



# FISHPAWS MARKETPLACE

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December 2025

## WINES FOR GIFTING

At the edge of a cozy little town nestled at the base of snow-capped mountains lived a young woman named Clara, whose family owned the 'Crimson Vine,' a renowned winery. The town's Christmas festival was in jeopardy as the prized Cabernet Sauvignon, essential for the traditional Christmas wine, wasn't aging properly. Clara, an aspiring wine maker, knew she had to save the day, embarking on a quest that intertwined holiday cheer with the fascinating world of wine.

So, two years ago, Clara started her journey in the vineyard, where she educated herself on the origins of Cabernet Sauvignon. It was a fascinating tale of a chance 17th-century mating between a red Cabernet Franc grape and a white Sauvignon Blanc grape in Bordeaux, France; a union that led to a hardy, thick-skinned Cabernet Sauvignon grape that could thrive in diverse climates.

Next, she visited a neighboring winery for tips on oak aging. The owner, a wise old man named Gaspard, explained how tannins, the natural compounds in grape skins, seeds, and stems, give the wine its structure and a dry, puckering sensation. Gaspard also taught her about terroir, the unique combination of soil, climate, and topography that gives a wine its distinct character. He suggested she focus on the wine's acidity, crucial for a long life and food pairing.

Armed with her newfound knowledge, Clara returned to the 'Crimson Vine' and experimented with different oak barrels. She discovered that new French oak barrels would impart subtle flavors of vanilla, baking spices, and cedar, while American oak would be more assertive

with notes of vanilla, coconut, and even small amounts of dill. She chose a careful blend, monitoring the wine's tannins and acidity levels daily.

This year, as Christmas Eve approached, Clara presented her transformed Cabernet Sauvignon at the festival. The first sip was magical: notes of blackcurrant and dark cherry danced on the palate, intertwined with hints of cedar and vanilla from the oak barrels. The crowd cheered, the festival was saved, and Clara was hailed as the "Christmas wine maker." Her journey had not only saved the family business but also educated her town about the magic and science behind one of the world's most beloved wines.

### Merry Christmas



This year's Holiday sale will include Cabernet Sauvignon's Parents, both Sauvignon Blanc and Cabernet Franc, and of course, Cabernet Sauvignon.



### Sauvignon Blanc Mother of Cabernet Sauvignon

#### Te Pa, Sauvignon Blanc

Marlborough, New Zealand

Notes of white peach, guava, feijoa, fresh peas and nettle. The palate is super concentrated and precise, with zesty citrus and summer stone fruit flavors, complemented by subtle hints of jalapeno, sage,

and wet river stones. This wine possesses crisp, refreshing acidity and a unique mineral saline finish.

Reg \$19.99 Sale \$15.99

#### Rimu River, Sauvignon Blanc

Marlborough, New Zealand

The nose presents sweet citrus, red currant and tropical fruits overlay fresh herbs and mineral elements. The palate adds lifted grapefruit and melon, with lots of gooseberry, subtle white flowers, and some tree fruit on the finish; think green apple. This is a beautiful example of what can be achieved from the Marlborough region. Balanced, deliciously interesting, and very quaffable. WE91

Reg \$16.99 Sale \$13.99

#### Honig, Sauvignon Blanc, California

The flavors and aromas display an abundance of citrus notes including Meyer lemon and ruby grapefruit. The citrus notes in the Honig Sauvignon Blanc are nuanced and complemented by touches of jasmine, peach, and tropical fruits. With a lovely crisp finish, this wine is a complement to many foods, including Mediterranean, Asian, and Middle Eastern dishes. JS93

Reg \$24.99 Sale \$19.99

#### Argot, Sauvignon Blanc

Sonoma, California

Exploding out of the glass with stunningly defined lemon jolly-rancher, laced with sun-warmed boxwood, dried hay and underpinned by a shivering minerality. True to 2023's cool growing season, gorgeously subtle tropical fruits saturate the palate - pineapple, passionfruit and guava - crescendoing atop a base of mouthwatering melon fruits, while accents of but-

terscotch provide richness through the edges. This bright and inviting wine is perfectly suited to sunny afternoons, or paired with classic summer fare.

