



FISHPAWS MARKETPLACE

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SPOOKY WINES

Hattie and Mark were driving through a wooded empty section of Old Herold Harbor Road. This was a shortcut. They were bringing home some awesome red wine from Fishpaws. Lightning flashed, thunder roared, the sky went dark in the torrential downpour.

"We'd better stop," said Hattie.

Mark nodded his head in agreement. He stepped on the brake, and suddenly the car started to slide on the slick pavement. They plunged off the road and slid to a halt at the bottom of an incline.

Pale and shaking, Mark quickly turned to check if Hattie was all right. When she nodded, Mark checked on the wine. None were broken. Relieved, he looked through the rain-soaked windows.

"I'm going to see how bad it is," he told Hattie, and went out into the storm. She saw his blurry figure in the headlight, walking around the front of the car. A moment later, he jumped in beside her, soaking wet.

"The car's not badly damaged, but we're wheel-deep in mud," he said. "I'm going to have to go for help."

Hattie swallowed nervously. There would be no quick rescue here. He told her to turn off the headlights and lock the doors until he returned.

Herold Harbor Axe Murderer. Although Mark hadn't said the name aloud, they both knew what he had been thinking when he told her to lock the car. It was a foolish thought. It was a story to scare children, really. This was the place where a man had once taken an axe and hacked his wife to death over her inability to bring good wine home. Supposedly, the axe-wielding spirit of the husband continued to haunt this section of the road.

Outside the car, Hattie heard a shriek, a loud thump, and a strange gurgling noise. But she couldn't see anything in the darkness.

Frightened, she shrank down into her seat. She sat in silence for a while, and then she noticed another sound. Thump. Thump. Thump. It was a soft sound, like something being blown by the wind.

Suddenly, the car was illuminated by a bright light. An official sounding voice told her to get out of the car. Mark must have found a police officer. Hattie unlocked the door and stepped

out of the car. As her eyes adjusted to the bright light, she saw it.

Hanging by his feet from the tree next to the car was the dead body of Mark. His bloody throat had been cut so deeply that he was nearly decapitated. The blood was dripping down like full bodied red wine. The wind swung his corpse back and forth so that it thumped against the tree. Thump. Thump. Thump.

Hattie screamed and ran toward the voice and the light. As she drew close, she realized the light was not coming from a flashlight. Standing there was the glowing figure of a man with a smile on his face and a large, solid, and definitely real axe in his hands. She backed away from the glowing figure until she bumped into the car.

"You should have stayed in the car," the ghost whispered, stroking the sharp blade of the axe with his fingers. "You've been very naughty."

The last thing she saw was the glint of the axe blade and flying drops of what looked like red wine in the eerie, incandescent light.



Freakshow, Cabernet Sauvignon, Lodi, California

This delicious, dense purple-colored wine possesses plenty of creme de cassis, licorice, spice box and cedar notes in a medium to full-bodied, supple, explosively fruity, fruit-bomb style. Drink this delicious Cabernet over the next 5-6 years, although it may last even longer in a cold cellar. Reg \$20.99 **Sale \$17.99**

Carnivor, Cabernet Sauvignon, California

Cherry, blackberry and black currants. Ripe with oak-laden black fruit and licorice root. This is a bold Cabernet from select vineyards in California. Reg \$13.99 **Sale \$10.99**

Ghost Pines, Cabernet Sauvignon, California

Ghost Pines Cabernet Sauvignon is a bold and intensely flavored Cabernet Sauvignon. Blended from Sonoma and Napa County grapes, the blend offers an expansive palate with dark

fruit notes of plum and blueberry. The lush tannins, sweet vanilla nuances and the occasional savory note give this red wine a full, round mouthfeel and a long, complex finish.

Reg \$20.99 **Sale \$17.99**

Omen by Alex Remy, Cabernet Sauvignon

Paso Robles, California

This medium bodied Cabernet Sauvignon is crafted for early drinking. It may be held for a couple of years, but this wine is approachable now and not one for a long-time cellar stay. Fruit-driven and juicy, it displays moderate oak spice, medium tannins and acidity. This Cab has a lot of versatility; it would pair nicely with heavier fare such as beef and lamb, but could also lend nicely to a fuller-bodied seafood. Anything featuring tomato, red pepper or eggplant would be a hit, as well.

