harlan Estate²
- VIP Tour and Lunch for Six at Colgin Cellars, featuring library wines³
- VIP Tour followed by wine-paired Lunch for Six at Bryant Estate⁴
- One Magnum of 2009 Harlan Estate, original wooden case
- One Magnum of 2014 Colgin Cellars IX Estate, etched and numbered
- One Magnum of 2014 Bryant Family Vineyard Cabernet Sauvignon

*Meadowood Napa Valley experience and lunch at The Napa Valley Reserve donated courtesy of Carol and Philip Norfleet, The Napa Valley Reserve, and Meadowood Napa Valley
Magnum and VIP Tour and Tasting at Harlan donated courtesy of Harlan Estate
Magnum, VIP Tour and Tasting, and Lunch at Colgin donated courtesy of Colgin Cellars
Magnum and Lunch at Bryant Estate donated courtesy of Bettina S. and Donald L. Bryant
and Bryant Estate*

FINE PRINT

¹The stay at Meadowood may be redeemed Sunday-Wednesday, December-July, based upon availability on the nights requested. Room reservations must be made at least 8 weeks prior to the requested date. The original certificate must be presented upon arrival to Meadowood. Photocopies are not accepted.

²Tour and Tasting at Harlan Estate is valid Monday-Friday, with date and time agreed upon in advance.

³Tour and Lunch at Colgin is valid Monday-Friday, requires a minimum of 8 weeks notice, and is subject to availability on mutually agreed dates.

⁴VIP Tour and Lunch at Bryant Estate is subject to availability on a mutually agreed date, requires a minimum of 6 weeks notice.

Opening Bid: \$5,000



LOT 12

TOAST THE NIGHT WITH DP ROSE

Dom Pérignon Rosé is a tribute to Pinot Noir.

To work with Pinot Noir continually requires excellence and humility. In that regard, Dom Pérignon Rosé is a paradox to the point of contradiction, as it is the perfect balance of Chardonnay and Pinot Noir.

Although it took over ten years to reach the light of day, the color of Dom Pérignon Rosé dares to express all the tension between youth and maturity, between exhibition and restraint.

Dom Pérignon Rosé keeps the Pinot Noir promise by making it sing out loud, on a clear, vibrant and fragile note.

- Twelve Bottles of 2005 Dom Pérignon Rosé
Four original boxes, each containing three bottles

Donated courtesy of Vanessa and Henry Cornell

Opening Bid: \$1,500



LOT 13

UBER RARE CORTON-CHARLIE FROM COCHE

"The **2007 Corton-Charlemagne Grand Cru** is a taut, racy vintage of this great wine, unfurling with extended aeration to reveal aromas of green apples, citrus oil, white flowers, struck match and a subtle top note of petrol. On the palate, the wine is medium to full-bodied, chiseled and intense, with a bright line of acidity, a tight-knit core and a searingly stony finish.

The utterly profound **2008 Corton-Charlemagne Grand Cru** is one of Jean-François Coche's great achievements—and though today its quality is obvious, it's interesting that Jean-François and his son Raphaël recall 2008 in its infancy as "rude, closed, austere and cold." The wine wafts from the glass with notes of green orchard fruit, white flowers, oatmeal, vanilla pod, iodine and a subtle framing of new oak. On the palate, it's full-bodied, layered and multidimensional, its bright line of structuring acidity running through an ample but tense core of satiny texture and extract. The finish is bright, chalky and interminable. For a wine that retains all the tension and cut of a cool vintage, this Corton-Charlemagne's amplitude and power are striking. "Classic in the best sense" is Coche's understated judgment; less temperate commentators might call it perfection."

-Robert Parker Wine Advocate

- One Bottle of 2007 Domaine Coche-Dury Corton Charlemagne Grand Cru
- One Bottle of 2008 Domaine Coche-Dury Corton Charlemagne Grand Cru

Donated courtesy of Katherine and Peter Kend

Opening Bid: \$5,000



LOT 14

VÉRITÉ WINE LUNCHEON AND MAGNUM COLLECTION

The wines of Vérité embody the timeless traditions of France and the limitless possibilities of Sonoma County, California — one of the most diverse grape-growing regions in the world. Pierre Seillan utilizes a mosaic of more than 50 hillside estate vineyard parcels across four Sonoma appellations to create the Vérité wines, carefully tailoring his winemaking techniques and oak selection to the character of each parcel. This diversity of site yields a range of unique wine profiles from which to build the architecture of the final three Bordeaux-style Vérité blends: La Muse, La Joie, and Le Désir.

"The **2013 La Muse**, a blend of Merlot, Cabernet Franc and Malbec, is amazingly like a great vintage of Petrus, with mulberry, black cherry, licorice, truffle and unctuous, thick, juicy fruit all present in this full-bodied masterpiece.

The **2013 La Joie**, is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Showing loads of graphite, cedar wood, charcoal, crème de cassis and forest floor, this may well turn out to be a 50+ year wine. It tastes like a great first-growth Pauillac and has an amazing amount of complexity and richness.

The **2013 Le Desir** represents 2,500 cases. This is the softest of the three wines produced in 2013, and this blend of Cabernet Franc, Merlot, Cabernet Sauvignon and Malbec. Opaque purple, like its siblings, the wine is showing incredible floral, blueberry and espresso notes, exotic Asian spices, velvety texture, a supple, multilayered mouthfeel and incredible finish, with incense and licorice. Pierre Seillan is justifiably proud of what he has achieved, and his first vintage of Vérité was only 1998, but they go from strength to strength."

-Robert Parker Wine Advocate

The winner of this package will enjoy a multicourse luncheon for four guests, paired with Vérité library wines, hosted by the Vérité estate team at a choice restaurant in Healdsburg, located in picturesque Sonoma County.

- One Magnum of 2013 La Muse, original wooden case
- One Magnum of 2013 La Joie, original wooden case
- One Magnum of 2013 Le Désir, original wooden case
- Luncheon for Four with wine pairings in Healdsburg, CA

Donated courtesy of Vérité Winery and Estate

FINE PRINT: This offer is subject to availability on a mutually agreed date, offer expires February 28, 2022.

Opening Bid: \$1,500



LOT 15

95 HORIZONTAL AND DINNER AT ELEVEN MADISON

"The modern, elegant dining room of Eleven Madison Park displays the virtues of symmetry, with not so much as a chair pushed out of its proper place. Everything is custom made, from the staff's Todd Snyder suits to the handblown water vases. It's all evidence of Chef Daniel Humm's masterful precision that extends through the cuisine as it artfully unfolds before each guest. Post-renovation, the dining room is cleaner and the menu more minimalist than ever, but the restaurant has lost none of its classic appeal – in fact, this timeless New York restaurant looks set to be a favourite forever."

