



THE PERLMAN MUSIC PROGRAM

WINE GALA
AND CHARITY AUCTION
MAY 7, 2024

LE BERNARDIN PRIVE, NYC

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ADRIAN CHALK SELECTIONS

NEW YORK WINE WAREHOUSE®





Dear friends, old and new,

Tonight, we celebrate the art of wine, food, and music on behalf of an important cause. Since its inception, the Wine Gala and Charity Auction has raised nearly eight million dollars for the exceptional students of The Perlman Music Program (PMP). With your help, we're looking forward to hitting a new milestone this year.

We are thankful to our incredible Co-Chairs and generous donors; our inimitable auctioneer, Jamie Ritchie; the peerless team at Le Bernardin Privé; and most importantly, to you for joining us tonight.

This year marks the 30th anniversary of The Perlman Music Program. In its early years, we dreamed of so much more than just a summer school. Today, we're proud to count over 750 stellar alumni, making their mark on the classical music landscape. We bring the best and brightest together to learn how to be great musicians - and quite simply, great people.

As we celebrate three decades of accomplishments, we're turning our focus to what comes next. We're making plans to revitalize our historic Shelter Island campus and build a bedrock of support for our students, faculty, and alumni. This exciting work is only possible because of you. Thank you for believing in this dream along with us, and ensuring that PMP endures well into the future.

We invite you to join us on Shelter Island this summer and experience the "PMP magic" for yourself. We're sure you'll agree: there's no place like it anywhere in the world.

Cheers to all of you, and best of luck in your bidding tonight!

A stylized, handwritten signature in black ink, consisting of several sharp, sweeping strokes.

Toby Perlman

A handwritten signature in black ink, featuring a large, flowing 'I' followed by several connected loops.

Itzhak Perlman

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and The Village Cheese Shop
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The Napa Valley Reserve
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Caitlin Tully
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Ambassador Ron Weiser
Linda White
Kinne and Michael Yon
Art and Randy Yuen
Zachy's Fine Wine

CONCERT PROGRAM

JEAN-MARIE LECLAIR (1697-1764)
SONATA FOR TWO VIOLINS IN E MINOR, OP. 3 NO. 5 (1730)

II. Gavotte. Andante grazioso

III. Presto

HENRYK WIENIAWSKI (1835 - 1880)
ETUDE-CAPRICE OP. 18 NO. 3 (1862)

Valentina Chen, violin

Ryan Chung, violin

L. V. BEETHOVEN (1770 - 1827)
STRING QUARTET NO. 10 IN E-FLAT MAJOR, OP. 74 "HARP" (1809)

I. Poco adagio - Allegro

Vibha Janakiraman, violin

Calvin Alexander, violin

Dillon Scott, viola

Andrew Chun, cello

P. I. TCHAIKOVSKY (1840 - 1893)
SOUVENIR DE FLORENCE, OP. 70 (1892)

IV. Allegro vivace

Areta Zhulla, violin

Michelle Ross, violin

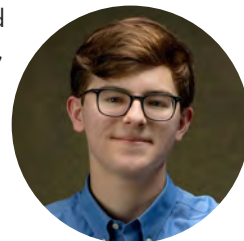
Cong Wu, viola

Matthew Lipman, viola

Jia Kim, cello

Nico Olarte-Hayes, cello

A native of Shreveport, Louisiana, **Calvin Alexander** has performed across the United States and Switzerland with ensembles including the Dallas Symphony Orchestra, Korean Chamber Orchestra, Sion Festival Orchestra, and the Louisiana Philharmonic Orchestra. Calvin is currently pursuing a Bachelor degree in Social Studies and English at Harvard University, and a Master of Music degree at the New England Conservatory with Donald Weilerstein. Calvin attended The Perlman Music Program's Summer Music School from 2020-2023. He will attend PMP's Chamber Music Workshop in 2024.



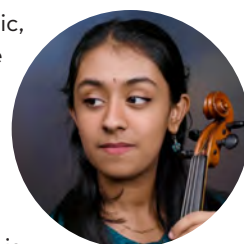
Valentina (Val) Chen is a violinist of Korean, Chinese, and American heritage. She studies in The Juilliard School Pre-College under the tutelage of Sheryl Staples, while maintaining her academic education at Princeton Day School in New Jersey. Val has won top prizes in competitions hosted by the NJ Music Teachers National Association, Camerata Artists International, and the NorthEast Music Teachers Association, as well as The Juilliard Pre-College Mozart Concerto competition. She has appeared with Orchestra of Camerata of New Jersey, Juilliard Pre-College Symphony and The Little Orchestra Society. Val was accepted to The Perlman Music Program in 2023. Her previous teachers include Stefan Jackiw and Khullip Jeung. In addition to playing violin, Val loves reading, writing, swimming, and playing with her dog.

Cellist **Andrew Chun** is a sophomore in the Columbia-Juilliard Joint Program, majoring in Financial Economics and Public Health along with Cello Performance. A graduate of The Juilliard School Pre-College, Andrew is a winner of the National YoungArts Foundation Competition, a first prize recipient in the Camerata Artists International Competition, and a finalist on NPR's "From the Top". He attended The Perlman Music Program from 2021-2022 and is an incoming hedge fund analyst at Scalar Gauge Fund. When he is not practicing the cello or studying, Andrew enjoys hanging out with his friends and spending time with his sister.



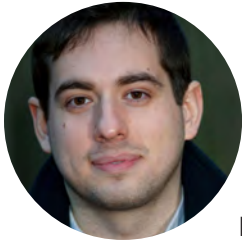
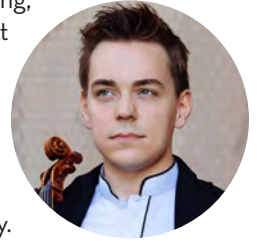
Violinist **Ryan Chung** is a student at Lewis F. Cole Intermediate School and The Juilliard School Pre-College. He has studied and attended masterclasses with Sunyoung Lee, Angelo Yu, Karen Gomyo, and participated in the Harlem Quartet Workshop at Music Mountain. He has won top prizes in the Bellagrande International Music Competition, International Grande Music Competition, New York International Music Concours, Vivo International Music Competition, and Queensboro Symphony Orchestra Competition. Ryan joined The Perlman Music Program in 2023. He has a keen interest in astronomy and geography, and enjoys making solar system models and drawing world maps in his spare time.

Violinist **Vibha Janakiraman** is a musician whose artistic purpose lies at the intersection of chamber music, pedagogy, cultural heritage, and a love for mathematics. She is a student of Itzhak Perlman and Catherine Cho at The Juilliard School, where she is a proud recipient of a Kovner Fellowship. Vibha was named a 2023 Presidential Scholar in the Arts and gave a solo performance at The White House for the Indian State visit. In the summer of 2024, she will serve as the Guest Artist at the C'est Bon Music Academy. Vibha has performed with ensembles at Juilliard and The Perlman Music Program, where she was a Summer Music School student from 2020-2023 and will attend the Chamber Music Workshop in 2024. Vibha appeared on NPR's "From the Top", where she illustrated her cultural connection to South Indian Classical music. She is passionate about teaching, physics, math, learning languages, and writing.



