



CELEBRATE SUMMER AT THE COLBY COLLEGE MUSEUM OF ART

THE SEARCH FOR BEAUTY: WHISTLER AND HIS TIME

MAY 20, 2010–JANUARY 2, 2011

SHARON LOCKHART: LUNCH BREAK

JULY 10–OCTOBER 17, 2010

COLLECTING WINSLOW HOMER

JUNE 26–OCTOBER 31, 2010

WILL BARNET: NEW YORK DRAWINGS & PRINTS, THE 1930S

JULY 10–OCTOBER 17, 2010

**COLBY
MUSEUM
OF ART**

Colby College Museum of Art

5600 Mayflower Hill
Waterville, Maine 04901
207.859.5600
www.colby.edu/museum

Museum Hours

Free and open to the public
Tuesday–Saturday 10 a.m.–4:30 p.m., Sunday 12–4:30 p.m. Closed Monday
Guided tours of the museum are available for schools and organizations.
For information call 207.859.5613

Sharon Lockhart: Lunch Break is organized by the Mildred Lane Kemper Art Museum, part of the Sam Fox School of Design & Visual Arts at Washington University in St. Louis. Presentation of the exhibition at Colby College is co-organized by the Colby College Museum of Art and the Mildred Lane Kemper Art Museum.

Images, clockwise from upper left: James McNeill Whistler, *Study*, 1878, The Lunder Collection; Winslow Homer, *Girl in a Hammock*, 1873, The Lunder Collection; Will Barnett, *Drawing for The Lovers* © Will Barnett, courtesy Alexandre Gallery, New York; Sharon Lockhart, *Outside AB Tool Crib*: Matt, Mike, Carey, Steven, John, Mel and Karl, 2008, chromogenic print, courtesy of the artist

Napa, Burgundy, Tuscany...Maine?
With a new bumper crop of
passionate winemakers,
Maine is cultivating a flavor
profile all its own.

Bottling Maine

BY JUDITH GAINES

Im really *proud* of what Maine's winemakers are doing now," says Stacy Linehan, an owner of Treats, a specialty food and wine store in Wiscasset. "I don't think locals know just how much they've improved! People might be surprised to pick up a bottle."

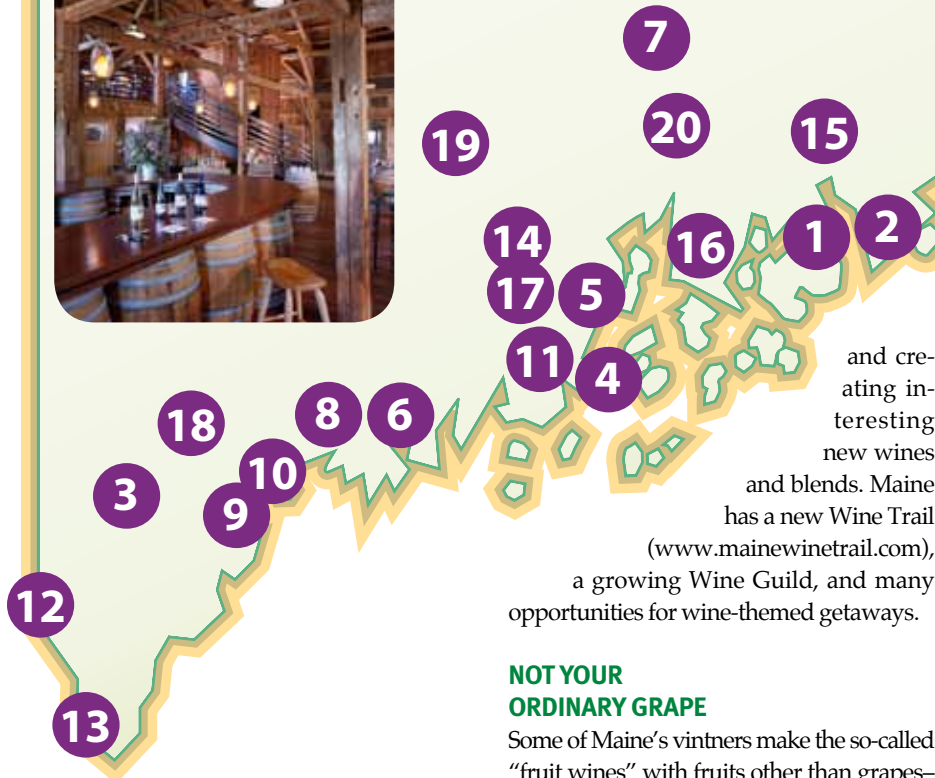
The enthusiasm that marks so many aspects of Maine's culinary scene is bubbling up in its wine world. In the past three years, twelve new wineries have opened their doors, bringing the total number of Maine's wineries to 20. (There were only two at the onset of 2000.) Three of the new wineries released their first wines in 2009, and three more will uncork their first bottles this summer.

