



GOVERNORS CLUB

# The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

September / October 2023



**Birthday Night**  
Wednesday, Sept. 6

**J Vineyards Wine  
Dinner**

Friday, Sept. 15

**Kayak Fishing with  
Inshore Guide**

**Courtney Ashburn**  
Thursday, Sept. 28

**Kids Movie Night**  
Friday, September 29

**Loretta Lynn Tribute**  
Wednesday, October 4

**Birthday Night**  
Wednesday, October 11

**Natural Wine Tasting  
with Poco Vino**  
Thursday, October 19

**Halloween  
Spooktacular**  
Friday, October 27

**All You Can Eat  
Stone Crab Night**  
Thursday, November 2

**Friday Night Jams**  
Live Music in the  
Lounge with Half-Price  
Happy Hour

**Holiday Closing:**  
*Labor Day*  
September 2 - 4

## Loretta Lynn Tribute Evening with ANNA WESCOAT

Wednesday, October 4 : \$45++ per person  
6 p.m. Southern Buffet : 7 p.m. Performance

This tribute evening will be brought to life by the talented **Anna Wescoat** and promises to be an unforgettable experience. Guests will be treated to an intimate setting where Anna's heartfelt melodies and evocative storytelling resonate. With a voice that captures the essence of **Loretta Lynn's** authenticity and songwriting style, Anna will pay homage to the country music legend with fun facts about her life and the stories behind her music.



**Anna Wescoat**  
Singer/Songwriter

Loretta Lynn, a legendary American country music icon, stands out for her powerful voice, honest songwriting, and unapologetic portrayal of real-life experiences. Hailing from a humble background, her rise to fame in the 1960s was fueled by hits like **Coal Miner's Daughter** and **You Ain't Woman Enough**. Her trailblazing spirit as a woman in the male-dominated country music industry made Loretta Lynn an enduring and beloved figure, earning her a well-deserved place in music history.

Anna Wescoat is a singer, songwriter from Havana, FL. Anna plays 28 instruments, intending to learn 30 by the time she's 30 years old. Loretta Lynn is one of her biggest inspirations, and she is honored to keep her music and story alive on stage. She has received songwriting awards from the Bluebird Cafe in Nashville, TN, and the Gulf County TDC, for a tourism song contest and was awarded Best Band in the 2023 Best of Tallahassee contest. Anna performs all over the Panhandle as a one-woman band, playing genres including classic country, bluegrass, and southern rock and blues. Call 850-224-0650 to reserve; confirmed reservations will be billed.



**Loretta Lynn**  
1932-2022

### Loretta's Southern Style Buffet

Pimiento cheese, crackers & vegetable dippers  
Southern style salad bar | White bean, collard green & ham hock soup

Chicken and dumplings | Country fried steak and mushroom gravy  
Sliced pit ham, Tennessee whiskey-molasses glaze  
Nashville hot fried catfish, tartare sauce

Mac n cheese | Loaded smashed red potatoes  
Fresh vegetables | Soft yeast rolls & cornbread

Banana pudding, hummingbird cake,  
& hot fruit cobbler with vanilla ice cream



## Kids Challenger Day & Ice Cream Social

Our youngest Members enjoyed an end-of-summer afternoon at the Challenger Learning Center followed by an Ice Cream Social at the CLUB.



## Catering Corner

This holiday season, make your gatherings exceptional by hosting friends and family at your CLUB. The CLUB offers the ideal backdrop for your holiday party with its many event spaces and elegant holiday decor. Whether it's an intimate get-together or a grand celebration, the GOVERNORS CLUB'S versatile spaces can be tailored to match your vision. Delight in a delectable culinary experience and toast to the holiday season! The CLUB'S dedicated event staff will ensure flawless execution, allowing you to create lasting memories with colleagues, friends, and family. There are still a few dates available; give me a call today at 850-224-0650 to elevate your holiday festivities!



