



Presented by:

BANK OF AMERICA





Hello, Friends,

A warm welcome to ShuttleCork 2026!

As I write this, I am filled with gratitude for the many years we have shared this essential fundraiser together. We gather as the museum stands at the junction of exciting change, with our beautiful Bloch Building now undergoing necessary rejuvenation ahead of an expansion that will allow us to welcome even more schoolchildren for classes, tours, and other activities. We will also have a new restaurant, new galleries, and new spaces for programming. Your loyalty and philanthropy are the reason these dreams are possible.

This is also a bittersweet moment, as this will be the last year Mary Bloch will serve as co-chair. Mary has been with ShuttleCork since its inception in 2013. What began as an innovative idea has grown into one of Kansas City's premier fundraisers, and that is due in large part to Mary's vision, dedication, and unwavering commitment to the Nelson-Atkins. Mary's diligence and attention to detail are unmatched, and she and co-chair Mark O'Connell have once again created a glittering and special evening for you, our guests. Mark, who is also a member of the museum's Board of Trustees, has made the decision to step down as co-chair of this incredible fundraiser as well. I extend my deep gratitude to both for their unwavering service.

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Now is the time to taste delectable bites and sample the finest wines before raising your paddles high and often for the fabulous auction offerings. Don't forget that each dollar raised goes directly to furthering and expanding the museum's core mission and allowing free admission for all. I am extremely grateful to all of you for your steady support.

Cheers to another vibrant year at the Nelson-Atkins!

¡Salud!

Julián

 Julián
Zugazagoitia



Welcome to ShuttleCork²⁶

It is with a profound sense of gratitude that Mark and I welcome you to ShuttleCork 2026. This incredible fundraiser is now 13 years old, still growing, still vibrant. It has enjoyed tremendous success and made a lasting impact on the Nelson-Atkins.

Guiding ShuttleCork from its beginnings has been a great honor and privilege for me, and with this very firm foundation in place, I have made the difficult decision to step away and allow others to take the reins. Although I will still be involved (not least because of my passion for food and wine!), moving forward, Joanna Posten and Robert Aschentrop will be chairing the committee along with trustee co-chair Dave Dillon.

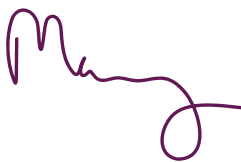
I offer special thanks tonight to former co-chair Paul DeBruce; without him, ShuttleCork would not exist. We had no idea that first year whether there would be a next, and we were surprised and delighted with the \$400K raised that furthered the museum's mission to serve thousands of schoolchildren annually with field trips, programs, and special events. Last year, ShuttleCork raised an astounding \$2.4 million! With the consistency and cohesiveness of our energetic committee, I have no doubt that number will continue to rise in the years ahead.

5

We must thank our Corporate Sponsors, in particular Bank of America, which has generously been our Presenting Sponsor from the first year. Mark and I are also grateful to the many, many others who have worked tirelessly to create this unique and fun evening. Sincere thanks to the Winemaker Dinner hosts who opened their homes for this important cause.

Finally, our heartfelt gratitude to each and every one of you, who so eagerly support ShuttleCork and the museum's mission. While I will no longer be co-chair, I will definitely be raising my paddle often for many ShuttleCorks to come.

Cheers!



Mary
Bloch

Co-Founder ShuttleCork,
Co-Chair ShuttleCork



Mark
O'Connell

Co-Chair ShuttleCork

6

Raise your glass
(and your paddle)
in support
of fine art.

 ShuttleCork²⁶

EVENING TWO | MAY 1, 2026



Grand Tasting

5:30 - 7:30 PM



Welcome Remarks

7:45 PM



Live Auction

8 - 9 PM



After Dark

9 - 11 PM



Honored Vintners

KELLEY & JIM BAILEY

We are excited to announce Kelley and Jim Bailey of Knights Bridge Winery as 2026's ShuttleCork Honored Vintners.

8 The Baileys are known for their determination and innovative spirit. Kelley Bailey has more than 30 years of experience in the wine industry, where she has led marketing efforts and helped build brands. Jim Bailey started Cambridge Associates, a global investment firm that changed how businesses manage their finances. Now, they collaborate to take Knights Bridge to new heights.

The couple carry on a two-decade-old tradition of low-intervention winemaking that harnesses the sensory-rich environment of Knights Valley. Today, Knights Bridge Winery has reached a pinnacle of winemaking esteem using organic growing methods and hillside wine caves to craft vintages of the highest refinement and quality.

Their passion for sustainability and nature is rivaled only by their deep-rooted philanthropic pursuits. Jim was a recipient of scholarships to pursue his education and highly values the positive impact that assistance had on his life and career. The Baileys graciously honor that support by championing educational advancement for underserved children and underrepresented students.

The Baileys fund scholarships at The Cranbrook School and Harvard University and serve as trustees of the Naples Children & Education Foundation, a child advocacy group focused on education and healthcare for children in Collier County, Florida. Through these efforts and many more, they have helped raise millions of dollars for children's causes and scholastic pursuits across the nation.

Please join us in raising our glasses to this extraordinary couple, Kelley and Jim Bailey.

