

, with no varietal comprising more than 90% of the blend and a white Meritage must be made from a blend of at least two or more of the following varieties: Sauvignon Blanc, SÃ©millon or Muscadelle du Bordelais, with no varietal comprising more than 90% of the blend. To use the term Meritage, wine makers must license the Meritage trademark from its owner, the California-based Meritage Alliance that sets the standards for the Bordeaux-style blends.

ĆNose: A term used for the general smell or aroma of a wine.

ĆOak: The term used to describe the flavor of wines that have been aged in small oak barrels. This includes creamy body, caramel, nutmeg, vanilla and smoky or toasted flavors

ĆOxidized: A wine that has experienced too much exposure to oxidation, considered faulty, and may exhibit sherry-like odors.

ĆRobust: A full bodied wine with strong and pronounced flavors.

ĆRosÃ©: A type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. RosÃ© wine is generally a distinctive pale red color and most often produced using black-skinned grapes that are crushed and the skins allowed to