

SOUTHWEST FLORIDA
Wine & Food Fest 

FEB. 27 & 28, 2026

WELCOME



CHILD ART SPONSOR

CALIFORNIA CLOSETS®

VINTAGE SPONSOR



TASTEVIN SPONSORS



YOU'RE INVITED



***** YOUR PASSPORT AWAITS: DESTINATION HOPE *****

This year's SWFL Wine & Food Fest invites you to embark on a global culinary adventure. Savor world-class wines and indulge in flavors from around the globe, crafted by the region's most celebrated chefs. Where you go is part of the magic.

CHEF VINTNER DINNERS

FRIDAY | FEBRUARY 27, 2026

THE GRAND TASTING & LIVE AUCTION

SATURDAY | FEBRUARY 28, 2026

12 PM THE GRAND TASTING

2:30 PM LIVE AUCTION

HYATT REGENCY COCONUT RESORT AND SPA
5001 COCONUT ROAD
BONITA SPRINGS, FL 34134

HOSTED BY

Trustees of SWFL Children's Charities, Inc. and Co-Chairs
David & Katy Ciccarello and Michael & Renee Ciccarello

SWFL CHILDREN'S CHARITIES, INC. IS DEDICATED TO SAVING CHILDREN'S LIVES BY SUPPORTING THE REGION'S GROWING PEDIATRIC HEALTH CARE SYSTEM.

Since 2008, the organization has embarked on a remarkable journey, raising vital funds to address critical pediatric healthcare needs across the region. These investments have supported dozens of organizations serving children through healthcare, hunger relief, mental health services, education, and more. Fueling this voyage of compassion is the annual signature event, the Southwest Florida Wine & Food Fest—a celebration whose generous travelers have helped donate more than \$32 million to date. Yet, the journey continues, with many more miles ahead.

Our commitment to the health and wellness of local children remains our guiding destination as the 2026 Southwest Florida Wine & Food Fest's Live Auction raises support for innovative and essential pediatric healthcare programs throughout our region.

Our lifesaving and life changing
mission provides:

STATE-OF-THE-ART
PEDIATRIC EQUIPMENT,
TECHNOLOGY AND
PROGRAMS

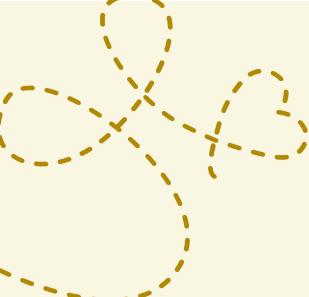
WORLD CLASS CARE
TO KEEP FAMILIES
TOGETHER CLOSE
TO HOME

FUNDING FOR NEW
PROGRAMS TO
PROVIDE LIFE-SAVING
CARE FOR CHILDREN
IN OUR REGION AND
BUILDING BLOCKS FOR
THE FUTURE

Proudly celebrating our beneficiary partners:



We're putting kids first—so pack your sense of adventure and prepare to embark on this year's journey, "Your Passport Awaits: Destination Hope." Set your sights on a brighter future and enjoy an unforgettable travel-inspired celebration where every bid helps young lives take flight. Bon voyage to hope and healing!



PASSPORT TO GIVE

Our generous trustees are the lifeblood of SWFL Children's Charities, Inc., offering their time, expertise, and support to help children and families across Southwest Florida and beyond access the care they need. Their dedication ensures that 100% of proceeds from the Southwest Florida Wine & Food Fest Auction go directly to support pediatric healthcare in our region.

The organization simply would not exist without their guidance and generosity, which make a real difference every day. With love as our compass and our trustees leading the way, we continue this important journey—bringing hope, care, and opportunity to those who need it most.

BOARD OF TRUSTEES *Denotes Board of Directors

As of November 1, 2025



Carl & Amy Barraco



Ed & Rachel Bell



David & Katy Ciccarello



Josh* & Lisa Dorcey
President



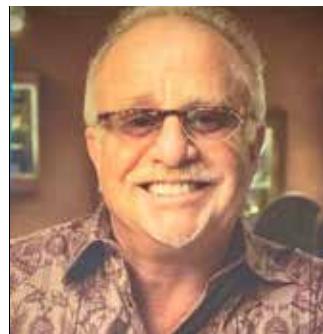
Ellen & Jason* Duke
Vice President



Fred & Elaine Hawkins



Ray & Jessica* Higdon
Secretary



Mark Loren



David & Kim Martin



Jerry* & Marja Norris
Treasurer



Brian & Kim Rist



Randy & Dr. Jamie
Sterling



Michael & Renee
Ciccarello



Bill & Lynnette Cooke



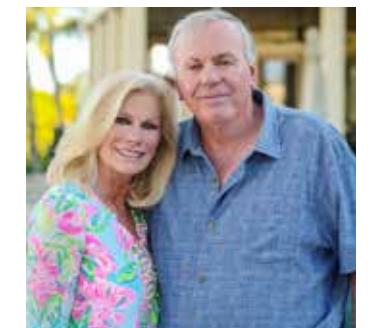
Patrick & Brooke* Denson
Director



Ryan & Natalie Van Horn



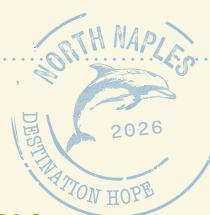
Bo Henderson &
Susanna Woods



Tim & Sandy Youngquist

PASSPORT TO ENJOY

A VERY SPECIAL
THANK YOU TO
ALL OF OUR FABULOUS
DINNER HOSTS!
CHEERS TO YOU!



NOTTE ITALIANA

HOSTED BY Ray & Jessica Higdon and
David & Kim Martin



- CHEF:** Philipe Schroeder, The Warren
- VINTNERS:** Lerner Project & Jarvis Estates
- ATTIRE:** Women—Italian Cocktail Chic—Flowy Stylish Dresses, bright colors, bold accessories
Men—Linen or Dark Suits with open collars, loafers or dress shoes

CHINESE NEW YEAR TO HOPE

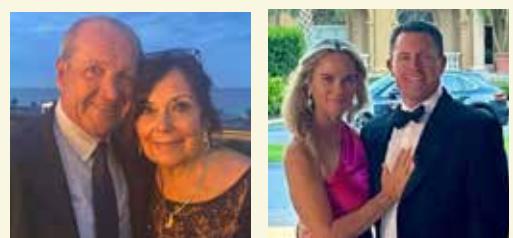
HOSTED BY Pason & Renée Gaddis



- CHEF:** Taryn Gamble, Paradise Hospitality Group
- VINTNERS:** Gamble Estates
- ATTIRE:** Cocktail with a Spark Red for Luck Gold for Prosperity and a Touch of Fire for Fortune

AROUND THE WORLD, SWIRLED & TWIRLED

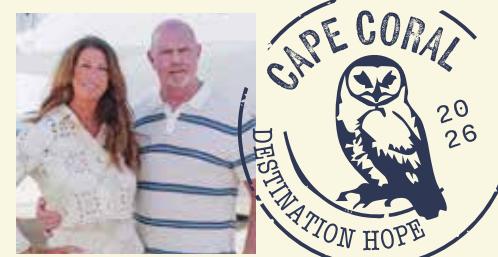
HOSTED BY Nick & Patti Maurillo and Michael & Erin Rhodes



- CHEF:** Megan Cinari, Miromar Lakes Country Club
- VINTNERS:** Myriad Estate & Roy Estate
- ATTIRE:** Cocktail

PASSPORT TO PURPOSE: AROUND THE WORLD IN 1960S STYLE

HOSTED BY John & Tammy Whelan



- CHEF:** Benjamin Voisin, Black Salt Culinary
- VINTNERS:** Goosecross Cellars & Denali Estate
- ATTIRE:** 1960s Jet-Set Glamour – polished cocktail attire inspired by the Golden Age of Travel

THE BLUEBIRD CAFE SOUTH

HOSTED BY Don & Andie Vogt



- CHEF:** Brian Roland and Team Crave Culinaire
- VINTNERS:** Alpha Omega Winery
- ATTIRE:** Denim & Rhinestones

OH THE PLACES YOU'LL GO

HOSTED BY Jeremy & Jessica King and Chris & Pam Simoneau



- CHEF:** Taryn Gamble & Axel Rios, Paradise Hospitality Group
- VINTNERS:** Anomaly Vineyards and AXR Napa Valley
- ATTIRE:** Dr. Seuss Inspired Colorful Cocktail Attire

DESTINATION MONACO: A ROYAL AFFAIR

HOSTED BY Michael & Sharon Duke, David & Shari Lane and Jason & Ellen Duke



- CHEF:** Bruno's of Brooklyn in downtown Fort Myers
- VINTNERS:** Saint Helena Winery and Sherwin Family Vineyards
- ATTIRE:** Elegant 1960's attire, black tie encouraged



PASSPORT TO SIP



GAMBLE
ESTATES

PARTICIPATING VINTNERS

Alpha Omega Winery
Anomaly Vineyards
AXR Napa Valley
Chappellet Winery*
Cornell Vineyards
Denali Estate
Forthright Winery
Goosecross Cellars
Hailstone Vineyards
Jarvis Estate
Lerner Project
Myriad Cellars
Post Parade Wines
Roy Estate
Saint Helena Winery
Seven Stones Estate*
Sherwin Family Vineyards
Skipstone
Valette Wines*
Vérité Winery
Vineyard 768

*not pouring at Grand Tasting

PARTICIPATING CHEFS & RESTAURANTS

Alex Johnson, [Roy's Bonita Springs](#)
Andreas Singer, [Hyatt Regency Coconut Point Resort & Spa](#)
Axel Rios, [Paradise Hospitality Group](#)
Benjamin Voisin, [Black Salt Culinary](#)
Brian Roland, [Crave Culinaire](#)
Brooke Kravetz, [Old Vines Supper Club](#)
Calcedonio Bruno, [Bruno's of Brooklyn](#)
Gavin Makava, [The Rose House Naples](#)
Harold Balink, [Harold's Restaurant](#)
Hector Espinosa, [Baleen Naples at La Playa Resort](#)
Joe Pankrath, Zach Geerson, Joseph Zimmerman,
[The Silver King Coastal Kitchen at The Luminary Hotel](#)
Justin Spott, [Tarpon Bay at Hyatt Regency Coconut Point Resort & Spa](#)
Matthew Geiger, [Savour Choice Catering](#)
Megan Cinari, [Miromar Lakes Golf Club](#)
Melissa Donahue, [Sweet Melissa's](#)
Mike & Karen Gavala, [G3 Catering](#)
Norman Love, [Norman Love Confections](#)
Philipe Schroeder, [The Warren](#)
Richard McCaw, [Tanglewood: A Southern Kitchen at Hyatt Regency Coconut Point Resort & Spa](#)
Sean Deckter, [CIBO Italian Restaurant & Bar](#)
Sophia Kiasi, [Old Vines Supper Club](#)
Taryn Gamble, [Paradise Hospitality Group](#)
Todd Johnson, [Nosh on Naples Bay](#)
Wesley Robbins, [Blossom & Brie](#)

FUND-A-CAUSE



A WEEKEND OF FUN WITH A SERIOUS MISSION

Imagine your child facing multiple health challenges and not knowing where to turn for help—or discovering that the care you need is scattered and difficult to access. This is the reality for more than 27,000 children and families across our region.

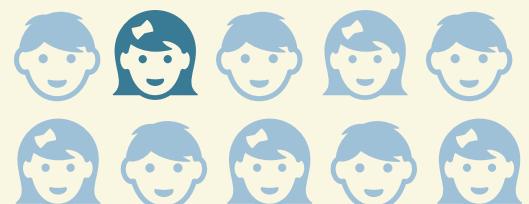
The 2026 Southwest Florida Wine & Food Fest promises a weekend of world-class experiences with a meaningful purpose. Together, we'll raise essential funds to create a central hub for children and young adults with developmental and intellectual disabilities—one destination where care and support come together.

Join us on this important journey.
Your passport to hope begins here.



BY THE NUMBERS

(Based on CDC Statistics – U.S. population)



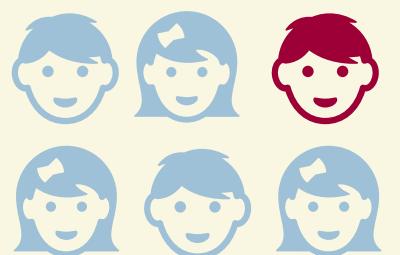
live with a rare disease

1/31

are diagnosed with autism

UP TO
90%
OF CHILDREN

with autism or developmental delays have a sensory processing component that impacts how they experience the world



Children experience a developmental disability


Golisano Children's Hospital
of Southwest Florida
LEE HEALTH



2026 CHILD ARTIST

At just four years old, Remi Roland has already seen more of the world—and more of life—than most. The daughter of Chef Brian Roland and his wife, Nicole, she has traveled from Washington state to Iceland, taken a Princess cruise (naturally), and faced more medical challenges than any child should.

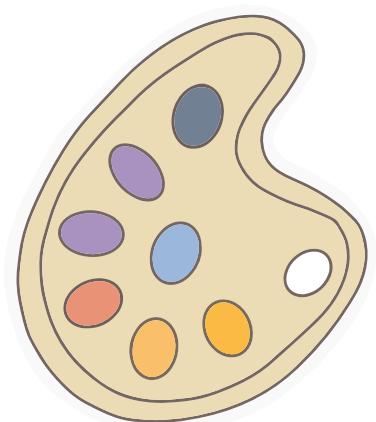
Before her first birthday, doctors discovered an issue with her eye movement. At 9 months old, specialists at the Southwest Florida Children's Charities Eye Center at Golisano Children's Hospital diagnosed her with Duane syndrome, a congenital disorder that limits horizontal eye movement. Glasses at 10 months, patching, and ongoing care led to surgery in 2024 that improved her condition far beyond expectations, an outcome her family still calls “a miracle.”

Later, a freak kitchen accident left her with burns covering more than a quarter of her body, all while her father was recovering from his own life-threatening injuries after a traumatic fall. Another miracle came after the accident that resulted in Remi's burns. The burn specialists she needed were in Miami, requiring weeks of treatment and repeated cross-state travel. Thanks to excellent care, her skin has healed beautifully, and she carries no memory of the ordeal—just the “boo boos” she talks about with the innocence of a child who chooses joy.

Through it all, Remi remains sunshine in motion, with a bright smile and blonde curls that rarely sit still. The Rolands are deeply grateful for the support they received from Golisano and Lee Health, and their journey underscores a powerful truth: families shouldn't have to drive hours for world-class pediatric care. Expanded resources here in Southwest Florida change lives, sometimes in the most literal ways.

This year, Remi is paying it forward as the featured Child Artist, creating a one-of-a-kind piece in collaboration with artist Rachel Pierce. Her artwork will be auctioned at the Southwest Florida Wine & Food Fest, carrying forward a beloved tradition in which young patients help raise funds for the hospital that helped them heal.

Remi's story is one of courage, community, and the care that makes all the difference. Her art is a reminder that every investment in children's health brings more light into the world—one small miracle at a time.

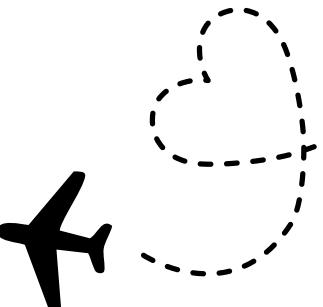


REMI ROLAND





I WANT
TO SEE
THE WORLD



CALIFORNIA
CLOSETS®

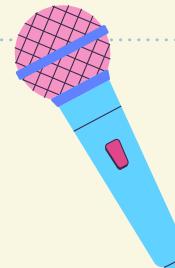
Remi pictured here with
California Closets representatives
Taylor Woods, Heaтер Elya and
artist mentor, Rachel Pierce.

KELLIE BURNS, Live Auction Emcee

Kellie Burns is easily recognized as one of the anchors of GulfCoast News at 5:00, News at 5:30 and News at 6. But Southwest Florida residents also know her best for her commitment and dedication to numerous local charities.

The Southwest Florida Wine & Food Fest is honored to have Kellie's continued support for a straight 17 years that we have hosted the SWFL Wine & Food Fest. In 2022, Kellie and husband, Ed, told the story of their son Jack's head trauma and raised nearly \$700K for Fund-A-Cause including the new pediatric neurosurgery program at Golisano Children's Hospital.

Kellie's award-winning career includes two Regional Edward R. Murrow Awards for Hard News Feature, and Series Feature Reporting. She has also been honored with the Florida Associated Press Award for Long Serious Feature, Individual Achievement and Investigative Reporting. Some of the honors she has received outside the world of television include: Gulfshore Life Magazine's "Woman of the Year," "2010 Power Women in Lee County" by Florida Weekly Newspaper and named one of "Southwest Florida's 47 Power Players for 2010" by Gulfshore Business Magazine.



SCOTT ROBERTSON, Auctioneer

The Southwest Florida Wine & Food Fest is delighted to welcome back its esteemed auctioneer, Scott Robertson. With over three decades of experience, he has expertly presided over countless benefit auctions, raising millions of dollars to support a diverse range of not-for-profit organizations across the nation. Scott is widely acknowledged by his peers as one of the foremost full-time professional benefit auctioneers operating in the United States today.

His commitment to this event is particularly significant, as Scott has personally witnessed the profound impact of the funds raised on the charities that benefit from the proceeds. This year, as he takes the stage once again, his dedication to making a difference through the power of philanthropy shines brighter than ever.

RACHEL PIERCE, Child Artist Mentor

Rachel Pierce is a lifelong artist and long-time TV journalist who recently left the anchor desk to focus full-time on her artwork. Based in Sanibel Island, Rachel paints bright, modern original art in oil and acrylic reflecting the natural beauty and abundant wildlife found only in tropical Southwest Florida.

