



Annapolis Sunset

This is an introduction wine. It is soft, subtle and easy to drink. Annapolis Sunset is made from Pinot Gris with a touch of Cabernet. It is slightly sweet with a perfumed aroma. A great picnic or brunch wine, house warming for a guest when you don't know their likes. It pleases most everyone.

Suggested pairings: Serve chilled. This wine is a nice compliment to mild cheese, potato salad, chicken salad, seafood or gratins of fresh vegetables, a subtle match to shortbread and strawberries.



Cabernet Sauvignon

Well-balanced with intense fruit, this Cabernet Sauvignon comes from our Cold Friday Vineyard. It is complex round and mouth-filling. Blackberry, currant, and vanilla flavors dominate the long finish.

Suggested pairings: Serve at room temperature. This wine is perfect with beef, and shitake mushroom or truffles. It can also be served as an appetizer or after dessert with strong cheese, figs and walnuts

Double Gold, MD Governor's Cup, 2010
Gold International Tasters Guild 2010
Gold World Wine Comp 2010



Liberty Tavern Reserve Chardonnay

Liberty Tavern Chardonnay grapes are from the original acreage planted in 1980. Deep roots bring mineral flavors to the surface. It is aged and fermented in classic French Allier oak sur lie. This wine is put through a secondary fermentation, which alters malolactic acid like found in an apple to lactic acid found in milk. It gives it a rich butter character with soft vanillin overtones.

Suggested pairings: Serve this wine chilled. It's buttery character is a nice match to sharp and blue veined cheese. Also with mild fish dishes, poultry, and fresh fruit tarts with apple and melon.

Silver International World Wine Competition 2010



Cabernet Franc

Cabernet Franc is one of the major wines of the Bordeaux region of France. With bouquets of raspberries, this is one of the best growing grape varieties in Maryland. The wine made from these grapes has a cassis nose and produces a unique flavor that is pungent, spicy, and weedy with olive aromas and a nice touch of pepper.

Suggested pairings: Serve this wine at room temperature with grilled vegetables, braised lamb, pork, duck, game and stews.

Gold International Tasters Guild 2011 Atlantic Seaboard 2011
Double Gold Best of Class San Francisco wine
Comp 2010
Gold, Best of the East, World Wine
Competition, 2010





Chardonnay

Cold Friday Chardonnay grapes come from the vineyard planted in 1995 on the opposite side of the road from the winery. Fermented in stainless steel and aged in French oak, this wine is delightfully refreshing. A blend of half regular fermentation and half malolactic fermentation, it's a nice choice to balance rich cream sauces.

Suggested pairing: Serve room temperature. Its crispness is wonderful with grilled fish, sautéed vegetables in butter, chicken or rabbit. A nice complement to cream sauces.

Silver International Tasters Guild 2011
Gold, Best Buy, World Wine Championship, 2010



Elk Run Sparkling Wine

Since 1991 Elk Run has been producing award winning, critically acclaimed "méthode champenoise." The wines are aged a minimum of four years in the bottle before being disgorged. This creates a wine with nice fruit, tart acidity and tiny bubbles that dance on the tongue. It is made in a brut style, very dry. For those who wish a little more sweetness we recommend a Kat Royal. Add a touch of Sweet Katherine wine and sweeten to taste. A great answer at a party to meet anyone's palate.

Suggested pairing: Serve chilled. This wine is a must with oysters and strawberries.

Best Pick w/Blue Crab Grand Cru Award,
Glacé Great Grapes, 2007



Maryland Merlot

This wine is produced from the Cold Friday Vineyard. It is rich and jammy with deep layers of cherry flavor. This Merlot has a nice balance of acid and soft tannin, making it a perfect companion to many dishes. (Try to interpret the label)

Suggested pairing: Serve room temperature. This wine is enhanced when paired with blackened seafood, poultry, curry, barbecue ribs, or spaghetti, tomato sauces, chocolate cake.



Sweet Katherine

This after dinner wine is made from Red vinifera grapes and finished sweet. It is full of fruit and complexity. A very versatile wine. It can be drank in many ways:

Suggested pairing: Served Chilled with strong cheese, chocolate, candied fruit, and nuts. Also nice as an addition to stew, pouched pears, or in brownies. Serve milled with a touch of cinnamon stick and orange peel. Make a Kat royal by adding to Sparkling wine. Make Sangria with 2 parts SK, 2parts tonic, 1 part Orange juice.

Silver Md Governors Cup 2008/2009
Silver, Maryland Governor's Cup, 2008





Gewürztraminer

Our Gewürztraminer grapes come from the Cold Friday vineyard. Elk Run is the first grower of Gewürztraminer in the state. This wine continues to shine for us in competitions. A touch of sweetness accentuates this Alsatian style wine. It has spicy character, which enhances its grapefruit and lychee nut flavors.

Suggested pairing: Serve chilled. This wine pairs nicely with poultry or ham, and is great with Chinese or Thai dishes. It is also wonderful with German sauerkraut, sausages or squash soup.

