



2016 INTERNSHIP OPPORTUNITIES

Napa County

Please contact company directly for additional details.

1. Company: Pine Ridge Winery

Contact Name: Mike Conversano

Email: michaelco@pineridgewine.com

Phone: 707-257-4712

Dates and Hours required for the position: Mid-August to beginning of November. Start off at 40 hours per week then move to 60 hours (six day) per week.

Skills or experience required for the position: Would be willing to work with all levels of skills, just need a positive attitude and willing to learn.

2. Company: Tom Eddy Winery

Contact Name: Jason Gerard, Assistant Winemaker

Email: jason@tomedywinery.com

Phone: 707-942-4267

Dates and Hours required for the position: August 15th to November 1st (Approx. 10 weeks, may request longer period). Pre-Harvest Hours: 8 hours a day, 5 days a week. Harvest Hours: 8-12 hours per day, 7 days a week.

Skills or experience required for the position: Tom Eddy winery seeks a hard working individual interested in a harvest internship at a small, boutique high-end winery in Napa Valley. This individual will partake in all aspects of the winemaking process and must bring passion and strong work ethic to a family-owned enterprise. Must have a minimum background in the wine industry including knowledge

of cellar work, lab work and vineyard work. Must have thorough knowledge of the winemaking process and be willing to work long hours and with lots of physical work.

Description: Standard daily winemaking duties including but not limited to: Pumpovers, tank sanitation, wine racking, barrel filling, shoveling out fermenters, nutrient additions, inoculations, grape sorting, topping and routine lab work. Vineyard sampling: we source fruit from all over Napa Valley and regularly sample vineyards for maturity analysis starting in August. Intern must be willing and able to walk sloping mountain vineyards and sample grapes from vines on nearly a daily basis. Cleaning and winery prep. A large portion of the work will include manual labor such as scrubbing picking bins, cleaning tanks, cleaning all winemaking equipment before and after crushing fruit. The intern must be willing to get their hands dirty all day, every day. Salary: \$12-14 per hour.

3. Company: Jericho Canyon Vineyard

Contact Name: Nicholas Blecher

Email: nick@jerichocanyonvineyard.com

Phone: 707-942-9665

Dates and Hours required for the position: Late August-November, availability 7 days/week

Skills or experience required for the position: At least 1 previous harvest internship

4. Company: Materra | Cunat Family Vineyards

Contact Name: Stacy Hornemann

Email: shornemann@materrawines.com

Phone: 707-224-4900 (prefer email)

Dates and Hours required for the position: August 1 - December 15th, hours can be long, possibly 7 days a week.

Skills or experience required for the position: Experience preferred.

Description: Seeking a laboratory intern.

5. Company: Girard Winery- Vintage Wine Estates

Contact Name: Erica Haas

Email: careers@vintagewineestates.com

Phone: no phone calls please

Dates and Hours required for the position: Start between August and September end November, December

Skills or experience required for the position: Sorting, crushing and pressing of over 12 different grape varieties. Sanitation of all winery equipment. Must, juice and wine additions. Pump-overs and punch-downs. Tank and Press dig-outs and sanitation. Barrel maintenance: racking, sulfuring, topping, and stirring. Fermentation monitoring.

6. Company: V. Sattui Winery

Contact Name: Jason Moravec

Email: Jason@vsattui.com

Phone: 707 286-7241

Dates and Hours required for the position: 8 to 12 hours a day, 5 to 6 days a week, from July to November

Skills or experience required for the position: Available for full harvest with flexible start and end dates; Attention to detail; Ability to lift 50 lbs.; Able to work extended hours in a physically demanding environment; Previous experience or coursework in winemaking preferred.

Description: Interns will gain a broad and varied harvest experience by developing skills in wine production and working closely with the winemaking team. Responsibilities will include all aspects of cellar and barrel operations, and duties include harvest operations, equipment sanitation, grape receiving, operating crush equipment, crushing, pressing, racking, fermentation monitoring, juice/wine transfers, pump overs, barrel work, tank and barrel additions and other cellar work as assigned. Potential opportunities in laboratory analysis and grape sampling for qualified applicants also. This is a great opportunity to work with many grape varieties at a family owned winery.

