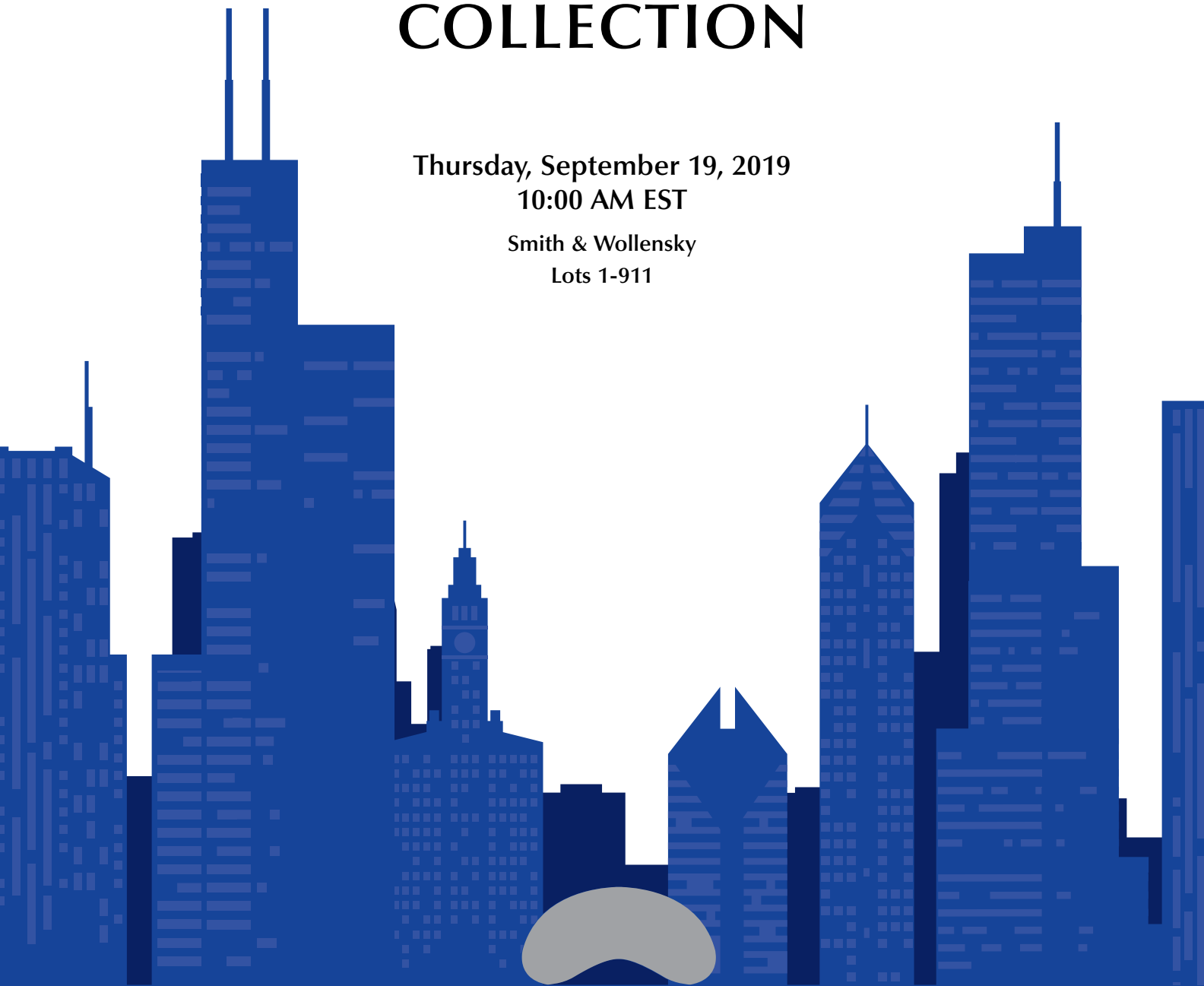


zachys®

THE
WINDY CITY
COLLECTION

Thursday, September 19, 2019
10:00 AM EST

Smith & Wollensky
Lots 1-911





Fine & Rare Wines *featuring* The Windy City Collection

September 19 & 20 at 10:00 AM EST

Day One, The Windy City Collection: Lots 1–911

Day Two, Fine & Rare Wines: Starting at Lot 912

Smith & Wollensky

797 3rd Ave, New York, NY 10022

Sale 1909N321



TAITTINGER

Official Champagne Sponsor

Upcoming Zachys Wine Auctions

October 4 – New York

October 26 – New York

November 22 & 23 – Hong Kong

December 6 & 7 – New York

In addition to the sales listed above, Zachys holds eAuctions monthly. Please see our website zachys.com/auctions for details.



Zachys Consolidated Sea Shipment

Zachys offers FREE consolidated sea shipping between Hong Kong and New York several times a year. Local delivery charges will apply. Please email asia@zachys.com for more information.



Zachys Consolidated Air Shipment

Zachys offers special consolidated air shipping between Hong Kong and New York at a discounted rate of US\$84 per 9L. These containers generally depart three weeks post auction. Local delivery charges will apply. Please email asia@zachys.com for more information.

