

— 18th Annual —

REFLECT & REJOICE of BROADWAY

Benefiting Providence Community Health Foundation Napa Valley

FORMERLY COLLABRIA CARE-COLLABRIA HOSPICE



*"Thank you, Providence Community Health
Napa Valley, for your vital contribution
to all who come under your care."*

BETH NICKEL

GALA • AUCTION • CELEBRATION
— 18th ANNUAL —

REFLECT & REJOICE BY BROADWAY

Benefiting Providence Community Health Foundation Napa Valley

LUNCHEON

WEDNESDAY, SEPTEMBER 4

11:30 a.m.

GALA & AUCTION

FRIDAY, SEPTEMBER 6

6:00 p.m.

ONLINE AUCTION

SEPTEMBER 3 – 8

WITH GRATITUDE

Ken Frank
Louis M. Martini Winery

For over 40 years, Providence Community Health Napa Valley, formerly Collabria Care-Collabria Hospice, has been caring for members of our community with dignity, respect, and the deepest compassion.

With your support, Reflect & Rejoice will raise critical funds to ensure our ability to provide high-quality, personalized care as we walk alongside our patients and their families when they face a serious illness, end of life, or are living with loss.

Some of the projects supported include:

Community grief support

Alzheimer's services

Palliative care

Hospice

Necessities of Life

Patient Assistance Programs



Honorary Chair

KEN FRANK

AWARD-WINNING CHEF & OWNER, LA TOQUE

“It’s truly a pleasure to express my gratitude to the caregivers who offer invaluable assistance to families within our community. Napa is a special place with an unusually caring and generous community, so I consider it a profound honor to be serving as Honorary Chair for this year’s gala.”

GALA HONORARY CHAIR EMERITI

Robin & Michelle Baggett ♦ Gina Gallo ♦ Emma Swain

Eileen Crane ♦ Rich & Leslie Frank

Bob & Maria Torres, Tony & Leigh Anne Torres

Chuck Wagner ♦ Laura & KR Rombauer

Elizabeth & Clarke Swanson ♦ Bill & Mary Cunningham Agee

Jean-Charles Boisset ♦ Dario Sattui

Thomas Keller ♦ Beth Nickel ♦ Vera Trincherro Torres

Margrit Biever Mondavi ♦ Koerner Rombauer

GALA COMMITTEE

Deborah Macdonald, Chair ♦ Wendi Grba ♦ Jessica Loesch

Nicole Montroy ♦ Janet Thomas ♦ Maryanne Wedner ♦ Helene Weiss

FOUNDATION STAFF

Kate Bunnell, *Annual Giving Officer*

Pam Harter, *Gala Auction Manager*

Robert Hayes, *Marketing & Communications Manager*

Jennifer McConnehey, *Director of Philanthropy*

Erika Tavakoli, *Director of Development Operations*

Teresa Villa, *Fundraising Assistant*

2024 FOUNDATION BOARD

Will Marcencia, *Chair*

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EMERITI

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Eileen Crane

Steve Silva

HONORARY

BOARD MEMBERS

California State Senator Bill Dodd

U.S. Congressman Mike Thompson



EMCEE

ANDREA ROBINSON, MS

Andrea Robinson, one of only 27 women in the world to hold the title of Master Sommelier, was the first woman to be named Best Sommelier in the United States and the first American woman to compete in the Concours Mondial des Sommeliers (Sommelier World Championship). She is the author of four top-selling books on wine and food, a three-time James Beard Award winner, award-winning lifestyle television host, and creator of a game-changing line of wine stemware called The One. Having created innovative and award-winning wine and education programs for fine dining restaurants and Starwood Hotels, and as a dean of the International Culinary Center in New York City (of which she is a chef graduate), Andrea curates Delta Air Lines' wine program (since 2007), consults for Norwegian Cruise Line, and teaches at the Culinary Institute of America.



AUCTIONEER

JOHN CURLEY

John Curley, the World's Greatest Charity Auctioneer, has 30 years of performance experience. He is a multiple Emmy Award-winning TV host. He is an award-winning writer and radio host in the Seattle market. As a Carnegie Mellon University theater major, John Curley has performed on stages in a variety of plays throughout the United States. He serves on a number of boards, is a hospice care volunteer, and enjoys living in Cle Elum, "the heart of the Cascades," about 90 miles east of Seattle, with his two rescue pups. From New York to Napa, John Curley, the World's Greatest Charity Auctioneer, consistently shatters previous auctioneers' gross sales.

