



THE
PERLMAN
MUSIC
PROGRAM

WINE GALA
AND CHARITY AUCTION
MAY 2, 2023



honoring
KINOUCAZES HACHEMIAN

LE BERNARDIN PRIVE
NEW YORK CITY

HOSTS

Toby and Itzhak Perlman

AUCTIONEER

Jamie Ritchie

GUEST OF HONOR

Kinou Cazes Hachemian

Co-Owner

Château Lynch-Bages



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Dear friends, old and new,

Welcome to our Wine Gala and Charity Auction.

We are privileged to raise our glasses tonight with a truly inspiring group of people. Our event is in a class by itself, thanks to so many: our incredible Co-Chairs; our generous donors; our inimitable auctioneer, Jamie Ritchie; the peerless team at Le Bernardin Privé; and of course, our wonderful guests. You make this evening possible, and help us reach new heights every year.

It is a special pleasure to introduce you to our Guest of Honor tonight: Kinou Cazes Hachemian, Co-Owner of Château Lynch-Bages. Kinou will share two fantastic Lynch-Bages vintages with us, and present our showcase auction lot: a visit to Château Lynch-Bages, a stay at the unparalleled Château Cordeillan-Bages, and two rare formats of exceptional vintages. We are deeply grateful to Kinou and the Cazes family, and hope to see lots of spirited bidding!

We celebrate the art of wine, food, and music on behalf of an important cause. Over the last 16 years, our Wine Gala and Charity Auction has cumulatively raised over seven million dollars to support the exceptional students of The Perlman Music Program (PMP). With your help, we're looking forward to hitting a new milestone this year.

In just a few weeks, we will launch PMP's 29th summer season. Our waterfront Shelter Island campus will come alive with excitement and music-making. Our Summer Music School students – 35 young artists, representing 14 countries and 11 states – will come together to learn and perform, challenge and express themselves, and discover their unique artistic voice.

Our students are the best of the best. They come to PMP for the rare opportunity to meet their equally gifted peers from around the world. From day one, we have set out to create a program that develops their talents in a healthy and sustainable way. In daily lessons, practice sessions, studio classes, chamber music coachings, and orchestra rehearsals, our students make artistic strides while learning how to be great people. Every day, we also make time for our camp community to relax, have fun, and raise their voices in song. We invite you to join us on our Shelter Island campus this summer, and experience the “PMP magic” for yourself. We're sure you'll agree: there's no place like it anywhere in the world.

The Perlman Music Program is so much more than a school. It encompasses a close-knit community of people who demonstrate our core values: respect for one another, dedication to their craft, and a drive to make a mark on the world through their art. We could not be prouder of them, or more grateful to you for championing our work. Thank you for joining our PMP family tonight, and for helping us ensure that a bright future lies ahead for our students.

Cheers to all of you,

A handwritten signature in black ink, appearing to read 'Toby'.

Toby Perlman

A handwritten signature in black ink, appearing to read 'Itzhak'.

Itzhak Perlman

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Anonymous
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Leslie and James Attwood
Linda and John Baker
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Randy Yuen

CONCERT PROGRAM

HENRYK WIENIAWSKI (1835 - 1880)
ETUDE-CAPRICE OP. 18 NO. 4 (1862)

Bobby Park, violin
Clara Neubauer, violin

CHARLES-AUGUSTE DE BERIOT (1802 - 1870)
DUO CONCERTANT IN D MAJOR, OP. 57, NO. 3 (1847)

III. Allegretto

Clara Neubauer, violin
Bobby Park, violin

LUDWIG VAN BEETHOVEN (1770 - 1827)
STRING QUARTET IN G MAJOR, OP. 18 NO. 2 (1801)

IV. Allegro molto, quasi presto

KJ McDonald, violin
Phoebe Gardner, violin
Julian Seney, viola
Sebastian Stöger, cello

ANTONIN DVORAK (1841 - 1904)
STRING QUINTET NO. 2 IN G MAJOR, OP. 77 (1888)

I. Allegro con fuoco

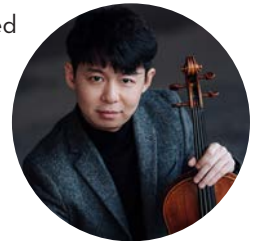
Stella Chen, violin
Sean Lee, violin
Cong Wu, viola
Yves Dhar, cello
Reed Tucker, double bass

Violinist **Bobby Park** is a 6th year student of Catherine Cho and Donald Weilerstein at the Juilliard Pre-College program. He was a 1st prize winner at the International Russian Rotary Music Competition in Moscow and the 2019 Juilliard Pre-College Concerto Competition. In 2021, Bobby was the bronze medalist at the Stulberg International String Competition, and selected as the youngest of 8 semifinalists in the Klein Competition. Bobby has collaborated as a soloist with the Russian Symphony Orchestra, New Shanghai Orchestra, New York Chamber Players Orchestra, Camerata of New Jersey Orchestra, and Kalamazoo Junior Symphony Orchestra. In 2022, Bobby performed with Maxim Vengerov and the Oxford Philharmonic Orchestra in Stern Auditorium at Carnegie Hall. Since 2022, he has been a student at The Perlman Music Program's Summer Music School.



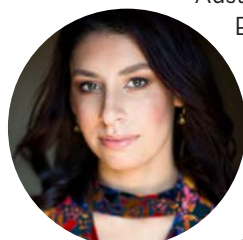
Violinist **Clara Neubauer** attends The Juilliard School as a proud recipient of a Kovner Fellowship in the studios of Itzhak Perlman and Li Lin. She has recently performed at festivals including the Ravinia Steans Music Institute, Taos School of Music, Music@Menlo, The Perlman Music Program, Bravo! Vail, and Four Seasons. Winner of the National YoungArts competition, Clara has appeared as soloist with the Symphony of Westchester, the National Repertory Orchestra, the New York Concerti Sinfonietta, and the Little Orchestra Society, among others. Highlights of this past season include performances with Santa Fe ProMusica, Jupiter Symphony Chamber Players, Taos on Tour, and the Chamber Music Society of Lincoln Center. Born on 9/11/2001, Clara can be heard as the voice of the audio guide at the 9/11 Museum.

Cong Wu (pronounced Ts'ong) is the New York Philharmonic's Assistant Principal Violist. Cong has performed as a soloist with the Santa Barbara Chamber Orchestra, New York Classical Players, and Macau Youth Orchestra, in addition to his chamber music engagements at Marlboro, Bridgehampton, Music@Menlo, and The Perlman Music Program. Cong won the Third Prize and the Chamber Music Prize in the Fourteenth Primrose International Viola Competition, and the Special Prize in the Tertis International Viola Competition. Born in Jinan, China, he holds a master's degree from The Juilliard School and a doctorate from the Manhattan School of Music. Cong is currently on the faculty of SUNY Purchase College Conservatory of Music.



Violist **Julian Seney** has performed at Walt Disney Concert Hall, Carnegie Hall, the Beijing Concert Hall, the Seoul Arts Center, and Jordan Hall, under conductors Jeffrey Kahane, Michael Tilson Thomas, and Gustavo Dudamel, among many others. He is an alumnus of The Perlman Music Program, Lake Champlain Chamber Music Festival, Yellow Barn's Young Artist Program, and Carnegie Hall's National Youth Orchestra. A previous faculty member of the Rivers Conservatory, Julian currently teaches at the Advent School, and coaches chamber music as a substitute at New England Conservatory's preparatory school. Julian is a graduate of the New England Conservatory, where he studied with Kim Kashkashian. He also counts Cindy Wu and Paul Coletti among his mentors. In Fall 2023, Julian will pursue a master's degree at Yale University where he will study with Ettore Causa.

Violinist **K.J. McDonald** earned his bachelor's and master's degrees at the Juilliard School, where he studied with Itzhak Perlman and Catherine Cho as a recipient of a Kovner Fellowship. He has worked with composers Steve Reich, Thomas Ades, Alvin Singleton, Kaija Saariaho, Tan Dun, and John Adams, and regularly premieres and commissions music from up and coming composers. K.J. has founded several string quartets and piano trios. He has worked with present and past members of the Juilliard String Quartet and the Cleveland Quartet as well as renowned chamber music artists Joseph Kalichstein, Merry Peckham, and Kirsten Docter. K.J. has a passion for pedagogy and has traveled the world teaching underprivileged children, including a project in São Paulo, Brazil. He has attended The Perlman Music Program, Yellow Barn, and IMS Prussia Cove music festivals.



