



2011 LIVE AUCTION PREVIEW

A WINE LOVER'S 4-COURSE DINNER Cork Restaurant

Owner, wine writer and Sommelier, Robert Morris will personally oversee a four-course, wine-pairing dinner for 4 guests at his AAA "Four Diamond Award" winner which is also consistently a recipient of the Wine Spectator Award of Excellence. The multicourse wine pairing dinner will feature the season's most pristine ingredients and will be customized to your group's unique preferences.

Awarded 4.5-STARS by the Arizona Republic, Cork Restaurant in Chandler has single-handedly put the South East Valley on the culinary and wine geek map with over 400 boutique wines including Arizona's finest vino.

Cork is the work of husband-wife Robert & Danielle Morris and long-time colleague and friend Chef Brian Peterson, all formerly of the Lon's at the Hermosa Inn. The trio met at the famous destination restaurant and hotel and worked there over 15 collective years.

The multicourse wine-pairing dinner is valid any Tuesday, Wednesday, Thursday (excluding Holidays and Special Events) Expiration 10-1-2012.

PRIVATE WINE CLASS FOR 20

Total Wine & More

What a remarkable opportunity! Treat your friends, family and fellow wine lovers to a private wine tasting for up to 20 people.

Total Wine & More can fashion a private wine tasting which is certain to impress you and your guests. Select between a seated gathering with a class style atmosphere or a walk around event, where your guests can not only learn about the wines they taste but are also able to mingle. Total Wine & More will provide eight hand-selected wines, stemware, an educational handout for tasting notes and a private room within our store. One of our wine experts will be on hand to present and discuss each delicious wine featured during your two hour private wine tasting. Value - \$500

CHOOSE FROM ONE OF OUR POPULAR THEMES.

California Dreaming – Three outstanding white wines and five sumptuous red wines will be offered during this tasting. From Pinot Noir and Chardonnay produced in the cooler climates of Carneros and the Russian River Valley to the famous Cabernet Sauvignon appellations of Stag's Leap and Spring Mountain, one of these outstanding selections is certain to become a favorite.

An Inspiring Taste of Italy – A sparkling, two whites and five reds are highlighted in this tasting. Begin with Prosecco and then transition into two crisp whites from northern Italy. Red wine selections begin with bold and fascinating wines from the south and then conclude with the kings of Italy, Barolo and Brunello di Montalcino.

Tour de France – One Champagne, two whites and five reds are featured in our Tour de France tasting. Stimulate your taste buds with Grand Cru Champagne and then move to whites from the Loire Valley and Alsace. Four elegant reds including such prestigious appellations as Chateauneuf-du-Pape and Margaux will follow the white wine selections. This is a prestigious wine tour of France like no other.

Discover the Wines from Down Under – A sparkling, two white wines and five red wines are included in our Tour of Australia and New Zealand. The sparkling is certain to set a festive mood for your tasting and is followed by a Marlborough Sauvignon Blanc in addition to a fun white from Australia. Lush reds will follow including selections from famous appellations such as the Barossa Valley and McLaren Vale.

SOUTHERN AZ WINE COUNTRY EXPERIENCE

Kief-Joshua Vineyards and Janos Wilder

Experience an incredible winemaker dinner with Janos Wilder acclaimed “Top Chef in the Southwest – 2000” by the James Beard Foundation pairing special wines made by winemaker Kief Manning of Kief-Joshua Vineyards. The dinner for 6 will be held at Janos’ Downtown Kitchen in Tucson.

Each course will be expertly orchestrated by Chef Janos, a culinary super star in Tucson and a recognized trendsetter nationally for Southwestern Cuisine. Kief Manning is a young winemaker making an impressive mark on Arizona’s wine scene. Kief is focused on making quality Arizona wines that reflect the unique terroir of Southern Arizona. He has tremendous knowledge about sustainable farming techniques that he learned while spending four years in Australia studying viticulture and winemaking. Kief is passionate about creating world-class wines made from truly special Arizona grapes. Kief-Joshua’s first estate vintage was 2008 and he believes strongly in environmentally responsible, sustainable farming.

COME SAIL AWAY WEEKEND IN SAN DIEGO, CA

Carlson Creek Vineyards

Spend the weekend in beautiful San Diego, California and cruise around San Diego bay with the owners of Carlson Creek. The Carlson Creek family will provide the boat, able bodied men to steer her, Carlson Creek wines, and lunch as you enjoy a day of sailing in Southern California. The winners will also receive reserve wines, limited edition Carlson Creek clothing, and an assortment of treats to make their stay in San Diego memorable.