— Gala Entertainment —



ABBY MUELLER

ACTOR, SINGER, VOICEOVER ARTIST

Broadway performer, Abby Mueller, recently completed her reign as Jane Seymour in the global hit *Six: The Musical* on Broadway. Prior to that, she starred as Carole King in *Beautiful: The Carole King Musical* on Broadway and the First National Tour.

— Gala Entertainment —



THOMAS ARVID

PAINTER

Celebrity artist, Thomas Arvid, possesses an unerring ability to refine a moment. In doing so, he captures our wonder and has become an art world phenomenon with his oversized still life compositions of wine.

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ST SUPÉRY
ESTATE VINEYARDS & WINERY
NAPA VALLEY

1

EXOTIC CAR EXPERIENCE NAPA VALLEY STYLE

Even if you live in Napa Valley you've probably never traveled its hills, mountains, and valley floor in such an exhilarating and fun way. Enjoy a day exploring Napa Valley in two luxury automobiles from the Napa Valley Car Club's fleet of high-performance vehicles for a customized daylong driving experience.

You'll start your day with a driving tutorial. Then it's time to hit the road in your luxury vehicle for the day—it might be Ferrari, a Lamborghini, a Porsche, or a Bentley—to enjoy your customized itinerary and driving route.

You'll cruise Napa Valley from north to south on main drags and scenic side roads, from valley floor to hillside vistas. Then cruise back to Napa to trade in your luxury cars for luxury accommodations—and some celebrating. Included is one night's accommodation (two rooms) at the Archer Hotel, located in the middle of downtown Napa's lively restaurant, tasting bar, and shopping scene.

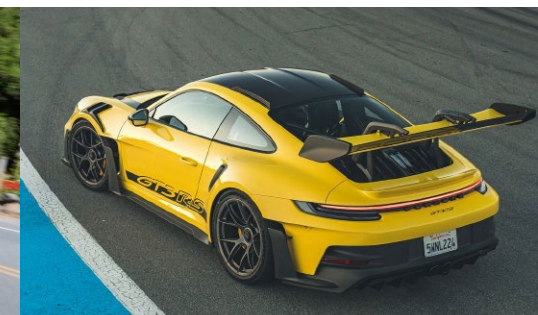
Just a short walk away, an afternoon and evening filled with delightful activities awaits you. Begin your journey at the Alpha Omega Collective, where a post-drive wine tasting flight will set the tone for the remainder of your day. Following the tasting, head over to Kitchen Door for dinner, a restaurant that epitomizes the valley's elegance, sophistication, and rustic charm. Cap off your evening at Sky & Vine, the Archer Hotel's trendy rooftop bar located six stories above Napa. Here you can enjoy elevated bar fare, exquisite cocktails, or wine, all while taking in breathtaking views and continuing the celebration into the night.

It'll be a day that's as much about the journey as the destination.

NOTE: To be scheduled for a mutually agreeable date. A designated driver will be on hand if needed.

DONATED BY: Alpha Omega, Archer Hotel, Kitchen Door, Napa Valley Car Club

Use of two exotic cars for one-day itinerary for two couples
One night's accommodation at the Archer Hotel for two couples
Lunch or dinner at Kitchen Door for four
Post-drive wine tasting for four at Alpha Omega Collective
\$100 Gift Certificate for Sky & Vine



BUBBLES AND CAVIAR 2



**Buy-a-spot reception
for 30 successful bidders**

February 2, 2025, 2–5 p.m.

Bidding begins at \$500 per person



We've gathered some of the best purveyors and producers of champagne, Napa Valley sparkling wine and caviar for this exclusive afternoon of pure indulgence at the Rutherford Wine Vault.

Situated in the original Champagne Cellar on the Georges de Latour estate, this historic ivy-covered winery housed the making of 76 vintages of sparkling wine and is now one of the greatest depositories of rare wines.

To fill your glass, we've assembled three experts in champagne and sparkling wine to pour some of the world's finest examples and to share stories behind these iconic wines:

Clemence Lelarge, the eighth-generation grower/producer from Lelarge-Pugeot, whose family has produced champagne since 1799 and today is one of only a handful of biodynamic champagne houses.

Jayme Powers, founder of SIGH Champagne Bar in Sonoma, named one of the top 25 wine bars in the country by *Travel + Leisure* and acclaimed for its extensive offerings of champagne and sparkling wines from around the world.

