

St. Helena Cooperative Nursery School

A Good Thing Growing - February 11, 2012

Charles Krug Winery

LIVE AUCTION LOTS

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Steal of a Deal!

Don't miss the opportunity to win 50 bottles of wine for only 50 bucks!

\$50.00 each

Wine raffle sales only available for attendees of the event.

PROXY BIDDING AVAILABLE MORE INFORMATION AT WWW.STHELENACOOOP.ORG

L1: A Day with Maureen on the Farm

You've heard the stories, from back when you were a Co-op kid or from Co-op kids of your own. Maureen Kelly's farm is a place where special memories are made. Your children will have the chance to frolic with Frodo on his home turf, swim in the pool, play hide and seek across the property and spend some time with Maureen in the kitchen learning from the master how to bake one of her famous homemade pies.

Donor: *Maureen Kelly*

Opening bid: \$100

L2: Peace at the Point

Escape the routine of every day life as you experience the rich history of Fort Baker, a former U.S. Army post, with a two-night stay in one of the impeccably restored historic guestrooms at the acclaimed Cavallo Point, a sister property of the award-winning Post Ranch and Sea Ranch resorts.

From their hillside perch, Cavallo's historic rooms combine environmental sensitivity with modern style. Some feature sweeping views of the panoramic San Francisco Bay. Historic rooms feature a king bed, vintage details and exceptional amenities. An inviting gas fireplace enhances the experience. Outdoors on the first floor, rocking chairs on shared front porches beckon guests to enjoy the view.

Spend one day hiking Mount Tam or just relax in the lounging areas on site as you take in the beautiful surroundings. Drive into San Francisco for an afternoon of culture at one of the museums there, or over to Mill Valley to browse the village shops. Or, you might not want to leave the property, once you visit the tranquil Healing Arts Center & Spa at Cavallo Point, where you can enjoy a soothing soak in the heated outdoor meditation pool beneath the pines. For lunch or dinner, stroll down to Murray Circle, the resort's acclaimed Michelin-star restaurant, and make use of a \$300 gift certificate toward your meal.

Lot details include:

Two nights accommodations at Cavallo Point in a historic king room

- Dinner at Murray Circle Restaurant
- \$300 gift certificate toward dinner/lunch at Murray Circle
- 2009 Kesner Sandrift Sonoma Coast Chardonnay
- 2009 Kesner Sonoma Coast Pinot Noir
- 2009 Realm "The Tempest" Napa Valley Red Wine

Restrictions: Resort stay is based on availability; holidays and weekends excluded, and must be completed prior to February 11, 2013. \$300 gift card towards breakfast/lunch/dinner at the Murray Circle, exclusive of alcohol and gratuities.

Donors: *Cavallo Point, C.Beck Winery, Kesner Wines, Realm Cellars, Todd Zapolski and Diana Nelson*

Opening bid: \$1,000

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L3: Rocky Mountain High

Build your cellar with this unique collection of magnums from Mountain Appellations.

- 2009 Barnett Vineyards Spring Mountain Cabernet Sauvignon
- 2006 Black Sears Howell Mountain Red Wine
- 2008 CADE Howell Mountain Cabernet Sauvignon
- 2007 Dunn Vineyards Howell Mountain Cabernet Sauvignon
- 2008 GTS Diamond Mountain Cabernet Sauvignon
- 2007 Ladera Howell Mountain Cabernet Sauvignon
- 2007 Lamborn Howell Mountain Estate Cabernet Sauvignon
- 2008 O'Shaughnessy Estate Winery Howell Mountain Cabernet Sauvignon
- 2009 Outpost Howell Mountain Zinfandel
- 2006 Retro Cellars Howell Mountain Petite Sirah "Old Vine"
- 2005 Rutherford Grove Howell Mountain Cabernet Sauvignon
- 2008 Wallis Family Estate Diamond Mountain Cabernet Sauvignon

Donors: *Barnett Vineyards, Black Sears, CADE, Dunn Vineyards, GTS, Ladera, Lamborn Family Vineyards, O'Shaughnessy Estate Winery, Outpost, Retro Cellars, Rutherford Grove, Wallis Family Estate*

Opening bid: \$1,500

L4: Pu-pus Palooza!

Judd and Holly Finkelstein invite you and 15 guests to join them for the finest in tropical cocktails at Napa Valley's most exclusive lounge, The Wiki Wiki Grog Shop.

The veiled portal to this secret locale is opened only by special invitation. Come experience its exotic and mysterious south-seas beauty! Come sip tropical libations! Come nibble upon extravagant pu-pus! Create your own memories to last a life time as photography is never allowed within its hallowed walls.

No paper umbrellas here, this is serious tipping!

Exact location within the city of Napa will be revealed to the winning bidder by secretly coded message written in invisible ink!