- Adapted from the Michelin Guide and World's 50 Best

"A stylish, elegant, more restrained style of Pichon Baron, this **1995 Pichon-Longueville Baron** is a deep ruby/purple-colored wine that offers a pure black currant-scented nose with subtle aromas of coffee and smoky toasty oak.

This **1995 Leoville Barton** possesses a dark ruby/purple color, as well as an oaky nose with classic scents of cassis, vanillin, cedar, and spice. Dense and medium to full-bodied, the 1995 is an outstanding textbook St. Julien that will handsomely repay extended cellaring.

The **1995 Château d'Yquem** is moving into its secondary aroma phase. A deep golden color, it has a dense and almost Barsac-like bouquet with tangerine, apricot, acacia and melted candle wax. It displays good intensity, unfolding beautifully in the glass. One can discern layers of marmalade infused with honey fruit, with a powerful, spicy finish that lingers long in the mouth. This is drinking perfectly now, but will surely age with style over many years."

-Robert Parker Wine Advocate

- Dinner for Four at Eleven Madison Park
- One Bottle of 1995 Dom Pérignon Champagne, original gift box
- One Bottle of 1995 Veuve Clicquot La Grande Dame Rosé Champagne
- One Bottle of 1995 Château Pichon-Longueville Baron
- One Bottle of 1995 Château Leoville Barton
- One Bottle of 1995 Château d'Yquem

*Dinner at Eleven Madison donated courtesy of The Perlman Music Program
Wines donated courtesy of the cellar of Morgan B. Stark*

FINE PRINT: As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservation. We kindly request your date options a minimum of eight weeks in advance. Tax and beverages are not included. Please confirm your corkage preferences when contacting us about your reservation.

Opening Bid: \$1,200



LOT 16

AN IMPERIAL VISIT WITH DINNER AT CHATEAU MARGAUX

"The **2014 Château Margaux** is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Affording the glass five to ten minutes to open, the aromatics are very similar to those expressed out of barrel, those dark cherries and violets tightly wound at first but unfurling beautifully and seemingly with each swirl of the glass. The palate is medium-bodied with very fine tannin and it appears to have fomented a little more finesse during its élevage. There is wonderful mineral tension and a dash of spiciness on the persistent finish. There remains some tightness here, the implication that this is a Château Margaux determined to give long-term pleasure. Therefore, do not be afraid to give it a decade in the cellar."

-Robert Parker Wine Advocate

Château Margaux produces very, very few Imperials. This one was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Madame Corinne Mentzelopoulos, especially for the 2020 Charity Wine Auction. We are grateful and honored to present it to you tonight.

The lucky winner of this Imperial is invited, along with seven guests, to visit the storied **Château Margaux** and an in-depth cellar tour and a private tasting. Afterwards, enjoy lunch or dinner at the Château hosted by Philippe Bascaules, General Manager and/or Aurélien Valance, Deputy General Manager, schedules permitting.

- One Imperial of 2014 Château Margaux, original wooden case
- Cellar Tour, Private Tasting, and Lunch or Dinner for Eight at Château Margaux

Donated courtesy of Mme. Corinne Mentzelopoulos and Château Margaux

FINE PRINT: The visit to Château Margaux does not expire. The winner is invited to visit when they are nearby.

Opening Bid: \$4,000



LOT 17

A WEEK IN THE HEART OF PARIS

Everybody dreams of having an apartment in Paris. The Weisers' two-bedroom apartment on the Ile Saint-Louis will surely fulfill that dream. The winning bidder will spend seven days and nights in this unique apartment located on quai Bourbon in the heart of Paris, just steps from Notre Dame!

According to Jacques Hillaret, the quai Bourbon was built between 1614 and 1646 and owes its name to the Royal Family of the Bourbon. All the buildings along the quai date back to the 17th century and overlook the Seine, just above the bridge Louis-Phillipe. King Louis-Phillipe placed the first stone on the bridge on July 28, 1833. When you look from the windows of the drawing room to the left, you see the church of St. Gervais. The construction of the church began when Lutetia (Paris under the Roman Empire) was merely a swamp.

As you enter the apartment, the mahogany console on the right is English 19th century and the two chairs on either side are Danish 1920s. The prints on the wall are by Nicola Vanni, who worked in Naples between 1750 and 1770. As you proceed into the drawing room, you will see a sculpture of Theseus fighting the centaur, Bienor, by Antoine-Louis Barye and cast by F. Barbedienne after a plaster shown in the salon of 1850. Copies of it can be found in several museums in Europe and America. The chaise longue to the right is Swedish 18th century. The four drawings are by Bouchet, one of the architects who collaborated on Paris's Madeleine church. The mirror above the fireplace dates from Napoleon III. The two sculptures on the mantelpiece are of Amerindiens, a European 19th century vision of America. The fireplace is Louis XVIth in style and the back plate is an original 18th century piece.

The master bedroom is covered with a fabric designed by Braquerie in the 1850s. The painting on the wall is by Danish post-Impressionist, Julius Paulsen, and the mirror is Provençal 18th century. The chest of drawers and the two side tables are original pieces built during the Napoleonic era and the four Biscuitware pieces are Danish 19th century, an allegory of the four seasons. The guest room is covered with a fabric called "The Lion and the Muses". The photographs, representing views of Paris, are late 1870s by Quinet, Lorgnier and unknown. The small game table is Louis XVI and the books on the way to the bathroom are from the repertoire of the French theater.

During your visit you will discover much more about the apartment, its furnishings and the Ile Saint-Louis. The island is its own microcosm, offering great dining, people-watching and shopping. All of this can be yours with a winning bid tonight.

- A seven-night stay at Eileen and Ambassador Ronald Weiser's fabulous Paris apartment

Donated courtesy of Ambassador and Mrs. Ronald N. Weiser

FINE PRINT: This offer is subject to availability and your reservation must be placed by February 2021.

Opening Bid: \$2,000



LOT 18

1982 FIRST GROWTH AT STONE BARNS

"Your meal at **Blue Hill at Stone Barns** doesn't begin with a menu; it starts with a conversation. Your server arrives to warmly pose questions like: How adventurous are you feeling this evening? Are there any foods you especially enjoy or dislike? What time would you prefer to finish dining? This last is a serious inquiry: given free rein, the kitchen is happy to serve you a meal that will last over five hours.

There are plenty of restaurants that, like Blue Hill at Stone Barns, create unforgettable experiences for their guests. But this restaurant, set on a working farm tucked among rolling hills 30 miles north of Manhattan, is the best restaurant in America because it is more than a restaurant. Under the guidance of Dan Barber, its executive chef, co-owner, and chief philosopher, it is an experiment, a laboratory, a learning center, and a model for the future of agriculture." *Adapted from EATER, December 2016*

"The **1982 Latour** has a medium garnet-brick color and then — pow! It belts out powerful notes of star anise, dried roses, sandalwood and new leather with a core of kirsch, blackberry tart, dried mulberries and blackcurrant pastilles.

