



Aperture

Aperture Guest & Employee Safety Measures

The safety of our guests, our employees, and our community is our highest priority, and we are working diligently in accordance with California and Sonoma County guidelines to implement and uphold the following guest and employee safety measures. For more information, please email: info@Aperture-Cellars.com.

Guest Safety

Privacy

- Aperture tastings and other individual hospitality events are by appointment only.
- Upon arrival, guests are given access and greeted by their dedicated Estate Host.
- We ask that guests wear face coverings upon entry and when not seated at their tasting area.
- Guest seating areas are placed at least 6 feet apart.

Safe Distancing

- Estate Hosts wear masks at all times.
- “Contactless” payment methods are available.
- Entrance doors to tasting areas are propped open.
- Wine purchases can be carried to the guest’s vehicle for placement in the trunk by the guest’s dedicated Estate Host.

Sanitation

- All surfaces, doorknobs, tables, chairs, restrooms, etc. are cleaned and sanitized prior to guest arrival and between guest groups with an EPA-approved quaternary ammonium disinfectant.
- Hand sanitizer is provided to guests upon entry and throughout the tasting areas.
- Promotional materials provided to guests are not reused.
- All glassware is sterilized at 180°F in a commercial glasswasher.

Employee Health and Personal Hygiene

- Employees maintain robust personal hygiene protocols in accordance with the CDC, California, and Sonoma County guidelines.
- Employees must wash their hands upon arrival to work and at 90-minute intervals (between guest visits) throughout the day.
- Employees are subject to wellness checks and temperature readings before each shift.