From her abstract beachscapes to her joyful underwater tableaus, Rachel's colorful coastal creations feature swimming sea creatures - like loggerhead turtles, manatee, jellyfish, sharks, seahorses and octopi; soaring shorebirds and wading flamingos; technicolor palm trees and florals; gators, mollusks, mermaids, and more.

Visit Rachel at her gallery on Sanibel Island, Florida and see her art on her website and other shops and galleries around Southwest Florida. ByRachelPierce.com

The Southwest Florida Wine & Food Fest is grateful to have Rachel Pierce again to mentor our child artist! Earlier this year, Rachel helped our 2026 child artist paint a beautiful piece of artwork named I Want to See the World that will be hung on the Golisano Children Hospital walls for children, families and staff to enjoy for many years to come.



CHRISTY SOTO, Pass the Bag Host

Christy Soto is an Emmy Award-winning anchor at GulfCoast News. She has proudly called Southwest Florida home for the past five years.



Christy moved to the Gulf Coast in 2020, starting as a reporter in Naples, and now anchors the 4 p.m. and 11 p.m. newscasts. Throughout her career, she has been dedicated to sharing the stories that shape our community and celebrating the people who make it extraordinary.

Off the air, Christy is passionate about giving back and using her voice to support causes that inspire hope and create positive change.

SWFL Children's Charities is honored to have her support of the Southwest Florida Wine & Food Fest.

TO LEARN
MORE ABOUT
PASS THE BAG
SEE AUCTION
ITEM 26



SOUTHWEST FLORIDA
Wine & Food Fest
YOUR PASSPORT AWAITS: DESTINATION HOPE

REGISTER TODAY




ONLINE AUCTION

FRIDAY | FEBRUARY 20 – SUNDAY | MARCH 1 @ 5pm

Check out our online auction, for unique trips, exclusive dinners, wine experiences and more!

Together, we are putting kids first!

Southwest Florida Wine & Food Fest



The 2025 series was sponsored by



Hosted by SWFL Children's Charities, Inc., the Wine & Women Summer Series was created to inspire and empower women while celebrating the mission—and the magic—of the SWFL Wine & Food Fest. This engaging series invites women to connect, give back, and embark on a journey of purpose and community in a fun, intimate setting.

This year, the program introduced a new membership opportunity, allowing local women to join the series each month and make a meaningful difference close to home. With 25 inaugural members leading the way, Wine & Women charted an extraordinary course—raising more than \$20,000 to advance pediatric healthcare across our region.

Thank you for helping us make this journey one of generosity, connection, and hope. Your impact helps children and families reach brighter destinations.

2025 INAUGURAL WINE & WOMEN MEMBERS



Aurelia Bell



Renee Ciccarello



Lynnette Cooke



Brooke Denson



Paula Pala



Jenn Pavich



Retta Singer



Sandy Stilwell
Youngquist



Ellen Duke



Heather Elya



Fran Fenning



Dorothy Fitzgerald



Natalie Van Horn



Maria Wiles



Elaine Wilson



Taylor Woods



Renee Gaddis



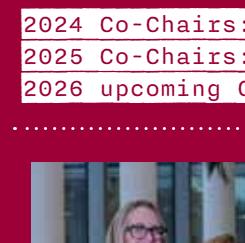
Elaine Hawkins



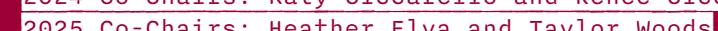
Sandy Heinrich



Jessica Higdon



2024 Co-Chairs: Katy Ciccarello and Renee Ciccarello



2025 Co-Chairs: Heather Elya and Taylor Woods



2026 upcoming Co-Chairs: Ellen Duke and Sara Levene



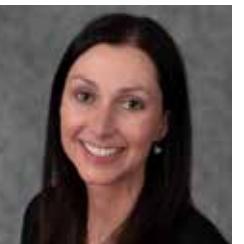
Sara Levene



Catherine Lubner



Gail Markham



Megan Marquardt



The inaugural Wine & Women Membership proudly raised \$20,000—an extraordinary achievement made possible by their generosity and spirit. These vital funds will help support children and families living with Intellectual & Developmental Disabilities, ensuring they receive the care and opportunities they deserve.

Thank you for making such a meaningful impact. Way to go!



Marja Norris

SPECIAL THANKS
Thank you



RULES & REGS

CONDITIONS OF PURCHASE

- All sales are final. Items are nontransferable, nonrefundable and cannot be exchanged for cash or sold at public sales.
- No bid is valid unless acknowledgeable by the software platform. The event manager shall have the absolute right to withdraw any auction lot, reject any auction bid, resolve any lot or bid for an auction lot at any time before the lot is sold.
- All gratuities are at the discretion of the lot winners.
- In regard to split lots, the winning bidder is responsible for notifying the auction of all parties involved in the split and is ultimately responsible for full payment of the entire lot. Those bidders that sign the winning bidder acceptance form will be responsible for payment of their portion of the lot. Notwithstanding the foregoing, the winning paddle holder will be entirely responsible for any and all unpaid portions of the lot.
- Auction lots will only be auctioned once and will not be duplicated unless agreed upon by all donor parties.
- SWFL Children's Charities, Inc. has attempted to catalogue and describe all items correctly, but all items are sold on an "as is" basis. SWFL Children's Charities, Inc., neither warrants nor represents, and in no case, shall be responsible for the correctness of description, genuineness, authorship, provenance or condition of the property donor's stated value.
- Auction lots must be used within one year from the date of the auction or on the date specified.

TRAVEL ARRANGEMENT

- Please note all conditions, restrictions and expiration dates on items and services. Travel and accommodations are subject to blackout dates and restrictions. Unless otherwise specified, all items and services must be used within one year from the date of the auction.
- Air travel, car and dining vouchers may only be used toward their designated auction lot; up to and may not exceed the designated amount. Vouchers or the difference between the airfare and the value of the voucher cannot be transferred to unrelated travel or redeemed for cash. Points or miles cannot be used to purchase air travel. Receipts must be submitted for reimbursement(s) to be processed.
- Domestic Airfare Vouchers: Up to and not to exceed \$1,200 per couple; unless otherwise noted on auction lot description.
- International Airfare Vouchers: Up to and not to exceed \$3,800 per couple; unless otherwise noted on auction lot description.
- Car Service Vouchers: Up to and not to exceed \$2,000 total; unless otherwise noted on auction lot description.
- Not all travel packages include airfare, car and/or dining vouchers. The descriptions for each auction lot will note the vouchers included for each trip, if any.
- Gratuities, taxes, transfers, visas, meals, party rentals and other expenses not specified are at the expense and responsibility of the winning bidder.
- Any trips or events comprising all or part of an auction lot shall, unless otherwise specified in the catalog or addendum description (if any), be subject to convenient scheduling by the lot donors and the successful bidder.
- Travel packages are for the number of specified participants only. Any changes to airline booking after ticketing will be at the expense of the winning bidder.

- The winning bidder is responsible for all required passport, visa, medical fees and other costs related to international travel. Passports must be valid for six (6) months before departure and extend a minimum of six months beyond the return date of the trip. Passports should also have sufficient blank pages for visas and immigration stamps. For more information on regulations and costs associated with traveling outside of the United States, please reference <http://travel.state.gov>.
- If you fail to go on your trip, or do not use all days of your trip, it cannot be refunded. Travel insurance is strongly recommended through our travel partner, Chima Travel.
- With the ever-changing circumstances due to Covid-19, the protocols and other information pertaining to your travel is subject to change. We cannot predict how destination entry requirements will change at the time of travel. It will be the traveler's responsibility to adhere to the protocols and requirements in place at that time.

PAYMENT AND SALES TAX

- Each guest will be assigned a bid number upon registration. The winning bidder is solely responsible for full payment of the auction lot, prior to removal of the auction items on the day of the auction.
- Sales tax will not be collected based upon current law. According to the State of Florida Department of Revenue, this is a one-time event held annually, sales are exempt.
- Southwest Florida Wine & Food Fest accepts: MasterCard, Visa, American Express and Discover, cash and checks made payable to SWFL Children's Charities, Inc. Stocks are also accepted for straight donations only.
- Credit cards registered prior to the event or on the day of the event will be charged if payment is not made by other means on the day of the event. Charges will be processed to the card on file within five working days of the event.
- A written or verbal bid during the auction constitutes a legal contract to buy.
- No refunds.

AUCTION LOT PICK UP AND SHIPPING

- Items will only be released to the winning bidder on record with a paid receipt at the close of the auction.
- All items will be shipped or delivered to the address on file unless other arrangements were made in advance.

FEDERAL TAX INFORMATION

For Federal Income Tax purposes, all payment for auction lots shall be made to the SWFL Children's Charities, Inc. (26-2302391) which is classified as a tax-exempt organization under the Internal Revenue Code Section 501c3. Bidders may be entitled to deduct a portion of their payment for auction lots as charitable contribution. Each bidder is encouraged to consult his or her tax advisor as required by law following the auction. FEIN: 26-2302491/FL
Reg:CH 35035

CHEFS & VINTNERS



thank
you

MEDIA SPONSORS

FLORIDA WEEKLY

GULFSHORE LIFE

Naples Daily News | LOCALiQ | News-Press.

CORPORATE PARTNERS



EVENT CONTRIBUTORS



lawn



RENE RUIZ
COLLECTION



G A M B L E
E S T A T E S

PARTICIPATING VINTNERS

Alpha Omega Winery
Anomaly Vineyards
AXR Napa Valley
Chappellet Winery
Cornell Vineyards
Denali Estate
Forthright Winery
Goosecross Cellars
Hailstone Vineyards
Jarvis Estate
Lerner Project
Myriad Cellars
Post Parade Wines
Roy Estate
Saint Helena Winery
Seven Stones Estate
Sherwin Family Vineyards
Skipstone
Valette Wines
Vérité Winery
Vineyard 768

PASSPORT TO SIP





GAMBLE ESTATES

GAMBLE ESTATES, 2026 Honored Signature Vintner

Founded by third-generation farmer and first-generation vigneron Tom Gamble in 2005, Gamble Estates produces estate-grown wines from 175 acres of vineyards in Oakville, Mount Veeder, Rutherford, and Yountville. Combining three generations of farming expertise with a dedication to regenerative and organic vineyard practices and land stewardship, the Gamble Estates wine portfolio focuses on structured, balanced Cabernet Sauvignon and mineral-driven Sauvignon Blanc. Tom works collaboratively with Philippe Melka and Maayan Koschitzky of Atelier Melka, crafting wines with restraint to let each vineyard site speak for itself. Tastings by appointment at the Oakville winery offer a personal, unhurried connection to the land, the wines, and the legacy behind them.

GambleEstates.com



ALPHA OMEGA WINERY

Alpha Omega is a family owned, certified Napa Green winery situated on Highway 29 in the historic Rutherford appellation of the Napa Valley. Capturing the essence of this great wine region's terroir, Alpha Omega's mission is to produce world class wines that combine Old World traditional grape growing and handcrafted winemaking methods utilizing New World state of the art technology. Vintners Robin and Michelle Baggett came to Napa Valley in 2005. Robin began his wine career in 1988 as a grape grower, planting more than 750 acres of grapes and in 1998 established Tolosa Winery in Edna Valley, San Luis Obispo. In the late 80's, Michelle, Alpha Omega's CBO, began her multifaceted career designing hotels internationally and later transitioned into hospitality marketing, communication and brand development. She created the name, brand and the vision that is Alpha Omega today.

AOWinery.com



ANOMALY WINERY

Anomaly specializes in the production of the highest-quality Cabernet Sauvignon. The first vintage of Anomaly was harvested in 1997 and made by us, "budding garagistes." Buoyed by the praise of our 1997 vintage, we embarked on the journey of obtaining a permit to produce Cabernet Sauvignon by building a small winery adjacent to our small vineyard.

AnomalyVineyards.com



AXR NAPA VALLEY

Mark Schratz, Don Van Laeken and two other friends were doing what they do best, sitting around a table talking and laughing about life, dreams, and slurping some fine wine! Included in the group was Jean Hoefliger, an acclaimed world class winemaker. We decided to pursue our dreams and start the AXR winery in January, 2015. After running a virtual winery and looking for a property for two years, we met Chris and Pauline Tilley and purchased their V Madrone Winery in the heart off the Napa Valley in January, 2017. Now the proud owner of two magnificent brands, we are having a blast. We have met great people, travelled to many places, and shared great wine. We have completed a renovation of the property to make it even more inviting so those in town can come by and share a glass of wine and a story. We plan to feature our world class AXR wines, but also continue with the V Madrone legacy by producing small batch, handmade wines from the estate and other old vine vineyards. We invite everyone to visit us when you are in the neighborhood!

AXRNapaValley.com



CORNELL VINEYARDS

Henry and Vanessa Cornell purchased a plot of rugged, untamed ground in the Mayacamas Range just west of the Spring Mountain District in Napa Valley in the early 2000s. They discovered vines that had been tended by early settlers years ago and returned the rolling hillsides to the vineyard. There are 240 wild acres each with its own distinctive imprint and breathtaking sweeping views. With the guidance of winemakers Francoise Peschon and Elizabeth Tangney, they strive to make a cabernet sauvignon that is faithful to the diversity of the impressive land.

Cornellvineyards.com



FORTHRIGHT WINERY

Welcome to Forthright Winery, a boutique winery in the heart of Napa Valley. Our winery is dedicated to crafting premier wines in limited quantities using sustainable practices and a hand-crafted approach. We aspire to produce elegant wines that are thought-provoking, delight the senses, and enrich the soul. Honesty guides us, as does simplicity, joy, and an unwavering commitment to our craft. As natural minimalists, we embrace the old-school way of making wine. Our wines are made by hand, with minimal intervention, in small lots, with abundant attention to care. A craft. A code. A fellowship.

ForthrightWinery.com



DENALI ESTATE

DENALI ESTATE

Katherine & Walt Schlotfeldt's interest in wine had been as collectors and frequent trips to Napa Valley led to the decision to look for a vineyard. Wine industry friends guided them to a special place perched on a mountainside formed by ancient volcanoes and with a view of the Valley. The Estate had a beautiful home and just over 11 acres of Cabernet Sauvignon. They purchased the property in 2012 and redeveloped the existing vineyard and planted new acreage to total 14 acres.

Together with winemaker Jean Hoefliger and viticulturist Jim Barbour, they produce an award-winning wine portfolio that includes Denali Estate Cabernet Sauvignon, Denali Estate Pinot Noir, Katherine's Cuvee Brut Champagne, and Katherine's Cuvee Rose Champagne.

DenaliEstate.com



GOOSECROSS CELLARS

A New Take on Old Napa We like to say we're a New Napa take on Old Napa - blending innovative modern wines and contemporary style with old-fashioned hospitality and warmth. The Goosecross Philosophy We believe in constant evolution, blending the best of the past with the creativity of the future.

Goosecross.com



HAILSTONE VINEYARDS

HAILSTONE VINEYARDS

Hailstone Vineyards is a boutique winery based in Napa Valley. Our portfolio of small production wines are the result of an impressive background rooted in passion, quality and surprisingly, the weather.

hailstonevineyards.com



JARVIS ESTATE

Jarvis Estate is a small, family-owned Napa Valley winery specializing in limited-production wines, primarily Cabernet Sauvignon, Chardonnay, Merlot, Cabernet Franc, and other varietals. Since opening in 1995, Jarvis has made wines exclusively from 37 acres of estate vineyards on 1,320 total acres, and does so in a 45,000-square-foot cave inside the Vaca Mountain range.

Jarvis oversees all aspects of fermentation, barrel aging, bottling, and bottle aging within the cave, ensuring ideal temperature and humidity conditions.

Typically aged for five years before release, Jarvis crafts old-world style wines in the New World, and only makes about 5,000 cases per year across the entire portfolio.

JarvisWines.com



LERNER PROJECT

It takes a combination of talents and passions to make a great wine. What ends up in the glass is never a solo effort. At Lerner Project, the team is small, but they share a huge passion for translating the authentic characteristics of vine, soil and climate - the terroir of Napa Valley - into wines that bear the Lerner Project label. They accomplish this with mutual dedication and patience, one bottle at a time. Proprietor Stu Lerner has spent the last four decades nurturing his deep appreciation for the great vineyards and wines of Napa Valley. He has shared his journey over the years with his wife, Karen, along with their friends and family. More recently, alongside winemaker and business partner Russell Bevan, the Lerners have turned their dream of their own Napa Valley winery into reality. "I've had a passion for Napa Valley wines for such a long time that if I was ever to make my own, I wanted to try to make the best wine in the world." - Stu Lerner

LernerProject.com

MYRIAD

MYRIAD CELLARS

A simple philosophy shapes Myriad Cellars: let the fruit speak. Mike Smith, one of Napa Valley's most celebrated winemakers, crafts wines that reflect true vineyard character, purity, and balance.

An Oregon native trained under Thomas Rivers Brown, Mike has contributed to some of California's most iconic producers, including Schrader, Rivers Marie, Maybach, and Outpost. Over the years, he has earned a remarkable constellation of accolades: dozens of perfect 100-point scores, multiple Top 100 Wines of the World selections, and the rare distinction of producing Cabernets that achieved "Triple" and even "Quadruple" 100-point ratings from leading critics.

Myriad Cellars, created by Mike and his wife, Leah, showcases his signature style: meticulous, expressive, and among the most sought-after in Napa.

MyriadCellars.com



POST PARADE

POST PARADE WINES

Post Parade founder, Brook Smith, developed his love of Napa Cabernet thanks to Master Sommelier, Kevin Vogt, and vineyard owners, Paul and Suzie Frank. A partner in several bourbon ventures in Kentucky, Smith saw creating a Napa Cabernet Sauvignon as the natural next step in his luxury beverage investments. In 2010, Brook partnered with esteemed winemaker, Thomas Rivers Brown, to produce Post Parade Wines. Sourcing from some of the most coveted vineyards in the Napa Valley, Post Parade focuses on site-specific Cabernet Sauvignons and Cabernet Franc. Named after the captivating moment when thoroughbred horses walk onto the racetrack, minutes before stepping into the starting gate, Post Parade is a culmination of hard work, planning and luck. Thomas and Brook believe this transcendent moment translates into their shared winemaking and viticultural vision.

postparadewines.com



ROY ESTATE

Founded in 1999 by Shirley and Charles Roy, Roy Estate was created with a singular goal to produce world-class Napa Valley wines from an exceptional site. Today, proprietors Stephany Maillery and Stephan Crétier carry that vision forward, stewarding the estate's 17 acres just south of the famed Stags Leap District.