The **1982 Mouton** remains one of the legends of Bordeaux. The creme de cassis, underlying floral note, full-bodied power, extraordinary purity, multilayered texture, and finish of over a minute are a showcase for what this Chateau accomplished in 1982."

-Robert Parker Wine Advocate

- Dinner for Four Guests at Blue Hill at Stone Barns
- One Bottle of 1982 Château Latour
- One Bottle of 1982 Château Lafite Rothschild
- One Bottle of 1982 Château Margaux
- One Bottle of 1982 Château Mouton Rothschild
- One Bottle of 1982 Château Haut-Brion

*Dinner at Blue Hill at Stone Barns donated courtesy of Katherine and Peter Kend
Bordeaux donated courtesy of Leslie and James Attwood*

FINE PRINT: As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservation. We kindly request your date options a minimum of eight weeks in advance. Please confirm your corkage preferences when contacting us about your reservation. Tax and gratuity not included.

Opening Bid: \$5,000



LOT 19

EXQUISITE 1929, PART I

"A deep garnet core. The nose of the **1929 Haut-Brion** is like a rich Côte-Rôtie with prunes, plum and tar. The palate is vigorous, rich, porty, and unlike any Bordeaux I have tasted."

-Robert Parker Wine Advocate

- Bottle of 1929 Château Haut-Brion

Donated courtesy of Daniel and Joanna S. Rose

Opening Bid: \$2,000



LOT 20

EXQUISITE 1929, PART 2

"Unlike many estates in Burgundy, de Vogüé has ancient architectural and viticultural origins, tracing its beginnings to the 15th century with ownership passing through 20 generations to the present proprietors. In 1925 it was inherited by Comte Georges de Vogüé, who ran the domaine for 52 years, and is now owned by his granddaughters, Claire de Causans and Marie de Ladoucette."-*Decanter*

- One Bottle of 1929 Domaine Comte Georges de Vogüé Musigny Grand Cru

Donated courtesy of Daniel and Joanna S. Rose

Opening Bid: \$2,000



LOT 21

HISTORIC HEITZ VERTICALS + LUNCH WITH CARLTON MCCOY

Family owned since its founding in 1961, Heitz Cellar's legacy runs as deep as the roots throughout the Napa Valley; a winery legend that has helped shape the history of Napa Valley winemaking.

In the late 1950s, pioneering vintner Joe Heitz ushered in Napa's modern era with his iconic, globally celebrated wines, including Napa Valley's first vineyard-designated Cabernet Sauvignon, the renowned Heitz Cellar Martha's Vineyard. Fifty-eight years of dedication to viticulture, stewardship, and classic winemaking, maintained the winery's notoriety as a benchmark amongst its peers in California and Europe.

In 2018, Heitz Cellar entered an exciting new chapter as this rich legacy was passed into the hands of the Lawrence family, whose deep roots in agriculture and commitment to the same core values of fine winemaking made it a perfect match. The wines are made with an unwavering commitment to quality from organically farmed, 100% Napa Valley fruit, and a commitment to the sustainability of Napa Valley.

You and three guests will enjoy a VIP experience at Heitz Cellars led by Master Sommelier Carlton McCoy, President and CEO of Heitz, including private lunch prepared at the property.

- Three Magnums of Heitz Cellars Martha's Vineyard Cabernet Sauvignon: 1980, 1997, 2007
- Three Magnums of Heitz Cellars Trailside Vineyard Cabernet Sauvignon: 1993, 2003, 2007
- Visit, Tour, Tasting, and Lunch for Four at Heitz Cellars hosted by Carlton McCoy

Donated courtesy of Carlton McCoy and Heitz Cellars

FINE PRINT: VIP experience is subject to availability on a mutually agreed date, we kindly request your date options 6 weeks in advance.

Opening Bid: \$1,500



LOT 22

A RARE THREE LITER OF DALLA VALLE'S 'MAYA'

"Deep garnet-purple colored, the **2015 Maya** opens with sweet plums, spice box and kirsch notes with nuances of vanillin, cocoa powder, dried herbs and loam. Medium to full-bodied, soft, approachable and very sexy even at this youthful stage, it has a long, perfumed finish."

-Robert Parker Wine Advocate

- One Three Liter Bottle of 2015 Dalla Valle Vineyards 'Maya', original wooden case

Donated courtesy of Dalla Valle Vineyards

Opening Bid: \$1,500



LOT 23

A BOX OF 82 LAFITE

"The 1982 Lafite possesses a dark, dense ruby/purple color with only a subtle lightening at the rim. Spectacular aromatics offer jammy cherry and black fruits intertwined with lead pencil, mineral, and smoky wood scents. Powerful for a Lafite, this wine unfolds to reveal extraordinary richness, purity, and overall symmetry in addition to stunning flavor depth and persistence. The finish lasts for nearly a minute...The modern day equivalent of Lafite-Rothschild's immortal 1959, the 1982 will enjoy another 50-60 years of life! An amazing achievement!"

-Robert Parker Wine Advocate

- Twelve Bottles of 1982 Château Lafite Rothschild, original wooden case

Donated courtesy of Suzie and Bruce Kovner

Opening Bid: \$18,000



LOT 24

A SHELTER ISLAND ADVENTURE....BY SEAPLANE!

Picture the perfect July weekend adventure!

After an exhilarating 35-minute trip on **Shoreline Aviation's** seaplane from the 23rd Street Seaplane Base on Manhattan's East Side, splash down at Shelter Island's Crescent Beach. Your home base for the weekend is the Shelter Island House: a gracious inn with luxurious, modern beach house flair.

Relax in your suite and get ready to be our guests for our summer gala, "**A Taste of Shelter Island**". The festivities kick off with cocktails on our beautiful beachfront lawn, before an unforgettable performance by the PMP Orchestra, led by Maestro Itzhak Perlman. After the music, enjoy signature tastes from Shelter Island's finest restaurants, and celebrate with the entire PMP family in our beautiful dinner tent.

The next morning, enjoy coffee and perfect French pastries at Marie Eiffel Market before you enjoy all that Shelter Island has to offer. Visit the local farmer's market at the Shelter Island Historical Society, tour historic Sylvester Manor, hike through Mashomack Nature Preserve, or bike along the causeway to beautiful Ram Island. Save room for lunch at the Red Maple or Isola in Shelter Island Heights.

Your evening plans are set! Come over to camp for an insider's tour and **family dinner** al fresco **with our students, faculty, and Toby and Itzhak Perlman**. Itzhak will share terrific vintages from his cellar to pair with PMP Chef Jim's renowned cuisine. After dinner, enjoy front row seats for classical masterworks performed by our exceptional students.