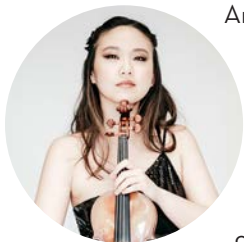
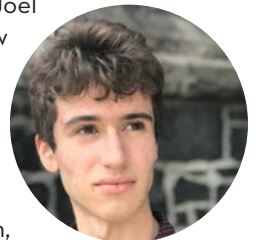
Australian violinist **Phoebe Gardner** has performed as a soloist and chamber musician throughout the US, UK, Europe, Israel and Australia. She is a graduate of The Juilliard School, where she studied with Itzhak Perlman and Catherine Cho as a recipient of the Dorothy DeLay Violin Scholarship. Awards and prizes in recognition of Phoebe's work include the Nora Goodridge Young Artist Award from The Australian Music Foundation, a major prize in the ANAM Concerto Competition, and first prize in the Écoles d'art Américaines de Fontainebleau Chamber Music Competition. Phoebe is a past volunteer for The Australian Children's Music Foundation. She has been awarded full scholarships to The Conservatoire Américain de Fontainebleau (France), Valdres Sommersymfoni (Norway) and The Perlman Music Program Summer Music School, which she first attended when she was 15 years old. In 2021, Phoebe returned to The Juilliard School to complete her graduate studies in the studios of Itzhak Perlman and Catherine Cho.

Reed Sarasua Tucker grew up in Sarasota, Florida where he began studying the double bass at age 12 with David Cobb. Reed earned his bachelor's degree at the Robert McDuffie Center for Strings in Mercer University and his master's degree from The Juilliard School as a recipient of a Kovner Fellowship. Reed is a former member of the Rochester Philharmonic Orchestra and Sarasota Orchestra. He has been a part of The Perlman Music Program since his first summer as a "Little" in the 2012 Summer Music School.



Violinist **Sean Lee** is an international performer and virtual content producer whose performances have been described by *The New York Times* as "breathtakingly beautiful". A recipient of Lincoln Center's Avery Fisher Career Grant, Sean recently gave the first performance of Niccolò Paganini's 24 Caprices in the Chamber Music Society of Lincoln Center's 52-year history. Born in Southern California, Sean studied the violin with Robert Lipsett, Ruggiero Ricci, and Itzhak Perlman, and first attended The Perlman Music Program as a teenager. Sean currently resides in the Capital Region of New York, and enjoys exploring photography, chess, and electronic sound synthesis in his free time.

Sebastian Stöger, cellist, is currently a 2nd year masters student at The Juilliard School, studying with Joel Krosnick and Timothy Eddy. In 2022, Sebastian made his solo debut at Seiji Ozawa Hall, premiering a new concerto for cello, electronics, and orchestra, and was a semifinalist at the Washington International String Competition. Sebastian was named a National YoungArts Winner in 2017. In 2019, Sebastian's past piano trio, The Vuillaume Trio, was placed into the prestigious Honors Chamber Music Program at Juilliard, and was featured live at the WQXR Radio Program in a presentation of female composers. Some of Sebastian's most important mentors include Ron Leonard, Paul Katz, and Clara Kim, and his first cello teacher, Yari Bond. Sebastian has attended many prestigious music programs and festivals, including The Perlman Music Program, the Yellow Barn Young Artist Program, and the Kneisel Hall Chamber Music Festival.



American violinist **Stella Chen** garnered worldwide attention with her first prize win at the 2019 Queen Elizabeth International Violin Competition. Since then, Stella has performed with orchestras such as the New York Philharmonic, Chicago Symphony, Minnesota Orchestra, Israel Philharmonic, and Chamber Orchestra of Europe and in venues such as Carnegie Hall, Vienna Musikverein and Berlin Philharmonie. She appears frequently with The Chamber Music Society of Lincoln Center. Stella plays the 1700 ex-Petri Stradivarius, on generous loan from Dr. Ryuji Ueno and Rare Violins In Consortium, Artists and Benefactors Collaborative. She serves as the teaching assistant to her longtime mentor Li Lin at Juilliard. Stella participated in several of The Perlman Music Program's programs and residencies beginning with the Summer Music School in 2007.

Yves Dhar plays the cello. He has played it in famous places (Carnegie Hall, Kennedy Center, NYC FASHION WEEK, United Nations, Rikers Island) and not-so-famous places (schools for special needs, children's hospitals, youth sports clubs, retirement homes, designer boutiques). He has shared the stage with many celebrated artists (Itzhak Perlman, Christina Aguilera, Arijit Singh, Bert from *Sesame Street*). If you haven't seen him in concert halls, you might have heard him in films, TV, or ads (*Annie*; *Allure*; HBO's *The Plot Against America*; Budweiser, Disney, VISA, Micoli Studio). He teaches cello, social advocacy, and arts entrepreneurship at Vassar College, in masterclasses around the world, and privately online. Perhaps, most importantly, Dhar co-founded nonprofits (Cello Makes Everything Better, New Docta) to inspire others with music and make the world a better place. Yves has been a part of The Perlman Music Program community for nearly 30 years having attended the very first summer session in 1994.





Toby's Dream

As a young violin student at Juilliard, Toby Perlman imagined an antidote to the competitive and isolating environment that exceptional young artists often grapple with in the pursuit of their craft.

Toby joined forces with her husband, acclaimed violin virtuoso Itzhak Perlman, to rewrite the traditional playbook for classical music training and establish The Perlman Music Program (PMP) in 1994. Toby's dream is based on a clear and precise vision: meet the unique needs of young artists, respect and trust students, and create a nurturing environment that protects rare talent while emphasizing connection over competition.



Today, PMP encompasses a vibrant year-round curriculum of educational programs, concerts, travel residencies, and alumni engagement on behalf of more than 750 students and graduates worldwide.

PMP accepts students solely on the basis of their talent and potential, and makes its high-quality programming accessible by capping tuition, guaranteeing financial aid, and going above and beyond to provide travel assistance when needed. No deserving young artist has ever been turned away because of an inability to pay. At PMP, aspiring musicians are welcomed into a community that stretches around the globe and provides the basis for lifelong friendships, mentorship, and support.

All of our work is made possible by generous donors like YOU. Tonight, we ask you to help us ensure that we can welcome every deserving student to camp this summer and beyond. After Lot 24, Jamie will lead our **“paddle raise”** and encourage every one of you to join us with a fully tax-deductible gift towards our scholarship goal. Thank you for making a difference for our students, and keeping Toby's Dream strong.

JAMIE RITCHIE



AUCTIONEER

Jamie Ritchie recently left his role as Worldwide Chairman of Sotheby's Wines & Spirits, having been with Sotheby's for more than 32 years. This July, he will be joining an innovative new business in the wine and spirits world.

Jamie joined Sotheby's in London in 1990 and was responsible for setting up Sotheby's wine auctions in New York in 1994, Hong Kong in 2009 and France in 2021, as well as Sotheby's Spirits category in 2019. In 2010, Mr. Ritchie launched Sotheby's Wine, a retail store and online wine business, located at their flagship headquarters in New York, with a second location in the Sotheby's gallery in Hong Kong. A range of Sotheby's Own Label wines was introduced in 2019. Mr. Ritchie also initiated Sotheby's new auction partnerships with the Hospices de Beaune (2021), The Worshipful Company of Distillers (2021) and the Napa Valley Vintners (2022). Under his leadership, Sotheby's worldwide wine & spirits auction business achieved record sales of \$132 million in 2021.

Mr. Ritchie is one of the world's leading wine auctioneers, having presided over many extraordinary and record-breaking single-owner auctions and holds the records for selling the most expensive bottles of wine and spirits: one bottle of Romanée-Conti 1945 for \$558,000 in 2018; and one bottle of The Macallan Fine & Rare 60 Year Old 1926 for \$1.9 million in 2019.

Mr. Ritchie is a respected authority on the wine and spirits market and has been regularly featured in the *Wall Street Journal*, *The New York Times*, *Financial Times*, *Forbes*, *Bloomberg* and *Wine Spectator*.

Our Guest of Honor
KINOUCAZES HACHEMIAN



CO-OWNER



Kinou Cazes Hachemian represents the fifth generation of the Cazes family, who originally came from the Ariège region, before settling in Pauillac in the second half of the 19th century.

Her father Jean-Michel, who left Pauillac in 1953 to pursue studies and a career as an engineer in Paris, decided twenty years later to return to the Médoc, accompanied by his wife Thereza, a native Portuguese from Mozambique, and their children, Marina, Catherine and Jean-Charles.

After studying business in Paris, Kinou began her career in New York working in advertising for D'Arcy Masius Benton & Bowles. She came back to France to work for the insurance group AXA as Investor Relations Manager and later joined AXA Equitable Advertising and International Communications department in New York.

Wine and the art of living have been her enduring interests. Now living near New York City with her husband and daughters, she sources objects connected to wine and gastronomy from all over the world for the Bages' Bazaar boutique located in the Village de Bages.

With her strong ties with the Médoc and her passion for its wines, Kinou is a fan of all of life's pleasures, especially those of the table. To celebrate the 80th anniversary of the Cazes family at Lynch-Bages she compiled a book detailing the history of the estate together with the history of the Cazes family cuisine.

In 2017, after the acquisition of Château Haut-Batailley in Pauillac, the Cazes family launched a vast renovation project of Château Lynch-Bages, which was completed in 2020.

Today, Kinou is responsible for representing Lynch-Bages and the wines from the family estates throughout North America.

