

THE AMERICAN RIVIERA

WINE AUCTION

— 2012 —

The
- SANTA BARBARA VINTNERS' FOUNDATION -

PRESENTS

THE AMERICAN RIVIERA
WINE AUCTION
Casino Royale

BENEFITTING
DIRECT RELIEF INTERNATIONAL

SATURDAY, FEBRUARY 11
2012

Coral Casino Beach and Cabana Club



SILENT AUCTION

SILENT AUCTION RULES

THE SILENT AUCTION WILL BEGIN AT 6:00 PM AND WILL BE STAGED ON THE LA PACIFICA TERRACE. THE SILENT AUCTION AND RECEPTION WILL CLOSE PROMPTLY AT 7:30 PM AND DINNER WILL BE SERVED SHORTLY AFTER IN THE BALLROOM.

- 1** | By bidding in the silent auction, each bidder agrees to these auction rules.
- 2** | All sales are final. There will be no exchanges or refunds unless otherwise noted. All items are “as is.” The Santa Barbara Vintners’ Foundation and Direct Relief International have attempted to describe and catalog items correctly, but neither warrants nor represents and in no event shall be responsible for the correctness of the descriptions, genuineness, authorship, provenance or condition of the items. No statement made in this catalog, or made orally at the auction or elsewhere, shall be deemed such a warranty, representation, or assumption of liability.
- 3** | The value listed is an estimate of fair market value. Items have not been appraised unless so noted. The amount you pay above this fair market value estimate is normally tax deductible as a charitable contribution. Please consult your tax advisor to clarify the deductibility and or amount of deduction that you will be able to take on your tax return.
- 4** | Restaurant certificates do not include alcohol, tax, or gratuities unless specified.
- 5** | Gift certificates, lifestyle, and winery experiences cannot be resold or redeemed for cash, unless otherwise specified.
- 6** | Payment for items purchased must be made in full on the night of the auction to the cashier. The Santa Barbara Vintners’ Foundation will gladly accept cash, Discover, MasterCard, Visa, American Express, or your check payable to the Santa Barbara Vintners’ Foundation.
- 7** | If you have won the silent auction lot you’ve bid on, you will be notified by an auction representative during the evening program. You may pick up your item(s) in the check-out area only after the conclusion of the evening program. You must present your winning bidder card at the check-out station to redeem your item(s).

S-1 | YOU'LL FIND YOUR THRILL...AT PELICAN HILL

Someone has to be #1.

And when it comes to U.S. resorts, that someone is Pelican Hill, rated “#1 Resort in the United States” by luxury travel authority *Conde Nast Traveler*.

Don't miss the opportunity to indulge in an overnight stay at this top-rated resort. You'll enjoy your very own luxurious 2,573 square-foot villa, complete with private terrace, gourmet kitchen, and around-the-clock butler service. Continue the indulgence as you and your guest choose from a lavish 50-minute massage or a round of golf at the #1 golf resort in all of California.

The Resort at Pelican Hill lies on the coast of Newport Beach in sun-drenched splendor, boasting spectacular ocean views of the dazzling Pacific, architecture inspired by the work of 16th century Italian Andrea Palladio, Tom Fazio-designed golf courses, a world-class spa, and an incredible “Coliseum” pool.

To match the utter perfection of your accommodations, you'll also receive a hand-etched magnum of Rideau 2007 Chateau Duplantier Cuvée, the perfect wine to pair with your stay.

- **Overnight stay for two (2) at #1 U.S. resort Pelican Hill**
- **Luxurious 2,573 square foot villa with private terrace, gourmet kitchen, and round-the-clock butler service**
- **Choice of two (2) 50-minute Amber Gold Massages or a round of golf for two (2) players**
- **Hand-etched magnum of Rideau 2007 Chateau Duplantier Cuvée**

Expires February 28, 2013. Stay to be arranged for mutually-agreeable date. Other restrictions may apply as detailed on certificate.

Courtesy of The Resort Pelican Hill and Rideau Vineyard

S-2 | ON THE WOOD AT STAPLES CENTER

In a town where influence and money can guarantee just about anything, there remains one untouchable frontier—courtside Lakers tickets. Feel the sweat fly as you sit on the floor with the L.A. Lakers. Be there on April 1, 2012, for a game against the Golden State Warriors as they battle it out for a spot in the playoffs.

These are among the most popular seats in any arena in the National Basketball Association—get them while you can!

- **Includes two (2) courtside seats to attend the L.A. Lakers vs. Golden State Warriors on April 1, 2012 at the Staples Center**

Winner will receive certificates for tickets, which must be redeemed no later than March 23, 2012; certificate cannot be rolled over to following year. Tickets will be distributed 5 days prior to event date.

Courtesy of Gary Tobey

S-3 | UP CLOSE AT THE WINE CASK

Who wants a table for two when they can have a counter for eight?

Especially when it's the exclusive "Chef's Counter" at Santa Barbara's iconic Wine Cask and said chef is none other than Brandon Hughes.

Eight people will enjoy the finest in American Riviera dining at one of the best-known restaurants in town—the same spot that was once again voted "Best Restaurant Wine List" by *Independent* readers in 2011.

Executive Chef Brandon Hughes will serve up a memorable three-course market-inspired dinner at the "Chef's Counter." In close proximity to the kitchen and with one-on-one interaction with the chef himself, these are the best seats in the house to enjoy a highly-personalized Wine Cask that will take your culinary experience to a new level of fresh and local.

This epicurean experience also includes Sommelier wine pairings with wines from Wine Cask's tap system, the latest trend in "green" wine-making.

- **Three-course market-inspired dinner for eight (8) with Brandon Hughes**
- **Sommelier wine pairings with local wines**

*Valid Monday-Thursday evenings; reservations required. Tax and gratuity not included.
Courtesy of Wine Cask*

S-4 | FROM VEGAS WITH LOVE

In the mood for some swank?

There's little doubt that The Cosmopolitan Hotel is *the* place to be if you find yourself in Vegas on a Saturday night. It's a place where sexy sophistication reaches an entirely new level.

Take a jaunt to Las Vegas and slip into the chic glamour of this Bond-worthy hotspot to see and be seen. Spend the night in a city room at the heart of the Strip where gorgeous pools, luxury spas, and attractive staff are ready to turn your night on the town into an experience you'll never forget. When you're ready to get the party started, head downstairs to Vesper Bar, where the 007 cocktail has been revived. Watch people check in while you admire one of the floor-to-ceiling video art installations.

Head to The Chandelier, where you'll find yourself surrounded by just that... a chandelier that is said to be strung with 2 million beaded crystals. You truly don't need to leave this incredible hotel, but when you do, you'll have the Four Seasons ready and waiting.

- **Two (2) nights' accommodation at The Cosmopolitan in a City Room**
- **\$100 gift certificate to Verandah at the Four Seasons Las Vegas**
- **Complimentary cocktails at Charlie Palmer Steak Mandalay Bay**
- **One (1) magnum 2007 Riverbench Reserve Chardonnay**

The Cosmopolitan Hotel offer expires on December 26, 2012. Offer non-transferable and based on availability. Must be 21 years of age to participate.

Courtesy of the Cosmopolitan Las Vegas, the Four Seasons Las Vegas, Riverbench Vineyard & Winery

In fashion, it's all about the avant-garde.

Take the excitement of the emergent fashion world to the next level by attending the long-awaited finale of "Project Runway" Season 10! After following one of TV's hottest reality shows through a season of high fashion—and even higher drama—you and a guest will attend the exciting finale, being among the first in the nation to witness the reveal of America's next "it" designer.

Held in the tents at Lincoln Center, home of the elite NY Fashion Week, the finale will feature an exclusive runway show with the most cutting-edge designs from the Season 10 finalists. Watch first-hand as the season comes to a close and the next big thing in fashion takes off.

To prepare you and your guest for the edge of the runway, world-renown cosmetic artist Clif de Raita will use his talents to draw forth your natural beauty. With a client list from Hillary Clinton to the cast of "Brothers and Sisters," Clif will have you looking as stunning as the models.

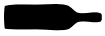
After the runway show, you and your guest will have the incredible opportunity for a private meet-and-greet with the one name that is synonymous with high fashion and "Project Runway": Heidi Klum.

As an added bonus to this one-of-a-kind visit to the Big Apple, you'll receive two tickets to the Broadway show of your choosing, plus a truly indulgent dinner for two at Telepan, one of New York's hottest places to dine. Chef and owner Bill Telepan will give you the royal treatment with a personally-prepared meal paired with beautiful wines, an experience not to be missed at his eponymously-named restaurant.

- **Two (2) tickets to "Project Runway" Season 10 finale**
- **Meet-and-greet for two (2) with Heidi Klum**
- **Makeup for two (2) by renown cosmetic artist Clif de Raita**
- **Dinner for two (2) at Telepan with wine pairings**

Travel and accommodations not included. Package to coincide with "Project Runway" Season 10 finale. Exact date not established at time of printing. Broadway gift certificate cannot be redeemed for tickets to "Book of Mormon." Other conditions may apply.

Courtesy of Jane Cha Cutler, Clif de Raita, Susan Beckman, and Bill Telepan



S-6 | WINE AND DINE AT A SANTA YNEZ FAVORITE

Enjoy dinner for four at Trattoria Grappolo, one of the hottest restaurants in the Santa Ynez Valley. With a delightful atmosphere, this friendly Italian bistro boasts handcrafted pizzas and pastas, fresh seafood, aged beef, and other culinary specialties, not to mention a luscious wine list and desserts to please the table.

You'll also take home a case of their fabulous Pinot Noir to enjoy with friends or savor for yourself.

- **\$200 gift certificate to Trattoria Grappolo in Santa Ynez**
- **One (1) case of Grappolo Pinot Noir**

Expires January 2013. Gratuity not included.

Courtesy of Leonardo Curti at Trattoria Grappolo



S-7 | PAMPER YOUR BEST FRIEND

After you find the perfect package (or two) for you, it's time to bid for your better—or at least furrer—half.

Pamper your favorite friend with gourmet food and treats from Santa Ynez Feed & Milling Co., then take him for a spiffy bath at highly-rated For Paws Salon in Santa Barbara. Not dirty? Pick up some special beauty products for her (or him!) instead—even those with four legs deserve to be spoiled.

With a \$200 gift certificate to San Roque Veterinary Hospital, you can arrange for your pet's annual check-up or purchase special products and services that your pal may need.

Finally, celebrate your beloved with a hand-drawn pet illustration by pve design's Patricia van Essche. Formerly a designer for Ralph Lauren, Calvin Klein, and Liz Claiborne, Ms. van Essche will capture the spirit of your friend in a custom drawing that you'll cherish for years to come.

- **\$200 gift certificate to San Roque Pet Hospital**
- **\$80 worth of specialty products from Santa Ynez Feed & Mill**
- **\$60 gift certificate to For Paws Salon**
- **Hand-drawn pet portrait by pve design (\$350 value)**

Appointment required for grooming or medical services.

Courtesy of San Roque Pet Hospital, Santa Ynez Feed & Milling Co., For Paws Grooming Salon, pve design

S-8 | LET THE MUSIC MOVE YOU

Stream all the music on earth with this exciting gift package from Sonos.

The Sonos PLAY:5 is *the* versatile, all-in-one wireless player, offering big sound in a compact size. With five integrated speakers and digital amplifiers, this easy-to-set-up music system delivers superior, crystal-clear sound wherever you want it to go. The Sonos PLAY:5 allows you to stream your entire music library, all music services, and every radio station into any room for wall-to-wall sound. And with wireless control, you can easily optimize bass or adjust volume by room. Want some classical in the kitchen while you're cooking, but not in the living room where Junior is doing homework? Done. Want to send some mellow jazz out onto the patio for your afternoon soiree? Done.

It's no wonder the PLAY:5 gets off-the-charts customer reviews and ratings.

