



**LIVE AUCTION SEPTEMBER 16
FIESTA DE REYES COURTYARD
IN ASSOCIATION WITH THE SPIRITS OF MEXICO AWARDS DINNER
& TASTING RECEPTION**

AWARDS DINNER & LIVE AUCTION HOST



MARK DECARLO

- Comedic host on ABC's new **WINDY CITY LIVE**, which premiered in May 2011 in Oprah Winfrey's historic time slot
- Host of Travel Channel's "**TASTE OF AMERICA WITH MARK DECARLO**"
- Author, **A FORK ON THE ROAD**

ALL PROCEEDS BENEFIT THE



The Sky Ranch Foundation notes that there are over 100,000 young people who have been sent to residential placement programs nationwide. Many states are cutting resources for helping these young people, raising the risk many will fail to correct their behavior and present even more serious danger to society and themselves once they become adults.



With thanks to Joseph Patane of [Magave Tequila](#) and associates, a \$56,000 contribution has already been received and has been earmarked to help qualified programs in California. Thank you Joseph and Magave Tequila!

-SPECIAL LIVE AUCTION ITEMS-

Note: Not all items offered at the Live Auction are Agave Spirits. More than one dozen rare & collectable items, some signed by the Master Distillers and most not available elsewhere in the North America will be auctioned live

-SPECIAL DONATION COURTESY OF MARK DECARLO-

[YUCATAN HOLIDAYS](#)
www.yucatanholidays.travel



5 day/4 night all inclusive certificates for Tres Rios Resort Nature Park and Spa. Nestled within the extraordinary Tres Ríos property and nature park, on the breathtaking Riviera Maya, Hacienda Tres Ríos offers one of the most unique resort settings on Earth. Your Return to Paradise vacation experience will be fringed by mangrove forests, crystal-clear cenotes, and virgin beaches—where the jungle meets the Caribbean and where nature is yours to appreciate and embrace. Strict environmentally-driven development practices embrace the legends of the Maya, the spirit of the Yucatán Peninsula, and the warm hospitality tradition of the Hacienda.

Consider Hacienda Tres Ríos your Private Vacation Residence where the ocean is at your door, the spa is down the hall and the best dining is always at your service. This certificate entitles you to deluxe hotel accommodations at Hacienda Tres Ríos for two adults and two children with all-inclusive meals and beverages. Book within one year of purchasing this certificate and receive one of several valuable gifts when you arrive. [Read more here](#)

EL DECRETO TEQUILA

FIRST APPEARANCE OF EL DECRETO IN THE U.S. ONLY ONE EXTRA ANEJO IS AVAILABLE IN THE U.S. AND ONLY AT THE SPIRITS OF MEXICO LIVE AUCTION



Our **Extra Aged 3 year Tequila** is a special reserve of the house. It is meant for tequila educated palates. Our Extra Aged 3 year Tequila is individually handmade and each bottle is unique for connoisseurs. Aged for the perfect amount of time, its ancestral wooden taste and delicate smooth flavor is harmonized by its excellent body. With a strong dark straw appearance, its nose offers citrus and floral aromas. Caramel, nut, ancestral wood and the purest agave flavors offer an ultra-smooth mouthfeel and finish. Its superiority demands it **MUST** be sipped.

MONTORO TEQUILA



FIRST U.S. APPEARANCE BY MONTORO TEQUILA. THIS IS THE FIRST PRODUCTION RUN OF THE ONLY EXTRA ANEJO TO BE MADE

**AVAILABLE, SIGNED BY THE MASTER DISTILLER AND ONLY FOR THE
LIVE AUCTION**

Produced in Los Altos de Jalisco by the Montoro family, Montoro Tequila was created by the prominent bullfighting family from Spain. Migrating to Mexico during the Spanish Civil War after having lost all their Spanish wealth, the Montoro family settled in one of the Barrancas in the highlands of Jalisco, where they began a new life farming the Blue Weber Agave. Holding to the honor and richness of the family tradition, they began to distill limited quantities of 100% puro de agave tequila combining the art of tequila production and the blending technique of cognac.

Seventy years after laying their bullfighting legacy to rest, the Montoro family has risen again to create a new legacy with the introduction of its elegant line of Tequilas, produced with the finest Blue Agave from the highlands, using the traditional family recipe.

