



FISHPAWS MARKETPLACE

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June 2026

WINES FOR DADS

Big, bold red wines are the extroverts of the wine world - the ones who walk into a room and immediately announce themselves with a booming "HELLO, I'M HERE AND I BROUGHT TANNINS." These are the wines that don't whisper; they don't hint; they don't gently waft aromas in your general direction. No, big reds stride right up, shake your hand, and leave a firm, Cabernet-shaped impression.

Think of wines like Cabernet Sauvignon, Syrah/Shiraz, Zinfandel, Malbec, and those muscular red blends that sound like they were named by a marketing team that moonlights as a motorcycle gang. These wines are full-bodied, high in tannin, rich in dark fruit, and often aged in enough oak to build a small deck. They taste like blackberries, plums, espresso, cocoa, and occasionally like they've been bench-pressing vanilla beans.

They're confident. They're dramatic. They're the kind of wines that pair beautifully with a steak but would absolutely judge you if you served them with a salad.

Bold reds and barbecue are a match made in smoky, saucy heaven. The char from the grill, the richness of ribs or brisket, the sweet heat of barbecue sauce - these wines love all of it. A big Zinfandel practically high-fives a rack of ribs. A Syrah sees smoked brisket and says, "Finally, someone who understands me." Cabernet Sauvignon with a grilled burger? That's not a pairing; that's a power couple.

The tannins cut through fat like a culinary superhero, the fruit stands up to spice, and the oak cozies right up to anything that's been near a flame. If your grill is smoking, your wine should be too (figuratively, of course - if your wine is literally smoking, something has gone terribly wrong).

And Then There's Father's Day. Father's Day is the unofficial national holiday of grilling, lounging, and pretending the lawn doesn't need mowing. It's the day when dads everywhere stand proudly at their grills, wielding tongs like medieval weaponry, insisting they don't need help while simultaneously asking where the lighter fluid went.

This is where big reds shine. Picture it: Dad flips a steak with the confidence of a man who has watched at least three YouTube videos on the subject. Someone hands him a glass of Cabernet so bold it practically has its own zip code. He takes a sip, nods approvingly, and suddenly he's convinced he could open a

steakhouse. The dog agrees. The family humors him. The wine encourages him.

Bold reds make Father's Day feel celebratory, indulgent, and just a little bit heroic. They're flavorful, fearless, and fantastic with barbecue. They're the perfect companion for charred meats, heartfelt toasts, and the annual ritual of pretending Dad's jokes are new.

Domaine Nudant, Vosne-Romanée, Burgundy, France
Bouquet of wild blackberry, dark cherries, and subtle hints of violet, underpinned by delicate baking spices from the oak. On the palate, it delivers a rich yet elegant expression of Pinot Noir, balancing layers of juicy dark fruit with earthy, savory undertones. It finishes on a lingering, spicy note that showcases both the strength and refined rigor characteristic of Vosne-Romanée. It is accessible now but will reward careful aging over the next decade. **WE91 Reg \$89.99 Sale \$72.99**

Francois Lurton, Domaine de Nizas, Le Clos (Red Blend) Languedoc, France
Soft and sensual on the palate, it reveals intense notes of red fruits. The personality of Syrah, at the crossroads of fruity and spicy, allows it to find its balance between the sweetness of Grenache and the liveliness of Mourvèdre. The result is a deeply Mediterranean wine, generous and precise. **Reg \$16.99 Sale \$13.99**

Domaine du Banneret, Châteauneuf du Pape, Rhône, France
Classic, old school Châteauneuf du Pape dating back to 1405. The wine shows restraint, leaning on its delicate and luxurious fruit, providing nuance and inquisition. Roasted fruits, espresso, strawberries, blackberries and flowers are both soft and imposing while classic garrigue, fine tannins and a lengthy finish are woven together for a memorable experience. **MoW95 Reg \$79.99 Sale \$66.99**

Domaine Johann Michel, Cornas, Rhone, France
The wine is expressive, deep, rich, silky and juicy. Well-structured and round, it displays red fruit, leather, black cherry, liquorice and black berry aromas. **DC96. Reg \$59.99 Sale \$44.99**

Château de Pressar, Saint Emilion, Bordeaux, France
A wine of real charm and seduction. Bright floral and citrus notes drive a core of sweet red cherry fruit. Chalk, mint, white pepper, smoke and dried herbs lend notable aromatic complexity. As always, the blend includes Cabernet Franc plus drops of Malbec

and Carmenere, which lends quite a bit of nuance.