7. Company: Treasury Wine Estates

Contact Name: Amy Richards

Email: amy.richards@tweglobal.com

Phone: 707-225-5534

Dates and Hours required for the position: July to end-October, season dependent. Hours 7am – 3:30pm

Skills or experience required for the position: Individual must be motivated with a strong desire to be hands-on, work efficiently in different climatic conditions and be part of a high-energy team. Vineyard experience preferable. Only open to those who are looking for a harvest working in the Vineyard.

Description: Grower Relations Harvest Internship - Assist Napa Grower Relations Representative with grape maturity sampling and analysis, crop estimates, vine water status measurements/irrigation monitoring, nutrition and pest monitoring, harvest coordination and data entry. Individual must be motivated with a strong desire to work hands on, work efficiently in different climatic conditions and be a part of a high energy team.

8. Company: Treasury Wine Estates

Contact Name: Amanda Cihlar

Email: Amanda.cihlar@tweglobal.com

Phone: 707-225-5231

Dates and Hours required for the position: April/May/June through October, season dependent.

Skills or experience required for the position: Individual must be motivated with a strong desire to learn hands on viticulture operations, work efficiently and be a part of a high energy team. Job requirements: Clean driving record; Lift 30 pounds; Punctual, hardworking, eager to join an exciting viticultural team.

Description: Viticulture Harvest Internships - To work alongside Assistant Viticulturist and Viticulturist. The Treasury Wine Estates Regions (Napa, Sonoma and the Central Coast) are looking to fill position(s) in each area. Work activities include: Pest and disease scouting; Petiole sampling; Water status monitoring; Crop estimation; Maturity sampling; Soil excavation and analysis; Virus assessments; Data analysis.

The Treasury Wine Estates Regions (Napa, Sonoma and the Central Coast) are looking to fill position(s) in each area. The Napa portfolio includes iconic brands such as Beringer, Stag Leap Winery, Sterling and Provenance. Sonoma includes Chateau St Jean, Etude and Beringer. The Central Coast includes our Paso 360 winery and Blossom Hill, as well as providing fruit to the majority of wineries previously mentioned.

9. Company: Round Pond Winery

Contact Name: Jeffrey Plant

Email: jplant@roundpond.com

Phone: 707-302-2571

Dates and Hours required for the position: Harvest – season dependent, contact for more details

Skills or experience required for the position: Attention to detail, passion for making world class wines, energetic and a positive attitude are all attributes that we are looking for in an intern. Qualification requirements include: Effective communication skills; Good reading, writing and math skills; Good manual dexterity; Ability to lift up to 42 lbs.; Ability to work in various temperatures; Follow all safety protocol.

Description: Applicants would be exposed to all aspects of harvest and would be working with some of the best vineyards in the Rutherford appellation. Work directly with the winemaking team performing all tasks related to harvest, while furthering one's understanding of wine production. Grape receiving, sorting and processing; Juice and wine rackings and transfers; Inoculations and additions; Brix and Temp monitoring; Daily pump-overs; Cleaning and sanitation of all winery equipment; Operate both positive displacement and air pumps; Wine barrel maintenance, preparation and filling; Grape sampling; Perform other duties as assigned; Potential for some lab exposure.

10. Company: Staglin Family Vineyard

Contact Name: Matt Peterson

Email: matt@staglinfamilyvineyard.com

Phone: 707-967-9668

Dates and Hours required for the position: August – November, 40+ hours per week

Skills or experience required for the position: Relevant coursework or equivalent work experience in wine production. All candidates must be able to work long hours, including weekends, as needed throughout harvest, be able to lift 50 lbs and remain on feet for long periods of time, and be punctual, motivated, and positive team players. Candidates must be eligible to work in the US, must possess a valid driver's license, and have reliable transportation.

Description: For the 2016 harvest, Staglin Family Vineyards is seeking passionate and detail-oriented candidates to join our harvest production team under the guidance of Winemaker: Fredrik Johansson. Responsibilities will include vineyard sampling and analysis; winery and equipment cleaning & sanitation; fruit receiving & sorting; fermentation management including pumpovers, punchdowns, barrel ferment management, brix and temp checks, nutrient additions, and pressing; facility maintenance and general cellar work including sampling, racking, barreling down, topping, and bottling.