Rimple Nayyar from Schramsberg Vineyard, one of Napa Valley's most acclaimed sparkling wine houses, which has produced world-class sparkling wine for nearly 60 years.

That's not all. World-renowned caviar expert Shaoching Bishop will be on hand to delight you with incredible offerings featuring Regiis Ova Caviar. Bishop, former CEO of Sterling Caviar and Tsar Nicoulai Caviar, cofounded Regiis Ova with Chef Thomas Keller, and you'll enjoy her insider's insight into this delicacy.

To round out the offerings, vocalist Kathryn Hopgood will delight guests with her musical talents, and Napa Valley's acclaimed La Saison will provide a selection of locally sourced, soulfully made charcuterie and hors d'oeuvres.

NOTE: Available only for date noted.

DONORS: Rutherford Wine Vault, Clemence Lelarge/Lelarge-Pugeot, Jayme Powers/SIGH, Rimple Nayyar/Schramsberg Vineyards, Shaoching Bishop/Regiis Ova Caviar, La Saison, and Kathryn Hopgood

3

A NIGHT AT THE NAPA VALLEY RESERVE

Dinner for 10 at The Napa Valley Reserve

This lot offers access to one of the hardest tables in Napa Valley to get, as it's only open to members. But for one evening it is yours, with The Napa Valley Reserve's General Manager Paul Asmuth and his wife, Marilyn, as your gracious hosts for a night filled with inspired cuisine, fine wine, and warm hospitality.

The Reserve's gorgeous 80-acre property, is evocative of the great wine estates of Europe, with its acres of vineyards, orchards and gardens, making celebrations here truly one of a kind.

Your celebration will be no exception. Upon arrival, you'll enjoy a wine reception while taking in the idyllic setting. Then retire to the hospitality barn for dinner specially designed by star chef Itamar Abramovitch to highlight the beauty of local ingredients and the evening's exceptional wines, all of which will be expertly served by the PCHFNV board members.

A picture-perfect evening sure to delight all the senses.

NOTE: To be scheduled for a mutually agreeable date.

DONORS: Marilyn and Paul Asmuth, Blossom Catering, The Napa Valley Reserve





4

INSIDER'S VIEW OF BROADWAY

Enjoy the best of Broadway on both coasts with this one-of-a-kind experience assembled by members of the PCHFNV board of directors.

First up, enjoy VIP status at the West Coast premiere of *Uncut*, Tony Award winner and Emmy nominee Alan Cumming's new solo show, as part of Broadway and Vine's upcoming fall season. Broadway and Vine combines the best of Broadway and Wine Country to benefit the next generation of artists, and its events have featured stars from more than 50 Broadway productions. With only 150 guests in attendance, this promises to be an exclusive experience that'll leave stars in your eyes for your upcoming Broadway experience.

Next up, the Big Apple, where four of you will join Broadway and Vine Founder & President Jacob Langfelder for an insider's evening on Broadway with a Tony-nominated Broadway producer. Enjoy orchestra seats for the Broadway show of your choice; then post-show, you will be ushered to a nearby Broadway hotspot to enjoy drinks and meet & greets with stars from the Great White Way.

To complete your experience, we've also included three nights' accommodations in a stylish Manhattan apartment for two couples. One evening, you'll dine at Per Se, Thomas Keller's NYC establishment, where you'll enjoy the chef's nine-course tasting menu and spectacular views of Central Park and Columbus Circle.

NOTE: NYC trip to be scheduled for a mutually agreeable date; airfare and transportation not included.

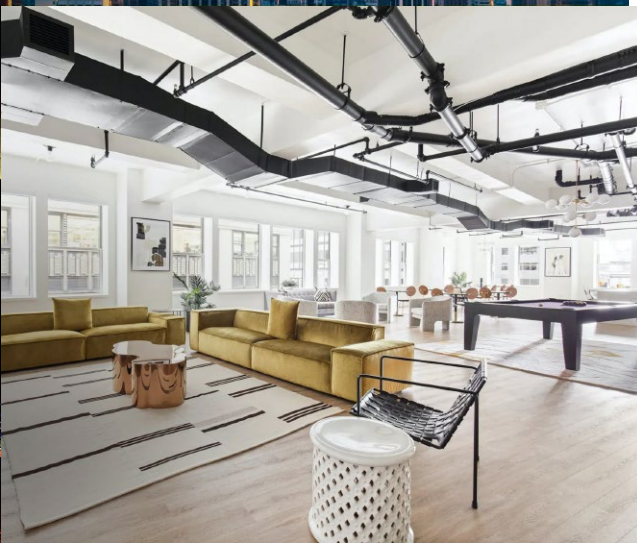
DONORS: Jacob Langfelder/Broadway and Vine, Frank and Lisa Dolan, PCHFNV Board of Directors, Thomas Keller Group