On Sunday morning, take a stroll in the Mashomack Nature Preserve before brunch at Ram's Head Inn, and savor the last hours before your seaplane brings you home.



Photo courtesy of Shoreline Aviation



- Two Round-Trip Seaplane Commuter Seats from NYC to Shelter Island
- Two Night Stay for Two Guests in a King Suite at the Shelter Island House
- Two Tickets for PMP's "Taste of Shelter Island" Summer Gala on Friday July 24, 2020
- Invitation to Family Dinner at Camp hosted by Toby and Itzhak Perlman, paired with wines from the Maestro's cellar
- Lunch for Two at Marie Eiffel Market
- Brunch for Two at Ram's Head Inn
- Your very own "PMP Concierge" for the weekend: Ground transportation, meals, and more, we'll help you plan your visit!

Seaplane seats donated courtesy of Shoreline Aviation

Accommodations and concierge donated courtesy of The Perlman Music Program

FINE PRINT:

If the weekend of July 24-26, 2020 doesn't work for you...your camp visit and Shelter Island experience may be scheduled for an alternate mutually agreeable weekend in the 2020 summer season.

Round-trip seaplane seats may be redeemed any weekend between May - October 2020, between the 23rd Street Seaplane Base and Shelter Island. Flights depart Thursday or Friday afternoon, and return Sunday evening or Monday morning. Expires October 2020.

Meals at Marie Eiffel Market and Ram's Head Inn do not include beverage, tax, or gratuity.

Opening Bid: \$3,000



LOT 25

A SUPERSIZED 1998 CHEVAL BLANC

"I seriously underestimated this wine, as I have often tended to do with Cheval Blanc. A potentially immortal example that has gained significant weight since it has been bottled, this blend of 56% Merlot and 44% Cabernet Franc has a saturated purple color and a glorious nose of menthol, plums, mulberries, new saddle leather, cocoa, and vanilla. Remarkably fuller-bodied than I ever remembered it young, with an amazingly seamless texture and tremendous concentration and extract, this full-bodied yet gorgeously pure and elegant wine is impeccably balanced and certainly one of the all-time great Cheval Blancs. If it continues to improve as much as it has since bottling, this wine will certainly rival the 2000, 1990, and 1982."

-Robert Parker Wine Advocate

Cheval Blanc produced only twelve Melchior from their 1998 vintage. This incredibly rare bottle can be yours tonight.

- One Melchior (18-Liter) of 1998 Cheval Blanc

Donated courtesy of Kristy and James H. Clark

Opening Bid: \$20,000



LOT 26

AN EXTRAORDINARY CDP & DINNER AT LE BERNARDIN

Envisioned in Paris by sibling duo Maguy and Gilbert Le Coze in 1972, Le Bernardin only served fish: fresh, simple and prepared with respect. After receiving its first Michelin star in 1976, and two more in 1980, the Le Cozes quietly opened Le Bernardin in New York in 1986. The rest is history.

Le Bernardin earned four stars from *The New York Times* three months after its opening, never having dropped a star throughout five reviews, and is the only restaurant to maintain this rating for that length of time. After the unexpected passing of Gilbert in 1994, Maguy Le Coze began working closely with Chef Eric Ripert, a disciple and close friend of Gilbert, who took over the kitchen to continue preparing the freshest seafood with the simple philosophy that the fish is the star of the plate.

"The **2000 Chateauneuf du Pape Cuvée da Capo** is a monument to old vine Grenache as well as traditionally made Chateauneuf du Pape. On the palate, the wine is enormous, with an unctuousity, thickness, and purity that must be tasted to be believed. This is a modern day legend in the making...and takes its place among some of the greatest Chateauneuf du Papes ever made."

-Robert Parker Wine Advocate

- Dinner for Four at Le Bernardin
- One Bottle of 1995 Veuve Clicquot La Grande Dame Champagne
- One Bottle of 2000 Domaine du Pegau Chateauneuf du Pape Cuvée da Capo
- One Bottle of 1986 Château Montrose
- One Bottle of 1983 Domaine Weinbach Tokay-Pinot Gris Vendage Tardives

Dinner at Le Bernardin donated courtesy of The Perlman Music Program

Champagne donated courtesy of the cellar of Morgan B. Stark

Cuvée da Capo donated courtesy of Dalia and Levi Kelman

Montrose donated courtesy of an anonymous collector

Weinbach donated courtesy of Joanna S. and Daniel Rose

FINE PRINT: As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservation. We kindly request your date options a minimum of eight weeks in advance. Tax, gratuity, and beverages are not included. Corkage is not permitted at Le Bernardin.

Opening Bid: \$1,200



LOT 27

CASE VERTICAL OF L'ÉVANGILE

"A fabulous example of l'Évangile at its best. Dense ruby/purple with some amber at the edge, this wine has a gorgeous nose of black truffles intermixed with caramel, malt chocolate, sweet black raspberries, and blackberries. The **1990 l'Évangile** is full-bodied, with loads of glycerin giving it a very opulent, almost viscous feel on the palate.

One of the vintage's most notable successes, l'Évangile's **1994** has a dense plum/ruby color, a sweet nose of licorice, black raspberry, and currant with a hint of roasted herbs and damp soil. Medium to full-bodied, very opulent, it has considerable richness in the front end and mid-section."

-Robert Parker Wine Advocate

- Twelve Bottles of 1990 Château l'Évangile, original wooden case
- Twelve Bottles of 1994 Château l'Évangile, original wooden case

Donated courtesy of Dr. Robert and Vera Loeffler

Opening Bid: \$4,000



LOT 28

BROOKLYN RESTAURANT CRAWL

Tucked in a deceptively quiet corner of Brooklyn's Cobble Hill neighborhood, is the next chapter of a mini-restaurant empire overseen by the visionary husband and wife team of Alex Raij and Eder Montero. These bold chefs are redefining traditional approaches to seafood and Spanish cuisine, in intimate spaces you won't want to miss.

You and your three guests are in for the time of your life. Your generous host will arrange for you to sample the standout dishes at Alex and Eder's exciting new spaces, located next door to each other. Enjoy a "pub crawl" in the best possible style, accompanied by hard-to-get CVNEs, before these jewels are discovered by the rest of the New York foodie scene!

At the stylish **La Vara**, Alex and Eder are celebrating the Jewish and Moorish legacies in regional Spanish cuisine. Perfumed with aromas of saffron, cumin, and orange blossom, the bold and improvisational menu showcases food and wine that is contemporary, original, and authentic all at once.

