



Toronto
Symphony
Orchestra

Fine Wine

— AUCTION —



27

YEARS

THURSDAY, NOVEMBER 9, 2017

CIBC - COMMERCE COURT WEST, 199 BAY STREET, 56TH 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)

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

\$356 Savings

35.6% Difference

27th Annual TSO Fine Wine Auction

A PROJECT OF THE TORONTO SYMPHONY VOLUNTEER COMMITTEE

TSO FINE WINE AUCTION

Thursday, November 9, 2017

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

Reception: 5:30 p.m.

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

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

500-145 Wellington St. W.

Toronto, Ontario, Canada M5J 1H8

416-593-7769 x359

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 THANK OUR SPONSORS

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



Inniskillin Wines for providing the Icewine.



Thank you for your support

We thank Inniskillin Wines for generously providing the Icewines that will be poured at the auction intermission. We are grateful to Arterra Wines Canada for presenting the Icewines at the TSO Fine Wine Auction.

INNISKILLIN IS BEST KNOWN FOR ITS ICEWINE®

Inniskillin co-founders Donald Ziraldo and Karl Kaiser started their production of table wines in 1975. Kaiser, originally from Austria, was familiar with Icewines made in Germany and Austria. After coming to Canada in the late sixties, he adjusted to the severe Canadian winters, and observed the qualities of the thick-skinned, aromatic Vidal grape and its potential for winter harvesting.

Karl attempted to make Icewine in 1983, but without netting his Vidal vines, birds stripped the vineyard. In 1984, Karl had a successful harvest and continued to produce all Inniskillin Icewines until his retirement in 2006. Karl worked with Vidal exclusively until the mid-nineties when he added Riesling and Cabernet Franc.

Inniskillin successfully launched Canadian Icewine into the international market through positioning at many major

wine events, high profile dinners, celebrations and the top wine competitions around the world. In fact, Inniskillin was the first estate winery in Canada and one of those that pioneered the development of Icewine in Canada. A pivotal moment for both Inniskillin and the Canadian wine industry was the winning of the Grand Prix d'Honneur in 1991 from VineXpo Bordeaux for the 1989 Vidal Icewine. While Karl continued to produce quality Icewines, his partner Donald travelled the world to introduce Kaiser's Icewines to wine writers, sommeliers, and wine aficionados through tastings and seminars, stressing its qualities, natural process, and the high standards of the appellation of origin system: VQA (Vintners Quality Alliance). Inniskillin Icewine is now available in over 80 countries and is the number one wine by distribution in Travel Retail. As Tony Aspler said in his book, *The Wine Atlas of Canada*, "To Inniskillin goes the credit of creating the international market for Canadian Icewine."

A collection of three lots from Donald Ziraldo's cellar in celebration of Canada's 150th Anniversary and the Toronto Symphony Orchestra.

A **INNISKILLIN ICEWINE**
CABERNET FRANC 1997 (3)
CABERNET FRANC 1999 (3)
CABERNET FRANC 2001 (3)

9 BTS. *Estimate \$750*



B **HAND BLOWN CRYSTAL**
ICEWINE BOTTLE

By renowned Canadian glass blower Brad Copping (signed and numbered) in a wooden casket – signed by Donald Ziraldo to Mark McEwan while shooting the TV Series "The Heat with Mark McEwan."

Brad Copping's blown glasswork can be found in the permanent collections of the Royal Ontario Museum, the Design Exchange, and the Claridge (Bronfman) Collection.

1 BT. *Estimate \$500*

C **ICEWINE VERTICAL FROM**
1984-2016 IN A HINGED
WOODEN CASE

This Inniskillin and Ziraldo Estate icewine vertical includes:

The famed 1989 Inniskillin Vidal Icewine, winner of one of the world's most prestigious wine awards, the Grand Prix d'Honneur at Vinexpo, Bordeaux, France.

The 2014 Ziraldo Estate Vidal Icewine awarded the Special Award by the Citadelles du Vin at Vinexpo – 28 years later.

33 BTS. *Estimate \$4,000*

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A Message from the Music Director Toronto Symphony Orchestra



I am pleased to welcome you to the 27th annual Fine Wine Auction presented by the Toronto Symphony Volunteer Committee. Throughout my tenure as Music Director of the TSO, I have been continually impressed by the TSVC's unwavering support of the Toronto Symphony, which extends far beyond tonight's auction. Through diverse and imaginative fundraising events, the TSVC plays an active role in our education events. The TSO musicians and I are grateful to the TSVC for its enduring partnership in fundraising. 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 help fund the TSO's music education and outreach programs, which are crucial to ensuring that the next generation of TSO musicians enjoy an audience that is just as enthusiastic as our audience today. I wish to extend my sincerest thanks to the TSVC for all it has done on behalf of the TSO. I thank you all and hope you enjoy the Auction!

Sincerely,

Peter Oundjian

Music Director

Toronto Symphony Orchestra

A Message from the Interim Chief Executive Officer Toronto Symphony Orchestra



The 2017 TSO Fine Wine Auction, presented by the Toronto Symphony Volunteer Committee, is its premier annual fundraising event. Each year, with the help of generous donors and dedicated volunteers, this initiative provides funding that helps the TSO continue its tradition of delivering excellence in musical programming and education while contributing to the vibrant cultural life that is at the heart of Toronto. I would like to express my sincere gratitude and best wishes to the entire Toronto Symphony Volunteer Committee, particularly the TSO Fine Wine Auction committee, co-chaired by Liz Nichol and Thao Nguyen. And I would like to thank our wine donors and bidders for your support of the TSO. Have a wonderful evening.

Sincerely,

Gary Hanson

Interim Chief Executive Officer

Toronto Symphony Orchestra

A Message from the President



The Toronto Symphony Volunteer Committee (TSVC) continues a distinguished tradition that has firmly established the Annual Fine Wine Auction as 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 27 years, the Fine Wine Auction and Festival events have raised more than \$6 million in support of the TSO. Our hard work and success ensure that Toronto has a world-class symphony orchestra.

With financial and volunteer assistance, the TSVC supports the following programs that your participation helps make possible:

- We provide a significant gift towards 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 (TSYO) one of Canada's largest youth orchestras. For more than 40 years it has been dedicated to providing a high-level orchestral experience for talented young people aged 22 and under. In 2015–16, the TSO for the first time offered tuition-free enrolment for the TSYO. The TSVC is delighted to support the TSYO and this life-enriching initiative.
- We support the Morning with the Symphony program – 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 Liz Nichol and Thao Nguyen, Co-Chairs of the 27th Fine Wine Auction for their organized and professional approach to ensuring the success of this year's event. Special thanks to Linda McGeown, TSVC General Manager and the committee for their dedication, hard work, enthusiasm and skillful organization, which have contributed to this high standard of achievement.

This year we would like to acknowledge Inniskillin Wines for their donation of the Icewine to the Fine Wine Auction that will be served during intermission.

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 sincere appreciation goes to CIBC for generously hosting this very special evening.

We would like to express our deepest thanks to all who made our 27th Annual Fine Wine Auction 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.

Sincerely,

Joanne Colbourne

President

Toronto Symphony Volunteer Committee

A Message from the TSO Fine Wine Auction Co-Chairs



It has been a pleasure for us to chair the Toronto Symphony Orchestra Fine Wine Auction Committee for the second year. As we celebrate the Auction's 27th year, we are pleased to support the Toronto Symphony Orchestra and the Toronto Symphony Youth Orchestra. We wish to thank our donors for their generosity and loyalty. We would also like to thank our committee members for their willingness to assist in a variety of ways; this evening is the result of their efforts. We are grateful to Linda McGeown for her essential role in managing this annual fundraiser so efficiently. Finally, we thank the CIBC for their generosity in hosting this event. Enjoy the evening!



Thao Nguyen
Co-Chair
TSO Fine Wine Auction

Liz Nichol
Co-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 has been a passionate collector, importer and appraiser of fine wines for over 30 years. In 1988, Rob established Vinifera Wine Services and imports exceptional French and Italian wines from a wide variety of elite producers. Rob regularly travels to Europe to meet and taste with current and potential suppliers. Since 1990, Rob's expertise has benefitted the Toronto Symphony's Fine Wine Auction thanks to his role as wine appraiser and consultant. In addition, Rob prepares appraisals (including assessment of perils and tasting) for insurance and property disputes. Rob has extensive international purchasing and selling experience at auction, wholesale, and retail levels.

Robert Jull
Wine Appraiser & Consultant
Vinifera Wine Services

Introduction to the Auction Directory

CAVEAT

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

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

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

For wine reviews, we have relied on the professional wine reviews of Robert Parker of the Wine Advocate, 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 2017 Fine Wine Auction in support of the Toronto Symphony Orchestra. We appreciate your positive response and thank you all.

METHUSELAHS

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

Estate of Meyer Okun
John Switzer
Anonymous (2)

IMPERIALS

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

Larry Dare
George Fierheller
Don Gallinger
Joyce Gutmann
Anonymous (4)

JEROBOAMS

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

Tom Bogart
Charles (Chuck) Byers
Gary Craig
Dr. Richard Hunter
Max and Dolly Kerzner
Dr. S.O. Kjellberg
Stephen and Cookie Sandler
Gerald M. Soloway
Hunter Thompson
Alfred G. Wirth
Anonymous (3)

MAGNUMS

(up to \$4,999)

Joni Boyer
Dr. Paul Chapnick
Dr. Grant Farrow
David Hamilton
Gary Hanson
Dr. Nolan Kane
John Lewarne
Petra and Lionel Newton
James Savary
Erica Steffee
Rahul Suri
Debra and Jack Walker
Anonymous (4)

List complete at time of printing.

Lot 5

Fine Wine

A U C T I O N L O T S



Inniskillin Icewine

SEE PAGE 2 FOR THREE CANADIAN ICEWINE LOTS THAT WILL BE AUCTIONED OFF AFTER THE INTERMISSION.