SFWP93, SJ94

Reg \$25.99 **Sale \$21.99**

### **Balverne, Chalk Hill Sauvignon Blanc**

Sonoma, California

The Chalk Hill appellation, with its wide diurnal shift and ample sunshine, is a great area for growing the very aromatic Sauvignon Blanc grape. With the block's southwesterly exposure, fully ripe fruit character is achieved while cooler nightly temperatures aid in preserving the acidity of the grapes. With a classic nose of bright citrus, tropical fruits, and grassy notes, this Sauvignon Blanc is crisp and refreshing. The palate offers up lightly honeyed lemon and grapefruit flavors, complemented by a streak of spicy lemongrass. WE94, WW92

Reg \$31.99 **Sale \$25.99**

### **Carlin-Pinson, Sancerre**

Loire, France

Pale gold with platinum reflections. The aromas of this Sancerre Blanc are intense and give off complexity. Citrus (orange) notes mingle with nuances of elderflower, boxwood and a few scents of honey. Fresh at first, the palate then develops a tense finish. The aromatic return is marked by ripe lemon, grapefruit and a hint of undergrowth (moss).

Reg \$35.99 **Sale \$29.99**

### **Domaine Raffaitin-Planchon, Sancerre**

Loire, France

Bordered by the Loire River to the east, the Sancerre vineyards cover an area of 150 square kilometers. Albeit relatively small, it is characterized by the great variety and richness of its soil. If you walk up and down the parcels of Sancerre vines, you will be going on a truly geological journey, sometimes treading on clayey or limestone soil nearly 150 million years old, sometimes on siliceous soil only roughly 53 million years old. Delicate white flowers and orange blossoms aromas with a touch of exotic fruit on the palate. Crisp and fresh with a citrusy finish. Focused, ripe and mineral, very rounded and lengthy.

Reg \$35.99 **Sale \$29.99**

### **Domaine La Clef du Récit, Sancerre**

Loire, France

Domaine La Clef du Récit is the exciting brand behind young and ambitious winemaker Anthony Girard. Fine acidity and an enduring minerality are great companions in displaying the beautiful purity of this wine. Carried by zesty, bright yellow and citrus fruit characters, it manages the split between a light, refreshing Sancerre with a somewhat juicy mid-palate weight and a wonderful lingering finish far too easily!

Reg \$44.99 **Sale \$35.99**



### **Cabernet Franc Father of Cabernet Sauvignon**

#### **Two Mountain, Reserve Cabernet Franc**

Yakima, Washington

The name, Two Mountain Winery, is inspired by the majestic views of Mt. Adams and Mt. Rainier which serve as the backdrop of Copeland Vineyard. Nose of rose petal, integrated oak and vanilla with the slightest hint of green pepper making this definably Cabernet Franc. This classic nose is followed by flavors of rose and lavender, oak, ripe fruit and a long finish.

Reg \$22.99 **Sale \$17.99**

#### **Finca Las Divas, Cabernet Franc Reserve Gualtallary**

Mendoza, Argentina

It's worth buying anything with Cabernet Franc on the label from Finca Las Divas, such is the grape's connection with the terroir here. Matured in foudres and older barrels, this is engagingly scented and refreshing, showing leafy, cut-grass aromas, bramble, plum and black cherry fruit flavors, scented mocha oak and filigree tannins. TA92

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

#### **Michael Shaps, Cabernet Franc**

Monticello, Virginia

Cabernet Franc has been one of Michael's favorite varieties to make because of its unique expression and style that represents the variety and Virginia well. Cabernet Franc is resistant to Virginia's humid conditions and ripens well

on the deep clay soils. This vintage, they decided to showcase the variety with a 100% varietal wine. Fresh red cherry and raspberry are prevalent on the palate.

