

## Drink / Hold Chart

*Wine is a matter of personal taste. Some like their wines austere and very mature, while others enjoy a wine's youthful nature. Please use this vintage chart as a reference point, but please always use your own palate as your ultimate guide.*

Vintage	1999	2000	2001	2002	2003	2004	2005	2006	2007
Sauvignon Blanc						D	D	D/H	D/H
SHV Estate Chardonnay								D/H	D/H
Renaissance Chardonnay								X	D/H
SHV Estate Vidal					P	D	D	D	D
SHV Estate Pinot Noir					D/H	D	D/H	H	X
Renaissance Pinot Noir			D/H					D/H	X
SHV Estate Merlot	D						D/H	H	NYR
Renaissance Merlot					D	D/H	D/H	D/H	NYR
Renaissance Meritage						D/H	D/H	X	NYR

**D: DRINK:** Classically structured wines such as these can hold for some time. They have reached their silky, elegant peak and no further aging is necessary.

**DH: DRINK/HOLD:** These wines are starting to develop and are delicious. Further aging will continue the development process.

**H: HOLD:** All of our wines are ready to be drunk and show well upon release. These wines are at the beginning of their development and will reward further aging.

**NYR: NOT YET RELEASED:** Our wines are not released until we feel they are ready to be drunk.

**X: NOT PRODUCED THIS VINTAGE:** If we feel that a wine is not of an exceptional quality, we simply will not use it, and therefore, this wine was not released.

**P: PAST PEAK:** At one time or another, we have all waited a little bit too long for a wine to develop to its full potential in the cellar and it starts to decline. Depending on your storage conditions, you may find that some bottles are still drinking exceptional well, while others are past their prime.