



Toronto  
Symphony  
Orchestra

# Fine Wine

— AUCTION —

CELEBRATING  
**25**  
Years



**TUESDAY, NOVEMBER 10, 2015**  
CIBC - COMMERCE COURT WEST, 199 BAY STREET, 56<sup>TH</sup> FLOOR

# The Financial Benefits of Purchasing Wine at the TSO Fine Wine Auction

**There are significant cost savings when purchasing wine at charity wine auctions versus commercial wine auctions.**

At the TSO charity wine auction, the purchaser pays only the hammer price (i.e., the winning bid).

**There is no buyer's premium or additional taxes (HST) charged.**

When purchasing wine at a commercial auction, one can pay up to or more than 30%-35% in additional fees, which includes a buyer's premium of approximately 20% and a tax (HST) of 13% payable on both the hammer price and the buyer's premium.

## Approximate Cost Comparison on a \$1,000 Wine Purchase (Charity vs Commercial)

	<b>TSO Fine Wine Auction</b>	<b>Commercial Wine Auction</b>
Hammer Price:	\$1,000	\$1,000
Buyer's Premium:	—	\$200
HST on Hammer Price:	—	\$130
HST on Buyer's Premium:	—	\$26
<b>Total Cost to Purchaser:</b>	<b>\$1,000</b>	<b>\$1,356</b>

**\$356 Savings**

**35.6% Difference**

## 25th Annual TSO Fine Wine Auction

A PROJECT OF THE TORONTO SYMPHONY VOLUNTEER COMMITTEE

### TSO FINE WINE AUCTION

**Tuesday, November 10, 2015**

CIBC – Commerce Court West, 199 Bay Street, 56th Floor, Toronto

Reception: 5:30 p.m.

Auction: 6:15 for 6:30 p.m.

For more information and to register, please visit

TSVC.CA/Fine-Wine-Auction or call 416-593-7769 x359

### ALL INQUIRIES AND ABSENTEE BIDS SHOULD BE ADDRESSED TO:

**Toronto Symphony Volunteer Committee**

Attn: Linda McGeown

212 King Street West, 6th Floor

Toronto, ON, Canada M5H 1K5

Telephone: 416-593-7769 x359

Email: lmcgeown@tso.ca

### AUCTIONEER

Stephen Ranger

### WINE APPRAISER & CONSULTANT

Robert Jull, Vinifera Wine Services

### INVENTORY MANAGEMENT

Warren Porter and Robert Anderson,

Iron Gate – Private Wine Management

### WE WOULD LIKE TO THANK OUR SPONSORS:

CIBC for their outstanding generosity as  
sponsor of the Fine Wine Auction evening.



Penfolds for providing the wine for the  
Fine Wine Auction reception.



## In honour of Sam Sarick and the success of the Toronto Symphony Orchestra Fine Wine Auction



The Toronto Symphony Orchestra (TSO) Fine Wine Auction celebrates its 25th anniversary this year. However, the auction might never have taken place were it not for the determination of Sam Sarick — music lover, art collector, oenophile and philanthropist extraordinaire — and the Toronto Symphony Women's Committee (now known as the Toronto Symphony Volunteer Committee).

In 1990, Eugene Wagner, the general manager of the Four Seasons Hotel, approached Ann Buik, president of the Toronto Symphony Women's Committee, and suggested that the Symphony mount a wine auction as a fundraising mechanism. He offered to take care of the logistics of the auction for a small percentage of the funds raised.

Frances Gruber, who was the New Projects Committee chairperson at the time, phoned her friend Sam Sarick. He told her the only way she would be able to do this was to get a licence from the provincial government. He felt that he and the Women's Committee could put together the auction themselves. He called his friend Philip Tannenbaum, the founder of the Chicago Wine Company. Philip not only gave him the blueprint on how to run a wine auction, he also put him in touch with one of the world's best auctioneers, Patrick Grubb, a Master of Wine and Director of Wine at Sotheby's in London, UK.

Frances and her committee put together a 20-page proposal to present to the government. They tried to convince the Liquor Licence Board of Ontario to grant them a licence. Members of the TSO board stepped in and arranged a meeting with Frances and the Minister of Consumer and Commercial Relations, who was impressed with the proposal. It looked like everything was going straight through, she recalls — that is, until David Peterson, then premier of Ontario, called a snap election.

The Liberals were out and on October 1, 1990, Bob Rae was sworn in as the first NDP premier of Ontario. According to the late Peter Kormos, the new Minister of Consumer and Commercial Relations had absolutely no interest in the TSO holding a wine auction.

The event was three weeks away and the wine had already been donated. All the pieces were in place, but there could be no auction without the licence. Frances turned once more to Sam Sarick, who called his friend Gerry Charney, an arbitration lawyer who appreciated and collected fine wine, and for whom Bob Rae had articulated as a young lawyer. Through that introduction, at the 11th hour, the Toronto Symphony Women's Committee got its licence as a one-off charity event.

To add lustre to the evening, Sam Sarick's wife Esther, a member of the volunteer committee, contacted Mme. Corinne Mentzelopoulos, the owner of Château Margaux, and invited her to the dinner that would follow the auction. At that dinner a range of Château Margaux wines were served.

That first-ever charity auction in the Province of Ontario raised close to \$500,000 and became the model for many charitable foundations to follow in the future, including those conducted by SickKids Hospital, Toronto General Hospital, the Canadian Opera Company, and Grapes for Humanity.

Since its inception 25 years ago, this annual fundraiser has raised over \$6 million with the generous support of donors and buyers. Funds raised support the world class Toronto Symphony Orchestra, and provide funding and support to the Toronto Symphony Youth Orchestra and the TSO's music education programmes that reach over 50,000 students each year.

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## A Message from the Music Director

Toronto Symphony Orchestra



It is my distinct pleasure to welcome you to the 25th annual Fine Wine Auction presented by the Toronto Symphony Volunteer Committee. What an amazing milestone to have reached with 25 years of this wonderful event! The TSVC's unwavering support of the Toronto Symphony extends far beyond tonight's auction. The TSO musicians and I are grateful to the TSVC for its enduring support. Your generous patronage of the Fine Wine Auction helps the Toronto Symphony Orchestra continue to play a vital role in the cultural life of our city. Through your gifts to this event, you support the TSO's music education and outreach programmes, which are vital to ensuring that the next generation of TSO musicians enjoy an audience that is just as enthusiastic as our audience today. I thank you and hope you enjoy the Auction!

*Sincerely,*

**Peter Oundjian**

Music Director

Toronto Symphony Orchestra

## A Message from the President & CEO

Toronto Symphony Orchestra



This year marks the 25th anniversary of the TSO Fine Wine Auction presented by the Toronto Symphony Volunteer Committee. The TSO Fine Wine Auction has become one of the most important annual fundraising initiatives designed to support the Toronto Symphony Orchestra in its mission to become an orchestra for all Torontonians and truly one of the world's most innovative arts organizations. I extend my sincere appreciation and congratulations to the entire Toronto Symphony Volunteer Committee, especially the TSO Fine Wine Auction Committee, chaired by Roberta Innes, for creating an event that has contributed over \$6 million to support the activities of the Toronto Symphony Orchestra. I encourage you all to support the TSO through active participation, bidding and merry making through the TSO Fine Wine Auction. Thank you in advance for your support.

*Yours sincerely,*

**Jeff Melanson**

President & CEO

Toronto Symphony Orchestra

## A Message from the Co-Presidents



tso | volunteer committee



The Toronto Symphony Volunteer Committee (TSVC) continues a distinguished tradition which has firmly established the Annual Fine Wine Auction, and is very excited to be celebrating its 25th Anniversary. A leader in the field, this event is one of the most successful TSVC fundraising events for the Toronto Symphony Orchestra (TSO). We are grateful for the generosity of our many wine donors, purchasers and participants.

Over the past 25 years, the Fine Wine Auction and Festival events have raised more than six million dollars in support of the TSO. Our hard work and success ensures that Toronto has a world-class symphony orchestra.

The TSVC supports financially and with volunteer presence, the following programmes that your participation helps make possible:

- We provide a significant gift towards the TSO operations;
- We support the Young People's Concerts on Saturday afternoons for the delight and education of thousands of children;
- We provide financial support to the Toronto Symphony Youth Orchestra and are committed to the tuition free model. We will provide tuition for a student from a group of auditioned young musicians, from ages 11-22, who perform twice a year and on occasion along side the Toronto Symphony Orchestra;

- We support the Morning with the Symphony programme – a unique opportunity for high school students to attend a working rehearsal of the Toronto Symphony Orchestra;
- We sponsor a concert performed by the TSO.

Congratulations to Roberta Innes, Chair of the 25th Fine Wine Auction for her organized and professional approach to ensuring the success of this year's event. Special thanks to her committee for their dedication, hard work, enthusiasm and skillful organization that have contributed to this high standard of achievement.

Special thanks to Robert Jull, wine appraiser and consultant of Vinifera Wine Services, and Iron Gate – Private Wine Management for storing the wine donations.

We also acknowledge our esteemed auctioneer, Stephen Ranger, Vice President, Business Development at Waddington's, for his time and expertise in conducting the Auction.

Our sincerest appreciation to CIBC for generously hosting this very special evening.

We would like to express our deepest thanks to all who made our 25th Annual Fine Wine Auction such an outstanding success. Sponsors, donors, buyers, event participants and volunteers are all so important in ensuring that the Toronto Symphony Orchestra continues to inspire our community.

**Joanne Colbourne**

Co-President

Toronto Symphony Volunteer Committee

**Debra Walker**

Co-President

## A Message from the TSO Fine Wine Auction Chair — 25th Anniversary Year



It has been an honour and a privilege to chair the silver jubilee year of the TSO Fine Wine Auction, which was the first charity auction in Ontario. It has been one of the Toronto Symphony Volunteer Committee's major fundraisers every year since its inception. Proceeds from this event support the Toronto Symphony Orchestra and its many outreach programmes.

I want to thank the wine donors and buyers without whom this event obviously would not take place. I also wish to thank the TSVC Fine Wine Auction committee, which has been involved in all aspects of the auction. We have all worked together planning the event, acquiring wine, marketing and publicizing the event, picking up wine, and working on the actual auction day. And, of course, we thank our TSVC general manager Linda McGeown, whose extensive knowledge of the wine auction contributes greatly to its success. We are also extremely grateful to CIBC for once again so generously hosting the event in this fantastic facility, and to Penfolds for providing the wine for the reception.

My best wishes to everyone for a great evening. We hope that you bid generously and have fun!

### **Roberta Innes**

Chair, TSO Fine Wine Auction

## Auctioneer



Stephen Ranger is Vice-President of Business Development at Waddington's, Canada's leading auction house.

With over 25 years' experience in the art world as an auctioneer, appraiser and consultant, Stephen is a pioneer in the sale of fine wine at auction in Canada. In the last 10 years he has been involved in some of Canada's highest-grossing sales of art and fine wine at auction. As an auctioneer, Stephen contributes his services and expertise to over 20 charitable fundraising auctions each year, raising in excess of \$2 million annually for the community.

### **Stephen Ranger**

Auctioneer

## Appraiser & Consultant



Robert Jull is the owner of Vinifera Wine Services, which was established in 1988.

He is a wine importer, specializing in French wines since 1988. Robert travels to France a minimum of two times a year and tastes in all major French viticultural regions. Vinifera currently represents approximately 70 domains. Robert has been involved in wine appraisal for the Toronto Symphony's Fine Wine Auction since 1990. In addition, Robert has been doing wine appraisals for insurance and property dispute situations since 1993, including assessment of perils and tasting. He has extensive international purchasing experience at auction, both at the wholesale and retail levels.

### **Robert Jull**

Wine Appraiser & Consultant  
Vinifera Wine Services



## Introduction to the Auction Directory

### CAVEAT

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While every effort has been made to ensure the accuracy of the information about the wines in this catalogue, errors and omissions may occur. The Toronto Symphony Orchestra and the Toronto Symphony Volunteer Committee cannot be held liable if purchased wines do not fit the description contained herein.

### ORGANIZATION

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This catalogue has been organized according to wine-growing regions. There are many vertical and horizontal groupings to enhance selection and comparability. The auction will be conducted in catalogue order.

### WINE INSPECTION AND CONDITION NOTES

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As in previous years, all bottles from older vintages have been inspected. Where in any case considerations regarding the label, bottle condition, or the fill level are deemed to have a potential effect on the value or quality of the wine, particulars of that condition have been indicated. As is customary, somewhat greater ullage in older vintages is considered acceptable, provided that no leakage is evident, with no comment necessary.

### WINE REVIEWS AND RATING

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For wine reviews, we have relied on Robert Parker of the Wine Advocate and Wine Spectator, Vinous Media, as well as other professional wine reviews, whose numerical reviews are standards of reference for international wine enthusiasts. Wherever possible, the most recent review for a wine has been used.

## Wine Donors

IN APPRECIATION

We gratefully acknowledge the wine donations and generous support of our wine donors, without whom it would not be possible to hold our 2015 Fine Wine Auction in support of the TSO.

We appreciate your positive response and thank you all.

### METHUSELAHS

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(\$40,000 to \$74,999)

Anonymous (2)  
Stephen Markson

### IMPERIALS

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(\$20,000 to \$39,999)

Anonymous (4)  
Rahul Suri

### JEROBOAMS

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(\$5,000 to \$19,999)

Anonymous (6)  
Tom Bogart  
Gary Craig  
Larry Dare  
Dolly and Max Kerzner  
Dr. S.O. Kjellberg  
Samuel Sarick  
Gerry Schwartz  
Rhoda and Victor Shields  
Alfred G. Wirth

### MAGNUMS

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(up to \$4,999)

Anonymous (10)  
Joni Boyer  
John H. Brown  
Charles (Chuck) Byers  
John and Julia Campbell  
Dr. Paul Chapnick  
John and Libby Crossingham  
Joe Dickstein  
Peter Dowbiggin  
Robert and Ellen Eisenberg  
Dr. Grant Farrow  
Peter Fitting  
David Hamilton

### MAGNUMS (con't)

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(up to \$4,999)

Roberta and Dick Innes  
John Lewarne  
James P. Mahoney  
Robert McConnell  
Elliott Rosenberg  
James Savary  
Mrs. Louise Starkman  
Derrick Strizic  
U.S. Consulate General  
Jack and Debra Walker  
W.L. Wallace  
Joseph Wearing

List complete at time of printing.