EXCLUSIVE DINNER AND MUSIC EXPERIENCE AT MAISON KRUG AND A LIMITED EDITION OFFERING

Krug is the dream of a visionary man, Joseph Krug, who understood that the essence of Champagne is pleasure. Over 170 years ago, Joseph Krug broke with convention to follow his vision, to create the most generous expression of Champagne every year, regardless of climatic unpredictability. Joseph's bold experiment proved a triumph and he succeeded in creating Champagne like never before and like no other Champagne house since. To this day, the House of Krug lives and breathes his enduring philosophy, creating only prestige Champagnes since 1843.

Visit the Maison Krug in Reims, France, and become immersed in Krug's universe with a bespoke tour of the cellars and comprehensive Krug Champagne tasting for four (4) guests led by a key spokesperson of the House. The tour and tasting will be followed by an exclusive dinner prepared in the dining room of the family house.

At Krug, each individual plot, through its wine, is considered to be a fine musician contributing its own unique character to a Krug Champagne. It is proven that sound has an impact on taste perception, meaning music has the power to reveal a myriad of new dimensions through the sensorial experience that comes with every sip of Krug Champagne. Discover the Krug Yurt in the garden of the Krug Family House for an immersive and unforgettable Krug Echoes Tasting, where you will discover Krug Champagnes with their unique Music Pairings.

Continue the experience at home with Krug Soloist to Orchestra, a limited edition offering crafted to tell a captivating story of the year 2006 through three distinct expressions. The year 2006 was considered a hot one in Champagne, with extreme highs and 23 days recorded over 30°C. It was a capricious climate that went from dry periods to intense rainfall - in August, the equivalent of 2 months of rain fell in only 2 weeks. Fortunately, the sun returned to complete the ripening period, shining on a beautiful harvest.

Krug Clos du Mesnil 2006 - the purity of a single walled plot of Chardonnay harvested in 2006 - is a virtuoso soloist, while Krug 2006 is an ensemble of musicians playing the music of the year. Finally, Krug Grande Cuvée 162ème Édition, composed around the harvest of 2006 with wines from 11 different years, is the full orchestra playing the most complete symphony Champagne can perform.

Includes:

- Private tour, tasting, music experience and dinner for four (4) at Maison Krug (Reims, France)
- Limited Edition Oak Gift Case Krug Soloist to Orchestra 2006:
 - One Bottle of Krug Clos du Mesnil 2006 "The Soloist"
 - One Bottle of Krug 2006 "The Ensemble"
 - One Bottle of Krug Grande Cuvée 162ème Édition "The Orchestra"

Donated courtesy of Krug Champagne

Fine Print:

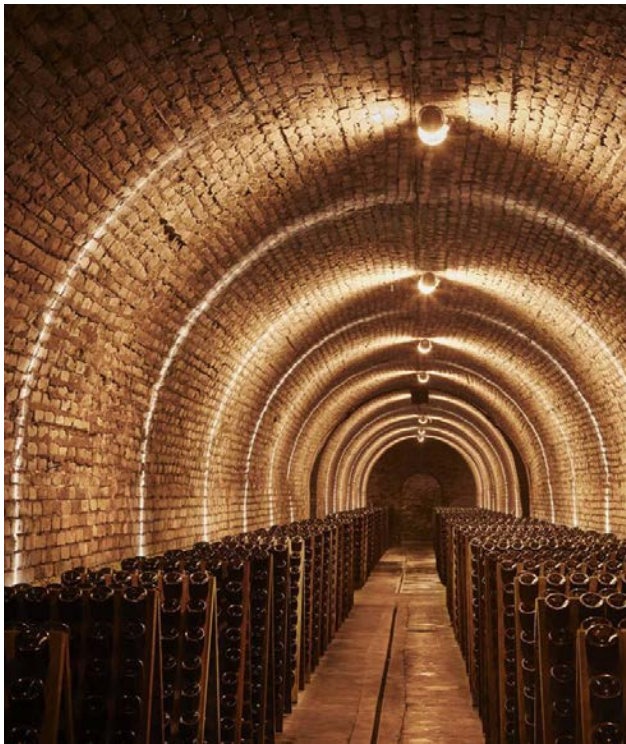
This experience is for four (4) guests. Airfare to France is not included. Local transportation between hotels and stated activities is included. The visit to Maison Krug may be scheduled for mutually agreeable dates at least six (6) months in advance, and is not available to be scheduled during French holidays, weekends or the month of August.

Proposed agenda and visit subject to future COVID rules and evolution.

OPENING BID: \$1,500



Photos courtesy of Krug Champagne



PRISTINE MAGNUMS OF A GREAT VINTAGE DIRECT FROM LAFITE

“The deep garnet colored 2009 Lafite Rothschild bursts from the glass with red and black currant preserves, warm plums, mulberries and kirsch scents plus suggestions of sweaty leather, cigar box and menthol. Medium-bodied, elegant and firmly structured, it has wonderful freshness and a long earthy/meaty finish.”

- **Robert Parker Wine Advocate**

“Of course, the wine to buy in order to get a look at the Lafite Rothschild style and personality is their second wine, Carruades de Lafite, which has become very fashionable in Asia, causing the prices to soar. A very strong effort, the 2009 Carruades de Lafite may be the finest Carruades since the 2003. A blend of 50% Cabernet Sauvignon, 42% Merlot and tiny amounts of Cabernet Franc and Petit Verdot, it reveals lots of sweet cassis intermixed with subtle smoke and forest floor, undeniable lusciousness and full-bodied hedonism. The wood component is pushed to the background, and the wine is extremely viscous, round and delicious. Additional complexity should continue to emerge over the next decade and this 2009 should keep for 20-30 years.”

- **Robert Parker Wine Advocate**

Includes:

- One Magnum of 2009 Château Lafite Rothschild, banded original wooden case
- One Magnum of 2009 Château Carruades de Rothschild Lafite, banded original wooden case

Donated courtesy of Domaines Barons de Rothschild Lafite

OPENING BID: \$1,000

Lot

3

MARVELOUS DOUBLE MAGNUM OF 2014 LAFITE



“The Château Lafite-Rothschild 2014 is a blend of 87% Cabernet Sauvignon, 10% Merlot and 3% Cabernet Franc, picked from 22 September until 10 October with the Petit Verdot, the Cabernet finished two days earlier. The Grand Vin is adorned with surprising richness and opulence on the nose: layers of ripe black plum and juniper, fine definition with even a hint of fig developing with continued aeration. After 5 minutes it turns volte face and becomes much more graphite and cedary - more Pauillac in essence. The palate is medium-bodied with ripe tannin, a potent core of black and blue fruit with a bullish (for Lafite) peacock’s tail on the finish. Very long in the mouth, this is a Lafite that yearns to compensate for last year and it accomplishes that with some panache.”

- Robert Parker Wine Advocate

This extraordinary double magnum was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Baron Eric de Rothschild, especially for the 2023 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight.

Includes:

- One Double Magnum of 2014 Château Lafite Rothschild, banded original wooden case

Donated courtesy of Beatrice and Eric de Rothschild

OPENING BID: \$1,000



SPECTACULAR VERTICAL OF DAUVISSAT'S CHABLIS LA FOREST

“While much commercial Chablis is utterly predictable, Vincent Dauvissat’s old-fashioned, artisanal wines are anything but: their phases of evolution and the way they respond to oxygen are unlike almost anything else in the region. The 2005 Chablis 1er Cru La Forest proves that point perfectly. On opening, mature aromas of honeycomb and marzipan suggest the wine might be tiring, but the longer the bottle is open, the younger the wine seems, its bouquet segueing into a mélange of citrus oil, dried white flowers and oyster shell, relegating those notions of honeycomb and marzipan to the background. On the palate, the wine is medium to full-bodied, satiny and enveloping, with a powerful, layered core that’s structured around notable dry extract and ripe but tangy acids, concluding with a long, beautifully defined finish. As the wine ages, it is more marked by producer and vineyard than it is by its vintage signature, which is another recurring theme when tasting Dauvissat’s wines.”

- Robert Parker Wine Advocate

“The Dauvissats’ 2006 Chablis La Forest (a.k.a. “La Foret” a.k.a. “La Forests”) smells effusively of peony, citrus, and peach. It is strikingly bitter-sweet in its alternation of peach and citrus with peach kernel-like cyanic bitterness; displays deep chalkiness; and finishes with amazing grip and length. Past the nose, this is one of the least generous of 2006 Chablis, being remarkably tight and for a young 2006, but very impressively concentrated. The 2005 rendition was almost severe in its concentration, yet also very impressive. It should merit following for 10-12 years, and is probably best rested for a year or two. The 1999 tastes glorious, and youthful today; the still almost sharply-citric 1996, like liquid chalk and white truffle.”

- Robert Parker Wine Advocate

“Rene Dauvissat’s 2008 Chablis La Forest achieves a remarkably vibrant sense of interplay and complexity characteristic both for its vintage and for this cuvee at its best. Scents of iris, white truffle, crushed chalk, saline-alkaline ocean breeze, tart plum, white peach and grapefruit all have their counterparts in a palate performance of riveting interactivity and prodigious yet continually fascinating length. There is a firm feel, brightness, and in the end a tendency for its mineral aspects to slightly dominate this show that result in a sparer impression than the corresponding 2007, something of a reversal of these vintage’s normal roles.”

