



# FISHPAWS MARKETPLACE

954 Ritchie Highway, Arnold, MD 21012

410-647-7363 FAX 410-647-4392

www.fishpawsmarket.com visit us on Facebook MAY, 2017

## Yes Way, Rosé

Sunday, May 14th is Mother's Day. You know you were always mom's favorite! Now show her some love! Skip the roses this Mother's Day and give mom what she really wants, a bottle (or two) of delicious rosé! Mom will be sippin' pretty with any of these tasty wines. . . .

### A Springtime Rosé Top Ten

**Bosquet des Papes Le Rozé de Zaza Cotes du Rhone Rosé 2016** - Syrah, Grenache, Carignan and Cinsault blend. "Intense pink color with hints of Chinese pearls. Elegant notes of crushed strawberries, goose berries and blueberries. Round and silky. Aromas of raspberry and strawberry preserves and assorted red fruit flavors. Nice length." \$14.99

**Commanderie de la Bargemone Coteaux d'Aix en Provence Rosé 2016** A benchmark producer of the delicious, dry rosé for which Provence is famous, the Commanderie was founded by the Knights Templar in the 13th century, and is home to a proud viticultural tradition with more than 160 acres of sustainably grown vineyards. Offering classic aromas of wild strawberries and red currants, with a light, floral character and a crisp, bone-dry palate, this is a rosé of reference, to be enjoyed year-round on its own or with a wide range of lighter fare and Provence-inspired cuisine. Cabernet Sauvignon, Grenache, Syrah, Cinsault from 25+ year-old vines. \$17.99

**Alain Jaume Reserve Grand Veneur Cotes du Rhone Rosé 2016** - Salmon-pink color, clear and brilliant. The nose is fruity and spicy, reminiscent of wild strawberry and fine Provençal spices. The palate is full, well-balanced and fruity, with a long, fresh finish. A beautiful and delicate rose which is a great example from the Rhone. \$11.99

**Domaine de Cambis La Vie en Rosé Saint-Chinian 2016** - La Vie en Rosé is Domaine de Cambis' first wine made of old Cinsault and Syrah. It is an elegant rosé with vibrant freshness and aromatic concentration; perfect as an aperitif, and will pair very well with salads, grilled white meat and Asian cuisine. \$14.99

**Ameztoi Rubentis Getariako Txakolina 2016** - The pink sibling of Ameztoi's flagship white, this vibrant rosé is made from a mix of red and white indigenous grapes and is bottled with a little residual carbon to give it a light spritz. Candied red fruits combine with a lime infused edge makes this a wildly intriguing rosé. \$19.99

**Chateau Minuty M Cotes de Provence Rosé 2016** - Château de Minuty is located on the St Tropez Peninsula, with its vineyards virtually overlooking the Mediterranean. This rosé is quintessential of the local style, with the blend employing the little-known Tibouren grape, a variety grown almost exclusively in Provence. Pale honeysuckle pink, and offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate, with a rounded feel. Partner with the delicate flavors of fresh shellfish, or

with a mozzarella and sun-ripened tomato salad. \$19.99

**Chateau d'Aqueria Tavel Rosé 2016** The bouquet is shapely with red fruits and Mediterranean herbs. The palate extends well with modest berry fruit, strawberry and red cherry at its heart. There is a mineral clarity and a firm acidity which ensures an intense finish. This is a well-made wine with classic terrior and style. \$19.99.

**La Croix Belle Caringole Cotes de Thongue Rosé 2016** - A blend of Cinsault, Grenache and Syrah, this lively, fruity rose is filled with ripe, juicy fruits, rose petals and pear drops. Pale ruby with violet reflections. Intense nose of rose petals and pear drop candies, with a ripe juicy acidity in the mouth. \$11.99

**Domaine des Cassagnoles Rosé Plaisir Cotes de Gascogne 2016** - A dry rose' of Cabernet Sauvignon and Merlot with flavors of raspberry and strawberry in the forefront. A Summertime must! \$11.99

**Palais Privé Luberon Rosé 2016** - Palais Privé is a classic Provençal rosé. Brilliant yet pale in color. Dry with notes of red fruits and exotic nuance. Balanced with a fresh, long finish. \$18.99