# Fine Wine

A U C T I O N L O T S

## Alsace

- 1** **LEON BEYER 1998** (1)  
Les Ecaillers Riesling  
**LEON BEYER 2000** (2)  
Cuvee Des Comtes D'Eguisheim  
Gewurztraminer  
**PIERRE CHARAU 2004** (1 hf. bt.)  
Cuvee Particuliere Riesling  
**ZIND HUMBRECHT 2005** (2)  
Clos Hauserer Riesling  
**ZIND HUMBRECHT 2007** (1)  
Brand Grand Cru Vieilles Vignes Riesling
- 1 HF. BT & 6 BTS.      *Estimate* \$415 – \$554

## Bordeaux

- 2** **THIEULEY 1995** (12)  
Bordeaux Superieur
- 12 BTS.      *Estimate* \$605 – \$806
- 3** **DOMAINE DE CHEVALIER 1975** (1)  
Graves  
**SENEJAC 1988** (1)  
Haut-Medoc  
**LA LAGUNE 1995** (1)  
Haut-Medoc  
**BEAUMONT 2000** (2)  
Haut-Medoc  
**LIVERSAN 2003** (6)  
Haut-Medoc
- 11 BTS.      *Estimate* \$670 – \$894
- 4** **FOURCAS HOSTEN 1983** (1)  
**FOURCAS LOUBANEY 1988** (3)  
**FOURCAS DUMONT 1999** (12)  
Lustrac
- 16 BTS.      *Estimate* \$1,118 – \$1,490
- 5** **CLARKE 2000** (7)  
Lustrac-Medoc
- 7 BTS.      *Estimate* \$700 – \$933

- 6** **CLARKE 1990** (1)  
**CLARKE 2003** (6)  
Lustrac-Medoc
- 7 BTS.      *Estimate* \$630 – \$840

- 7** **DESMIRAIL 1982** (1)  
**DU TETRE 1983** (1)  
**D'ANGLUDET 2000** (4)  
**BOYD-CANTENAC 2005** (1)  
Margaux
- 7 BTS.      *Estimate* \$823 – \$1,097

- 8** **GISCOURS 1967** (2)  
**GISCOURS 1971** (1)  
**GISCOURS 1975** (1)  
**GISCOURS 1983** (1)  
**GISCOURS 2004** (1)  
Margaux
- 6 BTS.      *Estimate* \$858 – \$1,144

- 9** **KIRWAN 1982** (1)  
**KIRWAN 2000** (1)  
Margaux
- 2 BTS.      *Estimate* \$310 – \$414

- 10** **LA BARON DE BRANE 1999** (2)  
**MALESCOT ST. EXUPERY 1999** (3)  
**MALESCOT ST EXUPERY 2003** (2)  
Margaux
- 7 BTS.      *Estimate* \$781 – \$1,042

- 11** **MARGAUX 1970** (1)  
**MARGAUX 1978** (1)  
Margaux
- 2 BTS.      *Estimate* \$1,345 – \$1,794

**12 PALMER 1982** (1)  
**MARGAUX 1983** (1)

Deep ruby-red. Exotic aromas of cassis, meat and smoke, plus a whiff of funky wood. Then remarkably sweet, lush and suave, with a flavor of raw berries. Pure Margaux silkiness allied to firm structure. Finishes very long, with rich, sweet tannins. Remarkable wine, particularly considering that the bottle was not perfect. Pristine bottles of this wine are just now embarking on their period of peak drinkability, which should last another 20 years or more. (Jul 2002) 95 Points \_ Vinous - Stephen Tanzer

**MARGAUX 1985** (3)

Margaux

5 BTS. *Estimate* \$4,140 – \$5,520

**13 MARGAUX PAVILLION ROUGE 2003** (1)  
**MARQUIS D'ALESMÉ 2005** (6)

Margaux

7 BTS. *Estimate* \$683 – \$910

**14 PALMER 1983** (3)

Margaux

3 BTS. *Estimate* \$1,715 – \$2,287

**15 PALMER 1975** (1)

**PALMER 1989** (1)

**PALMER 2002** (1)

Margaux

3 BTS. *Estimate* \$1,148 – \$1,531

**16 RAUSAN-SEGLA 1986** (4)

Margaux

4 BTS. *Estimate* \$1,339 – \$1,786

**17 POUJEAUX 1998** (1)

Moulis-En-Medoc

**MALMAISON 2000** (2)

Moulis

**MALMAISON 2005** (6)

Moulis

9 BTS. *Estimate* \$516 – \$688

**18 BATAILLEY 1964** (1)

**CLERC MILON 1995** (3)

**CLERC MILON 1997** (1)

**CLERC MILON 2001** (1)

**CLERC MILON 2003** (3)

Pauillac

9 BTS. *Estimate* \$1,405 – \$1,874

**19 CORDEILLAN-BAGES 2005** (6)

Pauillac

6 BTS. *Estimate* \$994 – \$1,325

**20 D'ARMAILHAC 1995** (5)

**D'ARMAILHAC 2000** (1)

**D'ARMAILHAC 2003** (6)

Pauillac

12 BTS. *Estimate* \$1,508 – \$2,010

**21 DUHART MILON 2003** (6)

Pauillac

6 BTS. *Estimate* \$1,015 – \$1,354

**22 GRAND PUY LACOSTE 1985** (1)

**GRAND PUY LACOSTE 1986** (1)

**GRAND PUY LACOSTE 1996** (3)

**GRAND PUY LACOSTE 2000** (2)

**GRAND PUY LACOSTE 2004** (2)

Pauillac

9 BTS. *Estimate* \$1,601 – \$2,134

Lot 24



**23 GRAND PUY DUCASSE 1961 (1)  
HAUT BAGES LIBERAL 2008 (3)**

Pauillac

4 BTS. *Estimate* \$698 – \$931

**24 LAFITE ROTHSCHILD 1966 (1 mag.)**

Pauillac

1 MAG. *Estimate* \$3,024 – \$4,032

**25** 1 MAG. *Estimate* \$3,024 – \$4,032

**26 LAFITE ROTHSCHILD 1982 (1)**

Pauillac

Good full, deep red. Slightly high-toned, highly nuanced nose of currant, roasted meat, cedar, marzipan, smoke and tobacco. Supple on entry, then firmed by sound acids. Still quite unevolved but seems distinctly less deep than the bottle of '59 I tasted alongside it. A rather muscular style of Lafite, finishing with big, tongue-dusting tannins. Drink 2005 through 2030. 93(+?). My second bottle showed a darker red-ruby color; higher-pitched aromas of redcurrant, cedar, orange peel and coconut; a bright, very tight palate impression, with strong acidity contributing to the impression of steely spine; and a very subtle and very long, firmly tannic finish. This bottle seemed even less evolved than the first sample. (Jul 2002) 95+ Points \_ Vinous - Stephen Tanzer

1 BT. *Estimate* \$3,129 – \$4,172

**27 LAFITE ROTHSCHILD 1986 (2)**

Pauillac

2 BTS. *Estimate* \$3,551 – \$4,734

**28** 2 BTS. *Estimate* \$3,551 – \$4,734



- 29 LAFITE ROTHSCHILD 1988 (4)**  
Pauillac  
4 BTS. *Estimate* \$3,888 – \$5,184
- 30 4 BTS.** *Estimate* \$3,888 – \$5,184
- 31 LAFITE ROTHSCHILD 1989 (12)**  
Pauillac  
OWC (Original Wooden Case)  
12 BTS. *Estimate* \$14,638 – \$19,517
- 32 LAFITE ROTHSCHILD 1995 (2)**  
Pauillac  
2 BTS. *Estimate* \$2,309 – \$3,078



- 33 LATOUR GRAND VIN 1990 (3)**  
Pauillac  
3 BTS. *Estimate* \$5,011 – \$6,682
- 34 LATOUR GRAND VIN 1996 (2)**  
Pauillac  
2 BTS. *Estimate* \$2,474 – \$3,299
- 35 LATOUR GRAND VIN 2002 (2)**  
Pauillac  
2 BTS. *Estimate* \$1,703 – \$2,270
- 36 LATOUR GRAND VIN 2004 (1)**  
**LES FORTS DE LATOUR 2009 (1)**  
Pauillac  
2 BTS. *Estimate* \$1,020 – \$1,360

- 37 LYNCH BAGES 1978 (1)**  
**LYNCH BAGES 1985 (3)**  
Pauillac  
4 BTS. *Estimate* \$1,219 – \$1,625

- 38 LYNCH BAGES 1989 (4)**  
Pauillac  
Deep ruby-red. Still youthfully closed but highly complex nose hints at cassis, minerals, gunflint and Oriental spices. Quite clean and juicy, boasting lovely precision and size to its flavors of small dark berries, smoky plum, coffee and minerals. This pure, long wine finishes with enticingly soft flavors of red cherry and marzipan. Though rich and opulent, this graceful, seamless wine can still age effortlessly. Maybe the best Lynch-Bages of the last 30 years. (Jan 2012) 95 Points \_ Vinous - Ian D'Agata

- 4 BTS. *Estimate* \$2,422 – \$3,229
- 39 4 BTS.** *Estimate* \$2,422 – \$3,229
- 40 2 BTS.** *Estimate* \$1,211 – \$1,614

- 41 LYNCH BAGES 1990 (2)**  
Pauillac  
**LYNCH BAGES 1995 (1)**  
Pauillac  
3 BTS. *Estimate* \$1,329 – \$1,772
- 42 LYNCH-MOUSSAS 1989 (4)**  
Pauillac  
4 BTS. *Estimate* \$518 – \$691

Lot 43



- 43**    **MOUTON ROTHSCHILD 1928 (1)**  
Pauillac  
1 BT.                                    *Estimate* \$2,734 – \$3,646
  
- 44**    **MOUTON ROTHSCHILD 1971 (3)**  
Pauillac  
3 BTS.                                    *Estimate* \$1,575 – \$2,100
  
- 45**    **MOUTON ROTHSCHILD 1975 (1)**  
Pauillac  
1 BT.                                    *Estimate* \$757 – \$1,010
  
- 46**    **MOUTON ROTHSCHILD 1981 (2)**  
Pauillac  
2 BTS.                                    *Estimate* \$1,212 – \$1,616
  
- 47**    **MOUTON ROTHSCHILD 2000 (1)**  
Pauillac  
1 BT.                                    *Estimate* \$2,156 – \$2,875
  
- 48**    **PICHON LONGUEVILLE - BARON 1988 (2)**  
Pauillac  
2 BTS.                                    *Estimate* \$556 – \$741
  
- 49**    **PICHON LONGUEVILLE - BARON 1989 (4)**  
Pauillac  
4 BTS.                                    *Estimate* \$1,366 – \$1,821
  
- 50**    3 BTS.                                    *Estimate* \$952 – \$1,270



- 51** **PICHON LONGUEVILLE - BARON 1990** (1)  
**PICHON LONGUEVILLE - BARON 1995** (3)  
 Pauillac  
 4 BTS. *Estimate* \$1,064 – \$1,419
- 52** **PICHON LONGUEVILLE - BARON 2001** (1)  
**PICHON LONGUEVILLE - BARON 2002** (1)  
 Pauillac  
 2 BTS. *Estimate* \$392 – \$523
- 53** **PICHON LONGUEVILLE - LALANDE 1943** (1)  
 Pauillac  
 1 BT. *Estimate* \$1,050 – \$1,400
- 54** **PICHON LONGUEVILLE - LALANDE 1975** (1)  
**PICHON LONGUEVILLE - LALANDE 1988** (2)  
 Pauillac  
 3 BTS. *Estimate* \$771 – \$1,028
- 55** **PICHON LONGUEVILLE - LALANDE 1989** (2)  
**PICHON LONGUEVILLE - LALANDE 2002** (1)  
 Pauillac  
 3 BTS. *Estimate* \$855 – \$1,140
- 56** **PICHON LONGUEVILLE - LALANDE 2006** (12)  
 Pauillac  
 12 BTS. *Estimate* \$3,074 – \$4,099
- 57** **PONTET-CANET 2008** (12)  
 Pauillac  
 12 BTS. *Estimate* \$2,369 – \$3,158
- 58** **HAUT-BRION 1967** (1)  
 Pessac-Leognan  
 1 BT. *Estimate* \$497 – \$662

- 59** **HAUT BRION 1989** (1)  
 Pessac-Leognan  
 Medium red. Highly nuanced, roasted aroma dominated by tobacco, grilled nuts, smoke and vanillin oak. Densely packed, but also juicy and penetrating, with great thrust and superb vinosity. A very powerful wine with a robust tannic structure. Finishes very long and strong. This and La Mission really transcend the vintage. Drink 2005 through 2030. (Jul 2002)  
 97 Points \_ Vinous - Stephen Tanzer  
 1 BT. *Estimate* \$2,754 – \$3,672
- 60** **HAUT BRION 1990** (3)  
 Pessac-Leognan  
 3 BTS. *Estimate* \$3,875 – \$5,167
- 61** 1 BT. *Estimate* \$1,323 – \$1,764
- 62** **HAUT BRION 1999** (6)  
 Pessac-Leognan  
 6 BTS. *Estimate* \$4,122 – \$5,496
- 63** 3 BTS. *Estimate* \$2,061 – \$2,748
- 64** 3 BTS. *Estimate* \$2,061 – \$2,748
- 65** **HAUT BRION 2005** (2)  
 Pessac-Leognan  
 2 BTS. *Estimate* \$3,162 – \$4,216
- 66** **LA LOUVIERE 2000** (3)  
**HAUT-BERGEY 2005** (6)  
 Pessac-Leognan  
 9 BTS. *Estimate* \$783 – \$1,044
- 67** **LA MISSION HAUT BRION 1966** (1)  
**LA MISSION HAUT BRION 1975** (1)  
 Pessac-Leognan  
 2 BTS. *Estimate* \$2,303 – \$3,071

**68 LA MISSION HAUT BRION 1982 (3)**  
Pessac-Leognan  
3 BTS. *Estimate* \$5,049 – \$6,732

**69 LA MISSION HAUT BRION 1989 (1)**  
Pessac-Leognan  
1 BT. *Estimate* \$1,640 – \$2,186

**70 BOURGNEUF 2005 (11)**  
Pomerol  
11 BTS. *Estimate* \$904 – \$1,206

**71 LA CROIX 1972 (1)**  
**LA CROIX 1982 (1)**  
**LA FLEUR-PETRUS 1995 (3)**  
Pomerol  
5 BTS. *Estimate* \$1,370 – \$1,826

