



FISHPAWS MARKETPLACE

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MARCH, 2010

MARCH INTO SPRING!

They say that "March comes in like a lion and goes out like a lamb." Let's hope that the lion of winter is gone with the snow and that the spring lamb is on its way early this year. I know that this year we are all ready to put winter behind us. There is certainly a lot to celebrate this March. Daylight Savings Time begins on March 14th and with it we shed the early darkness of winter. March 17th is St. Patrick's Day, a holiday not just for the Irish. The 20th is the official first day of spring. March 28th is Palm Sunday and Passover begins at sundown on March 29th. While not in March, Easter falls on April 4th. Let's all determine to shake off the doldrums of winter, cold, snow (especially snow) and gloomy dark days and celebrate all these March events.

The first March event, the beginning of Daylight Savings Time, calls for lightening up your wine choices just as we are adding light to our days. If your taste runs to white wines this is easy, almost any white except a big, oaky Chardonnay will do. No heavy wines today, remember we are celebrating the coming of the light. We need to do this with clean, fresh wines with light aromas and flavors of citrus. Pull out a bright Pinot Grigio or a crisp, refreshing Sauvignon Blanc or Sancerre. Or try a delicate, refreshing Sauvignon Blanc/Semillon from Australia or a crisp New Zealand Sauvignon Blanc. If you prefer red wines, pour lighter style red wines today. These styles of red wines are light and fruity, lower on alcohol, and easy to drink. They also pair well with

a wide variety of foods. Try a Garnacha from Spain or a Grenache-based Côtes du Rhone from France. Or select a Beaujolais or Beaujolais-Villages wine produced from Gamay grapes or a Valpolicella, Bardolino or lighter styled Chianti from Italy. There are a host of lighter styled red blends from the United States and Australia on the market and an added benefit is that many of these are very well priced. A light style of Pinot Noir would definitely fit the bill to perfection. So lift your glass and celebrate the coming of the light!

Our next holiday, St. Patrick's Day, is usually associated with sudsy green beer. But diehard wine drinkers want wine with their Irish meal. If you are dining on corned beef and cabbage you will need a light style wine to complement this boiled dinner. We suggest a light, fruit-forward style of Pinot Noir to complement and not overwhelm this dish. If roasted lamb or Irish lamb stew is on the menu, try a big red like Cabernet, Merlot, or red Bordeaux. A spicy red Zinfandel or a lush, dark Malbec from Argentina would also pair well with any lamb dish.

This year the first day of spring is March 20th and if you are as tired of snow and cold weather as we are, you really need to celebrate this date. Nothing will better serve to celebrate spring than a perfectly chilled Champagne or sparkling wine. Give Punxsutawney Phil (who predicted 6 more weeks of winter on Groundhog's Day) the raspberries and lift a bubble filled glass

WINE OF THE MONTH

Obikwa Shiraz

Club Card Price \$6.99

Special Case price \$69.90

This Shiraz from South Africa is rich and flavor filled, at a truly tiny price. Plush with ripe plum and cherry fruits, the soft palate has an earthy edge with a spicy, savory twang. We suggest you let this value priced shiraz open up for about 20 minutes before drinking.



to the Greek goddess Persephone, Goddess of the Underworld, whose annual return to earth brought the rebirth of spring to the land.

The last days of March we celebrate two religious holidays, Palm Sunday on March 28th and the beginning of Passover at sundown on March 29th and Easter falls early in April this year, April 4th. Wine has been an integral part of the meals associated with these holidays. Look further in this newsletter to find suggested wines for these holidays.

So use these opportunities to shrug off the cold and depression of winter and start looking forward to and celebrating the arrival of spring!