11. Company: Keever Vineyards

Contact Name: Jason Z. Keever

Email: Jason@keevervineyards.com

Phone:

Dates and Hours required for the position: The position is a harvest position only, which will most likely begin late August and finish prior to Thanksgiving.

Skills or experience required for the position: Ideal candidates will have a keen interest in the wine industry, be highly self-motivated, detail oriented, have a good sense of humor and be willing to learn. Requirements include: Clean driving record and a valid driver's license; Ability to work long hours, including weekend; Be able to lift 50 pounds and work in a physically demanding environment both in and outdoors; Be able to work in confined spaces; Work in a safe manner, adhering to winery safety protocols; Be timely, motivated, organized, patient, team oriented and positive attitude; Excellent communication skills, both verbal and written.

Description: We are seeking an individual to join our cellar team for the upcoming 2016 harvest. Duties include: Assist in fruit receiving, grape sorting & bin dumping; Take part in all aspects of winery sanitation. Including tank sanitation, pressure washing, barrel washing and general winery cleanliness; Fermentation monitoring, including pump overs punch downs, brix and temp check, inoculations, additions as well as draining and pressing; All aspects of cellar work including racking, blending, barreling down, topping, barrel staining and forklifting; Facility Maintenance including weeding, sweeping, polishing glasses and running winery related errands.

12. Company: Young Inglewood Vineyards

Contact Name: Jacky Young

Email: jacky@younginglewood.com

Phone: 707-200-4572

Dates and Hours required for the position: Harvest 2016; hours variable as required

Skills or experience required for the position: To be an effective and valued member of our team, you must: have previous cellar experience; be highly organized; be willing to pay meticulous attention to detail, and unwilling to compromise; inspire trust in your integrity; be able to communicate effectively in English; be able to lift 50 pounds without strain; have the flexibility to work long hours, 6-7 days a week at the peak.

Description: We are seeking an enthusiastic, experienced intern to assist our small production team for the duration of the 2016 harvest, working shoulder to shoulder with our family, winemaker and cellar master to achieve the meticulous winemaking that characterizes our style. This is an opportunity to

participate in all crush operations, including fruit maturity assessment, fruit receiving, harvest equipment operation, pumpovers and punch-downs, fermentation management, barrel management, and sanitation.

13. Company: Quintessa Estate

Contact Name: Samantha Baronessa

Email: sbaronessa@huneuswines.com

Phone: 707-286-2712

Dates and Hours required for the position: Beginning of August through the end of November

Skills or experience required for the position:

Qualifications: Education: Pursuing a BS in Viticulture/Enology; Experience: at least 1-2 years of experience recommended, but not required; Good interpersonal skills, proven ability to communicate effectively and work well with others; Ability to follow instructions and take direction.

Working Conditions: Standing for long period of time (8 hours or more); Must comply with all safety equipment requirements; Exposed to machinery and forklifts; Long and irregular hours during peak periods on various shifts; Extensive walking and lifting of up to 50 pounds.

Description: Duties included but are not limited to: Grape receiving, sorting and processing; Juice and wine rackings and transfers; Inoculations and additions; Daily pump-overs; Cleaning and sanitation of all winery equipment; Wine barrel maintenance, preparation and filling; Drain, digging and pressing; Perform other duties as assigned.

14. Company: Cairdean Estate

Contact Name: Madelyn Crawford or Cody Stacey

Email: madelyn@cairdeanestate.com or cody@cairdeanestate.com

Phone: 707-968-5583 ext. 6 or 3

Dates and Hours required for the position: Beginning of August to mid-December. Average of 12 hours/day at peak harvest with 6 days a week.

Skills or experience required for the position: Each candidate should be hardworking and willing to learn the tricks of the trade from the best in the business. They must also be able to lift at least 50 lbs repeatedly, and take instruction well. Reading and writing in English is a requirement, and speaking Spanish is a bonus. Must be 21 years of age or older, work long days/nights (including weekends and

holidays) have own transportation and a clean driver's license, operate harvest equipment such as pumps and filters, sample vineyards and attend picks, have basic computer skills. Forklift or previous harvest / winery experience helpful. A background in Enology and/or Viticulture a plus.

