



**For Immediate Release**  
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**DAMARISCOTTA RIVER GRILL TO HOST WINE DINNER WITH MICHAEL HONIG,  
LEADER IN SUSTAINABLE WINEMAKING FIELD**

**Damariscotta, ME** – The Damariscotta River Grill ([www.damariscottarivergrill.com](http://www.damariscottarivergrill.com)) will host a wine dinner on **Sunday, January 25**, at **6:00 pm**, featuring noted California winemaker, Michael Honig. President of California's Honig Vineyard and Winery, Honig will lead a fun and informative evening featuring great food and outstanding selections from his winery.

Honig is a respected leader in the field of sustainable farming, and has helped develop guidelines for sustainable growing and winemaking. He also is involved in an innovative pilot program which trains Yellow Labrador puppies to detect vine mealy bugs in the vineyard.

“Hosting Mr. Honig during our January 25<sup>th</sup> wine dinner will make for a memorable, unique evening,” noted Damariscotta River Grill Executive Chef and Owner Rick Hirsch. “The information he’ll be sharing should be appealing to both wine novices and connoisseurs alike.”

The four-course wine dinner, inspired by California cuisine, will feature a variety of Honig wines. Guests will enjoy a sparkling wine prior to the dinner’s start, and then will move on to sample a Honig Sauvignon Blanc, Cabernet Sauvignon and a Cabernet Sauvignon “Bartolucci.”

Hirsch has prepared a menu which will seamlessly pair with the evening's wines, to include stuffed artichoke with Maine shrimp, duck confit with a dried cherry and Cabernet sauce, hanger steak with potato couscous cake, and a butterscotch pudding with macadamia brittle crumble.

The cost of the event is \$49 (exclusive of tax and gratuity). Reservations are required. For further information and reservations, call the Damariscotta River Grill at (207) 563-2992.

**About the Damariscotta River Grill:**

Since its successful launch in 2003, the Damariscotta River Grill has firmly established itself as a welcome addition to the coastal Maine dining scene, and as a favorite of locals and visitors alike. 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, farm-fresh produce and premium meats, and a Wine Spectator Award-winning wine list. For further information, visit [www.damariscottarivergrill.com](http://www.damariscottarivergrill.com).



***Honig Vineyard and Winery's  
President, Michael Honig***

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