**72 LAFLEUR 1986 (2)**  
Pomerol  
2 BTS. *Estimate* \$3,442 – \$4,589

**73 LAFLEUR 1988 (2)**  
Pomerol  
2 BTS. *Estimate* \$2,263 – \$3,018

**74 2 BTS. *Estimate* \$2,263 – \$3,018**

**75 LAFLEUR-GAZIN 2004 (2)**  
**LAFLEUR-GAZIN 2005 (12)**  
Pomerol  
14 BTS. *Estimate* \$1,541 – \$2,054

**76 LE GAY 1989 (3)**  
**LE BON PASTEUR 1995 (2)**  
Pomerol  
5 BTS. *Estimate* \$838 – \$1,117

**77 NENIN 1982 (2)**  
**MOULINET 1985 (1)**  
**PETIT-VILLAGE 2006 (3)**  
Pomerol  
6 BTS. *Estimate* \$702 – \$936

**78 PETRUS 1976 (1)**  
Pomerol  
1 BT. *Estimate* \$2,277 – \$3,036

**79 TROTANOY 1975 (4)**  
Pomerol  
4 BTS. *Estimate* \$2,016 – \$2,688

**80 VIEUX CHÂTEAU CERTAN 1966 (1)**  
**TROTANOY 1998 (1)**  
Pomerol  
2 BTS. *Estimate* \$980 – \$1,307

**81 ANGELUS 1989 (4)**  
St. Emilion  
4 BTS. *Estimate* \$1,847 – \$2,462

**82 ANGELUS 1995 (2)**  
St. Emilion  
2 BTS. *Estimate* \$768 – \$1,024

**83 ANGELUS 1998 (3)**  
St. Emilion  
3 BTS. *Estimate* \$1,175 – \$1,567

**84**     **CARDINAL MONTAGNE 1975** (2)  
**CHEVAL BLANC 2000** (1)  
St. Emilion

Good medium ruby. Blackberry jam, tobacco leaf, minerals, violet and shoe polish on the nose. Then very concentrated but painfully tight and closed in on itself, with its cool blackberry and chocolate flavors dominated by its tannic structure. Showing the slightly green, medicinal quality that often characterizes young cabernet franc. Today there's little evidence of the velvety texture or sappy ripeness this wine showed from barrel a year ago, but Cheval's track record suggests that this very intensely flavored wine simply needs time. Finishes very long and gripping, with rather tough tannins. I would expect this to merit a score in the mid-90s with 10 or 12 years of additional bottle aging. (May 2003) 90+ Points \_ Vinous - Stephen Tanzer

3 BTS.                      *Estimate* \$1,598 – \$2,131

**85**     **FIGEAC 1966** (1)  
**CLOS FOURTET 1982** (2)  
**DE FERRAND 1988** (1)  
**FAIZEAU 2005** (1)  
St. Emilion

5 BTS.                      *Estimate* \$573 – \$764

**86**     **GRANDES MURAILLES 1972** (1)  
**LA COURONNE 2000** (1)  
**LA SERRE 2004** (5)  
**LA COURONNE 2005** (1)  
St. Emilion

8 BTS.                      *Estimate* \$397 – \$530

**87**     **MAGDELAINE 1990** (4)  
St. Emilion

4 BTS.                      *Estimate* \$1,008 – \$1,344

**88**     **MONTOT CAPET 1967** (1)  
**PAVIE DECESSE 1975** (1)  
**PAVIE 1980** (1)  
**MONBOUSQUET 1998** (1)  
St. Emilion

4 BTS.                      *Estimate* \$506 – \$675

**89**     **PAVIE MACQUIN 1990** (8)  
St. Emilion

8 BTS.                      *Estimate* \$1,574 – \$2,099

**90**     **VIEUX LARTIGUE 1967** (1)  
**TROPLONG MONDOT 1996** (1)  
**ROUDIER 1998** (1)  
**PIPEAU 2000** (2)  
**YON-FIGEAC 2000** (1)  
**PIPEAU 2006** (1)  
St. Emilion

7 BTS.                      *Estimate* \$521 – \$695

**91**     **CALON SEGUR 1989** (3)  
**CALON SEGUR 2004** (1)  
St. Estephe

4 BTS.                      *Estimate* \$622 – \$830

**92**     **COS D'ESTOURNEL 1986** (4)  
St. Estephe

4 BTS.                      *Estimate* \$1,512 – \$2,016

**93**     **COS D'ESTOURNEL 2000** (1)  
**COS D'ESTOURNEL 2002** (2)  
St. Estephe

3 BTS.                      *Estimate* \$757 – \$1,010

**94**     **MARQUIS DE SAINT ESTEPHE 1978** (1)  
**DE MARBUZET 1982** (1)  
**LES PAGODES DE COS 1996** (2)  
St. Estephe

4 BTS.                      *Estimate* \$526 – \$702

- 95 MEYNEY 1985** (1)  
**MEYNEY 1989** (3)  
St. Estephe  
4 BTS. *Estimate* \$496 – \$661
- 96 MONTROSE 1975** (1)  
**MONTROSE 1981** (4)  
**MONTROSE 1982** (1)  
St. Estephe  
6 BTS. *Estimate* \$1,132 – \$1,510
- 97 MONTROSE 1989** (3)  
St. Estephe  
3 BTS. *Estimate* \$1,640 – \$2,186
- 98 MONTROSE 1990** (2)  
St. Estephe  
2 BTS. *Estimate* \$1,769 – \$2,358
- 99 MONTROSE 1994** (1)  
**MONTROSE 2003** (5)  
St. Estephe  
6 BTS. *Estimate* \$1,943 – \$2,590
- 100 VALROSE 1964** (1)  
**PHELAN SEGUR 1975** (1)  
**PHELAN SEGUR 1979** (1)  
**MORIN 2005** (1)  
St. Estephe  
4 BTS. *Estimate* \$383 – \$511
- 101 BRANAIRE (DULUC-DUCRU) 1975** (1)  
**BEYCHEVELLE 1986** (3)  
**BRANAIRE (DULUC-DUCRU) 2000** (2)  
St. Julien  
6 BTS. *Estimate* \$1,201 – \$1,602

- 102 CLOS DU MARQUIS 2004** (12)  
St. Julien  
12 BTS. *Estimate* \$1,051 – \$1,402
- 103 DUCRU BEAUCAILLOU 1981** (2)  
**DUCRU BEAUCAILLOU 1990** (2)  
St. Julien  
4 BTS. *Estimate* \$893 – \$1,190
- 104 DUCRU BEAUCAILLOU 1998** (1)  
**DUCRU BEAUCAILLOU 2007** (3)  
St. Julien  
4 BTS. *Estimate* \$987 – \$1,316
- 105 DUCRU-BEAUCAILLOU 1983** (6)  
St. Julien  
6 BTS. *Estimate* \$1,231 – \$1,642
- 106 DUCRU-BEAUCAILLOU 1985** (2)  
St. Julien  
2 BTS. *Estimate* \$641 – \$854
- 107 DUCRU-BEAUCAILLOU 1989** (1)  
**DUCRU-BEAUCAILLOU 2002** (1)  
**CROIX DE BEAUCAILLOU 2005** (1)  
St. Julien  
3 BTS. *Estimate* \$504 – \$672
- 108 GLORIA 1982** (1)  
**GRUAUD LAROSE 1983** (1)  
St. Julien  
2 BTS. *Estimate* \$299 – \$399
- 109 LEOVILLE BARTON 1982** (3)  
St. Julien  
3 BTS. *Estimate* \$1,053 – \$1,404



Lot 111

- 110**    **LEOVILLE BARTON 1985** (2)  
**LEOVILLE BARTON 1988** (1)  
**LEOVILLE BARTON 1990** (1)  
**LEOVILLE BARTON 1999** (1)  
**LEOVILLE BARTON 2001** (1)  
 St. Julien  
 6 BTS.                                *Estimate* \$1,235 – \$1,646
- 111**    **LEOVILLE LAS CASES 1982** (2)  
 St. Julien  
 Full medium ruby. Aromas of currant, black cherry, licorice, minerals and flowers. Thick, sweet and deep; still young but in a gentler, lower-acid style than either the '86 or '96. Still, this boasts sneaky intensity and wonderful persistence. Tannins are substantial but thoroughly ripe. Drink 2004 through 2025. (Jul 2002) 95 Points \_ Vinous - Stephen Tanzer  
 2 BTS.                                *Estimate* \$1,814 – \$2,419
- 112**    **LEOVILLE LAS CASES 1983** (3)  
**LEOVILLE LAS CASES 1985** (1)  
 St. Julien  
 4 BTS.                                *Estimate* \$1,229 – \$1,639
- 113**    **LEOVILLE LAS CASES 1989** (3)  
 St. Julien  
 3 BTS.                                *Estimate* \$1,597 – \$2,129
- 114**    **LEOVILLE LAS CASES 1990** (4)  
 St. Julien  
 4 BTS.                                *Estimate* \$3,194 – \$4,259
- 115**    **LEOVILLE LAS CASES 1996** (5)  
 St. Julien  
 5 BTS.                                *Estimate* \$2,397 – \$3,196

- 116 LEOVILLE LAS CASES 2004** (2)  
St. Julien  
2 BTS. *Estimate* \$458 – \$611
- 117 LEOVILLE LAS CASES 2006** (6)  
St. Julien  
6 BTS. *Estimate* \$1,944 – \$2,592
- 118 LEOVILLE POYFERRÉ 1990** (2)  
St. Julien  
2 BTS. *Estimate* \$1,015 – \$1,354
- 119 LEOVILLE POYFERRÉ 1996** (3)  
St. Julien  
3 BTS. *Estimate* \$635 – \$847
- 120 LEOVILLE POYFERRÉ 1975** (1)  
**LEOVILLE POYFERRÉ 1986** (1)  
**TALBOT 1989** (1)  
St. Julien  
3 BTS. *Estimate* \$636 – \$848
- 121 HAUT BRION 2000** (1)  
Pessac-Leognan  
Lovely green-tinged color. Cool, bright aromas of lime, pineapple, mint and minerals. Rich, chewy and full, with lovely flesh and texture. Wonderfully ripe but currently a bit unforthcoming in the middle palate. Finishes very long and ripe, with a honeyed flavor. Higher in alcohol than the 2001, at 14%, but doesn't have the younger wine's sheer grip and flavor extension. (May 2002) 91+ Points \_ Vinous - Stephen Tanzer  
1 BT. *Estimate* \$1,152 – \$1,536

- 122 CLIMENS 1983** (1)  
Sauternes

The 1983 has consistently improved since bottling and is a far greater wine than I ever imagined after tasting it from cask. It exhibits the classic honeyed pineapple and spicy oakiness that makes Climens so profound. In the mouth, this wine is opulent, extremely rich, with gobs of glycerin, yet enough acidity to give it plenty of definition and crispness. It is a beautifully made, even stunning Barsac that is eclipsed by the great 1986 and 1988. Anticipated maturity: Now-2009. Last tasted, 11/90. (Jan 1998)  
92 Points \_ Robert Parker

- D'YQUEM 1983** (1)  
Sauternes

The 1983 is among the most concentrated wines from this property over the last 20 years, with a staggering display of extract and a mind-boggling amount of glycerin. The vintage commenced early for Yquem, beginning on September 29 and finishing on November 18. Most observers feel the 1983 will mature more slowly than the 1986, and will last for almost 100 years. Given Yquem's unbelievable aging potential, such comments do not seem far fetched. At present, the 1983 is enormous, with huge, honeyed, pineapple, coconut, and caramel flavors, massive extract, and an unctuous quality barely framed by acidity and new oak. I do not feel the wine has changed since bottling, and I would not want to start drinking it for at least another 10-15 years. Anticipated maturity: 2005-2050. Last tasted, 12/90. (Jan 1998)  
96 Points \_ Robert Parker

- 2 BTS. *Estimate* \$860 – \$1,146

**123**    **GUIRAUD 1959** (1)  
**MALLE 1973** (1)  
**SUDUIRAUT 1989** (1 hf. bt.)  
**D'YQUEM 1994** (1)  
Sauternes

1 HF. BT. & 3 BTS.        *Estimate* \$1,075 – \$1,433

**124**    **RIEUSSEC 2001** (4)  
Sauternes 1<sup>er</sup> Grand Cru  
**RIEUSSEC 2007** (1)  
R

5 BTS.                      *Estimate* \$1,185 – \$1,580

## Burgundy

**125**    **AMIOT GUY ET FILS 1993** (1)  
Chassagne Montrachet  
1<sup>er</sup> Cru Les Champgains  
**BOUCHARD PERE ET FILS 2000** (6)  
Meursault  
1<sup>er</sup> Cru Les Genevrieres

7 BTS.                      *Estimate* \$994 – \$1,325

**126**    **LOUIS LATOUR 1999** (1)  
Batard-Montrachet Grand Cru  
**LOUIS LATOUR 2000** (3)  
Batard-Montrachet Grand Cru

4 BTS.                      *Estimate* \$1,073 – \$1,430

**127**    **LOUIS LATOUR 2002** (2)  
Batard-Montrachet Grand Cru

2 BTS.                      *Estimate* \$648 – \$864

**128**    **LOUIS LATOUR 2005** (3)  
Batard-Montrachet Grand Cru

3 BTS.                      *Estimate* \$994 – \$1,325

**129**    **DOMAINE DAUVISSAT-CAMUS 1986** (1)  
Chablis Les Clos Grand Cru  
**JEANNE PAULE FILIPPI 1992** (1)  
Chablis Les Lys

**OLIVER LEFLAIVE 1998** (9)  
Bourgogne Les Setilles  
**JEAN-CLAUDE BESSIN 2007** (2)

Chablis  
1<sup>er</sup> Cru La Fourchaume  
**LA CHABLISIENNE 2007** (2)  
Chablis  
1<sup>er</sup> Cru Montee De Tonnerre

**WILLIAM FEVRE 2008** (1)  
Chablis Bougros Grand Cru

16 BTS.                      *Estimate* \$578 – \$770

**130**    **JEAN-MARC BROCARD 2008** (1)  
1<sup>er</sup> Cru Chablis Montmains  
**JEAN-MARC BROCARD 2010** (6)  
Chablis Valmur Grand Cru

7 BTS.                      *Estimate* \$667 – \$890

**131**    **LOUIS JADOT 2002** (2 jero.)  
Chassagne-Montrachet  
1<sup>er</sup> Cru La Romanee

2 JERO.                      *Estimate* \$1,897 – \$2,530

**132**    **LOUIS LATOUR 2000** (1)  
Montrachet Grand Cru  
**LOUIS LATOUR 2005** (1)  
Montrachet Grand Cru  
**MARC ROY 2006** (1)  
Marsannay Les Champs Perdrix

3 BTS.                      *Estimate* \$968 – \$1,291

- 133** **MARC COLIN ET SES FILS 2002** (1)  
 Saint-Aubin La Fontenotte  
**CHAMPY 2006** (3)  
 Pernand Vergelesses  
**CHANSON PERE ET FILS 2009** (3)  
 Savigny Les Beaune  
 1<sup>er</sup> Cru Haut Marconnets  
**JEAN-MICHEL GAUNOUX 2010** (4)  
 Puligny-Montrachet  
 1<sup>er</sup> Cru Les Folatieres
- 11 BTS. *Estimate* \$945 – \$1,260