Reg \$19.99 **Sale \$16.99**

Omen by Alex Remy, Red Blend

Sierra Foothills, California

50% Zinfandel, 25% Barbera, 15% Syrah, 10% Petite Sirah. High mountainsides and deep granite soils develop grapes for intense wines. This area has been growing incredible wine grapes since the California Gold Rush, yet it is still a relatively unknown, untapped goldmine of high-quality fruit. Each vineyard is picked separately. The wine is aged in French oak barrels for 9 months. Blackberry jam, cherry and dark chocolate are spiced up by a touch of licorice and clove.

Reg \$20.99 **Sale \$17.99**

Fulcrum, Madman Red Blend

Sonoma, California

Deep purple hues in the glass. Features engaging aromas of black cherry, brown sugar, anise, and cedar. Ripe flavors of ripe cherry, cassis, red licorice, graphite, caramel and warm oak linger. Bright acidity and fine-grained tannins make this serious wine that also provides immediate enjoyment. Delicious Sonoma Blend. Reg \$24.99 **Sale \$19.99**

The Phantom by Bogle, California

A Hauntingly delicious wine made from Zinfandel and Petit Sirah. Phantom, the mysterious apparition of ripe berry and relentless spice, returns to haunt wine lovers. Full of concentration and intensity, this wine will tease, tantalize and linger long after the last sip is gone. Wild berries and black pepper are framed by the influence of oak again with baking spices and a hint of toasty vanilla. Reg \$19.99 **Sale \$15.99**

Daou, Pessimist Red Blend

Paso Robles, California

Intense aromas of blueberry, cherry, plum and strawberry with undercurrents of lavender and kirsch. The nose evolves with layers of warm leather, truffle, pipe tobacco, black pepper and allspice. Rich and weighty on the palate, this wine delivers a no-holds-barred generosity of bold fruit, blackberry, cassis and plum, underlain by notes of rhubarb, pomegranate and damp forest floor. A persistent, elegant finish lingers with red cherry

and cranberry tones highlighted by hints of dark chocolate. Reg \$24.99 **Sale \$21.99**

The Prisoner, Red Blend, California

The Prisoner is now the most recognized red blend, leading the resurgence of interesting blends by incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono. Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla, which linger harmoniously for a smooth and luscious finish. Reg \$56.99 **Sale \$43.99**

Freakshow, Zinfandel, Lodi, California

This explosive star of the show is a spectacle for the senses! The wild and adventurous human cannonball shows off the fiery side of Lodi Zinfandel, with notes of blackberry, plum jam and brioche on the nose. Medium bodied with forward flavors of cherry, blueberry and cocoa nibs, this 2022 Old Vine Zin is carried through by a lasting jam finish. Reg \$16.99 **Sale \$13.99**

Omen by Alex Remy, Zinfandel

Sierra Foothills, California

Delicious fruit from the Sierra Foothills, some of California's best Zin terroir. Composed of 93% Zinfandel from Sierra Moon Vineyard, and 7% Petite Sirah from Element 79 Vineyard, both from Fair Play AVA, Sierra Foothills in California which sit just south of Placerville, at an elevation of 2400 feet. High mountainsides and deep granite soils develop grapes for intense wines. It's astounding that this area has been growing incredible wine grapes since the California Gold Rush, yet it is still a relatively unknown, untapped goldmine of high-quality fruit! This wine is absolutely delicious. Reg \$19.99 **Sale \$15.99**

Folktale, Pinot Noir

Monterey, California

Once allowed to open, the bouquet is richly aromatic with gorgeous notes of violets, roses, chocolate cherries, blueberry, strawberry, and vanilla. There's the classic SLH minerality, akin to slate and pencil lead. There's a hint of cola, and a bite of white pepper. This wine is decadent like red velvet cake, but well balanced with brisk acidity. Reg \$23.99 **Sale \$20.99**

Argot, Bastard Tongue, Pinot Noir

Sonoma, California

'Bastard Tongue' is an utterly delicious Pinot Noir from Argot. It is both vibrant and expressive, with lifted aromas of raspberries, dark cherries and sweet cranberries woven together with notes of lavender, dried violets, baking spices, tea leaf, and mossy notes that remain persistent throughout. On the palate, it reveals a mouthwatering core of juicy red/dark fruit wrapped in supple tannins, with a gorgeous silky texture that speaks to its finesse. What sets this wine apart is its freshness—bright acidity energizes the layers of flavor, giving the wine a lively structure and a clean, extended finish. It's a Pinot Noir that balances depth and elegance with remarkable complexity.

