



## 2016 INTERNSHIP OPPORTUNITIES

### Napa County

*Please contact company directly for additional details.*

**1. Company:** Pine Ridge Winery

**Contact Name:** Mike Conversano

**Email:** [michaelco@pineridgewine.com](mailto:michaelco@pineridgewine.com)

**Phone:** 707-257-4712

**Dates and Hours required for the position:** Mid-August to beginning of November. Start off at 40 hours per week then move to 60 hours (six day) per week.

**Skills or experience required for the position:** Would be willing to work with all levels of skills, just need a positive attitude and willing to learn.

**2. Company:** Tom Eddy Winery

**Contact Name:** Jason Gerard, Assistant Winemaker

**Email:** [jason@tomedywinery.com](mailto:jason@tomedywinery.com)

**Phone:** 707-942-4267

**Dates and Hours required for the position:** August 15th to November 1st (Approx. 10 weeks, may request longer period). Pre-Harvest Hours: 8 hours a day, 5 days a week. Harvest Hours: 8-12 hours per day, 7 days a week.

**Skills or experience required for the position:** Tom Eddy winery seeks a hard working individual interested in a harvest internship at a small, boutique high-end winery in Napa Valley. This individual will partake in all aspects of the winemaking process and must bring passion and strong work ethic to a family-owned enterprise. Must have a minimum background in the wine industry including knowledge of cellar work, lab work and vineyard work. Must have thorough knowledge of the winemaking process and be willing to work long hours and with lots of physical work.

**Description:** Standard daily winemaking duties including but not limited to: Pumpovers, tank sanitation, wine racking, barrel filling, shoveling out fermenters, nutrient additions, inoculations, grape sorting, topping and routine lab work. Vineyard sampling: we source fruit from all over Napa Valley and regularly sample vineyards

for maturity analysis starting in August. Intern must be willing and able to walk sloping mountain vineyards and sample grapes from vines on nearly a daily basis. Cleaning and winery prep. A large portion of the work will include manual labor such as scrubbing picking bins, cleaning tanks, cleaning all winemaking equipment before and after crushing fruit. The intern must be willing to get their hands dirty all day, everyday. Salary: \$12-14 per hour.

**3. Company:** Jericho Canyon Vineyard

**Contact Name:** Nicholas Bleecher

**Email:** [nick@jerichocanyonvineyard.com](mailto:nick@jerichocanyonvineyard.com)

**Phone:** 707-942-9665

**Dates and Hours required for the position:** Late August-November, availability 7 days/week

**Skills or experience required for the position:** At least 1 previous harvest internship

**4. Company:** Colgin Cellars

**Contact Name:** Sarah Donley

**Email:** [sdonley@colgincellars.com](mailto:sdonley@colgincellars.com)

**Phone:** 707-963-0999

**Dates and Hours required for the position:** August-November 7 days/week

**Skills or experience required for the position:** Candidate must have a valid driver's license, be able to climb ladders and stairs, and be able to lift up to 40 pounds. Individuals will need to be able to stand for long periods of time and commit to working 7 days a week. A harvest chef will provide a fantastic lunch during harvest.

**Description:** Colgin Cellars is looking for two interns for the 2016 harvest. We are a small, dynamic winemaking and vineyard team in need of meticulous and reliable individuals. The intern will have the opportunity to participate in a wide variety of cellar activities including: sanitation, fruit sorting, crush equipment operations, fermentation monitoring, pump overs and punch downs. This is a great opportunity to work closely with the winemaking team and see all aspects of hands on winemaking. You will learn technical and sensory skills at the highest level, which will be valuable to you in your continued career. We are looking for fastidious hard workers with positive attitudes. Pay \$17- \$18

**5. Company:** Materra | Cunat Family Vineyards

**Contact Name:** Stacy Hornemann

**Email:** [shornemann@materrawines.com](mailto:shornemann@materrawines.com)

**Phone:** 707-224-4900 (prefer email)

**Dates and Hours required for the position:** August 1 - December 15<sup>th</sup>, hours can be long, possibly 7 days a week.