JS94 DC93 VS94 Reg \$64.99 **Sale \$52.99**

Château Saint-Pierre, Pomerol, Bordeaux, France

Expressive on the nose; very aromatic. The palate is delicious - dense and structured, powerful and muscular but so well packaged. Uber glamour here. Real depth of flavor with lingering spice from the liquorice and sweet cedar, some bitter dark chocolate, floral touches and even soft savory truffle aspects too. The texture is chewy with balancing intensity with freshness and such clarity that you know it's been well made. **DC95 JS93**

Reg \$69.99 **Sale \$54.99**

Cantina di Verona, Vallis Dei, Amarone, Valpolicella, Italy

On the nose, you'll find notes of jammy black fruits like blackberry, and prune, dates, charcoal, and graphite. The palate adds even more rich flavors of dark fruit, blackberry compote, dark chocolate, and espresso, with hints of vanilla and spice. The finish is long, with a touch of mint and is velvety. There is plenty of balancing acidity. Reg \$32.99 **Sale \$27.99**

Tenuta di Collosorbo, Brunello di Montalcino, Tuscany, Italy

Obtained from the meticulous selection of Sangiovese grapes from the estate's best vineyards. It is the product of diligent and thorough fieldwork 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**

Corte Pavone, Brunello di Montalcino, Tuscany, Italy

Elegant, structured and composed, deep ruby red with garnet reflections. The nose is concentrated and pure, revealing juicy cherry, delicate floral notes, a touch of cinnamon, mineral nuances and a hint of dried earth. It is very focused and still youthful, yet already shows remarkable depth. On the palate, it is full and dense, clearly structured and precise. The tannins are fine-grained and present, giving the wine backbone without any hardness. Everything is shaped around balance and longevity.

JS97 DC94 WE94 Reg \$115.99 **Sale \$99.99**

Isaac Fernández, Reserva Tempranillo

Ribera del Duero, Spain

Combines power, balance, and elegance with a superior bouquet of plums, red and black cherries, cigar wrapper, notes of lavender, a fine base of soil and lovely spice framing of new oak. On the palate it is pure, ripe, full-bodied and outstanding mid-palate depth, well-integrated tannins, excellent focus and complexity with a very classy finish and a tremendous potential to age in bottle. **VS93 WRO96** Reg \$59.99 **Sale \$48.99**

Holloran Vineyard, Dundee Hills Pinot Noir, Willamette, OR

Beautiful garnet color in the glass. The nose opens with aromas of pure red cherry, bright cranberry and wild strawberries. It is layered with subtle hints of wet forest floor underbrush, and an elegant touch of cinnamon spice. On the palate, this medium-bodied, Old World-style wine displays a vibrant and expansive core of black cherry and savory red fruits, balanced nicely by the signature bright acidity of the Willamette Valley. This lively freshness cuts through the fruit, leading into a long, textural fin-

ish framed by supple, integrated tannins and a lingering touch of earthy minerals. **JS93** Reg \$37.99 **Sale \$31.99**

Argot, Bastard Tongue, Pinot Noir, Sonoma, California

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 \$77.99**

Castoro Cellars, Zinfusion Zinfandel, Paso Robles, CA

Zinfusion has become quite a coveted wine amongst Zin lovers. This wine is dry, yet fruity; great for late afternoon grilling of your favorite red meat or salmon. Reg \$24.99 **Sale \$19.99**

Mauritson, Zinfandel, Rockpile Vineyard, Sonoma, CA

Rockpile Ridge Vineyard Zinfandel exudes rich aromas of warm baked blackberry cobbler, black fig drizzled in balsamic, crushed sassafras and sweet earthen spice with lingering notes of cola berry. The entry is driven by ripe juicy dark fruits, a firm core of mountain tannins and lingering flavors of spice. This Zinfandel will be even more fabulous with 1-2 hours of aeration. **WS94 JD92 WA92** Reg \$56.99 **Sale \$47.99**

Liminal, High Canyon Syrah, Weathereye Vineyard

Red Mountain, Washington

Notably opaque in color, with soaring aromas of blueberry and black raspberry reduction, black currant liqueur, charcoal embers, chocolate Madeleine, violet essence, licorice pastille, wild sage, and Ethiopian coffee. The palate on this wine is not to be missed, supremely dense and concentrated yet still dancing on the palate with flavors of concentrated black fruits, Belgian chocolate powder, anise, and dried herbs. Utterly captivating and always evolving in the glass. **JS94 WE97** Reg \$97.99 **Sale \$81.99**

Brook & Bull, Malbec, Columbia Valley, Washington

This Malbec is a robust, cellar-worthy expression of Washington State terroir. It presents a deeply colored, almost inky appearance in the glass, leading into an complex aroma profile dominated by blackberry, plum, and black currant, layered with savory notes of leather, white pepper, thyme, and a hint of violet. On the palate, this full-bodied wine maintains a bright core of acidity, providing structure and lifting the dark fruit flavors, which are complemented by notes of coco, dark chocolate, and cedar.