IWR97 FMW97. Reg \$91.99 **Sale \$79.99**

FROM THE FISHPAWS SPIRITS DEPARTMENT

Seasonal Limited Releases - While Supplies Last



KAHLUA DUNKIN' CARAMEL SWIRL

Experience the smooth and decadent taste of Kahlúa Dunkin' Caramel Swirl Cream Liqueur. This rich, velvety creamy liqueur perfectly blends Dunkin' iconic caramel swirl flavor with real cream, 100% Arabica coffee from Veracruz, and a generous splash of premium rum. Resulting in a balanced taste sensation that's Dunkin' delicious. Equally enjoyable chilled, neat, or over ice – it's truly a cream come true. 750ml bottle **\$26.99**

FULTON'S HARVEST PUMPKIN PIE CREAM LIQUEUR

Fulton's Harvest Pumpkin Pie Cream Liqueur is just what its name says: the wonderful flavors and aromas of pumpkin pie in a unique cream liqueur. We describe it simply as: the taste of fall and the holidays in America. Fulton's Harvest mixes well with nearly any fall, Thanksgiving or Christmas flavor.

Limited Availability 750ml bottle **\$11.99**



RUMCHATA PUMPKIN SPICE CREAM LIQUEUR

RumChata Pumpkin Spice combines premium Caribbean rum & real Midwestern cream with the taste of homecooked pumpkin pie for the perfect burst of Autumn to spice up your coffee. **\$26.99**

PUMPKIN SP(ICED) COFFEE

Ingredients:

1.5oz Rumchata Pumpkin Spice

Fill with Cold Brew or Chilled Coffee

Instructions:

Add ingredients into glass with ice and stir together.



FROM THE FISHPAWS SPIRITS DEPARTMENT

New Arrivals in the Spirits Selection



ALMA DEL JAGUAR BLANCO TEQUILA

Dive into the pure, untamed essence of tequila with Alma del Jaguar Blanco Tequila, a premium spirit crafted from 100% Blue Weber Agave. Distilled to perfection in small batches, this unaged tequila captures the vibrant, fresh flavors of the agave plant, delivering an ultra-smooth and versatile experience. Whether sipped neat or mixed into your favorite cocktails, Alma del Jaguar Blanco embodies the raw spirit of the jaguar - bold, vibrant, and unforgettable.

Sale Price \$44.99 750ml bottle

CROWN ROYAL CHOCOLATE WHISKY

Crown Royal Chocolate is a decadent, limited-edition expression that blends Crown Royal's signature smooth Canadian whisky with rich chocolate flavor. Creamy chocolate and fudge with notes of vanilla, whisky, and light oak. The infusion of chocolate results in a velvety, dessert-like whisky with a luxurious mouthfeel and sweet, warming finish - perfect for cocktails or sipping indulgently.

Limited Availability - **\$32.99** 750ml bottle

CHOCOLATE ESPRESSO MARTINI

1½ ounces Crown Royal Chocolate Whisky

½ ounce Kahlua (or another coffee liqueur)

1-2 ounces fresh espresso, cooled (or espresso cold brew; to taste)

Add the Crown Royal Chocolate Whisky, espresso, and Kahlua to a cocktail shaker along with a handful of ice cubes. Shake until chilled and frothy, usually about 30 seconds, then strain into a chilled martini glass. Top with a dusting of cocoa powder and 3 coffee beans for a classic presentation if desired, and enjoy!



