



Francis Ford Coppola Winery is looking for entry level and experienced cellar workers to join our team for the 2015 harvest season. We are a premium winery located in the Alexander Valley approximately 6 miles north of Healdsburg. As a member of our team you will have the opportunity to be involved in various crush activities while working with a highly motivated and dynamic production team.

Our winery operates 24 hours a day (3 x 8 hour shifts) year round. During harvest we may operate 7 days per week. Successful candidates will be assigned to one of the 3 shifts and will be expected to be available during their scheduled work days during the harvest period from the middle of August through the beginning of November.

Essential Duties and Responsibilities:

Teamwork and Attitude

- Ability to work in harmony with others
- Demonstrate independence and initiative in work
- Demonstrate dependability
- Display a positive attitude and have good interpersonal skills

Wine and barrel work

- Move or rack wine from tank to tank
- Use a variety of pumps such as centrifugals, air pumps, piston pumps
- Know the capacity and locations of all tanks, measure tanks accurately
- Correctly mark tanks with lot information and understand the lot identification system
- Perform tank top maintenance and inspections
- Prepare yeast and other materials for fermenter additions, perform pumpovers on red fermenters
- Calculate and make additions such as SO₂, tartaric acid, PVPP, Liquigel, copper sulfate, and CO₂
- Calibrate and use the oxygen meter correctly
- Fill and empty barrels, make SO₂ additions to barrels and top with wine
- Fill in on the bottling line on occasion for non-operator positions

Sanitation, wine movement set up, workplace maintenance

- Prepare tanks for wine moves as specified by the work order or supervisor
- Clean, sanitize and rinse tanks, fittings, hoses and pumps
- Understand the principles and standards of sanitation
- Understand the purpose and use of the chemicals used in the cleaning process

Completion of work orders

- Understands how written work orders relate to actual wine movements
- Records before and after tank measurements accurately and converts measurements to gallons
- Able to perform inventory tasks on tanks, barrels or dry goods

Safety

- Understands the hazards of handling chemicals used in the cellar and the required PPE to handle them
- Recognizes safety hazards and brings them to the supervisor's attention immediately

Prior harvest experience is highly desired but not essential we will train the right person. Successful candidates will be highly motivated, detail driven individuals who possess an aptitude to work independently as well as part of a team. This is a paid internship with full time opportunity after the completed season.

We offer competitive salary, medical insurance, including Dental, Vision EAP, Wellness Program, Life Insurance, Flexible Spending Account with Medical and Dependent care pre-tax benefits (FSA), and 401K with company matching for part-time and full-time employees. Winery, Café, and Resort discounts available.

Qualified candidates are requested to submit a cover letter and resume to employment@francisfordcoppolawinery.com. Please include position title and your name in the subject line

Safety Statement

All employees shall follow safe practices according to the injury and illness Prevention Policy (IIPP), render every possible aid to safe operations, and report all unsafe conditions or practices immediately to any management employee or Human Resources.