**134** **NO LOT**

- 135** **JOSEPH DROUHIN 1995** (1)  
 1<sup>er</sup> Cru Beaune Clos Des Mouches  
**REMOISSENET PERE ET FILS 2002** (3)  
 Beaune  
 1<sup>er</sup> Cru Marconnets  
**PIERRE LABET 2005** (3)  
 1<sup>er</sup> Cru Beaune Clos Du Dessus  
 Des Marconnets
- 7 BTS. *Estimate* \$810 – \$1,080

- 136** **G. ROUMIER 2000** (2)  
 Bonnes-Mares Grand Cru
- Here the expressive and still relatively primary nose is ripe, pure and nicely complex that merges into detailed, balanced and harmonious flavors that like the 2001 are built more along the lines of a thoroughbred than a robust draft horse. I like the overall sense of grace and the only nit is the barest touch of greenness on the admirably long finish. By the incredible standards of this wine, a solid if not sensational effort though one that certainly transcends the vintage. (Apr 1, 2007) 91 Points \_ Burghound
- 2 BTS. *Estimate* \$2,232 – \$2,976

- 137** 2 BTS. *Estimate* \$2,232 – \$2,976

Lot 138



- 138** **G. ROUMIER 2002** (2)  
 Bonnes-Mares Grand Cru

This is now just starting to display the initial hints of maturity with really lovely complexity on the earthy and ripe dark berry fruit and dried floral/spice aromas. There is a beguiling sweetness to the round, intense and still somewhat muscular flavors that display a discreet minerality on the wonderfully long, mouth coating and enveloping finale. This is a wine of harmony and balance and thanks to the underlying reserve of material should be capable of living for years. I should note that this bottle seemed a bit more developed than one I had several years earlier and it could actually be drunk now with pleasure. Still, I would advise holding for a bit longer. Tasted several times with consistent results with respect to quality though not necessarily in terms of bottle evolution. (Feb 22, 2013) 95 Points \_ Burghound

2 BTS. *Estimate* \$3,456 – \$4,608



**139**    **ARMAND ROUSSEAU 1998** (3)  
Chambertin Clos De Beze Grand Cru  
3 BTS.                      *Estimate* \$3,024 – \$4,032

**140**    **ARMAND ROUSSEAU 2002** (2)  
Chambertin Clos De Beze Grand Cru

While not nearly as reserved as it once was the beautifully spicy and well-layered nose is on the restrained side with a distinctly earthy character to the elegant mix of both red and dark pinot fruit aromas. There is fine concentration to the utterly delicious flavors that are exuberant, big, rich, round and seductively sappy before culminating in an explosive and strikingly persistent finish. This remains an exciting wine of exceptional purity and balance. For my taste this is very much still on the way up and while it can certainly be drunk with pleasure it seems quite clear that this is no where yet near its apogee and as such, I would recommend allowing this to continue to slumber. Multiple and consistent notes. (May 8, 2013)  
94 Points \_ Burghound

2 BTS.                      *Estimate* \$4,608 – \$6,144

**141**    **BOUCHARD AÎNE ET FILS 1978** (1)  
Chambertin Grand Cru  
1 BT.                      *Estimate* \$720 – \$960

**142**    **ARMAND ROUSSEAU 2000** (1)  
Chambertin Grand Cru  
**ROSSIGNOL-TRAPET 2002** (1)  
Chambertin Grand Cru  
2 BTS.                      *Estimate* \$2,189 – \$2,918



**143 G. ROUMIER 2000 (2)**

Chambolle-Musigny  
1<sup>er</sup> Cru Amoureuxes

2 BTS. *Estimate* \$2,394 – \$3,192

**144 G. ROUMIER 2002 (2)**

Chambolle-Musigny  
1<sup>er</sup> Cru Amoureuxes

A completely different expression with seductive and sexy red and black fruit aromas blessed with a panoply of spice nuances plus an interesting note of citrus; in particular, the aromatic delineation is most impressive. The medium to full-bodied flavors are sweet, rich and very fresh with a sappy, intense and a hugely long finish that has a youthful firmness to it. This is flat out terrific and should age exceptionally well. (Jan 1, 2005) 93 Points – Burghound

2 BTS. *Estimate* \$3,840 – \$5,120

**145** 1 BT. *Estimate* \$1,920 – \$2,560

**146 LOUIS LATOUR 2006 (4)**

Chambolle-Musigny  
1<sup>er</sup> Cru Les Charmes

4 BTS. *Estimate* \$662 – \$883

**147 DOMAINE GRIVELET 1976 (1)**

Chambolle-Musigny  
1<sup>er</sup> Cru

**G. ROUMIER 1998 (2)**

Chambolle-Musigny  
1<sup>er</sup> Cru Les Cras

3 BTS. *Estimate* \$874 – \$1,166

**148 JOSEPH DROUHIN 1999 (2)**

Charmes-Chambertin Grand Cru

**JOSEPH DROUHIN 2000 (1)**

Charmes-Chambertin Grand Cru

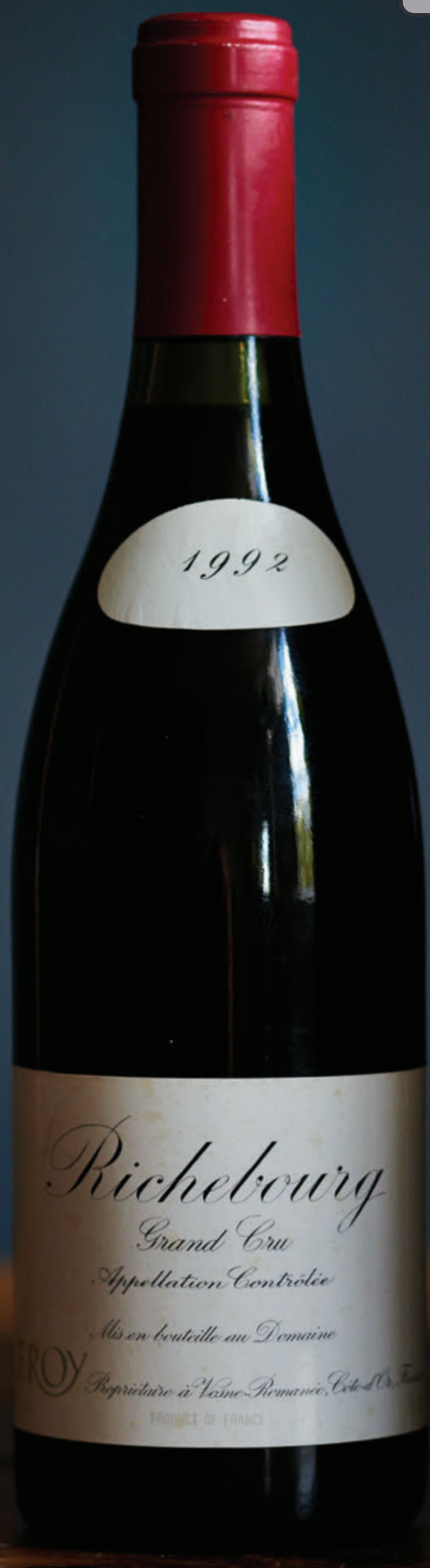
3 BTS. *Estimate* \$755 – \$1,006

- 149 LOUIS LATOUR 1978** (1)  
Charmes-Chambertin Grand Cru  
1 BT. *Estimate* \$656 – \$875
- 150 PIERRE PONNELLE 1959** (1)  
Charmes-Chambertin Les Mazoyeres Grand Cru  
**HUMBERT FRERES 2007** (1)  
Charmes-Chambertin Grand Cru  
**HUMBERT FRERES 2008** (1)  
Charmes-Chambertin Grand Cru  
3 BTS. *Estimate* \$956 – \$1,274
- 151 MEO-CAMUZET 2007** (1)  
Clos De Vougeot Grand Cru  
**MEO-CAMUZET 2008** (1)  
Clos De Vougeot Grand Cru  
2 BTS. *Estimate* \$593 – \$790
- 152 FAIVELEY 1993** (1)  
Clos Des Cortons Grand Cru  
1 BT. *Estimate* \$331 – \$442
- 153 MEO-CAMUZET 1999** (5)  
Clos Vougeot Grand Cru  
  
At ten years of age, this remains quite fresh with a lightly spiced, elegant and pure nose of still largely primary earth-suffused red and dark berry fruit aromas that marry into supple, stylish and delicious medium weight plus flavors that possess mouth coating structure on the linear and moderately austere but impressively long finish. The structural elements are notably firm but well-integrated and the overall impression is one of harmony and as such, this should age gracefully for years. (Nov 12, 2009) 93 Points \_ Burghound  
5 BTS. *Estimate* \$2,295 – \$3,060
- 154 GROS FRERE ET SOEUR 2009** (3)  
Clos Vougeot Musigni Grand Cru  
3 BTS. *Estimate* \$734 – \$979
- 155 PASCAL MARCHAND 2007** (4)  
Corton Grand Cru  
4 BTS. *Estimate* \$634 – \$845
- 156 DOMAINE DE LA ROMANEE-CONTI 1997**  
(1 mag.)  
Echezeaux Grand Cru  
1 MAG. *Estimate* \$2,699 – \$3,599
- 157 LOUIS JADOT 1996** (1)  
Gevrey-Chambertin  
1<sup>er</sup> Cru Clos St Jacques  
**LOUIS JADOT 1999** (2)  
Gevrey-Chambertin  
1<sup>er</sup> Cru Clos St Jacques  
**GERARD RAPHET 2002** (3)  
Gevrey-Chambertin  
1<sup>er</sup> Cru Lavaux St Jacques  
6 BTS. *Estimate* \$1,007 – \$1,342
- 158 JABLOT 1999** (2)  
Givry  
1<sup>er</sup> Cru Clos De La Servoisine  
**DOMAINE DES CHEZEAUX 2001** (2)  
Griotte-Chambertin Grand Cru  
4 BTS. *Estimate* \$800 – \$1,067

- 159 DRAPIER 1978** (1)  
Hospices De Beaune - Savigny Les Beaune  
Cuvee Forneret  
**REMOISSENET 1985** (1)  
Hospices De Nuits - Nuits St Georges  
1<sup>er</sup> Cru Les Boudots
- 2 BTS. *Estimate* \$480 – \$640
- 160 ROUGEOT 1990** (6)  
Ladoix Cote De Beaune - Les Lievrieres  
**DOMAINE PARENT 2005** (5)  
Ladoix 1<sup>er</sup> Cru La Corvee
- 11 BTS. *Estimate* \$696 – \$928
- 161 HENRI PERROT-MINOT 1999** (1)  
Mazoyeres Chambertin Grand Cru  
Vieilles Vignes
- 1 BT. *Estimate* \$432 – \$576
- 162 MICHEL MAGNIEN ET FILS 2000** (1)  
Morey St Denis  
1<sup>er</sup> Cru Les Chaffots  
**JOSEPH DROUHIN 2002** (2)  
Morey Saint Denis  
**TAUPENOT-MERME 2007** (1)  
Morey Saint Denis  
1<sup>er</sup> Cru La Riotte
- 4 BTS. *Estimate* \$444 – \$592
- 163 HENRI ET GILLES REMORIQUET 2006** (6)  
Nuits St. Georges
- 6 BTS. *Estimate* \$389 – \$518

- 164 COMTE ARMAND 2002** (3)  
Pommard 1<sup>er</sup> Cru Clos Des Epeneaux
- Like the 2001, this too has not really budged since it was initially reviewed from bottle. The extract of black cherry nose that reflects notes of both earth and limestone is classy, elegant, ripe and forceful with sappy, gorgeously intense, very fresh and concentrated flavors of immense depth and reserve. The finish is very pinot in character and while there is plenty of structure, it is sophisticated and relatively fine. While I slightly prefer the '01 version, this is stylistic rather than qualitative preference as it's clear that the '02 is a great young Clos des Epeneaux as it too is blessed with enormous potential. (Oct 1, 2008) 93 Points \_ Burghound
- COMTE ARMAND 2008** (6)  
Pommard 1<sup>er</sup> Cru
- 9 BTS. *Estimate* \$1,438 – \$1,918
- 165 JOSEPH DROUHIN 1994** (1)  
Pommard  
**VINCENT GIRARDIN 1999** (1)  
Pommard  
1<sup>er</sup> Cru Les Chanlins  
**DOMAINE PARENT 2003** (1)  
Pommard La Croix Blanche  
**LOUIS JADOT 2006** (1)  
Pommard  
1<sup>er</sup> Cru Clos De La Commaraine  
**DOMAINE DE COURCEL 2010** (3)  
Pommard  
1<sup>er</sup> Cru Les Fremiers
- 7 BTS. *Estimate* \$955 – \$1,273

Lot 166



**166 LEROY 1992 (1)**

Richebourg Grand Cru

This too is gorgeously complex with hints of chocolate and the same slightly dilute mid-palate as the '92 Gros yet with a nice rush of finishing intensity. Sweet and long but the acidity has begun to poke through on the finish and the richness can no longer buffer the substantial tannins. I would suggest drinking this now while there is still some semblance of balance even though it is in no danger of falling apart. Another recent bottle displayed somewhat better balance and without the tannic firmness yet also a touch of soupiness that suggests the wine has begun a slow decline. Based on this bottle, I would be drinking it now and over the next 2 to 4 years. Another recent bottle was decidedly better and still in excellent shape with none of the soupiness I describe above though the flavors certainly weren't dense. They were however delicious and I would score this last bottle as: 90/now (Apr 2, 2006) 88 Points \_ Burghound

1 BT. *Estimate* \$1,980 – \$2,640

**167 LOUIS LATOUR 1996 (2)**

Romanee Saint Vivant Grand Cru

Les Quatre Journaux

**JOSEPH DROUHIN 1998 (1)**

Romanee Saint Vivant Grand Cru

3 BTS. *Estimate* \$1,523 – \$2,030

**168 J. M. BOILLOT 1996 (2)**

Volnay

**LOUIS BOILLOT & FILS 2002 (2)**

Volnay Les Grands Poisots

**REMOISSENET PERE ET FILS 2002 (1)**

Volnay

1<sup>er</sup> Cru Santenots

**MARQUIS D'ANGERVILLE 2005 (2)**

Volnay

1<sup>er</sup> Cru Clos Des Ducs

The magnificently pure and airy essence of notably ripe dark pinot fruit, cassis and menthol remains reserved and cool with its exceptionally rich, classy, sweet and vibrant mineral-driven and large-scaled flavors that are shaped by powerful if buried tannins. While magnificently long, this stunning Ducster is completely shut down at present and it would be a vinous crime to open one at this very early point in its development as the '05 is built for the very long haul, indeed 20 years may be too soon. In my view, the '05 Ducster is destined to take its place alongside the greatest vintages of the past, and while the words "best ever" are presumptuous in a wine with such a distinguished history, the mere fact that it has the potential to be among the very best ever is praise enough. (Apr 1, 2012) 96 Points \_ Burghound

