



CANADIAN OPERA COMPANY

FINE WINE AUCTION

THURSDAY, APRIL 16, 2015

MESSAGE FROM THE GENERAL DIRECTOR

Welcome to the 16th Annual Fine Wine Auction

On behalf of the Canadian Opera Company's Board of Directors, staff and artists, it gives me great pleasure to welcome you all to the Canadian Opera Company's 16th Annual Fine Wine Auction.

Since its inception, the COC Fine Wine Auction has raised over \$1.3M, helping the Canadian Opera Company to maintain the highest level of artistic excellence. With your donations and presence at this event, you support the COC's role as a leader in creative innovation in the world of opera.

We have had a tremendous year at the COC. The 2014/2015 season has received international critical acclaim, and we continue to regularly achieve sold-out performances. With ticket sales only accounting for 40% of our operating budget, the rest of the funding required to produce opera of the highest standard must come largely from the generosity of individuals through various fundraising efforts, including the Fine Wine Auction.

The success of tonight's event would not be possible without the incredible efforts of our outstanding volunteers. In particular, I would like to recognize the leadership of Michael Gibbens and Graham Watchorn, our co-chairs of the Fine Wine Auction Committee, who have done an outstanding job of elevating the profile of this annual event.

Yours sincerely,



Alexander Neef
General Director, Canadian Opera Company

Presenting Sponsor



GRAYWOOD
DEVELOPMENTS

MESSAGE FROM THE CO-CHAIRS, FINE WINE AUCTION

We would like to welcome you to the 2015 Fine Wine Auction.

With a 16-year tradition, the Fine Wine Auction continues to be one of the COC's most successful fundraising events. We would like to thank our many generous wine and non-wine donors. Your gifts are the cornerstone of building a successful event. To our sponsors: Graywood Developments, Element Financial, Gillam Group Inc, RR Donnelley Canada Inc., Geoffrey Pennal of CIBC Wood Gundy, Steinway Piano Gallery Toronto, Waddington's, The Cheese Boutique, Trius and 10tation Event Catering, thanks for your continued support of the auction and for contributing to the success of the Canadian Opera Company.

Our thanks also go to our dedicated Fine Wine Auction Committee members—Marcus Gillam, David Jarvis, William Kellett, John Macfarlane, Roisin Tiwari, and Andrew Vernon. Each of you has played a vital role in ensuring a very successful and entertaining evening. The funds raised from this event allow the company to plan with confidence and provide world-class opera, while working to build outreach programs in the community.

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

Sincerely,



Michael Gibbens,
Co-Chair, Fine Wine Auction



Graham Watchorn,
Co-Chair, Fine Wine Auction



WIN ONE OF THREE FABULOUS PRIZES.

A WEEKEND AT THE RITZ-CARLTON!

a weekend at the most prestigious and luxurious Toronto hotel, the Ritz-Carlton Toronto. Indulge in the chic and legendary quality the hotel has to offer! You and a guest will spend a two-night weekend stay in a corner luxury suite with a full breakfast for two.

VALUE: \$1,520

DONATED BY: **The Ritz-Carlton Toronto**

WIN A MERCEDES-BENZ DRIVING PACKAGE!

an exclusive and unmatched driving experience! The Mercedes-Benz and AMG Driving Academy team is made up of some of the most qualified and experienced facilitators, trainers and advanced driving instructors in the industry. The personal attention received from the entire team combined with the thrill you will experience with the Mercedes-Benz Driving Experience course will provide you with skills and memories that will last a lifetime.

*Gift Certificate for one person for the
Toronto session. Program held Sunday, May 24, 2015*

VALUE: \$395

DONATED BY: **Mercedes-Benz**

WIN A COC PREMIER PACKAGE!

a Premier Subscription for two to the Canadian Opera Company's 2015/2016 season at the Four Seasons Centre for the Performing Arts. Enjoy all six operas seated in the orchestra level.

VALUE: \$2,600

DONATED BY: **The Canadian Opera Company**

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 16, 2015 at 10 p.m.

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



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

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

COC CHARITABLE REGISTRATION NUMBER: 118834829RR0001

FINE WINE AUCTION

Evening Program

| | |
|--|---|
| 6 p.m. | Registration, Silent Auction Wine, cheese, and hors d'œuvres served |
| 7:30 p.m. | Performance by Karine Boucher and Clarence Frazer, members of the COC Ensemble Studio Live Auction |
| 20 minutes after the Live Auction ends | Close of Silent Auction Raffle Draw |

Please allow at least 15 minutes from the end of the live auction to prepare for cash out. All silent and live auction lots are available only for pick-up at COC offices starting at **12 p.m. Friday, April 17, 2015** until **Friday, May 1, 2015**.

Please arrange to pick up your wines by calling Laura Aylan-Parker at 416-306-2309. Our administrative offices are located at 227 Front St. E., Toronto, on the second floor. For a fee, lots can be shipped to the purchaser's home or business address.



Please join us
following the event at

Drake One Fifty
150 York Street

DRAKE
ONE FIFTY

COCC 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 16, 2015.

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

LOT PICK-UP AND SHIPPING ARRANGEMENTS

Upon receipt of payment in full, the following shipping arrangements can be made:

- For a fee, lots can be shipped to the purchaser's home or business address.

OR

- The purchaser can arrange to pick up the lots at the COC administrative offices (227 Front St. E.) by contacting contacting Laura Aylan-Parker at 416-306-2309 or lauraa@coc.ca.

Lots are available for pick-up starting at **12 p.m. Friday, April 17, 2015**. Lots must be picked up by **Friday, May 1, 2015**.

| <i>Lot No.</i> | <i>Items</i> | <i>Value</i> | <i>Min. Bid</i> |
|----------------|---|--------------|-----------------|
| Wine | | | |
| 101 | <p>1996 Penfolds St. Henri Shiraz (1) Firm, slightly chunky tannins surround a liquid core of blueberry and cherry fruit. This is definitely in the "claret" mold in the way it shows clarity in the flavours without density. The finish has depth and power. <i>Wine Spectator 94/100</i></p> <p>2002 Arenberg The Dead Arm Shiraz (1) Rich, complex, but not at all heavy-handed; a plush, heady mouthful of black cherry, blackberry, menthol and a wee touch of forest mushroom, all mingling in a rich finish that lasts and lasts. Drink now through 2020. <i>Wine Spectator 92/100</i> <i>Australia - 2 Bottles (750 ml)</i></p> | \$540 | \$245 |
| 102 | <p>2001 Cullen Diana Madeline Cabernet/Merlot (1) Firm in texture, generous with its cedary blackcurrant flavours and a touch of dried herb on the finish. Drink now. <i>Wine Spectator 88/100</i></p> <p>2002 Cullen Diana Madelaine Cabernet/Merlot (2) This has elegance and presence, striking a lovely balance between firm texture and fresh fruit flavours, with raspberry, cherry and sage character against fine-grained tannins. The flavours persist winningly. Best from 2009 through 2015. <i>Wine Spectator 90/100</i> <i>Margaret River, Australia - 3 Bottles (750 ml)</i></p> | \$805 | \$365 |
| 103 | <p>1978 Antonin Guyon Corton-Charlemagne Fairly exotic and flavourful. Crisp, chewy, mineral notes and vibrant floral, citrus, toasted-oak and apple flavours. Medium-to-full-bodied. <i>Burgundy, France - 1 Bottle (750 ml)</i></p> | \$525 | \$245 |
| 104 | <p>1999 Marc Colin Chassagne-Montrachet Les Champs Gain (1) Firm wine that is fleshed out by a layer of silky texture. Big and full-bodied, with vanilla, pear tart, bread dough and light smoke notes. Drink now. <i>Wine Spectator 88/100</i></p> <p>2002 Paul Pernet Batard-Montrachet (1) Very ripe and exotic, with a viscous texture coating the apricot, spice and mineral flavours. Full-bodied, it's showing a bit of heat, but it has a stony intensity at its core. All the elements are there, so be patient. Fine length. Best from 2006 through 2020. <i>Wine Spectator 91/100</i> <i>Burgundy, France - 2 Bottles (750 ml)</i></p> | \$750 | \$300 |
| 105 | <p>2008 Vincent Dauvissat Chablis La Forest This is juicy and falls in the elegant, sleek camp. The flavours evoke flowers, yellow plum and mineral, with a squeeze of lemon. There's fine purity and finesse, with a long aftertaste. Drink now through 2014. <i>Wine Spectator 91/100</i> <i>Burgundy, France - 2 Bottles (750 ml)</i></p> | \$450 | \$200 |
| 106 | <p>1996 Louis Carillon Puligny-Montrachet (1) 2007 Domaine Faiveley Nuits-Saint-Georges (2) 2008 Bouchard Pouilly Fuisse Château de Beaune (1) <i>Burgundy, France - 4 Bottles (750 ml)</i></p> | \$450 | \$200 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|---------|----------|
| 107 | 2006 Louis Jadot Nuits-Saint-Georges Les Boudots Pure and focused, displaying red cherry, raspberry and mineral flavours. This has verve and energy, with a vibrant structure and a long, finely tannic finish. Best from 2011 through 2021. <i>Wine Spectator 91/100</i> <i>Burgundy, France - 2 Bottles (750 ml)</i> | \$500 | \$200 |
| 108 | 1969 Joseph Drouhin Vosne-Romanée Les Suchots (1) Earthy and flavourful, made in a chewy, muscular style, with good concentration of black cherry and cedar flavours. <i>Wine Spectator 89/100</i> 2008 Pascal Marchand Vosne-Romanée Les Suchots (1) A lean, wiry style, featuring delicate cherry, berry and floral notes matched to a firm profile. Moderately long. Best from 2013 through 2023. <i>Wine Spectator 88/100</i> <i>Burgundy, France - 2 Bottles (750 ml)</i> | \$550 | \$250 |
| 109 | 2001 Paul Garaudet Monthélie Les Duresses Well-made, medium- to full-bodied red Burgundy, delivering a fresh core of ripe fruit—and some delightful wild berries, raspberries and black cherries. Not overly thick, but this '00 offers balance on a finish dominated by vanilla, spices and wet earth. Drink now. <i>Wine Spectator 88/100</i> <i>Burgundy, France - 5 Bottles (750 ml)</i> | \$425 | \$195 |
| 110 | 1977 Château Vignelaure, Provence (1) 1980 Château Rouet, Fronsac (1) 2000 Château Malmaison, Moulis (1) 2006 Montirius Vacqueras, Vacqueras Les Clos (1) <i>France - 4 Bottles (750 ml)</i> | \$395 | \$185 |
| 111 | 1972 Château Camensac (1) 2000 Château Camensac (1) This is big and tannic, with loads of concentration. Full-bodied, chewy and impressive. Leave it for a long time. Super price for a <i>cru classé</i> . <i>Wine Spectator 90/100</i> 2000 Château De Chantegrive (2) Opulent nose of earth, fruit and chocolate. Medium-bodied, with fine tannins and a refined finish. <i>Haut-Médoc & Pessac, France - 4 Bottles (750 ml)</i> | \$610 | \$275 |
| 112 | 1961 Château Mouton Rothschild (Mid Shoulder) Subtle in flavour, silky in texture and still firm with tannins, this Mouton is clearly outstanding in quality. Elegance, not richness, is its hallmark, and the mélange of spice-earth-fruit flavours is nearly mature. <i>Wine Spectator 92/100</i> . Try this for a pittance of the actual cost! <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$3,000 | \$500 |
| 113 | 1986 Château Lynch Bages Dark in colour, with intense aromas of ripe black cherry, cedar and light herbs. Medium- to full-bodied, with firm tannins and a medium finish. A bit lean today, but there's lots going on here. <i>Wine Spectator 90/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$495 | \$225 |
| 114 | 1972 Château Lafite Rothschild Meaty, plummy herbal flavours are firm and well balanced between fruit and aged character. Bell pepper and olive stand out. Drink now. <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$1,000 | \$450 |