It is with great honor and respect that the Montoro family presents a bottle of its finest Extra Añejo from the first production run of the new Montoro family legacy, Montoro Tequila. The bottle has been signed by Master Distiller Gilberto Jasso Garcia. ***Salud!***

Montoro Extra Añejo Profile

“In appearance, the tequila is light golden brown with a thick crown that forms right away. Thick tears begin to form after about 10 seconds, and take another 10 seconds to completely fall. No nasal prickle is present. Light to medium intensity aromas of baked apples & yams, cinnamon, and clove are present, with strong vanilla notes and hints of milk chocolate. Juxtaposed on these are vegetal aromas of leather and capsicum, with end notes of mushroom and hints of butter and yeast. On the palate, medium intensity, toasty flavors of cinnamon, caramel, vanilla, honey are present along with baked apples & peaches. Dry and lightly mouth-watering, fiery on the tongue, with bitter notes that balance the baked fruit and sweet spice flavors, and a lightly viscous mouthfeel. The agave fire dissipates relatively quickly, but flavors persist, including hints of cocoa at the very end of the medium length finish. A highly complex tequila”. Tasting profile provided by Eric P. Lorenz of Lorenz Agave Spirits

SPECIAL DONATION FROM BUFFALO TRACE DISTILLERY



BUFFALO TRACE MILLENNIUM BARREL

ONLY AVAILABLE THROUGH AUCTIONS BENEFITING SELECT CHARITIES

It was Dec. 31st, 1999, and the new century was dawning as the employees at Buffalo Trace Distillery in Frankfort, KY gathered around to watch the last barrel of the twentieth century roll into Warehouse V, the world's only bonded single barrel aging warehouse.

Now nearly 12 years later, this Buffalo Trace Millennium Barrel bourbon has filled 174 beautifully handwritten and individually numbered bottles. Each Millennium Barrel bottle has been packaged in a numbered hardwood showcase box that includes a piece of this historic barrel's charred oak stave and a brochure explaining the significance of this collector's edition.

Endeavoring to do something special with this milestone barrel, the company has offered all 174 bottles to charitable organizations across the country at no charge to auction off and raise money for their worthwhile causes. Bottles are only available to non-profit organizations wishing to raise funds for their charity.

Organizations were required to submit an official U.S. non-profit tax ID number and auction the bottle within the 2011 calendar year. "This was a special barrel of whiskey and we wanted to do something with the bottles to help those in need," said Kris Comstock, Buffalo Trace Brand Manager. "We really hope whiskey enthusiasts and collectors will help some deserving non-profit groups raise serious money. These 174 bottles are beautiful and the bourbon tastes amazing. Our goal is to raise \$200,000 for charity!"

T1 TEQUILA UNO



2 CASES – FIRST BOTTLING – T1 TEQUILA UNO REPOSADO

ONLY AVAILABLE AT THE SPIRITS OF MEXICO



In 2009, t1 Tequila Uno launched a most unique program — Build a Barrel — and, they dedicated & donated that very first Barrel of the t1 Tequila Uno Reposado to the Spirits of Mexico and the Sky Ranch Foundation.

Since 2009, 21 of these dedicated cases (six-packs) sold at our auctions, garnering more than \$8,600 for the Foundation. Only Six (6) cases remain. Two will be auctioned after the Awards Ceremony.

Successful bidders are the only consumers in the United States to own the very first presentation of this multiple-award-winning Tequila from renowned [Master Distiller German Gonzalez](#).

-SPECIAL DONATION COURTESY OF RAY MARTINEZ-

Tapatio Reservas de la Excelencia

Gran Reserva Extra Anejo Tequila



[Photo & Tasting Notes courtesy of The Whisky Exchange](#)

"No tequila has a right to be this beautiful", The Whisky Exchange

Note: A quite extraordinary nose. The concentration of aromas far exceeds the standard anejo. The creamy oak is very big, as is to be expected after 3-4 years of ageing in new French Oak, but it never overwhelms the pure, intense agave aromas of buttered grilled peppers and spice. Toffee-apples, pastry-crusts and some delicate floral notes of sweetpea as the aromas develop.

Palate: Fabulous intensity of flavour, with all the elements from the nose perfectly delineated. Wonderful pure agave, spongecake sweetness, spices, brown sugar, cocoa and a pleasantly tweedy note - all bound together into a sumptuous whole by the enveloping creamy oak.

Finish: Warm, rich, absurdly intricate and incredibly long, with the oak character becoming slightly drying toward the death. Wave after wave of perfectly intermingling flavours. Mind-bogglingly complex, with depths previously unimaginable for a spirit in this category.

No tequila has a right to be this beautiful. A stunning drink that deserves to be mentioned with the very finest whiskies, cognacs and rums. Not just the finest tequila that this taster has ever encountered, but easily bears comparison with the very finest spirits this taster has ever encountered.

[Read more about this ultra rare Extra Anejo at Tasters Guide](#)

WAHAKA MEZCAL

FIRST PUBLIC APPEARANCE IN THE UNITED STATES

Wahaka is thrilled to participate in the Spirits of Mexico 2011 and honored to be in a position to donate bottles of our finest artisanal mezcales to the Sky Ranch Foundation.