The vineyard's natural divide, split by a winding creek, creates two distinct terroirs reminiscent of Bordeaux's Left and Right Banks. Cabernet Sauvignon, Merlot, and Petit Verdot thrive here under the guidance of acclaimed winemaker Philippe Melka, whose French sensibility meets Napa Valley power.

Roy Estate remains one of the region's hidden gems: intimate, meticulous, and devoted to crafting wines worthy of their remarkable land.

RoyEstate.com



SAINT HELENA WINERY

SAINT HELENA WINERY

Founded in the year 2000, Saint Helena Winery was created to promote estate grown Cabernet Sauvignon that appeals to curious and cultured wine buyers looking beyond big wine brands for new discoveries. We make fewer than 60 barrels of wine annually, so you can trust that each bottle reflects our vineyard and winemaking team's efforts from vine to glass. Our wines are for people who collect and enjoy rare items for personal indulgence.

Winemakers Aaron Pott and Lindsey Wallingford guide the creation of three estate Cabernet Sauvignons, a Chardonnay and a few very small lots of estate specialties. When you open a bottle of our wine, you are experiencing something few people will ever know. We invite you join us at our private estate. Take in the stunning views of the valley floor, with the Mayacamas and Vaca mountain ranges as your backdrop, while embracing the Napa Valley lifestyle in front of you.

www.StHelenaWinery.com

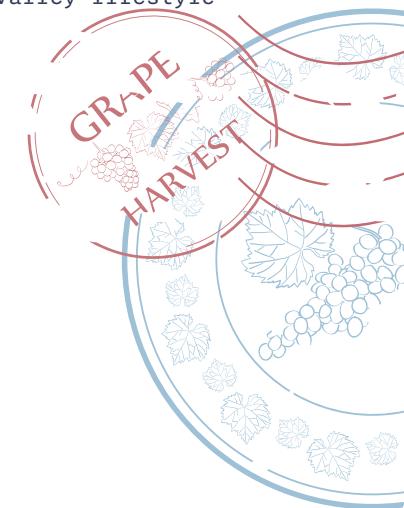


SHERWIN FAMILY VINEYARDS

Founded in 1996 by Steve and Linda Sherwin, Sherwin Family Vineyards began as a dream to trade the fast pace of Bay Area life for the serenity of Spring Mountain. Though the 2020 Glass Fire destroyed the winery, the family's perseverance turned loss into renewal. Today, under the leadership of their son Matt, the estate continues to craft exceptional wines and share its legacy of resilience and heartfelt hospitality amidst stunning mountain views.

Today the estate's tasting room and expansive patios offer breathtaking vistas of the surrounding vineyards and lake. This idyllic setting provides a welcome retreat from the ordinary, allowing visitors to immerse themselves in the beauty and tranquility of our mountain estate. The Sherwin legacy lives on through Steve & Linda's son, Matt, who now serves as the estate's General Manager and Winemaker. With his father's ongoing support and guidance, Matt continues to uphold the family's deep-rooted commitment to producing exceptional wines and providing genuine, heartfelt hospitality.

SherwinFamilyVineyards.com



SKIPSTONE

SKIPSTONE WINES

Nestled in the western hills of Sonoma's Alexander Valley, Skipstone is a 200-acre estate where steep terraces and rolling benchlands come together to shape distinctive, elegant wines. Since its first vintage in 2005, Skipstone has focused on Bordeaux-style red blends, guided for more than a decade by winemaker Philippe Melka and, today, by Winemaker Laura Jones with Melka as consultant.

In 2022, Skipstone introduced The Residence at Skipstone, an 8,344-square-foot private retreat designed for guests seeking an immersive wine-country experience. With curated itineraries, chef services, luxury amenities, and access to the estate's acclaimed wines, The Residence offers a rare opportunity to live like a vintner amid extraordinary beauty.

Skipstonewines.com



VÉRITÉ

VÉRITÉ WINERY

The wines of vérité, french for "truth," are the result from a confluence of old-world experience and new-world fruit. Each wine is a distinct blend of unique components harvested from small vineyard blocks (micro-crus), culminating in a meticulously formed union of grape varietals, climate, soil expression, and winemaking technique. Vigneron pierre seillan refers to this conjunction as droit du sol, "right of the soil."

VeriteWines.com



VINENARD 7&8

After a careful and patient search for a vineyard property in Napa Valley, the Steffens family concluded their quest with the purchase of a forty-acre estate atop Spring Mountain. Planted in the early 1980s with eight acres each of Cabernet Sauvignon and Chardonnay, the property met the family's stringent requirements for sustainably growing premium grapes, enabling them to craft wines with a true sense of place. Founded in 1999, Vineyard 7 & 8 is named after proprietor Launny Steffens's life and background in finance, reflecting a theme of numerics and a keen interest in numerology. The number seven symbolizes luck in Western culture, while eight signifies prosperity and happiness in Eastern culture. Vineyard 7 & 8 embodies the family's pursuit of producing fine wines, including Cabernet Sauvignon and Chardonnay, showcasing the unique terroir of their estate.

vineyard7and8.com

PARTICIPATING CHEFS

Alex Johnson, Roy's Bonita Springs
Axel Rios, Paradise Hospitality Group
Benjamin Voisin, Black Salt Culinary
Brian Roland, Crave Culinaire
Brooke Kravetz, Old Vines Supper Club
Calcedonio Bruno, Bruno's of Brooklyn
Gavin Makava, The Rose House Naples
Harold Balink, Harold's Restaurant
Hector Espinosa, Baleen at La Playa Beach & Golf Resort
Joe Pankrath, Zach Geerson, Joseph Zimmerman, The Silver King Coastal Kitchen at The Luminary Hotel
Justin Spott, Tarpon Bay
Matthew Geiger, Savour Choice Catering
Megan Cinari, Miromar Lakes Golf Club
Melissa Donahue, Sweet Melissa's
Mike & Karen Gavala, G3 Catering
Norman Love, Norman Love Confections
Philipe Schroeder, Warren, Naples
Richard McCaw, Tanglewood: A Southern Kitchen
Sean Deckter, Cibo
Sophia Kiasi, Old Vines Supper Club
Taryn Gamble, Paradise Hospitality Group
Todd Johnson, Nosh on Naples Bay
Wesley Robbins, Blossom & Brie





CHEF ALEX JOHNSON, Roy's Restaurant in Bonita Springs
Shaped by a global upbringing, Chef Alex Johnson discovered his passion for food early and trained at Lincoln Culinary Academy. A longtime member of the Roy's family, he is now Chef Partner at Roy's Bonita Springs, where he blends his love for sushi, mentorship, and community with family life outdoors.



BLACK
Salt
A CULINARY EXPERIENCE

BENJAMIN VOISIN, Black Salt Culinary
Originally from Le Mans near Paris, Chef Benjamin Voisin trained in Bordeaux and built an international career that includes roles with Park Hyatt and as Executive Chef at the Relais & Châteaux Montpelier Plantation & Beach in Nevis. Now based in Florida, he is the co-founder of acclaimed concepts including Fathoms Restaurant & Bar, The French Press, and Gather, where he is known for a refined yet approachable, ingredient-driven style.



CHEF GAVIN MAKAVA, THE ROSE HOUSE
Born in South Africa and Zimbabwe, Chef Gavin discovered his passion for food early and trained at The Cape Town Hotel School, refining his craft at Leriba Hotel & Spa, The Morrish Eatery, and later The Ritz-Carlton, Naples. Known for his globally inspired cuisine, he continually embraces new techniques and international standards, inviting guests to experience—and challenge—his evolving culinary artistry.



CRAVE
CULINAIRE
CATERING & EVENTS

BRIAN ROLAND, Crave Culinaire
Chef Brian Roland is the creative force behind Crave Culinaire, blending culinary artistry and innovation to create exceptional dining experiences. A Culinary Institute of America graduate and Certified Chef de Cuisine, he has led some of Naples' most respected kitchens and now serves as president of Florida Food Consultants and founder of Crave Culinaire.



PARADISE
HOSPITALITY GROUP

AXEL RIOS, Paradise Hospitality Group
Axel Rios is a Culinary Institute of America graduate and former corporate chef with Marriott International. He has owned and operated several Southwest Florida restaurants, including Founder's Market & Bistro and April's Pie Company.

BROOKE KRAVETZ, Old Vines Supper Club
Chef and co-owner Brooke Kravetz is known for bold, ingredient-driven cooking that feels both adventurous and approachable. A Maine native and Cambridge School of Culinary Arts graduate, she helped bring Old Vines to Naples after honing her craft in acclaimed kitchens, where she now creates seasonal, ever-evolving tasting menus centered on creativity and intimate dining.



CALCEDONIO
BRUNO
BRUNO'S OF
BROOKLYN

Harold's

HAROLD BALINK, Harold's Restaurant

With more than 30 years of culinary experience, Chef Harold Balink is known for creative, farm-to-table cuisine and thoughtful wine pairings as a trained Sommelier. A Johnson & Wales graduate, his Southwest Florida career includes leading notable kitchens and generously supporting countless charity events, earning a loyal following through both his talent and deep community involvement.



BALEEN

— NAPLES —

HECTOR ESPINOSA, Baleen Naples at La Playa Beach & Golf Resort

Hector Espinosa brings nearly 20 years of culinary experience to LaPlaya as Resort Executive Chef, overseeing the award-winning BALEEN Naples. A native of Mérida, Mexico, his global career includes executive roles at Charles Schwab, Sea Island Resort, and Nikki Beach, along with advanced culinary and pastry training and national media features.



JOE PANKRATH, The Silver King Coastal Kitchen at The Luminary Hotel

Executive Chef Joe Pankrath brings more than 20 years of culinary experience to Luminary Hotel & Co., with a career spanning leadership roles at Renaissance Chicago and multiple JW Marriott properties.

Known for his curated, methodical approach, he has driven significant gains in guest satisfaction, profitability, and the successful launch of new dining concepts.



THE SILVER KING
OCEAN BRASSERIE



JUSTIN SPOTT, Tarpon Bay at Hyatt Regency
Coconut Pointe Resort & Spa

With 18 years in hospitality,

Justin Spott has risen from busser and banquet cook to Chef de Cuisine at Tarpon Bay, Hyatt Regency Coconut Point.

An award-winning American Culinary Federation member, he creates seasonal tasting menus and a new chef's table concept to elevate the resort's dining experience.



MATTHEW GEIGER, Savour Choice Catering

After years with Southwest Florida's premier caterers, Chef Matt Geiger now leads his own team, delivering first-class food and service.



Drawing on 14 years of experience, he combines culinary expertise with a commitment to exceptional customer service, ensuring every event is a memorable, seamless experience.



MEGIAN CINARI, Miromar Lakes Golf Club*

Chef Megan Cinari brings international inspiration and a passion for hospitality to every dish. Born in Albania, he moved to the U.S. in 2009, trained in Myrtle Beach, and was named Myrtle Beach Chef of the Year in 2014. Since relocating to Southwest Florida in 2016, he has crafted memorable dining experiences at Miromar Lakes, blending global influences with fresh, local flavors.

MELISSA DONAHUE, Sweet Melissa's
Chef Melissa Donahue's culinary journey is marked by passion, resilience, and community. From leading Red Fish Blue Fish on Sanibel to co-founding Sweet Melissa's Café—earning a James Beard nomination and Food Network recognition—she has continued serving loyal guests through challenges like Hurricane Ian. Now, she and partner Tom bring Sweet Melissa's beloved flavors and hospitality to a new chapter on Summerlin Road.





MIKE & KAREN GAVALA, G3 Catering

Chef Michael Gavala brings over 35 years of culinary experience, beginning as a dishwasher before training at the Culinary Institute of America. After launching a catering business and gourmet markets in New Jersey, he moved to Ft. Myers in 1994 to open Sasse il Pizzaiuolo, earning two Best Italian Restaurant awards from Gulf Shore Life. In 2012, he and his wife Karen founded G3 Catering, and Gavala remains a dedicated community supporter and board member of LARC, Inc., enjoying hunting, fishing, and boating with his family.



Tanglewood

A SOUTHERN KITCHEN



RICHARD McCAW, Tanglewood: A Southern Kitchen at Hyatt Regency Coconut Pointe Resort & Spa

Chef Richard McCaw brings over a decade of culinary experience across fine dining and high-volume venues. As Executive Chef at Tanglewood - A Southern Kitchen at Hyatt Regency Coconut Point, he combines strong leadership with a focus on Southern flavors and memorable dining experiences.

NORMAN LOVE[®] CONFECTIONS

NORMAN LOVE, Norman Love Confections

Chef Norman Love, founder of Norman Love Confections, is an internationally acclaimed pastry chef and chocolatier renowned for his artistic, ultra-premium chocolates. Since 2001, he has built a globally celebrated brand with multiple Florida chocolate salons, national media recognition, and a legacy of innovation, mentorship, and culinary excellence.



SOPHIA KIASI, Old Vines Supper Club

Sophia Kiasi, Chef de Cuisine at Old Vines Supper Club, collaborates with Brooke Kravetz to craft inventive, ever-evolving tasting menus. A Johnson & Wales graduate with roots in her Persian mother's kitchen, she combines precision, creativity, and global inspiration to transform classic recipes into memorable, ingredient-driven dishes.



PHILIPPE SCHROEDER, Damn Good Catering

Chef Philippe Schroeder, Executive Chef at The Warren in Naples, is known for his farm-to-table approach and minimal-waste philosophy. A California Culinary Academy graduate, he has opened several Florida restaurants, specialized in sourdough and nose-to-tail butchery, and earned Fort Myers' "Best Farm to Table" award two years running.

PARADISE HOSPITALITY GROUP



TARYN GAMBLE, Paradise Hospitality Group

Chef Taryn Gamble is a Florida Gulf Coast University hospitality graduate and former director at Four Seasons Hawaii. With over a decade of experience in catering and events, she founded SWFL Catering prior to co-founding Paradise Hospitality Group.

THANK
YOU



thank
you



NOSH

ON NAPLES BAY

TODD JOHNSON, Nosh on Naples Bay

Chef Todd Johnson, a Lee County culinary pioneer, opened Bistro 41 in 1997 and has since launched multiple acclaimed restaurants, shaping Southwest Florida's dining scene. Now at Nosh on Naples Bay, Todd and his wife Dana redefine fine dining with globally inspired, shareable plates in a stunning waterfront setting, blending his award-winning creativity, mentorship, and commitment to exceptional social dining experiences.



WESLEY ROBBINS, Blossom & Brie

Chef Wesley Robbins brings over 28 years of fine-dining and event experience to Blossom & Brie, crafting personalized menus for both large-scale and intimate gatherings. Known for his work at the James Beard House and other prestigious events, he combines global expertise with locally sourced, from-scratch ingredients to create elevated, memorable dining experiences.



SEAN DECKTER, CIBO Italian Restaurant & Bar

Located in Fort Myers, Cibo (pronounced Chee-bo, Italian for "meal") is celebrated for internationally inspired dishes made with fresh, local ingredients, including many items prepared in-house. Founded in 2004, Cibo is now owned by Chef Sean, who, along with a longtime, dedicated team, combines culinary excellence with warm, welcoming service—truly making every guest feel like a friend.



YOUR JOURNEY
STARTS HERE

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BELIZE B7E



PRIVATE ISLAND ESCAPE



LUXURY, ADVENTURE AND TOTAL PRIVACY IN TURQUOISE WATERS

THIS AUCTION LOT INCLUDES:

- Five-night stay on Belize's only private island, exclusively available to one guest party of 10 in three villas (five suites, five en-suites)
- Full staff: island chef, concierge, housekeeping, and licensed boat captain
- All meals, local alcoholic and non-alcoholic beverages
- Unlimited use of WaveRunners, kayaks, snorkeling gear, and sporting equipment
- Boat transfers upon arrival and departure
- Dedicated concierge to create fully personalized experiences
- Airfare included up to \$5,000 for 10 travelers*
- Five 750 mL bottles of 2013 AMICI Cabernet Sauvignon Missouri Hopper Vineyard



Escape to your own private island in Belize, a tropical paradise and perennial favorite auction lot. This five-night experience accommodates up to 10 guests across three villas with five luxurious suites, each with en-suite bathrooms—perfect for families or friends.

Every detail is curated for effortless luxury: a full staff including an island chef, concierge, housekeeping, and licensed boat captain ensures your stay is seamless and indulgent. Personalized adventures range from snorkeling the second-largest barrier reef, to Mayan ruin excursions, waterfall hikes, or helicopter tours.

Adventure and relaxation coexist on this 7.5-acre island. Cruise crystal-clear waters on WaveRunners, kayak, snorkel, or unwind on white-sand beaches, explore the over-water boardwalk, or relax in a hammock with panoramic Caribbean views. The villas feature modern comforts, private entrances, spacious living areas, and exquisite attention to detail, plus additional bunkhouse accommodations for larger groups.

This lot is a favorite among attendees, offering once-in-a-lifetime memories in a secluded paradise. With turquoise waters, vibrant marine life, ultimate privacy, and five-star service, Belize delivers a tropical escape like no other.

Step ashore, leave the world behind, and embrace a private Caribbean paradise like no other.