The new vintners are bringing fresh excitement to the craft, while older establishments are refining their products

A Map to Maine Wineries



Cellardoor Winery's Lincolnville tasting room



- 1 BAR HARBOR CELLARS AT SWEET PEA FARM
- 2 BARTLETT'S MAINE ESTATE WINERY
- 3 BLACKSMITH'S WINERY
- 4 BREAKWATER VINEYARDS & FARM
- 5 CELLARDOR WINERY
- 6 DAYBREAK MANOR VINEYARD
- 7 DRAGONFLY FARM & WINERY
- 8 FIDDLERS' REACH
- 9 MAINE COAST VINEYARDS
- 10 MAINE MEAD WORKS
- 11 OYSTER RIVER WINEGROWERS
- 12 PROSPECT HILL WINERY
- 13 SALMON FALLS WINERY
- 14 SAVAGE OAKES VINEYARD & WINERY
- 15 SHALOM ORCHARD ORGANIC FARM & WINERY
- 16 SOW'S EAR WINERY
- 17 SWEETGRASS FARM WINERY & DISTILLERY
- 18 TANGUAY & SON WINERY
- 19 UNITY WINERY & VINEYARDS
- 20 WINTERPORT WINERY

NOT YOUR ORDINARY GRAPE

Some of Maine's vintners make the so-called "fruit wines" with fruits other than grapes—mainly blueberries, apples, cranberries, raspberries, and pears. Some make wine from grapes or grape juice brought in from out of state. And quite a few, especially the newcomers, are growing their own grapes, something many people believed could not be done in Maine. Several are experimenting with growing and fermenting techniques and with new, especially hardy types of grapes designed to survive the state's cold climate. Many of these varieties are hybrids created by university scientists and did not exist as recently as five years ago.

The results, the new vintners say, are promising. "We can grow wine grapes in Maine. It absolutely can be done!" says Steve Melchiskey, who owns Maine Coast

Vineyards in Falmouth. "We may never rival France or California. But we can make really good regional wines—satisfying, aromatically complex wines—that will go nicely with local food."

These wines have tastes that may surprise many wine drinkers. Most are quite different from the standard vinifera wine grapes (such as chardonnay, cabernet sauvignon, and pinot noir). The fruit wines and wines made from grapes grown in Maine have flavors that reflect the state's unique *terroir*—its glacial soils and foggy coast—as well as the vintner's individual style.

It could be said that these wines are an acquired taste. In general, they are young, light- to-medium-bodied, and tend to be semi-dry. They may never have great depth or complexity. Many are most successful as aperitif or dessert wines. But they are different, often interesting, and getting better all the time.

It is now perfectly possible to be a "local swiller"—one who drinks only local wines—and have a swillingly good time.

NOT A ROT IN THE BUNCH

Maine's winemakers are friendly and engaging, each with his or her own personality and style. Only a few have been making wine for most of their professional careers. Many began making wine as a hobby and soon discovered winemaking was more satisfying, and more romantic, than their prior

"We can grow wine grapes in Maine. It absolutely can be done!"

—Steve Melchiskey, Maine Coast Vineyards

jobs. Only about half of them still make wine part-time.

Maine's vintners include a former architect who worked with the famed Paolo

“So, which wine should I choose?”

Think of us as *your* personal wine advisor...

When I'm looking for the perfect wine—either for a nice dinner, a party, or a special gift—I have two choices: I can take a guess, or I can ask the friendly wine specialists at RSVP.

When I choose to enlist the help of RSVP wine consultants, I always end up with a delicious wine that makes my occasion exceptional.



- Wine Tastings the Second Wednesday of Every Month.
- Party Planning Assistance
- Special Orders
- Gift Cards Available
- Ask sales associates how to win a \$100 RSVP gift card!

Think of us as *your* personal wine advisor...

RSVP.

DISCOUNT BEVERAGE

Beer • Wine • Spirits

773-8808 • 1-866-444-


887 FOREST AVENUE • PORTLAND

Open Daily 9 a.m. -9 p.m.



GRITTY McDUFF'S
BREW PUB & RESTAURANT
 PORTLAND • FREEPORT • LEWISTON/AUBURN

GRITTY'S
 HANDCRAFTED ALES
 TRADITIONAL PUB FARE
 FRESH SEAFOOD
 PIZZA, PASTA AND MORE
 OPEN SEVEN DAYS
 SERVING ALL DAY



Gritty McDuff's Portland
 396 Fore Street
 207.772.BREW

Gritty McDuff's Freeport
 Lower Main Street
 207.865.4321

Gritty McDuff's Auburn
 68 Main Street
 207.376.BREW

GRITTY'S
 www.grittys.com


HURLBUTT DESIGNS
 Fine Home Furnishings
 & Interior Design



Featuring
Mitchell Gold+Bob Williams
 Upholstered Furniture
Theodore Alexander
 European reproductions
Decorative Accessories
Interior Design Consultations
 by Appointment

53 Western Avenue ~ RT.9 ~ Kennebunk, ME
 PO Box 3060 Kennebunkport, ME 04046
 Store:800.405.0777 | Store:207.967.4110 | Fax:207.967.1343
 info@hurlbuttdesigns.com | www.hurlbuttdesigns.com

CUISCENE

Soleri and Mrs. Frank Lloyd Wright; a boat builder; several farmers; a school custodian; a computer professional; a furniture maker; an environmental engineer; a former top-flight investment broker; a restaurateur; a military couple; a former postal worker; and a general contractor (who has been making wine ever since his wife gave him a wine-making kit for Christmas).

One quality the vintners have in common is a love for what they do and for sharing that passion with others.

