



FISHPAWS MARKETPLACE

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August 2026

BEAT THE AUGUST HEAT: YOUR GUIDE TO REFRESHING SUMMER WINES

August is officially here, and the thermometer is laughing at us. But don't sweat it! We are breaking down the ultimate line-up of crisp whites, zippy Sauvignon Blancs, and chillable reds to keep your cooler stocked all month long.

Welcome back to the coolest newsletter of the season! If your current summer survival strategy involves sitting directly in front of the AC unit while angrily fanning yourself, we have a much better idea. It is time to upgrade your glass because August calls for wines that are bright, refreshing, and chilled to absolute perfection. Whether you are hosting a crowded backyard cookout or hiding from the afternoon sun, this is your definitive August 2026 wine hit list.

We start our summer journey in Europe with some incredibly crisp Mediterranean whites that feel like a vacation in a bottle. Italy offers zesty Pinot Grigio and coastal, saline Vermentino, which bring enough bright citrus to make you feel like you are on the Amalfi Coast even if you are just lounging in your backyard. Moving over to Spain, the star of the season is Albariño, a breezy coastal favorite loaded with peach, citrus, and a hint of sea spray that pairs beautifully with fresh seafood. Not to be outdone, Portugal brings Vinho Verde to the table, which is naturally low in alcohol and features a slight, tingly fizz that makes it the ultimate poolside chugger for sweltering afternoons.

If you want a wine that is guaranteed to wake up your palate, Sauvignon Blanc is the undisputed heavyweight champion of summer. The best part is that you can source it from absolutely everywhere to find your perfect flavor profile. You can grab an electric, passionfruit-heavy bottle from Marlborough, New Zealand, a crisp, stony, and elegant Sancerre from France's Loire Valley, or a vibrant, grassy California expression. They all offer that signature searing acidity that cuts straight through the heavy August humidity and makes grilled chicken or goat cheese salads taste like a dream.

For the Chardonnay lovers who cannot bear the thought of drinking warm, heavy, oaky liquid velvet in the dead of August, unoaked Chardonnays are your savior. By fermenting the grapes in stainless steel tanks rather than oak barrels, wine-makers strip away the heavy vanilla and butter notes. What you get instead is pure, naked Chardonnay packed with crisp green apple, pear, and clean citrus flavors. It is the exact same

grape you love, but completely stripped down and re-dressed for a sunny beach day.

If you want to try something adventurous, orange wines are the ultimate wild card for summer sipping. These are actually white wines made like reds, meaning the grape juice spends time fermenting with the skins to create a beautiful amber color and a unique texture. Far from being heavy, a chilled orange wine brings the vibrant acidity of a white wine combined with the complex, dried-fruit and tea-like notes of a red. They offer a fantastic, savory freshness that stands up perfectly to charred summer barbecue, making them a phenomenal conversation starter for your next patio hangout.

Red wine drinkers do not need to feel left out in the heat either because chillable reds are the best-kept secret of the season. Whoever decided red wine must always be served at room temperature clearly never survived a humid mid-August afternoon. If you take a light-bodied, low-tannin red like a French Beaujolais, an Italian Frappato, or a bright carbonic macerated Cabernet Franc and toss it in the fridge for twenty minutes, magic happens. The chill tightens the structure, coaxes out crunchy berry flavors, and transforms the wine into a refreshing masterpiece that pair beautifully with burgers.

Finally, we must talk about bubbles because you should never save sparkling wine just for New Year's Eve. Summer is prime time for sparkling wine from everywhere, and keeping a few bottles on ice is the ultimate way to beat the summer slump. You can keep things casual with a fruit-forward Italian Prosecco, get amazing value with a crisp and traditional Spanish Cava, or surprise your guests with a chilled, fizzy red Lambrusco. Served ice-cold, the bubbles will immediately refresh your palate and make even a casual Tuesday feel like a massive summer celebration.

Cantina Tramin Kellerei, Pinot Grigio, Alto Adige, Italy

Cantina Tramin is a union of 160 families working together to introduce you to the wonderful fragrances of the region with every sip of their wines. Driven by great passion, they have created a delicate symphony of scents and aromas, evoking emotions your senses will never forget. Pale yellow in color. This Pinot Grigio shows expressive nose of flowers and fruit of pear and peach. Its flavor is delicate, full, rich in extract and fresh.

