



ACKER MERRALL & CONDIT  
WINE MERCHANTS SINCE 1820

Dear Client,

I first met Wolfgang Grunewald about twenty years ago, at a Bipin Desai weekend in Los Angeles. At the time, I did not know the depths of his collection or who he really was, only that he knew everyone there, and that he commanded great respect.

Over the next few years, I got to know him a little better every time I saw him, always at a Bipin weekend or tasting, either in Los Angeles or in Paris. Bipin would always take me aside and remind me how tremendous his collection was, eliciting visions of ancient artifacts dancing in my head. When I came up with the idea to do a 'Top 100' wine weekend back in 2004, Bipin and I made a short list of 10-15 collectors from whom to source wines, and Wolfgang was on the list, at Bipin's insistence. And thanks to Bipin, I got to visit Wolfgang's cellar.

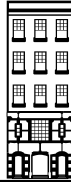


That was my first trip to Appenzell, a glorious mountain community about an hour outside of Zurich. I had come to hand-carry wines back to New York (back when you could still do that – I literally had them in the overhead compartment) for my first 'Top 100' weekend in 2004. While Wolfgang had a small cellar in Los Angeles (small by Wolf's standards - \$1.5 million at the time!), his main cellar was nestled away in the mountains of Switzerland, his primary residence. The rolling green hills are breathtakingly beautiful, perfect for hiking, and you will see many pictures of life in Appenzell in the catalog. This is a community that still to this day votes on legislative changes in the Town Square by a show of hands! For a New Yorker like me, visiting Appenzell was almost like time traveling; especially when I got to Wolf's cellar. Of course, the cellar was and is temperature and humidity-controlled, all as ideal as you can possibly imagine. Wolfgang is a big humidity fanatic, and many of the greatest collectors, the ones that collect for decades, will tell you the same thing. Monitor your humidity and keep it +70%! If you look at the wines in the catalog, then you can understand what looking into Wolf's cellars for the first time was like for me. Picture eyes brightening, heart rate accelerating, and saliva being wiped from the corner of my mouth.

While Wolf has drunk many of his best and oldest wines down to the last few bottles or magnums, there is still plenty to go around. While he has not stopped buying the newest releases of his favorite producers, he rarely drinks young; meaning a wealth of owc's and young blue chips as well for your collecting pleasure.

That first trip, I came for bottles such as magnums of 1928 Latour, 1971 DRC Montrachet and 1945 Taylor, and bottles of 1929 Latour, 1931 Noval, 1941 Inglenook, 1947 Petrus, 1947 VCC, 1949 and 1961 La Chapelle, 1961 Latour, 1978 Jayers, 1982 Lafleur, 1986 Coche-Dury Corton Charlemagne and 1992 Leflaive Montrachet, amongst others and all in mint condition. Not exactly your local liquor store acquisitions... Many of these wines were some of the best wines that I have ever had – the '47 Petrus, '41 Inglenook and '78 Jayers were near-perfection, and everything else was not that far behind! Needless to say, the fantastic conditions in which these bottles had been stored, was a major factor. It was well worth a trip halfway around the world for a dinner of that magnitude.

WORLD'S LEADING WINE AUCTIONEERS



ACKER MERRALL & CONDIT  
WINE MERCHANTS SINCE 1820

While Wolfgang discovered wine before Bipin, Wolfgang credits Bipin with pushing him to discover more and more, and to pursue the grape to the “nth” degree. Most of this pushing began in the early 1970s, and it has never stopped. Thirty years later, Bipin waived his magic wand, having had the same effect on me! And almost fifty years later, Wolf and Bipin still remain the closest of friends.

There were many more meals and memories together, and we grew closer over time, often communicating via email and sharing tasting notes and upcoming plans. One of my fondest memories with Wolfgang was dinner with Aubert de Villaine at Georges V in Paris, when he pulled out a 1978 DRC Montrachet from his cellar that practically brought Aubert to tears; it was that good and that special.