| Lot No. | Items | Value | Min. Bid |
|---------|---|-------|----------|
| 115 | 1999 Château Quinault L'Enclos A wine with harmony. Extremely aromatic, with violet, berry and spice character. Medium- to full-bodied, with fine, silky tannins and a long berry, vanilla aftertaste. <i>Wine Spectator 89/100</i> <i>St. Émilion, France - 3 Bottles (750 ml)</i> | \$600 | \$275 |
| 116 | 1995 Château Valandraud Dark ruby colour, with intense aroma of dark chocolate, blackberries and vanilla. Full-bodied, with supersilky tannins and a long, delicious finish. Wonderful. Drink now. <i>Wine Spectator 93/100</i> <i>St. Émilion, France - 1 Bottle (750 ml)</i> | \$725 | \$325 |
| 117 | 1975 Château du Glana (1) A bit overripe, with loads of berry, raisin and tobacco character. Full-bodied, with full tannins but a very hot, alcoholic finish. 2005 Château Lafleur Gazin (2) Has berry and chocolate character, with hints of spice. Full-bodied, yet reserved and refined, with silky, tender tannins. Pretty and subtle. Drink now. <i>Wine Spectator 91/100</i> <i>Saint-Julien & Pomerol, France - 3 Bottles (750 ml)</i> | \$395 | \$185 |
| 118 | 2000 Château Pontet Canet Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet Canet ever. <i>Wine Spectator 93/100</i> <i>Pauillac, France - 1 Magnum (1500 ml)</i> | \$625 | \$285 |
| 119 | 2000 Château Rauzan Segla Cuvée Segla Decadent aromas of meat, berry and plums follow through to a medium-bodied palate, with silky tannins and a rich finish. <i>Wine Spectator 88/100</i> <i>Margaux, France - 3 Bottles (750 ml)</i> | \$645 | \$290 |
| 120 | 2000 Château Rauzan Segla Cuvée Segla Decadent aromas of meat, berry and plums follow through to a medium-bodied palate, with silky tannins and a rich finish. <i>Wine Spectator 88/100</i> <i>Margaux, France - 3 Bottles (750 ml)</i> | \$645 | \$290 |
| 121 | 1970 Château Palmer Medium-deep garnet; cedar, tar and black truffle nose, with cassis emerging; very ripe and rich, with mature fruit flavours, a sinewy texture and great length; at its peak. <i>Wine Spectator 91/100</i> <i>Margaux, France - 1 Bottle (750 ml)</i> | \$995 | \$450 |
| 122 | 1999 Château Montrose Features blackberry and mulberry, with hints of mint on the nose. Medium-bodied, offering fine tannins and a milk chocolate, berry and light vanilla aftertaste. Drink now. <i>Wine Spectator 88/100</i> <i>Saint-Estèphe, France - 2 Bottles (750 ml)</i> | \$560 | \$255 |
| 123 | 1982 Château Cos D'Estournel 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. <i>Wine Spectator 95/100</i> <i>Saint-Estèphe, France - 1 Bottle (750 ml)</i> | \$875 | \$395 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|---------|----------|
| 124 | 1982 Château Léoville-Barton (1) At its peak. Medium-dark ruby, with an amber edge. Cherry, coffee and cedar aromas. Medium-bodied, with sweet berry flavours and caressing, velvety tannins. Delicious. Drink now. <i>Wine Spectator 88/100</i> 1982 Château Talbot (1) Dark ruby center, with a garnet edge. Berry, mushroom and leaf character. Full-bodied, with sweet, ripe fruit and plenty of tobacco and cherry aftertaste. At its peak. Drink now. <i>Saint-Julien, France - 2 Bottles (750 ml)</i> | \$1,220 | \$550 |
| 125 | 1975 Château Lafite Rothschild Very good in quality. It has very herbal, currant-like-aromas, with smooth fruit and herb flavours and some smoky accents. Drink now. <i>Wine Spectator 88/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$1,350 | \$600 |
| 126 | 2002 Peninsula Ridge Meritage (1 - 750 ml) 2005 Osoyoos Larone Le Grand Vin (1 - 750 ml) 2008 Lakeview Cellars Vidal Icewine (1 - 200 ml) <i>Niagara & Okanagan, Canada - 3 Bottles (750 ml)</i> | \$130 | \$65 |
| 127 | 1996 Opus One Mondavi/Rothschild Dark, rich and intense, with layers of currant, blackberry, cedar and spice. The flavours are still youthful, yet this turns drier and earthier from midpalate on, with a brambly sage edge on the finish. Drink now <i>Wine Spectator 89/100</i> <i>Napa, California - 1 Bottle (750 ml)</i> | \$925 | \$415 |
| 128 | 2009 Silver Oak Napa Cabernet Sauvignon Shows off a spice, dill and cedary oak quality, met by ripe currant, smoke, wild berry and cigar box notes. Ends with firm, ripe tannins that give the flavours grip. Drink now. <i>Wine Spectator 88/100</i> <i>Napa, California - 1 Bottle (750 ml)</i> | \$200 | \$95 |
| 129 | 1961 Giacomo Borgogno & Figli Barolo Riserva Fully mature, evoking truffle, dried cherry, leather and tobacco flavours. More savory than sweet on the palate. Drink now. <i>Wine Spectator 88/100</i> <i>Piedmont, Italy - 2 Bottles (750 ml)</i> | \$790 | \$355 |
| 130 | 1995 Castino Cannubi Barolo San Lorenzo (1) Bright and delicious fruit in this red, with hints of spices, raisins and berries on the nose and palate. Full-bodied, with caressing tannins and a long succulent finish. <i>Wine Spectator 89/100</i> 2010 Pecchenino Barolo (1) Graphite and sawdust aromas are followed by cherry, strawberry and licorice flavours. This is lined with surly tannins that leave an astringent finish for now. Better with air, so decant now or be patient. Best from 2018 through 2028. <i>Wine Spectator 88/100</i> <i>Piedmont, Italy - 2 Bottles (750 ml)</i> | \$290 | \$130 |
| 131 | 1997 Gomba Barolo Sori Boschetti There's lots of new oak character, verging on green coffee bean, intertwined with ripe plum. Medium- to full-bodied, with a good core of fruit, velvety tannins and a medium finish. <i>Wine Spectator 88/100</i> <i>Piedmont, Italy - 4 Bottles (750 ml)</i> | \$600 | \$275 |

| Lot No. | Items | Value | Min. Bid |
|---------|---|----------|----------|
| 132 | 1996 Brezza Barolo Castellero (1) Pleasant aromas of plums and strawberries, with a hint of flowers. Medium- to full-bodied, with well-integrated tannins and a smoky, berry aftertaste. 1996 Cascina Cerratti Barolo (1) Cherry, raspberry and jam aromas overflow from the glass. Full-bodied, with soft, velvety tannins and lots of fruit. Drink now. <i>Wine Spectator 88/100</i> <i>Piedmont, Italy - 2 Bottles (750 ml)</i> | \$425 | \$195 |
| 133 | 2005 Virna Borgogno Barolo Cannubi Boschis (1) 2006 Virna Borgogno Barolo (1) 2006 Virna Borgogno Barolo Preda Sarmassa (1) <i>Piedmont, Italy - 3 Bottles (750 ml)</i> | \$221.98 | \$100 |
| 134 | 2006 Orlando Abrigo Barbaresco Montersino (1) 2006 Orlando Abrigo Barbaresco Rocche Meruzzano (1) 2006 Orlando Abrigo Barbaresco Vigna Rongalio (1) <i>Piedmont, Italy - 3 Bottles (750 ml)</i> | \$245 | \$110 |
| 135 | 1994 Château de Beaucastel A nice mix of red fruit, herb and sweetly earthy flavours give appealing complexity, while soft tannins make it accessible now. The long finish promises improvement with age. Drink now. <i>Wine Spectator 88/100</i> <i>Rhône, France - 1 Magnum (1500 ml)</i> | \$350 | \$160 |
| 136 | 2006 Weingut Stift Klosterneuburg St. Laurent Grosse Reserve <i>Austria - 1 Bottle (750 ml)</i> | \$100 | \$50 |
| 137 | NV An CNOC Knockando 12-Year-Old Scotch Whisky (1) NV Auchterar 12-Year-Old Scotch Whisky (1) NV Glenleven 12-Year-Old Scotch Whisky (1) <i>Scotland - 3 Bottles (750 ml)</i> | \$300 | \$150 |
| 138 | NV Glenordie 12-Year-Old Scotch Whisky (1) NV Glenshiel 12-Year-Old Scotch Whisky (1) NV Strathconon 12-Year-Old Scotch Whisky (1) <i>Scotland - 3 Bottles (750 ml)</i> | \$325 | \$150 |
| 139 | NV Glenvale 8-Year-Old Scotch Whisky (1) NV Kennaway 8-Year-Old Scotch Whisky (1) NV Littlemill 8-Year-Old Scotch Whisky (1) <i>Scotland - 3 Bottles (750 ml)</i> | \$315 | \$150 |
| 140 | NV Royal Culross 8 Year Old Scotch Whisky (1) NV Strathmill "Scottish Wildlife - Red Squirrel" 10 Year Old Scotch Whisky (1) NV Balmenach "Scottish Wildlife - Capercaillie" 10-Year-Old Scotch Whisky (1) <i>Scotland - 3 Bottles (750 ml)</i> | \$360 | \$175 |



