



FISHPAWS MARKETPLACE

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AMERICAN WINES

As summer settles in and the long days stretch lazily toward evening, the Fourth of July begins to take shape in our imaginations: the smell of charcoal drifting across backyards, the crackle of sparklers in children's hands, the hum of conversation as friends gather around picnic tables, and the anticipation of fireworks waiting to bloom across the night sky. It's a holiday built on community and celebration; a moment when the country pauses to enjoy the simple pleasures of sunshine, good food, and the company of people we care about.

And woven into all of that is the perfect companion for the day: wine - especially American wine. While beer often gets the spotlight at summer cookouts, wine is the quiet overachiever of the holiday. It's versatile, refreshing, and endlessly food-friendly. More importantly, choosing American wine on the Fourth of July feels like a natural extension of the holiday itself. Wine is agriculture, craftsmanship, and regional pride bottled up. It's a product of the land, shaped by the hands of growers and winemakers who pour their passion into every vintage. What better way to toast Independence Day than with something grown and made right here at home?

The story of American wine is as diverse as the country it represents. From the fog-cooled valleys of California to the volcanic slopes of Oregon, the rolling hills of Virginia, the crisp lake-influenced vineyards of New York, and the bold, structured reds of Washington State, American wine reflects the landscapes and personalities of the regions that produce it. The Fourth of July, with its celebration of national identity and regional traditions, is the perfect moment to showcase that diversity at the table.

For those firing up the grill, American red wines shine with smoky, flame-kissed foods. California Zinfandel brings juicy berry fruit and a peppery kick that loves ribs and burgers. Washington Cabernet Sauvignon stands tall beside steak and brisket, offering structure and depth. Oregon Pinot Noir, elegant yet sturdy, bridges the gap between lighter fare like salmon and heartier barbecue chicken. These wines don't just keep up with grilled food—they elevate it, adding layers of flavor that make every bite more satisfying.

When the sun is high and the heat settles in, crisp American



whites become the heroes of the afternoon. California Sauvignon Blanc offers zesty citrus and refreshing acidity that cuts through rich dishes and cools the palate. Finger Lakes Riesling brings bright aromatics and a touch of sweetness that pairs beautifully with spicy foods and picnic classics. Oregon Pinot Gris, with its clean, summery profile, feels like a chilled breeze in a glass. These wines keep the celebration lively, refreshing, and delicious.

And then there is rosé - the unofficial uniform of July. American rosé has become a summer essential, dry and fruity and endlessly drinkable. It pairs with everything from watermelon salads to grilled shrimp to the simple pleasure of sitting outside as the sky turns pink. Rosé doesn't demand attention; it simply makes everything around it better.

At its heart, the Fourth of July is about gratitude, connection, and the joy of gathering. When you pour a glass of American wine, you're supporting local growers, family-run wineries, and the agricultural heritage that makes this country special. You're raising a glass to the landscapes that shape our wines and the people who bring them to life.

So, as the fireworks begin their annual dance across the sky, lift your glass - red, white, or rosé - and toast to freedom, to community, and to the flavors that make America worth celebrating. Cheers to a beautiful holiday, Mark, and to the wines that make it even brighter.

VIRGINIA

Southwest Mountains Vineyard, Viognier, Monticello, Virginia
Bright, refreshing expression of Monticello Viognier, leaning

into a crisp style. In the glass, it presents a pale straw hue, giving way to an aromatic nose layered with classic notes of white peach, honeysuckle, and a touch of tropical pineapple. On the palate, it stands out for its light-bodied and vibrant structure, a result of being aged entirely in stainless steel. It maintains a zesty freshness with clean flavors of apricot and lemongrass. The finish is soft yet remarkably crisp, making it an incredibly approachable “ready to drink” white. Reg \$19.99 **Sale \$16.99**

Michael Shaps, Petit Manseng, Monticello, Virginia

The grape is up-and-coming in Charlottesville and more wineries are creating a dry Petit Manseng as it ripens here with less acidity. This wine is their heaviest white and is structured like a Chardonnay. It transmits a grilled flavor, hinting of grilled pineapple and mango. It is very aromatic, with a bright, tropical and pleasant acid on the finish that balances out the up-front weight. JS92. Reg \$32.99 **Sale \$27.99**

