

We want to welcome you to our Tasting Room with the upmost assurance that safety and health are top priorities to us. Below are the guidelines and practices we put in place to ensure both our guests and our employees are well taken care of. We will continue to update and adjust our guidelines and practices as new information is available.

Physical Distancing and Occupancy Protocols

- We have established physical distancing protocols and occupancy, i.e. 6' between groups, with a maximum group size of 6 guests.
- Our tasting areas are marked to accommodate physical distancing: the floor surrounding tables is taped at 6' distances, bar seating is removed, and marks on the floor indicate where to wait for the restroom and cash register.
- Upon arrival, you will wait to be seated in our covered outdoor reception area and then be escorted to your table when it is ready for you.
- Signs are posted with the physical distancing protocols.

Infection Prevention Measures

- Customers are required to wear face coverings when entering and moving about our Tasting Room. Exemptions apply for individuals with disabilities and medical conditions that do not allow for the use of face coverings.
- Customer hand washing facilities are located in the restroom and hand sanitizer dispensers are located outside and inside our Tasting Room for customer use.
- Employees will be wearing masks at all times and gloves when serving and cleaning.
- Signs are posted for personal hygiene guidance.
- We offer tap water upon request and bottled water for sale.
- Tables are not pre-set, and clean glasses will be brought to your table when you order.
- Menus will be single-use, and any re-usable items will be disinfected before reused.
- We have designated staff to manage customer flow and monitor physical distancing.
- Appointments are encouraged for tastings.

Cleaning and Sanitization Guidelines

- Cleaning and disinfecting procedures are in place between each customer/group including all items that customers touch, e.g. menus, bottles, carafes, glasses.
- If a spit cup is requested, disposable cups will be used.
- Glasses will completely air dry and will not be polished after sanitizing.

Organizational and Administrative Measures

- Our staff are trained on: COVID-19 Risk Factors, Physical Distancing Protocols, Operational Measures, Cleaning and Sanitization Guidelines, and Illness Management
- We provide paid sick leave for all employees and have a complete policy based on FFCRA guidelines.

Personnel Illness Management Guidelines

- We established and implemented a “stay home” policy for employees that are sick or have COVID-19 symptoms.
- We have a confidential process for employees to report personal illness, contact w/ COVID-19, or contact w/ individuals that have COVID-19 symptoms.
- We have established a process for managing employees with potential COVID-19 exposure or infection
- We established guidelines for when an employee that has been in “isolation” may return to work.