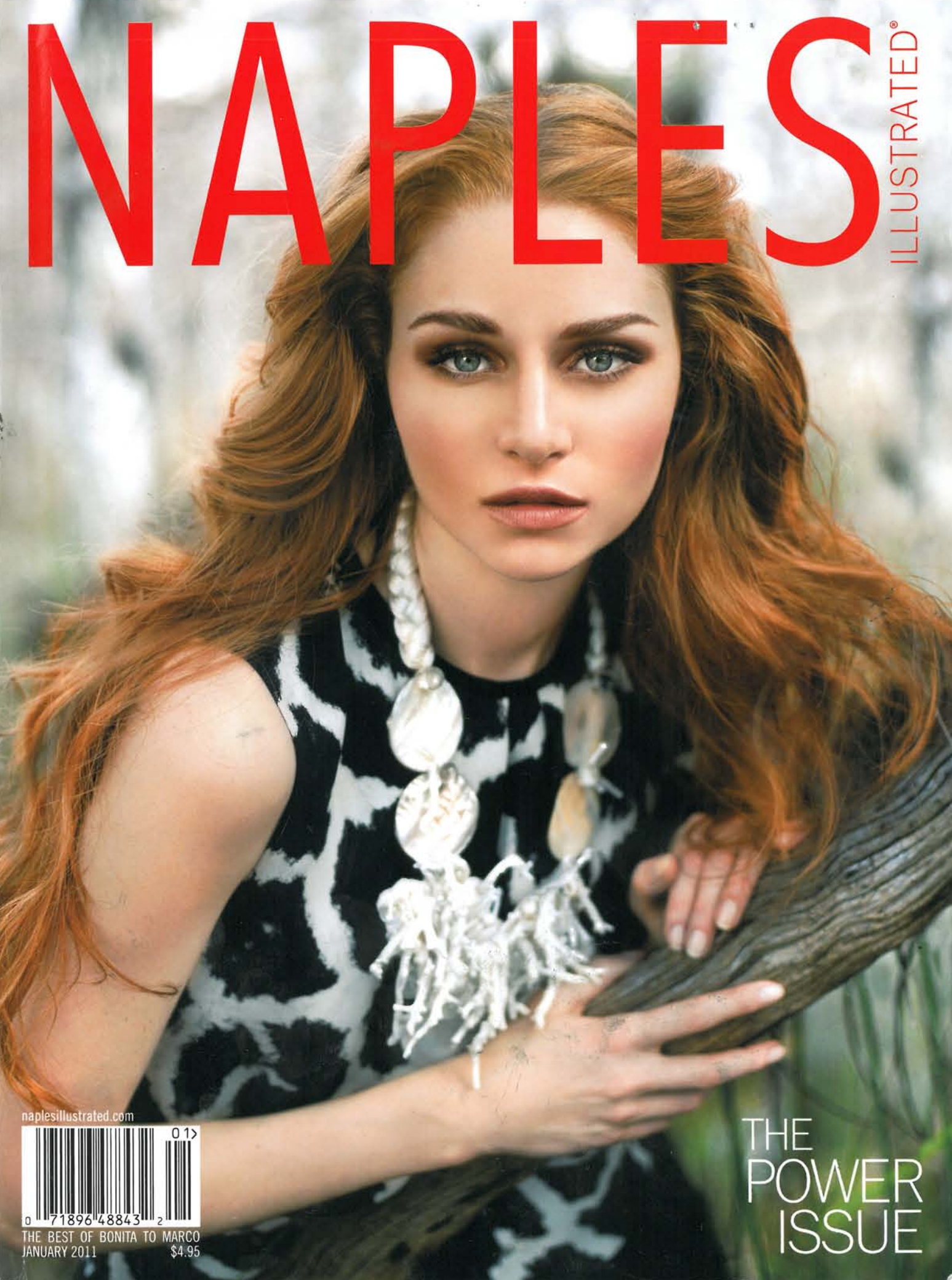


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THE
POWER
ISSUE

Striped nautical dress, floral
coatdress with belt, Louis Vuitton,
Waterside Shops, Naples; bracelets,
earrings, Miu Miu, Bal Harbour,
miumiu.com

58

FEATURES

58 THE RIVER WILD

The resort collections star in a fashionable tribute to the Everglades and Florida's primitive landscape.

PHOTOGRAPHY BY ROBERT ADAMO

66 TOWER OF POWER

The \$1.4 million, Swedish-built Koenigsegg CCXR sets the supercar standard.

BY HOWARD WALKER

72 STAYING IN THE LOOP

A pair of busy realtors keep working while navigating the waterways of the Great Loop.

