



2017 INTERNSHIP OPPORTUNITIES - ADDENDUM

Napa County

Please contact company directly for additional details.

1. Company: O'Shaughnessy Winery

Contact Name: Aaron Elam

Email: aaron@oshaughnessywinery.com

Phone: 707-965-2898

Dates and Hours required for the position: Late July through November, 40-80 hours a week

Skills or experience required for the position: Previous winery experience is required. Cleaning and sanitation, winery upkeep, fruit processing, tank digging, barrel filling and racking, topping

2. Company: Dana Estates – Harvest Crush Supervisor

Contact Name: Matt Johnson

Email: matt@danaestates.com

Phone: 707-963-4365

Dates and Hours required for the position:

August to December

Skills or experience required for the position:

- Must have experience driving a forklift.
- Must have reliable transportation and housing.
- Must be comfortable with cleaning and maintaining a neat and tidy work area.
- Must be able to communicate proficiently in English.
- Must be at least 21 years of age with a valid driver's license.

- Must have general understanding of cellar operations, at least 1 harvest of experience preferred.
- Must be able to lift 50 pounds and sustain physical activity over long work days.

3. Company: Trinchero Family Estates – Harvest Cellar

Contact Name: Rose Maldonado

Email: rmaldonado@tfewines.com

Phone: 707-603-6431

Dates and Hours required for the position: July- November

Skills or experience required for the position:

Education: High School Diploma or equivalent

- Years of experience: Two or more years cellar experience
- Able to follow written and verbal directions
- Able to perform strenuous physical labor as described above
- Basic math skills
- Available to work long hours, any shift and 6-7 days per week
- Previous experience in cellar/winemaking preferred
- Valid California driver's license

Working Conditions:

- Moderate to heavy physical work
- Work site may be any one of Trinchero Family Estates' facilities
- Working outside daily and exposed to the temperature fluctuations, wind, dust, etc.
- Frequent long and irregular hours, 10 hours a day, 6 days a week
- Must comply with all safety equipment requirements including ear plugs and safety glasses
- Exposure to various chemicals in production areas
- Exposure to machinery, forklifts and related production equipment
- Extensive walking and lifting of up to 40 pounds

Description: Assist in the Crush Season by providing support to the Winemaking/Cellar departments.

The following reflects management's definition of essential functions for this job but does not restrict the tasks that may be assigned. Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Shoveling pomace from tanks
- Pulling hoses and setting up pumps
- Cleaning and sanitizing tanks and process equipment
- Assisting operators and racker/blenders in various processing operations
- Assisting operators in running crush machinery
- Responsible for understanding the Food Safety and Quality Management System and related activities, including the ISO Food Safety & Quality Policy

- Food Safety Responsibility: Report problems with the food safety management system to supervisor
- Miscellaneous duties as assigned

4. Company: Lewis Cellars

Contact Name: Justin Kinkade, Assistant Winemaker

Email: Justin@lewiscellars.com

Phone: 707-255-3400 ext. 102

Dates and Hours required for the position:

- starting around August 21
- ending around November 17
- Hours range from 32/week to 72/week

Skills or experience required for the position:

- Previous cellar or lab experience
- Possess a positive attitude, passion for winemaking and a sense of humor
- Willing to work long and variable hours, including night & weekends
- Able to perform physical demanding tasks
- Able to lift and carry at least 50 lbs. (~23kg)
- Able to follow written and oral instructions
- Able to communicate clearly with others

5. Company: Vinedresser Vineyard Management

Contact Name: Lauren Williams

Email: lauren@vinedresserm.com

Phone: 707-304-4918

Dates and Hours required for the position: Full time, May through September/October

Skills or experience required for the position: This will be a full time position encompassing all viticultural activities including, but not limited to: irrigation management (pressure bombs), data collection, vineyard pest and disease scouting, checking insect traps, harvest help with fruit sampling, scouting, and lab work. Ideal candidate will be attentive to detail, strong scientific background, experience with Microsoft Excel, be able to spend long days in the field, hiking and walking in sometimes inclement weather (rain, high heat). Some Spanish language skills ideal.