

Harvest Intern Position for Freeman Vineyard and Winery

Freeman Winery is looking for a helpful hand to assist the winemaking team during the 2015 harvest. This addition to the team will be instrumental in helping us make world class Pinot Noirs and Chardonnays from the Russian River Valley and the Sonoma Coast AVAs. With fruit sourcing from spirited growers and meticulously planted estate properties, there will be a great deal of exposure to premium farming and winemaking methods. Therefore we hope to select a candidate which shares our passion in making wines true to the Freeman style.

We are hoping that this experience is mutually beneficial and so we do our best to provide a diverse and educational set of responsibilities. This candidate will see a wide range of all types of work not limited to Brix/Temps, fruit sampling, punch-downs, forklift work, fruit sorting, pulling samples, and cleaning barrels, tanks, floors, presses, processing equipment, and maybe even cleaning our cleaning equipment. Along with these work experiences, you'll also be exposed to great wines, meals, conversations, and however much coffee you'll need.

The ideal candidate will have an up-for-anything attitude and take pride in their work no matter how trivial it may seem to others. Previous experience or related education is beneficial but not required. Our strict requirements are an interest in winemaking, a general respect towards all members of the team, a good work ethic and willfulness to be a part of the harvest family.

It's expected that the candidate will have a flexible schedule during the employment period, be eager and willing to work long extended hours, be physically fit enough to lift/move awkward objects or smart enough to ask for help when they can't, and have access to transportation to get to and from the winery.

-Employment Period: Mid August – End of October

Gavin Sharrocks
gavin@freemanwinery.com
Freeman Vineyard and Winery