**Skills or experience required for the position:** Experience preferred.

**Description:** Seeking both a laboratory and a cellar intern.

6. **Company:** Girard Winery- Vintage Wine Estates

**Contact Name:** Erica Haas

**Email:** [careers@vintagewineestates.com](mailto:careers@vintagewineestates.com)

**Phone:** no phone calls please

**Dates and Hours required for the position:** Start between August and September end November, December

**Skills or experience required for the position:** Sorting, crushing and pressing of over 12 different grape varieties. Sanitation of all winery equipment. Must, juice and wine additions. Pump-overs and punch-downs. Tank and Press dig-outs and sanitation. Barrel maintenance: racking, sulfuring, topping, and stirring. Fermentation monitoring.

7. **Company:** V. Sattui Winery

**Contact Name:** Jason Moravec

**Email:** [Jason@vsattui.com](mailto:Jason@vsattui.com)

**Phone:** 707 286-7241

**Dates and Hours required for the position:** 8 to 12 hours a day, 5 to 6 days a week, from July to November

**Skills or experience required for the position:** Available for full harvest with flexible start and end dates; Attention to detail; Ability to lift 50 lbs.; Able to work extended hours in a physically demanding environment; Previous experience or coursework in winemaking preferred.

**Description:** Interns will gain a broad and varied harvest experience by developing skills in wine production and working closely with the winemaking team. Responsibilities will include all aspects of cellar and barrel operations, and duties include harvest operations, equipment sanitation, grape receiving, operating crush equipment, crushing, pressing, racking, fermentation monitoring, juice/wine transfers, pump overs, barrel work, tank and barrel additions and other cellar work as assigned. Potential opportunities in laboratory analysis and grape sampling for qualified applicants also. This is a great opportunity to work with many grape varieties at a family owned winery.

8. **Company:** Treasury Wine Estates

**Contact Name:** Amy Richards

**Email:** [amy.richards@tweglobal.com](mailto:amy.richards@tweglobal.com)

**Phone:** 707-225-5534

**Dates and Hours required for the position:** July to end-October, season dependent. Hours 7am – 3:30pm

**Skills or experience required for the position:** Individual must be motivated with a strong desire to be hands-on, work efficiently in different climatic conditions and be part of a high-energy team. Vineyard experience preferable. Only open to those who are looking for a harvest working in the Vineyard.

**Description:** Grower Relations Harvest Internship - Assist Napa Grower Relations Representative with grape maturity sampling and analysis, crop estimates, vine water status measurements/irrigation monitoring, nutrition and pest monitoring, harvest coordination and data entry. Individual must be motivated with a strong desire to work hands on, work efficiently in different climatic conditions and be a part of a high energy team.

**9. Company:** Treasury Wine Estates

**Contact Name:** Amanda Cihlar

**Email:** Amanda.cihlar@tweglobal.com

**Phone:** 707-225-5231

**Dates and Hours required for the position:** April/May/June through October, season dependent.

**Skills or experience required for the position:** Individual must be motivated with a strong desire to learn hands on viticulture operations, work efficiently and be a part of a high energy team. Job requirements: Clean driving record; Lift 30 pounds; Punctual, hardworking, eager to join an exciting viticultural team.

**Description:** Viticulture Harvest Internships - To work alongside Assistant Viticulturist and Viticulturist. The Treasury Wine Estates Regions (Napa, Sonoma and the Central Coast) are looking to fill position(s) in each area. Work activities include: Pest and disease scouting; Petiole sampling; Water status monitoring; Crop estimation; Maturity sampling; Soil excavation and analysis; Virus assessments; Data analysis.

The Treasury Wine Estates Regions (Napa, Sonoma and the Central Coast) are looking to fill position(s) in each area. The Napa portfolio includes iconic brands such as Beringer, Stag Leap Winery, Sterling and Provenance. Sonoma includes Chateau St Jean, Etude and Beringer. The Central Coast includes our Paso 360 winery and Blossom Hill, as well as providing fruit to the majority of wineries previously mentioned.

**10. Company:** Round Pond Winery

**Contact Name:** Jeffrey Plant

**Email:** jplant@roundpond.com

**Phone:** 707-302-2571

**Dates and Hours required for the position:** Harvest – season dependent, contact for more details

**Skills or experience required for the position:** Attention to detail, passion for making world class wines, energetic and a positive attitude are all attributes that we are looking for in an intern. Qualification

requirements include: Effective communication skills; Good reading, writing and math skills; Good manual dexterity; Ability to lift up to 42 lbs.; Ability to work in various temperatures; Follow all safety protocol.

