

Wine	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021
Chardonnay	PP	PP	PP	PP	DN	DN	D/C 2023	D/C 2025	D/C 2026	D/C 2027	D/C 2028	
Pinot Gris				PP	PP	PP	PP	DN	DN	D/C 2022	D/C 2023	D/C 2024
Riesling	DN	DN	DN	DN	DN	DN	D/C 2023	D/C 2035	D/C 2035	D/C 2035	D/C 2036	D/C 2037
White Pinot Noir								DN	D/C 2023	D/C 2024		D/C 2026
Pinot Noir Rose				PP	PP	PP	PP	PP	DN	DN	DN	DN/C 2023
Late Harvest Riesling									D/C 2030	D/C 2030	D/C 2031	
Pinot Noir Okanagan	PP	PP	DN	DN	DN	DN	D/C 2023	D/C 2024	D/C 2025	D/C 2026		
Pinot Noir Coyote								D/C 2025	D/C 2026	D/C 2027	D/C 2028	
Pinot Noir Saddle Block			DN		DN	D/C 2024	D/C 2025	D/C 2027	D/C 2028	D/C 2029	D/C 2030	
Pinot Noir Golden Retreat				DN	DN	D/C 2023	D/C 2024	D/C 2028	D/C 2030	D/C 2031	D/C 2032	
Pinot Noir Cuvee				DN	D/C 2024	D/C 2025	D/C 2026	D/C 2028	D/C 2030	D/C 2031	D/C 2032	
Club Consensus				DN	DN	DN	D/C 2023	D/C 2024	D/C 2025	D/C 2026	D/C 2027	
Pinot Noir Clone 828									D/C 2028			

DN Drink Now – wine at optimal drinking time

Cellar wine is youthful, will benefit from time in cellar

PP Past Prime – this wine is best enjoyed younger

D/C wine may be enjoyed now or cellared

Long term wine storage is best in a cool, dark, slightly humid environment where the temperature is kept consistently between 12 and 16 °C. Wine with cork should be stored on its side. Increase of sediment likely with time. Use of decanter may vary depending on age and varietal.