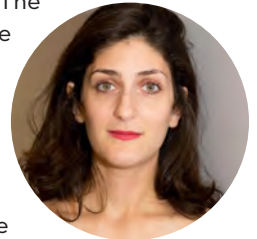
Cellist **Jia Kim**, recipient of the prestigious 2017 career grant from the Leonore Annenberg Foundation for Performing and Visual Arts, leads a dynamic musical life as a performer, educator, and a passionate advocate for the arts. She has appeared on stages across the United States, South America, Europe, Asia and the Middle East with performances broadcasted on WQXR, PBS, KMZT Classical, and acclaimed by The New York Times. As Artistic Director of the Central Chamber Series in NYC and Chamber Music Stowe and member of the Aeolus Quartet, she connects with audiences through the powerful language of chamber music. Jia serves on the faculty of The Juilliard School Pre-College, The Mannes School of Music and New York Youth Symphony's Chamber Music Program. Jia first joined The Perlman Music Program as a student in 2003, and currently serves on its Chamber Music faculty as well as PMP's Director of Alumni Programs.

American violist **Matthew Lipman** has been praised by The New York Times for his “rich tone and elegant phrasing,” and by the Chicago Tribune for a “splendid technique and musical sensitivity.” He has become one of the most sought after instrumentalists of his generation, frequently appearing as both a soloist and chamber musician. Matthew is the first recipient of the Susan S. and Kenneth L. Wallach Artists Chair at the Chamber Music Society of Lincoln Center, and received an Avery Fisher Career Grant in 2015. He attended The Juilliard School as the recipient of the inaugural Kovner Fellowship, where he studied with Heidi Castleman, and was further mentored by Tabea Zimmermann at the Kronberg Academy in Germany. He attended The Perlman Music Program from 2008-2013, and recently joined its 2024 Israel Residency on Shelter Island as Viola Faculty. A native of Chicago, Matthew is on faculty at Stony Brook University. When he’s not practicing or performing, he’s probably eating donuts, drawing floor plans, or watching tennis matches.



Nico Olarte-Hayes is an accomplished cellist, conductor, and educator. He is a graduate of Harvard College, The Juilliard School, and the New England Conservatory; and is the recipient of a career grant from the Leonore Annenberg Foundation for Performing and Visual Arts as well as a Solti Foundation Career Assistance Award. A longtime student of The Perlman Music Program from 2002-2009, he is now PMP’s Dean of Students and Assistant Conductor. Nico is also on faculty at The Juilliard School Pre-College, where he conducts the Juilliard Pre-College String Orchestra, teaches conducting, coaches chamber music, and leads a new elective course entitled “Sound.”

Michelle Ross is a violinist and composer of uncommon gifts and deep curiosity, whose artistry defies categorization. Known for her album *Discovering Bach: Complete Sonatas and Partitas*, Michelle recently released *Vivaldi: The Four Seasons* featuring Eric Jacobsen and The Odyssey Orchestra. In the 2023 season, Michelle had the honor of touring with the Juilliard String Quartet as guest first violinist, and with Avi Avital’s *Between Worlds* ensemble. Michelle has performed as guest concertmaster with a stellar range of ensembles including Orchestre de Paris, London Symphony Orchestra, Mahler Chamber Orchestra, and the Pittsburgh Symphony Orchestra. Michelle’s compositions have had world premieres at Lucerne Festival, Tanglewood Music Center, and most recently at Oregon Symphony’s Open Music hosted by Gabriel Kahane. Also a prolific improviser, Michelle is featured on Jon Batiste’s *We Are*, the 2022 GRAMMY-award winning Album Of The Year. Michelle is a recipient of a career grant from the Leonore Annenberg Foundation for Performing and Visual Arts. She attended The Perlman Music Program between 2000-2009.

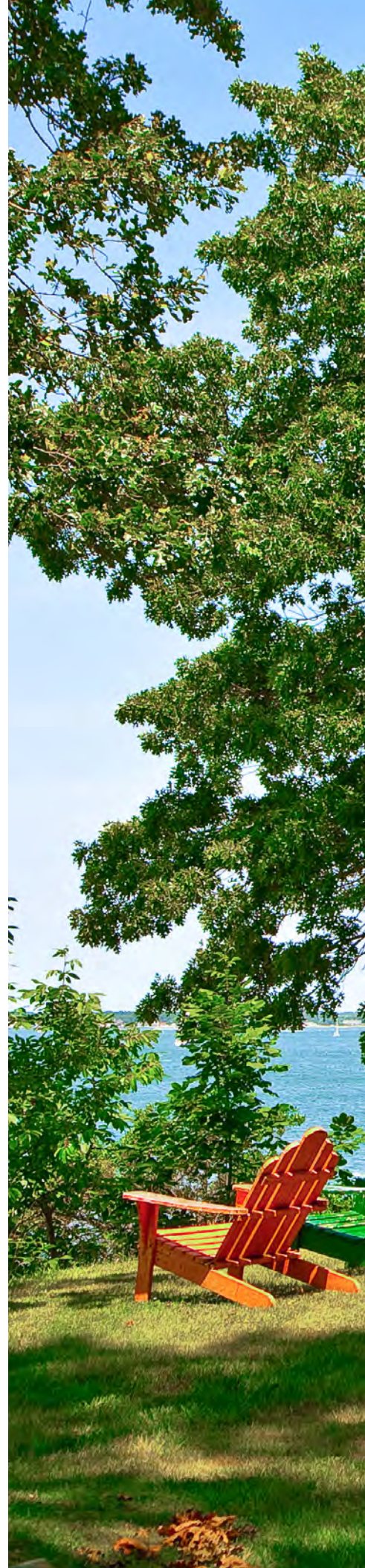


Violist **Dillon Scott** studies with Edward Gazouleas and Roberto Diaz at the Curtis Institute of Music. He has performed as a soloist with the Sphinx and the Indianapolis Symphony orchestras, appeared at the Kimmel Center, Carnegie Hall, and the Academy of Music in Philadelphia, and has been featured on NPR’s “From the Top”. A supporter of contemporary and underrepresented voices, he has championed Roberto Sierra’s *Viola Concerto* and George Walker’s *Viola Sonata and String Quartet No. 1*. In 2024, Dillon will attend the Verbier Soloist Academy and the Great Lakes Chamber Music Festival. He attended The Perlman Music Program’s Summer Music School from 2021-2022.

Cong Wu (Cong pronounced as Ts’ong) is the New York Philharmonic’s Assistant Principal Violist. Cong has performed as a soloist with the Santa Barbara Chamber Orchestra, New York Classical Players, and Long Island Concert Orchestra, in addition to his chamber music engagements at The Perlman Music Program, Marlboro, Bridgehampton, and Music@Menlo. Born in Jinan, China, he holds a master’s degree from The Juilliard School and a doctoral degree from the Manhattan School of Music. Cong attended PMP’s Chamber Music Workshop in 2011 and 2012. He currently teaches at SUNY Purchase College Conservatory of Music, and will join the faculty of the Manhattan School of Music in the fall of 2024.



Praised by critics for her “rare emotional sensitivity and internal articulation,” Greek violinist **Areta Zhulla** has gained recognition as a passionate and poetic artist. She was recently named “Young Artist of the Year” by the National Critics Association in Greece, and is a recipient of the prestigious Triandi Career Grant as well as the Tassos Prassopoulos Foundation Award. In 2018, Areta joined the Juilliard String Quartet as their first violinist. She also serves on the violin and chamber music faculties at The Juilliard School. Areta holds bachelor’s and master’s degrees from The Juilliard School, where she studied with Itzhak Perlman and Catherine Cho, and was a recipient of the Vergotis Scholarship. Her other teachers include Pinchas Zukerman, Patinka Kopec, and her father, Lefter Zhulla. Areta was a PMP student from 2000-2009, and currently serves on its Violin and Chamber Music faculties.



