



FISHPAWS MARKETPLACE

954 Ritchie Highway, Arnold, MD 21012

410-647-7363

www.fishpawsmarket.com

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April 2026

LA PRIMAVERA

April bursts onto the scene like a golden retriever that's had too much cold brew, - enthusiastic, chaotic, and absolutely convinced you're ready for whatever it's bringing. The month kicks off with April Fool's Day on April 1, when trust becomes a luxury item and every doorway is a potential booby trap. Before you've even recovered your dignity, Easter Sunday hops in on April 5, armed with chocolate, egg hunts, and enough pastel colors to make your retinas question their life choices. Then, just when things start to feel normal again, Earth Day on April 22 pops up to gently remind us that maybe we shouldn't treat our recycling bins like abstract art installations.

This month, we're taking your taste buds on a grand Italian adventure - no passport required. We'll wander from region to region, swirling, sipping, and discovering the wines that make Italy the overachiever of the grape world. Think of it as a delicious road trip, minus the traffic and with significantly better scenery.

Italy's wine culture is one of the richest and most varied in the world, shaped by dramatic differences in climate, geography, and centuries of local tradition. Stretching from the Alpine foothills to the Mediterranean islands, the country cultivates more than 500 native grape varieties - each tied to a specific place and a distinct way of life. Understanding Italy's wine regions means understanding how these landscapes and traditions interact to create an extraordinary mosaic of styles. What follows is a fuller exploration of the country's major regions and the grapes that define them.

NORTHERN ITALY: ELEGANCE SHAPED BY MOUNTAINS AND COOL CLIMATES

Northern Italy's wines reflect the influence of the Alps and the cooler continental climate. The region is known for precision, structure, and aromatic clarity.

Fishpaws Marketplace is not responsible for typographical errors.

PIEDMONT

Piedmont is one of Italy's most revered wine regions, celebrated for Nebbiolo, the grape behind Barolo and Barbaresco. Nebbiolo's high tannins, bright acidity, and complex aromas - often evoking rose, tar, and red cherry - make it one of the world's most distinctive varieties. Alongside it, Barbera offers juicy, approachable reds with lively acidity, while Dolcetto provides softer, fruit-forward wines ideal for everyday drinking. Piedmont's devotion to tradition and terroir has helped preserve these grapes as cultural icons.

Pico Maccario, Lavignone Barbera D'Asti

Bright ruby red with a shimmering core. Nose of white pepper and subtle earthy notes, rich wild berries and cherry fruit, reminiscent of oranges on the finish. Grippy on the palate, with earthy, slight loosely knit tannins, good depth, comes in several layers, nice length. This is a classic Barbera d'Asti that every Italian wine lover will enjoy. Bright red fruit and soft tannins make it extremely approachable while maintaining a complexity that is rare. WS92
Reg \$22.99 **Sale \$15.99**

Elio Filippino, Barbera d'Alba

This 100% Barbera shows an intense fruity bouquet with subtle vanilla and toasty notes. Full and spicy flavors, and a good body. The grapes are pressed and the stalks are removed. The must ferments at about 26°C for 6-9 days. After racking, before the end of fermentation, the new wine is put in 225 liter Allier barriques for long months, depending on the vintage and the wine's structure. It is subsequently moved into stainless steel vats to rest for some months before bottling. WE91
Reg \$32.99 **Sale \$27.99**

VENETO

Veneto's diverse landscape supports a wide range of styles. The region is synonymous with Glera, the grape used for Prosecco,

which produces fresh, lightly aromatic sparkling wines. In the hills around Verona, Corvina forms the backbone of Valpolicella, Ripasso, and Amarone - wines that range from bright and cherry-driven to rich and powerful, depending on the winemaking method. Garganega, the main grape of Soave, yields elegant whites with almond and citrus notes.

Farina, Soave Classico Bianco

An excellent dry white wine with scents of elderflower and wildflowers on the nose, savory and fruity on the palate, with notes of green apple, pineapple and golden plum. Reg \$16.99 **Sale \$11.99**

Tinazzi, Ripasso, Valpolicella

This wine is made in the Ripasso style with the finished Valpolicella wine "passed over" the pomace (grape skins, seeds and pulp) left over from the recent fermentation of the estate's Amarone wine. The process of adding (or "repassing") the lighter Valpolicella wine over the remainders of the "bigger" Amarone wine adds additional richness and depth to the original Valpolicella wine. Reg \$24.99 **Sale \$19.99**