- Robert Parker Wine Advocate

“There is something elusive about the 2010 Chablis La Forest, but a serious core of fruit lies behind the feminine, sensual bouquet. White peaches, mint, jasmine and crushed rocks are layered into the sleek, silky finish. Once again, the Forest is all about understatement and class. This is another superb, incisive 2010 from Dauvissat.”

- Robert Parker Wine Advocate

Includes:

- Six Bottles of Dauvissat (or its equivalent Dauvissat-Camus) Chablis Premier Cru La Forest: 2005, 2006, 2007, 2008, 2009, 2010

Donated courtesy of Dr. Nesli Basgoz

OPENING BID: \$500

MAGNUMS OF AN EXCEPTIONAL VINTAGE AND A SPECIAL VISIT TO DALLA VALLE VINEYARDS



Founded in 1986 Dalla Valle Vineyards has earned acclaim as one of the world's most celebrated wine estates, yielding wines of extraordinary character and complexity, vintage after vintage. Today, Dalla Valle is guided by the mother-and-daughter team of Naoko and Maya Dalla Valle, who work alongside an illustrious team that includes Consulting Winemaker Andy Erickson, Vineyard Manager Edgar Alfaro, and Consulting Enologist Michel Rolland. With a shared mission that Dalla Valle thrives for generations to come, this dedicated group stewards every aspect of the viticulture and winemaking with a level of meticulous care and detail reserved for the great First Growths.

Dalla Valle Vineyards are not open to the public. In support of this wonderful cause, Naoko and Maya Dalla Valle would be happy to arrange a special visit to the property for the winning bidder.



“Deep garnet-purple colored, the 2018 Cabernet Sauvignon Estate comes soaring out of the glass with energetic notions of fresh blackberries, black cherries and cassis plus nuances of dark chocolate, kirsch, cardamom and tilled soil with a fragrant waft of violets...”

- Robert Parker Wine Advocate

“The very deep garnet-purple colored 2018 Maya is...full-bodied, revealing itself in slow-releasing layers of black and blue fruits with exhilarating earth and mineral sparks, framed by firm, beautifully ripe tannins and bold freshness, finishing on a persistent ferrous note. As cerebral as it is downright hedonic, this Maya is simply jaw dropping.”

- Robert Parker Wine Advocate



“Made from 100% Cabernet Sauvignon coming from the Maya vineyard, the 2018 MDV (standing for “Maya Dalla Valle”) is only made in what are considered to be exceptional vintages. Deep garnet-purple colored, it bursts from the glass with bold notes of black and red currants, chocolate-covered cherries, mulberries and kirsch with touches of wild sage, tilled soil, black olives and truffles plus a waft of lilacs...”

- Robert Parker Wine Advocate

Includes:

- One Magnum of 2018 Dalla Valle Vineyards Cabernet Sauvignon
- One Magnum of 2018 Dalla Valle Vineyards ‘Maya’
- One Magnum of 2018 Dalla Valle Vineyards MDV
- Special visit to Dalla Valle Vineyards

Donated courtesy of Dalla Valle Vineyards

OPENING BID: \$1,000

Photos courtesy of Dalla Valle Vineyards



TWO EXQUISITE VINTAGES OF COCHE-DURY

“The 2013 Bourgogne Blanc has a captivating bouquet that seems to expand in the glass, touches of chalk and flint just behind the citrus fruit. There is no modesty here. The palate is smooth and harmonious on the entry, hints of toffee apple and almond layered over a sweet finish. Very approachable now, this is a bottle to just sit back and enjoy over the next 3 to 4 years.”

- Robert Parker Wine Advocate

“The 2016 Meursault 1er Cru Perrières is the most distinctive wine in the range, unfurling in the glass with notes of lemon oil, crushed chalk, tart green apple, dried white flowers and struck flint. On the palate, the wine is medium to full-bodied, elegantly satiny and searingly intense, with tangy acids, huge concentration and the pronouncedly mineral, stony signature that always seems to mark out this bottling. Along with Genevrières, Coche’s parcel in Perrières was largely spared by the 2016 frosts. Given its utterly classic profile, a dozen years’ patience is advised.”

- Robert Parker Wine Advocate

Includes:

- One Bottle of 2013 Domaine Coche-Dury Bourgogne Blanc
- One Bottle of 2016 Domaine Coche-Dury Meursault Premier Cru Les Perrières

Donated courtesy of Katherine and Peter Kend

OPENING BID: \$1,000

SUPERSTAR CASES OF 2004 BORDEAUX

“One of the stars of the vintage, the 2004 Palmer, a blend of 47% Merlot, 46% Cabernet Sauvignon, and the rest Petit Verdot, is a significantly richer, fuller-bodied, and potentially more complex wine than the 2003, 2002, and 2001. The 2004’s dense blue/purple color is followed by an extraordinary nose of acacia flowers, charcoal, creme de cassis, and grilled meats. This powerful, heady, full-bodied effort may turn out to be a modern day version of Palmer’s brilliant 1966.”

- Robert Parker Wine Advocate

“One can’t say enough about the efforts Bruno Borie is pouring into this wonderful estate that I have often called the “Lafite Rothschild of St.-Julien.” An undeniable success, the 2004 Ducru boasts sweet aromas of creme de cassis, spring flowers, pain grille, licorice, and road tar. This pure, medium-bodied wine possesses moderately high tannin, superb concentration, good sweetness, and low acidity.”

-Robert Parker Wine Advocate

Includes:

- Twelve Bottles of 2004 Château Palmer, original wooden case
- Twelve Bottles of 2004 Château Ducru Beaucaillou, original wooden case

Donated courtesy of Dr. and Mrs. Robert Loeffler

OPENING BID: \$2,000

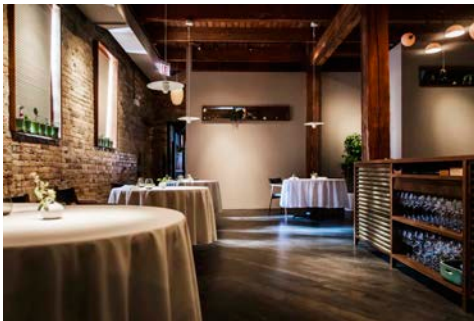


CHICAGO'S COVETED CULINARY DESTINATIONS



Chicago is known for many things, one of which is their leadership outside of New York to produce fine dining and Michelin Starred Restaurants. Our Co-Chairs, Deborah and John Gross, invite you to experience the very best of two of their favorite restaurants in Chicago. If schedules permit, they welcome the winning bidder for a glass of Champagne and a tour of their glass art collection on display at their home in Chicago's Lincoln Park neighborhood.

Chef Trevor Teich, Chef and Owner of Claudia (one Michelin Star), is one of the culinary treasures of Chicago. Creating beautiful and elegant dishes that unfold like a well-paced story full of exciting twists and surprises, his multi-course dinner keeps the guest begging for more.



Chef Teich is a Chicago native who has worked in some of the country's best restaurants including L2o (three Michelin stars), NoMI (one star), and Acadia (two stars), as well as Twist by Pierre Gagnaire in Las Vegas. Claudia started as a pop-up and now resides in a single home that brings warmth from the moment you enter. You will experience an evening you will treasure.

Oriole is a contemporary-American restaurant located in Chicago's West Loop neighborhood featuring Executive Chef and Owner Noah Sandoval's award winning tasting menu. Since Oriole's opening in 2016, it has repeatedly earned two Michelin stars and recently received the Jean Banchet Award for Restaurant of the Year. Chef Sandoval is also a James Beard nominated chef and was named one of Food & Wine's Best New Chefs in 2017.

Includes:

- Dinner for two (2) at Claudia, with wine pairings
- Dinner for two (2) at Oriole, with wine pairings
- Reception and gallery viewing with Deborah and John Gross

Donated courtesy of Deborah and John Gross

Fine Print:

As part of this very special offer, The Perlman Music Program will facilitate the winner's dinner reservations. We kindly request your date options a minimum of eight weeks in advance. Please confirm your corkage preferences when contacting us about your reservation.

OPENING BID: \$1,000



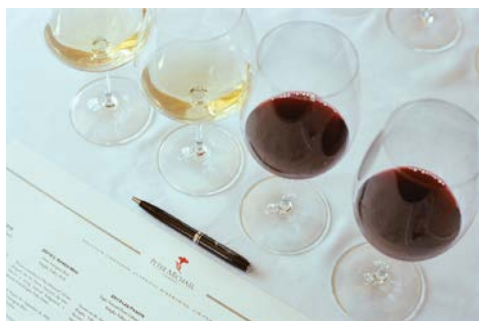
Photos courtesy of Oriole Restaurant / Claudia Restaurant

DOUBLE MAGNUM AND PRIVATE TASTING FOR SIX AT PETER MICHAEL WINERY



Since 1982, the Michael family, along with a team of acclaimed winemakers and viticulturists, have realized their vision to produce limited production, estate wines of exceptional quality, reflective of the unique terroir of Peter Michael Winery.