7 BTS. *Estimate \$1,127 – \$1,502*

**169 MARIE ET FILS 1981 (1)**

Vosne-Romanee

**DANIEL RION 1993 (1)**

Vosne Romanee

**MOILLARD 2005 (4)**

Vosne Romanee

1<sup>er</sup> Cru Malconsorts

6 BTS. *Estimate \$656 – \$874*

## Champagne

**170 BRUNO PAILLARD 1989 (1)**

**BOLLINGER 1990 (1)**

Grande Annee

**DOM PERIGNON 1998 (1)**

**BILLECART-SALMON NON VINTAGE (1)**

Brut Reserve

**G.H. MUMM & CO NON VINTAGE (1)**

Extra Dry

**LOUIS ROEDERER NON VINTAGE (1)**

Brut Premier

6 BTS. *Estimate \$1,034 – \$1,378*

## Cognac

**171 COURVOISIER NON VINTAGE (1)**

Erte Edition #4

1 BT. *Estimate \$1,140 – \$1,520*

## Languedoc

**172 DOMAINE CLAVEL 1999 (7)**

Copa Santa

7 BTS. *Estimate \$174 – \$232*

## Loire

**173 MOULIN TOUCHAIS 1955 (1)**

Anjou

**MOULIN TOUCHAIS 1979 (2)**

Coteaux Du Layon

**HUET 1997 (1)**

Vouvray Cuvee Constance

**MARCEL LANGOUX 1999 (2)**

Pouilly Fume

**BAUMARD 2002 (1)**

Savennieres Clos Du Papillon

7 BTS. *Estimate \$1,021 – \$1,361*

Lot 171



## Provence

- 174** **DOMAINE DE TREVALLON 1990 (1)**  
**LA BASTIDE BLANCHE 1993 (3)**  
Cuvee Fontanieu  
4 BTS. *Estimate \$599 – \$798*

## Rhône Valley

- 175** **CHÂTEAU DE BEAUCASTEL 2005 (3)**  
Châteauneuf Du Pape  
3 BTS. *Estimate \$446 – \$595*
- 176** **CHÂTEAU DE BEAUCASTEL 2007 (8)**  
Châteauneuf Du Pape  
8 BTS. *Estimate \$1,277 – \$1,702*
- 177** **CHÂTEAU DE BEAUCASTEL 1990 (1)**  
**CHÂTEAU DE BEAUCASTEL 1998 (1)**  
**CHÂTEAU DE BEAUCASTEL 2004 (1 mag.)**  
Châteauneuf Du Pape  
2 BTS. & 1 MAG. *Estimate \$743 – \$991*
- 178** **CHÂTEAU DE BEAUCASTEL 2004 (4)**  
Châteauneuf Du Pape  
4 BTS. *Estimate \$1,303 – \$1,738*

**179**    **DOMAINE DE LA SOLITUDE 1994** (1)  
Châteauneuf Du Pape  
**GRAND TINEL 1998** (1)  
Châteauneuf Du Pape Alexis Establet  
**CLOS DE L'ORATOIRE DES PAPES 1999** (3)  
Châteauneuf Du Pape  
**VIEUX TELEGRAPHE 2003** (1)  
Châteauneuf Du Pape  
**CLOS ST JEAN 2005** (1)  
Châteauneuf De Pape  
**DOMAINE DU VIEUX LAZARET 2007** (1)  
Châteauneuf Du Pape  
**DOMAINE DE LANYS 2010** (1)  
Châteauneuf Du Pape Le Chataignier

9 BTS.                                      *Estimate* \$604 – \$805

**180**    **CHÂTEAU DE BEAUCASTEL 2007** (2)  
Châteauneuf Du Pape Blanc  
**REMI NIERO 2011** (3)  
Condrieu Chery

5 BTS.                                      *Estimate* \$562 – \$750

**181**    **PAUL JABOULET AINE 1998** (1)  
Cornas  
**COURBIS 2005** (2)  
Cornas La Sabarotte  
**FRANCK BALTHAZAR 2007** (1)  
Cornas Chaillot

4 BTS.                                      *Estimate* \$412 – \$549

**182**    **E. GUIGAL 1995** (1)  
Cote-Rotie La Landonne

Deep ruby-red. More sauvage aromas of black raspberry, blueberry, tar, mocha, minerals, mace and roasted game. Superconcentrated and powerful, with a near-solid texture. One of those rare wines that seems almost too big for the mouth. Finishes with huge, toothfurring-but-ripe tannins and great persistence. (Jan 2000) 97+ Points \_ Vinous - Stephen Tanzer

**E. GUIGAL 1995** (1)  
Cote-Rotie La Turque

Deep ruby-red. Powerful, expressive aromas of roasted cherry and raspberry, marzipan, brown spices and grilled nuts. Ripe, creamy and lush, with seamless cherry and pepper fruit. Not quite as expressive today on the palate as the above. But here the tannins seem even finer, though this wine is not longer than the Mouline. (Jan 2000) 96 Points \_ Vinous - Stephen Tanzer

**PAUL JABOULET AINE 1999** (1)  
Cote Rotie Les Jumelles

3 BTS.                                      *Estimate* \$1,447 – \$1,929

**183**    **PAUL JABOULET AINE 1990** (1 hf. bt.)  
**PAUL JABOULET AINE 1998** (8)  
Crozes Hermitage Domaine De Thalabert

1 HF. BT. & 8 BTS.                      *Estimate* \$934 – \$1,245

**184**    **DELAS FRERES 1997** (2)  
Crozes-Hermitage - Les Launnes  
**DOMAINE PRADELLE 2005** (1)  
Crozes-Hermitage  
**M. CHAPOUTIER 2006** (1)  
Crozes-Ermitage Les Varonniers

4 BTS.                                      *Estimate* \$164 – \$218



**185 M. CHAPOUTIER 2000 (2)**  
Ermitage Le Pavillon

Saturated ruby-red. More reserved aromas of blackberry, cassis, licorice, minerals, cinders and spices. Juicy and tight, with a varietally accurate raw currant character. Fresh, intense and structured for the year. Finishes very long, with firm tannins and strong spice character. (Jan 200) 92+ Points \_ Vinous - Stephen Tanzer

2 BTS. *Estimate* \$660 – \$880

**186 FAMILLE PERRIN 2010 (5)**  
Gigondas L'Argnee Vieilles Vignes

5 BTS. *Estimate* \$594 – \$792

**187 PAUL JABOULET AINE 1985 (7 hf. bts.)**  
Hermitage La Chapelle

7 HF. BTS. *Estimate* \$1,554 – \$2,072

**188 CAVE DE TAIN L'HERMITAGE 1996 (1)**  
Hermitage Les Nobles Rives  
**M. CHAPOUTIER 1998 (2)**  
Hermitage La Sizeranne

3 BTS. *Estimate* \$363 – \$484

**189 CLOS ST JEAN 2006 (2)**  
La Combe Des Fous Châteauneuf Du Pape

2 BTS. *Estimate* \$658 – \$877

**190 MONTIRIUS 2000 (1)**  
Vacqueyras  
**MONTIRIUS 2004 (1)**  
Les Clos Vacqueyras  
**MONTIRIUS 2005 (1)**  
Les Clos Vacqueyras  
**MONTIRIUS 2005 (6)**  
Vacqueyras Le Clos  
**E. GUIGAL 2008 (3)**  
Saint Joseph Vignes De L'Hospice

12 BTS. *Estimate* \$878 – \$1,171

## Southwest

**191 CLOS DE GAMOT 1893 (1)**  
**CLOS DE GAMOT 1929 (1)**  
Cahors

2 BTS. *Estimate* \$834 – \$1,112

## Germany

**192 SCHLOSS JOHANNISBERG 1971 (1)**  
Riesling Trockenbeerenauslese  
**DEIDESHEIMER KIESELBERG 1994 (1 hf. bt.)**  
Riesling Beerenauslese  
**WEINGUT GJV MUMM 1996 (1)**  
Johannisberger Mittelholle Riesling Kabinett  
**ZILLIKEN 2005 (2 hf. bts.)**  
Saarburger Rausch Riesling Auslese

3 HF. BTS. & 2 BTS. *Estimate* \$794 – \$1,058



## Hungary

**193 EGERVIN 2000** (1)

Egri Bikaver

**SZEPSY 2006** (1x500 ml)

Tokaji 6 Puttonyos

Orange-gold color. Wild aromas of dried apricot, pineapple, quince, white raisin, honeycomb and toffee, lifted by a floral topnote. Extremely glyceric and thick but with outstanding racy acidity giving the wine cut and intensifying its flavors of bitter orange, dried apricot, quince, toffee, smoke and earth. This has a texture like liquid velvet but shows no heaviness. The slowly building, endless finish features great palate-cleansing minerality. I found it hard to scrape this stuff off my teeth. Should go on for decades. Szepsy told me that noble rot has been hard to come by in recent years: 2005 through 2008 were good years for asz<sup>o</sup> wines but not 2009 through 2012, which were more conducive to making szamorodni. Previous good botrytis years, according to Szepsy, were 2003, 2001, 2000 and 1999. (Jun 2014) 96+ Points \_ Vinous - Stephen Tanzer

1X500 ML & 1 BT. *Estimate* \$246 – \$328

## Italy

**194 CERETTO 1989** (1)

Barolo Bricco Rocche

**CERETTO 1990** (1)

Barolo Prapo

**M. MARENGO 1996** (1)

Barolo Brunate

**SEGHESIO 2004** (1)

Barolo La Villa

**ANTICHE CANTINE MARCHESI**

**DI BAROLO 2005** (1)

Barolo

**AURELIO SETTIMO 2007** (4)

Barolo Rocche Dell' Annunziata

9 BTS. *Estimate* \$1,058 – \$1,410

**195 DOMENICO CLERICO 1996** (8)

Barolo - Ciabot Mentin Ginestra

Saturated red-ruby. Somewhat reticent yet precise aromas of black cherry, minerals and brown spices. Less sweet and more backward than the Pajana, but chewy with extract. Firm acids and tannins give this remarkably rich wine a powerful backbone. This closed up like a bivalve in the glass. Likely to be the best of these '96s with several years of bottle aging. (Nov 2000) 94+ Points \_ Vinous - Stephen Tanzer

8 BTS. *Estimate* \$1,752 – \$2,336

**196 FONTANAFREDDA 1998** (1)

Barolo La Rosa

**GIACOSA 2000** (1)

Barolo Falletto Riserva

2 BTS. *Estimate* \$616 – \$822



**197 GAJA 1982** (2)

Barbaresco Sorì San Lorenzo

The 1982 Barbaresco Sorì San Lorenzo is laced with sweet red cherries, freshly cut flowers, mint, spices and pine. This is an especially polished, refined San Lorenzo that emphasizes finesse over the power that is more typical of this site, although there is no shortage of tannin. With air, the 1982 keeps getting better and better. The long, bright finish is particularly of note. (Nov 2014) 97 Points \_ Vinous - Antonio Galloni

2 BTS. *Estimate* \$1,878 – \$2,504

**198**    **MOCCAGATTA 2004** (1)  
Barbaresco Bric Balin  
**PUNSET 2004** (5)  
Barbaresco Riserva  
  
6 BTS.                            *Estimate* \$547 – \$730

**199**    **ANTINORI 2004** (6)  
Guado Al Tasso Bolgheri  
  
6 BTS.                            *Estimate* \$965 – \$1,286

**200**    **ANTINORI 2000** (6)  
Pian Della Vigne Brunello Di Montalcino  
  
6 BTS.                            *Estimate* \$1,123 – \$1,498

**201**    **ANTINORI 1997** (3)  
Solaia  
  
For many years, the 1997 Solaia was super-concentrated. Actually, it still is pretty intense, but over the last few years, some of the baby fat has begun to melt away, revealing a wine with tons of nuance. The 1997 clearly belongs in this flight of milestones. This is another memorable Solaia with no signs of fading. (Dec 2013)  
95 Points \_ Vinous - Antonio Galloni  
  
3 BTS.                            *Estimate* \$1,629 – \$2,172

**202**    **ANTINORI 2004** (3)  
Solaia  
  
I consider the 2004 Solaia the first of the truly epic modern Solaia. This is the first vintage in which the component wines were aged separately and blended towards the end of aging. That, along with more care in managing temperature in fermentation and aging, and the the fabulous vintage combine to produce a super-silky, polished Solaia. Sweet, refined tannins and pure sophistication are the hallmarks of this dazzling, totally head-spinning Solaia. At nearly ten years of age, the 2004 is just as magnificent as it has always been. (Dec 2013)  
97 Points \_ Vinous - Antonio Galloni  
  
3 BTS.                            *Estimate* \$1,251 – \$1,668

**203**    **BADIA A COLTIBUONO 1979** (1)  
Chianti Classico Riserva  
**CASTELGIOCONDO 1990** (1)  
Brunello Di Montalcino  
**CAFAGGIO 1997** (1)  
Cortaccio  
**BANFI 1999** (1)  
Brunello Di Montalcino  
**BRUSCO DEL BARBI 2002** (2)  
**CASTIGLION DEL BOSCO 2008** (1)  
Brunello Di Montalcino  
  
7 BTS.                            *Estimate* \$543 – \$724



**204**    **CASTELLO DI VERRAZZANO 1981** (1)  
Chianti Classico Riserva  
**CECCHI 1989** (1)  
Brunello Di Montalcino  
**BADIA COLTIBUONO 1990** (1)  
Sangioveseto Vino Da Tavola  
**GAGGIANO 1990** (1x1000 ml)  
Melini Chianti (Flagon)  
**LAMEZIA 1992** (1 mag.)  
Villa Caracciolo  
**DIEVOLE 1997** (2)  
**CASTELLO VICCHIOMAGGIO 2000** (2)  
Ripa Delle More  
**JACOPO BIONDI SANTI 2001** (1)  
Sassoalloro  
  
8 BTS., 1X1000 ML & 1 MAG.  
*Estimate \$478 – \$638*

**205**    **LUCE 2003** (6)  
La Vite Lucente  
  
6 BTS.                      *Estimate \$648 – \$864*

**206**    **POGGIO ANTICO 1988** (2)  
Brunello Di Montalcino  
**MORIS FARMS 2000** (1)  
Avvoltore  
**MONSANTO 2001** (1)  
Nemo  
**MORIS FARMS 2004** (1)  
Avvoltore  
  