- **Two (2) Sonos PLAY:5s**
- **One (1) Sonos BRIDGE**

Courtesy of Sonos

S-9 | A CELEBRATION OF JAPAN

Immediately after a devastating earthquake and tsunami struck Japan in March 2011, Direct Relief partnered with the Japanese American Citizens League to form the Japan Relief and Recovery Fund. The purpose was to ensure that 100 percent of donations would be dedicated to supporting locally-run, community initiatives providing relief and recovery services—including medical care, hot meals, and temporary jobs—to vulnerable populations in the hardest-hit areas. This fund has provided more than \$3.2 million in cash grants to nine Japanese nonprofit groups.

Take a night to learn more about the beautiful cultural heritage of Japan. Invite a group of your closest friends to a get-together on the beach, where you'll enjoy a one-hour origami lesson and dinner with sushi Chef Ari, who will prepare your favorite rolls and nigiri. During dinner, you'll have the exciting opportunity to taste the incredible wines of Greg Brewer's Diatom label—Japanese-inspired whites such as Kazaoto, Kodo, and Hana Shinobu.

At the end of the evening, you'll be taking home a steel-art masterpiece by celebrated artist Miya Ando, whose work has been called a 'must-see' by the *New York Times*.

- **Beach-front location to host your party**
- **One-hour origami lesson**
- **Dinner by private sushi Chef Ari**
- **Wine tasting with Greg Brewer's Japanese-inspired Diatom whites**
- **Beautiful steel-art created by celebrated Santa Barbara artist, Miya Ando**

Dinner to take place in May; date to be determined.

Courtesy of Shelley Powell Neubauer, Chef Ari, Kerri Murray, Greg Brewer, Miya Ando, and Montessori Center School origami teachers.

S-10 | GET READY FOR MARCH MADNESS

Catch the best of college basketball on March 3, 2012!

This is your chance to see the UCLA Bruins host the Washington Huskies in the **FINAL game before the madness begins**. With four front-row, arena-level tickets to the Saturday morning game, you and three friends can be headed to the L.A. Sports Arena just a few weeks from today for one of the biggest games in men's college basketball!

- **Four (4) front-row, arena-level tickets to UCLA Bruins vs. Washington Huskies, March 3, 2012**

Courtesy of Byron Scott, M.D.

S-11 | FOXY LADIES

Join us for a day of shopping and pampering at Saks Fifth Avenue Santa Barbara!

Twelve lucky ladies will enjoy a private luncheon in the designer quarter of Saks with wine from Foxen, of whom Robert Parker Jr. has said, *"This is one of my favorite wineries in Santa Maria..."* (*Wine Advocate*, August 2010).

You and your girlfriends will delight in a personal trend presentation and makeup tips from our expert cosmetic artists. Personal shoppers will be available to help you select the best fashions for your figure, and, best of all, 10% of purchases will be donated to Direct Relief International.

All of your guests will leave Saks with a special bag of exclusive gifts and products—a take-home memory of your girls' day out.

As the lucky winner of this package, you'll also be adding a few unique accessories to your closet. Take home a beautiful, ruffled clutch from Morgan Oakley and distinctive cocktail ring from Lily Montecito, two fabulous additions to your new look!

- **Private luncheon for twelve (12) in designer area of Saks Fifth Avenue Santa Barbara**
- **Wine from Foxen**
- **Personalized trend presentation and make-up tips from expert cosmetic artists**
- **Gift bags for twelve (12) guests upon departure**
- **One (1) crystal ring, size 7, from Lily**
- **One (1) purple leather crocodile clutch from Morgan Oakley Handbags**

Event to be scheduled for mutually-agreeable date; expires September 1, 2012.

Weekdays only (holidays excluded). Santa Barbara store only.

Courtesy of Saks Fifth Avenue, Foxen, Morgan Oakley Handbags, and Lily Montecito

S-12 | TEE IT UP!

Treat yourself and three friends to a beautiful day in the sanctuary of the Montecito Country Club, where you'll enjoy one of the most memorable rounds of golf you've experienced yet.

Nestled between the Santa Ynez Mountains and the sparkling Pacific Ocean, the Montecito Country Club offers breathtaking panoramic views of the Santa Barbara coastline and picturesque Channel Islands. It's one of the best-kept secrets in Santa Barbara and offers some of the region's most challenging greens. The beautiful vistas, perfect Central Coast weather, and great company will make this special day more than a round of golf—it will become a favorite memory.

After your day on the greens, relax with a special large-format Cabernet Sauvignon Reserve from Brander, a 2006 vintage made from the best lots on their estate vineyard.

- **Round of golf for four (4) at Montecito Country Club**
- **Golf cart rental included**
- **1.5L 2006 Brander Cabernet Sauvignon Reserve**

This package may not be used/exchanged for other services at the Montecito Country Club. Offer expires December 31, 2012. Call pro shop for tee time and dress code.

Courtesy of Montecito Country Club and Brander Vineyard

S-13 | ORDER IN THE COURT

Watch the irrepressible Judith Sheindlin hold court as presiding justice on “Judge Judy”! As of 2010, “Judge Judy” was the most popular daytime television program in the U.S., watched by 10 million people every day.

With this priceless package, the winner and one guest will receive a VIP backstage tour and behind-the-scenes glimpse into what's made this show the single most popular courtroom reality drama on television.

After your personal tour, hurry up and grab your seats so you can witness the Judge in action. With a star on the Hollywood Walk of Fame and nominations for 13 daytime Emmys, this is one part of the judicial system our forefathers never imagined.

Wrap up your exciting morning by having lunch with the cast and crew of the show and find out what the Judge really thinks... *guilty or innocent?*

- **VIP backstage tour for two (2)**
- **Two (2) seats in the courtroom for live taping**
- **Lunch for two (2) with cast and crew**

Must be 16 years of age or older to attend. Taping hours 9:30 am to 12:30 pm. Expires April 1, 2013.

Courtesy of “Judge Judy”

S-14 | DJ PLAY THAT PARTY

The history of cosmetics spans over 6,000 years, with cultures around the world turning to charcoals and henna for personal beautification. Hey, even Nefertiti applied eyeliner to look good for those sculptures and busts.

This attention to makeup as a means of highlighting natural and inner beauty and promoting skin wellness is again surging to the fore. Long gone are cakey eyelashes and clownish face-paint (or so we hope). Enter the age of beautiful products for beautiful skin; careful attention to the surface for intrinsic health and luminescence.

At Cos Bar Montecito, beauty becomes an experience...an experience you and 14 friends can celebrate together, complete with hors d'oeuvres, drinks, and incredible music from guest DJ Michael Ober, who has soundtracked events for brands like Dior, Dolce & Gabbana, and Victoria's Secret. As a family-owned, high-end, luxury boutique on the beautiful Coast Village Road, Cos Bar is the perfect place to find your inner (and outer) beauty.

- **Make-up party for fifteen (15) people with hors d'oeuvres and drinks at Cos Bar Montecito**
- **Music by acclaimed DJ Michael Ober**

Event to be booked 30 days prior to mutually-agreeable date. Two week cancellation required. Tuesday-Friday, 4 pm to 6 pm. Must be 18 years of age or older to attend.

Courtesy of Cos Bar of Montecito and Michael Ober Music

S-15 | PLAY TENNIS WITH A U.S. OPEN CHAMP

Need a little help with that backhand?

Spend the afternoon practicing your stroke on the Biltmore Four Seasons' tennis courts with former U.S. Open champ Tim Trigueiro. Hailing from Santa Barbara, Trigueiro is a world-class player who ranked No. 1 in the Southern Section when he attended Santa Barbara High before heading to UCLA on a full scholarship.

In addition to having a professional instructor for the day, you'll also receive a brand-new Wilson tennis racquet.

After your lesson, take a break and enjoy lunch at Tydes at the Coral Casino Beach and Cabana Club and pop open a bottle (or two) of Silver Wine's 2007 Four Barrel Especial Syrah!

- **One (1) two-hour tennis lesson from Tim Trigueiro**
- **Entrance to the Four Seasons' private tennis courts**
- **\$50 gift certificate to The Tennis Shop of Santa Barbara**
- **One (1) Wilson tennis racquet**
- **Ocean-front lunch at Coral Casino's Tydes restaurant**
- **Two (2) 750ml Silver 2007 Four Barrel Especial Syrah White Hawk**

Lesson to be scheduled for mutually-agreeable date.

Courtesy of Shelley Powell Neubauer, Tim Trigueiro, Roxanna Solakian, Silver Wines, and The Tennis Shop of Santa Barbara

S-16 | GET YOUR GLEEK ON

If you're like the millions of Americans obsessed with the musical series "Glee," you're in luck.

This hit TV show on FOX has been wildly successful, winning the coveted Golden Globe for 'Best Television Series-Musical or Comedy' in both 2010 and 2011, while capturing a host of other awards, including additional Golden Globes and Emmys for the talented cast.

Now is the chance for one lucky winner and guest to go behind the scenes with a tour of the sets and the opportunity to watch the hit show being filmed. As one of the most tweeted-about TV shows on air, "Glee" is offering you the rare opportunity to join the hottest conversation in America. So bid high, and get ready to tweet abundantly about your exciting win!

While you are in Los Angeles, you and a guest will also experience the culinary genius of the world renowned Wolfgang Puck. You will be singing after enjoying the 5-course tasting menu with wine pairings at Spago, the iconic dining destination that continues to set the standard for cuisine, service and style. In 2010, Spago earned the prestigious *Wine Spectator* Grand Award, the publication's highest honors.

- **Winner and one (1) guest will tour the set of "Glee" and watch an episode being filmed**
- **Exclusive five-course tasting menu with wine pairings at Spago Beverly Hills for two (2) people**

Visit to be scheduled for mutually-agreeable date.

Courtesy of Dante DiLoreto and Spago Beverly Hills

S-17 | EXPERIENCE THE BEAUTY OF WINE

Since 2004, The Grapeseed Company has created luxurious vinotherapy skin care from a derivative of wine and certified organic ingredients. These products are so innovative they've been featured in *Health Magazine*, the *L.A. Times*, and *Women's Health*. Now is your chance to join the eco-beauty trend at the flagship store in downtown Santa Barbara!

Invite your guests to an incredibly special event where they can create their own perfumes, lotions, lip balms, and candles while enjoying special refreshments paired to a party theme of your choosing—an extraordinary birthday party, shower, or even mother-daughter group outing!

This unique package will also include an exclusive "Grapeseed Co. Botanical Beauty from Wine" gift basket and one bottle of Silver Wine's 2007 Four Barrel Especial Syrah.

- **Event for eight (8) to ten (10) at The Grapeseed Company in downtown Santa Barbara with refreshments and take-home gifts**
- **Choice of party/event theme**
- **One (1) Grapeseed Co. Botanical Beauty from Wine Gift Basket (\$250 value)**
- **One (1) 750ml Silver 2007 Four Barrel Especial Syrah White Hawk**

Party for 8-10 people. Event to be scheduled for mutually-agreeable date.

Courtesy of The Grapeseed Company and Silver Wines

S-18 | VIVA ITALIA: CELEBRATE ITALY UNDER THE SANTA BARBARA SUN!

Get ready to slice, dice, and learn from chef to the Hollywood stars, Mollie, of Trattoria Mollie in Montecito. Chef Mollie has been featured on the “Oprah Winfrey Show” and in *O Magazine*, and National Geographic “Passport to the Best” has recognized Trattoria Mollie as one of the “Ten Best Destination & Special Restaurants in the World.” Mollie will host a cooking class for 20 people in the comfort of your Santa Barbara kitchen, or in her acclaimed restaurant in Montecito.

While you experience the joys of Italian cooking you will learn about and savor celebrated wines by Steve Clifton of Palmina Winery, who produces a full range of wines crafted from Italian varietals grown in Santa Barbara County, California.

Enjoy the best of Italy right here in Santa Barbara.