Reg \$32.99 **Sale \$27.99**

### **Hermann J. Wiemer**

#### **Magdalena Cabernet Franc**

Seneca Lake, New York

The Cabernet Franc Magdalena Vineyard at Hermann J. Wiemer is planted on a 2.5 acre plot, which is also the ripest site to ensure optimal fruit development. This specific location displays a unique flavor profile and tannin structure. While powerful in its youth, this wine will age beautifully in your cellar. On the nose, the wine has dark fruit aromas with a little herbal kick that makes it interesting. Although considered medium bodied, the wine displays bold tannins up front, which mellow into black cherries, red plums and holiday seasoned cranberries. VP92. Reg \$46.99 **Sale \$37.99**

### **T. Berkley Wines**

#### **Big Ranch Cabernet Franc**

Oak Knoll, Napa California

Big Ranch Vineyard, in the heart of Oak Knoll tucked at the base of Napa Valley, is home to vines planted in 1978, giving this wine effortless complexity. It sees 11 months in French oak and 7 months in concrete tank, allowing it to retain freshness and elegance. Very aromatic, showing violets, rose petals and potpourri, this wine is saturated with dark fruit flavors and rather generous tannins for a full, grippy mouthfeel. Floral, clove and black tea notes add welcome complexity. Only 150 cases were produced. WE93

Reg \$67.99 **Sale \$57.99**



### **Cabernet Sauvignon**

#### **Brook & Bull, Cabernet Sauvignon**

Columbia Valley, Washington

Ashley Trout got her start in the Washington wine industry at age 18. She is from Maryland and a Whitman graduate. In 2018 she was also named by Wine Enthusiast as one of 'the top 40 under 40 tastemakers.' She has crafted a beautiful range of wines for Brook and Bull. Plums,

currants, cassis, and leather head into lavender and orange blossom. Fig with notes of cayenne trail. Rich tannins give this wine a beautiful, textural finish.

Reg \$46.99 **Sale \$38.99**

### **Realm Cellars**

#### **The Bard Cabernet Sauvignon**

Napa, California

We consider The Bard to be the most dynamic expression of Napa Valley: a blend of grapes from Coombsville to Calistoga, from the east to the west sides, from the hillsides to the valley floor. Dense, weighty, and concentrated, The Bard always punches above its weight, and with multiple dimensions coming together in harmony, there is more than meets the eye in this complex wine. Outstanding vineyards such as Beckstoffer To Kalon, Beckstoffer Bourn, Blair, Houyi, Larkmead, Realm SLD Estate, Farella, Orchard and Bettinelli Upper Range have all found a place in the wine.

JD98, TWI97, DC97, JS97

Reg \$174.99 **Sale \$153.99**

#### **Whitehall Lane, Cabernet Sauvignon**

Napa, California

This Napa Valley Cabernet Sauvignon is a classic example of a perfectly balanced valley floor Cabernet with excellent fruit concentration. On the nose, this wine offers sweet blackberries, dried Mission figs, black cherries, blackberry coulis, toasted vanillin and a hint of cigar box. The palate offers rich and velvety tannins, dark chocolate-covered cherries, black plums, mixed berry pie and toasted walnuts.

Reg \$46.99 **Sale \$39.99**

#### **Pine Ridge, Cabernet Sauvignon**

Napa, California

An enticing mélange of baking spices intermingled with the mouth-watering aromas of a cherry raspberry compote demands a more in-depth sensory experience. Multiple, varied flavors of cranberry sauce, oven baked shortbread and strawberry jam explode on the palate, culminating in a sweet, juicy, round mid-palate. The acidic backbone provides focus to the lush texture of the wine and drives for-

ward toward notes of vanilla and molasses. These meld nicely with aromatics of fresh blueberries, framed by the soft tannin finish. WE93

Reg \$74.99 **Sale \$51.99**

### **Robert Craig**

#### **Affinity Cabernet Sauvignon**

Napa, California

Affinity is an estate grown, single vineyard selection from La Londe Vineyard in Coombsville's Mt. George foothills just south of Stag's Leap. There was to be no second pass unfortunately due to the fires, so the 2020 Affinity production is tiny. You'll find the signature Coombsville roasted coffee bean, anise, dusty cherry and a touch of cigar box rising from the glass and flowing in the center of the palate. VS92.

