A NEW ANNUAL SERIES OF TOASTS
TO THE CONTINUED SUCCESS
AND EXCITING FUTURE OF
THE MEMPHIS BROOKS MUSEUM OF ART
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SCHEDULE OF EVENTS

5:30 PM

Check-In (1916 Entrance)
Meet Heitz Cellar President and CEO Carlton McCoy, Master Sommelier and
Sample Heitz Cellar wines (Rotunda)
Appetizers by Chefs Michael Hudman and Andy Ticer, Enjoy A|M (Rotunda)
Buy your Keys! (Tent Stage)

6:30 PM

Proceed to the tent on the Museum Plaza for opening remarks
Live Auction with Auctioneer Jeff Morris

*All successful bidders will be charged for their purchases at the conclusion of the 2019 Grand Auction. Buster’s is offering complimentary delivery of your winnings starting the following Sunday, May 19, through Wednesday, May 22nd. There will be information sheets at Check-In and Check-Out to pick which day and time you would like your wine delivered.*
As we gather to celebrate Vive Le Vin weekend, I would like to thank each of you for your continued support of Memphis Brooks Museum of Art and its educational programming. We mean it when we say that we could not do what we do for Memphis and the region without you.

As you have probably heard by now, exciting changes are on the horizon for the Brooks as we continue to pursue our vision of transforming lives through the power of art. We hope you will join us for the next steps in our journey.

That may mean participating in events in the popular Vive Le Brooks series—like the one you are enjoying tonight—visiting the Brooks galleries to view our outstanding permanent collection or one of the stunning special exhibitions we will host in the coming year, or gathering your whole family for a free Community Day, Wacky Wednesday, or other youth-friendly program. The Brooks is your art museum, and we want you to know that you are always welcome here.

Thank you for attending tonight’s event, and please join me in celebrating Heitz Cellar for supplying the wines for this special weekend. It did not take long for me to learn just how important the Vive Le Brooks Series is in the life of Memphis, not just for the financial support you provide its art museum—although that is significant!—but also for the ways in which you support the art of food and wine in our community. Thank you for showcasing the best in fine wines and culinary delights in Memphis, truly a paradise for foodies and oenophiles!

Again this year, the Vive Le Brooks Series is led by our incredible chairs Emily and Bradley Rice and Sarah and David Thompson. It is such a pleasure to work with these generous and hardworking couples on the planning for the museum’s largest annual fundraisers. Our entire Vive Le Brooks Committee is deeply committed to the betterment of our city, our community, and our museum. We cannot thank you enough for your time and support.
Their efforts are matched only by the Brooks staff, who works tirelessly to ensure the museum’s success. I would like to thank specifically Kim Caldwell, Lindsey Hedgepeth, Maggie Bowles, and the rest of the museum’s Development Department. The creativity, passion, and professional management of Team Brooks distinguish our events. Please join me in thanking all of our 2019 volunteers and staff.

We have so much to be proud of at Memphis Brooks Museum of Art. We are the oldest art museum in Tennessee and hold the only major collection of world art in the region. Our Art Builds Creativity (ABC) program, which just completed its 40th year, serves more than 500 fourth-graders in low-income schools. Our Art Therapy Access program helps develop coping skills and other emotional tools for clients of JIFF, the Juvenile Intervention and Faith-based Follow-up program, and of Alzheimer’s and Dementia Services of Memphis. Our state-of-the-art eMuseum system places the 10,000 artworks from the Brooks permanent collection online, making them accessible to the world. And this is just a fraction of what we do with a small budget and staff—we are truly the Little Engine that Could! Please know your support is what makes these and all of our outstanding programs possible.

The dollars raised at tonight’s event will directly impact young lives and will enable access to the arts for 12,000 school-aged children across the Mid-South. Please accept my heartfelt thanks as we all raise our glasses to another 100 years of the Memphis Brooks Museum of Art and to 27 years of the often-imitated but never replicated Vive Le Brooks series!

Finally, a very special thanks to our Presenting Sponsor, Lexus, and to Loaded for Bear for literally creating Vive Le Brooks!, as well as our Chef Partners, Andrew Ticer and Michael Hudman of Enjoy AM Restaurant Group, and all of the additional sponsors and partners who share our vision of transforming lives through the power of art. Vive Le Brooks’s many donors and sponsors make this event possible. They are here tonight to support you, because you believe in the mission of your art museum.

Vive Le Brooks!

Emily Ballew Neff, Ph.D.

Executive Director
FROM THE CO-CHAIRS

It is a tremendously exciting time to be a part of the Memphis Brooks Museum of Art. With a rousing 2019 in play and big developments on the banks of the Mississippi River, the Brooks is poised for sustained excellence in serving the Memphis community and enriching lives through the power of art for centuries to come.

Working with Loaded for Bear, The Memphis Wine + Food Series evolved into the freshly rebranded Vive Le Brooks! The series continues to be the largest fundraiser for the museum by providing unparalleled opportunities for the wine and food connoisseur in our region.

This year’s Vive Le Smash! — the annual kick-off to the series — and second-annual Winemaker Dinner with Chefs Andy Ticer and Michael Hudman were both huge successes as we welcomed the distinguished winemaker, Jesse Katz, and enjoyed his Devil Proof and Aperture wines at both events.

We arrive now at the Vive Le Vin weekend, where yesterday’s third annual North Berkeley Luncheon presented another opportunity for local epicures. Hosted at Catherine and Mary’s and featuring an all-star collection of wines from Billy Weiss’ North Berkeley Imports, this year’s luncheon was attended by over seventy guests and featured another home-run food pairing from Host Chefs Andy and Michael.

One hundred lucky individuals experienced the Grand Artisan’s Dinner last night on the Brooks Terrace which featured a stunning assortment of dishes from the aforementioned Andy and Michael (Enjoy AM Restaurant Group, Memphis, TN), Tien Ho (Hudson yard, NYC) and Vish Bhatt (Snack Bar, Oxford, MS). Guests enjoyed a variety of acclaimed wines from Heitz Cellar with commentary provided by the one and only Carlton McCoy, President and CEO of Heitz Cellar and Master Sommelier.

Today, we gather for the most celebrated event in the Vive Le Brooks series: The Grand Auction, an evening of high bidding, exquisite sipping, and spirited mingling. Host Chefs Andy Ticer and Michael Hudman have orchestrated the splendid fare you’ll enjoy throughout the evening. Say hello to our friend and featured artist Charlie Hanavich, who brought with him another familiar face, thank you, thank you very much.

As Co-Chairs, we are so proud of where this series is going and where it has been throughout the 27 years of fundraising fun it has spanned. Most importantly, we are proud of the institution which this series benefits: our Memphis Brooks Museum of Art. In addition to hosting a world-class art collection, the Brooks is recognized across the country for its innovative educational programs and tireless community outreach.

Immense gratitude is owed to Brooks’ Fundraising Events Coordinator Maggie Bowles, Major Gifts Officer Lindsey Hedgepeth, Director of Development Kim Caldwell, and the entire Brooks team for the countless hours spent making these events successful—all for the ultimate benefit of our shared community. Boundless thanks goes to our sponsors, vintners, chefs, support staff, donors, and especially you for making the series a smashing success. We could not do it without you! We hope your plans include celebrating with us at the Lexus Late Night!

Vive Le Brooks!

Bradley & Emily Rice  |  David & Sarah Thompson
VIVE LE BROOKS!

Vive Le Brooks!, formerly The Memphis Wine + Food Series, is the largest annual fundraiser for the Memphis Brooks Museum of Art. Dollars raised from these events impact lives and enable access to the arts for children and adults across the Mid-South. Since the early 1990s, the series has contributed over $5 million in net revenue to the Brooks, which directly supports our award-winning educational programming and community outreach.

The Brooks provides all visitors the opportunity to learn about the visual arts from all over the world. Additionally, the museum offers public and education programs for children and adults throughout the year.

The museum is a privately funded, not-for-profit institution. With less than 12 percent of our budget provided by government funding, the Brooks relies on the generosity of individuals, foundations, and corporations for support to meet operating costs and other expenses. By being part of Vive Le Brooks!, you can take pride in lifting up and inspiring the community we all share. Cheers!
Dedicated to the vision of transforming lives through the power of art, the Memphis Brooks Museum of Art is one of the most innovative and community-focused art museums in the nation.

