



FISHPAWS MARKETPLACE

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May 2024

SO MUCH IS HAPPENING IN MAY!

It's May. We are leaving April showers behind us. May brings us the fruit of the rain and sun: flowers. Grape vines are budding.

Time to get back outside for porch wine-nights. Our feature wines right now focus on three different producers from Burgundy. Each producer has a Chardonnay from both Pouilly-Fuisse and Saint Veran. Folks argue whether or not Beaujolais is part of Burgundy. Administratively, it is. But, just north of Beaujolais, lies the Mâconnais. Two of the most southern areas of the Mâconnais include well-known Pouilly Fuissé and a lesser-known area Saint Véran. These areas only produce Chardonnay. Lovely Chardonnay. And, at this moment in time, these Chardonnays are still affordable. Below is a little nerdy summary of Pouilly Fuissé and then a summary of Saint Véran. It's getting warmer out, so take advantage of this sale.

Pouilly-Fuissé is one of the most renowned appellations in the Mâconnais. It is known for producing high-quality Chardonnay wines with a focus on complexity and richness. Lying on a foundation of fossiliferous limestone identical to those found further north in the Côte-d'Or, the escarpments of Solutré and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of Jurassic origin mixed with scree from up-slope and, in one spot, schist. The hillsides are cut into by little steep-

sided streams which give the slopes an easterly or south-easterly exposure. Altitudes are 200 to 300 meters. These Chardonnays are straightforward, rich and complex; they show a characteristic hint of minerality which allows it to partner with noble crustaceans as well as rich foods such as foie gras. With acidity and smoothness so nicely in balance, it goes well with white meats such as veal or poultry in cream sauce, as well as many varieties of goat's cheese. Its aromatic power means it can also match spicy and perfumed exotic dishes such as couscous. Sushi is also enhanced by its minerality.

Saint-Véran is another significant appellation in the Mâconnais. It produces Chardonnay wines that are characterized by their freshness, elegance, and vibrant fruit flavors. Vineyards within Saint-Véran include the communes of Davayé, Prissé, and Saint-Vérand.

The appellation Saint-Véran is split into two separate islands by its close relative Pouilly-Fuissé. Both occupy slopes forming part of the chain of hills to which the Rock of Solutré belongs. This rocky backbone is made of fossiliferous limestone of the Middle Jurassic. On the Western side are older rocks covered with grey marls. The gentle Eastern slopes are composed of marly limestones on which are found the East-facing vineyards. At Chânes and Prissé, on the left bank of the little river Grosne, the vines grow on fossiliferous limestones, often overlain by a layer of clay-with-flints with "chailles". The color is that of very pale-



Pouilly-Fuissé is represented in yellow, while Saint-Véran is blue

yellow gold, brilliant and crystal-clear. The nose develops subtle fruit aromas (peach, pear) or acacia, honeysuckle, often over notes of fresh almond, hazelnut, cinnamon, butter, and sometimes honey. Exotic fruits are sometimes present, as are citrus notes (orange peel). On the palate, this white wine is dry and well-rounded, mineral (gun-flint) and lively from the first taste. Acidity and fatness come increasingly into play. The structure is harmonious, fresh and round.

Domaine David Fagot, Pouilly-Fuissé

The Pouilly Fuissé appellation, created in 1936, associates the names of two towns in the Mâconnais with such a particular geography: Solutré-Pouilly and Fuissé. Always made from the Chardonnay grape variety, this wine is complex and elegant, rich and mineral. The Pouilly Fuissé signed David Fagot brings a generosity that makes it also appreciated on its own, as an aperitif, where its unique character will be revealed. This is a powerful and beautiful Chardonnay. Reg \$37.99 **Sale \$31.99**

Domaine David Fagot, Saint-Veran

These dry white wines, without residual sugars, are typical of the association of the Chardonnay grape and clay-limestone soils with their very characteristic aromas. White flowers (acacia and linden), fruits with white and yellow flesh (pear, peach, exotic fruits, pineapple) on the nose. The palate adds citrus (orange, grapefruit, lemon), spice and honey. This Saint Veran Chardonnay is always underlined by a marked minerality. The finish reveals vanilla and slightly toasted notes. Domaine Fagot is producing spectacular Chardonnays showing off what these regions can offer.