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**

NEW YORK

Hermann J. Wiemer, Flower Day Riesling, Seneca Lake, NY

Fresh and exuberant in nature and is dry. This wine highlights a commitment to ecosystem health and comprehensive viticulture practices. They adhere to unique farming methods that focus not solely on their vineyards but promoting biodiversity in adjacent fields, forests, and meadows while utilizing cover crops, beneficials, and homeopathic teas and preparations. Tropical and lightly tingling with texture, Flower Day is a great aperitif, well suited for the likes of a Kale, Caesar Salad, or Grilled Fiddlehead Ferns with Feta, or even a Strawberry Galette. JS94. Reg \$27.99 **Sale \$22.99**

Hermann J. Wiemer, Dry Rosè, Seneca, Finger Lakes, NY

This is an awesome blend of 90% Pinot Noir along with 10% Blaufrankisch. The nose is highly aromatic, offering a fragrant medley of fresh wild strawberries, tart red raspberries, and white raspberry. Subtle floral nuances and a gentle lift of citrus elevate the bouquet. The palate delivers a vibrant and energetic rush of fruit, layered with crisp watermelon rind and faint savory, herbal undertones. Fermented naturally with indigenous yeasts, the wine features an elegant texture and a beautiful, crystalline clarity. Bone-dry and refreshing, it concludes with a clean, lip-smacking finish that begs for another sip. Reg \$22.99 **Sale \$18.99**

Hermann J. Wiemer, Cabernet Franc, Seneca Lake, NY

Extended hang time in their riper sites builds structure and flavor complexity, evidenced by the generous raspberry and plum aroma on this medium-bodied Cabernet Franc. On the palate,

it combines bramble fruit, soft tannins, and a black pepper finish. Just like Riesling runs the full spectrum of dry to sweet, Cabernet Franc’s body ranges from light-medium to plush and robust. VS92. Reg \$29.99 **Sale \$24.99**

OREGON

Archery Summit, Vireton Pinot Gris, Willamette, Oregon

Beautifully expressive and vibrant wine. It opens with intense aromatics of lychee, dried stone fruits, and a delicate hint of cardamom. On the palate, juicy acidity takes center stage, seamlessly balanced by subtle pear skin phenolics, adding depth and texture. This layered profile makes it a versatile choice – perfect as a refreshing aperitif or paired with a variety of dishes, from fish tacos to pork schnitzel to a classic hummus plate. Reg \$21.99 **Sale \$17.99**

Scenic Valley Farms, Ramato Pinot Gris, Willamette Valley, OR

Striking clear, copper-salmon hue. The aromatic profile is highly expressive, greeting the nose with a complex bouquet of fresh basil, crushed brick dust, and ripe pear tomatoes, alongside undertones of honeysuckle, peach, and smoked cherries. On the medium-bodied palate, an initial burst of vibrant acidity brings forward juicy flavors of orange slice, nectarines, and a trace of date. This fruit intensity is seamlessly supported by light, fine-grained tannins inherited from its extended skin-contact fermentation. The finish is remarkably complex.

Reg \$29.99 **Sale \$24.99**

Evesham Wood, Pinot Noir, Willamette, Oregon

This wine is an assemblage from the top sites used in the Evesham Wood and Haden Fig single-vineyard bottlings, blended to give a picture of a year in the valley. This wine punches far above its weight class, with savory herbs and soaring florals on the nose, complemented by mint, thyme, and white pepper. The palate is filled with electric red fruits, tart cranberries, blood orange, and a tremendous salty minerality that cuts through the fruit brilliantly. DC93. Reg \$26.99 **Sale \$22.99**

WASHINGTON

Caliche Estate, Albariño, Ancient Lakes, Washington

Vibrant, highly aromatic notes of fresh citrus zest, moist orange cake, sweet orange blossom, and ripe white peach, alongside a faint exotic undertone of guava. The palate delivers a precision-driven profile defined by a piercing, bold acidity that perfectly balances its core of crunchy Granny Smith apples, tangerine, and tropical melon. There is a tactile streak of flinty minerality and a mouthwatering, saline finish reminiscent of a fresh sea spray. Fermented entirely in stainless steel with no added sugars, its finish remains ultra-clean, dry, and incredibly refreshing. IWC93. Reg \$19.99 **Sale \$16.99**