**Description:** Applicants would be exposed to all aspects of harvest and would be working with some of the best vineyards in the Rutherford appellation. Work directly with the winemaking team performing all tasks related to harvest, while furthering one's understanding of wine production. Grape receiving, sorting and processing; Juice and wine rackings and transfers; Inoculations and additions; Brix and Temp monitoring; Daily pump-overs; Cleaning and sanitation of all winery equipment; Operate both positive displacement and air pumps; Wine barrel maintenance, preparation and filling; Grape sampling; Perform other duties as assigned; The potential for some lab exposure.

#### **11. Company:** Staglin Family Vineyard

**Contact Name:** Matt Peterson

**Email:** matt@staglinfamilyvineyard.com

**Phone:** 707-967-9668

**Dates and Hours required for the position:** August – November, 40+ hours per week

**Skills or experience required for the position:** Relevant coursework or equivalent work experience in wine production. All candidates must be able to work long hours, including weekends, as needed throughout harvest, be able to lift 50 lbs and remain on feet for long periods of time, and be punctual, motivated, and positive team players. Candidates must be eligible to work in the US, must possess a valid driver's license, and have reliable transportation.

**Description:** For the 2016 harvest, Staglin Family Vineyards is seeking passionate and detail-oriented candidates to join our harvest production team under the guidance of Winemaker: Fredrik Johansson. Responsibilities will include vineyard sampling and analysis; winery and equipment cleaning & sanitation; fruit receiving & sorting; fermentation management including pumpovers, punchdowns, barrel ferment management, brix and temp checks, nutrient additions, and pressing; facility maintenance and general cellar work including sampling, racking, barreling down, topping, and bottling.

#### **12. Company:** Keever Vineyards

**Contact Name:** Jason Z. Keever

**Email:** Jason@keevervineyards.com

**Phone:**

**Dates and Hours required for the position:** The position is a harvest position only, which will most likely begin late August and finish prior to Thanksgiving.

**Skills or experience required for the position:** Ideal candidates will have a keen interest in the wine industry, be highly self-motivated, detail oriented, have a good sense of humor and be willing to learn. Requirements include: Clean driving record and a valid driver's license; Ability to work long hours, including weekend; Be able

to lift 50 pounds and work in a physically demanding environment both in and outdoors; Be able to work in confined spaces; Work in a safe manner, adhering to winery safety protocols; Be timely, motivated, organized, patient, team orientated and positive attitude; Excellent communication skills, both verbal and written.

**Description:** We are seeking two individuals to join our cellar team for the upcoming 2016 harvest. Duties include: Assist in fruit receiving, grape sorting & bin dumping; Take part in all aspects of winery sanitation. Including tank sanitation, pressure washing, barrel washing and general winery cleanliness; Fermentation monitoring, including pump overs punch downs, brix and temp check, inoculations, additions as well as draining and pressing; All aspects of cellar work including racking, blending, barreling down, topping, barrel staining and forklifting; Facility Maintenance including weeding, sweeping, polishing glasses and running winery related errands.

**13. Company:** Young Inglewood Vineyards

**Contact Name:** Jacky Young

**Email:** jacky@younginglewood.com

**Phone:** 707-200-4572

**Dates and Hours required for the position:** Harvest 2016; hours variable as required

**Skills or experience required for the position:** To be an effective and valued member of our team, you must: have previous cellar experience; be highly organized; be willing to pay meticulous attention to detail, and unwilling to compromise; inspire trust in your integrity; be able to communicate effectively in English; be able to lift 50 pounds without strain; have the flexibility to work long hours, 6-7 days a week at the peak.

**Description:** We are seeking an enthusiastic, experienced intern to assist our small production team for the duration of the 2016 harvest, working shoulder to shoulder with our family, winemaker and cellar master to achieve the meticulous winemaking that characterizes our style. This is an opportunity to participate in all crush operations, including fruit maturity assessment, fruit receiving, harvest equipment operation, pumpovers and punch-downs, fermentation management, barrel management, and sanitation.

**14. Company:** Quintessa Estate

**Contact Name:** Samantha Baronessa

**Email:** sbaronessa@huneewines.com

**Phone:** 707-286-2712

**Dates and Hours required for the position:** Beginning of August through the end of November

**Skills or experience required for the position:**

Qualifications: Education: Pursuing a BS in Viticulture/Enology; Experience: at least 1-2 years of experience recommended, but not required; Good interpersonal skills, proven ability to communicate effectively and work well with others; Ability to follow instructions and take direction.

