



HOW TO APPLY: All applicants must apply online at www.TWGCareers.com

Job Title: Interns - Winemaking (South Valley Locations)

Overview:

Welcome to Winemaking at TWG!!! This Intern will be provided with an atmosphere to take what they have learned from the university and apply it to hands on experience. Reporting to the Sr. Winemaker/Sr. Cellar Supervisor, this person's duties will vary (depending on time of season) with the intent to participate in the overall wine quality from grape to finished product while following sustainable TWG practices. The intern will be required to spend a given amount of time (determined by Plant Manager) in each department at the winery. As an employee of the company, this individual needs to operate by and promote TWG Core Values (Performance, Empowered, and Cost-Mindful) on a daily basis. This individual will need to provide supervision in the cellar, and support in compliance, winemaking, and analytical. Even though this will be a learning experience for the intern, they will be able to provide assistance in a number of different areas around the winery.

Responsibilities:

- The internship will be broke out into different phases based on the season so that the intern and winery will get the best use out of each other.
- The intern will start out in the analytical lab for the first three weeks of the internship. They will be given an opportunity to learn all the various lab procedures and should be able to identify wine specs for all the different varietals upon completion of this section. They will be required to pull tank samples which will provide assistance in the learning of the tank farm.
- Upon completion of the lab, the intern will be required to participate in the overall sanitation of the facility prior to the season. This will give them the opportunity to learn the basics behind the process prior to the start of crush. The intern will work closely with the cellar employees during the completion of this process, which will help develop a good working relationship prior to the season.
- During Crush, the intern will be required to supervise all grape processing. This includes:
- Ensuring that sanitation has been properly completed prior to the daily startup.
- Responsible for the grape trucks from the test stand to the tanks. The intern will need to work closely with the crusher lead and operators to ensure nothing goes to the wrong tank.
- Responsible for seeing that additions and circulations are completed on time and in the correct manner.
- Responsible to see that tanks are drained/pressed at the right times based on directions from winemaking.
- Participate in daily fermenter tasting and conduct tank walks twice per day.
- Participate in and document all production scale winemaking trials.
- There may be times when the intern may need to make decisions based on their winemaking knowledge. When doing this they need to use all the facts to support their decision.
- Upon the completion of crush, the intern will provide assistance to winemaking/cellar to ensure processing is carried out in the correct manner.
- The employee will be required to write work orders under the direction of the Sr. Winemaker.

- Assist the winemaker and compliance in the process of closing completed work orders.
- Provide basic cellar supervision.
- Interact with the cellar employees multiple times throughout the day to ensure that jobs are being completed properly per instructions.
- Stay up date with all cellar processing.
- Need to be able to answer questions about various states of processing when approached by others.
- Participate in all bench top trials as directed by winemaking (fining, blending, etc.).
- Learn why and how each piece of equipment functions in the cellar. This will require that the intern spends time with each of the operators on the various pieces of equipment around the winery.
- The intern will be required to provide a status report on the internship upon completion of each of the major tasks above. When the internship is completed in December the intern will be required to evaluate the TWG internship program. In a 3-5 page report they need to let the company know what they learned, positives/negatives about the program, and whether or not they would recommend others to the program.
- This job description reflects management's assignment of essential functions; it does not prescribe or restrict the tasks that may be assigned.

Qualifications:

- Students must either be attending college, Junior Level and above, or graduated from a University in a related major (Enology / Vit).
- Must have a GPA of 3.0 and above.
- Must be able to commit to 6 months of fulltime work from July-through December 2013.
- Must be able to work overtime and off shifts during crush.
- Must have excellent attendance.
- Able to handle multiple tasks with accuracy.
- Working knowledge of computer spreadsheets (Excel) and word processing (Word).
- Self-starter that can work with little to no supervision.
- Students are responsible for any and all relocation fees. The Wine Group does not provide relocation assistance for Intern Positions.

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