Nicole Okken  
Sales & Events  
Director



## GC Charcuterie & Imported Cheese Board

Full board \$38  
Half board \$19

Enjoy a beautiful array of cheeses, Italian meats, sausages, dried fruits, olives, pickled vegetables & grilled flatbread from the talented chefs at your CLUB. Our boards are carefully crafted with the finest ingredients available. Dine-in or take-out. Add a bottle of wine, cold brews, or your favorite cocktails to your order.



 *Welcome* NEW MEMBER

**Robert Knight**

*Knight Think Institute*

*Spouse: Gail Fitzgerald Knight*

**SPONSORS: Robert Dick & Dominic Calabro**

## Manager's Message

# Thank You for a Great Summer at the Club!

It is common for the CLUB to experience a slower pace during the hot summer months in Tallahassee. Families venture out on vacations and spend time at mountain or beach homes. The pace and volume of business at the CLUB are generally slow in the summer, giving us time to recharge and strategize for the fall business cycle.



**Barry Shields**  
General Manager

For some unknown reason, this summer was more active than usual, and this was a welcome change for your CLUB employees! Friday nights in the dining room were busy as many Members enjoyed our Friday Filet Night special while listening to the relaxed and easy guitar music provided by Charles Santiago. Our Craft Cocktail Mixology class in the Lounge was an entertaining and well-received offering. We also had robust participation at the wine tastings and dinners offered this summer. Our CLUB had a lot of Members with birthdays in July and August, as we served and helped many of you celebrate during Birthday Nights in the Grille.

Chefs Eric and Jesse provided a sneak preview of fantastic new menu items that have earned their place on our new fall menu. Sea scallops on risotto, lobster bisque, and braised short ribs are just a few of the dishes that received rave reviews as weekly features. Chef Jesse's lobster roll, which he states is true to the Maine standard, was also a big hit among the lunch offerings. In addition to the delicious new menu offerings in the Grille, we have a full complement of CLUB events for you over the next few months.

As we say goodbye to summer with Labor Day celebrations & the start of football season, we will resume regular hours of CLUB operation. Dinner will be served Monday through Saturday, and the Lounge will again be open on Saturday evenings.

Thank you for supporting your CLUB this summer. I hope to see you soon; we look forward to serving you and your families.

**Barry Shields, CCM, COO**

## Kids Movie Night Featuring: Shrek

**Friday, September 29**  
**6:30 p.m. : \$25++**

Bring the kids to the CLUB for movie night with a kid-friendly dinner while adults enjoy an evening in the Grille. The movie will be shown on our large format screen with movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Child care will be provided by Seminole Sitters. Call 850-224-0650 to reserve; confirmed reservations will be billed.





# Friday Night Jams!

## The Lounge

at the GOVERNORS CLUB

Every Friday in September & October  
Live Music from 5:30 - 7:30 p.m.

Enjoy live music in the Lounge every Friday evening in September and October. Make it your football game weekend kick-off with family and friends. All alcohol and the entire Lounge menu are one-half price from 5 to 7 p.m. And don't forget we always serve five-dollar single-pour Tito's cocktails and Zoe wine by the glass. When the music ends, hop over to the Grille for our Friday Night Filet Special. Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven-baked potato with sour cream, bacon, cheddar & chives.



Maurice Mangum



Ben Baggett

## Friday Night Jams Lineup

Sept. 8	Maurice Mangum
Sept. 15	Ben Baggett
Sept. 22	Maurice Mangum
Sept. 29	Maurice Mangum
Sept. 6	Ben Baggett
Sept. 13	Maurice Mangum
Oct. 20	Ben Baggett
Oct. 27	Maurice Mangum

## GC Staff ANNIVERSARIES

### SEPTEMBER

**Nicole Allenick**, Hostess 1 year  
**Samantha Hilsman**, Server 1 year  
**Sydney Sullivan**, Server 1 year

### OCTOBER

**Earnest Bailey**, Cook, 5 years  
**Adrianna Davis**, Cook, 2 years  
**Garrett Davis**, Server, 1 year  
**Anna Dawkins**, Food & Beverage Manager, 20 years  
**Sarah Langford**, Member Support Associate, 1 year  
**Elizabeth Martin**, Cook, 2 years  
**Chason Scruggs**, Server, 3 years

