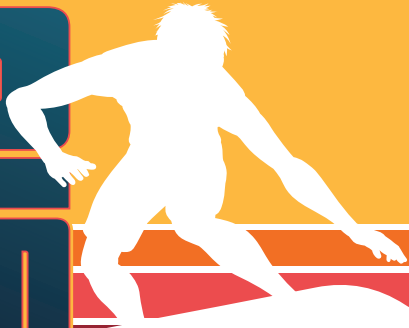


Manhattan Wine Auction



**Saturday,
June 12, 2021**

A VIRTUAL EVENT

BENEFITING THE
MANHATTAN BEACH
EDUCATION FOUNDATION
AND ENDOWMENT



Event Highlights

- Virtual tastings featuring distinguished wines, spirits and craft beers
- In-home culinary & wine experiences that include incredible meals from the finest local restaurants paired with exquisite wines from our Reserve Room winery partners
- Luxury Travel Raffle
- Livestream event featuring musical entertainment
- Online silent and live auctions, including fine and collectible wines and spirits, extraordinary trips, one-of-a-kind dinners and experiences, art and sports memorabilia, and so much more

Schedule of Events

March 15

In-Home Culinary & Wine
Experiences On Sale

May 1

Virtual Tastings On Sale

Raffle Tickets On Sale

June 5

Silent Auction Opens Online

Live Auction Preview

June 12

5:00 - 7:00PM

Virtual Tastings — two sessions

In-Home Culinary &
Wine Experiences

7:00PM

Manhattan Wine Auction
Livestream Event

Paddle Raise

Raffle Drawing

Musical Entertainment

Live Auction

Silent Auction — closes at 8:30PM

Contact

General Inquiries

manhattanwineauction.com | information@manhattanwineauction.com | 310.303.3342

In-Home Culinary & Wine Experiences Inquiries

David Brennan david@mbef.org | 310.303.3342

Silent Auction Inquiries

Erin Levin auction@manhattanwineauction.com | 310.200.5297

Wine Donation Inquiries

Rich Janson donations@manhattanwineauction.com | 310.874.3384

**27TH
ANNUAL**

In-Home Culinary & Wine Experiences

To bring the tradition of the Manhattan Wine Auction home to you, we are offering amazing In-Home Culinary & Wine Experiences. These experiences include incredible meals from the finest local restaurants paired with exquisite wines from our Reserve Room winery partners. Choose from the following levels with varying benefits: Estate (serves 12), Vineyard (serves 12), and Magnum (serves 6). Make June 12th a night to raise your glass in support of our schools!

Experience 1



The Arthur J

Estate	\$14,000
Vineyard	\$12,000
Magnum	\$4,800

The Arthur J is the ultimate neighborhood steakhouse. Michelin-starred Chef-owner David LeFevre provides his own take on steakhouse favorites grilled over a wood fire and served alongside dishes inspired by his roots, travels and the best artisanal ingredients. Chef David has designed a six course tasting menu specifically for the Manhattan Wine Auction that highlights the best of The Arthur J. Fairchild Napa Valley has assembled their best Stones wines to accompany.

Menu

Truffle Salmon Tartare crisp fuji apple, persian cucumber, hass avocado puree, black truffle vinaigrette

Seared Diver Scallops creamy polenta, morel mushrooms, local asparagus, tarragon butter

White Oak Grilled 10oz New York topped with buttered blue crab

Truffle & Butter Laden Mashed Potatoes

Charred Broccolini with pine nuts, currants and garlic

Chocolate Tart with bruleed banana, vanilla-malt chantilly cream, candied hazelnuts

FAIRCHILD

NAPA VALLEY

The wines of Fairchild Napa Valley provide unique opportunities to experience the varied terroir of the Napa Valley. Fairchild seeks out and selects vineyards whose reputations for producing great fruit support their mission to ensure that their Cabernet Sauvignon wines impart a standard of excellence worthy of your table.

Wine

2018 Stones Longitude Latitude

2018 Stones No. 2

2018 Stones No. 3

Experience 2



SLAY
steak + fish house

Estate	\$10,000
Vineyard	\$8,000
Magnum	\$3,200

Just named Best Fine Dining Chef — Southbay for 2021 by Best of Los Angeles, Chef David Slay is making waves with his new venture in Manhattan Beach. Slay Steak + Fish House features grass-fed beef, sustainable seafood, as well as locally-sourced vegetable and vegan options. Enjoy this incredible meal paired with impeccable wines from Arrow&Branch.