Toby's Dream

As a young violin student at Juilliard, Toby Perlman imagined an antidote to the competitive and isolating environment that exceptional young artists often grapple with in the pursuit of their craft.

Toby joined forces with her husband, acclaimed violin virtuoso Itzhak Perlman, to rewrite the traditional playbook for classical music training and establish The Perlman Music Program (PMP) in 1994. Toby's dream is based on a clear and precise vision: meet the unique needs of young artists, respect and trust students, and create a nurturing environment that protects rare talent while emphasizing connection over competition.

Today, PMP encompasses a vibrant year-round curriculum of educational programs, concerts, travel residencies, and alumni engagement on behalf of more than 750 students and graduates worldwide.

PMP accepts students solely on the basis of their talent and potential, and makes its high-quality programming accessible by capping tuition, guaranteeing financial aid, and going above and beyond to provide travel assistance when needed. No deserving young artist has ever been turned away because of an inability to pay. At PMP, aspiring musicians are welcomed into a community that stretches around the globe and provides the basis for lifelong friendships, mentorship, and support.





JAMIE RITCHIE, COO OF BLOCKBAR

Jamie joined BlockBar as COO in July 2023. Prior to joining BlockBar, he was Worldwide Chairman of Sotheby's Wines & Spirits. Under his leadership at Sotheby's, where he spent 32 years, he expanded and innovated, creating a global wine and spirits business that achieved record sales of over \$150 million.

A respected authority on the wine and spirits market, he is one of the world's leading auctioneers, having held the record for selling the most expensive bottle of wine for \$558,000 for 1 bottle of Romanée-Conti 1945 in 2018 and the most expensive bottle of whisky: a single bottle of The Macallan Fine & Rare 60 Year Old 1926 for \$1.9 million in 2019.

Jamie and the team at BlockBar are delighted to support
The Perlman Music Program.



RAISING A GLASS TO 30 TRANSFORMATIVE YEARS!

BlockBar, a global marketplace offering wines and spirits directly from producers to consumers, authenticated via blockchain, is delighted to join the many great businesses that have supported The Perlman Music Program over the last 30 years.

BUY, STORE, GIFT, SELL, REDEEM

BlockBar.com

**EXCLUSIVE DINNER
AND MUSIC EXPERIENCE AT MAISON KRUG
AND A LIMITED EDITION OFFERING**

Private tour, tasting, musical experience and dinner for four at Maison Krug (Reims, France)

Limited Edition Oak Gift Case of Krug Soloist to Orchestra 2008:

- **One Bottle of Krug 2008 Clos du Mesnil “The Soloist”**
- **One Bottle of Krug 2008 “The Ensemble”**
- **One Bottle of Krug Grande Cuvée 164ème Édition “The Orchestra”**

Donated by Krug Champagne

OPENING BID: \$2,000

At Krug, each individual plot, through its wine, is considered to be a fine musician contributing its own unique character in a Krug Champagne. It is proven that sound has an impact on taste perception, meaning music has the power to reveal a myriad of new dimensions through the sensorial experience that comes with every sip of Krug Champagne.

Visit the Maison Krug in Reims, France, and become immersed in Krug’s universe with a private tour of the cellars, comprehensive Krug Champagne tasting, and unforgettable Krug Echoes Experience where you will discover Krug Champagnes with their unique music pairings. The tour and tastings will be followed by an exclusive dinner for four, prepared in the dining room of the Family House.

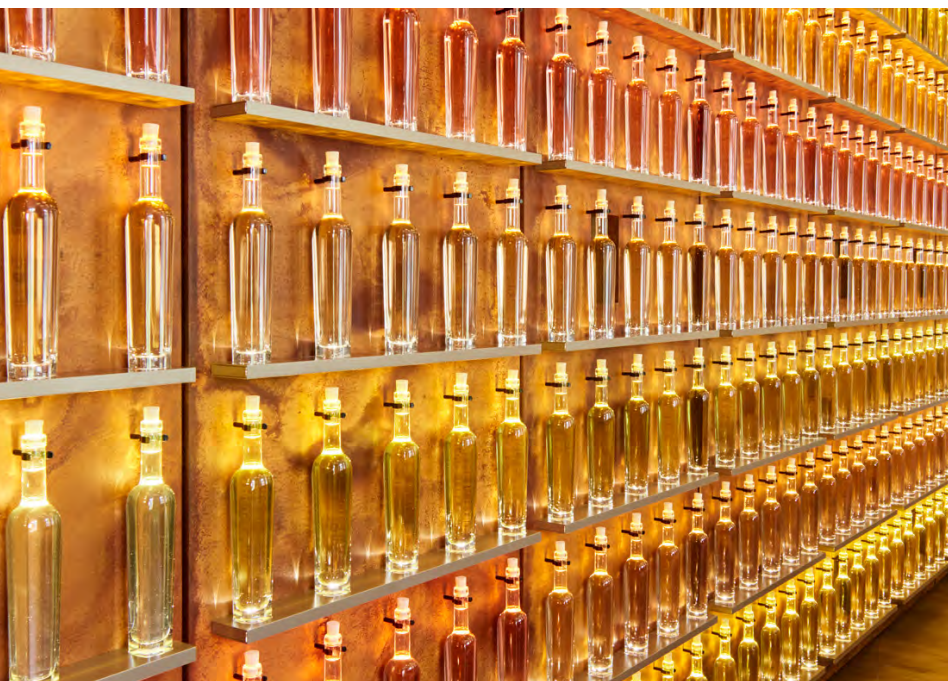
Continue the experience at home with Krug Soloist to Orchestra, a limited-edition offering crafted to tell a captivating story of the year 2008 through three distinct expressions. Krug Clos du Mesnil 2008 - the purity of a single walled plot of Chardonnay harvested in 2008- is a virtuoso soloist, while Krug 2008 is an ensemble of musicians playing the music of the year. Finally, Krug Grande Cuvée 164ème Édition, composed around the harvest of 2008 with wines from 11 different years, is the full orchestra playing the most complete symphony Champagne can perform.

Fine Print:

This experience is for four guests. Airfare to France is not included. Local transportation between hotels and stated activities is included. The visit to Maison Krug may be scheduled for mutually agreeable dates at least six months in advance, and is not available to be scheduled during French holidays, weekends or the month of August.



Photos courtesy of Krug Champagne





INCREDIBLE COLLECTION OF CHABLIS FROM RAVENEAU, DAUVISSAT, AND CHRISTIAN MOREAU

Two Bottles of 2009 Domaine François Raveneau Chablis
Two Bottles of 2010 Domaine François Raveneau Chablis
Two Bottles of 2011 Domaine François Raveneau Chablis

Donated by Dalia and Levi Kelman

Bottle of 2009 Rene et Vincent Dauvissat-Camus Les Clos
Bottle of 2009 Rene et Vincent Dauvissat-Camus Les Preuses
Bottle of 2009 Rene et Vincent Dauvissat-Camus La Forest
Bottle of 2009 Domaine Christian Moreau Pere & Fils Les Clos
Bottle of 2009 Domaine Christian Moreau Pere & Fils Valmur
Bottle of 2009 Domaine Christian Moreau Pere & Fils Vaillons

Donated by Dr. Nesli Basgoz

OPENING BID: \$2,000

“If I had to pick one straight Chablis that captures the essence of the 2010 vintage, it would be **Raveneau’s 2010 Chablis** hands down. This is an especially big, broad shouldered Chablis that covers every inch of the palate while capturing the essence of the vintage and the Raveneau house style in full. I will not be surprised if the 2010 ages beautifully.”