## GC Staffing UPDATE

We are pleased to welcome **Jesse Comolli**, Chef de Cuisine, to our talented culinary team. Jesse was Born in Nashua, New Hampshire, and began working in local restaurants at age 12. He quickly found a love for the hustle, fire, passion, and rebel-like qualities of the kitchens he worked in. At 23 years old, Jesse studied at the Art Institute of Jacksonville and graduated with a BA in culinary management. He has worked at many fine dining restaurants as Executive Chef and Sous Chef. While living in Jacksonville, Jesse managed Bistro Aix as Executive Chef and served as a personal chef for Shahid Khan, owner of the Jacksonville Jaguars, during the 2018 playoff season. Jesse's signature style carries a French influence, but he also enjoys New England seafood and braised cooking methods that render delicious fats. He focuses on fresh, local, sustainable ingredients to create dishes with bright colors and elevated flavors. Jesse's focus at the Club is to imagine and execute delicious and satisfying entrées on the Grille menu. He looks forward to creating a memorable dining experience for our Members.



Jesse Comolli  
Chef de Cuisine



Anna Dawkins

It is our pleasure to recognize and congratulate **Anna Dawkins**, Food & Beverage Manager, for 20 years of impeccable service to Members of the GOVERNORS CLUB. Anna has witnessed a lot of our littlest Members become adults!

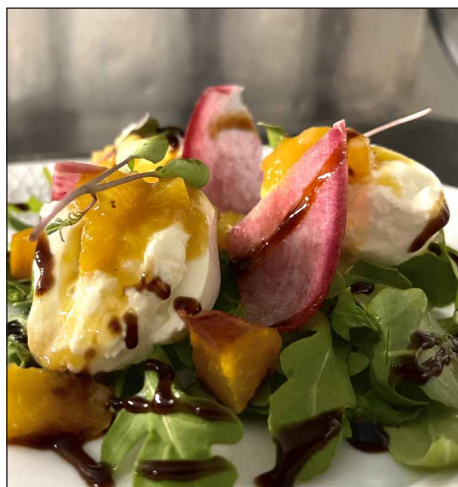
# New Grille Menu Debut

We are excited to present a fresh new menu for our Members this fall; here are a few examples of what you will find on your next visit. Dine at the CLUB soon and enjoy these delicious Chef inspired offerings.



## Smoked Fish Dip

Pickled vegetables, herb oil, rooftop herbs, & house-made crostini



## Burrata Peaches & Cream

House-smoked peaches, peach chutney, arugula, balsamic reduction, watermelon radishes, & freshly cracked pepper



## Braised Short Rib

Smoked gouda grits, wild mushrooms, haricot verts, bacon lardons, & natural jus

# GC Espresso Rubbed NY Strip Steak Over Cauliflower Purée

By Jesse Comolli, Chef de Cuisine

This new dish dazzles the eyes and comforts the soul. It is presented with roasted Brussels sprouts, drizzled with maple-chili flake and pickled red onions, offering the perfect balance of sweetness, salt, acid, and texture. Cooking the steak removes all the caffeine from the espresso so you don't have to worry about a late-night caffeine rush.

## Espresso Rub

1 Tbsp espresso powder  
2 Tbsp kosher salt  
1 Tbsp fresh ground black pepper

## Preparation

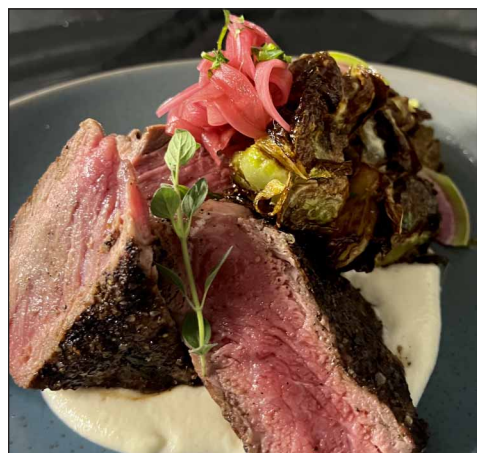
Dust two NY strip steaks generously with rub on both sides.  
Cook 3 1/2 to 4 minutes per side for medium rare. Adjust time for the desired temperature.

