

THE RIVER

LATE SUMMER 2011



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Fallen Heroes

The Fallen Heroes of Connecticut Foundation Outing held at Great River in May was a tremendous success. Over 130 golfers participated and the event raised \$40,000 – the largest for the event to date. Those proceeds will directly benefit service men and women returning from combat as well as their families. Thank you to all who participated and to many of our staff who donated their time.



Corporate Challenge – 2011

To benefit The Connecticut Hospice, Inc.

The 5th Annual Great River Corporate Challenge being held on Thursday, October 6th, raises money for The Connecticut Hospice, Inc. while offering corporations and local businesses the chance to compete for two (2) Junior Corporate Memberships valued at \$20,500 each! In the first four years of the event, over \$75,000 has been raised for this worthwhile charity. Businesses can enter up to 2 two-person teams to compete in a two player best ball format in both gross and net divisions. To learn more about the 5th Annual Corporate Challenge visit our website at www.GreatRiverGolfClub.com or call us at (203) 876-8051.

LETTER *from* THE GENERAL MANAGER

As you read this, the fall golf season will be right around the corner and it's one of the best times of the year to enjoy Great River. Kudos to Sean and his crew on their clean up after hurricane Irene!

I want to extend a special thanks to our existing and new members for their support of the Great River staff and property. Your kind words and encouragement are truly appreciated. And okay, okay, it's true – after all the trash talk, I lost my first Stember Cup match! But I'm looking forward to September 17th, the next Stember Cup event, to redeem myself. See you on the course (and driving range!)

Best Regards,

GARY



GARY SCIARRILLO



LETTER *from* THE SUPERINTENDENT

After a long wet and cold spring, summer is finally among us. We've completed several great projects including the cart path relocation on #17. The project was extremely well received and I appreciate your compliments.

I'd also like to highlight the improvement of our native rough. We were diligent about keeping the native grasses mowed down through the spring so that it would not get too thick with the spring rain and associated flush of growth. In addition, we've spent countless hours trying to eradicate the weed populations. The results, although minimal to the average golfer, will be greatly appreciated when your ball lands in it and you can actually find it and hit it! Please remember not to drive your cart in it!

Throughout the hot summer months we focused our efforts on survival. Grass (or any plant for that matter) tends to not want to survive while mowed at .115" and trampled by 150 golfers a day when it's 90+ degrees outside. I am very proud my team was ready for everything Mother Nature threw in our direction. As the summer heat, humidity and stress wind down, we are planning to continue re-grading and re-grassing intermediate cuts around the greens.

Enjoy the course as autumn approaches and the leaves begin to turn color!



SEAN FLYNN





The Stember Cup 2011 Great River Golf Club Staff vs Members

JORDAN LINTZ

It all began one cold day in November of 2010, a day when the 'trash talking' from both members and the staff came to a head (mostly initiated by our staff "trash talker," Terrence and a few members). It was the first ever match between the Great River staff and Members... and when the gloves came off, golf balls holed (and not), partners working together for the big finish.... there it was... A TIE!!!!

That first match calmed us down and quieted the trash talk, if only briefly. Whether you won or lost your match, you left with a feeling of teamwork and a sense of mutual respect.... But another match was obviously needed to settle the debate! That was the beginning of "The Stember (Staff-Member) Cup."

The Stember Cup is a "Ryder Cup" style 2-person team format with a series of 5 matches throughout the

year. Each event is anticipated by both sides and proves to be an exciting competition. Who will prevail?

So far, with three events completed, it looks like the staff, dare we say, are the better golfers! We lead the standings in the race for the cup with 9 1/2 points to the members 8 1/2 points with two more matches to be played yet this year. Can you feel the excitement?

So, if you see us out on the range and putting green a little more, just know we're out to finish off all the doubts and put our names on that Stember Cup at the end of the year!!!



2011 Results:

April 23: Match 1 — Staff 3 points-Members 3 points

June 4: Match 2 — Staff 3 points-Members 3 points

July 16: Match 3 — Staff 3 1/2 points-Members 2 1/2 points

September 17: Match 4

October 22: Final Match (note change in date for final match)

WELCOME NEW MEMBERS!