BY KATHY BECKER

78 HEAVENLY HOSTS

Part of the Naples Winter Wine Festival's phenomenal success is in the details the night before.

BY KATHY BECKER

JUST DO IT

There's always something powerful about starting a new year. Technically, January 1 is just another date on the calendar, but for many it marks a time for reflection and motivation. Some see the day as transformative, providing them the ability to tackle something that seemed impossible December 31.

Power real estate couple Chip Harris and Michele Peppe would advise not to reflect too long, but instead to motivate and move ahead. Although their boating trip was several years in the making, they pursued a plan to navigate the waterways of the Eastern United States while still maintaining their business (page 72). Their powerful philosophy: Why wait for the obstacles life will eventually throw at you to pursue your dreams?

Kim Pemberton cultivates the power of fine automobiles and collectors as president of the area's Ferrari Club. Now Pemberton revs up more horsepower as the head of the Koenigsegg headquarters in Naples. These exclusive, lightning-fast supercars have several devotees here (page 66).

The Naples Winter Wine Festival has been a philanthropic force in the community, pumping \$82.5 million into supporting the area's children through grants to existing charities and the initiatives identified and created by the festival organizers.

Each year, the event's Meet the Kids Day brings home the message to attendees prior to the auction. Another integral part of the auction's success, however, is the Friday night Vintner Dinners in the homes of festival trustees. On the surface, the dinners may seem like merely an opportunity to drink fine wine and sample amazing food. These elaborate fetes, though, also are designed to be incredibly special experiences that leave guests with a wonderful affinity for the hosts and their causes, which will translate into generous support the next day. The logistics of the dinners are impressive, starting with at least 180 wineglasses per dinner, down to elaborate themes, decor and invitations (page 78). Organizers believe the unique combination of providing powerful messages and experiences in a festive atmosphere will sustain the festival in its second decade, as it has been such a powerful success during its first.

It's a new year. Seize the day!



ROLAND SCARPA

A handwritten signature in black ink that reads "Kathy Becker". The signature is fluid and cursive, with the first name and last name clearly distinguishable.

Kathy Becker, Editor
kbecker@naplesillustrated.com



LOTS OF DISTINCTION

THE NAPLES WINTER WINE FESTIVAL BEGINS A NEW DECADE OF EXTRAORDINARY FUNDRAISING.

BY MARK SPIVAK

How can you put a price on perfection? That's exactly what someone will do at this year's **Naples Winter Wine Festival** January 28-30. Bruce and Cynthia Sherman, this year's festival chairs, have assembled one of the most unusual and distinctive auction lots ever offered: 100 bottles of wine rated 100 points by either *Wine Spectator* or Robert Parker's *Wine Advocate*.

"We were fortunate to get remarkable donations from trustees, vintners and attendees," Bruce Sherman says. "Each bottle is from an impeccable cellar, and, when taken together, they form a range of styles from Bordeaux to Napa and beyond."

The auction lot is a collector's dream. Bordeaux first growths are well represented by Latour (1961, 1982, 1990, 2000 and 2003), Lafite (1996, 2000 and 2003) and Haut-Brion (1961, 1989 and 2005). Christian Moueix of

Château Pétrus, one of this year's participating vintners, is offering his 1989, 1990 and 2000. A bottle of 1985 Romanée-Conti is worth more than \$10,000 by itself. The New World entries include wines by Harlan Estate, Colgin Cellars, Screaming Eagle, Saxum Vineyards and Shafer Vineyards; Sine Qua Non donated all nine of their 100 point wines to the effort. Best of all, if a bidder fails to land the Perfection Lot, there are 70 other wine, travel and auction lots to choose from.

The theme of the eleventh annual festival is "Uncorking a New Decade." The structure of the weekend is similar to years past. It begins Friday evening with vintner dinners in the homes of the trustees. The auction itself will be held on Saturday from 11 a.m. to 5 p.m. at The Ritz-Carlton Golf Resort, Naples, and guests will return to The Ritz on Sunday for the celebration brunch.



The Naples Winter Wine Festival auction's second decade starts with spectacular and singular lots.

As always, the lineup of wine personalities is remarkable. Part-time Neapolitans Grace and Ken Evenstad of Domaine Serene are the honored vintners this year, in recognition of their service to the festival. Along with Moueix, Bordeaux will be represented by Bernard de Laage de Meux from Château Palmer and Alfred Tesseron of Château Pontet-Canet. Marilisa Allegrini and Christina Mariani-May from Castello Banfi will carry the banner from Italy. New World giants include Bond Estates, Araujo Estate, Colgin, Constant Diamond Mountain Vineyard, Grace Family Vineyards and Torbreck.

