

Nelson
Atkins
MUSEUM OF ART

ShuttleCork

20

25



Presented by:

BANK OF AMERICA



Hello, Friends,

A hearty welcome to ShuttleCork 2025!

We gather tonight to celebrate food, wine, and the success of the museum's biggest annual fundraiser, as well as contemplate the exciting future that lies ahead as we reimagine our existing galleries and make plans for new amenities. Your loyalty and philanthropy are the reason this is possible. Our education and community programs are central to our mission, and it is through your generosity that we are able to dream about a future that will welcome even more guests into our galleries and classrooms.

I recognize that the festive evening ahead of us is the result of many hours of hard work, tenacity, and vision spearheaded once again by our fabulous co-chairs, Mary Bloch and Mark O'Connell. Year-after-year their diligence and attention to detail have come together to again craft a magnificent event, and they have my deepest gratitude. Mary has been at the helm of ShuttleCork since the very beginning (can it be 12 years ago??), and Mark is also a member of the museum's Board of Trustees. Mary, Mark, and their entire committee have spent countless hours making sure each detail of this incredible fundraiser is perfection. Tonight, we celebrate their hard work.

We usher in a quirky new addition to ShuttleCork 2025 with our little friend Corky, a capricious character whose whimsical design matches the fun of this fantastic evening. We thought Corky uniquely captured the unexpected delights that await you.

It is now time to sample fine wines and tasty bites before raising your paddles high and often under the big tent. Remember that each dollar raised goes directly to furthering and expanding our mission, so please be generous. I am extremely grateful to all of you for your steadfast support of the museum and its programs.

I toast each of you!

¡Salud!

Julían **Julían
Zugazagoitia**





Welcome to ShuttleCork

We are so proud to once again welcome you to the premiere fundraising event in Kansas City! From its relatively small beginnings, ShuttleCork has quickly and amazingly grown into a multiday powerhouse fundraiser that has raised more than \$14 million for educational programs at the Nelson-Atkins.

There are many sumptuous treats to savor this evening: the finest wine, delectable nibbles, and world-class art. We offer a special thanks to co-founder and former co-chair Paul DeBruce, as well as former co-chair Greg Maday. Their creativity and enthusiasm profoundly paved the way for us and remains an inspiration. We are filled with gratitude that they both continue to be fully engaged and passionate about ShuttleCork.

The sparkling evening we are about to enjoy would not be possible without our fabulous corporate sponsors, in particular Bank of America, which has generously been our Presenting Sponsor since ShuttleCork began 12 years ago. We are also profoundly grateful to each and every committee member, along with the many others who have worked so hard to create this unique and fun evening. Sincere thanks to the Winemaker Dinner hosts who opened their homes and their hearts to this important cause.

We carefully compiled the exclusive offerings on the following pages to pique your interest. Make special note when the auctioneer announces Fund-A-Need and know that your support helps the museum serve thousands of schoolchildren each year with programs and events. Please be generous!

Finally, our heartfelt gratitude to all of you who so passionately support ShuttleCork and the Nelson-Atkins. This evening would not be possible without you.

Cheers,

**Mary
Bloch**

Co-Founder ShuttleCork,
Co-Chair ShuttleCork

**Mark
O'Connell**

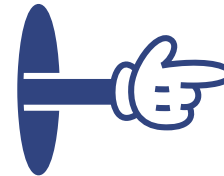
Co-Chair ShuttleCork

**Raise your
glass —
& your paddle
— in support
of *fine art*.**



Evening Two / Friday, May 2

**Grand Tasting
/ 5:30–7:30pm**



**Welcome Remarks
/ 7:45pm**

**Live Auction
/ 8:00–9:00pm**



**After Dark
/ 9:00–11:30pm**

Honored Vintners

SHUTTLECORK HONORED VINTNERS 2025

Shari & Garen Staglin

We are thrilled to announce Shari and Garen Staglin as 2025's ShuttleCork Honored Vintners.

Over four decades, the Staglins have transformed their 70-acre, organically farmed Napa Valley ranch into an elite producer of world-class wines. Today, Staglin Family Vineyard stands as the pinnacle of excellence.

But we celebrate the Staglins for more than just their winemaking. The motto of Staglin Family Vineyard is "great wine for great causes" and through its operation and their leadership and support, the Staglins have indeed lived up to that philosophy.

Their focus on brain health research, resulting from their son Brandon's early onset of schizophrenia, has earned them the reputation as the "first family" of philanthropy for brain health. Shari and Garen are founders of several leading organizations in the quest to find accelerated cures for all brain disorders through cutting edge research as well as reduce stigma and discrimination.

Together with donations of their wines and chairing of charitable campaigns, the Staglins have raised a total of \$1.2 billion, making them one of the most philanthropic leaders in the wine industry.

Their remarkable generosity extends even to this year's Live Auction, to which they've generously donated the once-in-a-lifetime Best of Italy lot (page 38).

Please join us in raising our glasses to this remarkable couple, Shari and Garen Staglin.



Thank you for another year of revelry. Cheers to you.

Thank you to our wonderful sponsors:

Presented by:

BANK OF AMERICA 

Grand Sponsor

MARINER

Premier Sponsors



1 **Nebuchadnezzar Level** **\$50,000+**

Mary & Tom Bloch/Bloch
Family Foundation

David Booth

Linda Woodsmall-DeBruce &
Paul DeBruce

Shirley & Barnett Helzberg

Marny & John Sherman

2 **Balthazar Level** **\$25,000+**

Evelyn Craft Belger
& Richard Belger

Nancy & Rick Green

Gretchen Calhoun
& Neil Karbank

10

3 **Jeroboam Level** **\$10,000+**

Phyliss & Robert Bernstein

Shelley & Tom Cartmell

Timothy Cook

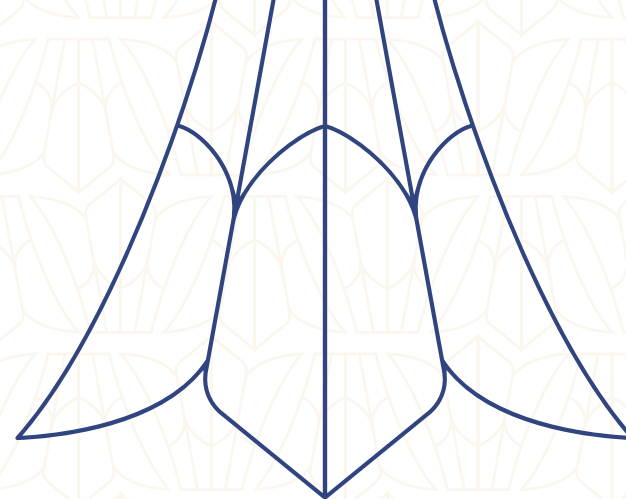
Christy & Bill Gautreaux

Mary Holcomb & Mark Schulte

Megan & Dave Leathers

Lynne & Mark O'Connell

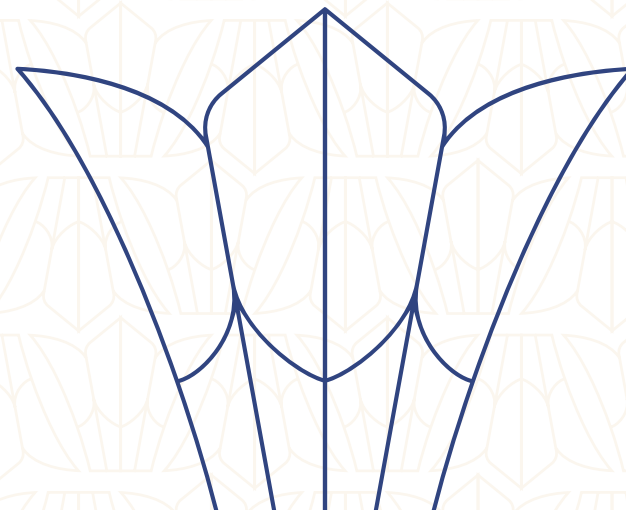
Represents contributions made by March 28, 2025



**Many thanks to
our *benefactors*.**



11



ShuttleCork 2025

Committee



**Mary
Bloch**

12



**Mark
O'Connell**

Robert Aschentrop
Lauren Atterbury
Dan Blegen
Fred Coulson
Lucy Coulson
Aaron Decker
Tom Freeman
Lauren Goldberg
Ross Jackson
Lindsay Johnson
Margaret Jones
Brannon Loffi
Korb Maxwell
Joanna Posten
Michael Pragman
Kate Sachse
Eric Westphal

Evening One / Thursday, May 1 Winemaker Dinners

1. HOSTS
Rita & Victor Cosentino,
Leawood, Kansas

CHEF
Jeff Workman, TAILLEUR

WINERY ONE
Mending Wall

WINERY TWO
Staglin

2. HOSTS
Christine & Chris Egan
Kansas City, Missouri

CHEF
Charles d'Ablaing,
J. Rieger & Co.

WINERY ONE
The Mascot

WINERY TWO
Zakin

3. HOSTS
Amy & Jeff Hargroves
Kansas City, Missouri

CHEF
Romain Monnoyeur,
Westport Cafe

WINERY ONE
DuMOL

WINERY TWO
Spottswode

4. HOSTS
Susan & Tom Jones
Mission Hills, Kansas

CHEF
Ted Habiger,
Oil on Linen & Room 39

WINERY ONE
Roy Estate

WINERY TWO
Tor

5. HOSTS
Carrie & Casey McLiney
Kansas City, Missouri

CHEF
Ryan Brazeal, Novel

WINERY ONE
The Debate

WINERY TWO
Knights Bridge

6. HOSTS
Jo Marie Scaglia
Mission Woods, Kansas

CHEF
Michael Smith,
Farina & Extra Virgin

WINERY ONE
Cardinale

WINERY TWO
Cliff Lede

13

Evening Two / Friday, May 2

Grand Tasting & Auction

Thank you to the following partners for their generosity



Meet our Auctioneer

16



Greg Quiroga

Stellar Fundraising Auctions



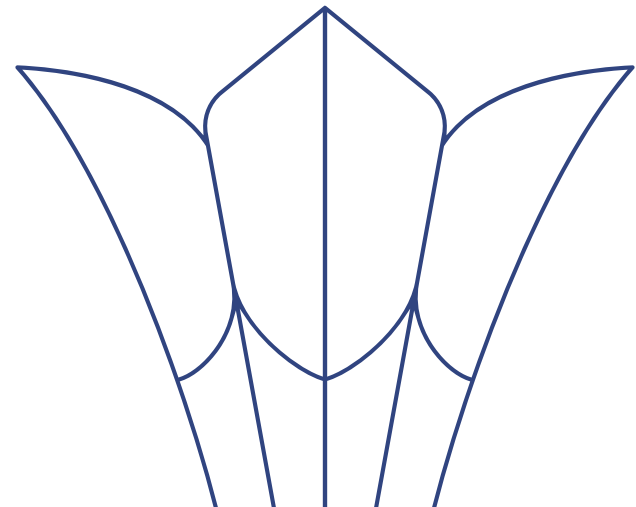
Greg Quiroga is our auctioneer tonight, and he is excited to be back at the Nelson-Atkins for his tenth Shuttlecork! Greg makes the auction fun and entertaining, while helping us raise as much as possible for the museum's art education and community programs.

Based in San Francisco, Greg has been conducting fundraising auctions for non-profit organizations across the United States since 2004. His company works with over 100 nonprofits, schools, foundations, arts organizations, and charities to help raise tens of millions of dollars a year.

Known for his passion, wit, and the rhythm he brings to his craft, Greg makes fundraising auctions heartfelt fun. "Every bid tonight is an act of support for the Nelson-Atkins and art education in Kansas City," says Greg, "I'm honored to be the conduit for that generosity."