With an encyclopedic art collection spanning millennia, the Brooks serves as a cultural cornerstone of our city, state, and region. Through the strength of unsurpassed professional practice, new scholarship, special exhibitions, and a permanent collection built on more than 100 years of community investment, the Brooks is devoted to making our city a better place to work, live, and play. In recent years, the Brooks has grown to particular note in its deeply embedded education programs, which have included various outreach initiatives and art therapy programs. Museums around the country are following the Brooks’ lead.

Founded in 1916, the Brooks is a vibrant cultural complex composed of 29 galleries, two art classrooms, a print study room, a private research library, and a professional auditorium with state-of-the-art audio/visual equipment. In addition, the Brooks includes a museum store and both public and private meeting spaces. Each year in our galleries we present more than a dozen special exhibitions and an ever-changing selection from our permanent collection. The art we present is brought to life by public programs for children and adults throughout the year, including numerous film screenings, visiting lecturers, dance performances, and free family events.

The Brooks is a private 501(c)(3) nonprofit institution that depends on the generosity of Memphians to support the museum’s impact through charitable giving, grants, sponsorships, and earned revenues. The Brooks’ membership program is highly active and raises over a half million dollars each year in support. The Brooks is open five days a week and is always free on Wednesdays as well as numerous special community days and festivals each year.
MUSEUM BOARD + OFFICERS

Deborah Craddock, President
Carl Person, Vice President
Milton L. Lovell, Treasurer
Wendi Mihalko, Secretary

Nathan A. Bicks
Joyce M. Blackmon
September Blain
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Jason Maykowski
Kojo McLennon
Logan E. Meeks
T. Mathon Parker, Jr.
James K. Patterson
Rushton E. Patterson, Jr.

2019 VIVE LE BROOKS! COMMITTEE

Co-Chairs
Emily & Bradley Rice
Sarah & David Thompson

Amy Golden
Lindsey & Josh Hammond
Eleanor Halliday
Tanya & Mark Hart
Pamela Hauber & Steve West
Shawn Hayden
Karen Johnston
Kim & Jeff Kitterman
Lindsay & William Lawson
Margaret Ledbetter
Hal F. Lewis
Joshua Lipman
Darlene Loprete

Al Lyons
Emily McEvoy
Wendi & Marc Mihalko
Lee Morris
Frank Muscari
Kenneth Neill
Sally & Ashley Pace
Mark Parker
Sophie & Mat Parker
Billie & Joe Pierce
Lisa & Mark Putman
Julie & David Richardson
Julie & Jeff Sawyer

Suzanne & Jon Scharff
Lisa & Jerrod Smith
Courtney & Bryan Smith
Jill & Ken Steinberg
Robert & Shirley Turner
Andy Ticer, Michael Hudman, & Nicholas Talarico
John Vego
Billy Weiss
Benton Wheeler
Gay & Michael Williams

BROOKS STAFF

Maggie Bowles, Fundraising Events Coordinator

Lindsey Hedgepeth, Major Gifts Officer

Kim Caldwell, Director of Development
Charlie Hanavich attended The University of Alabama, where he studied Advertising and Art History. While his creativity and artistic talent were evident from childhood, it was not until his later years that he truly discovered his love for painting.

The summer of 2006 was a defining period. Searching for direction in life, Charlie moved to New York for what proved to be a short-lived visit to his own future. While he did not find the business direction he was seeking, his time in New York reignited his creativity and was the catalyst for his future as an artist.

In 2012 he moved to Miami to hone his skill. Host to international art fairs such as Art Basel, Miami’s art scene was exploding with opportunity at the highest levels. Immersing himself in Miami’s artistic landscape, Charlie was able to find himself as an artist and develop his distinctive style of painting.

Fueled by his interactions and experiences, Charlie is constantly refining and evolving his unique process and technique. The CH Grid Series, his most recent body of work, is strongly influenced by Chuck Close.

Charlie’s paintings are displayed in numerous private homes and commercial spaces both domestically and internationally. He now works and resides in Atlanta, Georgia.
HOST CHEFS

ANDY TICER & MICHAEL HUDMAN

Andrew Michael Italian Kitchen, Hog & Hominy, Catherine & Mary’s, Josephine Estelle, and The Gray Canary

Born and bred Memphians, Andy Ticer and Michael Hudman opened Andrew Michael Italian Kitchen in 2008 to feature innovative Italian cooking rooted in Southern tradition. The chefs trained at Johnson and Wales University in Charleston, South Carolina and the Italian Culinary Institute in Calabria, Italy.

Their restaurant Hog & Hominy is a wood burning, neighborhood eatery and has been named one of the top new restaurants by GQ Magazine, Southern Living, and Bon Appetit as well as a semi-finalist for Best New Restaurant from the James Beard Foundation, which also named the chefs semi-finalists for the Best Chef: Southeast award for three consecutive years during 2012-2014, and a finalist for the award in 2015, 2016, 2017, and 2018. On February 15, the Chefs were announced as semi-finalists for the 2019 James Beard Best Chef Southeast award, placing them in the running for 8 consecutive years. In 2013, they were awarded Food & Wine Magazine’s Best New Chefs Award and named in Starchefs.com’s 2014 Kentucky-Tennessee Rising Star Chefs. In his review of the restaurants in 2013, Pete Wells of the New York Times called the restaurants “A sibling rivalry worth diving into.”

Early 2015 saw the opening of the chefs’ third space, a craft butcher shop and café, complete with classic pastries, coffee, espresso and cicchetti served in the dim sum style. Porcellino’s Craft Butcher received four stars from The Commercial Appeal and made the Bon Appetit list of Top 50 new restaurants for 2015. The chefs debuted two new restaurants in 2016: Catherine & Mary’s in Downtown Memphis and Josephine Estelle in New Orleans, in partnership with the Ace Hotel.

In January of 2018, the chefs opened their second downtown restaurant, The Gray Canary, located in the Old Dominick Distillery. This most recent addition embraces a new and exciting restaurant concept, featuring an open kitchen, wood fire cooking and a raw bar, all overlooking the Mississippi River in the South Main Arts District of Downtown Memphis.
GUEST CHEFS

**VISHWESH BHATT**, a native of Gujarat, India and Oxford, MS joined the City Grocery Restaurant Group in 1997. Under the direction of Chef John Currence, Bhatt began working as a line cook at City Grocery. After a brief hiatus, Bhatt returned to the City Grocery Restaurant Group in 2001, as the catering chef. Bhatt worked his way up, before going on to open Snackbar in 2009. With his years of culinary experience and exposure to worldwide cultures, he has developed a menu that intertwines both Southern and subcontinental foodways. His work earned him a People’s Best New Chef nomination from *Food & Wine* in 2011. Snackbar has been recognized by local and national media as one of the finest restaurants in the South. The highlight of Vishwesh’s eight years as Chef at Snackbar has been the recognition by the James Beard Foundation as a finalist for Best Chef South in 2014-2018 and winner of the coveted award in 2019! Vishwesh resides in Oxford with his wife Teresa, his dog Tula, and his cat Bitbit.

**TIEN HO** is a talented and creative culinary leader with over 20 years of diverse experiences from award-winning chef driven innovative restaurants, fine dining legacies, fast casual concepts to international hotel group and grocery retail. He has a wealth of expertise in kitchen design, F&B operations, R&D, new product development, and manufacturing. Tien began his culinary career apprenticing under a Belgian Master chef and trained with some of the most notable chefs in the world. He began to form his culinary identity as opening chef and partner of Momofuku Ssam Bar that led to the restaurant to be on the S. Pellegrino top 50 in the world from 2009-2011. He went on to open Ma Peche with Momofuku, incorporating his Vietnamese heritage into the cuisine and flavor profiles. His career continued on a global path as the corporate chef for Morgan’s Hotel Group, overseeing 13 properties worldwide and developing several others in Europe and the Middle East. Tien recently left his position as the Global Vice President of Culinary & Hospitality at Whole Foods Market, where he led a $2.9B prepared foods and bakery operations in 460+ stores in 12 regional teams.

