

COVID-19 SAFETY AT LABELLE WINERY

Our Commitment to Your Safety

LaBelle Winery follows all CDC protocols for preventing COVID-19 in the workplace. From daily temping of all staff members, consistent sanitizing protocols, social distancing, mask-wearing, and dining barriers, a safe work environment is our most crucial priority.

By maintaining CDC protocols, along with our state-of-the-art air exchange system, we are confident knowing our staff and guests can be at LaBelle without apprehension.

LaBelle's air exchange system exchanges the air in the building every hour with fresh filtered outside air. Having clean air quality provides an environment that is safe to gather, dine, and taste wine.

LaBelle will continue to provide our staff and you, our patrons, a safe place to work and visit so you can enjoy yourself with confidence. We appreciate your support and look forward to continuing to serve you.

- Amy LaBelle & Cesar Arboleda, Co-Owners of LaBelle Winery

Our Practices

Our Team Members:

- Wear face coverings at all times
- Demonstrate impeccable hygiene practices & respiratory etiquette
- Are temperature-screened at each shift
- Follow CDC & State of NH guidelines related to mandatory health & safety protocols
- Do not work if ill

Our Facility:

- Undergoes frequent and consistent sanitation procedures
- Utilizes social distancing protocols
- Has sanitizer stations throughout the building
- Has posted Advisory Notices reminding guests to wear masks, be self-aware of health symptoms and visit only when well

Our Guests:

- Are asked to visit only when well
- Are encouraged to wear masks in all public spaces and socially distance appropriately