- **Exclusive cooking class for twenty (20) in your Santa Barbara home with Mollie; winner and 19 guests can also opt to join Mollie in her restaurant**
- **Wine pairings and demonstration by Steve Clifton of Palmina**

Lunch cooking class to be scheduled for mutually-agreeable date.

Courtesy of Trattoria Mollie and Palmina

S-19 | “THE TONIGHT SHOW” AND JAY LENO LIVE!

Want to be part of the longest-running regularly-scheduled entertainment program in the United States? Here’s your chance, with four reserved seats to “The Tonight Show” with Jay Leno!

After the taping, you and one guest will head to nearby Morton’s Steakhouse to enjoy a steak and seafood three-course dinner, where General Manager Kevin Flannery will roll out the red carpet for your visit. And since Morton’s Burbank is the unofficial watering hole of “The Tonight Show’s” staff, don’t be surprised if you see some of the producers and writers at the table next to you!

- **Four (4) reserved seats to “The Tonight Show” taping with Jay Leno**
- **Three-course dinner for two (2) at Morton’s Steakhouse, Burbank**
- **One (1) 750ml Silver 2007 Four Barrel Especial Syrah White Hawk**

“Tonight Show” tickets valid Monday-Thursday only; blackout dates apply. One-week notice and reservation required. Dinner gratuity not included. Expires February 11, 2013. Other conditions may apply.

Courtesy of “The Tonight Show” with Jay Leno, Silver Wines, and Morton’s Steakhouse, Burbank

S-20 | HOW GREEN IS MY VALLEY

Let local photographer Dave Salgado fill your home with the beauty of Santa Ynez Valley's stunning landscapes. His shots of the rolling hills and twisting, fruitful vines are so vivid, you'll almost smell the sweet dry grass and taste the wine made from the voluptuous grapes. Take home two of his framed works of art and hang a little piece of Santa Barbara on your walls.

With this unique local package, you'll also enjoy two large-format bottles of some of the region's best wines. From one of the first vineyards in Santa Barbara County come these two library specialties that you're sure to enjoy while gazing on the beauty of the Valley in the comfort of your home.

- **Two (2) framed 18" x 24" color photographs of the Santa Ynez Valley**
- **5L 2004 Santa Barbara Winery Syrah**
- **3L 2005 Lafond Pinot Noir, Anita Hills Vineyard**

Courtesy of Dave Salgado, Dave Salgado Photography; Santa Barbara Winery; Lafond Winery

S-21 | IT'S A BIRD! IT'S A PLANE! IT'S YOU!

See the Santa Ynez Valley as never before—in a glider!

Celebrate the beauty of the Valley with a view that has thrilled glider pilots from around the world for over fifty years!

Now is your chance to experience the magic. In a fully-certified glider, courtesy of Windhaven Glider Rides, you'll reach new heights (about 3,200 feet, that is) as you soar silently above the pristine Valley in a slender-winged sailplane. You and your certified pilot will delight in the views of glimmering Cachuma Lake, stunning vineyards, and even the Reagan Ranch.

After your scenic ride, enjoy a leisurely picnic by the lake with a delicious lunch box from New Frontiers Market and a bottle of Silver Wine's 2007 Four Barrel Especial Syrah from White Hawk Vineyard.

- **One (1) glider ride from Windhaven Gliders**
- **Two (2) \$25 gift certificates for a "Wine Tasters Companion" lunch box**
- **One (1) 750ml Silver 2007 Four Barrel Especial Syrah White Hawk**

Expires February 2013. Weight limit 240 lbs.

Courtesy of Windhaven Glider Rides, New Frontiers Marketplace, and Silver Wines

S-22 | BODY, MIND, AND SOUL

Relax.

Let your worries melt away. Indulge and renew your body with an array of nourishing and holistic revitalizing treatments; relax into Alchemy Arts Center. Treat yourself to a day of services and organic luxuries at this little piece of paradise in downtown Santa Barbara.

The Center is a world-class urban retreat, with exclusive alternative health products and services in a contemporary and chic environment—the ultimate getaway for those seeking transformative services in an idyllic setting. Alchemy Arts Center offers an extensive menu of holistic therapies, pioneering health and wellness treatments, and nourishing food to guide your path to vital health.

After your day at the spa, treat your hair from the inside out with a basket of luxury products. Paul Mitchell® Awapuhi Wild Ginger goods are all harvested on a sustainable, solar-powered farm in Hawaii.

- **\$400 gift certificate to the Alchemy Arts Center in Santa Barbara; services include one-hour cranial or regular massage, one hour in floatation tank, and lunch at spa cafe**
- **Gift basket (\$1,000 value) featuring an assortment of Awapuhi Wild Ginger & MITCH hair care products and professional styling tools**

Courtesy of Emma Narachi at Alchemy Arts Center, and Kristin Firrell Sonquist at John Paul Mitchell Systems

S-23 | WOMEN WHO ROCK

The lucky winner of this package will be entertained again and again (and again) this spring with a pair of tickets to each of three shows at Campbell Hall: Irma Thomas, Bettye La Vette, and Patti Smith!

Irma Thomas

The Soul Queen of New Orleans

Tuesday, April 10, 2012 @ 8:00 PM

Bettye LaVette

2012 Blues Music Awards Nominee

Sunday, April 22, 2012 @ 7:00 PM

Patti Smith

Special Event : An Evening with Patti Smith

Friday, May 11, 2012 @ 8:00 PM

Before you kick off your musical series, enjoy a private reserve tasting for six at Margerum Wine Company, accompanied by food from Wine Cask!

- **Two (2) tickets each to Irma Thomas concert, Bettye LaVette concert, and Patti Smith concert**
- **Reserve wine tasting for six (6) at Margerum Wine Company accompanied by food from Wine Cask**

Courtesy of UCSB Arts & Lectures and Margerum Wine Company

S-24 | THE BEST OF THE SANTA YNEZ VALLEY

Discover the best of Santa Ynez, Ballard, and Solvang with this all-inclusive package!

Your adventure begins when you check in for a night at The Ballard Inn & Restaurant—one of the most romantic destinations in all of Santa Barbara County. Once you're settled, you'll have the afternoon to relax and enjoy a taste of the Central Coast at the Zagat-rated Los Olivos Café. Whether you indulge in flourless chocolate cake or Florentine ravioli, you'll be lingering on every bite.

When you're ready to brush up on your history, check out the Santa Ynez Valley Historical Museum & Carriage House with admission tickets to this hidden gem in the Valley, boasting the largest collection of horse-drawn wagons west of the Mississippi. After, head back to The Ballard Inn and enjoy dinner at owner Budi Kazali's award-winning restaurant. With twelve tables, soft music, candlelight, and a roaring fireplace, the atmosphere is perfectly elegant for date night or a quiet evening with friends.

After you enjoy an early sunrise, meet some friends at the Alisal River Course to enjoy a round of golf for four, followed by lunch at the River Grill restaurant. Ready for some wine? Head over to Village Vino War Bar & Merchant for a tasting flight of whites and reds and a signed bottle of Curran Grenache Blanc.

- **One (1) night stay for two (2) at The Ballard Inn**
- **\$100 gift certificate to The Restaurant at The Ballard Inn**
- **Lunch for two (2) at Los Olivos Cafe with Bernat wine**
- **Four (4) admission tickets to the Santa Ynez Valley Historical Museum**
- **Two (2) flights each of white wine and red wine, plus one (1) signed 750ml Curran Grenache Blanc, at Valley Vino Wine Merchant**
- **Golf and lunch for four (4) at the Alisal River Course & River Grill**

Stay at the Ballard Inn valid Monday through Thursday only and subject to availability. Los Olivos Café lunch for two excludes weekend and holidays.

Courtesy of The Ballard Inn, Los Olivos Café, The Santa Ynez Valley Historical Museum, Valley Vino Wine Merchant, and Alisal River Course & River Grill

S-25 | ARTISTIC EXPRESSION

Mara Abboud has been involved in the Santa Barbara art community for over 29 years, donating works of art to many organizations including the Natural History Museum, Lotusland, and the Santa Barbara Zoo, amongst others.

The stunning piece offered tonight is an original, created and donated by Ms. Abboud. It is sure to bring beauty into the surroundings of the winning bidder.

- **Original work of art by Mara Abboud**

Courtesy of Mara Abboud

S-26 | THE ULTIMATE FOUR SEASONS' EXPERIENCE: COSTA RICA

Get ready for a week of bliss at Peninsula Papagayo with a stay in an incredible private residence at Costa Rica's Four Seasons Resort. Indulge in this sprawling retreat, where you and five of your closest friends will enjoy a spacious and luxurious 3-bedroom villa with a private infinity plunge pool set amid tropical trees above unspoiled beaches. Your stay includes full access to the Four Seasons extraordinary resort facilities.

Peninsula Papagayo is teeming with endless beauty. Formed by volcanic activity, then sculpted by wind, rain, and sun, this jagged pair of peninsulas reaches into the warm waters of the Golfo de Papagayo, seeking protection in the deep blue Pacific. The expanse and diversity of unspoiled land in this area of Costa Rica astonishes, with fifteen miles of coastline, fourteen miles of bluff edges, and thirty-one separate beaches of white, coral, gray, and black sands. Mother Nature must consider Peninsula Papagayo one of her finest achievements.

- **One (1) week-long stay in private 3-bedroom villa at Four Seasons Costa Rica, Peninsula Papagayo**

Dates must be arranged with owner of residence two months prior to travel on mutually-agreeable dates.

Courtesy of Martin Gore

S-27 | DINE, DANCE, AND ROMANCE AT THE SKY ROOM

Enjoy dinner for eight at the prestigious Sky Room, located atop the historic Breakers of Long Beach Hotel. Since its original opening in 1926, The Sky Room has continued to draw an enthusiastic clientele of local guests, Hollywood celebrities, politicians, and world-renowned personalities.

With a stunning 360-degree view overlooking the Pacific Ocean and the stunning Long Beach skyline, it's for decades been a rendezvous for luminaries such as Elizabeth Taylor, Charles Lindberg, Babe Ruth, Merle Oberon, Clark Gable, John Wayne, Errol Flynn, and Cary Grant. The Sky Room's philosophy of "Dining, Dancing, and Romancing" is perfectly suited for guests of all ages who enjoy fine dining, spirited dancing, and the romantic and stunning view.

- **Dinner for eight (8) at The Sky Room, Long Beach, CA**

Courtesy of Coquelicot

S-28 | BYE BYE BOGEY

Enjoy the thrilling combination of challenge and beauty as championship golf brings you to the edge of the Pacific Ocean. With breathtaking water and mountain views from every corner of the green, it's easy to see why *Golf Digest* rated Sandpiper as among the top 25 public golf courses in the nation.

If you've never played at Sandpiper, you're in for a treat as you and three friends enjoy an exciting round of golf at this incredible course.

Sandpiper features beautiful rolling fairways and challenging greens in a seaside links style layout. The dynamic design has attracted players of all skill levels, including those of the highest caliber. Measuring over 7,000 yards, with a championship rating of 74.5, Sandpiper has challenged the abilities of PGA and LPGA players alike, playing host to several professional tournaments.

Add a little fun to your day with a special 3L bottle of Cab from winemaker Daniel Gehrs, who says, "The first duty of a wine is to be interesting. Life is too short for boring wines."

So have a fantastic—and interesting—day at Sandpiper.

- **Round of golf for four (4) at Sandpiper Golf Club**
- **Golf cart rental included**
- **3L 2009 Cabernet Sauvignon by Daniel Gehrs Wines**

Certificate valid for Monday through Thursday play only. Expires December 1, 2012.

Courtesy of Sandpiper Golf Club – a Ty Warner Property and Daniel Gehrs Wines

S-29 | LET'S GO PLAY AT KOBE'S HOUSE!

You'll be able to feel the HEAT.