Four VIP seats for Alan Cumming's performance at Broadway & Vine on October 13, 2025

Insider's evening on Broadway for four with orchestra seats at a Broadway show including post-show meet & greet with Broadway stars

Three nights' accommodations in Manhattan for two couples

Dinner at Per Se in New York



5

LUNCHEON WITH THE LEADING LADIES OF SPARKLING WINE

Buy-a-spot luncheon
for 30 successful bidders

May 8, 2025

Bidding begins at \$1,000 per person

Join the women behind some of Napa Valley's most iconic *méthode traditionnelle* sparkling wines for a private reception and lunch at the iconic Napa Valley château and estate of Domaine Carneros. The wine, food, and conversation are sure to be equally effervescent!

Your host for the event is Domaine Carneros CEO and PCHFNV board member Remi Cohen. She will be joined by the talented Mumm Napa winemaker Tamra Lotz and Domaine Chandon winemaker Pauline Lhote.

Upon arrival you'll be among the first to experience the winery's newly unveiled Salon des Rêves (Salon of Dreams), a luxurious and dreamy art deco-inspired lounge where you'll savor light bites, wines curated by each winemaker, live music, and the opportunity to chat with these distinguished women.

The day continues in the estate's Carriage House, where you'll indulge in a multicourse lunch, expertly curated by Remi, Tamra, and Pauline to pair perfectly with their selection of favorite wines, including Domaine Carneros's *tête de cuvée*, Le Rêve. Here the trio will share personal anecdotes and expert insights into the delights and challenges of producing one of the most celebrated, festive, and luxurious beverages in the world.

À votre santé!

NOTE: Available only for the date noted.

DONORS: Domaine Carneros, Domaine Chandon, and Mumm Napa





Honorary Chair Lot

TRUFFLES AND LA TOQUE

6

Private truffle tour and hunt for six

Private truffle preparation lesson with Ken Frank for six

Truffle and wine dinner at La Toque for six



Pound for pound, truffle are one of the most expensive and rare foods you can buy. This lot is a celebration of all things truffle, and you'll have six experts to guide this one-of-a-kind experience: Ken Frank, La Toque Executive Chef/ Owner; Robert Chang, Chief Truffle Officer and Managing Director of the American Truffle Company/founder of the Napa Truffle Festival; and Zara, a Lagotto Romagnolo truffle hunting dog, and her handlers, Bill Collins & Lynell Heatley of The Truffle Hunters.

First up, the tour. You'll meet up with Ken and Robert, then drive up to Angwin to visit a private black truffle orchard. American Truffle Company was the first to cultivate European truffles for American growers, and here you'll see how Robert has developed state-of-the-art systems to overcome the challenges of truffle cultivation.

Then the hunt. The Truffle Hunters aid the truffle orchard community in harvesting cultivated truffles. Zara comes from a long line of Italian Water Retrievers, which are renowned for their innate sense of smell, intelligence, and endurance, and you'll see how Zara has been trained to find this elusive delicacy.

After the hunt, you'll head back to La Toque for a private session with Chef Frank to learn how to prepare and use this seasonal delicacy to best bring out its rich, earthy flavors. Then return to La Toque that evening to enjoy the fruits of the day's labor with a multicourse feast personally prepared by Chef Frank and built around the pleasures of the Perigord truffle.

NOTE: Must be scheduled for a mutually agreeable date between January 29 and February 12, 2025.

DONATED BY: Ken Frank, Robert Chang/American Truffle Company, and The Truffle Hunters

Last year, Napa Valley lost one of its brightest luminaries, Miljenko “Mike” Grgich, the man who helped draw international attention to Napa Valley wines and shatter the myth that only French soil could produce the world’s greatest wines.

To celebrate the memory and accomplishments of this Napa Valley legend, some of Napa Valley’s most iconic names in food and wine are offering a one-of-a-kind evening of food, wine and conviviality for a select group of 20 people.

