

# MAIN EVENT

## High Museum Atlanta Wine Auction

### THE HIGH-LIGHTS

The 2009 High Wine Auction is sure to bring out all the swirlers and sniffers, as well as anyone who appreciates a fine glass of grape and world-class parties. Here's a preview:

**RENEGADE RIESLINGS** Once the cast-offs of the wine world, Rieslings now have new street cred. Pioneering this wine's resurgence is the esteemed Dr. Ernst Loosen who will dive deep into the beguiling variety of Old and New World Rieslings. Expect 13 two-ounce pours of this sweetish nectar and discussion of each. *Premier Tasting Seminars, Fri., March 27, \$100 per person.*

**WINE AND DINE** Limited to 24 guests, the High has orchestrated several spectacular dinners featuring a special chef (think Gerry Klaskala, Kevin Rathbun), guest winemaker, and a private peek into some of Atlanta's most sumptuous homes. New to the roster of chefs this year is Billy Allin of Cakes & Ale, who'll be crafting locally fresh delights along with special guest, former Blackberry Farm chef John Fleer. *Thurs., March 26, Benefactor level tickets, \$350 per person.*

**STELLAR CELLARS** Expect cellar experiences ranging from cave-like Old World ambiance to edgy glass-encased modernistic wine temples on this year's secret cellars tour. Tastings from each cellar are punctuated with a grand finale supper. *March 1, \$250 per person.*



Latour vineyards in Burgundy.

**BLOCK BUSTERS** The 2009 roster of auction block items is super exclusive. The Latour family is offering a private tour of the Louvre, then a visit to Reims to explore Champagne de Venoge, ending with a jaunt into Burgundy to visit Chateau Latour. Or: Craft your own custom barrel of vino and be part of a blending session with winemaker Josh Peoples of Chateau Boswell. Lastly, who wouldn't want to wine, dine and jam at the Kosta Browne winery with the Rathbun brothers in the kitchen and live music provided by Atlanta's hometown rock heroes Collective Soul? **-K.K.B.**



LUSH LIFE From left: Jonata Vineyard; winemaker Celia Maszycek; Blackbird's Cabernet Sauvignon.

## Posh Pours

In homage to the upcoming Leonardo da Vinci exhibit at the High Museum, the 2009 wine auction celebrates "The Genius Inside" the bottle and the kitchen. The #5- rated *Wine Spectator* event boasts heavy star power with more than 60 visiting wine luminaries, including Louis-Fabrice Latour (yes, that Latour of the fabled Burgundian vineyards operating since the 1600s), Beth Nickel of Far Niente, and Steve Reynolds, formerly of Stag's Leap. Here are some posh pours from this year's "Big Finish" (Saturday March 28, \$100 per person): **THE PRIVATE LABEL:** Independent Napa Valley wine maker Celia Maszycek, the genius behind several big-name wines such as Scarecrow

and Rocca, debuts her own label, Corra. "Everyone wants her to make their wines so be sure to get a pour," notes High Museum publicist Nicole Johnson. **THE NEXT CULT CLASSIC:** Atlantan Charles Banks (an original investor in the coveted cult wine Screaming Eagle) brings the lush trappings of another promising cult superstar: a Pinot Noir from his new Santa Ynez winery, Jonata. **SMALL BATCH BEAUTIES:** Blackbird brings a portfolio of luscious Napa Cabernet Sauvignons that impart "Pomerol-inspired elegance." With as few as 400 cases of each blend, don't miss a chance to taste. *March 25-28 at Atlantic Station, Chairs Crystal Cox and Karen Hughes, tickets and info: 404.733.5335. -Katie Kelly Bell*

**IT'S A GAS! DERRING-DO DISHES** Break out the liquid nitrogen and the sous vide equipment! Inspired by da Vinci's scientific explorations, molecular gastronomy is the cuisine du jour for the Wine Auction's gala Champagne de Venoge reception, dinner and silent auction Friday March 27, cooked up by Atlanta top toque Chef Linton Hopkins and a crackerjack team of visiting chefs. Rock 'n' roll pastry whiz Sam Mason of New York's buzzy boite Tailor brings his unconventional wizardry with salty-sweet ingredient marriages like "pork belly, miso butterscotch and artichoke" or "coco-banana ravioli with mustard ice cream" to wake up jaded tastebuds. Young guns Scott Boswell of Stella! in New



Chef Boswell's molecular magic.

Orleans and Sean Brock of McCrady's in Charleston add their own edgy culinary kinetics. *Tickets are \$400 per person for the winter's champagne reception and private auction. Benefactor tickets that also include the molecular gastronomy dinner start at \$2,500. -K.K.B.*