Hence, this wine pairs well with dishes based on mushrooms, fish and seafood; recommended as an aperitif. JS91 WE91.

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

Rocca Di Frassinello, Vermentino, Maremma, Tuscany, Italy

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 \$19.99 **Sale \$16.99**

Tenute Dettori, Renosu Bianco, Sardegna, Italy

95% Vermentino, 5% Moscato di Sennori. Organic & Biodynamic. Biodynamic Farmers of the World. To make natural wine is not a trend for Alessandro Dettori, but rather the soul of his family's work since 1860. Alessandro was just a boy of 12 when he began to work with his grandfather. 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**

Bodegas de Fefinanes, Albariño, Rias Baixas, Spain

Crystalline straw-yellow with subtle greenish glints. The nose opens with an expressive aromatic profile of crisp green apple and white pear, intertwined with sharp citrus zest, ripe nectarine, and a faint tropical whisper of mango, wild chamomile, and crushed wet rock. The palate is bone-dry and medium-bodied, immediately asserting its signature "Atlantic nerve" through a racy, taut acidity. It balances concentrated citrus and underripe stone fruit flavors with a deeply savory, saline minerality. The finish is remarkably long, clean, and refreshing, leaving a persistent lip-smacking saltiness. WA97 VS92.

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

Quinta de Santiago Assinatura de Família Vinho Verde Portugal

Far more complex than standard, simple Vinho Verde styles, this organic blend of 40% Arinto, 30% Trajadura, and 30% Loureiro opens with an aromatic, high-energy bouquet of frosted lemon, lime zest, and crisp green apple. Nuances of white jasmine blossoms, fuzzy nectarine, and a defining streak of saline minerality emerge as it sits in the glass. On the palate, it delivers a racy, dancing effervescence paired with a lean, refreshing mouthfeel. The finish is long, driven by a stony granite backbone and a bright, lip-smacking acidity. WE91 JS91 WA90.

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

The Loop, Sauvignon Blanc, Marlborough, New Zealand

Wow! Simply Wow! The intensity here is incredible and it starts with wet stone minerality and a rich smokiness. It is delicate and complex, with citrus blossom, elderflower, gooseberry and nettle. So many layers. There is the usual light, creamy funky

character that we've come to expect now. The palate lives up to this nose. The front end of this wine is wonderfully balanced with a juicy, briny, mouthwatering texture and the fruit character being delicate citrus and citrus blossom. The mid-palate is full of complexity helped by adding layers of flintlock and wet stone. And the finish is more of the same – complex, layered, bright and extraordinarily long. Reg \$14.99 **Sale \$11.99**

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 WW9.

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

Michel Thomas et Fils, Sancerre, Loire, France

The nose shows an exotic and highly aromatic bouquet, featuring initial notes of passion fruit, fresh pineapple, and citrus zest, underpinned by more delicate layers of white flowers, smoke, and a hint of licorice. The palate is focused and full-bodied, showing great density balanced by a refreshing, "citrus-charged" acidity. Dominated by flavors of peach and watermelon, it integrates a distinct flinty minerality and chalky notes derived from the estate's diverse soil types—caillottes, grosses terres, and silex. This wine is aged on its fine lees for several months concluding with a long, clean finish.

Reg \$33.99 **Sale \$27.99**

De Wetshof Estate, Limestone Hill Chardonnay, Robertson, South Africa

Lifted aromas of crisp green apple, pear, and zesty pink grapefruit. Because it never sees oak, the wine focuses entirely on pure, fruit-forward expression balanced by an elegant, chalky minerality derived from the estate's unique clay and limestone-rich soils. On the palate, it is medium-bodied and bright, featuring a lovely, creamy texture from lees contact that rounds out the mouthfeel without adding heavy, buttery notes. The wine finishes with impressive length, highlighted by a characteristic nuttiness and an unwavering citrus freshness. WA91 JS90.

