



## Syrah Estate Grown

Syrah is a sun loving grape, full of sugar and tannins. This wine has intense, dark red color and powerful spicy and fruity flavors. *Served at room temperature, this spicy wine is great with venison stew, cassouletes, pâté, strong cheeses, and crusty bread with olive oil*

Best MD .Red, Gold 94 pts. tied for highest scoring wine in the Regional World Wine Competition

2017 Gold MD Governor's Cup

2013 Gold World Wine Competition

2012 Best of Class Atlantic Seaboard



## Liberty Tavern Vineyard Cabernet Sauvignon Estate Grown

Exhibiting dusty ruby color this wines, aromas of smoked nuts, dried berries, peppery spice, and tomato chutney with a silk, dry-yet-fruity medium-to-full body and a tangy, dusty mineral and herb accented finish. It is a classy Old-World red that will shine on the table. *This Full bodied classic Bordeaux style matches wonderfully with earthy mushroom and bold of sauces standing up to flavorful beef and venison dishes*

92 pts. Gold World Wine Competition

used in Netflix's "House of Cards"



## Gewürztraminer Estate Grown

Elk Run is the first grower of Gewürztraminer in the state. A touch of sweetness accentuates this Alsatian style wine. It has spicy character, which enhances its grapefruit and lychee nut flavor. *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.*

2016 Double Gold; Tasters Guild International

2013 89 points Silver World Wine Comp.

2013 Silver San Francisco County Fair

2013 Bronze LA County Fair



## Liberty Tavern Vineyard Chardonnay Estate Grown

Rich aromas and flavors of pineapple, coconut cream, and lemon polished wood with a supple, dry-yet-fruity medium-to-full body and a honeyed nut, kiwi, clementine and earth finish. *This solid oak forward chardonnay has creamy yet subtle textures for sipping, with lobster or rhubarb tart.*

2017 Gold and Best of Class New World International Wine Competition

2013 Silver World Wine Competition

2013 Silver San Francisco Chronical Comp.



## Merlot Estate Grown

Dusty garnet color. Expressive aromas of spiced plums and dried flowers with a supple, dry-yet-fruity medium body and a plush, chocolate, acai and rooibos tea finish.

*This fruit driven red stands up well to spiced chicken enchiladas, lamb dishes and pulled pork as well as beef.*

2010 91 points in the World Wine Competition



## Pinot Noir Estate Grown

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 Burundian style. *Delicate flavors go well with duck and lamb, it also stands up to flavorful fish dishes.*

2017 Silver; Tasters Guild International

2017 Silver MD Governor's Cup

2013 Best of Class Atlantic Seaboard

2012 Gold 90 pts World Wine Comp



## Riesling

Riesling is grown in our Cold Friday vineyard. It is blended with fine Riesling grapes from the Finger Lakes of New York. Aromas of peach honeysuckle, Bartlett pear and Crenshaw melon permeate this wine. *This crisp classic Mosel-style pairs well with opposite flavors, spicy old bay shrimp, curries or Thai and is extremely refreshing by itself.*

2014 85 points World Wine Comp

2013 89 points World wine Comp



## Cabernet Sauvignon Estate Grown

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, fig and walnuts.*

2017 Silver, World Wine Competition

2012 Silver the World Wine Comp.



**Vin De Jus Glacé** Produced from our Cold Friday Riesling grapes which are frozen in an ice wine style. Rated as the best ice wine made in North America by Wineries of the East in 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. *Serve chilled. This wine is a delight with fruit and mild soft cheese, short bread, custard desserts cookies, and cheese cookies.*  
2013 Gold International Tasters Guild

**Malbec**  
The Malbec grape is popular in Cahors 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, crushed breads and brochette.*  
A favorite for Friday Night Wine Downs at the Vineyard



**Gypsy Rose Estate Grown**  
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. *Serve chilled, with crusty bread, olives, cold soups, melon and fig.*  
Voted best Summer Wine by Elk Run Patrons

**Cabernet Franc Estate Grown**  
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. *Serve this wine at room temperature with grilled vegetables, braised lamb, pork, duck, game, and stews.*  
2017 Silver, New World International Wine Competition



## Elk Run Champagne Blanc de Blanc Estate Grown

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.*



## Red Door Estate Grown

This wine is taken off the skin during formation creating light color and tannin producing a fruity, light summer red blend made from all the red grapes that Elk Run grows Cabernet Franc, Pinot Noir, Cabernet Sauvignon, Merlot and Syrah. *This wine requires a patio or sunset. It goes down so smooth it is a lovely match for light fair from fruit to chees to olives and crusty breads.*

Voted best Summer Restaurant Red



## Pinot Gris Estate Grown

Crisp, tart, delicate floral aroma, this wine served quite cold washes the mouth with clean aromatic flavor. *This is well matched with mussels, scallops or oysters which all have a bit of a sweet taste to balance its tartness.*

2016 89 pts; World Wine Competition



## Lord Baltimore Port Estate Grown

This port is made of 100% Cabernet Sauvignon. It has rich blackberry flavors, nice smoke and a touch of anise. Aged for three years in old oak barrels and then another year before being released. *This is a wonderful match to stilton cheese and candied walnuts.* Elk Run was the first producer of Port in Maryland. The property on which this Cabernet is grown was a land grant from The king of England to Lord Baltimore in the 1700, hence the name.



## Sweet Katherine

A sweet after dinner drink made from Cabernet Sauvignon and Merlot, full bodied and slightly smoky. *This wine goes great with dark chocolate is nice to ad to Champagne making a Kat Royal, Lovely as a Sangria(2 parts Sk 2 parts Tonic, 1 part Oj) or warmed with a small piece of cinnamon and orange peel*