Including a one-of-a-kind vertical Icewine collection, from the cellar of Donald Ziraldo.

United States

1 EVESHAM WOOD 1998 (6)

Le Puits Sec, Cuvee J
Pinot Noir

6 BTS. *Estimate \$508 – \$677*

2 EVESHAM WOOD 1996 (6)

Temperance Hill, Cuvee J
Pinot Noir

6 BTS. *Estimate \$443 – \$590*

3 BETHEL HEIGHTS 1994 (6)

Flat Block Reserve
Pinot Noir

6 BTS. *Estimate \$619 – \$826*

4 KISTLER 2012 (4)

Sonoma Coast
Pinot Noir

4 BTS. *Estimate \$605 – \$806*

5 KISTLER 2002 (3)

Durell Vineyard
Chardonnay

KISTLER 2003 (2)

Durell Vineyard
Chardonnay

5 BTS. *Estimate \$719 – \$958*

6 KISTLER 2004 (2)

Durell Vineyard
Chardonnay

KISTLER 2005 (2)

Durell Vineyard
Chardonnay

4 BTS. *Estimate \$552 – \$736*

7 KISTLER 2004 (1)

Hudson Vineyard
Chardonnay

KISTLER 2004 (1)

Hyde Vineyard
Chardonnay

KISTLER 2005 (1)

Stone Flat Vineyard
Chardonnay

KISTLER 2006 (1)

Stone Flat Vineyard
Chardonnay

4 BTS. *Estimate \$682 – \$910*

8 PETER MICHAEL 2002 (2)

Belle Cote
Chardonnay

PETER MICHAEL 2003 (2)

Belle Cote
Chardonnay

4 BTS. *Estimate \$640 – \$853*

9 PETER MICHAEL 2004 (2)

Belle Cote
Chardonnay

PETER MICHAEL 2005 (2)

Belle Cote
Chardonnay

4 BTS. *Estimate \$659 – \$878*

10 IRON HORSE 1991 (1 d. mag.)

Brut Sparkling Wine
Sparkling Blend

1 D. MAG. *Estimate \$341 – \$455*



11 BEHRENS & HITCHCOCK 2002 (1)

Beckstoffer To Kalon Vineyard
Cabernet Sauvignon

BEHRENS & HITCHCOCK 2002 (2)

Dr. Crane Cuvee
Red Blend

BEHRENS & HITCHCOCK 2002 (2)

Homage To Ed Oliveira
Syrah

5 BTS. *Estimate \$783 – \$1,044*

12 BEHRENS & HITCHCOCK 2002 (3)

Napa Valley
Petite Syrah

BEHRENS & HITCHCOCK 2004 (1)

Alder Springs Vineyard
Merlot

BEHRENS & HITCHCOCK 2004 (2)

Alder Springs Vineyard
Homage To Ed Oliveira
Syrah

6 BTS. *Estimate \$720 – \$960*

13 DALLA VALLE 2001 (3)

Napa Valley
Cabernet Sauvignon

Two terrific wines from Dalla Valle, the 2001 Cabernet Sauvignon (a blend of 85% Cabernet Sauvignon and 15% Cabernet Franc) from their hillside vineyards in Oakville, exhibits a dense purple color along with a beautifully sweet perfume of cedarwood, creme de cassis, incense and spice box. Full-bodied and rich with gorgeous purity and texture as well as a multidimensional mouthfeel, it still has some tannins to shed and tastes like it is only 4-5 years old. It has at least two decades of life ahead of it. 94+ RP

3 BTS. *Estimate \$797 – \$1,063*

- 14 DALLA VALLE 1998** (3)
Napa Valley
Cabernet Sauvignon

3 BTS. *Estimate* \$650 – \$866

- 15 RIDGE 1994** (1)
Monte Bello Vineyard
Cabernet Sauvignon
EDGE HILL 2004 (1)
The Celebrated Vineyards
Red Blend
GRGICH HILLS 2006 (1)
Estate
Cabernet Sauvignon
CAKEBREAD 2006 (1)
Cabernet Sauvignon
JOSEPH PHELPS 2007 (1)
Cabernet Sauvignon

5 BTS. *Estimate* \$927 – \$1,236

- 16 ROBERT MONDAVI 1994** (2)
Reserve - Signed
Cabernet Sauvignon
OPUS ONE 1997 (1)
Signed

3 BTS. *Estimate* \$1,516 – \$2,021



Lot 17



17 COLGIN 2007 (3)

Herb Lamb
Cabernet Sauvignon

The opaque purple-colored 2007 Cabernet Sauvignon Herb Lamb Vineyard possesses an extraordinary bouquet of crushed rocks, creme de cassis, bay leaf, and forest floor. It is an exuberant, full-bodied, pure Cabernet that should drink well for 25+ years. Given the vintage and the sweetness of the tannin, it is atypically accessible already. Colgin's 2007s, which include their final vintage of Cabernet Sauvignon from the Herb Lamb Vineyard, are all extraordinary, world-class wines. The change in winemakers from Mark Aubert to Allison Tauziet has gone very smoothly, and was made easier by the retention of the highly respected French wine consultant, Dr. Alain Raynaud, who told me that tasting Colgin's 2007s gave him his greatest emotional high since he tasted the Chateau Pavie 2000! The 2008s will not be available until 2011, but it appears to be a very successful vintage for Colgin. The crop was tiny, and there were no frost issues, but several heat spikes did occur. Both Allison Tauziet and Alain Raynaud thought that the small berries provided powerful fruit intensity. 97 RP

3 BTS. *Estimate* \$2,362 – \$3,149

18 DOMINUS 1991 (6)

Estate

6 BTS. *Estimate* \$2,938 – \$3,917

19 CHATEAU MONTELENA 2001 (6)

The Montelena Estate
Cabernet Sauvignon

Montelena's backward, elegant, complex 2001 Estate reveals a dense ruby/purple color along with foresty, earthy notes intermixed with black currant characteristics as well as sweet tannin. Always a less ripe outlier (although it contains 14% natural alcohol), it will benefit from 2-3 more years of cellaring and should keep for at least 20 more years based on the extraordinary longevity Montelena Cabernet Sauvignons possess. 91+ RP

6 BTS. *Estimate* \$1,228 – \$1,637

Australia

20 CHARLES MELTON 1997 (1)

Nine Popes

CHARLES MELTON 1998 (6)

Nine Popes

7 BTS. *Estimate* \$677 – \$903

21 CHARLES MELTON 1997 (3)

Shiraz

CHARLES MELTON 1998 (4)

Shiraz

7 BTS. *Estimate* \$689 – \$918

22 BROKENWOOD 1996 (5)

Graveyard Vineyard

Shiraz

PENFOLDS 2006 (1)

RWT

Shiraz

6 BTS. *Estimate* \$984 – \$1,312



23 BROKENWOOD 1997 (3)

Graveyard Vineyard
Shiraz

BROKENWOOD 1998 (3)

Graveyard Vineyard
Shiraz

6 BTS. *Estimate* \$920 – \$1,226

24 BROKENWOOD 1998 (11)

Rayner Vineyard
Shiraz

11 BTS. *Estimate* \$1,683 – \$2,244

25 TORBRECK 2005 (2)

Les Amis
Grenache

2 BTS. *Estimate* \$721 – \$962

26 TORBRECK 2005 (2)

The Factor
Shiraz

2 BTS. *Estimate* \$1,262 – \$1,683

Italy

27 GAJA 1979 (1)

Barbaresco

GAJA 2001 (1)

Barbaresco

The 2001 Barbaresco is gorgeous. Sweet balsamic notes open on the bouquet, followed intense, silky layers of fruit. The 2001 is subtle, classy and elegant from start to finish. Hints of early maturity appear in the aromatics, but the wine has more than enough fruit to support at least another decade of fine drinking. Tobacco, sweet herbs and licorice add the final notes of complexity. Anticipated maturity: 2012-2021. 93 RP

2 BTS. *Estimate* \$814 – \$1,085

- 28** **PAITIN 2005** (7)
 Sori' Paitin Barbaresco

7 BTS. *Estimate* \$970 – \$1,294

- 29** **MARCARINI 2006** (6)
 Barolo Brunate

6 BTS. *Estimate* \$990 – \$1,320

- 30** **MARCARINI 2006** (3)
 Barolo Brunate
D. CLERICO 2006 (1)
 Barolo Ciabot Mentin Ginestra

4 BTS. *Estimate* \$680 – \$906

- 31** **SEGHESIO 2004** (1)
 Barolo La Villa
RENATO RATTI 2007 (1)
 Barolo Marcenasco
PIO CESARE 2007 (1)
 Barolo Ornato
FONTANAFREDDA 2007 (1)
 Barolo
GOMBA 2008 (1)
 Barolo La Querciola

5 BTS. *Estimate* \$613 – \$817

- 32** **MASSOLINO 2000** (3)
 Barolo Parafada
B. GIACOSA 2000 (1)
 Barolo Riserva Le Rocche Del Falletto

4 BTS. *Estimate* \$1,319 – \$1,759

- 33** **MARENGO 1996** (1)
 Barolo Brunate
ROBERTO VOERZIO 1996 (1)
 Barolo Cerequio

2 BTS. *Estimate* \$775 – \$1,034



Lot 38



- 34 CAPANNA 2007** (12)
Brunello Di Montalcino
12 BTS. *Estimate* \$1,613 – \$2,150
- 35 BIONDI-SANTI (TENUTA GREPPO) 1993** (1)
Brunello Di Montalcino Riserva
TENUTA DI SESTA 2004 (1)
Brunello Di Montalcino
CAPANNA 2007 (1)
Brunello Di Montalcino
BONACCHI 2007 (1)
Brunello Di Montalcino
4 BTS. *Estimate* \$848 – \$1,131
- 36 FELSINA BERARDEGNA 1995** (1 balt.)
Fontalloro
1 BALT. *Estimate* \$3,398 – \$4,531
- 37 TUA RITA 2005** (1 mag.)
1 MAG. *Estimate* \$556 – \$741
- 38 TUA RITA 2005** (1 mag.)
Redigaffi
1 MAG. *Estimate* \$862 – \$1,150
- 39 TUA RITA 2008** (2)
2 BTS. *Estimate* \$691 – \$922
- 40 TERRABIANCA 1993** (3)
Piano Del Cipresso
TERRABIANCA 1995 (4)
Piano Del Cipresso
MONSANTO 2001 (1)
Nemo
8 BTS. *Estimate* \$686 – \$915