Farina, Montecorna Ripasso

The grapes bunches used in the base wine undergo a brief 20-day drying after harvest to improve concentration while maintaining freshness. Deep ruby red color. Complex fruity aromas of sour cherry and plum jam, with spicy vanilla notes, leather, roasted coffee. Full bodied, refined and harmonic flavor. The supple tannins lead to a long finish. This is what one should be looking for from a Ripasso. Reg \$26.99 **Sale \$19.99**

TRENTINO-ALTO ADIGE

Bordering Austria and Switzerland, this mountainous region produces some of Italy's most precise and aromatic wines. Pinot Grigio thrives here, offering crisp, mineral expressions far removed from mass-market versions. Gewürztraminer shows intense

floral and spice notes, while red varieties like Lagrein and Schiava produce distinctive, food-friendly wines with deep regional character.

Elena Walch, Pinot Grigio

This Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral-salty richness and a crisp acidity are distinctive on the palate. A wine with backbone! WS91 WE90

Reg \$21.99 **Sale \$17.99**

J. Hofstätter, Lagrein

The Lagrein, a native and ancient varietal of this northernmost region, flaunts black raspberry fruit with hints of crushed black pepper. It's medium bodied and carries freshness. Deep, brilliant ruby. Superb balance between intense spicy notes of forest berries and violets with fresh, fruity cherry fragrance. Harmonious on the palate with a round, velvety body and good tannin structure. Warm and long on the finish. Reg \$22.99 **Sale \$18.99**

FRIULI-VENEZIA GIULIA

Friuli is a benchmark region for high-quality white wines. Friulano, Ribolla Gialla, and top-tier Pinot Grigio are known for their texture, minerality, and subtle complexity. The region is also a center for skin-contact "orange wines," a traditional style revived by modern producers seeking depth and authenticity.

Due Del Monte, Collio Sauvignon Blanc

Elegant nose with tropical hint and sweet smoke. Silky texture with a core of saline minerals. Noticed acidity and freshness which gives a wonderful drinkability. It is completely dry with approximately 14% vol alcohol produced only from natural sugar from grapes. Reg \$32.99 **Sale \$27.99**

Due Del Monte, Collio Chardonnay

Due del Monte sits atop Mount Quarin in the rolling hills of Friuli, overlooking the Adriatic Sea. It is here that winemaker Miran Buzinzel cultivates the ancient vines of the Collio, yielding exceptional results. Organic. Elegant nose with a tropical hint and sweet smoke. Silky texture with a core of saline minerals. Incredible length and freshness. Reg \$32.99 **Sale \$27.99**

Due Del Monte, Collio Rosso

Elegant and complex nose with intensive aromas of wild berries, spices and aromatic herbs. Engulfing and full palate, with a good equilibrium between acid, tannins and fruit. An absolutely charming red wine which is immediately recognizable. Delicious wine!! Reg \$34.99 **Sale \$29.99**

CENTRAL ITALY: STRUCTURE, TRADITION, AND THE HEART OF SANGIOVESE

Central Italy blends coastal warmth with inland hills, creating ideal conditions for structured reds and expressive whites. The region is dominated by Sangiovese, Italy's most widely planted and culturally significant red grape.

TUSCANY

Tuscany's identity is inseparable from Sangiovese. In Chianti, it produces bright, savory wines with red fruit and herbal notes. In Montalcino, the same grape becomes Brunello, a deeper, more powerful expression capable of decades of aging. *Vino Nobile di Montepulciano* offers yet another interpretation, balancing elegance and structure. Tuscany is also home to "Super Tuscans," innovative blends that incorporate Cabernet Sauvignon, Merlot, and other international varieties, reflecting the region's openness to experimentation.

Rocca Di Frassinello, Vermentino, Maremma

The nose has a fine and delicate hint of fruit,

with aromatic citrus notes that gives the wine great freshness. It has a balanced taste, well-supported by its acidity and mineral component that give it sapidity and persistence. The best Vermentino grapes treated with care right from the harvest, and 10 months of permanence on the lees, allow to obtain a harmonious white wine, with a full and silky sip, rich in floral aromas, citrus notes and a distinctly mineral component which gives freshness and flavor. Reg \$18.99 **Sale \$15.99**

Vallepiciola, Pievasciata Rosso

Intense ruby red color with violet hues. Vallepiciola's Pievasciata offers a richer, more structured experience. This Tuscan Rosso wine blend is inspired by Super Tuscans, thoughtful oak aging, and a greater focus on depth and modern elegance. On the nose small black fruits, notes of undergrowth and spices. Fresh and soft on the palate with a medium-long finish.

