



**CANADIAN OPERA COMPANY**

**FINE WINE  
AUCTION**

**THURSDAY, APRIL 6, 2017**

**FOUR SEASONS CENTRE**  
FOR THE PERFORMING ARTS

# MESSAGE FROM THE GENERAL DIRECTOR

## Welcome to the 18th Annual Fine Wine Auction

Thank you for joining us tonight at the Four Seasons Centre for the Performing Arts and participating in our annual Fine Wine Auction. Since its inception, this event has raised over \$1.3M in support of the COC and our tradition of excellence on the mainstage and beyond.

The COC is one of the leading cultural institutions in Canada and an international beacon for visionary artists. We also remain passionately committed to enriching our communities with the transformative power of music, reaching approximately 50,000 children, youth, adults, and families every year with programs, initiatives, and concerts that create greater access to the arts.

To continue delivering this vital work in our communities and ensuring the highest standards of artistic excellence on the mainstage, we rely on fundraising efforts like tonight's auction.

By being here tonight, you are playing an important role in making our work possible, and I extend our sincere gratitude to you.

I would also like to thank Stephen Ranger, one of Toronto's most respected auctioneers and a recognized industry specialist, for his longstanding and lively participation in the Fine Wine Auction. Last but not least, tonight's event could not have happened without the leadership of Graham Watchorn, our Chair of the Fine Wine Auction Committee, who has led the effort in organizing and ensuring this event's success.

I encourage you to bid generously tonight as we raise a toast to the COC and its incredible work. Thank you all!

Yours sincerely,



Alexander Neef  
General Director, Canadian Opera Company

Presenting Sponsors



**GRAYWOOD**  
DEVELOPMENTS

**Michael Gibbens &  
Julie Lassonde**

# MESSAGE FROM THE CHAIR, FINE WINE AUCTION COMMITTEE

On behalf of the entire Fine Wine Auction Committee, welcome to the 2017 Fine Wine Auction.

Over the last 17 years, the Fine Wine Auction has become a vital fundraiser for the Canadian Opera Company, one which has grown thanks to our many generous supporters. Your commitments, donations, and gifts of wine, constitute the cornerstone of tonight's event. To our sponsors: Graywood Developments, Michael Gibbens & Julie Lassonde, Gillam Group, Donnelley Financial Solutions, Geoffrey Pennal of CIBC Wood Gundy, Iron Gate – Private Wine Management, The Cheese Boutique, Trius and 10tation Event Catering, thank you for your continued support of the auction and for contributing to the success of the COC.

Our thanks also go to our dedicated Fine Wine Auction Committee members—Marcus Gillam, David Jarvis, John Macfarlane, Warren Porter, Paul Spafford, Róisín Tiwari, Atul Tiwari, and Andrew Vernon. It has been an absolute pleasure working with each and every one of you. Congratulations on all of your hard work!

Proceeds from tonight's auction will enable the COC to deliver world-class opera on the mainstage while continuing to serve our diverse communities with highly acclaimed Education and Outreach programs.

A special note of recognition to wine appraiser Ken Lewis, whose expertise and experience has been invaluable in putting together the lots on auction tonight. We also thank Stephen Ranger, who has been with this event since day one—his knowledge, humour, and unique charisma have made the Fine Wine Auction a consistently successful event.

Thank you to all the attendees of tonight's auction, and good luck with your bidding!

Sincerely,



Graham Watchorn  
Chair, Fine Wine Auction Committee



## WIN ONE OF THREE FABULOUS PRIZES.

### A WEEKEND OF OPERATIC PROPORTIONS

Next season, enjoy a one-night stay in a Deluxe suite at the Ritz-Carlton, Toronto, with complimentary breakfast for two. Have a stunning dinner at Drake One Fifty with a \$500 gift certificate, and after dinner, experience the beauty of the Canadian Opera Company's production of Donizetti's *Anna Bolena*.

Voucher for two Orchestra level tickets.

VALUE: \$1,700

DONATED BY:



### SHANGRI-LA GREAT WEEKEND ESCAPE

Treat yourself to an extraordinary weekend getaway. Enjoy a one-night stay at the Shangri-La Hotel, Toronto, including valet parking, breakfast and dinner for two at Bosk and tickets to the Canadian Opera Company's production of Verdi's *Rigoletto*.

Voucher for two Orchestra level tickets.

VALUE: \$1,775

DONATED BY:



### THE COC PREMIER EXPERIENCE

A Premier subscription for two to the Canadian Opera Company's 2017/2018 season at the Four Seasons Centre for the Performing Arts. Enjoy all six operas seated in the Orchestra level. Also included is a Sustaining Friends Membership allowing access to an array of benefits, expiring September 2018.

VALUE: \$2,830

DONATED BY:



**TICKETS: \$40 EACH OR THREE FOR \$100**

The raffle draw will take place during the Fine Wine Auction at the Four Seasons Centre for the Performing Arts on Thursday, April 6, 2017 at 9:45 p.m.

Chances of winning are dependent on the number of tickets sold, and the maximum number of tickets issued is 500. Lottery License #M789976



The COC's Fine Wine Auction would not be possible without the outstanding support of our contributors

**Presenting Sponsors**



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DEVELOPMENTS

Michael Gibbens  
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**Catering**



**Cheese Sponsor**



**Auctioneer**

Stephen Ranger



**waddington's**

**Official Storage Supplier of the COC Fine Wine Auction**



We encourage you to show your support of these fine organizations with your patronage.

COC CHARITABLE REGISTRATION NUMBER: 118834829RR0001

# FINE WINE AUCTION

## Evening Program

<b>6 p.m.</b>	Registration, Silent Auction Wine, cheese, and hors d'œuvres served
<b>7:30 p.m.</b>	Performance by members of the COC Ensemble Studio members, Emily D'Angelo and Charles Sy accompanied by Stéphane Mayer  Live Auction, led by Auctioneer Stephen Ranger
<b>20 minutes after the Live Auction ends</b>	Close of Silent Auction Raffle Draw

## Collecting Your Wine

Iron Gate - Private Wine Management is the Official Storage Supplier of the Fine Wine Auction.

All wine is stored at Iron Gate - Private Wine Management and may be picked up by appointment only. Please contact Irina Omari at [irina@irongatewine.com](mailto:irina@irongatewine.com) or 416-234-9500 x 2.

Appointments		Delivery	
Fri April 7, 2017	12PM - 5PM	In Toronto:	\$20 per lot
Sat April 8, 2017	11AM - 3PM		\$60 flat rate for 3+ lots
then Mon to Fri	10AM - 5PM	Outside Toronto:	Please call for a quote

**Iron Gate, 51 Laird Drive, Toronto**

Parking is available at the back door of the building.

## Collecting Your Non-Wine Items

No non-wine silent auction lots will be released unless the purchase price has been paid in full.

All non-wine items are available for pickup the night of the event, April 6, 2017.

If you are unable to pick up your items the night of the event, please contact Alexandra Folkes at 416-306-2316 or [AlexandraF@coc.ca](mailto:AlexandraF@coc.ca) to arrange for pickup from the COC Administrative Offices at 227 Front St. E.



Please join us  
following the event at

## Drake One Fifty

150 York Street

Featured Wine \$12 for 6 oz

Pair it with one of our delicious menu items  
from Chef Jon Pong's seasonal offerings.

DRAKE  
ONE FIFTY

**CO** CANADIAN  
OPERA  
COMPANY

## METHOD USED

### FOR DETERMINING THE FAIR MARKET VALUE OF DONATED WINE.

Wine Appraisals are based on the guidelines of Revenue Canada,  
which are as follows:

- A.** The Canadian retail price is deemed the Fair Market Value for wine generally available and sold in Canada. The term "generally available" denotes that the customer may buy as little or as much as is required, with no limits or restrictions.
- B.** If the wine is not generally available for sale in Canada, then said wine may be sourced from reputable retailers worldwide, providing that the wine is in inventory and available for sale. If the wine is not available for sale on the retail market, then values from current commercial auctions worldwide may be used. The sourced price must then be converted into Canadian currency, adding the relevant duties, taxes, transportation and LCBO markup. This then becomes the Fair Market Value.

As of January 1, 1999, Revenue Canada removed the onus of liability for appraisals from the Charitable Organization, and placed it squarely on the Appraiser. Therefore as the Appraiser, KDL Food and Beverage Consultants Inc. is responsible for the appraisals in this evening's catalogue and is available to Revenue Canada for any inquiries regarding them.

Appraiser: Ken Lewis, KDL Food and Beverage Consultants Inc.



# SILENT AUCTION

## TERMS AND CONDITIONS OF SALE

Each item has a minimum bid listed, and minimum bid increments. Any bids made in increments lower than the minimum stated will not be valid. When the final announcement is made to close the auction, the last complete entry on the bid sheet will be considered the winning bid. The Canadian Opera Company has endeavoured to catalogue and describe the items and services correctly. However, all items are sold as is, where is. The COC makes no express or implied representations or warranties whatsoever (including estimate of value) with respect to any item sold. Purchasers are bound by restrictions specified by the donor.

All lots must be paid for by the end of the event on April 6, 2017 .

Acceptable forms of payment: cash, cheque (with supporting ID), VISA, MasterCard and AMEX.

## LOT PICKUP AND SHIPPING ARRANGEMENTS

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Lot No.	Wine	Value	Min. Bid
101	<b>2007 Catena Zapata Mendoza</b> Dense yet supple, with gorgeous blackberry, raspberry and plum skin notes revealing layers of wild sage, cured olive, espresso and spice. Harmonious, with fine tannins adding grip, as the fruit sails on the mocha-tinged finish. Drink now. Wine Spectator 92/100 <i>Mendoza, Argentina - 3 Bottles (750 ml)</i>	\$750	\$345
102	<b>2000 D'Arenberg The Dead Arm Shiraz (1)</b> Wine Spectator 91/100 <b>2006 Wolf Blass Yellow Label Shiraz (1)</b> <b>2009 Marques de Riscal Rioja (1)</b> <i>Australia &amp; Spain - 3 Bottles (750 ml)</i>	\$290	\$135
103	<b>2010 M. Chapoutier Shiraz Lady's Lane Vineyard</b> This fresh and vibrant red is focused and distinctive, offering black olive and mineral overtones around a vivid core of plum and blackberry fruit. Persists easily against polished tannins. Drink now through 2018. Wine Spectator 92/100 <i>Heathcote, Australia - 2 Bottles (750 ml)</i>	\$300	\$135
104	<b>2007 Vega Sicilia Unico</b> This harmonious red is balanced and deep, offering ripe plum and currant flavours, with black pepper, tobacco, licorice and mineral accents. Delivers plenty of structure, with well-integrated tannins and lively acidity. The wine remains graceful through the long, spicy finish. Drink now through 2027. Wine Spectator 94/100 <i>Ribero del Duero, Spain - 1 Bottle (750 ml)</i>	\$800	\$365
105	<b>1996 Church Road Tom McDonald Cabernet Sauvignon/Merlot</b> This is a deep black-red with crimson-ruby hues, very deeply satisfying dark berry, savoury, slightly leathery scents - I think of the leather of pressed merlot grape skins - and quite a savoury flavour profile in which oak plays a big part adding a dark leather and spice cedary flavour to the dark berries. <i>Hawkes Bay, New Zealand - 1 Bottle (750 ml)</i>	\$345	\$155
106	<b>1996 Louis Latour Romanée St. Vivant Les Quatre Journaux</b> Ripe yet refined, with licorice, smoke, toast and sweet-tasting red berry character. Medium-bodied, wonderfully balanced, with a long, peppery, deeply satisfying finish. Drink now. Wine Spectator 92/100 <i>Burgundy, France - 1 Bottle (750 ml)</i>	\$525	\$240
107	<b>1996 Bouchard Père et Fils Le Corton</b> Ripe and juicy, of medium body, this delivers layers of red berry and spice flavours. A good dose of fine-textured tannins gives structure. Lovely delicate fruit, but not very complex. <i>Burgundy, France - 1 Bottle (750 ml)</i>	\$325	\$150
108	<b>1997 Bouchard Père et Fils Le Corton</b> A very nice red, showing a ripe purity of black fruit, a smooth texture, supple tannins and a lingering finish. Drink now. <i>Burgundy, France - 2 Bottles (750 ml)</i>	\$650	\$295



