

It Was A Good Year, Inc. -- Pourer Duties

Pouring wines for each wine tasting event is important; not only does the wine need to be poured into the correct glass, but the amount must be close to “correct” (see below). The tasting coordinator is responsible for directing you to do this, but ultimately you are the person who executes the job. Not everyone is able to do this job well. Some pourers tend to chat too much with the people who are already seated, and lose their focus. Another oversight is to forget to pour wines for all of the seats, and often the speaker’s glasses are overlooked.

Here are the responsibilities of the pourers:

Help open the right number of bottles of each wine. Please be attentive and do this job as directed, and make every effort to do it without breaking corks, etc. Ask for help if you think it’s not something you can do. Please save some corks so that partial bottles can be recorked after pouring is completed.

In all cases, the right amount of wine should be between about 1.25 oz and 2.25 oz. (20 pours per bottle to 11 pours per bottle -); 750ml size bottle. The pouring coordinator will instruct you as to the correct amount to pour. For special cases IWAGY would likely pour even smaller amounts (very sweet “dessert” wines or very rare wines, wines from smaller bottles, etc). Today IWAGY mainly uses INAO tasting glasses that have a capacity of about 7oz when full.

For tastings that have some or all wines poured before the tasting starts (“pre-poured”):

- A. Make sure YOU know the appropriate glass # into which to pour each wine that you pour.
- B. Make sure that all needed place settings get a pour of all the wines, including the guest speaker. A common mistake is that some glasses get skipped, so check around the tables before proceeding to the next wine. If no wine remains in any of the bottles for a specific wine, notify the pouring coordinator. You may be instructed to ‘borrow’ wine from some of the fuller glasses. This needs to get done BEFORE people begin tasting!
- C. It's ideal to put one empty bottle of each wine on the guest speaker’s table for his/her reference during the tasting event. This also helps as a reminder that the speaker’s glasses need to be poured.

For tastings that have some wines poured during the tasting:

All wines that are poured during the event must be poured accurately, since there is little chance to correct the amount (as is sometimes possible in the “pre-poured” example above). Please put an empty bottle of each of the wines poured during the event on the speakers table.

Typically the pourers each pour different wines, this makes for less confusion. As an exception to this for large venues like Casa Italiana, each pourer can typically be assigned an entire row (usually 16 seats); in this case each pourer would often be asked to pour ALL of the wines for that row. When pouring wines during the speaker’s presentation (chilled wines, sparkling wines, etc.) two or more pourers may need to pour different bottles of the same wine, to expedite pouring. It's important that no one is skipped in this type of pouring, especially the guest speaker. This type of pouring does expose us to having several partial bottles after pouring is completed.

Pre-pouring of wines

In many/most cases this is a good idea, since it can eliminate or reduce the disruption of the speaker's delivery and/or presentation. Also, pouring errors can sometimes be corrected if caught in time. Here are some categories of wines that are **NOT** usually pre-poured:

Sparkling wines (they may lose their effervescence before they are tasted)

White and pink (rosé) wines (these typically taste better somewhat chilled, so consider the room temperature)

Very old wines (their aromatics and some other qualities may "expire" while awaiting tasting.)

A diagram of the ‘standard’ IWAGY glass numbering scheme is available upon request. We have been using this scheme since the 1980’s.