Restrictions: Event will take place on a mutually agreed date... book early!

Donors: *Holly and Judd Finkelstein*

Opening bid: \$800

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L5: Meadowood Lunch in the Vineyards at Chateau Boswell

On a “True Course” for A Good Thing Growing, the highly regarded Chateau Boswell and Jacquelynn Wines will welcome the winning bidder and seven guests to an exclusive Meadowood catered luncheon in their organically farmed vineyards, accompanied by the exquisite Chateau Boswell True Course Chardonnay (98-99 rating, The Wine Insiders) and Jacquelynn Cuvee Blanc wines. Next, stroll to the Chateau Boswell caves 65 feet below the earth for a barrel tasting of Boswell and Jacquelynn wines. Each guest will take home a 750ml bottle of their choice from the wines tasted during this afternoon event.

Lot details include:

- Meadowood catered lunch for 8 in the organic vineyards of Chateau Boswell
- Boswell True Course Chardonnay and Jacquelynn Cuvee Blanc wines at lunch
- Barrel tasting in the caves of Boswell and Jacquelynn wines
- 8, 750ml bottles of Boswell/Jacquelynn wines

Restrictions: Luncheon for 8 will take place at a mutually agreed date between May 1 and September 30, 2012.

Donors: *Chateau Boswell and Jacquelynn Wines*

Opening bid: *\$1,000*

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L6: A Taste of the South

Hey y'all! Come on down south for a one-of-a-kind insider's tour of one of the country's fastest rising food, wine, sports and culture hot spots: the Raleigh-Durham-Chapel Hill "Triangle" of North Carolina ranks among the very best areas to live - and play - in the US!

You and a guest will enjoy three nights luxury accommodations at the exclusive, AAA Five Diamond and Forbes Travel Guide five star-rated Umstead Hotel and Spa, a gorgeous resort conceived and built with the muses of art and nature. Luxuriate in a massage at the Spa and savor the culinary talents of chef de cuisine Steven Greene at the highly acclaimed Herons, recognized by *Food & Wine*, *Conde Nast Traveler* and *Southern Living*, to name a few.

During your stay you will enjoy VIP tours of the renowned North Carolina Museum of Art, and the exclusive Ingram Porsche Museum in Durham. Next, take in an NHL hockey game at the RBC Center featuring the 2006 Stanley Cup Champion Carolina Hurricanes. For dinner one evening, arrive early to explore the ornamental gardens surrounding the South's most venerable farm to fork restaurant, The Ferrington House.

Just when you think you can't eat another bite, make your way to the immaculate Raleigh home of philanthropist and wine collector Eliza Kraft Olander for an unforgettable evening of incredible food, wine and Southern hospitality. Eliza's cellars - yes, plural! - are among the finest on any side of the Mason-Dixon line. She and partner Brian McHenry - an accomplished musician- will pull out all the stops for an intimate dinner prepared by highly acclaimed chef Ashley Christensen, of Iron Chef America fame, and owner of four downtown Raleigh hot spots, including the popular Poole's Diner, featured in *Bon Appetit* and *The New York Times*. Savor that last sip as car and driver for the evening are provided. You will also enjoy lunch at Ashley's acclaimed Beasley's Chicken + Honey - we suggest saving room and popping in next door to her restaurant, Chuck's, for a milkshake you will never forget and lust after for years to come (spiked or not!).

As an added bonus, Eliza is generously donating a bottle of wine expertly paired with the featured cuisine at the Herons and Ferrington House dinners.

Ya'll come back now, ya' hear!

Lot details include:

- Three nights accommodations at the Umstead Hotel and Spa near Raleigh, North Carolina
- Two 60 minute massages at the Umstead Hotel and Spa
- Dinner for 2 at the acclaimed Heron's Restaurant
- Dinner for 2 at the Michelin star Ferrington House
- Dinner and wine for 2 prepared by chef Ashley Christensen at the Raleigh home of Eliza Kraft Olander
- Car service between the Umstead and Eliza's home provided by White Horse Transportation
- Lunch at Beasley's Chicken + Honey, also owned by Ashley Christensen
- VIP tickets for 2 to 2006 Stanley Cup Champion Carolina Hurricanes Game (*Continues next page*)

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- VIP tour for 2 at North Carolina Museum of Art
- VIP tour for 2 of the Ingram Porsche Museum
- One bottle of wine paired with Dinner at Heron's and Dinner at Fearington House

Restrictions: Airfare not included. Additional hotel charges, tax and gratuities not included. Dinners must be booked with at least four weeks notice. Heron's and The Fearington House dinners include one bottle of wine, but not other beverages or gratuities. Lunch does not include alcohol or gratuities. For hockey tickets you must book between October 2012 and April 2013. All of the above is subject to mutual availability.