## Dinner at a Winery . . . In the Heart of Annapolis!



Join the Fishpaws staff and winemakers Andrea and Nate O'Shea for an evening of local wine and food at Annapolis' own Great Frogs Winery and Harness Creek Vineyards. Established in 1999, Great Frogs' old tobacco barn is the cornerstone of their rustic, artisanal approach to farming and winemaking. Situated on a peninsula in the waters of the Chesapeake Bay, you will still find shucked oyster shells in the soil reminding all of the watermen that are central to Annapolis' history. The folks at Great Frogs are determined to preserve this green space so that it will continue to be a farm, as it has been since 1691. We invite you to taste the rich history of Maryland's capital as you drink Great

Frogs wines. The evening will feature a vineyard-and-winery tour as a prelude to hors d'oeuvres and a wonderful dinner menu prepared for us by Bowl of Cherries, served with estate-bottled wines by Great Frogs!

### Aperitif

2015 Great Frogs Estate Vintner's White, Harness Creek Vineyard

### Passed Hors d'Oeuvres

Aged Cheddar Pimento Cheese Crostini

Pickled Dilly Beans & Okra

Local Charcuterie

2015 Great Frogs Estate Barbera Rosé, Salisa Vineyard

### Amuse

Truffled Deviled Eggs

2015 Great Frogs Estate Chardonnay, Harness Creek Vineyard

### Field + Garden + Baked

Roast Free-Range Chicken, Fig + Olive + Shallot; Mint Chimichurri

Charred Potato Fennel Leek Salad + Lemon Aioli

Heirloom Spring Garden Salad + Chevre + Herbs

Polly Foster Yeast Rolls

Whipped Raw Honey & Sea Salt Cultured Butter

2015 Great Frogs Estate (Chambourcin/Vidal), Tanyard Vineyard

2014 Great Frogs Estate Vintner's Red (Cabernet Franc/Syrah), Harness Creek Vineyard

### Local Cheeses

Yummy Maryland Cheeses

2014 Great Frogs Estate Meritage (Cabernet Sauvignon/Merlot), Harness Creek Vineyard

2014 Great Frogs Estate "Powitinika," Harness Creek Vineyard

(Cabernet Sauvignon/Syrah/Merlot/Cabernet Franc/Grenache/Mourvedre/Petite Verdot)

### Sweet

Rose + Cardamom + Strawberry Buttermilk Cornmeal Clafoutis

2015 Great Frogs All Hands On Deck Fortified Rosé

**Day and Date: Wednesday, June 14th, 2017 at Great Frogs Winery!**

**Location: 3218 Harness Creek Rd, Annapolis, MD 21403**

**Price per Person, All Inclusive: \$89.00**

**RSVP: Angela, Todd or Manager on Duty 410-647-7363**

# FROM THE WINE DEPARTMENT

## May's Winery of the Month: Bedrock Wine Company

Bedrock Wine Co. was founded in 2007 by Morgan Twain-Peterson in a 550 square-foot, former chicken coop with 8 foot ceilings and no fermentation space. After six years of Bedrock being a one-man-show, Morgan was able to talk his best friend, Chris Cottrell, into moving to California from New York to join him. They now happily have a little more space to move around in but share the same objectives that guided the winery at the start.

The winery's objectives are:

- To channel the fruit of ancient vines into powerful, elegant, and distinctly Californian wines.
- To spread the gospel of Syrah in California by sourcing fruit from great terroirs throughout the North Coast.
- To proclaim the greatness of Sonoma Valley Cabernet Sauvignon by sparing no expense on wines of uniqueness and personality.
- To reclaim rosé from the excesses of saignée and focus on precision, delicacy, aromatics, and food friendliness.
- To make fascinating and quixotic white wines from unique sites and interesting varietals.
- To dream big but keep production low!

**Bedrock Wine Company Zinfandel Old Vines 2014** - Rated 91 Points, Vinous – “The 2014 Old Vine Zinfandel is deep, rich and luscious, with plenty of up-front fruit and tons of appeal. More of a field blend than a true Zinfandel, the 2014 is soft and forward, with expressive red-fleshed fruit, bright acidity and terrific overall balance. The Old Vine is 77% Zinfandel and a generous 23% mixed blacks. Best of all, the Old Vine Zinfandel is a fabulous value. This is a stellar set of wines from Morgan Twain-Peterson and Chris Cottrell. In general, the 2014s feel a bit brighter and more acid-driven than most recent vintages. Readers should expect a generally lighter set of wines with less mid-palate density and overt richness than is often the case. According to Peterson, on paper acidities are pretty much in line with previous years. Because of the early harvest the wines had a bit more malic acid than normal coming in, but post malolactic fermentation, acid levels re-adjusted back within typical ranges. In my view, 2014 is a vintage that shows the quality of each site. Because of that, some of the wines are perhaps a touch less interesting, but at the same time, the top of the range is truly thrilling.” Reg. \$27.99 **Sale \$22.99**

