

---

## Job Description:

Pahlmeyer is a globally acclaimed, premier winery, crafting iconic wines from impeccable fruit grown on the Atlas Peak Waters Ranch Vineyard high above the Napa Valley. This vineyard, and others from whom we purchase fruit, is sustainably farmed for optimal stewardship, producing exceptional fruit and the very best wine each and every vintage.

Equally stellar is the Pahlmeyer team; for the 2015 harvest Pahlmeyer will employ several Harvest Interns in Saint Helena, CA, working under the overall direction of Kale Anderson, Director of Winemaking Operations. The starting dates for interns will range between July and August, and will conclude in November or December.

The Pahlmeyer Harvest Interns will provide hands-on support for winery and cellar work. Principal among Intern responsibilities will be fruit sorting, sampling, primary and secondary fermentation, nutrient additions, quality control, chemical analysis, data collection and spreadsheet maintenance, and various other enological activities.

Key among the requirements will be undergraduate coursework in viticulture, enology or related college coursework, previous harvest winery experience, and abilities that include a positive attitude, work ethic, attention to detail, ability to work under minimal supervision, lift/carry up to 50-lbs., and work extended weekday hours and weekends.

Interested and qualified candidates should send a complete resume and cover letter to [wineryintern@pahlmeyer.com](mailto:wineryintern@pahlmeyer.com). For further information, please see the Pahlmeyer web site at [www.pahlmeyer.com](http://www.pahlmeyer.com).

## Contact Information:

Matt Peterson

Cellar Supervisor

[wineryintern@pahlmeyer.com](mailto:wineryintern@pahlmeyer.com)