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

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. Fresh red cherry and raspberry are prevalent on the palate.

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

T. Berkley Wines, Skypine Cabernet Franc

Alexander Valley, Sonoma, California

Beautiful aromas of tobacco, blackberry and mocha burst from the glass on the nose of this Cabernet Franc. The palate displays rich, gripping tannin and flavors of concentrated cherry, chocolate malt, black licorice and ground espresso. Some patience will be rewarded with this powerfully structured high-altitude wine.

WE95 Reg \$49.99 **Sale \$41.99**

J. Bookwalter, Conflict (Merlot Blend), Columbia, WA

Vibrant ruby color with intense aromatics of dark cherry, dried herbs, cassis, and subtle notes of tobacco, espresso, and cedar. The palate is full-bodied and well-structured. It is a rich, layered experience featuring flavors of roasted plum, blackcurrant, and savory chocolate, balanced by bright, juicy acidity and fine-grained, plush tannins. From the esteemed Conner Lee Vineyard, Conflict showcases a polished yet powerful profile that balances Washington's ripe fruit with refined elegance, leading to a long, persistent, and slightly spicy finish.

WA93 WS93 JS93 Reg \$59.99 **Sale \$49.99**

The Vice, The House Cabernet Sauvignon, Napa, California

Every day at The Vice, we put every effort at crafting the best of Napa Valley wines; and to making them accessible for the everyday occasion. Every month of the year, we release a unique batch of our Napa Valley wines; yet "The House" Cabernet Sauvignon continues to be our most famous batch, that makes every day a very special occasion. **WS91 JS92 DC92** Reg \$33.99 **Sale \$25.99**

Mark Herold, Uproar Cabernet Sauvignon, Napa, California

This wine is a deeply layered aromatic avalanche of brooding,

head-spinning notes of ripe blackberry purée, cranberries, raspberry liqueur, black currants in cream, crushed rock and mocha. Subtler aromas of graphite, suede leather, sage brush, and dried orange peel add yet more dimension and complexity. Uproar is opulent, soft, lush and pure decadence with an extreme sense of power and balance. Mouth-filling savory black and red fruits dominate and further complemented by silky tannins and a satisfyingly lengthy finish. **WS93 VS90** Reg \$59.99 **Sale \$49.99**

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 \$321.99**

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 \$321.99**

All Wines - While Supplies Last

SPECIAL EVENTS

Wednesday, June 3	6:00 8:30pm	Corks for a Cause <i>Hosted by: The Next Generation of UM Baltimore Washington Medical Center (UM BWMC), Fishpaws Marketplace and Homestead Gardens</i> Sample 75 Wines from Around the World. Enjoy gourmet hors d'oeuvres from the area's most popular purveyors, as well as local, artisanal cheese tastings Live Entertainment
Friday, June 5	3:30 - 6:30pm 4 - 7pm	Mark's Pick Wines & Spiked Pop Great Lakes
Saturday, June 6	1 - 4pm	Potter's Ciders and On The Rocks Cocktails in a can
Tuesday, June 9		Hermann J Weimer NY Finger Lakes Wine Dinner at Jack's Fortune Tickets: fishpawsmarket.com/events
Friday, June 12	3:30 - 6:30pm 4 - 7pm	Green River Bourbons and Mark's Pick Wines Nepenthe Tap Takeover
Saturday, June 13	1 - 4pm	Yoju Soju Canned Cocktails and Illegal Mescal
Friday, June 19	3 - 7pm	All Store Bottle Etching with Debra , a calligrapher, engraving any wine or spirit. 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 by stopping in store or calling 410-647-7363
	3:30 - 6:30pm 4 - 7pm	Mark's Pick Wines Beer Farm
Saturday, June 20	1 - 4pm	Ole Tequila Cocktails, Citadelle Gin and Mobtown Brewery
Friday, June 26	3:30 - 6:30pm 4 - 7pm	Mark's Wine Picks & George's Cocktails Down East Ciders
Saturday, June 27	1 - 4pm	Sun Cruiser and Bombay Sapphire Gin

