

OUR COMMITMENT TO HEALTH & SAFETY

To ensure the safety of our guests and team, Louis M. Martini Winery has introduced several new health and safety protocols at our winery. These measures follow industry-leading guidelines set by Wine Institute as well as all State and local regulations.

EDUCATION & WELLNESS

- Team members and guests are asked to stay home if they are feeling unwell or show any symptoms of illness.
- All members of the Louis M. Martini team have received extensive education and training on proper sanitization, personal hygiene and social distancing techniques consistent with Centers for Disease Control guidance.
- Prior to commencing work each day, all team members have a wellness screening that includes a temperature check and symptom reviews. Medical advice and evaluation is provided when appropriate.

SERVICE & SANITIZATION

- All Martini team members will wear gloves and face coverings. After each interaction, gloves will be changed.
- Sanitizing stations have been added in several spots throughout the tasting room and winery.
- Team members will wash their hands frequently and thoroughly as well as use sanitizer between washings.
- A spray disinfectant will be used to thoroughly sanitize common areas and contact surfaces between uses. This includes tables, chairs, door handles, menus, pens, mobile payment stations or any other touchpoints.

THE TASTING EXPERIENCE

- All tastings will be by seated, outdoor table service only. There are no indoor tastings.
- All tasting tables adhere to physical distancing regulations, spaced at least six feet apart to maintain social distancing at all times.
- To ensure all guests have the necessary space, we have limited the number of people who may be at the Tasting Room at a given time.
- A host will greet you as you arrive to the Tasting Room. The host will manage guest flow and help ensure social distancing while you arrive, are seated or depart.
- Larger groups (6+) are allowed but will be seated at separate tables. We ask that the separate tables do not mix or congregate during their time at the Tasting Room.
- Tasting menus and wine club information will be available digitally via a QR code accessed from your tasting table. If needed, single-use paper menus and Martini Wine Club brochures are available.
- Space in our restrooms is limited. We have reduced the capacity to a maximum of two people at a time, monitored by a member of our team.

THE CULINARY EXPERIENCE

- Our Martini Culinary team has always adhered to the highest level of hygiene and food safety standards. The team has now added new health and safety protocols to ensure cleanliness and safety. These include:
 - Gloves will be worn for every task, changing between tasks.
 - Hands are washed before starting work and every 15 minutes while working.
 - Work surfaces are cleaned and sanitized every 15 minutes.
 - Only one person will be working in the kitchen at a time.
 - Culinary team members use their own tools and equipment, when possible.

- Procedures have been put into place to minimize interaction between our culinary and tasting areas and team members.
- Guests will receive individual dishes during tastings, prepared by our culinary team to the highest health and safety standards.

GUEST EXPECTATIONS

- Reservations are required. Only guests with reservations or confirmed Concierge Curbside pick-up appointments will be permitted on property.
- Please stay home if you are unwell.
- To protect yourselves and one another, face coverings are required. Face coverings may be removed after all wine & food are ordered. When leaving your table, face coverings must always be worn.
- We ask that guests sanitize their hands before beginning their tasting experience. A sanitizer station has been installed at our greeting station for guest use.
- Please maintain six feet of social distancing with our team and other guests as much as possible.
- Please adhere to time limits for tastings set in your reservation.
- We encourage our guests to use credit cards and debit cards, but we can accept cash if requested.
- We are all part of the Martini family and excited to welcome you back, but for now we will be refraining from physical contact such as shaking hands or hugging.
- No outside food or beverage is permitted.
- Guests under 21* and non-service animals are not permitted.
*Babies worn on an adult's body throughout the tasting experience are allowed.

SERVICES AVAILABLE

VIRTUAL TASTINGS

- Our 30-minute Private Virtual Tasting experience allows you to craft your ideal tasting flight to enjoy from home, while one of our senior hospitality experts leads you through all you want to know about the wines — just like visiting the winery. You can taste one-on-one or extend the invitation to a few of your favorite guests: The possibilities are defined only by you.
- Private Virtual Tastings are available with wine purchases of \$300 or more; included with Wine Club membership. Enter LMMPVT20 at checkout. When your order is received, a member of our hospitality team will reach out to schedule your tasting.

CURBSIDE PICK-UP

Drive to our Tasting Room and we will deliver your wine to your car 30 minutes after your order is received. Please stay in your car upon arrival. Confirmation email required to utilize our Curbside Concierge service.

HOURS:

12:00 PM - 1:00 PM – Customers aged 60+ with pre-orders

1:00 PM - 5:00 PM – All other pre-orders

CALL 707-968-3362 or email your order to wineclub@louismartini.com.

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