Description: Want the experience of working under not one Napa Valley Winemaker, but 16? We here at Cairdean are a tight-knit team that runs a custom crush Winery and are looking for 4 interns for cellar and lab work for 2016 harvest.

15. Company: Anomaly Vineyards

Contact Name: Mark Porembski

Email: mark@anomalyvineyards.com

Phone: 707-967-8448

Dates and Hours required for the position: 10 weeks full time early September through Mid-November

Skills or experience required for the position: Strong work ethic, interest in wine and great attitude required. Experience in the wine industry preferred but not required

Description: Anomaly Vineyards is a very small, family owned Cabernet Sauvignon Producer in the heart of the Napa Valley. Because our winery is small, the harvest intern will work with all members of the Anomaly staff, see and participate in all aspects of the winemaking process, from field to bottle and have a hand in every action that is required to make quality Cabernet Sauvignon. Anomaly will process about 40 tons of St. Helena fruit in 2016, mostly Cabernet Sauvignon with lesser amount of Cabernet Franc and Petit Verdot.

Duties include: Monitoring maturity in grapes in the vineyard; Sampling grapes in the vineyard for yield estimates and data collection; Grape sorting-----some management of other grape sorters; Collecting data on fermenting wines; Cap management----i.e., pump-overs and punch downs.; And loads of cleaning! Tanks, pumps, wine hoses, sorting equipment etc.; Pressing skins; Barrel prep and filling of pressed wines.

16. Company: Boisset Collection (Raymond Vineyards and DeLoach Vineyards)

Contact Name: Sandi Weimer

Email: HR@Boisset.com

Phone:

Dates and Hours required for the position: August – December pending harvest (ranges from 6am – 10pm +/-) Sunday – Saturday

Skills or experience required for the position: High School diploma or GED; or 1-3 months related experience or training; or equivalent combination of education and experience. Current, valid Driver's License, insurable driving record, and proof of current automobile insurance may be required.

Description: The Harvest Cellar Intern for Boisset is responsible for the daily activities associated with the production of fine wine, taking direction from the Winemakers, Cellar Master, and other production staff as needed. Through the course of the harvest, these activities will include crushing, pressing, pump-overs, draining and shoveling tanks, performing tank additions, punch-downs, cleaning, barrel filling and maintenance and other fermentation and aging tasks as needed.

17. Company: Orin Swift

Contact Name: Monica Lewis

Email: mlewis@orinswift.com

Phone: 650-245-8030

Dates and Hours required for the position: Full time temporary 7/1/2016 - 11/1/2016. Must be flexible with schedule, required to work early mornings and weekends.

Skills or experience required for the position: Must be able to lift 50 lbs and walk long distances. Must have valid driver's license and reliable transportation. Previous harvest experience preferred

Description: Vineyard Internship

18. Company: Tres Sabores

Contact Name: Julie Johnson

Email: jaj@tresabores.com

Phone:

Dates and Hours required for the position: August 1st through approximately November 1st. Minimum 30 scheduled hours each week. Additional on-call hours 10-30 per week. Negotiable.

Skills or experience required for the position: A "Safety first" perspective, strong work ethic, ability to lift 50 lbs, adaptability, and team player attitude. Ideally: Experience with at least one harvest, some knowledge of Spanish or Italian, tractor and forklift trained, proficiency in Excel.

Description: This is the perfect position for an individual looking to experience almost every aspect of harvest. As an intern, you will assist the winemakers and our Tres Sabores team with vineyard sampling, harvest, lab work and analysis, sorting, tank fermentation, small bin fermentation, cleaning/sanitizing (a major part of crush), bottling preparation and bottling (line on site), barrel work,

etc. We highly value quality oriented initiative-takers. Hourly wage, dependent on experience. Most meals while on site. Accommodations may be available. End of harvest quality-of-work-performed bonus.

19. Company: Langtry Farms

Contact Name: Easton Manson

Email: emanson@persis.com

Phone:

Dates and Hours required for the position: Harvest 2016; hours variable as required

Skills or experience required for the position:

Description: Two harvest internships available.

