



MacRostie Winery has been crafting fine wines since 1987. MacRostie is known for vineyard driven style Pinot Noir and Chardonnay which the winemaking team captures by using a hands on approach in the vineyard and small lot fermentations in the cellar.

We are looking for eight interns to join our dynamic winemaking team during the 2016 Harvest. We have two facilities, one located in Sonoma, CA and one facility located in Healdsburg, CA.

One to two positions will encompass vineyard sampling and sample processing in the lab being a direct support for our full time enologist. They would also complete Brix and Temp checks daily and complete this data entry. When these lab tasks are complete, time would then be spent in the cellar doing wine work. Tasks specific to these roles are the following:

- Vineyard sampling (use of your own car required)
- Vineyard sample processing and analysis (TA, pH, Brix using DMA)
- Incoming juice analysis (Brix, TA, pH, VA, Enzymatics)
- Fermentation monitoring (Brix and Temp using DMA)

The other internship positions would be completing Cellar tasks.

Interns work closely with the production staff in carrying out a variety of hands-on winemaking tasks, including (not limited too):

- Sanitation of all winery equipment
- Punch downs of red fermentations
- Inoculations and additions
- Operate crush equipment and press
- Racking juice
- Filling, topping, and stirring barrels

These daily tasks will be performed around a core of cleaning duties, preceded and followed by more cleaning; wash, rinse, repeat.

Qualifications/Requirements:

We are looking for people with a passion for wine and great enthusiasm for crafting wines of exceptional quality. Due to the dual locations of our production and vineyards ideal candidates would have the flexibility to work either of our facilities throughout the harvest period depending on work load and to provide a more vast scope of both our Chardonnay and Pinot Noir production.

The ideal candidate will have prior harvest experience, but enthusiastic applicants without direct cellar experience are encouraged to apply. What we do require, above all else, is a positive attitude. Additional job requirements include keen attention to detail, sense of urgency, effective communication skills, dependability, ability to work well within a team, willingness to work hard, get dirty and wet, clean scrupulously, and have fun while doing so.

- Science degree or previous lab experience is preferred for lab support Intern

- Works well in a team setting
- Knowledge of basic cellar procedures
- Attention to detail
- Must be able to lift and carry 50lbs and stand for long periods of time, able to work long hours at peak times

Applicants should be prepared to work a variable schedule and extended hours, including overtime, weekends, and holidays. The estimated timeframe for this position is from the middle to end of August for prepping the winery for harvest then last through the end of harvest season which is typically end of October but there is potential for one or two positions to stay on longer to finish up wine work and clean up the equipment post-harvest.

Please email cover letter and copy of resume
(No drop-ins or phone calls, please)

Non-U.S. citizens must secure a J-1 Visa.