Working Conditions: Standing for long period of time (8 hours or more); Must comply with all safety equipment requirements; Exposed to machinery and forklifts; Long and irregular hours during peak periods on various shifts; Extensive walking and lifting of up to 50 pounds.

**Description:** Duties included but are not limited to: Grape receiving, sorting and processing; Juice and wine rackings and transfers; Inoculations and additions; Daily pump-overs; Cleaning and sanitation of all winery equipment; Wine barrel maintenance, preparation and filling; Drain, digging and pressing; Perform other duties as assigned.

**15. Company:** Cairdean Estate

**Contact Name:** Madelyn Crawford or Cody Stacey

**Email:** madelyn@cairdeanestate.com or [cody@cairdeanestate.com](mailto:cody@cairdeanestate.com)

**Phone:** 707-968-5583 ext. 6 or 3

**Dates and Hours required for the position:** Beginning of August to mid December. Average of 12 hours/ day at peak harvest with 6 days a week.

**Skills or experience required for the position:** Each candidate should be hardworking and willing to learn the tricks of the trade from the best in the business. They must also be able to lift at least 50 lbs repeatedly, and take instruction well. Reading and writing in English is a requirement, and speaking Spanish is a bonus. Must be 21 years of age or older, work long days/nights (including weekends and holidays) have own transportation and a clean driver's license, operate harvest equipment such as pumps and filters, sample vineyards and attend picks, have basic computer skills. Forklift or previous harvest / winery experience helpful. A background in Enology and/or Viticulture a plus.

**Description:** Want the experience of working under not one Napa Valley Winemaker, but 16? We here at Cairdean are a tight-knit team that runs a custom crush Winery and are looking for 4 interns for cellar and lab work for 2016 harvest.

**16. Company:** Anomaly Vineyards

**Contact Name:** Mark Porembski

**Email:** mark@anomalyvineyards.com

**Phone:** 707-967-8448

**Dates and Hours required for the position:** 10 weeks full time early September through Mid-November

**Skills or experience required for the position:** Strong work ethic, interest in wine and great attitude required. Experience in the wine industry preferred but not required

**Description:** Anomaly Vineyards is a very small, family owned Cabernet Sauvignon Producer in the heart of the Napa Valley. Because our winery is small, the harvest intern will work with all members of the Anomaly staff, see and participate in all aspects of the winemaking process, from field to bottle and have a hand in every action

that is required to make quality Cabernet Sauvignon. Anomaly will process about 40 tons of St. Helena fruit in 2016, mostly Cabernet Sauvignon with lesser amount of Cabernet Franc and Petit Verdot.

Duties include: Monitoring maturity in grapes in the vineyard; Sampling grapes in the vineyard for yield estimates and data collection; Grape sorting-----some management of other grape sorters; Collecting data on fermenting wines; Cap management----i.e., pump-overs and punch downs.; And loads of cleaning! Tanks, pumps, wine hoses, sorting equipment etc.; Pressing skins; Barrel prep and filling of pressed wines.

**17. Company:** Boisset Collection (Raymond Vineyards and DeLoach Vineyards)

**Contact Name:** Sandi Weimer

**Email:** HR@Boisset.com

**Phone:**

**Dates and Hours required for the position:** August – December pending harvest (ranges from 6am – 10pm +/-) Sunday – Saturday

**Skills or experience required for the position:** High School diploma or GED; or 1-3 months related experience or training; or equivalent combination of education and experience. Current, valid Driver's License, insurable driving record, and proof of current automobile insurance may be required.

**Description:** The Harvest Cellar Intern for Boisset is responsible for the daily activities associated with the production of fine wine, taking direction from the Winemakers, Cellar Master, and other production staff as needed. Through the course of the harvest, these activities will include crushing, pressing, pump-overs, draining and shoveling tanks, performing tank additions, punch-downs, cleaning, barrel filling and maintenance and other fermentation and aging tasks as needed.

**18. Company:** Orin Swift

**Contact Name:** Monica Lewis

**Email:** mlewis@orinswift

**Phone:** 650-245-8030

**Dates and Hours required for the position:** Full time temporary 7/1/2016 - 11/1/2016. Must be flexible with schedule, required to work early mornings and weekends.

