

T H E PALM BEACHER

*MUSES
AND
MURALS
STREET STYLE
MEETS THE
CITY'S ART
SCENE*

*THE FUTURE
OF RETAIL
SHOPPING
LOCAL IN THE
DIGITAL AGE*

*FINE WINE
THE SCIENCE
OF STORING
AND SERVING
RARE POURS*

*RINGING
IN 2018
TOP NEW
YEAR'S EVE
PARTIES IN
PALM BEACH
COUNTY*



TRUTH IN WINE

The ins and outs of collecting, storing and enjoying fine to rare wines.

WORDS BY HEATHER GRAULICH
PHOTOGRAPHY BY CAPEHART AND
THE KRAVIS CENTER

We humans love our wine. It's been a part of our history for at least 9,000 years—since we first discovered that grapes ferment deliciously. Wine was found in King Tut's tomb; it's essential to the Eucharist in Catholicism; and it has been a vital element of global commerce and the culinary arts for as long as there has been recorded history. In the United States alone, the 2017 estimated economic impact of the wine industry is on pace to reach more than \$200 billion.



Palm Beach
Fine Auction™

Y
— 2011 —

It's no wonder the many ways to make, store and collect fine wine have become passionate pursuits for many, like Ted Mandes, chairman of the Palm Beach Wine Auction, which takes place in February. Mandes has spent more than a decade thinking about the best wines in the world, and how selecting the right ones and properly caring for them makes all the difference for the annual event.

"We have built a marvelous cellar of wines we'll serve and sell in the years to come that are rated between 92 and 100 points," Mandes says. "It's pretty rarified to be able to do that at an event where 250 people are handed a glass of Krug Champagne when they walk in the door, and served five different wines with dinner. But nothing can be left to chance. We have an enormous investment in our wine, because that's what makes our event unique."

GAMBLING ON THE BEST GRAPES

Mandes travels each year to Napa Valley and France, meeting with vintners, tasting wines and brokering purchases and donations that make up the Palm Beach Wine Auction's collection. It's a delicate dance of spending money to make more money later, as well as building strong relationships so that when a just-bottled cabernet shows its potential, Mandes gets an early buying nod.

This is an important aspect to collectors of fine or rare wines, as many of the best bottles in

the world never see the inside of a wine shop or liquor store. They are bought by investors, through auction houses and restaurateurs, sometimes just on the vintner's reputation alone or the expectations from a good harvest. Many wineries sell only to people who have purchased a membership, or they sell only on-site in the winery's tasting room.

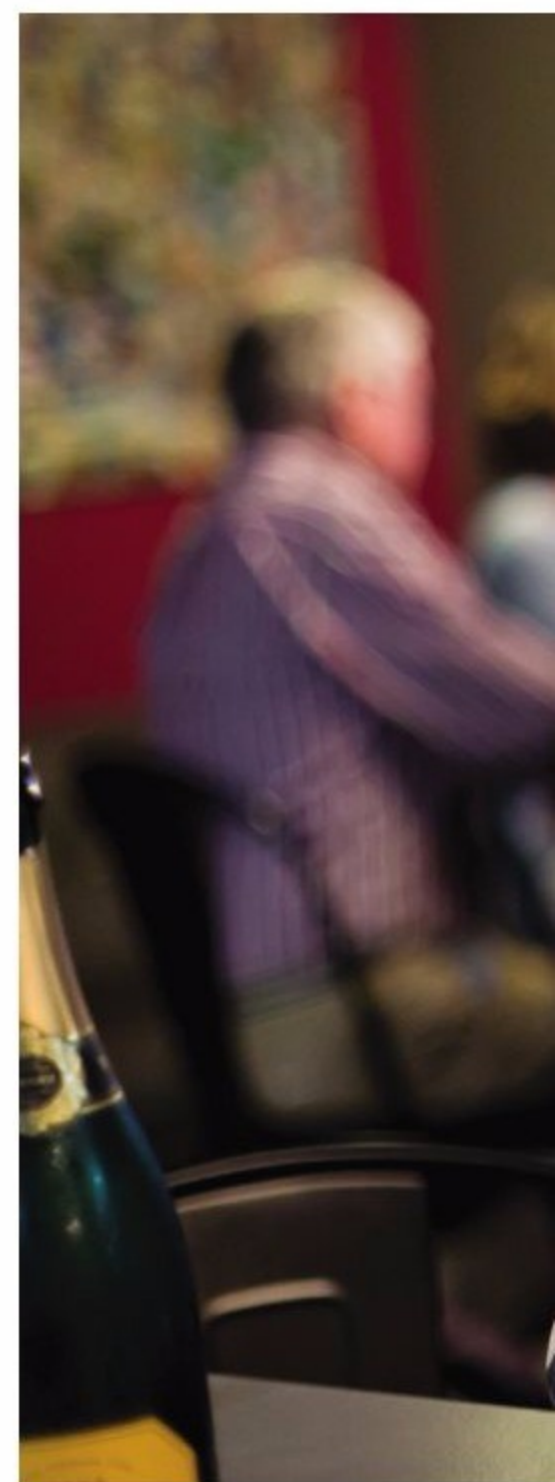
"One of my favorite stories is from a trip to Napa in 2015," Mandes says. "I was tasting Mark Carter's three top wines that September—the Beckstoffer To Kalon G.T.O., O.G. and The Grand Daddy—and I said to Mark, 'I'd love 72 bottles of each of these.' Mark turned to his winemaker and said, 'Do we have that much wine?' They did, and he agreed. That December, Robert Parker gave all three of those wines 100 points. I'm thrilled that we'll be able to serve and sell those at the 2020 and 2021 auctions."