Reg \$81.99 **Sale \$49.99**

#### **Bravante Vineyards, Cabernet Sauvignon**

Howell Mountain, Napa, California

Bravante Vineyards is a family-owned winery situated on Howell Mountain in Napa Valley, California. The estate comprises two vineyards totaling approximately 12 acres, meticulously planted with Bordeaux varietals. Deep ruby in color with ripe notes of blackberry and cassis balanced by secondary notes of violet, licorice and plum. On the palate soft tones of tobacco, near dark chocolate and coffee bean mingle with intense but integrated tannins, showing a beautiful structure balanced with a long finish. JD94

Reg \$89.99 **Sale \$77.99**

#### **Sojourn, Cabernet Sauvignon, Oakville**

Napa, California

Located in the hills among famous neighbors Dalla Valle, Pedregal and Backus vineyards, Oakville Ranch produces powerful, rich, structured wines. Cabernet Sauvignon wines from two other vineyards along Skellenger Lane were blended in to add expressive fruit character and lush tannins. The resulting wine offers layers of dark red and blue fruit flavors with hints of cocoa and dried herbs. This is a rich and vibrant wine that can be enjoyed now, yet will age for 15+ years. JD93, OB93, IWR94

Reg \$91.99 **Sale \$79.99**

### **Opus One, 2017 Cabernet Sauvignon**

Napa Valley, California

The Opus One 2017 offers a harmonious aromatic balance of rich dark fruit, stems of roses, and earthy forest floor. The juicy entry offers a round, silky mouthfeel with just enough acidity to complement the satin texture. This seductive wine shows flavors of black cassis, black cherry and a hint of cocoa powder. The fine-grained, plush tannins evolve into a long, supple finish. A supremely age-worthy wine, it will delight now and for many years to come. VS95+, WA95, WS93

Reg \$459.99 **Sale \$309.99**

### **Opus One, 2018 Cabernet Sauvignon**

Napa, California

The Opus One 2018 offers profuse aromas of blackberry, cassis and black cherry. Elegant notes of violets, white pepper and rose petals follow and together they deliver a very seductive bouquet. The seamlessly layered flavors build to a crescendo of fresh and juicy black-fruit, accented with hints of orange zest, licorice and dark chocolate. Beautifully balanced, the smooth round tannins and fresh acidity combine to create a soft, creamy mouthfeel and extend the flavors into a long persistent finish. WS94, WA98, VS95

Reg \$399.99 **Sale \$309.99**

### **Opus One, 2019 Cabernet Sauvignon**

Napa Valley, California

The Opus One 2019 has intense aromas of black plum, blueberry, black currant, and dried rose petals, accentuated by mineral undertones. The creamy, satiny texture is framed by fine-grained tannins. The freshness and soft glow of acidity create a subtle tension with dark fruit flavors, savory herbs, espresso, and cocoa. A delicate dark chocolate bitterness lingers on the finish. VS97, WA97-99, WS95

Reg \$399.99 **Sale \$309.99**



And of course, we have some Sparkling wine.

## Sparkling Orange Wine

### Lunaria, Orange Pinot Grigio

#### Pet Nat Sparkling

Abruzzo, Italy

We are biodynamic, strong, kind and stubborn from Abruzzo. We know it's not easy, but our hands and our families are constantly committed to living biodynamically not only as an agricultural method, but as an ethical opportunity to live in harmony with nature, the environment, and man. Aromas and flavors of strawberry, ripe pear, and apple. Lees contact creates complexity and intense aromatics. Skin contact lends a copper color.

