



BYOW CORKAGE POLICY

Virginia has passed a law that allows patrons to bring in their own bottle of wine (BYOW) to restaurants. The spirit of this law is to allow patrons to bring in that special bottle of wine that is not carried on the restaurant's wine list to enjoy with their meal. That being said, Zoës is participating and allowing BYOW, however we require that you call prior to coming in with any bottle of wine. Zoës takes a great deal of pride in our wine list and the awards achieved, therefore we are charging a corkage fee of \$50.00 per 750 ml bottle. This fee may be waived if a bottle of wine is ordered from our list.

The etiquette points below are simply intended to provide general guidance for those who may be new to the wonderful world of corkage. Some of the tips below are pretty obvious, and of course optional, but the first point is the most important.

- **CALL, CALL, CALL:**
One of the most important guiding principles of BYOW is calling the restaurant prior to your visit to ask about corkage policies including bottle limits, corkage cost, special handling your wine may need (i.e. – decanter, etc.), and most importantly to make sure the restaurant actually allows BYOW. Yes, even if your best friend was just there last week, or their website outlines their policy, you should still call just in case.
- **Remember the Sommelier:**
Enjoying a bottle from your personal collection at a restaurant is a privilege (*despite what some may think*). As an expression of deference and thanks, always offer a taste to the Sommelier. Even if the Sommelier (or server) declines, they will appreciate the gesture.
- **Remember the Server:**
Tip the server respectably for the wine you brought, since they did open and serve it for you. Bear in mind, you don't need to drop 20 percent if you brought a \$500 bottle of Bordeaux.
- **If You're Cheap, Don't Show It on BYOW Night – Remember the Spirit of the Law:**
Being thrifty is admirable, especially in the current and ongoing economic malaise, but corkage night at your local fine dining establishment is not the ideal time to show off your frugal ways. Bringing a bottle of really cheap wine like Yellow Tail or another grocery store staple can reasonably be construed as disrespectful to the restaurant. You can have that bottle of Charles Shaw Chardonnay any night at home; bring a special bottle to BYOW night. If you insist on eschewing good taste by bringing a cheap bottle, at least remove the grocery store price tag from the bottle before coming in to the restaurant.
- **Virtue in Restraint:**
Don't take advantage of a restaurant's participation in BYOW. Zoës limits the number of bottles your party brings to the restaurant to two. Many restaurants will limit the number of bottles they allow guests to bring to two as well, so another reason to call ahead.
- **One-for-One:**
It is always good form to order **at least one bottle** of wine from the restaurants list to accompany the bottle you bring with you. Not only does this show good will and a nod to the restaurant's list, many restaurants will actually waive the corkage fee for the bottle that was brought.
- **Check The List:**
Avoid bringing a wine that is on the restaurants wine list. Most restaurants including Zoë's prohibit this, so it's a good idea to check the wine list on the restaurants website or call ahead.
- **Handle With Care:**
Another obvious one here – carry your wine to the restaurant in a protective wine carrier. The paper or plastic bag from the wine shop does not qualify as a protective wine transporter.

We welcome you coming to Zoës to enjoy our marvelous food with your incredible wine, however, we do ask that you be respectful and remember the "spirit of the law".