Working with Mandes on selecting wines to be served at the Palm Beach Wine Auction is Brian Chamis, sommelier for Café Chardonnay in Palm Beach Gardens and co-owner of The Vine Post, a wine shop and tasting room in Juno Beach he runs with business partner Tom Battaglia.

"Mostly, I tell people

(below left) Brian Chamis, sommelier for the Palm Beach Wine Auction and co-owner of The Vine Post, also is the sommelier for Café Chardonnay in Palm Beach Gardens.

(below right) Guests at a Bennett Valley Cellars wine tasting at The Vine Post in Juno Beach.





(left) Tish Chamis, Brian Chamis' wife, prepares to taste a newly opened bottle of Spanish Cava at The Vine Post.

(above) The Vine Post in Juno Beach has embraced the social aspects of wine collecting by featuring a communal tasting table, flat-screen TVs for "Skype tastings" and a bar that pours a rotating menu of wines.

who are interested in collecting wine they should buy what they want to drink," Chamis says. "Yes, there are wines that certain buyers would look for as an investment, but usually, those bottles are never opened. For most people, a personal collection should be about wines they want to enjoy. And of course, these wines can be expensive, but they don't have to be."

West Palm Beach resident Roderic Fink is an enthusiastic wine collector who mixes investment wines with those he likes to drink. During his 40-year career in cryogenics and since his retirement 11 years ago, he has amassed thousands of bottles, housed between a modest home cooler and a storage vault at Imperial Wine Storage in Riviera Beach, where bottles he views strictly as part of his portfolio are kept secure and at optimum temperature and humidity.

"There are some wines that I will not drink because it's part of a certain collection, and if I drink it, that would ruin what they call the 'vertical,'" he says.

"A vertical is when you have every year since the wine started being made, and to be a vertical, they have to be consecutive. It's also more valuable to have the large-format bottles, because the wine ages better in larger bottles."

Among Fink's most prized vintages? A set of five, 6-liter bottles from Europe's most famous Châteaux: Haut-Brion, Lafite Rothschild, Latour, Margaux and Mouton Rothschild. He muses at what they could be worth these days, but to him, collecting is more about the interesting history of the wines and the social aspects that make it a worthy pursuit.

FROM PROVENANCE TO PARTY, THE RIGHT WAY TO STORE WINE

David and Laura Wrightson are the owners of Imperial Wine Storage, where Fink's wine and the wine for the Palm Beach Wine Auction are stored, along with that of numerous other serious collectors from around the country. It's a nondescript former manufacturing facility in an industrial part of town, but what it lacks in charm it makes up for in solid concrete construction, beefy security, diesel generators and redundant commercial refrigeration systems to maintain the ideal temperature. And one other key element: David and Laura's devotion to maintaining the "provenance" of their clients' wine.