Donors: *Brian McHenry and Eliza Kraft Olander, Ashley Christensen, Fearington House, Umstead Hotel and Spa, Herons, North Carolina Museum of Art, Ingram Porsche Museum, Carolina Hurricanes*

Opening bid: *Priceless!*

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L7: Arizona Dreaming

Phil Mickelson. Vijay Singh. Tiger Woods. Add your name to the greats who have played the outstanding golf courses nestled into the Tortolita Mountains just north of Tucson, Arizona. Formerly the home of the PGA World Golf Championships – Accenture Match Play tournament, the Gallery Golf Club sits between the Heritage Highlands Golf Course and the Ritz-Carlton, with its two new Jack Nicklaus designed courses.

Enjoy a round of golf for four at The Gallery Golf Club during your one-week stay at a spacious 2500 square foot home on the course, with two master bedroom/bath suites. The residence has a private, southwestern-facing patio, an ideal spot to watch the beautiful sunsets and take in long views of the Marana and Santa Rosa Mountains. The patio has a swimming pool with fountain feature, a hot tub and gas grill.

The Gallery Golf Club has two clubhouse facilities. The first is an easy walk from the cottage and houses the golf/pro shop and The Gallery Restaurant. The second is the fitness club with Olympic size pool, exercise pool, workout spaces, steam rooms, tennis courts and beach volleyball court.

Lot details include:

- One week at contemporary cottage in Marana, Arizona (just north of Tucson)
- Spacious 2,500 sq ft cottage with two master bedroom/bath suites (king and queen beds)
- \$300 gift certificate toward one round of golf for four at The Gallery Golf Club

Restrictions: Must be scheduled on mutually agreeable dates from May 15 - September 15, 2012. Airfare not included.

Donors: *Brenda Mixton and Tom Thornton, Kelly and Greg Pitts*

Opening bid: *\$1,000*

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L8: Dinner for Six at Chateau Montelena

Join winemaker and Co-op dad Cameron Parry for a truly unique evening at Chateau Montelena. You and five friends will be greeted with an exclusive tasting of Montelena wines, followed by a tour into the newly renovated cellar of the historic 1882 Chateau and grounds of the Estate. Discuss Montelena's 1976 win at the Judgment of Paris over dinner prepared by Montelena's CIA trained chef. Cameron is sure to pull some fun surprises out of the "library" to make it an evening you and your guests won't soon forget.

Lot details include:

- Dinner for 6 at Chateau Montelena hosted by winemaker Cameron Parry and prepared by Montelena's CIA trained chef
- Property tour and tasting of Montelena wines

Restrictions: Must be scheduled on a mutually agreeable date with 6-8 weeks advance notice by February 11, 2013.

Donors: *Chateau Montelena Winery*

Opening bid: \$600

L9: Escape to Nick's Cove

On the secluded, silvery shores of Tomales Bay, adjacent to the beautiful Point Reyes National Seashore, you will find a treasured destination so naturally beautiful and removed from the noise of modern life, you'll begin to unwind and relax immediately. The winning bidder will enjoy two nights' accommodations in one of the 12 unique, luxurious coastal cottages at Nick's Cove, a northern California legend featured in more lifestyle and travel magazines than one can count. Savor the freshest sustainable, local seafood, oysters, produce and cheese Marin and Sonoma have to offer over dinner at Nick's Cove Restaurant, where every table has a view. Pop open your magnum of 2000 Schramsberg Vineyards Reserve bubbly to toast the serenity of your stay!

Lot details include:

- Two nights accommodations at Nick's Cove
- Dinner for two at Nick's Cove Restaurant
- 2003 Schramsberg Vineyards Reserve, magnum

Restrictions: Must be scheduled on mutually agreeable dates, subject to availability. Dinner does not include alcohol or gratuities. Expires 2/2013.

Donors: *Nick's Cove, Schramsberg Vineyards*

Opening bid: \$1,000

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L10: Tasty Juice – Ultimate Magnum Collection

- 2008 Barbour Vineyards Cabernet Sauvignon, etched
- 2008 Blankiet Proprietary Blend Paradise Hills Napa Valley Red Wine
- 2008 Casa Piena Cabernet Sauvignon Yountville
- 2008 Cliff Lede Vineyards “Poetry”
- 2008 Dalla Valle Vineyards Cabernet Sauvignon
- 2008 Herb Lamb Vineyards Cabernet Sauvignon
- 2008 Inglenook Estate Rubicon
- 2008 Larkmead Cabernet Sauvignon, signed
- 2008 Levy & McClellan Napa Valley Red Wine
- 2008 Maybach “Materium” Cabernet Sauvignon Oakville
- 2007 Onda D’Oro Cabernet Sauvignon Napa Valley
- 2008 Revana Cabernet Sauvignon
- 2009 Schrader “Old Sparky” Beckstoffer To Kalon Cabernet Sauvignon