41 TIGNANELLO 1990 (1 mag.)
 1 MAG. *Estimate* \$688 – \$918

42 TIGNANELLO 1997 (3)
 Antinori's 1990 Tignanello (a blend of primarily Sangiovese with some Cabernet Sauvignon) is the best example I have tasted of this wine since the marvelously opulent, rich 1985. Rich yet supple and expansive enough to be consumed with great pleasure, it offers a dark ruby/purple color, and a big, smoky, earthy nose of nearly over-ripe cherry and currant-like fruit. Full-bodied, with exceptional concentration and purity, this distinctive, spicy wine should drink well for 10-15 years. 93 RP
 3 BTS. *Estimate* \$902 – \$1,202

43 TIGNANELLO 1995 (2)
ANTINORI 1997 (1)
 Solaia
 3 BTS. *Estimate* \$1,270 – \$1,693

44 ORNELLAIA 2001 (1)
 Bolgheri Superiore
ORNELLAIA 2013 (2)
 Bolgheri Superiore
 3 BTS. *Estimate* \$669 – \$892

45 TENUTA DELL' ORNELLAIA 2001 (1)
 Masseto
 1 BT. *Estimate* \$2,107 – \$2,810



46 **CESARI 2005** (1)
Amarone Della Valpolicella
ALEGHERI 2006 (1)
Amarone Della Valpolicella
CESARI 2008 (1)
Amarone Della Valpolicella
TOMMASI 2008 (1)
Amarone Della Valpolicella
ZONIN 2008 (1)
Amarone Della Valpolicella
MASI 2011 (3)
Amarone Costasera
CESARI 2011 (1)
Amarone Della Valpolicella
CESARI 2012 (1)
Amarone Della Valpolicella

10 BTS. *Estimate* \$866 – \$1,155

47 **TEDESCHI 1983** (1)
Amarone Recioto
BOSCAINI 1995 (3)
Amarone Classico Ca' De Loi
BOLLA 1999 (1)
Amarone Della Valpolicella

5 BTS. *Estimate* \$478 – \$638

48 **MACULAN 1996** (8)
Fratta

8 BTS. *Estimate* \$1,013 – \$1,350

Spain

49 **ALVARO PALACIOS 2003** (1 d. mag.)
L'Ermita

1 D. MAG. *Estimate* \$3,058 – \$4,077

Champagne

50 **GOSSET NV** (1)
Grand Rose
MOET ET CHANDON NV (1)
Imperial
MOET ET CHANDON 1996 (1)
Millesime Rose

3 BTS. *Estimate* \$313 – \$417

51 **VEUVE CLICQUOT 1988** (2)
Reserve

2 BTS. *Estimate* \$551 – \$734

52 **VEUVE CLICQUOT 1989** (2)
La Grande Dame

2 BTS. *Estimate* \$605 – \$806

53 **KRUG NV** (5)
Brut Grand Cuvee

5 BTS. *Estimate* \$954 – \$1,272

54 **TAITTINGER 1981** (5)
Comtes De Champagne

5 BTS. *Estimate* \$2,157 – \$2,876

55 5 BTS. *Estimate* \$2,157 – \$2,876

56 **LOUIS ROEDERER 1996** (1 mag.)
Cristal Brut

1 MAG. *Estimate* \$2,520 – \$3,360

57 1 MAG. *Estimate* \$2,520 – \$3,360





58 LOUIS ROEDERER 1990 (5)

Cristal

The Louis Roederer 1990 Cristal is awesome! A classic of power and finesse, richness and delicacy, it may be the greatest Cristal I have ever tasted! One caveat. Champagne, more than any wine in the world, is extremely vulnerable to heat. Pierre Rovani has already tasted a cooked bottle of this wine. Readers need to be particularly careful when buying Champagne. 97 RP

5 BTS. *Estimate* \$4,311 – \$5,748

59 MOËT ET CHANDON 1990 (5)

Dom Pérignon

5 BTS. *Estimate* \$3,087 – \$4,116

60 6 BTS. *Estimate* \$3,704 – \$4,939

61 2 MAGS. *Estimate* \$3,056 – \$4,075

62 2 MAGS. *Estimate* \$3,056 – \$4,075

63 MOËT ET CHANDON 1996 (6)

Dom Pérignon

6 BTS. *Estimate* \$3,190 – \$4,253

64 MOËT ET CHANDON 1982 (3)

Dom Pérignon Rose

3 BTS. *Estimate* \$2,362 – \$3,149

65 MOËT ET CHANDON 1978 (2 Mags.)

Dom Pérignon

2 MAGS. *Estimate* \$3,493 – \$4,658

66 2 MAGS. *Estimate* \$3,493 – \$4,658

Alsace

- 67 TRIMBACH 2006 (2)**
Riesling Clos Ste Hune
2 BTS. *Estimate* \$828 – \$1,104

Burgundy

- 68 RENE & VINCENT DAUVISSAT 1992 (3)**
Chablis 1^{er} Cru La Forest
RENE & VINCENT DAUVISSAT 1992 (4)
Chablis Grand Cru Les Clos
7 BTS. *Estimate* \$1,373 – \$1,830
- 69 JOSEPH DROUHIN 1998 (2)**
Auxey-Duresses
MATROT 1998 (3)
Meursault Charmes
JOBARD 1998 (2)
Meursault En La Barre
7 BTS. *Estimate* \$731 – \$975
- 70 ROUX PERE ET FILS 1992 (3)**
Puligny-Montrachet Les Enseignerres
DOMAINE ALAIN CHAVY 2008 (3)
Puligny-Montrachet
6 BTS. *Estimate* \$540 – \$720
- 71 JEAN CHARTRON 1990 (1)**
Chevalier-Montrachet Grand Cru
CHARTRON ET TREBUCHET 1998 (2)
Chassagne-Montrachet
3 BTS. *Estimate* \$566 – \$754
- 72 RAMONET 2001 (4)**
Chassagne-Montrachet 1^{er} Cru Boudriotte
4 BTS. *Estimate* \$1,166 – \$1,555



73 **LOUIS LATOUR 2005** (1)
Batard-Montrachet
V. GIRARDIN 2007 (1)
Bienvenues Batard-Montrachet
V. GIRARDIN 2010 (1)
Puligny-Montrachet Les Folatieres

3 BTS. *Estimate* \$986 – \$1,314

74 **LOUIS LATOUR 1990** (2)
Corton-Charlemagne Grand Cru
LOUIS LATOUR 1996 (2)
Corton-Charlemagne Grand Cru

4 BTS. *Estimate* \$1,057 – \$1,410

75 **LOUIS LATOUR 1995** (6)
Corton-Charlemagne Grand Cru

6 BTS. *Estimate* \$1,346 – \$1,795

76 **LOUIS LATOUR 1992** (6)
Corton-Charlemagne Grand Cru

6 BTS. *Estimate* \$1,314 – \$1,752

77 **LOUIS LATOUR 1997** (2)
Beaune 1^{er} Cru Vignes Franches
NICOLAS POTEL 2005 (4)
Beaune Les Greves

6 BTS. *Estimate* \$594 – \$792

78 **VINCENT GIRARDIN 1998** (3)
Santenay 1^{er} Cru Clos Beauregard
DOMAINE JOBLLOT 1999 (1)
Givry 1^{er} Cru Clos De La Servoisine
CARDIN PERROTTO 1999 (2)
Givry 1^{er} Cru Clos Solomon
TOLLOT-BEAUT 1999 (4)
Savigny-Lavieres 1^{er} Cru

10 BTS. *Estimate* \$770 – \$1,026

79 **PAUL GARAUDET 2005** (3)
Monthelie Les Duresses
JEAN-MARC PAVELOT 2005 (3)
Savigny Les Beaune La Dominode
HENRI GOUGES 2005 (3)
Nuits St. Georges 1^{er} Cru Les Pruliers

9 BTS. *Estimate* \$1,112 – \$1,483

80 **MICHELE ET PATRICE RION 2002** (6)
Nuits-St-Georges 1^{er} Cru Clos Des Argillieres

6 BTS. *Estimate* \$706 – \$941

81 **BERNARD GRIVELET 1976** (1)
Pommard Epenots
COSTE-CAUMARTIN 1993 (1)
Pommard Clos Des Boucherottes
LEROY 1996 (1)
Pommard

3 BTS. *Estimate* \$990 – \$1,320

82 **COUVREUR 1971** (1)
Clos De La Roche
MOMMESSIN 1972 (1)
Volnay Le Clos Des Chenes

2 BTS. *Estimate* \$1,089 – \$1,452

83 **HENRI ROYER LEBON 1971** (1)
Vosne-Romanee Les Brulees
HENRI ROGER LEBON 1971 (5)
Chambertin

6 BTS. *Estimate* \$2,412 – \$3,216



Lot 85 & 86



84 HENRI ROGER LEBON 1971 (6)
Chambertin
6 BTS. *Estimate \$2,466 – \$3,288*

85 ARMAND ROUSSEAU 1993 (2)
Chambertin Grand Cru
It has been four years since I last tasted the Chambertin from Rousseau and if anything, the wine has continued to improve since then. The bouquet is more feminine and mannered than the Clos-de-Beze with scents of wild strawberry, raspberry, hints of wild mushroom and truffle that gain more and more intensity the longer it remains in the glass. The palate is medium-bodied but delivers a crescendo of flavors: raspberry preserve, Cepes, hints of tobacco and dried herbs. It fans out gloriously like a huge wave breaking upon a shoreline, and the persistency is the best of the three Rousseau '93 tasted alongside. While it is not as magisterial as the 1996, it has both class and something slightly feral and rustic. Sublime. Tasted August 2013. 96 RP

2 BTS. *Estimate \$7,474 – \$9,965*

86 2 BTS. *Estimate \$7,474 – \$9,965*

87 ARMAND ROUSSEAU 1996 (1)
Chambertin Grand Cru
This wine reveals a dark ruby color and mouth-watering aromas of smoked pork, bacon, juicy blackberries, road tar, raw meat, and a hint of eucalyptus. This block-buster is big, broad, dense, concentrated and complete. It is oily textured, full-bodied, and offers sublime layers of candied black raspberries, blueberries, violets, lilies, fresh herbs, Asian spices, leather, stones, smoke, and toast. This formidably structured and profound wine demands patience. Anticipated maturity: 2005-2018. Bravo! As far as the 1996 vintage is concerned, Rousseau's comments were bluntly candid - "the North wind is concentration.