For collectors, provenance is imperative. It means being able to show that a valuable bottle has gone from the winery, auction house or private seller directly to storage while being kept at the proper temperature and humidity (about 55 to 60 F and 70-percent humidity is optimal for red wine, Chamis says.) The





Imperial Wine Storage owners David and Laura Wrightson, left, with Palm Beach Wine Auction Chairman Ted Mandes.

Wrightsons also own and operate The Wine Mover, a national wine transportation service that uses refrigerated trucks door-to-door, ensuring the wine’s provenance. So critical is this element that when Hurricane Irma was bearing down on South Florida, the Wrightsons secured two additional backup air conditioning units—just in case both the main system and their redundant backup systems went down.

“We like to say we’re not pretty, but we’re effective,” David says. He is a former Oracle software engineer who got into the wine storage business after designing a wine collection-tracking software for one of his uncle’s friends, who happened to be billionaire businessman and elite wine collector Bill Koch. “Before the hurricane, we were getting calls from all over the state from people who wanted us to take in their collections for safety.”

The Wrightsons now use Cellar-Tracker to manage their clients’ collections, and while it’s serious business, it’s also a lot of fun to help a client prepare for the perfect party, Laura says. Often, she will take a call from a local client and then head deep into the 55-degree vaults with a jacket and

a motorized hand truck in order to pluck just the right bottles for an upcoming dinner party to be delivered directly to the client’s home.

“There’s a huge amount of trust in the relationships we have with our clients,” Laura says. “And we not only value that trust, but we truly enjoy being the stewards of their collections, which can represent a lifetime of experiences and memories associated with the wine.”

If You Go

11th Annual Palm Beach Wine Auction

WHEN: Thursday, Feb. 1 at 6 p.m.

WHERE: Raymond F. Kravis Center for the Performing Arts

WHAT: Celebration of the auction’s 11th year, featuring a live auction and five-course dinner paired with select wines from around the world.

PRICE: \$1,000; by advance reservation

WHY: The Palm Beach Wine Auction benefits the children’s arts education programs at the Kravis Center, serving more than 2.2 million school children since its inception.

FOOD, FRIENDS AND ENJOYING WINE NOW

Wine has always been part of social gatherings, but modern life has created new interest in ways to gather and enjoy it, from boutique storage facilities that offer elegant tasting rooms and smartphone-linked temperature controls, to wine shops with communal tasting tables, to new restaurant concepts that encourage guests to not only drink wine, but also learn about it.

Local facilities like Store Self Storage & Wine Storage in Palm Beach Gardens and Loomis Wine Cellars in West Palm Beach offer clients wine cellars with features like advanced se-

“PEOPLE USED TO SAY THEY
WANTED TO LEARN ABOUT
WINE, BUT THEY REALLY
DIDN'T, THEY JUST WANTED
TO DRINK IT.”

- Brian Chamis

curity systems with cameras and biometric locks, but they also have tasting rooms to hold wine events and where collectors can gather with their friends. Restaurants such as Cooper's Hawk at The Gardens Mall offer monthly wine memberships and sell their own wine in a shop/tasting room attached to the restaurant.

At Chamis' The Vine Post, the motto is “Come As You Are,” and a long communal table sits beneath a wall-mounted flat-screen TV, where co-owner Battaglia and Chamis' wife, Tish, regularly host “Skype tastings” between customers and vintners who tune in from their wineries in California.

“People used to say they wanted to learn about wine, but they really didn't, they just wanted to drink it,” Chamis says. “Now, they seem to really want to feel knowledgeable about the wine they're drinking and learn more. They see it as part of the experience. It's like the craft beer movement. People aren't satisfied with just drinking Budweiser anymore.”

Fink says he agrees, and has sought out ways to enjoy his hobby with friends. He and his wife, Madeline, belong to a wine club in their community that hosts monthly dinners, as well as an Italian club that hosts similar gatherings. Fink also serves as president of the Palm Beach chapter of The International Wine & Food Society, which calls itself “an independent gastronomic society, which has been run by enthusiastic volunteers since its inception in 1933.” The society boasts more than 6,000 members in more than 30 countries.