**Skills or experience required for the position:** Must be able to lift 50 lbs and walk long distances. Must have valid drivers license and reliable transportation. Previous harvest experience preferred

**Description:** Vineyard Internship

**19. Company:** Tres Sabores

**Contact Name:** Julie Johnson



**Email:** [jaj@tressabores.com](mailto:jaj@tressabores.com)

**Phone:**

**Dates and Hours required for the position:** August 1st through approximately November 1<sup>st</sup>. Minimum 30 scheduled hours each week. Additional on-call hours 10-30 per week. Negotiable.

**Skills or experience required for the position:** A "Safety first" perspective, strong work ethic, ability to lift 50 lbs, adaptability, team player attitude. Ideally: Experience with at least one harvest, some knowledge of Spanish or Italian, tractor and forklift trained, proficiency in Excel.

**Description:** This is the perfect position for an individual looking to experience almost every aspect of harvest. As an intern, you will assist the winemakers and our Tres Sabores team with vineyard sampling, harvest, lab work and analysis, sorting, tank fermentation, small bin fermentation, cleaning/sanitizing (a major part of crush), bottling preparation and bottling (line on site), barrel work, etc. We highly value quality oriented initiative-takers. Hourly wage, dependent on experience. Most meals while on site. Accommodations may be available. End of harvest quality-of-work-performed bonus.

**20. Company:** Langtry Farms

**Contact Name:** Easton Manson

**Email:** [emanson@persis.com](mailto:emanson@persis.com)

**Phone:**

**Dates and Hours required for the position:** Harvest 2016; hours variable as required

**Skills or experience required for the position:**

**Description:** Two harvest internships available.

**21. Company:** Somerston Wine Company

**Contact Name:** Phil Rogers

**Email:** [phil@somerstonwineco.com](mailto:phil@somerstonwineco.com)

**Phone:** (707) 967-8414

**Dates and Hours required for the position:** ~ Late August ~ End November-Early December

**Skills or experience required for the position:** Must be 21 years of age and able to lift and carry 60 pounds. Work in a skilled, efficient, quality driven, and safe manner. Must be willing to work long hours in a physical environment while maintaining a positive attitude.

**Description:** Seeking a full time harvest intern to join our small production team in carrying out all cellar activities while assisting with laboratory analysis as needed.

**22. Company:** Artesa Winery

**Contact Name:** Ryan Calder

**Email:** [ryanc@artesawinery.com](mailto:ryanc@artesawinery.com)

**Phone:** 707.224.1668

**Dates and Hours required for the position:** July-Dec 8-12 hrs/day up to 6 days/week

**Skills or experience required for the position:** Able to lift and carry 48 pounds (weight of a case of wine). Able to climb ladders, catwalk stairs and stand for extended periods of time. Able to shovel pomace and operate a pneumatic punch-down device.

**Description:** This seasonal position is responsible for supporting Artesa's full-time cellar crew with cellar operations as directed by the Cellar Master and/or Assistant Winemaker or Winemaker. This position reports to the Cellar Master. Note that this position involves working overtime, including nights and weekends. In addition, during the peak harvest season, cellar interns will be working six days a week.

Tasks include, but are not limited to: beginning to intermediate forklift operation; assist in crush pad operations; assist w/ wine press work; topping, barrel work; setting up lines & tanks for wine transfers, yeast and nutrient additions; circulate wine in tanks; shipping/receiving wine in tanker trucks.

### 23. **Company:** Pahlmeyer

**Contact Name:** Todd Kohn

**Email:** [todd@pahlmeyer.com](mailto:todd@pahlmeyer.com)

**Phone:** Please email

**Dates and Hours required for the position:** Start in July or August, end in November or December. Harvest hours, includes overtime and working up to 7 days per week.

**Skills or experience required for the position:** Key among the requirements will be an exceptional positive attitude, work ethic and great attention to detail. We require a degree in viticulture, enology or related college degree, and at least two years of experience working in wine production. Furthermore, candidates must be able to lift 50 lbs., work under minimum supervision, and work for extended hours, including weekends

**Description:** Harvest Interns will provide hands-on support to our fulltime cellar team. Principal among Intern responsibilities will be: maturity sampling, sorting, pumprovers, punch-downs, quality control, chemical analysis, data collection, spreadsheet maintenance, as well as various other viticulture and enology activities.

### 24. **Company:** CADE Estate Winery

**Contact Name:** Tyler Martin

**Email:** [tmartin@cadewinery.com](mailto:tmartin@cadewinery.com)

**Phone:** Please email

**Dates and Hours required for the position:** Start in July or August, end in November or December. Harvest hours, includes overtime and working up to 7 days per week.

