MANHATTAN WINE AUCTION
SATURDAY JUNE 15TH 2013
MANHATTAN WINE AUCTION:
CHAIRMEN’S WELCOME

Welcome to the 19th Annual Manhattan Wine Auction!

Tonight represents not only the best night of the year, but also an important fundraising and awareness event for our community. Your support sustains our seven schools at a level that the California budget cannot. Your involvement tonight benefits the educational programs and consistency that enrich our children’s lives and helps make this great community what it is today.

Manhattan Beach’s best evening of the year would not be possible without the restaurants and wineries showcasing their culinary offerings, as well as the auction donors, our corporate sponsors and the Wine Advisory Board. We also wish to thank the dozens of volunteers you see here tonight and the many more behind the scenes that have been working since January.

We wish to particularly thank our founding sponsor Chevron, as well as American Airlines, Wells Fargo and Belkin. These institutions have been providing our community with needed support year in and year out.

Have fun!

ADAM GOLDSTON
KEN BUSH
MARGO THOLE

Co-Chairmen, Manhattan Wine Auction
MANHATTAN BEACH EDUCATION FOUNDATION

The MBEF welcomes you to the 19th Annual Manhattan Wine Auction. It may be the biggest party in the city, but it is also for the best cause: Our public schools. Including proceeds from tonight’s event, the MBEF will grant $5.4 million to the Manhattan Beach schools, saving more than 75 educators.

Thank you to our Founding Sponsor, Chevron, as well as American Airlines, Wells Fargo Bank, the Pipkin Family, and the Wine Advisory Board for their extraordinary contributions to this event.

Thank you to our host, the Manhattan Country Club, our other corporate sponsors, the wineries and restaurants here tonight, and the hundreds of local businesses that contribute to the auction.

Special recognition goes to Adam Goldston, who has served as Wine Auction Co-chair for the past five years, and Co-chair Margo Thole, MBEF’s Director of Business and Community Development.

Tonight, with your help, the MBEF Endowment Fund will reach its initial $10 million funding goal. Achievement of this goal means that we can start harvesting returns to help keep our schools safe from budget cuts, politics and downturns. Forever.

We believe that great schools are the hallmark of a great community, and creating a legacy is one of the highest ends anyone can aspire to. This legacy will give generations of children a top-flight education. Please join us in thanking our community leaders who established the Endowment and who have contributed to it.

We often recognize our community’s generous contributions, but we would be remiss if we didn’t mention the dedication, time and passion of the over 300 volunteers who help us reach our goal. We extend our gratitude to each and every one of you.

Thank you for your commitment to public education and the future of our community.

Sincerely,

Nina Patel, President, MBEF
Sheri Lietzow, President, MBEF Endowment Fund
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:30PM</td>
<td>Gourmet food and wine courts open</td>
</tr>
<tr>
<td></td>
<td>Silent Auction tables open</td>
</tr>
<tr>
<td>4:30 - 7:15PM</td>
<td>Food grazing and wine tasting</td>
</tr>
<tr>
<td>7:15 - 7:30PM</td>
<td>Move to Center Court seats</td>
</tr>
<tr>
<td>7:30 - 9:00PM</td>
<td>Live Auction</td>
</tr>
<tr>
<td>Approximately 8:00PM</td>
<td>All Silent Auction tables will close simultaneously during the Live Auction. The Auctioneer will provide a 15 minute warning.*</td>
</tr>
<tr>
<td>9:00 - 11:00PM</td>
<td>Dancing on Center Court to The John Brown Band</td>
</tr>
</tbody>
</table>

*D Winners of Silent Auction lots will be notified via the BidPal App on your Smart Phone immediately after the close of the Silent Auction. Silent Auction winners must claim their lots prior to 11:00pm in the same location as where the lot was displayed.
Invested in their future, committed to your success

Since 1852, Wells Fargo has been helping families build, manage and preserve their wealth. Today, we are proud to continue our tradition of strong community partnership by saluting the Manhattan Beach Education Foundation.

To learn more about how Wells Fargo Private Bank can help you achieve your financial goals, please contact:

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Senior Vice President  
(310) 426-3982

David Weitzel  
Vice President  
(310) 426-3848

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Assistant Vice President  
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ALL IN FAVOR
OF GREAT SCHOOLS
FOREVER,
RAISE YOUR HANDS.

It’s the Endowment Challenge. A chance to raise your paddle, make a
donation, and push the Endowment past the $10 million mark. Which
means our schools can then start drawing on the Fund’s returns, to help
keep them safe from budget cuts, politics and downturns. Forever. It all
happens during the Live Auction. So please. Give us a hand.

TAKE THE ENDOWMENT CHALLENGE.

For more information, or to make an anonymous donation, visit our website at
www.mbef.org, or call us at 310.303.3342

ACKNOWLEDGEMENTS

WINE LIAISON
Stewart Bogen, Chair
Joe Chiewphasa - Manhattan Fine Wines

WINE ADVISORY BOARD
Adam Goldston, Co-Chair
Barret Pulver, Co-Chair
Rich Weiss, Co-Chair

WINE LOTS & STORAGE
Ken Bush
Adam Callinan
Rich Janson

CORPORATE TABLES
Margo Thole

VOLUNTEERS COORDINATOR
Anne Kelly

LIVE LOT PHOTOGRAPHY AND
PRESENTATION
Dawn & Ken Bush
Jeff Nicosia

CORPORATE GIFTS
Ryder Communications Group
Jody Foster
Investing in our children and their education is necessary to ensure their success. The investment requires time, conviction, and tremendous effort, but when we work together to achieve that goal, an entire community will benefit.

Wells Fargo Capital Finance is proud to support the Manhattan Beach Education Foundation’s commitment to providing students the resources they need to achieve their potential.

Wells Fargo Capital Finance
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MANHATTAN WINE AUCTION:
WINE ADVISORY BOARD

The Wine Advisory Board or “WAB” was founded in 1988 for its membership to share its interest in food and wine, while creating a community of donors for the Manhattan Wine Auction.

All of the wine auctioned tonight, over $190,000 worth, comes from the cellars of WAB Members. Along with the Manhattan Beach Education Foundation and the many volunteers you see here tonight, the WAB is the driving force behind tonight’s festivities.

As you will see in the pages that follow, many generous donors have gifted their valued treasures for auction this evening. We hope you find the stunning array of wine and other auction items enticing.

Members of the Wine Advisory Board are familiar with the toast made at every WAB dinner that we offer to you:

We offer this toast to our friends and neighbors who are as passionate about food and wine as they are with about their community.

Thank you for your continued support and cheers to a great evening!

ADAM GOLDSTON
RICHARD WEISS
BARRET PULVER

Co-Chairmen, Wine Advisory Board
WINE ADVISORY BOARD DONATIONS

GRAND SOMMELIER LEVEL
$10,000 AND ABOVE
Martha & Ronald Doornink
Michele & Mark Kordonsky
Ellen & Brad Scott
Virginia Sogomonian & Rich Weiss

GRAND CRU LEVEL
$6,000 TO $7,999
Dawn & Ken Bush
Ivette Santiago & Jorge Mendez-Penate
Rita & Adam Goldston

PREMIER CRU LEVEL
$4,500 TO $5,999
Chris & Geoff Bremer
Kim & Jon Friedman
Wanda & Chuck Kaminski
Cindy & Michael Kaplan
Jeanne & John Oshiro
Michelle & Greg Rosen
Sheryl Rooker & Jeff Thaler

BORDEAUX LEVEL
$3,000 TO $4,499
Toni Andrews & Richard Gronbach
Penny & George Bordokas
Dawn & John Crawford
Minna & Duncan Orrell-Jones
Joni & Duilio Ramallo
Rhonda & Steve Staver
Susan & Bill Weintraub

BURGUNDY LEVEL
$2,000 TO $2,999
Anne & Bill Kennedy
Erin & James Keller
Kim & John Petri

