

Trinchero Family Estates Job Description

Job Title: Harvest Cellar	
Department: Production - Winemaking	Status: Temporary, Hourly
Reports to: Winemaking Management Staff and Cellar Operators	Supervises: None

Job Summary:

Assist in the Crush Season by providing support to the Winemaking/Cellar departments.

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.

- Shoveling pumice from tanks
- Pulling hoses and setting up pumps
- Cleaning and sanitizing tanks and process equipment
- Assisting operators and racker/blenders in various processing operations
- Assisting operators in running crush machinery
- 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
- Miscellaneous duties as assigned

Qualifications:

- Education: High School Diploma or equivalent
- Years of Experience: Two or more years cellar experience
- Able to follow written and verbal directions
- Able to perform strenuous physical labor as described above
- Available to work long hours, any shift and 6-7 days per week
- Previous experience in cellar/winemaking preferred
- Valid California driver's license

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