The founder of Stellar Fundraising Auctions (StellarSF.com), Greg and his wife live in San Francisco with their dog, Loki.

17





Conditions of Purchase

AUCTION PROCEDURES

1. Neither the Nelson Gallery Foundation wine auction nor Greg Quiroga ("The Auctioneer") are responsible for the accuracy of the descriptions of auction lots contained in the catalog. The descriptions incorporate, in some instances, materials or descriptions furnished by donors. In particular, prospective bidders should inspect wines prior to bidding and make their own judgment with reference to the quality and value of such wines.
2. Any trips or events comprising all or part of an auction lot shall, unless otherwise specified in the catalog description, be subject to convenient scheduling by the lot donors and the successful bidder. In addition, unless otherwise specified, purchasers of events are expected to schedule the event to occur within twelve months of the Auction. Attention: Some trips and events are date specific and cannot be rescheduled. Purchasers may not transfer or resell events or trip lots.
3. All wine is sold on an "as-is" basis, and neither the Nelson Gallery Foundation wine auction nor The Auctioneer make any express or implied warranty or representation of any kind or nature with respect to any property included in an auction lot.
4. The Auctioneer shall have the absolute right to withdraw any auction lot, reject any auction bid, resolve any dispute with reference to any auction lot or any bid on any auction lot at any time before the fall of the hammer. No bid is valid unless acknowledged as such by The Auctioneer.
5. All wines sold at the Nelson Gallery Foundation wine auction are subject to the provisions of Missouri law and the regulations of the Missouri Department of Revenue.
6. Any property may be withdrawn by The Auctioneer or the Nelson Gallery Foundation wine auction at any time before the actual sale without any liability therefore.
7. The Auctioneer and the Nelson Gallery Foundation wine auction reserve the right to reject a bid from any bidder. The highest bidder acknowledged by The Auctioneer shall be the purchaser. In the event of any dispute between bidders, The Auctioneer shall have sole and final discretion either to determine the successful bidder and resell the item in dispute. If any dispute arises after the sale, the Nelson Gallery Foundation wine auction's records shall be conclusive in all respects.

TAX APPLICABILITY

Purchasers shall be required to pay all state and local retail sales taxes applicable on the date of sale. As a general rule, the Missouri sales tax shall apply to the full purchase price of all items included in auction lots but not to prices paid for trips or private events. All payments for auction lots shall be made to the Nelson Gallery Foundation. The Nelson Gallery Foundation is classified as a tax-exempt corporation under Internal Revenue Code Section 501(c)(3). Bidders may be entitled to deduct a portion of their payments for auction lots as a charitable contribution, but each bidder should consult her or his attorney or tax advisor regarding such deductibility for state or federal income tax purposes. The Nelson Gallery Foundation will provide documentation as required by law following the auction.

PAYMENT AND PICKUP

1. Arrangements for payment for all auction lots shall be made following the conclusion of the Live Auction and confirmed before pick-up.
2. All payments must be made by cashier's or certified check, or by Visa, MasterCard, or American Express. Company or personal checks will be accepted only upon submission of identification and credit responsibility satisfactory to the representative of the Nelson Gallery Foundation wine auction responsible for accepting payment.
3. Payment for separate lots under one bidder number may be combined.
4. The Nelson Gallery Foundation shall not be responsible for any lots left at the auction site.
5. Payments will be processed to the card registered with Computerized Auction Clerical Services on the Monday following the auction. For special circumstances, please email shuttlecork@nelson-atkins.org

LOT REMOVAL

Lots purchased at the auction must be picked up and removed by successful bidders following payment. Please contact shuttlecork@nelson-atkins.org to arrange pick-up.

01 Auction Lot

Opening Bid - \$2,500



Prime Delivery

Win this lot to bring the tastes of the ocean tableside! The lucky bidder will enjoy two elaborate seafood towers from the nationally acclaimed Kansas City restaurant Ocean Prime, served right to your ShuttleCork table alongside a special magnum of 1996 Jacquesson (Blanc de Blanc).

INCLUDES

- 2 gourmet seafood towers from Ocean Prime
- 1996 Jacquesson Champagne (1.5 L)



20



21



02 Auction Lot Opening Bid - \$3,500



Women Winemakers

Celebrate the remarkable contributions of women in the wine industry with this exceptional collection that showcases their passion, creativity, and expertise. Each bottle reflects the artistry of its maker, offering a one-of-a-kind tasting experience. This lot invites you to recognize how these influential leaders excel in a traditionally male-dominated field, demonstrating hard work and innovation in shaping the industry's future. Raise a glass to their achievements and enjoy this journey through extraordinary wines!

INCLUDES

- 2018 Almacerro Estate Vineyard Cabernet Sauvignon
- 2011 Bryant Family Cabernet Sauvignon, Napa Valley
- 2013 Caballus Pinot Noir, Napa Valley
- 2013 Caballus Pinot Noir, Napa Valley (Signed)
- 2016 Colgin Cabernet Sauvignon, Napa Valley
- 2012 Corison Kronos Cabernet Sauvignon, Napa Valley (1.5L)
- 2013 Corison Kronos Cabernet Sauvignon, Napa Valley (1.5L)
- 2008 Corliss Cabernet Sauvignon, Columbia Valley (3 bottles)
- 2009 Corliss Cabernet Sauvignon, Columbia Valley (3 bottles)
- 2009 Corliss Meritage, Columbia Valley (3 bottles)
- 2010 Corra Cabernet Sauvignon, Napa Valley (3 bottles)
- 2017 Fearless Grenache, California (3 bottles)
- 2016 Gargiulo Vineyards Cabernet Sauvignon, Oakville (3 bottles)
- 2019 Keplinger Syrah, Napa Valley (3 bottles)
- 2020 L'Aventure Optimus Red Blend, Paso Robles
- 2012 Marcassin Vineyard Pinot Noir, Sonoma Coast
- 2021 Pride Mountain Reserve Cabernet Sauvignon, Napa/Sonoma
- 2017 Raen Pinot Noir, Sonoma Coast
- 2020 Raen Chardonnay Fort Ross-Seaview
- 2016 Realm Cellars Red Blend, Napa Valley
- 2012 Scarecrow Cabernet Sauvignon, Rutherford
- 2013 Spottswode Cabernet Sauvignon, St. Helena
- 2019 Spottswode Cabernet Sauvignon, St. Helena (3 bottles)
- 2021 Spottswode Cabernet Sauvignon, St. Helena



