



FISHPAWS MARKETPLACE

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visit us on Facebook

May 2026

ROSÉ ALL DAY IN MAY!

It's May. We are leaving April showers behind us. Time to get back outside for porch wine-time. Grape vines are budding. May brings us the fruit of the rain and sun: flowers. Like roses. Which makes me think of rosés. May 6th is our annual Rosé tasting. This is the Wednesday before Mother's Day from 4pm until 7pm. Does that make your mouth water.

Rosé wine is what happens when red grapes decide to take a vacation from being serious. Instead of diving into a long, brooding soak with their skins - like they do for red wine - they get just the briefest spa treatment. A quick dip, a little color, a lot of charm. Winemakers use techniques like direct pressing (the "I'm barely pink, don't look at me" method), short maceration (a casual lounge on the skins), or the saignée method (where juice is "bled off" from red wine like a dramatic exit). Each choice affects the final shade and personality. Grapes like Grenache, Pinot Noir, Syrah, Merlot, and Zinfandel all bring their own flair, from citrusy brightness to berry-rich swagger. And that famous color spectrum - from whisper-pale blush to bold salmon - comes down to how long the juice hangs out with the skins, how pigmented the grape is, and the winemaker's personal style. In short, rosé isn't a compromise between red and white; it's a deliberate, stylish middle child who knows exactly what it's doing.

Rosé also pops up all over the world, each region adding its own twist like a global potluck of pink. Provence in southern France is the Beyoncé of rosé



regions - effortlessly iconic - using Grenache, Cinsault, and Syrah to create pale, citrus-kissed bottles that practically glow. Spain goes bolder with rosados made from Tempranillo and Garnacha, offering deeper color and a little extra attitude. Italy brings options ranging from the crisp, lakeside Chiaretto of Lake Garda (Corvina and Rondinella doing their thing) to the richer southern rosatos made from grapes like Negroamaro and Aglianico. In the U.S., California rosé often stars Pinot Noir, Zinfandel, or Rhône varieties, while Oregon leans into its Pinot Noir roots for elegant, ballet-slipper-pink styles. Even Australia, South Africa, and Chile have joined the rosé party, using Shiraz, Pinotage, and Cabernet Sauvignon to craft bottles that reflect their sunny climates and bold personalities.

Here are some special rosé prices. Stock up and enjoy.

T. Berkley Wines, Cabernet Franc Rosé North Coast, California

A vibrant and exciting expression of Cabernet Franc Rosé sourced from vineyards across Northern California. This rosé is always an amalgam of different rose winemaking methods that age separately and are blended just prior to bottling. Succulent and refreshing, with enough acidity to be ultra bright, this vintage is electric strawberries, watermelon rind, and rose petals. Always more structure and body than your average porch-pounder. This wine makes you want more. Delicious.

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

Hugl, Zweigelt Rosé, Austria

The wine offers delicate strawberry, cherry and floral aromas. On the palate it is medium-bodied, lively and refreshing, beautifully balanced. A long and pleasant finish. Enjoy as an aperitif or with any light fare with friends.

Reg \$13.99 **Sale \$11.99**

Bodegas Care, Solidarity Rosé

Cariñena, Spain

Cariñena is one of the oldest regions in Spain with a hot, dry Mediterranean climate. Our four estates provide 100% of the grapes that give Bodegas Care wines their strength, personality, and character. With roots in tradition, this wine's primitive labels, inspired by artist, Enrique Torrijos, depict the many faces that are universally identified as Care wines. Radiant pink color, lush and ripe with juicy strawberry-tinged flavors; crisp, smooth and rounded, dry and fresh.

Reg \$12.99 **Sale \$10.49**

Norton, Tiny Whale Rosé, Argentina

Vibrant, bright salmon-pink hue. On the nose, it is remarkably expressive, leaping out of the glass with intense aromas of fresh cherries and wild raspberries. This fruit-forward character carries directly onto the palate, where the ripe red berry notes are balanced by a crisp, lively acidity that keeps the wine feeling light and energetic. With a refreshing and clean finish, it offers a subtle hint of plum that adds a touch of complexity without weighing down its easy-drinking style.