## Cauliflower Purée

Rough chop 2 cups cauliflower  
1 cup heavy cream  
1 cup half-and-half  
1 Tbsp unsalted cold butter

## Preparation

Place chopped cauliflower, heavy cream, and half-and-half on the stove and simmer for 20 mins, or until tender. Remove from stove and blend liquids until smooth and add cold butter. Season with salt and pepper to taste. Butter gives the purée a rich taste and glossy look, but the butter must be cold or the purée will break. Feel free to add a couple more tablespoons if you'd like. They would in France!



Espresso Rubbed NY Strip Steak



# FIVE-COURSE J VINEYARDS WINE DINNER

Friday, September 15 • 6:30 p.m. reception followed by dinner  
\$95++ • \$55++ for Platinum Society Members



VINEYARDS & WINERY

J Vineyards & Winery is renowned for its exquisite wines and elegant craftsmanship. Located in the heart of California's Russian River Valley, J Vineyards is a haven for producing exceptional sparkling wines, chardonnay, and pinot noir. With a dedication to innovation and tradition, the winery showcases the distinct terroir of its vineyards through each bottle. Meticulously crafted by skilled winemakers, their sparkling wines captivate with fine bubbles and nuanced flavors, while the chardonnay and pinot noir offerings embody the region's unique characteristics, boasting complexity and balance. J Vineyards & Winery continues to capture the essence of the Russian River Valley in every sip, inviting wine enthusiasts to indulge in a sensory journey of taste and sophistication. Chef Eric has curated a delectable menu to complement the wines. This evening will be facilitated by Lee Satterfield of Breakthru Beverage. Call 850-224-0650 to reserve; confirmed reservations will be billed.

## J Vineyards Wine Dinner

### RECEPTION

*J Vineyards Sparkling Cuvée*

### FIRST COURSE

Roasted prosciutto-wrapped peach,  
chilled Thai curry jasmine rice,  
honey-vanilla gastrique  
*J Vineyards Pinot Gris*

### SECOND COURSE

Locally harvested garden greens,  
warm goat cheese croustade,  
tropical fruit flavors, toasted almonds  
*J Vineyards Chardonnay*

### THIRD COURSE

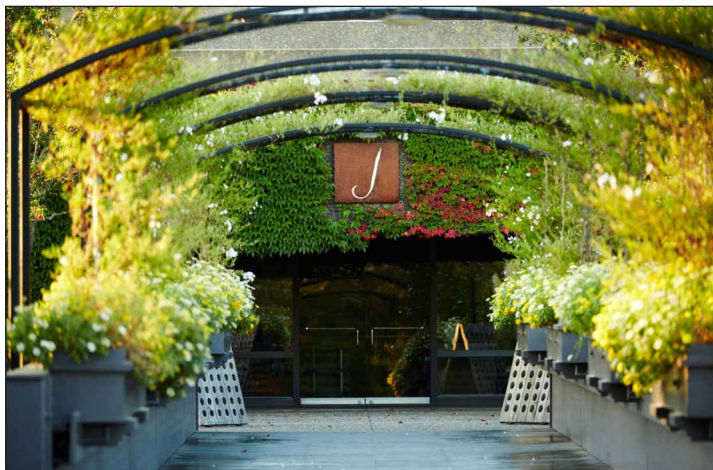
Sous vide pork tenderloin,  
sweet potato gratin,  
crispy Brussels sprouts, dried apricot  
*J Vineyards Vin Gris*

### FOURTH COURSE

Barbacoa beef tenderloin,  
duck fat potatoes, savory cherry chutney,  
"tobacco" shallots  
*J Vineyards Pinot Noir*