Wine Donated By: Fred and Elaine Hawkins

"The staff at the resort were exceptional. They thought of every detail and made our trip magical. Best trip that we have had with great friends." -Lisa Dorcey

"The island's natural beauty was extraordinary—swimming with colorful fish, wandering untouched shores, and soaking in sunsets that felt unreal. It was restorative, exhilarating, and unforgettable all at once."

—ELLEN & JASON DUKE



***Bidders' Notes:**

Air travel and transportation voucher of up to \$5,000.

A stay can be reserved, based on availability, any time during the year with the exception of Easter, Thanksgiving, Christmas and New Year's.

The nights must be used during 1 trip.

At least one person staying at the residence must be over the age of 25.

Unless otherwise noted, all holiday/event weeks start the Saturday before the holiday/event through the Saturday after the holiday/event.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

NAPA VALLEY
LAKE TAHOE

CA



CABERNETS
& CRYSTAL
WATERS



A NAPA VALLEY & LAKE TAHOE GETAWAY WITH MYRIAD CELLARS



THIS AUCTION LOT INCLUDES:

- Three-night stay in a luxurious 4-bedroom, 3.5-bath gated Lake Tahoe residence with private beach access for two couples
- One-Night Stay at Solage in Napa Valley in two premium accommodations (double occupancy)
- Exclusive "Winemaker for a Day" experience and private barrel tasting with Mike Smith of Myriad Cellars for two couples
- Private tasting of current vintage Myriad Cellars wines
- Dinner for four at the renowned Bistro Jeanty in Yountville, Napa Valley
- Domestic airfare for four people & car service voucher
- Mixed 12-bottle case of top-rated Cabernet Sauvignons crafted by Mike Smith



Indulge in the very best of Wine Country and the High Sierra during this once-in-a-lifetime luxury escape for two couples. From the vineyard-lined valleys of Napa to the sapphire shores of Lake Tahoe, every moment of this journey promises world-class wine, natural splendor, and effortless relaxation.

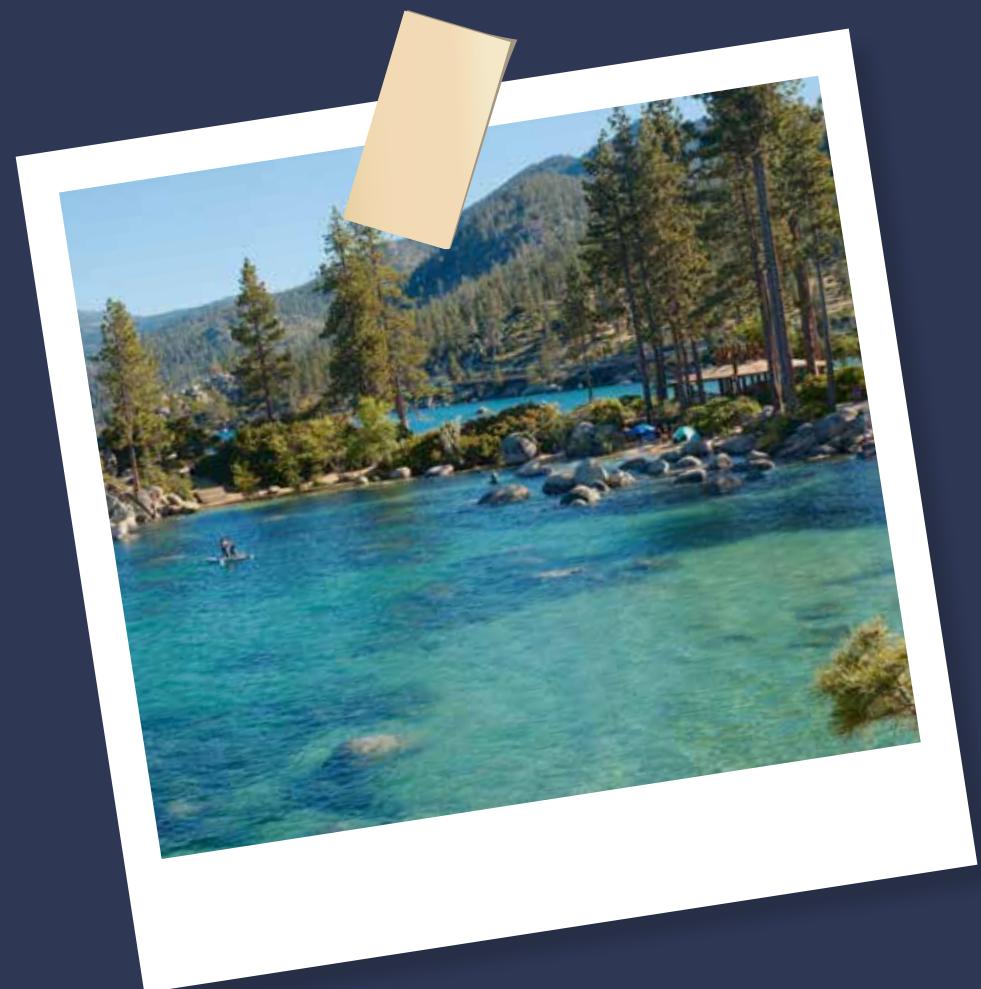
Your journey begins in the heart of Napa Valley with an extraordinary "Winemaker for a Day" adventure alongside acclaimed winemaker Mike Smith and his wife Leah, founders of Myriad Cellars. Mike is one of Napa's most celebrated winemakers, boasting over forty 100-point wines to his name. Step onto the crush pad, explore the cellar, and experience firsthand the art and science behind crafting world-class Cabernet Sauvignon.

Following your immersive Napa Valley experience, retreat to the tranquil beauty of Lake Tahoe's Incline Village for a rejuvenating three-night stay in an elegant private residence. Whether you choose to ski, hike, bike, or simply unwind by the lake, this exclusive mountain escape offers the perfect counterpoint to your time in the vineyards.

Throughout your journey, you'll savor rare 100-point wines and enjoy intimate moments with one of Napa Valley's most acclaimed winemakers—an unforgettable fusion of luxury, leisure, and learning.

A sophisticated blend of high-altitude adventure and low-valley luxury, this exquisite getaway celebrates the finest expressions of California's natural and oenological beauty. Raise a glass to your next great escape!

Special Thanks to Mike & Leah Smith of Myriad Cellars.



***Bidders' Notes:**

All visits are based on availability and must redeem package by March 2027. Please book six-months in advance. The package is non-transferable.

Includes domestic airfare voucher of up to \$2,400, assumes four people travel.

Car service voucher up to \$2,000.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.



KENNY CHESNEY LAS

AN UNFORGETTABLE LAS VEGAS EXPERIENCE



BOARDING PASS TO THE SPHERE

THIS AUCTION LOT INCLUDES:

- Four, 200 level tickets to see Kenny Chesney in concert on Saturday, June 20, 2026 at The Sphere in Las Vegas, NV
- Two nights in two Fountain View Rooms at The Bellagio
- Dinner at PRIME Steakhouse for four people*
- Airfare for up to four people*
- Two 750mL bottles of Beaulieu Vineyard Georges De Latour 2018 Private Reserve Cabernet Sauvignon

Get ready for an electrifying night with country music superstar Kenny Chesney at the iconic Sphere in Las Vegas. Known for his chart-topping hits and unforgettable live performances, Kenny brings his signature energy and heart to one of the most immersive entertainment venues in the world.

Step into a world where music and technology collide. The Sphere's massive LED screens, 360-degree sound system, and innovative design make every beat, lyric, and guitar riff come alive around you. Feel the energy of the crowd, sway to Kenny's greatest hits, and lose yourself in an unforgettable sensory experience that transforms a concert into a once-in-a-lifetime journey.

Pair your evening with the excitement of Las Vegas—fine dining, luxury accommodations, and the city's iconic energy—making this more than a concert: it's a full-scale adventure.

Whether you're a lifelong fan or discovering Kenny Chesney live for the first time, this is a VIP experience that will leave you inspired, energized, and singing along long after the night ends.

Wine donated by: Bill & Lynnette Cooke

*Bidders' Notes:

DATE SPECIFIC: Check in on Friday, June 19, 2026 – and check out on Sunday, June 21, 2026

Includes domestic airfare voucher of up to \$2,400, assumes four people travel.

Dining certificate up to \$600.

Hotel based on Double Occupancy. Tickets to be Transferred the Week of the Event.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.

CHILD ARTIST

REINI
I WANT
TO SEE
THE WORLD



SPONSORED BY

CALIFORNIA
CLOSETS®



At just four years old, Remi Roland has already traveled the world—from Washington state to Colombia, Iceland, and even a Princess Cruise—but her biggest journeys have been closer to home.

Before her first birthday, specialists diagnosed her with Duane syndrome, a congenital eye disorder, along with significant farsightedness. By 10 months, she began wearing glasses and patches, and in 2024, Miami surgeons adjusted two eye muscles, improving her tracking by nearly 90%—an outcome her father, Chef Brian Roland, calls “one of our miracles.”

Brian knows medical miracles firsthand. Weeks after Remi’s birth, he suffered a catastrophic fall while catering, requiring intensive trauma care, while Nicole balanced caring for him and their infant daughter. Later in 2024, Remi survived burns over 27 percent of her body from an accident, requiring three skin grafts and specialized care in Miami. Today, her skin has healed beautifully, and she remembers only her “boo-boos.”

The Rolands’ are deeply grateful for care from Lee Health and Golisano Children’s Hospital, experiences that highlight the urgent need for local specialty services. Inspired by this need, the Southwest Florida Eye Center opened in 2021, serving more than 6,750 young patients each year—a facility Remi herself later benefited from.

This year, Remi is giving back as the featured Child Artist. The program, a beloved tradition at the Wine & Food Fest, allows young patients who have received care at Golisano to create original artwork under the guidance of a professional mentor. Each year, the artwork is auctioned to raise funds for future patients, then displayed in the hospital as a lasting tribute to their courage and creativity. Under the guidance of acclaimed local artist Rachel Pierce, Remi created her own piece titled *I Want to See the World*.

Special Thanks to The Roland family and this year's child art mentor, Rachel Pierce, who is a talented artist, business owner and mother of four!



***Bidders' Notes:**

Multiple Bids accepted in the amount of \$5,000.

Each couple and/or family receives a copy of the artwork and their name is listed as a donor on the wall at Golisano Children’s Hospital of Southwest Florida.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



CRAVE & CHAPPELLET: A WORLDLY CULINARY JOURNEY



PRIVATE WINE DINNER FOR TWELVE GUESTS FEATURING
CRAVE CULINAIRE & CHAPPELLET WINES

THIS AUCTION LOT INCLUDES:

- Private, multi-course dinner for twelve prepared by the award-winning Crave Culinaire team
- Expert wine pairings from Chappellet Wines, hosted by certified Sommelier, Jacob Jata
- Live musical entertainment by Jade Strings



PERFECT FOR WINE LOVERS,
CULINARY EXPLORERS,
AND THOSE SEEKING
AN UNFORGETTABLE
GLOBAL DINING EXPERIENCE—
WITHOUT BOARDING A PLANE.

Prepare to embark on a gastronomic adventure as Crave Culinaire by Brian Roland and the iconic Chappellet Wines transport you and your guests on a journey inspired by global flavors—all from the comfort of your own home.

Savor an extraordinary four-course culinary experience, masterfully crafted by the team behind local celebrity chef Brian Roland. Guided by some of the world's most innovative cooking techniques, each course draws inspiration from international culinary capitals—inviting your palate to explore new horizons.

To compliment this culinary voyage, you'll enjoy exceptional wines from Chappellet's legendary Pritchard Hill Vineyard—one of the most celebrated sites for Cabernet Sauvignon on the globe. With expert insight from certified Sommelier Jacob Jata, each pairing is designed to elevate and enrich every course along the journey.

Relax and indulge—Crave Culinaire handles all preparation, setup, and most importantly... the clean-up. You may collaborate on the menu or entrust their visionary team to surprise and delight your guests at every turn.

Enhanced by the captivating ambiance of Jade Strings, this intimate evening promises to ignite the senses, spark conversation, and leave your guests reminiscing long after the final toast.

*Bidders' Notes:

Date to be mutually agreed upon and harder to redeem during southwest Florida Tourist season November 1st through May 1st and on holidays. To be used within 1 year of receipt.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



USVI

WHERE LUXURY MEETS OPEN SEA ADVENTURE



VOYAGE TO THE VIRGIN ISLANDS



THIS AUCTION LOT INCLUDES:

- Seven-night charter on HomeAgain, 59 ft electric catamaran, docked at Soper's Hole Wharf & Marina, BVI
- Accommodation for 12 guests in six deluxe double cabins all with queen beds and ensuites.
- All-inclusive package: captain, chef/mate, food and beverages, government taxes and fees, and gratuities
- Personalized itinerary for your group
- Airfare voucher of \$600 per person
- Six 750mL bottles of Elusa Winery Cabernet Sauvignon Vertical 2013-2018

Embark on the ultimate Caribbean getaway aboard HomeAgain, a sleek 59 ft electric catamaran offering unrivaled comfort, style, and freedom. For seven nights, up to 12 guests will enjoy six beautifully appointed double cabins, each with en-suite showers, walk-around queen beds, and stunning panoramic views of the British Virgin Islands.

Every detail of this all-inclusive sailing adventure has been thoughtfully curated for your pleasure: a skilled captain, chef/mate, gourmet cuisine, fine beverages, government taxes, fees, and gratuities are all included. Bring your group, create a personalized itinerary, and let the VOYAGE 590 whisk you from secluded coves to sun-drenched beaches in effortless style.

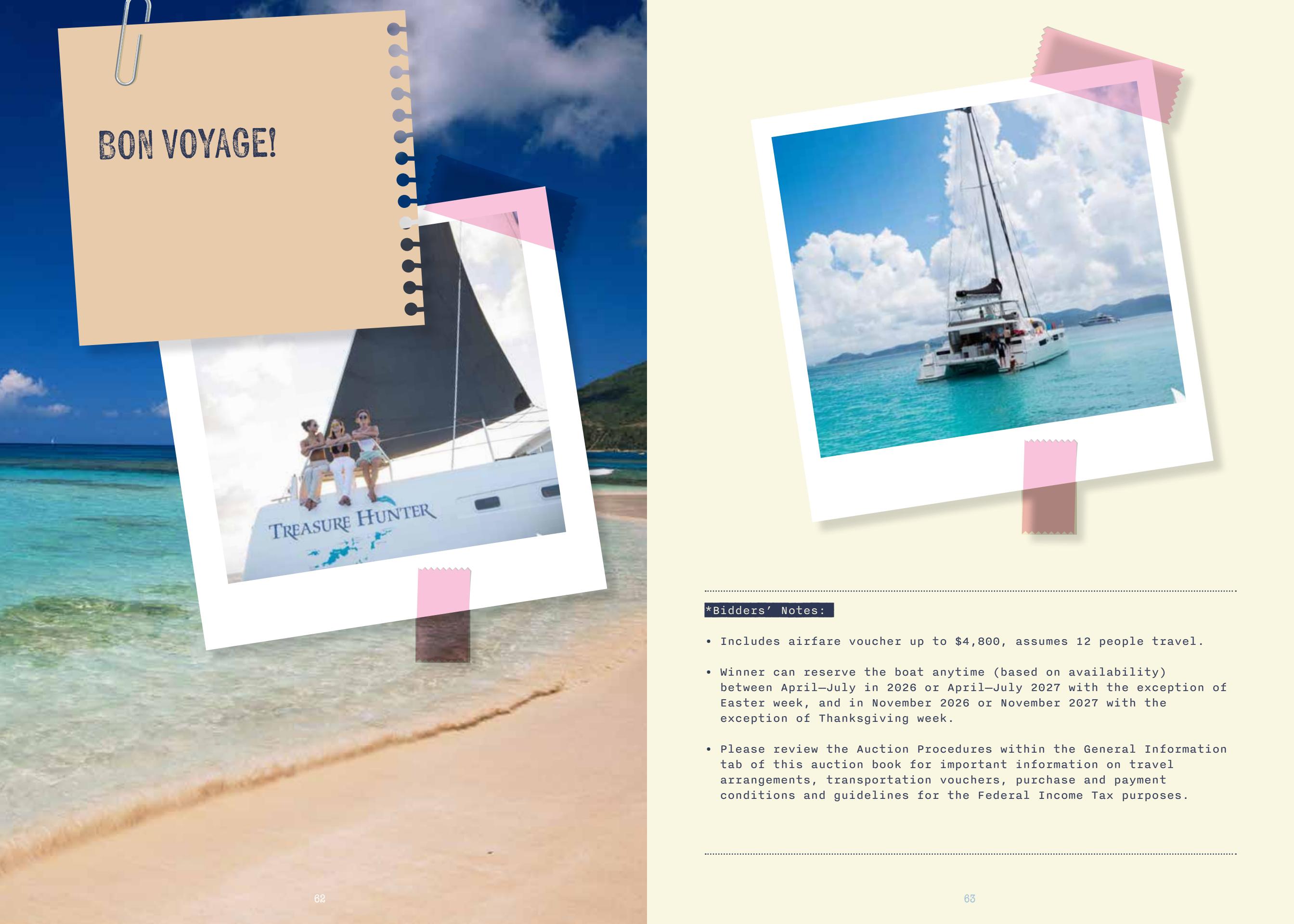
Whether you seek serene relaxation or spirited adventure, the yacht provides abundant spaces for every moment. Dine al fresco in the forward cockpit, bask in the sun on the fly-bridge lounge, or retreat to air-conditioned elegance when you desire comfort. Modern amenities blend seamlessly with classic nautical charm—plush staterooms, ambient lighting, generous storage, and expansive windows that bring the islands to you.

This is more than a journey; it is a bespoke experience of luxury, freedom, and the open sea. Make memories that will linger long after you return to shore.

Special Thanks to: Sean & Debbie Campbell, The Home Mag

Wine Donated By: David & Kim Martin

BON VOYAGE!