Saint Julivert Fisherie takes a decidedly more global approach to the world's oceans, channeling the Caribbean with jerk kanpachi collar, Mexico with shrimp-laced posole soups, China with chile- and oyster-topped pig-ear terrines, and Peru with elegant fluke ceviches.

- Dinner Experience for Four at Saint Julivert Fisherie and La Vara
- One Bottle of 1996 R. Lopez de Heredia Viña Tondonia Blanco Reserva
- One Bottle of 2015 Raúl Pérez Rias Baixas Sketch
- One Bottle of 1975 C.V.N.E. Rioja Imperial Reserva
- One Bottle of 1982 C.V.N.E. Rioja Viña Real Gran Reserva
- Roundtrip transportation via car to Brooklyn from Manhattan

Donated courtesy of Katherine and Peter Kend

FINE PRINT: As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservation. We kindly request your date options a minimum of eight weeks in advance. Tax, gratuity, and beverages are not included. Please confirm your corkage preferences when contacting us about your reservation.

Opening Bid: \$1,000



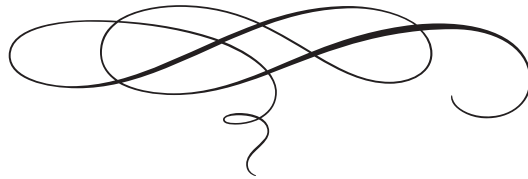
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THE ONLINE AUCTION
WILL CLOSE AT 9:30 PM
ON THURSDAY, FEBRUARY 6.



LOT 101

A JEROBOAM OF FAIVELEY

Domaine Faiveley's Latricières-Chambertin vineyard dates back to 1508 and is the most southern Grand Cru in Gevrey-Chambertin. This wine reveals exceptional balance between minerality and depth. An intense ruby red hue and complex nose offers rich roasted notes and spice. The palate opens up with rich, silky tannins that give way to a powerful and complex structure.

- One Jéroboam of 2012 Domaine Faiveley Latricières-Chambertin Grand Cru, original wooden case

Donated courtesy of Eve Faiveley, Erwan Faiveley, and Domaine Faiveley

Opening Bid: \$750

LOT 102

CAST AWAY IN PALM BEACH!

The lucky winner will enjoy a day on the open water, hosted by Vicki and Chris Kellogg. Fish the beautiful South Atlantic and dine in style with a catered lunch on Island Girl, a stunning 50-foot Viking launched directly from the Palm Beach Yacht Club. Afterwards, enjoy a touch of old-world Milan at Sant Ambroeus, a stylish ristorante that has quickly become one of the hottest spots in town.

- A day's fishing excursion and cruise for four on "Island Girl" private yacht (Palm Beach, FL)
- Dinner for Two at Sant Ambroeus

Island Girl Cruise donated courtesy of Vicki and Chris Kellogg
Dinner for 2 at Sant Ambroeus donated courtesy of Sant Ambroeus

FINE PRINT: Cruise subject to weather conditions, and a mutually convenient date. Kindly request at least four weeks in advance. Dinner at Sant Ambroeus is valid in Palm Beach, Southampton or New York City and does not include beverages, tax, or gratuity.

Opening Bid: \$1,500



LOT 103

MAGNUMS OF 1990 LA GRANDE DAME ROSE

"Deep, smoky aromas of strawberry, pear cider, cinnamon, earth and maple syrup. Very rich in the mouth, but also shows excellent verve for a wine with such volume; superripe flavors of strawberry, rose petal, iron and earth. In texture and size, this comes across more like a red wine than a rosé Champagne. Its spicy finish is long and gripping."

-Stephan Tanzer, International Wine Cellar

- 6 Magnums of 1990 Veuve Clicquot La Grande Dame Rosé Champagne
Two original boxes, each containing 3 magnums

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$2,500

LOT 104

MAGNUMS FROM BARON PHILIPPE DE ROTHSCHILD

"The **2006 Mouton-Rothschild** was really the wine that put winemaker Philippe Dhalluin on the map, in the sense that unlike the 2005 born in a great vintage, this 2006 had to transcend it. As expected, the nose has quite brilliant delineation with blackberry, graphite, here an almost cold slate-like scent. The palate is harmonious with the carefully judged acidity, fine-grain tannin and immense detail on the finish."

-Robert Parker Wine Advocate

- One Magnum of 2006 Château Mouton Rothschild
- One Magnum of 2006 Château Clerc Milon

Donated courtesy of Baron Philippe de Rothschild S.A.

Opening Bid: \$1,000



LOT 105

GO BACKSTAGE WITH THE MAESTRO

Itzhak Perlman is a maestro unlike any other. You and your guest will enjoy two VIP tickets for an upcoming performance, and an exclusive invitation to bypass the crowds and visit Itzhak and his fellow artists backstage after the performance. Upcoming appearances are scheduled in Boston, Chicago, Ravinia, Los Angeles, and many more to be announced. Choose an intimate recital, an invigorating concerto, or the inspiring new showcase event, "An Evening With Itzhak Perlman".

- Two VIP Tickets to the 2020 – 2021 Itzhak Perlman performance of your choice
- Invitation to meet the artists backstage after the concert

Donated courtesy of Primo Artists

FINE PRINT: We appreciate your ticket request a minimum of six weeks in advance. Excludes the New York Philharmonic's Gala Concert on September 16, 2020.

Opening Bid: \$250

LOT 106

BIG BUBBLY

"The finest release of this iconic cuvée since the 1996 vintage, the **2008 Dom Pérignon** wafts from the glass with an incipiently complex bouquet of Meyer lemon, green apple, dried white flowers and oyster shell, with only subtle hints of the smoky, autolytic aromas that have been such a prominent signature of recent releases. On the palate, the wine is medium to full-bodied, deep and complete, its notable flesh and amplitude controlled by incisive acids, with a youthfully exuberant but elegant mousse and a long, beautifully delineated finish."

-Robert Parker Wine Advocate

- One Magnum of Krug Grand Cuvée 164th Edition (2008 base wine)
- One Magnum of 2008 Dom Pérignon Champagne

Donated courtesy of Jane and Geoffrey Troy and New York Wine Warehouse

Opening Bid: \$700



LOT 107

SECOND TO NONE

"Very deep garnet-purple colored, the **2013 Second Flight** simply sings of spiced blueberries, black forest cake and preserved plums with suggestions of star anise, baker's chocolate, fertile loam and dried Provence herbs with a hint of lavender. Big, concentrated, full-bodied and packed to the gills with black fruits, exotic spice and floral layers, it has a firm frame of grainy tannins and just enough freshness, finishing with epic length and loads of layers.