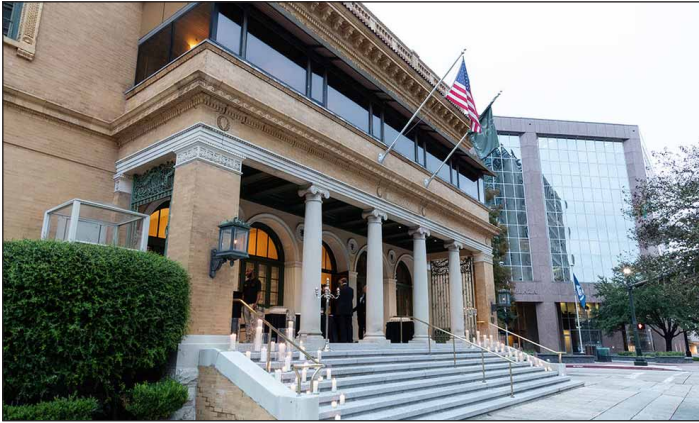
### FIFTH COURSE

Gateaux L'orange  
*J Vineyards Sparkling Rose'*



## Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact the Club Concierge at 850-224-0650, [hostess@govclub.com](mailto:hostess@govclub.com) to visit any of these fine clubs.



### Featured Reciprocal Club:

## The City Club of Baton Rouge, LA

The City Club of Baton Rouge is located in downtown Baton Rouge, Louisiana in a magnificent brick and masonry structure with an Italian Renaissance Facade. The club was completed in 1894 and is listed on the National Register of Historic Places. The City Club is a “home away from home” for its Members as well as an extension of their offices, and offers unparalleled private dining, social events, meeting venues, and business networking among a culturally diverse membership. They are known for their extensive wine collection and members enjoy the C4 Cocktail Club where expert mixologists prepare premium cocktails. They strive to be the premier dining experience in the city, offering breakfast, lunch, and à la carte dinner. Happy Hour is offered Monday through Friday from 4 - 6 pm with one-half off all spirits, cocktails, beer, club wines, and complimentary chef's choice hors d' oeuvres. Breakfast and lunch are offered Monday through Friday and dinner is offered Wednesday through Saturday.

## ALL-YOU-CAN-EAT Stone Crab Night

Thursday, November 2 : 6:30 - 8:30 p.m.  
\$90++ Adults : \$45 children ages 6 - 12



This event has become a culinary tradition that promises fun and flavor at the Club. Celebrate the harvest of the prized stone crab, a Florida delicacy known for its sweet and tender meat enhanced with perfectly paired side dishes. The season will open in October and we are providing you the opportunity to indulge in these beauties at our all-you-can-eat stone crab night in November! The culinary team will present these wonderful selections at our abundant buffet. **Reservations are required and must be made by Saturday, October 28**, so we can order enough claws. Call 850-224-0650 for reservations; confirmed reservations will be billed.

### Key West Conch Chowder

### Italian Style Garden Salad or Caesar Salad

### Cracked & Chilled Stone Crab Claws

Key West Mustard Sauce, Cocktail Sauce,  
Lemons, Limes & Warm Clarified Butter

### Garlic & Herb Roasted Fingerling Potatoes

### Steamed Broccoli & Cauliflower

### Roasted Seasonal Vegetables

### Key Lime Pie





## Featured \$5 Cocktails of the Month September: Fall in Frisco

This bourbon  
Aperol cocktail  
is delicious all  
year long.  
Prepared with  
Four Roses  
bourbon,  
Aperol, and St.  
Germaine.  
Served over ice  
with an orange  
twist.



## October: Pumpkin Spice White Russian

This festive fall  
cocktail brings  
the perfect  
pumpkin flavor  
to a classic  
White Russian  
with the  
addition of  
pumpkin spice  
cream. It's  
creamy, dreamy,  
and delicious!

Prepared with Tito's vodka,  
Kahlua, pumpkin spice cream, and  
finished with a spiced graham  
cracker rim.



As a reminder, your CLUB always  
offers \$5++ single-pour cocktails  
made with Tito's vodka.