- Robert Parker Wine Advocate

“[The **2009 Dauvissat-Camus La Forest** exhibits] knockout Chablis aromas of steely minerality, crushed stone, lemon, white flowers, fresh green vegetables and white pepper. Wonderfully rich and generous on the palate, the sweetest yet of these 2009s and boasting the roundness of the vintage’s best examples. The minerality returns on the back end, which finishes with notes of silex, warm stones and licorice. Superb premier cru in the making.”

- International Wine Cellar

“The **2009 [Domaine Christian Moreau] Chablis Les Clos** is fabulous. This seamless wine caresses the palate from start to finish, with fine, silky tannins that support layers of seamless fruit. Round, sweet and harmonious, the 2009 Les Clos impresses for its fabulous sense of harmony and impeccable finish.”

- Robert Parker Wine Advocate

ORIGINAL WOODEN CASE OF 1989 LAFITE ROTHSCHILD

Twelve Bottles of 1989 Château Lafite Rothschild, original wooden case

Donated by Suzie and Bruce Kovner

OPENING BID: \$6,000

“[The **1989 Lafite-Rothschild**] has a leafy bouquet with graphite infused blackberry and briary aromas that build beautifully in the glass. It is quintessential Lafite - elegant and refined, with no desire to impress by its power. The palate is supremely well balanced with fine tannins that frame the undergrowth and cedar-tinged black fruit. It is wonderfully composed, a stately Lafite-Rothschild that is at its peak. Beautiful.”

- Robert Parker Wine Advocate

Lot



RARE MAGNUMS OF DALLA VALLE VINEYARDS WINES AND LUNCH FOR SIX WITH MAYA DALLA VALLE



**Magnum of 2019 Dalla Valle Vineyards Collina
Magnum of 2019 Dalla Valle Vineyards Cabernet Sauvignon
Magnum of 2019 Dalla Valle Vineyards Maya
Tour, Tasting, and Lunch for Six Guests**

Donated by Naoko & Maya Dalla Valle and Dalla Valle Vineyards

OPENING BID: \$1,000

Founded in 1986, Dalla Valle Vineyards has earned acclaim as one of the world's most celebrated wine estates, yielding wines of extraordinary character and complexity, vintage after vintage. Today, Dalla Valle is guided by the mother-and-daughter team of Naoko and Maya Dalla Valle, who work alongside an illustrious team that includes Consulting Winemaker Andy Erickson, Vineyard Manager Edgar Alfaro, and Consulting Enologist Michel Rolland. With a shared mission that Dalla Valle thrives for generations to come, this dedicated group stewards every aspect of the viticulture and winemaking with a level of meticulous care and detail reserved for the great First Growths.

“Ever the philosophical wine, with every sip the **2019 Maya** reveals new layers of complexity and depth, invoking thoughts of a mysterious and intriguing destination. The firmness of the Maya’s Cabernet is boosted and lifted by the black olive and dried herbal tones of the Cabernet Franc. Boysenberry, crushed gravel, and violet come to the forefront before revealing deeper layers of black and blue fruits, lingering through an extended finish but at the same maintains an ethereal status that dances on the palate.”

- Maya Dalla Valle

In addition to the trio of 2019 magnums and to further support this wonderful cause, the winning bidder (accompanied by five guests) will have the rare opportunity to tour and taste at the iconic winery, typically closed to the public. The tour will be led by second-generation winemaker Maya Dalla Valle, followed by a delightful lunch at one of Maya’s favorite destinations.

Fine Print:

This experience may be scheduled for a mutually agreeable date. Blackout dates may apply. We kindly request a minimum of six weeks notice when requesting your booking. This offer expires on May 1, 2025.



Photos courtesy of Dalla Valle Vineyards

MICHELIN STAR CHEF WINE DINNER AT YOUR HOME FOR EIGHT GUESTS



Dinner For Eight Guests, prepared in the winner's home by Chef Samuel Clonts from Michelin Star Restaurant Sixty Three Clinton
Seven course dinner with exceptional wine and champagne pairings, to include:

- **1989 Krug Champagne**
- **2011 Domaine Bachelet-Monnot Bâtard Montrachet**
- **2006 Cathiard Vosne-Romanée Aux Reignots**
- **2010 Thierry Allemand Cornas Chaillot**
- **1989 Domaine de la Romanée-Conti Richebourg**

Donated by Alison Cassorla & Michael Katz and Katherine & Peter Kend

OPENING BID: \$4,000



Photos courtesy of Sixty Three Clinton

Michelin-starred executive chef Samuel Clonts — of Brooklyn Fare, Bar Uchū, and his newest venture, Sixty Three Clinton — will come to you to prepare his signature seven-course tasting menu.

You and your guests will enjoy an imaginative take on modern, seasonal American cuisine, with inspired and delightful touches drawing from Chef Clont's personal history and global influences.

Elevating this evening to a truly out-of-this-world experience are the selection of wines and champagnes that will pair with the menu, ranging from a classic Krug to an epic DRC.

Fine Print:

This experience may be scheduled for a mutually agreeable date. Blackout dates may apply. Dinner may be hosted in a private home of the winner's choosing, located within New York City or within an hour's drive of Midtown Manhattan. We kindly request a minimum of ten weeks notice when requesting your booking. This offer expires on May 1, 2025.

DOUBLE MAGNUMS FROM BARON PHILIPPE DE ROTHSCHILD S.A.



A set of three double magnums of the Baron Philippe de Rothschild family's Pauillac estates:

- **One Double Magnum of 2016 Château Mouton Rothschild, original wooden case**
- **One Double Magnum of 2016 Château d'Armailhac, original wooden case**
- **One Double Magnum of 2016 Château Clerc Milon, original wooden case**

Donated by Baron Philippe de Rothschild S.A.

OPENING BID: \$5,000

Baron Philippe de Rothschild S.A. is a family-owned company created by Baron Philippe de Rothschild (1902-1988) in 1933. Located in Pauillac, in the heart of the Bordeaux vineyard, it manages three classified growths in the Pauillac appellation: the illustrious Château Mouton Rothschild, Château d'Armailhac and Château Clerc Milon.

Baroness Philippine (1933-2014), following in her father's footsteps, brilliantly led the family company for over three decades. Its destiny is now in the hands of her three children: since 2014, Philippe Sereys de Rothschild, Chairman and CEO, his sister Camille Sereys de Rothschild and his brother Julien de Beaumarchais de Rothschild have co-owned Baron Philippe de Rothschild S.A.

This lot consists of a double magnum from each of the family's estates from the 2016 vintage, an exceptional and highly regarded Bordeaux vintage.

Château Mouton Rothschild

A First Classified Growth, Château Mouton Rothschild spans 202 acres of vines planted with the classic varieties of the region. The estate benefits from exceptionally favourable natural conditions, in the quality of the soil, the position of its vines and their exposure to the sun. Combining respect for tradition with the latest technology, it receives meticulous attention from grape to bottle.