Lot No.	Wine	Value	Min. Bid
109	<b>2014 Louis Jadot Clos Vougeot</b> Sleek and focused, with black cherry, black currant, violet and mineral aromas and flavours riding the tightly knit structure. Absolutely needs time to settle down. Best from 2019 through 2029. Wine Spectator 90/100 <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$298	\$135
110	<b>2014 Louis Jadot Clos Vougeot (1)</b> Sleek and focused, with black cherry, black currant, violet and mineral aromas and flavours riding the tightly knit structure. Absolutely needs time to settle down. Best from 2019 through 2029. Wine Spectator 90/100 <b>2014 Louis Jadot Corton Pougets (1)</b> A juicy, fleshy red, exhibiting pretty strawberry and cherry flavours tinged by oak spice. Firmly structured, elegant and silky in texture, winding into a lingering, spicy finish. Best from 2018 through 2032. Wine Spectator 91/100 <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$404	\$185
111	<b>2014 Louis Jadot Corton Pougets</b> A juicy, fleshy red, exhibiting pretty strawberry and cherry flavours tinged by oak spice. Firmly structured, elegant and silky in texture, winding into a lingering, spicy finish. Best from 2018 through 2032. Wine Spectator 91/100 <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$510	\$235
112	<b>1989 Château de Meursault Beaune – 1er Cru (1)</b> Juicy and flavorful, smelling of freshly crushed berries, with fruit flavours that are almost sweet. Medium-long on the finish. <b>1990 Faiveley Nuits St Georges – 1er Cru (1)</b> Lacks extra dimension, but shows beautiful fruit flavours and firm tannins. Drinkable now. <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$375	\$175
113	<b>1977 Michel Couvreur Bonnes Mares</b> Ripe, rich and smooth textured, with forward black cherry, currant and floral aromas and flavours that taper off a bit on the finish. <i>Burgundy, France – 1 Bottle (750 ml)</i>	\$500	\$225
114	<b>1995 Joseph Drouhin Clos des Mouches</b> A balanced, lively, fruity wine with a hint of earthy terroir and an elegant structure that reflects a deft touch. Medium in body and intensity, with ripe, well-integrated tannins and a supple finish. Drink now. <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$570	\$260
115	<b>1996 Pierre André Echézeaux</b> Lush and elegant, showing lovely blackberry character, with wet earth and mineral notes. Full-bodied, it turns on the power midpalate, then kicks in with firm tannins on the fruity, succulent and fresh finish. <i>Burgundy, France – 1 Bottle (750 ml)</i>	\$425	\$195
116	<b>2009 Domaine Dubreuil-Fontaine Corton Bressandes (1)</b> Very elegant, with ripe blackberry and earth aromas and flavours and firm tannins. Drink now. <b>2010 Domaine Dubreuil-Fontaine Corton Bressandes (1)</b> A subtle, delicate red whose cherry aromas and flavours persist on the palate. There's a harmony and balance that's very appealing, firm tannins too. <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$525	\$240

Lot No.	Wine	Value	Min. Bid
117	<b>2010 Domaine Dubreuil-Fontaine Corton Bressandes</b> A subtle, delicate red whose cherry aromas and flavours persist on the palate. There's a harmony and balance that's very appealing, firm tannins too. <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$500	\$225
118	<b>1995 Amiot Chassagne Montrachet Les Vergers (1)</b> Flavourful and seductive, offering pretty lemon, honey and herbal notes, medium body and a chewy, chalky texture. Lovely, pure and clean. <b>2010 Domaine Michel Juillot Corton-Perrières (1)</b> This big red boasts aromas and flavours of cherry, raspberry, spice and earth. Tannic, with a touch of rusticity, delivering ample fruit and fine balance overall. Best from 2016 through 2035. Wine Spectator 92/100 <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$600	\$275
119	<b>2012 François Mikulski Meursault Charmes</b> Vanilla, clove and nutmeg flavours are joined by peach and melon notes in this steely white. Ends with a light grapefruit peel bitterness, remaining persistent. Best from 2017 through 2024. Wine Spectator 90/100 <i>Burgundy, France – 2 Bottles (750 ml)</i>	\$500	\$225
120	<b>2012 François Mikulski Meursault Charmes (1)</b> Vanilla, clove and nutmeg flavours are joined by peach and melon notes in this steely white. Ends with a light grapefruit peel bitterness, remaining persistent. Best from 2017 through 2024. Wine Spectator 90/100 <b>1989 Moulin Touchais Coteaux du Layon (1)</b> Soft and rather forward, with heather, ginger and warmed apple notes gliding along, backed by light marzipan and orange rind accents on the finish, this is shy on zip but has pretty flavours. Drink now. <i>Burgundy &amp; Loire, France – 2 Bottles (750 ml)</i>	\$525	\$245
121	<b>1989 Moulin Touchais Coteaux du Layon</b> Soft and rather forward, with heather, ginger and warmed apple notes gliding along, backed by light marzipan and orange rind accents on the finish, this is shy on zip but has pretty flavours. Drink now. <i>Loire, France – 2 Bottles (750 ml)</i>	\$550	\$250
122	<b>1994 Paul Jaboulet Aine Saint Joseph Le Grand Pompee (1)</b> Expressive, concentrated, and youthful, this rich wine offers ripe aromas of plums, game and tobacco, deep flavours to match the firm tannins and a long finish. Wine Spectator 91/100 <b>2011 Domaine de Fontbonau Cotes de Rhône (1)</b> The core of juicy raspberry and blackberry fruit has melded with briary tannins and a backdrop of pepper, tobacco and anise in this late-release. Solid. Drink now. <i>Rhône, France – 2 Bottles (750 ml)</i>	\$185	\$90
123	<b>1993 Château Grimon Côtes de Castillon (1)</b> <b>1994 Domaine Brisson Morgon Cru du Beaujolais (1)</b> <b>1994 Château Jonqueyres, Bordeaux (1)</b> <b>1999 Michel Picard La Signature Cabernet Sauvignon, D'Oc (1)</b> <i>France – 4 Bottles (750 ml)</i>	\$395	\$185



Lot No.	Wine	Value	Min. Bid
124	<b>1982 Château Citran (1)</b> Seductive, with attractive vanilla and black cherry aromas and flavours, medium tannins, and a long, fresh finish. Has a lovely balance. <b>1982 Château Fourcas Hosten (1)</b> One of the best wines we've had from this estate. Concentrated and full-bodied, with interesting licorice and tar aromas and flavours and a good tannin structure. Wine Spectator 90/100 <i>Haut Medoc &amp; Medoc, France - 2 Bottles (750 ml)</i>	\$525	\$240
125	<b>1989 Château Camensac (1)</b> Not quite as good as the '88, but very well made, with a fine balance of coffee, tobacco and vanilla aromas and flavours and medium tannins. <b>1993 Château du Taillan (1)</b> Lots of ripe raspberry and blackberry, with hints of mineral. Medium-bodied, with a solid core of fruit, chewy tannins and a medium finish. <i>Haut Medoc, France - 2 Bottles (750 ml)</i>	\$310	\$140
126	<b>1986 Château Giscours (1)</b> Light and very mature, marked by wood but more vegetal than fruity, lacking the intensity of youthful flavor expected from this vintage. <b>1986 Château Gloria (1)</b> Muscular and tannic, with cassis and dusty oak flavours. Not as exotic as the '85, but promises a longer life. <i>Margaux &amp; Saint-Julien, France - 2 Bottles (750 ml)</i>	\$500	\$225
127	<b>2009 Château Bernadotte (OWC)</b> Fresh, with a floral edge leading the way for gentle red currant, plum and tobacco notes. A twinge of iron marks the finish, but this stays rounded and gentle. Almost too easy in the end. Drink now through 2018. <i>Haut Medoc, France - 6 Bottles (750 ml)</i>	\$570	\$265
128	<b>1975 Château Bouscaut (1)</b> Typically Graves earthiness shows through the pretty plum and cherry-tinged fruit, supple and elegant on the palate. <b>1975 Château Fonplegade (1)</b> Medium- to full-bodied, with velvety tannins and a long, fruity chocolate aftertaste. Delicious. <i>Pessac &amp; Saint-Émilion, France - 2 Bottles (750 ml)</i>	\$575	\$260
129	<b>1999 Château Larrivet Haut Brion (1)</b> Well done. Dark ruby, with lovely aromas of plum, dark chocolate and berry. Medium- to full-bodied, with velvety tannins and a long finish. <b>2005 Château Smith Haut Lafitte Blanc (1)</b> Honey, apple tart, light toffee, cream and pie crust. Very complex and full-bodied, with lively acidity and beautiful clove honey, red apple and lemon flavours. Long, balanced and very lively. A massive white. Layered and beautiful. Wine Spectator 96/100 <i>Pessac, France - 2 Bottles (750 ml)</i>	\$285	\$130
130	<b>2006 Château Haut Bailly</b> Berries, mineral and violet on the nose follow through to a full body, with chewy tannins and a beautiful floral finish. Starts out earthy, but turns rich and beautiful. Evolves beautifully in the glass. Wine Spectator 92/100 <i>Pessac, France - 2 Bottles (750 ml)</i>	\$500	\$225

Lot No.	Wine	Value	Min. Bid
131	<b>1987 Château Laroque (1)</b> Pretty sweet berry and cherry fruit aromas lead to a medium-to-full body, with fine tannins and a fruity, light cedar and milk chocolate aftertaste. <b>1988 Château Montlabert (1)</b> A very aromatic style, with black tea, apple wood and tobacco with more reserved, supple blackberry, black cherry and currant fruit on the back end. <i>Saint-Émilion, France - 2 Bottles (750 ml)</i>	\$225	\$105
132	<b>1971 Château Monlot Capet (1)</b> <b>1971 Château Trotte Vieille (1)</b> <i>Saint-Émilion, France - 2 Bottles (750 ml)</i>	\$450	\$205
133	<b>1972 Château Beychevelle (1)</b> Stylish, with vanilla, spice and cherry aromas and flavours, very silky texture and a long vanilla finish. <b>1983 Château Boyd Cantenac (1)</b> Blackberry and grape aromas follow through to a medium body, with medium tannins and a medium finish. <i>Saint-Julien &amp; Margaux, France - 2 Bottles (750 ml)</i>	\$400	\$180
134	<b>2000 Château Les Hauts de Pontet Canet</b> Bright and plummy on the nose, with a hint of raisins. Full-bodied and very ripe, with firm tannins and a medium finish. Needs bottle age. <i>Pauillac, France - 2 Bottles (750 ml)</i>	\$300	\$135
135	<b>1982 Château Phelan Segur (1)</b> Medium-ruby colour, with a garnet edge. Cherry and fresh mushroom aromas. Medium-bodied, with silky tannins and a light, delicate finish. Peaked; drink now. <b>1982 Château Tronquoy-Lalande (1)</b> A good, youthful colour, with a ruby centre and an amber edge. Rather milky, with chocolate and berry aromas, and slightly acidic. Full-bodied and velvety. Drink now. <i>Saint-Estèphe, France - 2 Bottles (750 ml)</i>	\$325	\$150
136	<b>2004 Château Trotanoy</b> Aromas of crushed fruit and flowers, with hints of vanilla. Full-bodied, with a solid core of ripe fruit, ultrafine tannins and light toasty oak. Wine Spectator 92/100 <i>Pomerol, France - 2 Bottles (750 ml)</i>	\$700	\$315
137	<b>1999 Pavillon Blanc du Château Margaux</b> Pungently aromatic, superripe nose of grapefruit, mango and honey. Silky and voluminous, with very strong extract and enough acidity to maintain its freshness. Actually rather stylish for a white wine of this much sheer size. Very long, rather powerful finish shows some youthful harshness. Impressive. Stephen Tanzer 92/100 <i>Margaux, France - 1 Bottle (750 ml)</i>	\$550	\$250
138	<b>1975 Château Léoville Las Cases</b> Starting to come out of its tight-fisted youth, but it's still firm, with moderately tough tannins. Flavourful and generous, with tightly packed, bright raspberry and currant aromas and flavours; fine length. <i>Saint Julien, France - 1 Bottle (750 ml)</i>	\$450	\$205





Lot No.	Wine	Value	Min. Bid
139	<b>1983 Chapoutier Hermitage Monier de la Sizeranne (1)</b> Chunky and tight, with a nice core of berry and spice flavours struggling to get past the fine tannins. Ends up balanced. <b>1985 Chapoutier Hermitage Monier de la Sizeranne (1)</b> Firm and focused, with nicely balanced cherry, pepper and tobacco aromas and flavours that are harmonious and full of character. Seems a little tough on the finish. <i>Rhône, France - 2 Bottles (750 ml)</i>	\$635	\$285
140	<b>1996 Inniskillin Vidal Icewine Brad Copping Bottle (1) 750 ml</b> <b>2004 Jackson Triggs Gewürztraminer Icewine GPR (1) 375 ml</b> <b>2004 Jackson Triggs Riesling Icewine GPR (1) 200 ml</b> <b>2004 Peller Cabernet Franc Icewine (1) 200 ml</b> <i>Niagara, Canada - 4 Bottles</i>	\$345	\$155
141	<b>NV Louis Roederer Brut Premier Champagne</b> A pretty note of apple blossom runs through this elegant Champagne, which is bright and juicy, offering flavours of green and yellow apple, tangerine and ground ginger, with a hint of graham cracker. Shows lovely texture, with a mouthwatering finish. Drink now through 2018. Wine Spectator 92/100 <i>Reims, France - 1 Double Magnum (3000 ml)</i>	\$850	\$385
142	<b>1976 Albertz Riesling Beerenauslese Wittlicher Portusberg</b> <i>Mosel, Germany - 1 Bottle (750 ml)</i>	\$325	\$150
143	<b>1976 Erbacher Marcobrunn Riesling Beerenauslese Schloss Schönborn</b> Sweet yet elegant, it manages to pack a lot of honey and jammy apricot flavours and still remain fresh, with a good backbone of lime-flavoured acidity. Clean and crisp, with an excellent sweet finish. <i>Rheingau, Germany - 1 Bottle (750 ml)</i>	\$350	\$160
144	<b>1976 Schloss Johannisberger Riesling Beerenauslese</b> <i>Rheingau, Germany - 1 Bottle (750 ml)</i>	\$350	\$160
145	<b>2006 Schloss Johannisberger Riesling Beerenauslese</b> Jujube, pear tart and light caramel flavours on the palate. It's light-bodied and bracing, with a mouthwatering finish. <i>Rheingau, Germany - 2 Half Bottles (375 ml)</i>	\$500	\$225
146	<b>1977 Kopke Vintage Port</b> Medium red with a garnet edge, slightly nutty cassis aromas, light-bodied, with cassis flavours, light tannins and a very short finish. <i>Oporto, Portugal - 1 Bottle (750 ml)</i>	\$500	\$225
147	<b>1985 Smith Woodhouse Vintage Port (1)</b> I have tasted this blind with all the other big-name '85s and it often holds its own. Medium deep ruby, with lovely violet aromas, full-bodied, with plenty of grip, full tannins and a powerful finish. <b>2002 Taylor Fladgate Vintage Port (1)</b> Accents of plum paste and blackberry preserves hang in the background, complemented by a light charcoal edge on the finish. Best from 2020 through 2035. <i>Oporto, Portugal - 2 Bottles (750 ml)</i>	\$400	\$185