Donors: *Barbour Vineyards, Blankiet Estate, Casa Piena, Cliff Lede Vineyards, Dalla Valle Vineyards, Herb Lamb Vineyards, Inglenook Estate Winery, Larkmead, Levy & McClellan, Maybach Family Vineyards, Peter Perry, Revana Family Vineyard, Schrader Cellars*

Opening bid: \$3,500

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L11: Dine with Design – Ma(i)sonry Dinner

You are invited to dine at Ma(i)sonry's beautifully restored Burgundy House, where artisan wines are paired with unique art and furnishings. You and seven of your guests will dine al fresco at the huge redwood table in Ma(i)sonry's "living gallery" gardens. Relax by the fire pit in a comfortable chair with a knockout glass of wine before – and after – dinner. Your senses will soar as you experience dinner prepared by Chef Patrick Kelly of Angèle Restaurant. Wines for the evening will include Blackbird Vineyards, Ma(i)sonry and Lail Vineyards Blueprint.

Restrictions: Dinner will be held on a mutually agreeable date in Spring or Summer of 2012, excluding Friday and Saturday nights.

Donors: *Angèle Restaurant & Bar, Blackbird Vineyards, Lail Vineyards, Ma(i)sonry*

Opening bid: \$2,000

L12: Fund a Need

Over these years, the Fund a Need lot has enabled the Co-op to complete a number of ambitious projects to update our school facilities and improve our children's educational experiences. This year we are focusing on the needs of the heart of our school—the families who make up our membership. Because we want to make sure that our doors can be open to all families who want to be a part of our school, we ask you to please raise your paddles to contribute to our scholarship program, named in honor of Taylor, Ava, and Jude Jacobson.

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L13: Oh Yes! Harlan and Bond

2007 Harlan Estate, 1.5L

2005 Bond St Eden 1.5L

There are so many incredible Napa Valley Cabernets, it is hard to stand alone. One does. Harlan Estate. Legendary. The 2007 vintage is a Robert Parker 100 point wine. A magnum of this remarkable vintage – sold out - is yours as the winning bidder. Really, there's no more to say. Except that you will also take home a magnum of the – also sold out – Robert Parker 96 points Bond St Eden Cabernet Sauvignon. To whet your palate, the critical reviews follow:

100 points Robert Parker: "The prodigious 2007 Harlan Estate reminds me of a hypothetical blend of the 2002 with a touch of the controversial 1997. Dense plum/purple-colored with sweet aromas of barbecue smoke, blueberries, blackberries, cassis, licorice, hot rocks and subtle oak, it is a splendidly opulent, pure wine with a skyscraper-like texture as well as stunningly deep fruit that expands gracefully across the palate. The finish lasts nearly a full minute. Because of its overwhelming richness and sweet tannins, ... I suspect further nuances and complexity will emerge after 4-5 years in the bottle. This wine will still be going strong at age 25-30. Like the offerings from its sister estate, Bond, these Harlan Estate offerings are uncompromisingly brilliant examples of Napa viticulture and winemaking at its finest. Kudos to proprietor Bill Harlan." (12/10)

And the Bond: "Even more captivating than the 2005 Melbury, with extraordinary depth and palate presence is the dense ruby/purple-colored, full-bodied 2005 St. Eden. It possesses the bluer, blacker fruits that seem to come from this area of Pritchard Hill in addition to extraordinary notes of charcoal, acacia flowers, blueberry and blackberry liqueur. This seamlessly constructed 2005 is a sensational effort that is displaying even greater potential than I saw last year. It will drink beautifully for three decades. **96 Points** *The Wine Advocate* (Robert Parker)

"Intense and vibrant, with a tight core of spicy currant, black cherry and wild berry fruit shaded by toasty, creamy oak and ending with a nice focus on the core flavors. Best 2010 through 2017." **92 Points** *Wine Spectator*

Donors: *Bond Estates, Harlan Estate*

Opening bid: \$1,600

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L14: “Camp Co-op” Birthday Party

There is a special magic at the Co-op, one kids always want to share with their friends. Now you can make that dream come true on your child’s next birthday! Treasured Co-op director and teacher Maureen Kelly will host the festivities at a special “Camp Co-op” party for 15 children at the school. Children will be free to frolic both inside and outdoors. School-bell ringing, arts and crafts, sand play, swings, bikes – the full wonder of Co-op awaits your child and 14 friends. Have a blast choosing cupcakes from the delicious array of flavors created by the fabulous Kara’s Cupcakes. Pizzeria Tra Vigne will provide the pizza!

Restrictions: Must be scheduled on a mutually agreeable date between September and May. \$50 gift card from Pizzeria Tra Vigne. \$50 gift certificate from Kara’s Cupcakes.

Donors: *Kara’s Cupcakes, Maureen Kelly, Pizzeria Tra Vigne*

Opening bid: *\$500*

L15: Macho, Macho Men!

