

## **2015 Harvest Internship: Paul Hobbs/CrossBarn Winery**

At Paul Hobbs Winery, interns are responsible for all aspects of cellar work including fruit sorting and crush pad operations, cap manipulation (pumpovers/punchdowns), fermentation monitoring, rackings, barrel work, etc. A healthy amount of time will be dedicated to cleaning and sanitation. Vineyard work may be required. This is a very physically demanding job and all interns must be fit to perform the physical job requirements. Dedication to wine quality, a strong work ethic, attention to details, and a great attitude are of the utmost importance.

The internship will begin August 17<sup>th</sup> and will conclude mid to late November, depending on the growing season. There is a fluctuation of work during harvest; days and weeks will run short or long. The winery runs day and night shifts and interns will be assigned to a shift at the beginning of harvest though the assignment may vary. Interns may also be required to be on-call on days that they are not scheduled to work. For these reasons, a flexible schedule and easy going attitude are imperative.

Contact information:

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