It saves a harvest, prevents rot, concentrates color and sugar, concentrates everything we want. 1996 is better than 1990, it may be too early to say, but there, I said it." With that, Rousseau picked up one of the tastevins hanging on the wall (these are the small, wide, shallow, and traditional silver utensils used for tasting. As far as I know he is the only Burgundian who continues to use them on a regular basis), and the tasting began. 94-96 RP

ARMAND ROUSSEAU 1996 (1)
Chambertin Grand Cru Clos De Beze
2 BTS. *Estimate \$6,066 – \$8,088*

88 JOSEPH DROUHIN 1990 (1)
Bonnes Mares Grand Cru
1 BT. *Estimate \$1,032 – \$1,376*

89 CAMUS PERE ET FILS 1993 (2 mags.)
Chambertin Grand Cru
2 MAGS. *Estimate \$1,452 – \$1,936*

90 CAMUS PERE ET FILS 1995 (2 mags.)
Chambertin Grand Cru
2 MAGS. *Estimate \$1,104 – \$1,472*

- 91 CAMUS PERE ET FILS 1990** (1 mag.)
Chambertin Grand Cru
CAMUS PERE ET FILS 1996 (3)
Chambertin Grand Cru
3 BTS. & 1 MAG. *Estimate* \$1,520 – \$2,027
- 92 GERARD RAPHET 2002** (1)
Chambertin Grand Cru Clos De Beze
GERARD RAPHET 2002 (1)
Gevrey Chambertin 1^{er} Cru Lavaux
St. Jacques
MAGNIEN MICHEL & FILS 2002 (1)
Charmes Chambertin Grand Cru
LOUIS LATOUR 2005 (2)
Chambertin Grand Cru Heritiers Latour
5 BTS. *Estimate* \$1,295 – \$1,727
- 93 G. ROUMIER 1996** (3)
Chambolle-Musigny 1^{er} Cru AmoureuSES
Christophe Roumier described this wine as having "serenity and calm." This ruby-colored wine offers aromas of sweet cherries, fresh herbs, blackberries, violets, and blueberries that give way to its oily-textured, rich, broad, lively, and highly-detailed personality. Morels soaked in blackberry juice and dusted with minerals can be found in this expansive and concentrated beauty's flavor profile as well as in its oaky, satiny finish. Drink it between 2003 and 2008. Roumier informed me he was planning to bottle his 1996s earlier than usual to "trap the fruit." He is of the opinion that they will not be exuberant, charming, and seductive following bottling. Virtually every vigneron agreed that the 1996s have been a delight to drink from the moment the grapes were pressed. Yet Roumier thinks they will need years to be expressive. Those 1996s that I have tasted stateside have maintained their forward, fruity character, but time will tell. 91-93 RP
3 BTS. *Estimate* \$8,228 – \$10,970

- 94 DOMAINE DES LAMBRAYS 1983** (1)
Clos Des Lambrays
DOMAINE VOARICK 1993 (1)
Mercurey 1^{er} Clos Du Roy
BRUNO CLAVELIER 1996 (1)
Chambolle-Musigny La Combe D'Orveaux
LA POUSSE D'OR 2002 (1)
Corton Du Roi
4 BTS. *Estimate* \$1,024 – \$1,365
- 95 MEO CAMUZET 1991** (1)
Nuits St. Georges 1^{er} Cru
MEO CAMUZET 1991 (1)
Vosne Romanee Les Chaumes
MEO CAMUZET 1991 (1)
Clod De Vougeot Grand Cru
3 BTS. *Estimate* \$1,250 – \$1,666
- 96 JEAN GRIVOT 1999** (1)
Clos De Vougeot
JEAN GRIVOT 2001 (2)
Clos De Vougeot Grand Cru
DOMAINE DE LA VOUGERAIE 2002 (1)
Clos De Vougeot
4 BTS. *Estimate* \$1,261 – \$1,682
- 97 DUJAC 2007** (3)
Clos Saint Denis
DUJAC 2008 (1)
Clos De La Roche
4 BTS. *Estimate* \$3,523 – \$4,697
- 98 LEROY 1997** (1)
Clos De Vougeot Grand Cru
I was surprised to see a hint of amber on the edge of the otherwise medium-to-dark ruby-colored 1997 Clos de Vougeot. Its opulent full-bodied personality is crammed with sweet red cherries, tar, blackberry jam, juniper berries, and cloves. Its extraordinarily long finish displays copious round, ripe, and supple tannins. 96 RP
1 BT. *Estimate* \$1,715 – \$2,286



Clos de Vougeot
Grand Cru
Appellation Contrôlée
Mis en bouteille au Domaine
Propriété à Vosne-Romanée, Côte-d'Or, France
PRODUCT OF FRANCE

99 ROULON PERE ET FILS 1964 (1)
Clos De Vougeot
MOILLARD 1969 (1)
Clos De Vougeot
REMOISSENET PERE ET FILS 1969 (1)
Beaune Bressandes
DOMAINE LALEURE-PIOT 1969 (1)
Corton Bressandes
4 BTS. *Estimate* \$1,479 – \$1,972

100 PRINCE DE MERODE 1966 (1)
Corton Renardes
PRINCE DE MERODE 1969 (2)
Corton Marechaudes
3 BTS. *Estimate* \$1,062 – \$1,416

101 MARQUIS D'ANGERVILLE 2003 (1)
Volnay Clos Des Ducs
MARQUIS D'ANGERVILLE 2006 (1)
Volnay Clos Des Ducs
MARQUIS D'ANGERVILLE 2007 (1)
Volnay Clos Des Ducs
MARQUIS D'ANGERVILLE 2008 (1)
Volnay Champans
MARQUIS D'ANGERVILLE 2008 (1)
Volnay Clos Des Ducs
5 BTS. *Estimate* \$1,486 – \$1,981

Rhône Valley

102 COUDOULET DE BEAUCASTEL 1999 (2)
Cotes Du Rhone
COUDOULET DE BEAUCASTEL 2000 (8)
Cotes Du Rhone
COUDOULET DE BEAUCASTEL 2001 (1)
Cotes Du Rhone
11 BTS. *Estimate* \$634 – \$845

103 DOMAINE DE LA JANASSE 2006 (1)
Chateauneuf Du Pape Chaupin
DOMAINE DE LA JANASSE 2007 (1)
Chateauneuf Du Pape Vieilles Vignes

A bigger, richer, more concentrated wine than the ethereally textured Cuvee Chaupin, the 2007 Chateauneuf du Pape Cuvée Vieilles Vignes is unquestionably one of the wines of the vintage as well as one of the finest Chateauneuf du Papes ever made. Offering notes of cassis, roasted meats, beef blood and licorice, this heavenly 2007 is full-bodied, hugely concentrated and rich yet shows incredible purity, focus and precision, with no sensation of heaviness or weight. It's still deep purple colored, with no signs of evolution, and it has another two decades of life. Having said that, it's a gorgeous drink today. 100 RP

DOMAINE DE LA JANASSE 2009 (3)
Chateauneuf Du Pape Chaupin
5 BTS. *Estimate* \$838 – \$1,118

104 XAVIER 2010 (5)
Chateauneuf Du Pape Cuvee Anonyme
XAVIER NV (3)
Chateauneuf Du Pape La Reserve Vii Ix X
8 BTS. *Estimate* \$787 – \$1,050

105 PEGAU 2002 (6)
Chateauneuf Du Pape
6 BTS. *Estimate* \$670 – \$893

106 PEGAU 2002 (4)
Chateauneuf Du Pape
CLOS DES PAPES 2005 (2)
Chateauneuf Du Pape
6 BTS. *Estimate* \$1,021 – \$1,362

- 107** **DOMAINE DE FONTAVIN 2001** (1)
Chateauneuf Du Pape
DOMAINE DES SENECHAUX 2003 (3)
Chateauneuf Du Pape
PERRIN ET FILS 2007 (1)
Chateauneuf Du Pape Les Sinards
MAS DE BOISLAUZON 2009 (1)
Chateauneuf Du Pape Cuvee Quet
- 6 BTS. *Estimate* \$557 – \$742
- 108** **VIEUX TELEGRAPHE 1998** (3)
Chateauneuf Du Pape
VIEUX TELEGRAPHE 2000 (3)
Chateauneuf Du Pape
- 6 BTS. *Estimate* \$938 – \$1,250
- 109** **PAUL BOUCHARD 1969** (1)
Chateauneuf Du Pape
DOMAINE DE BOURSAN 1998 (3)
Chateauneuf Du Pape
LE VIEUX DONJON 1999 (3)
Chateauneuf Du Pape
BOISRENARD 1999 (4)
Chateauneuf Du Pape
- 11 BTS. *Estimate* \$1,159 – \$1,545
- 110** **CHATEAU DE BEAUCASTEL 1998** (3)
Chateauneuf Du Pape
CHATEAU DE BEAUCASTEL 1999 (2)
Chateauneuf Du Pape
- 5 BTS. *Estimate* \$995 – \$1,326