Every year since 1945, the Château Mouton Rothschild label has been illustrated with an original artwork by a great contemporary artist. The 2016 label is illustrated by the South African artist William Kentridge.

Château d'Armailhac

An 1855 Classified Growth, Château d'Armailhac was acquired by Baron Philippe de Rothschild in 1933. It has 187 acres of vines with an average age of 40 years, stretching over three gravel banks that embrace all the typical features of the Pauillac appellation. The terroir, mostly comprising of deep gravel, clay or clay-limestone and gravelly sand, is planted with classic Médoc grape varieties. The remarkable Cabernet Francs grown on the Plateau des Levantines from vines with an average age of 60 years are a hallmark of the wine.

Château Clerc Milon

An 1855 Classified Growth, Château Clerc Milon was acquired by Baron Philippe de Rothschild in 1970. Bordering two Classified First Growths, it has 100 acres of vines in a single sweep, mostly on the beautiful Mousset outcrop overlooking the Gironde. The soil comprises deep, sandy gravel over a clay-limestone base. The vineyard's slopes and proximity to the Gironde estuary create a unique topography and microclimate. The vineyard is planted with five grape varieties typical of the region, Cabernet Sauvignon being predominant.



Photos courtesy of
Baron Philippe de Rothschild S.A.



AN EXTRAORDINARY WINE LUNCH HOSTED BY ZACHYS

Lunch for Four Guests With Exceptional Wine Pairings

Donated by Zachys

OPENING BID: \$2,000

Join Zachys CEO Jeff Zacharia or Global Head of Auction Sales Charles Antin at a wine-soaked lunch at a fine restaurant in New York City. The team at Zachys will work with you to choose rare wines perfect for your group of four—whether 50 year old Bordeaux, 100-point California wine, or Grand Cru Burgundy.

Fine Print:

This lunch may be scheduled for a mutually agreeable date. We kindly request a minimum of six weeks notice when requesting your booking. This offer expires on May 1, 2025.

Zachys



A PEERLESS COLLECTION OF BURGUNDY

**One Bottle of 1996 Domaine Leflaive Clavoillon Puligny-Montrachet
Premier Cru**

**One Bottle of 2000 Emmanuel Rouget Les Beaux Monts Vosne-Romanée
Premier Cru**

One Bottle of 2002 Domaine Georges Roumier Chambolle Musigny

One Bottle of 2017 Domaine des Comtes Lafon Meursault Désirée

Donated by Bari and Neil Goldmacher

One Bottle of 1996 Robert Ampeau & Fils Meursault Les Charmes Premier Cru
**Two Bottles of 1996 Charles Noëllat Les Chenevottes Chassagne Montrachet
Premier Cru**

**Two Bottles of 1996 Domaine Jean Jacques Confuron Romanée St Vivant
Grand Cru**

**One Bottle of 1996 Robert Ampeau & Fils Puligny Montrachet Les Combettes
Premier Cru**

Donated by Alison Cassorla and Michael Katz

OPENING BID: \$5,000

Take home TEN incredible examples of Burgundy for your cellar!

“[The **2000 Emmanuel Rouget Les Beaux Monts**] is a wonderful Vosne-Romanée. An exceptional wine, showing incredible purity of fruit, with ripe blueberries, red cherries, raspberry coulis, earthy, tea leaves, and a well integrated toasted wood notes (oak). The palate shows fresh acidity, good concentration, tannins that are firm and slightly dry, and very good length. Elegant and long finish.”

- Robert Parker Wine Advocate

“The **2017 Meursault Désirée** wafts from the glass with appealing aromas of ripe lemons, orange blossom, pastry cream and beeswax. On the palate, it's medium to full-bodied, satiny and gourmand, underpinned by succulent but ripe acids.”

- Robert Parker Wine Advocate

“[The **1996 Domaine Jean Jacques Confuron Romanée St Vivant Grand Cru**] is a stunning wine. This dark ruby colored beauty displays a beguiling nose of roses, violets, perfume, and candied red fruits that is followed by a super-ripe (sur-maturite!), unbelievably classy, and splendidly balanced character. Its mouth-coating, powerful (yet elegant), rich, and plump flavor profile is jam-packed with red and black fruits, flowers, and silky tannins that persist throughout its defined and amazingly long finish. This magnificent wine is a testimony to Meunier's dedication.”

- Robert Parker Wine Advocate

IMPERIAL OF 2011 MARGAUX

Imperial of 2011 Château Margaux

Donated by Jane and Geoffrey Troy

OPENING BID: \$5,000

“The renowned Chateau Margaux’s 2011 boasts a dark ruby/plum color as well as a fragrant perfume of spring flowers, sweet, supple, well-integrated tannins, medium body, and the elegance and nobility expected from a great first-growth.”

- Robert Parker Wine Advocate

DOUBLE MAGNUM OF 1995 MARGAUX

Double Magnum of 1995 Château Margaux

Donated by Ambassador Ron Weiser

OPENING BID: \$2,000

“Bottled very late, the 1995 [Château Margaux] has continued to flesh out, developing into one of the great classics made under the Mentzelopoulos regime. The color is opaque ruby/purple. The nose offers aromas of licorice and sweet smoky new oak intermixed with jammy black fruits, licorice, and minerals. The wine is medium to full-bodied, with extraordinary richness, fabulous equilibrium, and hefty tannin in the finish. In spite of its large size and youthfulness, this wine is user-friendly and accessible. This is a thrilling Margaux that will always be softer and more evolved than its broader-shouldered sibling, the 1996. How fascinating it will be to follow the evolution of both of these vintages over the next half century.”

- Robert Parker Wine Advocate

JEROBOAM OF 1981 MARGAUX

Jéroboam (5 Liter) of 1981 Château Margaux

Donated by Ambassador Ron Weiser

OPENING BID: \$2,000

“In weight and texture, the 1981 Margaux is closest in style to the 1979. It is an outstanding wine, even in the company of the monumental wines of 1982, 1983, and 1986, although it does not have the power and weight of these vintages. It is still very dark ruby/purple-colored. The aromatics suggest ripe cassis fruit, spicy vanillin oakiness, and violets. On the palate, the wine is medium-bodied, concentrated, tannic, and extremely long.”

- Robert Parker Wine Advocate

EXCEPTIONAL DUO OF LARGE FORMAT MARGAUX

Magnum of 1978 Château Margaux

Donated by Ambassador Ron Weiser

Imperial of 1981 Château Margaux

Donated by Diane and Tom Tuft

OPENING BID: \$5,000

“The **1978 Château Margaux** is a significant wine for two reasons: that it was the first under the Mentzelopoulos family after acquiring the property and also, it was their best wine in many years. Today it is still going strong. Clear in color, it has quite a deep garnet core. The nose is very seductive with black fruit, leather, scorched earth, a hint of lavender all beautifully defined and quintessentially Margaux. The medium-bodied palate has exquisite balance, the acidity nicely judged, still a little masculine and “solid” compared to the subsequent vintages under Paul Pontallier, yet fresh and vital. Sure, there is a grittiness and a touch of rusticity towards the finish, but all in all, this represents a great 1978 Left Bank and a signpost that the First Growth was back on the right track...”

- Robert Parker Wine Advocate

“[The **1981 Château Margaux** is] the other wine of the vintage. Seriously powerful with fabulous color and mint, cassis and berry aromas and flavors.”