Five handy Co-op Dads who know their tools would be happy to provide a weekend’s worth of help with projects in the home. Whether it’s building a small chicken coop, dog run, or just general work around the house, these men are armed with tool belts and the desire to get things done.

Restrictions: Must be scheduled on mutually agreeable dates. Requested jobs cannot require a permit.

Donors: *Joe Bates, Bert Casten, Josh Clark, John Jones, Cameron Parry*

Opening bid: *\$500*

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L16: A Tuscan-Style Weekend in Napa

Savor the flavor of Tuscany at the meticulously designed, one-of-a-kind Tournesol Estate, 16 acres and working vineyards beautifully situated in the Coombsville region of Napa Valley at the base of Mount George. Luxuriate in a two-night stay at the new 5500 square foot Country Villa, surrounded by vineyards, a lake, a pool and bocce ball court. Stunning finishes in this amazing setting create an ambiance that relaxes, inspires and delivers great joy.

Perfect for four couples or a large family, your accommodations at the Country Villa will include 4 bedrooms, 6 bathrooms, a wine cellar, exercise room, gourmet kitchen, large dining room, huge great room, salt water pool and spa, 2 fireplaces, multiple flat panel TVs, outdoor barbeques, a pizza oven and numerous indoor and outdoor dining areas.

Your Italian adventure continues with a scrumptious lunch for 8 prepared at the Villa by highly acclaimed chef Nick Ritchie, formerly chef de cuisine at Bottega and now Executive Chef at the popular Alex Italian Restaurant. Nick's delicious Italian cuisine will be paired with the fabulous Bordeaux style wines of Tournesol that so tastefully express the distinctive terroir of their Coombsville location. Mama Mia!

Lot details include:

- Two nights accommodations at the Country Villa at Tournesol Estate in Napa
- An exclusive lunch for 8 people prepared by Executive Chef Nick Ritchie of Alex Italian Restaurant paired with Tournesol wines

Restrictions: Must be scheduled on mutually agreeable dates based on availability. Excludes Memorial Weekend.

Donors: *Chef Nick Ritchie, Tournesol Estate*

Opening bid: \$2,000

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L17: What They Really Want – A Year of Romance

Valentine's Day is just around the corner! What better way to woo the one you love than through this incredible package of romantic experiences dotted across the Napa Valley?

Reconnect at the Calistoga Ranch. The tranquil beauty of the Calistoga Ranch is the perfect setting to rediscover the reasons you fell in love. Enjoy a one-night stay at this exclusive resort. While you and your beloved are in Calistoga, head over to Solage Spa and enjoy their signature **couple's Mudslide Spa Treatment followed by lunch for two at Solbar.**

Experience the Perfect Day at Meadowood. Start your day at the Spa at Meadowood where you and three of your friends will relax with four 60-minute massages. Then stroll over to The Grill and linger over lunch for four.

Unwind at Bardessono. Spend one night at this hip and luxurious hotel in the heart of Yountville where you will be treated to dinner for two at the Bardessono Restaurant.

Make a Date – or a few. Make date night a regular outing and enjoy dinners for two at Cook and REDD Restaurants.

Take Time for Yourself. Take some time for yourself and get in shape at the same time! Experience the best spinning classes in the Napa Valley with a 10-class spin card to Napa Soul. After your workout do some shopping on Main Street in St. Helena and pop into Footcandy to pick out your pair of Footcandy brand shoes.

Lot details include:

- One-night stay at the Calistoga Ranch in a Bay Forest Lodge
- One-night stay at Bardessono
- Four 60 minute spa treatments and lunch for four at The Grill at Meadowood Resort
- Lunch for two and a couple's Mudslide Spa Treatment at Solage.
- Dinners for two at Bardessono, Cook and REDD Restaurants
- 10-class spinning card to Napa Soul in St. Helena
- One pair of Footcandy brand shoes

Restrictions: Bardessono limited to Sunday – Wednesday, subject to availability, expires 2/2013. Calistoga Ranch limited to Sunday – Thursday, subject to availability, expires 2/2013. Dinner at REDD limited to Sunday – Thursday. Holidays excluded. Dinners do not include beverages, tax or gratuity, expires 2/2013. Lunch at The Grill is limited to \$45.00 per person. Napa Soul spinning card expires after 6 months. Shoes limited to Footcandy brand shoes.

Donors: A&J Vineyard Supply, Bardessono, Calistoga Ranch, Footcandy, Meadowood Resort, Napa Soul, REDD, Solage

Opening bid: \$1,800

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L18: Paradise Found at Casa Acantilada

Captivate your mind and rejuvenate your soul over a seven-night stay at a six-suite residence on the Mexico Coast that promises to become a haven for your family's most cherished memories.