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

Limited Addition, Orange Crush, Willamette, Oregon

Vibrant, organic co-ferment of Pinot Gris, Muscat, and Riesling. Pouring a lively, hazy orange, the wine opens with an incredibly aromatic nose full of tangerine zest, jasmine blossom, and pineapple. On the palate, this vintage presents a fleshy core of baked apple and deeply rooted pear, layered with complex notes of dried apricot, chamomile, and a hint of warm earth spices. The texture is grounded by mild, pleasant skin-contact tannins that provide a savory grip. A bright backbone of Riesling cuts through the richness, leaving a clean, crisp, and energetic finish that begs for another sip. Reg \$24.99 **Sale \$20.99**

**Château de Caraguilhes, Seres Orange Grenache Blanc
Vin de France**

60% Grenache, 39% Roussanne, 1% Vermentino. Striking amber, infused-tea color with warm golden reflections. The nose is highly expressive with aromas of floral jasmine, herbal green tea, and bitter almond against a dominant backdrop of grapefruit rind and yellow peach. The palate is medium-bodied, remarkably smooth, and structured by fine, gentle tannins derived from a month of skin contact. Flavors of dried apricot and savory garrigue herbs develop across a texture that mimics a light red wine while preserving the lively, crisp acidity of a classic southern white. It finishes clean and exceptionally long with an elegant, lingering touch of mineral earthiness and salty citrus. Reg \$29.99 **Sale \$24.99**

COS, Ramí, Sicily, Italy

Layered nose of dusty florals, candied orange peel, and apricot that slowly gives way to subtle hints of ginger, herbal thyme, and chalky minerality. On the palate, this medium-bodied orange wine is soft and supple, featuring rich fruit flavors like baked peach and citrus. This is perfectly offset by a zesty, lively acidity and a touch of saline grip on the finish. It is celebrated by reviewers for its viscous texture, delicate tannins, and a dry, lingering finish marked by notes of wild yeast and salted almond. Reg \$32.99 **Sale \$27.99**

COS, Frappato, Sicily, Italy

Highly expressive aromas of wild strawberry, crushed black cherries, dried rose petals, and a touch of aged leather, all accented by a lively crack of white pepper and hints of Mediterranean herbs. Fermented natively in concrete tanks, it shows an incredibly pure, translucent ruby color in the glass. The palate is weightless with silky energy, driving flavors of sour cherry, fresh pomegranate, and juicy figs alongside a distinct streak of chalky, volcanic soil minerality. The tannins are fine and airy, offering just enough gentle grip to support the vibrant, crunchy acidity before dissolving into a refreshing finish. WA91. Reg \$35.99 **Sale \$29.99**

**Southwest Mountains Vineyard, Cabernet Franc
Monticello, Virginia**

On the nose, it leads with bright, “crunchy” red fruit—think snappy red plum and wild strawberry—intermingled with the subtle floral lift of violets. The palate is decidedly fruit-forward and dry, trading heavy tannins for a crisp, energetic acidity that makes it incredibly approachable. While it maintains the variety’s signature hint of white pepper and a touch of the winery’s characteristic cedarwood on the finish, the overall profile is lean and clean. Designed for immediate enjoyment, this vintage is best served with a slight chill to accentuate its fresh, snappy character and elegant mountain-foothill terroir. Excellent as is or with a bit of a chill. Reg \$19.99 **Sale \$16.99**

Field Recordings, Freddo, Chillable Red Sangiovese, Paso Robles, California

Vivid, translucent ruby color, it opens with highly expressive aromas of wild strawberries, red cherry, and tangerine shavings. Because it undergoes partial carbonic maceration in sealed stainless-steel tanks, the palate pops with juicy, extroverted flavors of fresh cranberry, sour Montmorency cherries, and a fun hint of strawberry Jello shooters. The bright fruit profile is balanced by zesty, high acidity, a light-to-medium grip, and a subtle touch of rustic Italian funk. It finishes clean, pert, and wickedly fresh, leaving behind notes of tart raspberry and lavender pastille that practically demand another sip.

WE91 JS91 VS90. Reg \$22.99 **Sale \$19.99**

**A Championship Bottle, Lusty Little Crushes
Willamette, Oregon**

Bright, translucent ruby-pink hue with a slight haze from being bottled unfiltered and unfiltered. The nose opens with an incredibly expressive burst of fresh wild strawberries, tart red cherries, and blood orange zest, undercut by a distinct mineral snap and a faint white pepper spice. On the palate, it is lightning-fast and refreshingly crisp, driven by a racing acidity that amplifies its crunchiness. The Pinot Gris introduces a subtle, textured mouthfeel and citrusy lift, while the Pinot Noir frames the mid-palate with delicate, ultra-fine tannins and savory herbal undertones. It finishes clean, juicy, and immensely “crushable”.