***Bidders' Notes:**

- Includes airfare voucher up to \$4,800, assumes 12 people travel.
- Winner can reserve the boat anytime (based on availability) between April–July in 2026 or April–July 2027 with the exception of Easter week, and in November 2026 or November 2027 with the exception of Thanksgiving week.
- Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



WINE DINNER AT HAROLD'S RESTAURANT

DATE SPECIFIC:
MARCH 26, 2026



STRAIGHT FROM ITALIA TO SOUTHWEST FLORIDA

This unforgettable experience
includes:

- A private five-course dinner for 80 guests hosted by Chef Harold Balink at Harold's on Thursday, March 26, 2026
- Poggio del Moro wines, expertly paired and personally presented by Luigi Pagoni
- Live entertainment by Jade Strings
- \$1,500 per person



Harold's

THIS IS NOT A DINNER.
IT IS A DESTINATION.
CIN CIN!

Crafted by hand and guided by heart, this extraordinary evening brings the spirit of Tuscany to Fort Myers. Luigi Pagoni, Managing Director of the esteemed Poggio del Moro winery, travels from Italy exclusively for this event, joining acclaimed Southwest Florida chef Harold Balink for an unforgettable culinary journey where Old World winemaking and modern coastal cuisine meet.

Nestled in the rolling hills of Tuscany, Poggio del Moro is celebrated for its artisanal, small-production wines that express a true sense of place—elegant, balanced, and deeply rooted in tradition. Each pour reflects the estate's meticulous craftsmanship and passion for storytelling through wine.

From vineyard to table, every detail is thoughtfully curated—celebrating Luigi's passion for his Tuscan estate and Chef Harold's dedication to handcrafted, from-scratch cuisine. The result is an evening that transports guests to the rolling hills of Italy without ever leaving Southwest Florida.

Special Thanks to: Chef Harold Balink, Harold's Restaurant
Luigi Pagoni, Poggio del Moro

*Bidders' Notes:

Date specific: Thursday, March 26, 2026 at
Harold's Restaurant in Fort Myers

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



THE GREAT VINEYARD GETAWAY

A TAILORED ESCAPE FOR TWO COUPLES



THIS AUCTION LOT INCLUDES:

- Three-night Stay at Seven Stones Guest House (located above the Meadowood Resort) for two couples
- Tasting and lunch at Seven Stones Winery
- Private tasting at Lokoya on Spring Mountain
- Private multi-course dinner featuring library vintages at the Vérité Estate
- Stonestreet Winery - VIP Tasting at Upper Barn atop Alexander Mountain
- Domestic airfare voucher for four people*
- Car service voucher*
- Two 750ml vertical library sets of 2007-2009 vintages (La Muse, La Joie, and Le Désir), total of 9 bottles
- Two three packs of 750mL bottles of the 2022 The Collection by Seven Stones Cabernet Sauvignon

Your passport to the pinnacle of Wine Country luxury begins with a three-night stay at the exclusive Seven Stones Guest House, a hilltop retreat overlooking Napa and Sonoma's iconic vineyard-lined valley floor. This art-filled, two-bedroom hideaway offers serene Eastern Hills views and a private pool perfect for sunset evenings.

Designed for two couples, this curated journey includes access to California's most celebrated estates, starting with Seven Stones, an ultra-boutique winery where precision winemaking meets art and sculpture gardens. Guests will enjoy a rare Spring Mountain tasting at Lokoya featuring coveted high-elevation Cabernet Sauvignons, followed by a private multi-course dinner for four at Vérité with French-inspired Sonoma wines. The experience concludes at Stonestreet Estate atop Alexander Mountain, where panoramic views and terroir-driven wines define one of California's most dramatic vineyard sites.

This refined escape blends luxury, artistry, and terroir for an unforgettable Wine Country adventure.

Special Thanks to: Lokoya, Seven Stones Estate and Vérité Winery

*Bidders' Notes:

Valid through December 31, 2028. Dates to be mutually agreed upon by all auction lot partners and guests at least 60 days in advance.

Must be at least 21 years of age. Lot may not be split or used differently than described.

Includes domestic airfare voucher of up to \$2,400, assumes four people travel.

Car service voucher up to \$2,000.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.

GOLDEN AGE GLAMOUR

BEL



YOU CHOOSE YOUR
EUROPEAN ADVENTURE!

THE BELMOND VENICE SIMPLON-ORIENT EXPRESS ADVENTURE

THIS AUCTION LOT INCLUDES:

- Seven day and six-night European tour for one couple including one night on the Belmond Train in Grand Suite historic train cabin including a three-course lunch, a four-course dinner, sommelier wines, and a French breakfast the next morning
- Luxury accommodation for one couple for three nights at a 5-star hotel with daily breakfast. For example, if you choose Paris accommodation could be at the Hotel & Spa La Belle Juliette
- Luxury accommodation for two nights in a 5-star Belmond hotel with daily breakfast. For example, if you choose Venice, Italy accommodations could be at the junior suite canal view at Hotel Cipriani
- Private sightseeing tours with local experts
- Private airport transfers
- Airfare Credit for one couple*
- One 750mL bottle of 2021 Seven Stones Estate, Cabernet Sauvignon in gift box



AN ELITE GLOBAL DINING
ADVENTURE FOR WINE LOVERS
WHO SEEK THE EXCEPTIONAL,
THE RARE, AND THE
UNFORGETTABLE.

SAMPLE ITINERARY:

Day 1: Arrival in the morning at the Charles de Gaulle airport in Paris, France and explore shopping areas of Paris in the afternoon including high end boutiques, vintage stores and public markets

Day 2: Small group tour of the Eiffel Tower & Louvre Museum followed by dinner reservations at restaurant of your choice

Day 3: Exclusive croissant baking class with local expert pastry Chef

Day 4: Overnight on the historic Belmond Venice Simplon-Orient Express, where you'll enjoy a three-course lunch, four-course dinner, sommelier-selected wines, and a French breakfast the following morning.

Day 5: Small group walking tour of Venice, Italy including the famous markets and ride in legendary gondola

Day 6: Private guided walking tour of Venice's Old Town and tour of Murano and Burano by boat including famous Murano Glass factories followed by dinner reservations at restaurant of your choice

Day 7: Private water taxi and land driver will transport you in style to the Marco Polo airport for your departure

ABOUT THE GRAND SUITE

Our most glamorous accommodations boast a double/twin bedroom, as well as an offset living area with space for private dining and a sofa. A private en-suite bathroom includes shower, washbasin and toilet, plus bespoke amenities and complimentary designer bathrobes.

ABOUT THE TRAIN

The Venice Simplon-Orient-Express exudes timeless elegance, and passengers are encouraged to embrace the occasion. Cocktail or evening attire is recommended for dinner, with tuxedos preferred for men—or at minimum, a jacket and tie. During the day, smart casual attire is appropriate; please, no jeans or athletic shoes. Dressing for the journey adds to the charm and sophistication of this unforgettable travel experience.



Step into a world of romance, glamour, and adventure aboard the legendary Belmond Venice Simplon-Orient Express. This exclusive 7-day, 6-night journey for one couple combines luxury accommodations at 5-star Belmond hotels, gourmet dining, and unforgettable scenery, all perfectly framed by the nostalgia of the "Golden Age of Travel."

You get to choose your destination! Explore the romance of Paris, the magic of Venice, or venture to iconic cities such as Vienna, Budapest, Prague, and Istanbul—or select your own worldly destination to craft a personalized European adventure just for you.

Your journey begins with a Grand Suite overnight on the historic train, where you'll enjoy a three-course lunch, four-course dinner, sommelier-selected wines, and a French breakfast the following morning. As the train glides through Europe's most enchanting landscapes, immerse yourself in lively on-board entertainment and the celebratory atmosphere of a bygone era.

On the ground, experience private sightseeing tours with expert local guides, seamless airport transfers, and the flexibility to choose your itinerary.

This journey is not just travel—it's a living memory of elegance, indulgence, and fun, where every detail is curated for luxury and comfort. From sumptuous meals in the restaurant cars to the thrill of new discoveries at each destination, this is a once-in-a-lifetime experience that will leave you with stories to cherish forever. dramatic vineyard sites in the country. Stonestreet stands for pioneering mountain viticulture, celebrating altitude, precision farming, and the rugged beauty of California's high-elevation vineyards.

Special Thanks to: Chima Travel
Wine Donated By: Seven Stones Estate



***Bidders' Notes:**

This trip includes only one night on the Belmond Train and options will be provided to choose your custom itinerary.

You will want to book this one early! Because availability becomes limited quickly.

Train operates annually between March and December, primarily traveling on overnight journeys between Paris and Venice throughout its season, and a few times a year incorporating special destinations such as Vienna, Budapest, Prague and Istanbul.

Trip to be scheduled for mutually agreeable dates and travel completed by March 2027.

Airfare vouchers up to \$2,000 for two travelers.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



TRAVELING THE WORLD IN A WINE GLASS

AN INTIMATE CULINARY JOURNEY WITHOUT EVER LEAVING NAPLES

THIS AUCTION LOT INCLUDES:

- Multi-course dinner for 10 guests at the exclusive Old Vines Supper Club in South Naples
- Expertly paired wines with each course
- Group private car service for 10 people



*"Always unique,
always amazing.
Best kept secret
in town."*

*"Zach and the
Chef really make
this an unforgettable
experience!"*

An incredible experience all the way around! Food will blow you away along with incredible wines that are paired perfectly! I love trying new wines. I wouldn't think I would like or ever try on my own. I left that night having purchased those same wines as they were fantastic!

Step into a world where wine, flavor, and friendship come together in perfect harmony. This exclusive dining experience at the Old Vines Supper Club in South Naples invites ten guests to gather around the table for an unforgettable evening of culinary artistry and global inspiration.

In the heart of downtown Naples, this hidden gem is known for its creative fine dining with zero pretense—where each dish tells a story, and every sip of wine transports you to a new destination. From the moment you arrive, you'll feel like part of an insiders-only circle discovering one of the area's best-kept secrets.

Your evening includes a multi-course chef's tasting menu, thoughtfully paired with exceptional wines curated to complement and elevate each course. Expect conversation, laughter, and a dining experience that lingers long after the last glass is poured.

Special Thanks to: Chefs Chef-Partner Brooke Kravetz, Chef de Cuisine Sophia Kiasi & Wine Director Zach Bingham, Old Vines Supper Club

*Bidders' Notes:

Dates must be mutually agreed upon by all parties and must be used by February 2027. Blackout dates will apply.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for Federal Income Tax purposes.

NAPA VALLEY

CA



A LUXURIOUS WINE-COUNTRY
ESCAPE FOR FOUR COUPLES



THIS AUCTION LOT INCLUDES:

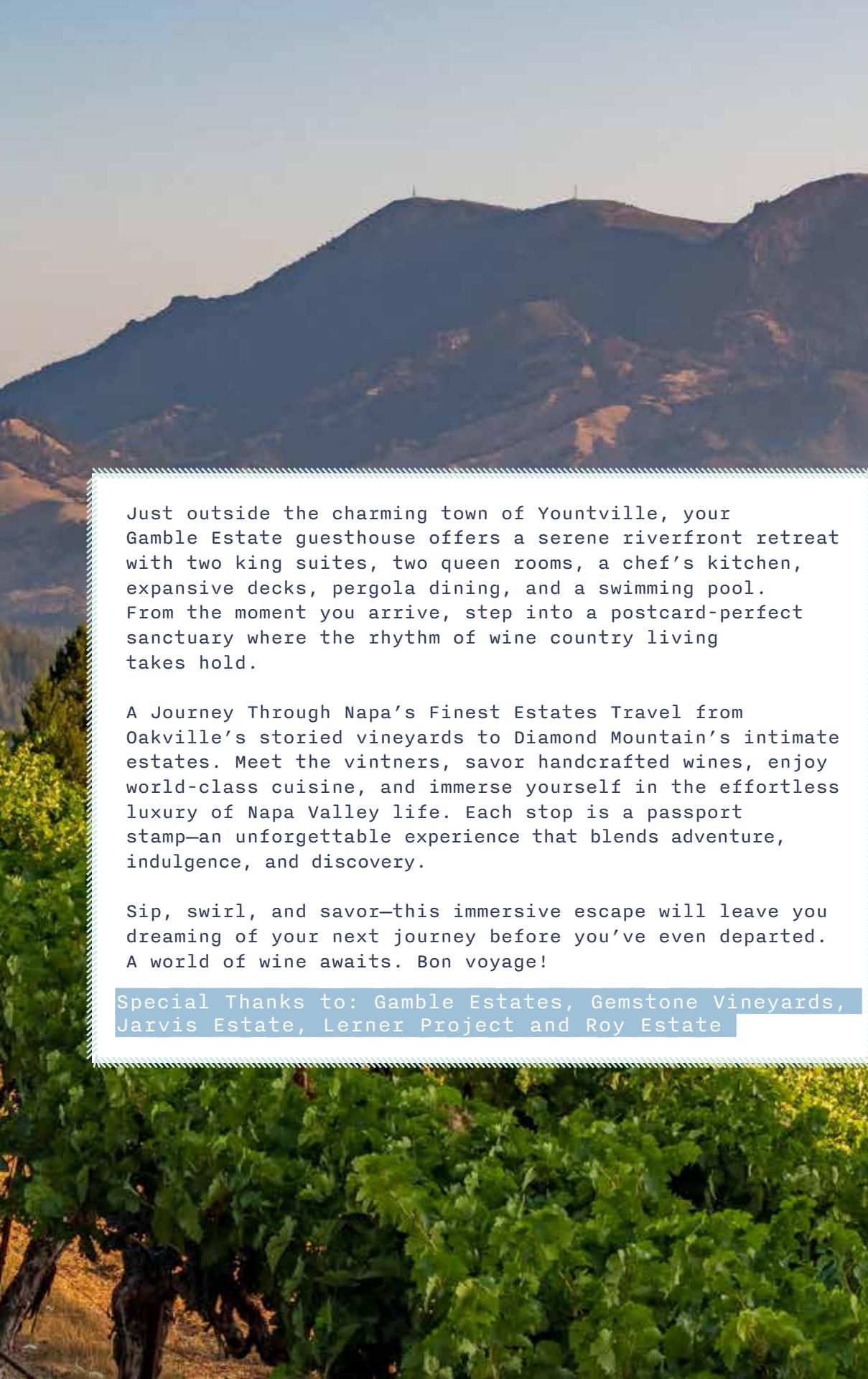
- Four-night stay for three couples at the four-bedroom Gamble Estates guesthouse with private tour and tasting
- Private tour, tasting & lunch at Gemstone Vineyards
- Private tour and tasting with Lerner Project and blending session at Armstrong Ranch Estate Vineyard
- Private estate lunch and tasting with Roy Estate
- Private Founders Reserve tour and tasting at Jarvis Estate
- Dinner at Bouchon Bistro with Lerner Project & Jarvis Estate
- Domestic airfare & car service vouchers
- VinAluminum VinGarde Valise filled with three 750mL bottles each of Jarvis Estate 2012 DTR, 2014 Reserve Cabernet Sauvignon and 2021 Unfiltered Finch Hollow Chardonnay & 2016 Reserve Merlot
- 1.5L 2016 Lerner Project RMS

Embark on an unforgettable journey through Napa Valley, where old-world charm meets modern winemaking excellence. This remarkable, four-night getaway invites three lucky couples to unwind, indulge, and explore some of the region's most acclaimed vineyards—each offering intimate, curated experiences reserved for only the most discerning travelers.

Just outside the enchanting town of Yountville, your stunning residence on the Gamble Estate sits serenely along the Napa River.

You will spend four nights in the private Gamble Estate guest house. The home has two king rooms with en-suite bathrooms, two queen rooms and a chef's kitchen. The outdoor living space is ideal for lounging and entertaining, with multiple decks, a pergola for outdoor dining, and a swimming pool.

The moment you arrive, you'll step into a postcard-perfect world—a tranquil sanctuary where the rhythm of wine country living takes over.



GAMBLE
ESTATES



GEMSTONE
VINEYARD



LERNER
PROJECT

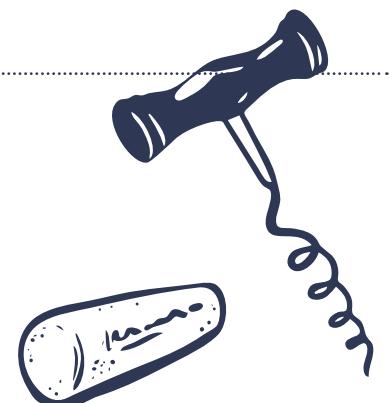
ARMSTRONG
RANCH ESTATE
VINEYARD



JARVIS
ESTATE



ESTATE



Just outside the charming town of Yountville, your Gamble Estate guesthouse offers a serene riverfront retreat with two king suites, two queen rooms, a chef's kitchen, expansive decks, pergola dining, and a swimming pool. From the moment you arrive, step into a postcard-perfect sanctuary where the rhythm of wine country living takes hold.

A Journey Through Napa's Finest Estates Travel from Oakville's storied vineyards to Diamond Mountain's intimate estates. Meet the vintners, savor handcrafted wines, enjoy world-class cuisine, and immerse yourself in the effortless luxury of Napa Valley life. Each stop is a passport stamp—an unforgettable experience that blends adventure, indulgence, and discovery.

Sip, swirl, and savor—this immersive escape will leave you dreaming of your next journey before you've even departed. A world of wine awaits. Bon voyage!

Special Thanks to: Gamble Estates, Gemstone Vineyards, Jarvis Estate, Lerner Project and Roy Estate

***Bidders' Notes:**

All visits are based on availability and must redeem package by March 2027. Please book six-months in advance and package is not-transferable.

Includes domestic airfare voucher of up to \$3,600, assumes six people travel.

Car service voucher up to \$2,000.

