



BENOVIA WINERY

Benovia is a small family-owned winery that farms 72 acres of Pinot Noir, Chardonnay, and a bit of Zinfandel from our 3 estate vineyards in the Russian River Valley and the Sonoma Coast.

We are looking to hire a Harvest Enologist to work closely with our small winemaking team in the lab and the cellar. Prior winery experience is not required, but an applicant should have a solid background in laboratory techniques and equipment. We strive to make each vintage a fun experience. However, there will be many long days of physical work and one should expect to work 6 days/week during the peak months while maintaining a positive outlook. This position is expected to begin in late July and continue until Late October/Early November.

Job duties include:

60% Lab Analysis and Recordkeeping:

- Grape Cluster Maturity Analysis: pH/TA, Brix
- Pre fermentation juice analysis: pH/TA, Brix, VA, YAN, Malic Acid
- Daily Fermentation monitoring (Brix/Temperature)
- Enzymatic RS/ML, including buffer preparation
- Record Keeping and data entry into Winemaker's Database and spreadsheets
- General laboratory cleanup and daily equipment maintenance
- Assisting with chemical inventory and purchasing

40% Cellar Work

- Sanitizing and operating crush equipment
- Prepping and filling barrels
- Assisting with fruit sorting
- Performing punchdowns (manual and pneumatic)