Reg \$24.99 **Sale \$20.99**

### Lunaria, Orange Malvasia

#### Pet Nat Sparkling

Abruzzo, Italy

Organic, Biodynamic, Skin-Contact, Natural. The 2023 Lunaria Malvasia Orange Pet Nat is a vibrant and intriguing sparkling wine from the Abruzzo region. This "Pet Nat" is crafted in the traditional méthode ancestrale. It is bottled before fermentation completes, resulting in a naturally sparkling wine with a touch of funk and effervescence. The wine showcases a striking amber-orange hue, characteristic of skin-contact wines. Aromas of ripe stone fruits, dried apricots, and a hint of orange peel are prominent, with additional notes of honey and a subtle, earthy minerality. It delivers a refreshing and slightly tangy flavor profile on the palate, with flavors of citrus zest, orchard fruits, and a touch of honey. The mousse is fine and lively, leading to a clean, refreshing finish.

Reg \$24.99 **Sale \$20.99**

## Traditional Sparkling

### French for Water, Brut Rosé

Columbia Valley, Washington

Pale pink in color with refreshing aromas of Strawberry and apple. Delightful bright flavors of red fruits with hints of white flowers. The bubbles balance nicely with the crisp clean acidity and dry finish. This bottle promises to enhance all of your summer festivities and beyond.

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

### Simpsons, Chalklands Cuvée Brut NV

Kent, England

Created from Estate grown Pinot Noir, Chardonnay and Pinot Meunier grapes, our Classic Method Classic Cuvée is the epitome of English elegance. Pale gold in color, with a delicate mousse, it has a delightfully fresh nose with notes of crisp green apple and flint. These flavors are amplified on the palate, which has linear precision and impressive structure and length. Reg \$39.99 **Sale \$31.99**

### Charles Heidsieck, Brut Réserve

Champagne, France

40% Pinot Noir, 40% Chardonnay and 20% Meunier. A deep golden color. An opulent selection of ripe, sun-drenched fruits such as mango, apricot, and green-gage plum combines with dried fruits, pistachio and almond. The texture is reminiscent of a crisp layer of nougatine on a velvety cream pastry filled with plump red plums and ripe cherries.

JS94, WS93, JD92, WA92

Reg \$82.99 **Sale \$67.99**

*All featured wines are  
While Supplies Last.*

## VILLA JOLANDA HOLIDAY BOTTLE

A festive wine deserves a festive package! Villa Jolanda sparkling is made from grapes grown in the hills north of Treviso. Grapes are hand-harvested, chilled in the vineyard, and given a low-temperature fermentation in stainless steel tanks to preserve freshness and fruit. The wine features lovely aromas of white flowers, orchard fruits, and a touch of mineral. Lightly sparkling with very pretty, small, bubbles, the wine is full of flavor - peach, ripe apple, lemon zest, and a nice mineral streak. Fruity and crisp, the wine finishes with a touch of mineral and yellow apple. A fantastic wine to keep on hand for everyday celebrations or to stock up on for holiday parties. Delicious!

**\$13.99**  
**750ml bottle**



## GLUHWEIN

This wine is infused with a unique blend of cinnamon, cloves, oranges, lemons and a dash of sugar. Christkindl Gluhwein is ready to drink, requiring only gentle heating before serving to achieve a cheerful warm glow. A staple at the countless holiday fairs (Weihnachtsmarkt) across Germany during the Christmas season. A delightfully festive beverage. Great for parties, holiday gatherings or after a day on the slopes.

**\$11.99** 750ml bottle



# FISHPAWS SPIRIT DEPARTMENT

## Get Your Egg Nog!!

We stock 6 different Egg Nogs!