- 111** **CHATEAU DE BEAUCASTEL 1999** (6)
Chateauneuf Du Pape
- 6 BTS. *Estimate* \$1,051 – \$1,402
- 112** **CHATEAU DE BEAUCASTEL 1999** (1)
Chateauneuf Du Pape
Hommage A Jacques Perrin
- Similar to the 2004 and made from a blend of 60% Mourvedre, 20% Grenache, 10% Syrah, and 10% Counoise, the 1999 Châteauneuf du Pape Hommage À Jacques Perrin is a perfumed, gorgeously rich effort that excels on its elegance, complexity and length. From a cooler year and possessing bright acidity, full-bodied richness and building tannin, it offers up a smorgasbord of cured meats, licorice, dried flowers, spice and sweet berry fruit. Drinking nicely now, it should continue to evolve gracefully for another two decades. 96 RP
- CHATEAU DE BEAUCASTEL 2000** (1)
Chateauneuf Du Pape
Hommage A Jacques Perrin
- The 2000 Châteauneuf du Pape Hommage À Jacques Perrin (60% Mourvedre, 20% Grenache, 10% Counoise, and 10% Syrah) was singing! Open, upfront, sexy and seamless, with awesome notes of saddle leather, Provencal herbs, barnyard, spice and licorice-soaked black cherry and sweet cassis, it hit the palate with full-bodied richness, no hard edges, and an unctuous, heavenly texture. Reminding me of the 1990, yet perhaps just slightly less intense, this is a profound effort that will drink nicely for another two decades or more. 98 RP
- 2 BTS. *Estimate* \$1,351 – \$1,801
- 113** **PAUL JABOULET AINE 2003** (8)
Crozes-Hermitage
J. L. CHAVE 2012 (2)
Crozes-Hermitage Silene
NICOLAS PERRIN 2013 (1 mag.)
Crozes-Hermitage
- 10 BTS. & 1 MAG. *Estimate* \$764 – \$1,018

**114 M. CHAPOUTIER 1989** (1)

Ermitage Le Pavillon

M. CHAPOUTIER 2006 (3)

Cote-Rotie La Mordoree

4 BTS.

Estimate \$1,085 – \$1,446**115 NOËL VERSET 1999** (1)

Cornas

DOMAINE COURBIS 2005 (1)

Cornas La Sabarotte

2 BTS.

Estimate \$1,130 – \$1,506**116 JEAN-LOUIS CHAVE 2002** (3)

Hermitage

3 BTS.

Estimate \$1,789 – \$2,386**117 JEAN-LOUIS CHAVE 2003** (1)

Hermitage

The 2003 Hermitage is as profound as they come. Inky in color, with incredible kirsch, blackberry liqueur, flowers, licorice and hints of underlying meatiness, it hits the palate with a full-bodied, massively concentrated profile that has nothing out of place, seamless integration of its fruit, alcohol and tannin, and an overriding elegant, perfectly balanced feel. Drink it anytime over the coming three decades. Jean Louis' two 2003 Hermitages should be on everyone's bucket list of wines to try at least once (preferably more) in their life. They both represent the essence of Hermitage and are as good as wine gets. 100 RP

JEAN-LOUIS CHAVE 2004 (1)

Hermitage

2 BTS.

Estimate \$1,805 – \$2,407

118 JEAN-LOUIS CHAVE 2001 (1)
 Hermitage Blanc
JEAN-LOUIS CHAVE 2003 (1)
 Hermitage Blanc
JEAN-LOUIS CHAVE 2004 (1)
 Hermitage Blanc
JEAN-LOUIS CHAVE 2007 (1)
 Hermitage Blanc

4 BTS. *Estimate \$1,606 – \$2,142*

119 PAUL JABOULET AINE 1997 (12)
 Hermitage La Chapelle

12 BTS. *Estimate \$2,398 – \$3,197*

120 DELAS 1999 (12)
 Seigneur De Maugiron Cote-Rotie

12 BTS. *Estimate \$1,555 – \$2,074*

121 MONTUS 1997 (6)
 Madiran Cuvee Prestige

6 BTS. *Estimate \$666 – \$888*

Red Bordeaux

122 LAFON ROCHET 2000 (3)
 St. Estephe

3 BTS. *Estimate \$535 – \$713*



123 MONTROSE 1990 (1)

St. Estephe

Tasted at the Montrose vertical in London, the 1990 Montrose is a blend of 64% Cabernet Sauvignon, 32% Merlot and 4% Cabernet Franc (almost identical to the 1989 Montrose) and picked between 14 September and 3 October. It has a formidable reputation and for years it overshadowed the 1989. That said, it is well known that there are incidences of *brettanomyces* that compromise some bottles and the one bottle in London showed just a tincture of this. It still merited a score of 97/100, though it only served to highlight the ethereal delineation of the 1989. Then literally a couple of days later. I was served blind a magnum of the 1990 Montrose in Cape Town, which had been purchased on release and stored in perfect conditions. Now, here was the real deal, unfettered by any infection, a regal Saint Estèphe. It shows approximately the same evolution as the 1989 in bottle, but unsurprisingly showed less bricking in magnum format. The bouquet is cut from a different cloth to the 1989 and attests to that warm vintage: hickory, clove, undergrowth and wild fennel, later garrigue-like scents and terracotta, the latter two more pronounced on the bottle format compared to the youthful magnum. The palate is full-bodied and powerful, yet the balance is perfect, a ballerina-like poise with the structure of the Forth Bridge. It is a multi-layered Montrose that offers enormous length, fresh and vibrant with the magnum demonstrating tangible mineralite and tension as it fans out on the crescendo of a finish—a fanfare for Saint Estèphe in all its glory. Improving all the time in the glass, this example of 1990 Montrose is a privilege to behold. One can speculate whether larger formats are a "safer bet" in terms of experiencing this behemoth without any *brettanomyces*. Perhaps. However, if you do come across the 1990 Montrose like this, you are in the presence of a king. Tasted January 2017. 100 RP

1 BT. *Estimate* \$1,196 – \$1,595**124 MONTROSE 2001 (6)**

St. Estephe

6 BTS. *Estimate* \$1,094 – \$1,459**125 CALON SEGUR 1995 (2)**

St. Estephe

CALON SEGUR 2003 (2)

St. Estephe

4 BTS. *Estimate* \$956 – \$1,275**126 CALON SEGUR 2005 (8)**

St. Estephe

Tasted from an ex-château bottle at BI Wine & Spirits Calon-Segur dinner in London, the 2005 Calon Segur is on par with the wonderful 2000. The only real difference is that this needs more time in bottle. It has a captivating nose: blackberry and boysenberry fruit coming at you at full pelt; dried blood and bacon fat developing as secondary aromas just behind. There is fine delineation here - an underlying mineralité sure to surface with time. The palate is very intense and disarmingly youthful, almost ferrous on the entry with layers of ripe black fruit that segue into an earthy finish (with a curious light tang of Marmite on the aftertaste!). It is a fabulous Calon Ségur, though the millennial wine might ultimately possess greater precision. We will see. Tasted March 2015. 94 RP

8 BTS. *Estimate* \$1,858 – \$2,477

127 COS D'ESTOURNEL 1990 (2)
St. Estephe

Not as concentrated as the 1982, or as most of the vintages made since 2001, the 1990 Cos has reached full maturity. It exhibits sweet berry fruit intermixed with spice box, herbs, and spring flowers. Expansive, round, and sensual, with wonderful purity as well as lushness, this irresistible wine can be enjoyed over the next 6-10 years. Release price: (\$350.00/case). 94 RP

COS D'ESTOURNEL 2004 (2)
St. Estephe

4 BTS. *Estimate \$1,306 – \$1,741*

128 COS D'ESTOURNEL 2004 (6)
St. Estephe

6 BTS. *Estimate \$1,480 – \$1,973*

129 CLERC MILON 2000 (3)
Pauillac

D'ARMAILHAC 2000 (6)
Pauillac

9 BTS. *Estimate \$1,690 – \$2,254*

130 GRAND PUY-LACOSTE 2005 (8)
Pauillac

Pure crème de cassis, licorice and spice are all present in this wine from Xavier Borie. Medium to full-bodied and ripe, with sweet tannin and a nicely textured mouthfeel, this is a beauty that should continue to drink well for another 15 or so years. 92 RP

8 BTS. *Estimate \$2,222 – \$2,963*

131 PICHON-LONGUEVILLE BARON 2003 (2)
Pauillac

2 BTS. *Estimate \$594 – \$792*

132 PONTET-CANET 2000 (6)
Pauillac

Tasted at the Pontet-Canet vertical, the 2000 Château Pontet-Canet is perhaps where things start getting interesting, as Alfred Tesseron's top-to-toe reconfiguration of the vineyard and vinification began to impact and ameliorate the wine. It has a lovely bouquet of blackberry and briary fruit, hints of black truffle developing, later damp earth. There is an intensity here, if not the complexity of the best millennial Pauillacs. The palate is medium-bodied with a mixture of red and black fruit, cedar and sous-bois percolating up through and rendering it a "serious" Pontet-Canet in keeping with the vintage. There is a subtle and yet insistent grip on the finish. It has always been a tannic wine, but these are now softening, albeit at a slower pace than some might like. Therefore, I might be inclined to hold on to bottles for another 3-4 years. Tasted February 2016. 92 RP