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

Tenuta di Collosorbo, Brunello di Montalcino

The Brunello di Montalcino is obtained from



the meticulous selection of Sangiovese grapes from the estate's best vineyards. It is the product of diligent and thorough field-work and of focused operations in the wine cellar which preserve the essence of the Sangiovese grape and exalt the qualities of a wine which every bottle reflects over history and time. JS95 WE95 Reg \$71.99 **Sale \$58.99**

UMBRIA

Umbria's signature red grape is Sagrantino, known for producing some of Italy's most tannic and long-lived wines. Its intensity is balanced by deep flavors of blackberry, spice, and earth. The region's whites, especially those made from Grechetto, offer freshness and subtle complexity, often with notes of pear, almond, and herbs.

MARCHE

Marche is best known for Verdicchio, a white grape that yields mineral-driven wines with excellent aging potential. Verdicchio's combination of freshness, structure, and subtle bitterness makes it one of Italy's most versatile whites. The region also produces reds from Montepulciano and Sangiovese, offering a balance of fruit and structure.

Le Caniette, Rosso Bello

The grapes are grown in the area of Ripatransone (Piceno DOC) in Marche, where the soil is sand with limestone presence. They are picked and collected in bins, maceration in stainless steel tanks for 6-9 days. Aged in stainless steel or concrete tanks, then aged in bottles for at least 3 months. The result is a ruby red wine with fruity aromas, long lasting taste on the palate with a good tannin structure. Organic. Reg \$17.99 **Sale \$14.99**

ABRUZZO

Abruzzo bridges central and southern Italy, combining mountainous terrain with Adriatic influence. Its flagship red, Montepulciano d'Abruzzo, is known for deep color, generous fruit, and approachable tannins, making it one of Italy's most widely enjoyed wines. The region's leading white, Trebbiano d'Abruzzo, produces crisp, clean wines with subtle floral and citrus notes. Abruzzo's rugged landscape and traditional farming practices contribute to wines that are both authentic and expressive.

Lunaria, Ramoro Pinot Grigio, Terre di Chieti

Organic, Biodynamic, Skin-Contact, Natural. This ramato-style Pinot Grigio (100%) was achieved via whole cluster pressing the grapes immediately after harvest. The must underwent a spontaneous (native yeast) fermentation with skin contact and subsequent aging in stainless-steel tanks for 30 days.

Bright copper. Aromas of freshly peeled tangerine, cantaloupe and yellow stone fruit. The palate is bright yet textured, with an intriguing, savory profile. Flavors follow of orange marmalade, mango, dried papaya, candied orange peel with a hint of mineral earth. Multilayered and fleshy through the remarkably refreshing finish.

Reg \$19.99 **Sale \$15.99**

Lunaria, Ruminat Primitivo

Organic, Biodynamic. Lighter and fruitier than the classic Primitivos of Puglia (which is farther south and warmer), this medium bodied fresh red shows off a veritable berry basket of a nose - blueberries, blackberries, strawberries and raspberries of all kinds - fresh, ripe and almost jammy. There are supporting tones of light herbs, spice and chocolate. Super smooth, with medium acidity and light, fine tannins. Lingers in the mouth.

Reg \$19.99 **Sale \$15.99**

Lunaria, Coste di Moro Montepulciano d'Abruzzo

Organic, Biodynamic. Exuberant & Complex. On the nose, you'll find black cherry, cocoa, raspberry, tobacco, and almond. The mouth-feel is warm and silky. The palate is impenetrable and intense red fruit and black cherry jam, light notes of cocoa and toasted notes. The palate is warm, fairly tannic, soft, intense, with the typical almond finish.

Reg \$19.99 **Sale \$15.99**

SOUTHERN ITALY AND THE ISLANDS: SUN, VOLCANIC SOILS, AND BOLD FLAVORS

Southern Italy's warm climate and ancient viticultural traditions produce wines with bold flavors, ripe fruit, and distinctive regional character. Volcanic soils, especially around Mount Vesuvius and Mount Etna, add complexity and minerality.

CAMPANIA

Campania is home to some of Italy's oldest grape varieties. Aglianico, the star of Taurasi, is often compared to Nebbiolo for its structure and aging potential. Its deep flavors of dark fruit, smoke, and spice make it one of the south's most noble grapes. Campania also excels with whites: Fiano offers richness and floral complexity, while Greco di Tufo is known for its crisp acidity and mineral backbone.