The evening will be hosted by Violet Grgich, president of Grgich Hills Cellars and Mike’s daughter, at their winery estate, located between Rutherford and St. Helena. Violet will be joined by vintners Michael Mondavi, Tim Mondavi and Tor Kenward, and long-time Chateau Montelena employee George Blanckensee. La Toque Executive Chef/Owner Ken Frank will personally prepare an unforgettable dinner.

To go with Chef Frank’s multicourse menu will be special bottlings and vintages from the personal cellars of Violet, Michael, Tim, Tor and Chateau Montelena CEO Bo Barrett. Tales and stories about Mike will flow as freely as the wine, as shared by those who knew him well.

It promises to be an evening as legendary as the man it honors. *Živeli!*

NOTE: limited to 20 guests; available only on date noted

DONATED BY: Bo Barrett, Ken Frank, Violet Grgich, Tor Kenward, Michael Mondavi, and Tim Mondavi



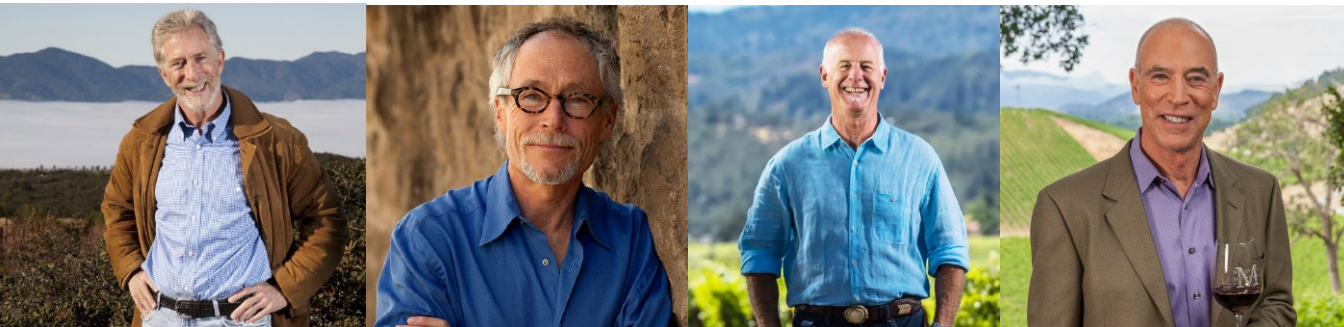
ICONS CELEBRATING A LEGEND: A TRIBUTE TO MILJENKO GRGICH

7

**Buy-a-spot dinner
for 20 successful bidders**

May 1, 2025

Bidding begins at \$1,500 per person





Thomas Arvid will be at the gala, and you'll be able to observe him in real time completing a portrait of the wines that will be served as part of the festivities of Lot 107, the Icons Celebrating a Legend tribute to Mike Grgich.

Arvid's photorealistic depictions of wine and the rituals surrounding its consumption have been described as "big and bold, with enough selected detail and softness to create a sense of balance. This blend of elements is precisely what winemakers hope to bring to their top vintages."

A truly one-of-a-kind piece in terms of artist and subject, and a perfect addition to any wine and art lover's collection.

DONATED BY: Thomas Arvid



8 ARVID "ICONS OF NAPA VALLEY" ORIGINAL PAINTING

Thomas Arvid is considered America's preeminent painter of wine. The appeal of his art has created such demand that collectors are willing to wait years for one of his originals.

You, however, will not have to wait, if you are the winning bidder of this lot—and you'll enjoy firsthand watching Arvid complete your piece.





Your generosity helps provide



- \$25,000 – Adult Day Health Scholarships
- \$10,000 – Community Grief Support
- \$5,000 – Alzheimer’s Education and Family Resources
- \$2,500 – Cremation and Burial Assistance
- \$1,000 – Caregiver Counseling and Respite
- \$250 – Patient Assistance with Groceries and Utilities

FUND-A-NEED

Everyone deserves something more when hearing life-changing words like “you have Alzheimer’s” or “there’s nothing more that can be done.”

The gift you make tonight ensures that you, your friends, or your loved ones receive that something more — extraordinary and personalized care when it’s needed most.