5 BTS.                      *Estimate \$535 – \$714*

**207**    **VILLA CERNA 1981** (1)  
Chianti Classico  
**TERRABIANCA 1997** (1)  
Chianti Classico Riserva Vigna Della Croce  
**SASSOALLORO 1998** (1)  
**TRAVAGLINI 2001** (2)  
Gattinara  
**POLIZIANO 2003** (1)  
Vino Nobile Di Montepulciano  
**TERRE NERE 2005** (1)  
Brunello Di Montalcino  
  
7 BTS.                      *Estimate \$439 – \$585*

**208**    **BOSCAINI 1988** (1)  
Amarone Classico Vigneti Di Marano  
**LUIGI RIGHETTI 1991** (1)  
Amarone Classico Capitel De Roari  
**CANTINA SOCIALE VALPOLICELLA  
NEGRAR 2000** (1)  
Amarone Classico  
**MONTRESOR 2000** (2)  
Amarone Classico  
**CANTINA DI NEGRAR 2001** (1)  
Amarone Classico  
**QUINTUS 2001** (2)  
Ripasso  
**CANTINA DEL NEGRAR 2002** (1)  
Amarone Classico  
**MASI 2004** (1)  
Amarone Classico Costasera  
**CANTINA DI NEGRAR 2009** (1)  
Amarone Classico  
  
11 BTS.                      *Estimate \$492 – \$656*

**209**    **TEDESCHI 1996** (1 d. mag.)  
Amarone Classico  
**RONCOLATO 2001** (2x500 ml)  
Recioto Di Soave Il Fiore  
**ZENATO 2007** (3)  
Amarone Riserva Sergio Zenato  
**SECCO-BERTANI NON VINTAGE** (1)  
Ripasso  
  
2X500 ML, 4 BTS. & 1 D. MAG.  
*Estimate \$1,127 – \$1,503*

## Portugal

- 210 PERIQUITA 1982 (1)**  
Jose Maria Da Fonseca  
**TAYLOR FLADGATE 1991 (1)**  
Quinta De Terra Feita  
**TAYLOR FLADGATE 2007 (1)**  
Late Bottled Vintage Port  
**FONSECA NON VINTAGE (1)**  
Bin #27  
**TAYLOR FLADGATE NON VINTAGE (1)**  
20 Year Old Tawny Port  
5 BTS. *Estimate* \$223 – \$298
- 211 COCKBURN 1935 (1)**  
**DOW'S 1960 (1)**  
Vintage Port  
2 BTS. *Estimate* \$966 – \$1,288
- 212 GRAHAM'S 1994 (3 mags.)**  
Vintage Port  
3 MAGS. *Estimate* \$1,168 – \$1,558
- 213 GRAHAM'S 1997 (12)**  
Vintage Port  
12 BTS. *Estimate* \$1,930 – \$2,573
- 214 QUINTA DO VESUVIO 1996 (1)**  
**QUINTA DO VESUVIO 1997 (12)**  
Vintage Port  
13 BTS. *Estimate* \$1,231 – \$1,642
- 215 SMITH WOODHOUSE 1994 (12)**  
Vintage Port  
12 BTS. *Estimate* \$1,382 – \$1,843

- 216 TAYLOR FLADGATE 1985 (1)**  
**TAYLOR FLADGATE 1994 (4 mags.)**  
Vintage Port  
When tasting young vintage ports, Taylor is always the most backward. Yet potentially, it has the capability to be the most majestic. This classically made, opaque purple-colored wine is crammed with black fruits (blueberries and cassis). It reveals high tannin and a reserved style, but it is enormously constituted with massive body, a formidable mid-palate, and exceptional length. It is a young, rich, powerful Taylor that will require 10-15 years of aging. Compared to the more flashy, forward style of the 1992, the 1994 has more in common with such vintages as 1977 and 1970. Anticipated maturity: 2008-2045. (Oct 1996) 97 Points \_ Robert Parker  
1 BT. & 4 MAGS. *Estimate* \$2,377 – \$3,170
- 217 TAYLOR FLADGATE 1997 (12)**  
Vintage Port  
12 BTS. *Estimate* \$1,865 – \$2,486
- 218 TAYLOR'S 1966 (1)**  
**TAYLOR'S 1985 (2)**  
Vintage Port  
3 BTS. *Estimate* \$709 – \$946
- 219 WARRE'S 1997 (2)**  
Vintage Port  
2 BTS. *Estimate* \$274 – \$365

## Spain

- 220 MUGA PRADO ENEA 1996** (1)  
Rioja Gran Reserva  
**FAUSTINO 2001** (8)  
Rioja Gran Reserva  
**MARQUES DE RISCAL 2001** (1)  
Rioja 150 Aniversario  
**VALLOBERA - JAVIER SAN PEDRO 2005** (1)  
Rioja Crianza
- 11 BTS. *Estimate* \$567 – \$756

## Australia

- 221 E & E 1992** (1)  
Black Pepper Shiraz  
**HEWITSON 2000** (1)  
Old Garden Mourvedre  
**PETER LEHMANN 2000** (1)  
Cabernet Sauvignon  
**TORBRECK 2001** (4)  
Descendant Shiraz
- Full red-ruby color. Fragrant, wild and exotic, with distinctive viognier-scented aromas of apricot and peach blossom over spicy white pepper, cassis and raspberry. Silky, velvety and long, bursting with briary black fruits. Its sumptuous and fleshy mid-palate culminates in a lingering, savory, earthy finish of concentration and balance. (Jul 2003) 90 Points \_ Vinous - Jeremy Oliver
- TORBRECK 2001** (3)  
Run Rig Shiraz
- Full medium ruby. Aromatic nose combines black raspberry, cassis, chocolate, pipe tobacco, flowers and fruitcake. Huge, thick and dense, with super ripe yet bright flavors of crushed berries complicated by a saline quality. Superconcentrated shiraz with terrific depth and sweetness of flavor. Finishes with sweet tannins and superb persistence. A very impressive shiraz that's kept fresh by a piquant note of cranberry. Particularly strong in the context of the vintage. (Jul 2004) 93 Points \_ Vinous - Stephen Tanzer
- 10 BTS. *Estimate* \$1,704 – \$2,272

- 222 HENSCHKE 1996** (1)  
Hill Of Grace Shiraz
- 1 BT. *Estimate* \$900 – \$1,200

- 223 HARDYS 1994** (2)  
Thomas Hardy Cabernet Sauvignon  
**HARDYS 1995** (1)  
Eileen Hardy Shiraz  
**HARDYS 1996** (1 mag.)  
Eileen Hardy Shiraz  
**HARDYS 1997** (2)  
Eileen Hardy Shiraz  
**HARDYS 1999** (1)  
Eileen Hardy Shiraz
- 6 BTS. & 1 MAG. *Estimate* \$736 – \$981

- 224 LEASINGHAM 1994** (1 mag.)  
Classic Clare Shiraz  
**LEASINGHAM 1996** (2)  
Bin 61 Shiraz  
**KATNOOK ESTATE 1998** (1)  
Cabernet Sauvignon  
**KATNOOK ESTATE 1999** (1)  
Cabernet Sauvignon  
**KATNOOK ESTATE 2000** (1)  
Cabernet Sauvignon  
**RICHARD HAMILTON 2001** (1)  
Hut Block Cabernet Sauvignon  
**KATNOOK ESTATE 2002** (1)  
Cabernet Sauvignon
- 7 BTS. & 1 MAG. *Estimate* \$412 – \$550





Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climates of South Australia. Penfolds Grange utilizes fully-ripe, intensely-flavored and textured Shiraz grapes. The result is a unique Australian style that is now recognized as one of the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds multi-vineyard, multi-district, blending philosophy. A 1951 Penfolds Grange signed by Max Schubert (first vintage) recently sold for \$65,000AUD.

#### **OUR HISTORY**

Established in 1844, Penfolds has played a pivotal role in the evolution of winemaking in Australia and across the world. Penfolds collection of benchmark wines were established in a spirit of innovation and the constant and endless pursuit of quality, evidenced from the secret bottlings of Grange and the unbroken line of vintages of what is now Australia's most iconic wine. Penfolds reputation for making wines of provenance and cellaring potential might suggest a mantle of tradition and formality is the preferred attire of a company with so much history to defend. But to label Penfolds as simply an established and conventional winemaker would be to confuse tradition with consideration and to overlook the innovative spirit that has driven Penfolds since its foundation, and continues to find expression in modern times.

#### **RECORKING CLINICS**

Penfolds is the only winery that offers this comprehensive, and complimentary, after-sales service on such a global scale. The Recorking Clinics provide owners of aged Penfolds red wines (15 years or older) the opportunity to have their wines assessed, and if necessary, opened, tasted, topped off, re-corked and re-capsuled on the spot. Christie's Auction House representatives are on hand investigate the wines' value. Over 120,000 bottles have been assessed globally at Penfolds Re-corking Clinics since 1991.

#### **REWARDS OF PATIENCE, 7TH EDITION**

This book meticulously brings together the character and rich heritage of Penfolds renowned winemaking philosophy and is unique because no other winery in the world opens its museum cellar for an external, independent assessment of their entire collection extending back over half a century. It includes updated tasting notes and drinking windows of the entire Penfolds collection and is assessed by an internationally renowned tasting panel and undertaken at tasting events in Australia, China, Germany and USA. The Rewards of Patience is a landmark 310-page text, comprehensively researched, written and edited by veteran auctioneer and Master of Wine Andrew Caillard.

#### **RECENT AWARDS AND HONORS**

- 2014 Winery of the Year, 25 Times (more than any other winery in the world) (U.S.) – Penfolds Wine & Spirits Magazine, Joshua Greene (U.S.)
- 2014 Winemaker of the Year – Peter Gago, Penfolds Chief Winemaker  
Gourmet Traveler WINE (Australia)
- 2014 Winery of the Year – Penfolds  
James Halliday Australian Wine Companion (Australia)
- 2013 New World Winery of the Year – Penfolds  
Wine Enthusiast Magazine, Joe Czerwinski (U.S.)

For more information on Penfolds visit [penfolds.com](http://penfolds.com) and for media inquiries email Lily Lane [lily.lane@penfolds.com](mailto:lily.lane@penfolds.com)

Lot 229



**225 PENFOLDS 1993 (1)**

Recorded by Penfolds 2010

**PENFOLDS 1995 (1)**

**PENFOLDS 1996 (1 mag.)**

**PENFOLDS 2003 (1)**

Bin 389

3 BTS. & 1 MAG. *Estimate* \$483 – \$644

**226 PENFOLDS 1992 (1)**

**PENFOLDS 1994 (1)**

Bin 407 Cabernet Sauvignon

2 BTS. *Estimate* \$438 – \$584

**227 PENFOLDS 1990 (1)**

Very deep garnet in color, the nose is intensely scented with aromas of dried cherries and blackcurrant cordial over a pleasantly meaty / earthy undercurrent plus whiffs of menthol and dried lavender. Concentrated in the medium to full bodied mouth, it has a good amount of enlivening acid cutting through the dense, evolved fruit with a high level of approachable / softening tannins and long finish. (Jan 2012) 94 Points \_ Lisa Perrotti-Brown; Wine Advocate

**PENFOLDS 1991 (1)**

**PENFOLDS 1992 (1)**

**PENFOLDS 1993 (1)**

Bin 707 Cabernet Sauvignon

4 BTS. *Estimate* \$1,169 – \$1,558

**228 PENFOLDS 1997 (1)**

**PENFOLDS 1998 (1)**

Bin 707 Cabernet Sauvignon

2 BTS. *Estimate* \$593 – \$790

**PENFOLDS 1981 (2)**

Grange Hermitage

The 1981 stood out as slightly superior. Winemaker John Duval always felt this was a tannic style of Grange, but the wine has shed its tannins, and this is one of the few vintages where the percentage of Cabernet Sauvignon was above 10%. Sweet notes of creme de cassis, cedarwood, charcoal, and barbecue spices are followed by a full-bodied, opulent wine displaying heady amounts of alcohol, glycerin, and density in its full-bodied, skyscraper-like texture. I was drinking this wine with great pleasure in the mid-nineties, yet here it is nearly 15 years later, and the wine does not appear to have budged much from its evolutionary state. This is a testament to how remarkably well these wines hold up, and age at such a glacial pace. (Jun 2009) 97 Points \_ Robert Parker

**PENFOLDS 1982 (1)**

Grange Hermitage

Recorked by Penfolds 2005 and 2010. The 1982 is another superb example of that. One of the jammiest, most precocious Granges when it was released, it has never gone through a closed stage and continues to drink beautifully. A full-bodied, opulent Grange, it reveals an inky/purple color to the rim as well as a beautiful nose of crushed blueberries, blackberries, smoke, toast, roasted herbs, and road tar. This dense, plush, expansive, seamless, seductive 1982 has not changed much since I had it nearly a decade ago. (Jun 2009) 97 Points \_ Robert Parker

**PENFOLDS 1983 (1)**

Grange Hermitage

Recorked by Penfolds 2005.  
(Feb 2002) 92 Points \_ Robert Parker

4 BTS.

Estimate \$2,216 – \$2,954



Lot 229

**PENFOLDS 1986** (1)

Grange Hermitage

Deep garnet-brick colored, the 1986 Penfolds Grange gives mature meaty / gamey notes over a core of anise, damp earth, tobacco, espresso and Chinese five spice. The palate offers a satisfying amount of complex mid-palate flesh supported by a solid foundation of medium level grainy tannins and enlivening acidity, finishing long. It's very enjoyable now but there's no rush to drink-up. (May 2012)

97 Points \_ Lisa Perrotti-Brown; Wine Advocate

**PENFOLDS 1987** (1)

Grange Hermitage

Recorded by Penfolds 2010.