There was the one that got away; the one that I missed: ‘100 Years of Romanee Conti 1899-1999,’ one of the most legendary and exclusive tastings ever conducted, back in 2003 over three days at Taillevent. It was an extremely exclusive event with many of the most famous winemakers in attendance. Fabulous Romanee-Contis and Montrachets were served in addition to Krug contributed by Remi Krug himself, plus Yquem from Wolfgang’s cellars for dessert. Too bad I was not on Wolf’s A-list yet then!

Five years later, I was on Wolfgang’s A-list, and we did an incredible auction together in the Fall of 2008, actually two as we sliced off a million for our second or third Hong Kong auction ever. Everyone who bought anything at that auction only had one regret: that they didn’t buy more.

Wolfgang, now a spry 87 years old, and still quite active, represents one of the last, great collections of the 20th Century, a collection that was built over decades, nurtured and grown case by case, and passionately depleted bottle by bottle, as it should be. He is a true bon vivant, and his cellar is one that merits extra special attention, because there aren’t many like this anymore.

With that said, it is with great honor and pride that I offer to you once again, wines from the legendary collection of Wolfgang Grunewald.

In Vino Veritas,

JK

In Vino Veritas,

John Kapon  
Chairman, Acker Merrall & Condit Companies

WORLD'S LEADING WINE AUCTIONEERS



ACKER MERRALL & CONDIT  
WINE MERCHANTS SINCE 1820

I have known Wolfgang for almost four decades during which time we have tasted hundreds of wines together, a large number from his cellar. He is a classic collector in many ways: he concentrates on the best properties, makes sure his sources are reputable, and keeps his wines in his immaculate cellar. But he also, quite regularly, shares his wines with friends. At times when he has collected enough quantity of his favorite wines he has organized large vertical tastings with a dozen or so invited guests in full confidence that the wines will show true to their character. Below are some examples of these tastings.

One such event, two years ago, was a tasting of 44 vintages of DRC Montrachet almost all from his cellar. He gathered about a dozen of his close friends over a three day period at restaurants near Zurich close to where he lives. Aubert de Villaine from the Domaine was the guest of honor. Apart from a few, the bottles were exceptional. Quite striking were some of the oldest vintages which were still drinking beautifully, even the 1965, the first vintage from the Domaine, which he had bought in the late seventies. While this was clearly a tribute to the quality of the DRC wines (the 1967 brought by de Villaine was equally youthful) this was no less a testament to Wolf's cellar and the care with which he kept those bottles.

