



Odette Estate 2016 Harvest Internship

Odette Estate is dedicated to crafting estate grown Cabernet Sauvignon located at the heart of Stags Leap in Napa Valley. We are seeking enthusiastic, motivated interns to join our small winemaking team. This is an opportunity to gain hands on experience with all facets of harvest activity. We are looking for someone with a long-term goal of wine industry involvement.

Job Description

Duties and Responsibilities:

- **Cleaning and sanitizing equipment**
- **Aiding in crushing, sorting, pressing, etc.**
- **Inoculations**
- **Monitoring fermentations**
- **Cap management**
- **Barrel prep**
- **Racking & Barrel Filling**

Qualifications:

The ideal candidate must have a passion and dedication for making premium wine. This internship 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. This is not a research position but a labor-intensive position requiring a scientific understanding of the processes. 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 required.

Wage Information: DOE

Please send your Cover Letter and Resume to ahalpin@odettewinery.com