Go play with the Lakers, and party it up in your own sky box at the Staples Center for an evening of basketball with the world champion L.A. Lakers. It's a new era for the Los Angeles Lakers, and you and 11 of your closest friends can take in a game – and get a glimpse of the team's future — from a private box. You'll be able to feel the tension in the room as the Lakers battle the Miami Heat (including all-stars LeBron James, Dwayne Wade, and Chris Bosh) on March 4, 2012. Your sky box has twelve seats for you to fill, plus four more guest access passes for your buddies that want in on the fun. You'll also receive four VIP parking passes!

- **Tickets for twelve (12) in a private Sky Box**
- **Four additional passes into the Sky Box**
- **Four VIP parking passes**

Catering is available; obligation of winning bidder. Winning bidder can contact Staples Catering Service and order from a wide assortment of food and beverages. Game is subject to rescheduling.

Courtesy of Staples Inc. and Bob Nakasone

S-30 | OLIO E PALMINA - A CHEF'S TASTING DINNER

Enjoy a sumptuous multi-course dinner party for up to twenty people donated by Alberto and Elaine Morello of Olio e Limone Ristorante, paired with wines donated and presented by Steve and Chrystal Clifton of Palmina.

Let husband-wife team Alberto and Elaine Morello treat you to a fabulous night of food and wine in the Cucina Room at Olio e Limone Ristorante—Santa Barbara’s best Italian eatery, offering fine dining, wine, and gourmet cuisine that will have you reminiscing about your last stroll down the streets of Sicily. Ten years on, it continues to provide only the best Italian food to Santa Barbara’s discerning diners. To inspire the eno-lovers in the room, Steve and Chrystal Clifton will pour their best Italian varietals, grown right here in Santa Barbara County. The Cliftons and the Palmina team have a strong philosophy that wine is an extension of the plate, a component of the meal, and a means to bring people together

You might say this is a perfect pairing!

- **Multi-course chef’s tasting dinner for up to twenty (20) people in Olio e Limone Ristorante’s Cucina Room**
- **Poured wines from Steve and Chrystal Clifton at Palmina**

Dinner to be arranged on a mutually agreed-upon date, and on non-peak dates as per Cucina Room availability and owner’s discretion. Not valid for Saturday dinner, holidays or peak periods. May not be redeemed for cash.

Courtesy of Elaine and Alberto Morello of Olio e Limone Ristorante and Steve and Chrystal Clifton at Palmina Wines

S-31 | ARTISANS OF THE WORLD

From Africa to North America, the exquisite hand-crafted items in this package symbolize the beauty of the continent and the people who live there.

Handmade by rural women in the southwestern district of Kabale in Uganda, this package includes a beaded wallet, three beaded bowls, a bag and apron made of barkcloth, and a beautiful wooden serving dish set. The proceeds from the purchase of these crafts benefited the Hope Foundation and Aidchild, two local organizations providing medication and food to children and adults living with HIV/AIDS in Uganda.

Direct Relief is working in Uganda and 21 other countries in sub-Saharan Africa to increase access to needed medications and healthcare services, particularly for women and children. Part of this effort includes supporting the prevention and treatment of obstetric fistula—a devastating injury caused by obstructed childbirth—by equipping hospitals with the materials and infrastructure needed to perform fistula repair surgery. Direct Relief supports eight fistula repair hospitals in sub-Saharan Africa, which provide fistula repair to approximately 4,000 women each year.

- **Handmade beaded wallet**
- **Three (3) beaded bowls**
- **One-of-a-kind bag and apron made of barkcloth**
- **Beautifully crafted wooden serving dish set**

Courtesy of Lindsey Pollaczek

S-32 | JOIN THE 'A-LIST' IN ASPEN

Get away to the social and culinary mecca of Aspen this summer for the excitement of the famed *Food & Wine* Classic. Enjoy luxury accommodations at the exclusive Ritz-Carlton Club, Aspen Highlands, in one of the lush residences equipped with amenities such as heated marble floors, gourmet kitchen, fireplace, two-bedroom master suite, and complimentary valet parking. A personal concierge will assist you with everything from stocking your kitchen to making dinner reservations, while steps from your door you'll find a full-service spa and health club and two heated pools, complete with cascading fountains and whirlpool spas.

But the real fun lays in town, at *Food & Wine Magazine's* Classic in Aspen, an extravaganza of sipping and grazing some of the finest wines and menu items you can find. Pick up tips at cooking demos, delve into vinous mysteries at dozens of wine seminars, or try one of many reserve tastings. There is more than enough to keep you busy *and* happy—with a glass of wine in hand.

- **Weekend stay for up to four (4) people at the Ritz-Carlton Club, Aspen Highlands**
- **Includes four (4) passes to the 30th Anniversary *Food & Wine* Classic to be held June 15 - 17, 2012**

Travel to Aspen not included.

Courtesy of Nancy and Lawrence Koppelman; Food & Wine Magazine, Santa Barbara Vintners' Foundation

S-33 | FRENCH CHATEAU FOR WINE LOVERS

La vie est trop courte pour boire du mauvais vin. In other words, “life is too short to drink bad wine.”

The winner of this exclusive experience will have nothing to worry about. Enjoy a special visit with the charming and fun-loving Viscount and Viscountess de Roquefeuil at their home, Chateau de Castelneau, in Saint-Leon between Bordeaux and St. Emilion. This special four-night stay for two includes a wine tasting of the Chateau's own label, as well as other famous regional wines.

Also included is a private dinner in the Chateau's main dining room, which is rich in history and tradition. The Viscount and Viscountess, along with their family, will provide you with the best individual “concierge service” available and will personally make sure you come away with a truly unique French countryside experience.

Parlez-vous français? If not, that's just fine. Your hosts speak fluent English.

- **Four (4) night stay for two (2) people at Chateau de Castelneau with personal concierge**
- **Exclusive wine tasting**
- **Private dinner in the Chateau dining room**

Please choose from the following time periods within two weeks of purchase: between March 1 - May 22, 2012, or between June 6 - July 10, 2012.

Courtesy of Helga Morris

S-34 | FEEL THE NEED FOR SPEED IN SWITZERLAND?

Satisfy that need with a one-of-a-kind experience with legendary former Formula-1 race car driver, Erik Comas. Comas, a two-time winner of the prestigious Monte Carlo Alternative Energy Rally, will hand you the keys for an exhilarating two-day ride in a Tesla Roadster, the world's most powerful electric sports car, accelerating from 0 to 60 mph in just 3.7 seconds!

What's better than that? Driving the Tesla Roadster on the celebrated Swiss Autobahn. You can cruise through idyllic countryside, explore historic villages, and witness the majesty of the Alps all while driving a car that is engineered to blow the doors off nearly every car in its class.

When you're tired, you and a guest will spend two nights in a Lake Suite at the posh La Réserve Hotel & Spa on the banks of beautiful Lake Geneva. The luxurious 5-star resort is located in a magnificent 10-acre park with access to the lake's shores. A member of the exclusive Leading Hotels of the World, La Réserve is known for its unique design by Parisian hotel interior designer Jacques Garcia, its quality of service, and superb facilities. It is a true Geneva hot-spot.

Driver, start your engine!

- **Two-day ride in a Tesla Roadster**
- **Two (2) night stay for two (2) people at La Réserve Hotel & Spa in Geneva**

The minimum age is 30 years to drive the TESLA, with a required deposit of CHF 8,000.

Courtesy of La Reserve Hotel and Spa and Green Car Challenge

S-35 | BRIDLEWOOD ESTATE WINERY

At one time, Bridlewood was home to an Arabian horse farm and equestrian rehabilitation center. Today, it's a stunning winery that pays homage to California's historic missions, with a Spanish-style bell tower, breezy verandas, and a fountain surrounded by a stone courtyard. A destination all its own, Bridlewood blends rustic, Spanish architecture with a modern, artisan winery. Beginning with the very first vintage, Bridlewood has earned critical acclaim for intense and complex wines.

With a horse-drawn carriage ride, wine tasting for four, and gourmet picnic lunch, you'll experience both the rich past and exciting present of Bridlewood Estate.

- **Horse-drawn carriage ride with wine tasting for four (4)**
- **Gourmet vineyard picnic basket for four (4) from Bell Street Farms**

Courtesy of Bridlewood Estate Winery and Bell Street Farms

S-36 | CAMBRIA WINERY

Cambria Winery is located seventeen miles from the Pacific Ocean on 100 percent benchland, earth prized by winemakers for its ancient, complex soils that produce wines of remarkable balance. For more than twenty years, Cambria has been producing estate-grown Chardonnay, Pinot Noir, and Syrah on their rich vineyard in the Santa Maria AVA.

Three lucky couples are invited to this celebrated winery for a two-night stay at the extraordinary Foxen Creek Ranch guest house at the private residence of Cambria's proprietors. This secluded, luxury accommodation offers panoramic views of sweeping golden hills and luscious vineyards.

You and your guests will visit the tasting room for a VIP tour and barrel tasting with winemaker Denise Shurtleff. Then join Denise at the ranch for an incredible dinner, pairing special Cambria wines with courses prepared by Chef Ryan from Central City Market, the hidden jewel of Santa Maria.

- **Two (2) nights' stay for three (3) couples at Foxen Creek Ranch**
- **VIP tour and barrel tasting at Cambria Winery**
- **Dinner with winemaker, featuring wine pairings and Central City Market chef-prepared meal**

To be scheduled on a mutually-agreeable date. Valid through December 2012.

Courtesy of Cambria Estate Winery and Central City Market

S-37 | TOUR RANCHO SISQUOC

Take advantage of this rare opportunity for a private tour of the seldom-seen Rancho Sisquoc Vineyards!

The winery, one of the region's first, is nestled in a vast ranch in the Santa Maria Valley. Lush green pastures and fruit trees surround the winery and capture the serene beauty of early California at its best. As one of the first wineries in the now-famous Santa Barbara County wine region, Rancho Sisquoc has been around long enough to know that great wine is born from great vineyards, which is why they treasure and cultivate over 300 acres of superb vineyards used in the creation of award-winning estate wines.

This wonderful day at the ranch includes lunch served lakeside while tasting an extensive list of handcrafted wines with winemaker Alec Franks.

- **Private winery tour for four (4) with tastings and lunch at Rancho Sisquoc Vineyard**

This experience is available through December 31, 2012. Visit to be scheduled for a mutually-agreeable date.

Courtesy of Rancho Sisquoc Winery

S-38 | BYRON WINERY

Byron is focused on producing high-quality, small-lot wines from Santa Barbara's finest vineyards. This philosophy and the hands-on techniques of winemaker Jonathan Nagy have contributed to Byron's great success, creating wines that combine the finesse of Burgundy with the power of California. Jonathan's wines are soulful, opulent, and haunting.

Join Nagy in his element as he takes you and five guests through a private tasting of reserve wines at the Byron tasting room. After, enjoy a luxurious afternoon at the vineyard, including a catered lunch from Los Olivos Café, whose menu features organic, sustainable, and local foods that will pair beautifully with Byron's award-winning Central Coast wines.

- **Wine tasting for six (6) at Byron tasting room**
- **Catered lunch from Los Olivos Café**

Courtesy of Byron Winery and Los Olivos Café

S-39 | LONGORIA WINES & BIEN NACIDO VINEYARDS

Rick Longoria is pulling from his amazing cellar library for the wines in this lot—all harvested from the incredible Bien Nacido Vineyards. Rick has been a mainstay in the Santa Ynez Valley wine scene since his early days at Firestone, then at J. Carey Cellars and Gainey Vineyard. His involvement in the Chardonnay and Pinot Noir vintages moved him to start his own label in 1997.

The winning bidder will also enjoy a lunch for six people at the spectacular, private Bien Nacido Adobe, featuring wines from the Bien Nacido vineyard, which has been ranked as one of the top 25 vineyards in the world by *Wine & Spirits*.

This is a true wine connoisseur's treat, reserved for a very few special guests.

