

Title	2016 Harvest Cellar/Lab Interns
Employer	Gainey Vineyard
Employment Location	Santa Ynez, CA
Company Description	Situated in the Santa Ynez Valley, Gainey Vineyard is a family-owned estate winery and ranching operation that has been operating for nearly three decades. Recognized as a flagship Santa Barbara County producer of Pinot Noir and Chardonnay from the Sta. Rita Hills, as well as for their estate-driven Bordeaux-variety program in the Santa Ynez Valley appellation, the Gainey family also farms organically grown vegetables, fruits and flowers, sold at local farmer's markets and grocery stores. In addition to their farming operation, they run cattle and grow hay crops on a commercial basis for California ranches.
Type	Seasonal F/T
Pay Scale	Hourly DOE + overtime
Employment Start Date	TBD generally August
Employment End Date	TBD generally Nov/Dec
Job Description	<p>We're looking for 3 cellar interns and 1 lab intern for the upcoming 2016 harvest season to join the winemaking team. Ideal candidates are enthusiastic, able to take directions, and detail oriented. The ability to physically and mentally stay focused for long periods of time are required. Interns will be an integral part of the winemaking team and be exposed to all aspects of the winemaking process, from the vineyard all the way through to bottle. Candidates should possess or be in the process of obtaining a degree in Enology/Viticulture, or related field. Ideally, candidates will have previous experience with harvest, but a willingness to learn is more important. Fluency in English is required.</p> <p>In return, we will provide a fun environment that is rewarding and educational. Interns will have a chance to work alongside the winemaker and learn about producing premium level wines. While we have a focus on Pinot Noir and Chardonnay, interns will also work with Bordeaux varietals, Syrah, and Sauvignon Blanc all on estate vineyards. We have vineyards both in Santa Ynez and Santa Rita Hills which have very distinct growing profiles.</p> <p>Responsibilities will include but not be limited to:</p> <ul style="list-style-type: none"> • Follow and observe all safe cellar practices and safety regulations. • Understand and follow sanitation procedures in all areas of production. • Understand and follow cellar procedures as written and spoken by supervisor(s). • Understand and execute basic mathematical equations. • Accurately execute day to day winemaking practices in the cellar through computer generated work orders under supervision of winemaker, assistant winemaker or cellar supervisor. • Understand and use all cellar equipment (I.E. set-up, breakdown and movement of equipment safely). • Understanding and execution of barrel operations (I.E. racking, filling, topping,

	<p>and general barrel maintenance).</p> <ul style="list-style-type: none">• Understand and accurately execute wine/juice additions.• Operation of all harvest equipment (Presses, conveyors, de-stemmer, and sorting tables• Be available for overtime• Must be able to lift 50 lbs
Contact Info	<p>Please forward cover letter and resume to Alan Kim at alan@gaineyvineyard.com</p> <p>Please no phone calls</p>
Contact E-mail	<p>alan@gaineyvineyard.com</p>
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