

Kunde Family Estate Winery in the Sonoma Valley is seeking Harvest Interns for the 2016 harvest. We are looking for individuals who have a strong work ethic and the desire to gain experience in a very hands on environment. Previous experience in the industry is a plus but is not required.

Qualified candidates will be involved in all aspects of the winemaking process:

- Sanitation of all winery equipment.
- Wine, juice, and must additions.
- Pump-over /punch-downs.
- Barrel and tank transfers.
- Tank/Press dig-outs and cleaning.
- Barrel filling, sulfuring, topping, stirring, and racking.
- Fermentation monitoring.
- Bottling.
- There is also opportunity for some lab work including: FSO₂, Volatile Acidity, TA, pH, Brix, Temperature, Malic, RS, Alcohol, etc.,

Candidates should have the following:

- Reliable transportation and housing.
- VERY flexible schedule to be able to work as needed.
- Be able to work and stand for up to 12 hours a day, up to 6 days a week.
- Have the ability to lift 50 pounds repeatedly.
- Have the ability to bend and lift on the job.
- Have the ability to climb stairs and ladders.
- Must be able to lawfully work in the USA, unfortunately no work program or visa assistance will be given.

Interns will tentatively start September 1st and work until needed, usually into December.

Please no phone calls.

Please send cover letter and resume to:

rsolis@kunde.com

Subject: harvest 2016 intern