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

"I'm 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...
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 apertif or dessert wines. But they are different, often interesting, and getting better all the time.

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

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

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

R.S.V.P.

Discount Beverage

Beer • Wine • Spirits

773-8808 • 1-866-444-

887 Forest Avenue • Portland
Open Daily 9 a.m. -9 p.m.
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

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 an-
other 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 Bet-
tina Doulton. No one works harder to create
inviting ways for folks to enjoy her rapidly
growing wine operation. A former broker for
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. Doulton 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
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

Residence Inn

PORTLAND
DOWNTOWN WATERFRONT

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

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,
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.

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

Bradford’s Rug Gallery
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

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-
**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](http://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.lobstermaine.com](http://www.lobstermaine.com)

---

**Cynthia Fair-Wheeler**

---

With all their enthusiasm, the vintners (Continued on page 170)
**Free the Kids/Pwoje Espwa**

**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

**140 Main St., Downtown Biddeford**

Visit us at www.BebesBurritos.com

283-4222

Free WiFi!

---

**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 Schoodic Peninsula.
**Cellardoor Winery**

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 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 is **Old Port Wine Merchants & Cigar Shoppe**.

**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
Exceptional luxuries
Exquisite cuisine
Sweeping seascapes
Fresh European style

83 BAYVIEW STREET. CAMDEN
207-236-4200 • 800-236-4266
www.camdenharbourinn.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.
Open seven nights a week, in season, 3 p.m. - Midnight

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
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

Live your life. Be who you are. Drink good wine along the way.
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

TANGUY & 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]
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