



FISHPAWS MARKETPLACE

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JULY, 2010

SIPPING SUMMER WHITES

Well, it's July and summer in Maryland has arrived. (It's not the heat, it's the humidity, remember?) Summer in Maryland calls for braving both by firing up the grill, slicing the tomatoes and buttering the corn. Or maybe you celebrate summer with crabcakes, rockfish, grilled salmon or cool salads. Whatever your food choices, most of us want our wine chilled. Just thinking about sipping a gently chilled glass of crisp white wine sure makes me feel cooler. And white wines match well with many of summer's lighter meals. We suggest you choose from some of the following wines.

The Classics:

Chardonnay - How could we discuss white wine without starting with Chardonnay? It's the favorite white of most wine drinkers; rich and full-bodied, alive with ripe fruit flavors of apple, pear, citrus or tropical fruit and the toasty vanilla flavors which come along with aging in oak. These wines are complex and stand up best when accompanying food. Match them with lobster, grilled salmon or tuna, chicken or creamy pasta dishes.

Riesling - This grape variety is the Daddy of some of the world's finest white wines. They can range all the way from the bone dry Riesling from Alsace to the German Rieslings that range from slightly sweet to the sweetest dessert wines the world has to offer. These light, crisp wines rev up the flavors of food and the nose alone is worth the price which is usually quite reasonable. From the US, try Riesling (often called Johannisberg Riesling) from California or Washington. Or try a Riesling

from New York state. Match them with fish, chicken, ham or turkey. It's fabulous with Brie and crackers or French bread.

Sauvignon Blanc - France's Loire Valley turns Sauvignon Blanc grapes into Sancerre and Pouilly-Fumé, dry, crisp whites that are great with summer foods. Pouilly-Fumé has a slightly "smoky" nose and crisp, mineral flavors. Sancerre is lively and spicy. California winemakers have really improved their renditions of this French favorite. They still have those earthy, herbal overtones but lots more fruit, typically green apple, pear and melon. They are light to medium bodied, dry and crisp with good acidity. Some are oaked, others are not, so experiment to find the style you like best. Many are blended with Semillon especially those from Australia. Sauvignon Blanc is great with seafood like mussels, fresh tuna, and prawns as well as white meats like pork, veal or ham.

Pinot Blanc - A white mutation of Pinot Noir, this grape is very widely planted worldwide. In Alsace, Austria, Italy and Germany, it is used to produce dry, crisp wines with full to medium body and high acidity. California Pinot Blancs are made in the same range of styles as Chardonnays but are more delicate with a crisper finish. (Pinot Blancs are sometimes confused with Chardonnays.) The high acidity makes it a good grape for use in sparkling wines. It pairs well with turkey, chicken, shellfish, pork, veal and fish. For summer, try it with cold pasta dishes or grilled veggies.

WINE OF THE MONTH

J. Lohr Riverstone Chardonnay

Regular Price \$12.99

Sale Price \$10.99

This customer favorite has ripe nectarine and peach aromas balanced by vanilla and toasty oak. Creamy flavors of citrus, butter and medium oak produce layers of complexity. Our own Kurt Clodfelter won the national recipe contest for this wine so sit back grab a bottle and some of Kurt's shrimp salad and marvel at the perfect pairing that won him this distinction! Look for his picture and recipe on the neck of every bottle.



Try Something Different

For summer sipping, we suggest you try a few white wines from Italy. Most of Italy's white wine is produced in the Italian regions of Piedmont, Tuscany and Veneto, with many made from Italy's native grapes common only to Italy itself. Common white wines from Italy include Pinot Grigio, Moscato and Soave. Soave is produced in the northern Italian region of Veneto around Venice. This may have been the wine Romeo and Juliet drank to toast their love. Italian wines are crisp, dry and inexpensive, these wines (like most Italian wines) are made to accompany food not overpower it. Light and easy to drink, they complement

summer's light fare. For something different, try a few Italian wines produced from native grapes that you are unfamiliar with like the Piano Maltese from Sicily that we are featuring this month.