**Skills or experience required for the position:** The ideal candidate must have a passion and dedication for making premium wine. This position involves working in a fast-paced, physically demanding environment, while having a strong ability to clean everything meticulously. Candidates must be willing to lift heavy objects (40+ lbs), stand, crawl, kneel, and climb for many hours. We are looking for a team player who will maintain a positive attitude in stressful situations, who works hard and is self-motivated, and is a lover of all things wine. The position is from August to November with the potential to become a full time opportunity for the right candidate. Candidates must have a valid driver's license, be eligible to work in the US, provide for their own housing, and possess reliable means of transportation. Previous harvest experience and/or formal education preferred but not required.

**Description:** Duties and Responsibilities: Crushing fruit (Red and White); Monitoring fermentation (checking Brix and Temps); Pressing (Red and White); Pump-overs; Yeast and nutrient additions; Racking wine, topping, and any general cellar work; Assist with sampling vineyards to determine ripeness; Assist in general wine chemistry (Brix, TA, pH, Residual Sugar, VA, Malic Acid); Forklift duties.

## 25. **Company:** Domaine Carneros

**Contact Name:** Stacey Ellis

**Email:** sellis@domainecarneros.com

**Phone:** 707.257.0101 ext. 109

**Dates and Hours required for the position:** Start in July or August, end in November or December. Harvest hours, includes overtime and working up to 7 days per week.

**Skills or experience required for the position:** Minimum 2 harvests' experience; DC certified forklift operation; Safety conscious. Required competencies include: Ability to take direction and follow through; Ability to comprehend directions given in English; Even temperament; Ability to function well as part of a multi-functional team; Dependable.

**Description:** The cellar worker provides assistance to the winemaker and production crew by safely performing a number of manual and technical tasks. Responsibilities include: Racking; Grape sorting; Punch downs & or pump overs; Additions: SO<sub>2</sub>, Bentonite, Yeast; Forklift operation; Cleaning: Tanks; Hoses, General Cellar Cleaning; May drive employer-owned vehicle to dump pomace or to run errands as required

The physical requirements listed are representative of those that must be met by an employee to successfully perform the essential functions and key responsibilities of this position. Work conditions in certain areas of the vineyard, winery, and Visitor Center are cold, wet, slippery and/or noisy.

Frequent walking, including over uneven ground and climbing up and down stairs and ladders are required. Ability to sit, stand, walk, climb stairs and ladders, bend, lift, twist, kneel, crouch, crawl, pull, push, carry, grasp, reach and stoop as needed, sometimes for extended periods, and to occasionally lift and carry heavy items up to 50 pounds (may be aided).

**26. Company:** Robert Biale Vineyards

**Contact Name:** Tres Goetting

**Email:** tres@biale.com

**Phone:** Please email

**Dates and Hours required for the position:** Flexible hours and the ability to work weekends are required. Position starts mid-August and ends mid- December.

**Skills or experience required for the position:** Candidates must have a BS in Enology, Chemistry, Biology or related field. Must have a minimum of 3 years wine production experience. Advanced palate and wine tasting skills with the ability to detect wine flaws and describe wine profiles. Strong organizational skills with the ability to handle multiple tasks simultaneously with attention to accuracy and detail. Computer literacy in Excel, Word, Outlook. Excellent verbal and written English communication skills. The applicant must have the ability to lift and carry 50 + lbs, have a positive attitude and be self-motivated.

**Description:** The position would require the following tasks: Grape sampling and vineyard monitoring; Performing basic grape juice and must analysis (TA, PH, Brix, Alcohol); Monitor and track all fermentations; Wine additions including the ability to calculate target parameters; Setting up and interpreting various wine sensory trials and lab blends; Reviewing and recording lab analysis reports to identify potential wine quality issues.