Tien has a BA in History and Philosophy from The University of Texas at Austin.
McCoy, 34, was one of the youngest candidates ever to achieve Master Sommelier status in 2013, and is one of only two African American master sommeliers. After working at top East Coast restaurants such as Aquavit and Per Se in NYC and CityZen in Washington DC, he arrived at The Little Nell in 2010. He was promoted to Wine Director in 2013, overseeing a staff of 150 and The Little Nell’s acclaimed 20,000-bottle wine cellar, and while there has become one of the most visible and acclaimed sommeliers in the country.

Heitz Cellar, founded in 1961, rose to prominence during the 1970s, particularly on the strength of its signature Martha’s Vineyard Cabernet Sauvignon, one of California’s longtime benchmarks for great Cabernet; the 1974 vintage has often been referred to as one of the greatest Cabernets ever made in California. “I’ve had an opportunity to try a lot of great old Heitz wines now, and the ’74 is undoubtedly great, but wines like the ’68 and ’72 are still amazing too—they have a least another decade of life in them,” McCoy says. Heitz was helmed for nearly 40 years by founder Joe Heitz, one of Napa Valley’s most brilliant (and testy) winemakers. Heitz now joins the ranks of iconic Napa wineries that have changed hands in the past few years, along with Stony Hill Vineyard and Mayacamas Vineyards. In April 2018, Gaylon Lawrence, Jr., director of Tennessee Bank & Trust and a principal investor in farming company The Lawrence Group, purchased the property, which included the winery, tasting room, and 425 acres of vineyards, from the Heitz family. McCoy says, “Gaylon has been a client of mine at the Nell for a number of years, and at one point he called me and said, ‘Do you mind my asking what your sense of Heitz Cellar is?’ I said that for me, as a sommelier, it represented a Napa of the past—in some ways one of the few wineries in the valley still making elegant, classic wines unapologetically, and not being hijacked by an allegiance to scores or whatever.”

“We’re very excited to welcome Carlton to our team,” Lawrence said. “His reputation throughout the wine industry as one of the most recognized Master Sommeliers will certainly add to the rich history of Heitz Cellar. The quality and integrity our brand possesses are benchmarks that both Napa Valley and our customers have come to expect; Carlton will make an immediate impact building on that tradition.”

McCoy says, “I always thought of myself as dying in a restaurant somewhere, someday, and now I’m no longer going to be in the restaurant industry. But I don’t think there’s another estate that could have brought me to Napa. The first time you visit this winery, you realize what a national treasure it is—it’s a living history lesson of Napa Valley.”
Each lot will be offered in catalogue sequence. Any variation from the catalogue description will be announced by the auctioneer at the time the lot is offered. Please listen carefully as the auctioneer announces each lot number. Bidding will commence at the auctioneer’s discretion. Each lot will be sold to the highest bidder. Bidding will advance in increments determined by the auctioneer. All sales are final. Indication of a bid should be made by a positive display of your numbered bid number and may be made directly to the auctioneer or any of the auction spotters nearby.

1. The auction will begin promptly at 6:40 pm, Saturday, May 18 and continue without interruption until all items have been auctioned. Doors will open at 5:30 pm, for preview.

2. In order to enter a bid, a bidder must raise his or her bid number high and attract the attention of the auctioneer or of one or more of the auction spotters. This must be repeated each time you initiate or increase a bid. Each bid legally obligates the bidder to pay his bid price in full if his or her bid is deemed the high bid at the fall of the auctioneer’s hammer. The auction will be fast paced so the bids must be made quickly!

3. Payment by the successful bidder may be made at the end of the auction. Please wait until you are finished bidding on all desired items before making payment. Payment may be made with cash, check, Visa, Master Card, Discover or American Express. Checks should be made payable to Memphis Brooks Museum of Art. Payment in full is mandatory immediately following the auction. Bidders are encouraged to use express checkout (available at auction registration). If express checkout is the preferred method of payment, a credit card will be swiped for $0.00. At the conclusion of the auction, the respective credit card will be charged for all items purchased by the bidder. All purchases will include a receipt with tax identification for your records.

4. All sales are final. There will be no exchanges or refunds for items by the donors or this institution except where specified, unless donor is unable to fulfill obligation as described. Please do not ask the donors for exchanges or refunds! Purchased items are not transferrable, nor can they be resold.

5. Memphis Brooks Museum of Art has endeavored to catalog and describe the items and services correctly; however, all lots are sold “as is.” Certain auction items and/or services may have restrictive use or other qualifications which may affect value, application, or use thereof to bidder. Many items such as the vacation packages are non-transferable (see Trip Guidelines for complete details). Purchasers are bound by the precise restrictions specified by the donors. The terms are non-negotiable. Please read each lot carefully for specifications and limitations.

6. Memphis Brooks Museum of Art makes no express or implied warranties of any kind or nature with respect to the property or services, and in no event shall it be responsible for the correctness of description, nor deemed to have made any representation or warranty of description,
genuineness, authenticity, or condition of the property or services and no statement made in the catalogue or in the bill of sale or elsewhere shall be deemed such a warranty or representation or an assumption of liability. By his or her purchase, the buyer waives any claims for liability against either Memphis Brooks Museum of Art or the donor of the property or services, and neither Memphis Brooks Museum of Art nor the donor is responsible for any personal injuries or damages to property that may result from the utilization of property or services sold.

7. Buster’s Liquors is offering complimentary delivery of all wine lots bought at the Grand Auction. Delivery will begin on Sunday, May 19 through Wednesday May 22nd. There will be sign up sheets in the 1916 room upon check in and check out to pick a delivery date and time that best suits you.

8. Unless otherwise specified, all auction items and services must be used within one year from the date of the auction; and unless otherwise specified, dates and times are to be arranged at the mutual convenience of the donor and buyer. To avoid disappointment please make all vacation reservations well in advance. Security and cleaning deposits, when required by the donor, must be paid directly to the donor and are not included in your bid.

9. All auction items must be removed from these premises no later than June 1st at the purchaser’s own risk. Memphis Brooks Museum of Art cannot assume responsibility for items left after that time. Special arrangement for pick-up or delivery of large items must be made at the time of payment.

10. The winning bidder will be acknowledged by the auctioneer. If the auctioneer determines that an opening bid or any subsequent bid is not commensurate with the value of the item(s) offered, he may reject the same and withdraw the item(s) from sale, and if having acknowledged an opening bid, he decides that an advance thereafter is not of sufficient amount, he may reject the advance. The auctioneer retains the right to add or delete any item. The auctioneer reserves the right to announce conditions of sale at any time. In the event of any dispute, the auctioneer will have sole and final discretion in these matters.

11. On the fall of the auctioneer’s hammer, title to the item and/or service will pass to the highest bidder who, thereupon, assumes full risk and responsibility therefore.

12. Use only the paddle number assigned to you for bidding purposes. Your number is your identification.
Some of the lots in the Live Auction will be sold as Dutch Auction lots. Dutch lots refer to those consisting of identical items sold multiple times to different bidders. Unlike the individual bidding of a regular auction lot, a Dutch Auction works by process of elimination. The auctioneer will suggest an opening bid. Anyone willing to pay the opening bid price is asked to stand. (Everyone present may stand.) As the price for the lot rises, anyone willing to pay the new bid remains standing; others are asked to take their seats. This continues until the number of people standing matches the number of items available in the lot. Each bidder standing when the hammer falls receives one item, paying the last (highest) bid named. Please listen carefully to the auctioneer’s description of the bid for Dutch Auction items – some bids are for one person, and some are for one couple.
LET THE LIVE AUCTION BEGIN!
1. **BUSTER’S BLAST OFF**

   Ready... Set... Bordeaux! We’re kicking off this year’s auction with an iconic bottle of 2014 Mouton.

   2014 Mouton

   Josh & Lindsey Hammond, Buster’s Liquors & Wines

2. **HI HO, SILVER!**

   A lot of eight bottles of the always-consistent Silver Oak Napa Valley Cabernet Sauvignon comprised of 2 of each vintage from 2006-2009.