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

Collet, Brut Cuveé, Champagne, France

An assemblage of over 100 Crus, this cuvée is a true voyage of the senses across the terroir of Champagne. 50% Meunier contributes character, richness and tension to the wine. The Crus of Châtillon-sur-Marne and Fleury-la-Rivière offer tender and luscious aromas of exotic fruits. 30% Chardonnay from the southern region contributes tenderness, enjoyment and tonicity with citrus and dried flower notes. 20% Pinot Noir gives the assemblage structure and tension, thanks to the Crus of the Côte des Bar. Reg \$44.99 **Sale \$35.99**

**Alfredo Bertolani, Reggiano All’Antica Lambrusco Rosso
Emilia-Romagna, Italy**

This is one of their best Lambrusco selections from the current harvest. The name aims to recall how this wine is created fully respecting the ancient traditions, while exploiting the most modern vinification techniques. Selected from the best ruby colored Lambrusco grapes, with a particularly slow and attentive vinification. With a full ruby red color, winey and strong, Rosso all’Antica blends its important body with the classic liveliness of Lambrusco. Ideal served with typical Emilia cuisine, cured meats, roasts and game. Reg \$16.99 **Sale \$13.99**

SPECIAL EVENTS

Thursday, August 6	3:30-6:30pm	Oliver Brewing
Friday, August 7	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting & Codigo Tequila Crowler Night with Austyn
Friday, August 14	3:30-6:30pm 4-7pm	Angel's Envy Tasting & Engraving & Mark's Pick Wine Tasting Liquid Intrusion
Friday, August 21	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting Sandy Bottom Cocktails & Flying Fish Tap Takeover
Friday, August 28	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting & Mark's Mocktails Crooked Crab Tap Takeover
Friday, September 4	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting & Codigo Tequila Mully's Brewing
Friday, September 11	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting & Crop Vodka & Bubba's Whiskey Ministry of Brewing
Sunday, September 13	3-6pm	Tia Linda's Margaritas
Friday, September 18	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting Sweet Maddie's Cookies Manor Hill Beers
Friday, September 25	3:30-6:30pm 4-7pm	Mark's Pick Wine Tasting Dewey Tap Takeover

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Local Seacrets Lemon Drop Vodka
Shortbread Cookie ice cream.

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\$9.99 pint

Must be 21 to purchase

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FROM THE FISHPAWS SPIRITS DEPARTMENT

WHISKEY RAFFLE DRAWING 8/31/26



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ONE ENTRY FOR
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BUY
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BARREL OR
RAGGED
BRANCH
CARETAKER
SINGLE
BARREL,
WHISTLEPIG 10
YEAR THE LOST
PIG & 12 YEAR
OR WOODFORD
DOUBLE OAK
DOUBLE ENTRY

FISHPAWS SPIRITS DEPARTMENT



Tequila Cascahuín has its origins in 1904 in the traditions of tequila production processes, distinguishing itself to this day for its authentic flavors and its select quality of the best agaves cultivated in the valleys area. The first pages that Cascahuín wrote in its history were written in a nearby tavern in the municipality of El Arenal in the year 1904. Later, in the 1930s, the second generation of Cascahuín grew, training in the mezcal wine industry, the young Salvador Rosales Briseño, who over the years decided to separate and start his own business, laying the first stone of our current distillery around 1955. The second generation was Salvador Rosales Briseño; a farmer, agriculturalist, and rancher who loved the countryside and tequila (an endemic plant that was cultivated and traded in the region during his time). He was deeply committed to his town and its people. He eventually put down roots in El Arenal, founding the company and developing his own brand in the world of mezcal, "Tequila Cascahuín," building the distillery, two masonry ovens, and cement vats to begin his journey. The word "Cascahuín", the distinctive sign of our company, and the idea of its founder Salvador Rosales Briseño, arises from pre-Hispanic roots whose interpretation is "Hill of Light" or "Party on the Hill."

CASCAHUIN BLANCO

It is characterized by its mineral notes originating from our land, El Arenal, Jalisco. The dominant aromas and natural flavors of the cooked agave are acquired through cooking in masonry ovens, which in turn maintain the freshness of citrus sensations.

