



**For Immediate Release    Contact: Thom Householder, Front Burner PR, LLC**  
**March 7, 2008                    207/699-5500, [thom@frontburnerpr.com](mailto:thom@frontburnerpr.com)**

**DAMARISCOTTA RIVER GRILL WINE CLUB WELCOMES  
MASTER SOMMELIER KEN SCRUP**

***Dinner Event is a Rare Chance to Meet One of the World's Most Qualified Wine Experts – Less than 160 Master Sommeliers Recognized Worldwide***

**Damariscotta, ME** – Damariscotta River Grill ([www.damariscottarivergrill.com](http://www.damariscottarivergrill.com), 155 Main Street) today announced an exciting guest for its upcoming Damariscotta River Grill Wine Club dinner, to be held **Thursday, March 21, at 6 pm** at the restaurant. Noted Master Sommelier Ken Scrup will be the evening's featured guest for an evening featuring Italian wines, and a discussion of wines led by Mr. Scrup.

These fun-filled evenings are a hit with serious wine enthusiasts and novices alike. Certified Master Sommelier Ken Scrup and the Grill's own Mark Guerin will lead guests through an evening of Italian wines, each paired with a special course.

"Master Sommelier is a certification that has been earned by very few people worldwide since 1969," said Damariscotta River Grill Owner Jean Kerrigan. "To be able to have Ken join us for an evening is a rare treat, and we're looking forward to a great evening."

To reach the level of Master Sommelier, a candidate must pass three tests, and the process takes years to complete. This is the highest level of recognition a wine professional can achieve, and indicates that he or she is truly one of the world's great authorities of wine. Currently, there are 87 Master Sommeliers in North America.

"Clearly, the certification is not lightly given, and requires an enormous amount of work, preparation, and knowledge," noted Guerin. "The great thing about Ken is that he clearly enjoys helping others learn more about wine, whether they're new to wine or want to increase their understanding of a particular type. I'd talk to him for hours if I could!"

***(more)***

### **Evening Focuses on Italian Varietals**

Guests will enjoy four wines – one white and three reds. They include

- 2006 Michele Chiarlo Gavi di Gavi
- 2004 Michele Chiarlo Barbera d'Asti
- 2003 Michele Chiarlo Tortoniano
- 2004 Tenuta Setti Crognolo

“These wines are excellent varietals from different regions of Italy,” noted Guerin. “We’ll use the wines to conduct a nice tour of the country, led by Mr. Scrup.”

The Wine Club dinner is open to the public, costs \$35 for nonmembers, and reservations are recommended. Contact the Grill (563-2992) for reservations and additional information.

### **Current Art Show a Hit**

The Damariscotta River Grill’s popular art series currently features the work of local residents Carol Wiley and Pam Cabanas. These talented artists work extensively in pastels and capture the beauty of familiar settings. Each artist has interpreted many scenes and locations in the Damariscotta area in her own unique way. The show runs through March 31 at the Grill.

**Information about the Damariscotta River Grill Wine Club, ongoing events, hours, and directions is available at [www.damariscottarivergrill.com](http://www.damariscottarivergrill.com).**

### **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. Owned and operated by husband-and-wife team Rick Hirsch (Executive Chef) and Jean Kerrigan (General Manager), the popular restaurant has been a favorite of locals, summer visitors and vacationing celebrities alike. Guests enjoy the restaurant’s traditional Clam Chowder and its hearty Beef and White Bean Chili as much as its Maine Shrimp Bruschetta, fresh Lobster Cakes and succulent Pork Osso Buco. The restaurant is highly regarded for its impressive wine list as well, which features a variety of award-winning New and Old World varietals.

**###**