



2017 INTERNSHIP OPPORTUNITIES

Napa County

Please contact company directly for additional details.

1. Company: Mending Wall Winery

Contact Name: Tim Beranek

Email: tim@mendingwall.com

Phone: 707-709-4204

Dates and Hours required for the position: September 1st – End of November (Thanksgiving)

Skills or experience required for the position: Strong work ethic and an unwavering attention to detail, forklift skills a plus.

2. Company: Domaine Carneros

Contact Name: Stacey Ellis, Production Manager

Email: sellis@domainecarneros.com

Phone: 707-266-5109

Dates and Hours required for the position: Around the 1st of August until late October/Early November, 30-60 hours a week, hours and days depend on workload

Skills or experience required for the position: At least one-two years previous harvest or cellar experience but could make exception for right candidate. Must provide their own housing and transportation.

3. 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

4. Company: Stagecoach Vineyard

Contact Name: Gabrielle Shaffer, Viticulturist

Email: gabrielle@stagecoachvineyard.com

Phone: 707-259-5459

Dates and Hours required for the position: 5/1-10/31

Skills or experience required for the position: Seeking an intelligent, energetic person to help monitor and sample this mountain vineyard located in Napa Valley. The chosen applicant will have a great opportunity to work with a wide range of grape varieties in a truly unique vineyard setting.

Tasks will include disease and pest monitoring, water stress monitoring, maturity sampling, crop estimations, plant tissue sampling, soil sampling, and more. This position will provide an excellent educational experience. Vineyard and/or winery experience preferred. Applicant must possess basic computer skills, a valid driver's license, be detail oriented, and be able to work independently. Pay dependent on experience.

5. Company: Cliff Lede Vineyards

Contact Name: Travis Bullard

Email: clvharvest@gmail.com

Phone: 707-754-4215

Dates and Hours required for the position: early August – late November depending on the harvest season, 40+ hours/week

Skills or experience required for the position:

- Be able to lift at least 50 pounds. Be able to walk and stand for long periods of time. Be willing to work indoors and outdoors.
- Be able to work day shifts or night shifts when required. Weekend work is expected.
- Ability to multi-task. Be proactive and able to deal with changing/spontaneous circumstances.
- Be responsible, reliable, timely, well-organized, self-motivated with a strong work ethic.
- Be a team-oriented individual.
- Follow safety protocols regarding hazardous materials, pressurized gases, respiratory safety, forklift safety, exposure to confined spaces, crane operation, and access to high places.

6. Company: Antinori California

Contact Name: Travis Awe, Cellar Master

Email: Travis.Awe@AnticaNapaValley.com

Phone: 707-257-8700

Dates and Hours required for the position: Mid-August through mid-November 2017 – Harvest Season for Cellar work – 6 days a week/40 to 50 hours per week

Skills or experience required for the position: Commitment to work the entire Napa Valley harvest season available to students studying enology/viticulture

7. Company: Davis Estates

Contact Name: Jordan Jeffries

Email: jordanj@davisestates.com

Phone: 707-709-4275

Dates and Hours required for the position: Mid August to mid November, 6-7 days/week, 8-14 hrs/ day

Skills or experience required for the position:

- Previous experience and formal education preferred
- Motivated and passionate about wine
- Able to lift 50 lbs. and work extended hours in a physically demanding environment
- Able to stand for long periods of time
- Ability to follow standard operating procedures and adhere to strict safety procedures.

8. Company: Eisele Vineyard

Contact Name: Helene Mingot

Email: helene@eiselevineyard.com

Phone: N/A

Dates and Hours required for the position: August 15th – November 15th, 2017

Skills or experience required for the position:

The successful candidate will assist the winemaking team in a range of duties and have the following general responsibilities:

- Grape sampling
- General Sanitation and clean-up
- Temperature and brix measures
- Set-up and clean crush equipment
- Punch downs, pump overs, rack and return
- Juice/wine transfer
- Barrel Preparation and filling

Applicants are expected to have previous cellar or winery experience, and be willing to work enthusiastically for long hours. Weekend work is standard and you must be comfortable with physical labor and lifting objects up to 50lbs. The ability to understand Spanish is a plus.