Featuring

### **GALWAY BAY EGG NOG**

What makes this holiday beverage so special is the hint of a perfectly smooth and well-rested Irish Whiskey blended with a rich, genuine Irish cream spiced with vanilla notes in just the right proportions to deliver a mellow, warm and comforting experience with every sip.

Much more than a festive drink, this handcrafted beverage is a Galway Bay family tradition! Slainte! Made specifically for Galway Bay in Annapolis, you're supporting two local businesses when you buy this product!

**\$24.99** 750ml bottle



*We also have*

Evan Williams Egg Nog  
Old New England Egg Nog  
Pennsylvania Dutch Egg Nog  
Skrewball Peanut Butter Whisky Egg Nog  
all with Spirits already added  
*and*  
Non Alcoholic Lewes Dairy Egg Nog

**While Supplies Last**

## Need a quick gift?

Shop our Spirits Gift Sets!



Featuring

### **BAILEYS IRISH CREAM**

Bring the spirit of Ireland to any celebration with this original cream liqueur. The perfect marriage of fine Irish whiskey and spirits, Irish dairy cream, rich chocolate and vanilla flavors.

**\$29.99** per gift set

### **MORE GIFT SETS AVAILABLE**

Kahlua with Mug \$27.99  
Woodford Reserve w/Rocks Glass \$37.99  
Casamigo Blanco w/Ceramic cups \$42.99  
Grand Marnier w/Margarita Pitcher \$39.99  
Bulleit w/Old Fashioned Cocktail Kits \$39.99  
Jack Daniels Honey w/Rocks glass \$26.99  
Bailey's Irish Cream w/Glass \$29.99  
Crown Royal Canadian w/Juicer \$30.99  
Grey Goose w/Martini Glass \$26.99

**All Gift Sets are While Supplies Last**

## Easy Entertaining Ideas...

Pre-made cocktails – chill and pour, over a dozen to choose from!



Featuring

### **BARKER**

### **CAPPUCCINO MARTINI**

A deliciously smooth, coffee-inspired cocktail made with premium ingredients. Combining rich espresso, smooth vodka, and a touch of cream, it delivers the perfect balance of bold coffee flavor and sweetness. Ideal for those who love a caffeinated twist on a classic martini.

**\$26.99** 750ml bottle

## Raise your Spirits!

### SAZERAC RYE

The one and only New Orleans original, Sazerac Rye symbolizes the culture and history of the Big Easy. In the 19th century, industrious farmers and distillers in the heartland of the United States barreled and shipped their rye whiskeys down the great Mississippi River to the bustling, growing city of New Orleans. These spicy and assertive spirits fueled the whiskey culture of New Orleans and established the first American cocktail, The Sazerac.

**\$29.99** 750ml bottle

### THE ORIGINAL SAZERAC COCKTAIL

Ingredients:

1½ oz Sazerac Rye Whiskey

¼ oz Absinthe

One sugar cube

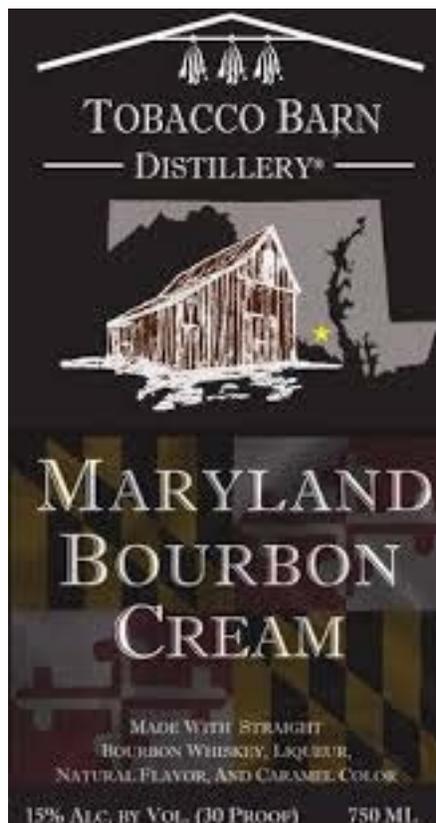
Three dashes Peychaud's Bitters

Preparation:

Rinse a chilled old-fashioned glass with the absinthe, add crushed ice and set it aside. Stir the remaining ingredients over ice and set it aside. Discard the ice and any excess absinthe from the prepared glass, and strain the drink into the glass. Add the Lemon peel for garnish.