PUGLIA

Puglia's warm climate produces generous, fruit-forward reds. Primitivo, genetically related to Zinfandel, yields ripe, spicy wines with dark berry flavors. Negroamaro offers a more savory profile, with notes of black fruit, herbs, and earth. Once known for bulk pro-

duction, Puglia has transformed into a region of quality and value.

SICILY

Sicily is one of Italy's most dynamic wine regions. Nero d'Avola produces rich, full-bodied reds with dark fruit and spice. On Mount Etna, high-altitude vineyards planted on volcanic soils produce elegant, Burgundian-style reds from Nerello Mascalese and aromatic whites from Carricante. The island also grows Grillo, a versatile white grape used in both fresh table wines and traditional Marsala.

SARDINIA

Sardinia's wines reflect its unique cultural history and Mediterranean climate. Cannonau, the island's expression of Grenache, produces warm, spicy reds with soft tannins. Vermentino, grown near the coast, yields crisp, saline whites that capture the island's maritime influence.

Tenute Dettori, Renosu Bianco

Organic & Biodynamic. Coppery gold tone. Hints of ripe pear, peach, white flowers, fennel and Mediterranean shrubs are fine and fragrant. The aromas are supported by great minerality. On the palate the aromas are delicate and soft, savory, with a honeyed and floral finish. Reg \$23.99 **Sale \$19.99**

Tenute Dettori, Renosu Rosso

Organic and biodynamic red from Sardegna made from the local Cannonau grape. Wild aromatics of rosemary, the local myrtle berry, thyme and cloves jump from the glass. The wine is dense and rich but never overwhelming. This is a powerful red, perfect for steak or braised meats and game dishes. Reg \$23.99 **Sale \$19.99**

Cantina Castiadas, Cannonau

Deep ruby red color with purple hues, indicating youth and vitality. The nose is captured by an intense combination of blackberry and plum aromas, enriched by notes of tobacco, leather and light spices, including cocoa and vanilla. On the palate, the wine expresses itself with a well-balanced tannic structure and a long, velvety finish. Reg \$15.99 **Sale \$12.99**

THE THREAD THAT CONNECTS ITALY'S WINE REGIONS

Despite their differences, Italy's wine regions share a commitment to preserving native grape varieties and expressing the character of their landscapes. This diversity allows wine lovers to explore a vast range of styles - from Nebbiolo's austere elegance to Verdicchio's mineral precision and Primitivo's ripe intensity. Italy's wines are not just beverages; they are expressions of place, history, and identity.



Women Winemaker Dinner

Monday, April 13, 2026 at Carrol's Creek Café, Annapolis, MD at 6:30PM

With Guest Speaker, Matt Harding

Vine Connections | Southeast Regional Sales Manager

CSP, CSW, WSET L3, Certified Sommelier



About The Winemakers

Heron Wines - Laely Heron, winemaker

Laely Heron comes from a historic era of original female leaders who broke the glass ceiling in the industry by creating in 1995 one of the first female owned and produced brands.

Casarena Bodega y Viñedos

Claudia Piedrahita, CEO

With nearly a decade at Casarena, Claudia has grown within the company, gaining expertise in all aspects of the business alongside a highly skilled team. Her prior experience with renowned Argentine wineries shaped her deep commitment to the industry, and she now plays a key role in promoting Argentine wine worldwide as VP for Wines of Argentina.

Graffito Wines- Jimena Lopez, winemaker

Winemaker Jimena Lopez handles all aspects of Graffito from vine selection to the blend with a precise attention to detail. After being a consulting winemaker in 7 countries for 18 vintages, Graffito is Jimen's personal project.

Luca Wines- Laura Catena, winemaker

As a wine industry leader, mother of three, author and ER doctor, Laura's relentless determination to excel at all aspects of her life is embodied in her Luca wines. Luca purchases fruit from small growers, allowing these families to continue farming for another generation. Luca made history as the first to plant Pinot Noir and Chardonnay at over 4,500 feet. Laura Catena is a 4th generation vintner, and one of the wine industry's most prominent voices. In 2023, she was given the first "Old Vine Hero" award by The Old Vine Conference. Luis Reginato works beside Laura as Luca's winemaker and the Vineyard Director for Catena Zapata Family Vineyards. Luca has had 10 wines recognized as Top 100 Wine of the Year.

Mendal Wines- Anabelle Sielecki, founder

Anabelle Sielecki founded Mendel Wines. Her vision and entrepreneurial spirit have helped grow Mendel to the successful, sophisticated, premium winery it is today. Her niece, Tati, is now taking over the business reigns, and making Mendel a world-renowned brand.

