



# E&J Gallo Winery

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## FRESNO WINEMAKING INTERNSHIP PROGRAM (6 MONTHS) LOCATION: FRESNO, CA

### About Gallo

Over eighty years ago, with humble beginnings, brothers Ernest and Julio Gallo began E. & J. Gallo Winery. Today, we are the world's largest family-owned winery. We distribute wines to over 90 countries and are the largest exporter of California wine. E. & J Gallo Winery employs a creative and talented team of more than 5,000 people. We truly believe that the contributions of our employees are what make our Winery a dominant force in the ever-growing wine industry. If you want to work with great people and enjoy a career in a dynamic industry expected to double in the next 10 years, see what opportunities await you at E. & J. Gallo Winery!

### Job Summary

Our Internship Program is searching for candidates to fill positions starting in approximately mid-July and ending in mid-December. The positions are within our Winemaking Department at our Fresno Facility. Working at these wineries will give the intern the opportunity to learn from numerous winemakers making nearly every variety of wine in commercial production today. Working closely with current winemakers, intern's essential functions include:

- Participate in wine tasting, sensory evaluation.
- Participate in berry sensory analysis and fundamental vineyard assessments.
- Assist with Fining Trials and may conduct and/or manage certain trials and experiments.
- Assist with lab blending, micro-oxygenation and sample requests.
- Assists with monitoring of fermentation facility during harvest including, but not limited to: grape assessment upon arrival at winery, temperature monitoring and tank top/bottom evaluations.

### Minimum Qualifications

- High school diploma or GED.
- Junior or Senior class standing at a college or university and working towards a Bachelor's degree in Enology, Winemaking, Viticulture, or Plant Science; or Bachelor's Degree in Winemaking, Viticulture, or Plant Science Fermentation Science, Food Science, Biology, Chemistry, Microbiology, Biological Engineering or Chemical Engineering.; or Bachelor's degree in Enology, Winemaking, Viticulture, or Plant Science; or Bachelor's Degree in Winemaking, Viticulture, or Plant Science Fermentation Science, Food Science, Biology, Chemistry, Microbiology, Biological Engineering or Chemical Engineering obtained within 1 year of hire date.
- Must be 21 years of age.
- Required to lift and move up to 50 lbs.
- Required to climb 50 feet, inspecting tops of tanks and gathering samples.
- Permanent, legal right to work in U.S.; the Winemaking department at Gallo does not sponsor or renew visas for internship positions.
- The position requires availability to work evenings, weekends and holidays when necessary.

### Preferred Qualifications

- Strong interest and/or passion for food/wine.
- Experience computing mathematical formulas and basic computer skills.
- Familiar with Chemistry and Microbiology.
- Strong analytical and problem-solving skills.
- Good oral and written communications skills.
- Excellent organizational skills with experience managing multiple assignments.

### Physical Demands and Work Environment

- Inside/Outside conditions: During Crush, work estimated at 80% (but not limited to) outside, with weather of varying types
- Required to lift and move up to 50 lbs.
- Required to climb 50 feet, inspecting tops of tanks and gathering samples.
- Our wineries are among the safest in our industry. Non-conformance to safety rules will not be accepted

### How to Apply

Please apply at the link below to be considered:

<http://tinyurl.com/o5vqleh>

EEO/AA M/F/V/D