Donated by Almacerro Vineyards, Tim Cook, Denise & Mark Dudenhoeffer, Molly & Tom Freeman, Deanna & Greg Graves, Diane & Dan Hesse, Kelly & Ron Lockton, Tracy & David Lockton, Kristin & Korb Maxwell, Lynne & Mark O'Connell, and Jane & Josh Sosland

03

Auction Lot

Opening Bid - \$5,000



The Restaurant at 1900 — Bubbles and Caviar

Chef Linda Duerr and her skillful team will provide an exclusive four-course meal, complete with special wines that focus on and elevate the evening's star-of-show: caviar! Come experience a world-class dinner and hospitality in the beautiful private dining room at The Restaurant at 1900. Nominated for multiple James Beard Awards since its opening in 2018 (Best Chef Midwest two times, Outstanding Hospitality), The Restaurant at 1900 is Kansas City's premier establishment for fine, yet fun, dining. With a talented chef at the helm and fabulous wines and caviar, this dinner is not to be missed.

INCLUDES

- Mutually agreeable date
- Experience for 10 people
- NV Billecart-Salmon-Champagne Brut Rose
- 2020 DuMOL Highland Divide Chardonnay
- Krug MV Champagne
- 2008 Scarecrow M. Etain Cabernet Sauvignon
- 2012 Scarecrow M. Etain Cabernet Sauvignon
- 2011 Vérité Le Desir

Donated by The Restaurant at 1900



04

Auction Lot

Opening Bid - \$5,000



Sheer Magnitude

This lot's winner will receive more than a dozen magnums from ShuttleCork 2025 vintners. Perfect for your next dinner party or wine tasting, this package features a variety of tasty treasures from the nation's leading innovators in winemaking. Don't leave ShuttleCork without this momentous souvenir.

**A PRINTED INSERT LISTING WINES FOR THIS LOT
WILL BE PROVIDED ON FRIDAY, MAY 2**

26



27

05

Auction Lot

Opening Bid - \$9,000



Valley VIP

This experience for three couples offers two full days of wine tasting in Alexander and Napa valleys — and a three-night stay at Cardinale Estate's serene stone villa. A taste of what you can expect:

THE CARDINALE ESTATE EXPERIENCE

Enjoy wine, cuisine, and accommodations on Cardinale's gorgeous estate, a beacon of Napa Valley elegance. In addition to lunch and a tasting, you'll have access to the estate's concierge for additional itinerary support.

VISIT TO SPIRE COLLECTION

Delve into Spire Collection's portfolio of luxury wines spanning continents and generations.

LUNCH AND TASTING AT VÉRITÉ WINERY

Indulge in an exclusive lunch and tasting at the celebrated Vérité Winery, nestled in the heart of Sonoma County.

MOUNTAINSIDE TOUR AT STONESTREET ESTATE VINEYARDS

Embark on a high-altitude adventure through Stonestreet's remarkable vineyards, complete with breathtaking mountain views and unparalleled wine perfection.

TASTING OF THE DEBATE AND LUNCH AT CHARTER OAK

The Debate showcases Napa Valley's finest single-vineyard Cabernet Sauvignon. Enjoy a tasting paired with a lunch at St. Helena's The Charter Oak.

LIBRARY TASTING AT ELUSA WINERY

After a private tour, enjoy a relaxing — and comprehensive — tasting from Elusa's exclusive library vintages.



DECADES EXPERIENCE AT FREEMARK ABBEY

Enjoy rare access to 30 years of winemaking from the award-winning cellar of Freemark Abbey, one of the region's first Cabernet producers.

LUNCH AT ROY ESTATE

Venture into the Vaca Mountains for a farm-to-table lunch experience at Roy Estate, crafted by estate chef Tom Stafford.

VIP TOUR OF ZAKIN ESTATE

Get a taste for Zakin Estate's world-class winemaking in this private tour of their breathtaking estate on Howell Mountain.

INCLUDES

- Mutually agreeable date
- Three-night stay
- Accommodations at the Cardinale Villa in Oakdale
- Private tours and tastings at Spire Collection, Elusa Winery, Freemark Abbey Winery, Stonestreet Winery, Vérité Winery, and Zakin Winery
- Farm-to-table meal by Chef Tom Stafford of Roy Estates and lunch at The Charter Oak
- 2013 Cardinale Cabernet Sauvignon (3L)
- Experience for 6 guests

Donated by The Debate Wines, Elusa Winery, Jackson Family Wines, Roy Estate, and Zakin Wines

06

Auction Lot

Opening Bid - \$1,500



Raid the ShuttleCork Cellar

Tap into the ShuttleCork Cellar to taste great wines and enjoy small plates at Three Light courtesy of Chef Carlos Mortera. After more than two decades of consulting on restaurant openings, crafting menus, and developing his own unique concepts, Chef Mortera has redefined industry standards as the owner of Golden Brown catering. Dedicated to sourcing innovative ingredients, delightful flavor profiles, and a deep connection to his Mexican heritage, Chef Mortera balances the familiar with the extraordinary.

Indulge in this collection of storied wines from ShuttleCork's most esteemed vintners. Names like Bryant Family Vineyards, Katherine Hall, J. Wheeler, Melka, Phifer Pavitt, and Tor headline this exclusive lot.