RHONE LEVEL
$1,000 TO $1,999
Katie & Adam Callinan
Lisa & Ken Baronsky
Lilly Chang & Jeff Konsmo
Joe Chiewphasa – Manhattan Fine Wines
Brad Jones
Sheri & Rob Lietzow
Ann & Don Malte
Maggie Movius & Matthew Peck
Christine McCracken & Gregg Tenser
Jackie & John Nixon
PJ Moysset
Barret Pulver
Erin & Andrew Sloves
Julie & Randy ten Doesschate
Debbi Tippett & Tom Mahr

ALSACE LEVEL
$500 TO $999
Flanagan Winery
Jack Gillespie
Claudia & Norm Levin
Carissa & Mike Ritchey
Pine Ridge Vineyard

EVERYTHING IS CONNECTED

PROUD SUPPORTERS OF THE MANHATTAN BEACH EDUCATION FOUNDATION
THANK YOU FOR THE WORK YOU DO
PARTICIPATING WINERIES AND DISTRIBUTORS

21st Century Spirits
American Wine & Spirits
Alpha Omega
Arns Winery
Battaglini Estate Winery
Berardo Winery
Blackbird Vineyards - Bespoke Collection
Barsha Wines
Calluna Vineyards
Cellar Savvy
Cru Winery Company
Dragonette Cellars
Duckhorn Wine Company
Epic Wines
Estates Group
Estrella Creek Wines
Ferrari-Carano Vineyards & Winery
Flanagan Vineyards
Franciscan Estate Winery
Free Run Juice, L.L.C.
Gallo Wines
Garber & Co.
George Wine Company
Golden State Wine Company
Grgich Hills Estate
House Spirits Distillery
Huneeus Vintners
Inkwell
J Lohr
Krupp Brothers
La Fenêtre Wines
Latitude Beverage
Loring Wine Company
Metro Wine Marketing
Mollydooker
Onehope Wine
Opus One
Peju Province Winery
Pride Mountain Winery
Regal Wines
Revel Wine
Riboli Family Wine Estates / Maddalena Vineyard Brands / McNab Ridge
Robert Foley Vineyards
Sextant Wines
Silver Oak / Twomey Cellars
Sojourn Cellars
specialwinesdirect.com
Stone Brewing Company
Transcendence
Trefethen
Uncorked Wine Shop
Vena Vineyards
Vinoquest
The Vintage Shoppe
Wine Advisory Board
Wine Warehouse
winestillsoldout.com

MISSION: GIVE STEM A SPARK

From developing unique educational initiatives to creating a state-level STEM modeling program, Raytheon continues to help students pursue careers in science, technology, engineering and math. Through innovation, education and inspiration, we’re ensuring a bright future for the next generation of innovators.
PARTICIPATING RESTAURANTS

Brewco
Café Pierre
California Pizza Kitchen
Chez Soi
Choura Events
Circa
The Coffee Bean & Tea Leaf
Farm Stand
Fishbar
Fishing with Dynamite
Fleming’s Prime Steakhouse
Four Daughters Kitchen
Fresh Brothers
Frosted Cupcakery
Hot’s Kitchen
Il Fornaio
Jackson’s Food + Drink
Lemonade Restaurant Group
lido di manhattan
M.B. Post
Manhattan Country Club
Manhattan Beach Creamery: The Cream’wich
Marmalade Café
Marsatta Fancy Chocolates
Nothing Bundt Cakes
Pancho’s Restaurant and Cantina
Paul Martin’s American Grill
Pitfire Artisan Pizza
Rita’s Italian Ice
Rock ‘N Fish
The Rockefeller
Rolling Hills Country Club
Salt Creek Grille
Second City Bistro
Simmzy’s
The Strand House
SusieCakes
Tin Roof Bistro
Veggie Grill
Whole Foods Market
Zazou
Zinc Lounge at Shade Hotel

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REYNOLDS & BUCKLEY – AUCTIONEERS

What began as an off-the-cuff invitation from a dear friend (“You have an English accent, you know something about wine, you have to be better than the last guy.”) started David Reynolds on the path to helping non-profits around the country revolutionize their approach to fundraising auctions.

That was in 1982. Since then his distinct combination of marketing savvy, quick wit, and passion to help charities thrive, has been the driving force behind the firm that raised over $25 million in 2012 alone.

David pioneered the concept of an “auction performance” stepping away from both the restrained European style and traditional American cattle auction patois to one of quick banter and cajoling the audience with wry humor. And they responded with unprecedented new levels of generosity.

But behind that stagecraft, David developed a groundbreaking approach to creating a successful fundraising auction long before he stepped on stage. Together with his wife and co-founder, Colleen Buckley, this strategy and philosophy have become the foundation of their firm and has been embraced from events as varied as small school auctions to multi-million dollar, star-studded affairs in the Napa Valley.

When they are not on the road, David and Colleen live in San Francisco.
**LIVE AND SILENT AUCTION RULES**

ALL SALES ARE FINAL. NO REFUNDS OR EXCHANGES WILL BE MADE. All payments must be made in cash, check, AMEX, MasterCard or VISA by the end of the event, June 15, 2013. The seller does not warrant and expressly denies responsibility for and in no event shall be responsible or liable for the accuracy of the description of the wines and other items offered, or the correctness of the catalogue, including, but not limited to: the origin, rarity, age, rating, genuineness, quantity, aging potential, preset and future quality or condition of the wines or other lots described. All statements by seller 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 and/or other items to their satisfaction and bid only as the result of their own inspection and opinion. All wine and other items are sold “AS IS.” All trip, dining and activity packages are sold as described. Substitutions of destinations, itineraries, facilities, accommodation, dates or associated activities are not available through seller and requests for same will not be accepted.

Auction service items must be used prior to the expiration date listed on the certificate, or, if no expiration date is explicitly stated, within one year of this auction, unless otherwise agreed to by the seller. Seller does not make any representation or warranty regarding and is not responsible for the quality or usability of any items sold. For federal income tax purposes the Manhattan Beach Education Foundation is classified as a tax exempt corporation under Internal Revenue code Section 501(c)(3). Bidders may be entitled to deduct a portion of their payments for auction lots as a charitable contribution. An estimated fair market value of each purchase will be provided for each lot item. Each bidder should consult his or her tax adviser regarding the actual fair market value and the deductibility for state and federal income tax purposes.
Great Schools Forever.

Imagine a day when our schools are safe from budget cuts. Safe from politics. Safe from economic ups and downs. Safe. Secure. And unceasingly excellent.

That’s what the MBEF Endowment is all about. And with your help, we’ll make it happen. Tonight, we close in on our first major goal: The $10 million mark.

Get ready to get your bid on.

LIVE AUCTION

No bid shall be valid unless acknowledged by the auctioneer. In the case of two or more persons bidding simultaneously, the Auctioneer will determine who made the final bid. The Auctioneer will declare the lot “SOLD” and the highest acknowledged bidder shall be deemed to have purchased the lot and thereupon assumes full risk and responsibility thereof. The person making the final bid will immediately pay the full purchase price. All sales are final and there will be no exchanges or refunds. Please read the auction item description carefully and note any restrictions. 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. Seller’s sole responsibility for non-delivery shall be limited to refund the purchase price. By bidding, the bidder agrees to be bound by these conditions of purchase.

SILENT AUCTION

All items in the Silent Auction are available for bids via smart phones or terminals at centrally located kiosks using BidPal’s electronic bidding system. Each item has a description and lot number affixed nearby. Persons desiring to bid must do so by registering to bid and accessing the BidPal website via smart phone or BidPal terminal, and entering their bidder number and bid amount for each item sought. Each increase in bid must meet or exceed the minimum increase figure assigned to each item. The Silent Auction tables will close at approximately 8:00pm. The auctioneer will provide a 15 minute warning. All items must be purchased at the close of the event. All items must be claimed and removed by the buyer by 11:00 pm on June 15, 2013. All items not picked up and paid for by June 21, 2013, shall be resold by the Manhattan Wine Auction or donated back to the 2014 Manhattan Wine Auction. By bidding, the bidder agrees to be bound by these conditions of purchase.
Kinecta Federal Credit Union believes that education is the key to children’s future.