Tonight's lucky winner will receive a rare three liter of Peter Michael Winery's acclaimed Estate Cabernet Sauvignon Blend, 2013 'Les Pavots'. Since 1988, 'Les Pavots' (The Poppies) has been crafted from the Peter Michael Winery Knights Valley estate-grown on the western slopes of Mount St. Helena at an elevation of 1,000 ft. As a courtesy, the winner will be added to the Peter Michael Winery private mailing list to receive offers of future vintages of 'Les Pavots' along with access to acquire their acclaimed Chardonnays and Pinot Noirs.



Six guests will also enjoy a privately hosted tour and tasting, including an excursion through the 750-acre Knights Valley estate and up the slopes of Mount St. Helena to a 2,000-elevation vista point, offering a rare view of Sonoma's Knights Valley.

"The 2013 Cabernet Sauvignon Les Pavots, which is their proprietary red wine blend from Knights Valley, is a killer effort, and one of their all-time greats, ranking right up there with the 2007 or 1997. A blend of 69% Cabernet Sauvignon, 21% Cabernet Franc and the rest Merlot and Petit Verdot, there are 3,600 cases of it. The wine displays plenty of mocha, chocolate, blackberry, creosote and charcoal in an incredibly complex fragrance. Full-bodied and opulent, it shows, loads of tannin, a hint of unsmoked cigar tobacco and plenty of black and blue fruits. Opaque purple to the rim, this wine is in need of a good 5-6 years of cellaring and certainly has 30-40 years of life in it."

- Robert Parker Wine Advocate

Includes:

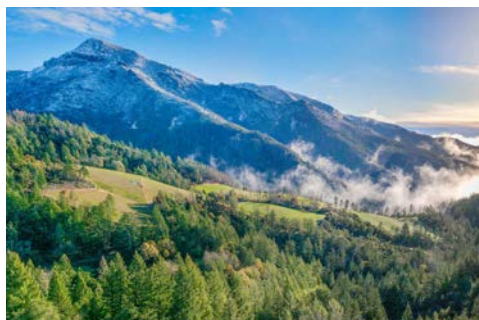
- One Double Magnum of 2013 Peter Michael Winery 'Les Pavots', etched and signed bottle
- Private tour and tasting for six (6) at Peter Michael Winery

Donated courtesy of Peter Michael Winery

Fine Print:

Private tour and tasting is by appointment only and subject to availability, please schedule your visit at least eight weeks in advance. Expires June 1, 2024

OPENING BID: \$500



Photos courtesy of Peter Michael Winery

Lot 10

GREAT CHAMPAGNES FROM KRUG, TAITTINGER AND MORE

“Another great Krug, this with a lot of autolysis on the nose with a touch of melted butter, then with wonderful delineation in the mouth and an edgy citrus finish to keep you on your toes. Gorgeous.”

- **Robert Parker Wine Advocate**

“Striking in flavor and profile. [The 1990 La Grande Dame Rosé is] a graceful, well-toned rosé, full of berry, autumn leaves and spice notes enmeshed in a rich texture, all supported by lively acidity. Stylish and beginning to mellow, with a long aftertaste of berry confit.”

- **Wine Spectator**

“Like the regular Grande Dame, the aim here is finesse. [The 1995 La Grande Dame Rosé is] softer and more elegant than Clicquot’s vintage rosé, with delicate hints of cherry, toast, mushroom and citrus.”

- **Wine Enthusiast**

“The 2002 Brut Blanc de Blancs Comtes de Champagne is beginning to drink very well, wafting from the glass with a brilliant bouquet that mingles aromas of pear, citrus confit and dried fruits with notions of marzipan, brioche, oyster shell and smoke. On the palate, the wine is full-bodied, broad and textural, with a layered and multidimensional core, considerable concentration and a long, penetrating finish.”

- **Robert Parker Wine Advocate**

Includes:

- One Magnum of 1985 Krug Vintage Brut
- One Bottle of 1986 Dom Pérignon Rosé Brut Champagne
- Two Bottles of 1990 Veuve Clicquot Ponsardin La Grande Dame Brut Rosé Champagne
- Two Bottles of 1995 Veuve Clicquot Ponsardin La Grande Dame Brut Rosé Champagne
- Three Bottles of 2002 Taittinger Comtes de Champagnes Blanc de Blancs

Taittinger donated courtesy of Dr. Nesli Basgoz

Krug and Rosé Champagnes donated courtesy of the Cellar of Morgan B. Stark

OPENING BID: \$2,000

GORGEOUS JEROBOAMS OF GRAND CRU

“The 2007 Bâtard-Montrachet Grand Cru appears to be maturing well. It has a keen fresh bouquet with scents of white peach and wax resin, a subtle marine note emerging with aeration. It is well-defined but not overwhelming complex. Ditto the palate, which is crisp and focused with a cheeky touch of mint, but it just seems to dip before the finish line.”

- Robert Parker Wine Advocate

“Drouhin’s 2007 Chambertin-Clos de Bèze displays a brightness of fresh black fruits as well as an invigoration that is rare for its vintage. Bitter herbal, licorice, rose water mingle with the wine’s sappy berry concentration, and it boasts impressive length as well as the sort of firm but fine-grained tannin that encourages one to put some in the cellar for 8-10 years.”

- Robert Parker Wine Advocate

“Tasted blind at the Burgfest tasting in Beaune, the 2013 Clos de la Roche Grand Cru from Virgile Lignier has a vivid bouquet with animated blackberry and raspberry preserve aromas, fine mineralité and well integrated oak. The palate is medium-bodied with sappy red cherries and raspberry, sweet tannin, fine acidity and a juicy, quite structured finish with a generous pinch of white pepper spicing things up. This is a resounding success.”

- Robert Parker Wine Advocate

Includes:

- One Jéroboam of 2007 Remoissenet Père et Fils Bâtard-Montrachet Grand Cru
- One Jéroboam of 2007 Drouhin Chambertin-Clos de Bèze Grand Cru
- One Jéroboam of 2013 Domaine Lignier-Michelot Clos de la Roche Grand Cru

Donated courtesy of Katherine and Peter Kend

OPENING BID: \$2,000

Lot
12

A MAGNIFICENT IMPERIAL OF 2019 CHATEAU MARGAUX



Photo courtesy Château Margaux

“Is the 2019 Château Margaux the wine of the vintage? A strong case in its favor could certainly be made. Soaring from the glass with aromas of blackberries, raspberries, rose petals, violets, pencil shavings and vine smoke, it’s full-bodied, layered and sensual, with a strikingly vibrant core of fruit that’s framed by ripe, powdery tannins and bright acids, concluding with a penetrating, mouthwateringly saline finish of almost interminable duration. Complex, elegant and utterly compelling, this is a brilliant Bordeaux that anyone with the requisite disposable income is going to want to own.”

- Robert Parker Wine Advocate

This exceptional Imperial was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Madame Corinne Mentzelopoulos, especially for the 2023 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight.

Includes:

- One Imperial of 2019 Château Margaux, banded original wooden case

Donated courtesy of Corinne Mentzelopoulos and Château Margaux

OPENING BID: \$2,000

AN EXCLUSIVE VISIT TO CHATEAU MARGAUX WITH LUNCH FOR EIGHT



We are happy to offer a unique experience at Château Margaux with an in-depth visit to the winery. Features include the historic 19th century wooden tank room, traditional cooperage as well as the new cellar, and wine library designed by award-winning architect Lord Norman Foster.

The private tour will be followed by a private tasting and lunch for eight guests at the château. Built in 1815 and known as the Versailles of the Medoc, Château Margaux is not open to the public and will be the setting for this intimate lunch for you and your guests. You will be hosted by a member of the management team and/or a member of the family.

Includes:

- An in-depth tour of Château Margaux
- Private tasting and a lunch for eight (8) at the Château hosted by a member of the management and/or a member of the Mentzelopoulos family

Donated courtesy of Corinne Mentzelopoulos and Château Margaux

Fine print: The visit to Château Margaux does not expire. The winner is invited to visit on a mutually agreeable date. We kindly request that you schedule your visit at least six weeks in advance.

OPENING BID: \$2,000



Photos courtesy of Brice Braastad / Saison d'Or / Artiste Associé

Lot
14

OUTSTANDING VINTAGES OF RAVENEAU

“Raveneau’s 2005 Chablis 1er Cru Montée de Tonnerre is beginning to drink beautifully as it approaches age 13, wafting from the glass with a complex bouquet of lemon oil, mandarin, drawn butter, iodine, beeswax and dried white flowers. On the palate, it’s medium to full-bodied, deep and textural, with the mid-palate richness and generosity of a warm vintage but with a delineated, chalky finish that’s faithful to the Montée de Tonnerre.”