The celebrity chefs are no less impressive, but this year the brigade has been expanded to include emerging chefs from new restaurants. Spago's Lee Hefter is the chef de cuisine, and he stands at the head of some impressive names: Eli Kaimeh (Per Se, New York), Christopher Lee (Aureole, New York), Tony Mantuano (Spiaggia, Chicago) and Michael Anthony (Gramercy Tavern, New York). They are joined by some of America's exciting new chefs, such as Gabriel Kreuther (The Modern, New York), Jennifer Jasinski (Rioja, Denver), Michael Tusk (Quince, San Francisco) and Gabriel Rucker (Le Pigeon, Portland, Oregon).

For Sherman, the main task as the festival enters its second decade is to find a way to sustain the funding for the 20 charities and more than 100,000 at-risk children who have been the beneficiaries. Even though an amazing \$82.5 million was raised in the first 10 years, he sees it

as the beginning in many ways. For him, the highlight is the Meet the Kids day on Friday, before the glittering event even starts, when attendees have the chance to see the effects of their generosity.

"Given the economy, the need has never been greater," he says. "The children need our help more than ever before, and we will rise to meet that challenge." ♦



HEAVENLY HOSTS

THE FINANCIAL RESULTS OF THE ANNUAL NAPLES WINTER WINE FESTIVAL GET THE SPOTLIGHT, BUT A BIG PART OF THE FESTIVAL'S PHENOMENAL SUCCESS IS ALL IN THE DETAILS THE NIGHT BEFORE.

BY KATHY BECKER



Clockwise, from top left: The Now & Zen dinner in 2005 at the Shermans' home, co-hosted with Linda and Jim Malone. Food by Chef David Waltuck of Charterelle at the Shermans' 2009 dinner. Decanting wine at the 2007 dinner.

Each year on the night before the Naples Winter Wine Festival charity auction, limousines ferry guests throughout Naples for one of 17 vintner dinners. The parties are private, and sometimes cloaked in mystery until the guests arrive.

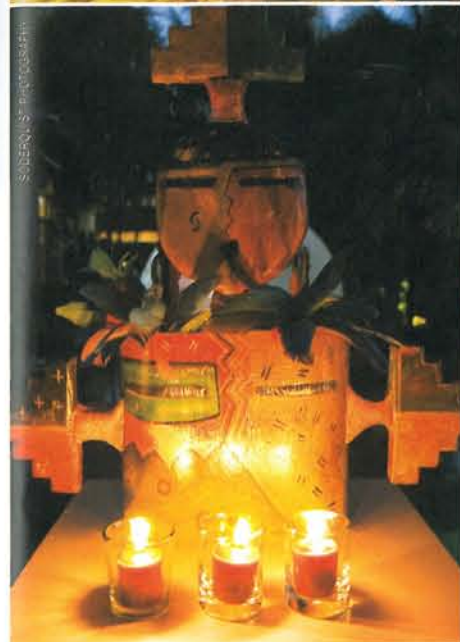
It would seem the food and wine on the menu would be special enough, with the best vintners and chefs from around the globe paired to create incredible multicourse meals. The trustees of the festival, who host the dinners, open their spectacular homes, but they don't stop there—they build a memorable experience around a theme, with decor, personal invitations, entertainment and gifts—often year after year.

"The dinners are creative, always elegant, always memorable. If they weren't, people wouldn't be coming back," says Cynthia Sherman, who is co-chairing the festival January 28-30 with her husband, Bruce, and hosting