20. Company: Somerston Wine Company

Contact Name: Phil Rogers

Email: phil@somerstonwineco.com

Phone: (707) 967-8414

Dates and Hours required for the position: ~ Late August ~ End November-Early December

Skills or experience required for the position: Must be 21 years of age and able to lift and carry 60 pounds. Work in a skilled, efficient, quality driven, and safe manner. Must be willing to work long hours in a physical environment while maintaining a positive attitude.

Description: Seeking a full time harvest intern to join our small production team in carrying out all cellar activities while assisting with laboratory analysis as needed.

21. Company: Artesa Winery

Contact Name: Ryan Calder

Email: ryanc@artesa winery.com

Phone: 707.224.1668

Dates and Hours required for the position: July-Dec 8-12 hrs/day up to 6 days/week

Skills or experience required for the position: Able to lift and carry 48 pounds (weight of a case of wine). Able to climb ladders, catwalk stairs and stand for extended periods of time. Able to shovel pomace and operate a pneumatic punch-down device.

Description: This seasonal position is responsible for supporting Artesa's full-time cellar crew with cellar operations as directed by the Cellar Master and/or Assistant Winemaker or Winemaker. This position reports to the Cellar Master. Note that this position involves working overtime, including nights and weekends. In addition, during the peak harvest season, cellar interns will be working six days a week.

Tasks include, but are not limited to: beginning to intermediate forklift operation; assist in crush pad operations; assist w/ wine press work; topping, barrel work; setting up lines & tanks for wine transfers, yeast and nutrient additions; circulate wine in tanks; shipping/receiving wine in tanker trucks.

22. Company: Pahlmeyer

Contact Name: Todd Kohn

Email: todd@pahlmeyer.com

Phone: Please email

Dates and Hours required for the position: Start in July or August, end in November or December. Harvest hours, includes overtime and working up to 7 days per week.

Skills or experience required for the position: Key among the requirements will be an exceptional positive attitude, work ethic and great attention to detail. We require a degree in viticulture, enology or related college degree, and at least two years of experience working in wine production. Furthermore, candidates must be able to lift 50 lbs., work under minimum supervision, and work for extended hours, including weekends

Description: Harvest Interns will provide hands-on support to our fulltime cellar team. Principal among Intern responsibilities will be: maturity sampling, sorting, pumpovers, punch-downs, quality control, chemical analysis, data collection, spreadsheet maintenance, as well as various other viticulture and enology activities.

23. Company: CADE Estate Winery

Contact Name: Tyler Martin

Email: tmartin@cadewinery.com

Phone: Please email

Dates and Hours required for the position: Start in July or August, end in November or December. Harvest hours, includes overtime and working up to 7 days per week.

Skills or experience required for the position: The ideal candidate must have a passion and dedication for making premium wine. This position involves working in a fast-paced, physically demanding environment, while having a strong ability to clean everything meticulously. Candidates must be willing to lift heavy objects (40+ lbs), stand, crawl, kneel, and climb for many hours. We are looking for a team player who will maintain a positive attitude in stressful situations, who works hard and is self-motivated, and is a lover of all things wine. The position is from August to November with the potential to become a full time opportunity for the right candidate. Candidates must have a valid driver's license, be eligible to work in the US, provide for their own housing, and possess reliable means of transportation. Previous harvest experience and/or formal education preferred but not required.

Description: Duties and Responsibilities: Crushing fruit (Red and White); Monitoring fermentation (checking Brix and Temps); Pressing (Red and White); Pump-overs; Yeast and nutrient additions; Racking wine, topping, and any general cellar work; Assist with sampling vineyards to determine ripeness; Assist in general wine chemistry (Brix, TA, pH, Residual Sugar, VA, Malic Acid); Forklift duties.

24. Company: Gamble Family Vineyards

Contact Name: Jaime Medina

Email: Jaime@GambleFamilyVineyards.com

Phone: 707.944.2999

Dates and Hours required for the position: Start date will be late July until December 2016.