The Chenin Blanc varietal suffers from a definite image problem. So many sweet California jug wines are made from this grape that many "serious" wine drinkers wouldn't think of touching them. And let's be fair, these wines are almost always slightly sweet. This makes them the perfect white wine choice for White Zinfandel drinkers. The good news is that there are a handful of good California producers making Chenin Blancs in a medium-dry style that are great for summer. These wines make excellent aperitifs and the fresh, fruity flavors pair well with summer seafood like crabs, scallops, poultry or seafood salads. If you want to experience Chenin Blanc at its finest, try a French Vouvray. These wines are fresh and fruity with rich apple-pear and honey aromas and lively acidity. They pair perfectly with fruit and cheese.

The floral spiciness of the Gewurztraminer grape makes these wines an ideal summer time choice. American Gewurztraminer wines range from the dry and steely to sweet, simple round wines. If produced in Alsace, they are DRY, more austere and a little earthy with lots of spicy-floral flavors to complement light alfresco chicken dishes or patés. German Gewürztraminers are generally sweet but still have that spicy kick the grape pro-

vides. Believe it or not, these wines pair well with spicy Asian or Cajun cuisines.

Torrontes is the new hot grape from Argentina. Move over Malbec, Argentina is showing its stuff with wines made from their own home-grown white grape – Torrontes. Flamboyant floral aromas similar to Gewurztraminer or Viognier with herbal notes lead to enticing, crisp flavors of ripe apple and peach, melon or citrus fruits. Pair these wines with shrimp or other seafood (it's perfect with sea bass with mango salsa) or with Chinese or Asian cuisine.

Let's go back to France for another unusual summer favorite, Muscadet. This wine comes from France's Loire Valley around the delta city of Nantes. The Atlantic Ocean has a definite influence on the vines and the grapes in this region. Muscadet wines are pale, dry, light and tangy and often have a slight "spritz". Crisp, fresh and rich, these wines are designed to complement the cuisine region of the region. Muscadet is the classic pairing with oysters, match them with fish, shellfish and goat cheeses and drink them as young and fresh as possible.

Lest you forget, sparkling wines are always an appropriate choice. Summer, winter, spring or fall, nothing beats a chilled glass of bubbly wine!

RECIPE OF THE MONTH

White Wine Sauce For Fish or Chicken

3 tablespoons butter
2 cloves garlic, minced
2 tablespoons minced shallots
1 teaspoon dried tarragon
1/4 teaspoon salt
1/4 teaspoon white pepper
1/4 cup white wine
1 lemon, juiced
1 tablespoon fresh parsley

Melt the butter in a small saucepan over medium-low heat. Add garlic and shallots; cook and stir until transparent, about 3 minutes. Season with tarragon, salt and white pepper. Increase the heat to medium, and stir in the white wine and lemon juice. Bring to a simmer, then whisk for 1 minute. Remove from the heat and sprinkle in parsley. Pour over your favorite white fish or chicken before serving.



THIS MONTH'S WINE SPECIALS

<p>Milbrandt Riesling Reg. Price \$12.99 Sale Price \$10.99 <i>Lovely refreshing summer white. Notes of orange and peach mingle with a racy mouthfeel making this fun to drink.</i></p>	<p>Rolling Reg. Price \$9.99 Sale Price \$7.99 <i>Sauvignon Blanc/Semillon blend. Relax with clean acidity and light citrus flavors. Perfect with summer salads or fish dishes. A Great Value!</i></p>	<p>Piano Maltese Reg. Price \$11.99 Sale Price \$9.99 <i>From Sicily. This blend of native grapes has aromas and flavors of summer that float around the creamy body making you think you're basking on a beach.</i></p>	<p>Broquel Torrontes Reg. Price \$9.99 Sale Price \$8.99 <i>Distinctive nose of orange blossom, peach and apricots show how aromatic this grape can be while not at all heavy. Perfect with seafood.</i></p>	<p>Domaine la Prevote Touraine Reg. Price \$10.99 Sale Price \$8.99 <i>If you like Sauvignon from the Loire you have to try this. Not as flinty or steely as Sancerre but the lovely citrus character is all there.</i></p>
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All wines are 750ml unless otherwise noted.