30

INCLUDES

- Tuesday, September 16, 2025
- Small plates at Three Light
- Experience for 20 couples
- Buy-in at \$1,500 per couple

Donated by Christine & Dan Blegen



31



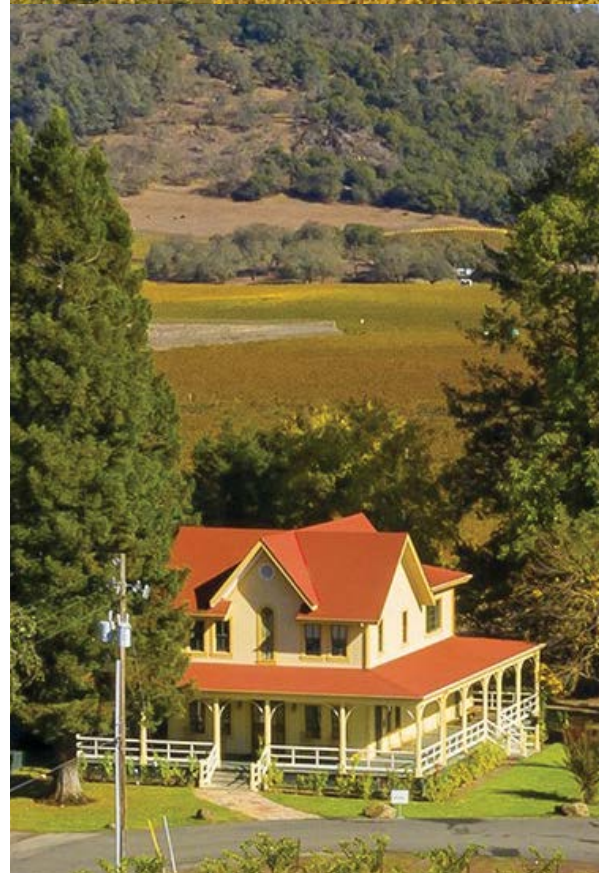
Beckstoffer Legends

Few names carry as much weight in Napa Valley as Andy Beckstoffer, and this lot is a tribute to the legendary vineyards that have shaped some of the region's most sought-after wines. Sourced from iconic sites—including To Kalon, Dr. Crane, Las Piedras, Georges III, and Missouri Hopper—this collection brings together top producers who have mastered the art of expressing these world-class terroirs. Power, elegance, and pedigree define this lineup, making it a must-have for collectors and Napa enthusiasts alike.

INCLUDES

- 2013 Alpha Omega Cabernet Sauvignon, Georges III Vineyard
- 2015 B Cellars Cabernet Sauvignon, Georges III Vineyard (3 bottles)
- 2016 B Cellars Cabernet Sauvignon, George III Vineyard
- 2015 B Cellars Cabernet Sauvignon, To Kalon Vineyard
- 2016 B Cellars Cabernet Sauvignon, To Kalon Vineyard
- 2021 J.H. Wheeler Farms Cabernet Sauvignon, Missouri Hopper Vineyard
- 2010 Paul Hobbs Cabernet Sauvignon, Dr. Crane Vineyard (3 bottles)
- 2018 Paul Hobbs Cabernet Sauvignon, Dr. Crane Vineyard
- 2018 Paul Hobbs Cabernet Sauvignon, Las Piedras Vineyard
- 2010 Paul Hobbs Cabernet Sauvignon, Las Piedras Vineyard (3 bottles)
- 2013 Schrader 'CCS' Cabernet Sauvignon, To Kalon Vineyard
- 2010 Schrader 'Old Sparky' Cabernet Sauvignon, To Kalon Vineyard (1.5L)
- 2017 Tor Cabernet Sauvignon, To Kalon Vineyard (2 bottles)
- 2018 Tor Cabernet Sauvignon, To Kalon Vineyard

Donated by Stephanie & Robert Aschentrop, Mary & Tom Bloch, Denise & Mark Dudenhoeffer, Molly & Tom Freeman, Deanna & Greg Graves, Diane & Dan Hesse, Tracy & David Lockton, and Jane & Josh Sosland



08

Auction Lot

Opening Bid - \$8,500



Cloister Gallery Dinner

Fourteen couples are invited to enjoy an exceptional dinner in one of the most revered galleries of the Nelson-Atkins, the 14th-century French Cloister. Award-winning Chef Philip Tessier will prepare an elegant meal to match the surroundings. The evening's visiting vintner is Samantha Rudd of Rudd Estates, who will personally pair the meal with the estates' exquisite and highly acclaimed wines.

This is the final year this lot will take place in the Cloister gallery. Don't miss your opportunity to participate in this one-of-a-kind experience.

ABOUT RUDD ESTATE

Founded in 1996, Rudd Estate is a multigenerational winery handcrafting small production wines that reflect the ultimate expression of its world-class terroir. Carrying on the uncompromising dedication of her father and the estate's founder, Leslie Rudd, Samantha has committed to improving the land, the wine, and the lives of people in the Napa Valley.

ABOUT CHEF PHILIP TESSIER

Philip Tessier is an award-winning chef, author, coach, and culinary partner. He was the first American chef to ever place on the podium at the prestigious Bocuse d'Or competition and has worked at some of the world's most renowned restaurants, including Le Moulin de Mougins, Le Bernadin, Per Se, Bouchon, and The French Laundry.

INCLUDES

- Saturday, November 8, 2025
- Each couple receives one bottle of 2021 Rudd Oakville Estate Samantha's Cabernet Sauvignon, signed by Samantha Rudd — our guest vintner!
- Experience for 14 couples
- Buy-in at \$8,500 per couple

Donated by Rudd Estate and Philip Tessier



09

Auction Lot

Opening Bid - \$4,000



Italian Superstars

Embark on a journey through Italy's legendary wine regions with this exceptional collection of truly iconic wines. Experience the bold character of Bolgheri Sassicaia, celebrated worldwide as a benchmark for quality and elegance, and savor the refinement of Gaja Barbaresco, where the revered Nebbiolo grape reaches its pinnacle. Delve into the complexity of Brunello di Montalcino, renowned for its ability to develop beautifully over time, producing some of the most sought-after wines in the world. This lot not only captures the essence of Italian winemaking but also invites you to raise a glass to the timeless legacy of Italy's most esteemed producers.