The **2015 Cabernet Sauvignon RBS** has a very deep purple-black color and is a little reticent to begin, offering glimpses at crushed black berries, black cherries and black currants with touches of cedar chest, pencil lead, dark chocolate and dusty earth with a waft of cinnamon stick."
-Robert Parker Wine Advocate

- One Bottle of 2013 Screaming Eagle Second Flight
- One Bottle of 2015 Schrader Cabernet Sauvignon RBS Beckstoffer To Kalon Vineyard

Donated courtesy of Betsy and Ed Zimmerman

Opening Bid: \$600

LOT 108

MAGNUMS FROM THE CLARENCE DILLON DOMAINES

"Blended of Merlot, Cabernet Franc and Cabernet Sauvignon, the **2015 Le Clarence de Haut-Brion** displays a medium to deep garnet-purple color and expressive notes of crushed black cherries, blackberries, warm plums, dusty soil and spice cake with touches of dried roses and cigar boxes. Medium to full-bodied with wonderful concentration and depth, it features firm, beautifully rounded tannins and lively acid, finishing long and earthy."

-Robert Parker Wine Advocate

- One Magnum of 2015 Clarendelle Rouge
- One Magnum of 2015 La Chapelle de La Mission Haut-Brion
- One Magnum of 2015 La Clarté de Haut-Brion
- One Magnum of 2015 Le Clarence de Haut-Brion
- One Magnum of 2015 Le Dragon de Quintus

Donated courtesy of His Royal Highness Prince Robert of Luxembourg and Domaine Clarence Dillon

Opening Bid: \$500



LOT 109

BOLD BAROLO

"Enormously expressive and communicative, the **2003 Barolo Fossati Case Nere Riserva 10 anni** shows enough ripe fruit and soft fleshiness to carry it through the years. It expresses beauty and grace.

The **2013 Cappellano Barolo Otin Fiorin Piè Rupestris** is a magically ethereal, light and delicate expression that delivers a silky embroidery of wild raspberry, rose, dried violet and crushed stone aromas."

-Robert Parker Wine Advocate

- One Bottle of 2003 Barolo Fossati Case Nere Riserva 10 anni
- One Bottle of 2013 Cappellano Barolo Otin Fiorin Piè Rupestris

Donated courtesy of Betsy and Ed Zimmerman

Opening Bid: \$350

LOT 110

99 POINT MAGNUM FROM JOSEPH PHELPS

"Bottled in January 2019, the **2016 Insignia** is a blend of Cabernet Sauvignon, Petit Verdot, Cabernet Franc and Malbec, aged for 24 months in 100% new French oak barrels. Deep garnet-purple colored, the nose is a little reticent to begin, needing a fair bit of coaxing to reveal beautifully beguiling notions of wild blueberries, warm blackberries, black currant cordial, cloves and cedar chest with nuances of camphor, yeast extract, charcuterie and candied violets. Medium to full-bodied, the palate has fantastic elegance and depth, revealing loads of subtle floral, black fruit and earthy layers with a firm, very finely grained texture and seamless freshness, finishing with epic length."

-Robert Parker Wine Advocate

- One Magnum of 2016 Joseph Phelps Insignia

Donated courtesy of Joseph Phelps Vineyards

Opening Bid: \$350



LOT 111

MATURE PAUILLAC

"Pichon-Lalande's 1989 has a deep ruby/plum color with some lightening at the edge. The nose offers sweet plums and creme de cassis intermixed with vanilla and graphite. The wine is lush, medium to full-bodied, and layered with texture, low acidity, sweet tannin, and the hallmark purity and elegance this estate routinely produces."

-Robert Parker Wine Advocate

- Four Bottles of 1989 Château Pichon Longueville Comtesse de Lalande

Donated courtesy of an anonymous collector

Opening Bid: \$750

LOT 112

STUNNING MONTE BELLO

"The 2016 Monte Bello is stunning, bursting from the glass with aromas of crushed currants, plums, charcoal, sweet spices, black truffle and rich soil. On the palate, it's full-bodied, immensely deep and very concentrated, with an ample core of dark fruit that almost entirely conceals its rich chassis of tannin."

-Robert Parker Wine Advocate

- One Magnum of 2016 Ridge Monte Bello

Donated courtesy of Ridge Vineyards

Opening Bid: \$300



LOT 113

CLASSIC COGNAC

Believed to be from the 1940s, this **Cordon Bleu**—originally created by Edouard Martell in 1912—is dominated by eaux-de-vie from the Borderies region, resulting in floral nuances juxtaposed with round layers of candied fruit, complex spice, classic gingerbread, rancio and subtle vanilla.

- One 500ml Bottle of Martell Cognac Cordon Bleu c1940s
Original box, level: 4.5cm below foil

Donated courtesy of William Lauder

Opening Bid: \$500

LOT 114

BATTER UP WITH THE METS

Enjoy **Four Delta Sky360° Club** seats for a Mets game at Citi Field during the 2020 season.

Includes:

Parking

Four invitations to watch pre-game batting practice from the field

Exclusive photo opportunity in the Mets dugout

Donated courtesy of the Wilpon Family and Mets Baseball

FINE PRINT: Certain dates are excluded, including Opening Day and the Yankees series. Please confirm your preferred date option(s) when making your reservation. At least two weeks' advance notice is appreciated. Batting practice is not always available, please confirm when making your reservation.

Opening Bid: \$600



LOT 115

LA GRAND DAME ROSE VERTICAL

Savor four great vintages of **Veuve Clicquot's La Grand Dame Rosé**.

- One Bottle of 1988 Veuve Clicquot La Grande Dame Rosé Champagne
- One Bottle of 1990 Veuve Clicquot La Grande Dame Rosé Champagne
- One Bottle of 1995 Veuve Clicquot La Grande Dame Rosé Champagne
- One Bottle of 1998 Veuve Clicquot La Grande Dame Rosé Champagne

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$800

LOT 116

AUTOGRAPHED MAGNUM FROM PAUL HOBBS

"Deep garnet-purple colored, the **2014 Cabernet Sauvignon** leaps from the glass with fresh, exuberant cassis and crushed blackberry notes plus hints of cigar box, dried Mediterranean herbs, violets and Marmite toast. Full-bodied and built like a brick house, with firm, grainy tannins and lively acid supporting the generous black berry and savory flavors, it finishes with great length and poise. It is drinking beautifully now but has the stuffing to cellar for 12+ years."

-Robert Parker Wine Advocate

- One Magnum of 2014 Paul Hobbs Cabernet Sauvignon, *autographed by Paul Hobbs*

Donated courtesy of Paul Hobbs Winery

Opening Bid: \$200



LOT 117

DEBUT VINTAGE OF CHATEAU QUINTUS

"Formerly known as Tertre Daugay, this property was purchased by the Dillon family who also owns Château Haut-Brion and Château La Mission-Haut-Brion. The impressive 2011 is the first vintage the Dillons have controlled completely.

