

It Was A Good Year, Inc.

Pouring Coordinator's Duties

The pouring coordinator for each wine tasting event is recruited in advance for the event by the tasting coordinator. The job of the coordinator is to oversee the pourers. The pourers can be recruited from among those who show up early enough to help pour the wines. In certain cases (when there's adequate time prior to the date of the event, etc.) it's a good to recruit pourers in advance. Not everyone is able to do this job well. So, here are the responsibilities of the pouring coordinator.

For tastings that have all wines poured before the tasting starts ("pre-poured"):

- A. Recruit appropriate number of pourers to accomplish the task before the *start time* for the event (typical start times between 6:30-8PM)
- B. Instruct the pourers in gauging the right amount of wine. In all cases, this should be between about 1.25 oz and 2.25 oz. (20 pours per bottle to 11 pours per bottle -); 750ml size bottle. For special cases (very sweet dessert wines or very rare wines, wines from smaller bottles, etc), we would likely pour even smaller amounts.
- C. Make sure that the pourers know the appropriate glass # into which to pour each wine. Today IWAGY uses INAO tasting glasses that have a capacity of about 7oz when full.
- D. Make sure that all needed place settings get a pour of all the wines, including the guest speaker. If some glasses get skipped, the pouring coordinator has the authority (assuming no wine remains in any of the bottles for that wine) to 'borrow' wine from some of the fuller glasses. This needs to get done BEFORE people begin tasting!
- E. 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.

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). Instruct pourers to make sure this happens, and to put an empty bottle of each of these 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 of 16 seats; in this case each pourer would be responsible for pouring ALL of the wines to that row. Don't forget to pour for the speaker! 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 require serious consideration in terms of **NOT** pre-pouring:

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.