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

Presented by:

BANK OF AMERICA



Grand Sponsor

MARINER

Premier Sponsors



bnim



CASCADE HOTEL
KANSAS CITY

**Dimensional
Innovations** **ATLAS9**



ShuttleCork²⁶ Committee

Robert Aschentrop

Lindsay Johnson

Lauren Atterbury

Margaret Jones

Dan Blegen

Brannon Loffi

Heath Burch

Shivani Meave

Melissa Clarkson

Joanna Posten

Aaron Decker

Michael Pragman

Chad Esslinger

Kate Sachse

Tom Freeman

Mark Schulte

Lauren Goldberg

Frank Sciara

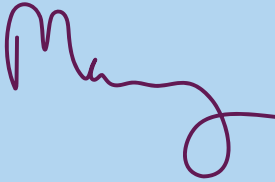
Myles Howell

Rachel Slabotsky

Ross Jackson

Eric Westphal

10



Mary Bloch

Co-Founder ShuttleCork,
Co-Chair ShuttleCork



Mark O'Connell

Co-Chair ShuttleCork



MANY THANKS TO OUR BENEFACTORS

Nebuchadnezzar Level, \$50,000+

Mary & Tom Bloch/Bloch Family Foundation

Heather Pesanti & David Booth

Linda Woodsmall-DeBruce & Paul DeBruce

Shirley & Barnett Helzberg

Leslie & Jimmy Liautaud

Marny & John Sherman

Balthazar Level, \$25,000+

Dee & David Dillon

Nancy & Rick Green

Gretchen Calhoun & Neil Karbank

Drs. Eleanor & David Lisbon

Jerobaum Level, \$10,000+

Phylliss & Robert Bernstein

Susan & Chip Chambers

Timothy Cook

Jeanette Hernandez/ ECCO Select

Mary Holcomb & Mark Schulte

Megan & Dave Leathers

Peggy & William Lyons

Nancy & David Kenner

David Morris

Lynne & Mark O'Connell

EVENING ONE

Winemaker Dinners

12

THURSDAY, APRIL 30

Six talented local chefs are paired with West Coast winemakers to create a unique, multi-course dining experience in six exceptional Kansas City-area homes.

1. **HOSTS**
Dr. Valerie Chow & Judge Jon Gray
Kansas City, Missouri

CHEF
Josh & Kelly Bianchi
Osteria Bianchi

WINERY ONE
Memento Mori

WINERY TWO
Hamel Family Wines

2. **HOSTS**
Ellen & Jamie Copaken
Mission Hills, Kansas

CHEF
Andrew Longres
Acre

WINERY ONE
Simon Family Estate

WINERY TWO
Paul Hobbs

3. **HOSTS**
Christy & Bill Gautreaux
Kansas City, Missouri

CHEF
Ted Habiger
Oil on Linen & Room 39

WINERY ONE
Peay Vineyards

WINERY TWO
MTGA Wines

4. **HOSTS**
Bridget Grams & Alan Gaylin
Kansas City, Missouri

CHEF
Frank Lalumia
Stock Hill

WINERY ONE
Dakota Shy

WINERY TWO
Perchance Estates

5. **HOSTS**
Jill & Adam Gray
Mission Hills, Kansas

CHEF
Amante Domingo
The Russell, Noka, & Le Champion

WINERY ONE
Bella Oaks

WINERY TWO
Futo

6. **HOSTS**
Beth & Bill Zollars
Mission Hills, Kansas

CHEF
Swetha Newcomb
Of Course

WINERY ONE
Knights Bridge

WINERY TWO
Lando

EVENING TWO

Grand Tasting & Auction

FRIDAY, MAY 1

Thank you to the following partners for their generosity

BELLA OAKS

BRANDON
GREGORY


CHAPPELLET

COVERT

Dakota Shy

JULIEN  FAYARD


FUDO

GEMSTONE

14

HA

EL


Kinsman Estates


Knights Bridge
WINERY

L'Avanture

L A N D O


L'Ecole
No. 11

LONESOME ROCK
VINEYARD & ESTATE WINES


MEMENTO MORI

ESTABLISHED 2000

T M G
NAPA VALLEY, CA

Pahlmeyer

PAUL HOBBS
WINERY


PEAKE RANCH

PEAY

perchance


PHIFER PAVITT
NAPA VALLEY WINERY

RIVERAIN
VINEYARDS
EST. 2000

RED·CAR

SIMON
FAMILY ESTATE


SOJOURN
CELLARS


VIDA VALIENTE

Thank you to the following vendors for their generosity

ACRE



BILLIE'S
GROCERY



NOKA

NOUR'S



OIL ON LINEN



RAGAZZA
FOOD & WINE



The Russell

STOCK
HILL





16

Meet our
Auctioneer



Greg Quiroga

STELLAR FUNDRAISING AUCTIONS

This one goes to 11! Our auctioneer tonight, Greg Quiroga, is excited to take the ShuttleCork stage for his eleventh time. Shuttlecork is a fun and entertaining evening that enables many of the museum's programs, and Greg is an important part of that support for art education. "The Shuttlecork crowd is always raucous," says Greg, "and while I never expect them to pay attention, I do want them to pay (in support of the Nelson-Atkins!)"

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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 non-profits, schools, foundations, arts organizations, and charities to help raise tens of millions of dollars a year.

Known for his passion, his wit and the rhythm he brings to his craft, Greg makes fundraising auctions heartfelt fun. "Every time you raise your paddle tonight, you are supporting The Nelson-Atkins Museum of Art," says Greg, "I'm honored to be the conduit for that generosity."

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

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

OPENING BID: \$3,500

Sheer Magnitude

This lot's winner will receive more than a dozen magnums from ShuttleCork 2026 Winemakers. 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 1**



02

OPENING BID: \$4,000

100-point Prowess

Perfection is a word rarely granted in wine, yet it appears here with striking frequency across some of California's most revered sites and producers. Hillside Cabernet icons, cult Rhône varietals, and a magnum from the storied Dr. Crane vineyard sit alongside Aubert's benchmark Chardonnay and Vérité's Right Bank–inspired masterpiece. Each bottle represents a moment when vineyard, vintage, and vision aligned at the highest possible level. As a single collection, it reads like a roll call of the modern classics that define the pinnacle of American fine wine.