**27. Company:** Gamble Family Vineyards

**Contact Name:** Jaime Medina

**Email:** Jaime@GambleFamilyVineyards.com

**Phone:** 707.944.2999

**Dates and Hours required for the position:** Start date will be late July until December 2016.

**Skills or experience required for the position:** Enology-related Higher Education. At least one previous harvest of Cellar Experience. Proficient with winemaking processes and equipment. Knowledge of winery gasses including the calibration and operation of the DO meter. Ability to program tank thermostat and glycol settings. Ability to regularly lift up to 50 pounds required. Ability to work flexible work schedule with overtime as requested to accommodate the needs of cellar and harvest operations. Ability to accomplish multiple tasks simultaneously. Strong basic math skills including ability to convert rates of addition from metric to imperial. Good English skills, both written/verbal with the ability to read and write in English. Bilingual English/Spanish preferred. Previous forklift experience preferred. Ability to contribute to a positive work environment by communicating with all other colleagues in a respectful manner. Ability to be organized and efficient. Ability to build and enhance internal relationships and work as part of a team. Ability to accomplish multiple tasks/priorities simultaneously. Ability to produce results with minimal supervision. Maintain satisfactory attendance, to include timeliness. Versatility, flexibility and willingness to work with constantly changing priorities with enthusiasm.

**Description:** We are a small family winery seeking a motivated harvest intern to assist our winemaking team in most aspects of production. This position would suit a motivated individual passionate about making ultra-

premium Napa wines. All our fruit comes from different small sub-appellation Napa vineyards. Our winemaking is focused on making extremely high quality wines, constantly paying attention to every tiny detail. We are a team-oriented workplace and encourage a positive attitude. Cellar operations include, but are not limited to the following: Pumpovers & punchdowns; Topping; Crushing and pressing; Racking; Filling & emptying barrels; Cleaning & sanitation; Inoculations & tank additions; Brix and temp.

**28. Company:** BRAND Napa Valley

**Contact Name:** Eric White

**Email:** eric@brandnapavalley.com

**Phone:** 707-963-1199

**Dates and Hours required for the position:** The internship is anticipated to start in August and run through November. Flexible schedule: hours include overtime, weekend and/or holidays

**Skills or experience required for the position:** Must be 21 years of age. Excellent English speaking and literacy skills. Ability to work well as a team and contribute to group tasks. Ability to complete work orders independently and willingness to learn. Knowledge of basic cellar procedures. Attention to detail and have a passion for wine. Must have valid driver's license. Must be able to lift and carry 50lbs and stand for long periods of time.

**Description:** BRAND Napa Valley is looking for a hardworking, detail-oriented, enthusiastic person to join our team for the 2016 harvest. The candidate will work closely with the Associate winemaker and will be involved in all aspects of the winemaking process. Job duties include: Vineyard sampling/monitoring -Cleaning and Sanitation; Fruit sorting and operating crush equipment; Fermentation management and monitoring; Inoculations and additions; Draining, digging, and pressing tanks; Lab analysis; Filling, racking, and topping barrels.

**29. Company:** Bennett Lane Winery

**Contact Name:** Rachel Gondouin

**Email:** rachel@bennettlane.com

**Phone:** 707-942-6684

**Dates and Hours required for the position:** The internship is anticipated to start in August and run through November. Flexible schedule: hours include overtime, weekend and/or holidays

**Skills or experience required for the position:** Previous wine production experience; Adaptability to changing situations; Work long hours; Enthusiasm for producing great wine; Ability to follow written and verbal instruction; Reliable; Positive attitude; Ability to lift a minimum of 50 pounds, kneel, bend, etc.; Previous forklift experience is a plus; High school diploma.

**Description:** Bennett Lane is a small family owned winery in Calistoga that produces exceptional Cabernet Sauvignon, as well as small amounts of Syrah, Merlot, Chardonnay, and a Sauvignon Blanc blend. We are looking

for someone who shares our enthusiasm for making great wine to come work with our small cellar crew for harvest 2016.

Job duties: Basic lab work: Brix, TA and pH; Winery and equipment sanitation; Fruit processing: crushing and pressing; Barrel downs; Topping; Racking; Additions and inoculations; Pumpovers and punchdowns; Monitor fermentation; Forklift driving.

**30. Company:** Bouchaine Vineyards

**Contact Name:** Erik Goodmanson

**Email:** [egoodmanson@bouchaine.com](mailto:egoodmanson@bouchaine.com)

**Phone:** 707-603-7412

**Dates and Hours required for the position:** August 15th – October 28th

**Skills or experience required for the position:** Willingness to have fun, work hard and get dirty.

**31. Company:** Aubert Wines

**Contact Name:** Joe Trez

**Email:** [joe@aubertwines.com](mailto:joe@aubertwines.com)

**Dates and Hours required for the position:** Start in August and end in October/November/December (TBD).

**Skills or experience required for the position:** Candidates should have a passion for wine, a keen attention to detail, a sense of urgency, and a positive attitude. Interns must be able to lift up to 50 pounds, and work 6 or 7 days a week through harvest. Candidates should be able to communicate effectively, show up on time consistently, and be able to complete assigned tasks. Reliable transportation and housing is a requirement for this job. Prior winery experience is helpful.