**Bedrock Wine Company Evangelho Vineyard Red Wine Contra Costa County 2014** - Rated 94 Points, Vinous – “The 2015 Evangelho Heritage Wine is another highlight in this lineup. Sublime aromatics, red stone fruit and finessed tannins elevate the Evangelho. Nuanced to the core, the 2015 exudes class and pedigree. The Evangelho is not as obvious as some of the other wines in the range, but it is among the most beautiful.” Reg. \$44.99 **Sale \$35.99**

**Bedrock Wine Company The Bedrock Heritage Red Wine Sonoma Valley 2015** - Rated 96 Points, The Wine Advocate – “Possibly the flagship wine is the 2015 Proprietary Red The Bedrock Heritage. This ancient vineyard is planted with 27 different varieties, so I won't even begin to list them, as that is a book in itself. This is Rhône Valley-like, with notes of Mediterranean herbs, blackberries, blueberries, loamy soil notes, incense, creosote, steak tartare and pepper followed by a wine of great intensity - built like a skyscraper, with layers of fruit and extraction. It is a sensational effort, super-complex, and best drunk over the next decade. Everybody should recognize the incredible speed at which Morgan Twain-Peterson has built his Bedrock Wine Co. into a world-class performer. Moreover, few people have done more to preserve and save heritage/ancient-vine vineyards than Peterson. Here is his new lineup of wines that shows his creative Midas touch for coaxing full character out of his diverse terroirs and blends. His commitment to excellence is something to admire.” Reg. \$54.99 **Sale \$43.99**

**Under the Wire (by Bedrock) Alder Springs Vineyard Mendocino County Sparkling Wine 2013** - Morgan Twain-Peterson of Bedrock Wine Co. and Chris Cottrell have created a new concept in California winemaking - a winery devoted exclusively to making single-vineyard, single-vintage sparkling wines. This is relatively new even for Champagne winemakers, who have long been devoted to the art of the blend, let alone Californians, for whom domestic sparkling wine has remained a small niche part of the market. With sparkling Chardonnay, Pinot Noir, Zinfandel, and even Carignane, these two trailblazers are shifting the conversation about California wine...with absolutely delicious results. Rated 92 Points, The Wine Advocate – “The 2013 Sparkling Chardonnay Alder Springs Vineyard was fermented with indigenous yeast, with malolactic blocked, and was disgorged with only one gram of dosage, so this is quite dry. Loads of creamy brioche, Red Delicious apple skin, Triscuit and some subtle, smoky orange and nectarine notes are all present in this medium-bodied sparkler with small, uniform bubbles and a zesty effervescence. There's also an underlying minerality to it. This is impressive. Drink it over the next several years. These sparkling wines, which are absolutely delicious, are the brainchild of Morgan Twain-Peterson. You would think he has enough to do with his huge portfolio of Bedrock wines, but never a dull moment for this young visionary.” Reg. \$61.99 **Sale \$49.99**

# FISHPAWS MAY SPECIAL EVENTS

## **Biodynamic Wine Tasting at Fishpaws**

Join us at Fishpaws on May 10th, from 5PM-7PM for a wine tasting and discussion of the principles of biodynamic farming and winemaking with Laurent Barbier, North American Sales Manager of Hacienda Araucano.

Laurent first became interested in “fermented beverages” by producing his own beer. From then on, he had access to a small vineyard and the opportunity to start making wine at home, which turned into a passion.

“What has always interested me in wine is the diversity of products, style and varietals – a never-ending source of inspiration and discovery.”

Educated in California, Laurent graduated with a MBA in Business Strategy from Sacramento State University. In the U.S. Laurent worked for Kendall Jackson, the Chalone Wine Group (Domaines Barons de Rothschild USA) and Demptos Napa Cooperative.

In 2002 Laurent returned to France and worked for Jean-Luc Thunevin, the father of garage wines in Saint Emilion. For seven years he developed commercial relationships in Asia, USA and Europe and also helped to re-structure the administrative side of the company. With Mr Thunevin, Laurent also worked on a winemaking project in China, to produce the first world level Chinese red wine.

