



2015 Harvest Intern

Trefethen Family Vineyards is looking for enthusiastic and passionate applicants for our winery intern positions. The interns play a vital role in assessing vineyard block maturity, preparing the winery for harvest, receiving/processing fruit, and gathering data to aid and enhance the production of premium wines.

We are an estate winery in the Oak Knoll District with 450 planted acres. Our approach to farming is based on our commitment to environmental, social and economic sustainability. In addition to our main ranch on the valley floor, we have a hillside property nearby devoted exclusively to Cabernet Sauvignon and its Bordeaux cousins. Annually, we produce several different bottlings working with Chardonnay, Riesling, Cabernet Sauvignon, Merlot, Cabernet Franc, and Pinot Noir from our estate.

The internship involves extensive experience in both the laboratory and the cellar, as well as time in the vineyard. In general, the interns will work as a part of the winemaking and cellar team. The position will include all phases of winery operation, including, but not limited to:

- vineyard sampling
- crushing/pressing
- pumpovers/punchdowns
- fermentation monitoring
- general cellar duties (racking, filling, barrel work, etc)
- sanitation
- bottling
- laboratory analysis of grape samples, musts and wines
- QA/QC operations

Interns will also be involved in competitive tastings and blending sessions.

Qualifications

Basic winemaking knowledge, completion of wine chemistry course, valid CA Driver's License, ability to lift up to 50 lbs, ability to work long hours with a positive attitude. Previous harvest experience is desirable, but not required. Ideally, the intern will start work in July and continue through December, although these dates are flexible.

Contact Information

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