   (2) 2006 Napa Valley Silver Oak
   (2) 2007 Napa Valley Silver Oak
   (2) 2008 Napa Valley Silver Oak
   (2) 2009 Napa Valley Silver Oak

   A Friend of The Brooks
3. **BLASTS FROM THE PAST**

An assorted case of red wines from some of The Brooks’ beloved past winemakers: Rudius, Scarpetta, and Whetstone.

- (3) 2014 Rudius Savory Estate Cabernet Sauvignon
- (3) 2014 Rudius Farrella Vineyard Cabernet Sauvignon
- (2) 2014 Scarpetta Barbera
- (2) 2014 Rudius Bedrock Vineyard Red
- (2) 2013 Whetstone Cellars Phoenix Vineyard Syrah

Rudius | Scarpetta | Whetstone

4. **KISTLER KIT 1**

Kistler and tell if you’re lucky enough to score this 9 bottle vertical!

- 2007 McCrea Vineyard Athearn Estate Sonoma Mountain Chardonnay
- 2008 Kistler Vineyard Sonoma Valley Chardonnay
- 2009 Kistler Vineyard Sonoma Valley Chardonnay
- 2010 Kistler Vineyard Sonoma Valley Chardonnay
- 2011 McCrea Vineyard Athearn Estate Chardonnay
- 2012 Dutton Ranch Sonoma Coast Chardonnay
- 2013 Stone Flat Vineyard Sonoma Coast Chardonnay
- 2014 Stone Flat Vineyard Sonoma Coast Chardonnay
- 2015 McCrea Vineyard Athearn Estate Sonoma Mountain Chardonnay

Brent Addington

5. **VERTICAL LIMIT: LANCASTER ESTATE**

This lot features a 7 bottle vertical of wines from renowned Lancaster Estate of the Alexander Valley, produced between 2009-2015, during the tenure of our winemaking friend of Devil Proof and Aperture fame, Jesse Katz.

- 2009-2015 Lancaster Estate Alexander Valley Sonoma County Cabernet Sauvignon

Darlene Loprete
6. MIXED BAG
Cabernet, Pinot Noir, Pomerol, and Reisling, oh my! Sounds like a dinner party in the making.
2003 Neal Napa Valley “Fifteen-forty” Cabernet Sauvignon
2003 Neal Napa Valley Chafen Vineyard Cabernet Sauvignon
(2) 2004 Fleur de Bouard Pomerol
2009 Argyle Eola Amity Hills Riesling
2009 Bevan Cellars Showket Vineyard Red Wine
2013 Barnett Vineyards Spring Mtn. District Cabernet Franc
2013 Silver Oak Alexander Valley Cabernet Sauvignon
2013 Silver Oak Napa Valley Cabernet Sauvignon
2013 Twomey Napa Valley Merlot
2014 Rochioli Russian Rivery Valley Sonoma Pinot Noir
2015 Caymus Napa Valley Cabernet Sauvignon

Friends of The Brooks

7. WHATEVER FLOATS YOUR BOAT
Over the years we’ve journeyed to Moscow, we’ve dined in East Memphis, and we’ve warmed up to wine under the expert tutelage of dynamic duo Charlie and Marne. Here’s a chance for three couples to go to Italy, France, or maybe even down under with them! On a mutually agreed upon evening, they will provide the wines and the instruction, you provide the wine theme and the setting.

Charles Warner & Marne Anderson

8. BLASTS FROM THE PAST: PARKER’S PICKS
An assortment of pinots produced by some of the Brooks’ beloved past winemakers: Domaine Della, Williams Selyem, and Whetstone Cellars.
(2) 2014 Whetstone Cellars Walala Vineyard Pinot Noir
(4) 2015 Whetstone Cellars Jon Boat Pinot Noir
2015 Williams Selyem Central Coast Pinot Noir
2015 Williams Selyem Russian River Valley Pinot Noir
(3) 2016 Domaine Della Russian River Valley Pinot Noir
2016 Domaine Della Sonoma Coast Pinot Noir

Mark Parker | Whetstone Cellars
9. **SHIRAZ HANDS**
Win this lot of astounding Australian Syrah and you’ll be waving your jazz—erm, shiraz—hands!

(6) 1998 Elderton Shiraz Barossa Command Syrah

*Scotty & Carolyn Heppel*

10. **TURNER CLASSICS**
Here’s your chance to secure your own Turner classics from long-time friends of the series Robert and Shirley Turner. He may be hanging up his winemaking hat, but he leaves a little of his legacy in each of these special bottles.

1 case 2013 Robert Turner Pinot Noir

*Robert & Shirley Turner*

11. **KISTLER KIT 2**
Here’s a rare second chance to get to first base with this 8 bottle Kistler vertical.

2009 Dutton Ranch Sonoma Coast Chardonnay  
2010 Kistler Vineyard Sonoma Valley Chardonnay  
2011 Stone Flat Vineyard Sonoma Coast Chardonnay  
2012 Vine Hill Vineyard Russian River Valley Chardonnay  
2013 Dutton Ranch Sonoma Coast Chardonnay  
2014 Dutton Ranch Sonoma Coast Chardonnay  
2015 McCrea Vineyard Athearn Estate Sonoma Mountain Chardonnay  
2016 Dutton Ranch Russian Rivery Valley Chardonnay

*Brent Addington*

12. **WINE AND DINE AT WHITE PILLAR**
The six lucky winning couples of this Dutch auction lot will join the host with the most, Dr. Shawn Hayden, at his lovely Midtown home, White Pillar, on **November 14, 2019**. Sit back and relax as legendary winemaking machine Ross Cobb himself leads you through a tasting dinner with select Chardonnays and Pinots served alongside an unforgettable supper by Chef Meredith Pitman from Caet.

*Shawn Hayden  |  Ross Cobb  |  Chef Meredith Pitman*
13. STELLAR CELLAR STARTER KIT
If you need to make a great case for starting your own cellar, look no further than this 12 bottle assortment of wines featuring some all-star reds and two white burgundies to kick things off.
2005 Corton Renardes Grand Cru Vielles Vignes Red Burgundy
2005 Corton Renardes Grand Cru Vielles Vignes Red Burgundy
2007 Justin Isosceles Paso Robles Red
2008 Jonata Santa Ynez Valley Red
2009 Knight’s Bridge Dr. Crane Vineyard Napa Valley Cabernet Sauvignon
2009 Spottswoode Family Estate Grown Cabernet Sauvignon
2010 Diamond Creek Red Rock Terrace Cabernet Sauvignon
2012 Occidental Bodega Headlands Cuvee Elizabeth Pinot
2014 Faiveley Mercurey Clos Rochette
2014 Faiveley Montagny
2015 Relic Napa Valley Ritual Red
2015 Relic Napa Valley Ritual Red

Jason & Darby Farmer | Bradley & Emily Rice | Friends of The Brooks

14. DR. BEN’S SUPER TUSCAN TASTING
What’s that—in the glass? It’s...SUPER TUSCAN! Bid high and be among the 12 winning couples to join the esteemed Dr. Ben Wheeler on January 11, 2020 for a special evening at the Brooks celebrating an abundance of Tuscan wines, including Sassicaia, a vertical of vintage Ornellaia, and many more. A lovely dinner will be provided by Chef Jimmy Gentry.

Chef Jimmy Gentry | Ben Wheeler

BUSTER’S BREAK #1
15. CELEBRATE AT THE SHELL

Enjoy a free rental of the Kemmons Wilson Hospitality Deck at the Levitt Shell, on a mutually agreed upon date, for a private party for up to fifty people during the 2019 Orion Free Concert Series between May 30, 2019 and October 21, 2019.

The Kemmons Wilson Hospitality Deck is your own private party space east of the lawn and just feet from the stage. This includes everything you will need for the perfect evening with family and friends including: (15) 36” round tables with centerpieces and seating for 50, banquet tables and outdoor lighting, including lovely string lights and candles. You provide the food, drinks, and friends and our friends at the Shell will provide an unforgettable evening of music!

The Levitt Shell (It helps that we have a friend on the board) | Ken & Jill Steinberg

16. PALOMAPALOOZA

Here’s your chance to experience an eight bottle vertical of the perennial favorite Paloma Merlot perched high atop Spring Mountain from years 2006-2013.