Menu

Steak Tartar cornichons, capers, dijon mustard, hand-rolled crackers

Charred Shrimp garlic, calabrian pepper butter

Burrata housemade jam, balsamic syrup

Fresh Clipped Greens from Slay Estate & Vineyard, herb vinaigrette

Filet Mignon stuffed with prosciutto, pommery mustard sauce, twice baked potato, asparagus

Fruit Galette

ARROW&BRANCH

NAPA VALLEY

Arrow&Branch seeks to produce wines with precision, power and elegance, but most importantly, true to the vineyards they come from. Arrow&Branch sources its fruit from unique and exquisite vineyard sites, such as Vine Hill Ranch, Beckstoffer Dr. Crane, Arrow&Branch, Lewelling and Stagecoach, which are all noted for having exceptional Napa Valley terroir. Enjoy this selection of wine that represents the essence of Arrow&Branch.

Wine

2020 Sauvignon Blanc "Stagecoach Vineyard"

2017 Cabernet Sauvignon "Black Label"

2017 Red Wine "Right Bank Blend"

In-Home Culinary & Wine Experiences continued

Experience 3



Estate	\$10,000
Vineyard	\$8,000
Magnum	\$3,200

M.B. Post is known for a playful, artisan menu of small plates, built to be shared and served in a gracious and welcoming environment. Michelin-starred Chef David LeFevre, has built a six course tasting menu that takes you on a culinary journey in the comfort of your home. Paired with this menu is an incredible selection of wines from Memento Mori.

Menu

Crispy Chickpea Fritter creamy feta sauce with roasted jalapeño, burnt honey-pomegranate-raisin chutney and dill

Smoked Salmon Sashimi horseradish whipped cream, red beet puree, everything spice, fresh dill

Seared Diver Scallop brentwood corn puree, roasted sweet pepper jam, petite cilantro

Mashed Cauliflower with Goat Cheese buttered peas and lemon

Cumin Crusted Lamb Loin with mint chimichurri

Lemon Ricotta Pound Cake with whipped crème fraîche, macerated gaviota strawberries



MEMENTO MORI

Memento Mori, which means “Remember That You Will Die” in Latin, was founded with the express intent of “Remembering To Live.” Memento Mori is sourced from five of the best vineyards in all of Napa Valley to provide one flagship wine. Memento Mori, and its famed Winemaker Sam Kaplan, blend their unique characteristics — elegance, power, finish, and longevity — to create a perfectly balanced wine that seduces the palate year after year.

Wine

2019 Memento Mori Sauvignon Blanc

2018 Memento Mori Flagship Cabernet

2018 Memento Mori Vine Hill Ranch

Experience 4



Estate	\$9,000
Vineyard	\$7,000
Magnum	\$2,800

Slay Italian Kitchen is known for its fresh, authentic and innovative cuisine with a rustic Italian flair. Fresh and dried pastas, meats, seasonal vegetables and stone-fired pizza are the highlights of their extensive menu. Chef David Slay has prepared the perfect menu featuring his signature dishes that are paired with a selection of wines from Frias Family Vineyards.

Menu

Steamed Mussels fresh basil, tomato, grilled bread

Beef Meatballs tomato sauce, caramelized onions

Chopped Salad chickpeas, salami, pepperoncini, house vinaigrette

Cioppino whitefish clams, mussels, salmon, tomato, fennel, wine broth

Beef Braciola with Tomato Basil Coulis stuffed with sundried tomato, herbs, fontina cheese, served with spring pea risotto

Tiramisu

FRIAS

Napa Valley's Frias Family Vineyards is among those of the Spring Mountain District and has earned acclaim for its incredible, full bodied Cabernet Sauvignons. Second generation brothers, Fernando and Manny Frias Jr., are at the helm of this artisanal family winery, along with their Winemaker, Todd Heth. The unique terroir of their vineyards makes for interesting and complex wines. The three wines presented with your meal embodies the Frias Family Vineyards.