INCLUDES:

- 2021 Aubert CIX Chardonnay, Sonoma County
- 2014 Bryant Family Vineyard Cabernet Sauvignon, Napa Valley
- 2003 Corliss Cabernet Sauvignon, Columbia Valley
- 2015 Hundred Acre Cabernet Sauvignon, Napa Valley
- 2016 Next of Kyn No. 10 Rhône-style Red Blend, Ventura County
- 2014 Paul Hobbs Beckstoffer Dr. Crane Vineyard Cabernet Sauvignon, Napa Valley (1.5L, 2 bottles)
- 2016 Shaffer Hillside Select Cabernet Sauvignon, Napa Valley
- 2015 Sine Qua Non Trouver l'Arène Syrah Blend, Santa Barbara County
- 2018 Sine Qua Non Eleven Confessions Vineyard Syrah, Santa Barbara County
- 2016 Spottswoode Estate Cabernet Sauvignon, Napa Valley
- 2019 Vérité La Muse Bordeaux Blend, Sonoma County

03

OPENING BID: \$10,000

Premier Napa Valley Peaks and Pours

This lot is the ultimate wine lover's escape: an extraordinary four-day spree of private tastings through the legendary Napa Valley for six guests. You'll bask in the sights of rolling vineyards, sip world-class wines, and enjoy behind-the-scenes access to premium wineries.

MTGA WINES

Mike Anderson specializes in handcrafted, limited-production wines that make MTGA vintages edgy, elegant, and sought after. Join Mike and his wife and winemaking partner, Brittany, for an in-depth conversation and tasting focused on how their wine enlivens and intrigues the palate with every sip. If you plan your trip accordingly, you'll get free access to a celebratory Harvest Party on Aug. 12. The Andersons invite you to join them — along with other family-owned Napa producers — for an exciting evening of wine, food, and festivities.

CATHIARD VINEYARD

Rooted in the volcanic soils of Howell Mountain, Cathiard Vineyard brings a distinctly French sensibility to Napa Valley terroir. Explore how Old World heritage meets mountain character with a tour of the estate, winemaking facilities, and caves, as well as a drive through the vineyard if the weather is just right. The visit concludes with a tasting of wines shaped by unique elevation and a deep respect for the land.

PAHLMEYER

Harnessing the wild and rugged composition of Atlas Peak, Pahlmeyer's Stagecoach Vineyard showcases mountain farming at its most intense and successful. You'll enjoy rare, invitation-only access to this iconic vineyard, where a breathtaking scenic tour and private tasting highlight Stagecoach's bold, pure flavors.

DANA ESTATES

Experience the pinnacle of contemporary hospitality with your stay at DANA Estates, a winery devoted to producing small lots of truly distinctive wines. Set on the slopes of Howell Mountain, your stay at Crystal House offers sweeping, unobstructed views of Napa Valley, complemented by an infinity pool, chef's



kitchen, and peaceful surroundings. You'll also receive a private tour and tasting at the winery, featuring a handpicked selection of DANA Estates' most compelling releases.

RIVERAIN VINEYARDS

By utilizing fruit sourced from a variety of sites and climates in Napa Valley, Riverain wines have produced vintages of high acclaim, including a 100-point score for their 2023 Reserve Cabernet Sauvignon. Tour the vineyard, then sample the rich and sophisticated wines paired with a family-style lunch hosted at the private Riverain Residence in Rutherford.

BELLA OAKS

The grounds of Bella Oaks combine premier winemaking with meditative sculptures to fashion an eventful and artful visit. You'll tour the vineyard set in a quiet corner of Rutherford Bench, taste riveting and provocative vintages, and experience refined hospitality that can only be found in Napa Valley.

DAKOTA SHY WINERY

Dakota Shy artfully crafts wines that exemplify Napa Valley's reputation for producing the greatest Cabernet Sauvignon-based wines in the world. Your experience starts with a guided tour through the scenic grounds and modern winery, where you'll get an inside look at their hands-on winemaking process. Then, enjoy a delectable lunch and intimate seated tasting, featuring a thoughtfully curated selection of Dakota Shy's finest wines.

INCLUDES:

- Mutually agreeable date. (If August is selected, includes invitation to MGTA's Harvest Party)
- Experience for six guests
- Accommodations at DANA Estates, Crystal House
- Four-day trip

Donated by Bella Oaks, Cathiard Vineyards, Dakota Shy, DANA Estates, MGTA Wines, Pahlmeyer, and Riverain Vineyards

04

OPENING BID: \$15,000

Three Top 36 Ranked Golf Courses in 36 Hours

Few golfers set foot on a top 100 course each year. Even fewer play three. Rarer still is the chance to do so in 36 hours, with a 100-point wine poured along the way. But you can, when you win this extraordinary lot. Grab your golf bag and friends to tee off at some of the world's best courses during a three-state excursion.

PRAIRIE DUNES—RANKED #23, *GOLF DIGEST*

Six golfers start in downtown Kansas City, boarding a private Airshare jet to take flight to Hutchinson for a round at Prairie Dunes Country Club. Designed by father and son Perry and Press Maxwell, this course combines the beauty of the Kansas landscape with inland links. Expect fast, firm play that sets the tone for your trip.

26 SAND HILLS—RANKED #8, *GOLF DIGEST*

After lunch at Prairie Dunes, return to your jet to make your way to Mullen, Nebraska, and the esteemed Sand Hills Golf Club. Late-afternoon light will give a glorious look at the Nebraska landscape while you enjoy a cocktail. A casual yet refined dinner at the club will be elevated by a rare and spectacular magnum of 2019 Sine Qua Non Next of Kyn—a perfect 100-point bottle from one of America's most legendary cult wineries. Then, enjoy a restful and relaxed stay at the club's rustic cabins to prepare for day two.