The weekend for 2 also includes two nights at the Harbor Island Sheraton. Your stay will start with a specially prepared gift basket upon your arrival. The hotel is nestled at the edge of spectacular San Diego Bay. The Sheraton enjoys panoramic views of the bay and the city skyline yet is just 10 minutes from renowned attractions including the San Diego Zoo, Old Town and Balboa Park.

Carlson Creek Vineyards is a family-owned Arizona winery and vineyard located in Southeastern Arizona. Carlson Creek is one of Arizona's newest wineries offering handcrafted high-quality wine.

UNSURPASSED WINEMAKER GARDEN DINNER EXPERIENCE

Pillsbury Wine Co. and Quiessence Restaurant

The Team is back again by popular demand! Sam Pillsbury and Chef Greg LaPrad are seasoned partners when it comes to collaborating on memorable, local food and wine pairings. Experience the grandeur of Chef LaPrad's seasonal, local cuisine expertly paired with the award-winning wines of Sam Pillsbury.

Sam Pillsbury is sometimes called the "energizer bunny" as he carefully oversees his vineyards in the Greater Willcox area, guiding the winemaking process in Page Springs, and describing the details of his wines to visitors in his Cottonwood tasting room. He even squeezes in time to hike an Arizona mountain with his 5 year old or produce a film in California. His wines have received praise from James Molesworth of Wine Spectator, the San Francisco Examiner, as well as local wine writer/chef, Mark Tarbell.

Chef LaPrad focuses on top-quality, comfort food using the freshest, seasonal products from local farmers. Quiessence Restaurant has been noted among the top restaurants in Arizona with LaPrad at the helm. He has received many accolades including being featured at the James Beard House in 2010.

This pairing should not be missed! It will be a night to remember. The dinner for 6 will be served on the lawn outside of Quiessence Restaurant at The Farm at South Mountain in Phoenix, AZ. This dinner is restricted to Sunday and Monday evenings and cannot conflict with events already scheduled in that space. A barrel tasting and tasting room visit in Cottonwood, AZ hosted by Sam Pillsbury will be available to auction winners at a mutually agreed upon date.

WHEN IN SCOTTSDALE, EAT LIKE THE ROMANS DO

Cuoco Pazzo

Chef Peter DeRuvo of Cuoco Pazzo will treat 4 guests to a culinary tour of the flavors of Rome, paired with wine. "When Scottsdale, eat like the Romans do" says Executive Chef Peter DeRuvo at his newly opened Italian restaurant in Old Town Scottsdale, Cuoco Pazzo. The name, which translates to "the crazy chef," nods to DeRuvo's ambitious aim to introduce Roman fare to the thriving Sonoran culinary scene.

A mixture of local produce and European imports, the ingredients provide DeRuvo an artisanal arsenal to fire up the award-winning, modern Italian fare that recently earned him an invitation to cook at the prestigious James Beard House as guest chef in 2010.

Italian-loving epicures will enjoy house cured meats, rustic osso buccos, grilled squid and lentil ragu, Mediterranean Sea Bass with prosecco butter, hand rolled fresh pastas and wood fired pizzettas; all served in a relaxed and warm atmosphere overseen by polished and cheery bistro staff. Large trees at the center of the restaurant are bordered by fresh herb pots, creating a charming park-like setting.

Four guests will sit at the chef's table where Peter DeRuvo will tour the regions of Rome through 5-courses of Italian cuisine, each paired with wines hand selected by his partner/wino Mario Jana Jr.

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CHIRICAHUA MOUNTAIN WINE & CULINARY WEEKEND

Rod Keeling, Winemaker, Keeling Schaefer Vineyards

Curt Dunham, Winemaker, Lawrence Dunham Vineyards

Rod Kass, Café Roka

Sunglow Ranch

Nestled in on the western slope of the Chiricahua Mountains in southeastern Arizona, spend an incredible two-night stay for 4 or 6 at Sunglow Ranch. Your stay includes two, one-room casitas including dinner and a hearty breakfast provided each day in Sunglow Café. Join Rod and Jan of Keeling Schaefer Vineyards as they host Rod Kass, chef of Bisbee's Café Roka in a beautiful vineyard setting for an unforgettable dining experience at the Keeling Schaefer winery.

Keeling Schaefer wines have enjoyed praise from Arizona Highways, The Wall Street Journal, and Wine Spectator. Their winery is set inside of their scenic 21-acre estate vineyard on Rock Creek. Their focus is on Rhone Style wines, and they have had great success with their latest offerings.