We are proud to support the MBEF’s 19th Annual Manhattan Wine Auction.

Not a member? Not a problem! Visit us today!

800.854.9846 • www.kinecta.org

Minimum $5 share savings account deposit required to join Kinecta Federal Credit Union. If necessary, $10 Consumers’ Cooperative Society of Santa Monica, Inc. fee will be covered by Kinecta Federal Credit Union (equivalent to free membership). Continued membership in the Santa Monica Co-Op will be subject to an annual membership renewal fee of $10. However, no annual fee is required to maintain membership in Kinecta.
SILENT AUCTION

Ray Joseph of Shorewood Realtors
Wanda & Chuck Kaminski
Cindy & Michael Kaplan
Kasai Hair Salon
Kat Monk Studio
Kellond Architects
Erin & James Keller
Anne Kelly
Kirstie Kelly
Anne & Bill Kennedy
Edwina Klein
Michele & Mark Kordonsky
Krupp Brothers
KSL Resorts
LA Galaxy
LA Kings
Landis’ Labyrinth
Charlotte & Russ Lesser
Carey Levin
Look Optometry
Loring Wine Company
Los Angeles Lakers
Lulu’s
Ann & Don Malte
Maggie Movius & Matthew Peck
Mangiagli Surfboards
Matthew Mallon
Manhattan Beach Fire Department
Manhattan Beach Hometown Fair
Manhattan Beach Police Department
Manhattan Beach Principals
Manhattan Beach Toyota
Manhattan Village Shopping Center
Mike Matthews
Christine McCracken & Gregg Tenser

Mark McCullough
Nancy and Dana McFarland
MEGUMI-O
Ivette Santiago & Jorge Mendez-Penate
MIXT Studio
Molly’s Skin Care
Keiko Morii & Christopher Elson
Moy Skincare LLC
Donna & Eric Nakaji
Jackie & John Nixon
OB’s Bar and Grill
Minna & Duncan Orrell-Jones
Jeanne & John Oshiro
Lisa & John Owen
Pancho’s
Pasha Fine Jewelry
Peju Winery
Kim & John Petri
Pine Ridge Vineyards
Wayne Powell
Barret Pulver
Joni & Duilio Ramallo
Riley Arts
Robert Foley Vineyards
Dolly Rocker
Rock N’ Fish Restaurant
Rockit Body Pilates
Rolling Hills Country Club
Sheryl Rooker and Jeff Thaler
Michelle & Greg Rosen
Ellen Rosenberg
JD Roth
Sanguis
Iola Seligson
Silver Oak Cellars

City National
PROUDLY SUPPORTS THE
Manhattan Beach Education Foundation

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SILENT AUCTION

Sonia & Mike Simms
Skywatch
Erin & Andrew Sloves
Virginia Sogomonian & Rich Weiss
Sony Pictures Entertainment SMURFS 2
South Bay Galleria
Stage Coach Vineyards
Rhonda & Steve Staver
Wendy & Michael Stillman
Tina & Jeffrey Stout
The Strand House
Tricia Strickfaden
Study Hut
Sugar Dayne
Summer Orthodontics
Super Sports
Surf Concepts
TARSAN Stand Up Paddle
Julie & Randy ten Doesschate
Debbie Tippett & Steve Mahr
Dale Townsend
Diana Turner
Uncorked
The Veggie Grill
Venteux Vineyards
Stacy Verbiest
Kelly & Lars Viklund
Vineyard 29
Gary Vitti
Mary Walker
Kerry Walsh
Wave Rave Snowboard Shop
Susan & Bill Weintraub
Wheel of Fortune

Ann Marie & Rich Whitney
Mike Woodward Photography
Wrights
Bea & Larry Zimbalist
Andrea & Mike Zislis

Building the future

That’s what happens when we pitch in and help strengthen our community. At Ernst & Young, we’re proud to support the Manhattan Beach Education Foundation in their mission to maintain core curriculum in Manhattan Beach public schools. Building a better tomorrow really makes a difference.
ev.com
To everyone at MBEF and the Manhattan Wine Auction,
we toast nineteen years of untiring effort working to benefit
our schools and community.
Cheers.
WWW.RYDERCG.COM

Good things start with a vibrant community

When people care, it shows. Members of this community cared enough to put time and effort into making this event happen. And today, life for everyone here got a little bit richer.

Manhattan Beach Education Foundation, you’ve enriched our community.

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2013 MANHATTAN WINE AUCTION:
LIVE AUCTION LOTS

1. 2003 California Cabernet—Skillfully Produced 36
2. Up On the Roof Under the Stars 37
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The 2003 California Cabernet vintage has been characterized as uneven or irregular. A primarily cool growing season with a hot spell in September had vineyard managers racing to harvest their fruit. The best winemakers were successful, making early maturing wines that are currently drinking well. This collection represents many of those outstanding wines created by winemakers known for producing quality regardless of what Mother Nature hands them.

This impressive collection features Joseph Phelps Backus (RP 96) and Insignia (RP 94), Harlan The Maiden, Spottswoode (RP 94), Sloan (RP 96), Pahlmeyer (RP 94), Ch. Montelena (RP 93), and Chateauneuf du Pape (RP 93).

<table>
<thead>
<tr>
<th>VINTAGE</th>
<th>PRODUCER</th>
<th>LABEL</th>
<th>PARKER</th>
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<tbody>
<tr>
<td>2003</td>
<td>Beringer</td>
<td>Bancroft Ranch Vineyard</td>
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<td>Private Reserve</td>
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<tr>
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**Estimated Bid:**
$3,000 - $5,250

**Donors:**
Jon & Kim Friedman (18 bottles)
Julie & Randy ten Doesschate (3 bottles)
Sheryl Rooker & Jeff Thaler (1 bottle)
Justine and Andrew Hunter (1 bottle)
If you had to come up with a single wine than put Santa Barbara wine country on the world wine map, you would be remiss not to consider Sea Smoke.

Pitched on 600-foot hillsides overlooking the Santa Ynez River, Sea Smoke vineyards skyrocketed to Pinot Noir fame shortly after its debut vintage in 2001. Highly allocated and elegantly acclaimed for their liveliness and purity of fruit, the three blocks of Botella, Southing and Ten have produced world-class pinot year-in and year-out.

Included in this lot are 24 bottles and 4 Magnums spanning 5 vintages of Sea Smoke. Also featured are two bottles of chardonnay and a bottle of ultra-rare “One Barrel,” of which only 270 bottles are produced each year and offered one bottle at a time to its elite mailing list members.

<table>
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<tr>
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**ESTIMATED BID:** $3,000 - $5,000

**DONORS:**
- Wanda & Chuck Kaminski (7 bottles)
- Maggie Movius & Matthew Peck (6)
- Dawn & Ken Bush (5 bottles)
- Jeanne & John Oshiro (5 bottles)
- Barret Pulver (2 bottles)
- Sandi & Michael Gleason (1 bottle)
- Anne & Bill Kennedy (1 bottle)
- Erin & Andrew Sloves (1 bottle)
**LIVE LOT 6**  
**SINE QUA NON: ART IN AND ON THE BOTTLE**

Sine Qua Non wines speak to the heart and the mind. The wines are ripe and flavorful, yet gracefully balanced. These wines make the aficionado appreciate the art that went into their creation. Each vintage is unique in the wines they create, their names and the artwork on the bottle.