- Robert Parker Wine Advocate

“Iris, narcissus, peony, heliotrope, lemon, white peach, and litchi combine for the knockout nose of Raveneau’s 2008 Chablis Montée de Tonnerre. Uncannily combining a sense of textural richness, underlying extract, and decisively stony, alkaline, chalky, oyster shell minerality that go beyond its fellow premier crus in this collection. Yet this preserves a vintage-typical core of primary juiciness that helps convey lip-smacking appeal. Musky, sweet floral notes cling to the prodigiously long, expansive, finish of this almost certainly relatively un-evolved wine. Give it several years in bottle and expect to be rewarded for over a decade.”

- Robert Parker Wine Advocate

“The Raveneaus’ 2011 Chablis Blanchots mingles bittersweet floral perfume, salt- and iodine-tinted crustacean shell reduction, and piquant huckleberry in a bright, juicy matrix of grapefruit and lemon. Subtly oily in texture yet buoyant, this finishes with glowing intensity and outright refreshment.”

- Robert Parker Wine Advocate

Includes:

- One Bottle of 2005 François Raveneau Chablis Premier Cru Montée de Tonerre
- One Bottle of 2008 François Raveneau Chablis Premier Cru Montée de Tonerre
- Two Bottles of 2011 François Raveneau Chablis Grand Cru Blanchot

Donated courtesy of Katherine and Peter Kend

OPENING BID: \$2,000

A VIP EXPERIENCE AT CHATEAU MOUTON ROTHSCHILD AND A SET OF MAGNUMS

Lot
15



A Bordeaux First Growth, Château Mouton Rothschild benefits from exceptionally favourable natural conditions, in the quality of the soil, the position of its vines and their exposure to the sun. From grape to bottle, combining respect for tradition with the latest technology, the wine receives meticulous attention from highly skilled winemakers and vinegrowers responsible for each parcel of the estate.



Brought to the pinnacle by two exceptional people, Baron Philippe de Rothschild (1902-1988) then his daughter Baroness Philippine (1933-2014), Mouton Rothschild is a place of art and beauty, famous for the spectacular vista of its great barrel hall, its magnificent vat house and the renowned Museum of Wine in Art with its collection of precious objects associated with the vine and wine from two millennia. The château also houses the unique “Paintings for the Labels” exhibition bringing together the artworks that have illustrated the label for this great wine since 1945, created by the most distinguished contemporary artists including Miró, Chagall, Braque, Tàpies, Francis Bacon, Dalí, Balthus and Jeff Koons.



Mouton Rothschild now belongs to Baroness Philippine's three children, Camille Sereys de Rothschild, Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild. True to their grandfather's and mother's work, all three are committed to perpetuating Baron Philippe's dictum: “Live for the vine”. Almost a command, it means being there for the vineyard in good times and in hardship, serving it with skill and passion, and honouring it with art.

Includes:

- Private tour of the estate, including the “Painting for the Labels” exhibition, and tasting for two at Château Mouton Rothschild (Pauillac, France)
- A set of three magnums of the Baron Philippe de Rothschild family's Pauillac estates:
 - One Magnum of 2015 Château Mouton Rothschild, original wooden case
 - One Magnum of 2015 Château Clerc Milon, original wooden case
 - One Magnum of 2015 Château d'Armailhac, original wooden case

Donated courtesy of Baron Philippe de Rothschild S.A.

Fine Print:

The date of this VIP experience will need to be mutually agreed with Château Mouton Rothschild three months in advance. Must be redeemed by May 30, 2024.

OPENING BID: \$1,500

Photos courtesy of Alain Benoit / Deepix

Lot 16

PRIVATE VISIT TO DOMAINE FAIVELEY AND A RARE JEROBOAM



Photos courtesy of Domaine Faiveley

The Faiveley family would like to welcome you at Domaine Faiveley in Nuits-Saint-Georges, in the heart of the Côte de Nuits. Built almost two centuries ago, the winery is the place where our greatest wines are vinified: Chambertin-Clos de Bèze Grand Cru, Musigny Grand Cru, Corton-Charlemagne Grand Cru, etc. Join us for a private tour and tasting at the winery and discover 200 years of family history, traditions and savoir-faire by exploring one of Burgundy's greatest domains.

"The 2018 Corton Grand Cru Clos des Cortons Faiveley is showing nicely in bottle, mingling aromas of cassis and dark berry fruit with hints of baking chocolate, grilled meats, forest floor and sweet spices. Medium to full-bodied, rich and elegantly muscular, its ripe core of fruit structured by powdery tannins and lively acids, it's long and expansive. This is a deep, brooding Clos des Corton that will demand bottle age to realize all its potential."

- Robert Parker Wine Advocate

This exquisite Jéroboam was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Erwan Faiveley, especially for the 2023 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight.

Includes:

- One Jéroboam (3L) of 2018 Domaine Faiveley Corton Clos des Cortons Faiveley Grand Cru Monopole, original wooden case
- Private tour and tasting for four (4)

Donated courtesy of Domaine Faiveley

Fine Print:

Visit to Domaine Faiveley must be redeemed by December 2024. Booking is required at least one month in advance, on a mutually convenient date. Domaine Faiveley is closed on weekends.

OPENING BID: \$500

EPIC VERTICAL OF CHATEAU LYNCH-BAGES

“A tasting in December, 1995 revealed a relatively strong showing for the 1945 Lynch-Bages. This wine exhibited a minty, cassis-scented nose that did indeed seem reminiscent of the “poor man’s Mouton-Rothschild.” A dense, opaque ruby/garnet color was followed by a full-bodied, powerful, but tough-textured, hard, astringently tannic wine that may lose its fruit before the tannin fully melts away...”

- Robert Parker Wine Advocate

“[The 1955 Lynch-Bages] is a superlative wine. Such consistent brilliance was not again evident until the succession of super performances that began in 1982.”

- Robert Parker Wine Advocate

“Still a spectacular wine, the 1961 defies mortality. It has been at its peak for nearly 15 years, yet it shows no signs of losing its fruit and drying out...The wine holds in the glass without cracking up, and has a good 40-45 second finish. There is no telling how much longer this 1961 will retain its magic, but it is still a classic.”

- Robert Parker Wine Advocate

“The 1986 Lynch-Bages has a knockout bouquet that wraps its arms around you with all its loveliness: pure black cherries, mint and cedar, even a touch of glycerine still there. Vibrant and youthful. The palate is beautifully balanced, crisp and taut, linear but very precise with a fine bead of acidity. You just fall for the harmony of this Lynch-Bages, the intensity of fruit that seems undiminished on the finish.”

- Robert Parker Wine Advocate

“One of the all-time great vintages for this château is the 1989 Lynch-Bages, a striking wine that offers up pure and intense aromas of cassis, pencil shavings, spring flowers and hints of cigar wrapper. Full-bodied, deep and multidimensional, it’s seamless and concentrated, with a rich core of fruit, ripe tannins and a beautifully defined finish.”

- Robert Parker Wine Advocate

“This magnificent Lynch-Bages has been drinking well since the day it was released and it continues to go from strength to strength. The biggest, richest, fullest-bodied Lynch-Bages until the 2000, the fully mature 1990 exhibits an unbelievably explosive nose of black currants, cedarwood, herbs and spice. The majestic, classically Bordeaux aromatics are followed by a full-bodied, voluptuously textured, rich, intense wine with superb purity as well as thrilling levels of fruit, glycerin and sweetness.”

- Robert Parker Wine Advocate

Includes:

- Fifteen bottles of Château Lynch-Bages, in the following vintages:
1945, 1955, 1961, 1966, 1970, 1981, 1982, 1986, 1989, 1990, 1995, 1996, 2000, 2005, 2016
- One Magnum of 2015 Château Lynch-Bages

Donated courtesy of Leslie and Jim Attwood, Hayley Järvi and Roger Schagrin, Alison and Michael Katz, Dalia and Levi Kelman, Jenny and David Lee, Eileen Lappin Weiser and Ambassador Ronald Weiser

OPENING BID: \$2,000

Lot
18

**GORGEOUS JEROBOAM
OF 1982 LYNCH-BAGES**

“Beautifully mature with sweet, sun-drenched black currant, fig, roasted herb and loamy soil characteristics, the dark plum/garnet-colored 1982 possesses opulent, fleshy flavors and a full-bodied finish. All the tannins are resolved, the acidity is low and this deliciously savory, rich wine is in full bloom.”

- Robert Parker Wine Advocate

Includes:

- One Jéroboam of 1982 Château Lynch-Bages (broken wax capsule), original wooden case

Donated courtesy of Diane and Thomas Tuft

OPENING BID: \$2,000

UBER RARE NEBUCHADNEZZAR OF 1985 LYNCH-BAGES

“In 1988 *Wine Spectator* launched their signature “Top 100,” an honor roll of wines reviewed over the past twelve months. That year, its inaugural “Wine of the Year” was the 1985 Château Lynch-Bages, besting 1985 Margaux and 1985 Domaine de la Romanée Conti Richebourg!”

- ***Wine Spectator***

“Fully mature with some amber at the edge, the medium-bodied, elegant 1985 offers notes of bay leaves, roasted herbs, black currants and sweet cherries. This vintage has always had an early appeal and seductiveness.”

