

MICHAEL LYNNE CO-FOUNDER OF NEW LINE CINEMA AND UNIQUE FEATURES; OWNER OF BEDELL CELLARS ON THE NORTH FORK OF LONG ISLAND, NEW YORK

How did you become so personally involved in wine?

I have an affinity for things that aren't just one plus one equals two, things that have other dimensions to them. I love the film world and contemporary art and wine, because they all have this creative aspect to them.

Are there linkages in the way you manage film production and wine production?

There are unexpected consequences you just can't control in both film and wine production. Very often with winemaking, it's weather. In the film business, it could be weather or a multitude of other things. Neither is a process that can be controlled by one person. They are both intensive group exercises, with personnel having a very important effect [on] the success of the product.

As a longtime collector of fine wines, how has

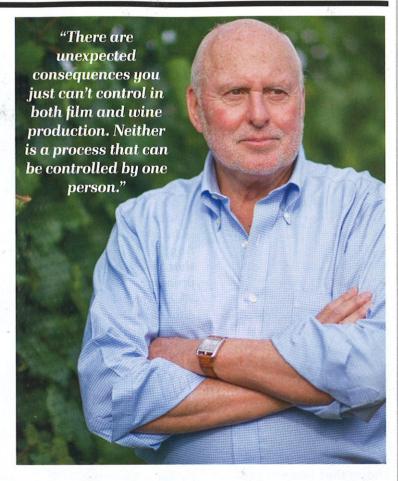
your collection changed over the last 20 years?

The focus of my collection used to be primarily first-, second- and third-growth Bordeaux wines. I still love Italian wines, particularly Tuscan blends, and have always been passionate about Spanish wines. As I've grown older, and you could argue wiser, my tastes may have changed a bit, and I'm much more into quality Burgundy wines.

What wines would you pull out of your cellar if you had only one day left on earth?

Well, I'd probably call my doctor first...but I'd go for a Vega Sicilia, an astonishing Spanish red wine. For a white wine, maybe something like an Italian Gavi. Quite candidly though, there are probably 12 other wines I'd have to consider as well.

For a casual night at home, what's an ideal movie and wine pairing?



I'll exclude my own movies, just to be fair, but I think I'd watch [The Godfather], which [is] such an extraordinary movie, and have a great Tuscan blend to go with it. For dinner, maybe pasta puttanesca. —Anna Lee C. Iijima

Wine in the Movies (Part Deux



Babette's Feast (1987)

Babette secretly spends all of her money to craft a sumptuous meal for the pious sisters who employ her and members of their church. Sister: "Surely that isn't wine." Babette: "No, that isn't wine. It's Clos de Vougeot, 1845." Watch uptight Danes discover the joys of Burgundy.



Withnail & I (1987)

"Balls! We want the finest wines available to humanity. And we want them here, and we want them now!" The movie ends as Withnail recites Hamlet to wolves in the rain and enjoys a nice Claret.



The Princess Bride (1987)

Dread Pirate Roberts (Cary Elwes): You guessed wrong.

Vizzini (Wallace Shawn): You only think I guessed wrong! That's what's so funny! I switched glasses.... Never go against a Sicilian when death is on the line! Ha ha ha. (Vizzini then falls over dead.)



Dirty Rotten Scoundrels (1988)

The wine collector's conundrum:

Michael Caine: "You can't drink them,
Freddy. They're far too valuable."

Steve Martin: "So you sell them?"

Caine: "I'd never sell them,
they mean too much to me."





Goodfellas (1990)

Scorsese's legendary Steadicam shot from the street through the kitchen to the packed dining room floor ends with a bottle of Dom Pérignon, compliments of Mr. Tony. It sure pays to know people.



Silence of the Lambs (1991)

Hannibal Lecter: Cannibal, foodie and not a fan of America's head count. "A census taker once tried to test me. I ate his liver with some fava beans and a nice Chianti."



Wayne's World (1992)

Mike Myers explains the Champagne-Star Trek simile: "It's a lot like Star Trek: The Next Generation. In many ways it's superior, but will never be as recognized as the orginal." A little insight from Wayne on the new guard of American sparklers.



Ratatouille (2007)

Head chef Skinner to bumbling cook Linguini: "But you would have to be an idiot of elephantine proportions not to appreciate this '61 Château Latour, and you, Monsieur Linguini, are no idiot. Let us toast your non-idiocy!"