Reg \$9.99 **Sale \$8.49**

Anthonij Rupert, Protea Rosé

Swartland, South Africa

Vibrant pale coral and light salmon hue on display with this delightfully refreshing rosé. Orange citrus notes of grapefruit and tangerine are apparent, with fresh cut watermelon, wild flowers and lemon zest playing a supporting role. The delicate palate is clean and refreshingly dry, with more of the same watermelon and citrus fruit adding balance to the long finish. Reg \$15.99 **Sale \$12.99**

Rustenberg, Rosé of Petit Verdot

Stellenbosch, South Africa

A rich pink color, this opens with pretty floral aromas of strawberry and peony that are framed by red cherry and raspberry tones. It's attractive and bright on the palate, with forward red-fruit flavors and delicate sweet-spice accents that unfold on the close. Rosé was first made at Rustenberg in the early 1980's when the Rustenberg "Classic" was made. Petit Verdot was first planted on Rustenberg in the early 2000's and has become a staple

in the John X Merriman Bordeaux style blend. Petit Verdot is an amazing variety to make rosé out of.

Reg \$15.99 **Sale \$12.99**



Rosé Wine Tasting
6 May 2026
Time: 4:30-7:00pm
Location: Fishpaws Marketplace
954 Ritchie Hwy
Arnold, MD 21012
We will be sampling 20+ different Rosé wines! Please stop by to talk shop with the one and only, Mark's Pick! @marks.pick

Babylonstoren, Mourvedre Rosé

Paarl, South Africa

An elegant, dry wine of a sophisticated salmon colour and delicious hints of raspberries and rose petals. A single sip leads to the delightful discovery of crushed pomegranate, the sweet freshness of watermelon and a subtle punch of acidity. With its face to the sun and its feet in the water, this witty cultivar will spark the creative senses and leave you with a lingering mouthfeel.

Reg \$16.99 **Sale \$13.99**

Nauti Boi, Rosé, Vin de France

Vibrant, organic French rosé tailored for casual, warm-weather enjoyment. This easy-drinking wine is characterized by its light-bodied nature and refreshing acidity, producing a crisp and clean mouthfeel. On the nose and palate, it offers bright, fruit-forward notes of red berries - likely strawberry and raspberry - balanced with a hint of subtle citrus, creating a refreshing "vin de soif" (drink of thirst) profile. Reg \$13.99 **Sale \$10.99**

Vine to Bottle, Rosé, Pays d'Oc, France

Made with Organic grapes grown in the south of France. Vine to bottle offers a pure, classic Rosé. This is an easy drinking wine offering a blend of white pear

fruit and flowers with subtle citrus notes. Well balanced with a perfect mix of roundness, and freshness and an elegant fruity finish. Reg \$14.99 **Sale \$12.99**

Moment de Plaisir, Rosé

Pays d'Oc, France

Pale pink in color. Rose petal color. The nose is rich and intense and offers a blend of white pear fruit and flowers with subtle citrus notes. The mouth is well-balanced, perfect mix of roundness and freshness with an elegant fruity finish (strawberry, raspberry).

Reg \$11.99 **Sale \$9.99**

Solis Lumen, Rosé, Sud de France

Solis Lumen Rosé is made from a selection of grenaches and cinsaults bought from partners vine growers. Solis Lumen Rosé is a conscientious wine: organic and carbon neutral to preserve our planet. A delicate, juicy and satisfying rosé with notes of fresh apricots, tangerines and warm herbs. It's medium-bodied with a fruity and succulent development. Mellow and comforting finish. JS90 WE90.