An equal part blend of Merlot and Cabernet Franc, the **2011 Château Quintus** boasts a deep blue/purple color along with copious raspberry, spring flower and herb characteristics intermixed with hints of gun flint and forest floor."

-Quote from Robert Parker Wine Advocate

- Three Magnums of 2011 Château Quintus, original wooden case

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$650

LOT 118

HONEY, I SHRUNK THE BORDEAUX

"This wine has turned out to be more impressive from bottle than it was in cask. It is a charming, intensely-scented wine with a tell-tale olive, earth, grilled beef, and black currant-scented bouquet soaring from the glass. Medium to full-bodied, with low acidity, and round, luscious, richly fruity flavors, this is a meaty, fleshy, delicious Talbot that can be drunk now."

-Robert Parker Wine Advocate

- 24 Half-Bottles of 1995 Château Talbot, original wooden case

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$1,400



LOT 119

HIGH SCORING NAPA CABS

"Deep garnet in color with a touch of purple, the **2007 Cappella Proprietary Red** needs just a little coaxing to begin, but it soon opens out with flamboyant crème de cassis, mocha, smoked game, menthol and underbrush notes with suggestions of Chinese five spice and potpourri. Full-bodied, richly fruited and oh-so-spicy in the mouth, the flavors are just starting to move into tertiary characters, supported by plush yet firm tannins and lovely freshness, finishing with great length."

-Robert Parker Wine Advocate

- One Bottle of 2007 Abreu Cappella
- One Bottle of 2016 Booker Vertigo
- One Bottle of 2014 Rudd Samantha's Cabernet Sauvignon

Donated courtesy of Betsy and Ed Zimmerman

Opening Bid: \$400

LOT 120

POMMARD PREMIER CRU

"The dark ruby-colored **1999 Pommard Grand Clos Des Epenots**, from the estate's eight-hectare monopole, has fresh black fruit and sweet oak aromas. Loads of blackberries, cassis, and road tar flavors can be found in its deep, powerful, and muscular character. It has excellent concentration yet a rugged, tannic, firm personality."

-Robert Parker Wine Advocate

- Six Bottles of 1999 Domaine de Courcel Pommard Grand Clos des Epenots Premier Cru

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$600



LOT 121

THREE-PACK OF 2002 BRYANT

"The **2002 Cabernet Sauvignon** was made during a transitional period for Bryant when the winery was being constructed and a dramatic change in the winemaking was taking place, from Helen Turley and John Wetlaufer, who had made all the vintages until 2002, to Philippe Melka and Mark Aubert, and of course today, a new team. One of the finest vineyards of Napa Valley, Bryant is situated high in the Lake Hennessey region. The 2002 is performing beautifully, revealing plenty of classic notes of blueberry liqueur intermixed with acacia flower, incense, camphor and graphite notes. Full-bodied, opulent and generous, with low acidity, it can be drunk now and over the next 7+ years."

-Robert Parker Wine Advocate

- Three Bottles of 2002 Bryant Family Vineyard Cabernet Sauvignon

Donated courtesy of an anonymous collector

Opening Bid: \$700

LOT 122

SIX-PACK OF '95 LEOVILLE BARTON

"This **1995 Barton** possesses a dark ruby/purple color, as well as an oaky nose with classic scents of cassis, vanillin, cedar, and spice. Dense and medium to full-bodied, with softer tannin and more accessibility than the 1996, but not quite the packed and stacked effect on the palate, the 1995 is an outstanding textbook St. Julien that will handsomely repay extended cellaring."

-Robert Parker Wine Advocate

- Six Bottles of 1995 Château Leoville Barton

Donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$425



LOT 123

UBER RARE VINTAGE PORTS

"The **1967 Quinta do Noval Nacional** has a strong ruby garnet, still with an impressively deep color core. Hues of liquorice, a hint of liqueur, sour cherries, white truffles, very multifaceted bouquet. Complex on the palate, fine fruit, very elegant, freshly structured, has a perfect balance...a perfectly matured vintage port and with one of the greatest wines ever."

-Quote from Falstaff

"This house must certainly be the Latour of Portugal. Their ports are remarkably backward yet still impressive when young. Of all the vintage ports, those of Taylor need the longest time to mature and even when fully mature seem to have an inner strength and firmness that keep them going for decades. Their tawnys are also among the very best, though somewhat expensive. The **1977 Taylor** has consistently been at the top of my list of vintage ports in this great vintage, although the Dow, Graham, and Fonseca are equally splendid.

Graham is another great port house, producing one of the deepest-colored and sweetest styles of vintage port. Along with Taylor and Fonseca, Graham has probably been the most consistent producer of great port in the post- World War II era. Their tawnys are quite good rather than exceptional, but their vintage ports are truly sublime and sumptuous. The **1970 Graham** is a monumental vintage port and one of the greats of the vintage."

-Robert Parker Wine Advocate

- One Bottle of 1966 Fonseca Vintage Port
- One Bottle of 1967 Quinta do Noval Nacional Vintage Port (from pre-phylloxera vines)
- One Bottle of 1977 Taylor Fladgate Vintage Port
- One Bottle of 1963 W & J Graham's Vintage Port
- One Bottle of 1970 W & J Graham's Vintage Port

Donated courtesy of Dr. and Mrs. Sheldon Rabin

Opening Bid: \$2,000



LOT 124

WINES FOR YOUR NEXT DINNER PARTY

These fine bottles will add an extra flourish to your next dinner party. Mature vintages of Champagne, Bordeaux and Burgundy will grace your table and impress your guests. The **1983 Weinbach Tokay-Pinot Gris Vendage Tardives** is the icing on this proverbial cake. Cheers!

"This **1995 Leoville Barton** possesses a dark ruby/purple color, as well as an oaky nose with classic scents of cassis, vanillin, cedar, and spice. The 1995 is an outstanding textbook St. Julien that will handsomely repay extended cellaring."

-Robert Parker Wine Advocate

- One Bottle of 1995 Veuve Clicquot La Grande Dame Champagne
- One Bottle of 1995 Château Leoville Barton
- One Bottle of 1999 Domaine de Courcel Pommard Grand Clos des Epenots Premier Cru
- One Bottle of 1983 Domaine Weinbach Tokay-Pinot Gris Vendage Tardives

Weinbach donated courtesy of Joanna S. and Daniel Rose

Other wines donated courtesy of the cellar of Morgan B. Stark

Opening Bid: \$300

LOT 125

SUPERSTAR MAGNUM OF 2014 'OLD SPARKY'

The **2014 Cabernet Sauvignon Old Sparky**, Fred Schrader's favorite selection, is a beautiful wine with great intensity and seems to be one of the superstars of this vintage. Smoky barbecue notes intermix with charcoal embers, blackberry, cassis, Christmas fruitcake, licorice and camphor. This is a complex 2014 that is showing beautifully at the moment and will continue to drink well for another 20 years.