Buy-a-spot dinner for 75 successful bidders

April 25, 2025

Bidding begins at \$250 per person

TACOS, TEQUILA, AND CABERNET

10

Fine wine isn't the only adult beverage produced in Napa Valley. Steve Reynolds of Reynolds Family Winery not only makes exceptional cabernet, he makes a darn fine tequila under the Penta Tequila label. You're invited to a private springtime party highlighting both in a celebration of the vibrant flavors, sights, and sounds of Napa Valley and Mexico.

The party will take place on the Reynolds Family 14.5-acre property that sits below Atlas Peak, just south of Stags' Leap. The evening's festivities include a taco truck offering delicious specialty tacos; a sumptuous array of cheese and charcuterie; and plenty of Reynolds Cabernet Sauvignon and Penta Tequila to sip, sample, and savor. And it's not a party without music, so a mariachi band will keep things lively until the evening draws to a close.

NOTE: Limited to 75 guests; available only on date noted.

DONATED BY: Reynolds Family Winery



11

THE HEART AND SOUL OF TUSCANY - MARCHESI ANTINORI EXPERIENCE

The Antinori family is one of the world's oldest and most respected winemaking families, producing wine and making history since 1385, and Marchesi Antinori offers you the opportunity to experience Tuscany's wine, cuisine, history, and culture through the family's stunning properties.

To start, you'll enjoy a two-night stay in the Antinori family's private house, Villa Tignanello, located in the heart of Chianti Classico. The 16th-century manor house is one of the highest and more picturesque localities in the entire territory. Also included is lunch or dinner at the villa.

While there, you'll enjoy tours and tastings at two Antinori properties. One will be at the estate's winery, Tenuta Tignanello, whose signature wines, Solaia and Tignanello, have been defined by international press as "among the most influential wines in the history of Italian viticulture."

The other tasting will be at the family's newest winery in Tuscany: Antinori nel Chianti Classico in Bargino. At this stunning site you'll have the opportunity to explore not only exceptional wines, but the winery's innovative architecture and the Antinori Art Project.

One evening, you'll dine at the Antinoris' Michelin-starred Osteria di Passignano, located in the 19th-century wine cellar next to the historic Abbey of Passignano. There you'll dine on course after course of modern dishes rooted in traditional Tuscan cuisine, paired with superb wines. The Michelin Guide noted this as "one of our most delightful places." The vineyards around the Abbey are the source for the Antinori Chianti Classico Reserve wine, Badia a Passignano.

This experience is your passport to the finest Tuscany has to offer, courtesy of the family whose name is synonymous with this region's fine wine, history, and culture. *Salut!*

NOTE: Reservation is based on availability. For a visit during high season (April–October), it is suggested to contact the donor at least eight months in advance of the desired visit. Does not include airfare or ground transportation.

DONOR: Marchesi Antinori

Two nights' accommodations for two couples at Tignanello Estate

Tour and tasting for four at two Antinori wineries

One dinner for four at Osteria di Passignano

One lunch or dinner for four at Tignanello Estate



12

HARBISON ESTATE LARGE-FORMAT RARITIES

**3L 2005 Oakville Cabernet Sauvignon
(hand-etched and painted)**

**1.5L 2004 Oakville Cabernet Sauvignon
(hand-etched and painted)**

Known for their legendary wine cellar, Joe and Pat Harbison were called on for years by charities to create auction lots of rare and exquisite wines. Recognizing wine's importance in fundraising, they began producing their own label with purchased grapes from Oakville. Then in 2005, Joe and Pat secured their own small parcel of land on Oakville's east side, adjacent to Screaming Eagle and other esteemed vineyards. The estate is planted in three blocks that yield approximately 75 cases of Harbison Estate Cabernet Sauvignon each vintage.

For this offering, they've included two limited-edition, large-format library bottlings for your cellar: a 3L of their first vintage of estate wine, the 2005 Cabernet Sauvignon (one of only three 3L produced) and a 1.5L of the 2004 Oakville Cabernet Sauvignon (one of only 12 produced). Both bottles are etched and painted by hand.

DONATED BY: Harbison Estate Wines



13 SAKE AT THE SAINT

**Buy-a-spot reception
for 20 successful bidders**

April 7, 2025

Bidding begins at \$250 per person



Wine may be the traditional go-to for Italian food and sake for Japanese cuisine, but did you know that sake can also elevate your Italian dining experience? Join us for an exciting and dynamic tasting event where wine and sake expert, writer, and judge Eduardo Dingler will explore the unexpected but delightful pairing of sake with Italian cuisine.