Wine

2018 Frias Family Vineyard Reserva

2018 Frias Family Vineyards Prado

2018 Frias Family Vineyards Block 5

In-Home Culinary & Wine Experiences continued

Experience 5



Estate	\$8,600
Vineyard	\$6,600
Magnum	\$2,640

Petros Benekos's mother taught him the importance of using supremely fresh, local ingredients to achieve the absolute best flavor profile for scratch-made recipes in Greece. Petros Manhattan Beach shares that authentic Hellenic cuisine using the bounty of Southern California. Petros has designed a five course meal of his favorite dishes specifically for the Manhattan Wine Auction. We have paired this meal with an incredible accompaniment of wines from Sanguis.

Menu

- Karpouzi Salad** watermelon, heirloom tomato, mint, feta & manouri cheese with greek honey
- Keftedes** beef meatballs braised in tomato with mashed potato
- Spanakopita & Tyropita** savory filled pies
- Grilled Salmon** lemon infused olive oil, roasted potato & summer vegetables
- Tsoureki Mousse** dark chocolate, fresh cream, metaxa-soaked sweet bread, toasted almonds & berries



Wine of extraordinary character, complexity, and balance is a product of place, time, and the people who engage in the process of growing and making it. In 2004, when Jamie and Matthias Pippig launched Sanguis, they shared a vision for making wines that aim to capture nature's beauty through their sense of aesthetics. Sanguis wines are composed of any combination of a dozen or so grape varieties that ignore traditional rules by crossing the lines between Rhône, Burgundy, and Bordeaux varietals.

Wine

- 2017 The Secret - Chardonnay/Roussanne**
- 2017 Optimist - Syrah-based composition**
- 2017 Bossman - Syrah, Petite Sirah, Viognier**

Experience 6



Estate	\$8,200
Vineyard	\$6,200
Magnum	\$2,480

Nick's has mastered American comfort food through continuous innovation, offering the highest quality food and beverage, and executing impeccable standards of hospitality. Omar and Rosendo Gonzalez, Executive Culinary Team for Nick's, have built a selection of their favorite dishes to tantalize your taste buds. We have paired this meal with a diverse selection of wines from Epoch Estate Wines.

Menu

- Mini Dinner Rolls** served with butter
- Heirloom Tomato Salad** burrata cheese, fleur de sel, balsamic syrup, micro basil
- Coffee Crusted Seared Scallops** salsify puree, frangelico sauce
- Potato Gnocchi** aged white cheddar, white truffle cream sauce
- Roasted Beef Wellington** cognac peppercorn sauce
- Grilled Asparagus** parmesan cheese, lemon oil
- Warm Mini Butter Cake** signature warm butter cake, crystallized sugar crust, housemade whipped cream, garnished with berry compote



EPOCH ESTATE WINES

Founded in 2004 by geologists, Liz and Bill Armstrong, Epoch has quickly developed a reputation for handcrafted, small-production wines with abundant personalities. Under the careful care of Winemaker Jordan Fiorentini, Epoch is committed to producing world-class wines from Rhône, Zinfandel, and Tempranillo varieties grown on their three west Paso Robles vineyards — Paderewski, Catapult, and York Mountain.

Wine

- 2019 Rosé**
- 2016 Estate Blend**
- 2014 Ingenuity**

In-Home Culinary & Wine Experiences continued

Experience 7



Estate	\$8,000
Vineyard	\$6,000
Magnum	\$2,400

Love & Salt is a philosophy: that food needs only two ingredients to be great. It's a sensibility that informs the feeling in the restaurant and the dishes on the menu — Italian-inspired with Southern California soul. Chef Tracey Harada has prepared a four course tasting menu that conveys what Love & Salt is known for. Vineyard 7 & 8 has paired their finest Chardonnay and Cabernet Sauvignon to accompany.

Menu

Charcuterie & Cheese Board selection of cured meats, cheeses & pickled vegetables

Hawaiian Kanpachi Crudo mandarin, fennel, olive, smoked sea salt, agrumato

Seasonal Summer Salad arugula, frisée, seasonal fruit, pecorino, walnut vinaigrette

Rigatoni All'Amatriciana semolina artisanal pasta, tomato, la quercia guanciale, red onion, pecorino, black pepper

Lasagna Ai Funghi japanese mushrooms, spring onions, spinach, thyme, bechamel

Pan-Seared Sea Bream "Escabeche" caramelized celery root, fennel, purple napa cabbage

Porcini-Rubbed Bistecca brussels sprouts, wood-oven roasted carrots, spring onion, aceto balsamico

Seasonal Fruit Crostata

VINEYARD 7 & 8

The wines of Vineyard 7 & 8 are first and foremost a reflection of the estate vineyards nestled 2020 feet above the Napa Valley floor within the Spring Mountain District. They reveal the uncompromising pursuit of Winemaker Martha McCellan and Associate Winemaker Wesley Steffens to produce exceptional, handcrafted wines through experience, passion and humility. As stewards of the land, they believe in the practice of sustainable viticulture, allowing the vineyards to tell their story each and every vintage.