"We still pinch ourselves to make sure this is real, that we're really making our own wines. We can't believe how fun it is!" says Treena Nadeau, 20, the bubbly co-owner of the new Dragonfly Winery in Stetson. "We



Cellardoor offers balloon rides over its Lincolnville vineyards during the annual VinFest in October.

bounce around here all the time," says Bettina Doulton, 45, who describes herself as "chasing rainbows" at her Cellardoor Winery in Lincolnville. "I still walk into the [winery] barn first thing in the morning and think, 'Wow, this just feels good.'"

The dean of Maine winemakers is Bob Bartlett, 61, who established Maine's first winery in Gouldsboro in 1982. He was a glass artist and architect when he came to Maine on a camping trip with his wife, Kathe. "We thought, 'What an amazingly beautiful place to be,'" he says, "so we moved here and built a home on the Schoodic Peninsula."

Bob came from an artistic family that considered fine wine part of civilized living. "But making our own was a crazy, romantic idea," he says. Still, the more they looked in-

to it, the more it appealed. Bartlett took winemaking courses at several universities and tried for eight years to grow some of the standard vinifera varieties. But it takes three to five years for these vines to produce wine-quality grapes, and Maine winters were too long and too cold. So he turned to other fruits, such as blueberries, pears, apples, raspberries, blackberries, and peaches.

After 20 years working with these fruits, he considers the results "very rewarding." He continues, "To think that *all* wine has to be made from grapes, that that is the only 'real wine,' is baloney. The fruit wines are like another cuisine. You wouldn't say that all cheese can only be made from cow's milk. Why not try something else?"



Bartlett's Reserve Oak Dry Blueberry made the list on *Wine Enthusiast Magazine's* "Top 100" in 1995. His Blueberry Oak Dry Wine won the Badger Cup, Maine's first annual wild blueberry wine competition held in Union in August 2009. And two Bartlett wines new this year—a Blueberry Zinfandel and a Blueberry Sangiovese—are turning heads.

"Bartlett is a true craftsman," says Jacques DeVilliers, who owns Old Port Wine Merchants in Portland. "What he's making now rivals the greatest fruit wines anywhere in the world."

The queen of wine-themed getaways and proprietor of the state's largest winery is Bettina Doulton. No one works harder to create inviting ways for folks to enjoy her rapidly growing wine operation. A former broker for

beautiful
food
busy
people

64 Pine Street
Portland, Maine 04102

Open Monday through Saturday, 8 am until 6:30 pm

auroraprovisions.com 207.871.9060

AUROLA
PROVISIONS

MARKET · CAFÉ
WINE · CATERING

101 YORK ST., PORTLAND
OPEN EVERYDAY 11AM-11PM

207.780.TACO · WWW.ELRAYOTAQUERIA.COM

GEORGETOWN POTTERY

handcrafting fine porcelain since 1972

Visit our beautiful Freeport showroom.
Tour our working studio in Georgetown,
with new showroom!

Fine Porcelain | Jewelry | American Crafts | Gifts

148 Main St., One block north of LL Bean, Freeport 207.865.0060
Rt 127, Georgetown 866.936.7687 www.georgetownpottery.com

Try our
easy online
Gift Registry

WONDERFUL SIGHTS, CULINARY DELIGHTS

Maine Foodie Tours

TASTE WHY PORTLAND HAS BECOME A CULINARY DESTINATION!

Join us for one of these tours:

OLD PORT CULINARY WALKING TOUR

PORT CITY BEER TOUR

New! CULINARY TROLLEY TOUR

FOR INFORMATION & TICKETS, VISIT US ON THE WEB.

GROUP RESERVATIONS, CALL 201.233.7485

www.MAINEFOODIETOURS.COM

Ricetta's
BRICK OVEN
PIZZERIA

NEW!
LOBSTER
MENU ITEMS

CAN'T DECIDE
BETWEEN
LOBSTER, PIZZA
OR ITALIAN?
YOU DON'T HAVE TO!

In addition to our delicious brick oven pizzas and traditional Italian dishes, we are now offering a variety of fresh Maine seafood dishes, including mussels, lobster panini and pizza!

CHECK OUT OUR FULL MENU AT
WWW.RICETTAS.COM

DON'T FORGET DAD
EATS FREE ON
FATHER'S DAY!
FROM THE BUFFET
11 AM TO 3 PM

For each full paying child, Dad's buffet is on the house. Limited reservations now being accepted for parties of 8 or more. Discount amount is subject to 15% Gratuity. Can not be combined with any other offer.

KIDS EAT FREE
SUNDAY & MONDAY!
(DETAILS AT RICETTAS.COM)

NEW! GLUTEN-FREE
PIZZA AND PASTA!

IN CELEBRATION
OF 21 YEARS GET
2 LARGE CHEESE
PIZZAS FOR \$21!

RICETTAS BRICK OVEN PIZZERIA
29 WESTERN AVE., S. PORTLAND
CALL 775-7400 OR FAX 775-7906
240 US RTE 1, FALMOUTH
CALL 781-3100 OR FAX 781-7090

One Coupon per order. This discount cannot be combined with any other offer additional toppings extra. A gratuity will be added before the discount is applied. Exp. 6/31/10

CUISCENE



Assessing color and clarity is a breeze in the light-flooded tasting room at Bartlett's Maine Estate Winery in Gouldsboro.