- **3L 1993 Bien Nacido Pinot Noir, Longoria Wines**
- **3L 1994 Bien Nacido Pinot Noir, Longoria Wines**
- **3L 1998 Bien Nacido Pinot Noir, Longoria Wines**
- **Lunch for six (6) guests at spectacular Bien Nacido Adobe with wine from the vineyard**

Courtesy of Longoria Wines and Bien Nacido Vineyards

S-40 | ANDREW MURRAY VINEYARDS

Passionately focused on Rhône varieties, Andrew Murray has consistently crafted highly-acclaimed red and white wines in the Santa Ynez Valley for twenty years. His Viogniers, single-vineyard Syrahs, and blends have led Robert Parker, Jr. to refer to Andrew Murray Vineyards as "...one of the shining stars in the Santa Barbara firmament."

Of the 2008 Reserve Syrah, *The Wine Advocate* (8/2011) has said, "The 2008 Syrah Reserve is an impeccable, layered wine graced with exquisite finesse from start to finish ...this is a jewel of a wine." -94 points

- **Magnum, 2008 Reserve Syrah**

Courtesy of Andrew Murray Vineyards

S-41 | ALMA ROSA WINERY & VINEYARDS

Founded in 2005 by Richard and Thekla Sanford—celebrated winemakers with over 30 years of experience—Alma Rosa Winery & Vineyards is dedicated to organic farming and sustainable agriculture. In fact, their long-standing commitment to ecological responsibility and conservation led the Environmental Defense Center to recognize them as "environmental heroes."

With award-winning Pinot Noirs, wines ranked over 90 points, and a name meaning "soul," Alma Rosa consistently demonstrates an extraordinary connection to the land, as epitomized in this vertical.

- **Four-year vertical, 750ml 2006-2009 La Encantada Vineyard Pinot Noir from Sta. Rita Hills**

Courtesy of Alma Rosa Winery & Vineyards

S-42 | BREWER-CLIFTON

Brewer-Clifton's mission is to present wines that convey the characteristics inherent to each of their Sta. Rita Hills appellation sites with uncompromising quality. The success of this mission is apparent from first sip. Robert Parker's *Wine Advocate* has called Greg Brewer and Steve Clifton brilliant winemakers, symbolic of the present and future of California's high-quality wine production.

Of the 2009 Mount Carmel Pinot Noir, Robert Parker's *Wine Advocate* says, "[It] impresses for its generous, radiant personality." -93 points

Of the 2009 Mount Carmel Chardonnay, Robert Parker's *Wine Advocate* says, "...comes across as quite intense and deep. Layers of expressive tropical fruit fill out the wine's broad-shouldered frame nicely..." -90 points

- **3L Brewer-Clifton Mount Carmel Pinot Noir 2009**
- **3L Brewer-Clifton Mount Carmel Chardonnay 2009**

Courtesy of Brewer-Clifton

S-43 | CIMARONE WINES

Hailing from the organically-grown Three Creek Vineyard in the Happy Canyon sub-appellation of the Santa Ynez Valley, this 5-litre 2007 3CV Bank is a fine example of how Cimarone's high-quality, handcrafted wines pair perfectly and joyously with the everyday.

This top-selling Bordeaux blend is noted to be forward, fruity, and fun, with fine tannins towards the finish; complete and fleshy.

- **5L 2007 3CV Bank**

Courtesy of Cimarone Wines

S-44 | FOXEN

Scoring 90 points in *Wine Spectator*, the 2009 Julia's Pinot is grown on the famed Julia's Vineyard in Santa Maria Valley. The Winemaker's notes describe it as having "...inviting aromas of saffrafras, plum, sandalwood, and earth...finishing with a kiss of sweet cherry pie."

With the 2009 Range 30 West, you'll need to fire up the barbeque! That spicy, dusty sweetness will have you craving some grilled summertime treats.

- **3L 2009 Julia's Pinot Noir**
- **3L 2009 Range 30 West**

Courtesy of Foxen

S-45 | LINCOURT WINERY

Lincourt Winery, owned by the Foley family, is located in the Santa Rita Hills of the Santa Ynez Valley. With a reputation for absolutely superb Pinot Noirs, Lincourt's special 3-litre "Lindsay's Vineyard" will be a rich, earthy addition your collection.

- **3L Pinot Noir, "Lindsay's Vineyard," Santa Rita Hills**
- **Four (4) complimentary tastings at Lincourt Winery**

Courtesy of Lincourt Winery

S-46 | FIDDLEHEAD CELLARS

Prepare to enjoy first-hand the award-winning Pinot Noir that Kathy Joseph has been producing for over twenty years. The name "Lollapalooza" says it all. This English word is defined as "best of its kind," which you'll discover as you bask in its rich intensity. With multiple 750ml bottles, you can sample the wine over time to enjoy as it ages.

Each bottle has been personally signed by winemaker Kathy Joseph.

- **Three (3) 750ml 2006 Fiddlestix Lollapalooza Pinot Noir**
- **3L 2006 Fiddlestix Lollapalooza Pinot Noir**

Courtesy of Fiddlehead Cellars

S-47 | LIEFF WINES

The Lieff vineyards are five small hillside vineyards on the eastern side of Napa Valley above Auberge du Soleil. The vineyards have closely-spaced vines and excellent southwest exposure, with the moderately rich volcanic soils that are perfect for Cabernet Sauvignon.

The 2006 Cab is described as “dark, rich, full, and elegant,” set to age gracefully for more than a decade, while the 2010 Sauvignon Blanc “absolutely soars.”

- **Magnum 2006 Cabernet Sauvignon**
- **Case (12 bottles) 2010 Sauvignon Blanc**

Courtesy of Lieff Wines

S-48 | SEA SMOKE CELLARS

For years, vintners have coveted a stretch of land in the western end of Santa Barbara’s Santa Rita Hills AVA known to have the perfect microclimate, soils, and exposure to grow world-class Pinot Noir. In 1999, fulfilling the long-held dream of owner Bob Davids, this sought-after stretch of land became Sea Smoke Vineyard.

Because Sea Smoke’s wines are made in such small quantities, they are highly allocated and can sometimes be difficult to obtain. Thus, the winning bidder will be fortunate to enjoy this exclusive experience.

- **Two (2) 750ml 2009 “Gratis” Chardonnay**

Courtesy of Sea Smoke Cellars

S-49 | JAFFURS WINE CELLARS

Jaffurs Wine Cellars is dedicated to producing great Rhone varietal wines with a new-world independence.

The 2009 Syrah from Larner Vineyard has earned 92 points from Robert Parker, Jr., is hand-etched, and has been signed by the winemaker.

- **3L 2009 Syrah from Larner Vineyard**

Courtesy of Jaffurs Wine Cellars

S-50 | BABCOCK WINERY & VINEYARDS

Since 1984 Bryan Babcock has been producing wines of exceptional quality from his family-owned winery located on the far western edge of the Santa Ynez Valley. The *Los Angeles Times* has called him the “Most Courageous Winemaker of the Year” and the James Beard Foundation has listed him as one of the “Top Ten Small Production Winemakers in the World.”

This large-format 2005 “Epoch” Cabernet Sauvignon is a beautiful bottle that has been signed by the celebrated winemaker.

- **5L 2005 “Epoch” Cabernet Sauvignon**

Courtesy of Babcock Winery & Vineyards

S-51 | GRASSINI FAMILY VINEYARDS

The Grassini Family Winery is as singular as the wines crafted inside. Borrowed and adapted from 17th century Southern European approaches, the winery itself is embedded in a prominent hillside with the rear opening into spectacular wine caves.

The beauty of the vineyard is reflected in this 2008 Cabernet Sauvignon, both in character and presentation. The bottle itself has been signed by the proprietor and comes in a gorgeous wooden box.

- **1.5L 2008 Cabernet Sauvignon**

Courtesy of Grassini Family Vineyards

S-52 | OREANA WINERY

One of Santa Barbara's downtown wineries, Oreana is known for great wines and fabulous parties. The former distinction is represented in abundance in this 2008 Central Coast Pinot. Garnering 92 points from *Wine Spectator*, it displays a stunning array of blue and black fruit with superb length and a seamless finish.

This special large format has been signed by winemaker Christian Garvin.

- **1.5L 2008 Central Coast Pinot Noir**

Courtesy of Oreana Winery

S-53 | BAEHNER FOURNIER VINEYARDS

Five acres of steep, beautiful hillside in the Santa Ynez Valley AVA are home to Baehner Fournier Vineyards. Clones from Bordeaux provide the fruit for this outstanding estate winery. Winemakers Dr. Bob Baehner and Vickie Fournier Baehner believe the soil makes the vine and the yeast makes the wine. This simplicity has guided the winery from day one.

From an annual wine production of about 20 barrels, Baehner Fournier bottles pure varietals of each grape variety plus their signature Cabernet Sauvignon dominant blend "V3." This third release of the gold medal award-winning V3 Blend is their best yet. Bold and complex on the palate with a lingering soft tannic finish, this wine will continue to age and develop for years to come.

- **Boxed set of two (2) magnums: 2009 V3 Bordeaux blend and 2009 Petit Verdot**

Courtesy of Baehner Fournier Vineyards

S-54 | SANFORD WINERY

You'll enjoy a private winery tour with tastings at Sanford Winery, whose Pinot Noir ranks among the best and most distinctive in the world. You may have seen this celebrated winery in "Sideways," the feature film that brought wide-spread attention to Sanford, Pinot Noir, and the entire Santa Barbara County wine country.

Winemaker and General Manager Steve Fennell's acute attention to the vineyards has produced a range of innovative and highly-acclaimed wines, from an Australian-styled Syrah to a distinctive and bold Sauvignon Blanc that earned raves for four consecutive vintages.

After sampling the best of Sanford's wines, you'll relax with a leisurely lunch while overlooking the beautiful vineyard.

- **Private winery tour, tastings, and lunch for four (4) at Sanford Winery**

Visit to be scheduled for mutually-agreeable date.

Courtesy of Sanford Winery

S-55 | A FAMILY DINNER—COOKING WITH BROTHERS

Matt and Jeff Nichols are more than just brothers. They're *the* brothers—the siblings responsible for renowned Brothers Restaurant at Mattei's Tavern in Los Olivos, California. Since opening Brothers Restaurant in 1996, they have cooked for over a half million people, have had thousands of requests for their recipes, and have been featured in *Food & Wine*, the *New York Times*, the *Los Angeles Times*, and *Central Coast Magazine*.

Share their passion—and culinary secrets—in this written collection of favorite dishes, such as Jalapeño Cornbread; Tuna Tartar with Avocado and Spicy Yuzu Vinaigrette; Heirloom Tomato and Burrata Salad; and Puree of Sweet Corn Soup with Maine Lobster. This autographed cookbook is full of celebrated recipes that you'll enjoy and your guests will savor.

Celebrate your first home-cooked Brothers' meal with an incredible 3-liter bottle of Zaca Mesa's 2006 Syrah, ranked #29 in *Wine Spectator's* top 100 in 2010.

When you're ready for a night off, use your gift certificate at the beloved Brothers at Mattei's, or save it to use at the new restaurant Matt and Jeff are planning to open soon!

- **\$50 gift certificate to the brothers' new restaurant in Santa Ynez Valley**
- **One (1) signed copy of the cookbook "Brothers Cuisine," by Matt and Jeff Nichols**
- **3L Zaca Mesa 2006 Syrah**

Courtesy of Jeff and Matt Nichols and Zaca Mesa Winery

S-56 | THE BALLARD INN & RESTAURANT

Enjoy a two-night stay at the beautiful Ballard Inn in the heart of Santa Barbara wine country. Voted one of “America’s Top Ten Most Romantic Inns,” it’s located in charming Ballard and surrounded by the picturesque vineyards and orchards of the Santa Ynez Valley.

Your stay will be highlighted by dinner at the Inn’s restaurant, where you’ll indulge in Chef Budi Kazali’s award-winning French Asian cuisine, paired perfectly with the hand-crafted wines of Ken Brown. With just 12 tables, soft music, candlelight, and a roaring fireplace, it’s easy to see why this elegant atmosphere has been called an “unbelievable find” that showcases Kazali’s culinary talent.