Menu

Heron Sauvignon Blanc, California

Grilled spring vegetable salad with artisanal olive oil and chèvre goat cheese crostini

Mendel Semillon, Argentina

95 Points Jim Atkin

Trio of Three Chesapeake Oysters

Raw with cilantro mignonette

Semillon poached oyster with basil cream

Grilled with chive butter and orange zest

Luca Chardonnay, Argentina

94 PTS James Suckling

Seared U-10 diver scallop Prosciutto wrapped and tomato-caper beurre blanc and micro chervil

Casarena Naoki Single Vineyard Malbec, Argentina

92 PTS - James Suckling

Gaffito Cabernet Franc, Argentina

91 PTS James Suckling

Lamb foreshank braised with Malbec, sour cherries and apricots served with spring peas with butter, Yukon potato puree with ramp butter

Laely Cabernet Sauvignon

Rutherford, Napa Valley

Valrhona molten chocolate cake with cabernet poached strawberries with a Cabernet reduction syrup

*72 Hours Required for Cancellation Refund
For tickets: <https://fishpawsmarket.com/event>
Email confirmation will complete your order*

Event Location:

Carrol's Creek Café

410 Severn Ave, Annapolis, MD

\$140/per person Tax & Gratuity/Inclusive

Ticket Sales End 4/6/2026

FROM THE SPIRITS DEPARTMENT

Warm weather is coming... time for Gin!



MCCLINTOCK FORAGER GIN

Very talented and innovative, McClintock spirits continue to push envelopes in new ways. Their botanical-forward Forager Gin is vapor infused with native Appalachian herbs and flowers. Smooth up front, with a nicely balanced citrus character, it is very easy to sip and a versatile cocktail base. \$35.99 **SALE \$31.99**

MCCLINTOCK GARDENER'S GIN

This limited release gin has a summer-style and is bright and refreshing. Made using lavender, cucumber, mint, and citrus peels all aged in Madeira casks. Notes of lemongrass and mint for a cool finish. \$38.99 **SALE \$34.99**



From "The House of Suntory"

ROKU GIN – THE JAPANESE CRAFT GIN

Roku is a perfectly-balanced, exceptional gin combining six distinctive Japanese botanicals with eight traditional botanicals. Crafted with meticulous attention to detail, Roku is the prestigious gin that offers the best of every season.

Price: \$30.99 **Sale \$27.99**



New release from Hendrick's

ANOTHER GIN

Hendrick's Another Gin Juniper character is enhanced by the bright & citrusy elements of orange blossom, finished with a slight note of sweetness. The flavor is enhanced by the velvety, rich notes of cacao with bright citrus elements of orange blossom leading to a smooth finish.

Price: \$46.99 **Sale \$41.99**



Join Fishpaws on Wednesday, April 15th
We will host McClintock Distilling Company for a
Gin 101 Class

You will learn how to make organic Gin from scratch
and will go home with your own custom-created gin
Details/Tickets at fishpawsmarket.com/events

"Buy a Bottle, Plant a Tree"

April is Earth Month, and that means it
is Gimlets for Green Month!

McClintock Distilling, Maryland's only Certified Organic Distillery, started this promotion as a cocktail promotion for Earth Day, with charitable donations made toward the Maryland Department of Natural Resources. In the month of April, for every social media tag #GIMLETSFORGREENMONTH, a tree is planted through DNR's Tree-mendous Program. This year, they are expanding it to include retail stores and Fishpaws is thrilled to participate. With every bottle of McClintock product sold in the month of April, a tree is planted. Please join us in helping to aid with Chesapeake Bay Restoration.





GIN 101

LEARN HOW TO MAKE ORGANIC GIN FROM SCRATCH

APRIL 15TH
6PM - 8PM



JOIN THE DISTILLER FROM McCLINTOCK DISTILLING FOR A CAPTIVATING JOURNEY THROUGH 400 YEARS OF GIN PRODUCTION. SAMPLE SIX DISTINCT GIN STYLES FROM AROUND THE WORLD, DISCOVERING THEIR UNIQUE TASTE PROFILES AND RICH HISTORIES. DURING THE CLASS, WE WILL GUIDE YOU IN CREATING YOUR OWN GIN BOTANICAL MIX. ADDITIONALLY, YOU'LL TAKE HOME AN INFUSION JAR AND A BOTTLE OF VODKA, ALLOWING YOU TO CRAFT A UNIQUE GIN TO SHARE WITH FAMILY AND FRIENDS.