Perched on a natural granite cliff just 60 feet from rocky tide pools and the hypnotic, swirling surf of the sea, Casa Acantilada is an 11,137 square foot architectural masterpiece within one of Mexico's premier vacation destinations, the prestigious gated community of La Punta in Manzanillo. You will enjoy spectacular 270 degree views from the open air living and dining areas, shaded from the tropical sun by a soaring thatched palm palapa. Relax on the daybeds tucked around the home and along the sun deck that surrounds the half-moon infinity pool as your own personal chef whips up 3 delicious meals a day for you and your guests. The house staff of four will enhance your stay by taking care of your every request – from mixing the margaritas to shopping for groceries to washing your clothes! Choose one of six air-conditioned suites, each with King size bed, that accommodate 12 adults comfortably. Stroll to the private beach, or play tennis at the La Punta courts as your children enjoy the playground. Or leave the kids at home! Whether a couples escape or a family getaway, Casa Acantilada will provide memories for years to come.

Lot details include:

- One week stay at Casa Acantilada
- Six air-conditioned suites, each with king size bed and en suite bathroom
- Personal chef – three meals a day (groceries extra cost)
- Daily housekeeping and laundry services
- Access to private beach, tennis courts and children's playground
- Personal Activities Director

Restrictions: Must book reservation with at least one month's notice for stay between April 15 and November 30; airfare, transportation, groceries, alcohol, and gratuities not included. Babysitting and in-home masseuse available at additional charge.

Donor: Casa Acantilada

Opening bid: \$7,000

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L19: Family Jewels

Your cellar will shine with the addition of this one-of-a-kind collection of magnums produced by Co-op families past and present.

- 2008 Anomaly Vineyards Cabernet Sauvignon
- 2007 Boeschen Cabernet Sauvignon
- 2008 Black Sears Zinfandel
- 2006 Burgess Cellars Cabernet Sauvignon Reserve
- 2006 Cakebread Napa Valley Cabernet Sauvignon
- 2009 C.Beck Cabernet Sauvignon
- 2007 D-Cubed Cellars Howell Mountain Zinfandel
- 2003 Elyse Reserve Cash Tietjen Vineyard Cabernet Sauvignon
- 2006 Ilsley Vineyards Stags Leap District Cabernet Sauvignon
- 2007 Judd's Hill Cabernet Sauvignon
- 2008 Kongsgaard "The Judge" Chardonnay
- 2009 Lail Vineyards Blueprint Cabernet Sauvignon
- 2009 Moffett Vineyards Screenplay Red Wine Napa Valley
- 2008 O'Shaughnessy Estate Winery Howell Mountain Cabernet Sauvignon
- 2009 Rivers-Marie "Summa Old Vines" Pinot Noir Sonoma Coast
- 2009 Saunter Cabernet Sauvignon
- 2008 Spottswoode Cabernet Sauvignon
- 2008 Stanton Vineyards Oakville Napa Valley Cabernet Sauvignon

Donors: *Anomaly Vineyards, Boeschen, Black Sears, Burgess Cellars, Cakebread Cellars, C.Beck Winery, D-Cubed Cellars, Elyse, Ilsley Vineyards, Judd's Hill, Kongsgaard, Lail Vineyards, O'Shaughnessy Estate Winery, Rivers-Marie, Saunter, Screenplay Wines by Moffett Vineyards, Spottswoode Estate, Stanton Vineyards*

Opening bid: \$1,500

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L20: An Apple A Day

Experience the original farm-to-table lifestyle in a weekend of cooking, eating and relaxing at Schmitt's Philo Apple Farm. Friday evening you are on your own before Saturday morning's simple repast is followed by a 9:00 am farm tour. Then you will gather in the kitchen for a cooking class during which you will prepare a light lunch and begin preparations for your evening meal. After you enjoy an afternoon break of a couple of hours, you will reconvene in the kitchen to finish dinner preparations. The Farm will provide recipes, ingredients and guidance, and at the end of the day you will sit down with your hosts and new friends to enjoy the fruits of your labor. Wake up Sunday morning to a simple breakfast and a leisurely day. There is plenty of time to take a walk or explore the beautiful Anderson Valley. Head home stimulated and inspired with a rejuvenated sense of what it means to live the good life!

Lot details include:

- Cooking classes and two nights accommodations at the Schmitt's Apple Farm in Philo for two people.
- Lunch and dinner Saturday and breakfast Sunday morning provided

Restrictions: Must be scheduled on mutually agreeable dates by January 2013.

Donors: *The Apple Farm*

Opening bid: \$800

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L21: White Truffles and Old Barolos

The white truffle might smell like earth, tree roots and old cheese, but this gastronomical object of desire, from Italy's Piedmont region, is infamous for its aroma, taste and aphrodisiac qualities. For centuries people have travelled from near and far to Alba, Italy after the October harvest just to savor a little piece of this gastronomical jewel.