Reg \$13.99 **Sale \$11.49**

Maison Leda, La Moulinière Rosé

Bordeaux, France

Grapes are grown at Château Loumalat, located in the northern part of Bordeaux right bank, Cote de Blaye. Bright and slightly pale pink color. La Mouliniere Rosé offers an intense nose of red berries, strawberry and raspberry. Dry, fresh and very fruity on the palate, it is a perfect summer wine. Best served chilled with tapas, grilled fish or Italian antipasti. Reg \$12.99 **Sale \$10.99**

Alain de la Treille, Le Rosé, Vin de France

Highly aromatic and expressive. 40% Gamay, 40% Cabernet Franc, and 20% Pinot Noir. Brilliant salmon-orange color in the glass and offers vibrant, forward aromas of fresh strawberry and watermelon. The palate is soft and elegant yet refreshing, with a bright, light-to-medium-bodied profile that highlights juicy red berry flavors. A small portion of the blend is aged in oak for a few months, which, along with the Cabernet Franc, adds a subtle structure and a touch of complexity to the clean, balanced finish. Reg \$10.99 **Sale \$8.99**

**Les Dauphins Rosé,
Côtes du Rhône Reserve**

Rhône, France

This wine shows a lovely pink color, with delicate aromas of summer fruits. Full flavored and refreshing with a lingering finish. It is delicious as an aperitif. Perfect accompaniment to starters, salads and grilled fish or meats. 80% Grenache, 10% Cinsault & 10% Syrah.

Reg \$12.99 **Sale \$10.49**

Château de Segries, Tavel Rosé

Rhone, France

Segries Tavel Rose is made from 50% Grenache, 30% Cinsault, 15% Clairette, 5% Syrah. The age of the vines is 30+ years. This is large for a Rosé. It is structured and focused, with the color of dark ruby. The nose is loaded up with fresh fruit. Strawberry, blackcurrant, and raspberry beam from the glass. On the palate, the mouth-feel is ripe and succulent. It has strength, but maintains its fresh and crisp expression. The finish is filled with Asian spice and slight hints of smoke. This is a meaty rosé. Just gorgeous!

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

Peyrassol La Croix, Rosé

Mediterranée, France

Beautiful, very pale pink color with soft bluish highlights, instantly signaling a fresh and elegant style. The nose opens with enticing aromas of ripe vineyard peach layered over a fresh bouquet of white flowers. The palate is lively and refreshing featuring bright citrus notes and a mouth-watering texture reminiscent of orange candy or berlingot. It strikes a balance between fruit-forward flavors and delicate mineral notes, finishing with a fine, savory bitterness that adds structural lift. Reg \$23.99 **Sale \$19.99**

Love(R), Rosé, Provence, France

Love(R) Coteaux d'Aix en Provence Rosé is made with 59% Syrah, 35% Grenache and 6% Cinsault. This dry rosé has a beautiful light color. It displays aromas of red fruits with a nice, refreshing and clean finish. There is also a touch of minerality. Reg \$14.99 **Sale \$12.99**

Château de la Clapière, Rosé

Côtes de Provence, France

The only thing more beautiful than this

bottle is the wine inside it! One of 19 Cru Classé Chateaux in Provence, Clapière earns this distinction with hand-harvesting, low yields, and attention to detail. This is a classic Provençal rosé with a nose of dried strawberries and roses, a lovely, long palate of strawberries, raspberries, and cherries, and a bracing acidity that brings everything together. Pair this with a fruit and cheese plate, salmon paté, or enjoy its exquisite qualities on its own. Reg \$24.99 **Sale \$21.99**

Château Montaud, Rosé

Côtes de Provence, France

A classic Cotes de Provence rosé: dry, crisp and refreshing, full of fruit and ideal for anytime. Traditional growing methods are given priority and include ploughing to ventilate the soil and using organic farming rather than chemicals and artificial processes. This pretty Provençal rosé is easily paired with light salads, pastas and rice dishes. It is also especially great with raw or lightly cooked shellfish, grilled fish and goats' cheeses. WE90. Reg \$15.99 **Sale \$12.99**

Chateau Les Valentines, Rosé

Côtes de Provence, La Londe, France

Traditional culture, permanent ploughing, no weeding nor insecticides, organic certified by Ecocert. Fine and delicate, Château Les Valentines Rosé is the emblematic cuvée of the estate. Its complex blend combined with the strength of the terroir gives it balance and character with a sapid mineral touch as well as a frank and smooth length. WE91

