

## ABACELA ENOLOGY INTERNSHIP

Time frame- September -November 2016

Abacela is the 76 acre Oregon estate winery ([www.abacela.com](http://www.abacela.com)) that pioneered production of Tempranillo and Albariño as varietal wines in America. Over the last 21 years we utilized our estate's Fault Line Vineyard's many mesoclimates and soil types to carefully matched additional old world grapes not previously grown here to different microclimate-sites in our vineyards. These achievements have contributed greatly to Abacela being called "*the most interesting vineyard property in Oregon*". Many of these varieties are now also grown and produced by others widely across our region.

We specialize in grapes and wine styles indigenous to the Iberian Peninsula. The vines are managed sustainably with limited inputs and are hand harvested. Our crush season typically begins in early September and ends in early November. This is an opportunity for someone to learn and experience the science and art of winemaking in a family owned and operated gravity flow estate winery that grows and harvests about 200 tons of fifteen different interesting grape varieties for the production of 12,000 cases (144,000, 750 ml bottles) annually.

Essential duties:

Enology interns will assist with vineyard monitoring, harvest sampling including cluster counts, weights and in-house laboratory testing to measure Brix, pH and total acid and input the data to a computer.

Interns will also be involved in processing of harvested fruit which includes the use of various types of equipment such as forklift, sorting table, escalator, and destemmer/crusher and presses (both basket and membrane) plus the tasting of fermenting wines, punch downs, pump-overs, yeast inoculations, acid and nutrient additions, etc under the supervision of the winemaker and/or his assistant. All fruit is processed and moved about the crush pad, cold-soaking and fermentation room in small batches (one ton units). Whites are pressed in a membrane press and reds in a basket press.

The successful applicant will;

1. Be both knowledgeable and passionate about wine.
2. Have a growth mindset and open to learn from experience.
3. Must be a team player, have a strong work ethic, and skills in spoken and written English
4. Students whose primary language is not English must have good skills in English.
5. Have the ability to listen, follow directions and carry out projects to their finish.
6. Have a valid driver's license and clean DMV record.
7. Be capable of working long hours under crush conditions and demands.
8. Tractor/forklift truck experience is a plus.

PHYSICAL DEMANDS:

- Ability to walk distances, including steep hillsides
- Be able to lift at least 50 pounds
- Smokers not accepted as this is a tobacco free winery

Stipend is \$2000/month. Housing not provided; International students will be provided assistance in finding housing.

Please send a cover letter and resume to [resume@abacela.com](mailto:resume@abacela.com)