*An Evening of Food and Beer presented by Fishpaws Marketplace
on Tuesday, April 13, 2010, 6:30 p.m. til
featuring beers from Fordham and Dominion Breweries
with special guest speaker, Walter Trifari, Brewmaster*

Menu

*Hors d'Oeuvres of Fresh Mozzarella and Tomato, Grilled Asparagus in Shredded Phyllo
Fordham Queen Anne Kolsch Ale*

*Southwestern Corn Chowder with Housemade Panchetta
Fordham Copperhead Ale*

*Fried Catfish with a Chili Pecan Crust served with Jicama Slaw
Dominion Hop Mountain Pale Ale*

*Fruitwood Smoked Brisket with Lager BBQ Sauce and Scalloped Potatoes
Dominion Dortmund Lager*

*Espresso Creme Brulee
Dominion Oak Barrel Stout*

*Carrol's Creek Cafe
410 Severn Avenue
Annapolis, MD*

*RSVP
by April 7, 2010
to Kim, Kurt or Angela
410-647-7363 or
info@fishpawsmarket.com*

Along with this dinner, we will also be offering a bus trip to the Fordham and Dominion brewery that includes a brewery tour and lunch on Saturday, April 17, 2010. Join us to see the brewing process from start to finish; production, bottling line and beer tasting.

\$50.00 Dinner Only

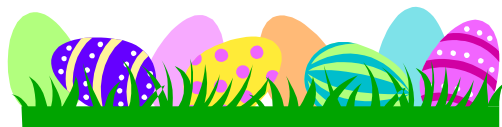
\$75.00 Dinner, Brewery Tour and Lunch

THIS MONTH'S CLUB CARD WINE SPECIALS

<p>Tamas Estates Pinot Grigio Reg. Price \$10.99 Sale Price \$8.99 Aromas and flavors of green apple and citrus, with a hint of mineral create a crisp and refreshing white wine.</p>	<p>Les Tour Pinot Noir Reg. Price \$9.99 Sale Price \$8.99 A nose of wild strawberries and rose petals and ripe flavors of rhubarb and black cherries and a soft finish.</p>	<p>Leone de Castries Salice Salentino Maiana Reg. Price \$11.99 Sale Price \$9.99 From Italy, ruby red color, intense nose, dry velvety flavors. Perfect with roasted meats and cheeses.</p>	<p>Jadot Beaujolais-Villages Reg. Price \$11.99 Sale Price \$9.99 Bright and fresh, with ripe, supple crushed strawberry flavors, zesty nuances of peppercorns, gentle tannins and a clean refreshing finish.</p>	<p>Kim Crawford Sauvignon Blanc Reg. Price \$16.99 Sale Price \$14.99 Classic Marlborough Sauvignon Blanc. Firm acidity with tropical fruits and herbaceous notes and hints of citrus in the finish.</p>
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Fishpaws Marketplace is not responsible for typographical errors.

FISHPAWS EASTER WINES



We get lots of questions about just which wine should be served with Easter ham, turkey or lamb. To help you make a selection, we have compiled a list of recommended white, red and rose wines that we think would match well with your holiday dinner. All prices are for 750ml bottles unless otherwise noted.

Domaine Magellan Le Fruit Defendu- 90% Cinsault, 5% Grenache, 5% Syrah. This little known region of the Rhone Valley in France continues to produce stunning wines at every day prices. Cinsault is the drive train of this soft and approachable red wine and as such soft berry flavors dominate the palate while a bright acidic backbone helps wash away the gooey sweetness of your holiday ham's glaze.

Regular Price \$9.99 **Sale Price \$8.99**

Hommage- 60% Merlot, 30% Syrah, 10% Cabernet Sauvignon. Packed with powerful dark fruit balanced by a delightful vanilla and cedar laced structure this is a wine that is begging for a side of roasted lamb. Rich and spicy yet playfully nimble on your palate the 2004 Hommage is the perfect pairing to your holiday table.

Regular Price \$12.99 **Sale Price \$9.99**

Ramblin Red- 68% Merlot, 17% Petit Sirah, 15% Zinfandel. This is the new unofficial party wine of spring so get ready to bounce into the season with this spunky little juicy red wine. Fruit notes of plum, blueberry, strawberry, and cherry all hop around your palate but are carefully brought together by the spice notes of cardamom and cinnamon. Sure there is structure to this wine but the tannins are soft and as easy going as the lazy spring days ahead. Ramblin Red pairs well with rack of lamb, honey glazed ham, and even smoked turkey.