- **Two (2) nights’ accommodation at The Ballard Inn in the Santa Ynez Valley**
- **Dinner for two (2) at the award-winning Restaurant at the Ballard Inn, including the hand-crafted wines of Ken Brown**

Hotel stay not available on weekends or holidays; subject to availability.

Courtesy of Ken Brown Wines and The Ballard Inn



**LIVE
AUCTION**

CONDITIONS OF AUCTION

- 1 | The auctioneer is not the agent for the seller.
- 2 | This Catalogue, as amended by addendum or oral announcements during the sale, constitutes the entire statement of seller with respect to the sale and purchase of wines listed herein.
- 3 | Seller, auctioneers, and auction houses do not warrant or represent, expressly deny responsibility for, and in no event shall be responsible or liable for, the accuracy of description of the wines offered or the correctness of the Catalogue, including, but not limited to, the origin, rarity, age, genuineness, attribution, authenticity, provenance, importance, size, quality, quantity, or physical condition of the wines described. All statements by seller and auctioneers are merely statements of opinion, and are not to be relied upon by prospective purchasers as warranties or representations of fact, and prospective bidders, by so bidding, acknowledge that they have inspected the wines to their satisfaction and bid only as a result of their own inspection and opinion. All wine is sold as is.
- 4 | Seller may, at any time prior to the fall of the hammer, withdraw the lot from sale.
- 5 | Seller and auctioneers shall have the sole right to reject any bid, at any time prior to the fall of the hammer, and to reject any advance not deemed sufficient.
- 6 | Should a dispute arise between bidders, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the absolute right to resolve the dispute, re-offer, resell, or withdraw the lot in question.
- 7 | No bid shall be valid unless acknowledged by the auctioneer. At the fall of the hammer, the highest acknowledged bidder shall be deemed to have purchased the lot and thereupon assumes full risk and responsibility therefore. Purchaser warrants that he or she will pay full price therefore forthwith and will sign a confirmation of purchase. Seller's sole responsibility for non-delivery shall be to refund the purchase price.
- 8 | All wines sold herein are subject to the provisions of the California Alcoholic Beverage Control Act, and are offered as sold subject to the affirmation provisions of certain states, and seller reserves the right to implement such affirmative prices by bidding through its representatives.
- 9 | Unless proof of exemption from payment thereof is presented to seller, purchaser will be required to pay all state and local retail sales taxes applicable on the date of sale.
- 10 | Bids which are submitted to the auctioneer in writing, by telephone during the sale, 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, the auctioneers and the auction houses shall not be responsible for failing to execute such bids or for error relating to the execution of such bids. There are no reserves accepted on lots offered during this sale.
- 11 | Gift certificates, lifestyle, and winery experiences cannot be resold or redeemed for cash, unless otherwise specified.
- 12 | Travel, special events, and dinner packages expire one year from the auction date, unless otherwise specified. Additional charges such as tax, gratuities and beverages may apply to dinner packages. Please read the lot description carefully. All hotel and air travel are subject to space availability, and blackout dates may apply. The Santa Barbara Vintners' Foundation and Direct Relief International are not liable for any personal injury or property damage that may result from an auction package. Once a package has been sold, the sole contact is between purchaser and donors.

FINANCING

- 1** | State and Local Sales and Use Tax: state, local, and District of Columbia, and use tax laws, may apply to sales of tangible personal property at auction. These laws require the Santa Barbara Vintners' Foundation to collect from purchasers and to pay over to the relevant tax authorities, an appropriate amount of sales or use tax, applicable on the date of sale, unless exemption from sales or use tax may include, for example, and without limitation: (1) a sale of property that will be resold by the purchaser; and (2) a sale of property that will be used by the purchaser outside the jurisdiction of the state, district, or locality that imposes sales or use tax. The destination of items transported to the purchaser will generally determine the jurisdiction of use and accordingly, which laws apply. In order to qualify for exemption (1) above, a valid seller's permit must be submitted before the auction or a copy of the permit must be presented at the auction.
- 2** | Full payment, in United States dollars, must be made at the conclusion of the auction on Saturday evening, February 11, 2012, prior to the removal of the lot. Payments may be in cash, check, MasterCard, Visa, Discover, or American Express. Seller reserves the right to resell any lot or lots for which payment has not been made at the conclusion of the auction. Any sums not paid by the conclusion of the event shall bear interest at the highest rate allowed by law.
- 3** | Lots that have been paid for must be removed from The Coral Casino Beach and Cabana Club at the conclusion of the dinner, February 11, 2012. If the buyer requests to have the lot shipped, shipping arrangements, costs, and insurance are the responsibility of the purchaser.

4 | SHIPPING POLICIES AND GUIDELINES

- A** | Shipping costs and insurance are the responsibility of the purchaser.
- B** | Since shipping regulations vary from state to state, any out-of-state bidder should be familiar with his or her locality.
- C** | Any wine items not taken away the night of the auction by the winning bidder or their representative will be shipped to the winning bidder via FedEx ("Two Day Air Service") and coordinated through Vintage Logistics in Santa Barbara County, California. No other local pickup or delivery services are offered or guaranteed to be available.
- D** | Alcoholic beverages can only be shipped legally to a select list of state jurisdictions. A winning bidder wishing to have his or her wines transported into a disallowed state will have to make private arrangements to do so. Typically, one desiring to accomplish such shipping will ship to another party in a nearby, legal jurisdiction and make arrangements to receive the wines from that party. Alternatively, arrangements could be made to have the items shipped from the Licensed party providing the item to a Licensed entity (i.e., a Retailer location) in some states, but the availability of such solutions is limited and complex.
- E** | All wines shipped must be shipped to an address where an adult (at least 21 years of age) will be available during typical business hours to sign for the delivery. Ideally, delivery to commercial business address should be used. All packages will be clearly identified as containing Alcoholic Beverages, and require the signed release of an unintoxicated adult to assure compliance with all state and local laws.
- F** | All items will be shipped insured. The winning bidder must declare the value they wish to insure the items for, and will be charged \$0.50 per hundred dollars of insured value over and above the standard shipping charges.

STAND UP AND BE COUNTED

JOIN THE FIGHT AGAINST CHILDHOOD PNEUMONIA

Pneumonia is an acute respiratory infection in the lungs. **IT IS THE LEADING CAUSE OF DEATH IN CHILDREN UNDER THE AGE OF FIVE**, killing more kids than AIDS, malaria, and measles combined. Pneumonia affects children and families everywhere, but 99% of child deaths related to pneumonia are in developing countries.

CHILDHOOD PNEUMONIA IS ONE OF GLOBAL HEALTH'S MOST SOLVABLE PROBLEMS. Children can be treated with low-cost, simple health interventions, such as antibiotics, oxygen concentrators, and inhalers.

This year, **DIRECT RELIEF IS COMMITTED TO HELPING 50,000 KIDS** with pneumonia receive the care they need. By working with healthcare providers in 10 countries, Direct Relief will support the fight against childhood pneumonia in the most vulnerable communities around the world.

Ten dollars will cover the cost of treatment for one child.
This means that a pledge of \$10,000 can save the lives of 1,000 children.

JOIN THE FIGHT. STAND UP AND BE COUNTED.



Photo: William Vazquez for Abbott Fund

with Melville Vineyards & Winery

Imagine a case of wine. Beautiful Chardonnay, Pinot Noir, or Syrah from your favorite vintner. Silky, complex, shy, bold, mysterious, aromatic. Perhaps evocative of that recent trip to the sea or the nascent fragrance of raspberries from your garden.

The 2012 Santa Barbara Vintner's Foundation honoree, Melville Vineyards & Winery, is offering the exclusive opportunity to spend a day behind the scenes that you'll remember always.

You'll start your day sharing coffee and breakfast with founder Ron Melville, hearing first-hand the fascinating story of the vineyard from its birth in 1989 in Sonoma County's Knights Valley to the present. Continue on with a private tour of the blocks, pausing for tastings, exploring Melville with all five senses. At lunch, you'll make your way to the barrel room, learning more about Melville's 14 Pinot Noir clones and 6 Chardonnay clones from winemaker Greg Brewer. In the past decade, over 100 of Brewer's wines under the Melville label have scored 90-98 points from acclaimed critic Robert Parker, Jr.

For dinner, you'll enjoy an intimate meal for eight in the Melville private dining room, pairing excellent wine with a fantastic meal and new memories in the making. After dinner, you and one special guest will spend the night in their luxurious guest room, where you will cap off this once-in-a-lifetime experience by falling asleep to the sounds and smells of the vineyard.

After this extraordinary opportunity to sample the best of the vineyard comes the gift that keeps on giving: you will be selecting your favorite wine for an exclusive "Vineyard to Bottle" experience in which the barrel you choose will be bottled into 22 cases of wine for your personal cellar. Lest you forget this memorable day at Melville (who knows how much you've "tasted"), private labels will be affixed to each of the 288 bottles in commemoration of your visit.

- **Personally-selected barrel to bottle experience, including 22 cases of wine for your private cellar**
- **Breakfast for two (2) with honoree and founder Ron Melville, private tour of the blocks with tastings, lunch with celebrated winemaker Greg Brewer**
- **Dinner for eight (8) in private dining room at vineyard**
- **One (1) night's accommodation for two (2) people in Melville's luxurious guest room**
- **Private labels for bottling in commemoration of the experience**

Visit to be scheduled for mutually-agreeable date. Must be 21 to participate.

Courtesy of Melville Vineyards & Winery

Always wanted to surf with a pro?

Maybe the better question is, who hasn't?

At 17, Lakey Peterson is a surfing phenomenon, ranked by the Association of Surfing Professionals (ASP) as #3 in North America and #7 in the world!

In 2009, Lakey was the first-ever to land an aerial in NSSA women's competition history. Now sponsored by Nike 6.0, she recently qualified as the youngest competitor for the 2012 ASP World Tour. She has also managed to squeeze in some filming, landing a featured role in the 2011 surfing flick "Leave a Message." Here's a message for you, Lakey: you rock!

So get your bidding paddle ready. If you want to learn how to surf—or just want to spend an awesome afternoon in the waves with a laid-back, incredibly talented pro—here's a chance that won't come again. During a private surf session, Lakey will share some of the insider tips that made her the international sensation she is today.

As an added bonus, Direct Relief President and CEO, Thomas Tighe, will be joining you and Lakey to catch some of those California waves.

Last, but certainly not least, you'll go home with one of Lakey's surfboards, a custom-made Channel Islands 6-ft short-board, autographed by Lakey herself, which traveled with her to both Hawaii and Indonesia.

- **Once-in-a-lifetime, private surf session with pro surfer Lakey Peterson**
- **Autographed custom-made surfboard**
- **Special guest surfer appearance by Direct Relief President and CEO, Thomas Tighe**

Session to be scheduled for a mutually-agreeable date.

Courtesy of Lakey Peterson

L-3 | CELEBRATE 30 YEARS WITH QUPÉ

Qupé is a winery of superlatives with as many “firsts” as it has “bests”: first producer of Syrah in Santa Barbara County, first producer of Marsanne in Santa Barbara County, best Syrah over \$20, best Syrah under \$20, one of the top 100 wineries in America...the list goes on.

In celebration of their 30th anniversary, Qupé, which was founded in 1982, is offering an incredible collection of “30s” to join their “firsts” and “bests”—30 magnums and 30 bottles from their extensive and exclusive wine library, PLUS a special 5-litre bottle from the 25th Harvest, the 2006 Syrah - Bien Nacido X Block “The Good Nacido.” Good indeed.

This anniversary collection of magnums and bottles has been impeccably stored and spans the three celebratory decades that Qupé has been making award-winning wine. Each of the bottles has been personally hand-selected and signed by distinguished founder and winemaker Bob Lindquist.

Happy anniversary, Qupé, and cheers to the lucky winner of this priceless package!