-Quote from Robert Parker Wine Advocate

- One Magnum of 2014 Schrader Cellars 'Old Sparky' Beckstoffer To Kalon Vineyard

Donated courtesy of Schrader Cellars

Opening Bid: \$600

BOTTLE SIZES

375ml	Half bottle	3L	Jéroboam (Burgundy, Champagne, Rhône)
750ml	Bottle	4.5 – 5L	Jéroboam (Bordeaux)
1.5L	Magnum	6L	Imperial
3L	Double Magnum	6L	Methuselah (Burgundy, Champagne, Rhône)
		18L	Melchior

CONDITIONS OF PURCHASE

1. The auctioneer is the agent for The Perlman Music Program (herein "seller").
2. These Conditions of Purchase, as amended by addenda or oral announcements during the sale, constitute the entire terms and conditions of seller with respect to the sale and purchase of wines listed herein. By bidding, the bidder agrees to be bound by these Conditions of Purchase.
3. All bids are per lot as announced by the auctioneer, listed on the bid sheet, or amended in the addendum. Seller may divide, duplicate and/or combine any lot or lots at its sole discretion.
4. Absentee bids for this auction may be placed via fax or telephone prior to 3:00 PM (EST) on February 5, 2020. All lots will be sold to the highest bidder to be sold at the fall of the gavel. Duplicate lots may be offered to under-bidders at the discretion of the auctioneer.
5. Seller may, at any time prior to the fall of the gavel, withdraw a lot from the Auction.
6. Seller shall have the right to reject any bid at any time prior to the fall of the gavel. Bids will be accepted only from registered bidders.
7. Should a dispute arise between bidders in the Auction, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the right to resolve the dispute, re-offer, re-sell or withdraw the lot in question.
8. No bid shall be valid unless acknowledged by the auctioneer. A lot will be deemed sold at the fall of the gavel, after which the buyer assumes full risk and responsibility.
9. Bids that are submitted to the seller in writing, via fax, over the phone or otherwise left with the seller prior to the sale, for execution at or below a specified price, are entertained and executed by the seller for the convenience of the bidders; but the seller shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
10. All wines sold herein are subject to the provisions of the New York Alcoholic Beverage Control Act and are offered and sold subject to its provisions. Any offer or sale shall be governed and interpreted by the laws of the State of New York.
11. For federal income tax purposes, seller is classified as a tax-exempt corporation (Tax ID 11-324-7651) under the Internal Revenue Code Section 501(c)(3).
12. Prior to the receipt of any wine, purchasers must make full payment, in U.S. dollars, by March 3, 2020. Seller reserves the right to re-sell any lot or lots for which payment has not been made by this date. All payments must be made by personal check or credit card: Visa, Mastercard, or American Express.
13. Should any dispute related to these conditions of purchase arise, the prevailing party shall be entitled to its reasonable attorneys fees and costs.
14. No representative of seller shall have the right to waive or modify any of the terms and conditions set forth herein, except that the seller's authorized representative may do so by general announcement at the Auction.
15. The Auction is a widely publicized event. As a condition of and in consideration for participation in the Auction, participant releases the seller from any liability connected with the reproduction, adaptation, display, publication, and distribution, in any and all media, whether now known or yet to be developed, of any videos, photographs or other images taken of the participant at the Auction, participant's name, voice likeness, city of residence, and any other information regarding her or his participation in the Auction.
16. Terms and conditions of all lots and certificates must be strictly adhered to. Changes may not be allowable.
17. For those lots that include wine with a lunch or dinner, please consult with the restaurant before bringing wine to their premise for the meal. Other wines may be freely substituted in their place and/or wines may be purchased directly from the restaurant's wine list.

DISCLAIMER

Wines are described in this catalogue as accurately as possible. Buyers are urged to make allowances for slight variations in ullages and conditions. No guarantee is made regarding provenance and authenticity of the wines except where noted, and no returns will be accepted.

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Shipping arrangements for your purchase can be made once your payment for the purchase has been processed. Purchasers must arrange shipment within 30 days of receipt of payment.

For shipping arrangements, please contact:

The Wine Vault @ Western

winecellars@westerncarriers.com

800.631.7776

2220 91st Street, Main Building #1, North Bergen, NJ 07047

The "Purchaser" or "Buyer" understands that "Western" shall refer collectively and individually to Western Carriers, Inc., its shareholders, its officers, its directors, its agents, its affiliates and its representatives.

WHEREAS, in consideration for Western providing picking, packing, and transportation services for no charge, the Purchaser of any wine bought at Auction agrees to the following:

1) Western shall have no liability for any damage or complete destruction whatsoever, except in the case of gross negligence or willful misconduct, for any damage, partial or complete loss to any goods, including, but not limited to wine or other alcoholic beverages in assorted cases, which Buyer places in the custody or care of Western;

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3) Buyer agrees to indemnify Western with respect to any and all costs, including attorneys' fees, associated with enforcement of this Agreement.

Bidders should be aware of limitations and restrictions imposed by various states regarding importation of alcoholic beverages which have been purchased at auction and brought into that state's jurisdiction from another state. It is the sole responsibility of the purchaser to investigate, apply, obtain, route and comply with all special permits or license requirements prior to collection or shipment of wines purchased at this charity auction. The Perlman Music Program assumes no obligation or responsibility for obtaining permits or licenses on behalf of the purchaser prior to shipment, or any legal responsibility that may follow. Bidders are urged to familiarize themselves with their respective state's importation statutes prior to bidding at auction to determine if, when, and how wines may be legally delivered to their states from the State of New York.

Wines are insured at a nominal charge. Purchasers may waive insurance charges if their credit card provides insurance. Any loss or damage resulting from shipping wines via any carrier will be the sole responsibility and at the risk of the purchaser or such carrier. The Perlman Music Program will not be held responsible for any deterioration of wines.

SATURDAY, MARCH 14, 2020

A Musical Journey Hosted by Marcia and Henry Laufer

A festive reception, unforgettable chamber music concert, and elegant dinner
to honor Toby and Itzhak Perlman and their exceptional students.

Manalapan, Florida

WEDNESDAY, MARCH 25, 2020

Recital at Neue Galerie New York

PMP's captivating young artists present a sampling of classical masterworks
in the Neue Galerie's intimate Café Sabarsky.

New York, New York

FRIDAY, JULY 24, 2020

'Taste of Shelter Island' Summer Gala

Enjoy good company, local food and wine,
and a dazzling orchestral performance conducted by Maestro Itzhak Perlman
at our waterfront oasis nestled in the Hamptons.

Shelter Island, New York

To join us and learn more, call 212.877.5045
or email specialevents@perlmanmusicprogram.org.