## Birthday Night!

*Complimentary entrée & dessert for Members  
with birthdays in September & October!*

Wednesday, September 6 : Wednesday, October 11  
6 – 9 p.m. : Seating available in the Grille, on the  
Patio, or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members  
with September & October birthdays will receive a complimentary entrée  
and dessert of their choice during their birthday month! Make it a special  
celebration at your CLUB. Call 850-224-0650 to reserve.



## Weekend Specials

**Friday -**

### **Fish & Filet Night**

Enjoy our special \$24 filet mignon or fish fillet  
dinner is complete with wedge salad, fresh  
veggies, oven-baked potato with sour cream,  
bacon, cheddar & chives.

**Saturday - BYOB!**

Bring your favorite wine or champagne and  
enjoy waived corkage fee!



## Buck per Shuck Oyster Nights

**Every Wednesday in the Lounge!**

5:30 p.m. - until sold out

Estuary Oysters are available in your  
Lounge fresh-shucked on the half-  
shell every Wednesday evening.  
Devour the salty bivalves for just  
one buck each alongside a cold brew  
or cocktail. Bring a group of friends  
and make it your Wednesday night  
tradition.



## Picnic Totes Grab a Tote & Tailgate!

**\$48 + tax : Call 850-224-0650 to order**

(24 hrs in advance)

Our two-person totes include your choice  
of red or white wine, charcuterie & cheese  
display, crudité vegetables, pimento cheese,  
bread & crackers, fresh fruit, hummus, mini  
fresh baked cookies, and chocolate  
brownies & bottled water.





# Natural Wine Tasting with POCO VINO

Thursday, October 19 : 6:30 p.m.

\$40++ : Free for Platinum Society Members

**Amanda Morrison** is the Chef, Owner, and Sommelier at Poco Vino Wine Shop & Market in downtown Tallahassee. Their focus is on presenting the finest selection of small-production, sustainably-made food & wines from around the world. This tasting will be an introduction to Natural Wine, exploring trendy styles like orange wine and pét-nats while also showcasing very classic, well-made wines. The selections will be complemented by Chef's small-bite pairings. Call 850-224-0650 for reservations; confirmed reservations will be billed.



*Mylanos Pét Nat - Breakthru*

*Santa Julia El Zorrito*

*Skin Ferment of Chardonnay*

*Arnot Roberts Rosé - Breakthru*

*Casa Jipi Nebbiolo Valle de San Vicente*

*Brooks Willamette Valley Pinot Noir*



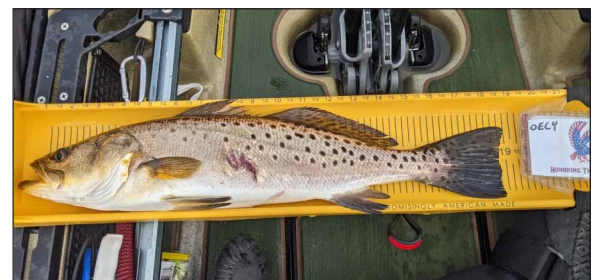
# Kayak Fishing with Inshore Guide Courtney Ashburn

Thursday, September 28 : 5:30 - 7 pm : \$20++

Whiskey tasting and small bites are offered upon arrival.

Inshore kayak fishing on Florida's Gulf Coast offers a unique blend of adventure, nature, skill, and relaxation that makes it an enjoyable activity for both seasoned anglers and those new to the sport. The Gulf Coast is teeming with diverse marine life, including a wide variety of fish species such as redfish, speckled trout, snook, flounder, and more. This offers anglers the opportunity to experience exciting catches and engage in different fishing techniques. Catching fish from a kayak can give you a sense of accomplishment and a closer connection to your catch. Maneuvering your kayak, casting your line, and reeling in a fish all require skill and effort, making each catch more satisfying.

Come to the Club and learn all about kayak fishing from professional fishing guide **Courtney Ashburn**. Courtney's company, Pedal Driven Kayak Fishing Charters, has been operating since 2017, serving Florida's Forgotten Coast. During the presentation, Courtney will share many interesting stories, tips, and experiences to help you limit out on your next fishing adventure. We'll also have some great whiskeys available to sample as you arrive for the workshop. Call 850-224-0650 to reserve; confirmed reservations will be billed.