- **Thirty (30) magnums and thirty (30) bottles of exclusive and award-winning library wines, signed by founder and winemaker, Bob Lindquist**
- **5L 2006 Syrah-Bien Nacido X Block “The Good Nacido” from the 25th Harvest**

Courtesy of Qupé

L-4 | FROM BARREL TO BOTTLE

Forget BYOB. This is CYOB.

“Create your own bottle” with this rare opportunity to do a private label bottling of your choice! You’ll choose any barrel or blend of barrels from the cellar of renowned Kenneth Volk Vineyards in this special experience.

Ken Volk will host a luncheon for the high bidder and five guests at the vineyards in beautiful Tepusquet Canyon in sunny Santa Barbara County. Ken will personally provide the opportunity for a comprehensive barrel tasting of the largest portfolio of wines produced in Santa Barbara wine country; it’s from this vast selection the winner will choose their wine for bottling.

Ken farms vineyards in Santa Maria Valley, Paso Robles, and Limekiln Valley and also purchases fruit from many of the finest vineyards of Santa Barbara and the Central Coast. A working legend, Ken Volk’s thirty-three vintages of wine making on the Central Coast give him a unique perspective that helps in the creation of wonderful bottling. The high bidder will choose from Aglianico to Zinfandel, Bordeaux Bonanza, Prime Pinot, Rhone Renegades, and Icons of Iberia. The wine grapes of the world are at your command.

- **Lunch for six (6) people at Kenneth Volk Vineyards**
- **One (1) day of barrel tastings**
- **Private label bottling (21 cases of wine)**

*This experience is available until August 2012. Resale of wines requires appropriate licensing. Other conditions apply.
Courtesy of Ken Volk at Kenneth Volk Vineyards*

L-5 | ROCK'N BBQ WITH DAVID CROSBY

A little rock-n-roll with your BBQ?

Long before the movie “Sideways” made it famous, the Hitching Post II restaurant was the place for the best “Santa Maria-style” barbecue in California. With this exciting package, Chef/Owner Frank Ostini will bring his famous BBQ to Beckmen Winery, joining legend David Crosby in creating an afternoon of the best Santa Ynez Valley food, wine, and rock and roll.

You will arrive at Beckmen Winery, just off the beaten path near Los Olivos, California, to a taste of Beckmen’s beautiful white wines as you tour the vineyards. After, sample Rhone-style biodynamic red wines—directly from the barrel—with winemaker Steve Beckmen. Move next door to the home of Judy and Tom Beckmen for a complete barbeque feast from Frank Ostini and his crew from the Hitching Post II, with a complementary selection of wonderful Beckmen wines. You will eat some of Crosby’s favorite Hitching Post specialties—including natural New York beef steaks and grilled artichokes. Then sit back on the Beckmen patio and enjoy a private concert by Rock & Roll Hall of Famer David Crosby of Crosby, Stills and Nash, and his accomplished keyboardist son, James Raymond. Old West-style food, gracious Santa Ynez Valley hospitality, and outstanding natural wine, topped with legendary rock and roll makes this a once-in-a-lifetime wine country experience.

As an extraordinary bonus to this package, each guest will be taking home a magnum cuvee made from a blend of excellent Hitching Post and Beckman wines. This unique wine is being created exclusively for dinner guests and will feature a commemorative label, custom-designed by none other than David Crosby.

- **Exclusive BBQ dinner for twenty-four (24)**
- **Hitching Post & Beckmen wines**
- **A private concert by David Crosby and his son, James Raymond**
- **Exclusive magnum cuvee for each guest with commemorative label, custom-designed by David Crosby**

To be held on a mutually-agreeable date between July 15 and September 30, 2012.

Courtesy of Frank Ostini, Hitching Post II; Judy & Tom Beckmen, Beckmen Vineyards; David Crosby; James Raymond

Once upon a time, in a land far, far, away was a little town called Hollywood. And a little event called 2012's most anticipated movie premiere.

Bring your dreams to life with the exclusive opportunity to attend the world premiere and private after-party for Relativity Media's "Mirror Mirror," the spectacular new rendition of your favorite fairy tale, starring Lily Collins as Snow White, Armie Hammer as Prince Charming, and the one-and-only Julia Roberts as the Evil Queen.

Spend two nights indulging in true Hollywood style with a stay in a private suite at the Four Seasons' Beverly Wilshire, a five-star luxury hotel in Beverly Hills, California, just steps from the elite Rodeo Drive. Live it up with dinner for two at the world-class restaurant THE Blvd, a sophisticated dining spot with an outdoor patio that's perfect for people watching (in the one location where there are always interesting people to watch).

On the day of the premiere, you'll be pampered in the exclusivity of your suite by hairdresser-to-the-stars Lucie Doughty and make-up artist Erica Lefkowitz, who will ensure that you and your guest are red carpet ready, because—after all—this is Hollywood.

In true star style, you'll be transported to the premiere by Elite Transportation, the one-and-only full-service limousine and security company in the industry. Just be sure to bring those oversized shades, since you'll be accompanied by personal paparazzi from the international photo agency INF, who will be recording every glamorous moment of your adventure.

The next day, visit the sets of "Entertainment Tonight" and "The Insider," witnessing first-hand how industry news—including hot new segments on the "Mirror Mirror" premiere—make it to broadcast. Of course, that'll be old news to you.

- **Two (2) tickets to premiere of "Mirror Mirror" and private after-party**
- **Two (2) nights' accommodation in private suite at Four Seasons' Beverly Wilshire**
- **Dinner for two (2) at THE Blvd**
- **In-suite hair and makeup by celebrity artists**
- **Limousine transport to/from premiere**
- **Personal paparazzi/photographer from INF**
- **Two (2) set tickets for "Entertainment Tonight" and "The Insider"**

Hotel reservations required. Airfare to Los Angeles not included. Package to coincide with March 2012 premiere of Relativity Media's "Mirror Mirror." At time of printing, final premiere date not set.

Courtesy of Relativity Media, Four Seasons' Beverly Wilshire, Erica Lefkowitz, Lucie Doughty, CBS Television Distribution, INF, Elite Transportation

L-7 | DESTINATION: SANTA BARBARA

You may think of the renowned Padaro Lane as geographically close, but it's an infinite number of miles from home when measured against the yardstick of ordinary.

Indulge in the region with abandon, for this isn't a week in Santa Barbara; it's a week in luxury. With the golden opportunity to stay in a beach-front sanctuary on Padaro Lane, you'll enjoy extravagant meals, spa treatments, gifts, and other unique experiences you'll remember forever.

Take that vacation you've been dreaming about and enjoy miles of quiet, sandy beach with your family or a special group of friends. You'll be treated to an exclusive dinner party in the privacy of your home while the Coral Casino's own executive chef prepares a very special meal with Santa Barbara's freshest fare. When you prefer to eat out, the shops and cafes of Summerland to the west and Santa Claus Lane to the east are just a walk or lazy bike ride away.

Relax into your trip; enjoy a private yoga session, receive a massage on the beach, and indulge in some local treats at Crushcakes Cupcakery. Then take a walk on the wild side with the elephants you'll encounter on a behind-the-scenes tour of the Santa Barbara Zoo.

When you're ready to hit the wine trails, let the experts at Coastal Concierge take you on a private, money can't buy, all-inclusive vineyard and production tour with access to some of the most exclusive wineries in the Santa Ynez Valley. You'll spend this incredible day travelling in a luxury SUV, taking time out for a gourmet picnic lunch spread on beautiful French linens.

Bring home the memories from your week with a beach portrait session from acclaimed photographer Isaac Hernandez, who will provide you with artistically-produced images for your scrapbook.

- **One-week stay in ocean-front property on Padaro Lane for up to six (6) people**
- **Welcome gift basket with local products**
- **Private dinner party by Chef Nick Barainca of Coral Casino**
- **One-hour private beach yoga session and ayurvedic lifestyle consultation**
- **Private massage on beach**
- **Behind-the-scenes tour of the Santa Barbara Zoo for two (2)**
- **\$50 Crushcakes gift certificate**
- **World-class private winery tour by Coastal Concierge**
- **Photography session and online gallery of artistically-produced images by Isaac Hernandez**

Vacation, dinner, and portrait session to be scheduled for mutually-agreeable dates.

Dinner by Nick Barainca only available for Sunday or Monday evening

Courtesy of James and Patricia Selbert, Chef Nick Barainca, Kellen Brugman at Fair Havens Yoga, Yoga Soup Santa Barbara, Crushcakes, the Santa Barbara Zoo, Isaac Hernandez, and Coastal Concierge

At the end of the continent lies a tranquil retreat where the body is healed, the soul is revived, and the senses are awakened. A place where sun, sea, and sky join as one to form a tropical paradise like no other. A place called Esperanza...

Let your spirit soar in this secluded, world-class resort that pampers with luxurious accommodations, distinctive cuisine, and the finest amenities epitomizing the relaxed spirit of the Baja lifestyle. Esperanza has been consistently voted among the best resorts not only in Mexico, but in all the world. Likewise, with its mystical oasis of tranquility and hand-crafted botanical treatments, the spa at Esperanza has been named #1 in Latin America...*un lugar mágico y encantador!*

After a week-long stay in a majestic, 5,300 square-foot, ocean-view villa—complete with the butler service for which you’ve always longed—you’ll positively float home. Located in the exclusive Punta Ballena community, Esperanza exists solely for your pleasure. The villa accommodates up to 8 people, with 4 bedrooms and 4.5 baths. It includes master suites with private bath, full kitchen and dining amenities, and the very best of indoor/outdoor living to bask in the fragrant warmth of Cabo San Lucas’ signature climate.

With access to an exclusive private beach, seaside hot tub, and magnificent infinity pool, you’ll wish it was the vacation going on ad infinitum...not just the water. Esperanza boasts a state of the art fitness center, yoga and pilates studio with complimentary daily yoga classes, and wireless internet (on the off-chance that you think of the real world during your week living a dream). The stunning Baja peninsula also holds myriad opportunities for snorkeling, sailing, shopping, and playing golf on one of 5 championship-level courses...all this, just minutes away.

- **Week-long stay in majestic, 4-bedroom, 5,300 square-foot, ocean-view villa at award-winning Esperanza Resort, Cabo San Lucas**
- **Full-time butler service**
- **Access to private beach, oceanside hot tub and infinity pool, fitness center, and daily yoga classes**

*Expires February 2013. Package does not include travel to/from Mexico.
Stay in villa to be scheduled for mutually-agreeable dates.*

Courtesy of Bill and Jan Sanger

I'll bet you've never had a party like *this* before.

Thirty friends will spend an unforgettable afternoon at Foxen's historic Rancho Tinaquaic oak grove, enjoying special Foxen wines and delicious culinary creations like Clark Staub's "Full of Life" flatbread pizzas, as well as his unique and rustic multi-course farm-to-table menu utilizing fresh, seasonal, and completely local ingredients prepared in a custom built wood oven for a one-of-a-kind luncheon.

Throughout the afternoon you will be entertained by the live music of the Foss Brothers in this setting under the canopy of ancient oaks where "The Foxen Boys" (a.k.a. Bill Wathen and Dick Doré) will serve their critically-acclaimed wines, including current selections and a few surprises from their coveted wine library. The music will make you want to get up and dance, or you may just want to relax away the afternoon under the shade of the giant oaks in the spectacular setting of the 2,000 acre Rancho Tinaquaic—an original Mexican Land Grant property that has been in Dick Dore's family since 1837.

- **Lunch for thirty (30) people at Foxen, prepared by Full of Life Flatbread**
- **Wine tastings and library wines by Foxen**
- **A private concert by the Foss Brothers**

Luncheon to be held on mutually-agreeable date, and cannot take place during harvest season (September – October). Date must be arranged prior to February 2013. Since this is an outdoor event, late spring or summer dates are preferred.