Chef Rod Kass of Café Roka has received attention from across the nation for his unique spin on modern food. From the New York Times to The Washington Post, Café Roka is cited as the place to eat when you're in or around Bisbee. Although his restaurant resides in Bisbee, Chef Kass will be making the trek to Keeling Schaefer Vineyards for one night only as he creates a unique dinner paired alongside Rod & Jan's wines.

Dinner will be held at the Keeling Schaefer winery in Pearce, AZ following a winery tour and barrel tasting with winemaker Rod Keeling. The dinner is restricted to Saturday – Wednesday evenings.

And there's more...

Spend the next day at Lawrence Dunham Vineyards with owners Curt Dunham and Peggy Fiandaca as they take you on a comprehensive *Grape to Glass* journey through their vineyard. Lawrence Dunham Vineyards is located within 3 miles of both Sunglow Ranch and Keeling Schaefer Vineyards. As gourmet chefs, Peggy and winemaker Curt will prepare a multi-course lunch for 4 or 6 guests paired with their Rhone varietal wines that have been recognized for their quality, distinction, and unique flavors.

To redeem this package, coordinate with Peggy Fiandaca, Lawrence Dunham Vineyards at info@LawernceDunhamVineyards.com or 620/320-1485.

INSTANT ARIZONA WINE CELLAR

Wine Cellar Donated by Thinking Caps Design and Stocked by Arizona Wine Growers Association

Sip, swirl, and enjoy Arizona wines at home with your “instant” wine cellar stocked with wines from throughout the state. Julie Henson of Thinking Caps Design Studio donated a wine cooler and the Arizona Wine Growers Association has stocked it with our favorite Arizona wines. Wines from each of the three major wine regions are included.

Included in the wine cellar are a couple of bottles of wines that Thinking Caps designed the logos and wine labels. Thinking Caps Design Studio also were the designers for this year’s Festival at the Farm promotional materials. They are committed to great wine and quality design.

PIZZA AND WINEMAKER PARTY FOR 8

Curt Dunham, Winemaker, Lawrence Dunham Vineyards

Chef Anthony Redendo, Redendo's & Sofrita Restaurants

AZ Wine Tours

Discover your inner pizza maker and join us for a Pizza Party for you, your guests - 8 of your closest friends hosted by Anthony & Carolyn Redendo and Peggy Fiandaca & Curt Dunham. You and your guests will be picked up in a luxury excursion SUV Limousine from AZ Wine Tours at a location in the Phoenix Metropolitan Area and swept away to the beautiful Fountain Hills home of Peggy & Curt.

Chef Anthony Redendo is a Culinary Institute of America graduate who hails from back East, so he knows his garlic knots, meatballs, calzones, eggplant parmigiana, chocolate chip cannoli, and all that other glorious goombah grub, the kinda stuff Tony Soprano gobbles on a regular basis. The theme of the evening is Moonstruck (the movie with Cher and Nicholas Cage) so brush up on your favorite lines from the movie like "Snap out of it" or "I lost my hand. I lost my bride. Johnny has his hand. Johnny has his bride." (Ronnie Camarari; aka Nicholas Cage)

The evening includes a special wine tasting with all guests taking home souvenir wine glasses compliments of Lawrence Dunham Vineyards. After a pizza making lesson from Chef Anthony (our favorite Brooklyn-style pizzeria and preferred corner Italian joint in the Valley), everyone makes their own specialty pizza that is baked in an authentic wood-burning pizza oven under the stars. Slices are shared and everyone votes for the best pizza and wine pairing via a secret ballot. Besides bragging rights and prizes, the winner takes home the honor of outstanding pizza maker and wine pairing expert.

COME TOGETHER & EXPLORE YOUR PALATE: Bold, New Flavors of Arizona Sand-Reckoner Vineyards and Beckett's Table

Join two of the brightest new stars of Arizona for an evening of exciting food and wine.

Beckett's Table has created huge buzz in its first year, due to the artful craftsmanship of Chef Justin Beckett and the energetic urban vibe of its Arcadia/Biltmore location. Beckett prowls farmers markets seeking out the best local flavors for your table, and in the kitchen he masterfully crafts his signature seasonal American cuisine.

Sand-Reckoner Vineyards' Winemaker Rob Hammelman is one of the newest winemakers on the AZ wine scene and is already making his mark on the industry with his first two releases from the 2010 vintage, Malvasia Bianca and the award winning Rosé. Rob draws from his winemaking experience in Australia and France while hand-crafting his wine from his high-elevation vineyard outside of Willcox, AZ. All wines are estate grown and limited production lots, truly artisanal wines that reflect the vineyard.

