

Pawlcyn, too, was taken with the hit of the barrel auction: “I was surprised by the **2014 The Mascot**,” she says. “And also the **2013 Ovid Hexameter**—it wasn’t in the barrel auction but poured at their wine station.” But the barrel she bid on was a highly drinkable wine with a personal connection: Lang & Reed’s **2014 Cabernet Franc Les Loges**. “Vintner John Skupny is a longtime friend from Minnesota and I have always loved the wines they make.”

Masaharu Morimoto, Michelin Star-Winning Chef:

“It is hard to pick just one. There was simply not a wine I wouldn’t bid on,” Morimoto says, though he can’t resist citing a few true standouts: “Cabernet Sauvignon legends such as **Continuum** by Tim Mondavi, **Melka** by Philippe Melka or **Blackbird Vineyards** by Aaron Pott and the up and coming and exciting wines of **The Mascot** by Will and Amanda Harlan and **Modus Operandi** by Jason Moore.” For drinking on a warm summer day, his tastes tended toward white: “**Judd’s Hill Sauvignon Blanc** and **Vineyard 29 Sauvignon Blanc** were the most surprising and refreshing and two wines that match the excitement of my cuisine.”

Francis Mallmann, Michelin Star-Winning Chef:

“I am interested in opposition and the collision of great flavors—great food and great wine—so to me, wine pairings are simplistic, they’re for toddlers. As adults we know what we like,” Mallmann says as a caveat. “Everyone raves about the Cabs from Napa, and that is justifiable. But I am interested in Napa winemakers’ Zinfandel. It’s making a very strong statement as it is coming back into favor. I enjoyed the **Peju Zinfandel** quite a bit. And I will be trying others.”