Served: Straight up; without ice

Standard garnish: Lemon peel



Maryland Bourbon Cream is hand-crafted using Tobacco Barn's 5 year-aged Single Barrel Bourbon. It's the perfect combination of rich delicious cream and their Bourbon with a bold taste of vanilla and caramel.

**\$34.99** 750ml bottle

### TOBACCO BARN MARYLAND BOURBON CREAM HOT CHOCOLATE

Ingredients

1 cup prepared hot chocolate

2 ounces Tobacco Barn Bourbon-Cream

Whipped cream

Chocolate topping

Directions

Gather all ingredients.

Combine hot chocolate and Tobacco Barn Bourbon Cream in a mug. Top with whipped cream and drizzle with chocolate syrup.

### RUM CHATA PEPPERMINT BARK

When you're ready for a getaway for (or from) the holidays, reach for a glass of RumChata Peppermint Bark. We made our list — and checked it twice — and it's got dairy cream, Caribbean rum, white chocolate, dark chocolate, and candy cane flavors. Unwind with your new favorite festive tradition, because who goes caroling anyway?

Mix it with your coffee, layer it in shots, or put some pep in your favorite seasonal recipes. You better watch out, you better not cry, because RumChata Peppermint Bark is only available for a limited time.

### PEPPERMINT RUMCHATA EGGNOG

Ingredients:

2 oz RumChata Peppermint Bark

1 oz bourbon or Vanilla Vodka

1 cup Lewes Dairy Egg Nog

Ice

Whipped cream, for topping

Powdered sugar, for garnish

Instructions:

Pour ice into a rocks glass.

Add bourbon (or Vanilla Vodka), and RumChata Peppermint Bark.

Gently stir, then pour prepared eggnog over the top.

Sprinkle with powdered sugar and add a dollop of whipped cream.

Take a sip and enjoy the holiday season's festive flavors!



# GOURMET FOOD DEPARTMENT

## Gourmet Cheese Platters

Do you need a cheese platter for your holiday gathering? Our Certified Cheese Specialist, Teri Phoebus, can create a custom platter for your event.

***Please allow 72 hour notice for all custom platters.***

### LEWES DAIRY EGG NOG

Indulge in the creamy, decadent richness of Lewes Dairy Egg Nog, a quintessential holiday treat in a convenient quart-size container. This classic recipe, perfected over generations, delivers a symphony of flavors that will transport you to a cozy winter evening. The perfect balance of creamy eggs, rich cream, warm spices, and a hint of sweetness creates an unforgettable taste experience. Perfect for sharing with loved ones during festive gatherings or simply savoring on a quiet night in, this egg nog is a luxurious indulgence you won't soon forget. Stock up now and ensure you have enough of this festive favorite to share throughout the holiday season. Find your festive cheer with Lewes Dairy Egg Nog.