Prepare to be amazed as Beckett spins a web of delicious fare paired with Rob and Sarah Hammelman's wines – the three course meal for six will feature local and seasonal foods along with Hammelman's current releases, including the award winning Rosé, as well as unreleased reds. This is an exclusive opportunity to have a first look at Sand-Reckoner Vineyards eagerly anticipated first red releases of Syrah, Sangiovese, and Zinfandel dessert wine.

Come Together with Beckett's Table and Sand-Reckoner Vineyards for a night you won't soon forget.

The winemaker dinner is valid any Sunday, Tuesday, Wednesday, Thursday (excluding Holidays and Special Events) Expiration 10-1-2012

ROLL UP YOUR SLEEVES IN SONOITA

Callaghan Vineyards and Canela Bistro

For one special day, the Canela Bistro is transformed into a demonstration kitchen where everyone gets involved in creating an incredible authentic wine country experience. Chef John Hall and Joy Vargo of Canela Bistro and Kent Callaghan of Callaghan Vineyards along with 6 guests will prepare a family style dinner with chef and winemaker working side by side. The menu will include locally grown and raised food roasted, cooked and basted to perfection.

Additionally, Kent Callaghan reaches deep into his cellars for a unique Callaghan Vineyards' retrospective tasting wines from the winery's first vintage in 1991 through the current release in 2009. Count it that includes 15 vintages - '91, '92, '93, '94, '97, '98, '99, '01, '02, '03, '04, '05, '07, '08, and '09! According to Robert Parker of The Wine Advocate, "Callaghan Vineyards must be one of the best kept wine secrets in America." Kent Callaghan's wines have been served at the White House on three occasions and he is well known in Arizona as a pioneer among serious winemakers in this state. This is a once in a lifetime experience to try all of these great vintages in one evening (and to get Kent out of the vineyard!)

John Hall and Joy Vargo of Canela Bistro continue to deliver a truly wonderful fine dining experience in the heart of Arizona's wine country. They opened their charming restaurant in 2005 with the goal to that transform locally grown products into exceptional meals for everyone who steps through the door. Both owners have an extensive resume from having worked in some of the finest restaurants in the country. Featured in both Sunset Magazine and Arizona Highways, Canela Bistro has become a southern Arizona foodie destination. You can find Chef Hall driving through the scenic grasslands from farm to farm harvesting produce himself for the weekend service. It is a truly authentic Arizona experience.

This dining event will take place in the private dining room at Canela Bistro in Sonoita, AZ. Retire to the La Hacienda de Sonoita for a one night stay (one room) for the successful bidder. Have a night cap in the courtyard as you watch shooting stars dance across southern Arizona night skies. The cozy accommodations include a large wine country breakfast before you explore the rest of the Sonoita/Elgin area has to offer before heading home to reality. Visit Dos Cabezas winery for a special wine tasting for six.

This dinner is restricted to Monday-Wednesday evenings and will need to be coordinated with Callaghan Vineyards.

AN IRON CHEF AND ROCK STAR IN NORTHERN AZ

Maynard Keenan, Caduceus Cellars & Mark Tarbell, Tarbell's

Teaming up for a northern AZ dinner are two Arizona residents that need little introduction...This is your chance to break bread with an Iron Chef and a World Class Multi-tasker.

Arizona resident since 1995, Former West Point Cadet/Soldier, Co-Founder of International Recording Acts, TOOL, A Perfect Circle and Puscifer – Maynard Keenan dove head first into winemaking in Arizona. The success of Maynard's Caduceus Cellars wines have noted around the country and the Caduceus Cellars, Anubis, 2009 won the 2011 Gold Arizona Winemakers Medal, honoring wines made in Arizona using grapes grown anywhere.

Mark Tarbell is the chef/owner of the Phoenix landmark Tarbell's Restaurant and Tarbell's SouthGlenn in the Denver area. A graduate of Ecole du Cuisine La Varenne in Paris, nominated James Beard Best Chef-Southwest, and Iron Chef Winner, and The Arizona Republic Wine Columnist, Mark is uniquely qualified to collaborate with Mr. Keenan on a meal showcasing the best that Arizona has to offer.

This dinner for 6 guests will take place at an indoor setting overlooking winemaker Maynard Keenan's Merkin South Vineyard in Cornville, AZ. This dinner will be held in May or June 2012 when the freshest produce can be found. The dinner is restricted to space available Monday through Wednesday evenings.