Currently serving as the VP of wine at Wine Access, Eduardo brings a wealth of knowledge as a sake educator, an ambassador for East West Sake and JETRO (Japan External Trade Organization), and an international judge for sake, wine, and spirits. Holding a Certified Sake Professional diploma, he is the perfect guide to show us how versatile sake can be outside its traditional pairings.

The Saint in St. Helena, with its chic boutique wine lounge ambience, serves as the perfect setting for this exclusive tasting event. Further elevating the experience, Satoshi Tanaka from East West Wine Trading Company has personally chosen some of the finest sakes available. The culinary team at Tre Posti, known for their fusion of classic Italian flavors with the fresh local ingredients of wine country, will

provide the ideal Italian bites to complement the exquisite sakes selected by Satoshi and Eduardo. It promises to be a tasting experience unlike any other.

Buon appetito and kanpai!

NOTE: Available only for the date noted.

DONORS: Eduardo Dingler, Satoshi Tanaka/East West Wine Trading Company, The Saint, Tre Posti

14 GRILL IT YOUR WAY

Dinner and wine pairing for 10 at Charles Krug Winery

This renowned and immersive “Grill Your Own” experience was pioneered by Peter Mondavi Sr., inspired by his love for locally sourced, dry-aged steak paired with exquisite Charles Krug cabernets.

Rooted in a long Mondavi family tradition of gathering in the kitchen, this experience invites you to become the master of your meal, grilling your locally sourced Flannery steak over a live fire grill. Should you prefer not to wield the tongs yourself, worry not; a chef and a Mondavi will be on hand to assist you every step of the way. Before the grilling begins, you will be led on a guided tour by a member of the Mondavi family, learning about their heritage and history, and showcasing the land they proudly call home.

Indulge in the seamless harmony of fine wines paired with your steak and sides, culminating in a sumptuous finale featuring estate port and dessert, ensuring memories and flavors that will linger long after the evening concludes.

NOTE: To be scheduled for a mutually agreeable date.

DONATED BY: Charles Krug Winery



CAYMUS

VINEYARDS

Proud to support the Providence Community Health Foundation
for their commitment, advocacy and care



Building a community of possible.



U.S. Bank strives to make a positive impact in the community. That's why we support community events that bring us together for the greater good. When we work together, anything is possible.

U.S. Bank is proud to support the Reflect & Rejoice Gala.



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**“I need my bank to be as committed
to the community as I am.”**

We're proud to support Providence Community Health Foundation Napa Valley and local organizations that step in and help those who need it most.



TALK TO US

Diane Bishofberger
FVP, Sr. Relationship Manager
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e: dianebishofberger@bankofmarin.com

Cheryl Payan
VP, Napa Market Manager
m: (707) 299-2321
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VINEYARDS**

*Dedicated to honesty, quality and family, we are a fourth generation vineyard and winery perched on a mountain top just five country miles east of St. Helena.
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**The Dolan Group
at Morgan Stanley**

Frank Dolan, Senior Vice President
707 254-4454
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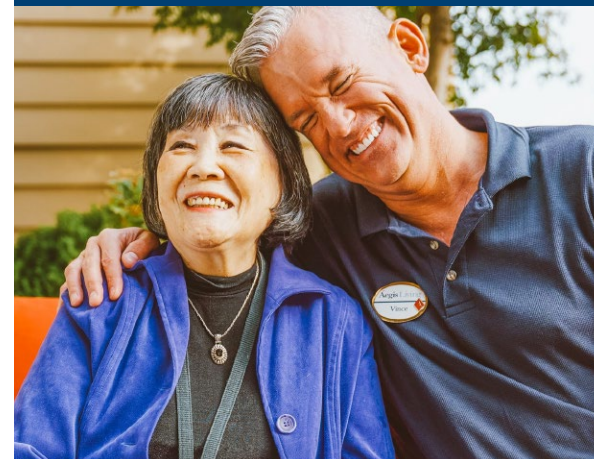


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HOW TO BID

1. Once the auction is open, you will receive an automated welcome text with your unique bidder link.
2. Click the link and begin viewing auction packages. Select the package you wish to bid on.
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5. To "watch" a package, select the star icon on the package.
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Please don't hesitate to contact us if you have any questions or need registration assistance.