# Family Halloween Spooktacular

Friday, October 27 5:30 - 7 p.m. \$15++

Dress the kids in their Halloween costumes and come to the CLUB for a spooktacular evening with the family. Children will enjoy creations from a talented balloon artist, mingle with special surprise costume character guests, decorate Halloween bags to fill with candy, and smash pumpkins from the Balcony to Adams Street at our pumpkin toss! Wrap up the evening at our monster mash dance party with D.J. tunes in the Florida Ballroom. Erie light bites and witches brew will be served. Adult Member bar available. Bring the whole family for a fun Halloween spooktacular at your CLUB. Call 850-224-0650 to reserve; confirmed reservation will be billed.



## New Club Cocktail Menu – Value Added Pricing

**Blueberry Mojito:** Bacardi Superior, Orange Liqueur, Lime Juice, Fresh Blueberries, & Mint, \$8

**Peach Juniper Mule:** Hendrick's Gin, Peach Liqueur, Lime Juice, Ginger Beer, & Simple Syrup, \$8

**Gallagher Smash:** Tito's Vodka, Fresh Watermelon, & Lime Juice, \$6

**New York Sour:** Bulleit Bourbon, Lemon Juice, Simple Syrup, Red Wine Float, \$9

**Victorian Last Word:** Empress Gin, Green Chartreuse, Maraschino Liqueur, & Lime Juice, \$10

**Calimocha Sangria:** Red Wine, Lemon Juice, Sweet Vermouth, Orange Bitters, & Coca-Cola.

Served over ice, \$7

**Spicy Paloma:** Don Julio Blanco Tequila, Mezcal, Grapefruit Juice, Lime Juice, Simple Syrup, Sparkling Water, & Jalapeno, \$11

**Frozen Margarita:** Jose Cuervo Gold, served with a floater, \$7

**Frozen Piña Colada:** Don Q Cristal, served with a floater, \$7



Blueberry Mojito

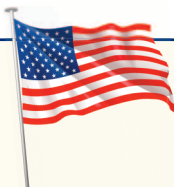
## Enjoy GC Java at Home

GOVERNORS CLUB's special coffee blend is available to take home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee, created this special blend of coffee just for GC Members and it's what you enjoy at the CLUB. It's a medium-to-dark roast coffee created using four different beans. Guatemalan, Sumatran, Colombian, and Costa Rican beans are combined to create a high-end coffee that's complex and smooth, with a delicate balance of flavors. These beans are roasted in small batches and delivered fresh to the CLUB weekly. The GC Java special blend is available in regular or decaf and costs \$14+ per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



## Fish & Game: You Catch and We Cook

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle up the fruits of your labor. For only \$12++ per person, enjoy your protein served with fresh vegetables & a choice of rice or potato. Call ahead and let us know what you are bringing and how you would like it prepared.



### Holiday Closing

Labor Day

September 2 - 4

### Follow Us

@GovClubTally





# Exploring Russian River Valley PINOT NOIR

By **Paul McShane**, Beverage Manager

This summer, I had the amazing opportunity to attend the **Russian River Valley Pinot Forum** in Sonoma, California. I was one of about 60 wine professionals from the United States in attendance and only two from Florida. I was able to try some of the best Pinot Noirs produced anywhere in the world while talking with the winemakers, vineyard managers, growers, and owners that make the Russian River Valley such a unique place. Thirty-three wineries hosted the 19th annual event and attendees were shown the complete winemaking process, along with the art, science, and passion behind it.

The Russian River Valley (RRV) lies about an hour north of San Francisco, in the heart of Sonoma County. It is one of 19 American viticultural areas and features a distinct combination of soil, topography, and climate that are ideal for particular grape varieties. The RRV supports cool-climate varieties like Pinot Noir, Chardonnay, and some lively Zinfandel.

Grape growing and winemaking have taken place in the RRV since the mid-1800s. Officially established in 1983, it consists of 126,600 acres with over 200 operating wineries and vineyards.