Manfred and Elaine Krankl started making Sine Qua Non in 1994 for Campanile Restaurant in Los Angeles and quickly achieved cult status. Never making the same wine twice, and giving them creative names like their inaugural Queen of Spades, Twisted & Bent, and A Shot In The Dark, the Krankls have created some of the top Rhone wines in California. Despite their recognition and achievement, they stick to their principals of incredibly small yields, obsessive attention to detail, and meticulous cultivation.

This collection features two 100-point wines (The Inaugural and 17th Nail), alongside two 98-point and other stunning examples.

<table>
<thead>
<tr>
<th>VINTAGE</th>
<th>PRODUCER</th>
<th>LABEL</th>
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**ESTIMATED BID:**  $6,500 - $11,000

**DONORS:**  
Virginia Sogomonian & Rich Weiss (9 bottles)  
Susan & Bill Weintraub (3 bottles)  
Cindy & Michael Kaplan (1 bottle)  
Minna & Duncan Orrell-Jones (1 bottle)

**LIVE LOT 7**  
**NEW YORK, NY: THE CITY SO NICE THEY NAMED IT TWICE**

Theater, sports, architecture, dining, or just people watching, you can never get enough of New York!

You and a guest will fly first class on American Airlines and spend three nights at the Langham Palace on Fifth Avenue (car service to and from JFK included). Included in this trip are two tickets to visit the top of the Empire State Building directly across the street from the Langham. And, what New York experience would be complete without dinner and tickets to either the theater or a sporting event.

For that special night on the town, choose your favorite outfit or dress from fashion designer Kirstie Kelly Couture’s Essentials Collection (Value $1700).

The winner of this trip, along with all the trips offered this evening, will have access to the services of a dedicated travel concierge to help plan your adventure with American Airlines as well as the hotels, transfers, and other vendors.

**ESTIMATED BID:**  $9,000 - $15,000

**DONORS:**  
American Airlines  
Ellen Regenstreif, Travel Concierge  
Kirstie Kelly

Please note: Arrangements should be made at least two months in advance of departure. Airfare valid from July 1, 2013 to July 1, 2014. Other restrictions may apply.

Theater or sporting event is limited to $250 per ticket and dinner is limited to $400. The Travel Concierge and the Manhattan Wine Auction will use its best resources to procure tickets and dinner reservations in accordance with the winner’s request, but no guarantees can be made with respect to availability.
LIVE LOT 8
A DECADE OF CHATEAU MOUTON ROTHSCHILD

Chateau Mouton Rothschild, located in the village of Pauillac in the Medoc, is simply regarded as one of the world’s best Clarets. Originally not included as a ‘First Growth’ in the Bordeaux Wine Official Classification of 1855, Mouton was the only wine subsequently given the First Growth title when it was elevated in 1973. The 1970 Mouton vintage took second place and was the highest ranked French wine in the 1976 Judgment of Paris.

Baron Philippe de Rothschild uniquely uses a famous artist of the day to design each year’s unique label. This became a permanent and significant aspect of the Mouton image with labels crafted by some of the world’s great painters and sculptors. The only exception is the 2000 gold enameled bottle.

Tonight you have the opportunity to acquire an entire decade of Mouton. These are among the most sought after wines in the world and the opportunity to acquire an entire decade is a special occurrence.

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ESTIMATED BID: $4,000 - $7,500

DONOR: Rita & Adam Goldston [8 bottles]
PJ Moysset [2 bottles]

LIVE LOT 9
TROUBLE! TAYLOR SWIFT AT STAPLES CENTER

Spend an evening enjoying Taylor Swift’s Red Tour from your own luxury suite at The Staples Center on Friday, August 23, 2013. This 12 seat suite includes Staples’ All American Buffet. VIP Parking for two cars is also included.

At the age of 20, Taylor Swift became the youngest artist in music history to win the Grammy Award for Album of the Year. She became a pop crossover star with the singles ‘Love Story’ and ‘You Belong to Me, and the singles ‘We Are Never Getting Back Together’ and ‘I knew You Were Trouble’ instantly became worldwide hits.

Don’t send your kids to this one. Grab a group of friends and have a great time!

ESTIMATED BID: $5,000 - $9,000

DONORS: Tim Jun & Kathy Kwon
COMMLine Inc.
Levy Restaurants
**LIVE LOT 10**  
A BIRD IN THE HAND

This lot contains a flock of California’s most desirable and allocated wines. Maybe it’s their supernatural connection with earth and sky; much like all great wines in the world. This is a unique collection from those wineries who feel that the birds are a representation of their craft. Scarecrow (2009), Sine Qua Non (2007), and the ever elusive Screaming Eagle (2008) are ready to fly home with you tonight.

<table>
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<tr>
<th>VINTAGE</th>
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**ESTIMATED BID:**  
$4,800 - $8,000

**DONORS:**  
Cindy & Michael Kaplan (1 bottle of Screaming Eagle)  
Virginia Sogomonian & Rich Weiss (3 bottles)  
Chris & Geoffrey Bremer (2 bottles)  
Joe Chiewphasa, Manhattan Fine Wines (2 bottles)  
Dawn & Ken Bush (1 bottle)  
Kim & Jon Friedman (1 bottle)  
Michelle & Greg Rosen (1 bottle)  
Susan & Bill Weintraub (1 bottle)

**LIVE LOT 11**  
A TRADITION UNLIKE ANY OTHER: THE MASTERS

History, prestige, elite competition and the glory of the Green Jacket...Augusta in April.

Masters tickets are the toughest tickets to secure in the world of sports, and The Masters is golf’s grandest stage. Here is your chance to experience Augusta National and the prestigious Masters Tournament while staying at historic The Partridge Inn.

The winning bidder and a friend will experience first class access and treatment throughout including the following:

- Two Tournament Badges for April 11-13
  - Friday from 1pm  
  - All day Saturday  
  - All day Sunday
- Hotel accommodations (one room)  
  - Check-in: Friday, April 11  
  - Checkout: Monday, April 14
- Hospitality in the Chevron Suite at the hotel
- Round-trip shuttle service to the Augusta National Golf Course
- Round-trip airport transfers in Augusta from Augusta Bush Field Airport
- Breakfast and dinner daily at The Partridge Inn, and special evening dinners

**ESTIMATED BID:**  
$16,000 - $25,000

**DONOR:**  
Rod Spackman, Chevron

Please note: Arrangements should be made at least two months in advance of departure.  
This package does not include transportation to or from Augusta, Georgia.
Sauternes is a small appellation in Bordeaux which produces the world’s most renowned dessert wines; some of the most valuable wines per ounce on the planet. Only when cool, foggy conditions allow the “noble rot” to shrivel Semillon grapes thus extracting high concentrations of sweet nectar, will each vine yield a mere 2-3 glasses for the enjoyment of those who appreciate the radiant sweetness to enjoy with bleu cheese, oysters or Foie Gras (but not in California).

This is a rare opportunity to acquire a pristine lot of 24 bottles of Sauternes from the most elite producers in the world, including D’Yquem (1990, 1996, 1997), Climens (2001), Rieussec (2001) and Suduiraut (1990). There are two perfect 100 and three rated 99 by the esteemed Robert Parker.

Also included is a collection late-harvest dessert wines produced by Manfred Krankl of Sine Qua Non, who is renowned for his uncanny ability to produce wine across a breathtaking spectrum with consistently high ratings and accolades.