6 BTS. *Estimate \$1,855 – \$2,474*

133 PONTET-CANET 2005 (4)

Pauillac

Tasted at the Pontet-Canet vertical in London, the 2005 Château Pontet-Canet has long been one of the stars of the vintage and this might well be the best of over a dozen showings of this wine. However, do not expect ostentation on the nose. This is 2005 and like many wines of this vintage, even with considerable decanting, it remained broody and introspective on the nose, as if it is checking you out and seeing if you are worthy. Once you have been accepted, then it swings the doors open to reveal gorgeous scents of blackberry, briary and cassis fruit, perhaps a little more sous-bois than I have noticed compared to previous bottles. The palate is medium-bodied, but dense and structured—certainly a more masculine Pontet-Canet built for long-term ageing. Yet it retains marvelous freshness and vitality all the way through to the pencil-lead, quite saline finish. I suspect that the 2009 Pontet-Canet is more approachable than the 2005, so heeding Robert Parker's sage advice, afford this up to ten years in your cellar and then reap the rewards of patience. Tasted February 2016. 97 RP

4 BTS. *Estimate* \$1,488 – \$1,984**134** 6 BTS. *Estimate* \$2,232 – \$2,976**135 PONTET-CANET 2009 (6)**

Pauillac

Tasted blind as a vintage comparison at the Valandraud vertical, the 2009 Pontet-Canet is a wine that I have tasted several times throughout the year. Here, it is clearly bestowed a very powerful and intense bouquet with raspberry jam, boysenberry, graphite and cold, wet limestone aromas - very well defined and focused, the oak seamlessly integrated. The palate is medium-bodied with fine tannin, crisp acidity, in a funny way more like a 2010 towards the finish thanks to its structure. It still feels quite backward and with much more to give, a sense of coiled up energy conveyed upon the extremely persistent finish. It remains a deeply impressive Pauillac with decades ahead of it. Tasted December 2016. 98 RP

6 BTS. *Estimate* \$2,894 – \$3,859**136** 6 BTS. *Estimate* \$2,894 – \$3,859**137** 6 BTS. *Estimate* \$2,894 – \$3,859**138 CARRUADES DE LAFITE 1999 (1)**

Pauillac

CARRUADES DE LAFITE 2000 (1)

Pauillac

2 BTS. *Estimate* \$840 – \$1,120**139 CARRUADES DE LAFITE 2005 (4)**

Pauillac

4 BTS. *Estimate* \$2,299 – \$3,066**140 LES FORTS DE LATOUR 2000 (1 mag.)**

Pauillac

1 MAG. *Estimate* \$565 – \$753**141** 2 BTS. *Estimate* \$821 – \$1,094**142** 3 BTS. *Estimate* \$1,231 – \$1,642

- 143 LES FORTS DE LATOUR 2005 (2)**
Pauillac
2 BTS. *Estimate* \$876 – \$1,168
- 144 PAUILLAC DE LATOUR 2005 (5)**
Pauillac
5 BTS. *Estimate* \$969 – \$1,292
- 145 LYNCH BAGES 1985 (1)**
Pauillac
LYNCH BAGES 1989 (2)
Pauillac
3 BTS. *Estimate* \$1,774 – \$2,366
- 146 LATOUR 1989 (1)**
Pauillac
1 BT. *Estimate* \$981 – \$1,308
- 147 LATOUR 1983 (1)**
Pauillac
1 BT. *Estimate* \$904 – \$1,206
- 148 LATOUR 1965 (1)**
Pauillac
1 BT. *Estimate* \$1,151 – \$1,534
- 149 LATOUR 1964 (1)**
Pauillac
1 BT. *Estimate* \$1,249 – \$1,666
- 150 MOUTON ROTHSCHILD 2002 (2)**
Pauillac
2 BTS. *Estimate* \$1,756 – \$2,341

- 151 MOUTON ROTHSCHILD 2000 (1)**
Pauillac
Perhaps the most beautiful packaging ever on a Bordeaux bottle, Baroness Philippine de Rothschild literally produced a work of art in the gold-engraved bottle of 2000 Mouton Rothschild. Of course, one can't drink the glass, but this is a top-flight Mouton Rothschild, eclipsed only by the 2006 and 2009. A rich, tannic, earthy style, with loads of creme de cassis and floral notes, the final blend of 86% Cabernet Sauvignon and 14% Merlot is a full-bodied wine with plenty of coffee, earth, chocolatey notes, and still plenty of tannin to resolve. I gave it an anticipated maturity range of 2015-2050 back in 2003, and that looks on target. 96+ RP

1 BT. *Estimate* \$3,423 – \$4,564

- 152 MOUTON ROTHSCHILD 1996 (1)**
Pauillac
1 BT. *Estimate* \$1,144 – \$1,525
- 153 MOUTON ROTHSCHILD 1995 (2)**
Pauillac
2 BTS. *Estimate* \$2,158 – \$2,878
- 154 MOUTON ROTHSCHILD 1989 (3)**
Pauillac
3 BTS. *Estimate* \$2,879 – \$3,838

Lot 156
& 157



155 MOUTON ROTHSCHILD 1979 (1)
Pauillac
MOUTON ROTHSCHILD 1985 (1)
Pauillac
2 BTS. *Estimate* \$1,454 – \$1,938

156 MOUTON ROTHSCHILD 1982 (3)
Pauillac
This wine remains one of the legends of Bordeaux. It has thrown off the backward, youthful style that existed during its first 25 years of life, and over the last 4-5 years has developed such secondary nuances as cedar and spice box. The creme de cassis, underlying floral note, full-bodied power, extraordinary purity, multilayered texture, and finish of over a minute are a showcase for what this Chateau accomplished in 1982. The wine is still amazingly youthful, vibrant, and pure. It appears capable of remaining fruity and vibrant in 2082! Thank God it is beginning to budge, as I would like to drink most of my supply before I kick the bucket. This is a great, still youthful wine, and, on occasion, one does understand the hierarchy of Bordeaux chateaux when you see the complexity and brilliance of this first-growth. Anticipated maturity: 2015-2050+. 100 RP
3 BTS. *Estimate* \$8,100 – \$10,800

157 3 BTS. *Estimate* \$8,100 – \$10,800

158 LAFITE ROTHSCHILD 2000 (1)
Pauillac
Since I gave this wine a perfect score, I suppose some could see this as a downgrade. I found everything still there for a perfect rating, but I was just struck by how tight and backward the wine was. A blend of 93.3% Cabernet Sauvignon and the rest Merlot, the wine still has a dark ruby/purple color and an extraordinarily youthful nose of graphite, black currants, sweet, unsmoked cigar tobacco, and flowers. The wine is rich, medium to full-bodied, but has that ethereal elegance and purity that is always Lafite. I originally predicted that it would first reach maturity in 2011, but I would push that back by 5-7 years now, although it has 50-60 years of life in front of it. Owners of this beauty are probably best advised to forget it for 5 years. Tasted next to a 1996 several days after the 2000 tasting, the 1996, which is a perfect wine, was far closer to full maturity than the 2000. 98+ RP
1 BT. *Estimate* \$2,875 – \$3,833

159 LAFITE ROTHSCHILD 1998 (4)
Pauillac
4 BTS. *Estimate* \$7,248 – \$9,664

160 LAFITE ROTHSCHILD 1995 (3)
Pauillac
3 BTS. *Estimate* \$4,567 – \$6,089

161 LAFITE ROTHSCHILD 1990 (1)
Pauillac

Interestingly, a bottle of 1990 Lafite Rothschild I pulled from my cellar for a video blog on my web site was still buttoned down, tight, and even with extended decanting was not showing as much as I would have hoped. However, a bottle tasted, of all places, in Seoul, Korea in February, was only a few points short of perfection. That amazing performance motivated me to pull another bottle out of my cellar and follow it over the course of two days. Sure enough, by the second day the wine was roaring from the glass. The 1990 Lafite has turned out far better than my early assessment. While it still possesses some firmness, and performs like a late adolescent in terms of its evolution, it boasts gorgeous aromas of cedar, tobacco leaf, cassis, and lead pencil shavings. The explosive aromas are followed by a fleshy, full-bodied wine that should hit its peak in 5-8 years, and last for 25-30 more. 96 RP

1 BT. *Estimate* \$1,549 – \$2,066

162 LAFITE ROTHSCHILD 1989 (1)
Pauillac

1 BT. *Estimate* \$1,199 – \$1,598

163 LAFITE ROTHSCHILD 1899 (1)
Pauillac - Recorked 1990

1 BT. *Estimate* \$11,939 – \$15,918

164 BEYCHEVELLE 2005 (6)
St. Julien

6 BTS. *Estimate* \$1,379 – \$1,838

165 LANGOIA BARTON 1999 (3)
St. Julien
BRANAIRE (DULUC-DUCRU) 2001 (6)
St. Julien
BRANAIRE DUCRU 2005 (1)
St. Julien

10 BTS. *Estimate* \$1,014 – \$1,352

166 DUCRU-BEAUCAILLOU 1990 (1)
St. Julien
DUCRU-BEAUCAILLOU 2001 (1)
St. Julien
GRUAUD LAROSE 2001 (1)
St. Julien
GRUAUD LAROSE 2003 (1)
St. Julien
LAGRANGE 2003 (1)
St. Julien

5 BTS. *Estimate* \$1,062 – \$1,416

167 LEOVILLE POYFERRÉ 2005 (4)
St. Julien

Léoville Poyferré's dense ruby/purple 2005 is soft, round and juicy, with lots of blackcurrant fruit, plum and Asian spice. It is medium to full-bodied and, along with Léoville Las Cases and Saint-Pierre, probably one of the best St.-Juliens I tasted in this retrospective. It is surprisingly supple and accessible. Drink it over the next 15 or so years. 93 RP

4 BTS. *Estimate* \$1,080 – \$1,440

168 TALBOT 1999 (3)
St. Julien
TALBOT 2000 (3)
St. Julien

6 BTS. *Estimate* \$1,141 – \$1,522



MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE - ROTHSCHILD
1899

FRANCE

IMPORTED BY BORDEAUX WINE LOCATORS, INC. RAINIER, WA

PRODUCE OF FRANCE

ALCOHOL 11%-14% BY VOLUME

CONTAINS SULFITES

RED BORDEAUX WINE

CONTENTS 750 ML



169 **LEOVILLE LAS CASES 1986** (1)
St. Julien
LEOVILLE LAS CASES 1995 (2)
St. Julien
LEOVILLE LAS CASES 2006 (1)
St. Julien
4 BTS. *Estimate* \$1,871 – \$2,495