INCLUDES

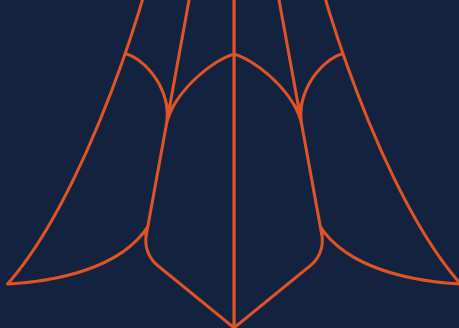
- 2015 Casanova di Neri Cerretalto Brunello di Montalcino
- 2010 Castello Banfi Brunello di Montalcino
- 2010 Ciacci Piccolomini d'Aragona – Brunello di Montalcino
- 2010 Collosorbo Brunello di Montalcino
- 1989 Gaja Sori Tildin Barbaresco (1.5L)
- 2017 Poliziano Rosso Di Montepulciano (3 bottles)
- 2010 Talenti Brunello di Montalcino
- 2014 Tenuta Caparzo Brunello di Montalcino (3 bottles)
- 2006 Tenuta dell'Ornellaia Bolgheri Superiore Ornellaia (2 bottles)
- 2010 Tenuta San Guido Bolgheri Sassicaia
- 2011 Tenute Silvio Nardi Brunello Di Montalcino (3 bottles)
- 1990 Tignanello Toscana
- 2008 Poggio di Sotto Brunello Di Montalcino
- 2016 Val di Suga Vigna Spuntali Brunello di Montalcino (2 bottles)

Donated by Molly & Tom Freeman, Maggie & Michael Garozzo, Kelly & Ron Lockton, Kristin & Korb Maxwell, Lynne & Mark O'Connell, Osteria Il Centro, The River Club, and Jane & Josh Sosland



10 Auction Lot

Opening Bid - \$75,000



The Best of Italy

In one of the auction's most exquisite lots, four guests will join Shari and Garen Staglin for a staggering seven days among the best Italy has to offer.

GEMS OF MILAN

Your trip begins with a luxurious two-night stay at the five-star Portrait Hotel in Milan. During your time in Milan, you'll explore priceless cultural gems, including behind-the-scenes tours of Leonardo da Vinci's The Last Supper and the La Scala Opera as well as a private presentation of Pomellato's lustrous jewelry creations within their exceptional new showroom.



38

PURE PIEDMONT

From Milan, you'll venture into Italy's wine capital of Piedmont for a three-night stay in Relais Le Rocche, a five-star property with breathtaking views. Led by globally renowned wine educator and sommelier DLynn Proctor, you'll experience the best of Barolo and Barbaresco and meet the region's finest producers.

A trip to Piedmont must include remarkable cuisine, including white truffles (in the late fall season). We will arrange a truffle excursion, weather and season permitting, and regardless will enjoy lunches and dinners accompanied by library wines of the region.

MADE IN MODENA

On day six, you'll depart for the Maserati factory in Modena, where company executives will guide you through one of their most advanced production facilities. Lunch will be at the Panini Museum, home to Maserati's original factory collection of race cars and one of the finest producers of Parmigiano Reggiano organic cheese. You will also visit the Modenese, the 15 families who hand craft the finest balsamic vinegar in the world.

More than just a trip, this is a one-of-a-kind opportunity to explore historic sites and experience Italy like few others can.



39

INCLUDES

- Mutually agreeable dates
- Seven-day experience
- Round-trip business class airfare to Milan, Italy
- Accommodations for six nights
- Daily meals and gratuity included
- Take-home gifts include a vertical of the very rare Stagliano Sangiovese

Donated by Sheri & Garin Staglin and Pomellato

11

Auction Lot

Opening Bid - \$2,500



Evening at the River Club

Hosted high above the Kansas and Missouri rivers in the exclusive River Club, this exquisite dinner features world-class cuisine, West Coast wines, and the unparalleled company of 15 couples. The private meal will be crafted by Chef Jos van Hengel, paired with wines from DuMOL and Perchance Estates.

ABOUT CHEF JOS VAN HENGEL

Originally from the Netherlands, Chef van Hengel refined his culinary prowess in some of the world's top kitchens, including Michelin-starred Parkheuvel in Rotterdam, Netherlands and Alinea in Chicago. His world travels have inspired his distinctive and modern approach to fine dining at The River Club.

ABOUT DUMOL

For many, DuMOL is the pinnacle of what the Russian River Valley has to offer. Although single vineyard Chardonnay, Pinot Noir, and Syrah have been the focus over the last three decades, their Napa Valley Cabernet Sauvignon is emerging as a worthy contender.

ABOUT PERCHANCE ESTATES

The family-owned Perchance Estates has quickly risen in profile, earning a reputation as a premier Napa Valley winemaker. Grounded in decades of experience, Perchance crafts acclaimed Cabernet Sauvignon rooted in the historic Beckstoffer Vineyard Georges III vineyards.

INCLUDES

- Saturday, October 4, 2025
- Experience for 15 couples
- Buy-in at \$2,500 per couple

Donated by DuMOL and Perchance Estates



41



12 Auction Lot



Fund-A-Need

SUPPORTING ART EDUCATION IN KANSAS CITY

Since its inception, ShuttleCork has raised more than \$14 million to provide high-quality education and art materials at the Nelson-Atkins. In that time, more than 1.5 million students, youth, teens, adults, families, and educators have been served by the museum's Learning & Engagement Division — and supported directly by the generosity of ShuttleCork donors like you.

The need is great. But with your help, we can grow these figures and forge even stronger connections to our community. Your gift allows the Nelson-Atkins to continue our mission of education started nearly a century ago — to engage, excite, and enlighten tens of thousands of schoolchildren annually.