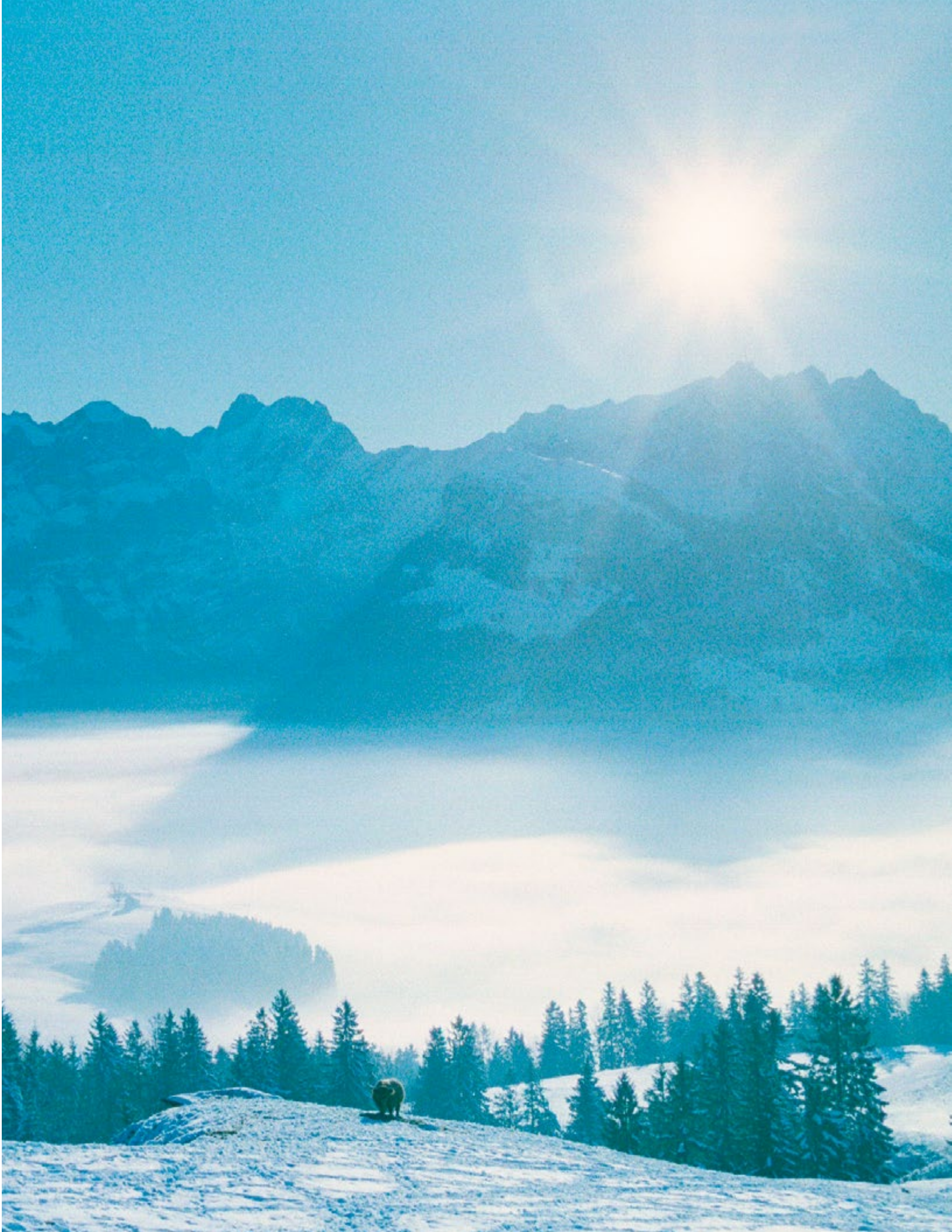
Another example was a tasting, three years ago, of Ch. Lafite of selected vintages. All the wines showed well. Even two of the oldest vintages he served, 1864 and 1870, which he had bought in the 1980's, showed superbly, true to their great reputation. Then again around thirteen years ago at restaurant Taillevent in Paris he served, over a weekend, a staggering number of wines of perfect provenance, Romanée Conti from 1899 to 1999.

His knack for buying from the best properties and best bottles will be on full display at this auction. There is no doubt in my mind that those who bought from his auction in 2008 will confirm that those wines were extraordinary. This time it will be no different.

Dr. Bipin Desai

*"Bipin Desai is a world renowned collector. He is a physicist whose legendary tastings and wine-dinners for over forty years are well-known in the U.S. and France. He was a mentor to many great collectors, including Wolfgang, and myself." JK*





WORLD'S LEADING WINE AUCTIONEERS



ACKER MERRALL & CONDIT  
WINE MERCHANTS SINCE 1820

I have always been fascinated by wine, even as a small boy. As much as I enjoyed some good wine in my early years, I never had access to the icons of the wine world's finest, until I came to the United States in the 1950s. I increasingly tried and tasted many bottles within the reach of my affordability. Things were not as easy back then, as there were very few wine writers. Thankfully, I was lucky to have had excellent exposure and advice from experienced retailers. The most important wine influence in my life has been Dr. Bipin Desai, who has been a very dear friend and trusted mentor for nearly fifty years.

