

JUSTIN Vineyards and Winery LLC is a privately owned and operated winery making estate grown and produced wines. The property was founded in 1981 by Justin and Deborah Baldwin when they planted their 160 acre property to the major Bordeaux varietals and created their Estate vineyard.

The winery is located in the Paso Robles appellation of California's Central Coast. The region's first grapes were planted in 1779 by Franciscan missionaries and today are home to the third highest concentration of wineries in the United States.

Their desire is to make world class wines that reflect the unique soils and climate of their California Central Coast property. Emphasis is placed on making Bordeaux-style blends and single varietals, combining Old World tradition with New World techniques.

JOB SUMMARY:

A harvest intern is expected to perform all essential duties and responsibilities with the assistance of permanent staff. Embrace our team work mentality and learn the Justin way of winemaking.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Responsible for sanitation of cellar area, equipment, and tanks.
- Assist in all cellar operations. Racking, transfers, and barrel downs.
- Be a part of the harvesting process. Intake, inoculations, chemical additions, and pressings.
- Monitor temperature of wine tanks.
- Clean, maintain, and organize barrels as needed.
- Assist with still wine barrel work.
- Replenishing cellar inventory of supplies.
- Sample tanks as needed.
- Any other duties assigned.

Please contact:

Brad Bogel | Cellar Master

JUSTIN Vineyards & Winery

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