Sikorsky Aircraft Corporation
Steve Viscardi
David O'Brochta
Dante Domenichelli
Chris Corapi
Erik Cline
Scott Daniels
Chris Chickanosky
Garrett Bennett
Rahul Sriram

DID YOU KNOW?

Golfers make an average of 1.5 divots per hole or 27 divots in one round.

This means that approximately 405 divots are made each day at Great River; 28,350 divots in one week and 737,100 divots in one season! Just one more reason to observe proper etiquette and use divot mix on the tees and fairways during your round at Great River.



HOLE-IN-ONES

The Ladies Had Their
Games this Spring!

Maribeth Voytek

July 6, 2011 – Hole #1

Laurie Chute

May 29, 2011 – Hole #6

Additions to Monty's Wine List

Two very nice red wines added at two different price points – the Jordan Cabernet Sauvignon from the Alexander Valley in California and the Monte's Alpha Cabernet Sauvignon from the Colchagua region of Chile. If you have a favorite wine you'd like to see on the list let Bernardo know.

Jordan Cabernet Sauvignon 2006

The 2006 growing season made this vintage a winemaker's dream. A smaller crop yielded more concentrated flavors in the grapes, and moderate temperatures allowed the fruit to mature slowly and beautifully. A seamless wine, the 2006 Jordan Cabernet Sauvignon exudes beautiful, dense, blackberry aromas that echo through the mid-palate. The mouth-feel is silky-smooth with soft, round tannins accented by a vanilla quality from aging one year in primarily French oak barrels.

Montes Alpha Cabernet Sauvignon 2008

A landmark of Chilean winemaking, 100% produced from grapes from the famous Apalta vineyard and one of the most recognized wines of Chile.

The wine is aged for 12 months in French oak. On the nose it's an elegant, complex and

intense wine with red fruits evocations of blackcurrant, chocolate, black pepper and cigar box aromas. Its affinity with oak lends vanilla and coffee notes, and is a wine in perfect balance of real finesse and class.

Rated 90 points by the Wine Advocate, 88 points by the Wine Spectator.



Introducing BERNARDO MUÑOZ

Join us in welcoming Bernardo Muñoz to Great River and Monty's River Grille.

Bernardo is a "well-seasoned" restaurateur with over 25 years in the industry, not only in management, consulting and design, but as owner of Bistro du Soleil formerly in South Norwalk. For Bernardo, high quality delicious food is a family passion – his daughter and wife are also in the business. "Food is poetry," says Bernardo, "we are looking forward to taking Monty's River Grille to new levels of excellence." He has already incorporated new wines and spirits to our offerings, and he looks forward to introducing more frequent wine and food tastings as well as a regular schedule of live musical entertainment.

AND, BEHIND THE BAR

– We've added a few new spirits –

TEQUILAS

Avión Añejo

Aged 2 years, with hints of vanilla, caramel, coconut and maple, intense tones of roasted agave, delicate tinges of mint and rosemary, fruity aromas of peach and cherry. It is extraordinarily harmonious, rich and exquisite.

Don Julio Resposado

Straw-like in color, the nose is an inviting aroma of mellow, lemon-citrus notes & spice layers with touches of ripe stone fruit. Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon balanced with subtle notes of pear, apple and lemon for a lightly honeyed and smooth flavor to be savored. Finish is silky & warm with an essence of dried fruit & nuts, redolent of a caramel apple.

SINGLE MALT SCOTCHES

Oban 14 Year

Founded in 1794 at the heart of the coastal town known as "The Gateway to the Isles", this is one of the smallest distilleries in Scotland. Oban's tiny stills marry the sea air character of the Island malts to the soft, richly fruity style of the Highlands, creating their own rich, elegant and glowing West Highland malt.

Nose: Rich sweetness and fruits – oranges, lemons and pears, with sea-salt and peaty smokiness.

Palate: Mouth-filling late autumn fruits – dried figs and honey-sweet spices; followed by a smoky malty dryness.

Finish: Long, smooth-sweet finish with oak-wood, dryness and a grain of salt.