170 **LEOVILLE LAS CASES 2000** (3)
St. Julien
Tasted blind as a vintage comparison at the Valandraud vertical, the 2000 Leoville-Las-Cases is a quite fabulous, magisterial Saint Julien that is only just beginning to flex its muscles. It has a very intense and beautifully defined bouquet with mineral rich blackberry and bilberry scents, outstanding focus and harmony, and very well-integrated oak. The palate is medium-bodied with fine tannin, impressive backbone and focus in situ. There is a touch of mint infusing the fruit here, superb tension with a touch of mulberry and Hoi Sin lingering on the finish that still feels backward and sinewy. What was remarkable was to observe the melioration in the glass, achieving wondrous energy and delineation with time, still improving after a couple of hours. Buy it, cellar it, drink it. Tasted December 2016. 98 RP
3 BTS. *Estimate* \$2,164 – \$2,885

171 **PRIEURE-LICHINE 1999** (3)
Margaux
DU TERTRE 2000 (3)
Margaux
6 BTS. *Estimate* \$684 – \$912

172 **LASCOMBES 2005** (6)
Margaux
6 BTS. *Estimate* \$1,555 – \$2,074

173 **MALESCOT ST. EXUPERY 1999** (3)
Margaux
MALESCOT ST. EXUPERY 2000 (3)
Margaux
6 BTS. *Estimate* \$1,240 – \$1,654

174 **PALMER 1990** (1)
Margaux
PALMER 1995 (2)
Margaux
PALMER 2001 (1)
Margaux
4 BTS. *Estimate* \$2,071 – \$2,762

175 **PALMER 1996** (4)
Margaux
4 BTS. *Estimate* \$2,246 – \$2,995

176 **RAUZAN SEGLA 2000** (3)
Margaux
RAUZAN-SEGLA 2005 (3)
Margaux
6 BTS. *Estimate* \$2,140 – \$2,854

177 RAUZAN-SEGLA 2005 (6)

Margaux

Estate manager John Kolasa nailed the 2005 Château Rausan Segla. It's rapidly blossoming into one of the best wines from the estate in recent memory. Time has nurtured a gorgeous bouquet that leans slightly more to red berry fruit, intermingling with iris and rose petals, veins of cedar and fresh mint. It is bursting at the seams with fruité while all the time retaining wonderful delineation and control. The palate follows in a similar vein. It feels plush in the mouth, adorned with a satin texture, yet this is complemented by finesse and refinement. It gradually builds in the mouth to a sensual finish that epitomizes this great Margaux estate. You might well be able to broach this 2005 now. It has more approachability than some of its peers, though there is the substance to guarantee two decades and more of drinking pleasure. Tasted June 2015. 94 RP

6 BTS. *Estimate* \$2,455 – \$3,274

178 MARGAUX 1985 (1)

Margaux

1 BT. *Estimate* \$1,100 – \$1,466

179 MARGAUX 1982 (1)

Margaux

The 1982 Château Margaux is a wine that I have tasted many times, constantly contrasted against the 1983 to see which is better. Frankly I found that it depends on the bottle, although maybe the 1983 edges it. But it is important to assess the 1982 on its own individual merits because it is a superb First Growth. This was a great bottle: fragrant and beautifully defined on the nose that on this occasion offered a more conspicuous graphite scent, which lent it a Pauillac-like personality. Allowing the wine to open and aerate, the traits one associates with the property emerge—wilted violets and rose petals. The palate is medium-bodied, fresh and mineral-laden, that suggestion of candied orange peel on the entry segueing into layers of pure red and black fruit. There is always something effortless about this Château Margaux and the pixelation on the finish is up there with the very best. Is it the best 1982 First Growth? No, it's not quite up there with 1982 Latour or Mouton-Rothschild, however, it is a sublime evocation of the vineyard and it will continue to give pleasure for a couple of decades yet. Tasted May 2016. 97 RP

1 BT. *Estimate* \$1,946 – \$2,594

180 1 BT. *Estimate* \$1,946 – \$2,594

181 MARGAUX 1971 (1)

Margaux

1 BT. *Estimate* \$758 – \$1,010

182 MARGAUX 1947 (1)
Margaux

I was surprised at just how good the 1947 is because I had never been that impressed with most of the Medocs from that vintage. Among the first-growths in 1947, it is superior to Lafite and Latour, and just behind the great Mouton. Quite perfumed, rich, and full bodied, the 1947 Margaux is capable of another decade of evolution. Moreover, there is none of the volatile acidity or harshness that often creeps into many of the Medocs from that year. 92 RP

1 BT. *Estimate* \$3,269 – \$4,359

183 HAUT BRION 1979 (1)
Pessac-Leognan

1 BT. *Estimate* \$707 – \$943

184 PRIEURE LICHINE 1982 (1)
Margaux
BEYCHEVELLE 1982 (1)
St. Julien
LA LAGUNE 1982 (1)
Haut-Medoc
PHELAN SEGUR 1982 (1)
St. Estephe
PETIT VILLAGE 1982 (1)
Pomerol
ROUGET 1982 (1)
Pomerol

6 BTS. *Estimate* \$1,484 – \$1,978

185 FIGEAC 1982 (1)
St. Emilion
COS D'ESTOURNEL 1982 (1)
St. Estephe
GRUAUD LAROSE 1982 (2)
St. Julien

4 BTS. *Estimate* \$3,082 – \$4,110

186 CANTEMERLE 1970 (1)
Haut-Medoc
BEYCHEVELLE 1975 (1)
St. Julien
DUHART MILON ROTHSCHILD 1975 (1)
Pauillac
MOUTON BARON PHILIPPE 1975 (1)
Pauillac

4 BTS. *Estimate* \$663 – \$884

187 SOCIANDO-MALLET 1997 (3)
Haut-Medoc
SOCIANDO-MALLET 2000 (5)
Haut-Medoc

8 BTS. *Estimate* \$922 – \$1,229

188 CANTEMERLE 1995 (12)
Haut-Medoc

12 BTS. *Estimate* \$1,505 – \$2,006

189 12 BTS. *Estimate* \$1,505 – \$2,006

190 BAHANS HAUT-BRION 2000 (3)
Pessac-Leognan
BAHANS HAUT-BRION 2003 (1)
Pessac-Leognan

4 BTS. *Estimate* \$857 – \$1,143

191 LA MISSION HAUT-BRION 1986 (1)
Pessac-Leognan
LA MISSION HAUT-BRION 1995 (1)
Pessac-Leognan

2 BTS. *Estimate* \$1,061 – \$1,414

192 HAUT BAILLY 2005 (7)

Pessac-Leognan

The 2005 Haut Bailly is rapidly turning into a glorious wine. You instantly fall in love with the purity on the nose, luscious red cherries, wild strawberry and blueberry. This is still youthful and beautifully defined. The palate is medium-bodied with quite a structured opening like many in this vintage. It exerts a gentle grip in the mouth, quite tensile and linear and perhaps just tightening up a tad toward the finish. It is biding its time, but it will repay those who cellar this outstanding 2005 for another four or five years. Tasted March 2017. 95 RP

7 BTS. *Estimate* \$2,184 – \$2,912

193 PAPE CLEMENT 2005 (9)

Pessac-Leognan

Owned by Bernard Magrez, this great terroir a few miles from Haut Brion and La Mission Haut Brion has produced one of the superstars of the vintage. A blend of 55% Merlot and 45% Cabernet Sauvignon, Pape Clement's 2005 has an opaque purple color and smoky barbecue and chocolate notes intermixed with cassis and blackberries. There is also some underlying minerality in this full-bodied, super-concentrated wine, which has wonderfully sweet, well-integrated tannins. This majestic, multidimensional wine is one of the great, great wines of the vintage. It should drink well for at least another 25 years. 99 RP

9 BTS. *Estimate* \$3,553 – \$4,738

194 SMITH HAUT LAFITTE 2000 (3)

Pessac-Leognan

SMITH HAUT LAFITTE 2001 (3)

Pessac-Leognan

6 BTS. *Estimate* \$1,330 – \$1,774

195 SMITH HAUT LAFITTE 2005 (6)

Pessac-Leognan

6 BTS. *Estimate* \$1,789 – \$2,386

196 LA CROIX CANON 1998 (1)

Canon-Fronsac

MOULIN PEY LABRIE 1998 (3)

Canon-Fronsac

FONTENIL 2000 (3)

Fronsac

LA CROIX CANON 2000 (1)

Canon-Fronsac

8 BTS. *Estimate* \$673 – \$897

197 BRULESECAILLE 1998 (4)

Cotes De Bourg

D'AIGUILHE 2000 (2)

Castillon

ROC DE CAMBES 2006 (3)

Cotes De Bourg

9 BTS. *Estimate* \$818 – \$1,091

198 BOURGNEUF 1999 (3)

Pomerol

VIEUX CHATEAUX CERTAN 2000 (2)

Pomerol

CERTAN DE MAY 2007 (1)

Pomerol

6 BTS. *Estimate* \$1,385 – \$1,847

Lot 199



199 ANGELUS 1990 (2)
St. Emilion

A blend of 60% Merlot and 40% Cabernet Franc, this is clearly the greatest Angelus until the 2000, 2003 and then the perfect 2005. Beautiful, sweet plum, blackberry and blueberry fruit soar from the glass of this opaque, purple wine that still hasn't lost much in color. Deep, opulent, voluptuously textured, full-bodied and multidimensional, this is a stunner and just now approaching its plateau of full maturity, where it should stay for at least another 20 years. 99 RP