“It's about drinking wine with friends and enjoying food,” Fink says. “Wine takes on a different taste and character when you have it with a great fish or steak. And wine is a great topic of conversation because you're enjoying different types. It's interesting how each person has different tastes. It's a lot of fun, especially when you talk with other collectors.” ■

Wines to Buy Now, Drink Later

Brian Chamis, co-owner of The Vine Post in Juno Beach and sommelier for Café Chardonnay and the Palm Beach Wine Auction, says if you're looking to start a collection of wine to age, seek out advice from wine shop owners and sommeliers who can offer insight into which wines will improve with time. There are a lot of gray areas in deciding which wines age best. While a big, bold cabernet sauvignon can soften and become rounded by a few years on the shelf, a Zinfandel might be better to drink right away, when its bright, juicy notes are at their peak.

“Most wine is meant to be drunk the year it's made,” Chamis says. “But certain reds, especially, can improve with five or more years of bottle aging.”

A few whites make that list, as well. Champagnes and certain sweeter wines, such as Rieslings and Sauternes, develop more complex flavors with aging.

While home wine cellars can be elaborate rooms with their own cooling systems, stand-alone units like those made by EuroCave and others work well for most collectors. Another favorite tool in Chamis' kit is the Coravin, a \$200 device that allows you to pierce the cork of an unopened bottle of wine and pour a single glass while keeping the cork in place and protecting the rest of the wine from oxidation. It's a great way to enjoy a more expensive bottle over a period of weeks. Another tip? Download the CellarTracker app to your smartphone to keep track of purchases and see changes in value. Vivino wine scanner is a popular app, too, allowing users to photograph wine bottle labels and instantly learn pricing, ratings, reviews and food pairing suggestions.

Here, Chamis shares his favorite wines-of-the-moment for buying now and serving later, with their average retail pricing:

REDS

- **2013 Antinori Family Antica Napa Valley Cabernet Sauvignon, Napa Valley** (\$55) – A classic Napa Valley cabernet made by the Antinori family, the makers of the iconic Tignanello, Guado al Tasso and Solaia.
- **2014 Vineyard 7 & 8 Estate Cabernet Sauvignon, Spring Mountain** (\$150) - Martha McClellan is the winemaker. It's a great value, considering she also makes the amazing Checkerboard (\$300) and Sloan (\$500).
- **Jean-Louis Chave Selection Hermitage 'Farconnet', Rhone, France** (\$65) - Jean-Louis Chave could arguably be the benchmark producer in Northern Rhone. His Hermitage is in the \$250 to \$400 price range. The Farconnet is a newer offering.
- **2013 Poderi Aldo Conterno Bussia, Barolo DOCG, Italy** (\$75) - Aldo's Bussia Barolo is his entry level Barolo. It's showing well now but some cellar time would shed some of those firm tannins.

SPARKLING & WHITE

- **Krug Brut, Champagne, France NV** (\$225) - This is the quintessential non-vintage Champagne. In general, non-vintage Champagne is meant to be consumed as soon as you buy it, but Krug is a different story. You can drink now or cellar it and some of those toasty brioche characteristics start to come out. Delicious!
- **Chateau Rieussec** (\$55) – This Sauternes received 95 to 97 points from Robert Parker and is a great wine to drink now or cellar for 20 years. Dessert wines like Sauternes have enough concentrated sugar in them to make them last for decades. If you're going to buy white wine for cellaring purposes, other ideas are Grand Cru Burgundy, German Riesling and Vintage Champagne.



Palm Beach Wine Auction's White Truffle Dinner at Trevino Ristorante

- 1) Leo and Kathryn Vecellio posed with Michael Scorsone.
- 2) William Eady and Scott Bush
- 3) Sween Gottlieb and Laura Rober-Gottlieb



Cancer Alliance of Help & Hope Committee Kickoff Luncheon at Sant Ambrosus

- 4) Lori Berg and Alex Astavine
- 5) Adriana Luchenko and Abigail Beebe



Oakley Debbs Memorial Soccer Jamboree at Palm Beach Recreation Center Field

- 6) Merrill Debbs and Robert Debbs with their daughter, Olivia Debbs
- 7) Jack Johnston
- 8) Jackie Valls, Jay Boodheshwar and Mary Dougherty



Hanley Foundation Season Kickoff and Open House at the Center for Philanthropy

- 9) Doreta Goldfarb and Suzanne Michaux

“

Through the pillars of prevention, education, advocacy and treatment support, Hanley Foundation is leading the call, helping to save lives and positively impacting our community.”