Wine

2018 Vineyard 7 & 8 Estate Chardonnay

2017 Vineyard 7 & 8 Estate Cabernet Sauvignon

2017 Correlation Wine Co. Cabernet Sauvignon

In-Home Package Benefits

Package	Estate	Vineyard	Magnum
Restaurant	Meal for 12 guests	Meal for 12 guests	Meal for 6 guests
Winery	Selection of wines from winery partner (6 bottles)	Selection of wines from winery partner (6 bottles)	Selection of wines from winery partner (3 bottles)
Floral Arrangement	1 table centerpiece	1 table centerpiece	—
Gifts for Guests	Yes	Yes	Yes
Program & Auction Catalog			
Ad in Program	Full Page	Half Page	—
Recognition in Program	Logo	Listing	Listing
Pre Livestream Show			
Visual Recognition	Logo - visible for 10 secs per rotation	—	—
Livestream Show			
Verbal Recognition	Yes	—	—
Visual Recognition	Logo	Listing	Listing
Complimentary Access	Yes	Yes	Yes
Recognition & Social Media			
Electronic Invitation E-Blast (8,000+ contacts)	Logo	Listing	—
Virtual Tasting & Raffle Ticket Sales E-blast Announcement (8,000+ contacts)	Logo	Listing	—
Live & Silent Auctions E-Blast Announcement (8,000+ contacts)	Logo	Listing	—
Manhattan Beach Chamber of Commerce E-Blast (10,000+ contacts)	Logo	Listing	—
Downtown Manhattan Beach Business + Professional Association E-Blast	Logo	Listing	—
Recognition on Manhattan Wine Auction Website	Logo	Listing	Listing
Beach Reporter - Full Page Wine Auction Announcement (April 1)	Logo	—	—
Beach Reporter - Full Page Recognition Ad Following Event (June 17)	Logo	Listing	Listing
Promotional Poster disbursed throughout Manhattan Beach	Logo	—	—
Recognition in MBEF Annual Report (5,000+ Households)	Yes	Yes	Listing
Recognition in MBEF E-Newsletter (10,000+ Recipients)	Yes	—	—
MBEF Facebook Post (3,300+ followers)	Yes	—	—
MBEF and Manhattan Wine Auction Instagram Post	Yes	—	—
Additional Benefits			
Invitation to MBEF Leadership Donor Celebration	Yes	Yes	—
Invitation to Annual MBEF Community Partner Breakfast	Yes	—	—

**\$4.5
MILLION**

**Total Endowment
contribution to our
schools since 2014**



6,500

**Number of MBUSD
students who
benefit from MBEF
funding each year**



**\$7.5
MILLION**

**MBEF funding
to our schools
in 2020-21**



5

**Number of students
average class size
is reduced by with
MBEF funding**



**\$80
MILLION**

**MBEF's investment
in our schools
since 1983**



All proceeds from the Manhattan Wine Auction provide critical funding to the Manhattan Beach Education Foundation (MBEF) and the MBEF Endowment. MBEF is a community-driven fundraising organization, which supplements state funding for programs that inspire learning, enrich teaching, and promote innovation and academic excellence in the Manhattan Beach public schools.

MBEF: Great Schools Today

It is because of you, and the thousands of others before you who have supported MBEF, that our schools are filled with possibility. MBEF's investment ensures that our students have access to a strong, well-rounded academic program with enrichment opportunities in STEM, Music, Physical Education and Reading, Writing & Libraries. Without the dedicated funding from MBEF, our students suffer — the average class size would increase by at least 5 students districtwide and access to social and emotional wellness support and counseling services would be limited.