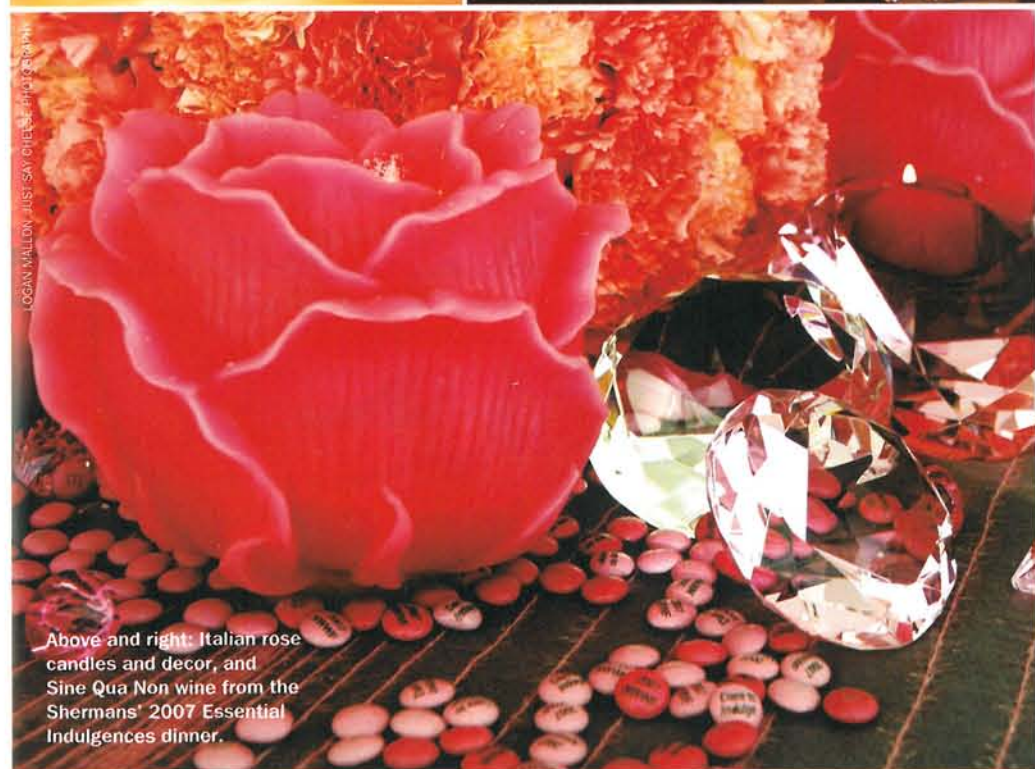
their sixth vintner dinner. "The whole idea of this is for it to be out-of-this-world special. If people continue to feel this way about the festival, it will keep the enthusiasm going the next day."

It's that formula—extravagant festivities that result in extravagant generosity—that has Sherman so excited about chairing the first auction of the festival's second decade, as well as spending months and months planning each dinner she has hosted at her home. "The thing that's so amazing about the magic is having a fabulous time and giving a lot," she says. "I love being creative. You want to come up with something that makes *you* excited. [Trustee] Bob Clifford says if you extend yourself and go out of your way for people, they will extend themselves the next day."

She and Bruce co-hosted a vintner dinner shortly after they became trustees in 2005 in their new home—really new. They moved in the night before the dinner.



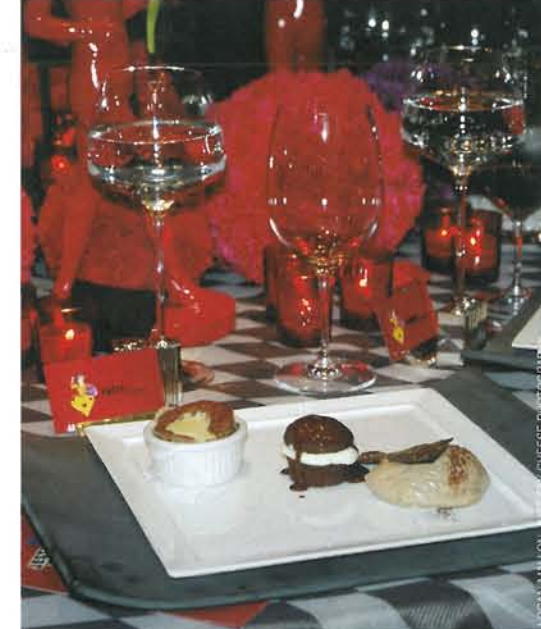
Above left and left: A Native American dancer and decor from the Malones' Dream Catcher dinner. Above right: Hors d'oeuvres from the Shermans' 2009 Starry, Starry Night dinner. Above: A tablescap from the Shermans' 2006 Jestures of Kindness dinner.



Above and right: Italian rose candles and decor, and Sine Qua Non wine from the Shermans' 2007 Essential Indulgences dinner.



Above and right:
Linda and Jim
Malone's home,
decorated for
their Dream
Catcher dinner.



Clockwise, from top: The table settings for the 2006 *Jestures of Kindness* dinner at the Shermans' home. Screaming Eagle wine that inspired the Dream Catcher theme at the Malones' dinner. Tablescape for the *Now & Zen* dinner in 2005.

"I've never done anything of this scale before, and neither has Bruce," she says. "I had no idea. We didn't even have mops. I was just so happy to be in. Bruce was really smart to invite the contractor to the dinner so we were sure it was finished."

Under the guidance of Trustee Linda Malone, who has hosted or co-hosted a dinner every year since the festival started, the Shermans were successful, and agreed to host again.