NATURE DOESN'T CHARGE AN ADMISSION FEE



Clean Water

Photo by Dan Legere



Fresh Air

Photo by Brian F. Swartz



Dark Night Skies

Photo by Dana Mazzon



Personal Space

IT'S CLOSER THAN YOU THINK

Moosehead Lake Region Chamber of Commerce

www.mooseheadlake.org • 1 (888) 876-2778

PO Box 581 • Greenville, Maine 04441

Fidelity Investments and a cancer survivor, she had no prior knowledge of winemaking or even an interest in it, she says, until one day in February 2007, when she saw Cellardoor Winery in Lincolnville up for sale. Something about the old barn, the vineyards, the romance of it all, spoke to her so powerfully she bought the place two months later. Now she, along with winemaker Aaron Peet and a staff of about 10 year-round employees, is producing 9,000 cases of more than a dozen different wines a year.

Currently, Cellardoor—like many Maine wineries—is in transition. Doultton began making wines from the grapes and juice she inherited from the prior owner. But recently she tore out all those vines and replanted with some of the new hybrids. It will be a couple years before these grapes are ready to harvest. Meanwhile, she's bringing in grapes and juice from California, Washington, and New York.

One fast-rising talent is Andrew Bevan, winemaker and co-owner with his wife, Amy, of tiny Salmon Falls Winery in South Berwick. Andrew, 33, is an environmental engineer and wine connoisseur who's been collecting wines for about ten years and once worked part-time in a wine shop. His Milestone Syrah, just released this year, is already one of Maine's best, with violets on the nose and none of the syrupiness that sometimes marks syrah. Made



from California grapes, it has flavors of vanilla, pepper, and toasty oak; a smooth finish; and enough acidity to pair well with food. I would happily drink this wine any day of the week.

Another promising newcomer is Richard Carle, winemaker for Prospect Hill Winery in Lebanon, who's committed to using his own grapes exclusively. His Edelvira, a white blend with a slight effervescence, resembles a crisp and refreshing Italian prosecco.

In the "Most Improved" category, kudos to Tom Hoey, a homesteader in Brooksville who's been making wines at his Sow's Ear Winery since 1991. The first several years were rough, he admits, but he kept at it, experimenting with different fruits and tweaking his creations. His rhubarb wine, which resembles a fumé blanc, is a wonderful surprise. Also noteworthy are the wines of Elmer and Holly Savage of Savage Oakes Vineyard and Winery in Union. They're growing cold-hardy grapes on a farm that's been in the family since 1790.

The winemaker with the most unusual creations is Jim Baranski, who claims to have the first fully organic winery on the East Coast. A Renaissance man with a scientific background and a deep interest in New England's past, he says, "Historically, the region's water was bad. So people drank hard cider and 'country wines'—wines made from oak leaves, parsnips, dandelions, birch tips,

BARTLETT'S MAINE ESTATE WINERY



- ◆ Newest waterfront hotel in Downtown Portland
- ◆ Historic Old Port area
- ◆ Studio, One Bedroom, and Two Bedroom suites with fully equipped kitchens
- ◆ Complimentary hot buffet breakfast daily
- ◆ Pet Friendly
- ◆ Cozy outdoor Courtyard with Fire Pit



Perfect for Business or Pleasure



PORTLAND
DOWNTOWN WATERFRONT

145 Fore Street ◆ Portland, Maine 04101
207.761.1660 ◆ www.residenceinnportlandmaine.com



115 Main Street, Freeport
Reservations Welcome, Call (207) 865-4196



The Jameson Tavern in Freeport invites you to experience first-hand the culinary mastery and rich history of what has been noted "The Birthplace of Maine."

Whether you are looking for the traditional Maine delicacy of lobster in one of our many dining rooms, or the casual atmosphere of our Taproom, the Jameson Tavern is sure to leave you delighted, as it has many visitors since 1779.



Fresh Seafood ♦ Steaks ♦ Lobster ♦ Burgers & Sandwiches
Banquet Facilities Available ♦ Visit us on Facebook

www.jamesontavern.com

CUISCENE

almost anything but grapes." At his Shalom Orchard Organic Farm and Winery in Franklin, he makes some of the old favorites and "some things you'll never find anywhere else, such as a wine made from wintergreen leaves, kiwi wine, and mead from Maine maple syrup."

One of the most interesting ventures is Brian Smith's Oyster River Winegrowers in Warren. Unlike most of Maine's vintners, who were born here or came to the state for other reasons and are pursuing winemaking as a second or part-time career, Smith, 30, is a professional winemaker with a degree from California State University at Fresno who moved here specifically to grow grapes and make wine. "The new hybrids are making a more reliable crop," he says. "I think Maine's climate and soil can produce unique flavors in its wines."

Smith is so enthusiastic about the possibilities that he started Maine Vineyard Management, which invites private landowners to plant grapes on their property. He will harvest the grapes and make wine for them, manage the entire process, serve as a consul-



"Modern Love" - Amy Butler

oriental | contemporary | sisal | broadloom | appraisals | cleaning | padding

Fifth Anniversary
Summer Sale
Up* to **50% Off**
June 21st – July 3rd



Bradford's
Rug Gallery



*Some exclusions may apply. See store for details.