Regular Price \$9.99 **Sale Price \$8.99**

Bai Gorri Rioja Reserve - 100% Tempranillo. Rioja, Bai Gorri be thy name. Rarely can a region as old as Rioja be redefined by an upstart new comer such as Bodegas Bai Gorri. Using cutting edge technology intermingled with traditional respect for the land and grapes Bai Gorri has completely reinvented Rioja wines into a more exciting and fulfilling experience. The dark and inky elixir is your first clue as to how intense a wine experience you are about to enjoy. Layers of leather and licorice in the nose of the powerhouse are quickly followed by oodles of cherry and blackberry which in turn are followed by a strong yet subtle tannin that begs you to enjoy another sip. This is a wine drinkers Rioja, for those of you that thought the Spanish wine craze was over, get ready for round two!

Regular Price \$33.99 **Sale Price \$29.99**

Chateau De Monluc Gros Manseng - 100% Gros Manseng. When asked about the wines made from the Gros Manseng grape the French poet Colette was once quoted as saying, "I was a girl when I met this prince; aroused, imperious, treacherous, as all great seducers are." What more could we add? Okay fine we could describe the way the wine tastes I suppose. Peach and nectarine flavors are intertwined with apricot and quince which are all seductively wrapped in a blanket of fresh floral aromas that make this wine scream **SPRING HAS SPRUNG!**

Regular Price \$14.99 **Sale Price \$12.99**

Mas de Chabert Roussanne- 100% Roussanne. Typically the roussanne grape is paired with its' best friend marsanne throughout the Rhone valley in France. Peach and apricot as well as fruit blossom aromas are the key points of the nose of this stunning white wine. Citrus oils and mandarin orange flavors are accented by an apricot mid palate with a bright acidity that makes you thirst for more.

Regular Price \$9.99 **Sale Price \$8.99**

Chateau Ste. Michelle Harvest Select Riesling- 100% Riesling. After discontinuing the Indian Wells Riesling from their line up Chateau Ste. Michelle was quick to introduce their new Harvest Select Riesling to quench our thirst for a richer fuller bodied reisling than their entry level offering. With almost 5 grams of residual sugar per liter this wine is jammed with big fruit flavors like ripe pears and peaches that follow in the tradition of Chateau Ste. Michelle's mouth filling thirst quenching wines. Regular \$9.99 **Sale Price \$8.99**

Alexander Valley Vineyards Dry Rose of Sangiovese- Although we have not yet received our new inventory of rose wines for the spring, we were able to get a few extra cases of this little gem that Robert Parker gave a whopping 88 points. I couldn't say it any better than Mr. Parker himself "Alexander Valley Vineyards has fashioned one of the finest dry roses I have tasted from California. Their 2008 Dry Rose of Sangiovese is similar to a French Tavel, offering notes of watermelons, strawberries, and cherries, medium body, plenty of character, and a dry finish".

Regular Price \$12.99 **Sale Price \$9.99**

*An Evening of Food and Wine
presented by Fishpaws Marketplace
on Tuesday, March 23, 2010, 6:30 p.m. til
featuring the wines of Penfolds Winery
with special guest speaker,
Mark Lane, Sommelier and Wine Educator, Penfolds Winery*

Menu

*Chef's Choice Passed Hors d'Oeuvres
Penfolds Hyland Riesling*

*Grilled Shrimp on a bed of Stir-fried Snow Peas and Carrots with a Sweet Chili Sauce
Penfolds Hyland Chardonnay*

*Duck Confit Salad with Mixed Greens, a Balsamic Glaze and a Miso Orange Vinaigrette
Penfolds Bin 28 Shiraz*

*Roasted Salmon with a Mixed Berry Demi-glace
served with Red Rice Pilaf
Penfolds Bin 138 Shiraz-Grenache-Mouvredre*

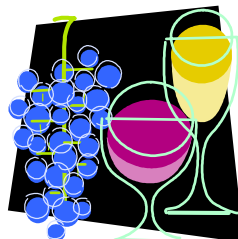
*Grass-fed Tenderloin Medallion of Australian Beef
served with Blue Cheese Tart
Penfolds Bin 389 Cabernet-Shiraz*

*Warm Apple Tart with Caramel Sauce
Penfolds Grandfather Tawny Port*

*Carrol's Creek Cafe
410 Severn Avenue
Annapolis, MD*

*\$75.00 per person
all inclusive*

*RSVP
by March 17, 2010
to Kim, Kurt or Angela
410-647-7363 or
info@fishpawsmarket.com*





FISHPAWS SAVINGS OF THE GREEN SPECIALS

Bushmills Irish Whiskies - The “Old Bushmills” Distillery claims to be the oldest whiskey distillery based on a seven year license dating back to April 20, 1608. Located near the town of Bushmills in the north of Ireland, at Bushmills the art of making whiskey lies not in the blending, but in the distilling and the careful maturation which takes place in sherry and American oak casks and in port wine pipes. All component whiskeys are distilled and matured by them under their own control. At the “Old Bushmills” Distillery, fine Irish whiskey is still made as it has been made for centuries. Whether you prefer the original Bushmills or the Bushmills Malt 10, we have a special St. Patrick’s Day price for you.