Lagavulin 12 Year

This 12 year old natural cask-strength Lagavulin comes from a whitewashed jumble of buildings by the sea on Islay's rocky southern shore. It's pungent smoky and maritime aromas and taste are best appreciated with two parts still water to one part whisky. Any cloudiness is normal in an unfiltered cask strength malt

Nose: A good whiff of butterscotch-toffee, followed by peat, smoke and the sea.

Palate: A short, sweet, fruity arrival is followed by white pepper, sea-salt and classic Islay peat.

Finish: Long, dry and slow-developing. Intense peat smoke slowly fades to a gentle brine, seaweed and smoked oysters, finally settling on pine and sea air.



Congratulations to Jordan Lintz

It had been 11 years since our own Jordan Lintz won a golf tournament, but no one would believe that recently at the 2011 Connecticut Women's Open. Firing a 36 hole total, 2-over par 146, Jordan was able to prevail in a sudden-death playoff against Elizabeth Caron, one of the top women's players in Connecticut, to win the championship!



BMW Pro-Am Event a tremendous success!

After 6 inches of rain in 48 hours, our Grounds Crew led by Superintendent Sean Flynn worked to prepare a championship style layout for the 2nd Annual BMW of Bridgeport – Great River Golf Club Pro-Am on August 16th. When the rain stopped and the 21 area golf club professionals finished, a 3-way tie for first place provided some last minute drama and the perfect way to end a great event! Pomperaug Golf Club Professional, Dave Cook; Springfield Country Club Professional, David Dell; and Innis Arden Golf Club Professional, Gary Murphy, all finished tied for first with an even par round of 72. Redding Country Club Professional, Sam Olsen, finished one shot back at one over par, 73. Murphy and Cook also took home low team honors for the gross and net divisions respectively. These four beat a strong field of Club Professionals, including Great River's own Tom Rosati and Jordan Lintz. A special thanks to our sponsors Russo Radiology, BMW of Bridgeport, TaylorMade and Attorney Vincent Noce for making this event possible.

Proudly Sponsored By:

Russo Radiology 

Attorney Vincent Noce

Local Businesses & Great River

Working with area businesses provides a great opportunity to showcase local talent while enhancing our level of service and amenities found only at Great River. Individual Member Khaled Ghura, owner of Village Bagel in Milford, supplies delicious fresh bagels and pastries every morning, and local bakers Janis Davidson and Chelsea Duarte of Taste & See Cakes, also in Milford, provide delicious cupcakes featured on Monty's River Grille dessert menu.

Flowers by Danielle of Monroe has been in weekly this season with beautiful fresh floral designs for the Shop and Monty's.

We also appreciate our relationship with Corporate Member BMW of Bridgeport and principal Mitch McManus, who's supported several charitable outings held at Great River with contest prizes and "Win a BMW for the Weekend" promotions. If you're in the market for a new car go down to BMW of Bridgeport and ask for our friends Mitch McManus or Tim Coughlin.



Membership Amenities

No time for day-to-day chores? Members continue to take advantage of our Concierge Services, including professional dry cleaning services from Executive Dry Cleaning who has provided speedy pick up and return service. The Shop also offers floral ordering and delivery as well as custom baked goods ordering for pick up at Great River. And, don't forget to take advantage of Member curbside check-in. Use these Member Services to make your day a little less hectic!

On-course Amenities

On-course amenities this season include bottled water on the golf carts, and cold towels from our rangers to cool off on those hot days. Forecaddies are available to help navigate your group through the course – please reserve forecaddies ahead.

And if you forgot cash, it's no problem! All guests now have access to cash in The Shop using a valid credit card.



2012 GOLF MEMBERSHIPS AVAILABLE!

FREE
GOLF

Someone you know considering golf membership?

They can enjoy all the benefits of membership this year with a paid 2012 membership.

Membership at Great River includes at no additional charge:

- Unlimited Golf
- Golf Cart
- Driving Range
- Practice Facility
- Private Locker
- Golf Bag Storage
- USGA GHIN Handicap

All that and no initiation & no assessments!

Connecticut's premier semi-private golf club offers unique Corporate and business memberships with additional cost saving benefits.

Call or email Terrence for more information:
(203) 876-8051, ext. 135
terrence@grgolfclub.com