Lot No.	Wine	Value	Min. Bid
148	<b>2007 Frescobaldi Brunello di Montalcino</b> A powerful red, combined with the openness and charm of the vintage. Plum, black cherry, herb and tobacco flavours get support from the structure, with a long finish. Best from 2014 through 2023. Wine Spectator 90/100 <i>Tuscany, Italy - 1 Bottle (750 ml)</i>	\$165	\$75
149	<b>2001 Aldo Conterno Barolo Cicala</b> Loads of plum, berry and licorice character with hints of new wood. Full-bodied, with chewy tannins and a long, rich finish. Beauty here. Wine Spectator 94/100 <i>Piedmont, Italy - 1 Bottle (750 ml)</i>	\$400	\$185
150	<b>2004 Paolo Scavino Rocche del Annunziata Riserva</b> Beginning to shed some of its tannins, this is mellowing nicely, exhibiting rich cherry, raspberry, spice and tobacco notes. Supple in texture, showing just enough grip to keep its focus, with a lingering tobacco finish. Best from 2013 through 2027. Wine Spectator 94/100 <i>Piedmont, Italy - 1 Bottle (750 ml)</i>	\$625	\$285
151	<b>2000 Cantina del Pino Barbaresco</b> Medium- to full-bodied, with raspberry and strawberry jam aromas, soft tannins and a fruity, earthy, chocolaty aftertaste. Soft and pleasing now. <i>Piedmont, Italy - 1 Bottle (750 ml)</i>	\$175	\$75
152	<b>2008 Tedeschi Amarone della Valpolicella (1)</b> A tangy, accessible red, with moderate tannins framing the ripe black cherry, plum, violet, dried thyme and smoke notes. Drink now through 2018. <b>2008 Villa Girardi Amarone della Valpolicella (1)</b> Fresh earth and leather accents are layered with a snappy note of cherry and hints of pekoe tea and dried cranberry in this tangy red. Medium-bodied, with an aromatic, herbal finish. Drink now through 2023. <i>Veneto, Italy - 2 Bottles (750 ml)</i>	\$270	\$125
153	<b>1998 Lamborghini Campoleone</b> Fruit explosion on the nose, with berries, cherries, blackberries and violets. Black colour. Full-bodied, with velvety tannins and a clean, fruity aftertaste. Wine Spectator 91/100 <i>Umbria, Italy - 2 Bottles (750 ml)</i>	\$590	\$265
154	<b>1998 Shafer Chardonnay Red Shoulder Ranch</b> Aims for complexity with its intense, lemony pear and spice nuances. Picks up a dash of nutmeg before turning simpler on the finish. Drink now. <i>Napa, California - 3 Bottles (750 ml)</i>	\$450	\$205
155	<b>2012 GOGI Goldie Chardonnay (2)</b> Very mild. Buttery and smooth. Not much on the nose or the palate, but it has a sense of quality. There is a slight sense of lemon and sweet pear or apple. <b>2014 Beringer Vineyards Chardonnay (1)</b> Presents a rich, lively mix of citrus, green apple, pear and honeydew flavours, with a pithy texture. Ends crisp and cleansing. Drink now. <i>Napa, California - 3 Bottles (750 ml)</i>	\$425	\$195



Lot No.	Wine	Value	Min. Bid
156	<b>2013 Ridge Monte Bello Chardonnay (1)</b> Rich and intense, yet raw and edgy, with tangerine skin, green apple and citrus notes that offer a floral scent. Ends with flinty minerality. Drink now. <b>2014 Ridge Monte Bello Chardonnay (1)</b> Starts assertively oaky, with cedar and matchstick notes, but transitions into a more compelling elixir, offering a rich mix of pear, melon, honeydew and spice flavours as the oak recedes and lets the fruit come forth. Drink now. Wine Spectator 93/100 <i>Napa, California - 2 Bottles (750 ml)</i>	\$400	\$180
157	<b>2014 Ridge Monte Bello Chardonnay</b> Starts assertively oaky, with cedar and matchstick notes, but transitions into a more compelling elixir, offering a rich mix of pear, melon, honeydew and spice flavours as the oak recedes and lets the fruit come forth. Drink now. Wine Spectator 93/100 <i>Napa, California - 2 Bottles (750 ml)</i>	\$400	\$180
158	<b>1994 Beringer Cabernet Sauvignon Knights Valley</b> Young, tight and firmly tannic, this well-crafted California Cabernet slowly unwinds its core of ripe and delicious plum, black cherry, currant and spice flavours. Wine Spectator 91/100 <i>Napa, California - 2 Bottles (750 ml)</i>	\$370	\$170
159	<b>1999 Dominus Proprietary Red</b> Aromas of lead pencil, graphite and dried currant are tight and chewy, firm and concentrated, with loamy earth, dried currant, sage and cedar notes. Still quite tannic. Decant. Drink now. <i>Napa, California - 1 Bottle (750 ml)</i>	\$450	\$205
160	<b>1995 Caymus Vineyards Cabernet Sauvignon</b> A seductive style, with lots of spicy, vanilla-scented oak that leads to a rich, complex core of currant, black cherry, olive and plum. The tannins are smooth and polished; supple enough to drink now, yet substantial enough to cellar short-term. Wine Spectator 92/100 <i>Napa, California - 1 Bottle (750 ml)</i>	\$295	\$135
161	<b>1996 Dunn Vineyards Cabernet Sauvignon Howell Mountain</b> At a good drinking stage, if a bit on the dry, tannic side. Best to drink up, as the dried currant and earthy mineral flavours are giving way to austere tannins. Drink now. <i>Napa, California - 1 Bottle (750 ml)</i>	\$485	\$220
162	<b>1994 Robert Mondavi Reserve Cabernet Sauvignon (1)</b> Strikingly complex and very complete, with a mix of richness and vibrancy. Tight in structure, purity and density, centred around blackberry, currant, anise, cedar and cigar box flavours. Drink now. Wine Spectator 95/100 <b>1995 Robert Mondavi Reserve Cabernet Sauvignon (1)</b> A trim, understated and refined effort, less opulent but nonetheless very complete and graceful, with currant, dried berry, sage and underbrush flavours. Drink now. Wine Spectator 92/100 <i>Napa, California - 2 Bottles (750 ml)</i>	\$775	\$350

Lot No.	Wine	Value	Min. Bid
163	<b>1990 Robert Mondavi Pinot Noir Reserve (1)</b> Earthy and slightly tart, a narrow wine with sharply focused blackberry and anise flavours that expand and deepen on the long finish. Tannins are beautifully integrated. Wine Spectator 93/100 <b>2001 Osoyoos Larose Le Grand Vin (1)</b> Very tasty. Blackberry and black currant aromas and flavours have depth and concentration. It lightens up a little on the finish, where the firm tannins emerge. Well-integrated now, but a couple years of aging or a juicy steak will improve it. <i>Napa, California &amp; Okanagan, Canada - 2 Bottles (750 ml)</i>	\$425	\$195
164	<b>1994 Château de Cluzel (1)</b> <b>2008 Château Des Cabans (1)</b> <b>2010 Liberty School Cabernet Sauvignon (1)</b> <b>2012 Château Thieuley (2)</b> <i>Bordeaux, France &amp; Paso Robles, California - 5 Bottles (750 ml)</i>	\$280	\$125
165	<b>2001 Château Beau-Sejour Becot</b> Impressive aromas of blackberries and toasted oak. Full-bodied, with lovely rich fruit and refined tannins. Long and caressing. Give it time to come together. Wine Spectator 90/100 <i>Saint-Émilion, France - 2 Bottles (750 ml)</i>	\$500	\$225
166	<b>2004 Château Cantenac Brown</b> Blackberry and light mineral follow through to a medium body, with fine tannins and a caressing finish. <i>Margaux, France - 2 Bottles (750 ml)</i>	\$400	\$185
167	<b>2005 Pierre Andre Corton Les Hautes Mourottes</b> Raspberry and bilberry aromas and flavours are complemented by floral notes, with a hint of chocolate. This is backed by a firm base of soft tannins. Wine Spectator 90/100 <i>Burgundy, France - 2 Bottles (750 ml)</i>	\$500	\$225
168	<b>Berry Bros &amp; Rudd Berry's 12 Year Old Scotch Whisky (1)</b> <b>Auchterar 12 Year Old Scotch Whisky (1)</b> <b>An CNOC Knockando 12 Year Old Scotch Whisky (1)</b> <i>Scotland - 3 Bottles (750 ml)</i>	\$395	\$185



Lot No.	Items	Value	Min. Bid
301	<p><b>Go Behind the Scenes</b> Experience the COC like you never have before! Go behind the scenes of our upcoming production of <i>Tosca</i>. Watch from the stage, the orchestra pit and the sound booth! For more behind-the-scenes details, take home <i>Wagner's Ring Cycle</i>, an in-depth look at the COC's 2006 <i>Ring Cycle</i>. Behind-the-Scenes <i>Tosca</i> Experience takes place on Tuesday, May 9, 2017 <b>Donated by: COC</b></p>	PRICELESS	\$650
302	<p><b>Chef You</b> Discover your inner chef with these unique and exciting cookbooks! <i>Anna Mae's Mac N Cheese</i> by Anna Mae <i>The Enchilada Queen Cookbook</i> by Sylvia Casares <i>100 Ways With Eggs</i> by Ryland Peters &amp; Small <i>Alimentari</i> by Linda and Paul Jones <i>Scratch</i> by Maria Rodale <b>Donated by: Dean Tudor</b></p>	\$102	\$60
303	<p><b>Man oh Man</b> Meat lovers will enjoy this faux-wood box filled with four to six handcrafted cured meats from Carnivore Club—the world's first curated cured meat of the month club featuring artisans from across the globe. <i>Manly Food</i> by Simon Cave <i>Drink Like a Man</i> by Ross McCammon and David Wondrich <b>Donated by: Carnivore Club, Dean Tudor</b></p>	\$137	\$90
304	<p><b>Stranger Things</b> See where the strange leads you at Operanation: A Night of Curiosities. On May 25, you and a guest are invited to embrace your most uncanny self for a night of enticing elixirs, culinary experiments, and musical hybrids that will transform three floors of the Four Seasons Centre into a cabinet of curiosities. Get ready for the party with <i>The Book of Dangerous Cocktails</i> by Dylan March and Jennifer Boudinot. <b>Donated by: COC, Dean Tudor</b></p>	\$321	\$200
305	<p><b>Coast to Coast</b> See the city from a whole new perspective with Mariposa Cruises. Two adults and two youths will enjoy a day on the water with this voucher. Then explore the best food that Canada has to offer with these cookbooks spanning coast-to-coast from British Columbia all the way to Newfoundland. <i>British Columbia from Scratch</i> by Denise Marchessault and Caroline West <i>Edmonton Cooks</i> by Tina Faiz and Leanne Brown <i>Firehouse Chef</i> by Patrick Mathieu <i>Ottawa Cooks</i> by Anne DesBrisay <i>Storm the Kettle</i> by Elaine Feore and Joanne Goudie <b>Donated by: Mariposa Cruises, Dean Tudor</b></p>	\$204	\$105
306	<p><b>Spa Day</b> Sit back, relax and enjoy a Rest spa day package from the luxurious Hammam Spa. This package includes a signature Hammam Steam, a custom facial, a 60-minute Swedish massage and a spa manicure. <b>Donated by: Hammam Spa</b></p>	\$310	\$185