### VINTAGE | PRODUCER | LABEL | VARIETAL | PARKER | WS
--- | --- | --- | --- | --- | ---
2001 | Château Climens | - | Sauternes | 100 | 97
2001 | Château Climens | - | Sauternes | 100 | 97
2003 | Château Climens | - | Sauternes | - | 96
2003 | Château Climens | - | Sauternes | - | 96
2003 | Château Coutet | - | Sauternes | - | 95
2003 | Château Coutet | - | Sauternes | - | 95
2001 | Château Rieussec | - | Sauternes | 99 | 100
2001 | Château Rieussec | - | Sauternes | 99 | 100
2003 | Château Rieussec | - | Sauternes | - | 95
2003 | Château Rieussec | - | Sauternes | - | 95
1990 | Château Suduiraut | - | Sauternes | - | 95
1990 | Château Suduiraut | - | Sauternes | - | 95
1989 | Château D’Yquem | - | Sauternes | 97 | -
1989 | Château D’Yquem | - | Sauternes | 97 | -
1990 | Château D’Yquem | - | Sauternes | 99 | -
1996 | Château D’Yquem | - | Sauternes | 95 | -
1996 | Château D’Yquem | - | Sauternes | 95 | -
1996 | Château D’Yquem | - | Sauternes | 95 | -
1996 | Château D’Yquem | - | Sauternes | 95 | -
2008 | Sine Qua Non | Jinete Bajo Vin de Paille | Roussane | 96 | -
2008 | Sine Qua Non | Jinete Bajo Vin de Paille | Roussane | 96 | -
2008 | Sine Qua Non | Jinete Bajo Vin de Paille | Roussane | 96 | -

* All bottles are 375ml

**ESTIMATED BID:**
$3,600 - $6,000

**DONORS:**
Ivette Santiago & Jorge Mendez-Penate (12 bottles)
Joni & Dulio Ramallo (12 bottles)
Virginia Sogomonian & Rich Weiss (9 bottles)
**LIVE LOT 13**

MASTER CHEF ALL-STARS AT YOUR HOUSE, OR THE STRAND

Enjoy an intimate dining experience for ten in the California home of Richard and Susan Walker, located on the Strand, or in the comfort of your own home. The evening’s five-course cuisine will be prepared by California’s finest culinary masters: Timothy Hollingsworth (formerly of French Laundry), Michael Cimarusti (Providence), Josiah Citrin (Mélisse), Walter Manzke (Petty Cash), Neal Fraser (The Strand House), and Greg Hozinsky (The Strand House).

Your dinner will be accompanied by wine pairings hand-selected by Michael Zislis, from The Strand House’s private wine cellar. The evening may also be photographed by a nationally recognized magazine publication.

Dinner created by five acclaimed chefs – ah, the good life!

**ESTIMATED BID:**

$10,000 - $20,000

**DONORS:**

Susan & Bill Bloomfield  
Mandy & Heath Gregory  
Joanne & Jim Hunter  
Andrea & Michael Zislis

Please note: Valid on a Sunday night only. Date to be mutually agreed upon and is based upon availability.  

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**LIVE LOT 14**

GROWING UP (CONT.)

Over the course of a year, our children experience challenges and develop individual characteristics which make them truly unique. The end result is only created through time and nurturing. The same holds true for the great wines of the world. Every vintage is a new test of a winemaker’s expertise, and the opportunity to experience the difference one year to the next can be astonishing.

This compilation of vertical collections offers you the opportunity to experience legendary wines from California one year to the next. It features three years of each Araujo, Bryant, and OVID. Finding four years of Blankiet and every year of Futo ever produced is unimaginable. Top it off with seven years of Gemstone and Peter Michael, along with five years of OVID and you can be in vertical nirvana.

**ESTIMATED BID:**

$7,500 - $12,500

**DONORS:**

Jeanne & John Oshiro (10 bottles)  
Sheryl Rooker & Jeff Thaler (7 bottles)  
Rita & Adam Goldston (6 bottles)  
Rhonda & Steve Staver (6 bottles)  
Dawn & Ken Bush (2 bottles)  
Chris & Geoffrey Bremer (2 bottles)  
Virginia Sogomonian & Rich Weiss (2 bottles)

**VINTAGE** | **PRODUCER** | **LABEL** | **VARIETAL** | **PARKER** | **WS**
---|---|---|---|---|---
2007 | Araujo | Eisele Vineyard | Cabernet Sauvignon | 93 | -
2008 | Araujo | Eisele Vineyard | Cabernet Sauvignon | 97 | -
2009 | Araujo | Eisele Vineyard | Cabernet Sauvignon | 97 | -
2006 | Blankiet Estate | Paradise Hills | Cabernet Sauvignon | 95 | -
2007 | Blankiet Estate | Paradise Hills | Cabernet Sauvignon | 97 | -
2008 | Blankiet Estate | Paradise Hills | Cabernet Sauvignon | 95 | -
2009 | Blankiet Estate | Paradise Hills | Cabernet Sauvignon | - | -
2007 | Bryant Family Vineyards | Napa Valley | Cabernet Sauvignon | 95 | -
2008 | Bryant Family Vineyards | Napa Valley | Cabernet Sauvignon | 94 | -
2009 | Bryant Family Vineyards | Napa Valley | Cabernet Sauvignon | 97 | -
2004 | Futo | - | Red Wine | - | -
2005 | Futo | - | Red Wine | 96 | -
2006 | Futo | - | Red Wine | 91 | -
2007 | Futo | - | Red Wine | 98 | -
2008 | Futo | - | Red Wine | 96 | -
2009 | Futo | - | Red Wine | 94 | -
2000 | Gemstone | - | Red Wine | 91 | -
2001 | Gemstone | - | Red Wine | 94 | -
2002 | Gemstone | - | Red Wine | - | -
2003 | Gemstone | - | Red Wine | 91 | -
2004 | Gemstone | - | Red Wine | 95 | -
2005 | Gemstone | - | Red Wine | 95 | -
2006 | Gemstone | - | Red Wine | 93 | -
2005 | Ovid | Napa Valley | Red Wine | 94 | -
2006 | Ovid | Napa Valley | Red Wine | 93 | -
2007 | Ovid | Napa Valley | Red Wine | 97 | -
2008 | Ovid | Napa Valley | Red Wine | 93 | -
2009 | Ovid | Napa Valley | Red Wine | 98 | -
2003 | Peter Michael | Les Pavots | Red Wine | 94 | 92
2004 | Peter Michael | Les Pavots | Red Wine | 93 | 95
2005 | Peter Michael | Les Pavots | Red Wine | 95 | 95
2006 | Peter Michael | Les Pavots | Red Wine | 96 | 95
2007 | Peter Michael | Les Pavots | Red Wine | 97 | 95
2008 | Peter Michael | Les Pavots | Red Wine | 95 | 98
2009 | Peter Michael | Les Pavots | Red Wine | - | -
**LIVE LOT 15**

SIX SHADES OF GRAY

Some of the world’s most renowned wine producers, particularly in California, separate vineyards into unique blocks which best suit the clones that are planted. The microclimates within these vineyards—shades of grey—can create mercurial personalities. You can’t predict the submissive complexities of the wine from one block to another, any more than the personalities that make up the wine maker’s eccentricities. The opportunity to experience side-by-side the differences in a wine produced from different blocks in the same vineyard can be profoundly stimulating, bringing you to your knees.

You can acquire this collection of six horizontal efforts from world-class wine producers such as Abreu (horizontals from 2007 and 2008), Ovid (2009 horizontal), Marcassin (2007 horizontal), Peter Michael (2010 horizontal), Quilceda Creek (horizontals from 2008 and 2009) and Hundred Acre (2006). Included in this collection are eleven Parker 98 or 99 bottles, and Abreu’s 2007 perfect Parker 100-point wine.

Be the Christian to your Anastasia. Purchase this collection and enjoy it in your red room.

<table>
<thead>
<tr>
<th>VINTAGE</th>
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**ESTIMATED BID:**

$4,500 - $8,500

**DONORS:**

Virginia Sogomonian & Rich Weiss (15)
Chris & Geoffrey Bremmer (3)
Dawn & Ken Bush (2)

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**LIVE LOT 16**

A TALE OF TWO CITIES: PARIS AND LONDON

You and a guest will spend two nights in London and two in Paris, traveling via Eurostar first class through the Chunnel. You will fly business class on American Airlines to either London or Paris, returning from the other city.