Bushmills Irish Whiskey is an 80 proof premium blended Irish whiskey: a blend of single malt and single grain whiskeys. Regular price \$23.99 **Club Card Special \$19.99**

Bushmills Single Malt 10 Years is a single malt whiskey. It ages for a minimum of ten years in select bourbon oak casks and a select number of Oloroso sherry casks. Regular price \$38.99 **Club Card Special \$36.99**

Bushmills Black Bush combines a uniquely high proportion of malt whiskey aged in Oloroso sherry casks with a sweet, batch-distilled grain whiskey, resulting in a whisky with rich fruity notes, deep intense character and a unique smoothness. Regular price \$33.99 **Club Card Special \$31.99**



Bushmills 1608 Anniversary Edition

In 1608, the Bushmills area was granted its official license to distill, creating the first official written evidence of whiskey-making in the region. In honor of this 400th anniversary, BUSHMILLS Irish Whiskey is introducing a **limited-release 1608 Anniversary Edition**. This one-year limited release is a unique blend distilled from crystal malt - a special malted barley that adds an exceptional level of smoothness to the traditional full flavor of BUSHMILLS. **1608** is rich, dense and concentrated, distinctly sweet but balanced. Experience a touch of vanilla, toasted almonds and a gentle spiciness behind a soft mouthfeel. Flavors of toffee and dark chocolate are long and lingering.



ONLY TWO BOTTLES LEFT
Regular \$89.99 Special \$74.99

Jameson Irish Whiskey - Set in the heart of Ireland’s thriving capital city, Dublin, originally built in 1780, the Old Jameson Distillery, once considered one of the largest and finest Distilleries in the world, has been recreated to it’s former glory. Jameson Irish Whiskey is world famous for its distinctive flavor and smooth characteristic. Triple distilled from the finest Irish barley and pure spring water, matured in oak casks, Jameson carries the hallmark of quality which has made it the best selling Irish Whiskey around the world. 750ml Regular price \$24.99 **Club Card Special \$21.99**
1.75 Regular price \$37.99 **Club Card Special \$34.99**

Jameson 1780 12 Year Old - Named for the year in which John Jameson founded his distillery in Bow Street, Dublin, this deluxe whiskey is smooth and well flavored. Its mellow, sweet, nutty character, is the result of the extensive use of sherry wood during the 12 or more years of maturation. The finish is rich and lasting, making Jameson 1780 one of Ireland’s most appreciated whiskeys. Regular price \$41.99

Jameson Gold Reserve - Jameson Gold Reserve is a unique blend of three whiskeys of advanced years, one of which is matured in virgin oak barrels lending a satisfying complexity and honey toasted sweetness. Regular price \$69.99

Tullamore Dew - First distilled in 1829, Tullamore Dew is one of Ireland’s finest and most widely distributed whiskeys, It is a favorite among Irish whiskeys for its distinctive, accessible taste, enjoyed on its own, over ice or with a little water. Connoisseurs describe it as “subtle, smooth and with a pleasant maltiness combined with charred wood undertones and the natural flavor of golden barley”. Regular price \$23.99 **Club Card Special \$19.99**

Clontarf Irish Whiskey - The purity of the Irish elements is reflected in Clontarf’s smooth, full flavor. As tradition dictates, only the finest grain and purest Irish spring water are used in the delicate distillation process. It is then mellowed through Atlantic Irish oak charcoal. Finally, Clontarf is gently aged in New World bourbon barrels giving a silky Premium Irish Whiskey. Regular price \$20.99 **Club Card Special \$19.99**