Reg \$24.99 **Sale \$21.99**

Ravoire & Fils, Manon Rosé

Côtes de Provence, Provence, France

Ravoire & Fils Manon Côtes de Provence Rosé is a delightful rosé wine that showcases the best of the Provence region in

France. Produced in the renowned Côtes de Provence appellation, this wine is crafted with meticulous care and expertise. This elegant rosé is a brilliant pink color. The nose opens with revealing aromas of white flowers (honeysuckle) and pit fruits (peach). Rich, potent and fresh mouthfeel, offering remarkable flavor persistence. Its silky-smooth structure leads to a pleasant long-lasting finish.

Reg \$17.99 **Sale \$14.99**

Domaines Ott, By Ott Rosé

Côtes de Provence, France

Luminous, pale, and delicate peach-pink hue with subtle rosewood tints. The nose is immediate and expressive, offering a fresh bouquet of ripe white peaches, yellow fruits, red berries, and white flowers, complemented by a subtle, exotic hint of passion fruit. The palate is both luscious and refined, characterized by a smooth, silky mouthfeel that is instantly pleasing. It balances this fruit-forward intensity with delicate mineral notes, creating a crisp and refreshing structure. The wine concludes with a long, vibrant finish.

Reg \$32.99 **Sale \$25.99**

Banfi, Rosa Regale Rosé

Brachetto D'Acqui, Piedmont, Italy

Crafted specifically from the Brachetto grape, it displays a light ruby-red hue with a lively, persistent bubbles. On the nose, this fragrant rosé boasts intense aromas of fresh raspberries, wild strawberries, and a delicate hint of Bulgarian rose petals. The palate is met with a delicate, semi-sweet softness, balanced by refreshing acidity that prevents it from being cloying. The tasting experience culminates in a clean finish that lingers with notes of fresh berries and floral undertones. Reg \$20.99 **Sale \$10.99**

And many more!!





FROM THE SPIRITS DEPARTMENT



WOODFORD RESERVE KENTUCKY DERBY



This year's special release celebrates the 152nd running of the Most Exciting Two Minutes in Sports. This year's bottle features original artwork by Anna Murphy, a Chicago artist known for her signature 'blue and white' porcelain-inspired style.

Her artwork – "Dress to Impress, 152" – is a radiant tribute to Derby fashion, where bold style, timeless tradition, and the spirit of celebration come to life. The artwork also features the Derby's iconic red roses and other symbolic florals, including speedwell, historically gifted for protection during travel.

\$52.99 750ml

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, Old Forester Mint Julep was created, named the Official Drink of the Kentucky Derby. For anyone who likes good whiskey with a twist, this is for you. **\$27.99 750ml**



The Belmont Jewel is the official drink of the final leg of the Triple Crown, The Belmont Stakes. The Belmont Jewel's bright and easy-to-sip flavor profile complements the excitement of the potential crowning of a new Triple Crown champion.

Ingredients

- 1½ oz Fishpaws' Private Barrel Bourbon Whiskey
- 2 oz lemonade
- 1 oz pomegranate juice
- 1 lemon wedge

Combine the ingredients in a cocktail shaker with ice. Shake vigorously. Strain over ice into a double old-fashioned glass. Garnish with a lemon wedge or cherry.



black-eyed susan cocktail

The Black Eyed Susan Cocktail is the official drink of the Preakness and is one of our favorite drinks... even when horse racing isn't going on!

Ingredients

- 1 ½ ounces of Gray Wolf Vodka
- 1 ounce of Fishpaws' Private Barrel Bourbon
- 2 ounces of orange juice
- 2 ounces of sweet and sour mix
- 1 cherry and an orange slice for garnish

Add all ingredients to a tall glass. Fill with ice and stir well. Garnish with a cherry and an orange slice.