"It's a matter of experience," Sherman says. "You learn it's best to dress the tables the night before. I didn't know you should put paper down in the kitchen to protect the floors."

Malone's approach is to design the dinners herself, from selecting the theme to writing the description, to researching and locating entertainment.

"I try to have a thread of continuity through the whole evening," she says. "The thread makes people feel comfortable, even if they can't put their finger on it." One example is a dinner Malone hosted where Screaming Eagle wine was served. She selected a Native American theme, playing off dream catchers, which are often

woven with eagle feathers. In a long, narrow tent, she created a single table for 42 guests under giant, custom dream catchers. She brought in dancers in full tribal regalia, a rescued live eagle named Gracie, and an opera singer who performed songs from *Pocahontas*. Another theme was Supernovas, with a bubble over the pool projecting scenes from space movies, and a Lucite table with a moonscape underneath. She asked everyone to wear white except the vintner, Ann Colgin, who wore blue. "When a supernova explodes, [it is] blue," Malone says. "I like getting into it. I feel a huge responsibility to ensure our guests have a marvelous time, and that the experience is very special. You want to leave everyone feeling good about our mission and having fun."

Sherman says despite the planning, she has also learned to accept any glitches with humor. At her second dinner in 2006, themed *Jestures of Kindness*, planner Matthew Huddleston of 50-Fifty Floral Art dressed a mannequin in a harlequin costume as part of the decor. It was a hit, so Sherman wanted to repeat the element at her next dinner, *Essential Indulgences*. She asked for a mannequin dressed as Marie Antoinette. Huddleston, who has planned decor for all of



LOGAN WALLON, JUST SAY CHEESE PHOTOGRAPHY



LOGAN WALLON, JUST SAY CHEESE PHOTOGRAPHY



Clockwise, from top: Servers, table setting and flowers at the Shermans' 2007 Essential Indulgences dinner, featuring Chef Daniel Boulud. Food from the 2006 *Jestures of Kindness* Dinner by Chef Charlie Palmer of Aureole.

the Shermans' and Malones' dinners, as well as many others, only had a male mannequin available.

No crisis. The figure became Murray Antoinette to the amusement of the guests. Another plan to have large Olympic torches for centerpieces for the Shermans' 2008 Go for the Gold theme resulted in torches that worked very briefly. "If you wanted to see the flame, you had to stand on the chair," Sherman says, laughing.

Because the wine dinners are five courses, each with a different wine—typically for 18 couples—most regular dinner hosts buy their own Riedel glasses. Any broken glasses or dishes are usually from their own settings. "One year we lost 20 glasses," Sherman says. "We had a bad dishwasher."

The planning process begins when trustees are assigned a chef and vintner for their dinner, usually sometime during the summer prior to the festival. Themes are also assigned, or trustees can come up with their own.

Sherman says once a theme is selected, the next step is

designing the custom invitation to be sent to each guest. "Invitations create excitement," Sherman says. "You want it to knock your socks off."

The decor follows. For the Indulgences theme, pink rose candles Sherman found in Italy helped direct the decor. For a Starry, Starry Night theme in 2009, table settings were designed to evoke the van Gogh painting, with blue and yellow lighting creating the mood. "The lighting made the house look like the painting," Sherman says. "We had artist palettes for name tags. It's all about the details."

For the Go for the Gold dinner, the Shermans had medals made for each guest. "People go to a lot of trouble for these dinners," Sherman says. "The trustees take this very seriously. People are doing special things. There are all kinds of personalities for dinners, with a lot of creativity."

The Shermans did not host dinners for two years, instead attending dinners at other trustees' homes. The dinner they attended at Bob and Joan Cliffords' home was themed Come Fly with Us, and Sherman says they made their home look like the interior of an airplane. Anne Welsh McNulty and Ann Bain, who co-host a dinner each year, are known for bringing in tribute bands that have guests dancing into the morning.

For their dinner this year, the Shermans have selected the theme Decanting the Divine. She wouldn't reveal too many details, to keep it special for the guests, but she says her furniture will be removed, and the house will look like wine is being poured. Named entertainment will finish off the festivities.

"Hosts are very generous, because they appreciate the generosity of those who attend," Sherman says. "It's a lot of work, but it's work that is very worthwhile. You really want people to have fun. You have an abundance of things in your life, and this is the moment you want to give back. If you give wealth, you are doing something wonderful, and if you have fun at the same time as giving, that's what makes the festival so successful." ♦

Chef David
Waltuck of Chan-
terelle at the
Shermans' 2009
Starry, Starry
Night dinner.