Skills or experience required for the position: Enology-related Higher Education. At least one previous harvest of Cellar Experience. Proficient with winemaking processes and equipment. Knowledge of winery gasses including the calibration and operation of the DO meter. Ability to program tank thermostat and glycol settings. Ability to regularly lift up to 50 pounds required. Ability to work flexible work schedule with overtime as requested to accommodate the needs of cellar and harvest operations. Ability to accomplish multiple tasks simultaneously. Strong basic math skills including ability to convert rates of addition from metric to imperial. Good English skills, both written/verbal with the ability to read and write in English. Bilingual English/Spanish preferred. Previous forklift experience preferred. Ability to contribute to a positive work environment by communicating with all other colleagues in a respectful manner. Ability to be organized and efficient. Ability to build and enhance internal relationships and work as part of a team. Ability to accomplish multiple tasks/priorities simultaneously. Ability to produce results with minimal supervision. Maintain satisfactory attendance, to include timeliness. Versatility, flexibility and willingness to work with constantly changing priorities with enthusiasm.

Description: We are a small family winery seeking a motivated harvest intern to assist our winemaking team in most aspects of production. This position would suit a motivated individual passionate about making ultra-premium Napa wines. All our fruit comes from different small sub-appellation Napa vineyards. Our winemaking is focused on making extremely high quality wines, constantly paying attention to every tiny detail. We are a team-oriented workplace and encourage a positive attitude. Cellar operations include, but are not limited to the following: Pumpovers & punchdowns; Topping; Crushing and pressing; Racking; Filling & emptying barrels; Cleaning & sanitation; Inoculations & tank additions; Brix and temp.

25. Company: Bennett Lane Winery

Contact Name: Rachel Gondouin

Email: rachel@bennettlane.com

Phone: 707-942-6684

Dates and Hours required for the position: The internship is anticipated to start in August and run through November. Flexible schedule: hours include overtime, weekend and/or holidays

Skills or experience required for the position: Previous wine production experience; Adaptability to changing situations; Work long hours; Enthusiasm for producing great wine; Ability to follow written and verbal instruction; Reliable; Positive attitude; Ability to lift a minimum of 50 pounds, kneel, bend, etc.; Previous forklift experience is a plus; High school diploma.

Description: Bennett Lane is a small family owned winery in Calistoga that produces exceptional Cabernet Sauvignon, as well as small amounts of Syrah, Merlot, Chardonnay, and a Sauvignon Blanc blend. We are looking for someone who shares our enthusiasm for making great wine to come work with our small cellar crew for harvest 2016.

Job duties: Basic lab work: Brix, TA and pH; Winery and equipment sanitation; Fruit processing: crushing and pressing; Barrel downs; Topping; Racking; Additions and inoculations; Pumpovers and punchdowns; Monitor fermentation; Forklift driving.

26. Company: Bouchaine Vineyards

Contact Name: Erik Goodmanson

Email: egoodmanson@bouchaine.com

Phone: 707-603-7412

Dates and Hours required for the position: August 15th – October 28th

Skills or experience required for the position: Willingness to have fun, work hard and get dirty.

27. Company: Aubert Wines

Contact Name: Joe Trez

Email: joe@aubertwines.com

Dates and Hours required for the position: Start in August and end in October/November/December (TBD).

Skills or experience required for the position: Candidates should have a passion for wine, a keen attention to detail, a sense of urgency, and a positive attitude. Interns must be able to lift up to 50 pounds, and work 6 or 7 days a week through harvest. Candidates should be able to communicate effectively, show up on time consistently, and be able to complete assigned tasks. Reliable transportation and housing is a requirement for this job. Prior winery experience is helpful.

Description: Aubert Wines specializes in single vineyard designated Chardonnay and Pinot Noir from Napa and Sonoma Counties. This position will participate in all aspects of harvest. Responsibilities will include: preparations for harvest, vineyard sampling/analysis, fruit processing, monitoring fermentation, and general sanitation. Possibility of 2 different bottlings may also occur during the internship.

28. Company: Delicato Family Vineyards

Contact Name: Marcel Rodrigue

Email: Marcel.Rodrigue@delicato.com

Dates and Hours required for the position: Position starts early-mid August and runs through mid-November.