Rise early and get ready to play what many consider the world's best inland course. Playing early is best, when winds are usually at their calmest. These 18 holes, designed by Bill Coore and Ben Crenshaw in 1994, feature wide fairways and challenging greens. With every drive and putt, you'll be surrounded by the splendor of this highly exclusive course.

BALLYNEAL—RANKED #36, *GOLF DIGEST*

Enjoy an in-flight lunch as you travel to Holyoke, Colorado, for an afternoon round at Ballyneal Golf Club. Thanks to Mountain Time, you gain an hour to play in one of Colorado's most spectacular landscapes. The course's minimalist design by architect Tom Doak urges golfers to focus on their ground game to prevail over its challenging links-style layout. Delight in this match-play venue with the sunset as your backdrop. Your jet returns you to Kansas City that evening.

Private clubs that are impossible to access. Cult wine that is impossible to buy. All of this, in just 36 hours, is impossible to match. Treasure the art of nature, golf, and



wine during this once-in-a-lifetime experience. You'll leave with memories to value and stories to brag about for years.

INCLUDES:

- Mutually agreeable date on weekdays
- Two-day trip
- Two hosts will accompany this experience for six guests
- Overnight stay at Sand Hills Golf Club
- Private airfare
- Rounds at Prairie Dunes Golf Club, Sand Hills Golf Club, and Ballyneal Golf & Hunt Club
- Meals provided in clubs or during flights
- 2016 Sine Qua Non Next of Kyn #10, Santa Barbara County (1.5L)

Donated by Airshare, Sasha & Al Boulware, Lindsay & CR Hall, Michelle Ladas & David Kiersznowski, and Mary Holcomb & Mark Schulte



05

OPENING BID: \$1,500

Raid the ShuttleCork Cellar

Tap into the ShuttleCork Cellar to taste great wines and enjoy small plates at Green Dirt on Oak courtesy of Chef Jeff Workman. Chef Workman crafts contemporary Midwestern dishes shaped by global inspiration and a deep respect for high-quality ingredients. His cooking is balanced, drawing on tradition while pushing it forward in thoughtful ways. As a semifinalist for the 2024 James Beard Award for Emerging Chef, Chef Workman's dedication to precise techniques and polished hospitality is never in doubt.

You'll enjoy wines that ShuttleCork participants have donated throughout the years and are ready for consumption, including Dakota Shy, Dalle Valle, DuMOL, JH Wheeler, Mascot, and Staglin. Weather permitting, you will indulge in sips and savory bites on Green Dirt's spacious rooftop patio, getting a scenic view of downtown Kansas City.

INCLUDES:

- Wednesday, Sept. 16, 2026
- Experience for 20 couples
- Buy-in at \$1,500 per couple
- Small plates at Green Dirt on Oak

06

OPENING BID: \$10,000

Savor the Splendor of Sonoma

Revel in the diverse landscapes and cuisine of Sonoma County wine country. This five-day escapade for six couples will traverse the peaks, valleys, and vintages of this pastoral and relaxed winemaking region.

PEAY VINEYARDS

Prepare to be enraptured by the lush Peay Vineyards, poised on a hilltop in the far northwestern corner of Sonoma County near the Pacific Ocean. This small, family-owned and operated winery welcomes you with a tasting in their subterranean barrel hall, followed by an exquisite dinner skillfully crafted by Andy Peay, paired with a premium selection from the vineyard's library. You'll stay overnight in Peay's rustic yet refined Barn House, surrounded by breathtaking views of this remote, mountainous area.

30

LANDO

Indulge in an unforgettable encounter with winemaker Sam Lando, esteemed for his intense, yet elegantly balanced wines from the Russian River Valley and Sonoma Coast appellations. During this exclusive, private tasting and tour, you'll get to taste some of the most sought-after, high-end Pinot Noirs in contemporary winemaking.

HAMEL ESTATE

On the western slopes of the Mayacamas Mountains, you'll encounter the glorious vision of Hamel Estate. Your visit begins with a guided tour of the winery and cave, followed by a group tasting of estate wines, past and present. Next comes the Hamel Chef's Experience: a 90-minute, gourmet dining and wine exploration crafted by Chef Thomas Mendel, 2024 World Young Chef winner. Finally, indulge in rest and repose for a comfortable stay in Hamel Estate's elegant Ranch House.

KNIGHTS BRIDGE

Take in the quiet grandeur of Knights Valley as you explore the state-of-the-art Knights Bridge Winery, with sweeping views of Mount Saint Helena and the Mayacamas Mountains. Enjoy a private tour of the estate, including the winery, barrel caves, and elegant tasting salons. Savor a multi-course, chef-prepared dinner by Estate Chef Justin Wangler, celebrating the season's bounty with fresh, locally sourced ingredients and garden-picked herbs. Each course is thoughtfully paired with a premium selection of Knights Bridge vintages, producing an unrivaled



culinary and wine experience. You'll also spend two luxurious nights at the beautifully renovated Bailey Vineyard House, nestled among organically farmed estate vineyards.

FOLIA BAR & KITCHEN

Enjoy the legendary cuisine and hospitality of Chef Charlie Palmer during lunch at newly opened Folia Bar & Kitchen located in the hotel Appellation Healdsburg. Chef Palmer fashions flavors of hyper-local ingredients alongside rare local wine selections.

PAUL HOBBS

Paul Hobbs Winery is recognized for producing expressive, highly rated wines made with environmentally friendly farming practices, minimal intervention, and a pioneering spirit. This distinguished reputation for bold wines and top-tier hospitality sets the stage for a private VIP tour and an exclusive tasting at Katherine Lindsay Estate in the Russian River Valley. You'll taste a variety of highly limited wines from Paul Hobbs' library of world-renowned vintages paired with casual, house-made bites.

