

Cakebread Cellars



Harvest Intern Job Summary

Job Summary

Seasonal entry level harvest position that works under the direction of Cellar Foreperson, learning and performing various harvest work assignments that result in the production of quality wines at Cakebread Cellars; ensuring cellar procedures, quality standards and training programs are followed and carried out as directed by the Winemaker, Cellar Master, and Cellar Foreperson. Ensures a safe, organized, and orderly working environment at all times as well as effective communication within the Production department and the entire company.

Essential Duties and Responsibilities

I. Cellar Safety

- Maintains a safe, professional, orderly, and clean working environment.
- Follows all employee safety rules.
- Reads and understands all Material Safety Data Sheets (MSDS).

II. Harvest Cellar Operations

- Assists in production of quality Cakebread Cellars wines.
- Cleans and sanitizes stainless steel tanks and all equipment used in cellar operations.
- Operates all types of pumps including centrifugal, positive displacement, air, and bull dog pups.
- Racks and fills barrels. Racks, transfers to and from tanks and to and from barrels.
- Tops barrels, stirs barrels and adds 6% so₂ to barrels. Performs routine barrel maintenance—such as So₂ gassing empties.
- Performs empty barrel sensory evaluation to assess barrel mold or off-aromas.
- Receives, unloads, inspects and barcodes new barrel containers.
- Makes wine additions to barrels.
- Conducts pump overs, rack & return procedures, and all other harvest duties. Harvest duties include: loading, emptying and cleaning presses, loading and unloading trucks, crushing and cleaning crush equipment, wine additions and inoculations, and shoveling must.
- Fills, empties and cleans presses and crush equipment.
- Operates forklift in a safe manner, moving empty barrels, empty bins, or winery chemicals.
- Sets up wine lines, pumps and fittings for wine transfers.
- Cleans bins, floors and other equipment using pressure washer.
- Cleans winery floors using a floor scrubber.
- Washes barrels with high pressure hot water and ozone.
- Follows written work orders.
- Uses hand held scanners.
- Performs juice rackings.
- Performs dry wine tank to tank rackings.
- Bulldog's wine out of barrels.
- Performs pump overs, rack and return procedures, and all other harvest duties.

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- Operates press and crush equipment.
- Performs Crusher/Stemmer set up, clean up and operation procedures.
- Performs white press clean up and channel flushing, set up, loading and pressing and
- Pumice discharge procedures.
- Performs Weigh Master duties.
- Performs red press set up, loading, pumice discharge and sanitation.
- Performs all other duties as assigned.

Position Specifications

- Enrolled in CA Apprentice program
- High school diploma or equivalent required
- Commitment to excellence and high standards
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm
- Innovative team player
- Mechanical skills
- Ability to drive a forklift
- Ability to solve problems
- Ability to understand and follow written and verbal instructions
- Good written and verbal communication skills
- Ability to read, write, and perform simple arithmetic
- Ability to work in small confined spaces and high places
- Ability to work extended shifts

Physical and Mental Requirements

- Ability to stand for long periods of time. Lab job duties are performed primarily from a standing position.
- Full body mobility: Ability to stand; walk; sit; use tools or controls; reach with hands and arms; climb stairs; balance, kneel; talk or hear; taste or smell. Sufficient digital manipulation skills to utilize a computer. Ability to lift up to 40 lbs.
- Accurate vision and sense of smell.
- Performs work duties in and outdoors.
- Exposure to temperature extremes and exposure to fumes, gases, toxic chemicals, etc. Contact with water and potentially harmful fumes.
- Appropriate safety gear required.

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