Reg \$29.99 **Sale \$25.99**

Domaine Cheveau

Pouilly-Fuissé 1er Cru Pouilly

The "Vers Cras" vineyard is located in the hamlet of Pouilly in the heart of the Pouilly-Fuissé appellation. The soil is fine, white limestone with excellent drainage. The average age of the vines is 60 years (as of 2011). After a manual harvest, the grapes are gently pressed and then racked. The wine is then aged for an additional year on the fine lees in small barrels before bottling. This cuvée is notable for its clear expression of the chalk of its soil combined with a powerful presence on the palate. Reg \$58.99 **Sale \$50.99**

Domaine Cheveau, Chantevigne, Saint-Veran

Again, from younger vines of 15 to 20 years of age, this wine is sourced from vineyards in the village of Davayé, part of the Saint Veran appellation. A very limited production wine (approximately 100 cases are available annually for the US market) that is fermented and then aged in stainless steel for eight or so months before being bottled. A fine, dry, restrained wine of finesse with excellent length and clear expression of terroir.

Reg \$31.99 **Sale \$26.99**

Trouillet-Lebeau, Pouilly-Fuissé 1er Cru

It comes from the best plots located in the heart of the appellation and aged in oak barrels. The wine shows a pale-yellow color with deep golden highlights, an aromatic and complex nose with fruity (fresh almond, apricot) and floral (violet) notes. Powerful and fleshy in the mouth,

it reveals notes of lime trees, cinnamon, honey and has a good aromatic persistence.

Reg \$41.99 **Sale \$29.99**

Trouillet-Lebeau, Condemines, Saint-Véran

The wine comes from 70-year-old vines that are ideally located on a south-facing slope in the village of Leynes, on a clay-limestone terroir. Aged 100% in Burgundy barrels, offering a fruity, powerful and charming wine. Beautiful expressive aromas of ripe yellow fruits. Rich, generous, full, crisp and well-balanced on the palate. Ideally situated at the foot of the famous rock of Solutré, in the hamlet of Pouilly, is Les Vins Trouillet Lebeau. Don't miss out. Reg \$28.99 **Sale \$24.99**



On May 2nd, we have a meet and greet with Franklin Tate of Franklin Tate Estates. I remember their wines when he was a part of Evans and Tate. Actually, I still have a few bottles in the basement. In 2005, Franklin began Franklin Tate Estate. Western Australia is one of the under-appreciated areas of the world. But the wines are terrific. Don't miss out on this visit.

From their site: Founded and owned by Franklin & Heather Tate, second generation winemakers in Margaret River they are the son and daughter-in-law of John & Toni Tate - doyens of the Western Australian Wine Industry and one of the four founding families in the Margaret River region. In 1969, family patriarch John Tate co-founded Evans & Tate. During their involvement they were twice awarded 'Most Outstanding Red Wine in the World' at Wine Magazine's International Wine Challenge. In 2005, the Tate family ended their association and

absorbed the key vineyards and wine-making resources, set out to create something new & special- Franklin Tate Estates. Franklin and Heather possess a deep appreciation to making high quality wines, redolent in character and truly expressive of the 'terroir' of the Margaret River region.

We are located in the south-west of Western Australia in the world-famous Margaret River region. Our family first planted vines in Margaret River in 1974. Our family believes this is the greatest wine region in Australia!

Our winemaking team comprising of Franklin Tate and Frederique Perrin – are following on from the tradition of John Tate, and are excited at the wines they are making, but in true modesty believe that the best is yet to come.

Franklin Tate Estates is intent on sustaining the integrity and beauty of Margaret River wine varieties in every bottle. We are committed essentialists to keeping our wines pure, simple and traditional, no frills or twists and turns. Always a reliable favorite, always Tate."

Franklin Tate Sale Prices listed below are for the event day only, May 2.

Franklin Tate Estates, Sauvignon Blanc / Semillon

This wine is crisp with bright acidity, lemongrass and limes which is complemented by juicy guavas and honeydew melons. This versatile wine pairs well with salads, poached chicken, white fish as well as prawns, scallops or even mild vegetable curry.

Reg 17.99 **Sale \$14.99**

Franklin Tate Estates, Cabernet / Merlot Blend

Deep ruby red with a violet hue. A lifted bouquet of dark plums, purple mulberries, blueberries and sweet spice aromatics. A subtle palate of ripe dark fruits, blueberries and hints of raspberries with baking spices. A silky finish with firm tannins providing structure and length. Reg \$17.99 **Sale \$14.99**

Franklin Tate Estates, Shiraz - Deep ruby red with a purple hue. Displays a bou-

quet of florals, dark cherries, dark plums and fruit cake spices. This is a juicy, fruity wine of rich dark cherries, red and dark plums, black pepper spice and complemented by the savory elements from oak maturation. Reg \$17.99 **Sale \$14.99**

Franklin Tate Estates, Alexander Vineyard, Cabernet Sauvignon - Give this ample time to open in glass or decanter. Once it does, a barnyard reductive note blows off revealing plump red and black fruit, medicinal herbs, dark chocolate and a distinctive green oak note that's a little distracting. The palate is young and tightly wound, driven, at the moment by oak and tannins. This wine is great now. But try putting this Cabernet in your cellar for ten years. If you are just starting a cellar, the cost of this wine is not prohibitive to lay down for a while. You will be rewarded. Reg \$26.99 **Sale \$22.99**

The sale for the Franklin Tate wines is only good for the second of May. Otherwise, the regular price applies. If we run out of stock, I will apply the sale price if you let me know you want it that day.