(Feb 2002) 90 Points \_ Robert Parker

**PENFOLDS 1989** (1)

Grange Hermitage

Recorded by Penfolds 2005. A very hedonistic, almost decadent style of Grange, this blend of 91% Shiraz and 9% Cabernet Sauvignon from three grape sources - Kalimna in the Barossa, Penfolds' other sources in the Barossa, and McLaren Vale - is a gorgeously opulent, almost Pomerol-like Grange with an over-ripe characteristic to the fruit. Cherry liqueur intermixed with cranberry and cassis presented in a seductive, full-bodied, very soft, forward style is truly not the classic Grange in the sense of having huge structure and massive concentration, but this wine is loaded, very corpulent, and fleshy. The wine is going to last for up to two decades, but it will be uncommonly succulent and delicious to drink young, as it was several months ago. Among the young vintages of Grange, this is perhaps the most flattering wine that they have produced over the last 20 years, at least for such a relatively young wine. Anticipated maturity: now-2018. (Feb 2002) 93 Points \_ Robert Parker

3 BTS.

*Estimate* \$1,862 – \$2,482

Lot 231



**231 PENFOLDS 1990 (1)**

Grange

Deep garnet-brick colored, the 1990 Penfolds Grange has an evolved, earthy character of damp loam, black truffles and tar with an underlying core of figs, dried mulberries, salami and aniseed. There's a good amount of savory flesh supported by a crisp acid line and medium to firm level chewy tannins, finishing long with some smoked meat coming through. Drink this one now to 2020+. (May 2012) 95 Points \_ Lisa Perrotti-Brown; Wine Advocate

**PENFOLDS 1991 (1)**

Grange

Medium brick colored with a garnet core, the 1991 Grange has a wonderful perfume of black and red fruits preserves, prunes, figs and plum preserves with suggestions of licorice and dark chocolate. Medium to full-bodied, rich, powerful and spicy right through the long finish, this Grange still has loads of life and should cellar for another 10-20 years. (Sep 2015) 95 Points \_ Lisa Perrotti-Brown, Wine Advocate

**PENFOLDS 1992 (1)**

Grange

Recorked by Penfolds 2010. This is a very aromatic Grange that seems to be the product of a vintage where the wines are showing extremely well young. It is dense purple, with a sweet blackberry/cherry nose and some subtle cedar and licorice in the background, unctuously textured, thick, full, without as many nuances of some of the greatest vintages of Grange, but very concentrated and dense.

Anticipated maturity: now-2017. (Feb 2002) 92 Points \_ Robert Parker

3 BTS.

*Estimate* \$1,725 – \$2,300**232 PENFOLDS 1993 (1)**

Grange

1993 was a very light harvest because of excessive rainfall and mild growing conditions. This wine performed well, although it would not appear to have the nuances of the finest vintages of Grange. The wine, a blend of 86% Shiraz and 14% Cabernet Sauvignon, has an opaque purple color, a sweet nose of black currants intermixed with cedar, and earthy, almost truffle-like notes intermixed with some camphor. The wine is full-bodied, dense, somewhat monolithic, but very concentrated, powerful, and long. Anticipated maturity: 2002-2018. (Feb 2002) 91 Points \_ Robert Parker

**PENFOLDS 1994 (1 mag.)**

Grange

This is the first vintage where Grange went to a bottle with laser-etched identification numbers to preclude the possibility of fraudulent bottles. The wine, a blend of 89% Shiraz and 11% Cabernet Sauvignon, shows some toasty oak mixed with notes of root vegetables, damp earth, blackberry liqueur, prune, and licorice. The wine is dense, full-bodied, not terribly complex in the mouth, but layered and rich. I would not be surprised to see the rating on this wine improve as this youthful Grange continues to evolve. Anticipated maturity: 2004-2020. (Feb 2002) 91 Points \_ Robert Parker

**PENFOLDS 1995 (1)**

Grange

Bright, deep ruby. Syrupy black and red berries and dark chocolate on the nose. Powerful, thick and concentrated on entry, then a bit hard-edged, with bright acidity and a faint greenness. Rather awkward today, with notes of tar, coffee grounds, soy sauce and maple syrup currently overshadowing the wine fruit. Finishes with substantial, dusty tannins. (Jul 2000) 89+ Points \_ Vinous - Stephen Tanzer

2 BTS.&amp; 1 MAG.

*Estimate* \$2,126 – \$2,834

**233** **PENFOLDS 1996** (1)

Grange

Ruby-red. Complex, high-toned, oak-driven aromas of mocha, flowers, spices, bourbon, peat, licorice, vanilla, cigar tobacco and earth. Juicy and penetrating, with strong mineral, lead pencil, espresso and tobacco flavors. Has a solid backbone and noteworthy grip, but shows no hard edges. Finishes with big, ripe tannins and excellent length. (Jul 2001) 92 Points \_ Vinous - Stephen Tanzer

**PENFOLDS 1997** (1)

Grange

Deep, dark ruby-red. Heady, superripe aromas of black plum, blackcurrant, blueberry and treacle, richly endowed with dark chocolate, vanilla and creamy oak; hints of mint and eucalyptus in the background. Silky-smooth, rich and creamy; remarkably approachable given its relative youth. Dripping with ripe black fruits and wrapped in firm but velvety tannins. A very good but not great Grange made without any suggestion of the portiness or overextraction so often shown by many of its imitators. (Jul 2002) 93 Points \_ Vinous - Jeremy Oliver

2 BTS. *Estimate* \$1,025 – \$1,366

**234** **PENFOLDS 1997** (1 mag.)

Grange

1 MAG. *Estimate* \$1,009 – \$1,346

**235** **PENFOLDS 1998** (1)

Grange

Very deep red-ruby. Smoky, deeply concentrated fruit bomb of a nose: blackberry, dark plum, cassis; creamy vanilla and lightly toasty coconutty oak; and ethereal background notes of white pepper, smoked meats, musky spices, tar and licorice. Profoundly concentrated but velvety-smooth and seamless; impressively muscular and thickly coated with oak, and bound by drying, astringent tannins. Without question the most concentrated Grange of all time, utterly steeped in blackberry flavors; a real show pony. It's also the most alcoholic Grange ever made, and at a declared 14.5% does taste warm and spirited - the first Grange to do so. It also ventures to some degree into the realm of currant and prune. No doubt a brilliant wine, but only time will tell if, with its elevated alcohol and its super ripe flavors, this 1998 version ranks with the very best Grange vintages. (Jul 2003) 97 Points \_ Vinous - Jeremy Oliver

**PENFOLDS 1999** (1)

Grange

Full ruby-red. Sexy aromas of raspberry, cola, root beer and coconut. Thick, dense and concentrated, with exotic, slightly candied dark fruit, caramel, toasted coconut and mineral flavors nicely shaped by firm acids. Shows strong fruit and a major dose of oak on the powerful, backward finish. This can't quite match the 1998 for sheer depth of fruit, but it's built to age. (Jul 2004) 91+ Points \_ Vinous - Stephen Tanzer

**PENFOLDS 2000** (1)

Grange

3 BTS. *Estimate* \$1,691 – \$2,255

**236 PENFOLDS 2001 (1)**

Grange

Inky violet with a bright rim. Explosive and utterly captivating on the nose, offering a range of aromas that encompasses red and darker berries, flowers, cigar box, minerals and sexy oak spices. Quite broad on the palate, and packing a real punch to its flavors of cassis, boysenberry, candied plum, bitter chocolate and fruitcake. Serious, harmonious tannins give plenty of structural support. This expands and grows even sweeter with aeration, finishing with outstanding persistence. Oak spices add sex appeal. A superb Grange. (Jul 2006) 94 Points \_ Vinous - Josh Reynolds

**PENFOLDS 2002 (1)**

Grange

Ruby-red. Initially closed on the nose but aeration brings a complicated bouquet of raspberry, wild strawberry, creme de mure, sexy oak spices, woodsmoke, tobacco, vanilla and fresh flowers. A deep, sweet but precise midweight, with energetic flavors of red and dark berries, cherry compote, cinnamon, mocha and smoked meat, all wrapped in substantial but silky tannins. Sappy and expansive on the impressively long, velvety finish. You'd be nuts to open this any time soon. (Jul 2007) 94+ Points \_ Vinous - Josh Reynolds

**PENFOLDS 2003 (1)**

Grange

Inky purple. Seductively perfumed nose offers cassis, blueberry, cherry-cola, violet and dried fig scents, with a suave undercurrent of smoky minerals. Deep, finely etched cherry and dark berry flavors are complicated by mocha and candied licorice, becoming riper with air. Cured meat and black cardamom notes arrive with air, adding further interest. Full, fleshy and sweet on the impressively long finish, which is nicely braced by dusty tannins. This is more energetic than most wines from this vintage. (Sep 2008) 93 Points \_ Vinous - Josh Reynolds

3 BTS.

*Estimate \$1,562 – \$2,082***237 PENFOLDS 2004 (1)**

Grange

Powerful aromas of cassis, blackberry and bitter cherry are complemented by exotic notes of smoky peat, pipe tobacco, violet oil and fresh blood. Deeply concentrated cherry skin and blackcurrant flavors are underscored by a strong mineral quality, with a sexy floral element gaining strength with air. The minerality builds on the finish, which leaves a wide swath of spice and earth notes in its wake. This wine's marriage of depth, spiciness, fruit, meatiness and minerality is extremely impressive. (Sep 2009) 96 Points \_ Vinous - Josh Reynolds

**PENFOLDS 2005 (1)**

Grange

2 BTS.

*Estimate \$1,350 – \$1,800***238 PENFOLDS 1995 (1)**

Recorked by Penfolds 2010

**PENFOLDS 1996 (2)****PENFOLDS 1997 (3)**

St Henri Shiraz

6 BTS.

*Estimate \$1,226 – \$1,635***239 PENFOLDS 1998 (2)****PENFOLDS 1999 (2)****PENFOLDS 2001 (2)**

St Henri Shiraz

6 BTS.

*Estimate \$1,049 – \$1,398*

- 240** **PENFOLDS 1998** (1)  
Old Vine Shiraz Grenache Mourvedre  
**RICHARD HAMILTON 2001** (1 mag.)  
Lot 148 Merlot  
**ALTOONA HILLS 2002** (1)  
**ROSEMOUNT ESTATE 2002** (1)  
Merlot  
**ROSEMOUNT ESTATE 2003** (1)  
Shiraz  
**TEAL LAKE 2004** (1)  
Shiraz
- 5 BTS. & 1 MAG.      *Estimate* \$232 – \$310

## Chile

- 241** **SENA 1995** (2)  
**CONCHA Y TORO 2005** (2)  
Terrunyo Block 27  
**CONCHA Y TORO 2006** (3)  
Terrunyo Block 27
- 7 BTS.      *Estimate* \$454 – \$605

## United States

- 242** **ARAUJO 1995** (1)  
Eisele Vineyard Cabernet Sauvignon
- Very deep, saturated ruby-red. Crystallized black cherry, violet and crushed dark berries on the nose, along with a faint dusty, leathery quality. Lush, tactile and seamless, with wonderful sweetness of fruit for the vintage. Already shows lively cassis and redcurrant fruit in the middle palate. Finishing flavor begins subtly, then expands into a very long aftertaste. (May 1998) 93 Points \_ Vinous - Stephen Tanzer
- ARAUJO 1996** (1)  
Eisele Vineyard Cabernet Sauvignon  
**ARAUJO 1997** (1)  
Eisele Vineyard Cabernet Sauvignon  
**ARAUJO 2006** (1)  
Eisele Vineyard Syrah
- 4 BTS.      *Estimate* \$1,332 – \$1,776
- 243** **BERINGER 1987** (3)  
Private Reserve Cabernet Sauvignon
- 3 BTS.      *Estimate* \$472 – \$629
- 244** **ALEXANDER VALLEY VINEYARDS 1991** (1)  
Wetzel Family Estate Cabernet Sauvignon  
**CLARK-CLAUDON 2002** (1)  
Estate Grown Cabernet Sauvignon
- 2 BTS.      *Estimate* \$233 – \$310



ESTATE 1995 BOTTLED



EISELE VINEYARD  
NAPA VALLEY

*Cabernet Sauvignon*



ARAUJO  
ESTATE WINES

GRAPES GROWN, PRODUCED AND BOTTLED  
AT THE EISELE VINEYARD

Lot 242

**245**    **DAVID ARTHUR 1997** (1)  
Estate Cabernet Sauvignon  
**DALLA VALLE 1997** (1)  
Cabernet Sauvignon  
  
2 BTS.                                      *Estimate* \$426 – \$568

**246**    **JEKEL VINEYARD 1983** (1)  
Cabernet Sauvignon  
**DUCKHORN 1987** (1)  
Merlot  
**ERNST & JULIO GALLO 1996** (1)  
Frei Ranch Vineyard Cabernet Sauvignon  
**KENNETH VOLK 2008** (1)  
Chardonnay  
**LA CREMA 2008** (1)  
Syrah  
**MORLET FAMILY VINEYARDS 2009** (1)  
Ma Princesse Chardonnay  
**FIRESTONE 2011** (1)  
Syrah  
**FIRESTONE 2012** (1)  
Chardonnay  
**FIRESTONE 2012** (1)  
Cabernet Sauvignon  
**HALTER RANCH 2012** (1)  
Ancestor  
**HALTER RANCH 2012** (1)  
Cotes De Paso  
**HALTER RANCH 2012** (1)  
Cabernet Sauvignon  
**HALTER RANCH 2012** (1)  
Synthesis  
**FIRESTONE 2013** (1)  
Sauvignon Blanc  
  
14 BTS.                                      *Estimate* \$547 – \$730

**247**    **LEWIS CELLARS 1997** (1)  
Syrah  
**LEWIS CELLARS 1997** (2)  
Reserve Cabernet Sauvignon  
**FROG'S LEAP 1998** (1)  
Cabernet Sauvignon  
**FORMAN 2005** (1)  
Cabernet Sauvignon  
  
5 BTS.                                      *Estimate* \$706 – \$941

**248**    **OPUS ONE 1994** (2)  
  
Dark ruby-red. Exotic, vibrant aromas of cherry, redcurrant, tobacco, mint, cigar ash and white pepper. Thick, supple and very concentrated; really uncanny creamy sweetness and texture in the middle palate. Intriguing note of sarsaparilla. Substantial but utterly suave tannins are thoroughly buffered by the wine extract. Shows some of the sauvage qualities of past vintages of this wine, but here the fresh red fruit flavors are even fresher and more concentrated than usual. (May 1998)  
89 Points \_ Vinous - Stephen Tanzer  
  
2 BTS.                                      *Estimate* \$988 – \$1,317

**249**    **OPUS ONE 1981** (1)  
**OPUS ONE 1985** (1)  
  
2 BTS.                                      *Estimate* \$817 – \$1,090

**250**    **OPUS ONE 1992** (2 hf. bts.)  
**OPUS ONE 1996** (1)  
  
2 HF. BTS. & 1 BT.                      *Estimate* \$821 – \$1,094

**251**     **ROBERT MONDAVI 1994** (2)  
Reserve Cabernet Sauvignon  
**ROBERT MONDAVI 1995** (2)  
Reserve Cabernet Sauvignon  
  
4 BTS.                             *Estimate* \$701 – \$934

**252**     **SCHRAMSBERG 1996** (1)  
Blanc De Blancs  
**SEA SMOKE 2007** (1)  
Southing Pinot Noir  
**SCHUG 2010** (1)  
Merlot  
**SCHUG 2011** (1)  
Cabernet Sauvignon  
**SCHUG 2012** (1)  
Pinot Noir  
**SCHUG 2013** (1)  
Chardonnay  
  
6 BTS.                             *Estimate* \$344 – \$458

**253**     **SHAFFER 2006** (3)  
Hillside Select Cabernet Sauvignon  
  
3 BTS.                             *Estimate* \$1,062 – \$1,416

**254**     **SILVER OAK 1991** (2)  
Napa Valley  
**SPOTTSWOODE 1994** (3)  
Cabernet Sauvignon

One of California's finest Sauvignons is consistently produced by Spottswoode Winery. With respect to the 1994 Cabernet Sauvignon, a beautifully scented nose of cassis, lead pencil, high quality new oak, and spice is followed by a wine with striking richness and balance. This dark ruby/purple-colored Cabernet possesses fabulous concentration, yet it never comes across as heavy or out of sync. A gloriously made, elegant yet powerfully flavored wine, it is accessible, yet capable of lasting for another 12-20 years. This sensational Cabernet Sauvignon exhibits the more complex, elegant side of California winemaking. Bravo! (Dec 1997) 93 Points \_ Robert Parker

5 BTS.                             *Estimate* \$792 – \$1,056

# Bidding Procedure

The highest bidder acknowledged by the auctioneer shall be the buyer. The auctioneer has the right to reject any bid and to advance the bidding at his absolute discretion and, in the event of any dispute between the bidders, to determine the successful bidder or to re-offer and re-sell the item in dispute. Should there be any dispute after the sale, the auction's record of final sale shall be conclusive.

