

2024 Public Tasting Guidelines for Wineries

Hello Participating Wineries,

This year, Fort Mason Center has implemented a **Weapon Security Screening Process** for everyone (patrons, wineries, vendors, sponsors) to the 2024 SFCWC Public Tasting starting at **11:30 AM**.

To avoid having to go through the Weapon Security Screening, you need to be in the building by 11:30 AM. Because of this new process, we are opening up the doors to the patrons at 12:30 PM. Please be in place at your tables by 11:30 AM. **Again, if you are late (after 11:30 AM), you will have to go through the Weapon Security Screening.** Please be aware that there tends to be a back-up of wineries dropping off wine after 10:30 AM. Come early and avoid the congestion! In addition, if at all possible, please bring a dump bucket for your table. **PLEASE FORWARD THESE INSTRUCTIONS TO YOUR STAFF MANNING THE EVENT!**

Additional Winery Information below:

- Winery registration is open from 9:30 am to 11:30 am. **Tables not staffed by 12:00 pm will be forfeited.** Doors may open to the public at 12:30 p.m. based on weather or crowd size.
- **Last call for pouring is 4:15. Start taking bottles off table after 4:15 while patrons are enjoying their last pour from 4:15-4:30 PM.** Wineries are responsible for transporting their own wine to the tasting. Wine cannot be shipped to the tasting in advance. Map and additional information to Fort Mason is on www.winejudging.com.
- Every wine table purchased allows entrance for two people pouring- additional tickets can be bought online for additional staff. Please do not ask for additional free staff members to pour.
- Arrival: Drop-off wine in front of the Pavilion. Parking is where you can find it. If you arrive early you should have no problem securing a space on Ft. Mason grounds or the adjacent Crissy Field Parking Lot. Do not park in the enclosed cone area in front of the Festival Pavilion- your car will be towed. Our staff will shuttle your wine and supplies to your table.
- We provide a 6' table, cloth, and signage, on each table. Please **bring your own dump bucket** for your table. **There will be NO ICE available at the event** because of insurance.
- Bring ice blocks (no ice) and cooling containers if needed. Only bring stuff that you can easily take out yourself at the end of the tasting- limited post-event staff assistance.
- There will be water stations in designated areas of the building. We are discouraging water to rinse glasses due to buildup of waste water at Fort Mason. Encourage patrons to rinse glass with wine. Bring your own recyclable container for drinking water.
- Limit tastes to ½ to ¾ ounce. **Stop pouring at 4:15 PM.** Start taking bottles off table after 4:15 PM while patrons re enjoying their last call pour from 4:15-4:30 PM. Please inform your staff pouring wine of the last pour timeline.
- Recommended amount of wine to bring....1 case each of Gold and better winners, and mixed case of other awards. Any other wine from your winery may be poured at the table also.
- Please place all wine bottles back into their original cases. They will be collected after the event.
- All plates, utensils and napkins are compostable and go in the yellow cans.
- Please bring a folding wagon or hand truck to transport supplies back to car after event- avoid setting inventory down in front of building upon departure as Park Police will not enable your vehicle coming back to building.

Please direct all questions to Cary Fraser, SFCWC Winery Entry & Services Administrator at carywines@gmail.com or phone [707-291-7707](tel:707-291-7707). During event, immediate concerns/questions call Janis at 707-338-0626.