

Trinchero Family Estates Job Description

Job Title: Winemaking Production Enologist – Terra d’Oro	
Department: Winemaking	Status: Seasonal, Non-Exempt
Reports to: Winemaker - TDO	Supervises: None

Job Summary:

Support overall winemaking operations.

Essential Functions:

The following reflects management’s definition of essential functions for this job but does not restrict the tasks that may be assigned. Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Support Winemakers to ensure production schedules are met while maintaining wine quality, style standards and safety.
- Assist Winemakers innovate the winemaking and production process by researching new products and equipment
- Audit and monitor winemaking operations at Trinchero Family Estates (TFE) facilities to validate compliance with Cellar Procedures Manual
- Provide support to the winemakers by observing, monitoring and reporting on winemaking activities at any TFE facility
- Audit and monitor winemaking operations at outside vendors
- Audit all wine tracking and work order organization
- Partner with the Cellar Master to train, direct and supervise cellar staff
- Lead and supervise teams during harvest season
- Monitor and manage the winery micro-oxygenation system
- Manage pump-over operations and juice inoculation/additions, during harvest
- Operate e-Flot machine during harvest
- Prepare work orders as needed
- Conduct wine research projects including running trials and statistical analysis
- Develop procedures for conducting winemaking projects
- Maintain and report accurate records of test results
- Be familiar with TFE’s processing methods for each phase of winemaking
- Assist in laboratory analysis if needed
- Participate in other projects as assigned by Winemakers
- Responsible for understanding the Food Safety and Quality Management System and related activities, including the ISO Food Safety & Quality Policy
- Food Safety Responsibility: Report problems with the food safety management system to supervisor

Qualifications:

- Education: Bachelors’ Degree in Science or related field
- Years of Experience: 2 or more years winery lab and cellar experience, supervisory experience is a plus
- Courses in enology or familiarity with winemaking and an appreciation of wine a plus

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- Strong time management skills, self-starter and ability to follow through
- Strong analytical and problem solving skills
- Good interpersonal skills, ability to communicate effectively and work well with others employees
- Proficiency in Microsoft Word and Excel, WIPS experience is a plus

Working Conditions:

- Moderate to heavy physical work
- Work site may be any one of Trinchero Family Estates' facilities
- Standing for long periods of time (8 hours per day)
- Must comply with all safety equipment requirements including ear plugs and safety glasses
- Exposure to various chemicals in production areas
- Exposure to machinery, forklifts and related production equipment
- Long and irregular hours during peak periods or on various shifts
- Extensive walking and lifting of up to 55 pounds