

QUIVIRA VINEYARDS HARVEST CELLAR INTERNS

Quivira Vineyards in Dry Creek Valley is looking for several interns to fill key positions in our 2016 Harvest team. Ideal candidates should be dedicated to premium winemaking and be willing and able to maintain a high degree of focus and precision through long hours. Previous harvest experience is preferred, although attitude and work ethic are of highest importance.

Key responsibilities will include but not be limited to:

- Grape sorting and crushing
- Barrel filling and topping
- Punchdowns and pumpovers
- Cleaning and sanitizing equipment

This position will require the ability to lift and carry 50 lbs., basic arithmetic and measuring skills, work long days & weekends, be physically able to stand for long periods of time, climb stairs and ladders and work in a safe and efficient manner.

Quivira is a family-owned winery producing hand-crafted, estate-grown Dry Creek Valley wines.

We specialize in small-lot wines from varietals tied closely to the unique terroir of our Biodynamically farmed estate vineyards.

Please send cover letter and CV to:

Zack Robinson
Enologist and Technical Winemaker
Quivira Vineyards
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