| Lot No. | Items | Value | Min. Bid |
|---------|---|-------|----------|
| 141 | 1990 Isole e Olena Cepparello (1) This wine is full-bodied and very rich, but keeps a restrained and subtle character. Sweet fruit and leather flavours and aromas backed up by fine tannins. <i>Wine Spectator 91/100</i> 2000 Falset Marca Castell de Falset Tinto (1) Expressive aromas of black currants and coffee follow through on the muscular palate, amplified by anise, tobacco and mineral notes. A full-throttle red that achieves power without ever losing control. Best from 2008 through 2016. <i>Wine Spectator 92/100</i> <i>Tuscany, Italy & Montsant, Spain - 2 Bottles (750 ml)</i> | \$350 | \$160 |
| 142 | 1997 Renato Ratti Barolo Marcenasco (1) Fruity on the nose with raspberry and blackberry character; hints of leather and spice. Medium- to full-bodied, with good tannins and a sweet fruit and berry aftertaste. <i>Wine Spectator 90/100</i> 1997 Gorelli Brunello di Montalcino (1) Best ever from this producer. Subtle yet complex aromas of leather, plum, spices and berries. Full-bodied, with glorious, crushed raspberry flavours and caressing tannins. <i>Wine Spectator 95/100</i> <i>Piedmont & Tuscany, Italy - 2 Bottles (750 ml)</i> | \$400 | \$180 |
| 143 | 1997 Cantico Brunello di Montalcino (1) This is earthy and meaty in a reserved way, with lots of ripe fruit. Full-bodied, with plenty of fruit and a medium, velvety-textured finish. Drink now. 1998 Banfi Tavernelle (1) A good Cab, with aromas of berries and fresh herbs, like tarragon and basil. Medium-bodied, with fine, silky tannins and a fruity, firm, tannic finish. <i>Tuscany, Italy - 2 Bottles (750 ml)</i> | \$365 | \$165 |
| 144 | 2005 Tenuta di Arceno PrimaVoce (6 - 750 ml) 2005 Tenuta di Arceno PrimaVoce (1 - 1500 ml) <i>Tuscany, Italy - 7 Bottles</i> | \$425 | \$190 |
| 145 | 1998 Antinori Pian delle Vigne Brunello di Montalcino Extremely well-crafted. Fabulous aromas of strawberries and cream that soon turn to minerals and spices. Full-bodied, with very silky tannins and a long, long finish. <i>Wine Spectator 92/100</i> <i>Tuscany, Italy - 2 Bottles (750 ml)</i> | \$390 | \$175 |
| 146 | 1998 Castello Banfi Brunello di Montalcino Loads of mineral and dried flowers behind the ripe fruit and almost raisiny character. Full-bodied, with smooth, silky tannins and a long fruity, berry, herb aftertaste. <i>Wine Spectator 92/100</i> <i>Tuscany, Italy - 3 Bottles (750 ml)</i> | \$555 | \$250 |
| 147 | 2003 Masi Amarone Campolongo di Torbe A good concentration of rich raisin, date and mineral, combining with tobacco and vanilla notes, follows through to a firm, full-bodied palate, with persistent fruit and mineral. Good length. <i>Wine Spectator 90/100</i> <i>Veneto, Italy - 2 Bottles (750 ml)</i> | \$570 | \$260 |

| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 148 | 2003 Cesari Amarone della Valpolicella Classico (1) Offers currant and mineral, with a light, raisiny note. Medium-bodied, with a tight, racy palate and a clean finish. A little superficial. Drink now. 2004 La Serena Brunello di Montalcino (1) Blackberries, roses and blueberries on the nose follow through to a full body, with silky tannins and a sweet fruit aftertaste. Lots of sweet raspberries and strawberries on the finish. A delicious red already. Best from 2010 through 2016. <i>Wine Spectator 94/100</i> <i>Veneto & Tuscany, Italy - 2 Bottles (750 ml)</i> | \$395 | \$185 |
| 149 | 1999 Joseph Drouhin Charmes-Chambertin (1) Intensely aromatic Pinot, with cassis and blackberry flavours. Medium-bodied, there is a really supple midpalate texture. Long finish. 2000 Louis Jadot Chevalier-Montrachet (1) Clean and refined. The oak, fruit, acidity are well-integrated in this caressing wine. But give it a lot of time to express itself. Best from 2005 through 2015. <i>Wine Spectator 91/100</i> <i>Burgundy, France - 2 Bottles (750 ml)</i> | \$795 | \$350 |
| 150 | 1999 Joseph Drouhin Pernand Vergelesses (1) 1999 Joseph Drouhin Auxey Duresses (1) 1999 Joseph Drouhin Ladoix (1) 2004 Prince Florent de Merode Corton Bressandes (1) <i>Burgundy, France - 4 Bottles (750 ml)</i> | \$360 | \$165 |
| 151 | 1982 Château Belgrave Dark ruby in colour, with a brick edge. Slightly musty, with ripe fruit and mushroom aromas. Medium-bodied and dry. Drink now. <i>Haut-Médoc, France - 2 Bottles (750 ml)</i> | \$350 | \$160 |
| 152 | 1983 Château Cantenac Brown Super-youthful ruby colour, with a garnet edge, and an intense wild raspberry aroma. Full-bodied, with raspberry flavour, medium tannins and an excellent backbone. <i>Wine Spectator 88/100</i> <i>Margaux, France - 2 Bottles (750 ml)</i> | \$500 | \$225 |
| 153 | 2004 Kistler Sonoma County Chardonnay Earthy and complex, with a subtle mix of loamy pear and apple fruit that has a creamy texture, finishing with good length and depth. Drink now. <i>Wine Spectator 88/100</i> <i>Sonoma, California - 3 Bottles (750 ml)</i> | \$450 | \$200 |
| 154 | 2004 Kistler Sonoma County Chardonnay Earthy and complex, with a subtle mix of loamy pear and apple fruit that has a creamy texture, finishing with good length and depth. Drink now. <i>Wine Spectator 88/100</i> <i>Sonoma, California - 3 Bottles (750 ml)</i> | \$450 | \$200 |
| 155 | 2003 Château Bastor Lamontagne Pleasant Sauternes for current drinking. Pretty apple, honey and vanilla aromas. Medium-bodied, medium sweet, with good acidity and a long finish. Drink now. <i>Sauternes, France - 2 Bottles (750 ml)</i> | \$190 | \$85 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 156 | <p>2010 Yalumba The Signature Cabernet/Shiraz A wine of depth and distinction, polished and appealing for the expansive and juicy berry and pomegranate flavours at the core, finishing with gentle persistence and a light burr of tannins. Drink now through 2020. <i>Wine Spectator 91/100</i> <i>Barossa Valley, Australia - 6 Bottles (750 ml)</i></p> | \$300 | \$150 |
| 157 | <p>2012 Wakefield St. Andrews Cabernet Sauvignon This wine is a deep, dark garnet colour with a subtle purple hue to the edge. The wine has an enticing, lifted bouquet of violets, blackcurrants, blackberry and a hint of chocolate. The overall aroma is one of understated richness and elegance. On the palate it is a very well balanced wine with ripe black fruit characters, coffee and chocolate interweaving harmoniously. Wakefield Wines <i>Clare Valley, Australia - 6 Bottles (750 ml)</i></p> | \$300 | \$150 |

| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 301 | <p>Go Leafs, Go! Are you a huge Toronto Maple Leafs fan? If so, do not miss out on a pair of Air Canada Club tickets for a Toronto Maple Leafs hockey game and autographed Toronto Maple Leafs team stick. Add this to your Maple Leafs memorabilia collection and enjoy having bragging rights to all your friends. Donated by: Brent McLaughlin, Maple Leafs Sports & Entertainment</p> | \$500 | \$300 |
| 302 | <p>Summer Family Fun Enjoy a weekend of fun with your family at these exciting destinations in Toronto. Discover thrilling exhibits at the Art Gallery of Ontario with four admission passes and then enjoy an introductory climbing lesson for two at The Rock Oasis. Relax with the family while reading <i>At Home in the Whole Food Kitchen</i> by Amy Chaplin. Donated by: Art Gallery of Ontario, The Rock Oasis, Dean Tudor</p> | \$183 | \$65 |
| 303 | <p>Happy Feet Treat your feet with a \$75 gift certificate towards a pair of Blundstones boots from the Australian Boot Company. Donated by: Australian Boot Company</p> | \$75 | \$10 |
| 304 | <p>Best of the Best Bid on these three outstanding cookbooks that are sure to satisfy your cravings! <i>Best of The Best</i> by Food & Wine <i>The Kitchen Table</i> by Moira Sanders <i>One Pot</i> by Martha Stewart Living Donated by: Dean Tudor</p> | \$95 | \$20 |
| 305 | <p>To Be, or Not to Be Experience the magic of the Stratford Festival: A voucher for four tickets for selected dates to the Stratford Festival's 2015 season and four tickets for a complimentary tour of the Stratford Festival's costume and props warehouse. The Stratford Festival's 2015 season will feature <i>Hamlet, The Sound of Music, The Taming of the Shrew, Love's Labour's Lost, She Stoops to Conquer, Carousel, The Diary of Anne Frank, Oedipus Rex, Pericles, Christina, The Physicists, The Alchemist, Possible Worlds, The Last Wife</i> and more than 150 events at The Forum. Put your culinary skills to work with this wonderful cookbook by Rose Reisman. Designated dates and performances only. Donated by: Stratford Festival, Dean Tudor</p> | \$436 | \$200 |
| 306 | <p>A Dazzling Weekend Downtown Enjoy a weekend downtown with this one-night stay for two in a city-view executive room at the Strathcona Downtown Hotel. Also, enjoy two tickets to any performance Monday through Wednesday during Soulpepper Theatre's 2015 Season. Soulpepper Theatre Company is a vibrant community-oriented arts organization in the heart of the Distillery District in Toronto. Donated by: Soulpepper Theatre Company, Strathcona Downtown Hotel</p> | \$343 | \$200 |
| 307 | <p>Theatre Buff Explore one of the most beautiful areas in North America, Niagara-on-the-Lake, Ontario, with two tickets to the Shaw Festival to see a performance of either <i>Pygmalion, Light Up the Sky</i> or <i>Lady from the Sea</i> in April to July during the 2015 season. While in wine country enjoy two great culinary reads: <i>The Dirty Apron Cookbook</i> by David Robertson and <i>The Kitchen Cookbook</i> by Sara Gillinham & Faith Durand. Donated by: Shaw Festival, Dean Tudor</p> | \$220 | \$75 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 308 | <p>Wine Lover Experience the fine countryside of Niagara's vast and beautiful wine region with a VIP tasting and tour for you and 19 of your friends at Pillitteri Estates Winery. Over the past 20 years, Pillitteri Estates Winery has been honoured with more than 700 wine awards, at both domestic and international competitions. Before your trip to the winery, learn more about wine in <i>Wine Atlas of Germany</i> by Dieter Braatz, Ulrich Sauter and Ingo Swoboda. Advanced booking is required. Donated by: Dean Tudor, Pillitteri Estates Winery</p> | \$366 | \$155 |
| 309 | <p>Taste of Niagara Enjoy a VIP tour and tasting for 10 at Niagara College Teaching Winery. Niagara College Teaching Winery is located in Niagara-on-the-Lake, part of the Niagara Peninsula wine region, which spans a 30-mile plain on the N43° latitude where the growing season sunshine is comparable to the Languedoc-Rousillon in France, south of both Burgundy and Bordeaux, or Tuscany, Italy. Brush up on your knowledge of wine before you go with <i>Marnie Old's Wine: A Tasting Course</i>. Advanced booking is required. Donated by: Niagara College Teaching Winery, Dean Tudor</p> | \$196 | \$90 |
| 310 | <p>An Operatic Affair Experience more of Toronto's opera scene with two tickets to Opera Atelier's production of Lully's <i>Armide</i> for either October 27 or 30, 2015. Enjoy a delicious pre-performance dinner with a \$300 gift card for Michael's on Simcoe restaurant. <i>Ticket voucher must be redeemed before October 27, 2015.</i> Donated by: Opera Atelier, Michael's on Simcoe</p> | \$500 | \$215 |
| 311 | <p>Sweet Treat Bid on these three fantastic cookbooks to satisfy your sweet tooth! <i>Sugar Rush</i> by Johnny Iuzzini <i>Coffee Time Treats</i> by Food & Drink <i>Baking Mash-Up</i> by Victoria Glass Donated by: Dean Tudor</p> | \$99 | \$35 |
| 312 | <p>Acting Major Take in all of the theatre you can handle with this combo ticket package. Enjoy a pair of tickets to any show during Tarragon Theatre's 2014/2015 season, six VIP tickets to 2016 Toronto Fringe Festival, and two tickets to Factory Theatre's <i>Morro & Jasp: 9-5</i>. Donated by: Toronto Fringe Festival, Tarragon Theatre, Factory Theatre</p> | \$260 | \$115 |
| 313 | <p>The Wine Collector Discover the passion of Strewn Winery, located just outside the award-winning and beautiful Niagara-on-the-Lake, with a private tour and tasting for 10 people. Before your trip to Strewn Winery, enjoy a trio of wines and a pair of classic wine books, <i>Dionysys: A Social History of the Wine Vine</i> by Edward Hyams and <i>Modern Encyclopedia of Wine</i> by Hugh Johnson. Donated by: Konrad Ejbich, Strewn Winery</p> | \$150 | \$60 |

| Lot No. | Items | Value | Min. Bid |
|---------|---|-------|----------|
| 314 | <p>The Wine Enthusiast Experience an educational tasting for six people at 13th Street Winery in their private Gallery Room, with three of their unique and highly sought-after wines and a selection of artisan cheeses. Store your fine wines on a striking Napa wine rack by Umbra Ltd. Impress your guests next time you entertain with this beautiful set of Geo Wine Charms, one Plato Bread Board and one Starter Personal Appetizers by Umbra Ltd. Reservation is required. Donated by: 13th Street Winery, Umbra Ltd.</p> | \$200 | \$105 |
| 315 | <p>An Evening at the Opera Enjoy an extraordinary evening this spring, starting with a stunning dinner at Nota Bene Restaurant with a \$200 gift certificate. After dinner, experience the beauty of the COC's production of Verdi's <i>La Traviata</i>. Voucher for two Orchestra level tickets to a performance of COC's <i>La Traviata</i>. Donated by: Canadian Opera Company, Nota Bene Restaurant</p> | \$692 | \$330 |
| 316 | <p>Capital Arts Get away to our nation's capital! First, spend an evening for two at Canada's foremost showcase for the performing arts, the National Arts Centre, with two tickets to attend an orchestra, dance, English theatre or French theatre presentation between April 17, 2015 and April 16, 2016. Visit the Ottawa Art Gallery with a one-year Director's Circle Membership and enjoy special benefits such as invitations to exclusive events, a signed free copy of an OAG publication and much more! Donated by: National Arts Centre, The Ottawa Art Gallery</p> | \$630 | \$200 |
| 317 | <p>Hollywood Glitz Experience the greatest films from Canada and around the world while visiting the Toronto International Film Festival with one family membership and four TIFF Bell Lightbox screening tickets. Donated by: Toronto International Film Festival</p> | \$202 | \$80 |
| 318 | <p>Magnificent Montreal Experience the Orchestre symphonique de Montréal's 2015/2016 season with two tickets to Debussy: <i>Pelléas et Mélisande</i>, conducted by Kent Nagano in a dazzling display of vocal power and dramatic expression. This offer is valid for the performance on Tuesday, September 8, 2015 at 8 p.m. in the Maison symphonique de Montréal. Donated by: Orchestre symphonique de Montréal</p> | \$242 | \$85 |
| 319 | <p>Around the World Journey through more than 400 recipes with these four fantastic cookbooks! <i>7000 Islands: A portrait of the Philippines</i> by Yasmin Newman <i>Calgary Cooks</i> by Gail Norton & Karen Ralph <i>Aarti Paarti: An American Kitchen with an Indian Soul</i> by Aarti Sequeira <i>World Spice at Home</i> by Amanda Beville & Julie Kramis Hearne Donated by: Dean Tudor</p> | \$130 | \$50 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 320 | <p>Fantastic Festival</p> <p>Bask in the Toronto music festival scene with these tickets to the TD Toronto Jazz Festival. You and a guest are invited to attend one festival mainstage marquee performance on the day of your choosing at Nathan Phillips Square.</p> <p>TD Toronto Jazz Festival is June 18 to 29, 2015. Please call in May 2015 to book your preferred performance.</p> <p>Donated by: TD Toronto Jazz Festival</p> | \$140 | \$60 |
| 321 | <p>Intriguing Recipes</p> <p>Dive into extreme cooking with these four cookbooks, filled with daring and delicious recipes for all to enjoy.</p> <p><i>Yummy Supper</i> by Erin Scott <i>Seriously Delish</i> by Jessica Merchant <i>Toronto Cooks: 100 Signature Recipes from the City's Best Restaurants</i> by Amy Rosen <i>Mallmann On Fire</i> by Francis Mallmann</p> <p>Donated by: Dean Tudor</p> | \$145 | \$50 |
| 322 | <p>West Coast Music</p> <p>On your next visit to Canada's west coast, enjoy two vouchers redeemable for Vancouver Symphony Orchestra's regular season tickets and two tickets to Vancouver Opera's production of Verdi's <i>Rigoletto</i>.</p> <p>Vancouver Symphony Orchestra voucher valid until June 2015. Vancouver Opera tickets for October 4, 2015.</p> <p>Donated by: Vancouver Opera, Vancouver Symphony Orchestra</p> | \$485 | \$150 |
| 323 | <p>Fit for a Feast</p> <p>Enjoy an impressive faux-wood box filled with 4 to 6 handcrafted cured meats from Carnivore Club—the world's first curated cured-meat of the month club featuring artisans from across the planet. Expand your cookbook collection with four wonderful new additions!</p> <p><i>New Cook Book</i> by Better Homes <i>Flour + Water Pasta</i> by Thomas McNaughton <i>The Call of the Farm</i> by Rochelle Bilow <i>Chicken: The New Classics</i> by Marcus Bean</p> <p>Donated by: Carnivore Club, Dean Tudor</p> | \$175 | \$80 |
| 324 | <p>Weekend in the Heart of the City</p> <p>Just steps away from Toronto's attractions, The Hilton Toronto is in the heart of the entertainment, fashion, theatre and shopping districts. Enjoy a luxurious one night accommodation for two. Pamper yourself with a 60-minute spa facial in one of Yorkville's premier spa's, Novo Spa!</p> <p>Donated by: The Hilton Toronto, Novo Spa</p> | \$350 | \$200 |
| 325 | <p>Live at the Met!</p> <p>Witness the New York Metropolitan Opera's entire 2015/2016 season on the big screen with a subscription for two to Cineplex Entertainment's Live in HD Opera Series, you will experience 11 fantastic operas from the Met without setting foot on a plane.</p> <p>Donated by: Cineplex Entertainment</p> | \$572 | \$210 |