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VALETTE

Nestled in Healdsburg—the heart of Sonoma County—shines Valette Restaurant. Created by Dustin Valette and Aaron Garzini, this premium culinary experience showcases the best local ingredients, seasonal fish, and sustainably raised meats. A five-course dinner will show you the finest food, wine, and hospitality Sonoma has to offer.

INCLUDES:

- Mutually agreeable date
- Four-night trip
- Experience for 6 guests
- Transportation provided for the weekend
- Accommodations at Peay Vineyards, Hamel Estate, and Knights Bridge

Donated by Folia Bar & Kitchen, Hamel Estate, Knights Bridge, Lando, Paul Hobbs, Peay Vineyards, Red Car Wine, and Valette



OPENING BID: \$5,000

Admire the Rise of Realm

Realm's rise from cult curiosity to Napa aristocracy happened in a single, breathtaking decade, and this vertical-rich collection traces that ascent with precision. Beckstoffer icons—To Kalon and Dr. Crane—sit alongside estate voices like Houyi and Moonracer, capturing both the power and polish that define the house style. The inclusion of multiple perfect-score vintages, anchored by the monumental 2013s and a flawless 2021 Dr. Crane, places this firmly in blue-chip territory. For the bidder who values provenance, scores, and the evolution of a modern Napa legend, this is a cellar cornerstone waiting to happen.

INCLUDES:

- 2013 Absurd Bordeaux Blend, Napa Valley
- 2013 The Bard Cabernet Sauvignon, Napa Valley
- 2018 The Bard Cabernet Sauvignon, Napa Valley (2 bottles)
- 2019 The Bard Cabernet Sauvignon, Napa Valley (2 bottles)
- 2013 Beckstoffer Dr. Crane Vineyard Cabernet Sauvignon, Napa Valley
- 2021 Beckstoffer Dr. Crane Vineyard Cabernet Sauvignon, Napa Valley (2 bottles)
- 2013 Beckstoffer To Kalon Vineyard Cabernet Sauvignon, Napa Valley
- 2019 Beckstoffer To Kalon Vineyard Cabernet Sauvignon, Napa Valley
- 2013 The Falstaff Bordeaux Red Blend, Napa Valley
- 2019 The Falstaff Bordeaux Red Blend, Napa Valley
- 2013 Farella Vineyard Cabernet Sauvignon, Napa Valley
- 2019 Farella Vineyard Cabernet Sauvignon, Napa Valley
- 2019 Hartwell, Napa Valley
- 2019 Houyi Vineyard Cabernet Sauvignon, Napa Valley (2 bottles)
- 2013 Houyi Vineyard Pritchard Hill Cabernet Sauvignon, Napa Valley
- 2019 Moonracer Cabernet Sauvignon, Napa Valley (2 bottles)
- 2013 The Tempest Bordeaux Blend, Napa Valley
- 2019 The Tempest Bordeaux Blend, Napa Valley
- 2021 The Tempest Bordeaux Blend, Napa Valley

08

OPENING BID: \$50,000

The Soul of France

In this peerless offering, six guests will embark on a seven-day immersion into the rarefied world of French viticulture, Parisian elegance, and the timeless beauty of Burgundy. Hosted by Lynne and Mark O'Connell, this journey opens doors few ever enter—an insider's masterclass in the French Art de Vivre, curated through decades of trusted relationships.

THE HEART OF BURGUNDY

Your adventure begins with four nights in Beaune, the storybook wine capital where medieval facades frame centuries of history. Your host, Mark O'Connell—owner and winemaker of Domaine Clos de la Chapelle—will personally guide you through private vineyard sites and hallowed terroirs. Evening highlights include intimate dinners showcasing the Domaine's finest cuvées, an exclusive barrel tasting within the O'Connell's private château cellars, and a truffle hunt at a neighboring premier estate. In a rare privilege, you will also step behind closed doors at the legendary Hospices de Beaune to explore its private archives.

PARISIAN PRESTIGE: A BESPOKE MASTERPIECE

The final three nights unfold in luminous Paris, curated by **Julián Zugazagoitia, Director of the Nelson-Atkins**. This portion of the trip is a blank canvas designed to reflect the particular curiosities of the successful bidders. Whether you are a first-time visitor wishing to see iconic landmarks or a seasoned traveler seeking hidden indulgences, your itinerary will be sculpted to your passions—from the heights of fine gastronomy to the quiet corridors of art history.

While the exact program is being finalized to ensure total exclusivity, the level of access is unparalleled. We are currently working to secure extraordinary experiences that may include private access to the **Fondation Louis Vuitton**, an intimate dinner at the **Musée Rodin**, or a reception at the **Élysée Palace**.

INCLUDES:

- **Dates:** October 16–23, 2026
- **Capacity:** Experience for six people
- **Transportation:** Round-trip economy airfare provided by Delta Airlines, and all professional ground transportation.



- **Accommodations:** Four nights in Beaune and three nights in Paris at Hotel Pont Royal.
- **Burgundy Program:** Private vineyard tours, barrel tastings at Domaine Clos de la Chapelle, a truffle expedition, and archival access at the Hospices de Beaune.
- **Paris Program:** A bespoke itinerary curated by Julián Zugazagoitia, with potential for ultra-private access to landmarks.
- **Dining:** Gourmet meals throughout, including three private dinners with the O'Connells and one curated dinner in Paris.

Donated by Delta Airlines, Lynne & Mark O'Connell, and Julián Zugazagoitia of The Nelson-Atkins Museum of Art



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OPENING BID: \$3,000

Unrivaled Riverfront Winemaker Dinner

Enjoy an exclusive VIP dinner curated by a Michelin-starred chef. Master of Italian cuisine Nicholas Stefanelli will craft preview courses from the menu of his new restaurant before its official opening.

