

ASSISTANT WINEMAKER

QUADY WINERY, Madera, CA

For forty years Quady Winery has been producing sweet, dessert, and aperitif wines from Muscat and other locally grown grape varieties. We ship wines world-wide and are a leader in the industry for making non-traditional types of wines. The contributions of our employees make Quady Winery a dominant force in the expanding wine industry. Apply for this position if you want to help in the growth of this dynamic company and would like to work with people dedicated to making wines in the San Joaquin Valley. Our company offers health, dental and vision insurance, a 401K retirement program and vacation and sick pay. Salary commensurate with job experience and qualifications.

JOB SUMMARY

The assistant winemaker supports all activities of the winemaking process and acts as a liaison between the winemaker and the production crew, ensuring that the processes from receiving and crushing grapes to packaging and shipping finished wine are done safely, efficiently and to our company standards.

MAIN RESPONSIBILITIES

- Performs laboratory and sensorial analysis of juice and wine samples
- Manage our onsite vineyard
- Participate in blending decisions
- Provide direction and support for winemaking and cellar procedures
- Direct supervision of staff where appropriate and enforcement of company policies
- Understand and comply with applicable environmental, safety and governmental regulations
- Grape sampling, quality assessment and analysis to predict harvest needs
- Evaluate bulk wine and high proof quality
- Coordinate wastewater sampling, analysis and report submittals
- Ensure work orders, filtration reports, inventory reports, lab reports and bills of lading are correctly completed and submitted to the winemaker
- Update maintenance and service logs for winery equipment and vehicles
- Act as a backup to other supervisors when necessary

QUALIFICATIONS

Bachelor's degree in Enology, Fermentation Science or Food Science (with appropriate emphasis) plus 2 years of winery experience reflecting increasing responsibilities

- Computer skill requirements: proficiency in MS Word, MS Excel, MS Access
- Knowledge of viticulture practices
- Valid driver's license and insurable by the company insurance carrier
- Ability to lift and transport objects up to 50 pounds
- Skilled in reading, analyzing and interpreting professional journals, technical procedures or governmental regulations and follow instructions
- Ability to multitask and stay organized is a plus

PHYSICAL DEMANDS

The employee will be required to taste and smell wines and juices and offer observations. Judging wine color visually is required as well. Occasionally the employee will stand, walk, kneel, crouch, crawl, climb, bend, twist, lift, balance and reach.

WORK ENVIRONMENT

While performing the duties of this job, the employee is occasionally exposed to moving mechanical parts, high places, fumes or airborne particles, potentially toxic or irritating chemicals and outside weather conditions. Working overtime is often required as well as occasionally working alternative shifts. Schedules vary during crush and may require weekend hours. Our standard work week is Monday – Friday 8am to 5pm.