In London you will be in residence at the Corinthia Hotel in Whitehall Place. The Corinthia lies in the very heart of the city overlooking the Thames and Trafalgar Square and combines luxury and tradition with personal and intuitive service. Spend your days visiting London’s National Gallery and Royal Opera House, The London Eye, Palace of Westminster, Piccadilly Circus, and Tower Bridge. As one of the most ethnically-diverse cities in the world, spend your evenings exploring the many cuisines this city has to offer.

In the City of Lights, you will spend two nights at the Hotel D’Aubusson on Paris’ Left Bank. This 17th Century stately home located in Saint-Germain des Pres, remains true to the by-gone days and features a solid oak porte-cochere, Versailles parquet floors and Burgundy stone, yet combines all of the modern comforts and amenities of a world class hotel. Spend your two days strolling the Champs-Elysees past the Arc de Triomphe, stroll through Montparnasse and the Latin Quarter and, of course, climb the Eiffel Tower.

The winner of this trip, along with all the trips offered this evening, will have access to the services of a dedicated travel concierge to help plan your adventure with American Airlines as well as the hotels, transfers, and other vendors.

**ESTIMATED BID:**

$20,000 - $35,000

**DONORS:**

American Airlines
Ellen Regenstreif, Travel Concierge

Please note: Arrangements should be made at least two months in advance of departure.
Airfare valid from July 1, 2013 to July 1, 2014. Travel Monday through Thursday. Other restrictions may apply.
Bordeaux produces some of the most expensive and prestigious wines in the world. Bordeaux’s terroir is quite varied, and with some 8,500 producers and 54 appellations, its average annual production of over 700 million bottles is quite varied as well.

Patience will reward the winning bidder of this superlative lot of French Bordeaux, from such prestigious appellations as Paulliac, Margaux, and Saint-Estèphe. These bottles will continue to age slowly and beautifully and some are approachable now with some decanting.

1999 dominates this collection with First Growths Ch. Haut Brion (RP 93), Latour (RP 94), Margaux (RP 94) and Lafite Rothschild (RP 95), as well as 1999 Palmer (RP 95), Pavie (RP 95) and Monbousquet (RP 94). The legendary 2000 vintage is also well represented with Ch. Pavie Macquin (RP 95), Pichon-Longueville (RP 97) and La Consteillante.

These French classics will make a meaningful addition to any cellar.

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**Bordeaux Classics (cont.)**

**Estimated Bid:**
$6,500 - $11,000

**Donors:**
Ivette Santiago & Jorge Mendez-Penate (10 bottles)
Jackie & John Nixon (4 bottle)
Anne & Bill Kennedy (3 bottles)
Lana & Rich Rizika (1 bottle)
Toni Andrews & Richard Gronbach (1 bottle)
Penny & George Bordokas (1 bottle)
Dawn & Ken Bush (1 bottle)
Dawn & John Crawford (1 bottle)
Wanda & Chuck Kaminski (1 bottle)
Michele & Mark Kordonsky (1 bottle)
Cindy & Michael Kaplan (1 bottle)

First, enjoy a 12-person catered event suite at Staples Center for one of the two 2013-14 regular season Clippers home games vs the San Antonio Spurs in one of the most desirable suites in Staples Center. The suite is located at center court on the lowest suite level and includes Staples’ All American Buffet.

If that wasn’t good enough, how about four front row (not courtside) seats to a Lakers home game during the 2013-14 season? Tickets also include entrance into the Exclusive Chairman’s Club during half time where many celebrities escape the crowd. Includes valet parking for one car.

**Estimated Bid:**
$10,000 - $17,000

**Donors:**
Time Warner Cable Sports (Clippers)
The Lakers, Tim Harris (Lakers)
Levy Restaurants

Please note: The Lakers’ game is to be a mutually agreed upon regular season game. The Clippers’ game will be determined when the schedule is announced.
<table>
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**ESTIMATED BID:**
$3,800 - $6,000

**DONORS:**
Joe Chiewphasa - Manhattan Fine Wines (2 bottles)
Cindy & Michael Kaplan (2 bottles)
Toni Andrews & Richard Gronbach (1 bottle)
Penny & George Bordokas (1 bottle)
Dawn & Ken Bush (1 bottle)
Martha & Ron Doornink (1 bottle)
Rita & Adam Goldston (1 bottle)
Wanda & Chuck Kaminski (1 bottle)
Minna & Duncan Orrell-Jones (1 bottle)
Virgina Sogomonian & Rich Weiss (1 bottle)

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**LIVE LOT 20**

SpaceX: Rocket Factory Tour

The sky is not the limit when you bid for your chance to visit SpaceX's rocket and spacecraft factory in Hawthorne, California. Founded by entrepreneur Elon Musk (PayPal, Tesla Motors, SolarCity), SpaceX designs, manufactures and launches the world’s most advanced rockets and spacecraft with the goal of ultimately making it possible for people to live on other planets.

Your winning bid will get eight space fans of any age access to the SpaceX headquarters. There you will tour the world’s largest facility for design, fabrication and assembly of rockets, engines and spacecraft. You will see Falcon 9 rockets being assembled, Merlin engines being constructed and Dragon spacecraft in production, and perhaps even a Dragon that has returned from space!

This tour is not available to the general public, so bid high, because the sky is no longer the limit!

**ESTIMATED BID:**
$8,000 - $15,000

**DONORS:**
Elon Musk and SpaceX

Please note: Open to US citizens and permanent residents, pending clearance by SpaceX security. Time and date to be arranged by mutual agreement.
Tonight you have the opportunity to acquire a collection of wines that have received the coveted Robert Parker 100 rating. Each of these wines individually is among the most sought after wines in the world and the opportunity to acquire a 12-bottle collection of unimpeachable providence is truly a once-in-a-lifetime event. This collection features both California and French producers, including the coveted 1997 Screaming Eagle and the 1989 Ch. La Mission Haut-Brion.

### Vintage Producer Label Parker
- 1997 Abreu Madrona Ranch 100
- 2006 Alban Reva 100
- 1997 Bryant Family - 100
- 2009 Chateau Cos D'Estournel Saint-Estephe 100
- 1989 Chateau La Mission Haut-Brion Pessac Leognan 100
- 2007 Colgin IX Estate 100
- 1992 Dalla Valle Maya 100
- 1997 Harlan Estate Estate 100
- 1997 Harlan Estate Estate 100
- 2007 Saxum James Berry 100
- 1997 Screaming Eagle - 100
- 2005 Sine Qua Non Atlantis Fe 2031a 100

**Estimated Bid:**
$12,500 - $21,000

**Donors:**
Martha & Ron Doornink (6 bottles – Including Screaming Eagle)
Minna & Duncan Orrell-Jones (2 bottles)
Dawn & Ken Bush (1 bottle)
Cindy & Michael Kaplan (1 bottle)
Claudia & Norm Levin (1 bottle)
Susan & Bill Weintraub (1 bottle)
Tonight, with your help, the MBEF Endowment reaches its first major milestone: $10 million. That's the point at which the Endowment can begin paying returns to our schools.

If that isn't cause for celebration, what is?

With that in mind, we've gathered together 16 bottles of the finest bubbly ever; a collection of bottles that would be impossible to find in any one place. Plus, included is a commemorative magnum of Champagne Thienot, the official champagne of the Academy Awards.

Included in this lot are Moët & Chandon Dom Perignon and Dom Perignon Rose, Louis Roederer Cristal Rose Brut and Laurent-Perrier Cuvee Rose.

Every sip of this lot should serve to remind you that your generosity helped our schools attain a level of excellence that will enable generations of children to succeed. For every glass you raise, thousands will one day raise a celebratory glass of their own.

I only drink champagne when I’m happy, and when I’m sad. Sometimes I drink it when I’m alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it—unless I’m thirsty.