Skills or experience required for the position: Bachelor's degree in Viticulture, Enology, Chemistry, Biology, Food Science, or other science related field preferred. Minimum of 1 to 2 harvest preferred (cellar or lab).

Knowledge, Skills, and Abilities required: Strong organizational skills; Strong reading, writing, communication and math skills; Solid winemaking theory, wine sensory, communication/presentation and organizational skills; Ability to work under pressure during harvest with many different people and departments; Experience with Microsoft Office; Ability to work overtime and weekends; Team player and able to work with others; Must be able to work rapidly and accurately, performing multiple tasks simultaneously; Chemistry experience in the wine industry is a plus.

Description: Under General Supervision, the Winemaking Intern will assist the production and winemaking staff with all harvest-related activities. All interns will share many of the same duties, but will be assigned specific areas of focus within the winery, providing technical and logistical support by performing duties such as monitoring fermentations and performing lab trials.

Common Intern duties may include but not limited to: Sampling and Setup for tastings, analysis and winemaking trials; Daily fermenter tastings with winemaking staff; Vineyard site visits to monitor grape development; Organization of ingredient inventory; Data management and distribution; General quality checks.

Cellar duties may include but not limited to: Management of fermenter Brix and Temp tracking, distribution of information; Harvest production order generation and distribution; Fruit receiving, weigh tag management and receiving analysis checks; Assist in managing and monitoring winemaking trials; Assist full time crew with receiving fruit.

Lab duties may include but not limited to: Harvest related lab analysis; Vineyard grape sample processing and analysis; ML inoculations and progress tracking; Preparation of special ingredient additions; Use of small lot wine processing equipment and small lot lab equipment.

29. Company: O'Shaughnessy Winery

Contact Name: Aaron Elam

Email: aaron@oshaughnessywinery.com

Phone: 707-965-2898

Dates and Hours required for the position: Late July through November. 40-70 hours a week

Skills or experience required for the position: Previous winery experience is required. Tasks will include: Cleaning and Sanitation; Winery upkeep; Fruit Processing; Tank Digging; Barrel filling and racking; Topping.

30. Company: Atlas Vineyard Management, Inc.

Contact Name: Annabel Balderas

Email: abalderas@atlasvm.com

Phone: 707-402-8858

Dates and Hours required for the position: Immediately - Harvest, 40-50hours/week

Skills or experience required for the position: Minimum of two years of viticulture/agriculture experience or two years of related college education courses; basic knowledge of viticulture and

disease/pest identification; strong interest in winegrowing and a desire to learn more about the industry and field. Able to prioritize, meet deadlines with accuracy, work on own with minimal supervision, able to read English and navigate maps.

Description: Viticulture Technician Intern - this position is responsible for collecting and reporting viticultural data and surveying vineyard conditions. Duties include: Collect and Report Viticultural data (80%) - Take Pressure Bomb readings; Collect petiole samples at bloom and veraison; Collect fruit samples for maturation analysis; Activities related with harvest; Survey vineyard conditions; Monitor and record phenological dates; Collect and record canopy parameters (shoot length, canopy density); Collect data for crop estimates. Data input (20%) - Perform basic statistic calculations; Perform basic data entry; Aid in harvest paperwork entry and organization.

31. Company: Larkmead Vineyards

Contact Name: Mike McPherson

Email: Mike@Larkmead.com

Phone: 707-942-0167

Dates and Hours required for the position: 2016 Harvest

Skills or experience required for the position: The ideal candidate should be passionate about wine and be willing and able to maintain a high degree of focus and precision throughout the entire harvest season. Previous harvest experience is desired but not required. Successful candidates will have; a positive and creative attitude, strong work ethic, and a passion for producing high caliber wines.

Description: Duties include: Fruit sorting and processing as directed to maintain the highest quality of fruit; Sanitation of all crush and cellar equipment; Monitoring/measuring/recording fermentations (Brix, Temp) as well as daily pump-over; Perform required fermentation additions/inoculations; Tank draining/dig out of pomace and barrel down of finished wines; Operate and clean Press; Forklift driving (training/certifications provided); All other harvest related duties as required or directed.

6/9/16