



Sun Valley Center for the Arts
WINE AUCTION

VINTNER DINNER
Winery Guide



A Celebration of Wine. A Benefit for Arts & Education.



VINTNER DINNERS

The Sun Valley Center for the Arts features between 8 and 10 private Winemaker Dinners in private homes around the Valley on **THURSDAY JULY 18, 2019**. These dinners are the crème de la crème of the weekend and can only be attended by our package ticket holders. Package tickets can be purchased at two price points, **PREMIER CRU AT \$1,800** per person and **GRAND CRU AT \$3,200** per person. Dinners consist of between **24 TO 40** guests and feature **TWO WINERIES PER DINNER**.

VINTNER DINNER APPLICATION

To meet the high expectations of our guests and best aid our fundraising efforts, the Wine Auction Committee takes extreme care in selecting wineries to participate in a Vintner Dinner.

Key factors that are taken into account during the selection process are:

AUCTION LOT

We seek to create mutually beneficial partnerships with our Vintner Dinner wineries. We endeavor to market Vintner Dinners at the highest possible level and enable maximum engagement with our top patrons. We ask that all wineries participating in a Vintner Dinner contribute a live auction lot to the Wine Auction Gala the following evening. Not only do these lots enable our organization to continue our work, but also are an additional marketing tool encouraging patrons to further engage.

Wineries that are able to contribute significantly to our auction are given priority in the Vintner Dinner selection process.

PARTICIPATION

We are grateful to those wineries that have been a part of the Sun Valley Center Wine Auction family for many years. Whilst the Committee is always looking to include new wineries, past participation will be taken into account, as well as a wineries ability to participate at the other events during the Sun Valley Wine Auction, for example the Gala and the Vine & Dine.

ATTENDING REPRESENTATIVES

Our patrons greatly appreciate access and exclusivity. Each winery should be represented by someone who will garner the highest level of engagement. Wherever possible, we ask that wineries send winery owners, presidents, or winemakers.

GEOGRAPHICAL & VARIETAL VARIATION

With two wineries at each of our Vintner Dinners, we strive to strike a balance between varietals and location at the dinners.

Wineries interested in participating at a Vintner Dinner are asked to please submit their interest to the Wine Auction Director, Peter Burke, at pburke@sunvalleycenter.org, along with the following information:

- A rough brainstorm of potential auction lot(s), components that could be added to a larger auction lot, or wineries you would like to pair with for your lot.
- Anticipated representatives to attend the Wine Auction
- Indication of any other events the winery would like to participate in during the Sun Valley

This information will be passed along to the Wine Auction Committee.

All interested wineries should make contact by **FEBRUARY 1, 2019.**

Vintner Dinner wineries will be selected by the Wine Auction Committee by **MID-TO-LATE FEBRUARY.**





PLANNING PROCESS

Once Vintner Dinners have been arranged, wineries will be connected with one another, with their host and with the chef. The Wine Auction Director will stay involved consistently to guide along the planning process.

STEP 1:

Wineries should decide on which wines they would like to pour at the event. We recommend 3 varietals per winery. This will allow for one reception wine, followed by one wine per course.

STEP 2:

Once wines are decided, this should be communicated to the chef. It can be useful for a chef to receive sample bottles, but tasting notes are a helpful alternative.

STEP 3:

Once the chef has created a preliminary menu, feel free to collaborate and make adjustments to create a menu that best serves your wines.

STEP 4:

With a final menu in place, rental equipment will be ordered by the host, including varietal specific glassware for your wines. Please communicate which glassware you would like for each varietal to your hosts and to the Wine Auction Director.

STEP 5:

Your host will arrange for a menu to be designed and printed. The host will send a digital copy to you before printing—please check all varietals and wine listings are as they should be.





THE VINTNER DINNER

The Magnum Pig Roast takes place on **Wednesday, July 17, 2019** and is the perfect opportunity to meet your hosts in person ahead of your dinner. If you are able to attend this event, we recommend doing so.

The Vintner Dinners take place on **Thursday, July 18, 2019**, beginning at 6pm. We recommend vintners arrive at 5:30pm to make sure they are happy with the display of their wines, open any bottles they would like, and greet their hosts.

A cocktail hour will run from **6pm–7pm**, in which one to two receptions wines will be served if the wineries have chosen to serve a varietal during this time.

Wineries are able to bring light marketing materials to the dinner as well as order cards, but we ask that this remains a ‘soft sell’ environment, with the focus being on the guest’s enjoyment of the evening, and of your wines. Printed materials promoting your auction lot will be available at the dinner.

Once the dinner guests are seated, the host will introduce the winery representatives. This is a good opportunity to give an introduction to your wines—our patrons love to hear about the history and process of a winery and are eager to learn.

Between each course, the winery representative should talk about the varietal the guests are about to enjoy.

EXAMPLE MENUS

Reception

2014 Reynvaan Grenache Blanc

1st

Fresh Fig | Pork Terrine | Pistachio
2014 Kosta Browne Sonoma Coast Pinot Noir

2nd

Braised Leek | Vinaigrette
2013 Reynvaan Viognier

3rd

Wild Salmon | Whipped Corn | Wild Mushroom | Kale
2012 Kosta Browne Keefer Ranch

4th

New York Strip | Summer Beef Jus | Edamame |
Cornbread Panzanella
2012 Kosta Browne Gap’s Crown Pinot Noir
2012 Reynvaan Stonessence Syrah

5th

Georgia Peach Pound Cake | Pickled Peach | Basil

Reception

DuMOL 2013 Isobel Chardonnay

1st

Arctic Char | Green Goddess | Radish
O’Shaughnessy 2015 Oakville Chardonnay

2nd

Corn Agnolotti | Corn Shoots | Herbed Pop Corn
DuMOL 2013 Chloe Chardonnay

3rd

Quail Breast, Leg and Egg | Porcini Mushroom
DuMOL 2013 Estate Pinot Noir
DuMOL 2014 2014 Finn Pinot Noir

4th

Lamb | Polenta | Currants | Celery
O’Shaughnessy 2014 Howell Mountain Cabernet
O’Shaughnessy 2014 Mt. Veeder Cabernet

5th

Chocolate Bigné | Apricot Curd | Malted “Ash”