\$42.99 750ml

PRODUCTION INFORMATION

NOM: 1123

Agave type: Blue Weber Blue Agave

Agave Region: Valleys Region

Water Source: Natural well spring Cooking: Masonry oven

Extraction: Mill

Fermentation: 70% Stainless steel vat 30% Cement vat (without bagasse)

First distillation: Stainless steel still with copper coil

Second distillation: Copper still with copper coil

ABV: 40% ABV (80 proof)

Other: No additives

CASCAHUIN TAHONA BLANCO

The newest member of the Cascahuin family, this tequila seeks to evoke the historical flavors of Tequila and reaffirm the sweet taste imparted by the Blue Weber Agave. Its juice is extracted 100% using a tahona, a pre-Hispanic stone used for grinding agave, resulting in more complex aromas and flavors. With its 42% alcohol by volume, it is a Tequila composed of various elements, mainly sweet and herbal notes that are characteristic of the Valles region.

\$71.99 750ml

PRODUCTION INFORMATION

NOM: 1123

Agave type: Blue Weber Blue Agave

Agave Region: Valleys Region

Water Source: Natural well spring Cooking: Masonry oven

Extraction: In a mill

Fermentation: 100% in cement vat covered with bagasse (agave fiber).

First distillation: Stainless steel still with copper coil

Second distillation: Copper still with copper coil

ABV: 42% ABV (84 proof)

Other: No additives

FISHPAWS GOURMET FOODS



Tinned fish is having a major moment—and for good reason. Once considered a simple pantry staple, premium conservas from Spain and Portugal have become a favorite among food lovers for their exceptional quality, rich flavors, and effortless versatility. Perfect alongside a crisp white wine, sparkling rosé, or a classic gin martini, tinned seafood makes entertaining both elegant and easy. Spanish chef José Andrés has helped bring this beloved tradition into the spotlight, celebrating tinned seafood as an everyday luxury rather than an afterthought. His passion for premium conservas has introduced more Americans to the art of enjoying sardines, mussels, octopus, tuna, and anchovies straight from the tin or as part of a beautiful charcuterie spread. Whether you're building a grazing board, planning a picnic, or looking for the perfect cocktail-hour pairing, now is the perfect time to discover why tinned fish is one of the hottest trends in gourmet food.

Jose Andres Fishsnax Wild Caught Sardines \$8.99

Jose Andres Fishsnax Lemon Kissed Sardines \$8.99

Jose Andres Fishsnax Traditional Mussels \$9.99



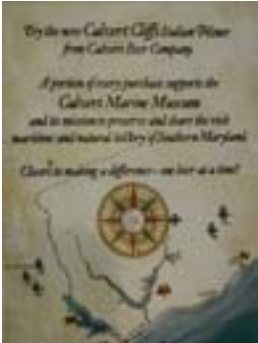
BREWSLETTER



FLYING FISH BREEZY BONES PALE ALE

This American Pale Ale delivers a perfect balance of crisp malt character and a lively hop profile. Subtle citrus and floral notes give it a bright, invigorating edge, while its smooth, drinkable finish ensures it's always the right choice—whether you're unwinding after a long day or celebrating life's small victories. Make every sip a breeze!

6pk - \$12.99 – Cases \$44.99



CALVERT BREWING CALVERT CLIFFS PILS

Brilliant gold with a fluffy white head, this Italian Pilsner balances classic European lager drinkability with a modern hop expression. Aromas of ripe peach, apricot, and red berries mingle with hints of wildflower honey and fresh-cut grass. A firm dry-hop character contributes subtle notes of tangerine zest and white grape, while the crisp malt backbone provides delicate cracker and fresh bread nuances. Light-bodied and highly drinkable. A portion of every purchase supports the Calvert Marine Museum and its mission to preserve and share the rich maritime and natural history of Southern Maryland.

6pk - \$12.99 – Cases \$46.99



COMMONWEALTH POOL NOODLE LAGER

Pool Noodle by Commonwealth Brewing Company is the ultimate crushable summer companion, designed to keep you refreshed through the hottest sunny afternoons. This crisp, clean American Lager features a smooth 5.3% ABV, capturing the laid-back, carefree essence of lounging poolside with a cold drink in hand. Brewed with a delicate touch of Mandarina Bavaria hops, it imparts subtle floral and spice notes alongside a gentle touch of sweetness that perfectly balances its incredibly bright, light-bodied profile. It pours a beautiful golden hue, delivering a highly refreshing, thirst-quenching experience with no lime required.

6PK - \$12.99 – CASES \$46.99