

QUIVIRA VINEYARDS HARVEST VITICULTURE & ENOLOGY INTERN

Quivira Vineyards in Dry Creek Valley is looking for an exceptional individual to fill a unique position on our 2016 Harvest team. This position will function as a pivot point between our vineyard and winemaking teams and will be tasked with seeing that pre-harvest information is quickly and effectively communicated to both. 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.

Key responsibilities could include but not be limited to:

- Vineyard and ripeness monitoring
- Grape sampling, processing and data entry
- Tonnage estimates and cluster counts
- Basic lab analysis (Brix, pH, TA, etc)
- Crushpad work
- Additions and fermentation management
- 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
ZRobinson@quivirawine.com