**Description:** Aubert Wines specializes in single vineyard designated Chardonnay and Pinot Noir from Napa and Sonoma Counties. This position will participate in all aspects of harvest. Responsibilities will include: preparations for harvest, vineyard sampling/analysis, fruit processing, monitoring fermentation, and general sanitation. Possibility of 2 different bottlings may also occur during the internship.

**32. Company:** Conn Creek Winery

**Contact Name:** Francisco Barbosa

**Email:** [Francisco.Barbosa@cask23.com](mailto:Francisco.Barbosa@cask23.com)

**Dates and Hours required for the position:** Position starts early-mid August and runs through mid-November.

**Skills or experience required for the position:** B.S. degree in Enology, Viticulture, Food Science or related field or substantial progress towards degree. Must possess strong communication and interpersonal skills. Must have

the ability to read, write, understand and communicate in English. Ability to accurately complete work instructions individually or in a team. Attention to detail and a commitment to product quality. Commitment to excellence and high standards. Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm. History of responsible use of alcohol and other appropriate conduct, as well as fitness to be licensed, permitted, and/or certified by state and/or local regulatory bodies. Full body mobility: Ability to stand; walk; sit; use tools or controls; reach with hands and arms; climb stairs; balance, kneel. Ability to lift and carry up to 50 lbs. Able to work long hours and overtime.

**Description:** Cellar Intern will assist Project leaders as needed in all areas of production, optimizing quality. Essential functions include: Provide hands-on participation and support for operations relative to daily production activities; Assist on Grape receipt, crushing, pressing, racking, and pomace-transfers; Clean grape's processing equipment, Sanitize tanks, Barrel cleaning, barrel stacking, and overall cleanliness of cellar.

**33. Company:** Delicato Family Vineyards

**Contact Name:** Marcel Rodrigue

**Email:** [Marcel.Rodrigue@delicato.com](mailto:Marcel.Rodrigue@delicato.com)

**Dates and Hours required for the position:** Position starts early-mid August and runs through mid-November.

**Skills or experience required for the position:** Bachelor's degree in Viticulture, Enology, Chemistry, Biology, Food Science, or other science related field preferred. Minimum of 1 to 2 harvest preferred (cellar or lab)

Knowledge, Skills, and Abilities required: Strong organizational skills; Strong reading, writing, communication and math skills; Solid winemaking theory, wine sensory, communication/presentation and organizational skills; Ability to work under pressure during harvest with many different people and departments; Experience with Microsoft Office; Ability to work overtime and weekends; Team player and able to work with others; Must be able to work rapidly and accurately, performing multiple tasks simultaneously; Chemistry experience in the wine industry is a plus.

**Description:** Under General Supervision, the Winemaking Intern will assist the production and winemaking staff with all harvest-related activities. All interns will share many of the same duties, but will be assigned specific areas of focus within the winery, providing technical and logistical support by performing duties such as monitoring fermentations and performing lab trials.

Common Intern duties may include but not limited to: Sampling and Setup for tastings, analysis and winemaking trials; Daily fermenter tastings with winemaking staff; Vineyard site visits to monitor grape development; Organization of ingredient inventory; Data management and distribution; General quality checks.

Cellar duties may include but not limited to: Management of fermenter Brix and Temp tracking, distribution of information; Harvest production order generation and distribution; Fruit receiving, weigh tag management and receiving analysis checks; Assist in managing and monitoring winemaking trials; Assist full time crew with receiving fruit.

Lab duties may include but not limited to: Harvest related lab analysis; Vineyard grape sample processing and analysis; ML inoculations and progress tracking; Preparation of special ingredient additions; Use of small lot wine processing equipment and small lot lab equipment.

**34. Company:** O'Shaughnessy Winery

**Contact Name:** Aaron Elam

**Email:** [aaron@oshaughnessywinery.com](mailto:aaron@oshaughnessywinery.com)

**Phone:** 707-965-2898

**Dates and Hours required for the position:** Late July through November. 40-70 hours a week

**Skills or experience required for the position:** Previous winery experience is required. Tasks will include: Cleaning and Sanitation; Winery upkeep; Fruit Processing; Tank Digging; Barrel filling and racking; Topping.