Since 2011 he has joined the François Lurton’s team to develop sales and presence in North America.

“Food and wine are a big part of my life,” says Laurent. “I believe that every meal should be accompanied by a glass of wine. I also think that as wine professionals a big part of our work is to educate the consumers and make the products easy to understand and enjoy.”

Laurent lives in Bordeaux, France, with his wife and son. He also owns a hillside vineyard in Bordeaux where they produce their own wine.

### **Hacienda Araucana wines include:**

Alka Carmenere

Gran Araucano Cabernet Sauvignon

Carmenere Reserva

Clos de Lolol

Cabernet Sauvignon Reserva

Pinot Noir Reserva

Sauvignon Blanc Reserva

## **FISHPAWS CHARITY OF THE MONTH**

**May, 2017**

As you know, due to county liquor regulations Fishpaws is no longer able to have free wine and beer tastings. So each month any monies we collect for these tastings is donated to a different charity.

The Chesapeake BaySavers is an Annapolis-based non-profit environmental organization dedicated to restoring the health of the Chesapeake Bay for future generations. They encourage all Marylanders to become stewards of our waterways and they work with lawmakers, government officials, other non-profits and citizens and scientist advisory groups in order to develop effective solutions to the multifaceted problems that we face in ensuring the health of the Bay and its tributaries.

This month, all donations made during our tastings and events will be donated to this organization to help restore our glorious Chesapeake Bay. And remember, all monies collected will be matched by Fishpaws.



# FROM THE SPIRITS DEPARTMENT

## IT'S KENTUCKY DERBY TIME

The 143rd running of the Kentucky Derby - The Greatest Two Minutes In Sports - is slated for Saturday, May 6th. Here are some suggestions to help you enjoy the race.



**Mint Julep for the Derby** - To a highball or silver Julep cup, add minted simple syrup, 1 cup crushed ice, 2 oz. Woodford Reserve “ The Derby’s official bourbon” and a splash of water. Add enough ice to almost fill glass. Stir well and garnish with a sprig of fresh mint. Woodford R reserve is a brand of premium small batch bourbon whiskey made at the Woodford Reserve Distillery located in the heart of the Kentucky horse farming country. Woodford Reserve is the “Official Bourbon” of two of horse racing’s most important events: The Kentucky Derby and the Breeders’ Cup. It is a 90.4 proof bourbon. For the second consecutive year, the limited-edition Woodford Reserve Kentucky Derby bottle features artwork from award-winning equine artist Thomas Allen Pauly. Every bottle is individually numbered with the batch number and bottle number.  
**2017 Woodford Reserve Kentucky Derby Bottle While Supplies Last**

## OLD FORESTER MINT JULEP – FAVORITE DRINK OF THE KENTUCKY DERBY

The most authentic experience of the Kentucky Derby is enjoying a mint julep at the track. For generations, Louisville insiders have enjoyed mint juleps made with Louisville’s Hometown Bourbon™ – Old Forester – which has been a part of the Louisville scene since before the first Kentucky Derby.

Old Forester Mint Julep, a 60-proof ready-to-serve cocktail made with Old Forester Kentucky Straight Bourbon Whisky, is now available for you to enjoy during the Derby race and your festivities. The Old Forester Mint Julep is the Official Drink of the Kentucky Derby at Churchill Downs uniting two great Louisville traditions.



## HORSING AROUND

For your wine drinkers, or just for fun, and before you tuck in to your Mint Julep, why not pull the cork on a bottle of 14 Hands Winery “Kentucky Derby” Columbia Valley Red Blend 2014, \$10.99. This rich, flavorful red blend showcases juicy Washington fruit character with aromas and flavors of dark berries and a hint of cocoa.



**Navy & College Graduation Party?** You send the invitations, we’ll bring the beverages! Free delivery now available within Anne Arundel County. Let us take care of bringing the beer, wine, spirits, soft drinks, ice and more right to your doorstep. You tell us how many are coming and we can do the math for you. With our knowledgeable staff, large selection and unused product return policy, why wouldn’t you let Fishpaws MarketPlace help eliminate some of your party planning stress? Please contact [tschroeter@fishpawsmarket.com](mailto:tschroeter@fishpawsmarket.com) for more information. 48 hours notice requested.

