



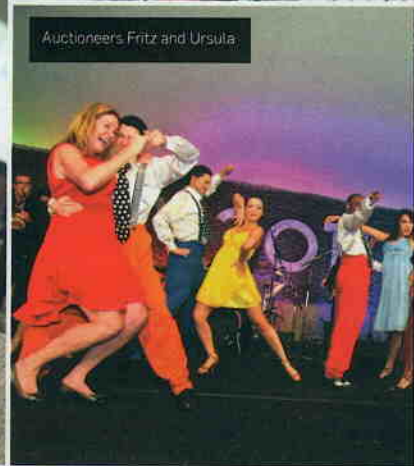
Bidder Rick Jones and Elaine Sczuka of Jones Family Vineyards



Auctioneers Fritz and Ursula



Kenzo Tsujimoto



History-Making \$100 Million Milestone Surpassed as Napa Vintners Bring in \$7.3 Million at Charity Event

by CASEY BROOKS

FOR THE FIRST TIME in its 31-year history, rain fell on the main event of Napa Valley's renowned charity wine auction held on the lawn of Meadowood Napa Valley in St. Helena on June 4. The fundraiser has been hosted annually by the Napa Valley Vintners since 1981 under Robert and Margrit Mondavi and has since grown to a four-day celebration of wine, food and fundraising.

Despite the weather, all of the planned 800

together, pouring \$7.3 million into auction revenue that will provide for the region's charities. The member vintners offered up forty lots at the Live Auction on Saturday for bidding, following the ultimate Napa Valley picnic prepared by local chef Cindy Pawlcyn with inspiration from her three eateries - Go Fish, Cindy's Backstreet Kitchen and Mustards Grill. The Live Auction opened with a bang as professional dancers took to the stage, enticing



Chef Cindy Pawlcyn

Beyond the Winery

World class restaurants, world class wines

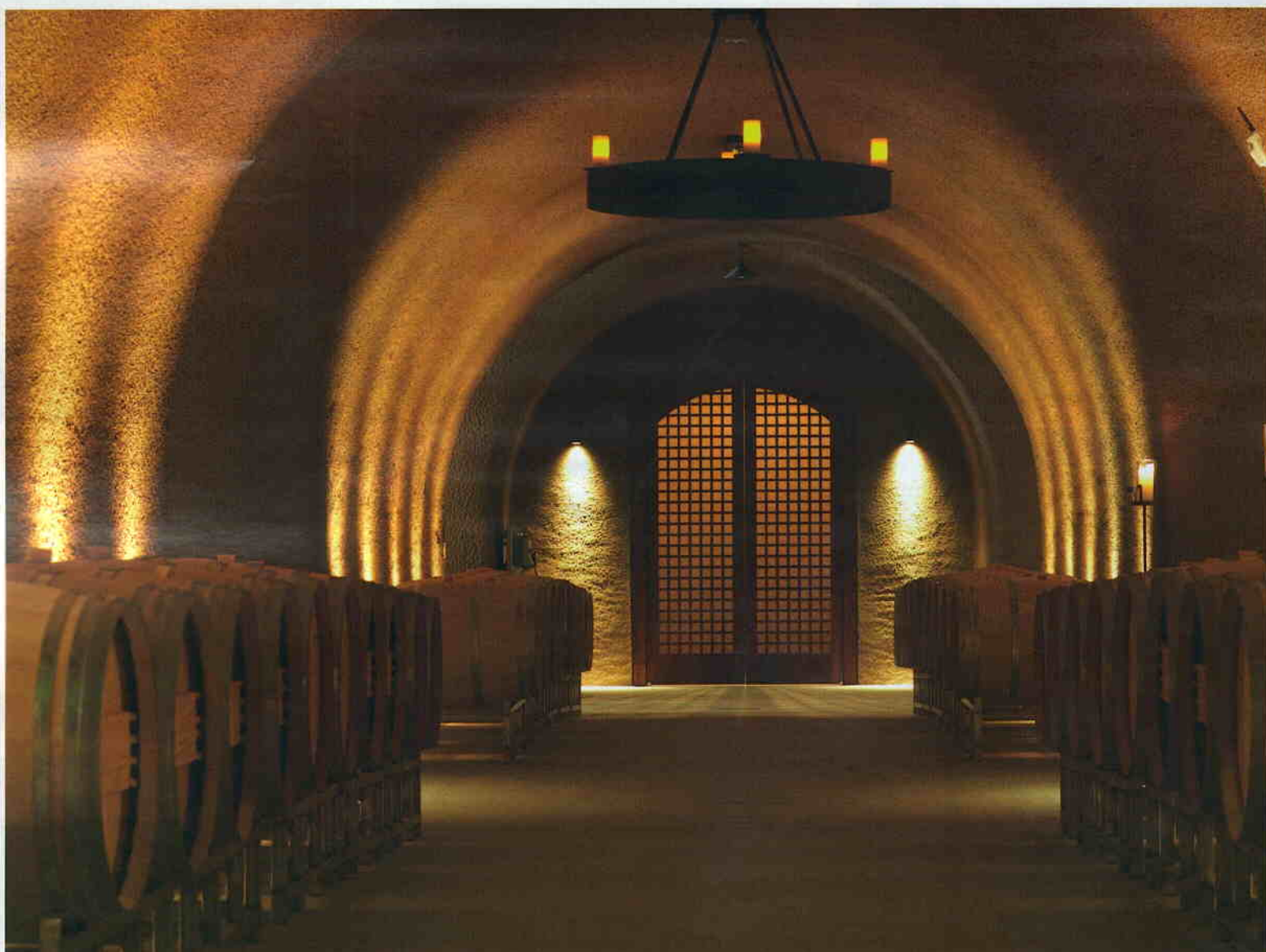
by MARY NAGLE

THE SPRAWLING KENZO ESTATE WINERY, a 4,000-acre property situated on the slopes of Napa's Mount George, is a renowned local winery whose wines are placed at some of the area's most prominent eateries. For this issue, we learned more about the wines from the perspective of these world-class restaurants that serve them. These delectable eateries have the full dining experience, from unforgettable cuisine to esteemed sommeliers who pamper diners with the rich flavors of the Kenzo Estate Winery.