VARIETY COLLECTION

MADRE CUISHE – TOBALA - ENSAMBLE



Wahaka is an artisanal, small batch mezcal produced by a 5th generation maestro mezcalero family in San Dionisio Ocotepc Oaxaca – the epicenter of mezcal country throughout the spirit's existence – who directly own and harvest acres of cultivated and wild agave (recently USDA organic certified). Today, young maestro Alberto is the principal author of our label, managing the family's five stills and overseeing the process from harvest to market.



Wahaka's family of authentic mezcales are all born through the same artisanal process that has been handed down over generations. The secrets and methodologies now being applied to produce our distilled spirit are the result of a relentless pursuit of perfection that started with Alberto's Great, great Grandfather, properly named El Huehuate (or the "Wise Man") and continues with Maestro Alberto's obsession to obtain the perfect mezcal.

A key distinguishing factor is that Wahaka focuses mostly on "Joven" mezcales, the equivalent of "Blancos" in tequila. We use three different varieties of agave: **Espadin** (the most common agave used in mezcal), **Madre Cuishe** (a wild variety with earthy notes) and **Tobala** (another wild agave with floral characteristics). Our signature **Ensamble** variety is a pure blend of all three plants, where we cook, ferment and distill them together. With the exception of our **Gusano Reposado** – which is aged 4 to 6 months in American oak barrels, and is a perfect complement to our line up – all others are bottled straight from the distillation process, allowing the flavors to settle in the bottle without the interference of any wood. In other words, we do not focus on providing mezcal aged in barrels ("Reposados" or "Anejos"); in fact, our preference is to avoid contaminating the taste of agave with wood. The reason is simple: mezcal can be made from many varieties of agaves, and each agave has a completely distinct set of properties, flavors, aromas and sensations. It is our joy in Wahaka to share this characteristic that is so peculiar to mezcal.

All our mezcales are twice distilled and are 100% agave, 100% organic and 100% artisanal. It is the loving product of history meets destiny!

[Link here for more information on Wahaka Mezcal](#)



CARRETA DE ORO TEQUILA ANEJO

First and only bottle of its kind ever packaged. Hand-Signed by Master Distiller Ramon Reynoso



"A closely monitored aging process is paramount in creating the cognac like taste of our aged tequila, and sophistication best describes Carreta de Oro-Anejo. We bring to the audience of The Polished Palate: Spirits of Mexico Festival our premium product, presented to you in an artisan made glass bottle. This unique presentation is composed of a custom made wooden box that was laser engraved for this occasion and signed by our master distiller- **Ramon Reynoso**. Literally, few words can describe the one bottle of its kind ever packaged, and like its premium liquid, after every sip, it will taste like the one bottle of its kind ever packaged."

TEQUILA LOS ABUELOS (NOW FORTALEZA)

TWO VERY SPECIAL ITEMS

TEQUILA LOS ABUELOS LOT 1 MATCHED SET



When Tequila Los Abuelos (now know as Tequila Fortaleza), was originally released in 2006, the first 100 blancos, reposados, and añejos that were bottled, were numbered and matched as a set. These sets are very rare and extremely hard to find, yet for the 2011 Spirits of Mexico Awards Dinner on Friday September 16th, this set - #53 - will be up for auction! You do not want to miss out on this once in a lifetime opportunity to own a rare piece of tequila history.

DINNER WITH THE FOUNDER AND MASTER DISTILLER



GUILLERMO ERICKSON SAUZA

Private in home dinner for 10 with Guillermo E. Sauza. Food and cocktails prepared by Tapas y Tequilas. (SoCal only)

TRES AGAVES TEQUILA

TWO VERY SPECIAL ITEMS



Set of Tres Agaves Tequila Blanco, Reposado and Anejo, hand-signed by Founders, not available elsewhere.

**DINNER WITH ERIC RUBIN, FOUNDER OF TRES AGAVE
TEQUILA**



ERIC RUBIN, FOUNDER, TRES AGAVES TEQUILA

Dinner for six with Founder Eric Rubin will take place at Barra Barra Saloon

MILAGRO SELECT BARREL RESERVE SILVER



Introducing the brand new, super elegant and striking Milagro Select Barrel Silver 1.75 liter signed by founders Danny Schneeweiss and Moi Guindi

CROTALO TEQUILA



Making its debut at the Spirits of Mexico is Crotalo Tequila 5 Year Old Extra Anejo Reserva. The bottle is blown glass and is black amethyst in color. The label, neck snake scales and rattle are clad in 14k Platinum. This bottle will retail for between \$180 and \$220. There are only 1400 of these and 100 others that are engraved with Platinum and are numbered 1/100 to 100/100. We hear the liquid inside these bottles is AMAZING! One bottle will be available at the Live Auction.