

Covid Policies

General COVID-19 Protocols at Blue Grouse Estate Winery

1. We ask that you maintain physical distancing of at least 6 feet between yourself, staff and other guests during your visit. You will notice markers and signage on our floors.
2. We have increased the number of hand hygiene stations available for your use. We ask that you use them frequently.
3. Please wear a mask when you are inside our buildings. You will notice our staff wearing masks during your visit, and we ask that you do the same unless you are sitting to taste wine.
4. Washrooms and other high touch areas & surfaces will be sanitized frequently throughout each day.
5. We have installed plexiglass "sneeze-guards" at the front desk.
6. Our staff has committed to a culture of health and safety and will not come to work if feeling ill and/or experiencing any symptoms of COVID-19.
7. Please do not visit if you have traveled outside of Canada within the past 14 days. Please do not visit if you are sick or experiencing any symptoms of COVID-19 including but not limited to fever, dry cough, sore throat & tiredness.
8. We look forward to seeing you when you feel better!

In addition to the General protocols listed above:

1. Tastings are by appointment. To make an appointment or go online to <https://www.exploretock.com/bluegrouseestatewinery>
2. Please check in with a host when you arrive.
3. To ensure optimal physical distancing between guests, seating is limited and group size is limited to a maximum of 6.
4. We will be collecting the name and number of 1 person in each group for Island Health Region's contact tracing protocol.
5. We have installed social distancing circles on the floor and ask that you maintain physical distance of 6ft or more between yourself and other guests and staff, at all times.
6. Dr. Bonnie Henry requires that all guests remain seated during wine tastings.

During your tasting:

1. Your assigned tasting room associate will pre-pour the wines. This will allow the tasting room associate to step back and guide guests through the wine tasting while maintaining an appropriate distance.
2. Single use tasting menus, and disposable spit cups will be provided.
3. Sanitization of all tasting surfaces, tables, chairs, pens and pencils will take place between guests.
4. iPads & payment terminals will be sanitized between every transaction.
5. Glassware for guests will be sanitized in our high heat commercial dishwasher.

Thank you for your cooperation!