Cinco de Mayo is on the 5th. This is Probably more of a beer day, but don't forget about rosés, especially sparkling rosés.

On the seventh, we have our Hungarian wine dinner which is being hosted by Chef Frank at Carroll's Creek in Eastport. Here is some information on that dinner:

About Hungarian Wines: A quick guide to Hungarian wines identifying 4 of Hungary's most intriguing wine regions: Tokaj, Villány, Eger and Nagy Somlő.

One hundred years ago, Hungary was one of the most important wine produc-

ers in Europe. Every royal court in Europe clinked glasses filled with precious gold Tokaji ("toe-kye") wine, while other lush Hungarian whites and reds were lauded and enjoyed throughout Europe.

So why don't we see more Hungarian wine today? Cue the aggressive assault of phylloxera in the 1880's, two world wars, and forty years of communist collectivization and we begin to get our answer.



Fortunately, Hungary is bouncing back. Countless small estates, replanted and cultivated across the country are turning out beautiful wines—a result of traditional winemaking culture mixed with a modern sensibility. With 22 wine regions growing hundreds of varieties, the country offers a multitude of great wines to explore.

The country is located between the 46th and 49th parallel which is actually the same latitude range as many of France's top wine regions from Northern Rhône to Champagne. Hungary's rolling hills are rich in volcanic soils and limestone - idyllic soil types for fine winemaking.

Hungarian wine is probably more than you expected, with wine regions and local styles that are as alluring as they are diverse.

See page 6 for the Wine Dinner menu.

One day later, on the 8th of May, we have our annual Rosé tasting. This is an in-store tasting in which we'll feature multiple tables with twenty (or so) rosés. The rosés will feature areas all around the world. Additionally, they will feature a variety of grapes. And who doesn't absolutely love rosés on the porch with

friends and neighbors? Come find out which rosés need to be living in your fridge. And... which rosés you'll need for the next important day...

...Which is Sunday, the 12th, Mother's Day. This is the day we celebrate the most important woman in our lives.



We will have a potpourri of tasting throughout the month on Fridays.

Also, don't forget we have the wine machine up and running. One white side is featuring Rieslings which are moving into Gewurztraminers. The other white side is featuring Sauvignon Blancs from the Loire. On one red side, we are featuring wines from Tuscany. And the other red side is featuring Bordeaux varieties from all over the world. The attempt is to theme out the four different sides of the machine. Feel free to email theme suggestions for the different sides. mnoah@fishpawsmarketplace.com.

Even National Wine Day is on the 25th, which is a Saturday this year. Everyone should gear up for that all-important day.



FROM THE SPIRITS DEPARTMENT



CUTWATER COCKTAILS

AWARD-WINNING COCKTAILS MADE WITH REAL SPIRITS

From the ballpark to the beach, Cutwater allows you to bring the bar wherever you are. Ready to drink, real cocktails made with real spirits. Cinco de Mayo is right around the corner... are you ready?

\$13.99 - 4pk/\$17.99 Variety 8pk



TIP TOP COCKTAILS

Tip Top offers prepared classic cocktails that hit on all the notes of traditional recipes, allowing modern drinkers a balanced beverage whenever and wherever.

In our previous lives, we were music industry veterans behind some of the largest festivals in the country. Along the way, we saw the demand for quality cocktails growing, but the careful preparation required to make one made service in high volume environments pretty difficult. We fantasized about creating a world-class cocktail in an easy-to-serve vessel, thinking maybe we could help solve a problem for venues, events, restaurants, bars, airplanes, and regular folks at home on the couch. Eventually, we stopped fantasizing and started actually doing it.

Enlisting the help of our favorite bartender and James Beard finalist, Miles Macquarrie of Kimball House, we developed classic cocktail recipes and packaged them up to drink at any time and, just about, any place. Tip Top Proper Cocktails are always within reach, especially if a trusted bartender or fully-stocked bar are not.