—JAN CAIRNES, HANLEY FOUNDATION CEO, HANLEY FOUNDATION SEASON KICKOFF AND OPEN HOUSE



White Truffle Dinner

CELEBRATES THE 11TH PALM BEACH WINE AUCTION

Guests at the White Truffle Dinner celebrating the upcoming 11th Annual Palm Beach Wine Auction were treated to four courses of fine Italian cuisine infused with rare tartufo bianco d'Alba at Trevini Ristorante while sipping select wines from Italy and the Napa Valley. The dinner was sponsored by **Jim and Ed Dudnyk**.

Auction Chairman **Ted Mandes** welcomed some 75 guests to the dinner by saying, "We're here because of the more than 60,000 children the Kravis Center reaches with its arts education programs every year," before thanking host **Gianni Minervini**, chef-owner of Trevini, as well as the Auction's sponsors, committee and supporters. "In the last 25 years, the Kravis Center has reached more than 2.2 million local schoolchildren, and the Palm Beach Wine Auction has had a substantial impact in supporting this ongoing mission by raising nearly \$4 million in net proceeds to date. We are investing in the futures of the children and our community."

Guests of the White Truffle Dinner included Palm Beach Wine Auction sponsors JPMorgan Chase & Co. represented by **Scott Bush** and

William Eady, **Jim and Ed Dudnyk**, **Madeline and Roderic Fink**, **Steven Gottlieb** and **Laurie Rober-Gottlieb**, **Imperial Wine Storage** represented by **Laura and David Wrightson** and **Carolyn and Richard Sloane**.

The evening began with a cocktail reception, followed by an exquisite four-course meal of truffle-infused delights including seared Maine lobster tail with foie gras and a pounded veal chop with prosciutto and fontina cheese. Featured wines included a 2014 Antinori Castello della Sala Cervara, 2015 Domenico Amato Chardonnay Bogjalupi Vineyard - represented at the dinner by winemaker **Michael Scorsone** - and Beau Vign's 2013 Renzo & Juliet Cabernets. For dessert, guests were treated to ricotta and limoncello tartini, accompanied by a glass of 2008 Antinori Muffino.

The Palm Beach Wine Auction will take place February 1st, at the Kravis Center's Gimelsohn Ballroom in the Cohen Pavilion. Tickets are \$1,000, by advance reservation. To request an invitation, or for additional information e-mail pbwa@kravis.org, visit palmbeachwineauction.org or call 561.651.4320.



FIRST ROW: Gianni Minervini and Ted Mandes; Ed and Jen Dudnyk; Jim and Judith Mitchell; William Eady and Scott Bush; Madeline and Roderic Fink; Steven Gottlieb and Laurie Rober-Gottlieb; Carolyn and Richard Sloane with Jill Sloane; **SECOND ROW:** Seared Foie Gras; Toasting at White Truffle Dinner; Pounded Veal Chop with White Truffle Shavings; Ricotta and Limoncello Tartini; White Truffle Dinner Wines; Seared Maine Lobster Tail with White Truffle Shavings; **THIRD ROW:** Leo and Kathryn Vecellio with Michael Scorsone; Michael and Suzie Taylor; Timothy Hughes; Anthony Acquaviva; Guy LaFenestra and Lesley and Bruce Zahar; Mariann Tenaglia and Stephen Colanero; **FOURTH ROW:** Laura and David Wrightson; John and Henri Keeler; Peter and Stephanie Lamelas. PHOTOS: CAPHART



Gianni Minervini and Ted Mandes



Madeline and Roderic Fink



Jim and Judy Mitchell

Bolstering Kravis educational programs

Truffle dinner kickoff for wine auction.

About 75 guests gathered to celebrate the upcoming 11th annual Palm Beach Wine Auction with a white

truffle dinner Dec. 4 at Trevini Ristorante.

"We're here because of the more than 60,000 children the Kravis Center reaches with its arts education programs every year," auction chairman **Ted Mandes** said, before thanking host **Gianni**

Minervini, chef-owner of Trevini.