2006-2013 Paloma Merlot

Sheldon Richards, Paloma Vineyard | Friends of the Brooks

17. WHOLE LOTTA ’BUB

Pop the tops on these six top-shelf bottles of bubbly goodness. Oui, oui!

2009 Louis Roederer Cristal
2006 Moet & Chandon Dom Perignon
2006 Taittinger Comtes de Champagne Blanc de Blancs
2006 Dom Ruinart Blanc de Blancs Millesime Rosé
2006 Pol Roger Rose Millesime
1.5L NV Philippe Prie Brut Tradition

Buck & Lindsay Lawson
18. RIDGE BY NANCY CHEAIRS

Nancy Cheairs was born in Memphis, Tennessee. She earned her BFA degree from the Memphis College of Art in 1980 and her MFA from the University of Memphis in 2007. She has shown her paintings in galleries throughout the country and is in many private, corporate, and museum collections.

“As a painter, I construct images from fragments of remembered experience, including pieces from childhood, literature, art history, and architecture. I draw from the direct expression that’s tied to folk art, the symbols used in Regionalism, and my personal experiences. The interweaving of abstraction with realism is fundamental to my work because this abstracted reality allows me to search for visual rather than narrative solutions, ultimately freeing me to get lost in the act of painting. Figuring out how to juxtapose and combine different ideas, finding their connective thread, and constructing them into a believable place is both a challenge and reward in my painting process. My intention is to discover connections between imagination, spirit, history, and concrete reality, creating a vision of a life that is alive with mystery.”

A local treasure, Cheairs founded Flicker Street Studio in 2010. It was her desire for a place that would provide a creative community for practicing artists and individuals who want to explore the visual arts. The initial curriculum focused on the fundamentals of drawing, painting, sculpture, and mixed media but quickly grew because students are a diverse group with a wide array of interests. She added drawing with embroidery, digital photography, figurative abstraction, color theory, bookmaking, professional practices, and a critique class to the mix.

Christina and Richard Roberts

19. SPIRITS AT SUNSET

One tequila, two tequila, three tequila…floor?! The ten lucky couples left standing at the finale of this Dutch auction lot will be exclaiming “OLE!” in anticipation for the second-annual tequila and other spirits tasting at Old Dominick Distillery with food from Gray Canary.

Mark your calendars for September 26, 2019. The evening will begin with a top shelf, artisan tequila tasting (and rumor has it that your hosts might have a few more spirits on their shelves ripe for sharing, alongside spirits from Memphis’ own Old Dominick, too!) led by David “maestro” Thompson featuring some of the most elusive and exquisite nectars south of the border like the one you just saw! Dinner will be provided by James Beard Finalists Andy Ticer and Michael Hudman with wine to accompany from our friends at Buster’s!

David & Sarah Thompson  |  Chefs Andy Ticer & Michael Hudman, The Gray Canary  |  
Josh & Lindsey Hammond, Buster’s Liquors & Wines  |  Old Dominick Distillery
20. NO GIRLS, NO FUN!

No Girls was originally founded as a collaboration between Cayuse Vineyards’ owner and vigneron Christophe Baron and general manager Trevor Dorland. As a nod to Walla Walla’s colorful 1950s and 60s, the No Girls Project wines have routinely earned high marks, with Wine Spectator calling the 2009 vintage, “some of the best Washington wines ever rated.”

The grapes come from the Cayuse La Paciencia vineyard, which means patience—appropriate since the project was ten years in the making. And has absolutely nothing to do with girls in general (wink, wink). Many lucky Cellar Crawlers were lucky enough to try wines from this very label three years ago. Now here’s your chance to take home these female-friendly finds.

2014 Cayuse Vineyards No Girls Tempranillo
2014 Cayuse Vineyards No Girls Syrah
2014 Cayuse Vineyards Grenache

Friends of the Brooks

21. CALI NOIR

If you’re a pinot person, you’ll pounce at this offering of 6 bottles of Cali’s most exciting, hard-to-come-by pinots.

2014 Aubert UV-SL Vineyard Pinot Noir
2014 Occidental Bodega Headlands Cuvee Elizabeth Pinot Noir
2014 Peter Michael Le Caprice Pinot Noir
2014 Kistler Kistler Vineyard Pinot Noir
2014 Kosta Browne Sonoma Coast Pinot Noir
2015 Morlet Joli Coeur Pinot Noir

Buck & Lindsay Lawson

BUSTER’S BREAK #2
22. THE TRIFECTA AT ART BASEL MIAMI

Beat the winter blues and brush elbows with artists, collectors and celebs galore at the most exclusive art fair of the year: Art Basel Miami Beach! As part of the museum’s travel program for our members, the Brooks is offering 2 coveted spaces on an art lover’s trip of a lifetime coordinated by our friend, Wendi Mihalko of Trifecta Travels.

Art Basel Miami Beach, an off-shoot of the original Swiss event, began in 2002 and has since been an annual destination for artists and art collectors from around the globe. Selected for its unique position at the nexus of North America and South America, Miami has become a thriving year-round arts destination with a vibrant gallery scene, cutting edge museums, and world-class street art.

Here’s your chance to head south and join the throngs of A-list celebrities (with many contributing their own art to the show with music and pop-up performances!) and view significant works from the masters of modern and contemporary art, as well as the new generation of emerging stars from leading galleries in North America, Latin America, Europe, Asia, Australia, and Africa. From December 5-8, 2019, the winning bidder (couple) of this lot will experience Miami with a small group of Brooks friends complete with non-stop round-trip air-fare, group transfers in and around Miami, a luxurious 3 night stay in South Beach, and admission to the fair as well as The Pérez Art Museum, a contemporary art museum in Miami dedicated to international art of the 20th and 21st century. May the best art lovers win!

Wendi Mihalko, Trifecta Travels

23. ZIN MASTER

Bid high and become a “zin” master with these 6 bold and bodacious single-vineyard zinfandels from Turley in your grasp. The zins in this half-case lot represent 5 of the 50 vineyards Turley owns today, some with vines dating back to the late 1800s.

2009 Turley Juvenile Vineyard California Zinfandel
2014 Turley Amador County “Buck” Cobb Vineyard Zinfandel
2014 Turley Paso Robles Dusi Vineyard Zinfandel
2014 Turley Juvenile Vineyard California Zinfandel
2014 Turley Sonoma Valley Bedrock Vineyard Zinfandel
2014 Turley Contra Costa County Duarte Vineyard Zinfandel

Karen & Kirk Johnston
24. FAB CABS
We asked, they delivered! Take home this case full of killer cabs from friends and former chairs Joe and Billie Pierce.
1997 Whitehall Lane Reserve Cabernet Sauvignon
1997 Dalla Valle Cabernet Sauvignon
1997 Staglin Cabernet Sauvignon
1997 Robert Sinskey Claret
1999 Saddleback Cabernet Sauvignon
1997 Lokoya Rutherford Cabernet Sauvignon
2006 Staglin Cabernet Sauvignon
2011 Lewis Cellars Hillstone Cabernet Sauvignon
2013 Euclid Cabernet Sauvignon
2009 Cliff Lede “Cinnamon Rhapsody” Cabernet Sauvignon
2012 Euclid Cabernet Sauvignon
2009 Scholium Project Chuey Cabernet Sauvignon

Joe & Billie Pierce

25. PINOT POWER!
This lot features an assortment of powerful pinots from two heavyweight producers: Kosta Browne and Sea Smoke.
2008 Sea Smoke Southing Santa Rita Hills Santa Barbara County Pinot Noir
2009 Sea Smoke Ten Santa Rita Pinot Noir
2009 Kosta Browne Sonoma Coast Pinot Noir
2009 Kosta Browne Koplen Vineyard RRV Pinot Noir
2010 Kosta Browne Santa Lucia Highlands Pinot Noir
2010 Kosta Browne Sonoma Coast Pinot Noir
2010 Sea Smoke Southing Santa Rita Pinot Noir
2011 Kosta Browne Sonoma Coast Pinot Noir
2011 Kosta Browne Keefer Ranch RRV Pinot Noir
2011 Sea Smoke Southing Santa Rita Hills Pinot Noir
2012 Sea Smoke Southing Santa Rita Hills Pinot Noir
2013 Sea Smoke Southing Santa Rita Hills Pinot Noir

Scotty & Carolyn Heppel
Since childhood, Jared Small has been captivated with the beauty of gentle decay in his surroundings. He sees the structure of the Victorian home, aging amidst the warm, lush vegetation of Memphis and the Delta region, as a portal into layered narratives of the past. Painting from photographs and his imagination, a sense of magical realism envelopes his compositions of homes, flowers, and portraits. These subjects become mysterious artifacts symbolizing the cycles of seasons, death, and rebirth. His surfaces are brilliant, glossy, almost glamorous—a marked but pleasing contrast to the peeling paint, sagging rooflines, broken windows, and wilting petals of age and dilapidation. Where the subject meets the background, realistic edges dissolve into a translucent, haunting abstraction, as if crossing into another realm. The viewer is lulled into a dream-like state, caught between the realities of the obvious image and the histories, memories, and possibilities that lay beneath the surface.