Lot No.	Items	Value	Min. Bid
307	<p><b>Artistic Approach</b> These big coffee table favourites are packed with beautiful imagery, rich history and fascinating knowledge. <i>Vancouver</i> by Ross Penhall <i>Bordeaux Legends</i> by Jane Anson <b>Donated by: Dean Tudor</b></p>	\$262	\$125
308	<p><b>Mmm Mmm Good!</b> Cook up the most delicious meals from the comfort of your own home with these yummy cookbooks. <i>Eating in the Middle</i> by Andie Mitchell <i>Roots</i> by Diane Morgan <i>Love Your Leftovers</i> by Hugh Fearnley-Whittingstall <i>Lunch On the Go</i> by Ryland Peters &amp; Small <i>Austrian Desserts</i> by Toni Mörwald and Christoph Wagner <b>Donated by: Dean Tudor</b></p>	\$188	\$100
309	<p><b>If it ain't Baroque</b> Make the most of a night out in the city! You and a date will see Opera Atelier's upcoming production of <i>The Marriage of Figaro</i>. After the show, head south and enjoy a one-night stay at The Westin Harbour Castle Hotel. Opera Atelier tickets valid for October 31 or November 3, 2017. Hotel reservation is based on availability; blackout dates may apply. <b>Donated by: Opera Atelier, Westin Harbour Castle Hotel</b></p>	\$558	\$335
310	<p><b>American Dream</b> Taste the best of the USA without having to cross the border with these American-inspired cookbooks: <i>Food City</i> by Joy Santlofer <i>Red Rooster Harlem</i> by Marcus Samuelsson <i>American Rhône</i> by Patrick J. Comiskey <i>Deep South</i> by Brad McDonald <i>America's Best Breakfasts</i> by Lee Brian Schrager and Adeena Sussman <i>The Adventures of Fat Rice</i> by Abraham Conlon, Adrienne Lo, Hugh Amano <b>Donated by: Dean Tudor</b></p>	\$265	\$150
311	<p><b>Zen</b> Embrace your inner yogi and find peace with a five-class pass at Moksha Yoga. Keep the good feelings flowing by following the advice of Hollywood's favourite health and food guru, Gwyneth Paltrow, with her newest cookbook <i>It's All Easy</i>. <b>Donated by: Moksha Yoga Uptown, Dean Tudor</b></p>	\$127	\$90
312	<p><b>Baker's Delight</b> Be the belle of the bake sale with these baking bibles. <i>The Complete Gluten-free Baker</i> by Hannah Miles <i>Breaking Breads</i> by Uri Scheft <i>The Cornershop Cookbook</i> by Sophie Missing and Caroline Craig <b>Donated by: Dean Tudor</b></p>	\$116	\$65
313	<p><b>Fashionably COC</b> Love the COC? Wear your heart on your sleeve with a pair COC cufflinks. Finish off the look with a matching COC tie clip. <b>Donated by: COC</b></p>	\$50	\$30



Lot No.	Items	Value	Min. Bid
314	<b>Live from the MET</b> Witness the Metropolitan Opera's entire 2017/2018 season on the big screen with a subscription for two to Cineplex Entertainment's <i>The Met: Live in HD</i> opera series. You will experience nine fantastic operas from the Met in New York City without setting foot on a plane. <b>Donated by: Cineplex Events</b>	\$550	\$330
315	<b>Wine and Dine</b> Create the perfect night in with these books. Start by making an educated wine selection with the help of three expert wine guides, then cook a restaurant-worthy meal from one of these delicious cookbooks. And just in case the meal doesn't go as planned, you'll also take home this \$200 gift card for Nota Bene. <i>Complete Wine Selector</i> by Katherine Cole <i>A Very Nice Glass of Wine</i> by Helen McGinn <i>Aperitivo</i> by Marisa Huff <i>Savour</i> by Ilona Oppenheim <i>Happy Cooking</i> by Giada De Laurentiis <i>Flavorwalla</i> by Floyd Cardoz <b>Donated by: Nota Bene, Dean Tudor</b>	\$399	\$150
316	<b>Smile for the Camera</b> Time for your close up! Sam Gaetz of Gaetz Photography will capture you at your very best with this one-to-two hour headshot session. Afterwards you will receive an online gallery of all your photos, as well as 10 edited photos of your choice. <b>Donated by: Gaetz Photography</b>	\$200	\$115
317	<b>Say Cheese</b> Clear some room in your kitchen so that you can take home a selection of the best cheeses, jellies, treats and more from the cheese experts at Cheese Boutique. Accompanied by <i>Artisan Breads</i> by Jan Hedh. <b>Donated by: Cheese Boutique, Dean Tudor</b>	\$225	\$130
318	<b>Culinary Expert</b> Put your culinary skills to work with this five-book set. <i>Windows on the World</i> by Kevin Zraly <i>Fried Chicken &amp; Friends</i> by Gregory Llewellyn and Naomi Hart <i>Mozza at Home</i> by Nancy Silverton <i>Spring the Cookbook</i> by Skye Gyngell <i>The Tasha Tudor Family Cookbook</i> by Winslow Tudor <b>Donated by: Dean Tudor</b>	\$156	\$90
319	<b>Take the Stage</b> Take in some of Canada's best theatre at Canadian Stage with this voucher for two tickets to any performance in the remainder of the 2016/2017 season. Before the show, grab a bite at Pearl Diver with this \$50 gift card. Vouchers may only be redeemed for performances as indicated, and are subject to availability at the time of redemption. <b>Donated by: Canadian Stage</b>	\$250	\$150

Lot No.	Items	Value	Min. Bid
320	<b>Worldly Kitchen</b> See the world without ever leaving the comfort of your own kitchen with this exotic cookbook set. <i>Creole Kitchen</i> by Vanessa Bolosier <i>The Saffron Tales</i> by Yasmin Khan <i>Flavours of Sicily</i> by Ursula Ferrigno <i>Hot Thai Kitchen</i> by Pailin Chongchitnant <i>Rhapsody in Schmaltz</i> by Michael Wex <b>Donated by: Dean Tudor</b>	\$198	\$100
321	<b>Crazy for Choral</b> Just two days from now, on April 8, 2017, see Canada's premier treble choir on stage at the Toronto Children's Chorus annual spring concert. After the concert you can enjoy four recordings by the choir in the comfort of your own home. <i>Sounzscapes: From our Lands</i> <i>My Heart Soars</i> <i>Songs of the Lights</i> <i>Live in Australia and New Zealand "Come, ye makers of song"</i> Concert tickets are only valid for Reflections, Saturday, April 8 at 4 p.m. at Rosedale United Church <b>Donated by: Toronto Children's Chorus</b>	\$130	\$80
322	<b>Pure Bliss</b> Rest, relax and rejuvenate with a Hazelton Signature Scrub. The treatment uses a special blend of sea salts and the Hazelton's unique Elixir essential oil blend. Once you are feeling rested, try nourishing your body with a recipe from these healthy cookbooks. <i>Cook. Nourish. Glow.</i> by Amelia Freer <i>The Moon Juice Cookbook</i> by Amanda Chantal Bacon <b>Donated by: The Hazelton Hotel, Dean Tudor</b>	\$195	\$110
323	<b>Scandinavia at Home</b> Taste the unique flavours of Scandinavia without the eight-hour flight. <i>Scandikitchen Fika &amp; Hygge</i> by Brontë Aurell <i>Scandinavian Comfort Food</i> by Trine Hahnemann <i>Scandinavian Cooking</i> by Tina Nordström <b>Donated by: Dean Tudor</b>	\$114	\$50
324	<b>Sweet, Sweet Music</b> Enjoy the best of Toronto's classical music scene this summer. See world-renowned classical performing artists at the 2017 Toronto Summer Music Festival with a pair of tickets to any mainstage performance. Sweeten the deal with these dessert-inspired cookbooks. <i>Layered Desserts</i> by Hannah Miles <i>Sweeter Off the Vine</i> by Yossy Arefi <b>Donated by: Toronto Summer Music, Dean Tudor</b>	\$198	\$110
325	<b>Dancing Queen</b> You can dance if you want to! The salsa teachers at Arthur Murray Dance Studio will teach you how! Enjoy a series of beginner lessons for two. And to inspire you to keep at your craft, take home these signed ballet slippers from Heather Ogden of the National Ballet of Canada. <b>Donated by: Arthur Murray Dance Studio, National Ballet of Canada</b>	\$495	\$250





Lot No.	Items	Value	Min. Bid
326	<p><b>Be Pampered</b></p> <p>Look and feel your very best with this gift basket from Dermalogica containing a precleanse, a daily superfoliant, a phyto replenish oil, and a daily cleansing shampoo and conditioner set. Also take home this coffee table book, <i>Grand Bordeaux Chateaux</i> by Flammarion, about the best wines that France has to offer.</p> <p><b>Donated by: Dermalogica, Dean Tudor</b></p>	\$385	\$200
327	<p><b>To Be or Not To Be</b></p> <p>The Stratford Festival invites you and a guest to experience one of their 2017 productions. This season features <i>Romeo and Juliet</i>, <i>Guys and Dolls</i>, <i>Twelfth Night</i>, <i>Tartuffe</i>, <i>Treasure Island</i>, <i>HMS Pinafore</i>, <i>The School for Scandal</i>, <i>Timon of Athens</i>, <i>The Changeling</i>, <i>Bakkhai</i>, <i>The Madwoman of Chaillot</i>, <i>The Virgin Trial</i>, <i>The Breathing Hole</i>, and <i>The Komagata Maru Incident</i>. While you visit Stratford, why not take the most delicious picnic lunch using these cookbooks.</p> <p><i>Perfectly Paleo</i> by Rosa Rigby  <i>A Perfect Day for a Picnic</i> by Tori Finch</p> <p>Voucher is redeemable for specific dates and performances.</p> <p><b>Donated by: Stratford Festival, Dean Tudor</b></p>	\$232	\$135
328	<p><b>Happy Feet</b></p> <p>Treat your toes to a pair of Blundstone boots. Be comfortable, warm and stylish with a new pair these Australian-made classics.</p> <p><b>Donated by: The Australian Boot Company</b></p>	\$200	\$115
329	<p><b>Wine Lover</b></p> <p>Ever wanted a single glass of wine but didn't want to open the whole bottle? With the Coravin Wine System, you can drink your wine without uncorking the bottle. Read up on the wine you're drinking with these wine guide books.</p> <p><i>Chianti Classico</i> by Bill Nesto, MW and Frances Di Savino  <i>French Wine A History</i> by Rod Phillips  <i>Riesling Rediscovered</i> by John Winthrop Haeger  <i>Varietal Wines</i> by James Halliday</p> <p><b>Donated by: Rosehill Wine Cellars Inc., Dean Tudor</b></p>	\$613	\$360
330	<p><b>Operatic Adventures</b></p> <p>Next fall, see the enticing production of the COC's, <i>The Elixir of Love</i>. Make the night unforgettable with a one-night stay at the Hilton Hotel and dinner at Michael's on Simcoe. A night at the opera has never been so glamorous!</p> <p>Voucher for Orchestra Level tickets only. Hotel stay is valid for a weekend only.</p> <p><b>Donated by: COC, Hilton Hotel, Michael's on Simcoe</b></p>	\$1,350	\$800
331	<p><b>Art Expert</b></p> <p>These publications by the Power Plant will open your eyes to the beauty of contemporary art.</p> <p><i>Francesco Vezzoli: A True Hollywood Story!</i> by The Power Plant  <i>Arnaud Maggs: Works 1979 - 1999</i> by The Power Plant  <i>Ian Wallace: The Economy of the Image</i> by The Power Plant  <i>Mark Lewis: Cold Morning</i> by Justina M. Barnicke Gallery and the Vancouver Art Gallery  <i>Rearview Mirror</i> by the Art Gallery of Alberta and The Power Plant</p> <p><b>Donated by: The Power Plant</b></p>	\$172	\$100