This unforgettable evening for 12 couples will be hosted at Chef Stefanelli's highly anticipated restaurant in Current Landing, Kansas City's newest convergence of culture and entertainment. Chef Stefanelli — the first Michelin-starred chef to open a restaurant in Kansas City — has a style that combines rustic Italian cuisine with modern techniques to enliven the plate and excite the palate. To complement this top-tier taste of Italy, Carrie Brock, estate host for Vérité Winery, is making a special trip to Kansas City to pair a premier selection of wines with the meal and lead discussions about Vérité's world-class vintages. This exquisite evening of wining and dining will be highlighted by the hues of Current Landing's picturesque views, waterfront trails, and the thrilling atmosphere of KC's fastest-growing cultural hub.

INCLUDES:

- The experience will take place early 2027. A printed insert listing the date of this event will be provided on Friday, May 1
- Experience for 12 couples
- Buy-in at \$3,000 per couple

Benefactors attending Thursday's night Winemaker dinner will have exclusive early access to this lot. If any spaces remain, they will be available during the Live Auction on Friday.

Donated by Chef Nicholas Stefanelli and Vérité Winery



OPENING BID: \$10,000

Rare and Elite: Sine Qua Non and Next of Kyn Lot

No modern producer commands devotion quite like Sine Qua Non, where Manfred Krankl's fleeting releases have become instant mythology and near-impossible to assemble retrospectively. This remarkable offering centers on Eleven Confessions in both Syrah and Grenache across multiple vintages, joined by Next of Kyn's equally elusive bottlings and a rare white Distenta to complete the portrait. Perfect scores, microscopic production, and the singular aesthetic that defines the label make this a collection pursued as much for its cultural gravity as for what's in the glass.

INCLUDES:

- 2016 Next of Kyn Touriga Nacional Numero Oito, Douro, Portugal
- 2018 Sine Qua Non Eleven Confessions Vineyard Syrah, Santa Barbara County (2 bottles)
- 2019 Sine Qua Non Eleven Confessions Vineyard Syrah, Santa Barbara County (3 bottles)
- 2020 Sine Qua Non Eleven Confessions Vineyard Syrah, Santa Barbara County (3 bottles)
- 2018 Sine Qua Non Eleven Confessions Vineyard Grenache, Santa Barbara County (3 bottles)
- 2019 Sine Qua Non Eleven Confessions Vineyard Grenache, Santa Barbara County (3 bottles)
- 2020 Sine Qua Non Eleven Confessions Vineyard Grenache, Santa Barbara County (3 bottles)
- 2019 Sine Qua Non Eleven Confessions Vineyard Grenache, Santa Barbara County (3 bottles)
- 2020 Sine Qua Non Eleven Confessions Vineyard Grenache, Santa Barbara County (3 bottles)
- 2019 Sine Qua Non Distenta I White Blend, Santa Barbara County (2 bottles)
- 2019 Sine Qua Non Distenta II White Blend, Santa Barbara County (2 bottles)
- 2016 Sine Qua Non Next of Kyn No. 10 Red Blend, Santa Barbara County
- 2018 Sine Qua Non Zieharmonika Syrah, Santa Barbara

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OPENING BID: \$100,000

Epic Croatian Coastline Voyage

In one of the auction's most thrilling lots, bid on a chance for 10 guests to experience a luxurious, seven-day yachting cruise on the crystal-clear waters of Croatia's Adriatic coast to revel in breathtaking landscapes and a rich culture of art, music, food, and wine. This once-in-a-lifetime experience is graciously donated by ShuttleCork's Honored Vintners, Kelly & Jim Bailey from Knights Bridge Winery.

YOUR VESSEL: *NAVILUX*

Savor the Mediterranean climate on a lavish 122-foot charter yacht aptly named *Navilux*, a combination of "navigation" and "luxury." Elegant and comfortable, this ship has spacious cabins, a Jacuzzi, satellite communications, and Wi-Fi. An eight-member crew will cater to your every need, along with meals prepared by a private chef using local ingredients from each port.

If a playful mood strikes, guests can make a splash in the gorgeous blue Adriatic waters with *Navilux*'s equipped Seabobs, wakeboards, water skis, kayaks, snorkeling gear, and fishing equipment. When it's time to explore the land, a Yamaha tender and professional Ribcraft are available to transport you in style. This elegant vessel's size allows it to enter intimate ports and secluded harbors beyond the reach of larger ships.

ISLANDS OF BEAUTY AND LEGEND

Aboard the *Navilux*, you'll gain access to Croatia's most enchanting destinations between Split and Dubrovnik. Explore the tranquil island of Šipan, celebrated for its vineyards and relaxed charm. Discover Brač, Dalmatia's largest island, renowned for crystalline beaches and exceptional olive oil. Wander the fabled streets of Hvar, a cultural jewel nestled in a picturesque bay. Experience Korčula, famed for its centuries-old sword dancing traditions and distinctive local wines. Visit lush Mljet, home to a breathtaking national park and evocative Roman palace ruins.

A COAST OF CULTURE

Throughout the journey, guests will savor exquisite Mediterranean cuisine while immersing themselves in Croatia's vibrant heritage, which includes more than 200 museums and theaters, 10 UNESCO World Heritage Sites, and a dynamic contemporary art scene.



ICONIC KNIGHTS BRIDGE MAGNUMS

To top off this lot, we are including two wines that showcase Knight Bridge Winery's dedication to purity, structure, and age-worthy distinction: the 2022 Draco Dormiere and the 2023 Kelley Chardonnay. Presented in magnum format for added sophistication and complexity, these sought-after bottles will be shipped directly to the lot's winner.