My epiphany bottle that really hooked me was a 1949 Mouton Rothschild, introduced to me by Bipin, of course, in the 1970s. Its elegance, balance and unbelievable finish stunned me. And then came the 1961 Palmer, even in its infancy; a completely amazing wine until today! My first visit to Bordeaux was with Bipin in 1982, during the harvest. That was not the greatest timing for our trip, but it was a one-in-a-lifetime experience, as the Bordelaises were justly delirious about this great harvest. We were treated to many lunches and dinners by some very hardworking personalities. One that stood out was at Figeac under stewardship of the grand seigneur Thierry Manoncourt and his charming wife Marie-France. The highlight was a bottle of 1950 Figeac. I could never find that bottle elsewhere in the world until it was served again years later, blind, at a dinner at Figeac. Bipin amazingly recognized it after so many years.

My love affair with Burgundy actually started in Bordeaux. During one of the unique annual events Bipin hosted at Lafite, I was so enraptured with a red Burgundy that I merely said: *"I don't know whether I kiss the wine or the wine kisses me!"* A grande dame vintner, one of the distinguished guests at this incredible dinner, retorted: *"Monsieur, that is what we call a French kiss!"* This exchange brought down the house with laughter as her fast quip couldn't have said it any better! An old saying of mine when it comes to great Burgundy, especially mature red Burgundy, that sums it up best, *"I am married to Bordeaux, but my mistress is Burgundy."*

Champagne has always been a beverage of choice for me. In the early years, it was mostly Mumm's "Extra Dry", non-vintage. This was actually quite sweet, of course, and not on my table anymore! My first Krug opened my eyes, or better put my palate! Since then, I've been collecting and drinking Krug like Churchill probably enjoyed Pol Roger, *"in defeat when you need it and in victory when you deserve it."* Visiting Krug's cellars and in particular tastings with Remi Krug made me a devout "Krugist." I never forget a rather nonchalant blind tasting offered by Remi in the lobby of Krug where I shed tears when one of the nectars was revealed to be the 1928 vintage. This was not released to the public and it was still a gem of a Champagne or – better said – WINE. The 1929 is even fresher, but very, very rarely seen today. I checked my old invoices and my purchases of the Krug being offered were made as follows:

**In 1997:** "Collection" : 1929, 1962, 1959, 1973, 1976;

**in 1998:** "Collection": 1976, 1973

**in 1999:** "Collection": 1947, 1949, 1952, 1959, 1962, 1966, and "Clos du Mesnil" 1988

**in 2000:** "Collection": 1962, 1971, 1979, 1984

**in 2002:** "Brut" and "Clos du Mesnil": 1990

WORLD'S LEADING WINE AUCTIONEERS



ACKER MERRALL & CONDIT  
WINE MERCHANTS SINCE 1820

In general, the majority of my early acquisitions, as well as many later ones, were sourced through Bipin who guided me for most of my “wine life”, especially with his renowned contacts. In Switzerland, where I have been living since 1994, I generally purchased from the importer where the importer can be the wholesaler and retailer as well, such as the aforementioned Krugs. Another invoice I looked up was the 1962 DRC Richebourg that I bought with Bipin in 1982 for \$220 a bottle. That was expensive at the time!

Pairing wine and food: much too much has been said and written about it. Of course, the proper pairing is crucial to bring out the best of wine and food, but there are no hard, fast and easy rules. It not only depends on personal preference, but also requires personal trial and error. I’ve hosted great long meals, serving only vintage Port, or Yquem with fish and meat. It worked, depending on the sauces, an art that only few have mastered to perfection like the great Freddy Girardet! Freddy was, of course, one of the greatest chefs of the twentieth century. His eponymous restaurant in Crissier, Switzerland, was my favourite and I still remember fondly taking the train for lunch to drink the 1961 La Chapelle when the price for this legendary wine was quite a bit less than it is now. That’s it. Drink what you like with what you like with whose company you enjoy. Terroir doesn’t end at bottling and the proper setting is crucial. And so my friends, on that note I hope you enjoy these cherished bottles from my vinous journey as much as I have enjoyed them, and that you lovingly take care of them properly as well!

Wolfgang Grunewald