Lot No.	Items	Value	Min. Bid
332	<p><b>A Little Night Music</b></p> <p>Ring in the New Year at <i>Bravissimo! Opera's Greatest Hits</i> presented by Attila Glatz Concert Productions and Roy Thomson Hall. The evening features four world-renowned opera stars, backed by the colossal power of a 40-voice chorus and a full orchestra.</p> <p>Ticket voucher valid for December 31, 2017 concert only.</p> <p><b>Donated by: Attila Glatz Concert Productions Inc.</b></p>	\$270	\$185
333	<p><b>Tealishious</b></p> <p>Throw the ultimate tea party with this gift basket from Tealish Fine Teas. A local Toronto shop, this gift basket features eight one-of-a-kind tea blends, a loose-leaf steeping teapot and two cute-as-can-be mugs.</p> <p><b>Donated by: Tealish Fine Teas</b></p>	\$250	\$150
334	<p><b>Let's Go Blue Jays</b></p> <p>Experience Toronto's favourite sports team as a VIP with two tickets to the TD Comfort Clubhouse. Tickets include members-only areas cordoned off from non-club seat patrons, VIP entrance to the club concourse, and deluxe in-seat wait service.</p> <p>Select from specific ticket dates.</p> <p><b>Donated by: Brent McLaughlin</b></p>	\$248	\$150
335	<p><b>Best of the Best</b></p> <p>Enjoy a catered lunch from 10tation event catering. Then spice up your next pizza night with these pizza-themed cookbooks.</p> <p><i>Craft Pizza</i> by Maxine Clark  <i>The Elements of Pizza</i> by Ken Forkish</p> <p>Catering gift certificate applies to food only and expires November 30, 2017.</p> <p><b>Donated by: 10tation Event Catering, Dean Tudor</b></p>	\$264	\$130
336	<p><b>Night Out</b></p> <p>Treat your date to a night out on the town with a dinner at Opus Restaurant in Yorkville. Before your date, get dressed to impress with a \$500 gift card from Saks Fifth Avenue.</p> <p><b>Donated by: The HBC Foundation, Iron Gate - Private Wine Management</b></p>	\$750	\$450
337	<p><b>Show Time</b></p> <p>Jump into spring with a show at the Tarragon Theatre. These ticket vouchers are valid for any performance of your choosing for the remainder of the 2016/2017 season. Also take home these family-friendly cookbooks.</p> <p><i>Home Cooked</i> by Anya Fernald  <i>Kathryn at Home</i> by Kathryn M. Ireland  <i>Family Cookbook</i> by Caroline Bretherton</p> <p>Vouchers are not valid for Saturday performances. The 2016/2017 season ends in May 2017.</p> <p><b>Donated by: Tarragon Theatre, Dean Tudor</b></p>	\$305	\$160
338	<p><b>Drink Up!</b></p> <p>Opening a bottle of wine has never been so easy! This electronic wine opener from <i>The Pampered Chef</i> will ensure that the wine never stops flowing. And now, with these drink-themed books, you can be the person at the bar with all the booze-related trivia.</p> <p><i>The Canon Cocktail Book</i> by Jamie Boudreau and James O. Fraioli  <i>World Whiskey</i> by Charles MacLean</p> <p><b>Donated by: Sara Stinson, Dean Tudor</b></p>	\$129	\$75





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339	<p><b>When in Rome</b> Do as the Romans do! Enjoy the taste of Italy here in Toronto when you visit Oretta, the newest addition to King West. Then these Italian cuisine-inspired cookbooks may even trick your taste buds into thinking that you are at the Trevi Fountain. <i>My Simple Italian</i> by Theo Randall <i>Tasting Rome</i> by Katie Parla and Kristina Gill <i>Rao's Classics</i> by Frank Pellegrino Jr. and Sr. <i>Sicily</i> by Katie and Giancarlo Caldesi <b>Donated by: Julia Mele Kaberle and Tomáš Kaberle, Dean Tudor</b></p>	\$388	\$220
340	<p><b>Gettin' Veggie With it</b> They say you can never have enough greens, and these books will teach you how to cook them all. <i>The New Vegetables, Herbs &amp; Fruit</i> by Matthew Biggs, Jekka McVicar and Bob Flowerdew <i>Vegetables</i> by Antonio Carluccio <i>Vegetarian Dinner Parties</i> by Bruce Weinstein and Mark Scarbrough <i>The Spice Companion</i> by Lior Lev Sercarz <i>Molly on the Range</i> by Molly Yeh <b>Donated by: Dean Tudor</b></p>	\$215	\$120
341	<p><b>Body Flow</b> Experience GYROTONIC at The Loft Pilates. This is a unique movement system that allows every joint in your body to elongate, open and expand. This strengthening and toning pilates experience is adaptable to all fitness levels and needs. <b>Donated by: The Loft Pilates</b></p>	\$442	\$270
342	<p><b>Summertime Fun</b> Visit the Shaw Festival this summer! This ticket voucher is valid for two tickets to one performance of your choice of <i>Saint Joan, 1837: The Farmers' Revolt</i> or <i>The Madness of George III</i>. Then add some fun to your cooking routine with these cookbooks. <i>Fast Food, Good Food</i> by Andrew Weil, MD <i>From Junk Food to Joy Food</i> by Joy Bauer <i>Food52: A New Way to Dinner</i> by Amanda Hesser and Merrill Stubbs <i>Comfort and Joy</i> by Christina Lane Tickets valid for April, May or June performance dates. Additional restrictions may apply. <b>Donated by: Shaw Festival, Dean Tudor</b></p>	\$282	\$160
343	<p><b>Theatre Buff</b> Check out some of the best live theatre that Toronto has to offer with these special ticket packages. You and a guest will have the opportunity to see any production from Soulpepper's 2017 season and a performance of <i>The Youth/Elders Project</i> at Buddies in Bad Times. Soulpepper ticket voucher is for Monday - Wednesday performances only. Excluding opening nights and special events. Buddies in Bad Times performance plays from May 31 to June 4. Ticket voucher is for a weekday evening or Sunday afternoon performance. <b>Donated by: Soulpepper, Buddies in Bad Times</b></p>	\$242	\$130

Lot No.	Items	Value	Min. Bid
344	<p><b>Global Delights</b> Let these cookbooks take you and your kitchen around the world and back again. <i>Far Afield</i> by Shane Mitchell <i>Nanban</i> by Tim Anderson <i>Korean Food Made Simple</i> by Judy Joo <i>Sirocco</i> by Sabrina Ghayour <i>Cooking with Loula</i> by Alexandra Stratou <i>The Unexpected Cajun Kitchen</i> by Leigh Ann Chatagnier <b>Donated by: Dean Tudor</b></p>	\$242	\$130
345	<p><b>Sweet Tooth</b> Take home this delectable Chocolate Bliss gift basket by Purdys Chocolatier and <i>For the Love of Licorice</i> by Elisabeth Johansson, a book about your favourite sweet and spicy candy. <b>Donated by: Purdys Chocolatier, Dean Tudor</b></p>	\$125	\$75
346	<p><b>Documentarian</b> Experience North America's largest documentary film festival, with a festival 10-pack to Hot Docs. Running from April 27-May 7, Hot Docs presents a selection of cutting-edge documentaries from around the globe. The festival 10-pack may be used to redeem more than one ticket per screening. <b>Donated by: Hot Docs Canadian International Film Festival</b></p>	\$149	\$95
347	<p><b>Dinner Date</b> Enjoy a romantic dinner for two at Volos with this \$200 gift card! And with the help of these cookbooks, the romance never has to stop. <i>Fireside Feasts</i> by Ryland Peters &amp; Small <i>Vegan Vegetarian Omnivore</i> by Anna Thomas <i>Meals for Me</i> by Sam Stern <i>The Love and Lemons Cookbook</i> by Jeanine Donofrio &amp; Jack Mathews <b>Donated by: Volos, Dean Tudor</b></p>	\$359	\$175
348	<p><b>Adventure Awaits</b> Climb every mountain with this beginner's guide to climbing at The Rock Oasis. Its climbing instructors will have you climbing walls, and maybe even mountains, in no time at all. Then take the family out for a day on the water with Mariposa Cruises. Two adults and two youths will enjoy a boating adventure with this voucher. <b>Donated by: The Rock Oasis, Mariposa Cruises</b></p>	\$137	\$82
349	<p><b>Nice to Meat You</b> Meat lovers everywhere will enjoy these grilling, frying, and meat-cooking guides. <i>Around the Fire</i> by Greg Denton and Gabrielle Quiñónez Denton, with Stacy Adimando <i>Chicken</i> by Catherine Phipps <i>Churrasco: Grilling the Brazilian Way</i> by Evandro Caregnato <i>The Ultimate Guide to Frying</i> by Rick Browne <i>The Wurst of Lucky Peach</i> by Chris Ying <b>Donated by: Dean Tudor</b></p>	\$189	\$100



Lot No.	Items	Value	Min. Bid
350	<b>Viva GLAM</b> Overhaul your makeup collection with this outstanding gift basket from MAC Cosmetics. This set of eye shadows, bronzer, blush, lip glosses, lipsticks, mascaras and makeup brushes will ensure that you always look your best. <b>Donated by: MAC Cosmetics</b>	\$500	\$275
351	<b>Life by Design</b> Add a little design to your life with an individual membership to Design Exchange. DX membership provides a rich and enlightening experience that can be enjoyed year round. Be among the first to attend private exhibition previews, get free or reduced admission to talks, parties and fundraisers. <b>Donated by: Design Exchange</b>	\$90	\$35
352	<b>Checkmate</b> A game of chess has never been so fun. This Wobble Chess Set from Umbra will keep players of any skill level on their toes! <b>Donated by: Umbra</b>	\$270	\$160
353	<b>We The North!</b> Show your Toronto Raptors' pride by putting on this authentic #6 jersey signed by Cory Joseph. <b>Donated by: Maple Leaf Sports &amp; Entertainment</b>	\$400	\$210
354	<b>Glee</b> Singer, author, award-winning actress and former Glee star <b>Lea Michele</b> brings songs from her forthcoming album <i>Places</i> to Massey Hall on May 6. <b>Donated by: The Corporation of Massey Hall &amp; Roy Thomson Hall</b>	\$139	\$80
355	<b>The Wine Academy</b> Become a member of this private social club in downtown Toronto. A Wine Academy personal membership grants access to the striking and capacious space, seven days a week. Relax, entertain and network at leisure. <b>Donated by: The Wine Academy</b>	\$1,500	\$700

# LIVE AUCTION

## TERMS AND CONDITIONS OF SALE

Lots will be offered in consecutive order. The highest bidder acknowledged by the Auctioneer shall be the buyer. The Auctioneer has the right to reject any bid and to advance the bidding at his absolute discretion and, in the event of any dispute between bidders, to determine the successful bidder or to re-offer and resell the item in dispute. Should there be any dispute after the sale, the Auctioneer's record of final sale shall be conclusive. The bidding increments in the auction will be determined by the Auctioneer and may be changed at his discretion.

The Canadian Opera Company has endeavoured to catalogue and describe the items and services correctly; however, everything is sold as is, where is. The COC makes no express or implied representations or warranties whatsoever (including any estimate of value) with respect to any item sold.

The Liquor Control Board of Ontario may not have tested the liquor being auctioned. The purchaser of the wine by way of the Auction is required to acknowledge in writing that the wine may not have been tested by the LCBO. By his/her purchase, the buyer waives any claim, whether in contract or tort, against the COC or the donor of the item purchased, which may result from utilization of such item.

All lots must be paid for at the end of the event on April 6, 2017.

## LOT PICKUP AND SHIPPING ARRANGEMENTS

### Collecting Your Wine

Iron Gate - Private Wine Management is the Official Storage Supplier of the Fine Wine Auction.

All wine is stored at Iron Gate - Private Wine Management and may be picked up by appointment only. Please contact Irina Omari at [irina@irongatewine.com](mailto:irina@irongatewine.com) or 416-234-9500 x 2.

### Appointments

Fri April 7, 2017 12PM - 5PM  
 Sat April 8, 2017 11AM - 3PM  
 then Mon to Fri 10AM - 5PM

### Delivery

In Toronto: \$20 per lot  
 \$60 flat rate for 3+ lots  
 Outside Toronto: Please call for a quote

### Iron Gate, 51 Laird Drive, Toronto

Parking available at the back door of the building.



Lot No.	Items	Price Range
<b>White Burgundy</b>		
1	<p><b>2002 Louis Jadot Batârd Montrachet (1)</b> Ripe and accessible, this evokes butterscotch and vanilla flavours with peach and almond lurking beneath. Elegant, it increases in magnitude, ending with a long aftertaste of butterscotch. Drink now. Wine Spectator 92/100</p> <p><b>2002 Sauzet Batârd Montrachet (1)</b> A touch earthy and ever so slightly candied, it becomes increasingly complex and interesting, with chalky melon, fig, pear and apricot flavours, finishing with a spicy citrus aftertaste. Wine Spectator 92/100 <i>Burgundy, France – Above 2 Bottles (750 ml)</i></p>	\$700 – \$1,500
2	<p><b>2007 Bouchard Père &amp; Fils Corton–Charlemagne (1)</b> A waxy, citrus and pastry-infused version, this white is lean and lemony, with vivid acidity running through it like a current of electricity. On the tart side, with an austere profile. Excellent length. Needs time. Best from 2012 through 2024. Wine Spectator 93/100</p> <p><b>2009 Domaine Faiveley Corton–Charlemagne (1)</b> Candied apple and lemon flavours are highlighted by butter and grilled almond notes in this opulent white. Concentrated and creamy, with a hint of seashore that adds another dimension. The saturated finish echoes the butter and nut themes. Best from 2013 through 2025. Wine Spectator 93/100 <i>Burgundy, France – Above 2 Magnums (1500 ml)</i></p>	\$715 – \$1,550
3	<p><b>2006 Bouchard Père &amp; Fils Chevalier Montrachet La Cabotte</b> A monolithic version, showing weight and a chewy texture, with concentration and length. It's less expressive, yet the lime, apricot, mineral and vanilla notes are set against a vibrant structure. The finish is its best feature at the moment, so be patient. Best from 2012 through 2028. Wine Spectator 97/100 <i>Burgundy, France – Above 1 Magnum (1500 ml)</i></p>	\$800 – \$1,700
4	<p><b>2005 Drouhin Montrachet Marquis de Laguiche</b> Impressive for its regal presence on the palate, this white isn't showy, yet it demands your focus as it crosses the palate in layers of spring blossom, honeysuckle, citrus, hazelnut and mineral flavours. There's a vibrant structure, and the finish keeps on coming in waves. Best from 2012 through 2030. Wine Spectator 96/100 <i>Burgundy, France – Above 1 Magnum ( 1500 ml )</i></p>	\$1,100 – \$2,300
5	<p><b>2006 Bouchard Père &amp; Fils Montrachet</b> This is rich and creamy, with plenty of style and sophistication. Ripe fruit flavours of apricot, passion fruit, citrus blossom and mineral course through the refined texture. Unfolds to a long aftertaste of fruit and stone. Best from 2012 through 2030. Wine Spectator 96/100 <i>Burgundy, France – Above 1 Magnum (1500 ml)</i></p>	\$1,125 – \$2,400
6	<p><b>2007 Bouchard Père &amp; Fils Montrachet</b> A combination of elegance and power, showing lemon, nectarine, flower and stone aromas and flavours. Balanced on the lean side, this tightens up, then relaxes again on the aftertaste. Needs time. Best from 2014 through 2028. Wine Spectator 93/100 <i>Burgundy, France – Above 1 Magnum (1500 ml)</i></p>	\$1,125 – \$2,400