Fishpaws Marketplace is not responsible for typographical errors.

**An Evening of Food and Spirits
presented by Fishpaws Marketplace
on Tuesday, August 24, 2010
6:30 p.m. till
featuring spirits from
The Patron Spirits Company
with Special Guest Speaker,
JD Koons, Patron Spirit Manager**



Menu

Squash Blossom Quesadilla
Patron Silver Paloma



Tempura Battered Soft Crab
with Avocado Mousse and Tomato Rice
Patron Reposado Tequila & Patron Reposado Sangria

Salad of Watermelon, Queso Fresca, Pistachios, Dates & Mint
Pyrat XO Reserve Rum

Sugar Cane Syrup Glazed Pork Tenderloin with Mango Salsa
Patron Anejo Tequila

Citronge Flavored Flan with Chocolate Sauce
Patron XO Café Liqueur

Carrol's Creek Café
110 Severn Avenue
Annapolis, MD 21404

\$85.00 per person
all inclusive

RSVP
by August 18, 2010
to Nat, Angela or Kim
410-647-7363 or
klawson@fishpawsmarket.com

FROM THE WINE DEPARTMENT



On Friday, July 23rd from 4-7 pm we will be having a special tasting of Mutt Lynch wines featuring winemaker Chris Lynch. The motto of Brenda and Chris Lynch, owners of Mutt Lynch Winery, who love dogs as much as wine, is “Apply Dog Logic to Life: Eat Well, Be Loved, Get Petted, Sleep A Lot, Dream of a Leash-Free World. – Sark”.

Besides making wonderful wines, Mutt Lynch Winery proudly supports local animal rescue organizations in their tireless efforts to save pets’ lives. Nationally, the winery supports North America’s largest pet adoption web service, Adopt-a-Pet.com, whose mission is simple – linking homeless pets with homes. In 2010, Mutt Lynch Winery will donate \$10,000 to Adopt-a-Pet.com.

Mutt Lynch wines are well made starting with good fruit unadorned by any sort of manipulation. Besides making wonderful wines at very good prices, Mutt Lynch is a dog-friendly winery where you can bring your pets with you to scheduled wine tasting events. The wines also feature clever “dog related” names and pictures of dogs on the labels.

Come in and try some of these featured wines. Sorry but due to Maryland Health Department regulation and the fact that we also have a deli, we’re sorry but no dogs allowed at this tasting.

Unleashed Chardonnay - Unwooded equals “Unleashed. This wine is all about “fruit jumping out of the glass”, like a dog jumping out of a vineyard! Aromas and flavors of peaches and cream, baked red apple and just a hint of honey define Unleashed Chardonnay. The wine has a full entry with ripe fruit flavors followed by a soft yet crisp and creamy finish. And the drum roll please... no oak. Pair this wine with pasta in cream sauce, Dungeness or Maryland crab dipped in butter or grilled chicken breast in a nice teriyaki marinade.

Merlot Over and Play Dead - This is Not a Whimpy Merlot! This wine's label captures this "attitude"... a big, beefy bulldog saying "bite me" is their way of saying this in not your typical Merlot. Smoky, red cherry aromas lead into flavors of black currants and red berries. Medium bodied in weight, the pretty and bright fruit flavors are classic “Merlot” and lead into a well balanced finish with integrated ripe tannins. Pair this versatile wine with grilled beef, grilled lamb and hearty pastas. Or serve it with dark chocolate deserts.