Double Canyon, Cabernet Sauvignon, Columbia, Washington

Beautifully expressive, deep garnet red offering inviting aromas of dark cherry, ripe blackberries, cocoa, and subtle baking spice. On the palate, this Columbia Valley expression delivers rich flavors of black raspberry, cassis, and vanilla, expertly

structured by a blend of 92% Cabernet Sauvignon, 5% Malbec, and 3% Carménère. It shows excellent depth balanced by a bright acidity and firm yet elegant tannins, ultimately leading to a long, polished finish layered with subtle notes of toasted oak and dark chocolate. Reg \$17.99 **Sale \$14.99**

Brook & Bull, Cabernet Franc, Columbia Valley, Washington
This wine offers an aromatic profile of lavender, purple plum, and rose petals, immediately revealing its fragrant, high-toned character. The palate is focused on vibrant red fruits like cranberry and raspberry, layered with savory nuances of Tellicherry pepper, graphite, and fresh green herbs, complemented by a smoky, tobacco-laced, and cedar finish. With 14.2% alcohol, it maintains a balanced, medium-bodied structure that is both sophisticated and approachable. Reg \$31.99 **Sale \$26.99**

CALIFORNIA

Ancient Peaks, Sauvignon Blanc, Paso Robles, California
Fresh aromas of grapefruit, peach skin, and tropical papaya. The mouthfeel is beautifully textured with flavors of citrus, green apple, and pineapple wrapped around a varietal core of minerality and grassiness. Quenching acidity persists along a bright, tangy finish. “This impressive version offers fresh lemon-lime flavors that are bright and juicy, with a touch of crunchy sea salt. Notes of Honeycrisp apple show aromatic highlights of lemon verbena, lemongrass and fresh ginger on the finish.” WS90. Reg \$17.99 **Sale \$14.99**

Pine Ridge, Sauvignon Blanc, North Coast, California
This Sauvignon Blanc greets the senses with delicate layers of mandarin orange peel, dried mango, and a burst of lemon-lime juice unfold into soft notes of white blossom and crystalline sweetness. The palate opens with a rush of tangerine juice, bright and mouthwatering, followed by an unexpected softness in the form of pillowy vanilla cream and the richness of lemon meringue pie. The wine offers a soft, layered texture,

with vibrant acidity that keeps it lifted, sailing toward a long, refreshing finish. JS90 SJ92. Reg \$24.99 **Sale \$20.99**

T. Berkley Wines, Cabernet Franc Rosé North Coast, CA
A vibrant and exciting expression of Cabernet Franc Rosé sourced from vineyards across Northern California. This rosé is always an amalgam of different rosé 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**

Tablas Creek, Patelin de Tablas Rouge, Paso Robles, California
Aromatic bouquet of ripe dark cherries, wild blackberries, and fresh red currants, layered with complex undertones of black pepper, garrigue, and a hint of smoky minerals. On the palate, the wine is medium-bodied and beautifully balanced, offering a juicy core of red and black fruit flavors that seamlessly mingle with savory spices and a touch of earthiness. The youthful, fine-grained tannins provide an elegant structure, while a refreshing streak of acidity keeps the palate lively and bright. This Rhone-style blend finishes clean and long, leaving a lingering impression. WE93 JS93 DC93 VS92. Reg \$28.99 **Sale \$24.99**

Mark Herold, Uproar Cabernet Sauvignon, Napa, California
Uproar is 100% Cabernet Sauvignon from multiple pedigree Vineyards. 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**

SPECIAL EVENTS

Thursday, July 2	3-6pm	Toppling Goliath Brewing
Friday, July 3	4-7pm	Falling Branch & -196 Cocktails
Friday, July 10,	4-7pm 3:30-6:30pm	New Trail Tap Takeover Mark’s Pick Wines
Saturday, July 11	4-7pm	Sinless Cocktails
Friday, July 17	4-7pm 3:30-6:30	Common Wealth Tap Takeover Mark’s Pick Wines & Planteray Rums
Saturday, July 18	4-7pm	Mully’s Brewing
Friday, July 24	3:30 – 6:30pm	Other Half Tap Takeover
Saturday, July 25	1-4pm	Bold Rock Cider
Friday, July 30	4-7pm	Right Proper

SPIRITS DEPARTMENT



SUNTORY -196

Buy any Suntory -196 4-pack or 8-pack and receive a rebate via Venmo! 4-packs available in grapefruit, lemon, peach and strawberry. Receipt must be uploaded by 7/23/26.