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PASSPORT TO LOVE: 2026 FUND-A-CAUSE

CENTER FOR INTELLECTUAL AND DEVELOPMENTAL DISABILITIES

THIS YEAR'S FUND-A-CAUSE WILL PROVIDE CRITICAL SEED MONEY FOR THE CENTER FOR INTELLECTUAL AND DEVELOPMENTAL DISABILITIES (IDD), AN INCLUSIVE SPACE FOR CHILDREN AND ADULTS WITH IDD AND THEIR FAMILIES, WHILE CENTRALIZING THE MANY SERVICES THEY NEED.

THE CENTER WILL PROVIDE:

- Comprehensive medical care and therapies, including occupational, speech, physical, and applied behavioral analysis.
- Behavioral and mental health services for patients and caregivers.
- Workforce training, research advancement, and future provider development.
- Coordination across 50+ community partners, connecting families to education, employment, and social supports.
- Advocacy and increased state funding for IDD services.



What's IDD?

Intellectual and developmental disorders (IDD) is a broad term that encompasses conditions such as autism spectrum disorder, Down syndrome, cerebral palsy, fetal alcohol syndrome, fragile X syndrome, Tourette syndrome, spina bifida, traumatic brain injuries and neurodegenerative conditions.

Building a Lifeline for Those with Intellectual and Developmental Disabilities

For families navigating intellectual and developmental disabilities (IDD), care can be fragmented, exhausting, and overwhelming. This year's Fund-a-Cause at the Southwest Florida Wine & Food Fest seeks to change that—creating a single, dedicated Center for Intellectual and Developmental Disabilities to serve thousands of children and adults in our region.

A Family's Story

Anthony and Ilianet Fite know this struggle intimately. Their children, Juliana, 9, and Charlie, 6, face autism and rare intellectual disabilities. From the moment Charlie was born six weeks early, their lives have been a series of urgent medical appointments, hospital stays, and therapy sessions. Charlie has survived cardiac arrest, seizures, anemia, and low muscle tone, requiring specialized care for feeding, communication, and daily activities. Juliana attends a special education classroom, where her mother teaches, balancing her career with the needs of both children.

The Fites have navigated a labyrinth of pediatricians, neurologists, ophthalmologists, cardiologists, geneticists, and therapists—often traveling hours across Southwest Florida and even to Miami. “When we figure out one thing, something else happens,” says Anthony. “It’s always the most challenging thing. Then we have to figure out, ‘Where do we go? Who do we see?’”

For the Fites, the Center represents more than convenience—it’s hope. It’s the chance for Juliana and Charlie to access all the care they need in one place, from developmental pediatrics to therapy, behavioral support, and quality-of-life programs.

“This center is going to be a game changer,” Anthony says. “As Charlie gets older, having a single place to find all the services he needs will make life so much better.”

A Vision for Lifelong Care

The Center for Intellectual and Developmental Disabilities will be a place where families like the Fites can finally breathe. No longer will they have to travel from office to office, piecing together complex care. Instead, children and adults will receive developmental pediatrics, therapies, behavioral and mental health services, vocational programs, and quality-of-life resources under one roof.

Picture Juliana laughing on a sensory playground that engages all five senses, or Charlie attending a workshop that builds confidence while preparing for future employment. Caregivers will find guidance, support, and respite, knowing their loved ones are receiving compassionate, coordinated care. Every detail is designed to nurture independence, joy, and well-being, creating a hub of hope where families can focus on living, not just managing appointments.

Leading with Experience and Heart

Beth Fugere, acting executive director, knows these challenges personally. Her two sons live with Batten disease, a rare neurodegenerative disorder. She has raced to hospitals, advocated for surgeries, and navigated countless therapies—experiences that fuel her vision for the center.

A Community Game Changer

“This is more than a building. It’s a vision for a lifetime of coordinated, compassionate care—a true game changer for our community.”
- Alyssa Kasiewicz, Lee Health

Your generous support of Fund-a-Cause will provide seed funding, proof of concept, and a demonstration of community commitment, ensuring that children and adults with IDD and their families have access to the care, guidance, and resources they deserve.

Give generously—and help transform lives across Southwest Florida.

Special thanks to the Fite family and Beth Fugere for their steadfast support and inspiring commitment to children with IDD.

*To honor my children,
I want to build something
meaningful that will help
countless families.
This ensures their
legacy lives on.
- Beth Fugere*

FAST CARS & FINE FLAVOR

A WEEKEND OF SPEED, STYLE, AND SOPHISITCATION



THIS AUCTION LOT INCLUDES:

- Two-night stay in premium accommodation at the Perry Hotel in Naples, Florida
- One-hour tour of Useppa Island, FL, for four people on The Elite Jets Bell 407 Helicopter
- Multi-course dining experience for four at Tigress Restaurant in Naples
- Weekend Porsche rental provided by Porsche of Naples
- One 750mL bottle of Dom Pérignon Champagne



Buckle up for a weekend that celebrates the art of living well—where fine dining, luxury accommodations, high-octane adventure, and breathtaking views come together for an unforgettable escape in Naples.

Your experience begins with a two-night stay at the Perry Hotel Naples, where contemporary coastal elegance set the stage for pure relaxation. Raise a toast with a chilled bottle of Dom Pérignon Champagne, the perfect start to a weekend of indulgence.

Adventure awaits in multiple forms: slide behind the wheel of a Porsche provided by Porsche of Naples, feeling the thrill of precision engineering and timeless design on the open road. Then, take to the skies for a one-hour private helicopter tour to Useppa Island, experiencing the beauty of Southwest Florida from above and enjoying the exclusivity of a private island adventure.

Cap off your evening with a multi-course culinary experience at Tigress Restaurant, where each dish is expertly crafted and every flavor tells a story, creating a feast for the senses.

Special Thanks to: Elite Jets, Porsche of Naples, and The Perry Hotel

*Bidders' Notes:

Trip to be scheduled for mutually agreeable dates. Must redeem by January 2027.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

EU

A TALE OF TWO WINE CAPITALS: SAN SEBASTIAN & BORDEAUX



THIS AUCTION LOT INCLUDES:

- Three Nights in San Sebastian, Spain at the Abba Hotel and three nights in Bordeaux, France at the Villa Victor Louis in premium accommodations for three couples
- Discover wine country in La Rioja, Spain with visits to Bodegas Tritium and La Rioja Alta and traditional three-course lunch in the medieval village of Labastida
- Full day wine tours at Medoc and St. Emilion
- Pintxos Walking Tour in Old Town of San Sebastian
- Full day exclusive cooking class at Gastronomic Society Experience in Hondarribia
- Private Transfer from San Sebastian to Bordeaux
- International Airfare credit for six people*
- Three 750mL bottles of each Marchand-Tawse Bourgogne Pinot Noir Côte d'Or, Château Rocher Corbin Saint Emilion, Clos de Mez Fleurie Mademoiselle and Domain de L'Horizon Mar i Muntanya Rouge (12 bottles)



Embark on an unforgettable journey where Spanish passion meets French sophistication in this six-night culinary and wine adventure for three couples. Begin with three nights in San Sebastián, Spain—the jewel of Basque Country and one of Europe's most celebrated gastronomic destinations. Stay at the elegant Abba Hotel and savor the city's famed pintxos on a guided walking tour through the charming Old Town. Explore the world-class wines of La Rioja with visits to prestigious estates such as Bodegas Tritium and La Rioja Alta, including a traditional three-course lunch in the medieval village of Labastida.

Your experience also features a full-day exclusive cooking class at the Gastronomic Society Experience in Hondarribia, where you'll learn to craft Basque culinary masterpieces under the guidance of master chefs—a rare, hands-on immersion into one of Spain's most celebrated gastronomic traditions.

Continue north into Bordeaux, France, for three nights at the refined Villa Victor Louis. Explore the celebrated vineyards of Médoc and Saint-Émilion during full-day private tours and tastings with a local wine expert, from grand châteaux to rolling vineyards, experiencing French wine country at its finest.

Between San Sebastián's seaside elegance and Bordeaux's timeless allure, you'll indulge in the best of both worlds—exceptional wines, exquisite cuisine, centuries of culture, and exclusive, hands-on culinary experiences. Private transfers and international airfare credit for six guests complete this luxurious cross-border escape, a journey that truly defines *la dolce vita*.



***Bidders' Notes:**

Trip to be scheduled for mutually agreeable dates and travel completed by March 2027.

Includes airfare voucher of up to \$6,000.00, based on six travelers.

Concierge Services provided by Hilltown Tours.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



TWO WINE FEST FAVORITES, ONE UNFORGETTABLE EVENING

GLOBAL FLAVORS, EXCEPTIONAL WINES, AND WATERFRONT VIEWS

THIS AUCTION LOT INCLUDES:

- Private dining experience for eight guests with Chef Todd Johnson at Nosh on Naples Bay, Naples Bay Resort, Florida
- Award-winning wines paired by Valette Wines and certified Sommelier
- Black car transportation

Join us for an intimate evening of world-class cuisine, fine wine, and unforgettable memories—Southwest Florida Wine Fest style.



Embark on a private culinary voyage for eight at Nosh on Naples Bay, where globally inspired cuisine and exceptional wines come together for a truly memorable evening. This Southwest Florida Wine Fest favorite pairs the expertise of renowned Chef Todd Johnson with the award-winning wines of Dustin Valette, both celebrated multiple times by Wine Spectator Magazine. Guided by a certified sommelier, your group will savor perfect pairings throughout the evening.

Overlooking the serene waters of the Gulf of Mexico, enjoy a gourmet, multicultural menu crafted for sharing—from dry-aged steaks and succulent pork to duck, seafood, and inventive small plates. Every bite is a taste of culinary artistry, and every sip of Valette's wines elevates the flavors of the meal.

Chef Todd Johnson, a Johnson & Wales University graduate, has honed his craft with celebrity chefs and award-winning restaurants, including Rumrunners in Cape Coral. Nosh on Naples Bay has been recognized with Best New Restaurant 2022, Best Restaurant, Best Chef, Best Happy Hour 2023, and the prestigious Wine Spectator Award of Excellence.

Your experience includes black car transportation to and from the resort, ensuring a seamless, luxurious evening. This is more than dinner—it's a private Wine Fest adventure, reserved for you and your guests to savor, explore, and indulge in one of Southwest Florida's most coveted culinary destinations.

Special Thanks to: Todd Johnson, Nosh on Naples Bay at Naples Bay Resort and Dustin Valette, Chef -Vintner, Valette Wines

*Bidders' Notes:

Based on mutually agreeable date. Must be redeemed by March 2027.

Gratuity not included.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



ESCAPE TO THE SMOKEY MOUNTAIN SANCTUARY

A LUXE CULINARY RETREAT WHERE SOUTHERN SOUL MEETS RELAIS & CHATEAUX SPLendor

THIS AUCTION LOT INCLUDES:

- Three-night stay for two in a Historic King Room at Blackberry Farm, Relais & Châteaux (Walland, TN)
- All meals included (breakfast, lunch, and nightly dinners)*
- Private roundtrip airfare for two via [FLY] Charters aboard a Cirrus SR22 Turbo*
- One 750mL bottle of 2021 Titus Lot 1

BID BOLDLY—EXPERIENCES OF
THIS CALIBER AREN'T BOOKED;

THEY'RE BESTOWED.
BLACKBERRY FARM AWAITS.



Prepare for takeoff to one of America's most exclusive retreats with a three-night escape for two at Blackberry Farm, the celebrated Relais & Châteaux estate in Tennessee's Great Smoky Mountains. Your journey begins aboard [FLY] Charters from Fort Myers, delivering a seamless, private travel experience.

Beloved by discerning travelers and celebrities alike, Blackberry Farm is known for its Wine Spectator-honored cellar, James Beard-recognized cuisine, and refined Southern hospitality. Accommodations include a Historic King Room with fireside comfort, veranda views, and tranquil mountain surroundings.

Each day features the estate's signature Foothills Cuisine with garden-driven breakfasts, lunches, and elegant multi-course dinners, paired with curated wines. Guests may enjoy spa treatments, fly-fishing, scenic trails, and immersive farm experiences across 4,200 acres of serene countryside.

Special Thanks to: [FLY] Charters flychartersfl.com
Wine Donated by: Carl & Amy Barraco

*Bidders' Notes:

Subject to Availability. Blackout Dates Include, but are not limited to, Major Holiday Weeks and Property Special Events. Hotel Based on Double Occupancy.

Recommend booking six to eight months in advance for best availability. Activities and Supplemental Items at Winning Bidder's Expense. Must be booked and travel within 24 months of Certificate Issue Date.

Includes private aviation charter service by [FLY] Charters based on mutually-agreeable dates in Cirrus SR22 Turbo or similar aircraft.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

MIA



FAST & FURIOUS



DATE SPECIFIC:
FRIDAY, MAY 1, 2026 -
MONDAY, MAY 4, 2026

POLE POSITION AT THE MIAMI GRAND PRIX

START YOUR ENGINES—
AND BID BOLDLY.
OPPORTUNITIES LIKE
THIS DON'T CIRCLE THE
TRACK TWICE.



THIS AUCTION LOT INCLUDES:

- Three Day Passes for four guests to each of the three Formula 1 races at Miami Grand Prix at Hard Rock Stadium in Miami Gardens, FL in the Beach Grandstands on May 1, 2 & 3, 2026 (Three passes per person)
- Three nights in two one-bedroom suites for two couples at Intercontinental Miami Hotel - Friday, May 1, 2026 - Monday, May 4, 2026
- Round trip private black car transportation from Fort Myers to Miami
- One 750mL bottle of 2022 Realm Cabernet Sauvignon Beckstoffer Dr. Crane Vineyard and one bottle of 2022 Realm Beckstoffer To Kalon Vineyard

Strap in as Formula One roars into Miami. This high-octane escape immerses you in the energy of race weekend, complete with private transportation and sun-soaked sophistication at the Miami Grand Prix at Hard Rock Stadium.

Arrive in style with round-trip private black car transportation from Fort Myers to Miami, where speed, glamour, and global prestige collide. Watch the FIA Formula One World Championship unfold on a cutting-edge 5.41 km circuit with 19 corners, long straights, multiple DRS zones, and blistering speeds approaching 200 mph.

You and your guests will enjoy Beach Grandstand seating for all three race days—Friday practice, Saturday qualifiers, and Sunday's main event—placing you at the heart of the action as the world's elite drivers battle for supremacy.

When the checkered flag falls, unwind at the iconic InterContinental Miami, with two elegant rooms perfectly positioned near the waterfront, nightlife, and dining scene.

This is not just a race—it's a jet-set weekend where luxury meets velocity and every moment moves at full throttle.

Wine Donated By: Jason & Ellen Duke

*Bidders' Notes:

DATE SPECIFIC: Friday, May 1, 2026 - Monday, May 4, 2026

Includes round trip private car service for four people travel on Friday, May 1 and Monday, May 4, 2026.

Hotel based on Double Occupancy. Tickets to be transferred or delivered prior to race weekend.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.

GA



THE ULTIMATE VIP AUGUSTA GOLF EXPERIENCE

DATE SPECIFIC

THIS AUCTION LOT INCLUDES:

- Three-night stay for two people at a private home in Augusta, Georgia (Check in Friday, April 10, 2026 and Check-out Monday, April 13, 2026)
- Two badges to attend Round Three of the VIP Augusta Golf Experience at Augusta National Golf Club on Saturday, April 11, 2026
- Two badges to attend final round of the VIP Augusta Golf Experience at Augusta National Golf Club on Sunday, April 12, 2026
- Two-day passes for two guests to an All-Inclusive Hospitality House including premium bar, made-to-order food, large screen TVs, air conditioning, entertainment and valet parking and shuttle services
- Airfare credit up to \$1200 based on two travelers
- One 3L etched bottle of 2016 Checkerboard Vineyards Aurora, in original wood container



Prepare to journey into the heart of golf's most iconic tradition with an exclusive, luxury-filled escape to Augusta National—a holy grail destination for every passionate golfer. This extraordinary package offers the rare opportunity to witness the world-class golf in style while enjoying a refined Southern retreat just moments from Magnolia Lane.

The Experience:

Step into the storied world of the VIP Augusta Golf Experience—where azaleas bloom, legends are born, and every swing echoes through history. Your private Augusta residence offers a serene, upscale retreat with all the comforts of home, setting the stage for a weekend of sophistication and sport.

Immerse yourself in the thrill of championship golf as you follow the giants of the game down the fairways of Augusta National. Feel the anticipation at Amen Corner, witness the roars from the gallery, and experience the magic of the Masters in person during the rounds that shape golf history.

Between tournament days, unwind in true VIP fashion at the Hospitality House—your oasis of luxury with gourmet cuisine, craft cocktails, and impeccable service. It's the perfect way to elevate your Masters' journey as you savor every moment of this exclusive escape.

Your bucket-list golf pilgrimage begins here—first class, unforgettable, and worthy of the green jacket itself.

Wine Donated By: Checkerboard Vineyards

*Bidders' Notes:

Date specific: April 10-13, 2026. Check in at 3 pm on Friday, April 10, and check-out at noon on Monday, April 13, 2026.

Airfare voucher up to \$1,200 assuming two travelers.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

TUSCAN TREASURES

ITALIA



AN EIGHT-DAY PRIVATE ESCAPE IN ITALY

SAVOR THE SOUL OF TUSCANY—WHERE CULTURE, CUISINE & COUNTRYSIDE COLLIDE

THIS AUCTION LOT INCLUDES:

- Seven nights in luxury accommodation at the Montecatini Palace Hotel & Spa
- Daily breakfast, four lunches and three dinners
- Four recommended excursions with a local expert guide
- Private transfer from airport and between hotel
- Airfare credit for two people*
- 1.5 L 2016 Ridolfo Toscana Rocca Di Montegrossi



SAMPLE ITINERARY:

Day 1 - Arrival: Check into the Montecatini Palace & Spa and meet your local host at a welcome dinner.

Day 2 - Montecatini to Vinci: Explore the Montalbano hills and the village of Vinci, birthplace of Leonardo da Vinci, including the museum dedicated to his life followed by a visit to a local bakery with a light lunch. Evening free for independent exploration.