Now you and seven friends will travel no farther than Howell Mountain, by car service from anywhere in the Napa Valley, for an incomparable evening of white truffles direct from Alba expertly paired with old Barolo wines.

Your venue is Outpost Winery, 2,200 feet above the Napa Valley floor. Your hosts are winemaker Thomas Brown and Genevieve Welsh, proprietors of Rivers-Marie Wines. Your menu will include homemade pasta, an egg dish and meat – all covered in the most sought-after Alba white truffles. Your wine will be an outstanding and equally coveted flight of '60s, '70s and '80's Barolo and Barbaresco wines from Gaja, Giacosa and Conterno, to name just a few.

You can expect the unexpected when Napa meets Alba for this truly unique celebration of some of the most desired food and wines in the world.

Lot details include:

- Dinner for 8 at Outpost Winery hosted by Thomas Brown and Genevieve Welsh
- Menu features Alba White Truffles paired with flight of 60s, 70s and 80s Barolo and Barbesco Wines
- Car service to and from Outpost Winery to anywhere in the Napa Valley

Restrictions: Must book dinner for a mutually convenient date between mid-November and mid-December 2012.

Donors: *Frank and Kathy Dotzler, Thomas and Genevieve, Outpost Winery*

Opening bid: *Priceless!*

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L22: A Weekend on Spring Mountain

Enjoy the ultimate wine country weekend at the magical Terra Valentine, 2,000 feet above the Napa Valley floor on Spring Mountain. The winery features native-stonewalls, stained glass windows, and wood paneling imported from London for Hearst Castle. Two couples will spend two nights in the private guest rooms on this beautiful estate.

Highly acclaimed chef Dale Ray, formerly of The Inn at Little Washington and Miami's Loftin's 1116 Ocean and now Executive Chef of Mustards Grill, will bring his culinary passion and talents onsite one night to create a delicious meal for 8, paired expertly with Terra Valentine's handcrafted wines.

Also during your stay, pop down Highway 29 to visit the pristine gardens and vineyards of Peju Province Winery, the Rutherford estate where the Peju family has been making handcrafted wine for more than thirty years. You and three guests will enjoy an exclusive VIP tour and barrel tasting of Peju's delicious and highly regarded wines. Savor the taste and experience Peju Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Fifty/Fifty, Sauvignon Blanc, Chardonnay and Provence, a proprietary blend of red and white varietals. Take home a magnum of 2005 Peju Napa Valley Cabernet Sauvignon.

You will also enjoy a private VIP tour and tasting at your leisure at Terra Valentine for four people. And to commemorate your weekend experience, take home a 3L of 2007 Terra Valentine Marriage, a luscious Bordeaux style blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petite Verdot from the Wurtele and Yverdon Vineyards.

Lot details include:

- Two nights at Terra Valentine for two couples
- Dinner for 8 people at Terra Valentine prepared by Executive Chef Dale Ray of Mustards Grill
- Private tour and tasting for four people at Terra Valentine
- 2007 Terra Valentine Marriage, 3 liter in wood box
- VIP Barrel Tour and Tasting for four people at Peju Province Winery + a magnum of 2005 Peju Napa Valley Cabernet Sauvignon

Restrictions: Must be scheduled with at least one month's advance notice on mutually agreeable dates between March and November 2012.

Donors: *Mustards Grill, Peju Province Winery, Terra Valentine*

Opening bid: \$4,000

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L23: Plan a Birthday Party – Check!

Throwing the perfect birthday party has never been easier! Just invite 10 children to the St. Helena Fire Department (or to any Up valley venue you choose). There they will be entertained by rides on the antique fire truck and a fire hose experience. Gott's Roadside will provide lunch, guaranteed to please even the pickiest eaters. Each child will take home a goodie bag provided by the St. Helena Fire Department. All you have to do is bring the cake!

Restrictions: Must be scheduled on a mutually agreeable date and time.

Donors: *St. Helena Fire Department, Gott's Roadside*

Opening bid: \$400

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L24: Santa Fe Escape – And Opera!

Escape to Santa Fe, New Mexico for a romantic two-night stay at the fabulous Encantado, an Auberge Resort that is an oasis of serenity, privacy and luxury. Nestled in the foothills of the Sangre de Cristo Mountains on 57 acres with stunning views of the Jemez Mountains and Rio Grande River and Valley, Encantado offers a peaceful sanctuary from which to enjoy the treasures of Santa Fe. Enjoy a \$300 gift card toward dinner or a relaxing spa treatment during your stay.