1 per customer. Max rebate of \$8.03/4-pack or \$17.03/8-pack. QR code for rebate available in store.



MAKER'S MARK 250TH ANNIVERSARY RED WHITE & BLUE

Maker's Mark 250th Anniversary Red White & Blue label back in stock! Knob Creek Independence Edition label in stock.



KNOB CREEK INDEPENDENCE EDITION



FOURTH OF JULY COCKTAIL

Fill a highball glass with ice.

Add Dekuyper blue curacao, Dekuyper peach schnapps, and your favorite white rum; we like Planteray.

Top with club soda and gently stir.

Garnish with a cherry and serve.



FOURTH OF JULY MOCKTAIL

Fill your glass one-third of the way with ice cubes.

Pour the cranberry juice into the bottom of the glass to fill the first third.

Fill the glass another third of the way by slowly pouring the lemon-lime soda over the back of a spoon onto the ice. This keeps it from mixing into the heavier red cranberry layer.

Top off the glass by very slowly pouring your blue sports drink over the back of a spoon to create the final blue layer. Thread your fresh blueberries and raspberries onto a cocktail skewer or pick and lay it across the rim of the glass.

Add Insigny Madagascar vanilla whipped cream and sprinkles.

GOURMET FOODS DEPARTMENT



**THE
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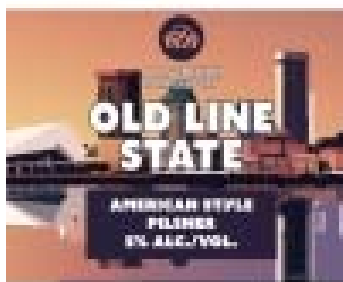
BREWSLETTER



RIGHT PROPER SENATE LAGER

The Chr. Heurich Brewing Co. Senate Beer—a classic corn lager—brand was popularized in the 1890's, survived Prohibition, and was produced until 1956. Right Proper's Senate Beer revival was developed by analyzing a 20-page laboratory report on Senate Beer from 1948 to recreate the historic DC hometown favorite. Have a beer that was inspired by America's brewing history.

6PK CANS \$13.99 – CASES \$47.99



FALLING BRANCH BREWING OLD LINE STATE PILSNER

Old Line State American Pilsner from Falling Branch Brewery is a 5% ABV, highly refreshing lager crafted as a tribute to local agriculture. This limited-release beer is brewed using 100% Maryland-grown ingredients, creating a true taste of the state's terroir. It features an exceptionally crisp and clean profile, built on a sweet, earthy foundation because it is made entirely with Maryland malts, specifically featuring pilsner malt from Bear Branch Malt in Westminster alongside malted corn from Chesapeake Malting Company. America in miniature in a can!

6PK CANS \$11.99 – CASES \$43.99



BIG OYSTER BEACH TRAFFIC LIGHT LAGER

What's the lightest thing ya got? Beach Traffic is an American Light Lager that features smooth bitterness with crisp, clean, refreshing finish, and notes of light floral, lemon citrus, herbal with very subtle pine. All things said the taste and crushability will make you want to drink this beer forever and will sooth the road rage inside of you. *Gluten Reduced*

6PK CANS \$10.99 – CASES \$38.99



UNION BREWING GREETINGS FROM UNION SMALL BEER

Greetings From UNION is a bright and punchy Small Beer IPA loaded with ruby red grapefruit, mandarin orange, green tea, and a crisp bitter finish.

Pale gold with a soft haze, light in body but creamy in texture, this easy-drinking 3.3% IPA was built for beach chairs, backyard hangs, and celebrating fourteen years of UNION

6PKS CANS \$12.99 – CASES \$43.99