Baileys Irish Cream, Caramel, and Mint Chocolate - In 1971, Gilbeys of Ireland set out to create a drink made with Ireland’s two most storied beverages: fresh dairy cream and Irish whiskey. First tasted in 1974, Baileys is now the #1 selling liqueur brand in the world. Baileys is produced from the freshest Irish dairy cream from specially selected dairy herds. Regular price \$20.99 **Club Card Special \$19.99**

Bailey’s Coffee Liqueur - Bailey’s with a hint of coffee is crafted with care from fresh Irish cream, the finest spirits and Irish whiskey. Regular price \$22.99
Special \$9.99 While Supplies Last



FISHPAWS BREWSLETTER



There is one thing that's sure, everybody's an Irishman on St. Patrick's Day. And why not? We all know the zest for living of the Irish people that is symbolized through their humor and love of celebration (and libation). So don your green, forget your problems and let us help you celebrate St. Patrick's Day with some of these special offers from Fishpaws Marketplace.

Featured for the wearing o' the green is **Murphy's Irish Stout and Murphy's Irish Red.** **Murphy's Irish Stout** is a smooth and creamy dry stout, with a subtle bitterness. It is lighter and slightly sweeter than other Irish stouts with a slightly nutty flavor with hints of coffee and chocolate. Available in 16 oz. Draughtflow cans

Regular price \$10.99/4 pack \$41.99 case **Club Card Special \$7.49/4 pack \$37.99 case**

Murphy's Irish Red is an Irish Ale. Lighter than stout, it is sweeter, dry, crisp and hoppy with a rich red color. Available in 12 oz bottles.

Regular price \$9.99/6 pack \$33.99 case **Club Card Special \$8.49/6 pack \$27.99 case**

If you enjoy Guinness but, even on St. Patrick's Day, stout is a little too strong for you, try **Guinness Draught**. It has the strong, dark deep color typical of Irish brews and a smooth, creamy head but is lighter and creamier than stout. The initial malt and caramel flavors finish with a dry roasted bitterness. Guinness Draught is available in 12 oz. Draught bottles and in 16 oz. Pub Draft Cans. Each package features a special Guinness invention to further help you enjoy their beer. The Guinness Draught Bottle has a special "rocket widget" that, once the bottle is opened, creates the famous surge and forms the signature creamy head right in the bottle so that you get the perfect pint taste with every sip. The Guinness Draught in cans features the patented "widget" a plastic device that releases a mixture of beer and nitrogen that creates a surge of bubbles. When you pour it into a glass these bubbles settle to form the famous tight white head as if it had been served direct from the tap.

Guinness Draught In A Bottle Regular price \$8.49/6 pack \$15.49/12 pack \$27.99 case

Guinness Pub Draught Cans Available at \$7.49/4 pack \$13.49/8 pack \$35.99 case

If **Harp** is your favorite Irish, you won't be disappointed. The harp is as old as history. Nobody really knows how the harp arrived in Ireland, or even when – but one thing is certain, the Celtic harp is unique to Ireland and is as much a part of being Irish as the love of life, good music and the appreciation of a finely crafted beer. It is the perfect symbol for one of Ireland's best loved beers. Harp is brewed in the traditional Irish way from some of the finest barley in the world for a richer, fuller flavor. Imported from Dundalk, Ireland.

Regular price \$7.49/6 pack \$12.99/12 pack \$23.99 case

George Killians Irish Red is a traditional lager based on the Killian's family recipe created for Killian's brewery in Enniscorthy, Ireland. It has rich amber color and a thick creamy head.

Available at \$6.99/6 pack \$12.99/12 pack \$23.99 case

Smithwick's Irish Ale has been brewed in Kilkenny, Ireland since 1710 when it was founded by John Smithwick making it older than Guinness, which now owns it. The brewery is located on the site of St. Francis Abbey, established by Franciscan monks sometime around 1230. In fact, the nave and chancel of the abbey still survive within the grounds of the brewery today. Still inspired by John Smithwick's original recipe, this coppery-colored brew is a substantial Irish red. This malt-accented Irish ale has buttery notes, soft fruitiness, a hint of toffee dryness in the finish and a long-lasting creamy head. Smithwick's has real Irish character. Try some for St. Patrick's Day.