Just off I-295 Exit 6B
Monday through Saturday 9am to 5pm

297 Forest Avenue Portland ME 04101 | phone: 207.772.3843 | fax: 207.773.2849 | www.Bradfordsruggallery.com

Wine flows at the Grand Tasting during Portland's Harvest on the Harbor.



tant, or negotiate some other shared arrangement. "Growing grapes is a great alternative to landscaping," he says. And indisputably tastier.

With all their enthusiasm, the vintners

(Continued on page 170)

The Best Specialty Beer & Wine Selection

OAK HILL BEVERAGE

We offer:

- 1400 varieties of domestic and imported wines
- 400 varieties of domestic and imported beers
- Friendly, knowledgeable staff • Case price discounts

Visit our website www.oakhillbeverage.com

883-3965
(at Oak Hill Plaza directly behind McDonald's)
Mon.-Thurs. 9-7, Fri. & Sat. 9-8, Sun. 10-6



WE LOBSTER MAINE!



GIFT ITEMS
FOR THE
LOVE OF MAINE

www.ilobstermaine.com

THE RUN OF THE MILL

OPEN DAILY

100 MAIN ST
SACO ISLAND, SACO ME
207 571 9648

SACO & BIDDEFORD'S

Live Entertainment **ONLY BREW PUB** LARGE RIVERVIEW DECK
Tues, Thurs, Sat, 8-11pm AIR-CONDITIONING




SHAYS
grill pub.

18 monument square
portland, maine 04101

ph 207.772.2626
fx 207.772.4861
www.shaysgrillpub.com

private functions • take-out
happy hour • lunch • dinner

Open Daily
From 11:30a.m.
to 9:00p.m.



OGUNQUIT • MAINE




Free the Kids
Hope for Haiti's Children

SAVE THE DATE
Annual Lobster Bake Gala
to benefit
Free The Kids/PWOJE ESPWA
in Haiti
A non-profit 501(C)(3) organization

The Colony Hotel
140 Ocean Avenue
Kennebunkport, ME 04046

July 31, 2010
Cocktails 6pm
Dinner 7pm
Live and Silent Auctions

Special Guest
Father Marc Boisvert
Founder/Pwoje Espwa

RSVP to 888-684-3543
www.freethekids.org

sponsored by
PORTLAND
MAGAZINE



Now Booking Parties &
Special Events.

Our Mexican food is as fresh as it is
Delicious, but only as spicy as you like.
Full-service dining and bar.
Outdoor seating available.

**WHERE
GOOD VIBES MEET
GREAT FOOD!**

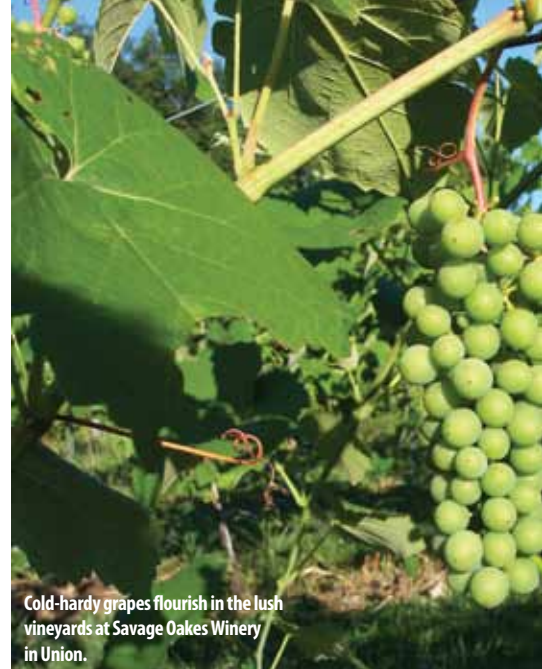
Region's best "Live Music"
Thurs., Fri., & Sat. nights
Sunday is Trivia at 7 p.m.



140 Main St.,
Downtown Biddeford

Visit us at
www.BebesBurritos.com

283-4222
Free WiFi!



Cold-hardy grapes flourish in the lush vineyards at Savage Oakes Winery in Union.



Red grape varietals can be more difficult to grow in cooler climates than whites, but Maine's wine-makers are working to beat the odds.

Bottling Maine (continued from page 95)

are a bubbly group of true oenophiles. A weekend spent visiting Maine wineries is an upbeat, interesting, high-octane experience, even if you're not crazy about wine.

GRAPE DESTINATIONS

The best way to experience Maine's wines is to visit the wineries. Most are relatively small operations with a mom-and-pop feel. All but three have their own tasting rooms where you can try complimentary samples. Unlike the big, chichi wineries in places like Napa and Sonoma, at Maine's wineries you're likely to be greeted by the winemaker and invited on a tour.

Many of the wineries offer tastings daily in the summer. You'll find them in appealing settings: a renovated horse barn overlooking Rockland's breakwater and its lighthouse; a gracious manor house on beautifully landscaped grounds at river's edge in Wiscasset; a Civil-War-era, post-and-beam, hilltop home in Bar Harbor with views of the mountains and sea; a renovated blacksmith's home in South Casco; and a rustic, artsy studio in the woods of the Seacoast Peninsula.



Cellardoor Winery offers tastings at two different locations—a Victorian villa in Rockport and the Lincolnville vineyard—where wine is paired on weekends with complimentary food samples. The Villa also sells cookbooks, wine-related accessories, and Maine-made artisanal products. In the vineyard's beautifully restored barn, there are cooking classes led by well-known Maine chefs, winemaking classes, and several special

"To think that all wine has to be made from grapes... is baloney. The fruit wines are like another cuisine. You wouldn't say that all cheese can only be made from cow's milk."