New York – Washington, DC Consolidated Shipments

Zachys offers FREE temperature-controlled consolidated shipments of wine purchased at Zachys auctions between Zachys New York in White Plains, NY and Zachys DC in Washington, DC. Please contact 914.448.3026 or auction@zachys.com for further information.

Shipment of Spirits

Buyers should be advised there are certain restrictions regarding the shipment of spirits. Clients wishing to ship outside of the U.S. must arrange delivery through their carrier for international shipping. In addition, Zachys is unable to arrange common carrier delivery of hard liquor or spirits outside the state of NY.

★ LIVE ONLINE BIDDING!

In addition to browsing the catalog and placing absentee bids online, now you can get in on the action live from the comfort of your home or office! Visit www.zachys.com/auctions for details.

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ZACHYS NEW YORK

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Smith & Wollensky™



Two New York Mainstays: Zachys Wine Auctions at Smith & Wollensky

During Zachys Wine Auctions at Smith & Wollensky, we are delighted to offer auction guests a sampling of the best of the best of our menu.

September 19 & 20, 2019

10:00 AM: Auction begins

12:00 PM: Lunch is served

The auction lunch will feature our grand shellfish bouquets, fresh salads, and a selection of entrees including: our USDA Prime steaks dry aged and hand butchered on site, Maine lobster, and lemon-pepper chicken, all served with traditional Smith & Wollensky side dishes. Please save room, as dessert will be your choice of our delicious housemade desserts.



Auction lunch is for registered bidders only; advance reservations are required. Complimentary lunch for registered bidders.

We look forward to serving you.

Reservations Required for the Auction Lunch

Registered auction bidders only.

For reservations and pre-registration contact
914.448.3026 or auction@zachys.com.

Smith & Wollensky 49th Street & Third Avenue, New York City



Raiding *the* Reserve Cellar

Zachys is pleased to feature
our new dinner series
Raiding the Reserve Cellar.

These bespoke dinners will provide
guests with rare opportunities
to indulge in comparative tastings
of the greatest wines ever made.

From a DRC Richebourg vertical to
a Château Latour vertical going back
to the 1911 vintage, complete with
President Frédéric Engerer in attendance.
These dinners are always highly sought-
after and very exclusive. We limit each
dinner to 14 guests, so everyone can
fully experience the wines.

Please stay tuned for information
on our fall lineup, which will be
posted on our Zachys tasting page.

Alternatively, you can contact your host
Shoshana Filene for information
(sfilene@zachys.com).

L'INSTANT TAITTINGER

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FAMILY SPIRIT



Photo: Massimo Vitali



CHAMPAGNE
TAITTINGER
Réims

THE
WINDY CITY
COLLECTION



We hope you've had a long and restful summer, busy with family and friends, all while depleting your wine collection! We're back with the first New York sale of the fall 2019 season so you can restock, with a collection from a dear friend of mine based in (you guessed it) Chicago. The Windy City Collector is someone I've known for many years. He's always the life of the party, and wine to him was always something not just to collect, but to share with friends. This isn't a collection of OWCs—it's something better in many ways. It's the collection of a man who drank widely and shared often, a true connoisseur. Though due to new beginnings, it is time to bring the consignment to auction, he can cherish the fact that he has enjoyed nearly every single wine in this sale and that is something special to note. The vast majority of the collection was stored in two custom-built, temperature-and-humidity-controlled subterranean cellars in his home, and the balance was in temperature-controlled professional storage.

Now on to the wines...

We kick things off with 71 lots of claret, including legends like '47 and '59 Latour, and '82 Mouton and Pétrus.

This consignor went deep in Burgundy and the offering is one to impress. The verticals of DRC and Dujac go back 20 years, and touch on many great vintages of that time period: '96s, '09's '10s and more. Loads of Domaine Leroy, including '91 Musigny and '91 Clos de la Roche, follow. There's also a huge swath of Mugneret-Gibourg, Roumier, Rousseau, and Mugnier. But the bidder who spends time with this catalog will be rewarded by producers not as frequently seen in Zachys catalogs: Moreau, Lignier, Machard de Gramont, and others.

In Piedmont, this offering really shines. A few weeks ago, I had the pleasure of tasting four astonishing Italian wines from this collection with my colleagues Jeff and Charles, as well as none other than Daniel Johnnes! 1941 and 1955 Monfortino, as well as '61 Conterno Barolo and '64 Ceretto Barolo Riserva. Did we convert Monsieur La Paulée to a Nebbiolo man? It's possible. The consignor called me right after seeing the tasting with lauded praise on Daniel's instagram! This offering has a stunning collection of rare Baroli not often seen at auction, so make room in your cellar and let the bidding begin!

We're thrilled to be able to kick off the fall season in NY with this stunning single-owner offering. If you have any questions about the lots in this auction please don't hesitate to email me or my team of specialists. And of course as always RSVP at Auction@Zachys.com and leave bids at Bid@Zachys.com.



See you in the sale room!

Jamie Pollack
Global Managing Director