International applicants are responsible for providing their own work visas through CAEP. All candidates are responsible for their own travel arrangements, daily transportation, and housing.

1 meal a day is provided during the month of September. Hourly rate is \$18/hr.

No phone calls or drop-in visits, please.

9. Company: Rudd Oakville Estate

Contact Name: Frank Zepeda

Email: Francisco.zepeda@ruddwines.com

Phone: N/A

Dates and Hours required for the position: Beginning on August to end of November – guaranteed 40 hours/week

Skills or experience required for the position:

Rudd is looking for a few 2017 harvest interns to work closely with the winemaking and cellar staff, working hands-on in all aspects of the winemaking process.

Duties include (but are not limited to):

- Cleaning and sanitizing tanks, equipment, and barrels
- Sorting and crushing grapes
- Performing tank additions and inoculations
- Monitoring fermentations
- Performing cap punchdowns and pumpovers
- Draining, digging, and pressing tanks
- Filling, racking, and topping barrels

Ideal candidates will also possess:

- A positive attitude, sense of humor, and keen eye for detail
- Previous harvest experience is beneficial, but not necessary
- Forklift experience

10. Company: Vineyard 7 & 8

Contact Name: Wesley Steffens

Email: steffens@vineyard7and8.com

Phone: 707-963-9425

Dates and Hours required for the position: September - November (Flexible), Likely 5 days/week, hours depending on harvest

Skills or experience required for the position: Looking for a motivated individual looking to work intimately as a member of a small winemaking team during crush. Must be flexible with days/hours. Prior experience working in a winery a bonus, but not a deal breaker for the position. Must be able to lift up to 50lbs, have their own car, work well with others, passionate about wine, willing and able to work long hours when needed. The rest could be discussed during the interview.

11. Company: Garvey Vineyard Management

Contact Name: Elena Bonilla

Email: elena@garveyvmc.com

Phone: 707-963-1659

Dates and Hours required for the position: Flexible

Skills or experience required for the position:

- Willing and ready to learn all aspects of vineyard management
- Scout Vineyards for pests and disease, mark vines with PD and Eutypa
- Check cultural practices (Leafing, Suckering, Hedging, Wires) in vineyards
- Check Phenology
- Take Sugar Samples
- Take Soil Samples
- Send disease tests to lab
- Cluster counts and weights for crop estimates
- Take petiole samples
- Support Foreman

12. Company: PlumpJack Winery

Contact Name: Aaron Miller

Email: amiller@plumpjack.com

Phone: no phone contact, prefer email

Dates and Hours required for the position: Position is flexible. Typical start and end dates are late-August to early-November. Hours are variable.

Skills or experience required for the position: The ideal candidate must have a passion and dedication for making premium wine. This position requires working in a fast-paced, physically-demanding environment, under conditions of fatigue, while maintaining clarity and focus. Candidates must be willing to stand, crawl, kneel, and climb for many hours, and repeatedly carry heavy objects (40+ lbs) up ladders. We are looking for a team player who is able to maintain a positive attitude in stressful situations, is hard-working, reliable, and self-motivated.

Previous cellar/harvest experience is a must and a formal education is preferred. Applicants must be eligible to work in the US, provide their own housing, have a valid driver's license, and have a reliable means of transportation.

Duties and Responsibilities:

- Equipment and Tank Sanitation
- Crushing, Sorting, & Pressing
- Inoculations

- Fermentation Monitoring
- Cap management
- Drain & Press Operations
- Barrel Preparation
- Racking & Barrel Filling
- Topping
- Wine, juice, & must movements
- Additions to wine, juice, & must
- General winery clean up
- Forklift driving

13. Company: Cain Vineyard & Winery

Contact Name: Francois L Buge

Email: francois@cainfive.com

Phone: 707-963-1616 ext:212

Dates and Hours required for the position: August – January 2018

14. Company: Dana Estates

Contact Name: Matt Johnson

Email: matt@danaestates.com

Phone: 707-963-4365

Dates and Hours required for the position:

Lab: middle of June through end of January 40-70 hrs per week

Cellar: middle of August through middle of December

Skills or experience required for the position: Preferred degree in Vit/Enology or Food Science. 2+ harvests. Forklift skills a plus (especially for Cellar position), experience with enzymatic assays for lab position

15. Company: Pernod Ricard Winemakers USA/ Mumm Napa & Kenwood Vineyards

Contact Name: Britt Rockseth

Email: britt.rockseth@pernod-ricard.com

Phone: 707-967-7706

Dates and Hours required for the position: Grape Maturity Sampler for May- October 8 hours/day, 5-6 days/week

Skills or experience required for the position:

- Safe driving record with valid California Driver's License
- Computer literate; Microsoft Excel & Word
- Viticulture classes or certificate and work experience helpful.
- Knowledge of vineyard management practices

16. Company: Pernod Ricard Winemakers USA/ Mumm Napa & Kenwood Vineyards

Contact Name: Britt Rockseth

Email: britt.rockseth@pernod-ricard.com

Phone: 707-967-7706

Dates and Hours required for the position: Harvest Cellar Worker: July- September/Must be able to work 12 hours shifts through a 3 week period

Skills or experience required for the position:

- Experience with at least one harvest
- Perform basic math calculations to complete written work orders
- Accurately measure, prepare and make additions to juice, must, & wine
- Ability to recognize and report off aromas in tanks
- Filtration
- Forklift Operation
- Operation of mechanical mixers
- Wine certification is desirable but not required

17. Company: Robert Craig Winery

Contact Name: Jason Price

Email: jason@robertcraigwine.com

Phone: 707-965-1201

Dates and Hours required for the position: 9/5/2017 – 11/22/2017; 8-12 hour days, 5-7 days per week

Skills or experience required for the position: Viticulture/Enology education and/or experience preferred.

18. Company: Keever Vineyards

Contact Name: Jason Keever

Email: jason@keevervineyards.com

Phone: N/A

Dates and Hours required for the position: Late August – Mid-November

Skills or experience required for the position:

- Clean driving record and a valid driver's license.
- Ability to work long hours, including weekends.
- Be able to lift 50 pounds and work in a physically demanding environment both in and outdoors.
- Be able to work in confined spaces.
- Work in a safe manner, adhering to winery safety protocols.
- Be timely, motivated, organized, patient, team orientated and have a positive attitude.
- Excellent communication skills, both verbal and written.

19. Company: Komes and Garvey Ranches, affiliated with Flora Springs Winery

Contact Name: Jennifer Rohrs

Email: rohrrs.jennifer@gmail.com (Please send a cover letter and resume)

Phone: 707-963-1688

Dates and Hours required for the position: May 1, 2017 – December 1, 2017

Skills or experience required for the position: The viticulture intern will work directly with the Viticulturist to carry out vineyard sampling, pest and disease monitoring, water status measurements, and general vineyard observations. Responsibilities include:

- Collecting leaf blades or petioles for nutrient analysis
- Measuring water potential and stomatal conductance

- Visual assessment of vineyards for symptoms of disease and water stress
- Recording phenological stages and general observations
- Surveying for pests and diseases, including sweep netting
- Management of Grape Mealybug and Blue Green Sharpshooter trapping programs
- Crop estimation, including early and late season cluster counts and weights
- Maturity sampling and testing samples for pH and Brix
- Virus testing and virus mapping
- Create and maintain records in Excel spreadsheets
- Other duties as assigned

Qualifications:

- Knowledge of vineyard pests and diseases is a plus
- Previous field work experience (i.e., collecting samples, conducting surveys) is preferred but not required
- Completion of college-level coursework in viticulture or related field is strongly preferred
- Vineyard sampling and surveying requires a lot of walking. Applicants must be physically able to walk vineyard rows and carry samples.
- Applicants must own a reliable vehicle and be willing to drive to different vineyards (mileage will be reimbursed)
- Applicants must be eligible to work in the U.S., provide their own housing, and have a valid driver's license

20. Company: Round Pond Estate

Contact Name:

Email: jplant@roundpond.com (Please email resumes)

Phone: N/A

Dates and Hours required for the position: Aug 1 through the end of November

Skills or experience required for the position: Round Pond Winery in Rutherford is looking for harvest lab and cellar interns to join our 2017 harvest team. Applicants would be exposed to all aspects of harvest and would be working with some of the best vineyards in the Rutherford appellation. Attention to detail, passion for making world class wines, energetic and a positive attitude are all attributes that we are looking for in an intern.