Before the start of the Forum, some of us had the opportunity to hike among the redwoods in Armstrong Woods. It was a great experience, and we were led by several of the participating winemakers. A few of us were lucky enough to have a private tour and tasting at **Porter Creek**.

When the Forum began, we enjoyed a guided tour of the valley on our way to our first seminar at **Emeritus Vineyards**. There, we were welcomed by 25 winemakers, as well as **Master Sommelier Evan Goldstein**. Together, they walked us through the “Neighborhoods” of the RRV and what makes each one unique. Pinot Noir is considered one of the most terroir-driven grapes in the world of fine wine. Because the RRV contains more soil types than all of France, it makes sense that pockets of the valley would produce distinctly different-tasting Pinot Noirs. We sampled 25 examples of Pinot Noirs from across the valley



and learned about production practices at **Kosta Browne** and **Sherrer**. As evening approached, we enjoyed a grand dinner at **Gary Ferrell**, where we were treated to amazing food, accompanied again by stunning wines presented by the winemakers.

Our second day began at **Balletto**, where we learned about soil composition, vineyard management, grape clone selection, growing techniques, irrigation, climate challenges, barrel selection and ageability, yeast fermentation, and fermentation vessels. After a long day in the vineyards, we went to **Sonoma-Cutre**, where we had the opportunity to freely sample wines from many wineries that were not more directly involved in the Forum. It was a fantastic showcase of what the RRV offers across multiple grape



varietals. We ended the final day with a Bacchanalia at **La Crema's Saralee Vineyards**. What a great way to close out an extraordinary experience! That moment was not about learning or sampling. It was about enjoying good company, wine, food, and music. We shared our experiences from the previous days and made some lasting friendships and great memories.

I wish to thank my host winery, **Notre Vue Estate**. Their wines are extra special, and their hospitality is simply world-class. **General Manager Geoffrey Thompson**, **Owner Renée Brown-Stein**, her son **Jarod**, and winemaker **Alex Holman** extended kindness and hospitality beyond the scope required for the Forum. Although their wines are not currently available in Florida, we are trying to find an avenue to offer them for sale in the Club. Last but not least, thank you to **Sam Lando**, host, and presenter from **Lando Wines**, for his hospitality to the entire group but personally to me and my family, who joined me following the Forum.

Be sure to try the Lando 2018 and Gary Farrell 2021, which you will find on our winelist. After spending time in that special corner of Sonoma County, I certainly came away with a deeper understanding and appreciation of these beautiful wines.





## GOVERNORS CLUB

P.O. Box 10568  
Tallahassee, FL 32302

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	<b>Caitlin Yancey Moore</b>
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	<b>Paula Smith</b>

### CLUB MANAGEMENT STAFF

<b>Barry Shields</b> <i>General Manager/COO</i>	<b>Tina Schmitz</b> <i>Assistant Controller</i>	<b>Paul McShane</b> <i>Beverage Manager</i>
<b>Nancy Goodson</b> <i>Controller</i>	<b>Nicole Okken</b> <i>Sales &amp; Events Director</i>	<b>Mike Basford</b> <i>Facilities Manager</i>
<b>Eric Fritsche</b> <i>Executive Chef</i>	<b>Anna Dawkins</b>	<b>Audrey Clayton</b> <i>Concierge</i>
<b>Jesse Comolli</b> <i>Chef de Cuisine</i>	<b>Edward Mendoza</b>	<b>Sarah Langford</b> <i>Member Support Associate</i>
	<b>Isabella Nolan</b>	
	<b>Branden Williams</b> <i>Food &amp; Beverage Managers</i>	



### BUSINESS HOURS

#### Lunch

Grille, Patio & Balcony  
Monday through Friday  
11:30 a.m. - 2 p.m.

#### Dinner

Grille, Patio & Balcony  
Monday through Saturday  
5 p.m. - Close

#### Cocktails

Lounge  
Monday through Saturday  
4 - Close

#### Contact

202 S. Adams St.  
Tallahassee, FL 32301  
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Reservations@GovClub.com  
**www.GovClub.com**

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