Jared Small is a native Memphian. He attended Overton High School and the University of Memphis, and has participated in numerous exhibitions in Tennessee, and a major solo exhibition at the Huntsville Museum of Art. His work is in the collections of Butler Snow Law Firm, Memphis; Commercial Bank and Trust, Memphis; Double H Farms, CT; Duke Aesthetic Center, Durham, NC; Duncan Williams Inc, Memphis; First Bank, Nashville; Fidelity Investments, Raleigh, NC; HLM Venture Capital, San Francisco; Huntsville Museum of Art, Huntsville, AL; Jones Clinic, Memphis & New Albany, MS; LeBonheur Children’s Hospital, Memphis; M2M, Mobile Mercer Capital, Memphis; Memphis Brooks Museum of Art, Memphis; Renasant Bank, Memphis; NSA Headquarters, Collierville, TN; Music City Center, Nashville; New Media Strategies, Arlington, VA; Pietrangelo Cook Law Firm, Memphis; Regions Insurance Headquarters, Memphis; St Mary’s Episcopal School, Memphis; and SunTrust Bank Memphis, Headquarters.

David Lusk Gallery
27. LUSCIOUS LEONETTI
From Walla Walla’s first commercial winery comes this lovely lot of Leonetti.

2012 Leonetti Walla Walla Valley Merlot
2012 Leonetti Walla Walla Valley Reserve
2012 Leonetti Walla Walla Valley Cabernet Sauvignon
2012 Leonetti Walla Walla Valley Sangiovese
2013 Leonetti Walla Walla Valley Merlot
2013 Leonetti Walla Walla Valley Reserve
2013 Leonetti Walla Walla Valley Cabernet Sauvignon
2013 Leonetti Walla Walla Valley Sangiovese
(2) 2014 Leonetti Walla Walla Valley Cabernet Sauvignon
(2) 2015 Leonetti Walla Walla Valley Cabernet Sauvignon

Darlene Loprete

28. PARTY LIKE IT’S 1999!
The lucky winner of this lot can party like it’s 1999 with some of the best wines from the vintage!

1999 Quilceda Creek Washington Cabernet Sauvignon
1999 Ornellaia Bolgheri Superiore
1999 Tignanello Antinori
1999 Caymus Special Selection Napa Cabernet Sauvignon
1999 Silver Oak Napa Valley Cabernet Sauvignon
1999 Chateau Giscours Margaux

Scotty & Carolyn Heppel | Bradley & Emily Rice

29. GOOD CELLAS
6 Italian stallions to add to your “cella.”

1993 Tignanello
1997 Tignanello
2011 Sassicaia
2012 Sassicaia
2012 Ornellaia
2013 Ornellaia

Ken & Jill Steinberg
30. PINOT ENVY TASTING
We’ve all searched online, joined the waiting lists, and salivated over magazine articles detailing the most sought after “cult” pinot noirs in the U.S. Here’s a special opportunity to taste 20+ vintages from some of the rarest and hardest to find pinots from Willamette Valley, Sonoma Coast, Russian River Valley, and Santa Barbara.

Ten lucky couples will be treated to all of these precious pinots paired with pizzas by our friends at Hog & Hominy on Thursday, October 3rd!

Chefs Andy Ticer & Michael Hudman | Frank & Mary Muscari | Josh & Lindsey Hammond, Buster’s Liquors & Wines

31. CASA MONTANA
Winter, spring, summer or fall, you can take your whole posse to Montana and enjoy them all! This fabulous four-bedroom, three-and-a-half bathroom home with wonderful touches from South of the Border is just a short drive to ski out!

The spacious three-level home features a living room with wood fireplace and TV/DVD; a dining room; wonderful cook’s kitchen; mud room; utility room with washer/dryer; half bath; front and side decks and a two-car garage on the main level.

Upstairs you’ll find the master bedroom featuring a king bed, gas fireplace, and en suite bathroom with jacuzzi tub and separate shower. There are two additional bedrooms on this level; a queen bedroom and the “kid’s room” with three twin beds. These two bedrooms share a bathroom with an oversized jacuzzi tub and separate shower.

The bottom floor is a little family room with kitchenette. This cozy space has flat panel television, game area, and a separate bedroom with queen bed and cozy desk area. There is also a full bathroom on this level. The deck off of this level is a perfect spot for gazing at the stars in the gorgeous Montana night sky!

The leaves are beautiful in fall, winter ski season is perfection, spring brings new beauty to the mountain, and Whitefish Mountain Resort has added tons of adventure to summer including zip lines, Walk in the Treetops, Alpine Slide, Lift Ride to the Summit (grand views!), mountain biking, and hiking...and the Base Lodge is open now in summer for great brews and food. (And if you must, wireless internet is available!) Christmas and Spring break time is excluded 2019-2020.

Eric & Elvira Ormseth
32. WINE 2K
This generous offering includes 6 bottles from the famed 2000 vintage.
2000 Chateau Gruaud Larose
2000 Cos D’Estournel
2000 Chateau Lavie Decesse
2000 Chateau Trimoulet
2000 Chateau Leoville Barton
2000 Chateau Lagrange

Charles & Monique Jalenak

33. FIRST CHANCE, SECOND FLIGHT
A rare chance to land a bottle of Screaming Eagle’s coveted Second Flight.
2010 Screaming Eagle Second Flight Napa Valley Red

Jeff & Kim Kitterman

34. MAGNUM P.I.
Flex your bidding muscles and take home this lot consisting entirely of large-format faves!
1.5L 2007 Hunter Napa Valley Cabernet Sauvignon
1.5L 2010 Williams Feure Chablis
1.5L 2014 Silver Oak Napa Valley Cabernet
1.5L 2014 Sea Smoke Southing Santa Rita Hills Sea Smoke Vineyards Pinot Noir
1.5L 2016 Kosta Browne Santa Lucia Highlands Pinot Noir

Scotty & Carolyn Heppel | Bradley & Emily Rice

35. GO TELL IT ON THE MONT-AIN!
The 4 Rhone rangers in this lot exemplify the flagship of the Mont-Olivet estate and are made only in exceptional vintages from the oldest vines.
Get them while you can and go tell it on the mountain!
(2) 1995 Clos du Mont-Olivet La Cuvee du Papet Chateauneuf-du-Pape
(2) 2006 Clos du Mont-Olivet La Cuvee du Papet Chateauneuf-du-Pape

David & Sarah Thompson
36. OH-LA-LA LABRY
Straight outta Cab country comes this impossible to get Pinot Noir lot from Memphians/Californians, Ed and Kim Labry. This eponymous, small production label that grew from a shared love of wine is now being shared with us today. Here’s your chance to sample the nectar from the Labry’s own little slice of heaven that’s quickly approaching cult status. Will you drink the Koolaid?