Guests were treated to four courses of fine Italian cuisine infused with rare tartufo bianco d'Alba while sipping select wines from Italy and Napa Valley. The dinner was

sponsored by **Jen and Ed Dudnyk**.

The evening began with a cocktail reception and hors d'oeuvres. The entrée was a pounded veal chop filled with prosciutto, fontina cheese and wild mushroom pâté with porcini mushroom

reduction, paired with Beau Vigne's 2013 Romeo & Juliet Cabernets.

The Palm Beach Wine Auction will be held Feb. 1 at the Kravis Center.

— *ctrivino@pbdailynews.com*



William Eady and Scott Bush



Kathryn and Leo Vecellio



David and Laura Wrightson



Jill Sloane and Michael Scorsone

Story by Carla Trivino / Photos by CAPEHART

RAYMOND F. KRAVIS CENTER FOR THE PERFORMING ARTS
PALM BEACH WINE AUCTION

Worth Going

Antica Wine Estate
Manager Glenn Salya,
longtime Palm Beach
Wine Auction supporter,
with Auction Founder and
Chairman Ted Mandes

PHOTO: ISRAEL WALCENIA/INFINITY VISUALS

WHAT CAN WE EXPECT AT THE 11TH ANNUAL PALM BEACH WINE AUCTION?

*Ted Mandes, Founder and Chairman,
Palm Beach Wine Auction*

The Palm Beach Wine Auction will be celebrating its 11th year on February 1, 2018, with several exciting changes and unique moments. We are looking forward to hosting the event this year at the very place that benefits from the Auction's proceeds — the Raymond F. Kravis Center for the Performing Arts. The Auction will be held in the Kravis Center's Gimelstob Ballroom in the Cohen Pavilion. We are delighted to announce that Chef Jeff Simons of The Breakers will be joining the event's Chef de Cuisine Zach Bell of Addison Reserve Country Club, at the helm of the evening's culinary service. We have a few other special touches planned for guests that will be part of a tribute to our longtime vintner supporters, particularly those impacted by this fall's wildfires in the Napa and Sonoma wine regions. Their ongoing support has helped the Palm Beach Wine Auction raise nearly \$4 million in net proceeds for more than 20 arts education programs at the Kravis Center. To date, the Kravis Center has opened the door to the performing arts for over 2.2 million schoolchildren.

WHAT ARE SOME OF THE HIGHLIGHTS WE WILL SEE AT THIS YEAR'S AUCTION?

Mark Carter, owner of Carter Cellars

It's my honor to see Carter Cellars play a significant role in a highlight of the 2018 Auction catalog. Our winemakers will be creating 300 bottles of bespoke, private label Cabernet for the lucky bidder who wins a full barrel of Beckstoffer Vineyards' 2017 Cabernet Sauvignon from the Las Piedras vineyard, valued at more than \$60,000. Along with my colleagues in the Napa and Sonoma winemaking family, I am also incredibly touched that Ted Mandes has chosen our 2013 Beckstoffer To Kalon, rated at 100 points, to be paired during the entrée course as a tribute to our ongoing fire recovery efforts.

Margareth Henriques, CEO, Krug Champagne

We are delighted that Krug Grande Cuvée is the signature Champagne served each year during the Palm Beach Wine Auction's reception, and are excited to be participating with Auction catalog items, including a Bofuti case custom-made to carry Krug Champagne. It's lovely to see Krug's home country of France represented by an exquisite Auction lot featuring three nights in a presidential suite at the La Réserve Paris Hotel & Spa, named in October by Condé Nast as the world's best hotel. This trip, valued at \$32,000, includes daily breakfast and a sommelier-led wine dinner at the hotel's Le Gabriel, a two Michelin-starred restaurant. C'est magnifique!

Oscar Henquet, Managing Director, Rudd Oakville Estate

There are some truly wonderful California wines being served and sold at this year's Auction, and I'm thrilled to see our 2013 Edge Hill Mixed Blacks as part of the evening's dinner. We blend Zinfandel, Petite Sirah, Mourvèdre, Grenache and Carignane to craft this style of wine, which was common in the 19th and early 20th Centuries and is becoming popular once again. The grapes are grown biodynamically at our Edge Hill Estate in St. Helena, one of the most historic estates in the Napa Valley, dating back to 1867. We are grateful to Ted Mandes and the Palm Beach Wine Auction for featuring so many great

California vintages in light of the recent fires that have impacted our community.

