



Premium, small lot production, winery seeks interns for the 2017 harvest. Come work one-on-one with winemaker, Jeff Cohn.

Jeff's winemaking style has evolved over the years, but there are three core concepts that Jeff follows year after year. Make the best wine possible from the highest quality fruit, and from the vineyards that showcase the terroir and unique character that sets our wines apart. Jeff and Alexandra's passion for finding rocky, hillside vineyards that produced a sense of minerality set them on the course for what is now Jeff Cohn Cellars. We look for fruit that comes from exceptional vineyards so that we can make exceptional wines. We love vineyards that are rocky and steep, as these types of vineyards produce fruit which leads to concentrated wines bursting with flavor. From alternative fermentation techniques like a concrete egg, larger format French oak barrels, concrete Foudre, terra cotta amphora, to yeast selections that will best suit the character that he wants to coax out of the wine, Jeff takes no shortcuts. Barrel by barrel, the wines are nurtured to express the Passion that drives Jeff's thirst for excellence, the Pride of putting the best wine in the bottle, and the Sense of Place that is expressed as a primary characteristic in each and every wine.

Job duties include:

- Operate crush equipment and press
- Fermentation management and monitoring
- Inoculations and additions
- Lab analysis
- Sanitation of all winery equipment
- Racking, topping etc

Qualifications/Requirements:

- Minimum one vintage experience in cellar
- Works well in a team setting
- Knowledge of basic cellar procedures
- Attention to detail
- Must have valid CA drivers license
- Forklift experience a plus!
- Must be able to lift and carry 50lbs and stand for long periods of time

Date Range: Mid-August through mid-November, season-dependant

Pay: \$15/hr

Contact: please email resume or CV to jeffcohn@jeffcohncellars.com

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