- **Robert Parker Wine Advocate**

Includes:

- One Nebuchadnezzar (15L) of 1985 Château Lynch-Bages

Donated courtesy of Eileen Lappin Weiser and Ambassador Ronald Weiser

OPENING BID: \$2,000

EXCLUSIVE EXPERIENCE AT CHATEAU LYNCH-BAGES AND TWO FANTASTIC VINTAGES

The Cazes family has lived in the Médoc for five generations. Over the years, they have created a unique and holistic experience around Château Lynch-Bages (Pauillac Grand Cru Classé), encompassing local culture, history, shared pleasures, and the inimitable French art de vivre.

Situated on the outskirts of Pauillac, overlooking the Gironde estuary, the Lynch-Bages vineyard (1855 Grand Cru Classé) stretches over a beautiful gravelly hilltop. Formerly owned by the illustrious Lynch family, of Irish descent, the estate was acquired by the Cazes family in 1939.

The 2020 vintage marks a turning point in the history of Château Lynch-Bages: the first to be processed in the new winery, designed by American architect Chien Chung Pei.

Owned by the Cazes family since 1989, Château Cordeillan-Bages, a traditional Chartreuse style country house typical of the Médoc region, has been converted into a superb Relais & Châteaux. It is just a stone's throw from the Village of Bages, where you will find a bistro—the Café Lavinal restaurant—a concept store, Bages' Bazaar, tasting rooms, a bicycle hire shop and a butcher's store. It has become a key destination on the Bordeaux route des Châteaux.

Café Lavinal, named after Jean-Michel Cazes' grandmother, Berthe Lavinal, takes its clientele back to the 1930s. Gabriel Gette and his team offer a seasonal menu featuring regional Médoc produce, accompanied by a unique wine list with more than 300 entries. Head sommelier Arnaud Le Saux and his team will guide you through a selection of great Bordeaux wines from the Lynch-Bages collection as well as other French and international producers.

Simply take a seat at the sunny terrace on the small, cobbled square and watch the world go by, while admiring one of the best views of the beautifully restored village of Bages and the new Château Lynch-Bages cellar, a play on light and transparency.

"The 2000 vintage displays wonderful velvety notes of blackcurrant and tobacco leaves, cedar and graphite, together with hints of earthy notes. The wine delivers a long finish with still a lot of fruit and freshness on the palate. (June 2021)" - **Famille J-M Cazes**

"Château Lynch-Bages 2010 has all the hallmarks of a very great vintage: its deep colour, its complexity, the generosity of its fruit, its freshness and the density of its tannins have given the wine an exceptional ageing potential." - **Nicolas Labenne, Technical Director of Château Lynch-Bages**

Includes:

- Two night stay for two couples at Château Cordeillan-Bages, a Relais & Châteaux property
- Private tour and tasting for four (4) of Château Lynch-Bages
- Lunch at Château Lynch-Bages for four (4) guests, hosted by a member of the Cazes family and/or management
- Lunch or dinner for four (4) guests at Café Lavinal
- One Imperial of 2010 Château Lynch-Bages, original wooden case
- One Jéroboam of 2000 Château Lynch-Bages, original wooden case

Donated courtesy of Château Lynch-Bages and the Cazes family

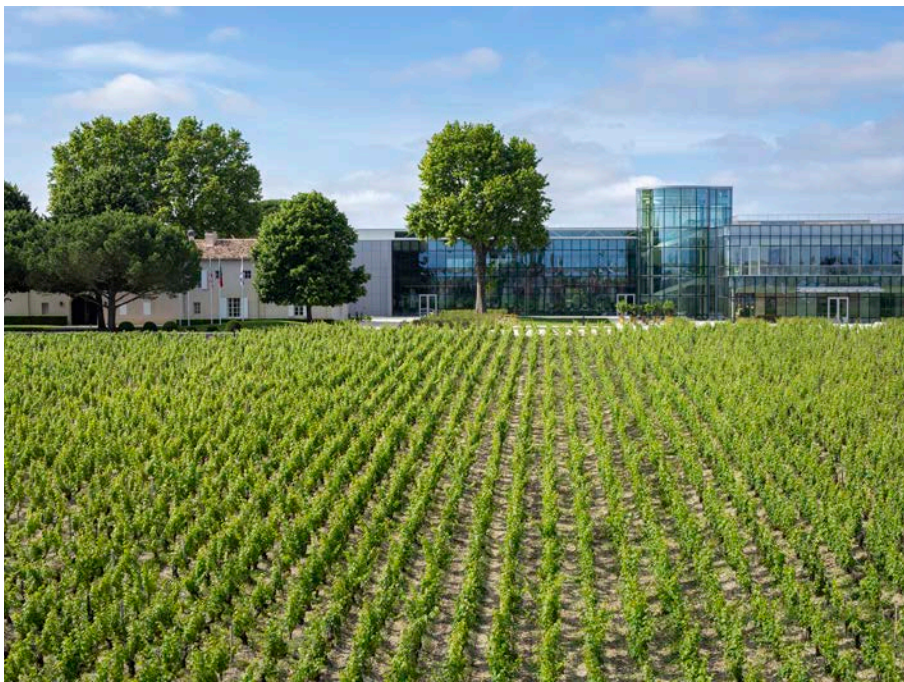
Fine Print:

The invitation to Château Lynch-Bages, Château Cordellian-Bages, and Café Lavinal may be scheduled for a mutually agreeable date.

OPENING BID: \$3,000



Photos courtesy of Château Lynch-Bages





Photos courtesy of Deborah and John Gross / Boka Group

MY KIND OF TOWN... CHICAGO IS

One lucky couple will experience the fun and elegance of Chicago's ever-expanding culinary scene. Your adventure begins with First Class tickets on American Airlines to Chicago, before being whisked downtown to a three-night stay at the Waldorf Astoria Chicago in the heart of the Gold Coast.

To begin your culinary excursion, a dinner at Bistronomic awaits. This charming French bistro, run by the husband and wife team of Martial and Laurence Nougier, will make you feel *OO la la C'est Magnifique!!*

Day Two begins with a leisurely morning with time to explore. For lunch, head to the Southport Neighborhood where small shops abound, and enjoy the fun, casual and fabulous GG's Chicken Shop. Run by the Boka Restaurant Group, it's housed in what was the oldest bar and bowling alley in the city. You will still find the original "Schlitz" Brewery emblem on the side of the building.

The evening's dinner will be at Boka, a Michelin-starred restaurant and flagship of Chicago's prestigious Boka Restaurant Group. Enjoy a specially curated dinner and wine pairings from Chef de Cuisine Jon Dockter.

For your final evening of celebration, a "Dine Around" will bring Chicago's food scene to you at a completely new level. You will be picked up from the Waldorf Astoria by a 1960 Rolls Royce "Queen Mum" limousine. Your driver will whisk you between culinary highlights and await you at every stop: RL Restaurant for martinis, Gibsons Bar & Steakhouse for a seafood platter and champagne, Le Colonial for your main course and dessert, and Pops for Champagne for a final toast!

This all-inclusive Chicago experience is thoughtfully curated by Deborah Gross. We are grateful and honored to present her unsurpassed hospitality to you tonight!

Includes:

- Round-trip First Class airfare for two (2) on American Airlines to Chicago
- Three-night stay for two (2) in a Junior Suite at the Waldorf Astoria Chicago
- Dinner for two (2) at Bistronomic
- Lunch for two (2) at GG's Chicken Shop
- Dinner for two (2) at Boka, featuring a tasting menu designed by Chef de Cuisine Jon Dockter
- "Dine-Around" for two (2) in a 1960 Rolls Royce limousine with chauffeur with four curated courses: (1) martinis at RL Restaurant, (2) seafood platter and champagne at Gibsons Bar & Steakhouse, (3) main course and dessert at Le Colonial, (4) a final toast at Pops for Champagne

Donated courtesy of: Linda and John Baker, Martial and Laurence Nougier of Bistronomic, The Boka Restaurant Group, Le Colonial, Gibson's Bar & Steakhouse, Deborah and John Gross, Pops for Champagne, RL Restaurant, and the Waldorf Astoria Chicago.

We are especially grateful to Linda and John Baker for enhancing the stay at Waldorf Astoria Chicago, and to Deborah and John Gross for generously donating First Class airfare and the Rolls Royce limousine "Dine-Around" tour to complete this one-of-a-kind experience.

Fine Print:

We recommend scheduling your trip between April and November. We kindly request your date options a minimum of eight weeks in advance. Unless otherwise stated, dinner gift certificates do not include beverage, tax or gratuity. Blackout dates may apply.

OPENING BID: \$1,500

Lot
22

AN EXCLUSIVE INVITATION TO HARLAN ESTATE & RARE MAGNUM



Photos courtesy of Harlan Estate

Eight guests will enjoy a VIP experience at Harlan Estate, nestled in the western hills of Oakville, California. Your visit will be hosted by a member of the Harlan family or a senior team member.

