



For Immediate Release
October 12, 2007

Contact: Thom Householder, Front Burner PR, LLC
Ph: 207/699-5500 thom@frontburnerpr.com

**DAMARISCOTTA RIVER GRILL WINE CLUB TO FEATURE “BEST OF CLASS”
SPANN VINEYARDS AT 4-COURSE WINE DINNER**

Event to Showcase Wines of Respected Husband-and-Wife Boutique Winery

Damariscotta, ME – The Damariscotta River Grill (155 Main Street, Damariscotta) will resume its popular Wine Club dinners on **Thursday, October 18 at 6:00 pm**. The event, which includes a seated four-course dinner, wine tasting, and Q & A with Jack Scully of Easterly Wines, is open to the general public, and to members of the Damariscotta River Grill Wine Club.

The dinner will feature the wines of Spann Winery, a “Best of Class” boutique producer in California’s Sonoma County. The winery is owned and operated by a husband-and-wife team, and produces just a few thousand cases of wine each year.

Many of the grapes used in the vineyard’s limited production are hand-harvested by the owners and their friends, resulting in a carefully selected harvest that can’t be achieved through machine harvesting.



“Spann Vineyards produces a limited amount of cases of wine each year,” said Damariscotta River Grill Executive Chef and Owner Rick Hirsch. “This small-scale production delivers a tremendous amount of care into each glass.”

Guests at the dinner will have an opportunity to taste four Spann wines, ranging from a chardonnay/viognier blend with wonderful fruit overtones, to the well-received “Mo Zin,” a red that pairs perfectly with chicken and lamb dishes.

Reservations are required. Please call the Damariscotta River Grill at (207) 563-2992. The cost for nonmembers is \$30 (exclusive of tax and gratuity).

About the Damariscotta River Grill:

Since its successful launch in late 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. For further information, or to request an interview with Chef Rick Hirsch, contact Thom Householder at 207/699-5500, thom@frontburnerpr.com.

###