WHO SUPPORTS THE AUCTION?

Ted Mandes

We wish to sincerely thank the 2018 Palm Beach Wine Auction Sponsors: JPMorgan Chase & Co.; Aston Martin, Jaguar, Land Rover, McLaren Palm Beach, Jen and Ed Dudryk; Susan Hurley Eason; Patricia and Edward Falkenberg; Madeline and Roderic Fink; First Republic Bank; Dr. Steven M. Gottlieb and Laurie Riber-Gottlieb Imperial Wine Storage; Bill and Marilyn Lane Family Foundation; Jane M. Mitchell; Tary and David Page; Laurie Silvers and Mitchell Rubenstein; Carolyn and Richard Sloane; Jill and Bill Wachter; Tiffany & Co.; Media Support: Guffrean Media Group.

We are also most grateful for the leadership provided by Palm Beach Wine Auction International Ambassadors, Patrick M. Park. Serving on the 2018 Auction Committee are: Ames Dae, Ed Dudryk, Susan Hurley Eason, Roderic R. Fink, Barbara Drans Golden, Steven M. Gottlieb, Ashley D. Hoffman, John H. Kessler, Peter Lamelas, Shelley Momin, I. Jeffrey Pheterson, Martin Board, Jeffrey Sabin, Laurie S. Silvers, Jill Sloane,

Richard Sloane, Daniel J. "Rusty" Staab, Michael Toles, Cory Valentine, Kathryn C. Vecolio and Jill Wachter.

HOW CAN I GET TICKETS?

Ted Mandes

The Palm Beach Wine Auction will begin at 6pm at the Raymond F. Kravis Center for the Performing Arts, 701 Okeechobee Blvd., West Palm Beach, on Thursday, February 1, 2018. Tickets are \$1,000 by advance reservation. Since the Auction sells out, guests are encouraged to buy their tickets now. For information or to receive an invitation visit palmbeachwineauction.org or call 561.651.4320. For more information on the Kravis Center's arts education programs, visit kravis.org/education.



Frederick Ammons, Winegrower and Oscar Henquet, Managing Director, Rudd Oakville Estate
PHOTO: ISRAEL WALCENIA/INFINITY VISUALS



Margareth Henriques, CEO, Krug Champagne
PHOTO: GUFFREAN



Mark Carter, owner of Carter Cellars
PHOTO COURTESY OF MARK CARTER

Notable & Noticed

RAYMOND F. KRAVIS CENTER FOR THE PERFORMING ARTS

Palm Beach Wine Auction toasts 11th year with evening of exceptional highlights

Thursday, Feb. 1 — Raymond F. Kravis Center for the Performing Arts, West Palm Beach

The Palm Beach Wine Auction celebrated its 11th year supporting children's arts education programs by welcoming approximately 230 guests to the Gimelstob Ballroom in the Cohen Pavilion. The event featured auction lots of remarkable wines and spirits from around the globe, exceptional luxury travel experiences and unique treasures. Guests were treated to five decadent courses, each course paired with a special vintage of fine wine.

Palm Beach Wine Auction Chairman Ted Mandes welcomed guests to the evening and thanked the event's sponsors and longtime supporters. He then acknowledged the Kravis Center's mission—and that of the auction—to enrich local students' lives through access to

the performing arts.

"For more than 25 years, the Kravis Center has ensured that children in our community are given the chance to grow their imaginations and expand the cultural connections in their lives through the performing arts," he said. "To date, the Kravis Center has welcomed more than 2.2 million schoolchildren served by 24 different arts education programs that take place at the Center and throughout our local schools."

For more information about the Palm Beach Wine Auction, visit palmbeachwineauction.org or call 561-651-4320.

