

2016 Far Niente Winery Harvest Intern Position

Far Niente Winery is an ultra-premium estate winery located in Oakville California. We produce an Estate Cabernet sauvignon and an Estate Chardonnay. Dolce Winery is also located at our site. Please visit farniente.com to learn about the winery. We are seeking one harvest intern for the 2016 Harvest. The internship will be split roughly 60/40 between the laboratory and cellar, with the primary focus of the internship being the lab.

The core duties will include, but not limited to:

- Running basic harvest analysis (Brix, pH, TA, TS02,)
- Grape maturity analysis
- Must and wine sampling
- Monthly QC
- Standardizing and mixing reagents
- Finished wine analysis
- Data entry
- Assisting the assistant winemaker, winemaker, and cellar team as needed

Qualities we are searching for:

- Formal education in enology or related science
- Good sense of humor
- Comfortable working in tight quarters
- Motivated and willing to learn
- Good attention to detail
- Ability to follow directions and accept criticism
- Flexible (not necessarily physically, but I hear that is good for you)
- Have a positive attitude
- Basic laboratory skills/experience and understanding of cellar operations is desired
- Looking to learn the basics of harvest laboratory analysis.

Requirments:

- Must have worked a minimum of one harvest
- Currently in the process of earning or recently earned a degree in enology or related field
- Capable of lifting 40lbs, climbing ladders, squatting and kneeling, standing for long periods
- Proficient in Excel, Word, Outlook, etc.

Internship runs from mid to late August to late October (or later depending on season). Exact start date will be determined as we get closer to harvest.

Pay: DOE

If interested please email your cover letter and attach your resume (in PDF format).