**CONGRATULATIONS CLASS OF 2017!!**

# FISHPAWS BREWSLETTER



**Stella Artois and Water.org bring the**

**"Buy A Lady A Drink"**

**1 Chalice = 5 Years Clean Water**

**Each limited-edition Chalice provides 5 years of clean water for a person in the developing world. You can help make an impact by purchasing a Brazil, Cambodia or Uganda Chalice today.**



## **The Brazil Chalice**

**The dynamic and colorful environment of Brazil inspires Fernando Chamarelli. He uses elements from comics, caricatures, realistic portraits, tattoo, and street art to create his signature style.**



## **The Cambodia Chalice**

**The work of Cambodia's first Khmer female urban street artist, Lisa Mam has been seen all around the world. She hopes to inspire pride in Cambodia's youth through her art.**



## **The Uganda Chalice**

**Eria Nsubuga's art draws from the world around him. His inspiration stems from the dichotomy between tradition and modernity and the rapid development of Uganda**

**Each Chalice is only \$13.00**

**May 25, 4-7pm Stella Artois Tasting & Chalice Etching - An Engraver will be personalizing each Chalice purchased at this event.**

**Visit [http://www.stellaartois.com/en\\_us/buy-a-lady-a-drink.html](http://www.stellaartois.com/en_us/buy-a-lady-a-drink.html) for more information**

# FROM THE GOURMET FOODS DEPARTMENT

Planning a party? Having a meeting? Fishpaws Marketplace has an assortment of cheese platters to meet your needs. Each platter comes with an assortment of cheese, all of which are labeled with descriptions, olives, nuts, mustards or fruit compote. We also offer an antipasto platter which includes charcuterie, cheeses and grilled vegetables and olives. Crostini platters are available which feature our house made crostini's and toppings. We also can customize your platter with our own cheese choices for an additional charge. Let our cheese specialist assist you in your unique selection. For your convenience, your platters can either be delivered or held at Fishpaws for you to pick up. To ensure the best possible quality, please place your order at least 72 hours prior to desired time of pick up or delivery. Prices range from \$30 - \$90 and up which will serve 6 to 16 people per platter. Call Fishpaws Marketplace (410) 647-7363 to place your order today.



## Antipasto Platter

An array of prosciutto, sopressata, salami, provolone cheese, marinated mozzarella, grilled vegetables and olives. Served with our crusty bread.

Small \$69.99 (Serves 8) Large \$89.99 (Serves 16)

## Gourmet Cheese Platter

An array of cheeses to delight the palate featuring cheddar, Swiss, Manchego, brie, blue and herb cheese served with crackers and baguettes. We can customize the cheese selections for an additional charge.

Small \$49.99 (Serves 8) Large \$89.99 (Serves 16)



## Crostini Platter

An assortment of canape toppings on thin, crispy toasts from mozzarella topped with roasted tomato, house made tapenade or hummus.

Small \$29.99 (Serves 8) Large \$49.99 (Serves 16)



## Chips & Salsa or Guacamole Platter

Small \$29.99 (Serves 8) Large \$49.99 (Serves 16)

Custom Platter available. You choose the cheeses, charcuterie and accompaniments.



**Fishpaws Marketplace**

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**Special Events May 2017**

**Thursday's – Wine & Cheese Tasting 5-7pm**

**Friday's – Beer & Cheese Tastings 4-7pm**

**NEW WINE TASTING TIME SATURDAY, 2-4PM**

Thurs. May 4 – French Discovery Wines

Fri. May 5 – Troegs Beer Tap Takeover & Patron Tequila

Sat. May 6 – New Wine Arrivals!

**\*\*\*Weds. May 10th, 5PM-7PM – Winemaker Tasting with  
Laurent Barbier of Chile's Hacienda Araucano, exploring  
biodynamic winemaking! \*\*\***

Thurs. May 11 - Smuttynose Beer, Jagermeister, Cool Imports

Fri. May 12 – Bell's Tap Takeover, Blackeyed Susan Mixology

Sat. May 13 – Artisan Wines from Near and Far

**\*\*\*Thurs. May 18 – Winemaker Tasting with Argentina's  
Familia Mayol!, Jose Cuervo Margaritas, Cointreau\*\*\***

Fri. May 19 – Starr Hill Tap Takeover

Sat. May 20 – Oyster Bay Wines

Thurs. May 25 – Craft Beer tasting, Killer Spanish Wines,  
Stella Artois Tasting & Chalice Etching

Fri. May 26 – Manager's Choice Beers

Sat. May 27 – New Wine Arrivals



**Happy Mother's Day, Mom**



**Don't Forget  
Memorial Day**