More than just a vacation, this is a rare opportunity to sail the Adriatic in refined comfort while discovering Croatia's storied islands, vibrant culture, and artistic heritage in a way few travelers ever will.

INCLUDES:

- Mutually agreed upon dates in 2026 or 2027
- Seven-day trip with a curated itinerary
- Experience for 10 people
- Five staterooms
- Breakfast, lunch, and dinner provided onboard, along with wine and other beverages
- Roundtrip airport transfers in Mercedes vehicles
- All fuel, dockage, and port fees included
- 2022 Knights Bridge Draco Dormiere, Estate Vineyard, Knights Valley (1.5L)
- 2023 Knights Bridge Kelley Chardonnay, Estate Vineyard, Knights Valley (1.5L)

Donated by Kelley & Jim Bailey

Note: Airfare, gratuities, onshore meals and activities costs are not included.



Fund-A-Need

SUPPORTING ART EDUCATION IN KANSAS CITY

Since its inception, ShuttleCork has raised more than **\$16.4 million** to provide high-quality education and art materials at the Nelson-Atkins. In that time, more than **2 million** students, youth, teens, adults, families, guests, 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:

- **545,000+ guests** welcomed to the museum
- **34,000+ community** members attended cultural festivals
- **34,000+ students** served through tours, workshops, incentive grants, and other programs
- **1,000 educators** served through teacher programs

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OPENING BID: \$5,000

Memento Mori In-home Soirée

Bring Napa to your next dinner party! Win this lot to host an intimate dinner in your home, featuring wines from Memento Mori and a menu sourced from the two acclaimed executive chefs of Kansas City's exquisite Rye restaurants, Ryan Williams and Benjamin Wood. All you have to do is open the door when your guests arrive.

ABOUT MEMENTO MORI

Memento Mori is a limited-production winery that specializes in Cabernet Sauvignon from some of the most internationally acclaimed vineyard sites in Napa Valley. Memento Mori was founded in 2010 by three childhood friends, Adriel Lares, Hayes Drumwright, and Adam Craun, who have committed themselves to crafting sophisticated wines of tremendous balance, honesty, and profundity.

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ABOUT CHEF RYAN WILLIAMS

Executive chef at Rye Leawood, Ryan Williams is a Kansas City native whose love for cuisine began locally, graduating from the culinary program at Johnson County Community College, then refining his skills at Mission Hills Country Club and bluestem with Joe West. Chef Williams is known for his expertise in regional American cuisine and farm-to-table techniques, and was named a 2023 "Best Chef" finalist by *The Pitch*.

ABOUT CHEF BENJAMIN WOOD

As executive chef at Rye on the Plaza, Benjamin Wood cultivates and shares his love for Kansas City's food culture by cooking with regionally sourced ingredients. His culinary passion began in the gastropubs and country clubs of New York before defining his name with a trailblazing style locally. Chef Wood's focus on seasonal cuisine has earned many accolades, including awards from *The Pitch* and *Feast Magazine*.

INCLUDES:

- Mutually agreed upon date
- Experience for 8-10 people
- Automatic inclusion on Memento Mori allocation lists



Donated by Memento Mori, Rye, Chef Ryan Williams, and Chef Benjamin Wood

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OPENING BID: \$10,000

Legendary Judgment of Paris Selection

Experience a defining moment in the history of American vineyard excellence with a wine lot of a lifetime: 10 bottles from the 1976 Judgment of Paris. Securing a single bottle from the original Paris Flight is a feat; securing the entire red collection in pristine, authenticated condition is almost unheard of. This is your chance to become the steward of the bottles that defied the odds and changed the world.

Fifty years ago, the Judgment of Paris—organized by British merchant Steven Spurrier—fundamentally upended the global wine industry and solidified the role of American vineyards and producers as on par with their famous French peers. This blind tasting pitted the undisputed “immortals” of French Bordeaux and Burgundy against the “upstart” vintners of California.

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On May 24, 1976, a panel composed of the elite of French gastronomy was stunned when the final scores were tallied. To the surprise—and, in some cases, the horror—of the judges, American wines seized the top honors in both red and white categories. This event shattered the myth of French supremacy and birthed the modern era of world-class winemaking worldwide.

To complete this impressive selection, we have added the white wine that won the top award in its category at the Judgment of Paris: a bottle of 1973 Chateau Montelena Chardonnay. This elegant and balanced vintage played a key role in establishing Napa Valley as a leading wine region.

This extraordinary lot, curated by Mike Thiessen and other local connoisseurs, features 11 wines representing the historic vintages and producers from that 1976 competition.



INCLUDES:

The Overall Red Champion:

- 1973 Stag's Leap Vineyard, Stag's Leap Wine Cellars Cabernet Sauvignon, Napa Valley

The French Titans:

- 1970 Château Haut-Brion, Red Blend, Bordeaux
- 1971 Château Léoville-Las Cases Red Blend, Bordeaux
- 1970 Château Mouton-Rothschild Red Blend, Bordeaux
- 1970 Château Montrose Red Blend Red Blend, Bordeaux

The California Pioneers:

- 1972 Clos Du Val Winery Cabernet Sauvignon, Napa Valley

- 1969 Freemark Abbey Winery Cabernet Sauvignon, Napa Valley
- 1970 Heitz Wine Cellars Martha's Vineyard Cabernet Sauvignon, Napa Valley
- 1971 Mayacamas Vineyards Cabernet Sauvignon, Napa Valley
- 1971 Ridge Vineyards Monte Bello Cabernet Sauvignon, Santa Cruz Mountains

The Overall White Champion:

- 1973 Chateau Montelena Chardonnay, Napa Valley

Bonus Bottle:

- 1973 Chateau Montelena Chardonnay

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OPENING BID: \$15,000

Escape to Maple Ranch

Off the beaten path in the scenic hills of Amoret, Missouri, lies Maple Ranch—a private estate known for its picturesque views and abundant outdoor activities. Just 45 minutes from the KC metro area, this exclusive property has built its reputation hosting executive retreats, corporate strategy sessions, and specialized gatherings.

