

## **Spring Mountain Vineyard Harvest Internship 2016**

Spring Mountain Vineyard is a small luxury artisanal winery in St. Helena, California. Our focus is producing Bordeaux Red and White wines from our estate Vineyards.

We are looking for an enthusiastic individual to join our team for the upcoming 2016 harvest.

This individual must be a team player, have excellent attention to detail and be able to follow written and verbal instructions. Prior harvest experience with a focus in winemaking or chemistry background is preferred. Candidate must also possess transportation and be willing to work variable hours, overtime or weekends as required.

This position will start early August through November. The successful candidate will have the opportunity to work with multiple grape varieties and winemaking techniques.

Duties include, but are not limited to:

- Fruit sampling
- Basic Lab work (pH, TA, VA, SO<sub>2</sub>, glu/fru, malic acid, etc.)
- Trial monitoring & set up
- Cellar duties including fruit reception, sorting, pumpovers, punchdowns, racking, etc.
- Monitoring press cycles
- Inoculations, additions, & fermentation monitoring
- Data entry using Microsoft Excel & Winemaker's Database
- Tasting set up for the winemaking team

**PHYSICAL DEMANDS:** The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this job, the employee is regularly required to stand and use hands, stoop, kneel, crouch or crawl. The employee is frequently is required to walk and reach with hands and arms and climb or balance. The employee must be able to lift and/or carry up to 50 lbs.

Compensation is dependent on experience.

Please respond to: [springmntnyd2@gmail.com](mailto:springmntnyd2@gmail.com)