ESTIMATED IMPACT AT A GLANCE

- 500,000+ GUESTS welcomed to the museum
- 32,000+ COMMUNITY members attended cultural festivals
- 17,000+ STUDENTS served through tours, workshops, incentive grants, and other programs
- 2,000 EDUCATORS served through teacher programs



13 Auction Lot

Opening Bid - \$6,000



Instant Cellar

Be the envy of your wine-loving friends! Win this lot to receive roughly 70 bottles of wine and claim one of Kansas City's most coveted cellars. This unique bottle collection is sourced from our Thursday Winemaker Dinner attendees, so you know it comes from those with only the most refined taste in wine.

**A PRINTED INSERT LISTING WINES FOR THIS LOT
WILL BE PROVIDED ON FRIDAY, MAY 2**

44



45

14

Auction Lot

Opening Bid - \$5,000



Notes of Napa

Dana & Rich Reda welcome up to 10 people into their elegant Mission Hills home. With their lovely co-hosts Lynne & Terry O'Leary, they'll host a fabulous evening of food, wine — and musical surprises.

Visiting Napa Valley vintner Jeff Gargiulo will personally curate a spectacular menu of wines courtesy of his own Gargiulo Vineyards. These offerings will be paired with a menu crafted, with your input, by James Beard award-winner Michael Smith, Executive Chef and Owner of restaurants Farina and Extra Virgin. Expect these delicacies and more at this intimate evening in a spectacular home.

INCLUDES

- Mutually agreeable date (excludes August, September, and December)
- Experience for 10 people



15

Auction Lot

Opening Bid - \$8,000



Paso Robles Retreat

Roam California's Paso Robles wine country in this unforgettable three-night stay for six. With accommodations in PIUS Wines' luxurious guest house, you'll experience the best the region has to offer. Here's a taste:

PIUS WINES

Immerse yourself in the premier winemaking of PIUS Wines, where each bottle holds a story waiting to unfold. You'll explore the winemakers' roots-up philosophy and savor a curated flight of limited-production wines.

BOOKER: CAVE LOUNGE EXPERIENCE

After making wine with Saxum's Justin Smith and L'Aventure Wines' Stephan Asseo, Eric and Lisa Jensen decided it was time to create their own expression with Booker Vineyard. Today, the estate vineyard is regenerative organic certified and produces a myriad of Rhône style wines.

L'AVENTURE: THE LIBRARY FLIGHT EXPERIENCE

The Library experience offers a private guided tasting of estate wines from both past and current vintages. Inside newly expanded caves, learn the nuances of vintage variation, wine aging, and L'Aventure's unique blending philosophy.

TURLEY WINE CELLARS: FOCUS TASTING

With a commitment to organic farming and minimal intervention, Turley Wine Cellars captures the essences of historic vineyards across California. In this focus tasting, you'll explore the depth and nuance that Turley has come to embody — a vibrant tribute to California's rich winemaking heritage.

TRUSS WINES

Indulge in an unforgettable wine experience with an exclusive private tasting at TRUSS Wines. This intimate session offers a rare opportunity to explore the artistry behind TRUSS' handcrafted, terroir-driven wines.



AUSTIN HOPE

Behind the glass at the Hope on Park Sidewalk Bar is Creative Space, where the vibes are as incomparable as the wines. Here, you will step into unexpected luxury and enjoy Austin Hope-exclusive experiences, curated just for you.

INCLUDES

- Mutually agreeable date
- Three-night stay at PIUS Wines guest house
- Lunch at Grassy Bay Oyster Co. and dinner at Michelin Star restaurant Les Petite Canailles
- Experience for six guests

Donated by Austin Hope, Booker Wines, L'Aventure Winery, PIUS Wines, TRUSS Wines, and Turley Wine Cellars

16

Auction Lot

Opening Bid - \$10,000



A Chair at the Table

Have you longed to be transported directly into the inner workings of the Nelson-Atkins? In what may be its only ShuttleCork appearance — and limited to just 10 couples — this new lot promises behind-the-scenes museum access many have dreamed of and few will ever experience.

After an intimate tour of the Chinese Temple Room, you'll gather for a private presentation by the museum's incomparable curators. There, they will present works of art that have yet to be acquired nor seen by even the Nelson-Atkins Committee on Collections. You'll be invited to evaluate the art and share your thoughts about each work. The curators and director will consider your insights and present them to the committee, potentially influencing eventual acquisitions.

