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DAMARISCOTTA RIVER GRILL EARNS THIRD CONSECUTIVE WINE SPECTATOR "AWARD OF EXCELLENCE"

Damariscotta, Maine – For the third year in a row, Midcoast Maine's Damariscotta River Grill (www.damariscottarivergrill.com) has been honored with *Wine Spectator's* "Award of Excellence," as announced in the magazine's August issue. The noteworthy award honors restaurants with wine lists of at least 100 well-chosen selections, and highlights how well the Grill's wine list complements its varied menu.

The *Wine Spectator* 2010 "Award of Excellence" reflects the emphasis Chef Rick Hirsch and General Manager Jean Kerrigan, Damariscotta River Grill owners, place on wine selections from around the globe. The Grill employs a wine specialist who helps manage its expanding wine club, plans regular wine tasting and dinner events, and takes great pride in making new and interesting additions to the Grill's respected wine list.

"Wine is an important part of the dining experience for so many of our customers," said Kerrigan. "We try to be creative when it comes to keeping our list engaging but approachable, and we're careful to be sure we have affordable selections alongside high-profile offerings."

The Grill's monthly Wine Club Dinners and regularly scheduled wine events attract a local and regional crowd interested in learning about the many varieties and origins of wines. The evenings feature knowledgeable presenters, and showcase unusual or new and notable wines. Wine selections always are complemented by Chef Rick Hirsch's multi-course menus, specifically designed for each event.

About the Damariscotta River Grill:

A favorite of locals and visitors alike, the Damariscotta River Grill has firmly established itself as a welcome addition to the coastal Maine dining scene since its successful launch in late 2003. Owned and operated by husband-and-wife team Rick Hirsch (Executive Chef) and Jean Kerrigan (General Manager), the popular restaurant's creative menu features fresh local shellfish, produce and meats, complemented by a *Wine Spectator* Award-winning wine list.

*For further information about Damariscotta River Grill,
or to schedule an interview with Chef Hirsch or General Manager Jean Kerrigan,
contact Ann Ewing at Front Burner PR at Ph: 207/699-5500 or ann@frontburnerpr.com.*

Easily downloadable photos are available at www.frontburnerpr.com/drg

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