(6) 2017 Labry Russian River Pinot Noir

Ed & Kim Labry, Labry Wines

37. ANOTHER FAMILY MEAL BY JAY ETKIN
1986 | Oil and alkyd on canvas | 50.5 x 64

Gallery owner and accomplished artist Jay Etkin was born in the Bronx, New York and started painting as a small boy. He graduated from Brooklyn College in 1971 with a B.A. in Fine Arts and Education. When speaking about his work Etkin states, “I’ve been painting with oils for nearly 50 years and it’s never boring. I feel as if I’ve just touched the surface of what I can do with paint. I acknowledge the intellectual aspect of painting, but just standing in front of a piece, living, moving, breathing, just the doing of it will get me to the outcome. Every piece is an adventure.” Etkin currently lives and works in Memphis, Tennessee. Collectors of note include: University Museum at ISU (Iowa City), Memphis Brooks Museum of Art, The National Civil Rights Museum, and the University Museum in Richmond, Virginia.

Jay Etkin Gallery in partnership with Greg Thompson Fine Art

38. TO INSIGNIA AND BEYOND!
From California’s first proprietary red Bordeaux-style blend, we have this half-case vertical of Joseph Phelps’ Insignia comprised of the 2006-2011 vintages all held neatly in a special wooden box that’s ready to crack open or cellar for years to come.

2006 Joseph Phelps Insignia
2007 Joseph Phelps Insignia
2008 Joseph Phelps Insignia
2009 Joseph Phelps Insignia
2010 Joseph Phelps Insignia
2011 Joseph Phelps Insignia

Friends of The Brooks
39. French Connection
A fine selection of French powerhouses—Oh là là!
1993 Echezeaux Jean-Pierre Mugneret
2000 L’Ermita Priorat
2002 Chambertin Comaine Raymond Launay
2009 Vosne-Romanée Beaux Monts Domaine Bruno Clavelier
2007 Puligny-Montrachet Henri Boillot
2009 Clos De La Roche Domaine Ponsot
2008 Batard Montrachet Domaine Fontaine-Gagnard
2009 Joseph Drouhin Chambolle Musigny Amoureuses

A Friend of the Brooks

40. Silver Oak: A Taste of Two Valleys
For 40 years Silver Oak has been producing exceptional, food-friendly Cabernets in California. The Alexander Valley and Napa Valley Cabernet wines are as distinctive as they are delicious. Here’s your chance to taste the celebrated 2009 vintage of each, side by side. May the best valley win!
(3) 2009 Alexander Valley Silver Oak
(3) 2009 Napa Valley Silver Oak

Friends of the Brooks

41. Imperial Sipper
This is your chance to grab an Imperial [cue Darth Vader music] of 1998 Chambolle-Musigny Vielles Vignes Cuvee Unique.
6L 1998 Domaine Arlaud Chambolle-Musigny Vielles Vignes/Cuvee Unique

Ken Neill

42. Now or Latour...
It’s now or never—bid high and be the lucky winner of this stunning 1997 Latour.
1997 Latour

Josh & Joann Lippman

Buster’s Break #3
43. ZIPPY IN ZEGNA
The high bidder on this lot will be zippy in your custom suit by legendary, luxury Italian fashion house, Ermenegildo Zegna. Enlist the always fashion-forward team at Oak Hall who will provide a complete closet consult and assist you in customizing the suit your heart desires and your closet craves. So, vinca il migliore! May the best man win!

Oak Hall

44. LIFE IS A CABERNET TASTING
Come to the CABERNET tasting that has become a series staple! Past line-ups have included the likes of Opus One, Phelps, Lewis, Mondavi Reserve, Paul Hobbs, Hundred Acre, and more. We have full faith in our friends at Buster’s and Mr. Jeff “Cab” Kitterman and we look forward to seeing what they will pour for the 10 lucky winning couples this year.

Wines will be poured alongside a delicious four-course meal artfully prepared by award-winning chef Kelly English, whose accolades include “Best Restaurant,” “Best Service,” and “Best Chef” Memphis Magazine—need we say more? Be among the 10 lucky high bidders (you + a guest) to enjoy this special edition of Life is a Cabernet on December 11, 2019.

Josh & Lindsey Hammond, Buster’s Wines & Liquors | Jeff & Kim Kitterman | Chef Kelly English

45. HIGH POINT
Score this half-case full of high marks! The 6 bottles included here are at the apex of their game, if Robert Parker has anything to do with it!
2013 Lail J Daniel Cuvee
2013 Ovid Experiment
2013 Relic Cabernet Sauvignon
2014 Lokoya
2014 Carter Beckstoffer To Kalon
2015 Merus

Ken & Jill Steinberg

46. VALPOLICELLA VALHALLA
Hailing from the famed Monte Lodoletta cru this big, bold, intense and inky wine is in its prime and ready to strut its stuff!
(3) 2008 Valpolicella Superiore Dal forno Romano Monte Lodoletta

Friends of the Brooks
**47. SEAGROVE SPLENDOR AT VILLA SIENNA**

Five couples can stay comfortably in Villa Sienna for one week of fun in the Seagrove sun, based on availability. This beautiful coastal home is nestled in a private gated community in serene Seagrove Beach. The six bedrooms and living spaces with dazzling Gulf views on the three stories have been newly renovated with all of the amenities and creature comforts promising many vacation memories. Splash into the private pool for hours of fun in the sun or take the beach access path just steps away down to the Gulf of Mexico. **Availability starts in September 2019 and ends April 30, 2020.**

Blocked out dates: 12/21/19-1/22/20 & 3/7/20-3/14/20

*Roy & Lydia Bors-Koefoed*

**48. EMOTIONALLY INVOLVED BY SUE LAYMAN**

48 x 48 inches | Oil on canvas

This painting has many facets of defined interest. As the green comes down from space, it seems contained but is actually emerging into the painting. This area is the substance of the painting. It shows non-commitment. It is a whimsical area that is reserved and cannot cross over to reality. The square space and rectangles have structure with a focus of determination as well as point of view. The big square area in the bottom left shows creativity that is contained but still operating. The other areas are content to be as they are. The red area at the top right shows creativity and structure—representing perfect balance and harmony. On the other hand, the blue and yellow in the left corner are fighting to see who can win—light verses dark.

As a self-taught synergistic artist and owner of Sue Layman Designs, Sue Layman Lightman, has a passion for contemporary art. Her passion is reflected through her work as oil and canvas or paper combine with empowering brilliant colors and daring geometric shapes placed in arrangements that create unique dimensions.

“I believe that we are forced to contend with the forces of light and darkness,” she says. “What causes a person to desire one or the other has always been a mystery. In my paintings, these forces find harmony, rhythm and adventure.”

Sue Layman Lightman, a renowned Memphis artist, places daring shapes and explosive colors in arrangements that create a dynamic new dimension. The unique style of Sue’s paintings is as diverse as the culture and creative environment of Memphis. Sue is the owner of Sue Layman Designs, an art gallery in the heart of the South Main Historic Arts District.

*Sue Layman Designs*
49. CELLAR CRAWL
Twenty lucky bidders will have a ball at the annual Brooks Museum Cellar Crawl! Meet the mini-bus for a sparkling toast at Buster’s on Saturday, February 29, 2020 at 3 pm, whereupon all revelers will be whisked away to the lovely cellars of Craig and Cathy Weiss, Mike and Beni Dragutsky, and Jeff and Kim Kitterman.

Here’s your chance to get a rare inside look at some of Memphis’ finest private collections and the unique, beautiful, and functional cellars that house them. Each cellar owner will feature wine from their personal collection along with some bites while you visit. This year’s Cellar Crawl is sure to be another enjoyable afternoon and into the evening that you won’t want to miss! All aboard the party bus!

Craig & Cathy Weiss | Mike & Beni Dragutsky | Jeff & Kim Kitterman

50. AWESOME AUSSIES
Here’s a case full of wines from some of Australia’s first-families, mate!
1998 d’Arenberg The Coppermine Road McLaren Vale Cabernet Sauvignon
2001 Mitolo G.A.M. Shiraz
2001 NOON Eclipse
2002 NOON Eclipse
(2) 2002 Marquis Phillips Shiraz
2002 Amon Ra Shiraz
2002 Henry’s Drive Shiraz
2002 d’Arenberg The Dead Arm Shiraz
(2) 2003 Mitolo G.A.M. Shiraz
(2) 2003 Kalleske Greenock Shiraz

Jeff & Kim Kitterman

BUSTER’S BREAK #4
51. DISTILLED DINING EXPERIENCE
Ten lucky winners of this Dutch auction will have a seat at the table on November 22, 2019 in the lovely home of past chairs Marc and Wendi Mihalko for a bourbon tasting led by Level 3 Whiskey Sommelier and owner of Whiskey Church Productions, Philip Pritchard. Taste from the collections of the evening’s hosts, the Mihalkos, Smiths, and Bartletts, a fine line-up of allocated and limited-release bourbons, including prized bottles from Buffalo Trace’s Antique Collection and the Pappy Van Winkle Collection. Sip these spirits as well as wines selected by Billy Weiss from his North Berkeley portfolio alongside dinner by Chef Ryan Prewitt, James Beard winner from Peche, New Orleans.