Courtesy of Foxen, Clark Staub at Full of Life Flatbread, and the Foss Brothers



from the five-star Aman Resorts

From the cultural wonder of the Luang Prabang to the guest villa of King Norodom Sihanouk, prepare to be both pampered and amazed on a six-night journey through Cambodia and Laos, two of the greatest kingdoms in Southeast Asia. As you slip into Indochina's past, history and legend will greet you, creating a place out of time, suspending your disbelief, and enveloping you in serenity, beauty, and culture.

In Laos, you'll stay in the luxurious Amantaka, a resort that lies in the heart of the Luang Prabang peninsula, a UNESCO World Heritage Site nestled between the arms of the Khan and Mekong Rivers. Enjoy a privately-guided tour of the peninsula itself, indulge in a traditional Lao massage, and view the wonders of the Mekong River and Pak Ou caves by boat. This extraordinary experience will also include the rare opportunity to participate in a traditional Baci ceremony to enrich the spirit.

The magic of Southeast Asia will continue in Cambodia, where you'll stay on the fringes of the 9th century wonder of Angkor. There lies Amansara, formerly the guest villa of King Norodom Sihanouk, today a stunning all-suite sanctuary whose name derives from the Sanskrit word for peace and the heavenly nymphs of ancient Hindu text. Your visit will include private tours of the Temples of Angkor, luxury spa treatment, afternoon tea, and the opportunity to share in the culinary secret of the Khmers with a traditional barbeque dinner.

- **Three (3) nights' accommodation for two (2) in suite at Amantaka Resort, Laos**
- **Three (3) nights' accommodation for two (2) in suite at Amansara Resort, Cambodia**
- **In Laos: private guided tour of Luang Prabang; 60-minute traditional Lao massage; morning Mekong River and Pak Ou Caves boat trip; traditional Baci ceremony**
- **In Cambodia: Private, guided tours of the Temples of Angkor; 45-minute foot massage; morning or afternoon Khmer tea; traditional Khmer barbeque dinner**

Airport transfers, daily breakfast, choice of lunch or dinner with house beverages, and three (3) activities per resort are included. Flights, incidentals, supplementary excursions, and chargeable facilities are not included. Travel to be scheduled on mutually-agreeable dates; black-out dates apply.

Courtesy of Aman Resorts

Enjoy a spectacular evening under the stars!

The evening begins with a reception at the old barn on the idyllic Fiddlestix Vineyard and a special ride through the estate in Fiddlehead's antique flower cart. Of course, a jaunt through the vineyard suggests a little wine, and winery friends John Dragonette and Kathy Joseph are happy to oblige!

You'll be ready for some tasty bites when you return from the short tour, and Bacara surely does deliver. Hors d'oeuvres and wines from the cellar are in order. Then, as the sun fades into the west and casts its golden light over the Santa Ynez River Valley, you'll settle in for a delectable feast prepared by Miró's outstanding Chef de Cuisine David Garwacki and the esteemed Executive Chef David Reardon.

Your culinary experience will be inspired by your setting, with Fiddlehead and Dragonette highlighting favorite vintages and inspired wines from Fiddlestix while you gaze at the vineyard through the rustic barn door. Sumptuous seasonal fare will be expertly prepared by the Bacara chefs, paired with wines from Sta. Rita Hills, Happy Canyon, and beyond. Come celebrate the summer at Fiddlestix!

Dragonette Cellars was founded by John and Steve Dragonette and Brandon Sparks-Gillis to pursue a long-held dream to produce wines of the utmost quality and purity from the finest vineyards in Santa Barbara County and the Central Coast.

Winemaker Kathy Joseph is known for her elegant Pinot Noir from Sta. Rita Hills and the Willamette Valley and her supple Sauvignon Blanc from the Santa Ynez Valley. Fiddlehead wines are handmade, true to tradition, expressive of place, and simply delicious.

Nestled on 78 magnificent beachfront acres, Bacara Resort & Spa provides a vacation experience like no other. Bacara's three signature restaurants boast a variety of mouth-watering culinary delights ranging from casual to healthy, organic to fine dining.

- **Party for twenty (20) hosted by Fiddlehead at Fiddlestix Barn, August 11, 2012**
- **Reserve wines from Fiddlehead and Dragonette**
- **Dinner at Fiddlestix by Miró, Bacara**

Event date set for August 11, 2012, at Fiddlestix Barn; winning bidder must be available for set date.

Courtesy of Rob Fry and Kathy Joseph at Fiddlehead Cellars, the team at Bacara, and Dragonette Cellars

The adventure of a lifetime will begin with a three-night stay at the extraordinary and world-renown Saxon Boutique Hotel, Villas and Spa in Johannesburg. Previously the private residence of a leading businessman, the Saxon once hosted former South African President and anti-apartheid activist Nelson Mandela during the preparation of his autobiography. Today, with outstanding service, incredible attention to detail, and impeccable décor, the Saxon is the ultimate in luxury, and has been voted the World's Best Boutique Hotel each year since 2001.

During your stay in Johannesburg, you'll have the opportunity to visit incredible local markets and museums, including the extraordinarily moving Apartheid Museum. If desired, you will have access to the members-only River Club, one of the most exclusive and pristinely kept golf courses in the region.

You'll also have the rare opportunity to visit a Direct Relief partner in Johannesburg, meeting with staff to learn first-hand about the work being done to improve health in South Africa. Witness the incredible accomplishments of dedicated professionals—milestone achievements made possible through your support and partnership.

After several days dwelling in the quiet oasis of the Saxon, you'll embark on the quintessential African adventure: the safari. With a personal tour guide and four nights in an exclusive game lodge, you'll see the Africa of your dreams at the Phinda Private Game Reserve—an award-winning Big Five safari destination situated in KwaZulu-Natal, South Africa.

Next, fly or take the Blue Train to Cape Town for a 3-night stay on the beach at the famous Table Bay Hotel, a magnificent 5-star accommodation with prime access to the best the region has to offer.

Complete your South Africa experience with exclusive access to one of the most prestigious old wine regions in the world at Stellenbosch. With a 3-night stay at the Spier Hotel—one of the most celebrated destinations in the area—you'll have plenty of time for the six incredible wine tastings arranged for your pleasure.

*Optional golf retreat to the world-class initiation-only Leopard Creek Country Club can be included at winner's request.

- **Three (3) nights' accommodation for two (2) at Saxon Boutique Hotel, Villas, and Spa Johannesburg**
- **If desired, optional golf at The River Club, one of the most exclusive golf courses in South Africa**
- **Visit with transportation to Direct Relief healthcare partner in South Africa**
- **Safari for two (2) with personal tour guide at award-winning Phinda Private Game Reserve, with four (4) nights' accommodation in game lodge**
- **Three (3) nights' accommodation for two (2) at Table Bay Hotel Cape Town**
- **Three (3) nights' accommodation for two (2) at Spier Hotel Stellenbosch**
- **Six (6) wine tastings for two (2) in Stellenbosch wine country**
- **Optional golf at the world-class Leopard Creek Country Club**
- **Note: The package donor, a native of South Africa, is excited to meet with the winning bidder to help plan a memorable, tailored experience!**

Airfare to/from South Africa and in-country travel not included. Trip to be scheduled for mutually-agreeable dates, ideally September to October 2012. Airport pickup upon in-country arrival will be provided by Saxon Hotel. Transportation to/from Direct Relief partner will be arranged. Safari stay includes all meals, all local drinks, teas and coffees, scheduled safari activities offered at the lodge, laundry and emergency medical evacuation insurance. Package donor will meet with the winning bidder to help plan the trip.

Courtesy of the Enthoven Family

It's on again!

Jim Clendenen and his friend, wine collector Tom Black, will host another commemorative dinner at beautiful Rancho La Cuna in Los Alamos. This time it will be on May 12, 2012, for 26 lucky individuals. Our chefs, as scheduled at press time, are three superstars from California: Josiah Citrin of Michelin two-star Melisse in Santa Monica, Neal Frasier of the much-celebrated Grace in Los Angeles, and Cal Staminov of the multi-award winning Marinus at Bernardus Lodge in Carmel Valley.

Enjoy the comfort of the spacious dining room at La Cuna while Tom and Jim match the superb cuisine with carefully selected, cellared, and matured wines from Europe and California. There will be a fire, discreet live music, and lots of mutual respect.

Superb wines to match the brilliant food.

Dinner will take place in May at Jim's place in Rancho La Cuna, Los Alamos.

- **Individual tickets to exclusive commemorative dinner at Rancho La Cuna on May, 12, 2012 (ticket price: \$1,000 per person)**
- **Reserve and library wines will be paired with extraordinary cuisine from chefs Josiah Citrin, Neal Frasier, and Cal Staminov**
- **Twenty-six (26) tickets available**

Dinner will take place in May at Jim Clendenen's place in Rancho La Cuna, Los Alamos.

Courtesy of Jim Clendenen and Tom Black; Josiah Citrin; Cal Staminov; Neal Frasier

The ultimate Depeche Mode package will be the experience of a lifetime for one lucky fan of the band that has inspired generations of musicians around the world. This is music like you've never heard (or seen) it before. Behind the scenes. Up close and personal. In the studio and on the road.

This is the group known as the most popular and successful electronic band in *music history*. They've sold over 100 million albums and singles worldwide and have had twelve Top-10 albums in the UK. With a history that began over 30 years ago in Essex, England, Depeche Mode continues to influence the world today.

Now is your opportunity to go behind the scenes and find out why. You and your guest will be joining Depeche Mode in their Santa Barbara studio for a full day in 2012 to watch as they record what is certain to become their next legendary album. Then take the experience to another level, joining the band *on tour* for one leg of the rock star journey.

You'll meet in a select city where you and your guest will board the band's private jet, travelling with Depeche Mode to the next stop on their tour. Close out this unbelievable experience with incredible seats to the concert, where you can rock out to the music you first heard in the studio.

- **Winner and one (1) guest will join Depeche Mode in their Santa Barbara studio as they record their next album**
- **Winner and one (1) guest will travel with the band aboard their private jet between two stops on tour**
- **Two (2) incredible seats to concert in select city**
- **Two (2) backstage passes to concert in select city**

Airfare not included other than private jet between tour cities as listed above. Hotel accommodations not included. Visit to recording studio to be scheduled for mutually-agreeable date. Concert tour dates/destinations not final as of printing.

Courtesy of Martin Gore and Depeche Mode

L-16 | PLEASE PACK YOUR KNIVES AND GO!

Okay, you probably won't need your knives, but you'll definitely need your appetite and a critical palate as you make your way to the set of "Top Chef" Season 10! If you thought "Top Chef Texas" was tough, just wait until you see what Padma and Tom Collicchio have in store for these cheftestants.

If you've ever wondered how intense this competition really is, you're about to find out. With a premium table for two on next season's "Restaurant Wars" episode, you'll enjoy front-row seats to the most highly-anticipated and action-packed episode of the entire season.

You and a friend will be whisked away by plane to the secret destination of next season's set and be there while the contestants battle it out on their way to winning the title of "Top Chef."

You won't be watching from the sidelines, though. Oh no, the fate of the contestants will be in your hands! In the rare and coveted role of guest judge, you'll decide: will they stay or will they go? Tensions run high as Padma, Tom Collicchio, and YOU critique the culinary creations of America's future star chefs.

- **Two (2) roundtrip coach tickets to visit set of "Top Chef" Season 10**
- **Hotel accommodations for two (2) people**
- **Participation in "Restaurant Wars" episode as guest judge**

*Package scheduled to coincide with "Top Chef" Season 10 "Restaurant Wars" taping; date to be determined.
Winning bidder must be available to travel on taping date, once set.*

Courtesy of Magical Elves



SANTA BARBARA VINTNERS' ASSOCIATION

805.688.0881

INFORMATION@SBCOUNTYWINES.COM

SBCOUNTYWINES.COM



DIRECT RELIEF INTERNATIONAL

805.964.4767

INFO@DIRECTRELIEF.ORG

DIRECTRELIEF.ORG