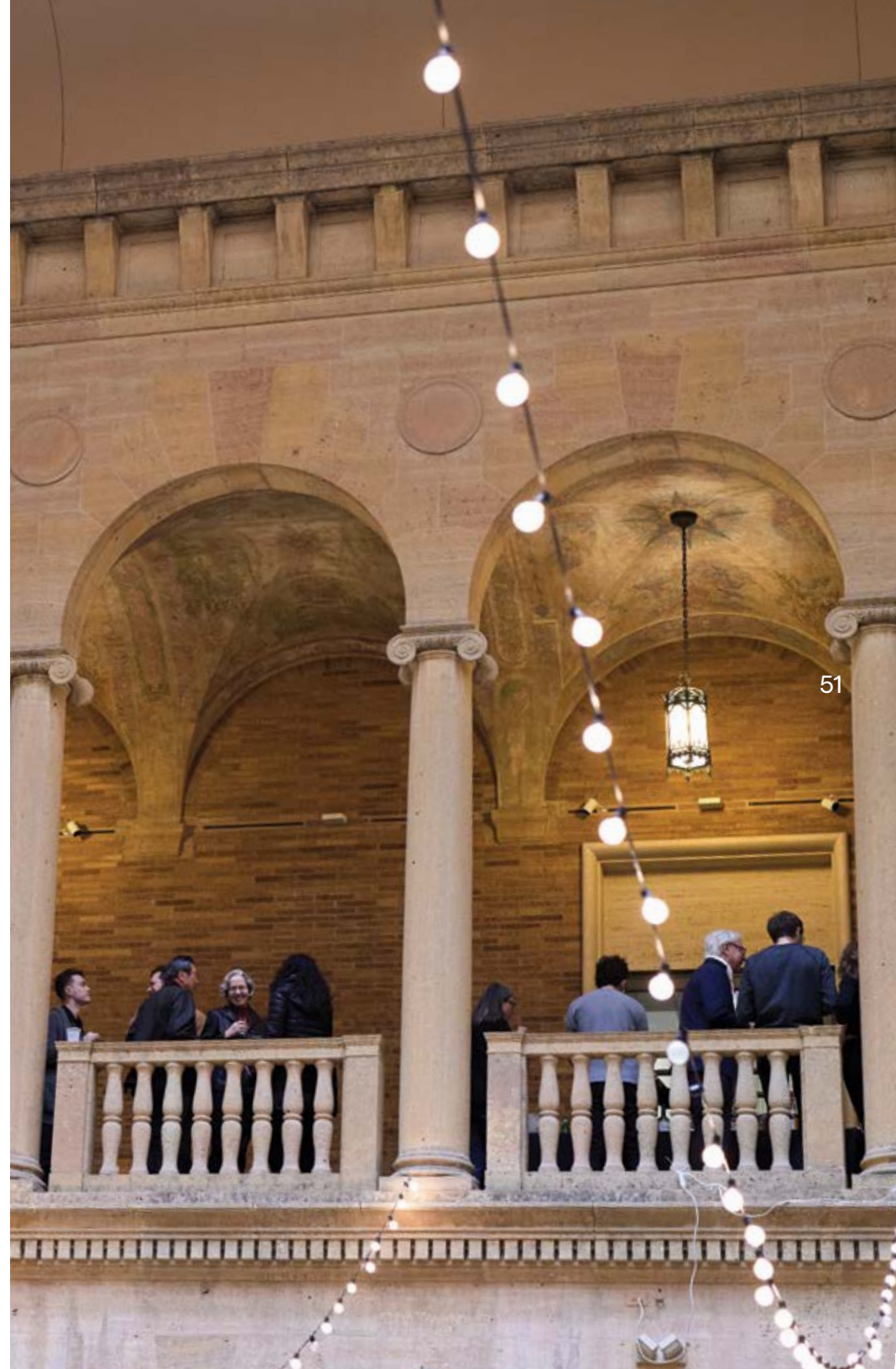
After this one-of-a-kind presentation, guests will move to the Rozzelle Court balcony — a distinctive setting for a delectable meal prepared by Chef Andrew Wigger and paired with choice wines from past and present ShuttleCork chairs.

This singular evening will grant unparalleled access to museum operations and our talented curators — and may even fuel your own art collecting. Gather your inner circle to bid for what's sure to be a highly prized lot!

INCLUDES

- Saturday, Feb. 21, 2026
- Experience for 10 couples
- Buy-in at \$10,000 per couple
- 2020 Domaine Clos de la Chapelle Corton Charlemagne Grand Cru
- 2018 Hundred Acre-Ark Cabernet Sauvignon
- MV Krug Grande Cuvee
- 2012 Lokoya Diamond Mountain Cabernet Sauvignon
- 2012 Lokoya Mount Veeder Cabernet Sauvignon
- 2019 Promontory Cabernet Sauvignon

Donated by Mary & Tom Bloch, Linda & Paul DeBruce, Liz & Greg Maday, and Lynne & Mark O'Connell



17 Auction Lot

Opening Bid - \$3,000



Epic Proportions

There's nothing subtle about large-format wines—and that's exactly the point. These bottles command attention, elevate any gathering, and offer unmatched aging potential. Whether it's a 3L Cabernet from Napa or a magnum of vintage Port, each bottle in this lot is a statement piece, built for cellars, celebrations, and unforgettable moments. Large formats age more gracefully, pour more generously, and simply make everything feel more special. With top regions represented across the New and Old World, this collection brings together rarity, presence, and a little bit of grandeur—all in one unforgettable lot.

INCLUDES

- 2005 CVNE Imperial Gran Reserva Rioja (3L)
- 1997 Fonseca Vintage Port (1.5L)
- 2011 Gamble Family Vineyards Cabernet Sauvignon (3L)
- 2005 Grgich Hills Cabernet Sauvignon (3L)
- 2005 Hospices de Corton Grand Cru (3L)
- 2009 Ridge Oakville Estate Proprietary Red (3L)
- 2010 Ridge Oakville Estate Proprietary Red (3L)
- 2011 Ridge Oakville Estate Proprietary Red (3L)
- 2015 Rock and Hammer Pinot Noir (3L)
- 2011 Sequoia Grove Rutherford Bench Reserve Cabernet Sauvignon (3L)
- 2012 Stags Leap Wine Cellars Cabernet Sauvignon (3L)

Donated by Stephanie & Robert Aschentrop, Rachel Blackburn Cozad & Kanon Cozad, Lynne & Mark O'Connell, Michael Pragman, and Nancy & Michael Thiessen



18 Auction Lot

Buy-In - \$500



From Maine to KC

Enjoy an unforgettable meal that marries coastal indulgences with Kansas City charm.

This exclusive event welcomes 30 couples to the stunning Three Points Club, where the skyline sets the stage for an evening of Maine lobster freshly flown in from the legendary James Hook & Co. and prepared on-site. The evening's heartland fare comes courtesy of Alex Pope, owner and operator of the Local Pig and Pigwich in City Market. His exquisite eats will be accompanied by Kansas City jazz in a beautiful setting. All will be paired with a premier selection of wines from outstanding West Coast winemakers Bien Nacido, Booker Wines, Knights Bridge, WillaKenzie, and Weather Eye.

54

INCLUDES

- Saturday, Aug. 9, 2025
- Experience for 35 couples
- Buy-in at \$500 per couple

Donated by Annie & Ryan Anderson, Lindsay & Terry Anderson, Liz & Greg Maday, McCownGordon Construction



55





Cheers to next year!
Save the Date / April 30 - May 1, 2026

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