- The Bordeaux 50

MAGNIFICENT IMPERIAL OF 2020 MARGAUX



Photo courtesy of
Château Margaux

Imperial (6L) of 2020 Château Margaux, original wooden case

Donated by Corinne Mentzelopoulos and Château Margaux

OPENING BID: \$3,000

This exceptional Imperial was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Madame Corinne Mentzelopoulos, especially for the 2024 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight.

“The 2020 Château Margaux is composed of 89% Cabernet Sauvignon, 8% Merlot, 1% Cabernet Franc and 2% Petit Verdot, accounting for 36% of the harvest. The alcohol weighs in at 13.5%, the IPT is 80 and the pH is 3.67. Displaying an opaque purple-black color, it needs a lot of air, time and patience to coax out the youthfully reticent nose of blueberry preserves, blackcurrant pastilles and Black Forest cake, followed by suggestions of lavender, clove oil, iron ore and menthol with wafts of star anise and candied violets. The medium to full-bodied palate is wonderfully opulent, featuring tightly wound yet beautifully pure layers of black fruits and earthy nuances within a solid structure of firm yet velvety tannins and exhilarating freshness, finishing with very long-lingering earth and mineral notes. Another stunning expression of the vintage by Philippe Bascaules and his team—bravo!”

- Robert Parker Wine Advocate

Lot
14

EXCLUSIVE VISIT TO
CHATEAU MARGAUX
WITH LUNCH FOR EIGHT



**In-depth Tour of Château Margaux
Private Tasting and Lunch for Eight Guests at the Château,
hosted by a member of the management and/or a member of
the Mentzelopoulos family**

Donated by Corinne Mentzelopoulos and Château Margaux

OPENING BID: \$3,000

Enjoy a unique experience at Château Margaux with an in-depth visit to the winery. Features include the historic 19th century wooden tank room, traditional cooperage as well as the new cellar, and wine library designed by award-winning architect Lord Norman Foster.



Your private tour will be followed by a private tasting and lunch for eight guests at the Château. Built in 1815 and known as the Versailles of the Medoc, Château Margaux is not open to the public and will be the setting for this intimate lunch for you and your guests. You will be hosted by a member of the management team and/or a member of the family.

Fine print:

The visit to Château Margaux does not expire. The winner is invited to visit on a mutually agreeable date. We kindly request that you schedule your visit at least six weeks in advance.



Photos courtesy of Château Margaux

PHENOMENAL COLLECTION OF CHAMPAGNE

Lot
15

Bottle of 2002 Dom Perignon Brut
Bottle of 2002 Krug Vintage Brut
Bottle of 2002 Bollinger R.D. Extra Brut
Bottle of 2002 Taittinger Comtes de Champagne

Donated by Dr. Nesli Basgoz

Six Bottles of 2005 Dom Pérignon Rosé

Donated by Vanessa and Henry Cornell

OPENING BID: \$2,000

[The **2002 Dom Perignon Brut**] is a grand vintage, and a grand Dom Pérignon...the best examples of '02 have neutron-star-like density, immense richness and a long, honeyed sweetness.

- **Tom Cannavan**

The character of the **2002 [Krug]** harvest exuberantly explodes in the glass with a lucent, pale-golden color and a bouquet of fresh fruit, hazelnut and slightly toasted almonds. All this on a cushion of tropical fruit, freshly cut pineapple, fresh ginger and red currant with a veil of linden honey in the finish. A Champagne with great energy that has only just begun to build a reputation."

- **Doctorwine**

"[The **2002 Taittinger** exhibits] light to medium deep golden color with fine small bubbles. Mature nose, complex and layered with roasted nuts, a hint of fine oak, pain d'épice, brioche, butter, saffron and windfall, almost like a sweet wine. Yet the palate is classically dry with a very fresh bite, depth and maturity, layers of sweet yellow fruit, nougat, a mild creaminess and a very long dense finish. Vinous, mature and complex with lovely drinkability today."

- **Andreas Larsson**

"Toast, hazelnut, pears, flowers, lemon peel and honeysuckle open to a refreshing, fresh, concentrated, ripe, sweet, spice, green apple and citrus filled wine with elegant textures and a long, creamy, fat, rich finish. Generally speaking, I'm not wowed by Champagne, but this **[2002 Taittinger]** blew me away!

- **Jeff Leve, The Wine Cellar Insider**

Lot
16

**AN ANNIVERSARY TO REMEMBER
WITH A BALTHAZAR OF
LA MISSION HAUT-BRION**



Balthazar (12 Liter) of 2005 Château La Mission Haut-Brion

Donated by H.R.H. Prince Robert of Luxembourg and Domaine Clarence Dillon

OPENING BID: \$12,000

Tonight, we celebrate the 30th anniversary of The Perlman Music Program and the 40th vintage of La Mission Haut-Brion with this incredible Balthazar, one of only eight bottles ever produced in this size.

This Balthazar was personally given to Maestro Itzhak Perlman and The Perlman Music Program by H.R.H. Prince Robert of Luxembourg, especially for the 2024 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight.



“The 2005 La Mission Haut-Brion is pure perfection. It has an absolutely extraordinary nose of sweet blackberries, cassis and spring flowers with some underlying minerality, a full-bodied mouthfeel, gorgeously velvety tannins (which is unusual in this vintage) and a long, textured, multi-layered finish that must last 50+ seconds. This is a fabulous wine and a great effort from this hallowed terroir. Drink this modern-day legend over the next 30+ years. Only 5,500 cases were produced of this blend of 69% Merlot, 30% Cabernet Sauvignon and 1% Cabernet Franc.”

- Robert Parker Wine Advocate



Photos courtesy of Domaine Clarence Dillon

TOP NOTCH DOUBLE MAGNUM
OF DOMAINE ROULOT

**Double Magnum of 2017 Domaine Jean-Marc Roulot Corton-Charlemagne
Grand Cru**

Donated by Katherine and Peter Kend

OPENING BID: \$1,000

“Once again there is plenty of floral influence to the essence of pear, Granny Smith apples and lemon-lime scented nose. There is better concentration to the equally mineral-driven medium weight plus flavors that display excellent drive and focused power on the very dry and equally serious finish.”

- Burghound

Lot
18

EPIC GIACOMO CONTERNO MONFORTINO

12.9 Liter of 1955 Giacomo Conterno Monfortino

Donated by Leslie Williams and Jim Attwood

OPENING BID: \$30,000

We are especially honored to present an exceptional offering to you tonight: the rarest Barolo in the world, in a truly epic one-of-a-kind format. The 1955 vintage of Giacomo Conterno Monfortino is considered one of the finest in the estate's centuries-old history.

This rare bottle was acquired in a privately arranged sale and has been kept in exceptional condition. This vintage was bottled with the addition of olive oil in the traditional style, to ensure a seal and long-term preservation of the wine.