\$5.99 each/\$19.99 4pk



DELOLA

A ready-to-enjoy sparkling cocktail with premium amaro, orange and passionfruit. Founded by Jennifer Lopez, Delola is a delicious spritz crafted with natural ingredients, only 107 calories/serving and gluten free. Simply pour over ice and enjoy! There are three, low-calorie, low-alcohol flavors in the Delola spritz line: Bella Berry, made with premium vodka; L'Orange, crafted with premium amaro; and Paloma Rosa, which was not so much created with premium tequila as it was sent down from the heavens on a golden stream of light, twinkling in God's divine love. **\$19.99 750ml**



FROM THE SPIRITS DEPARTMENT



OLD FORESTER MINT JULEP

For generations, Louisville insiders have enjoyed Mint Juleps made with Louisville's Hometown Bourbon™ Old Forester.

In honor of that grand tradition, we created the Old Forester Mint Julep, named the Official Drink of the Kentucky Derby.

Making a classic julep has never been easier with this just-add-ice premium bottled mint julep. Simply pack a Collins glass with crushed ice, pour 3oz. Old Forester Mint Julep over ice, and garnish with three generous sprigs of mint.

*Make sure to slap mint and insert straw into ice near mint. **\$26.99 750ml**



WOODFORD RESERVE KENTUCKY DERBY

Woodford Reserve®, the Presenting Sponsor of the Kentucky Derby® honors "The Greatest Two Minutes in Sports" with the release of the 2024 commemorative Derby bottle.

This year's special release features the artwork of Kentucky native Wylie Caudill, known for his bold, repetitive patterns, and his signature roses. His painting, "Adorned in Roses," depicts a racing thoroughbred covered with red roses, with a background of multi-colored roses.

\$49.99 750ml

Corks for a Cause

Hosted by:



BAITIMORE WASHINGTON
MEDICAL CENTER
FOUNDATION

NEXTGEN
Philanthropy Impact Network



100% of the proceeds will support UM BWMC's Healing Garden!

Thursday, June 20, 6-8pm – Corks for a Cause

HOSTED BY: The Next Generation of UM Baltimore Washington Medical Center (UM BWMC)

Fishpaws Marketplace & Homestead Gardens - Severna Park

Sample 75 Wines from Around the World.

Enjoy gourmet hors d'oeuvres from the area's most popular purveyors, as well as local, artisanal cheese tastings

Registration - \$70 in Advance - \$75 at the Door

<https://www.umms.org/bwmc/giving/events/corks-for-a-cause>

SPECIAL EVENTS

Thursday, May 2	3-6pm	Meet Franklin Tate - in 1974, the Tate family began making wines in the Margaret River region Australia. "Our passion originates with John Tate, taking in the vast land of Margaret River and knowing there was prosperity beneath his feet. With this knowledge he committed himself to making wines that were the authentic representation of the region."
Friday, May 3	3-6pm 4-7pm	Patron Spicy Margarita New Trail Tap Takeover
Saturday, May 4	12-3pm	Angel's Envy Tasting & Bottle Etching
Tuesday, May 7		<i>Hungarian Wine Dinner at Carrol's Creek Café</i> <i>Visit fishpawsmarket.com Event Page for menu and sign up</i>
Wednesday, May 8	5-7pm	Grand Rosé Wine Tasting - Taste 20 plus Rosé Wines
Friday, May 10	3-6pm	J Lohr Wines
Saturday, May 11	11am-2pm	Cazadores Canned Cocktails
Friday, May 17	4-7pm	Idiom Tap Takeover
Saturday, May 18	12-3pm	Captain Morgan Sliced Canned Cocktails
Saturday, May 25	12-3pm	Shiner Sampling

Fishpaw's Hungarian Wine Dinner Menu **May 7, 2024 6:30pm at Carrol's Creek Cafe**

Miniature Lango's with Smoked Duck Breast, Red Onion Marmalade
Lenkey Pincészet, Flow

Traditional Hungarian Smoked Meats, Pickles & Vegetables, Goose Liver Pate, Compotes, Cheeses, Grilled Breads
Dúzsí Tamás, Kékfrankos Rozé

Chicken Schnitzel, Roasted Cauliflower, Potato Noodles, Sauerkraut, Cranberry Jam
Lenkey Pincészet Furmint 'Valogatas'

Chilean Sea Bass Paprikash Style, Baby Green Beans, Horseradish Smashed Potatoes, Paprika Sauce
Bussay, Pinot Noir 'Charmes'
Szent Donat, 'Magma'

Crepes with Apricot Jam, Roasted Apricot, Vanilla Bean Ice Cream, Poppy Seed Crème Anglaise
Lenkey Pincészet, Tokaji 'Szamorodni'

\$125/per person, Tax & Gratuity/Inclusive; Lyft/Uber Recommended

GOURMET FOODS

LIFE IS SHORT, SO WHY NOT MAKE IT SWEET?



