

FREE FLOW WINES
Stories Series



San Francisco, CA

"There's no reason to sell by the glass offerings in a bottle anymore."

Evin Gelleri | General Manager & Owner

Several years ago, Michael and Evin started experimenting with home brewing after hours while working together at a restaurant. *"Draft beverages are just fresher on tap and there is very little waste compared to by the bottle. After experimenting with our own home brew, we thought, 'Let's build a restaurant where friends and family can come together to share seasonal small plates, craft beer and craft cocktails...that's when the concept of Sessions at the Presidio sparked."*



Michael Bilger & Evin Gelleri | Photo courtesy of Sessions

Wanting to offer several wines by the glass, Evin saw wine on tap as the only logical way to go. *"From the start we knew we wanted to offer draft beverages because kegs take up much less space and we don't have to fill up a recycling bin once those bottles are empty. Plus, wine on tap doesn't spoil and is much easier to serve than un-corking bottles."*



Tap Wall | Photo courtesy of Sessions

"Building the draft system was easy. We built it for standard 1/6th barrel steel kegs. When we receive disposable plastic kegs, they often don't fit. We'll be doing away with those and using only steel going forward."

"Consumers aren't always familiar with the idea of wine on tap yet, but it's definitely gaining popularity, once they taste a glass. It makes so much more sense from a cost of goods and waste point."