Your visit begins with a glass of Krug Grande Cuvée Champagne, followed by a walkthrough of the winery grounds and production space. Enjoy a rare sampling of a recent vintage from the barrel before settling into comfortable chairs to taste current and library vintages.

“Full-bodied, lush, deep, concentrated, and pure, the wine seamlessly coats your palate. Even though this is incredibly weighty, it is also remarkably light on its feel. This is a contender for the finest vintage of Harlan Estate ever produced. 100 points.”

- Jeff Leve, thewinecellarinsider.com

Includes:

- One Magnum of 2018 Harlan Estate, original wooden case
- Tour and tasting for eight (8) at Harlan Estate

Donated courtesy of Harlan Estate

Fine Print:

The visit to Harlan Estate must be scheduled for a mutually agreeable date and requested at least eight weeks in advance. Weekend dates are not available. All guests must be 21 years of age or older.

OPENING BID: \$1,000

DINNER FOR FOUR AT JUPITER



Photos courtesy of Marcus Nilsson

“As Clare de Boer, an owner of King in the West Village, put it, Jupiter is another way of saying king. And, at this new Rockefeller Center restaurant, the name presides over an expanded realm. Seating spills into the concourse area, past the U-shaped space. Even the kitchen itself gives Ms. de Boer and her partners, Jess Shadbolt and Annie Shi, and the executive chef, Gaz Herbert, more to work with. “With our limited kitchen at King, we could only serve one pasta per day,” Ms. de Boer said. The opening menu at Jupiter lists eight, with snacks like fried zucchini; antipasti, including crab toast; and a meat and fish main course, all with an eye to much of Italy, notably Venice.”

-Florence Fabrikant, *The New York Times*

“Unquestionably the finest Dom Pérignon of the decade, the 2008 Dom Pérignon is drinking brilliantly today, wafting from the glass with notes of citrus oil, ripe orchard fruit, peach, buttered toast, pastry cream, iodine and smoky reduction. Full-bodied, rich and fleshy, it’s vinous and layered, with a deep core of sweet fruit, racy acids and a long, saline finish. The 2008 is aging very gracefully.”

- Robert Parker Wine Advocate

“The 2012 Chablis 1er Cru Butteaux is still impressively youthful and tightly wound. Opening in the glass with notes of citrus zest, crisp green apple, white flowers, oyster shell and struck match, it’s medium to full-bodied, concentrated and incisive, with a tangy spine of acidity and chalky grip that asserts itself on the finish.”

- Robert Parker Wine Advocate

“The 2007 Barolo Vigneto Cannubi emerges from the glass with layers of sweet red fruit supported by the silkiest of tannins. Sweet floral and spiced notes follow, adding further complexity. The Cannubi captures the essence of the generous vintage in this site, in an expressive, open style that shows beautifully. The warm growing season gave the wine a little more mid-palate stuffing, not a bad thing for this very classic producer.”

- Robert Parker Wine Advocate

Includes:

- Dinner for four (4) at Jupiter
- One Bottle of 2008 Dom Pérignon Champagne
- One Bottle of 2012 François Raveneau Chablis 1er Cru Butteaux
- One Bottle of 2007 Comm. G.B. Burlotto Barolo Cannubi
- One Bottle of 1970 Gaja Barbaresco

Donated courtesy of Katherine and Peter Kend

Fine Print:

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

OPENING BID: \$500

Lot
24

A BEAUTIFUL CASE OF
THE EXTRAORDINARY
1982 LA MISSION HAUT-BRION

“One of the great wines of the vintage, and the last produced under the ownership of the Woltner family, the 1982 La Mission Haut-Brion remains remarkably youthful, exhibiting a saturated ruby-black hue. Unfurling in the glass with rich aromas of black fruits, cigar smoke, loamy soil, black truffle, peat and pencil shavings, it’s full-bodied, broad and concentrated, with a deep core of fruit, ripe tannins and a long, expansive finish. Over the last decade, the wine has become increasingly seamless and elegant, without losing any of its vitality, and it is now clear, if it were ever in doubt, that this wine can stand alongside vintages such as 1961 and 1955 as one of the great La Mission Haut-Brions of the 20th century.”

- Robert Parker Wine Advocate

Includes:

- Twelve Bottles of 1982 Château La Mission Haut-Brion, original wooden case

Donated courtesy of Suzie and Bruce Kovner

OPENING BID: \$5,000



THANK YOU

Your generous support tonight reaches every corner of PMP, inspiring creativity, connection and discovery for our global community of over 750 students and alumni.

BOTTLE SIZES

750ml Bottle
1.5L Magnum
3L Double Magnum
3L Jéroboam (Burgundy, Champagne, Rhône)
5L Jéroboam (Bordeaux)
6L Imperial
15L Nebuchadnezzar

CONDITIONS OF PURCHASE

- 1.** The auctioneer is the agent for The Perlman Music Program (herein “seller”).
- 2.** These Conditions of Purchase, as amended by addenda or oral announcements during the sale, constitute the entire terms and conditions of seller with respect to the sale and purchase of wines listed herein. By bidding, the bidder agrees to be bound by these Conditions of Purchase.
- 3.** All bids are per lot as announced by the auctioneer, listed on the bid sheet, or amended in the addendum. Seller may divide, duplicate and/or combine any lot or lots at its sole discretion.
- 4.** Absentee bids for this auction may be placed via email or telephone prior to 3:00 PM (EST) on May 2, 2023. All lots will be sold to the highest bidder to be sold at the fall of the gavel. Duplicate lots may be offered to under-bidders at the discretion of the auctioneer.
- 5.** Seller may, at any time prior to the fall of the gavel, withdraw a lot from the Auction.
- 6.** Seller shall have the right to reject any bid at any time prior to the fall of the gavel. Bids will be accepted only from registered bidders.
- 7.** Should a dispute arise between bidders in the Auction, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the right to resolve the dispute, re-offer, re-sell or withdraw the lot in question.
- 8.** No bid shall be valid unless acknowledged by the auctioneer. A lot will be deemed sold at the fall of the gavel, after which the buyer assumes full risk and responsibility.
- 9.** Bids that are submitted to the seller in writing, via email, over the phone or otherwise left with the seller prior to the sale, for execution at or below a specified price, are entertained and executed by the seller for the convenience of the bidders; but the seller shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
- 10.** All wines sold herein are subject to the provisions of the New York Alcoholic Beverage Control Act and are offered and sold subject to its provisions. Any offer or sale shall be governed and interpreted by the laws of the State of New York.
- 11.** For federal income tax purposes, seller is classified as a tax-exempt corporation (Tax ID 11-324-7651) under the Internal Revenue Code Section 501(c)(3).
- 12.** Prior to the receipt of any wine, purchasers must make full payment, in U.S. dollars, by June 2, 2023. Seller reserves the right to re-sell any lot or lots for which payment has not been made by this date. All payments must be made by personal check, bank wire, or credit card: Visa, Mastercard, or American Express. Seller cannot accept payment from donor advised funds (DAFs) for any auction items.
- 13.** Should any dispute related to these conditions of purchase arise, the prevailing party shall be entitled to its reasonable attorneys fees and costs.
- 14.** No representative of seller shall have the right to waive or modify any of the terms and conditions set forth herein, except that the seller’s authorized representative may do so by general announcement at the Auction.
- 15.** The Auction is a widely publicized event. As a condition of and in consideration for participation in the Auction, participant releases the seller from any liability connected with the reproduction, adaptation, display, publication, and distribution, in any and all media, whether now known or yet to be developed, of any videos, photographs or other images taken of the participant at the Auction, participant’s name, voice likeness, city of residence, and any other information regarding her or his participation in the Auction.
- 16.** Terms and conditions of all lots and certificates must be strictly adhered to. Changes may not be allowable.
- 17.** For those lots that include wine with a lunch or dinner, please consult with the restaurant before bringing wine to their premise. Other wines may be freely substituted in their place and/or wines may be purchased directly from the restaurant’s wine list.
- 18.** Meals and travel experiences may be subject to change due to future health and safety regulations regarding COVID-19.

DISCLAIMER

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

SHIPPING

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

For shipping arrangements, please contact:

The Wine Vault @ Western
winecellars@westerncarriers.com
800.631.7776
2220 91st Street, Main Building #1, North Bergen, NJ 07047

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

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

- 1.** Western shall have no liability for any damage or complete destruction whatsoever, except in the case of gross negligence or willful misconduct, for any damage, partial or complete loss to any goods, including, but not limited to wine or other alcoholic beverages in assorted cases, which Buyer places in the custody or care of Western;
- 2.** Buyer waives all claims that it may have against Western on account of any damage or loss to such goods. Buyer shall indemnify and hold Western harmless from and against any and all claims against Western for damage or loss to such goods including, without limitation, claims by Buyer’s insurance carrier, if applicable; and
- 3.** Buyer agrees to indemnify Western with respect to any and all costs, including attorneys’ fees, associated with enforcement of this Agreement.

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

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

Cover photo courtesy of Red Sweatshirt Photography

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