-Lily Bollinger

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**ESTIMATED BID:**
$5,200 - $11,000

**DONORS:**
- Brad Jones (3 bottles)
- Champagne Thiénot (3 bottles)
- Sheri & Rob Lietzow (3 bottles)
- Michelle & Greg Rosen (2 bottles)
- Dawn & Ken Bush (1 bottle)
- Rita & Adam Goldston (1 bottle)
- Barret Pulver (1 bottle)
- Virginia Sogmonian & Rich Weiss (1 bottle)
- Christine McCracken & Gregg Tenser (1 bottle)

The best way to get to Napa is to get there directly—on an Embraer Jet. Wine tastings, vineyard and winery tours, inspired meals, and dramatic scenery are all a part of the Napa experience. Add to that three double rooms at the Harvest Inn in St. Helena and the 6 of you have the makings for an amazing Napa weekend.

Depart Friday afternoon and spend a relaxing evening in Napa. Saturday morning, your driver will pick you up in an SUV for a day of tasting around Napa. Your day will include a special tasting and lunch experience, as well as a private tasting at Forman Winery in the afternoon.

Includes:
- Private Jet Experience for three couples (6 passengers) with departure on a Friday afternoon from Torrance, LAX, Santa Monica or Van Nuys, and return on Sunday
- 3 rooms, 2 nights, double-occupancy rooms at the Harvest Inn in St. Helena
- Full day (8 hours) of wine touring on Saturday with 2 planned tastings and lunch

**ESTIMATED BID:**
$12,000 - $19,500

**DONOR:**
Embraer Executive Jets

Please note: Please plan as far in advance as possible. October and May are difficult months for procuring rooms on short notice, and room price is capped at $550 per night. Lunch and tasting experiences are on an as available basis, and if not available, the Manhattan Wine Auction will use its best efforts to procure comparable substitutes.
The Dow Jones Industrial Average is comprised of 30 world-class, well-managed, companies representing the diversity of the world's economy. Companies such as Chevron, Walt Disney, Coca-Cola, Microsoft, and Wal-Mart are some of the best known names in corporate America just as Harlan, Araujo, Caymus, Spottswood, Colgin and Dunn are some of the best known, most respected names in California.

The performance of this 36-bottle portfolio of Blue Chip wine has been in the top quartile year-in and year-out. It has produced enviable long-term investment returns that would make any manager a star.

Included in this Blue Chip portfolio are Maybach 2008 (RP 96) and 2009 (RP 94), Harlan Estate 2006 (RP 96) and 2009 (RP 97), Futo 2009 (RP 97), a 3-pack of Abreu Howell Mountain (RP 95), Spottswood 2005 (RP 96) and Colgin 2008 (RP 96).

Invest today before this market gets away from you.

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**ESTIMATED BID:**

$6,500 - $11,000

**DONORS:**

- Rhonda & Steve Staver (10 bottles)
- Virginia Sogmonian & Rich Weiss (7 bottles)
- Chris & Geoffrey Bremer (3 bottles)
- Christine McCracken & Gregg Tenser (3 bottles)
- Lisa & Ken Baronsky (2 bottles)
- Dawn & John Crawford (2 bottles)
- Kim & Jon Friedman (2 bottles)
- Jeanne & John Oshiro (2 bottles)
- Dawn & Ken Bush (1 bottle)
- Anne & Bill Kennedy (1 bottle)
- Joni & Duilio Ramallo (1 bottle)
- Erin & Andrew Sloves (1 bottle)
- Bea & Larry Zimbalist (1 bottle)
Long before Miles in “Sideways” extolled the virtues of Pinot Noir, this varietal has been the pinnacle of winemaking craft going back to the Burgundy region of France in the 4th century. Complex and elusive to grow, many winemakers choose to shirk this grape for less finicky crops. Those that have risen to the challenge are vinting some of the most highly acclaimed wines in the world.

This collection contains stunning examples from all over California such as Kistler, Dumol, Aubert, Kosta Browne and a new superstar in Paul Lato. Also featured are some premiere examples of old-world Burgundy. Domaines Leroy, Marquis D’Angerville, and George Roumier are shining examples of this French region’s elite producers.

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ESTIMATED BID: $5,500 - $10,000

DONORS:
Virginia Sogomonian & Rich Weiss (10 bottles)
Martha & Ronald Doornink (9 bottles)
Dawn & John Crawford (6 bottles)
Kim & John Petri (5 bottles)
Erin & Andrew Sloves (3 bottles)
Erin & James Keller (1 bottle)
**LIVE LOT 27**  
**WARM SUMMER NIGHTS**  

A perfectly chilled chardonnay on the patio reminiscing with friends is always a treat. Opening any one of these bottles will turn any night into a special occasion and an evening to remember.

Many of California’s elite chardonnay producers are represented in this collection, such as Aubert, Konsgaard, and Peter Michael. The scores are off the charts, including a perfect 100-point effort from Marcassin and a couple of 96-point wines from Kistler.

Get out your ice bucket and invite some friends over tomorrow to share one of these beauties!

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**ESTIMATED BID:**  
$3,400 - $5,600

**DONORS:**  
Virginia Sogomonian & Rich Weiss (15 bottles)  
Erin & Andrew Sloves (6 bottles)  
Jackie & John Nixon (2 bottles)  
Michelle & Greg Rosen (2 bottles)  
Julie & Randy ten Doesschate (1 bottle)

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**LIVE LOT 28**  
**GET YOUR BOY BAND ON: ONE DIRECTION AT STAPLES CENTER**

It’s hard to believe that just two years ago Niall Horan, Zaya Malik, Liam Payne, Harry Styles and Louis Tomlinson didn’t even know each other. But with the help of the UK’s biggest television show, the X Factor, they have become a global phenomenon.

Enjoy the hottest boy band in town this summer, One Direction, from a private suite at The Staples Center on Friday, August 9, 2013. This 12 seat suite includes Staples’ All American Buffet for you and your guests to enjoy. Also, two VIP parking spots are included.

If one boy band isn’t enough, come early and enjoy the music of the Australian Band 5 Seconds of Summer before the show.

**ESTIMATED BID:**  
$4,000 - $7,000

**DONORS:**  
Tim Jun & Kathy Kwon  
COMMLine Inc.  
Levy Restaurants
Chef Owner Scott Conant, recently named Food Network’s Chopped “All Star,” brings to Scarpetta Beverly Hills modern, earthy and refined Italian cuisine with the finest seasonal ingredients. Found also in New York City and other select locales, Scarpetta has garnered glowing reviews, including a selection as one of the “Best New Restaurants in America” by Esquire magazine and a nomination for “Best New Restaurant from the James Beard Foundation.”

This year’s Chairman Emeritus dinner will be held at Scarpetta, located within the Montage Beverly Hills, a hotel that captures all the glamour and sophistication of its world-renowned setting. The chef will prepare a customized five-course dinner for up to twenty guests, uniquely tailored for this occasion and paired with the wines listed below.

The winner of this lot will certainly have an experience exceeding any foodie’s expectations, as Scarpetta will host the guests in a private dining room tucked away above the restaurant with a patio overlooking the Beverly Canon Gardens.

Cheers to our Emeritus for not only providing this amazing flight of wines, but also for making this meal an experience.