Hi, I'm Sara! I'm the owner of Bake Believe, a bakery specializing in artisan marshmallows, s'mores kits and mallow treats.

For those of you that know me, you know I love to share handcrafted sweets with people I love. For me, baking isn't just about making something sweet. It's about sharing a piece of my life, my memories, and my history. For as long as I can remember, food (and more importantly, dessert) has been one of the most cherished parts of our family gatherings.

The scent of apple pie instantly transports me back to my childhood... red cheeks, cold hands and muddy feet after a day of apple picking. My brother and I were always so excited to get home to hot chocolate and the smell of cinnamon and pie crust floating through the air. I have vivid memories of a two foot high pile of apples on the kitchen table, with my Nana and mom laughing and peeling until their fingers were raw.

And Greek pastries made by the hundreds with my Yia Yia's recipes.

My fondness for marshmallows of course began as a Girl Scout (duh!). After a stint in pastry school, a truffle business, many wedding cakes, and two kids, my love for mallows culminated in a trip to Paris in 2016.

In Paris, pate de guimauve or "marshmallow paste" is the stuff that clouds are made of. A great fuss is made over these pretty pastel cubes (or ropes or knots). They can be found in so many pastry shops around the city – it's easy to fall in love with the many delicate and subtle flavors offered. Strawberry, lilac, lavender, passion fruit – it's no wonder they have been called the "Audrey Hepburn of marshmallows."

Visits to Le Bonbon au Palais, Pain de Sucre, Maison Bossier, Laduree, chocolate covered ones at La Mere de Famille, and I was hooked. When I returned home I played with many recipes until I nailed the perfect cloudlike texture.

Fluffy, pillowy and delicate, these delights aren't made just for s'mores. These confections are perfect straight out of the bag, on top of hot cocoa, tea or even frozen lemonade!



Fishpaws is happy to be featuring Sara and her amazing marshmallows! Look for S'mores, Cereal Milk, Creamsicle and Strawberry Churro flavors this month. **\$6.00/4-pack - While Supplies Last**

We will also have Always Ice Cream flavors to match. Get them both and enjoy them together!



BREWSLETTER



PHERM BREWING COMPANY SPARKLE PILS

Experience the dry hopped marvel that pioneered a new generation of American pilsners. This is crisp, hoppy and refreshing. Floral aromatics, spicy herbal nuances and lemongrass notes, pilsen base malt and a touch of wheat. Tettnanger and Hersbrucker hops.
\$11.99 Six Pack Bottles/\$42.99 a Case - While Supplies Last

FORWARD BREWING BOAT DAY DRY-HOPPED KOLSCH

Our Boat Day is a clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age. Brilliant clarity is characteristic. Also, it is a beer that's perfect for day drinking! Cheers!

\$16.99 6pk 16oz Cans - While Supplies Last



BROOKEVILLE BAY LIFE LAGER

Bay Life Lager is extremely crisp and clean. Touch of florals and corn. Light bready backdrop. Dry finish that says just keep pounding it!

\$8.99 Six Pack Bottles/\$16.99 15pk Cans - While Supplies Last



TEN EYCK BREWING & FISHPAWS COLLABORATE FOR A PIE SERIES STRAWBERRY CHURRO SOUR!

Ten Eyck Brewing Company is locally owned and operated by a team of women veterans and first responders... and ruggers. "We've served around the globe, and now we want to serve our Eastern Shore community. Our mission is to create the highest quality and most delicious beers and ciders for our community and beyond. Our vision is to provide a delightful customer experience to those visiting our taproom and deliver the highest quality products beyond our production brewery. We built our brewery literally from the ground up!"



Where did the name Ten Eyck come from?

TEN-ike means "at the oak". Coenraedt Ten Eyck moved his family from the Netherlands to New Amsterdam in the 1630s. The Ten Eyck family spread throughout New York, New Jersey, and beyond. One particular Ten Eyck came to Baltimore; his daughter is our founder.

Fishpaws joined Ten Eyck Brewing to collaborate for the perfect sour for summertime! Ripe, sweet strawberry complemented by hints of cinnamon sugar and fried pastry in their pastry sour base.

Regular \$18.99 4pk Cans

Sale \$16.99 4 pack through the month of May

Also Available in at the Crowler Station

While Supplies Last