Regular price \$8.49/6 pack \$15.49/12 pack \$27.99 case



From Fishpaws Marketplace Gourmet Deli

JOIN US FOR A SPECIAL ST. PATRICK'S DAY LUNCH WEDNESDAY, MARCH 17th



On Wednesday, March 17th, Fishpaws Marketplace Gourmet Deli is celebrating St. Patrick's Day with a very special lunch menu that will bring out the Irish in all of us. Don't forget to wear your green and enjoy our delicious St. Patrick's Day Special

Classic Corned Beef and Cabbage with Potatoes \$8.99

And for the entire month of March, the deli will be featuring our fantastic
Reuben Sandwich for the special price of **only \$4.99**

IRISH CHEESES

Thinking of Ireland conjures up images of lush green fields, rustic farmhouses, stone castles, craggy coasts, charming local pubs complete with fiddlers and tourists kissing the Blarney Stone. What we often don't think of is delicious Irish cheeses. This month, in honor of St. Patrick's Day, we are featuring several Irish cheeses for you to try.

Irish Dubliner - Dubliner was first described to us as a mixture between Cheddar and Parmigiano Reggiano. This description is quite accurate. Dubliner tastes of a mature Cheddar with the sweet aftertaste of Reggiano. Created by the Irish company Kerrygold and named after Ireland's capital city, this cheese shares traits with several well-known cheeses but the combination creates a flavor that is completely unique.

Cahill's Farm Whiskey Cheddar - Located in County Limerick and recognized as the originator of fine Irish cheese, Marion Cahill of Cahill's Farm has developed an interesting range of flavored Cheddars. Using a base of tangy Irish Cheddar, she has experimented with a variety of flavors and has come up with some very popular combinations. This semi-soft Whiskey Cheddar is one of her best.

Cahill Porter - Today, the cheesemakers at Cahill's Farm, located in the heart of Ireland, have successfully blended the most modern technology with the ancient art of cheese making. Cahill's farm has developed the ability to produce remarkably flavored Irish Cheddars. Plain Porter is their original, definitive recipe. This semi-soft Cheddar is made with ale brewed at the Cahill farm using an original Limerick recipe. Cahill's Porter has distinctive brown marbling from real Irish ale with an outer coat of brown wax.

Passover 

March 29, 2010

FISHPAWS PASSOVER WINES

Wine has been a traditional part of Jewish ritual and festivals for centuries. Traditionally, only Orthodox Jews were allowed to produce and bottle kosher wines and most kosher wines were sweet. Today, kosher wine has gone upscale. They are drier and built to please the serious wine drinker. Fishpaws Marketplace has a selection of kosher wines to serve at your Seder and celebrate the tradition of Passover. All of these wines are very reasonably priced too. We suggest you come in early to get your Passover wines. These wines sell out early.

MARCH SAVINGS OF THE GREEN

Prices are dropping and Fishpaws Marketplace is passing the savings on to you!

Look for green tags on many everyday price reduced items.

Here at Fishpaws we are passing on permanent distributor price reductions onto you our valued customers.



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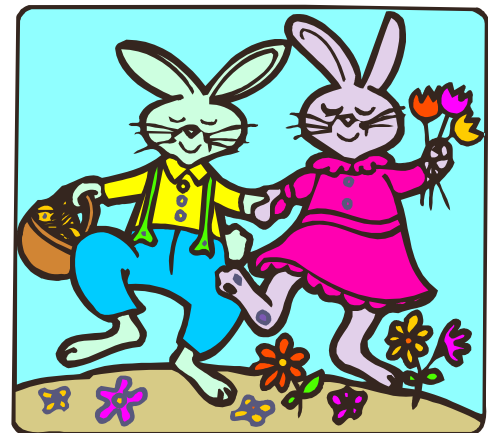
**Wine Tasting
Every Friday
5PM - 7PM**

Fri., Mar. 5 - Manager's Choice wines

Fri., Mar 12 - Manager's Choice wines
Sailor Jerry Spiced Rum 4PM - 7PM
Harpoon 4pm - 7 pm

Fri., Mar 19 - Manager's Choice wines
Otter Creek beer

Fri., Mar. 26 - Manager's Choice wines



**Check out our
Evening of Food and Wine
on March 23, 2010
and our
Evening of Food and Beer
with Brewery Tour
coming in April**

See Inside for details