Corks for a Cause

Hosted by:



BALTIMORE WASHINGTON
MEDICAL CENTER
FOUNDATION

NEXTGEN

Philanthropy | Impact | Volunteer



WEDNESDAY, JUNE 3, 2026, 6-8PM

HOMESTEAD GARDENS, 522 Ritchie Hwy, Severna Park, MD

**Enjoy Exquisite Wines and Culinary Delights
Silent Auction and Live Music in a Stunning Garden Setting**

Tickets: \$100 per person

Transportation: Uber/Lyft recommended

**Proceeds from tonight will support
BWMC Foundation Next Gen initiatives.**

Cases of your favorite wine will also be available for purchase.

HOSTED BY:



For more information and to purchase tickets:
www.umms.org/bwmc/giving/corksforacause

or scan this code

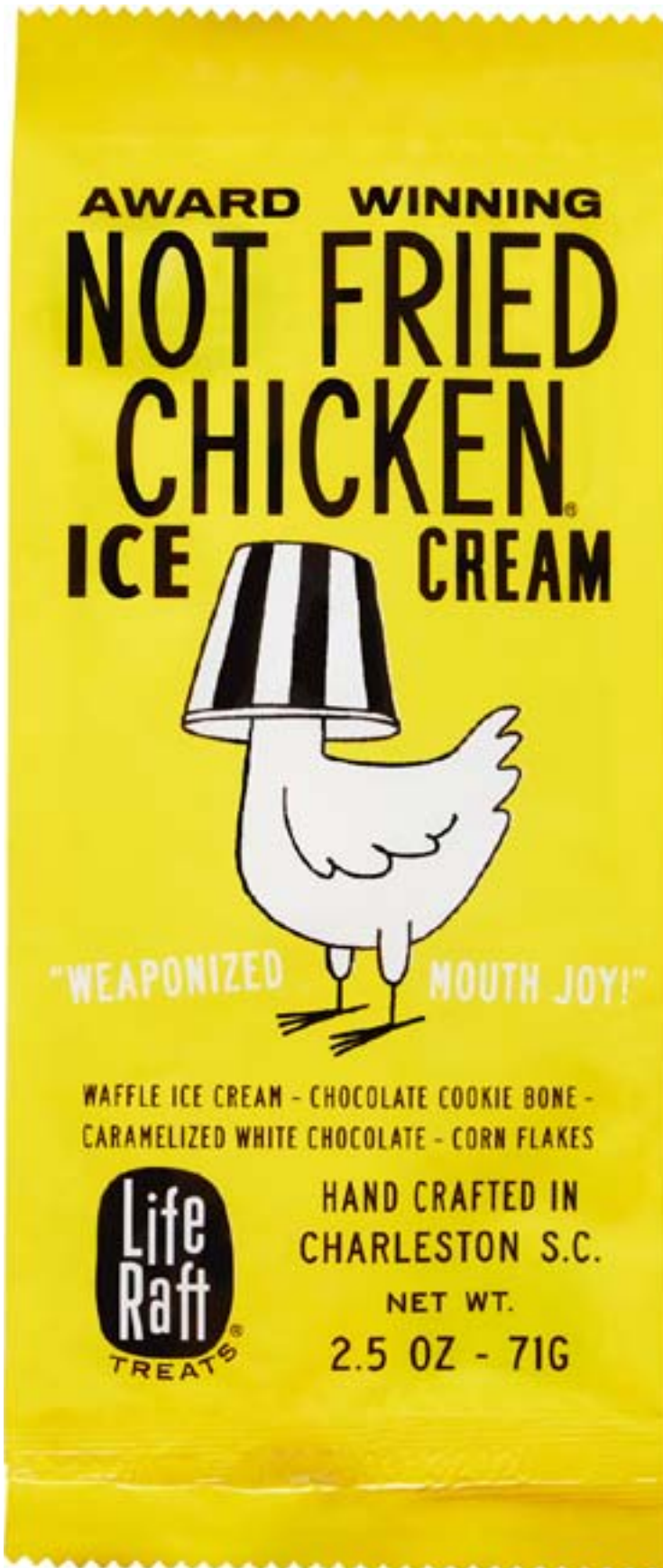


For questions, please contact
The BWMC Foundation
at 410-553-8560

SPECIAL EVENTS

Friday, May 1	3:30 - 6:30pm 4 - 7pm	Wine Tasting & Woodford Double Oak Tasting <i>with John Moore, Whiskey Ambassador</i> Beer Farm
Saturday, May 2	12:30 - 3:30pm	Monocacy & Brewers Alley
Wednesday, May 6	4 - 7pm	Grand Rose Wines – Taste over 20 different wines
Friday, May 8	3:30 - 6:30pm 4-7pm	Wine Tasting & Cantera Negra Tequila Heavy Seas Tap Takeover
Saturday, May 9	1 - 4pm	Mocktails & Saugatuck Brewery & On The Rocks
Wednesday, May 12		Pizza Wine Dinner at Laposta Pizzeria Tickets available fishpawsmarket.com
Thursday, May 13		Argentinian 101 Wine Seminar
Friday, May 15	3:30 - 6:30pm 4 - 7pm	Wine Tasting & Bardstown Bourbon Dewey Beer Tap Takeover
Saturday, May 16	1 - 4pm	Deschutes Beer
Friday, May 22	3:30 - 6:30pm 4 - 7pm	Wine Tasting & Skelling Irish Whiskey Atlas Brewing
Saturday, May 23	1 - 4pm	Ole Tequila Cocktails
Friday, May 29	3:30 - 6:30pm 4 - 7pm	Wine Tasting First State Brewing
Saturday, May 30	1 - 4pm	Bold Rock Ciders

GOURMET FOODS



"Not Fried Chicken" is a viral, hyper-realistic ice cream treat created by South Carolina-based Life Raft Treats. It looks exactly like a fried chicken drumstick but consists of waffle-flavored ice cream, a chocolate-covered cookie "bone," and a coating of white chocolate and crushed cornflakes.