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Conditions of Purchase

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All bids accepted and lots offered in the Live and Online Auction are subject to the following conditions:

1. All sales are final and are subject to the terms and conditions stipulated by the donor. No refunds or exchanges on auction items are permitted. All items have been donated to Providence Community Health Foundation Napa Valley ("Seller") and are sold by the organization and not by the donor.
2. All auction items and service dates and times are to be arranged at the mutual convenience of donor and buyer if stipulated. Restaurant donations do not include tax, gratuity, or liquor, unless specifically stated.
3. Lots are non-transferable and may not be re-gifted, except in the case of wine or other products.
4. The Seller warrants neither the quality nor the value of items and services auctioned. Descriptions of items have been made with every reasonable effort to be accurate, but all items are sold "as is" and "where is" and without warranty or representation of any kind to the correctness of the description, genuineness, authenticity, condition or quality of fitness for any purpose. The Seller is not responsible for the accuracy of lot descriptions written in the catalog or verbally stated during the Auction, including statements relating to the origin, age, rarity, condition or general quality of wines.
5. All statements by the Auctioneer pertaining to lots are statement of opinion and are not to be considered warranties or representations of fact. Bidders, by bidding, acknowledge that they bid on the basis of their own evaluation.
6. Dollar values, where listed, are best estimates of the market value.
7. By participating in the Auction, each bidder recognizes that the Seller, the donor of property or services, or anyone assisting in the auction, shall not be liable for any occurrence resulting from the use of auctioned items and services sold.
8. The amount paid by a successful bidder that may be deductible for tax purposes is limited to the excess of that amount over the fair market value of the package.
9. The purchaser will be liable for damage to vacation homes and / or property.
10. Payment for auction items must be made in full by cash, check, or credit card (Discover, MasterCard, Visa, and American Express). Seller reserves the right to resell or dispose of any lots for which payment has not been made at the conclusion of the Auction evening.
11. No lot will be sold for less than the minimum bid. Minimum bids, if so noted, will be announced by the auctioneer.
12. All bids must be made in even dollar amounts.
13. The highest bidder for any item becomes the purchaser, at the full amount of the successful bid.
14. No bids will be accepted after the Auctioneer accepts the final live auction bid. No exceptions.
15. The Auctioneer is the agent for the "Seller," Providence Community Health Foundation Napa Valley.
16. Any changes, additions or revision of lots will be announced by the Auctioneer or in the Live Auction Seller's addendum.
17. All bids are per person or per lot. The Seller or Auctioneer reserves the right to divide or combine lots as seen fit.
18. The Auctioneer will have the right to withdraw a lot or reject a bid at any time for any reason prior to the fall of the gavel.
19. Should a dispute arise between bidders, the Auctioneer will have the right to resolve the dispute, re-offer the lot or withdraw the lot in question.
20. No Live Auction bid will be valid unless acknowledged by the Auctioneer. At the fall of the gavel, the highest acknowledged bidder will be deemed to have purchased the lot and will then be solely responsible for full payment and pickup.
21. Seller's sole responsibility for non-delivery will be limited to refund of the purchase price.
22. Bids submitted to the Seller in writing or otherwise left with the Seller prior to the sale for execution at or below the specified price, will be entertained and executed by the Seller for the convenience of the bidders, but the Seller will not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
23. All alcoholic beverages sold herein are subject to the provisions of the California Alcoholic Beverage Control Act, and are offered and sold subject to its provisions. Any offer or sale will be governed by the laws of the State of California.
24. The Auctioneer will determine the Live Auction opening bid, which may or may not reflect the full value. The Auctioneer may change the bid at his or her discretion.

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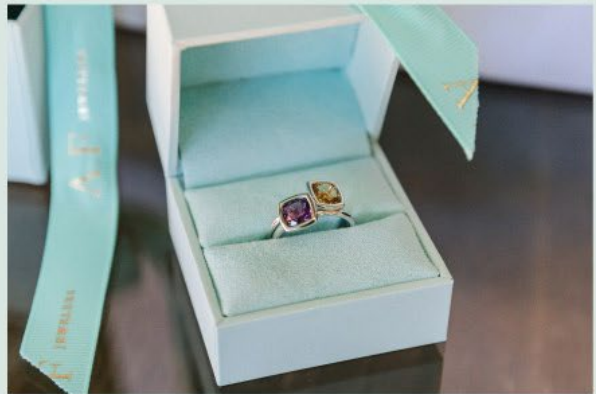
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SEPTEMBER 5, 2025

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