Lot No.	Items	Price Range
7	<p><b>2004 Bouchard Père &amp; Fils Chevalier Montrachet (1)</b> Finesse and subtlety are the hallmarks of this sleek white. The floral, lemon, hazelnut and mineral flavours build in intensity, and the finish picks up a toasty, vanilla component. Drink now through 2018. Wine Spectator 92/100</p> <p><b>2005 Bouchard Père &amp; Fils Chevalier Montrachet (1)</b> Loads of mineral aromas and flavours highlight this vibrant white. Floral, hazelnut and lime notes add complexity. A little assertive but will settle down. Has a fine, mouthwatering finish. Best from 2010 through 2025. Wine Spectator 93/100 <i>Burgundy, France – Above 2 Magnums (1500 ml)</i></p>	\$1,300 – \$2,700

**Red & White Burgundy**

8	<p><b>1985 Seguin Manuel Beaune 1er cru Clos de Roy (1)</b> Understated and stylish. A leathery, spicy-flavoured style of Burgundy with tea, leather and earthy aromas, medium body, concentrated texture and good toasty, vanilla-like flavours. Wine Spectator 90/100</p> <p><b>2009 Dauvissat Chablis Vaillons Vieilles Vignes (4)</b> Rich, with honey and apple notes, this just hints at the typical flinty character. Also shows a touch of vanilla. Has fine balance and length, with excellent concentration midpalate. Best from 2014 through 2020. Wine Spectator 91/100 <i>Burgundy, France – Above 5 Bottles (750 ml)</i></p>	\$700 – \$1,500
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**Red Burgundy**

9	<p><b>2005 Louis Latour Chambertin (3)</b> Starts out elegant, then intensifies as it unfolds across the palate. A touch green, with a sweet, sawed-pine note and a beam of cherry and red currant. There are firm tannins, but the lasting impression is one of sweet fruit. Best from 2013 through 2028. Wine Spectator 95/100</p> <p><b>2007 Mommessin Clos de Tart (1)</b> Intense aromas of graphite and mineral make an immediate impact, with black cherry, black currant and spice flavours adding depth and dimension. This has concentration and a juicy texture, pushing the long, peppery aftertaste. Shows fine harmony and expression overall. Best from 2012 through 2024. Wine Spectator 94/100 <i>Burgundy, France – Above 4 Bottles (750 ml)</i></p>	\$950 – \$2,150
10	<p><b>1993 Joseph Drouhin Romanee–Saint–Vivant</b> Smooth and satisfying, spicy and ripe, displaying blackberry, black cherry and currant flavours that linger enticingly with a smoky edge on the finish. Tannins are a little drying; drinkable now. Wine Spectator 90/100 <i>Burgundy, France – Above 2 Bottles (750 ml)</i></p>	\$950 – \$2,150
11	<p><b>2008 D'Angerville Volnay 1er cru Clos des Ducs</b> Young and unevolved, this red delivers a core of pure cherry, raspberry and mineral notes that are buoyed by a lively structure. The tannins are there, yet they're ripe, and the finish goes on and on, with a spicy aftertaste. Best from 2013 through 2024. Wine Spectator 92/100 <i>Burgundy, France – Above 6 Bottles (750 ml)</i></p>	\$1,150 – \$2,400



Lot No.	Items	Price Range
12	<p><b>2005 Domaine de la Romanée-Conti Grands Echezeaux</b> From the aromas, this is immediately more intense and profound, offering blackberry and violet notes. Very silky, rich and concentrated, this refined wine has more sweetness at its centre, with great finesse and length. A big step up from the Echézeaux. Best from 2016 through 2040. Wine Spectator 95/100 <i>Burgundy, France - Above 1 Bottle (750 ml)</i></p>	\$2,000 - \$4,500
13	<p><b>2008 D'Angerville Volnay 1<sup>er</sup> cru Champans</b> The sweet oak dominates the delicate berry fruit now, making the wine slightly angular and awkward. It's elegant and silky, and only needs time to integrate. Shows nice length. Best from 2013 through 2023. Wine Spectator 90/100 <i>Burgundy, France - Above 5 Bottles (750 ml)</i></p>	\$750 - \$1,600
14	<p><b>2008 D'Angerville Volnay 1<sup>er</sup> cru Champans (2)</b> The sweet oak dominates the delicate berry fruit now, making the wine slightly angular and awkward. It's elegant and silky, and only needs time to integrate. Shows nice length. Best from 2013 through 2023. Wine Spectator 90/100</p> <p><b>2008 D'Angerville Volnay 1<sup>er</sup> cru Clos des Ducs (2)</b> Young and unevolved, this red delivers a core of pure cherry, raspberry and mineral notes that are buoyed by a lively structure. The tannins are there, yet they're ripe, and the finish goes on and on, with a spicy aftertaste. Best from 2013 through 2024. Wine Spectator 92/100 <i>Burgundy, France - Above 4 Bottles (750 ml)</i></p>	\$700 - \$1,500
15	<p><b>1970 Pierre Damoy Chapelle-Chambertin (1)</b> Can red Burgundy get silkier than this? A beauty to behold, featuring enormous concentration and superb currant and earth flavours. Massively tannic in its youth, with fruit supporting the whole edifice. Wine Spectator 90/100</p> <p><b>1979 Jaffelin Chambertin-Clos de Bèze (1)</b> Spicy strawberry and cherry aromas hang elegantly on a firm structure. The velvety texture and delicate flavours are enormously appealing. Drink now. Wine Spectator 90/100 <i>Burgundy, France - Above 2 Bottles (750 ml)</i></p>	\$700 - \$1,500
16	<p><b>1999 Garudet Monthélie 1<sup>er</sup> cru Les Dureses (3)</b> Elegant with a racy, fruity personality that delivers plenty of raspberry, black cherry and floral notes. Black in colour, both crisp and supple in texture, and showing impressive concentration. Drink now. Wine Spectator 90/100</p> <p><b>2001 Domaine des Chezeaux Griotte-Chambertin (1)</b> Ripe and concentrated, turning a bit tarry and coffeelike on the finish, which tends to overshadow the plum and currant flavours. Still, a distinctive wine that needs until 2015 to show what it has. Wine Spectator 90/100 <i>Burgundy, France - Above 4 Bottles (750 ml)</i></p>	\$650 - \$1,400

Lot No.	Items	Price Range
17	<p><b>1996 Comte Armand Pommard Clos des Epeneaux (1)</b> A deep wine—one where you have to put your nose far into the glass to capture the subtleties. The black fruit, game, mineral and currant notes fill the palate, proving how dense and thick this '96 red Burgundy is. A brilliant Pommard. Best from 2006 through 2020. Wine Spectator 97/100</p> <p><b>1997 Vincent Livera Chapelle-Chambertin (3)</b> A medium-bodied, juicy red, with a clean, pure Pinot Noir aroma and nice raspberry, black cherry and wet earth. Good ripeness and supple tannins. Drink now. <i>Burgundy, France - Above 4 Bottles (750 ml)</i></p>	\$650 - \$1,400
18	<p><b>2002 Comte Armand Pommard Clos des Epeneaux</b> Vibrant, offering bright black cherry, kirsch and chocolate notes backed by lively acidity and firm tannins. Balanced and almost ready to enjoy, with a sweet yet dense finish. Wine Spectator 92/100 <i>Burgundy, France - Above 3 Bottles (750 ml)</i></p>	\$600 - \$1,300

### Portugal

19	<p><b>1994 Taylor Fladgate Vintage Port</b> In a word, superb. It's full-bodied, moderately sweet and incredibly tannic, but there's amazing finesse and refinement to the texture, not to mention fabulous, concentrated aromas of raspberries, violets and other flowers. Perhaps the greatest Taylor ever. Wine Spectator 100/100 <i>Oporto, Portugal - Above 2 Bottles (750 ml)</i></p>	\$600 - \$1,300
20	<p><b>1994 Graham's Vintage Port</b> A big, tough, young vintage Port that's closed and difficult to taste. Emits lovely aromas of chocolate, berry and plum, and is full-bodied with lots of sweet, fruit flavours and masses of velvety tannins. Long, sweet finish. Wine Spectator 95/100 <i>Oporto, Portugal - Above 2 Magnums (1500 ml)</i></p>	\$900 - \$1,900

### Barsac & Niagara & Sauternes

21	<p><b>1952 Château Coutet (1 - 750 ml)</b> Wine Spectator 92/100</p> <p><b>1999 Royal DeMaria Riesling Icewine (1 - 375 ml)</b> <b>Unsigned Collector Series</b></p> <p><b>2003 Château Coutet (6 - 375 ml)</b> Wine Spectator 92/100</p> <p><b>2005 Château Rieussec (1 - 750 ml)</b> Wine Spectator 93/100 <i>Barsac &amp; Sauternes, France &amp; Niagara, Canada - Above 9 Bottles</i></p>	\$900 - \$1,900
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### Reims

22	<p><b>1988 Salon Le Mesnil Blanc de Blancs Champagne</b> A laser beam. Beautifully focused, intense and densely flavoured with lime, honey and chanterelles in butter. So rich it's almost too much, but the vibrant acidity keeps everything in check and driving through the long finish. Drink now. Wine Spectator 96/100 <i>Reims, France - Above 1 Magnum (1500 ml)</i></p>	\$1,800 - \$4,000
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Lot No.	Items	Price Range
23	<p><b>1985 Moët &amp; Chandon Cuvée Dom Pérignon Champagne (1)</b> Excellent finesse in this wine that is still fresh with lime and citrus, but it also hints at lovely hazelnut, nutmeg and coffee bean notes. A very long orange-peel-scented finish. Wine Spectator 90/100</p> <p><b>1990 Veuve Clicquot La Grande Dame Brut Champagne (1)</b> Assertive and buttery style, dry and bold in flavour, but with the lively effervescence and toasty finish for balance. Drink now. Wine Spectator 90/100</p> <p><i>Reims, France - Above 2 Bottles (750 ml)</i></p>	\$625 - \$1,400

## Germany

24	<p><b>2005 St. Urbans-Hof Piesporter Goldtröpfchen Riesling Kabinett</b> Offers an intense mineral aroma, with flavours of black currant and crunchy apple that are broad and rich. A racy style, with a long finish of mineral and light spicy notes. Drink now through 2030. Wine Spectator 93/100</p> <p><i>Germany - Above 12 Bottles (750 ml)</i></p>	\$600 - \$1,300
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## White Bordeaux

25	<p><b>2000 Château Y Ygrec de D'Yquem</b> Fully mature, with a burnished feel to the wax, verbena, dried orange peel and roasted almond notes. Picks up a flash of walnut on the still-rich finish. Drink now. Wine Spectator 90/100</p> <p><i>Bordeaux, France - Above 3 Bottles (750 ml)</i></p>	\$850 - \$1,800
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## California

26	<p><b>1997 Araujo Eisele Vineyard Cabernet Sauvignon (1)</b> Balanced, though short on depth, offering an appealing mix of dried currant, berry, cedar and anise, though it dries out and has a nutty edge on the finish. Drink now.</p> <p><b>2003 Araujo Eisele Vineyard Cabernet Sauvignon (1)</b> Wonderfully executed ripe cherry and currant-laced fruit is shaded by spicy, toasty oak that picks up hints of mocha and espresso. Avoids excessive ripeness and is well-balanced, with a long finish that shows firm, structured tannins and a touch of mineral. Wine Spectator 91/100</p> <p><i>Napa, California - Above 2 Bottles (750 ml)</i></p>	\$700 - \$1,500
27	<p><b>2010 Araujo Eisele Vineyard Cabernet Sauvignon</b> Pure, rich and delicious, with a sumptuous core of melted licorice, dark berry, nutmeg-scented spice, loamy earth and dried herb. Shows impressive focus, density and persistence. Tempting now, but should age well. Best from 2014 through 2028. Wine Spectator 94/100</p> <p><i>Napa, California - Above 2 Bottles (750 ml)</i></p>	\$800 - \$1,700