**VINTAGE** | **PRODUCER / LABEL** | **VARIETAL** | **QUANTITY** | **PARKER** | **WS**
--- | --- | --- | --- | --- | ---
2002 | Dom Perignon | Champagne | 3 | 96 | -
2011 | Aubert Lauren | Chardonnay | 3 | - | -
2009 | George Vintage VII Hansen | Pinot Noir | 3 | - | -
2005 | Gemstone | Red Wine | 3 | 95 | -
2007 | Pride Mountain Reserve | Cabernet Sauvignon | 3 | 95 | -

**ESTIMATED BID:**
$6,000 - $10,000

**EMERITUS DONORS:**
Penny & George Bordokas
Wanda & Chuck Kaminski
Jeanne & John Oshiro
Michelle & Greg Rosen
Sheryl Rooker & Jeff Thaler

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With its unique position between North and South America, Belize hosts some of the planet’s greatest biodiversity and varied climates. Low population density and minimal deforestation ensure plenty of forest land for animals ranging from Jaguars to Macaws. Offshore, the second largest barrier reef system in the world provides the hemisphere’s best snorkeling and diving. And, as a former British Colony, English is the official language.

You and a guest will fly business class on American Airlines to Belize International Airport. You will spend 2 nights in an oasis of luxury, Francis Ford Coppola’s Blancaneaux Lodge in the Cayo District. Your Garden View Cabana will be located within the resort’s 70 acres surrounded by rolling hills, pine forests and the Privassion Creek. Blancaneaux Lodge is also next to Mountain Pine Ridge Reserve, 100,000 acres of some of the most pristine nature reserve in the world.

You will then travel by small aircraft to Turtle Inn near Placencia for 2 nights. This 25-room seafront hideaway combines natural wonders with luxury style. Your individual thatched garden view cottage will be decorated with handcrafted Balinese furnishings. Just beyond the steps of your private deck are the white sand beaches dissolving into the clear Caribbean Sea. Whether you stay close and enjoy the three restaurants and rejuvenating spa, explore the coral reef just offshore, hike to hidden lagoons, canoe up the Monkey River or bike into town, you will never forget your experience at Francis Ford Coppola’s Turtle Inn.

The winner of this trip, along with all the trips offered this evening, will have access to the services of a dedicated travel concierge to help plan your adventure with American Airlines as well as the hotels, transfers, and other vendors.

**ESTIMATED BID:**
$6,000 - $10,000

**DONORS:**
American Airlines
Ellen Regenstreif, Travel Concierge

Please note: Arrangements should be made at least two months in advance of departure. Airfare valid from July 1, 2013 to July 1, 2014. Other restrictions may apply.
LIVE LOT 31  BRIGHT, VERSATILE AND PERFECT FOR ANY OCCASION

A stellar white wine, like a fine Chardonnay, is difficult to produce but easy to enjoy! It should be bright, versatile and perfect for any occasion. Like a fine vintage, this white rose cut diamond pendant meets those requirements and more! This spectacular floral inspired piece is a virtual bouquet of discernment! A center bud of 1.32 carats surrounded by nine diamond petals with a total weight of 2.45 carats, all crafted by hand and set in precious platinum.

ESTIMATED BID: $18,000 - $25,000

DONOR: Mary Kelley, 23rd Street Jewelers

LIVE LOT 32  DINNER ON THE STRAND

August 31, 2013 will be an evening that twelve guests will simply never forget.

The setting for this unforgettable evening is the recently completed Strand home of Ellen and Brad Scott. Designed by award winning architect Dean Nota and featured in the 2011 Holiday Home Tour, this home embodies the quintessential essence of Southern California modernism beach living.

Your meal will be prepared by local chef David Slatkin. After training at the Culinary Institute of America in Hyde Park, NY, David’s impressive resume includes L’Orangerie, Hotel BelAir, Areole (NYC) and opening Descansos. Chef Slatkin will prepare and serve a meal complimenting the inimitable flight of wines served by your hosts.

The wines below speak for themselves. Your hosts and their home will provide for a magical evening.

<table>
<thead>
<tr>
<th>VINTAGE</th>
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<td>Port</td>
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ESTIMATED BID: $12,000 - $22,000

DONORS: Ellen & Brad Scott

Please note: Twelve guests will be joined by the hosts, Ellen and Brad Scott the evening of August 31, 2013. This date is not flexible.
The Rhone region of France offers two vastly different contrasts to winemaking. From the North is born massively structured, highly-tannic syrah that will stand up to decades of cellaring. The Southern Rhone is known for meaty blends of grenache, syrah and mouvedre. The French call this wild, gamey quality “sauvage.”

This collection of bottles includes some of the best Rhone wines in the world, including three perfectly-rated 100-point examples from Domaine de La Janasse, M. Chapoutier and Domaine Pierre Usseglio et Fils. Also featured are some of the best Rhones California has to offer from Sine Qua Non, Alban and Paul Lato.

### LIVE LOT 33

**QUE SYRAH**

**SYRAH**

**| VINTAGE | PRODUCER | LABEL | VARIETAL | PARKER | WS |
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**ESTIMATED BID:**

$4,500 - $7,500

**DONORS:**

- Joni & Duilio Ramallo (9 bottles)
- Kim & John Petri (7 bottles)
- Minna & Duncan Orrell-Jones (3 bottles)
- Susan & Bill Weintraub (3 bottles)
- Lily Chang & Jeff Konumbo (2 bottles)
- Michelle & Greg Rosen (2 bottles)
- Toni Andrews & Richard Gronbach (1 bottle)
- Virginia Sogomonian & Rich Weiss (1 bottle)
- Julie & Randy ten Doesschate (1 bottle)

There are some things money can’t buy, even in Downtown Manhattan Beach. For an entire year your Manhattan Beach VIP card will grant you unique access. This auction lot goes far beyond discounts, gift cards and merchandise as the Downtown Manhattan Beach Business and Professional Association has procured access you cannot buy.

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- Chef experiences
- Dinners
- Daily and weekly food and beverage experiences
- Personal shopping
- Gift cards

Don’t miss the chance to live the Manhattan Beach Celebrity Life Style!

**ESTIMATED BID:**

$3,000 - $10,000

**DONORS:**

- Allison by the Beach
- Aqua Salon
- Bella Beach
- Bella Beach Kids
- Bo Bridges Photography
- Chez Soi
- Chique
- Cielo
- Darren’s Restaurant
- Jill Roberts
- Le Pain Quotidien
- Leafy Greens
- LOOK! Optometry
- Manhattan Beach Farmers Market
- Manhattan Denim
- Margaret O’Leary
- NikauKai
- Paradise Bowls
- Rice Sake and Real Food
- Simms Restaurants
- Shore Fit
- Tabula Rasa Essentials
- Trilogy Spa
- Waterleaf Interiors
- Zenka Luxe
- Zislis Group
Perched high atop Spring Mountain, Pride winery boasts stunning views of Mount St. Helena to the East and vineyards in all directions. As beautiful as the view, the wines are the real reason you visit. Big red wines on the black fruit side of the ripeness spectrum, yet the wine makers are able to maintain balance, nuance and complexity. Pride wines are approachable in youth, yet as age worthy as anything else in your cellar.

On behalf of the Manhattan Wine Auction and the Manhattan Beach Education Foundation, we thank you for celebrating our schools and our community. We hope you enjoyed your evening and if you have not yet won a live auction lot, close your eyes, hold your breath and extend your arm straight up!

In keeping with Manhattan Wine Auction tradition, our concluding lot this evening celebrates our community’s teachers, striving for excellence year in and year out.

### VINTAGE  PRODUCER / LABEL  VARIETAL  FORMAT  PARKER  WS

<table>
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<tr>
<th>VINTAGE</th>
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### ESTIMATED BID:

$4,000 - $6,750

### DONORS:

Penny & George Bordokas (18 bottles)
Wanda & Chuck Kaminski (18 bottles)
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Mayor Pro Tem Amy Howorth
Council Members:
Wayne Powell  Mark Burton  Tony D’Ernco

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We are hoping the second generation can take over and we can go to Fiji!

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~Stephanie Ferguson

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FORMER MAYOR OF MANHATTAN BEACH
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The MBEF Board of Directors holds monthly open-session meetings the second Tuesday of the month, 7:30PM at the MBUSD Office Board Room, 325 South Peck Ave. Visitors are welcome.