

Fenestra Winery is a 5000 case/year winery in the Livermore Valley. We are currently looking for a full time cellar worker to perform all cellar/lab operations.

Duties:

Including, but not limited to assisting the winemaker in such duties as:

- Crushing and processing grapes
- Inoculating and punching down must
- Conducting lab analysis
- Adjusting the chemistry of the must and wine
- Racking/transfers
- Barrel work
- Pressing must
- Filtering
- Bottling
- Evaluating wine from crush to post-bottling
- Operating the forklift
- Other general cleaning and repairs
- Training and supervising of seasonal interns

Skills:

We are looking for hard working candidates, with a positive attitude and ability to multitask in a busy environment. The perfect applicant should be able to play close attention to detail, committed to quality as well as working efficiently.

Experience not necessary, but these skills will be helpful:

- Lab testing and technique
- Forklift operation
- Understanding of winemaking process,
- Cellar operation knowledge
- Mechanical inclination
- Ability to work with minimal direct supervision
- Ability to comprehend and carry out oral and written instructions

Requirements:

- Ability to lift 50 lbs, sometimes more
- Climb ladders
- Walk/stand
- Bend/stoop/kneel
- Reach/pull/push
- Willingness to work flexible hours 7 days/week is required during harvest (50-60hrs/wk)
- Work schedule is M-Th 7am-6pm during the rest of the year
- Maintenance experience a plus
- Must have valid driver's license

Please send resume to:

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