—Bob Bartlett,
Bartlett's Maine Estate Winery

events. The most recent fête, Pop the Cork 2010, featured live music, Spanish tapas, and a raw oyster bar. If you missed it, you can still catch Vinfest 2010, an October weekend affair, including grape stomping, live music, hot-air balloon rides, and a four-course dinner and dance in the vineyards. The Cellardoor also teams with Camden Harbour Inn to offer luxury, wine-themed getaways.

Another winery primed for great getaways

FROM TOP: SAVAGE OAKS VINEYARD AND WINERY; LEON MILLOT

Watercolor Artist Recipe Paintings™ by Brenda Erickson

Have your family recipe
painted to cherish forever

Original Paintings
Prints Posters

207-529-5367
brenda@recipepaintings.com
www.recipepaintings.com

Mom's Chocolate Chip Cookies



1 c.p. butter
2 1/4 c.p. flour
1 t. baking soda
1 t. salt
1 c.p. packed brown sugar
1/2 c.p. granulated sugar
2 eggs
1 t. vanilla
2 c.p.s. chocolate chips

Combine flour, baking soda and salt. Beat butter, both sugars and vanilla until fluffy. Add eggs one at a time. Gradually add dry ingredients until blended. Add chocolate chips. Bake 8-10 min. at 375°



veterinary
HOPE
neurology

207.885.1290

Most Comprehensive Veterinary Neurology Center in New England

3 Board-Certified Veterinary Neurologists/Neurosurgeons
20 Years Specializing in Veterinary Neurology and Neurosurgery
24 hour a day, 7 days a week Neurology and Emergency Services

- Neurosurgery
- Seizures, paralysis, vestibular signs, pain and weakness
- Ventriculoperitoneal Shunts (Hydrocephalus)
- Degenerative Myelopathy
- MRI and CT Imaging
- Neuro-oncology
- Chiari Malformation (Caudal Occipital Craniectomy)

MAINE
VETERINARY
REFERRAL CENTER
Emergency and Specialty Hospital

Maine Veterinary Referral Center
Specialty and Emergency Hospital
1500 Technology Way, Scarborough, Maine
www.maineveterinaryreferralcenter.com



Old Port Wine Merchants & Cigar Shoppe

With wine from every region, for every budget and for every palate, Jacques will make you feel at ease the moment you walk through the door.



223 Commercial St, Portland • 10 AM to 7:30 PM Everyday! • 772-WINE

Join us for a Memorable Dining Experience

Come enjoy Natalie's superb dining and delightful atmosphere. Considered among Maine's very best, the artful cuisine celebrates modern French and European flavors, using as many local products as possible. Chef Lawrence Klang's menu changes seasonally, and everything is made from scratch.

The dining room captures the lighthearted sophistication of an early 1900s Parisian restaurant on the Left Bank of the Seine, but the stunning mountain and bay views could only be in Camden. Dining is also offered on the partly covered wrap-around porch, which is heated on cool evenings and offers the best views in town of the harbor and Mt. Battie. The bar is the place to be for an intimate drink or more casual meal.

Natalie's
CAMDEN HARBOUR INN

Less than a 5-minute walk from the town landing

83 BAYVIEW STREET, CAMDEN

207-236-7008 • 800-236-4266

www.camdenharbourinn.com

www.nataliesrestaurant.com (available for on-line reservations)



Natalie's serves dinner daily, 5:30-9:30 p.m. (last reservation), with an à la carte menu, 4-course lobster menu, and nightly changing 5-course tasting menu. The bar, which opens at 5 p.m., offers a more casual menu.


CAMDEN
HARBOUR
INN



Recipient of the
2009 Wine Spectator
Award of Excellence

"Chef Lawrence Klang
is a major talent."

Down East magazine

"Chef Klang prepares a
stellar lobster tasting menu."
Travel + Leisure July 2009

Chef Klang acknowledged by
James Beard Foundation,
NYC, Dec. 2008

Winner, 2008
Maine Lobster Chef
People's Choice Award




CAMDEN
HARBOUR
INN
SINCE 1874

Exceptional luxuries
Exquisite cuisine
Sweeping seascapes
Fresh European style

83 BAYVIEW STREET, CAMDEN
207-236-4200 • 800-236-4266
www.camdenharbourinn.com

Voted one of the 23 best seaside inns
in the US by
USA Travel + Leisure July 2009

Voted one of 129 top properties in the
US, Canada, Mexico, & Caribbean by
National Geographic Traveler April 2009

Voted one of the top 100 US destinations by
New York Post July 2009

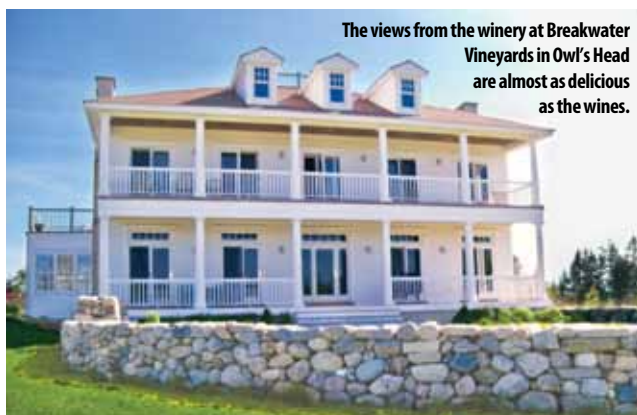
Recipient of 2009 Wine Spectator
Award of Excellence



Reservations Recommended for Dinner. Served Nightly

Natalie's
CAMDEN HARBOUR INN





The views from the winery at Breakwater Vineyards in Owl's Head are almost as delicious as the wines.

is Winterport Winery, located in a renovated hardware store on Winterport's main street. The winery features an attractive tasting room, a retail store selling Maine-made gourmet goodies, and Pairings, a culinary education center. At Pairings, you can take cooking classes and enjoy multi-course wine dinners.