Tickets \$30 fishpawsmarket.com/events
Each customer will go home with their own custom created gin!

GOURMET FOODS

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www.floatinglotusfarmstead.com

VanEllin
FRESH, FROZEN & FABULOUS

AMAZING LOAVES

FOCACCIA

with Meyer Lemon & Rosemary

KEEP REFRIGERATED OR FROZEN
BEST REHEATED

ALL NATURAL • NO PRESERVATIVES
NET WT. 14 OZ. (400g)

Vanessa from VanEllin will be here to do a launch tasting of their new bread flavor, Meyer Lemon & Thyme, on Thursday, April 9th.

SPECIAL EVENTS

| | | |
|----------------------------|-----------------|-----------------------------------------------------------------------------------------------------------------|
| Thursday, April 2 | 4-7pm | Ten Eyck Brewing |
| Friday, April 3 | 3:30-6:30 | Wine Tasting |
| | 4-7pm | Elder Pine Tap Takeover |
| Saturday, April 4 | 1-4pm | Falling Branch Brewing |
| Thursday, April 9 | 6-7:30pm | Italian Wines 101 |
| | | <i>Visit fishpawsmarket.com for details & tickets</i> |
| Friday, April 10 | 3:30-6:30pm | Wine Tasting |
| | 4-7pm | Crooked Crab Beers |
| Saturday, April 11 | 1-4pm | Evo Hazy Launch Party |
| Monday, April 13 | | Women Winemaker Dinner at Carrol's Creek Café |
| | | <i>Visit fishpawsmarket.com/events for details & tickets</i> |
| Wednesday, April 15 | 6-8pm | McClintock Gin 101 Class |
| | | <i>Visit fishpawsmarket.com/events for details & tickets</i> |
| Friday, April 17 | 3:30-6:30pm | Wine Tasting |
| | 4-7pm | Union Tap Takeover |
| Saturday, April 18 | 1-4pm | Dogfish Head Brewing |
| Friday, April 24 | 3:30-6:30 | Wine Tasting & Long Drink cocktail |
| | 4-7pm | Nepenthe Tasting |
| Saturday, April 25 | 1-4pm | Fin City Beers |

BREWSLETTER



UNION STEADY EDDIE IPA

After spending the cold winter training our palettes on malty winter brews its time to get out on the field and play some ball with an IPA that's both refreshing and complex. The lemony-herbal aromatics of Sorachi Ace hops spring out of a nice, light bodied wheat & honey malt base. You can always rely on a solid hit from Steady Eddie.

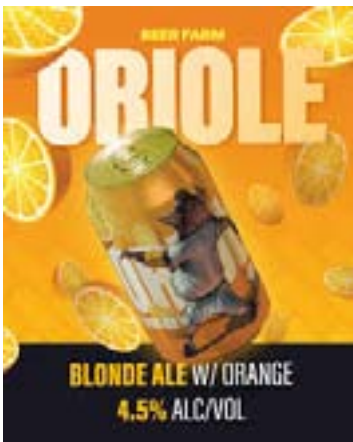
6pk cans \$12.99 -- Cases \$44.99 -- *While Supplies Last*



DEWEY BEER LIGHT LIME LAGER

A light bodied, crisp, ultra-refreshing lager with a bright splash of lime. This will be your beach or boat beer for the warmer weather to come.

6pk cans \$9.99 – Cases \$33.99



BEER FARM ORIOLE ORANGE BLOND ALE

Imagine a baseball stadium in a can. Oriole is Beer Farm's liquid tribute to Opening Day - a bright, breezy Summer Ale that hits like a clean line drive to center field. It's brewed with a heavy hand of fresh oranges and citrus zest, giving it a sun-drenched flavor that's as vibrant as a Maryland sunset. With a smooth, wheaty body and a crisp finish, it's designed for long afternoons in the bleachers or backyard tailgates. Think of it as a "crushable" blonde ale with a citrus kick that keeps things refreshing from the first pitch to the final out.

12pk cans \$17.99 – Cases \$31.99 – *While Supplies Last*



UNION MOUNTAIN GIRL HEFEWEIZEN

Mountain Girl is a wonderfully aromatic and flavorful, unfiltered, German-style Hefeweizen. Cloudy in appearance with a refreshing wheat-based body, Mountain Girl delivers all the banana and spice notes from a classic Hefe.

6pk Cans \$11.99 – Case \$40.99 – *While Supplies Last*