



Vineyard & Winery

Layton's Chance

Volunteer Pouring Tips/ Information Sheet

- We will have two types of stations, Dry and Sweet. If patrons would like to try both, they will have to stand in both lines. The Dry station line is typically shorter, and sometimes patrons will mistake this for a mirage for a shorter sweet wine line, so just be aware!
- Bottles have pre-measured pourers on them. When offering a customer a tasting, turn the bottle completely upside down (not on it's side) and the flow of wine will automatically stop at the pre-measured amount. When you have completed a pour of wine, turn the bottle completely right side up before pouring the next customer's taste - this will "re-set" the pourer to pour the correct amount for the next customer.
- Occasionally, the wine will not pour; we see this a lot when we open a new bottle or if a bottle gets low. If this happens, tap the bottom of the bottle on the table or take the pourer off the bottle and shake. This will "re-set" the pourer to pour an even amount.
- When you get low on wine in a bottle, let a Layton's Chance staff person know to get a bottle ready. We will pull it from the appropriate place, open it, and have it ready for you.
- Empty bottles must be counted at the end of the day for our inventory purposes. Please place any empty wine bottles in designated boxes under the tables where you are pouring.
- Sales will be handled by Layton's Chance staff. Please direct all sales to a staff person to pull the wine from the appropriate place and handle sales correctly.
- The goal of tasting wine for customers is to introduce them to our wines for purchase. Please don't "over-pour" customers. Direct them to the wines that they prefer and try to avoid "flights" or pouring all wines for every customer.