## FISHPAWS SPECIAL EVENTS

Thursday, December 4	3 - 6pm	Flying Dog Brewing
Friday, December 5	3 - 6pm 4 - 7pm	Wine Tasting & Beam Suntory Bottle Engraving & Tasting Big Oyster Brewing
Saturday, December 6	1-4pm	Sagamore Tasting & Bottle Etching & Beer
Thursday, December 11	3-6pm	Crooked Crab Brewing
Friday, December 12	3-6pm	Wine Tasting & Angel's Envy Whiskey
Saturday, December 13	1 - 4pm	Atlas Brewing & Galway Egg Nog
Friday, December 19	12 - 3pm 3 - 6pm 4 - 7pm	Brown Forman Bottle Etching Wine Tasting Nepenthe Brewing
<b>Saturday, December 20</b>	<b>12 - 6pm</b>	<b>All Store Bottle Etching - Debra will be here engraving any wine or spirit. This is an opportunity for a one-of-a-kind gift. If you can't make the event, then you can preorder the product. Please speak to the manager on duty. All preorders must be paid for in advance.</b>
Monday, December 22	3 - 6pm	Angel's Envy Whiskey Tasting & Bottle Etching

## CHEERS FOR BEERS!



### HARDYWOOD GINGERBREAD STOUT

Brewed with baby ginger from Cas-selmonte Farm and wildflower honey from Bearer Farms, Hardywood Gingerbread Stout captures the terroir of central Virginia in a rich, creamy libation with a velvety mouthfeel and an intriguing evolution of flavors from milk chocolate and vanilla to honeycomb and cinnamon to a snap of ginger in the finish. This stout offers aromatics of holiday spice originating from the ginger, and balanced with a generous dose of whole Madagascar bourbon vanilla beans and Vietnamese cinnamon. Milk sugar (lactose) contributes to the full body of this stout and tames its roasty character, while oats lend a silky quality. Enjoy fresh, or cellar for a special occasion.

**\$17.99 4pk - \$95.99 case**



### GREAT LAKES CHRISTMAS ALE

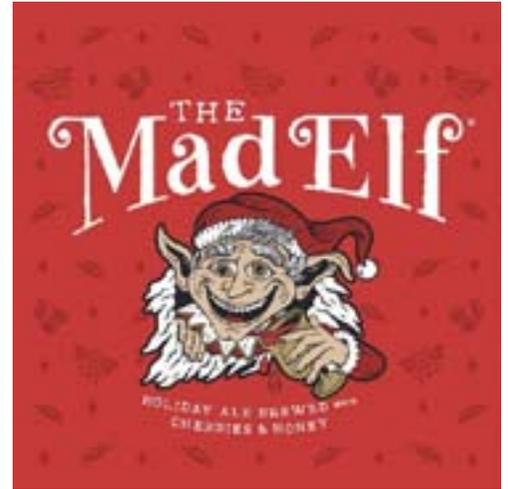
Brewed with a blend of honey, cinnamon, and fresh ginger, it pours a deep amber color with a soft, creamy head and a fragrant aroma that immediately evokes holiday baking. The flavor balances caramel malt with gentle spice—never overpowering, but pleasantly warming—ending with a smooth, slightly sweet finish. It's the kind of beer that feels comforting and celebratory at once, perfect for sipping by a fire, pairing with holiday dishes, or sharing during winter gatherings.

**\$16.99 6pk Cans - \$60.99 Cases**

### SOUTHERN TIER 2XMAS

2XMAS Ale combines traditional brewing ingredients with figs, orange peels, cardamom, cinnamon, clove and ginger root. It's a holiday favorite and another reason to toast to the season, but unlike Glögg, we recommend serving this one chilled.

**\$10.99 6pk Can - \$36.99 Cases**



### TROEGS MAD ELF BELGIAN ALE

It's time! The Mad Elf is here with its nuanced blend of sweet and tart cherries, Pennsylvania honey, chocolate malt and a hint of mischief. The essence of this legendary holiday ale, along with its ruby red glow, is born from five varieties of tree-ripened cherries. Local wildflower honey sweetens the celebration, and a spicy Belgian yeast adds subtle notes of cinnamon, clove and allspice. It's not the holidays until you've had your first Mad Elf.

**12pk Cans \$29.99 – 6pk Bottles**

**\$16.99 – Cases \$57.99**

**While Supplies Last**

**All Holiday Beers  
While Supplies Last!**