Lot No.	Items	Price Range
28	<p><b>2005 Caymus Special Select Cabernet Sauvignon (1)</b> Wine Spectator 93/100</p> <p><b>2006 Caymus Special Select Cabernet Sauvignon (1)</b> Wine Spectator 91/100</p> <p><b>2007 Caymus Special Select Cabernet Sauvignon (1)</b> Wine Spectator 93/100</p> <p><b>2008 Caymus Special Select Cabernet Sauvignon (1)</b> Wine Spectator 92/100</p> <p><i>Napa, California - Above 4 Bottles (750 ml)</i></p>	\$950 - \$2,000
29	<p><b>2010 Altamura Cabernet Sauvignon</b> Offers a racy aroma, but tames quickly, with a dill-tinged edge to the tiers of dark berry, mocha, raspberry and subtle earth, gaining depth and maintaining persistence on the finish. Best from 2014 through 2027. Wine Spectator 94/100</p> <p><i>Napa, California - Above 6 Bottles (750 ml)</i></p>	\$900 - \$1,900
30	<p><b>2005 Dominus Estate Red (1)</b> Wine Spectator 90/100</p> <p><b>2007 Caymus Special Select Cabernet Sauvignon (1)</b> Wine Spectator 93/100</p> <p><b>2010 Altamura Cabernet Sauvignon (4)</b> Wine Spectator 94/100</p> <p><i>Napa, California - Above 6 Bottles (750 ml)</i></p>	\$1,000 - \$2,100

## Rhône

31	<p><b>1998 Château Beaucastel (1)</b> Wine Spectator 93/100</p> <p><b>2005 Château Beaucastel (2)</b> Wine Spectator 93/100</p> <p><b>2005 Château Rayas (1)</b> Wine Spectator 96/100</p> <p><b>2009 Château Vieux Télégraphe (3)</b> Wine Spectator 92/100</p> <p><i>Rhône, France - Above 7 Bottles (750 ml)</i></p>	\$1,200 - \$2,500
32	<p><b>2000 Pierre Usseglio Reserve des Deux Freres Châteauneuf du Pape</b> Not shy with its prominent mocha and coffee aromatics, this is dark and rich, with warm fig sauce, bittersweet cocoa, mesquite and crushed blackberry fruit flavours that pump through the muscular finish, where grip clamps down a bit. More power than guile. Best from 2008 through 2020. Wine Spectator 92/100</p> <p><i>Rhône, France - Above 3 Bottles (750 ml)</i></p>	\$700 - \$1,500





Lot No.	Items	Price Range
33	<p><b>1993 Clos des Papes Châteauneuf du Pape (1)</b> Lovely smoothness in this ripe, rich and balanced wine. Full-bodied and fresh, it packs notes ranging from leather, hot spices, vanilla beans, plum and black cherries. Drink now.</p> <p><b>2001 Domaine de la Solitude Châteauneuf du Pape (5)</b> Impressive. A sophisticated red, with a modern accent, showing vanilla, mocha, chocolate and smoke, all of which complement nicely the ripe and sweet fruit. Full-bodied, clean and racy. Harmonious finish. Drink now. Wine Spectator 93/100 <i>Rhône, France - Above 6 Bottles (750 ml)</i></p>	\$700 - \$1,500
34	<p><b>1971 Château Rayas Michel Couvreur</b> <i>Rhône, France - Above 1 Bottle (750 ml)</i></p>	\$900 - \$1,900
35	<p><b>1979 Château Rayas Michel Couvreur</b> <i>Rhône, France - Above 2 Bottles (750 ml)</i></p>	\$1,600 - \$3,300
36	<p><b>2009 Guigal Côte-Rôtie La Landonne (1)</b> This delivers a stunningly ripe, pure, polished bolt of plum confiture, along with notes of anise, mocha, blueberry coulis, Black Forest cake and espresso. The finish sports admirable grip for this ripe-styled vintage, with a grounding rod of iron buried deeply. Wine Spectator 99/100</p> <p><b>2009 Guigal Côte-Rôtie La Mouline (1)</b> Dense and grippy now, with roasted alder, bittersweet ganache and freshly roasted espresso notes leading the way, though there's a very dense core of crushed plum, black currant and blackberry fruit in reserve. A gorgeous charcoal stitching takes over on the finish. Best from 2015 through 2040. Wine Spectator 98/100</p> <p><b>2009 Guigal Côte-Rôtie La Turquie (1)</b> A pure, unadulterated raspberry confiture aroma and flavour is the dominant note today in this deep and expressive red, with extra singed anise, alder, juniper and black currant notes filling in the background, followed by a very dense yet supremely polished finish. Best from 2015 through 2035. Wine Spectator 98/100 <i>Rhône, France - Above 3 Bottles (750 ml)</i></p>	\$1,700 - \$3,500

## Piedmont

37	<p><b>1989 Gaja Barbaresco Sorì Tildin</b> Ripe and succulent, so plush it is almost sweet, offering bright, lively plum, black cherry and raspberry flavours shaded with toast, sweet vanilla and spice overtones, an absolutely gorgeous wine that remains elegant and supple despite its muscular core. Wine Spectator 96/100 <i>Piedmont, Italy - Above 2 Bottles (750 ml)</i></p>	\$1,300 - \$2,700
38	<p><b>2004 Paolo Scavino Barolo Rocche del Annunziata Riserva</b> Beginning to shed some of its tannins, this is mellowing nicely, exhibiting rich cherry, raspberry, spice and tobacco notes. Supple in texture, showing just enough grip to keep its focus, with a lingering tobacco finish. Best from 2013 through 2027. Wine Spectator 94/100 <i>Piedmont, Italy - Above 4 Bottles (750 ml)</i></p>	\$1,000 - \$2,100

Lot No.	Items	Price Range
39	<p><b>1997 Gaja Barolo Conteisa</b> Very dark ruby red. Intense and fresh aromas of blackberry, tar and lilac. Full-bodied, with big chewy tannins and masses of fruit that turn to porcini, forest floor and light coffee. Still needs time. A complete wine. Even better than I remember. Wine Spectator 97/100 <i>Piedmont, Italy - Above 3 Bottles (750 ml)</i></p>	\$900 - \$1,900

## Tuscany

40	<p><b>2004 Tenuta San Guido Sassicaia</b> Shows aromas of chocolate, currant and blackberry, with a hint of Spanish cedar. Full-bodied, with firm, velvety tannins and a long finish. Racy and very well-structured. Builds on the palate. Wine Spectator 94/100 <i>Tuscany, Italy - Above 2 Bottles (750 ml)</i></p>	\$550 - \$1,200
41	<p><b>2008 Tenuta di Trinoro (OWC)</b> An energetic red, with fresh black cherry, raspberry, leather, spice and mineral flavours. The acidity and tannins sit apart for now, but all the components are in the right proportions. Merlot. Best from 2016 through 2028. Wine Spectator 93/100 <i>Tuscany, Italy - Above 3 Bottles (750 ml)</i></p>	\$700 - \$1,500
42	<p><b>1998 Antinori Tignanello (1 - 750 ml)</b> Wine Spectator 90/100</p> <p><b>2001 Antinori Tignanello (1 - 750 ml)</b> Wine Spectator 92/100</p> <p><b>2004 Antinori Tignanello (1 - 750 ml)</b> Wine Spectator 93/100</p> <p><b>2010 Ornellaia Tenuta dell'Ornellaia (1 - 1500 ML)</b> Wine Spectator 95/100 <i>Tuscany, Italy - Above 4 Bottles</i></p>	\$1,000 - \$2,100

## Red Bordeaux

43	<p><b>1982 Château Langoa Barton (1)</b> Wine Spectator 90/100</p> <p><b>1982 Château Léoville Barton (1)</b> Wine Spectator 91/100</p> <p><b>1986 Château Léoville Barton (1)</b> Wine Spectator 91/100</p> <p><b>1988 Château Léoville Barton (1)</b> Wine Spectator 91/100</p> <p><b>2001 Château Léoville Barton (1)</b> Wine Spectator 92/100 <i>Saint-Julien, France - Above 5 Bottles (750 ml)</i></p>	\$1,000 - \$2,100
44	<p><b>2002 Château Mouton Rothschild</b> Complex aromas of tobacco, cedar, berry and currants. Full-bodied, with a solid core of fruit and ripe tannins. Not as good as a barrel sample tasted earlier, but still outstanding for the vintage. Wine Spectator 91/100 <i>Pauillac, France - Above 2 Bottles (750 ml)</i></p>	\$1,300 - \$2,700



Lot No.	Items	Price Range
45	<b>1995 Château Mouton Rothschild</b> Aromas of ripe fruit and grilled meat follow through to a full-bodied palate, with velvety tannins and a long caressing finish. Very beautiful wine. Mouton shows finesse yet richness in this vintage. Wine Spectator 94/100 <i>Pauillac, France - Above 3 Bottles (750 ml)</i>	\$1,500 - \$3,100
46	<b>2000 Château Mouton Rothschild</b> Rounded, fleshy and a bit extracted in feel, with dark plum, blackberry and fig jam flavours that flirt with a pruny edge, picking up lots of warm mocha, singed vanilla bean and ganache notes through the finish. This relies more on easy opulence than on depth or purity on the end. Drink now through 2023. Wine Spectator 93/100 <i>Pauillac, France - Above 1 Bottle (750 ml)</i>	\$1,600 - \$3,300
47	<b>2009 Château Léoville Poyferre</b> Solid notes of steeped black currant, ganache-coated fig and plum eau de vie pump along in this very dark red, but with well-integrated structure. Long and winy through the finish, with the grip extending everything nicely. Best from 2016 through 2026. Wine Spectator 93/100 <i>Pauillac, France - Above 1 6.0 Lt Bottle (6000 ml)</i>	\$3,000 - \$6,500
48	<b>2005 Château Cheval Blanc</b> This is really gorgeous on the nose, with blackberry, mineral, light vanilla bean and milk chocolate. Full-bodied, with ultrafine tannins and a long, caressing finish. This is racy and very beautiful. The tannins coat the palate, but leave a provoking impression. A Cheval for long-term aging. Best after 2017. Wine Spectator 97/100 <i>Saint-Émilion, France - Above 1 Magnum (1500 ml)</i>	\$2,200 - \$4,500
49	<b>1995 Château La Mission Haut-Brion (2)</b> Subtle aromas of sweet tobacco, cigar box and ripe strawberry. Full-bodied, with very well-integrated, tightly woven tannins. Chewy, rich. Drink now. Wine Spectator 92/100 <b>2007 Château La Mission Haut Brion (2)</b> Offers berry and coffee bean aromas, with hints of mahogany. Full-bodied, with a lovely, silky texture and a vanilla, berry and chocolate aftertaste. Hard not to drink now. There's lots at the finish. Wine Spectator 91/100 <i>Pessac, France - Above 4 Bottles (750 ml)</i>	1,300 - \$2,700
50	<b>1983 Château Margaux (1)</b> This pulls together all the glorious notes of a fully mature Margaux, with singed cedar, rooibos tea, rose water and sandalwood aromas, followed by a stunning mélange of both fresh and dried red and black fruits, including currant, cherry, raspberry and plum. The long finish lets everything drape together beautifully. Absolutely stunning, this seems in no hurry to go anywhere. Drink now through 2035. Wine Spectator 98/100 <b>1985 Château Margaux (1)</b> Shows mint and savory notes out front, with a very elegant structure weaving gently around the core of dried cherry, red currant and pomegranate fruit. The long sandalwood and singed cedar finish is very stylish. This wine is very confident in its old age. Drink now through 2024. Wine Spectator 93/100 <i>Margaux, France - Above 2 Bottles (750 ml)</i>	\$1,300 - \$2,700

Lot No.	Items	Price Range
51	<b>1990 Château L' Angéus (1)</b> Aromatic beauty. Dark ruby-red colour. Enticing aromas of cinnamon, raspberry, plum, and cherry. Full-bodied, with wonderfully polished tannins and a long, fruity finish. Drink now. Wine Spectator 93/100 <b>2002 Château Ausone (1)</b> Beautiful blackberry and decadent aromas of meat and earth. Full-bodied, with velvety tannins and a rich, long finish. Should develop really nicely in the bottle. Tight. Wine Spectator 92/100 <i>Saint-Émilion, France - Above 2 Bottles (750 ml)</i>	\$1,100 - \$2,300
52	<b>1983 Château Pichon Lalande (1)</b> Wine Spectator 92/100 <b>1999 Château Pichon Lalande (1)</b> Wine Spectator 90/100 <b>2001 Château Pichon Lalande (2)</b> Wine Spectator 92/100 <b>2005 Château Pichon Lalande (1)</b> Wine Spectator 93/100 <b>2006 Château Pichon Lalande (1)</b> Wine Spectator 92/100 <i>Pauillac, France - Above 6 Bottles (750 ml)</i>	\$1,100 - \$2,300
53	<b>988 Château Lafite Rothschild (1)</b> Beautiful and subtle on the nose, with mineral, berry, licorice and dark chocolate. Full-bodied, with supersilky tannins and a pretty balance of fruit and mint. Long and caressing. Real claret here. Drink now. Wine Spectator 94/100 <b>2000 Carruades de Lafite (1)</b> Wonderfully ripe and decadent, with tobacco, meat and ripe berry aromas, with hints of currants. Full-bodied, and very velvety, with unctuous fruit flavours. Long and exotic aftertaste. Terrific. Best after 2015. Wine Spectator 93/100 <i>Pauillac, France - Above 2 Bottles (750 ml)</i>	\$950 - \$2,000
54	<b>1986 Château Léoville Barton (1)</b> Wine Spectator 91/100 <b>1988 Château Léoville Barton (1)</b> Wine Spectator 91/100 <b>1994 Château Léoville Barton (1)</b> Wine Spectator 91/100 <b>1998 Château Léoville Barton (1)</b> Wine Spectator 91/100 <b>2000 Château Langoa Barton (1)</b> Wine Spectator 91/100 <b>2001 Château Léoville Barton (1)</b> Wine Spectator 92/100 <i>Saint-Julien, France - Above 6 Bottles (750 ml)</i>	\$900 - \$1,900