| Lot No. | Items | Value | Min. Bid |
|---------|---|---------|----------|
| 326 | <p>Lights, Camera, Action!</p> <p>Enjoy two tickets to <i>BOOM</i> at the Grand Theatre in London, ON, with an explosive solo performance by Rick Miller. This mind-blowing multi-media spectacle captures and recreates the defining moments of the Baby Boom generation.</p> <p>Voucher valid until April 26, 2015.</p> <p>Donated by: The Grand Theatre</p> | \$135 | \$40 |
| 327 | <p>Glam-Up</p> <p>Pamper yourself with this gift basket of incredible MAC Cosmetics! Basket includes eye shadows, bronzer, blush, lip glosses, lipsticks, mascara and makeup brushes.</p> <p>Donated by: MAC Cosmetics</p> | \$500 | \$250 |
| 328 | <p>Eating Well</p> <p>Learn healthy and quick recipes with these helpful cookbooks.</p> <p><i>1000 Juices, Green Drinks and Smoothies</i> by Deborah Gray <i>Raw Snacks</i> by Caroline Fibaek <i>The Kitchen Ecosystem</i> by Eugenia Bone <i>The Natural Food Kitchen</i> by Jordan Bourke</p> <p>Donated by: Dean Tudor</p> | \$110 | \$50 |
| 329 | <p>Theatre Bound</p> <p>Support Canadian Theatre and enjoy two tickets to see any performance of <i>Tom at the Farm</i> at Buddies in Bad Times Theatre. Buddies in Bad Times Theatre creates vital Canadian theatre by developing and presenting voices that question sexual and cultural norms. Before heading to the theatre, enjoy great food at The Keg, with this \$50 gift certificate.</p> <p>Ticket voucher valid from April 11 to May 10, 2015.</p> <p>Donated by: Buddies in Bad Times Theatre, The Keg Steakhouse & Bar</p> | \$115 | \$55 |
| 330 | <p>Foodie</p> <p>Enjoy a delicious dinner for two at Oliver & Bonacini's <i>America</i>, valued at \$200. After dinner, learn new and exciting ways of cooking with these stimulating books.</p> <p><i>My Perfect Pantry</i> by Geoffrey Zakarian <i>A Bowl of Olives</i> by Sara Mridha <i>Food: A Love Story</i> by Jim Gaffigan</p> <p>Donated by: Oliver & Bonacini Restaurants, Dean Tudor</p> | \$285 | \$140 |
| 331 | <p>Smile for the Camera!</p> <p>V. Tony Hauser is renowned as one of Canada's leading portrait photographers. His unique approach to the photographic portrait results in images that illustrate a vision and talent that have earned Hauser an international reputation. Use this gift certificate for a family portrait photography session, to capture the ones you love! Enjoy Mr. Hauser's hardcover portrait book, <i>Facing Artists</i>.</p> <p>Donated by: V. Tony Hauser Photography</p> | \$1,000 | \$500 |
| 332 | <p>Cocktail Pro</p> <p>Learn to make the best cocktails for your friends with these bartending bibles!</p> <p><i>Brooklyn Spirits and Cocktails</i> by Peter Thomas Fornatale & Chris Wertz <i>Death & Co: Modern Classic Cocktails</i> by David Kaplan, Nick Fauchald & Alex Day</p> <p>Donated by: Dean Tudor</p> | \$80 | \$20 |



| Lot No. | Items | Value | Min. Bid |
|---------|--|-------|----------|
| 333 | Gluten-Free Guru Learn to make great gluten-free favourites everyone will enjoy with these cookbooks! <i>La Tartine Gourmande: Gluten-Free Recipes for an Inspired Life</i> by Beatrice Peltre <i>The Grain Brain Cookbook</i> by David Perlmutter, MD <i>Let Us All Eat Cake: Gluten-Free Recipes</i> by Catherine Ruehle Donated by: Dean Tudor | \$90 | \$40 |
| 334 | Delectable Lunch Enjoying the food that you are eating tonight? If so, bid to win this 10tation Event Catering \$200 gift certificate that can be used towards a catered lunch! After your lunch read great recipes from <i>Di Palo's Guide to the Essential Foods of Italy</i> by Lou Di Palo and <i>Back Around the Table</i> by David Venable. Donated by: 10tation Event Catering, Dean Tudor | \$270 | \$115 |
| 335 | Gastronomic Gourmet Indulge in a gourmet meal for two by Executive Chef James Stewart at The National Club. After your meal, enjoy two interesting reads: <i>The Slanted Door</i> by Charles Phan and <i>Huckleberry</i> by Zoe Nathan. Donated by: The National Club, Dean Tudor | \$385 | \$175 |
| 336 | Beer Fanatic Prefer something other than wine? Take this gift basket home from Beau's All Natural Brewing Co. which is a local, family-run, award-winning brewery, along with a tour and tasting of their brewery. While enjoying your brew, learn about beers from around the world when you read <i>Beer: The Ultimate World Tour</i> by Bill Yenn, <i>We Make Beer</i> by Sean Lewis, <i>The Beer Book</i> by Tim Hampson, and <i>The Ultimate Beer Lover's Happy Hour</i> by John Schlimm. Donated by: Beau's All Natural Brewing Co., Dean Tudor | \$250 | \$100 |
| 337 | French Chef Create beautiful French dishes in the kitchen with these three cookbooks. <i>The French Cook: Soups & Stews</i> by Holly Herrick <i>French Comfort Food</i> by Hillary Davis <i>French Roots</i> by Jean-Pierre Mouille & Denise Lurton Mouille Donated by: Dean Tudor | \$100 | \$40 |
| 338 | Health Kick Enjoy a five-class pass at Moksha Uptown Yoga. Moksha Yoga is a green, clean, hot yoga series that stretches, strengthens and tones the muscles while helping to detoxify the body and calm the mind. After your yoga session, create delicious, healthy dishes with these four health-conscious books! <i>Foods for Health</i> by Barton Seaver <i>The Low-Sugar Cookbook</i> by Nicola Graimes <i>The Food Substitutions Bible</i> by David Joachim <i>The Skinny Taste</i> by Gina Homolka Donated by: Moksha Uptown Yoga, Dean Tudor | \$195 | \$80 |

| Lot No. | Items | Value | Min. Bid |
|---------|--|-----------|----------|
| 339 | Behind-the-Scenes at the COC Bid on this incredibly rare opportunity to experience an unforgettable behind-the-scenes look at Bizet's <i>Carmen</i> , during the Canadian Opera Company's 2015/2016 season. Watch the performance from the wings backstage, sneak into the orchestra pit, and finally head up to the director's booth for a real insider's peek at the opera! You have never seen a production like this before and you may never get the chance again. Any closer and you would have to be singing! Dates based on availability for backstage tour. Donated by: Canadian Opera Company | Priceless | \$500 |
| 340 | Fine Wine on Display This half barrel bookcase makes an excellent addition to any living space! Made from a real wine barrel of aged oak, previously used in wine production. Store your wine, books or other valuables in this unique display! Donated by: Rosehill Wine Cellars | \$525 | \$200 |
| 341 | Dress to Impress Add flare to your look with this \$300 gift card from Harry Rosen. Harry Rosen is proudly Canadian and one of the best high-end men's clothing speciality retailers in the world. Donated by: Harry Rosen | \$300 | \$150 |
| 342 | Symphonic Soirée Hear the magnificent sounds of the Toronto Symphony Orchestra with two tickets to see Chris Botti with the <i>Toronto Symphony Orchestra</i> , June 22, 2015 at 8 p.m. at Roy Thomson Hall. Donated by: The Corporation of Massey Hall and Roy Thomson Hall | \$299 | \$90 |
| 343 | Terrific Table This janus accent table will make a beautiful addition to any home. The radial matched zebrano veneer in a walnut finish with a gold-finished metal base includes one drawer for storage. Donated by: Barrymore Furniture | \$1,100 | \$500 |
| 344 | Spa Relaxation Experience ultimate relaxation with this deluxe spa package from Elmwood Spa! Indulge in an Elmline Facial, one 50-minute Swedish massage, and a three-course lunch at the Terrace Restaurant and access to our water therapies. Elmwood Spa is an urban oasis in the heart of downtown Toronto. Donated by: Elmwood Spa | \$300 | \$150 |
| 345 | Ballerina Plant the seeds of future stardom with a pair of autographed pointe shoes and a poster from Greta Hodgkinson, principal dancer with The National Ballet of Canada. Donated by: The National Ballet of Canada | \$100 | \$40 |
| 346 | Raptormania For the serious Raptor's fan! Enjoy a pair of fifth row Platinum tickets to a Toronto Raptors basketball game at the Air Canada Centre. Game date to be mutually agreed upon Donated by: Brent McLaughlin | \$600 | \$300 |



| Lot No. | Items | Value | Min. Bid |
|----------------|---|--------------|-----------------|
| 347 | Music Lover Don't miss out on this great performance! Enjoy two tickets to Soundstreams <i>Encuentros</i> , May 24, 2015 at Koerner Hall. Led by Artistic Director Lawrence Cherney and Executive Director Susan Worthington, Soundstreams is a Toronto-based music presenter that commissions, develops, and showcases the work of contemporary Canadian composers and their international counterparts Donated by: Soundstreams | \$90 | \$35 |
| 348 | Paris Beauty Treat the jewellery lover you know to this "Hollywood Vintage" bracelet from Paris with gorgeous metal pearls and rhinestones looped together. Donated by: Poa Studio-Spa & Boutique | \$95 | \$35 |
| 349 | Night in the City Experience the best of both worlds—the excitement of downtown Toronto and the serenity of scenic Lake Ontario at The Westin Harbour Castle with a luxurious one-night accommodation for two! Donated by: The Westin Harbour Castle | \$300 | \$150 |
| 350 | The Pianist Treat your piano to this tuning service from The Steinway Piano Gallery Toronto. Your piano's investment value is even more reason to preserve and protect its quality and performance. Read this fantastic Steinway piano catalogue between practice sessions! Donated by: The Steinway Piano Gallery Toronto | \$250 | \$100 |
| 351 | Tastevin Enjoy a customized meal around great Burgundian wines! You and a guest will delight in great wines and food at this event exclusive to the Confrérie Toronto Chapter, held at The Granite Club. Ever since its creation in 1934, the Confrérie des Chevaliers du Tastevin has set itself the task of promoting Burgundy, notably its wines and cuisine, preserving and reviving its traditional festivals, folklore and customs. Event is semi-formal, Sunday, June, 2015 at The Granite Club. Donated by: David Jarvis and Graham Watchorn | \$600 | \$300 |
| 352 | Art Buff Explore and learn more about contemporary art with a family/dual membership to The Power Plant Contemporary Art Gallery. Sport two Micah Lexier edition t-shirts and enjoy four fantastic art catalogues! Donated by: The Power Plant | \$300 | \$99 |
| 353 | The Trius Treatment You and up to five guests will receive the most exclusive dining experience Trius Winery has ever held, hosted by award-winning Winemaker Craig McDonald. Chef Frank Dodd will create a dinner that captures the essence of Niagara's wine lifestyle in the heart of wine country. This certificate will entitle you to a Private Tour and exclusive dinner for up to six guests including wine pairings in one of Trius' most exclusive venues. Date subject to a mutually agreed upon date (not available during harvest season in October & November). Donated by: Trius Winery | \$690 | \$345 |

| Lot No. | Items | Value | Min. Bid |
|----------------|--|----------------|-----------------|
| 354 | Centre Stage Enjoy two gala dinner tickets to <i>Centre Stage: The Ensemble Studio Competition Gala</i> , taking place at the Four Season's Centre for the Performing Arts on Tuesday, November 3, 2015. <i>Centre Stage</i> features a magical evening dedicated to the discovery and celebration of the next generation of opera stars. The festivities culminate in a black-tie dinner on stage at R. Fraser Elliott Hall. Donated by: Canadian Opera Company | \$3,000 | \$1,500 |
| 355 | Vintages Walk-Around Tasting Sample selections from some of Australia's most iconic wineries as Australia's First Families of Wine brings eleven family-owned wineries to Toronto for a rare opportunity to meet owner-winemakers and share some of their top wines, at the Art Gallery of Ontario. Event takes place Tuesday, May 26, 2015. Four tickets in total. Donated by: Australia's First Families of Wine | \$380 | \$190 |



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 16, 2015.