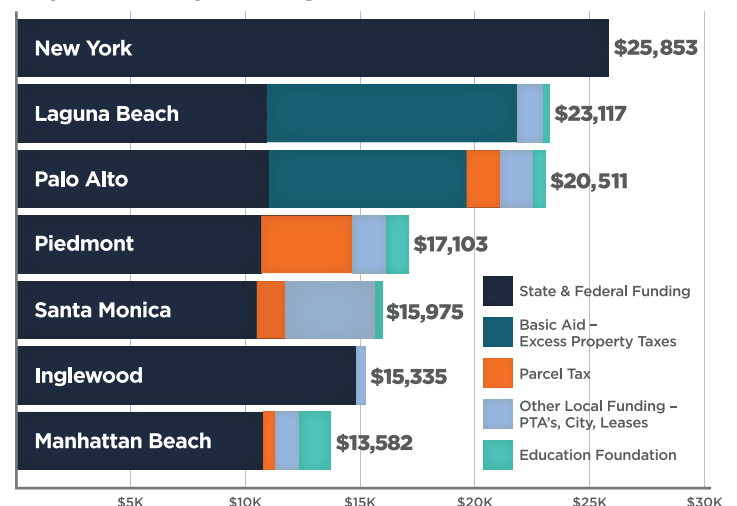
MBEF Endowment: Great Schools Tomorrow

MBEF is one of the few public-school education foundations with an endowment that provides a sustainable funding source dedicated to enhancing the quality of our public schools for years to come. Through ongoing contributions and prudent fiscal management, the Endowment's annual disbursement to our schools is currently \$1M and will continue to grow every year.

Funding For Our Schools Is Not What You Would Expect

The assumption that our property taxes adequately fund public education is simply not true. The fact is our state provides barely enough to fund the basics — not the enriched educational opportunities that we strive to provide our children. Despite our high property taxes, only a small portion is dedicated to fund education based on legislation from over forty years ago. Our community has supplemented insufficient state funding for decades, but as expenses rise and state funding flattens, the need is even greater. MBEF dollars are vital to continue to provide the education that our community expects and our students need to succeed.

Projected Per Pupil Funding Based On 2018-2019 Ed-Data



Ad Specs: Program & Auction Catalog

Advertising

Estate Full Page
6.25" W x 8.5" H

Vineyard Half Page
5.25" W x 3.625" H

Ad Specifications

FULL PAGE BLEED AD

- Trim Size: 6.25" W x 8.5" H
- Bleed: 6.5" W x 8.75" H (.125" all sides)
- Safety: 5.25" W x 7.5" H

FULL PAGE NON-BLEED AD

5.25" W x 7.5" H

1/2 PAGE AD

5.25" W x 3.625" H

Your ad can be full-color (CMYK) or black & white. These specs apply to both.

Art Submission

Deadline: Wednesday, May 5, 2021

Ad must be delivered in one of the following formats:

- Adobe PDFX1-A (preferred)
- Illustrator (embedded links, fonts outlined)
- Photoshop JPG (300DPI)

All ads **must be CMYK and all fonts outlined** to ensure accurate reproduction. All image files must be 300dpi (at 100% scale). If file is larger than 10MB, please contact us at hello@iedesign.com for FTP info.

Email all art files to: hello@iedesign.com
Include "MWA Ad" in the subject line



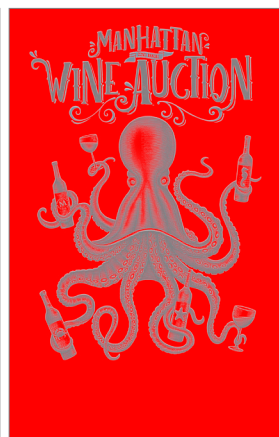
2019 Catalog



2018 Catalog



2017 Catalog



2016 Catalog



2015 Catalog

Thank You

Please email ad artwork before Wednesday, May 5, 2021
to guarantee inclusion in the Event Program.

Questions? Please contact:

Marcie Carson, Creative Director, IE Design + Communications

Email artwork to: hello@iedesign.com

Phone: 310.376.9600

MBEF
Enrich and Empower

THE MBEF  ENDOWMENT

P.O. Box 1110, Manhattan Beach, CA 90267-1110 | 310.303.3342

MBEF Tax ID#: 95-3881166 All donations to the Manhattan Wine Auction are tax-deductible to the full extent of the law. Please contact your tax advisor with questions pertaining to tax-deductibility.