



Annapolis Sunset

This is an introduction wine. It is soft, subtle and easy to drink. Annapolis Sunset is made from Viognier, 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.



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.

Gold, Best of the East, World Wine Competition, 2010
Gold, Tasters Guild International Competition, 2009
Gold, WineMasters Choice, 2009
Double Gold, Governor's Cup, 2009
Best Maryland Red, Linden Green Wine Festival, 2007
Gold, International Tasters Guild, 2006



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.

89 pts World Wine Championship, 2008
for 2006 Vintage
Silver, World Wine Competition, 2008
Silver, International Pacific Rim, 2007
Silver, MD Governors Cup, 2006



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.

Gold, Best of the East, World Wine Competition, 2010
Gold, World Wine Championship, 2009
Silver, Maryland Governor's Cup, 2009
Silver, Dallas Morning News Competition, 2009
Silver, Pacific Rim Competition, 2009
Gold, Winemasters Choice, 2009
Gold, Atlantic Seaboard Competition, 2008



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.

Gold, Best Buy, World Wine Championship, 2010
Silver, San Francisco Chronicle International
Competition, 2010
87 pts, World Wine Championship, 2009
Silver, World Wine Competition, 2008
Bronze, International Tasters Guild, 2007



Elk Run Champagne Blanc de Blancs

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.

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)

Silver, Tasters Guild International Competition,
2009
Silver, National Pacific Rim Competition, 2009
Winemasters Choice, 2009
Silver, World Wine Championship, 2008



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 drunk in many ways:

Cold - as a dessert wine with chocolate
Warm - as a mulled wine-warm with a small piece of cinnamon stick and orange peel.
As a Sangria - 2 parts Sweet Katherine/2 parts tonic/1 part orange
As a Kat Royal - one glass of Elk
Run Champagne - a drop or two of Sweet Katherine

Silver, Maryland Governor's Cup, 2008
Named the Best Summer Sipping Wine, made as
Sangria, 2007



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.

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
Gold Best of Class, Governor's Cup, 2008
Gold Best of Class, Atlantic Seaboard Competition, 2008
Gold, Eastern International, 2007
Silver, NewWorld International, 2007



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.

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.

Gold, MD Governor's Cup, 2009
*2-time Winner MD Governor's Cup
Silver, World Wine Championship, 2008
Silver 88Pts, The Beverage Testing Institute, 2007



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.

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.



Syrah

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



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.



Viognier

Our Viognier traditionally grown in the Rhone river valley of France, known as the companion wine to Syrah. Fermented stainless provides crisp flavors making it a good alternative to Chardonnay.



The Red Door

This wine has bright red fruit flavors; very smooth tannins and a nice long finish. It's an easy drinking red great for spring aromas and grilling.

32.6% Cabernet Franc
22.8% Cabernet Sauvignon
15.1% Merlot
3.3% Malbec
26.2 % Syrah

Silver, Maryland Governor's Cup, 2009
Silver, Wine Masters Choice Award, 2009



Pinot Noir

Elk Run is proud to be the only grower of Pinot Noir in Maryland. This Pinot Noir comes from our Cold Friday Vineyard located on the south side of the estate. This 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.

Silver, Pacific Rim Competition, 2009



Gypsy Rose

Gypsy Rose is a rosé of Cabernet Sauvignon and Pinot Noir. It is a dry rosé with fresh fruit flavors such as cheery. Gives a rose petal aromas with a full body and smooth finish. Classic summer wine