Portrait of a Mutt Zinfandel - Always a blend, thus a “mutt”. Modeled after California’s early history this wine is full-bodied and accentuates the sweet berry qualities of Zin with spicy, red cherry fruit components and more firm structure in the mouth. Wonderful aromas of pure jam (raspberry, blackberry and cherry - take your pick) are followed by Zinfandel’s signature ripe and viscous entry. The ‘mutt’ shows itself in the finish where tannins and cleansing acidity give the wine complexity and drinkability at the same time. You can pair this wine with a wide variety of foods - BBQ, pastas, summer-grilled veggies, or by itself watching a ball game while lounging on the couch.

Chateau d’Og Cabernet Sauvignon - Inspired by the fabulous wines and impressive houses (“chateaux”) of Bordeaux, Mutt Lynch honors these wines with Chateau d’Og Cabernet Sauvignon, pronounced in your best faux French accent... shă-tō dē-ôg kăb-ər-nă sō-vēn-gôn. This wine is big with bold Cabernet flavors of currents, berries, chocolate and spice and ample tannins that provide structure and complexity. What’s not to like? If you could smell size, this is it! Big aromas of black fruits and herbs, there is no mistake that this is Cabernet Sauvignon. A full entry with ripe and mouth-coating tannins is followed by a finish that is all about bright, bold and youthful ‘cab’ fruit. Mutt Lynch recommends you pair this wine with “Let's see... steak. Or make that steak. Or maybe a nice grilled steak. Quite possibly a well aged steak. That's right, steak, steak, steak!”

Mutt Lynch Winery wants to remind you that we should never give our dogs wine. Wine, grapes, raisins or anything that contains grapes, is potentially harmful to dogs. Drinking wine or eating grapes or raisins can cause dogs to develop kidney failure, an inability to produce urine which can be fatal even when treated by a vet.



FROM THE DELI DEPARTMENT

Congratulations Kurt!!

At the beginning of May, Fishpaws Deli Manager Kurt Clodfelter was approached by the Area Sales Manager from J Lohr Winery and she asked him a favor. J Lohr was having a nationwide recipe contest and she needed an entry from the Maryland market. The contest was open to professional chefs across the country and the mission was to create a recipe that not only utilized J. Lohr Riverstone Chardonnay in the recipe but to pair with the wine as well. Kurt submitted a recipe for a Chardonnay Poached Shrimp Salad with Papaya and Avocado, and won the top honor. As a result of his efforts Kurt's picture, recipe, name, and place of business (that would be Fishpaws) will be listed on specially made bottle "neckers" of J. Lohr Chardonnay. These neckers will be distributed nationally by the middle of July. We couldn't be more proud of Kurt and his awesome culinary prowess and want to share his award winning food and wine pairing with you all!



For the entire month of July we will be making Kurt's award winning shrimp salad and selling it in our deli for only \$12.99 a pound, but wait there is more! **If you buy a pound of Kurt's Shrimp Salad you will be able to purchase a bottle of the J. Lohr Riverstone Chardonnay for ONLY \$9.99!** This is Kurt's first ever win in a national contest and we invite you to stop by and see what victory tastes like, and with a bottle of J Lohr Riverstone Chardonnay to go with it we would have to say that victory tastes pretty darn good!

Deli Bites:



Spice Up Your Summer with our NEW housemade seasonings! Kurt and his staff have been playing the part of mad scientists recently and the results are amazing! Fishpaws' gourmet deli is proud to offer you their inaugural spice blends:

Fishpaws' Own Secret All Purpose Grilling Blend: A mix of 13 different spices like paprika, black pepper, thyme, garlic powder, salt, smoked paprika, and many more! This blend works beautifully for ANYTHING you are going to throw on the grill this summer, pork chops, steaks, shrimp; well like we said ANYTHING!

Fishpaws' Wet Tuscan Rub: This blend of pureed sundried tomatoes, basil, garlic, parsley, oregano, salt, and pepper just to name a few is ideal for those huge primal ribeye steaks and any other big hearty cut of meat you might want to throw on the grill these days.