GOURMET FOODS

Red Witch (Rote Hexe)

Mrs. Zuehlke, a cheese lover, is behind the creation of the Red Witch. In February, when people in Switzerland celebrate the carnival prior to Lent, they dress up (like on Halloween). She thought that a cheese that goes well with wine or beer or spirits would be nice for the long evenings, so she contacted acclaimed cheese maker Christian Oberli in Northeastern Switzerland. They met in the restaurant of the main train station of the capital Berne to discuss proceedings.

He created the recipe for Rote Hexe ("Red Witch"), and with the paprika-rubbed peppery red rind, as well as the "scary" label with the witch on her broom - a visually attractive cheese was born. Made from raw whole milk, the paste is creamy, easy melting, and relatively mild. He has increased the aging in his cellars from the original 5 up to 8 months when the Red Witch gets aromatic and nutty. Think of it as an artisanal Gruyere or Appenzeller that's frighteningly delicious!



SPECIAL EVENTS

Friday, October 3	3-6pm 4-7pm	Wine Tasting Union Brewing
Saturday, October 4	1-4pm	Sam Adams
Friday, October 10	3-6pm 4-7pm	Mark's Pick Wines Evo Brewing
Saturday, October 11	1-4pm	Fin City Brewing
Friday, October 17	3-6 pm 4-7 pm	Mark's Pick Wines Elder Pine Brewing Tap Takeover
Saturday, October 18	1-4pm	Bold Rock Cider
Friday, October 24	3-6pm 4-7pm	Mark's Pick Other Half Brewing Tap Takeover
Saturday, October 25	1-4pm	Southern Tier Brewing
Friday, October 31	3-6pm	Halloween Wines
Wednesday, November 12	6-8pm	McClintock Cocktails 101 Stir, shake and muddle your way to make three classic cocktails and discover tips and tricks from professional mixologists of how to up your cocktail making game. <i>Purchase tickets at fishpawsmarket.com</i>

BREWSLETTER



BEER FARM HALLOW'S HARVEST PUMPKIN ALE

\$13.99 6pk CANS/\$49.99 Cases - *While Supplies Last*

Seasonal Harvest Ale Brewed with Pumpkin & Pie Spices. Medium bodied, with a golden-orange color. Rich notes of pumpkin and pie spices for a seasonal treat! Made to enjoy while handing out candy to trick-or-treaters.

SOUTHERN TIER OG & CARAMEL PUMKING

\$13.99 4pk BTL/\$69.99 Cases - *While Supplies Last*



All Hallow's Eve is a time of the year when spirits can make contact with the physical world, and when magic is most potent. It is thought that we harness this magic to brew our powerful pumpkin ale. Not so, but it is with great respect to the magic of their trade that our brewers produce this fine beer. Take a whiff of these complex ales and your journey has just begun. At first sip, a magical spell will bewitch your taste buds, yet another victim enraptured by the Pumking.



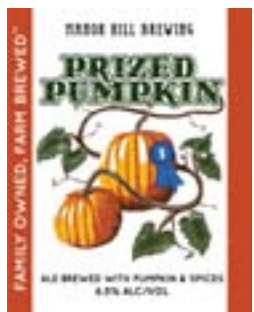
LANCASTER BAKED PUMPKIN PIE ALE

\$13.99 6pk CANS/\$46.99 Cases - *While Supplies Last*

Have your pie and drink it too! Bold in flavor with a deep amber color, our big Baked Pumpkin Ale is sure to remind you of Grandma's pumpkin pie. A seasonal favorite.

WHOLE HOG PUMPKIN ALE - \$11.99 4PK CANS/\$61.99 CASES - *While Supplies Last*

Handcrafted using real pumpkin and savory pumpkin pie spices with hints of all natural cinnamon and nutmeg. Perle hops balance with rich Munich, Roasted, and Caramel malts for the full-bodied taste and exceptional flavor.



MANOR HILL PRIZED PUMPKIN ALE - \$12.99 6PK CANS - *While Supplies Last*

This pumpkin ale is a sure winner, pouring bright amber with an off-white head. Initial aromas bring a cornucopia of pumpkin pie spices... you know the ones... cinnamon, nutmeg, allspice, and clove. These spices are balanced with low bitterness, and slight malty sweetness. While a beer like this only comes once a year, you'll wish it was year-round.