

Cuvaison Winery Napa Valley lab-cellar internship available for Crush 2014.



Harvest lab: The intern will provide support in both the lab and cellar to fulfill winemaking operations. This internship will include doing basic crush analysis (Brix, pH, TA, SO₂), sampling tanks and barrels for fermentation monitoring, record keeping and maintaining spreadsheets and daily fermentation logs, making nutrient additions and yeast inoculations (or monitoring native ferments), preparing ML (malolactic) cultures and calculating cellar additions. Toward the end of the season, there will be some enzymatic analysis (RS, malates). Additionally, the intern may assist with various cellar duties such as sorting, crushing, equipment sanitation, pumping over red wine fermentations, barrel work, draining and pressing and anything else going on. The position is a varied, hands-on learning experience.

The internships will provide a broad cross section of winemaking styles and varieties and experience with many of the aspects of running a high-quality, diverse wine operation. The interns will get a chance to work with a fun team of experienced staff and international interns, and meet and work with a number of consulting winemakers and custom clients.

Cuvaison Estate Wines has two facilities, one in Carneros and another in Calistoga, where this internship will be located. We produce a wide range of small-production Napa wines for a number of high-end custom crush clients in Calistoga.

At Cuvaison Calistoga we average about 800+ tons and 250 lots among 20 varieties spread over 24 clients. The bulk of the wine is Napa Valley. But we also receive fruit from Russian River Valley, Sonoma Coast, Santa Barbara County, Sierra Foothills and even Oregon (pinot). Our clientele includes many high end producers (especially of Napa Cab and Chardonnay) whose wines sell for \$50-150 retail and regularly receive critical acclaim in the top wine publications. The major varieties in terms of percentage of production are Cabernet, Chardonnay, Pinot Noir and Sauvignon Blanc. Some of the other varieties include: Semillon, Viognier, Grenache, Ribolla Gialla, Charbono, Sangiovese, Merlot, Cabernet Franc, Malbec, Petit Verdot, Petite Sirah, Syrah, Zinfandel, Mourvedre, Carignan and Tempranillo.

The internship would start in mid-August and run into December, and could possibly go longer.

Please send resume and a cover letter to Todd Heth, associate winemaker, at todd@cuvaison.com