Try out either of these rubs or try them both and keep your eye out for new flavors to pop up such as a Mexican Mole rub, and spice blends created to pair with specific types of wine!

Fishpaws Farm Report

As July gets warmed up we are as anxious as you to start sharing the bounty of Anne Arundel County's harvest. Cucumbers, squash, and some beans are trickling in from Crispens' farm but give us a couple of weeks and we hope to be awash in fresh local tomatoes, melons, corn, and all your other favorite produce. We will be using as much local produce as we can get our hands on to make your sandwiches and as we have in years past we will also be offering the freshest and best LOCAL produce we can find!



FROM THE LIQUOR DEPARTMENT

READY TO DRINK COCKTAILS FOR SUMMER

What could be more perfect than ready to drink cocktails? No more measuring and mixing, just one bottle to pack in the picnic basket or boat cooler. The perfect no muss, no fuss way to relax when you've had a busy day at work or running kids to summer day camps. And what better way to invite friends over for a cocktail party than with the ease of ready to drink cocktails. Host the perfect party by serving bar quality cocktails at home. You are guaranteed the perfect cocktail in every pour. All you may want to add is your favorite garnish: a twist of lemon or lime or a sprig of fresh mint from your garden and you have instant cocktails with little effort and more time to enjoy your guests!

We suggest you choose from several of the following:

Smirnoff Tuscan Lemonade is a delicious blend of Smirnoff No. 21 Vodka, limoncello liqueur and a squeeze of lemon and citrus. Juicy, fresh-cut lemon flavors. Serve over ice. 750ml \$12.99

Smirnoff Pomegranate Martini is an exciting Martini blended of Smirnoff Formula 21 vodka, pomegranate juice and a touch of Meyer lemon liqueur. This line of super premium cocktails are made with the finest ingredients and mixed to perfection. 1.75L \$18.99, 750ml \$12.99

Smirnoff Grand Cosmopolitan is the classic Cosmopolitan expertly crafted from Smirnoff No. 21 Vodka, Grand Marnier Orange Liqueur, fine cranberry juice and a tangy splash of lime. This is an ultrapremium version of the classic cocktail. Shake with ice, strain and pour into a chilled martini glass. Garnish with a slice of fresh lime. 1.75L \$18.99, 750ml \$12.99

Smirnoff Vodka Mojito is a new interpretation of the Cuban classic. No rum here, it's created with Smirnoff No. 21 Vodka, Kaffir lime liqueur and a dash of mint for a different twist on this classic cocktail. Pour over ice in a tall glass and garnish with a sprig of fresh mint. 1.75L \$18.99, 750ml \$12.99

Captain Morgan Long Island Iced Tea is made with Captain Morgan rum, vodka, tequila, gin and triple sec. Long Island Iced Tea is a staple on many bar menus and is a top seller in the mixed drinks category in casual bars and dining establishments. 750ml \$12.99

Bacardi Classic Mojito, from the world's great rum maker, let's you experience the ultimate Mojito cocktail prepared with Bacardi Superior rum, cool mint and lime. Blend with ice and garnish with a sprig of fresh mint for a 'Frozen Mojito' or just add ice for the classic Mojito Cocktail. 1.75L \$19.99, 750ml \$13.99

Bacardi Pina Colada, Bacardi Select Rum is infused with coconut water instead of coconut cream to render a 0 fat cocktail. A classic Pina Colada, just serve this drink over ice. 1.75L \$19.99

Bacardi Classia Strawberry Daiquiri handshakes a blend of Bacardi rums with lime, sugar, and strawberries that need no further blending. Just pour over ice or add ice and blend. 1.75L \$19.99

Bacardi Zombie combines Bacardi rum (including some 151) with apricot brandy, orange, pineapple and lime juice for a traditional Zombie cocktail. 1.75L \$13.99

Southern Comfort Lemonade gives lemonade a whole new twisting for a refreshing cocktail. Just pour over ice or add ice and blend. 1.75L \$20.99