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





Herman J. Wiemer

New York Finger Lakes Dinner

Tuesday, June 9, 2026

Jack's Fortune Restaurant, Annapolis, MD at 6:30pm

With Guest Speaker, Fred Merwarth, winemaker, Hermann J. Wiemer Vineyards

About The Winery

Founded in 1979, Hermann J. Wiemer Vineyard is a pioneer of viticulture and winemaking in the Finger Lakes. The Wiemer estate spans 90-acres of prime vineyard sites on the western slopes of Seneca Lake and the wines are among the most acclaimed in the region. Estate fruit is hand-harvested and hand-sorted, and vineyard qualities are worked in small lots and then blended to create wines of balance and texture. Fermentations rely on indigenous yeasts to ensure each wine embodies the truest expression of site. Their commitment to place draws on the same forward-thinking techniques and respect for the past that has fueled our mission since Hermann's first block of Riesling was planted over forty years ago.

Our namesake & founder, Hermann Wiemer, hails from one of the best Riesling producing areas of the world, Bernkastel, Germany. His mother's family had been making wine in Germany's Mosel Valley for more than 300 years and Hermann spent the summers of his youth learning to graft by hand. His father had been in charge of the Agricultural Experiment Station in Bernkastel and was responsible for restoring vines in the Mosel region after WWII. Hermann discovered that the cool climate and gravelly soils of the Finger Lakes were similar to his family's vineyards in the Mosel Valley. At a time when very few thought it was possible to grow vinifera varieties on Seneca Lake, Hermann believed that the unique soil types and moderating weather effects of the Finger Lakes would make it possible to produce great wines here.

In 2003, Hermann's apprentice Fred Merwarth took charge of winemaking and vineyard management. Fred's talent and ambition brought fresh energy and vision to the winery, placing it on a new trajectory. In 2007, Hermann officially retired, handing over the winery to Fred, who partnered with his university friend, Swedish agronomist Oskar Bynke, to carry on Hermann's legacy. Over the last decade, they have embraced and expanded Hermann's detail-oriented approach to viticulture and winemaking, extensively working on understanding the relationship between the vines and soils of the Finger Lakes.

Menu

**Hermann J. Wiemer, Cuvée Brut Méthode Champenois,
Estate Bottled**

95 Points James Suckling

**Hermann J. Wiemer, Chardonnay
Estate Bottled**

93 Points James Suckling

*Crispy Green Beans, Chinese Chicken Lettuce Wraps,
Salt & Pepper Chicken Wings*

**Hermann J. Wiemer Field Estate Bottled
White Table Wine**

94 Points James Suckling

&

**Hermann J. Wiemer Gewürztraminer
Dry Estate Bottled**

House Special Shrimp Oregano

**Hermann J. Wiemer Field Red
Estate Bottled**

&

**Hermann J. Wiemer Cabernet Franc
Estate Bottled**

92 Points James Suckling

*House Special Lamb Chop
Beef with Spring Onions*

Fortune Cookie & Almond Cookie

Open Seating & Family Style Dining - *no dietary modifications*

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

Event Location: Jack's Fortune
Bay Forest Shopping Center
960 Bay Ridge Rd, Annapolis, MD 21403

\$100/per person Tax & Gratuity/Inclusive
Ticket Sales End Friday, June 5, 2026
72 hours required for cancellations

WHISKEY

RAFFLE

DRAWING 6/30/26



**GET A CHANCE TO WIN
PAPPY VAN WINKLE 12 YR
FOR 1¢**



**BUY
ANY BOTTLE
OF RY3 SINGLE
BARREL OR
RAGGED
BRANCH
CARETAKER
SINGLE BARREL,
ELIJAH CRAIG 9
YR SINGLE
BARREL
GET DOUBLE
ENTRY**

**ONE ENTRY FOR
ANY OTHER
BARREL PICK
PURCHASE**

SPIRITS DEPARTMENT

GET TO KNOW SOME OF FISHPAWS' PRIVATE BARREL PICKS...