Photo courtesy of
Leslie Williams and Jim Attwood

LUNCH FOR TEN WITH WORLD CLASS WINES AT FOUR



Lunch for Ten at the Omakase Chef's Tasting Counter at FOUR (Oyster Bay, NY)

Transportation provided to and from Cos Cob, CT via "Vrijheid", a Wajer 55 Yacht

This sixteen-course luncheon will be paired with incredible wines, to include:

- **1988 Lanson Champagne Brut Vintage Collection (en Magnum)**
- **2011 Azienda Agricola Valentini Trebbiano d'Abruzzo**
- **2013 Weingut Keller Hubacker Riesling Großes Gewächs**
- **2004 Coche-Dury Corton-Charlemagne**
- **2005 Gros Frère et Sœur Richebourg**
- **2003 Alain Hudelot-Noëllat Romanée St. Vivant**
- **2006 Domaine Jean-Louis Chave Hermitage (en Magnum)**
- **1878 Christopher & Co Madeira Bual**

Donated by Katherine and Peter Kend

OPENING BID: \$8,000



Photos courtesy of Peter Kend and FOUR

In a restored shingle cottage nestled just steps away from the stunning coastline of Oyster Bay, you'll find Four: a state of the art exhibition kitchen and chef's counter offering an inventive, multi-course tasting menu in a class of its own. Under the direction of Chef Jesse Schenker, Four is a uniquely immersive and interactive dining experience, where the rules, boundaries, and norms of typical dining do not apply.

Fine Print:

Luncheon to be arranged for a mutually agreeable date. We kindly request a minimum of eight weeks notice when booking. Blackout dates may apply. Food allergies must be discussed in advance. To maintain the integrity of the menu, salt, soy, seaweed and seafood cannot be eliminated. This offer must be booked before it expires on May 1, 2025.

Lot
20

EXTREMELY RARE
BOUCHARD LA ROMANÉE

Three Liter Bottle of 2004 Bouchard Père et Fils, La Romanée

Donated by George P. Sape, Esq.

OPENING BID: \$7,000



Photo courtesy of
George P. Sape, Esq.

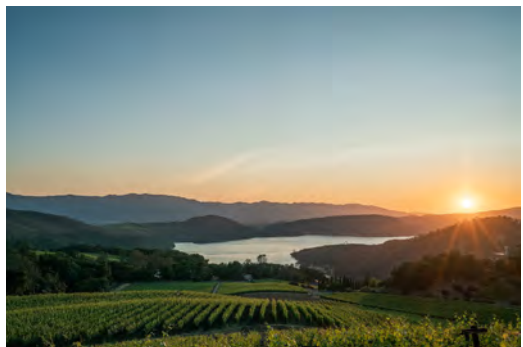
The rarest Grand Cru of them all, this vintage was produced from the smallest Grand Cru vineyard and appellation d'origine contrôlée (AOC) in Burgundy, located just above the famous Romanée-Conti vineyard. From this tiny vineyard, only 3,000-4,200 bottles are produced each year.

The vineyard has been in the Comte Liger-Belair family since just after the Napoleonic wars, and for years tended by and bottled by Bouchard Pere et Fils. From 2002 onwards, it has been referred to as Liger-Belair Bouchard Pere et Fils, sharing the name.

This extremely rare bottle has been in the possession of our generous donor since its release. There is nothing like it available on the market today.

Notes adapted from Christie's and George P. Sape.

HISTORIC VINTAGE OF BRYANT FAMILY VINEYARD



Photos courtesy of Bryant Family Vineyard

Six Bottles of 1994 Bryant Family Vineyard Cabernet Sauvignon

Donated by Bettina Bryant and Bryant Family Vineyard

OPENING BID: \$7,000

With roots dating back more than 30 years, Bryant Family Vineyard represents the pioneering spirit of Napa Valley's first growth. The 13-acre estate on Pritchard Hill ascends above the shores of Lake Hennessey. With its various exposures, slopes, aspects, and soils, the complexity of the site yields unusually dynamic wines as a single varietal.

Bryant Family Vineyard Cabernet Sauvignon captures the core of this singular hillside estate. Layers of vibrant cassis, black cherry, and black currant interplay with savory infusions of graphite, sage, tapenade, and tobacco that unfold in unwavering strata. Texturally, the palate displays profound density and minerality, woven with finessed tannin and backed by a brightness, purity, and freshness that transcends to a seemingly endless and pure finish.

This very special offering of six bottles of 1994 Bryant Family Vineyard Cabernet Sauvignon comes directly from the estate. There are very few bottles remaining from this historic vintage, and none are publicly available. These bottles were specifically chosen by Bettina Bryant to celebrate the 30th anniversary of The Perlman Music Program. We are grateful and honored to present them to you tonight.

"A potentially perfect wine, the 1994 Cabernet Sauvignon boasts a fabulous nose of cassis, cream, blueberries, violets, minerals, and spice. It smells like a hypothetical blend of a great vintage of L'Evangile, Clinet, and Mouton-Rothschild. The opaque purple/black color is followed by a full-bodied wine stacked and packed with fruit, glycerin, and extract. No component part is out of place in this formidably endowed, remarkably well-balanced wine. The purity, richness, sweetness and depth of fruit suggest that the wine's potential is limitless. the Bryant Family Vineyard's 1994 should evolve into one of California's legendary Cabernets."

- Robert Parker Wine Advocate

Lot
22

VIEUX CHATEAU CERTAN:
A GIANT OF POMEROL

Case of 2000 Vieux Château Certan, original wooden case

Donated by Dr. and Mrs. Robert Loeffler

OPENING BID: \$2,000

“A gorgeous wine of grace, elegance, and power, this youthful 2000 will benefit from another five years of cellaring. It appears to have 25 more years of life ahead of it. A deep ruby/purple color is just beginning to lighten at the edges. The bouquet offers up scents of cedar wood, melted licorice, black currants, blackberries, caramel, and mocha. Medium to full-bodied, elegant, and pure with low acidity as well as formidable tannins in the long finish, the 2000 should rival vintages such as 2005, 2006, and 2009.”

- Robert Parker Wine Advocate

INCREDIBLE IMPERIAL OF LAFITE



Photo courtesy of Château Lafite

Imperial of 1994 Château Lafite

Donated by Domaines Barons de Rothschild Lafite

OPENING BID: \$5,000

This standout Imperial was personally given to Maestro Itzhak Perlman and The Perlman Music Program by Saskia de Rothschild and Domaines Barons de Rothschild Lafite, especially for the 2024 Wine Gala and Charity Auction. We are grateful and honored to present it to you tonight in celebration of our 30th anniversary.



RAISE YOUR PADDLE FOR PMP!

At the close of the live auction, we ask you to raise your paddle one last time and generously give the most priceless gift we can imagine... a life-changing educational experience for every PMP student.

In just a few weeks, we will launch our 30th summer season and bring our Shelter Island campus to life with excitement and music-making. Our Summer Music School students — 37 young artists, representing 14 countries and 11 states — will come together to learn and perform, challenge and express themselves, and discover their unique artistic voice.

Last year, 26 students (75% of the 2023 Summer Music School cohort) were awarded vital financial aid scholarships in order to attend PMP. The needs of our student body increase every year, and we work all year round to meet those needs and welcome every PMP student to Shelter Island.

Your gift of any amount is completely tax-deductible and ensures that a transformative summer lies ahead for every PMP student.

**OUR GOAL TONIGHT:
\$100,000**

On behalf of the 2024 Summer Music School students and faculty, we thank you for your inspiring generosity.