2 BTS. *Estimate \$1,794 – \$2,392*

200 BEAUSEJOUR BECOT 2000 (2)
St. Emilion
BELLEFONT-BELCIER 2000 (3)
St. Emilion
BELLISLE MONDOTTE 2000 (6)
St. Emilion

11 BTS. *Estimate \$1,125 – \$1,500*

201 CANON 1971 (1)
St. Emilion
L'ARROSEE 1978 (1)
St. Emilion

2 BTS. *Estimate \$508 – \$677*

202 CHATEAU DU CAUZE 1998 (1)
St. Emilion
CANON LA GAFFELIERE 1999 (3)
St. Emilion
GRAND MAYNE 2000 (2)
St. Emilion

6 BTS. *Estimate \$732 – \$976*

203 MONBOUSQUET 1998 (1)
St. Emilion
GRAND PONTET 2000 (3)
St. Emilion
PAVIE 2000 (1)
St. Emilion

5 BTS. *Estimate \$1,511 – \$2,015*

204 PIPEAU 2000 (3)
St. Emilion
QUINAULT 2000 (3)
St. Emilion

6 BTS. *Estimate \$931 – \$1,241*

205 FAIZEAU 1998 (1)
St. Emilion - Vieilles Vignes
YON-FIGEAC 2000 (2)
St. Emilion
YON-FIGEAC 2000 (3)
St. Emilion
FAIZEAU 2001 (1)
St. Emilion - Vieilles Vignes

7 BTS. *Estimate \$541 – \$722*

206 TROPLONG-MONDOT 2005 (11)
St. Emilion

11 BTS. *Estimate \$6,065 – \$8,087*

White Bordeaux

207 D'YQUEM 1966 (1)
Sauternes

85 RP

1 BT. *Estimate \$1,255 – \$1,674*



EXTRA
COURVOISIER
COGNAC

COLLECTION 1811

- 208 HAUT PEYRAGUEY 1983** (1)
Sauternes
D'YQUEM 1988 (1x375 ml.)
Sauternes
TIRECUL LA GRAVIERE 1995 (1x500 ml.)
Monbazillac Cuvee Madame
LAFAURIE PEYRAGUEY 2003 (1x375 ml.)
Sauternes
- 2X375ML, 1X500ML & 1BT.
Estimate \$1,079 – \$1,439

Port

- 209 HENRIQUES + HENRIQUES 1900** (1)
Madeira Century Malmsey
- 1 BT. *Estimate \$1,348 – \$1,798*
- 210 FONSECA 1994** (12)
Vintage Port
- One of the most spectacular 1994s, this opaque purple-colored wine is an exotic, flamboyant, ostentatious port. Extremely fragrant and pungent, with a flashy display of jammy cassis, pepper, licorice, and truffles, this port is an attention-grabber. Awesomely rich, and full-bodied, with superb length, richness, and overall balance, it possesses a huge mid-palate, layers of flavor, an unctuous texture, and a blockbuster finish. Everything is in place, with the brandy and tannin well-integrated, even concealed by the masses of fruit and glycerin. This wine will drink fabulously well at age ten, but keep for up to thirty years. Anticipated maturity: 2002-2035. 97 RP
- 12 BTS. *Estimate \$3,974 – \$5,299*

- 211 GRAHAM'S 1994** (1)
Vintage Port
TAYLOR'S 1994 (1)
Vintage Port
- 2 BTS. *Estimate \$643 – \$858*

- 211A GRAHAM'S 1983** (3)
Vintage Port
- 3 BTS. *Estimate \$1,652 – \$2,203*

Cognac

- 212 COURVOISIER NV** (1)
Erte 7
Ugni Blanc
- 1 BT. *Estimate \$1,080 – \$1,440*
- 213 DELAMAIN & CO NV** (1)
Cognac Grand Champagne 1914
T. HINE & CO NV (1)
Cognac Vieille Grande Champagne
- 2 BTS. *Estimate \$2,310 – \$3,080*

Whisky

- 214 GLENFIDDICH NV** (1)
30 Year Old Single Malt Whisky
MIDLETON 2003 (1)
Very Rare Irish Whiskey
DALWHINNIE 1981 (1x700 ml.)
Distiller's Edition
- 1X700ML & 2 BTS. *Estimate \$1,413 – \$1,884*



J. & F. COGNET & CO.
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Toronto Symphony Volunteer Committee

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a dedicated volunteer committee and gracious supporters.

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Frank Au, Kathy Buckworth, Joanne Colbourne, Susan Davies, Nigara Dilshat, Olga Fershaloff, Sandra Gopaul, Victor Gromozov, Roberta Innes, Karen Kannon, Nicole Liphardt, Marlene Lynds, Krista MacFarlane, Linda McGeown, Thao Nguyen, Liz Nichol, Marianne Oundjian, Berna Ozunal, Jing Roy, Mary Sharkey, Veronica Tcheban, Debra Walker, and the volunteers who contributed time and effort on the day of the auction.

Special thanks to the musicians of the Rostra Saxophone Quartet (Lucas MacPhail, Kevin Shen, Olivia Shortt, Jennifer Tran) for providing outstanding entertainment at the reception. A special thanks also to everyone at Armstrong Partnership for their gracious support.

Bidding Procedure and Collecting Your Wine

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 Wednesday, November 22, 2017.

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.

All prices in Canadian funds.

COLLECTING YOUR WINE

Iron Gate Private Wine Management is the official storage facility of the 2017 Toronto Symphony Orchestra Fine Wine Auction and is also responsible for inventory management and delivery to the final purchasers.

Wines will be made available from Friday, 10AM on November 24, 2017. No wine auction lots will be released unless the purchase price has been paid in full.

Our open hours for pick up: **Monday to Friday, 10AM to 5PM.**
We are also open on **Saturday, December 9, 2017 – 11AM to 3PM.**

Iron Gate's office address is **51 Laird Drive, Toronto, ON, M4G 3T4.** There is parking available at the back door of the building. **An appointment is required for pickup. Please call Irina Omari at 416-234-9500 ext. 2 to make arrangements for pick-up or delivery.**

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 (max 10 lots). Outside Toronto please call for a quote.

TSO Fine Wine Auction Absentee Bid Form

DEADLINE FOR ABSENTEE BIDS IS 12:00 P.M. EST. WEDNESDAY, NOVEMBER 8, 2017

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 54.

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 54 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 Friday, November 24, 2017.

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

Signature _____ Date _____

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Toronto Symphony Volunteer Committee
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Toronto, Ontario M5J 1H8
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

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, Thursday, November 9, 2017. Pre-registration is strongly advised to expedite paddle pick-up. To pre-register, please visit 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

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, Wednesday, November 8, 2017. 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.

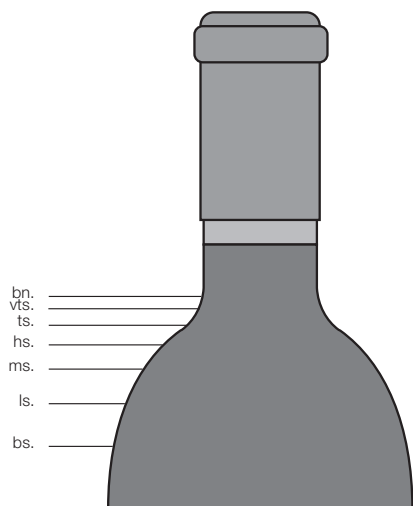
TELEPHONE BIDDING

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, Wednesday, November 8, 2017. 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

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.

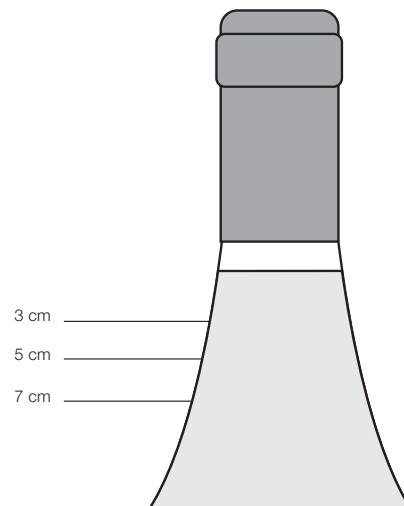
Level/Ullage Description and Interpretations



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
- IWC - International Wine Cellar RP - Robert Parker
- WA - Wine Advocate WS - Wine Spectator VM - Vinous Media



UPCOMING AUCTIONS

JOSEPHIE POOTOOGOOK
Joyfully I See Ten Caribou, 1959

Fine Wine & Spirits Online Auction
NOVEMBER 20 - 28, 2017

Canadian Fine Art Auction
MONDAY, NOVEMBER 20, 2017

Inuit Art Auction
TUESDAY, NOVEMBER 21, 2017

Concrete Contemporary Art Auction
MONDAY, NOVEMBER 27, 2017

International Art Online Auction
DECEMBER 2 - 7, 2017

Asian Art Auction
MONDAY, DECEMBER 4, 2017

Fine Jewellery Auction
TUESDAY, DECEMBER 5, 2017

Decorative Arts Auction
WEDNESDAY, DECEMBER 6, 2017



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STORAGE

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CELLARMANAGER®

We offer a complete iPad and iPhone based cellar management system that enables you to track bottle location, ratings, 'drink by' dates, and values, and you will receive a custom report quarterly.

INVENTORY

Our trained professionals can catalogue your entire collection quickly in order to get your cellar running efficiently and on the right track.

APPRAISALS

Know the value of your collection for insurance, divorce or estate purposes. This can include digital photography for complete insurance coverage.

SELLING

Collectors sell or pare down for many reasons. Sometimes it's an entire collection for health, divorce, estate or liquidity issues; but most of the time, it's to pare down a collection that has been built up over a lifetime.

The challenge in Canada has been the lack of a secondary retail market to guarantee a fixed price for your wine, without risk. Iron Gate has changed all that by launching IronGate.Wine; a US-based retail entity under NY State Liquor License #G848717.

Two other options that we've been helping collectors with over the past 8 years is selling wine privately to buyers in the US, Asia, and around the world as well as consigning collections to one of the wine auction houses in the US.

Please contact us to determine which avenue is best for your unique situation.

*Official Storage and Services Provider to
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