Since 1957, opera lovers have been drawn to the magnificent northern New Mexico mountains to enjoy productions by one of America's premier summer opera festivals. The Santa Fe Opera's dramatic adobe theater blends harmoniously with the high desert landscape. It is this fusion of nature and art that leaves such an enduring impression. The striking, state-of-the-art, open-air theater has won several important design awards and is widely recognized for blending contemporary design aesthetics with traditional building materials. It commands a panorama of breathtaking scenery, with the Jemez Mountains to the west and the Sangre de Cristo Mountains to the east.

Lot details include:

- Two nights accommodations at the Encantado Resort
- Two tickets to an opera at the world-famous Santa Fe Opera
- \$300 gift card to use towards dinner, spa treatment or additional expenses at Encantado

Restrictions: Opera season is from June 29 – August 25, 2012. Must be scheduled on mutually agreeable dates by August 25, 2012. Excludes holidays and based on availability. Airfare not included. Additional hotel room charges, gratuities and tax not included.

Donors: C.Beck Winery, Encantado Resort, The Santa Fe Opera

Opening bid: \$1,500

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L25: Super Cabolicious Magnorama

Raise your paddles high to add this collection of Cabernet Sauvignon Magnums to your cellar.

- 2009 Buehler Vineyards Napa Valley Estate
- 2009 Caymus Vineyards Napa Valley
- 2009 Chappellet Vineyard Signature
- 2009 Corra, etched
- 2008 Darioush Signature
- 2009 David Arthur Napa Valley
- 2008 Harris Estate Vineyards
- 2008 Jones Family Vineyard
- 2008 Kongsgaard
- 2008 Macauley Beckstoffer To Kalon
- 2007 Raymond Vineyards Generations
- 2009 Rivers-Marie "Corona Vineyard" Oakville
- 2008 Robert Foley Claret
- 2008 Sullivan Vineyards James O'Neil Reserve
- 2006 Staglin Salus
- 2009 Venge Family Reserve

Donors: *Buehler Vineyards, Caymus Vineyards, Chappellet Vineyards, Corra, Darioush, David Arthur, Harris Estate Vineyards, Jones Family Vineyards, Kongsgaard, Macauley Vineyard, Raymond Vineyards, Rivers-Marie, Robert Foley, Sullivan Vineyards, Staglin, Venge Family Vineyards*

Opening bid: \$2,000

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L26: A Carneros Escape...

Experience three nights in a private Orchard home at The Carneros Inn featuring two master suites that sleep up to six people, spectacular limestone bathrooms with heated floors and indoor/outdoor showers, a fully-stocked gourmet kitchen with Viking and Bosch appliances, an indoor/outdoor living room with fireplaces and Viking gas BBQ, elegant furnishings, a state-of-the-art entertainment system and a private courtyard and garden with spa. This property will offer you a few days of relaxation and rejuvenation – something everyone deserves!

When you do leave the property, it will be to enjoy two Napa Valley exclusive wine experiences. A VIP tour and tasting awaits you and three friends at The Hess Collection Winery. Wander through the gallery to view a part of the extensive personal collection of Donald Hess, often featured in museums worldwide. His collecting style is a personal endeavor driven by a passion rather than monetary investment or current trends. He develops a close dialogue with an artist to better understand what drives him or her to create and he carefully limits his focus as a collector to 20 living artists whose work he faithfully supports long term. As is evident by the caliber of the collection, he collects with the uncanny ability to acquire works by lesser known artists who often go on to become well known and respected in their disciplines. His typical commitment to an artist spans decades and various stages of his career. To commemorate your visit take home a 2006 Hess Collection Mount Veeder Cabernet Sauvignon, 1.5L.

Travel up Highway 29 to enjoy a special luncheon for four at the 100-acre Crocker estate, where Charlie Crocker and winemaker Pam Starr are growing and crafting some of the best wines in appellation St Helena - Crocker & Starr. Following a short tour of the vineyard, you and your guests will be seated in the Stone House, an intimate setting designed by Charlie and Lucinda Crocker. Your tasting of the acclaimed wines will be sampled and paired with local ingredients beautifully prepared as you enjoy sweeping views of the Napa Valley.

Lot details include:

- Three nights accommodations in a 2BR Orchard home at the Carneros Inn
- VIP tour, tasting and lunch for four people at The Hess Collection Winery
- 2006 Hess Collection Mount Veeder Cabernet Sauvignon, 1.5L
- Private lunch, vineyard tour and tasting of Crocker & Starr wines for four at the Crocker Estate

Restrictions: Carneros stay must be scheduled on mutually agreeable dates with 15-45 day advance notice. Hess Collection visit must be scheduled 6 weeks in advance, based on availability. Not valid September 28 – November 26. Expires 2/11/13. Crocker & Starr lunch experience must be scheduled on mutually agreeable date by February 11, 2013.

Donors: *Crocker & Starr, Gui Goodreau, The Hess Collection Winery*

Opening bid: \$2,500

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St. Helena Cooperative Nursery School - A Good Thing Growing - February 11, 2012