

The **Northern Neck Uncorked (VA)** chapter met on November 13th at Belle Mount Vineyards. Marie Minor presented “Meritage”, a look at the components of a Bordeaux type wine, in the USA named Meritage. 34 members and guests attended. Food, including country pate’, bruschetta, chutney, bread, crackers, crustini and chocolate were provided by Diane Kean. The starter wine was Jeremiah Drinkwell’s Meritage.

Marie discussed the Meritage (rhymes with Heritage) association in the United States and the regulations on the wines produced that bear the name Meritage. She first poured a Meritage, “Meritage” from Blenheim Vineyards in Virginia, which we were asked to sample and retain. She then poured six varietals, one at a time, which could be in a Meritage: C. Sauvignon. C. Franc, Merlot, Petite Verdot, Malbec and Carmenere’. Marie described the characteristics of each wine as it was poured. We were asked, after the last wine was sampled, to guess which were used in the Meritage and in what percents! Some guessed one or two, but no one got them all right! It was a great learning experience and Marie did an exceptional presentation!

Cruz Alta Malbec – Argentina	\$13
C. Sauvignon – Coastline Vinyards CA	\$9
Carmenere - Anakena Chile	\$9
C. Franc – Horton Vinyards Virginia	\$11
Merlot – Angeline California	\$12
Petit Verdot – Trincherero California	\$30
Meritage – Blenheim Vineyards – Virginia	\$13

It was great to get such a big turnout after three days of a Nor’easter and a crummy drizzly night!