Michael Anderson, who runs the opera-

It's wonderful to work with my wife. I enjoyed people I worked with before, but I didn't love them. This has been a joy."

Among the loveliest of the wineries is the new DayBreak Manor, a grand colonial revival home in Wiscasset, where the grounds mesmerize visitors with formal flower and vegetable gardens. This is the

tion with his wife, Joan, is a self-taught vintner who's been making wine ever since she gave him a winemaking kit in 1972. A former general contractor, he says, "I feel like I haven't worked a day since we opened nine years ago. We're still having fun.

only winery that offers lodging on the premises—a two-bedroom guest cottage with a large porch and fine views of the vineyard and harbor. The estate includes a retail store that sells French and English antiques, local honey, and eggs from chickens roaming the property.

"Kids can play with the chickens, raid the vegetable garden, watch the wild ducks on our pond, or hang out in the woods. It's a ten-minute walk to Wiscasset's historical district," says co-owner and winemaker Sean Boyd, 44. It's too early to say much about his wines because the winery opened just this year. The tasting room is in the works, with wine pairings promised as early as this summer. ■

For more images, visit portlandmonthly.com.

A Guide to Maine Wineries

BAR HARBOR CELLARS AT SWEET PEA FARM, Bar Harbor

A beautiful hilltop winery in a Civil War-era home. Must try: Riesling, Dry Blueberry

BARTLETT'S MAINE ESTATE WINERY, Gouldsboro

Maine's oldest winery, est. 1982, and designed by winemaker Bob Bartlett, a former architect. Must try: Reserve Dry Oak Wild Blueberry, Blueberry Sangiovese, Trio

BLACKSMITH'S WINERY, South Casco

Winery is a converted farmhouse and barn where a village blacksmith once lived and worked. Must try: Sparkling Cranberry, Trillium

BREAKWATER VINEYARDS & FARM, Owl's Head

Winery is housed in a barn overlooking the Rockland breakwater and its lighthouse, and is the only Maine winery currently growing vinifera grapes. Must try: Oaky Chardonnay

CELLARDOOR VINEYARD, Lincolnville

Maine's largest winery has two tasting rooms: a post-and-beam barn at the Lincolnville vineyard and a Victorian house (The Villa) in Rockland. Must try: Viognier, Serendipity

DAYBREAK MANOR VINEYARD, Wiscasset

This beautifully landscaped manor has a rentable cottage and small boutique store. Releasing their first wines this summer. Tasting room is in the works.



261 Shore Road, Ogunquit | 207.641.2780

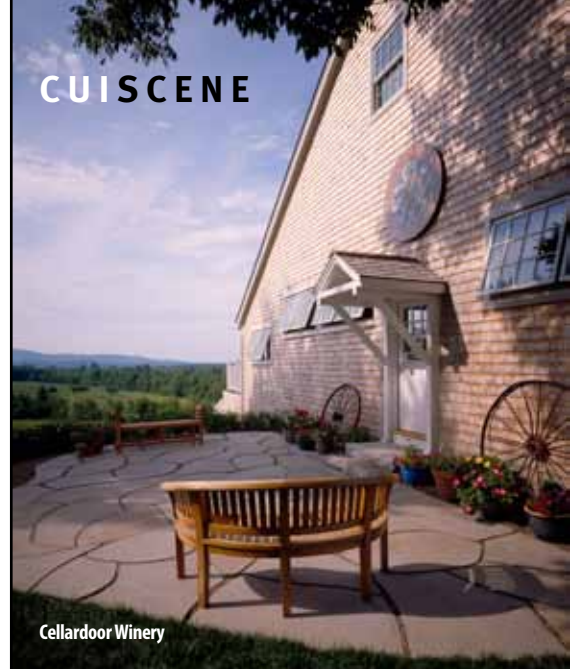
Warm and inviting, Katie's has great food, sumptuous drinks and attentive service, blending casual elegance with a creative menu that changes daily.



katiescafeonshoreroad.com

Open seven nights a week, in season, 3 p.m. - Midnight

CUISCENE



Cellardoor Winery

DRAGONFLY FARM & WINERY **Stetson**

Enthusiastic, young hobbyist-vintners make wine on a lovely new farm near Bangor. Must try: Clarity

FIDDLERS' REACH **Bath**

Makes five meads from Maine and Georgia honey. A fine one-man show from owner/winemaker Rob Nicoll. No tasting room. Must try: Merrymeeting Dry Mead

MAINE COAST VINEYARDS **Portland**

Offers a variety of wines from locally grown grapes. No tasting room. Must try: The Scarborough Beach Series