Gold, Wine Masters Choice Award, 2009
Silver, National Riverside Competition, 2009
Silver, 88 Points, World Wine Competition, 2009
Gold Best of Class, Wine Masters Choice Award, 2008



Riesling

One of our most popular restaurant wines.

Riesling is grown in our Cold Friday vineyard. It is blended with fine Riesling grapes from the Finger Lakes of New York. This wine is a classic Mosel-style, off dry with peach and melon notes. Our Riesling is crisp with a long finish.

Suggested pairing: Serve chilled. This wine is complimented by onion tart, oysters, spicy seafood, Indian curry or oriental cuisine, and fall squash soup.

Silver at Atlantic Seaboard Competition 2010
Silver, MD Governor's Cup
Silver, Atlantic Seaboard



Vin de Jus Glacé

Rated as the best ice wine made in North America by Wineries of the East in 2005, this is a classic German-style ice wine made from the Riesling grape. It is lusciously sweet, but has good underlying acidity to balance it. It is expected to age for 15-20 years.

Suggested Pairings: Serve chilled. This wine is a delight with fruit and mild soft cheese, short bread, custard desserts cookies, and cheese cookies.

Gold, MD Governor's Cup, 2009
*2-time Winner MD Governor's Cup
Silver, World Wine Championship, 2008
Silver 88Pts, The Beverage Testing Institute,



Lord Baltimore Port

Bearing the tasting room window design on the label, this classy vintage port always wins hands down. Made from Cabernet Sauvignon, it is aged for three years in old oak and then held one year in the bottle. It is full bodied, exhibiting blueberry cobbler and chocolate flavors throughout its' long finish.

Suggested pairing: Serve this wine at room temperature with strong stilton cheese, walnuts, or savory breads.

Gold, Tasters Guild International, 2009
Silver, Grand Harvest Award, 2008
Gold, MD Wine Masters Choice Award, 2007
*Previous winner MD Governor's Cup





Zinfandel

Zinfandel is a bold and generous tasting grape that can compete with other famous varieties. It is a fruit forward wine with jammy aromas. Its fruit is displayed in long broad shouldered bunches with large berries.

Suggested pairing: Serve room temperature with chilli, chicken molé, beef kabobs, or stuffed peppers.



Syrah

Syrah is a sun loving grape, full of sugar and tannins. Intense, dark red color and powerful spicy and fruity flavors.

Suggested pairing: Serve at room temperature. This spicy wine is great with venison stews, cassouletes, Pâté, strong cheeses, and crusty breads with olive oil.



Liberty Tavern Cabernet Sauvignon

Liberty Tavern Cabernet Sauvignon grapes are from original acreage planted in 1980. Deep roots bring mineral flavors to the surface. Well-balanced with intense black currant flavors. Rich and zesty with hints of oak.

Suggested pairing: Serve at room temperature. This wine is wonderful to savor by itself or served with prime rib, filet mignon or osoboco.

Gold World Wine Competition 2010
Silver Atlantic Seaboard 2010



Viognier

Viognier has perfume, apricot, and peach flavors. Classic Viogniers are from the northern Rhone area of France.

Suggested pairing: Serve chilled. This wine is wonderful with fresh spring vegetables, summer salads or seafood.





The Red Door

This wine has bright red fruit flavors, very smooth tannins and a nice long finish. It's an easy drinking red, which is delightful with summer grilling.

Suggested pairing: serve room temperature, a subtle wine that matches nicely with most cheeses, light poultry or fish, pâtés and fruit, often served with a slight chill.

41.6% Cabernet Sauvignon
12.8% Cabernet Franc
12.8% Merlot
12.8% Syrah
12.8% Pinot Noir
4.8% Petite Verdot
2.4% Zinfandel



Pinot Noir

Growing Pinot Noir since 1995, Elk Run is proud to be the first grower of Pinot Noir in Maryland. This Pinot Noir comes from our Cold Friday Vineyard located on the south side of the estate. The wine exhibits the classic cherry and black currant fruit expected in any quality Pinot Noir. It is a soft wine with many complex nuances, exhibiting a very Burgundian style.

Suggested pairing: serve room temperature, mushrooms, salmon, game, lamb or duck cassoulet and beef burgundy.

2010 Silver Pacific Rim Competition



Gypsy Rose

Gypsy Rose is a rosé of Pinot Noir. It is a dry rosé with fresh fruit flavors such as cherry. It gives rose pedal aromas with a full body and smooth finish, a classic summer wine.

Suggested pairing: serve chilled, crusty bread, olives, cold soups, melon and fig.

Gold Medal and Best Rosé
2010 Maryland Governor's Cup



Pinot Gris

Pinot Gris originating in Alsace. This grape is delicately fragrant with mildly floral and lightly lemon-citrus flavors. A very popular crisp summer white.

Suggested pairing: serve chilled, its crispness is a nice match to cream sauces, shellfish, mussels, pasta or risotto dishes.





Malbec

The Malbec grape is popular in Cahours France and Argentina. This wine is typically a medium full bodied red with ripe fruit flavors of plum and blackberry giving it a jammy characteristic.

Suggested pairing: serve room temperature, lasagna, grilled vegetables and steak, nice with roasted garlic, crusted breads and brochetta.





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