For more information on the Kravis Center's arts education programs, visit kravis.org/education PHOTOS BY CAPEHART



Cindy and Ted Mandes



Mark and Sherri Carter, Andy Beckstoffer



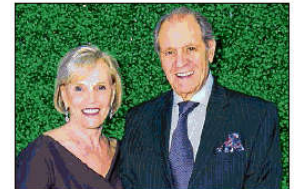
Tami and Ron Broadrick



JoAnna and Stephen Myers



Tuny and David Page



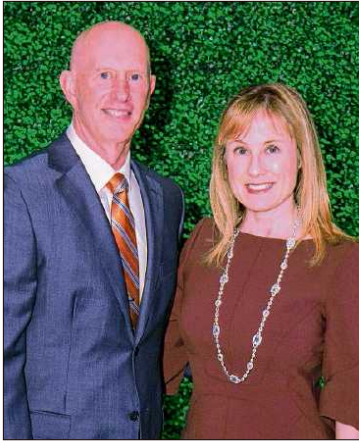
Hanni and Michael Troise



Larry and Donna Lewis



Edward and Patricia Falkenberg



William and Jill Wachter



Cindy and Ted Mandes



Marilyn and Bill Lane

CHARITABLE SPIRIT

Annual Palm Beach Wine Auction benefits arts education programs at Kravis Center

More than 100 guests attended the 11th annual **Palm Beach Wine Auction** on Feb. 1 at the Kravis Center's Gimmelstob Ballroom. The event featured auction lots of wines and spirits from around the globe, luxury travel experiences and "unique treasures" to support children's arts education programs.

For the first time, the auction's catalog was offered online for prebidding. Guests and absentee bidders placed bids via mobile devices until 30 minutes before the live auction began. Chairman **Ted Mandes** welcomed guests while thanking sponsors and longtime supporters. The sold-out evening included a number of signature lots, including

the evening's last and highest single bid, a Louis XIII Le Jeroboam decanter with wooden case, pipette and four signature crystal glasses that sold for \$65,000. Since its inception, the auction's proceeds have helped fund Kravis Center arts education programs such as the S*T*A*R (Students and Teachers Arts Resource) Series, which brings thou-

sands of students during their school day to the Kravis Center each year for diverse performances in theater, dance and music. This season, more than 60,000 children will benefit from the Kravis Center's performing arts education programs.

— ctrivino@
pbdailynews.com



Carolyn and Richard Sloane



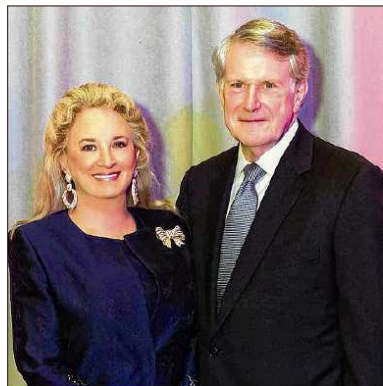
Andy Beckstoffer with Sherri and Mark Carter



Scott and Lindsay Bush



Edward and Jen Dudnyk



Kathryn and Leo Vecellio

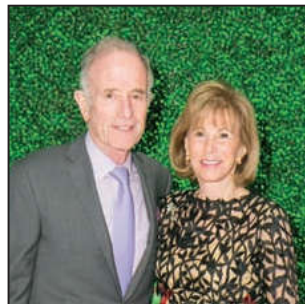


Susan Esson and Patrick Egan

Story by Carla Trivino / Photos by CAPEHART

SOCIETY

Palm Beach Wine Auction, The Kravis Center



1. Barry Berg and Marjorie Berg
 2. Jim Mitchell and Judy Mitchell
 3. Laura Wrightson and David Wrightson
 4. Jeff Sabean and Gina Sabean
 5. Cory Valentine, Diana Valentine, Kristie Bostick and Jim Bostick
 6. Mark Carter, Sherri Carter, Andy Beckstoffer
 7. Bill Wachter and Jill Wachter
 8. Carolyn Sloane and Richard Sloane
 9. Edward Falkenberg and Patricia Falkenberg
 10. Cindy Mandes and Ted Mandes
 11. Elizabeth Rahm and Al Rahm
 12. Mike Bracci and Colleen Bracci
 13. Larry Lewis and Donna Lewis
 14. Hanni Troise and Michael Troise
 15. JoAnna Myers and Stephen Myers
 16. Tuny Page and David Page

PHOTOS BY CAPEHART