



**Position:** Enologist

**Hours:** Hourly Full time regular

**Experience:** Minimum two years running analysis in a fully equipped laboratory

**Location:** Redwood Valley, CA

- Lab duties:
  - Ensures that all equipment is properly calibrated daily; troubleshoots and offers solutions to problems as necessary
  - Standardization of lab chemicals
  - Collect samples from tanks and barrels
  - Analyze samples in a timely manner
  - Ensures that all analysis is performed accurately, according to SOP, compares results against previous data
  - Re-runs analysis if results are not within specifications
  - Periodically checks lab analysis against outside lab to verify accuracy
  - Preparation and maintenance of trial fining solutions
  - Prepares trial blends for tasting
  - Daily lab results entry into AMS database
  - General lab housekeeping

Other:

- Wine tracking data entry
- Work order generation
- Vineyard samples and analyses
- Document and maintain standard operating procedures
  - Lab
  - Cellar
  - Client communication
- Tasting and blending wines
- Other tasks as assigned

Education: preferred degree in Viticulture and Enology or Fermentation Science. Other chemistry based degrees with appropriate winery lab experience will be considered.

- This is an entry-to-mid level position (DOE) for the wine making team with upward mobility.
- It includes participation in selection of a harvest lab technician as well as training and supervision.

- Involvement will be required in lab, wine making and wine tracking functions. The position requires the ability to achieve a high level of productivity and accuracy, with minimal supervision.

Redwood Valley Cellars is a large custom processing facility serving the needs of both growers and wineries for the past 20 years.

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