Gray & Danielle Bartlett | Marc & Wendi Mihalko | Jerrod & Lisa Smith | Chef Ryan Prewitt | Philip & Susan Pritchard | Billy Weiss, North Berkeley Imports

52. TAKIN’ ME BACK TO THE OLD SCHOOL
Take a trip down memory lane all the way back to 1986 with this spectacular 6 bottle lot of heavyweights that will have you waxing poetic. The two showstoppers included, Mouton & Dunn, respectfully represent the best of ’86 for both domestic and international producers.

1986 Mouton Rothschild Pauillac
1986 Dunn Vineyards Howell Mtn. Napa Cabernet Sauvignon
(2) 1986 Chateau l’Arrosee Saint Emilion Grand Cru
(2) 1986 Chateau Sociando-Mallet Haut-Medoc

Scotty & Carolyn Heppel | Brent Addington

53. ALL-STAR: CHEVALIER-MONTRACHET MAG
Flex your bidding muscle and grab this magnificent magnum of 2007 Chevalier-Montrachet.

1.5L 2007 Chevalier-Montrachet

A Friend of The Brooks

54. THE ROOST REVISITED
Back by popular demand, here’s your chance to enjoy life on the farm! Five couples will enjoy an overnight stay at the Roost, the spectacular rural retreat of Abbie and Duncan Williams near Clarksdale, MS. Spend the day touring the sprawling nearly 7000 acre property and enjoy fishing and swimming with family and friends on a mutually agreed upon day/night from March-October, 2020. Never fear; you won't be roughing it in the Delta as your supper and breakfast cuisine will be provided by the wonderful Chef Ryan Trimm of Sweet Grass, Sunrise, and 117 Prime, plus libations from our friends at Buster’s.

Abbie & Duncan Williams | Josh & Lindsey Hammond, Buster’s Liquors & Wines | Chef Ryan Trimm
55. HUNDRED ACRE ODYSSEY
Here’s your chance to land two bottles from one of California’s (perhaps the world’s) most flamboyant, talented, contrarian wine producers, the maverick of Napa Valley himself, Mr. Jayson Woodbridge. With near perfect Parker ratings and up to a five-year waiting list for these Cabs, you’ll endure your own Odyssey to procure them by any other means.

2009 Hundred Acre Few and Far Between Vineyard Cabernet Sauvignon
2014 Hundred Acre Ark Vineyard Cabernet Sauvignon

Friends of the Brooks

56. COLGIN’S KEEP
This lot comprises three exquisitely handcrafted red wines from Colgin Cellars, one of Napa’s premiere cult wineries. Colgin has earned countless awards and accolades for its neoclassical approach to winemaking, and the bottles here reinforce the producer’s immaculate reputation. The 2012 IX Estate included in this lot received 99 points from Robert Parker, while the 2012 Tychson Hill and 2007 Cariad both received a rare 100-point score. Bid ambitiously.

2012 Colgin Napa Valley Tychson Hill Vineyard Cabernet Sauvignon
2007 Colgin Cariad Napa Valley Red Wine
2012 Colgin IX Estate Napa Valley Red Wine

Friends of the Brooks

57. HAL & BEN’S BORDEAUX BASH
Ten lucky winners will join Dr. Ben Wheeler and Hal Lewis for lunch by Chef Jimmy Gentry at historic Beverly Hall, followed by (a brief nap and) dinner at Erling Jensen paired with some of the greatest Bordeaux ever produced on February 8, 2020. Experience a range of incredible Chateau Talbot Saint Julien vintages spanning 60 years, starting with a bottle from 1961. This is an extraordinary opportunity to savor some incredible wines with the best of company. Bid high! A tremendous time is guaranteed for all!

Lunch by Chef Jimmy Gentry  |  Dinner by Erling Jensen  |  Ben Wheeler  |  Hal & Jean Lewis

58. AN UNBROKEN BOND
From Bill Harlan’s BOND portfolio comprised of wines that are diverse in their geographic representation and ‘Grand Cru’ in quality, comes this bottle of Vecina, Spanish for neighbor. If you enjoy the absolute best-of-the-best, you’ll want this BOND in your cellar! Each wine is tightly allocated and limited to no more than 3 bottles of any one vineyard. If you get your hands on this bottle, won’t you be my neighbor?

2013 BOND Vecina Napa Valley Red Wine

Friends of the Brooks
59. **Vertical Limit: Caymus Special Selection**

A very special vertical ranging from 2009-2015 of Caymus Special Selection, the flagship wine of the Wagner family comprised of only the very best barrels of the vintage.

- 2009 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2010 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2011 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2012 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2013 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2014 Caymus Special Selection Napa Valley Cabernet Sauvignon
- 2015 Caymus Special Selection Napa Valley Cabernet Sauvignon

*Friends of The Brooks  | Bradley & Emily Rice*

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60. **Elvis by Charlie Hanavich**

30 x 30  |  Acrylic on Canvas

Charlie Hanavich attended The University of Alabama where he studied Advertising and Art History. While his creativity and artistic talent were evident from childhood, it was not until his later years that he truly discovered his love for painting.

The summer of 2006 was a defining period. Searching for direction in life, Charlie moved to New York for what proved to be a short-lived visit to his own future. While he did not find the business direction he was seeking, his time in New York reignited his creativity and was the catalyst for his future as an artist.

In 2012 he moved to Miami to hone his skill. Host to international art fairs such as Art Basel, Miami’s art scene was exploding with opportunity at the highest levels. Immersing himself in Miami’s artistic landscape, Charlie was able to find himself as an artist and develop his distinctive style of painting.

Fueled by his interactions and experiences, Charlie is constantly refining and evolving his unique process and technique. The CH Grid Series, his most recent body of work, is strongly influenced by Chuck Close.

Charlie’s paintings are displayed in numerous private homes and commercial spaces both domestically and internationally. He now works and resides with his wife, Helen, in Atlanta, Georgia. We are thrilled to welcome Charlie and Helen back to Memphis this year! Ladies and gentlemen, ELVIS is also in the building. Bid high and show the artist some TLC! Thank you, thank you very much.

*Charlie Hanavich*
61. THE HEITZ EXPERIENCE WITH MASTER SOMMELIER
CARLTON MCCOY, CEO

Immerse yourself in Heitz Cellar, a Napa Valley legend. A memorable excursion for six guests will include wine, food, scenic explorations, and as your personal host, Master Sommelier and Heitz CEO, Carlton McCoy.

The Heitz Experience will begin with luxury transportation from your lodging to visit our wine tasting room, located at our original vineyard in St. Helena, where you will be greeted with Champagne. From there, Carlton will accompany you to our private winery where our winemaker, Brittany Sherwood, will host you in our historic stone cellar. Brittany and Carlton will lead you through the incredible history of Heitz Cellar and educate you on our renowned winemaking methods, along with sampling wine aging in barrels. Following a gourmet lunch with Carlton at the fabulous Bouchon restaurant, the real adventure begins with exclusive access to our estate vineyards within Napa Valley. From atop the rugged and wild terraces of Howell Mountain to the beautiful Oakville bench, you will enjoy wine from each single vineyard while exploring the same vines from which it was made. Your one of a kind Heitz Experience will conclude as the late afternoon glow casts shadows across the iconic Martha’s Vineyard, with the namesake Cabernet Sauvignon in your glass; a truly magical ending.

Heitz Cellar

... LAST CHANCE FOR A LEXUS LATE NIGHT!
BID OFTEN,
BID HIGH!