KENZO ESTATE WINERY

The nearly 4 acre Kenzo Estate Winery provides wine for some of the area's eateries.



SUSHI OF GARI, NEW YORK, NEW YORK

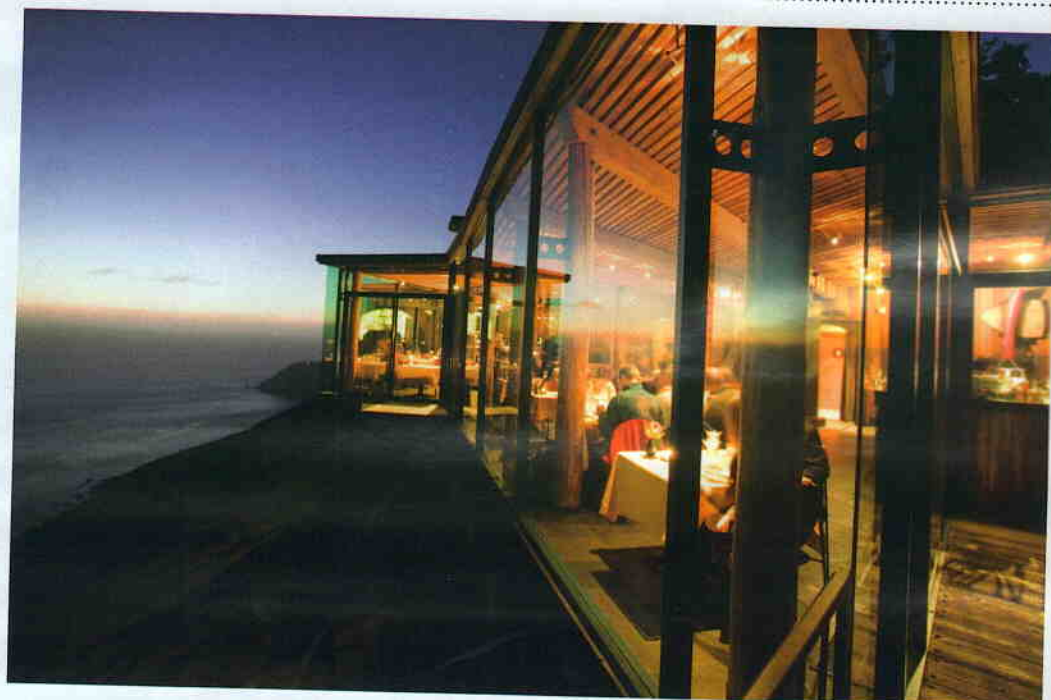
The theme of our menu is variety and innovation. With each combination, we aim to condense the essence of various dishes from all over the world into one small piece. The result is a fusion of flavors that excite and stimulate the palate. We place as much importance on wine pairing as we do on the food itself, so we take our wine collection from the best and most creative wineries. We offer all varieties from the Kenzo Estate by the glass and half bottle. Kenzo's red wine complements our Seared Fatty Tuna, a juicy tuna steak infused with the savory aroma of garlic. Our Tai salad—snapper sushi topped with seasoned mesclun salad and pine nuts—goes perfectly with Kenzo's fragrant white wine. (www.sushiofgari.com, 212-517-5340)



BOUCHON BISTRO, BEVERLY HILLS, CALIF.

Bouchon in Beverly Hills offers a vibrant setting that perfectly accentuates Chef Thomas Keller's authentic French country fare and exceptional service. Our restaurant offers a three-course L'Express menu at lunch, in addition to the specials that highlight the best produce available each day. Located on the garden level, Bar Bouchon serves small plates and evokes a wonderful neighborhood feel. Chef Keller, whose philosophy relies on excellence and partnerships, discovered early on that Kenzo's philosophy aligned with his own, a fact made evident in the quality and caliber of wines that Kenzo Estate winery produces. All four of Kenzo's premium wines are on both Bouchon's and Bar Bouchon's wine lists.

(www.bouchonbistro.com, 310-271-9910)



SIERRA MAR AT THE POST RANCH INN, BIG SUR, CALIF.

Nestled high atop the cliffs of Big Sur and 1,200 feet above the Pacific Ocean, this acclaimed estate is a sanctuary of natural luxury. Of the many amenities the Post Ranch Inn has to offer is the eatery Sierra Mar, which features award-winning cuisine by Chef Craig von Foerster. The extensive wine list is a wine enthusiast's dream - and our vast wine cellar offers more than 13,000 bottles and 2,600 selections. We have wines from prestigious estates and small producers, old and new alike, available by the glass, half, and full bottle. Of interest is the Kenzo Estate's Rindo 2007, released in September 2010—a Bordeaux blend created with one-third each of Cabernet Sauvignon, Merlot and Cabernet Franc, with a minor complement of Petit Verdot. These complex flavors pair well with several of the items on our menu of California fare with French, Asian and Mediterranean influences.