Sauza Margarita comes ready to drink in a 1.75 liter box than can be kept chilled in the refrigerator. Compact and easy to store, Sauza Margarita-in-a-box will keep the Margaritas fresh for up to six weeks. Made with real, premium Sauza Blanco tequila. 1.75L \$13.99

FISHPAWS BREWSLETTER

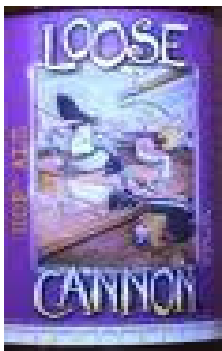
Seasonal Brews For Summer

Dogfish Head Festina Pêche

Described as a neo-Berliner style Weisse brewed with peach juice (concentrate), Dogfish Head's new Festina Pêche hits us just in time for the summer and is a bit of a twist on the style, in that the fruit is added during fermentation vs. as syrup after bottling. The beer itself is cloudy—it's unfiltered and also contains yeast in the bottle with a thin, dissipating white foam lace. Light-bodied, it has a light peach aroma. Tart and juicy peach flavors, nectarine skins, and Granny Smith apples flavors offer a lively citric smack on the palate. It's a lightly hopped beer, so any hop character or bitterness is masked by the tartness, and there's virtually no sweetness. Crisp with a dryness that cuts to the bone, a touch of wheat and sourness and a surprisingly clean finish.

Reg. Price \$8.99 / 4 pack

AVAILABLE WHILE SUPPLIES LAST



Heavy Seas Loose Cannon

Burnished gold with a rich citrus hop aroma, it is wonderfully drinkable with a big hop flavor. They've knicknamed it Hop3 (hop cubed) ale to reflect the enormous amount of hops in this beer: over 3 pounds per barrel! It is hopped 3 ways: in the kettle, in the hop back, and dry hopped. Pairs well with strong cheeses and steak.

Reg. Price \$9.66 / 6 pack

AVAILABLE WHILE SUPPLIES LAST

Saison du Buff

This beer is collaboration between Dogfish Head, Stone Brewing Co. (Escondido, CA), and Victory Brewing Company (Downington, PA). This beer has a strong herbal presence, after all it is brewed with parsley, sage, thyme and rosemary, corriandor, lemon zest and lavender. The flavor is also rather herbal and mildly peppery, again with lots of lemon zest leading into malty biscuit with some yeasty elements. This collaboration is surprisingly well done. Even with the abundant herbs, this Saison is on the mark for awesome dry spicy summer time drinking ale.

Reg. Price \$4.79 bottle

SMALL PRODUCTION AVAILABLE WHILE SUPPLIES LAST



Sierra Nevada 30th Anniversary Helles Bock



Dubbed an imperial helles bock, it's a bold American take on a classic German-style lager that looks and drinks more like a traditional doppelbock. This special brew features a bittersweet balance of floral hops and toasty malts, with a lovely copper color and a creamy off-white head. The robust bittersweet flavors make a good match for the caramelized flavors of roasted or grilled meats. Pair it with peppery jerk chicken, spice-rubbed pork tenderloin or steak tacos. For dessert, try it with caramel flan.

Reg. Price \$12.99 / bottle

LIMITED AVAILABILITY WHILE SUPPLIES LAST

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**Don't Forget To Join Us
For Our Free Wine Tastings
Every Friday 4 PM - 7 PM**

**July 2 - Graffigna Pinot Grigio and Malbec
Jacobs Creek Reserves
Belgian Style Beers**

**July 9 - Tuscany Tasting
Italian Beers**

**July 16- Spanish Wines
Flying Dog**

*****July 23 - Mutt Lynch Wines featuring
Chris Lynch Winemaker***
Arrogant Bastard**

**July 30 - Rhone Valley Wines
Shock Top**



Happy Fourth of July!

**Come to Fishpaws Marketplace
for one stop shopping for kegs, beer, wine,
liquor, ice, propane and deli, all your
4th of July, picnic and boating needs.**