Lot No.	Items	Price Range
55	<p><b>1982 Château Léoville Las Cases (1)</b> A racy, classy, silky wine. Inky-ruby colour. Black cherry, mineral and wet earth aromas. Medium-bodied, with very silky tannins and a long, superfine finish. Has always been excellent. Wine Spectator 95/100</p> <p><b>1982 Château Cos D' Estournel (1)</b> Built for aging. Very dark ruby in colour, with a garnet rim. Dried flower and berry aromas. Full-bodied and very solid, with masses of fruit and tannins. Still has plenty of time to go. Wine Spectator 95/100 <i>Saint-Julien &amp; Saint-Estèphe, France - Above 2 Bottles (750 ml)</i></p>	\$750 - \$1,650
56	<p><b>1982 Château Ducru Beaucaillou (1)</b> This Ducru '82 has always been a beauty. Dark ruby in colour, with a slight amber edge. Very fresh and floral, with loads of berry and rose character. Medium-bodied, with a good balance of soft tannins and a caressing finish. Wine Spectator 92/100</p> <p><b>1982 Château Gruaud-Larose (1)</b> One of the best wines ever made at this estate. Dense ruby colour with a slight amber edge. Intense grape, berry and raspberry aromas. Full-bodied, with loads of velvety tannins and a long, ripe fruit and mineral aftertaste. Wine Spectator 94/100 <i>Saint-Julien, France - Above 2 Bottles (750 ml)</i></p>	\$750 - \$1,650
57	<p><b>1986 Château Cos D' Estournel (1)</b> Beautiful aromas of fresh herbs, such as tarragon and mint, with berry and cherry undertones. Medium- to full-bodied, with fine tannins that are polished and very pretty. Caressing finish. Drink now. Wine Spectator 92/100</p> <p><b>1986 Château Gruaud Larose (2)</b> Tight, flat, closed nose, with a cedary, tobacco nuance. Firm, dense structure, dusty with tannins. Fruit suppressed but roundness emerges, with a hint of cassis. Should be a big wine. Wine Spectator 90/100 <i>Saint-Estèphe &amp; Saint-Julien, France - Above 3 Bottles (750 ml)</i></p>	\$750 - \$1,650
58	<p><b>1996 Château Calon Ségur (1)</b> Currant and fresh herbs. Full- to medium-bodied, with plum flavours and a medium finish. Drink now. Wine Spectator 90/100</p> <p><b>2001 Château Calon Ségur (5)</b> Elegant and spicy, with blackberry and earth character. Medium- to full-bodied, with silky tannins and a medium to long finish. Not quite up to par with the barrel sample, but outstanding. Wine Spectator 90/100 <i>Saint-Estèphe, France - Above 6 Bottles (750 ml)</i></p>	\$750 - \$1,650
59	<p><b>1982 Château Grand Puy Lacoste (1)</b> Not as impressive as it once was; nonetheless, a rich and caressing wine. Sweet berry flavour, with hints of tobacco and raisin. Medium- to full-bodied, with velvety tannins and a caressing finish. Drink now. Wine Spectator 92/100</p> <p><b>1982 Château Lynch-Bages (1)</b> This vintage was a modern benchmark for the estate. Intense aromas and flavours of berry, currant, mint and light toasty oak. Full, round and refined, with a long, long finish. Gorgeous. Drinking beautifully. Drink now. Wine Spectator 94/100 <i>Pauillac, France - Above 2 Bottles (750 ml)</i></p>	\$725 - \$1,600

Lot No.	Items	Price Range
60	<p><b>2001 Château Lafite Rothschild</b> Deep and generous aromas of blackberries, fresh tobacco and minerals. It's full-bodied, with big velvety tannins and a superlong finish. Like a fine cashmere sweater. Wine Spectator 96/100 <i>Pauillac, France - Above 1 Bottle (750 ml)</i></p>	\$700 - \$1,500
61	<p><b>1999 Château Lynch-Bages (3)</b> This has never been a very serious Lynch. Shows some berry and tobacco character, with a medium body, fine tannins and a fruity finish. Simple. Drink now.</p> <p><b>2001 Château Cos d'Estournel (1)</b> Shows a cool, minty edge, with notes of bay and savory. The red and black currant fruit have a slightly dried edge. Pebbly tannins carry the finish, lending this a pleasant tug of earth. Very poised. Drink now through 2022. Wine Spectator 91/100 <i>Saint-Estèphe &amp; Pauillac, France - Above 4 Bottles (750 ml)</i></p>	\$650 - \$1,300
62	<p><b>2008 Château Clerc Milon (3)</b> This offers a solid, structured core of red currant, cherry skin and fig notes, laced with savory herb, violet and light-handed toast. There's nice cut on the iron-tinged finish, with some depth in reserve for the cellar. Drink now. Wine Spectator 90/100</p> <p><b>2008 Château Pontet Canet (3)</b> Quite dense, but pure and fresh, with the core of fig, damson plum and mulled cherry fruit already well-defined, and the back end of rounded loam and roasted cedar grip fully integrated. The finish is long and powerful. Best from 2013 through 2020. Wine Spectator 92/100 <i>Pauillac, France - Above 6 Bottles (750 ml)</i></p>	\$650 - \$1,400
63	<p><b>1990 Château Pichon Baron (1)</b> More tobacco and cedar character on the nose, with hints of ripe fruit. Full-bodied, yet fine and sophisticated, with elegant tannins and a long finish. This is always a top-quality red. Drink now. Wine Spectator 94/100</p> <p><b>2006 Château Pichon Lalande (2)</b> Displays currant and blackberry, with hints of licorice. Full-bodied, with round, chewy tannins and lots of fruit under the structure. A rich wine for the vintage, needing plenty of bottle age. Wine Spectator 92/100 <i>Pauillac, France - Above 3 Bottles (750 ml)</i></p>	\$600 - \$1,300
64	<p><b>1982 Château Beychevelle (1)</b> Wine Spectator 90/100</p> <p><b>1982 Château Clerc Milon (1)</b> <b>1982 Château La Lagune (1)</b> Wine Spectator 90/100 <i>Saint-Julien &amp; Pauillac &amp; Haut Médoc, France - Above 3 Bottles (750 ml)</i></p>	\$600 - \$1,300
65	<p><b>1978 Château Lascombes (1)</b> Wine Spectator 90/100</p> <p><b>2000 Château Némin (1)</b> Wine Spectator 90/100</p> <p><b>2002 Château Vieux Château Certan (1)</b> Wine Spectator 91/100</p> <p><b>2003 Château Pavie Decesse (1)</b> Wine Spectator 91/100 <i>Margaux, Pomerol &amp; Saint-Émilion, France - Above 4 Bottles (750 ml)</i></p>	\$600 - \$1,300





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## ACKNOWLEDGEMENTS

The Canadian Opera Company is most grateful to the following volunteers who secured wine and silent auction donations and supported the staff's efforts in creating this special event:

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## ABOUT THE CANADIAN OPERA COMPANY

Based in Toronto, the Canadian Opera Company (COC) is the largest producer of opera in Canada and one of the largest in North America. The company enjoys an international reputation for artistic excellence and creative innovation.

## THE "HOTTEST" TICKET IN TOWN

The COC produces six fully staged opera productions annually and a series of 75 free concerts at the Four Seasons Centre for the Performing Arts. During the 2015/2016 season, over 105,000 people attended COC mainstage productions, and the COC currently has more than 10,000 subscribers.

## FOSTERING NEW TALENT

The COC not only encourages the creation of new operatic works, it also fosters the training and development of young artists. The COC Ensemble Studio is Canada's pre-eminent training program for young singers and coaches. World-recognized alumni include Isabel Bayrakdarian, John Fanning, Ben Heppner, Wendy Nielsen, Gidon Saks and Krisztina Szabó.

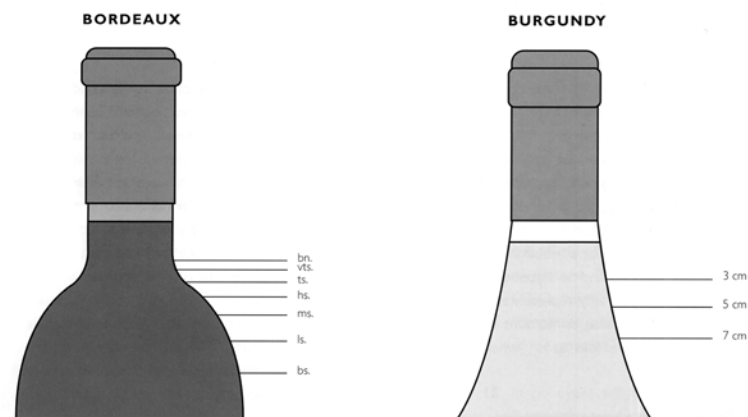
## OUR HOME

In 2006, the COC opened its new opera house in Toronto, the Four Seasons Centre for the Performing Arts. The traditional five-tiered, European horseshoe-shaped auditorium was specifically designed for opera with the highest level of acoustics and provides unparalleled intimacy between the audience and the stage. A large, flexible orchestra pit allows for the presentation of the full range of operatic repertoire, from chamber pieces by Mozart and Handel, to some of the monumental 19th- and 20th-century works. The glittering five-storey transparent Isadore and Rosalie Sharp City Room faces University Avenue, encouraging the public to experience the artistic life of the building through regular informal public recitals and performances.

Please visit our website at [coc.ca](http://coc.ca).

The Canadian Opera Company is a not-for-profit charitable organization.  
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## LEVEL/ULLAGE DESCRIPTIONS AND INTERPRETATIONS



### BORDEAUX LEVELS

For wines in bottles with defined shoulders including Bordeaux, Port and other wines, the level is measured and catalogued as follows:

- bn.** - **BASE NECK:** Perfectly good for any age of wine. Outstandingly good for a wine of 10 years in bottle, or longer.
- vts.** - **VERY TOP SHOULDER**
- ts.** - **TOP SHOULDER:** Normal for any Bordeaux 15 years old or older.
- hs.** - **HIGH SHOULDER:** Slight natural reduction through the easing of the cork and evaporation through cork and capsule. Usually no problem. Acceptable for any wine over 20 years old. Exceptional for pre-1950 wines.
- ms.** - **MID SHOULDER:** Probably some weakening of the cork and some risk. Not abnormal for wines 30/40 years of age. Estimates usually take this into account.
- ls.** - **LOW SHOULDER:** Risky and usually only accepted for sale if wine or label exceptionally rare or interesting. Always offered with low estimate.
- bs.** - **BOTTOM SHOULDER:** Not acceptable for sale unless a rare sort of bottle. Wine will usually be undrinkable.
- u.** - **ULLAGE:** Level.  
Example: (u. 2ts) means 2 bottles ullaged to top shoulder.
- oc.** - **ORIGINAL CARTON**
- owc.** - **ORIGINAL WOODEN CASE**

### BURGUNDY LEVELS

For wines in bottles with sloping necks, including Burgundy, German and other wines, the level between the cork and wine is measured and catalogued in centimetres.

The condition and drinkability of Burgundy is less affected by ullage than its equivalent from Bordeaux. A 5-7-cm. ullage in a 50-year-old Burgundy can be considered normal, indeed good for age; 3.5-4 cm. excellent for age; 7 cm. rarely a risk. Example: (u. 3x5cm) means 3 bottles ullaged 5 cm.

### BOTTLE SIZES

- hf. bt.** - half bottle = 0.375 litres
- bt(s).** - bottle(s) = 0.75 litres
- ltr.** - litre
- mag.** - magnum = 1.5 litres, or two regular bottles
- d. mag.** - double magnum (Bordeaux, Port) = 3 litres
- jero.** - jeroboam (Burgundy, Champagne) = 3 litres
- jero.** - jeroboam (Bordeaux) = 5 litres\*
- imp.** - impériale (Bordeaux) = 6 litres
- meth.** - methuselah (Burgundy, Champagne) = 6 litres
- salm.** - salmanazar = 9 litres

\*Up to 1978, jeroboams were generally bottled in 4.5-ltr. bottles.

**RP** - Robert Parker Jr.    **WS** - Wine Spectator



# NOTES

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