BOTTLE SIZES

750ml	Bottle
1.5L	Magnum
3L	Double Magnum
3L	Jérobœam (Burgundy, Champagne, Rhône)
5L	Jérobœam (Bordeaux)
6L	Imperial
12L	Balthazar

CONDITIONS OF PURCHASE

- 1.** The auctioneer is the agent for The Perlman Music Program (herein “seller”).
- 2.** These Conditions of Purchase, as amended by addenda or oral announcements during the sale, constitute the entire terms and conditions of seller with respect to the sale and purchase of wines listed herein. By bidding, the bidder agrees to be bound by these Conditions of Purchase.
- 3.** All bids are per lot as announced by the auctioneer, listed on the bid sheet, or amended in the addendum. Seller may divide, duplicate and/or combine any lot or lots at its sole discretion.
- 4.** Absentee bids for this auction may be placed via email or telephone prior to 3:00 PM (EST) on May 7, 2024. All lots will be sold to the highest bidder to be sold at the fall of the gavel. Duplicate lots may be offered to under-bidders at the discretion of the auctioneer.
- 5.** Seller may, at any time prior to the fall of the gavel, withdraw a lot from the Auction.
- 6.** Seller shall have the right to reject any bid at any time prior to the fall of the gavel. Bids will be accepted only from registered bidders.
- 7.** Should a dispute arise between bidders in the Auction, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the right to resolve the dispute, re-offer, re-sell or withdraw the lot in question.
- 8.** No bid shall be valid unless acknowledged by the auctioneer. A lot will be deemed sold at the fall of the gavel, after which the buyer assumes full risk and responsibility.
- 9.** Bids that are submitted to the seller in writing, via email, over the phone or otherwise left with the seller prior to the sale, for execution at or below a specified price, are entertained and executed by the seller for the convenience of the bidders; but the seller shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
- 10.** All wines sold herein are subject to the provisions of the New York Alcoholic Beverage Control Act and are offered and sold subject to its provisions. Any offer or sale shall be governed and interpreted by the laws of the State of New York.
- 11.** For federal income tax purposes, seller is classified as a tax-exempt corporation (Tax ID 11-324-7651) under the Internal Revenue Code Section 501(c)(3).
- 12.** Prior to the receipt of any wine, purchasers must make full payment, in U.S. dollars, by June 7, 2024. Seller reserves the right to re-sell any lot or lots for which payment has not been made by this date. Purchasers must make full payment prior to the receipt of any wine. All payments must be made by personal check, bank wire, or credit card: Visa, Mastercard, or American Express. Seller cannot accept payment from donor advised funds (DAFs) for any auction items.
- 13.** Should any dispute related to these conditions of purchase arise, the prevailing party shall be entitled to its reasonable attorneys fees and costs.
- 14.** No representative of seller shall have the right to waive or modify any of the terms and conditions set forth herein, except that the seller’s authorized representative may do so by general announcement at the Auction.
- 15.** The Auction is a widely publicized event. As a condition of and in consideration for participation in the Auction, participant releases the seller from any liability connected with the reproduction, adaptation, display, publication, and distribution, in any and all media, whether now known or yet to be developed, of any videos, photographs or other images taken of the participant at the Auction, participant’s name, voice likeness, city of residence, and any other information regarding her or his participation in the Auction.
- 16.** Terms and conditions of all lots and certificates must be strictly adhered to. Changes may not be allowable.
- 17.** For those lots that include wine with a lunch or dinner, please consult with the restaurant before bringing wine to their premise. Other wines may be freely substituted in their place and/or wines may be purchased directly from the restaurant’s wine list.
- 18.** Meals and travel experiences may be subject to change due to future health and safety regulations regarding COVID-19.

DISCLAIMER

Wines are described in this catalogue as accurately as possible. Buyers are urged to make allowances for slight variations in ullages and conditions. No guarantee is made regarding provenance and authenticity of the wines except where noted, and no returns will be accepted.

SHIPPING

Shipping arrangements for your purchase can be made once your payment for the purchase has been processed. Purchasers must arrange shipment within 30 days of receipt of payment.

For shipping arrangements, please contact:

Vino Vault
800.631.7776
2220 91st Street - Main Building
North Bergen, New Jersey 07047

The “Purchaser” or “Buyer” understands that “Vino Vault” shall refer collectively and individually to Vino Vault, its shareholders, its officers, its directors, its agents, its affiliates and its representatives.

WHEREAS, in consideration for Vino Vault providing picking, packing, and transportation services for no additional charge, the Purchaser of any wine bought at Auction agrees to the following:

- 1.** Vino Vault shall have no liability for any damage or complete destruction whatsoever, except in the case of gross negligence or willful misconduct, for any damage, partial or complete loss to any goods, including, but not limited to wine or other alcoholic beverages in assorted cases, which Buyer places in the custody or care of Vino Vault;
- 2.** Buyer waives all claims that it may have against Vino Vault on account of any damage or loss to such goods. Buyer shall indemnify and hold Vino Vault harmless from and against any and all claims against Vino Vault for damage or loss to such goods including, without limitation, claims by Buyer’s insurance carrier, if applicable; and
- 3.** Buyer agrees to indemnify Vino Vault with respect to any and all costs, including attorneys’ fees, associated with enforcement of this Agreement.

Bidders should be aware of limitations and restrictions imposed by various states regarding importation of alcoholic beverages which have been purchased at auction and brought into that state’s jurisdiction from another state. It is the sole responsibility of the purchaser to investigate, apply, obtain, route and comply with all special permits or license requirements prior to collection or shipment of wines purchased at this charity auction. The Perlman Music Program assumes no obligation or responsibility for obtaining permits or licenses on behalf of the purchaser prior to shipment, or any legal responsibility that may follow. Bidders are urged to familiarize themselves with their respective state’s importation statutes prior to bidding at auction to determine if, when, and how wines may be legally delivered to their states from the State of New Jersey.

Wines are insured at a nominal charge. Purchasers may waive insurance charges if their credit card provides insurance. Any loss or damage resulting from shipping wines via any carrier will be the sole responsibility and at the risk of the purchaser or such carrier. The Perlman Music Program will not be held responsible for any deterioration of wines.



THANK YOU

Your generous support tonight reaches every corner of PMP, inspiring creativity, connection and discovery for our global community of over 750 students and alumni.

OUR STAFF

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Anna Kaplan
Executive Director

Merry Peckham
Associate Director

Nico Olarte-Hayes
Dean of Students

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Associate Director of Special Events and Engagement

Lisa Mitzner
Director of Finance



R

REGALIS

FULLY STOCKED REGALIS CAVIAR FRIDGE

Our table-top fridge is specifically designed and calibrated to hold caviar at the ideal humidity and temperature for long term storage.

CONTENTS:

- 3+ Kilos of our favorite six grades of Regalis Caviar from around the globe + accoutrements
- Grassfed Regalis Black Truffle Butter
- Grassfed Regalis Nori Butter
- Grassfed Regalis Uni Butter
- Regalis Black Truffle Popcorn
- 1 dozen Tiger Abalone Caviar Spoons

Regalis is one of the nation's most respected specialty food purveyors. Founded in 2012 by Ian Purkayastha, we have continuously fortified our reputation in the fine foods space as the leading partner for quality focused restaurants, specialty retailers, and national distributors throughout the United States and abroad. Today, we operate warehouses in New York, Chicago, and Dallas, supplying many of the country's Michelin starred restaurants, and export to customers all over the world. Highlights of our portfolio include fresh truffles, caviar, American & Japanese wagyu, foraged mushrooms, uni, and a robust seafood assortment.



KRUG

CHAMPAGNE