The bidding increments in this auction will be determined by the auctioneer. (See below for Bidding Increments.) Any commission bids received that are not at the proper increments will be reduced to the next lowest increment. The auctioneer may change bidding increments at his discretion.

**Payment for your successful bids must be made by cash or credit card by Monday, November 23, 2015.**

## INFORMATION FOR PROSPECTIVE BIDDERS

If this is your first time at a wine auction, the procedure is quite straight forward. After registering, you will be given a numbered paddle. To bid, simply raise your paddle until the bidding reaches your spending limit. Bids will not be subject to HST or a buyer's premium. If you have any questions about bidding, ask a member of the Toronto Symphony Volunteer Committee or staff in attendance at the auction.

## BIDDING INCREMENTS

Bidding generally opens below the low estimate and advances in increments of up to 10%, subject to the auctioneer's discretion. Absentee bids that do not conform to the increments set below may be lowered to the next bidding interval.

\$0 to \$100	by \$5
\$100 to \$200	by \$10
\$200 to \$300	by \$20
\$300 to \$500	by \$25
\$500 to \$1,000	by \$50
\$2,000 to \$3,000	by \$200
\$3,000 to \$5,000	by \$250
\$5,000 to \$10,000	by \$500

*The auctioneer may vary the increments during the course of the auction at his discretion.*

## COLLECTING YOUR WINE

Iron Gate – Private Wine Management is the official storage facility of the 2015 TSO Fine Wine Auction and is also responsible for inventory management and delivery to the final purchasers.

Wines will be made available from Thursday, November 26, 2015, and after. Iron Gate's office address is 51 Laird Drive, Toronto, Ontario M4G 3T4, and the storage facility is within 200 metres of the office address. Please call for time confirmation and exact directions to the pick-up location. An appointment is required for pickup.

Alternatively, Iron Gate can deliver to your home or office in Toronto for a fee of \$20 per lot to a maximum of \$60 per delivery. Outside Toronto please call for a quote.

Please call Iron Gate at 416-234-9500 to make arrangements for pickup or delivery.

# TSO Fine Wine Auction Absentee Bid Form

**DEADLINE FOR ABSENTEE BIDS IS 12:00 P.M. EST. MONDAY, NOVEMBER 9, 2015**

Name (Please Print) \_\_\_\_\_  
Street \_\_\_\_\_  
Town/City \_\_\_\_\_  
Province \_\_\_\_\_ Postal Code \_\_\_\_\_  
Phone (Bus.) \_\_\_\_\_ (Res.) \_\_\_\_\_  
(Fax) \_\_\_\_\_  
Email \_\_\_\_\_  
Charge to:  Visa  Mastercard  Amex  
Card No. \_\_\_\_\_  
Expiry Date \_\_\_\_\_  
Name on Card \_\_\_\_\_  
Valid Signature \_\_\_\_\_

To submit your bids, please also complete  
the Absentee Bid Order Form on page 52.

## TELEPHONE BIDDING

If this is a telephone bidding request, please check here:

Auction time telephone number:

\_\_\_\_\_  
*(where you can be contacted during the auction)*

**TSO auction staff will phone you prior  
to your lot coming up for auction.**

Please complete the Absentee Bid Order Form  
on page 52 for all telephone bidding requests.

Bids are to be executed up to but not exceeding the amount  
or amounts specified below. Each bid is PER LOT as indicated,  
and all bids will be executed and are accepted subject to the  
“Conditions of Sale” printed in this catalogue.

I hereby submit the following bids. I would like to limit the  
total that I spend to \$\_\_\_\_\_. I hereby authorize  
you to stop my bids after that amount has been reached in  
successful bids. I list all my bids in sequential catalogue order.  
I understand that I will be informed of any successful bids  
prior to Thursday, November 26, 2015.

I acknowledge that the wine purchased at the auction may not  
have been tested by the Liquor Control Board of Ontario.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Send to:  
Toronto Symphony Volunteer Committee  
Attn: Linda McGeown  
212 King Street West, 6th Floor  
Toronto, Ontario M5H 1K5  
Phone: 416-593-7769 ext. 359 Fax: 416-591-0213  
Email: lmcgeown@tso.ca





## Terms and Conditions of Sale

The wines listed in this catalogue, as may be amended by sale room notice or announcement, are being offered for sale by the Toronto Symphony Orchestra and the Toronto Symphony Volunteer Committee for its own account. These Terms and Conditions of Sale constitute the complete terms and conditions on which all of the wines and related items will be offered for sale.

### REGISTRATION

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Buyers must register before the start of auction bidding. If you are bidding in person, bidding at the auction will be by paddle only. Paddle registration is free and will be available at the TSO Fine Wine Auction from 5:30 p.m. local Toronto time until the end of the auction, Tuesday, November 10, 2015. Pre-registration is strongly advised to expedite paddle pick-up. To pre-register, please visit [tsvc.ca/fine-wine-auction](http://tsvc.ca/fine-wine-auction) or contact Linda McGeown at 416-593-7769 ext. 359. Buyers who have pre-registered must still collect their paddles in order to bid. Credit card information will be requested on registration.

### ABSENTEE BIDS

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Prospective buyers are advised to attend the auction. However, bids will be accepted and executed if received in advance of the auction by mail, email or fax at the offices of the Toronto Symphony Volunteer Committee no later than 12:00 p.m. local Toronto time, Monday, November 9, 2015. Absentee bidders are kindly requested to complete the absentee bidding form at the back of the catalogue. Credit card information will be requested and validated. Commission bids submitted to the TSO Fine Wine Auction in writing or otherwise left with the TSO Fine Wine Auction prior to the auction for execution at or below a specified price, will be vetted and executed by the auctioneer for the convenience of bidders.

The Toronto Symphony Orchestra and the Toronto Symphony Volunteer Committee shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids or following any other instructions of any commission bidder.

At the request of the commission bidder, the auctioneer will limit overall expenditures in the auction to a predetermined limit communicated to the auctioneer by the commission bidder. If such a request is made, the auctioneer will stop bidding on new lots as soon as the commission bidder reaches the predetermined limit in successful bids. In the event that received commission bids on a lot are for identical amounts and at auction those commission bids are the highest bids for that lot, the lot shall be knocked down to the person whose commission bid (for the relevant amount) was received first.

### TELEPHONE BIDDING

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If you cannot attend the auction, you may bid by telephone during the auction by completing the absentee bid form at the back of the catalogue. Arrangements for this must be made in advance of the auction. Your request for a reservation for telephone bidding must be received in advance of the auction, by no later than 12:00 p.m. local Toronto time, Monday, November 9, 2015. A representative of the auction will acknowledge your request for telephone bidding. Credit card information will be requested and validated.

Any failure to execute bids or any mistake in doing so cannot be the responsibility of the auctioneer, the Toronto Symphony Orchestra or of the Toronto Symphony Volunteer Committee or its staff or members.

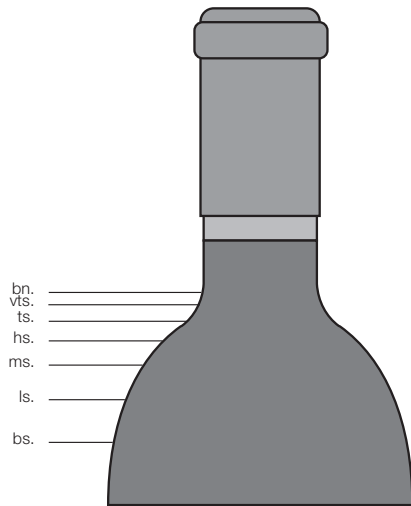
### CONDITIONS OF THE WINE

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All wine sold at the sale shall be at the buyer's risk. The Toronto Symphony Orchestra and the Toronto Symphony Volunteer Committee sells all wine exactly as it is and gives no warranty of any kind as to any of the wine, nor shall they be liable in any manner for any error in description, faults, or defects. All warranties and conditions implied by law are hereby excluded. No person shall have recourse against the Toronto Symphony Orchestra or the Toronto Symphony Volunteer Committee for any irregularity or illegality in the sales, or in the conduct of the sale, or of the wine. All wine donations for this auction have been professionally stored at the proper temperature and humidity at an off-site facility.

The wine offered for sale at the Auction may not have been tested by the Liquor Control Board of Ontario. The purchaser of the wine by way of the auction is required by law to acknowledge in writing that the wine may not have been tested by the Liquor Control Board of Ontario. The form for this acknowledgment will be available for signature on registration.

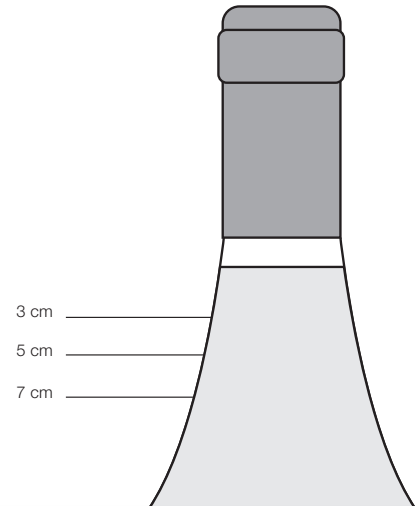
## Level/Ullage Description and Interpretations



### BORDEAUX LEVELS

For wines in bottles with defined shoulders including Bordeaux, Port and other wines, the level is measured and catalogued as follows:

- bn. **BASE NECK:** Perfectly good for any age of wine. Outstandingly good for a wine of 10 years in bottle, or longer.
- vts. **VERY TOP SHOULDER**
- ts. **TOP SHOULDER:** Normal for any Bordeaux 15 years old or older.
- hs. **HIGH SHOULDER:** Slight natural reduction through the easing of the cork and evaporation through cork and capsule. Usually no problem. Acceptable for any wine over 20 years old. Exceptional for pre-1950 wines.
- ms. **MID SHOULDER:** Probably some weakening of the cork and some risk. Not abnormal for wines 30-40 years of age. Estimates usually take this into account.
- ls. **LOW SHOULDER:** Risky and usually only accepted for sale if wine or label exceptionally rare or interesting. Always offered with low estimate.
- bs. **BOTTOM SHOULDER:** Not acceptable for sale unless a rare sort of bottle. Wine will usually be undrinkable.
- u. **ULLAGE:** Level.  
*Example: (u. 2ts) means 2 bottles ullaged to top shoulder.*
- oc. **ORIGINAL CARTON**
- owc. **ORIGINAL WOODEN CASE**
- RC **RESERVE CHÂTEAU**



### BURGUNDY LEVELS

For wines in bottles with sloping necks, including Burgundy, German and other wines, the level between the cork and wine is measured and catalogued in centimetres.

The condition and drinkability of Burgundy is less affected by ullage than its equivalent from Bordeaux. A 5-7-cm. ullage in a 50-year-old Burgundy can be considered normal, indeed good for age; 3.5-4 cm. excellent for age; 7 cm. rarely a risk.

*Example: (u. 3x5cm) means 3 bottles ullaged 5 cm.*

### BOTTLE SIZES

- hf. bt. **HALF BOTTLE** = 0.375 litres
- bt(s). **BOTTLE(S)** = 0.75 litres
- ltr. **LITRE**
- mag. **MAGNUM** = 1.5 litres, or two regular bottles
- d. mag. **DOUBLE MAGNUM** (Bordeaux, Port) = 3 litres
- jero. **JEROBOAM** (Burgundy, Champagne) = 3 litres
- jero. **JEROBOAM** (Bordeaux) = 5 litres\*
- imp. **IMPÉRIALE** (Bordeaux) = 6 litres
- meth. **METHUSELAH** (Burgundy, Champagne) = 6 litres
- salm. **SALMANAZAR** = 9 litres

*\*Up to 1978, jeroboams were generally bottled in 4.5-ltr. bottles.*

### TASTING NOTE SOURCES

AM - Allen Meadows CC - Clive Coates WA - Wine Advocate  
WS - Wine Spectator IWC - International Wine Cellar



# Toronto Symphony Volunteer Committee

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A project like the TSO Fine Wine Auction is only possible with the help of a dedicated volunteer committee and gracious supporters.

**We would like to thank:**

The acquisitions call campaign volunteers: Hilary Alexander (acquisitions coordinator), Frank Au, Joanne Colbourne, Olga Fershaloff, Fran Gruber, Karen Hayward, Mary Heinmaa, Roberta Innes, Linda McGeown, Liz Nichol, Thao Nguyen, Marianne Oundjian, Ali Poorghasemi, Jing Roy, Mary Sharkey, and Debra Walker; and auction committee members Sandra Gopaul and Heather Oda (silent auction); and the volunteers who contributed time and effort on the day of the auction.





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Upcoming Auctions

**Fine Prints and  
Photography  
Auction**

Monday 2 November 2015

**The Estates of  
James Bisback  
& Jonny Kalisch**

Monday 9 November 2015

**Inuit Art Auction**

Monday 16 November 2015

**Canadian Fine  
Art Auction**

Monday 23 November 2015

**Asian Art Auction**

Monday 30 November 2015

**Fine Jewellery Auction**

Tuesday 1 December 2015

**Decorative Arts &  
International Art  
Auction**

8 & 9 December 2015

**Fine Wine Auction**

Saturday 12 December 2015

**Waddingtons.ca**

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