LOT PICK-UP AND SHIPPING ARRANGEMENTS

Upon receipt of payment in full, the following shipping arrangements can be made:

- For a fee, lots can be shipped to the purchaser's home or business address.

OR

- The purchaser can arrange to pick up the lots at the COC administrative offices starting at **12 p.m. Friday, April 17, 2015** (227 Front St. E.) by contacting Laura Aylan-Parker at 416-306-2309 or lauraa@coc.ca.

Lots must be picked up before **Friday, May 1, 2015**.

| Lot No. | Items | Price Range |
|-----------------|---|-------------------|
| Bordeaux | | |
| 1 | 1970 Château Latour Elegant and gorgeous to drink now. Peaked. Ruby red colour with an amber edge. Lovely aromas of plum, berry and mint. Full-bodied, with currant, dried herb character. Medium finish. Drink now. <i>Wine Spectator 91/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$475 - \$1,000 |
| 2 | 1996 Château Latour Fabulous aromas of crushed raspberries, plums and blackberries. Mind-blowing nose. Full-bodied, with soft and silky tannins and a long caressing finish. Hard not to drink now, but leave it alone until after 2015. <i>Wine Spectator 96/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i> | \$675 - \$1,400 |
| 3 | 1997 Château Latour (1) Delicious now. Lovely aromas of tobacco, toasted oak, cherry and meat. Medium- to full-bodied, with well-integrated tannins and a soft and fruity aftertaste. Drink now through 2015. <i>Wine Spectator 90/100</i> 1999 Château Latour (1) Focused and fresh, with milk chocolate and berry aromas. Subtle and refined on the nose. Full-bodied and very elegant, featuring a solid core of ultrafine tannins and a long, long finish. So much finesse here. No longer big, this is in just the right proportions for the vintage. <i>Wine Spectator 93/100</i> <i>Pauillac, France - 2 Bottles (750 ml)</i> | \$900 - \$1,900 |
| 4 | 1989 Château Latour This is so decadent and exciting on the nose, with very ripe fruit, tobacco, meat and cedar. Full-bodied, offering amazing raspberry fruit in the core of the palate. Ultrapolished, velvety tannins wonderfully coat every inch of your palate. This will age for years ahead, but it's so lovely now. <i>Wine Spectator 94/100</i> <i>Pauillac, France - 2 Bottles (750 ml)</i> | \$1,000 - \$2,100 |
| 5 | 2003 Château Latour (1) Intense aromas of blackberry, licorice, currant and mineral. Full-bodied, with very well-integrated tannins and a long, long finish. Very refined and beautiful. Goes on for minutes. <i>Wine Spectator 98/100</i> 2004 Château Latour (1) Captivating aromas of currant, black licorice and spices, with just a hint of sweet tobacco. Full-bodied, with chewy tannins and a long, long finish. Structured and racy. Best after 2013. <i>Wine Spectator 95/100</i> <i>Pauillac, France - 2 Bottles (750 ml)</i> | \$1,350 - \$2,850 |
| 6 | 1994 Château Latour Classic Cabernet style. Intense aromas of plums and cherries, with hints of new wood. Full-bodied, with juicy and ripe tannins and a long finish. Very well-structured. <i>Wine Spectator 92/100</i> <i>Pauillac, France - 3 Bottles (750 ml)</i> | \$1,500 - \$3,200 |



| Lot No. | Items | Price Range |
|---------|--|-------------------|
| 7 | <p>1986 Château Cheval Blanc (1) Good ruby colour. Aromas of leather, berry and horse. Slight raisin character. Full-bodied, with fine tannins. Somewhat pointed and dry. A bit rough. <i>Wine Spectator 89/100</i></p> <p>1986 Château Latour (1) Outstanding, but slightly unimpressive. Dark red colour. Complex aromas of blackberries, dark chocolate, tar and minerals. Medium- to full-bodied with fine tannins and a silky texture. Drink now. <i>Wine Spectator 90/100</i> <i>St. Émilion, France - 2 Bottles (750 ml)</i></p> | \$900 - \$1,900 |
| 8 | <p>1995 Château Cheval Blanc (1) Medium ruby-garnet edge. Intense aromas of plums, cherries and dark chocolate. Full-bodied and very tight, with supersilky tannins and a long finish. Solid core of fruit. Still holding back. <i>Wine Spectator 93/100</i></p> <p>1996 Château Cheval Blanc (1) Medium ruby, with a garnet edge. Aromas of plum and fresh herbs, such as basil, that turn to cedar and cigar box. Full-bodied, with soft, silky tannins. Long and flavourful, with subtle chocolate, berry and light coffee aftertaste. Gorgeous. <i>Wine Spectator 91/100</i> <i>St. Émilion, France - 2 Bottles (750 ml)</i></p> | \$900 - \$1,900 |
| 9 | <p>1966 Château Cheval Blanc (1) This vintage shows notable bottle variation at Cheval; we had a good one, fragrant with plum, floral and spice aromas, round and velvety on the palate, balanced and long. Drink now. <i>Wine Spectator 91/100</i></p> <p>1988 Château Cheval Blanc (1) Bold and tough. Aromas of roasted cocoa, earth and iron give way to tobacco and earthy flavours over firm tannins. It's fully mature, but still has character. Drink now. <i>Wine Spectator 93/100</i> <i>St. Émilion, France - 2 Bottles (750 ml)</i></p> | \$1,000 - \$2,250 |
| 10 | <p>1970 Château Cheval Blanc (1) This vintage shows notable bottle variation at Cheval; we had a good one, fragrant with plum, floral and spice aromas, round and velvety on the palate, balanced and long. Drink now. <i>Wine Spectator 91/100</i></p> <p>1978 Château Cheval Blanc (1) Bold and tough. Aromas of roasted cocoa, earth and iron give way to tobacco and earthy flavours over firm tannins. It's fully mature, but still has character. Drink now. <i>St. Émilion, France - 2 Bottles (750 ml)</i></p> | \$950 - \$2,000 |
| 11 | <p>1995 Château Mouton Rothschild (1) 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. <i>Wine Spectator 94/100</i></p> <p>1996 Château Mouton Rothschild (1) Incredible nose of ultra-ripe fruit, it's yet subtle and complex. Full-bodied, with very ripe, almost sweet fruit and a long, long caressing finish. Superb. Best after 2013. <i>Wine Spectator 96/100</i> <i>Pauillac, France - 2 Bottles (750 ml)</i></p> | \$850 - \$1,850 |

| Lot No. | Items | Price Range |
|---------|--|-------------------|
| 12 | <p>1995 Château Mouton Rothschild (1) 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. <i>Wine Spectator 94/100</i></p> <p>1996 Château Mouton Rothschild (1) Incredible nose of ultra-ripe fruit, it's yet subtle and complex. Full-bodied, with very ripe, almost sweet fruit and a long, long caressing finish. Superb. Best after 2013. <i>Wine Spectator 96/100</i> <i>Pauillac, France - 2 Bottles (750 ml)</i></p> | \$850 - \$1,850 |
| 13 | <p>2000 Château Mouton Rothschild Rich, with loads of tobacco, berry, currant and coffee. Full-bodied and round, with velvety tannins and a long, vanilla aftertaste. If this had a tiny bit more concentration in the center palate, it would be a few points more. Still, it's an outstanding wine. A generous and opulent Mouton. <i>Wine Spectator 93/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i></p> | \$800 - \$1,700 |
| 14 | <p>2001 Château Mouton Rothschild Very smoky, with berry, coffee and tobacco aromas. Full-bodied, with polished velvety tannins, plenty of fruit and a cedary aftertaste. Tight and compacted. This is better than the 2000 Mouton. It's a baby 1986 Mouton. Solid and very, very fine. Persists for a long time on the palate. <i>Wine Spectator 94/100</i> <i>Pauillac, France - 3 Bottles (750 ml)</i></p> | \$1,400 - \$2,950 |
| 15 | <p>1986 Château Mouton Rothschild Ageless, yet balanced. Black colour. Mint, mineral, berry and cherry. Full-bodied, chewy and tight. Long, long finish. A great, great wine. <i>Wine Spectator 99/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i></p> | \$675 - \$1,450 |
| 16 | <p>1998 Château Lafite Rothschild Amazing aromas of crushed blackberries, toasted oak and currant, spices. Really a great nose. Full-bodied, with round and velvety tannins and a long, long finish. It lasts for minutes on the palate. Superb. Best wine of the Médoc, without a doubt. Best after 2014. <i>Wine Spectator 95/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i></p> | \$650 - \$1,400 |
| 17 | <p>1997 Château Lafite Rothschild Wonderfully complex on the nose, with licorice, spice, berry and tobacco character. Medium-bodied, with fine tannins and a delicious finish. Drink now. <i>Wine Spectator 90/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i></p> | \$700 - \$1,500 |
| 18 | <p>2004 Château Lafite Rothschild Intense aromas of currant, coffee, toasty oak and sweet tobacco follow through to a full-bodied palate, with velvety tannins, great mouth-feel and a long finish. A refined Lafite. Best after 2013. <i>Wine Spectator 93/100</i> <i>Pauillac, France - 1 Bottle (750 ml)</i></p> | \$700 - \$1,500 |



