

Jaffurs Wine Cellars  
819 E Montecito St  
Santa Barbara, CA 93103  
805.636.5879

### 2017 Cellar Internship

**Company Description:** Jaffurs is a premium winery in downtown Santa Barbara focused on producing world-class, Rhone varietal wines. We crush about 100 tons per year, and work with the highest quality fruit grown throughout Santa Barbara County. In addition to our Rhone varietal program, we are expanding production for a sister brand focusing on Pinot Noir and Chardonnay. We are looking for 2-3 dedicated harvest interns for the duration of 8-10 weeks during the peak season. This is a fantastic opportunity to learn small-lot, quality focused winemaking from an established and highly reputable Santa Barbara producer.

**Job Description:** This is a hands-on, physically demanding position. We are looking for a highly motivated candidate, eager to learn and passionate about wine. Must be comfortable lifting up to 50 pounds and working on your feet for extended hours. Job duties include but are not limited to:

- cleaning/sanitizing equipment
- set up/break down crushpad
- sorting fruit
- barrel sanitation
- wine movements from press-tank, tank-tank, tank-bbl, etc
- fermentation monitoring (brix readings)
- punchdowns

Interns are responsible for their own housing. Must have a flexible schedule and full availability during harvest. Previous winery experience is preferred, but a great candidate with limited experience would be considered. We are a small team that works hard but also likes to have fun! Winery lunches will be provided on crush days.

Start Date      Roughly September 1  
End Date        Roughly November 15

To apply contact: Stephen Searle, Winemaker  
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