Maple Ranch is opening its gates for an extremely rare opportunity. One lucky group will experience the pinnacle of Midwestern hospitality with a one-night stay for 20 gentlemen. This world-class getaway blends rustic charm with modern luxury, offering a highly exclusive experience you won't find anywhere else.

However you prefer to relax, Maple Ranch has it all. Extensive grounds for hiking and exploring the landscape. Traditional ranch-style activities like fishing and fire pit areas. A private shooting facility includes a sporting clays course and target range for pistols or rifles. A professional chef and kitchen will supply farm-to-table or gourmet dining experiences, paired with premium wines and spirits. There

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is even a full-size reproduction of the legendary bar in Lawrence, Kansas, The Wheel, where you can play bar games and sip Maple Ranch Straight Bourbon Whiskey from KC favorite J. Rieger & Co.

This idyllic, all-inclusive getaway is your chance to create memories, forge deeper connections, and enjoy the unmatched hospitality of Maple Ranch.

INCLUDES:

- Mutually agreed upon date
- One night stay
- Experience for 20
- Exclusive use of Maple Ranch facilities and amenities
- Food and drink included

Donated by Maple Ranch





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OPENING BID: \$1,000

Learn the Secrets of Sommeliers

Ever feel lost on what to pair with your favorite wine? This lot solves that problem with a rare opportunity to learn the ways of sommeliers — experts in winemaking, wine tasting, and wine history. This title represents the peak of professional wine knowledge.

Join Doug Frost, one of the few individuals in the world to hold both titles of Master Sommelier and Master of Wine, for an experience tutorial based on the sommelier introductory courses he has led for a quarter-century. Guests will participate in guided blind tastings and a dynamic discussion exploring the world's most important wine regions.

This extraordinary afternoon will be hosted at The American Restaurant, an icon of Kansas City dining known for its refined cuisine and hospitality. It will be the perfect setting to educate your palate and perspective.

INCLUDES:

- Afternoon of Saturday, Oct. 24
- Experience for 30 couples
- Buy-in at \$1,000 per couple



WHEELS
TAT & RITA
DLTJEN

WINEHULO VINEYARDS
NAPA VALLEY
O.V.X
2019
CABERNET SAUVIGNON
ESTATE VINEYARD

REGAU D

2017

2020

AME
Chardonnay
HYDE VINEYARD
NAPA VALLEY - CARNER
Produced and Bottled by
Wine Cellars - Healdsburg

PETRESCO

2017

LE PINCOLE
in the Heart of Napa

BRET
JOAQUINA
POSTER

Bella Union

2019
NAPA VALLEY
CABERNET
SAUVIGNON

17

OPENING BID: \$3,000

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 1**

THE FOLLOWING INDIVIDUALS ARE RECOGNIZED FOR
THEIR OUTSTANDING SUPPORT OF SHUTTLECORK
SINCE ITS FOUNDING IN 2013

\$500,000+

Mary & Tom Bloch
David Booth

Linda Woodsmall-DeBruce &
Paul DeBruce

Shirley & Barnett Helzberg
Marny & John Sherman

\$250,000 - \$499,999

Marion and Henry Bloch
Family Foundation

Nancy & Rick Green
Kim & Larry Kittoe

Sara & Bill Morgan
Kent Sunderland

\$100,000-\$249,000

Annie & Ryan Anderson
Katie & Danny Anderson
Kelley & Jim Bailey
Ann Baum
Evelyn Craft Belger &
Richard Belger

Cassidy & Doe DeBruce
Molly & Tom Freeman
Christy & Bill Gautreaux
Margaret & Jeff Jones
Gretchen Calhoun &
Neil Karbank

Liz & Greg Maday
Kristin & Korb Maxwell
Mary Anne & Stephen
McDowell
The Sosland Foundation
Amanda & Kirk Walters

\$50,000 - \$99,999

Jeffrey Anthony
Atterbury Family Foundation
Melanie Cohavi & Tim Barton
Sarah & Jon Baum
Phylliss & Bob Bernstein
Dee & David Dillon
Peggy & Terry Dunn
Shirley & Kirk Goza

Deanna & Greg Graves
Megan & David Leathers
Leslie & Jimmy Liautaud
Angie & Chris Long
Peggy & Bill Lyons
Mary Pat Shelledy &
Timothy McQuaid
Lynne & Mark O'Connell

Cappy & Peter Powell
Mary & David Reid
Tatjana Piotrowski &
Alejandro Sánchez Alvarado
Christina Ricci &
Matthew Sharples
Amy & Darren Taylor
Lynn Emig & Mike Upchurch
Molly & Eric Westphal

\$25,000 - \$49,999

Stephanie & Robert
Aschentrop
Christine & Dan Blegen
Lisa & Kenneth Block
Timothy Cook
Lucy & Fred Coulson
Maggie & Lance Cowell
Ali & Tim Dunn
Angela Ebright
Jane Henney & Robert
Graham
Donald Hall Jr.
Diana & Dan Henry

Diane Canaday Hesse &
Dan Hesse
Sheryl & Carl Hughes
Christine & Alexander Kemper
Matthew Lau
Eleanor & David Lisbon
Tracy & David Lockton
Teresa & Steve Martin
Nancy & John McCarthy
Janet & Phillip Miller
Ruth & Jay Pack
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SAVE THE DATES

Cheers to
next year!

APRIL 29 - 30, 2027

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