



ALEJANDRO BULGHERONI  
E S T A T E

Within Alejandro Bulgheroni Estate, we take every precaution to prevent COVID-19 and our guests' safety is our first priority. In addition to the CDC guidelines, we:

### **General Measures**

We've adopted a phased-in approach when allowing employees to return to work, considering employees that have disclosed an increased health risk.

- Communicate clearly and frequently with employees about the internal health and safety measures that are required to return and remain at work.
- Provide relevant training and resources to staff to ensure successful implementation of health and safety measures.
- Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified.
- Procure and maintain supplies of adequate protective equipment and cleaning supplies necessary to safely welcome any employees or guests onsite in advance.

### **Employee Health and Personal Hygiene**

Employees maintain robust personal hygiene protocols as outlined by the Centers for Disease Control, and wash their hands upon arrival at work and routinely throughout the day, after coughing or sneezing, or after coming into contact with a surface that could be contaminated.

- Employees regularly self-monitor for symptoms and take their own temperature each day upon arrival to work.
- Any employees with a temperature reading of 100 degrees or higher, or that exhibits any other COVID-19 related symptoms (cough, sore throat, vomiting or diarrhea) refrains from going to work.
- Employees are to be without fever for 24 hours (after finishing fever reducing medicines) before returning to work.
- Employees wear personal face coverings while conducting tastings and when their job responsibilities include working within 6 feet of others.
- Dedicated staff are assigned to answer telephones and work sales terminals to minimize the number of employees who touch those surfaces.
- Employees adhere to any mandated physical distancing requirements.

### **Establish and Maintain Physical Distance**

- All of our tastings are appointment only.
- Our tasting area is outdoors within our vineyard.
- We communicate the required health & safety protocols for visiting the winery for a tasting appointment as part of reservation procedures and convey that in making reservations, guests are agreeing to abide by these protocols.
- We host one tasting group at any given appointment time.
- We designate a dedicated door for guests to enter and exit the building.

### **Guest Safety**

- Hand sanitizer is provided for required guest use upon entry.
- Hand sanitizer is provided at multiple locations through the property.



ALEJANDRO BULGHERONI  
E S T A T E

- Promotional materials provided to guests are not reused.
- Tasting menus are disposable.
- Lights turn on automatically without being touched.
- When pouring wine, wine bottle “necks” will not touch the guest’s glass.
- We do not use wine “drop stops” to pour wine.
- We post CDC guidance on proper handwashing practices in restrooms.
- Waste receptacles are available for the disposable of one-time use materials.
- We utilize “contactless” payment methods.
- Entrance doors to tasting areas will be propped open or when possible, held open for the guest when they enter the space.
- Close proximity to guests will be minimized to the extent feasible when pouring wines, receiving payment, or handing-off merchandise.
- Wine purchases will be carried to the guest’s vehicle for placement in the trunk by winery staff.

#### **Cleaning and Sanitization**

- We electrostatically clean all surfaces and packages.
- Tasting areas are thoroughly cleaned and disinfected after each tasting appointment.
- This includes disinfecting tables, chairs, and allowing adequate time for proper disinfection, following product instructions.
- When choosing cleaning chemicals, we use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list.
- Communal wine “dump buckets” are not used.
- Glassware used for each tasting appointment is cleared immediately upon guest departure and is washed in commercial, high temperature dish washers.
- Cleaned stemware is properly stored away from customers and personnel until ready for use.
- Doorknobs, light switches, bathroom fixtures, keyboards, faucet handles, pin-pads, pens and other contact surfaces are sanitized on frequent intervals.