Day 3 - Chianti Valley: Visit Greve and a historic Chianti estate for wine tastings, with lunch at a charming local wine shop. Your evening is free to explore more or relax.

Day 4 - Montecatini: Morning at leisure. Afternoon hands-on cooking lesson at a rustic Tuscan farmhouse, followed by dinner of your own creations.

Day 5 - Lucca: Guided tour of Old Town, Palazzo Mansi Museum, and Palazzo Pfanner with a café-crawl snack brunch and lunch at a local restaurant.

Day 6 - Bolgheri & Castagneto Carducci: Travel the scenic cypress-lined Viale dei Cipressi, explore Bolgheri, taste celebrated Super Tuscan wines, and enjoy panoramic views of the Etruscan Coast.

Day 7 - Montecatini: Morning at leisure, then a baking class creating cakes and desserts.

Day 8 - Departure: Farewell breakfast and private transfer to the airport.





Embark on an unforgettable eight-day private journey through Tuscany for two, where rolling vineyards, medieval hill towns, and timeless Italian charm await. Based in luxurious Montecatini Terme, this immersive experience blends relaxation, discovery, and indulgence.

Stroll through the birthplace of Leonardo da Vinci, wander Lucca's cobblestone streets, and sip your way through the celebrated Chianti Valley. Enjoy a hands-on farmhouse cooking class, explore the Etruscan Coast, and delight in private tastings of regional specialties—olive oils, cheeses, and Super Tuscan reds.

Continue through the vineyard-dotted countryside of Bolgheri and Castagneto Carducci, where storybook scenery meets world-class wines. With expert local guides, private transfers, and luxury accommodations, every detail is thoughtfully curated for ease and elegance.

This is more than a vacation—it's a journey through the heart of Tuscany, where every flavor, view, and moment invites you to savor *la dolce vita*.

Special Thanks to: Chima Travel
Wine Donated By: Bill & Lynnette Cooke

***Bidders' Notes:**

Trip to be scheduled for mutually-agreeable dates and travel completed by December 2026.

Day to day itinerary can be custom tailored to the winning bidder's preferences and interests with concierge services by Chima Travel.

Airfare credit up to \$2,000 for two travelers.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



ALPHA OMEGA



A TASTE OF THE FRENCH COUNTRYSIDE

NO PASSPORT REQUIRED

THIS AUCTION LOT INCLUDES:

- Private, four-course dinner in your home or chosen location by Paradise Catering for 12 guests
- Wines paired by Alpha Omega Winery
- Live entertainment by Jade Strings
- Event Planning Assistance



Your passport to provincial France awaits—no flight required. Let your home be transformed into a charming escape to the French countryside as Chefs craft an intimate culinary journey for twelve. French country cuisine blends rustic elegance with hardy, soulful flavors - from coq au vin to cassoulet - transporting you straight to Loire Valley or Provence.

Your evening is elevated even further by the exceptional wines of Alpha Omega Winery, a where Old-World finesse meets New World power. Each handcrafted pour perfectly complements the romance of French country cooking.

Chef Taryn Gamble leads Paradise Hospitality with a focus on elevated cuisine and exceptional hospitality. Together, they create refined, unforgettable culinary experiences.

To complete your journey, Jade Strings provides the perfect soundtrack—an elegant, melodic backdrop to enrich each bite, sip, and moment.

Prepare to embark on an unforgettable culinary escape. Have your paddle ready—this is one destination-inspired experience you won't want to miss.

Special Thanks to: Alpha Omega Winery &
Paradise Hospitality Group

***Bidders' Notes:**

Event assistance included.

Date to be mutually agreed upon and blackout dates may apply.
To be used within 1 year of receipt.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

CA



NAPA VALLEY PASSPORT

A CURATED JOURNEY THROUGH WINE COUNTRY

THIS AUCTION LOT INCLUDES:

- Three-night Vineyard stay for three couples at Saint Helena Winery Estate in Saint Helena, California
- Private tour and tasting at Saint Helena Winery for six guests
- Private tour and tasting at Anomaly Vineyards & Diamond Mountain Vineyards for six guests
- Private tour & tasting for six adults at Blackbird Vineyards with a blending seminar hosted by acclaimed Winemaker, Aaron Pott

- Tasting and picnic at Sherwin Family Vineyards for six
- Private tasting and wine paired lunch for six at Impensata Wines
- Wine & Cheese pairing experience for six at Progeny Winery
- Private VIP tasting for six hosted at the private Riverain Winery residence
- Domestic airfare vouchers*
- Car service voucher*
- Magnum of 2021 Anomaly Vineyards Cabernet Sauvignon and Magnum of Diamond Mountain Cabernet Sauvignon
- 3L of 2022 Saint Helena Winery Sympa Cabernet Sauvignon
- (1) 3L Etched American Flag Bottle Sherwin Family Vineyards that contains our 2022 Estate Cabernet Sauvignon.

From historic estates to boutique vineyards, this curated Napa adventure immerses you in world-class wines, exceptional cuisine, and insider access. Sip, savor, and explore every remarkable moment.

Begin your extraordinary Napa adventure as you step into a world where rolling vineyards, historic estates, and world-class wines come together. This immersive experience takes you behind the scenes at some of Napa's most celebrated wineries, revealing the artistry, passion, and terroir that make the region legendary.

Special Thanks to: Anomaly Vineyards, Blackbird Vineyards, Diamond Mountain Vineyards, Impensata Wines, Progeny Winery, Saint Helena Winery, Sherwin Family Vineyards & Riverain Winery





RIVERAIN

*Sherwin Family
Vineyards*



104



***Bidders' Notes:**

All visits are based on availability and must redeem package by March 30, 2027.

No stay during months of September or October 2026 and valid only Monday through Wednesday.

Includes domestic airfare voucher of up to \$3,600, assumes six people travel.

Car service voucher up to \$2,000.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.

105

SWISS ALPS

SU



CHASE THE SUMMIT: A SWISS ALPS SKI ODYSSEY



THE ULTIMATE ALPINE ESCAPE: ZERMATT, CERVINIA & THE MATTERHORN ADVENTURE

THIS AUCTION LOT INCLUDES:

- One-night stay at the Geneva Bristol Hotel in a deluxe room for one couple
- A six-night stay the Hotel Alpenhof Zermatt in a superior designer room for one couple
- Unlock cross-border skiing with a 4-day Cervinia pass, exploring Zermatt and Matterhorn
- Explore the high-altitude Gornergrat Glacier with thrilling red and black runs.
- Experience Zermatt's vibrant après-ski scene at top mountain bars
- A Ski Specialist has crafted this bespoke ski holiday which can be tailored to your every need
- Airfare voucher for two people*
- Dining voucher*
- One 750mL bottle each of Les Tourelles de Longueville 2019 and Chateau Leoville Poyferre 2019



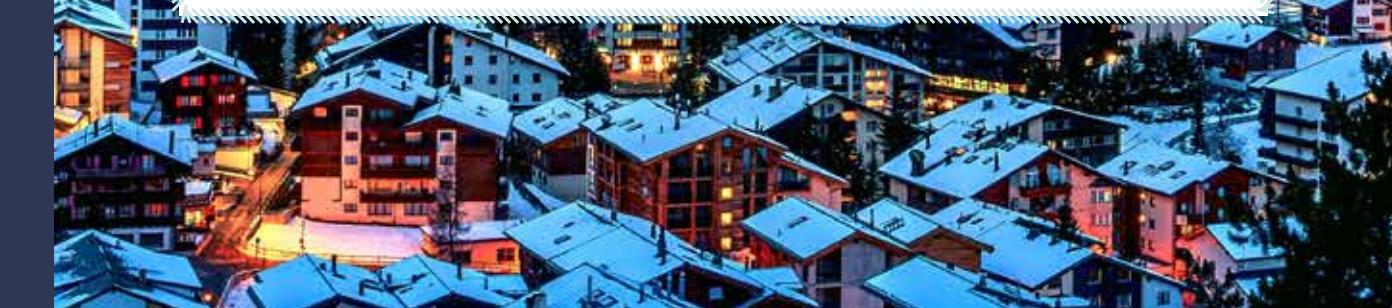
One couple will carve their way through the heart of the Alps where breathtaking peaks, world-class slopes, and European elegance converge. Curated by a private ski specialist, this bespoke journey blends thrill and sophistication.

Begin in Geneva with a private culinary walking tour before traveling to Zermatt, stopping at the fairytale Chillon Castle. Stay at the luxurious Hotel Alpenhof, steps from the Sunnegga lift, with alpine-chic rooms and indulgent wellness amenities.

Ski across Switzerland and Italy with a 4-day Cervinia pass, tackling the Gornergrat Glacier and Rothorn slopes. Personalized equipment, private guidance, and curated experiences at CERVO Mountain Lodge elevate every moment.

Après-ski in Zermatt offers cozy chalets and Michelin-starred dining. Conclude with a self-guided exploration of the iconic Matterhorn and a private transfer back to Zurich.

More than a ski trip, this journey blends adventure, luxury, and the thrill of the Alps into a once-in-a-lifetime escape.



SAMPLE ITINERARY:

Day 1: Upon arrival in Geneva, a private transfer will be waiting to greet you. One-night stay at the Hotel Bristol Geneva. Welcome package and a private, guided culinary walking tour with tastings is on the agenda for today.

Day 2: Make your way from Geneva to Zermatt with a stop at Montreux's Chillon Castle. Enjoy a private, guided tour of this 13th-century Swiss chateau. Then continue on to the Zermatt Ski Resort.

Day 3: Pure Alpine Adventure: 4-day Ski Pass for Zermatt & Cervinia. Includes personalized equipment rental and optional private ski guide for at least one day.

Day 4: Experience the Gornergrat and Apres-Ski Escapes in Zermatt.

Day 5: Peaks and Powder: Custom ski day at Rothorn and CERVO Mountain Lodge.

Day 6: Glide to Glory: Sunnegga to Gant.

Day 7: Breathe the Mountain Air: Experience Matterhorn's frosty peaks and frozen marvels with a self-guided tour of the area.

Day 8: Private transfer from Zermatt back to the Zurich airport.



Special Thanks to: Chima Travel
Wine Donated By: Bill & Lynnette Cooke

***Bidders' Notes:**

Peak ski season in Switzerland typically runs from December to March. Availability is limited so booking early is highly recommended.

Trip to be scheduled for mutually-agreeable dates and travel must be completed by March 30, 2027.

Day to day itinerary can be custom tailored to the winning bidder's preferences and interests, and includes ground transportation and concierge services by Chima Travel.

Airfare credit up to \$2,000 for two travelers and \$400 dining credit.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.

JOHN DALY TN



TEE OFF IN MUSIC CITY

DATE SPECIFIC: SUNDAY AUGUST 2 –
TUESDAY, AUGUST 4, 2026

A LEGENDARY GOLF EXPERIENCE WITH JOHN DALY

THIS AUCTION LOT INCLUDES:

- Two Nights for each guest (4) in premium hotel accommodations in downtown Nashville on Sunday, August 2 – Tuesday, August 4, 2026
- Opening Night Wine and Bourbon Welcome Reception
- Up to 4 spots in a private invite only golf tournament, hosted by John Daly in Nashville, Tennessee on Monday, August 3, 2026
- John Daly to play golf, engage & take photos with each foursome during one tournament hole
- Semi-private post tournament BBQ, open bar and Q&A Session
- Mingle, take photos and enjoy John's legendary career stories
- Airfare credit for up to four people*
- Two 750mL bottles of 2020 Paul Hobbs Coombsville Cabernet Sauvignon and The Setting Alexander Valley Cabernet Sauvignon 2016 and 2019



Step into the spotlight of Music City for an unforgettable golf getaway hosted by one of the sport's most colorful legends—John Daly.

Your weekend begins with two nights of upgraded accommodation in the heart of downtown Nashville, where live music, fine dining, and Southern energy surround you. Kick things off at an exclusive Wine & Bourbon Welcome Reception, setting the stage for two days of camaraderie and celebration.

You and your guests will enjoy coveted spots in an exclusive, invitation-only golf tournament hosted by John Daly. You'll be paired with another winning bidder to complete your foursome, while John joins each group for a hole of play—swapping stories, posing for photos, and sharing his larger-than-life charm.

Afterward, gather for a post-tournament BBQ and open bar, featuring a Q&A session where John shares behind-the-scenes tales from his legendary career. With airfare and dining credits for two, this exclusive Nashville escape blends championship golf, Southern hospitality, and unforgettable moments with one of the game's greats.

Wine Donated By: Jerry & Marja Norris

*Bidders' Notes:

Date Specific: Sunday, August 2 - Tuesday, August 4th, 2026

Includes domestic airfare voucher of up to \$600 per traveler/player, assumes four people travel

No outside memorabilia is allowed.

Please review the Auction Procedures within the General Information tab of this auction book for important information on travel arrangements, transportation vouchers, purchase and payment conditions and guidelines for the Federal Income Tax purposes.



NAPA VALLEY CA



PEAKS & POURS: NAPA VALLEY LUXURY RETREAT



TRAVEL, TASTE, AND TOAST ACROSS THREE LEGENDARY ESTATES

THIS AUCTION LOT INCLUDES:

- Four-night stay for three couples in a private home right in the heart of downtown Napa, California
- AXR Napa Valley tour and Single Vineyard Tasting, with lunch for six
- Tasting at Vineyard 7&8 for six
- Tasting at Sherwin Family Vineyards for six
- Private in-home chef's dinner for up to 10 people
- *Domestic airfare voucher for six people
- *Car service voucher
- (1) 6L Etched American Flag Bottle Sherwin Family Vineyards that contains our 2022 Estate Cabernet Sauvignon.
- Magnum of AxR1 2023
- Two Magnums of Vineyard 7&8 - 2022 Estate Cabernet Sauvignon and 2022 Estate Chardonnay



Your passport to Napa Valley elegance awaits. Three couples will enjoy a luxurious three-night escape in downtown Napa, hosted in a sophisticated five-bedroom retreat with an outdoor terrace and sweeping mountain views—an idyllic setting for savoring the wine-country lifestyle.

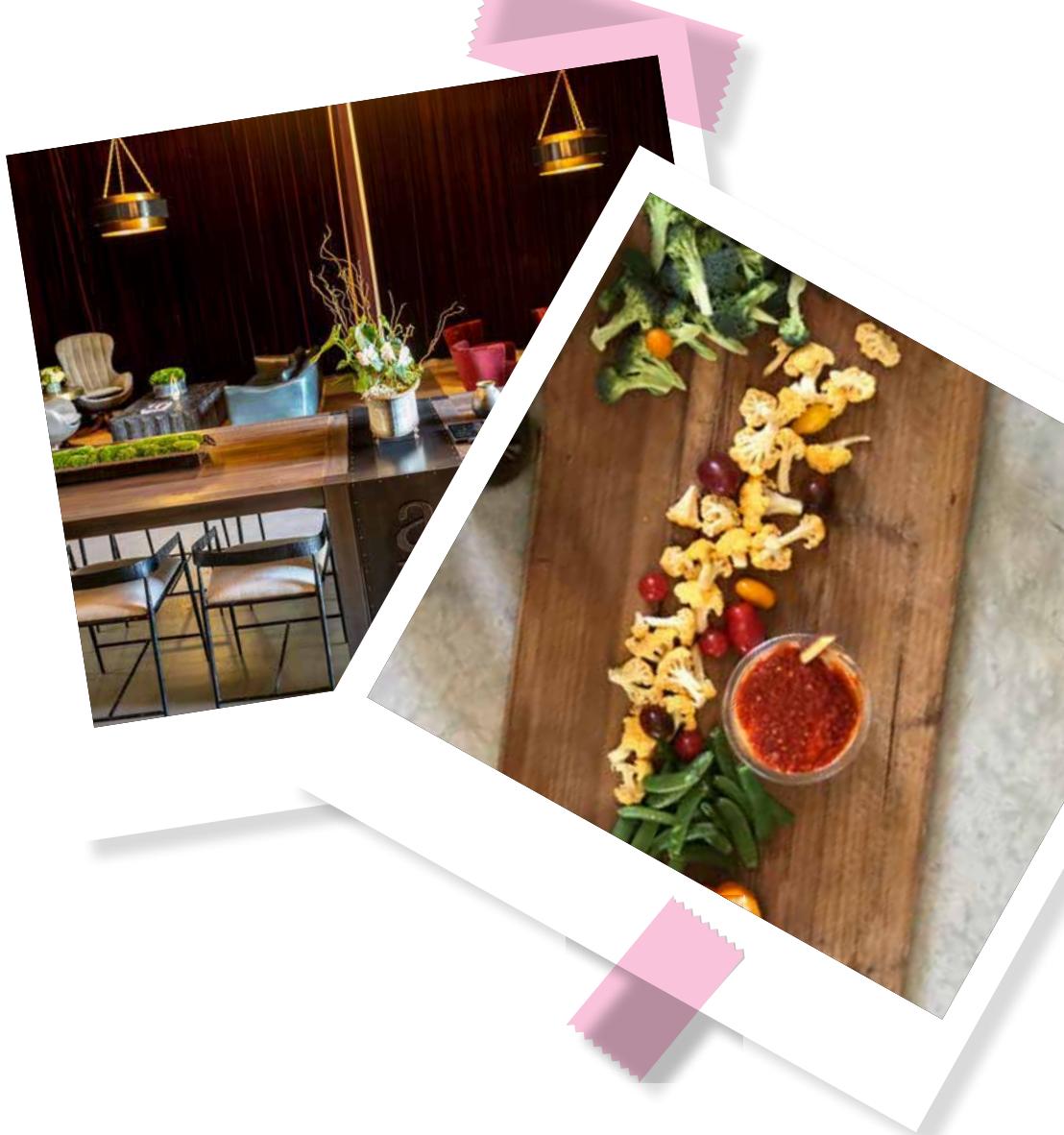
The journey begins at AXR Napa Valley with a private estate tour exploring the property's rich history and renowned terroir, followed by a curated tasting by celebrated winemaker Jean Hoeflinger and a multi-course chef-prepared lunch. AXR blends heritage, artistry, and modern winemaking mastery.