| Lot No. | Items | Price Range |
|-----------------|--|-------------------|
| 19 | 2001 Château Lafite Rothschild Stick your nose in this and it says something—"I am special." Deep and generous aromas of blackberries, fresh tobacco and minerals. It's full-bodied, with big velvety tannins and a superlong finish. <i>Wine Spectator 96/100 Pauillac, France - 2 Bottles (750 ml)</i> | \$1,300 - \$2,700 |
| 20 | 2001 Château Lafite Rothschild Stick your nose in this and it says something—"I am special." Deep and generous aromas of blackberries, fresh tobacco and minerals. It's full-bodied, with big velvety tannins and a superlong finish. <i>Wine Spectator 96/100 Pauillac, France - 2 Bottles (750 ml)</i> | \$1,300 - \$2,700 |
| 21 | 1982 Château Pichon Lalande This unfurls with amazing grace, as refined tannins let the warmed cassis, macerated plum, pain d'épices, melted licorice, roasted alder and smoldering tobacco notes drape together and hang endlessly on the finish. Thoroughly sublime and still the modern-era high-water mark for these wines. Drink now through 2030. <i>Wine Spectator 98/100 Pauillac, France - 2 Bottles (750 ml)</i> | \$1,450 - \$2,950 |
| 22 | 1989 Château Pétrus I have always loved this wine. It's a giant, yet also sophisticated and reserved. Still dark-ruby coloured, with beautiful aromas of fruits and spices. Full-bodied, with opulent fruit and a depth of flavour that lasts for minutes on the palate. Loads of tobacco and fruit. <i>Wine Spectator 100/100 Pomerol, France - 1 Bottle (750 ml)</i> | \$3,950 - \$9,000 |
| 22A | 1992 Domaine Leroy Richebourg Bright, generous and supple, with layers of berry, mineral and subtle spice nuances; concentrated and remarkably approachable. Has a clarity of flavour that needs until 2000 or 2005 to begin showing and then enjoy for the next 15 years. <i>Wine Spectator 92/100 Burgundy, France - 1 Bottle (750 ml)</i> | \$2,250 - \$4,750 |
| Burgundy | | |
| 23 | 1989 Domaine de la Romanée-Conti Richebourg Tight and firm, with a narrow but complex band of cherry, plum and spice flavours that are closed and unyielding now. Firmly tannic on the finish, but needs time to show its best. Drink now. <i>Wine Spectator 90/100 Burgundy, France - 1 Bottle (750 ml)</i> | \$1,450 - \$2,950 |
| 24 | 1989 Domaine de la Romanée-Conti Romanée Saint-Vivant A subtle, concentrated, graceful wine, offering a band of cherry, spice, oak and plum-tinged flavours that bring out vanilla, nutmeg and brown sugar notes on the finish. It's also firmly tannic and backward now, so it's a good candidate for the cellar. Drink now. <i>Wine Spectator 91/100 Burgundy, France - 1 Bottle (750 ml)</i> | \$1,200 - \$2,500 |
| 25 | 2004 Domaine de la Romanée-Conti Echezeaux This is fragrant, evoking aromas of flowers and strawberries. Starts elegant and silky, with the structure soon becoming apparent. There's fine length, harmony and balance to this forward and approachable version. Best from 2009 through 2024. <i>Wine Spectator 91/100 Burgundy, France - 1 Bottle (750 ml)</i> | \$900 - \$1,900 |

| Lot No. | Items | Price Range |
|---------|---|-------------------|
| 26 | 1995 Joseph Drouhin Romanée-Saint-Vivant (2) Starts out reserved, with some vanilla and cinnamon notes, but on the palate it ambushes the senses, delivering rich, ripe, opulent texture. <i>Wine Spectator 90/100</i> 1998 Joseph Drouhin Romanée-Saint-Vivant (1) Pretty, in a lean, clean and fruity style. Medium-bodied, it offers delightful ripe black fruit, good balance and a fresh finish. <i>Wine Spectator 89/100 Burgundy, France - 3 Bottles (750 ml)</i> | \$700 - \$1,450 |
| 27 | 2002 Bouchard Père Corton-Charlemagne, Original Wooden Case Very clean and racy, evoking floral, herbal and mineral aromas and flavours. Dense and coiled like a steel spring, this needs time to open. I like the purity here, without much oak in the way of the terroir. Best from 2006 through 2015. <i>Wine Spectator 92/100 Burgundy, France - 6 Bottles (750 ml)</i> | \$1,200 - \$2,500 |

California

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| 28 | 2004 Harlan Estate Proprietary Red Starts out closed, but very intense and concentrated, with tight currant, spice, cedar, anise and blackberry flavours. Maintains a long, vibrant finish. Drink now through 2030. <i>Wine Spectator 98/100 Napa, California - 2 Bottles (750 ml)</i> | \$1,250 - \$2,600 |
| 29 | 2003 Harlan Estate Proprietary Red (1) Mature and a bit muddled, rich and potent, with a mix of loamy earth and dry, dark, berry notes, ending with a touch of mocha and metal. Drink now. <i>Wine Spectator 88/100</i> 2003 Harlan Estate The Maiden (1) A complex mix of herb, tar, currant and black cherry fruit is supple and balanced, ending with a touch of charry oak, but also a tasty core of dark fruit flavours. Best from 2010 through 2016. <i>Wine Spectator 89/100 Napa, California - 2 Bottles (750 ml)</i> | \$1,000 - \$2,150 |

Australia

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| 30 | 1998 Penfolds Grange A wine of surprising subtlety for the vintage, playing its ripe cherry, red plum and herb flavours against firm tannins that have a bit of grit to them. But those lively cherry and raspberry flavours burst through, and there's a nice hint of green herbs lingering around the finish, which doesn't subside easily. <i>Wine Spectator 97/100 South Australia - 2 Bottles (750 ml)</i> | \$1,000 - \$2,150 |
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Rhône

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| 31 | 2003 Bois de Boursan Cuvée des Felix Châteauneuf du Pape Captivating aromas of hot stones, game and Provençal herbs are followed by a powerhouse palate of blackcurrant, tar, roasted chestnut and bacony toast. Chewy and muscular, this will need cellaring, but has the stuffing and structure to last. Best from 2007 through 2020. <i>Wine Spectator 94/100 Rhône, France - 12 Bottles (750 ml)</i> | \$850 - \$1,825 |
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| Lot No. | Items | Price Range |
|------------------|--|-------------------|
| Italy | | |
| 32 | 2007 Tenuta San Guido Sassicaia Very enticing aromas of spices, meat and berries. Full-bodied and juicy, soft and velvety, with a long, succulent finish. Best after 2014. <i>Wine Spectator 93/100</i> <i>Tuscany, Italy - 3 Bottles (750 ml)</i> | \$775 - \$1,650 |
| 33 | 2007 Tenuta San Guido Sassicaia Very enticing aromas of spices, meat and berries. Full-bodied and juicy, soft and velvety, with a long, succulent finish. Best after 2014. <i>Wine Spectator 93/100</i> <i>Tuscany, Italy - 3 Bottles (750 ml)</i> | \$775 - \$1,650 |
| 34 | 2000 Marchesi Antinori Solaia Bright aromas of crushed berry and raspberry, with a hint of mineral. Full-bodied and very round, with lovely velvety tannins and a long finish. Big and boisterous. Almost rustic but, hell, it's a beauty. <i>Wine Spectator 92/100</i> <i>Tuscany, Italy - 3 Bottles (750 ml)</i> | \$700 - \$1,500 |
| 35 | 2008 Marchesi Antinori Solaia, Original Wood Cade Lush, ripe and polished to a gleam, this red exhibits black cherry, plum and sweet spice flavours on a powerful frame. Balanced, with a chewy, spice- and violet-filled finish. Best from 2014 through 2020. <i>Wine Spectator 92/100</i> <i>Tuscany, Italy - 6 Bottles (750 ml)</i> | \$1,000 - \$2,250 |
| Sauternes | | |
| 36 | 1999 Château D'Yquem Cooked apple, with hints of honey, lemon and butter. Turns to dried apricots. Full and round, very sweet, with a candied character. Good enough, but a little cloying on the palate. Drink now. <i>Wine Spectator 89/100</i> <i>Sauternes, France - 2 Bottles (750 ml)</i> | \$750 - \$1,600 |
| 37 | 2005 Château Suduiraut Shows dried pineapple, honey, pear, caramel and piecrust aromas. Full-bodied and very sweet, with spice, coconut, tropical fruit and apple tart flavours. Long and dense, yet lively. <i>Wine Spectator 93/100</i> <i>Sauternes, France - 6 Bottles (750 ml)</i> | \$550 - \$1,200 |
| Portugal | | |
| 38 | 1977 Rozes Vintage Port (1 - 750 ml) Dark ruby-garnet. Very floral on the nose, with loads of berry character and hints of custard pie. Full-bodied and medium-sweet, with a wonderful mouth-feel. Smooth and caressing, with lots of fruit. Complex finish of strawberry, coffee and custard. <i>Wine Spectator 90/100</i> 1994 Graham's Vintage Port (Low Neck) (1 - 1500 ml) 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. <i>Wine Spectator 95/100</i> <i>Oporto, Portugal - 2 Bottles</i> | \$500 - \$1,100 |

| Lot No. | Items | Price Range |
|-----------------|---|-------------------|
| 39 | 1994 Taylor Fladgate Vintage Port Gorgeous aromas of currant and flowers follow through to a full-bodied palate, with silky tannins and a medium finish. <i>Wine Spectator 90/100</i> <i>Oporto, Portugal - 1 Magnum (1500 ml)</i> | \$400 - \$900 |
| Bordeaux | | |
| 40 | 2001 Château Pavie Powerful, with loads of smoke, vanilla, berry and chocolate character. Full-bodied, with velvety tannins and a long, caressing finish. Modern and rich. Well-done. <i>Wine Spectator 92/100</i> <i>St. Émilion, France - 3 Bottles (750 ml)</i> | \$750 - \$1,600 |
| 41 | 2001 Château Pavie Decesses Big and Porty, with loads of berry, vanilla, spice and floral character. Full-bodied, with velvety tannins and a long, rich finish. Very impressive. <i>Wine Spectator 93/100</i> <i>St. Émilion, France - 6 Bottles (750 ml)</i> | \$750 - \$1,600 |
| 42 | 2008 Château Pavie, Original Wooden Case This is lavishly oaked, with dark espresso, mocha and bittersweet cocoa notes proudly leading the way, while the core of fig sauce, melted licorice snap and blackberry confiture waits in the wings. Dense and grippy through the finish, with powerfully rendered fruit matching the dense toast. A huge wine that will need some time. Best from 2013 through 2022. <i>Wine Spectator 93/100</i> <i>St. Émilion, France - 6 Bottles (750 ml)</i> | \$1,300 - \$2,700 |
| 43 | 2008 Château L'Angélu, Original Wooden Case A ripe, flashy style, with alluring espresso and cocoa aromas giving way to layers of plum sauce, fig and prune. Dark and fleshy through the creamy-textured finish, with a flash of minerality checking in. Drink now through 2019. <i>Wine Spectator 91/100</i> <i>St. Émilion, France - 6 Bottles (750 ml)</i> | \$1,750 - \$3,650 |
| 44 | 2002 Château Margaux This has hit its stride fully now, with a lightly mulled edge to the core of plum and blackberry fruit, while dark tea and singed iron notes fill in through the finish. Lovely and lingering dark perfume and charcoal hints gild the finish. Drink now through 2025. <i>Wine Spectator 92/100</i> <i>Margaux, France - 3 Bottles (750 ml)</i> | \$1,300 - \$2,700 |
| 45 | 1990 Château Margaux (1) A stunner, with a glorious aromatic display of mulled plum, blackberry and cherry notes seamlessly melded with rooibos tea, singed balsa wood and ground vanilla bean accents. The structure is so fine-grained that it's almost hard to find, but the marathonesque length shows it's there. Drink now through 2025. <i>Wine Spectator 96/100</i> 2004 Château Margaux (1) Subtle and complex aromas of crushed raspberry, milk chocolate and cigar box. Full-bodied, silky and refined, with layers of fruit and seductive tannins. Very long. A Margaux with finesse and reserve. Best after 2013. <i>Wine Spectator 93/100</i> <i>Margaux, France - 2 Bottles (750 ml)</i> | \$1,200 - \$2,500 |