Not Fried Chicken® ice cream bar
Get your joy by the piece! These individually packaged Not Fried Chicken® are the perfect way to treat yourself one leg at a time or order up for a big party!!



BREWSLETTER



MONOPOLIO LAGER CLARA

In 1860, French brewer Juan Fouilloux trained in St. Louis before moving to Mexico. In 1882, he partnered with Jose M. Otahegui in San Luis Potosí to found Cerveceria de San Luis. Today, that heritage lives on through Monopolio, a cerveza crafted to honor their original mix of European skill and Mexican culture. Their hand crafted blond lager originally brewed for the warm desert climate of San Luis. Crisp and refreshing with a bright and tantalizing malt flavor. Aromas of grains, bread, and maize.

\$11.99 6PK CANS - \$40.99 CASE - WHILE SUPPLIES LAST

CROOKED CRAB UNO MAS CERVEZA

Uno Mas is our infinitely sessionable cerveza, brewed with flaked maize, Tahiti lime, and a pinch of the Himalaya's finest pink sea salt. Crafted with a base of soft pilsner and Vienna malts and hopped with lemon-lime forward Cashmere and Motueka for a brew that is perfect for warm weather and celebrating that holiday in early May...

\$12.99 6PK CANS - \$47.99 CASE - WHILE SUPPLIES LAST



FALLING BRANCH BREWERY MORNING CHORES PALOMA GOSE

Bright, zesty, and effortlessly social, this is the ultimate farm-to-glass celebration in a can. Inspired by the vibrant flavors of a classic Paloma cocktail, this 4% ABV fruited sour pours a refreshing peachy-pink hue that sets a festive tone for any gathering.

\$13.99 6PK CANS - \$50.99 CASE - WHILE SUPPLIES LAST

CROWLER STATION

We're proud to feature 12 rotating draft lines showcasing a mix of local favorites and standout brews from beyond. Grab a 32oz crowler to-go (we've got our own!) or bring in your own 64oz growler to fill. Want to sample a few? Try a flight of four beers and enjoy them at our tasting bar. Come on in and discover your next favorite pour!