MAINE MEAD WORKS **Portland**

Maine wildflower honey is used to make dry and semi-dry meads, blueberry mead, and seasonal varieties. Must try: Blueberry Mead

OYSTER RIVER WINEGROWERS **Warren**

Owner specializes in wines made from his own organically grown grapes. Must try: Villager White

PROSPECT HILL WINERY **Lebanon**

This friendly farm winery has hilltop views, nice gardens, animals, and trails for kids to enjoy. Must try: Edelvira, Chancellor

SALMON FALLS WINERY **South Berwick**

Winemaker, an environmental engineer and wine connoisseur, makes a variety of red wines. No tasting room. Must try: Milestone Syrah, Cabernet Sauvignon

SAVAGE OAKES VINEYARD & WINERY **Union**

A family-friendly winery on a farm owned by the same family since the 1790s. Must try: Seyval Blanc, Barn Red

Want to experience wonderful Maine wines? Just visit.

Cellardoor Winery invites you
to enjoy a season full of
exciting tastings, samplings,
classes, and events.

Be sure to try all our
wonderful new releases, too!

Visit our tasting rooms
or look for them
at your local wine shop.

For a full listing of our wines
and a complete schedule of events,
visit **mainewine.com**



CELLARDØOR WINERY

LIVE YOUR LIFE. BE WHO YOU ARE. DRINK GOOD WINE ALONG THE WAY.

CELLARDØOR WINERY
at the Vineyard

367 Youngtown Road
Lincolnton, ME 04849
763-4478

CELLARDØOR WINERY
at the Villa

47 West Street
Rockport, ME 04856
236-2654

m a i n e w i n e . c o m

GRILL

233

ALL AMERICAN CUISINE

233 ROUTE 1 YARMOUTH, MAINE | 846.3633 | www.GRILL233.com

CUISCENE

SHALOM ORCHARD ORGANIC FARM & WINERY

Franklin

Jim Baranski, who built his own rustic winery, has a scientific background and loves to experiment with historic blends and oddball varieties (including creations such as Kiwi and Wintergreen wine). Must try: Cranberry Cyser

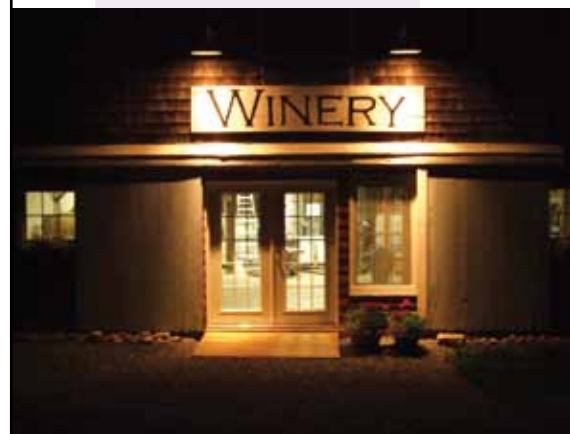
SOW'S EAR WINERY

Brooksville

Maine's second-oldest winery, opened in 1991. Tom Hoey, a self-sufficient homesteader, makes wines from his own, hand-picked fruit and other local fruit. Must try: Rhubarb Wine

SWEETGRASS FARM WINERY & DISTILLERY

Union



Makes a variety of wines, rums, brandies, and more on an attractive family farm in the pastoral hills of central Maine. Must try: Apple Wine, Cranberry or Blueberry Smash

TANGUAY & SON WINERY

Lewiston

A school maintenance supervisor and his son, a computer-program analyst, make wine in their own little laboratory in Lewiston. No tasting room. Must try: Maine Blueberry

UNITY WINERY & VINEYARDS

Unity

Offers unusual wines with names like Tickled Pink and Petal Pushers. Tasting room is in the works. Must try: Four Sisters Elderberry Wine

WINTERPORT WINERY

Winterport

Makes a large variety of fruit wines and holds tastings in a renovated hardware store. Pairings, a center for food and wine education, is located here. Must try: Apple Wine, Cranberry Wine, Flying Dutchman ■

» For tasting impressions and postings regarding Maine wineries, visit portlandmonthly.com. [See our app]

SWEETGRASS FARM WINERY & DISTILLERY

HANCOCK GOURMET LOBSTER CO.
Cundy's Harbor, Maine

Award-winning lobster specialties shipped to all 50 states.

800-552-0142 HancockGourmetLobster.com

CELEBRATING 10 YEARS

Bintliffs
AMERICAN CAFE

Open 7 days!

SERVING BREAKFAST & LUNCH
ALL DAY 7AM TO 2PM

NOW BOOKING PRIVATE FUNCTIONS

wedding receptions - rehearsal dinners - birthdays
bat mitzvahs - baby showers - company parties
private business meetings

custom menu - garden patio - full bar

Fresh Maine Lobster Benedict

PH 207-774-0005 | 98 Portland Street, Portland, Maine 04101

NATIVE MAINE CUISINE WITH A BOLD FUSION FLAIR

Fresh local seafood, meats and produce • Live entertainment • Outdoor dining



Noted in Portland Magazine as one of Chef Gordon Ramsay's favorite restaurants in Maine.

AT THE KENNEBUNKPORT INN, ONE DOCK SQUARE, KENNEBUNKPORT, ME

207.967.2621

www.onedock.com