Five sustainable habits in the tasting room

1. Conserve When Possible
   Turn off water, lights, and appliances when not in use.
   Reducing water waste helps to conserve this limited resource. Conserving electricity reduces the use of fossil fuels.

2. Recycle Responsibly
   Cardboard, paper, (some) plastics, and metal go together, while glass should be recycled separately.
   Keep your recyclables loose, or use a paper or reusable bag as opposed to a plastic can liner.
   Collect cork to be repurposed. Cork can be turned into many other useful objects!

3. Reduce & Reuse
   Use glass and metal utensils in the break room to cut down on single-use plastics.
   Sanitize and reuse wine bottles for table water.

4. Source Locally
   Crafts, snacks, and knick-knacks!
   Source from local artists and small businesses to introduce your guests to local talent and support your community.

5. Bike or Carpool
   Reduce fuel emissions by carpooling with coworkers or riding a bike or e-bike to work.