

**Set:** We actually created three separate themed environments to capture a full weekend screening to Godfather I,II & III. Godfather I was themed out to the "going to the mattresses" siege at the Godfather Compound. Day two for Godfather II was an outdoor wedding scene, complete with Johnny Fontaine sound-alike. Day three concluded with a simple brunch at the village of Corleone, with the showing of Godfather III.



**Costumes:** Being three separate events, the Compound attendees wore typical mobster attire, dark shirts, striped suits, etc. For the wedding, Leslie found her original wedding dress and tuxes were the norm. The villa brunch was very casual.

**Catering:** Three days of amazing home cooked Italian meals from our supper club- room prevents us from listing all the wonderful pastas and desserts!



**Score:** Rich had a great time combining the wonderful film score with Italian songs from the era including Jerry Vale, Lou Monte and others.

**Action:** Couples danced to our good friend, Warren's impression of Johnny Fontaine, singing Al Martino's "I Have But One Heart" and "Speak Softly Love"



**The Wine Cellar:** While Chianti and house red were in abundance, Sommelier Craig offered these hints.

Wine Pairing from our Club Sommelier Craig Lopus of Tim's Wine Market

Yes, they make wine on Long Island !!

As the Godfather gang went about their business living on Long Island, wine makers further

east on the “forks” of Long Island were perfecting the “French style” wines that have become fashionable.

In little over quarter of a century the Long Island wine industry has grown from one small vineyard to 3,000 acres of vines and over thirty wineries producing world-class wines.

Located in New York State , on the East Coast of the United States , Long Island extends some 120 miles into the Atlantic Ocean . Its maritime climate, geography and soil characteristics provide ideal conditions for producing wines of exceptional quality.

The Long Island wine region encompasses Nassau and Suffolk Counties , with the majority of wineries and vineyards at the East End , on the North and South Forks. Here, age-old growing techniques are combined with state-of-the-art technology to produce a range of world-class wines from specific varietals and selected blends.

It has been said by many that Long Island is one of the country's most exciting wine producing regions today, with great reviews and high praise found in major food and wine publications nationwide. As the awards continue to accumulate, Long Island wines are increasingly sought after in fine restaurants and wine shops from coast to coast.

Listed below are some of the top winery's on the "Island". Don't worry about the year of the wine as many of these wines would be unavailable in Florida. Just try to find a wine from the listed winery.

Osprey's Dominion 2000 Flight Meritage: This full-bodied blend of Merlot (60%) and Cabernet (40%) boasts a blackberry aroma with layers of new smoky oak and fleeting herbal notes and features a velvet texture with ripe tannins and a long finish. A winner of the "Best in Class" at the 2004 New York State Fair, the "Double Gold Medal" at the 2004 Tasters Guild International and the "Gold Medal" at the 2004 Finger Lakes International Wine Competition. Average price per bottle: \$35.

Castello di Borghese 2001 Cabernet Sauvignon 2000 Reserve: This Cabernet, with its deep ruby garnet appearance, features a rich start that tapers to a textured, rounded and well balanced finish. Look for hints of licorice, black plum, vanilla and black cherry. Average price per bottle: \$35.

2002 Sherwood House Merlot: A bright deep ruby red wine, the spicy and peppery scents of the 2002 Merlot come together with a delicate fruity nose, developing a charming aromatic bouquet of raspberry and floral. Vanilla and oak flavors add to the complexity of this wine, melting with its delicate structure. Average price per bottle: \$24

Laurel Lake 2002 Syrah: This full-bodied wine, barrel aged in French Oak for 18 months, is a fine example of the intense flavor for which the North Fork is well known. The 2002 Syrah is soft and silky with hints of pepper. The palate gives generous berry flavors with fine toasty oak finish. The Laurel Lake 2002 Syrah was a winner of the Florida State Fair International Wine Competition 2002. Average price per bottle: \$20.

Lieb Cellars 2003 Chardonnay Reserve: On the heels of its award winning 2002 vintage, Lieb's 2003 Chardonnay Reserve may even beat its predecessor. Whole cluster pressed, using only first-run juice, it was stainless fermented with finishing for six months in neutral French oak. Elegant and well balanced with aromas of spiced apple and pear, hints of marzipan and toastiness, this Chardonnay flows beautifully on the palate. Average price per bottle: \$18.

Martha Clara 2004 Five-O White: A blend of six white varietals including Chardonnay,

Sauvignon Blanc, Semillon, Viognier and Gewürztraminer, bringing together the best of each varietal. This medium-bodied white reveals deep exotic perfumes and more subtle flavors of white fruits. Try this 2006 Jerry D. Mead New World International Wine Competition "Silver Medal" award winner with seafood. Average price per bottle: \$25.

Macari Vineyards 2003 Reserve Barrel Fermented Chardonnay: This elegant chardonnay was crafted in small quantity, using only hand-selected grapes. It features an enticing nose of caramel, apple and spicy Asian pear that leads to a creamy, almost frothy sensation on the palate. This chardonnay offers the perfect balance of fruit and oak, with hints of tropical fruits and stone fruit. Average price per bottle: \$25.

Castello di Borghese 2001 Merlot: Aged in French oak barrels for 13 months, this Merlot is well balanced with aromas of rose petal and cinnamon, a soft fruit flavor with a hint of black pepper and a beautiful garnet color. Average price per bottle: \$20.

Palmer 2003 Merlot: This merlot features ripe plum and berry flavors balanced with soft tannins and smoky oak. Its rich color and supple structure are a fine compliment to red meats, pork, poultry and medium flavored cheeses. The 2003 Palmer Merlot was a "Silver Medal" winner in the 2005 Taster's Guild International competition. Average price per bottle: \$19.

Osprey's Dominion 2001 Reserve Chardonnay: A "Silver Medal" winner at the 2005 New York Wine & Food Classic, this delicious chardonnay features a ripe tropical fruit aroma of pineapple and grapefruit with hints of green apple, toasted oak and vanilla. Aromas of apricot, peach, pineapple and toasted yeast round out this unique delight. Average price per bottle: \$20