WHOLE HOGSWORTH "BARREL #3"

A blend of Select Bourbon and Armagnac, bottle at a 115.6 proof, you are greeted with a nose maple granola and honeycomb cereal. The palate shows flan, burnt sugar, orange zest and chocolate. The finish is sweet and lingering and very smooth. **\$69.99 750ml**

BARDSTOWN SINGLE BARREL "CHESAPEAKE HUG"

This 6 and a half year old Bourbon, 60% corn, 36% Rye, 4% malted barley, is bottled at 109.8 proof. The nose is aromatic, toasty with sweet oak, with hints of brown sugar and vanilla. On the palate, you pick up maple sugar and more oak. The finish is smooth, light, toasted oak and lingers with a candied finish. **\$79.99 750ml**

RUSSELL'S RESERVE SINGLE BARREL "THE WILD PAW"

This 8 year old Bourbon is bottled at 110 proof and has a nose caramel and crème brulee. On the palate you pick up spice, barrel char, allspice and other herbal notes. The finish is long with a sweet, smoky barrel char. **\$79.99 750ml**

WHISTLEPIG 10-YEAR OLD RYE WHISKEY "THE LOST PIG OF CHRISTMAS PAST"

This 10 year old Rye is bottled at 118.7 proof has a nose of sweet caramel and vanilla. On the palate you pick notes of spearmint, maple, oak and warm spices. The finish is warm, lingering with toasty oak. **\$99.99 750ml**

THIS JUST A FEW OF BARRELS, COME INTO STORE TO SEE THE REST... HOW MANY WILL YOU TRY?

GOURMET FOODS DEPARTMENT



BLAKESVILLE CREAMERY SHABBY SHOE

Despite the grungy name, this cheese is pristine! An homage to the French Chabichou (pronounced, you guessed it, 'shabby shoe'), wheels of this goat's milk cheese sport a delicate *Geotrichum candidum* rind, which gently encases the velvety paste inside. The taste is bright, featuring notes of citrus, sweet cream, and grass, with a short, clean finish—reminiscent of fleeting clouds on a summer day.

Recent Awards: ACS 2025 2nd Place, ACS 2024 2nd Place, ACS 2023 1st Place Goat's milk cheese aged 31 to 60 days



BLAKESVILLE CREAMERY PECURI IN I VIGNE

Pecuri in i Vigne is a fresh, unripened sheep's milk cheese wrapped in Corsican Muscat-soaked grape leaves. Delicate, floral flavors perfect for a warm afternoon. With limited availability, get it while you can!"

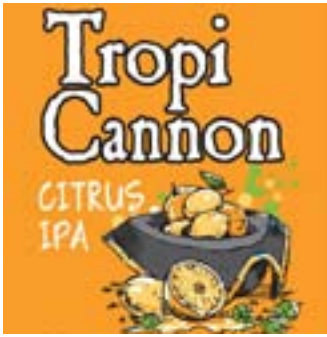


BLAKESVILLE CREAMERY TRUFFLE SHUFFLE

Soft-ripened large format goat cheese with Regalis truffle salt & paste. A marvelous marriage of bright, lactic goat cheese and full-bodied truffles awaits. These dense, soft-ripened cakes house a centerline of opulent Abruzzese truffle tapenade. Savor each bite of this banquet: the buttery creamline, the salty citrus of the fluffy paste, and the umami of the tapenade. Indulge with gusto!

Awards: American Cheese Society 2025 Bronze

BREWSLETTER



HEAVY SEAS TROPICANNON CITRUS IPA

TropiCannon, the unbound wanderer with a sense of adventure. A refreshingly fruity, citrusy twist on an American IPA. Its bold citrus flavor will set you adrift in a tropical paradise. The perfect beer to for sunny weekends ahead.

6PK BOTTLES \$12.99 – 12PK CANS \$22.99



FLYING FISH SALT & SEA SESSION SOUR ALE

This brew hits you right away with the sweet, tangy smell of fresh strawberries and lime, giving off serious boardwalk saltwater taffy vibes. When you take a sip, that initial burst of sweetness quickly turns into a refreshing, puckery tartness where the juicy berry and crisp citrus balance out perfectly. It wraps up with just a hint of refreshing saltiness to anchor the fruit, backed by a clean, light wheat body that keeps the whole sour vibe incredibly easy to drink.

6PK CANS \$12.99 – CASE \$43.99



BEER FARM BAY LIGHT LAGER

Beer Farm Bay Light is a crisp and clean American light lager brewed by Brookeville Beer Farm in Maryland. Sitting at an easy-drinking 4% ABV and 110 calories, it features a touch of florals, light bready malt accents, and a hint of grain sweetness that leads to a dry, crushable finish. This Fishpaw's favorite is specifically crafted for hot summer afternoons. It serves as a tribute to the Chesapeake Bay lifestyle, making it the perfect beverage to pack in coolers for long weekend trips out on boats.

12pk Cans \$13.99 – Cases \$26.99