Next, travel up Spring Mountain to Vineyard 7&8, a pristine estate devoted to purity, precision, and balance. Enjoy elegant Chardonnay and Cabernet Sauvignon while taking in breathtaking mountaintop vistas.

The experience concludes at Sherwin Family Vineyards, a boutique Spring Mountain gem known for warm hospitality and expressive, small-lot wines, including their iconic etched American Flag series.

From mountaintop tastings to historic estates and beautifully paired culinary moments, this Peak Vintner Experience is your ticket to exploring Napa Valley at its most profound, most exclusive, and most delicious. Ready your paddle—this is a wine-country adventure worthy of every mile.

Special Thanks to: AXR Napa Valley, Sherwin Family Vineyards and Vineyard 7&8



***Bidders' Notes:**

All visits are based on availability and winner must provide 60-day notice and redeem package by February 2026. Blackout dates include weeks of Thanksgiving, Christmas, New Years, and the weekends of Memorial Day, Labor Day, Fourth of July, Presidents Day, and MLK.

Includes domestic airfare voucher of up to \$3,600, assumes six people travel.

Car service voucher up to \$2,000.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for Federal Income Tax purposes.

BLACK
Salt
A CULINARY
EXPERIENCE



MAKE IT
RAEN!



A FIRST-CLASS CULINARY JOURNEY AT HOME

THIS AUCTION LOT INCLUDES:

- A multi-course, in-home culinary adventure for ten guests, prepared by Chef Benjamin Voisin of Black Salt Culinary, renowned for refined, globally influenced cuisine
- Expert wine pairings featuring standout selections from the exceptional RAEN Winery
- All servers, linens, flatware, plateware, and floral centerpiece included to elevate your tablescape
- A solo musician to set the perfect ambiance (optional based on host preference)
- A dedicated professional event planner to orchestrate every detail for a flawless, first-class evening
- One bottle each of 2024 RAEN Lady Marjorie Cuvée Sonoma Coast Chardonnay and 2024 RAEN Royal St. Robert Cuvée Sonoma Coast Pinot Noir



Transform your home into a world-class dining destination with an unforgettable, chef-driven evening featuring exquisite RAEN wines, refined cuisine, and the effortless elegance of private entertaining.

About RAEN

Founded by fourth-generation vintners Carlo and Dante Mondavi, RAEN is devoted to producing lifted, aromatic Pinot Noir from California's most exceptional sites.

Guided by generations of Mondavi heritage and inspired by their father, Tim Mondavi's pioneering work with Pinot Noir. This experience features RAEN's celebrated Pinot Noirs alongside their beautifully crafted white wines, introduced with a refined welcome of premium French Champagne.

The Culinary Experience

Classically trained French Chef Benjamin Voisin leads the Black Salt culinary team in creating a five-course gastronomic journey defined by technique, flavor, and artistry. An extraordinary evening awaits—transporting your guests through exceptional cuisine, world-class wines, and the quiet luxury of hosting at home.

Special Thanks to: Black Salt Culinary, RAEN Winery, Party Time Rentals of Naples and event planner, Jeannie Cummings

*Bidders' Notes:

Mutually-agreeable date for all parties.

Excludes gratuities to servers and event staff.

Expires 18 months from date of purchase and may include black-out dates.

Location of dinner must be in Lee, Collier or Charlotte County.

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for the Federal Income Tax purposes.

PASS THE BAG

AUCTION LOT
26
2026

RAISE YOUR PADDLE HIGH FOR THE CHANCE TO TAKE HOME THIS REMARKABLE BUNDLE— AND LET YOUR JOURNEY OF GIVING SOAR TO NEW HEIGHTS!

Fasten your seatbelts for a whirlwind journey of generosity! Pass the Bag returns—an ever-popular fan favorite that turns giving into an exciting, fast-paced adventure.

As this iconic Louis Vuitton bag makes its way from table to table, guests are invited to "pack their bags" with extraordinary treasures gathered from fellow travelers in the room. Think coveted tickets to world-class sporting events, sparkling jewelry, exclusive services, scholarships, and more—each a passport to unforgettable experiences.

With every new item tucked inside, the bag transforms into an irresistible trove of rare, personal, and one-of-a-kind gifts. When the giving flight lands, you'll find a curated collection worthy of the most seasoned explorer.

Special Thanks to: YOU, our cherished and generous guests! And all our supporters for your big-hearted donations!

SPONSORED BY



BAG SPONSORED BY

FAVAZZA ELECTRIC

HERE ARE JUST A FEW OF THE FABULOUS ITEMS ALREADY INSIDE...

- Matching Earrings and a Necklace by Kendra Scott Jewelry
- Sea Love Candle Making Experience for four people at Sea Love in Coconut Point Mall in Estero, FL
- One comprehensive orthodontic case - Invisalign or Braces for a new patient provided by Jon & Whitney Richards in Fort Myers
- Shopping Experience with Rene Ruiz Collection in Naples
- Other surprise donations!

BAG VALUE \$2,700

*Bidders' Notes:

Please review the Auction Procedures within the General Information tab of this auction book for important information on purchase and payment conditions and guidelines for the Federal Income Tax purposes.

6L Bottle of
Gamble Estates
Mary Ann
Bordeaux Blend



THANK
YOU



thank
you

YOU'RE INVITED

YOUR JOURNEY CONTINUES...

When the festival winds down, the celebration takes flight. Slip into an unforgettable after-party where luxe surroundings, high-energy entertainment, and electric vibes set the tone for what comes next. If last year's hidden speakeasy left you wanting more, this exclusive encore promises to turn up the volume—and keep the party going. This is your final destination for the night.

AFTER PARTY



TICKETS ARE LIMITED
AND WON'T LAST LONG.

SATURDAY | FEBRUARY 28, 2026

5 - 7 PM

APPETIZERS AND ALL BEVERAGES INCLUDED

DIRECTLY FOLLOWING THE SWFL WINE &
FOOD FEST AT THE RESORT



SPONSORED BY



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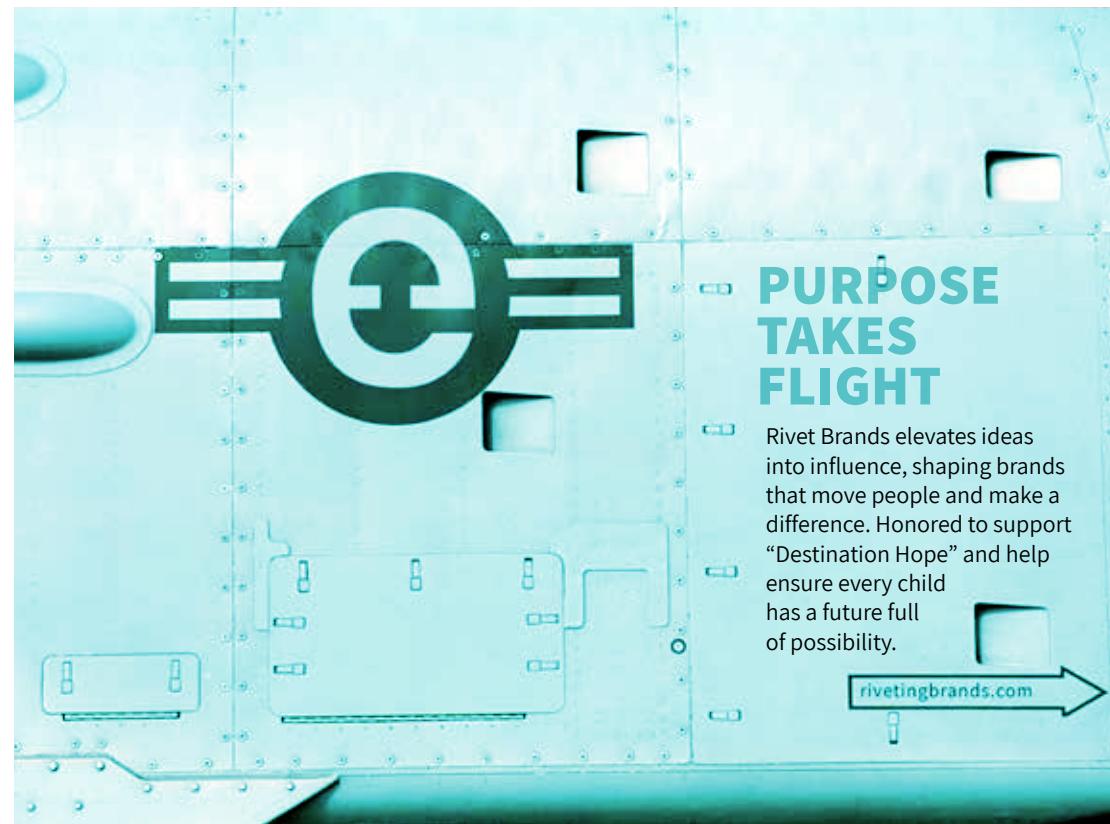
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CHEERS to our COMMUNITY



For 25 years, we've been helping families preserve, grow, and protect their wealth. Now, as Florida Trust Wealth Management, we carry forward these qualities – along with our commitment to supporting Southwest Florida Children's Charities and more than 50 nonprofits across Lee County.

Sanibel Island | Bell Tower in Fort Myers | floridatrust.com
Not FDIC insured. Investments involve risk and are not guaranteed.



WILSON & JOHNSON PRIVATE FOUNDATION

THE WILSON & JOHNSON PRIVATE FOUNDATION is honored to celebrate SWFL Children's Charities and their impact on pediatric healthcare in our community. Their leadership ensures your generosity is not just a gift for today, but a legacy for tomorrow.

For more than forty years, Wilson & Johnson has guided families in preserving what matters most. Through our Foundation, we carry that same care into the community—to ensure every gift creates measurable, generational change.

When giving is focused communities flourish.



*Today's generosity fuels
tomorrow's possibilities.*

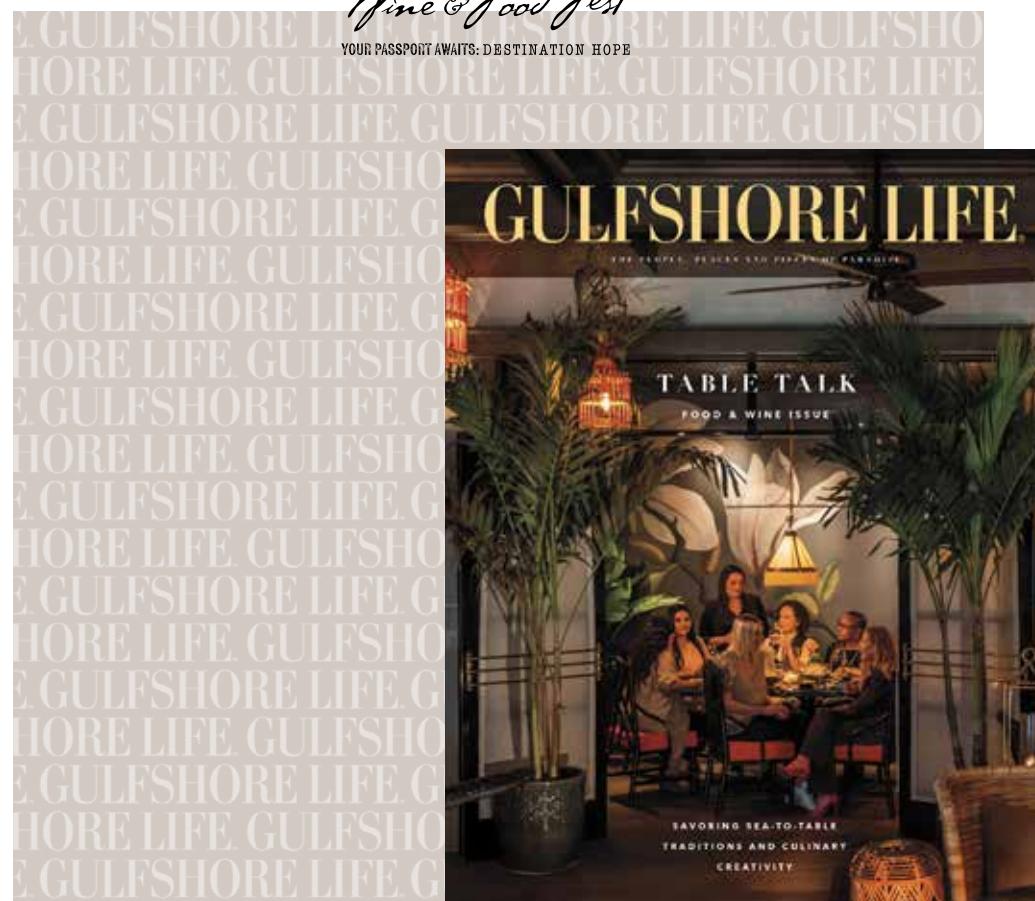


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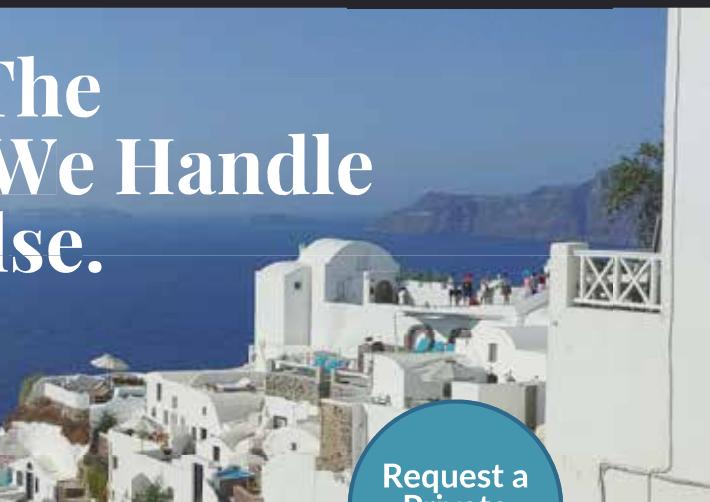
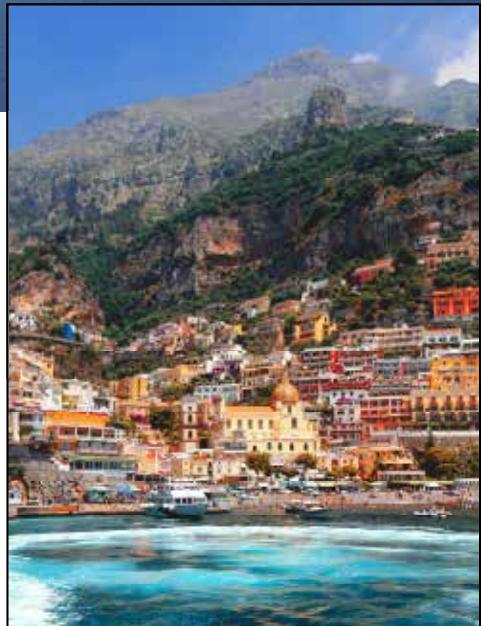
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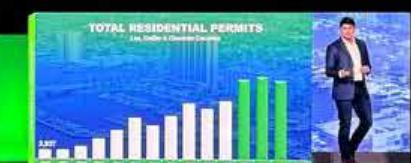
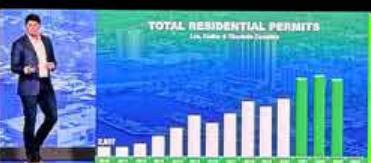
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"We deeply value our partnership with an organization whose vision and generosity touch the lives of so many families in our region."



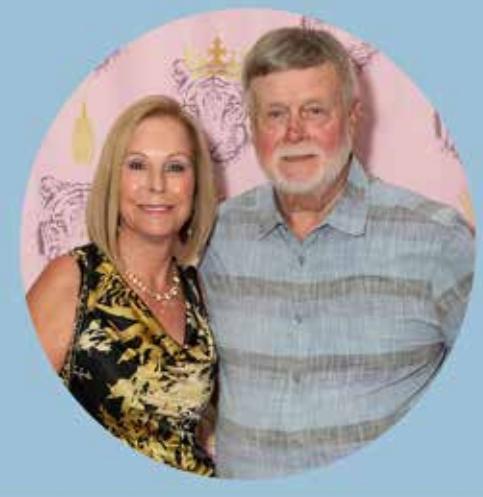
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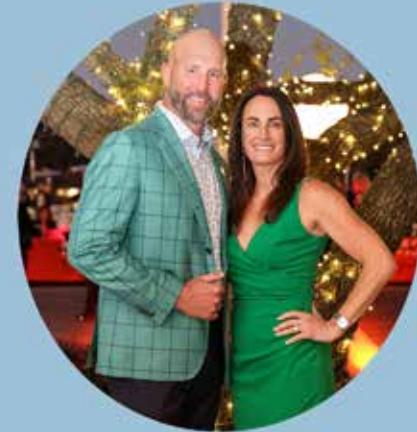
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"We are thrilled to support an organization that makes such strides for our region's children & families. The impact of our collective efforts is changing lives in our community!"



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"Being involved in the incredible work this organization does for the children and families of our community is both inspiring and humbling, and we are grateful for the opportunity to support this organization"



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Greenleaf Trust is pleased to announce that trust relationship officer, Jeannine Stetson, has joined our recently opened Naples office. An educator at heart and servant leader by example, Jeannine's sole focus is on our clients' best interests. It's a welcome change from the large financial firms where she previously worked, whose cultures tended toward the transactional side of things. Jeannine's passion, refreshingly, is in the relational side, where understanding and meeting a client's every need is paramount.

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We are forever grateful for their legacy of giving and the lasting difference they made.

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