| Lot No. | Items | Price Range |
|----------------|---|-------------------|
| 46 | <p>1989 Château Palmer (1) Displays impressive sweet berry and floral aromas, with hints of cedar and light new oak. Medium- to full-bodied, offering fine tannins and a fresh finish. This wine is just now opening, with a racy backbone of tannins and dark fruits on the finish. <i>Wine Spectator 92/100</i></p> <p>1996 Château Palmer (3) Gorgeous aromas of currant and flowers follow through to a full-bodied palate, with silky tannins and a medium finish. <i>Wine Spectator 90/100 Margaux, France - 4 Bottles (750 ml)</i></p> | \$950 - \$2,150 |
| 47 | <p>1989 Château Talbot, Original Wooden Case A round and velvety-textured '89 just starting to reach its peak. Slightly rustic. Dark-ruby colour. Blackberry and dried red berries. Full-bodied, with chewy tannins and a chocolate, plum aftertaste. <i>Wine Spectator 88/100</i> <i>St. Julien, France - 12 Bottles (750 ml)</i></p> | \$1,550 - \$3,300 |
| Tuscany | | |
| 48 | <p>1982 Château Ducru-Beaucaillou 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. Drink now. <i>Wine Spectator 92/100</i> <i>St. Julien, France - 3 Bottles (750 ml)</i></p> | \$1,100 - \$2,300 |
| 49 | <p>2001 Château Leoville Las Cases This is very floral and perfumed with lots of violets, roses and berries. Full-bodied, with ultrafine tannins and a racy finish. Superfresh and long. Focused and clean. <i>Wine Spectator 94/100</i> <i>St. Julien, France - 5 Bottles (750 ml)</i></p> | \$1,000 - \$2,200 |
| 50 | <p>1982 Château Léoville-Las Cases 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. <i>Wine Spectator 95/100</i> <i>St. Julien, France - 2 Bottles (750 ml)</i></p> | \$900 - \$1,900 |
| 51 | <p>1982 Château Gruaud-Larose 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. Drink now. <i>Wine Spectator 94/100</i> <i>St. Julien, France - 2 Bottles (750 ml)</i></p> | \$900 - \$1,900 |
| 52 | <p>1988 Château Ducru-Beaucaillou Shows outstanding structure and definition. New oak comes through in the coffee and plum aromas and the palate is firm and concentrated, with delicious blackberry flavours. Hold until 2000 for it to soften and bloom then enjoy through 2016. <i>Wine Spectator 92/100</i> <i>St. Julien, France - 6 Bottles (750 ml)</i></p> | \$800 - \$1,700 |

| Lot No. | Items | Price Range |
|---------|--|-------------------|
| 53 | <p>1999 Château Haut-Brion Blanc A solid white, with lemon, basil and pear aromas and flavours. Medium-bodied, with good acidity and a fruity finish. A beauty. Drink now. <i>Wine Spectator 89/100</i> <i>Pessac, France - 3 Bottles (750 ml)</i></p> | \$1,500 - \$3,150 |
| 54 | <p>2001 Château Haut-Brion (1) Intense aromas of violets, berries and spices follow through to a full-bodied palate, with layers of supersilky tannins and a long, long finish. Very classic in style. All in elegance and length. <i>Wine Spectator 95/100</i></p> <p>2002 Château Haut Brion (1) Complex aromas of blackberries, tobacco and cedar follow through to a full-bodied palate, with ripe, velvety tannins and a long, caressing finish. Very beautiful. <i>Wine Spectator 93/100</i></p> <p>2003 Château Haut-Brion (1) Complex aromas of black licorice, tobacco and cedar with red fruits. Full-bodied, with super-seductive, silky tannins, loads of fruit and a finish that lasts for minutes. A beauty in all the sense of the word. <i>Wine Spectator 96/100</i> <i>Pessac, France - 3 Bottles (750 ml)</i></p> | \$1,250 - \$2,650 |
| 55 | <p>1988 Château Haut-Brion What a beautiful and complete wine, with dark chocolate, crushed blackberry, cedar and raspberry on the nose. Full-bodied, with supersilky tannins and a beautiful licorice, tar and fruit aftertaste. <i>Wine Spectator 96/100</i> <i>Pessac, France - 2 Bottles (750 ml)</i></p> | \$850 - \$1,850 |
| 56 | <p>1996 Château Haut-Brion Gorgeous aromas of crushed berries, cigar box, black licorice and tanned leather. Full-bodied, with fine silky tannins and a medium to long finish. Refined and pretty. Nice for the vintage. <i>Wine Spectator 93/100</i> <i>Pessac, France - 2 Bottles (750 ml)</i></p> | \$800 - \$1,700 |
| 57 | <p>1997 Château Haut Brion (1) A stunningly gorgeous red. Beautiful aromas of licorice, berries and flowers. Medium- to full-bodied, with silky tannins and a long, succulent finish. Very fine indeed. Drink now. <i>Wine Spectator 90/100</i></p> <p>2004 Château Haut Brion (1) Wonderful aromas of dried flowers, currant, berries and mineral. Full-bodied, yet reserved and refined. Lovely texture, with a pure silk feel. Seamless and beautiful. Great length. Even better than from barrel. Best after 2014. <i>Wine Spectator 95/100</i> <i>Pessac, France - 2 Bottles (750 ml)</i></p> | \$750 - \$1,600 |
| 58 | <p>1986 Château Margaux This has matured fully but still clings to a slightly rugged feel, with a briar patch note framing the core of dried currant, blackberry and bitter cherry fruit. Twinges of alder, plum skin and cedar fill in the finish, which shows a decidedly grippy edge of smoldering charcoal. Impressive for depth and power. Drink now through 2030. <i>Wine Spectator 95/100</i> <i>Pessac, France - 1 Bottle (750 ml)</i></p> | \$550 - \$1,200 |



| Lot No. | Items | Price Range |
|---------|--|---------------|
| 59 | <p>1966 Château La Mission Haut-Brion Very ripe, rich and fleshy, although still with a hard backbone. Deep ruby, brick-red colour, ripe, intense raspberry aromas, full-bodied, with ripe, rich raspberry flavours and cedar and tobacco notes. <i>Wine Spectator 93/100</i> Pessac, France - 1 Bottle (750 ml)</p> | \$450 - \$900 |

| Lot No. | Items | Value |
|---------|--|-----------|
| A | <p>Lunch with Michael "Pinball" Clemons Enjoy an exclusive lunch with one of the most accomplished players in Toronto Argonauts' history, Michael "Pinball" Clemons! You and three of your friends will enjoy a five-course tasting menu at Michael's on Simcoe with this legendary football star. Cheer for the home team with four platinum tickets to a Toronto Argonauts Football game! Donated by: Michael "Pinball" Clemons, Michael's on Simcoe, Toronto Argonauts Football Club</p> | Priceless |
| B | <p>Steinway Experience Experience the joys of the most amazing piano in the world. Nothing brings people together like the melding of artist and instrument. Enjoy the wonderful sound of a completely hand-made Steinway & Sons grand piano in an intimate and small setting with one of Toronto's top piano artists. This package includes white glove, red carpet delivery of one Steinway & Sons grand piano to your home or office. The piano will be serviced before performance by one of our world class technicians. Fine Wines and Spirits to be decided upon and graciously provided by Charton Hobbs, one of the oldest and largest privately owned wine & spirit companies. A Steinway Artist will then grace the piano and perform two 45 minute sets for your friends and colleagues. The artist can be chosen with the winner to be sure the genre of music is relevant to the audience. The winner will be presented with a certificate and photo of the experience from Steinway Piano Gallery Toronto, signed by Steinway General Manager and Steinway Artist Donated by: Steinway Piano Gallery Toronto, Charton Hobbs</p> | \$6,000 |
| C | <p>Honey Bees at the COC The Canadian Opera Company is delighted to be part of the ever-growing support of honeybees. Currently we host seven hives on the roof of our opera house, the Four Seasons Centre for the Performing Arts. Don't miss out on your chance to take home your very own jar of COC honey! Donated by: Canadian Opera Company</p> | Priceless |

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:

Michael Gibbens, Graham Watchorn, Marcus Gillam, David Jarvis, William Kellett, John Macfarlane, Roisin Tiwari, and Andrew Vernon.

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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 2014/2015 season, over 127,000 people attended COC mainstage productions, and the COC currently has more than 12,000 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, directors and coaches. World-recognized alumni include Isabel Bayrakdarian, John Fanning, Ben Heppner, Wendy Nielsen, Gidon Saks and Krisztina Szabó.

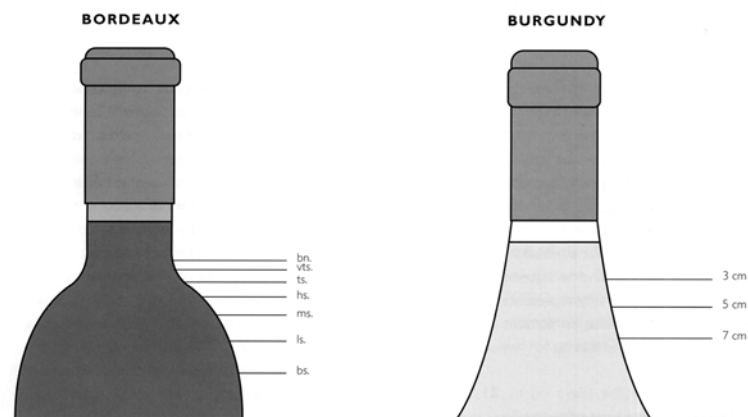
OUR HOME

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.

The Canadian Opera Company is a not-for-profit charitable organization.
118834829RRO001

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

NOTES





If you are interested in supporting the COC through a donation to the Fine Wine Auction, please contact Tracy Abergel at 416-306-2305 or tracya@coc.ca.