Job Duties & Responsibilities:

- Brix, Ta, PH, VA, and FSO2

- Maturity sampling
- Fermentation monitoring
- Grape receiving, sorting and processing
- Juice and wine rackings and transfers
- Inoculations and additions
- Daily pump-overs
- Cleaning and sanitation of all winery equipment
- Operate both positive displacement and air pumps
- Wine barrel maintenance, preparation and filling
- Grape sampling
- Perform other duties as assigned

Qualification Requirements:

- Effective communication skills
- Good reading, writing and math skills
- Good manual dexterity
- Ability to lift up to 42 lbs.
- Ability to work in various temperatures
- Follow all safety protocol

Description: Work directly with the winemaking team performing all tasks related to harvest, while furthering one's understanding of wine production.

21. Company: CADE Estate

Contact Name: Tyler Martin

Email: tmartin@cadewinery.com

Phone: N/A

Dates and Hours required for the position: August - November

Skills or experience required for the position: The ideal candidate must have a passion and dedication for making premium wine. This position involves working in a fast-paced, physically demanding environment, while having a strong ability to crawl, kneel, and climb for many hours. We are looking for a team player who will maintain a positive attitude in stressful situations, who works hard and is self-motivated, and is a lover of all things wine. The position is from August to November with the potential to become a full time opportunity for the right candidate. Candidates must have a valid driver's license, be eligible to work in the US, provide for their own housing, and possess reliable means of transportation.

Previous harvest experience and/or formal education preferred but not required.

Description:

- Crushing fruit (Red and White)
- Monitoring fermentation (checking Brix and Temps)
- Pressing (Red and White)
- Pump-overs
- Yeast and nutrient additions.
- Racking wine, topping, and any general cellar work.
- Assist with sampling vineyards to determine ripeness
- Assist in general wine chemistry (Brix, TA, pH, Residual Sugar, VA, Malic Acid)
- Forklift duties

22. Company: Trinchero Family Estates - Vineyard Intern

Contact Name: Rose Maldonado

Email: rmaldonado@tfewines.com

Phone: 707-603-6431

Dates and Hours required for the position: 10-16 weeks - Summer

Skills or experience required for the position:

- At least a junior standing pursuing a bachelor's degree in Viticulture
- At least 2 years of academic training, possibly previous vineyard/farming experience
- Preferably conversant in Spanish

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: To help the Viticulturists monitor the vineyards for insect and disease presence, continually evaluate the vineyards for potential crop yield, and observe and comment on general vineyard health. 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.

- Scout for insect, disease and weed problems at any of the Trinchero vineyards where the Tech is assigned to perform those duties.
- Assist the Viticulturists in counting clusters and other activities prescribed to estimate possible crop yields

23. 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

24. Company: Trincherro Family Estates – Lab Tech

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: Pursuing a Bachelor’s Degree in Enology, Chemistry or similar Science preferred
- Experience: Lab courses or familiarity with winemaking a plus
- Good interpersonal skills, proven ability to communicate effectively and work well with other employees
- Ability to follow instructions and take direction
- Valid California Driver’s license and clean DMV report

Working Conditions:

- Moderate to heavy physical work
- Work site may be any one of Trincherro Family Estates’ facilities
- Standing for long periods of time (8 hours per day)
- 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
- Long and irregular hours during peak periods or on various
- Extensive walking and lifting of up to 55 pounds

Description: To perform analysis of wine and grape components. 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.

- Ability to understand and comply with all safety requirements
- Obtain wine samples from tanks and juice samples from grape trucks
- Perform pH, TA, brix, and nutritional analyses on grape and juice samples
- Responsible for analysis on bottling tanks, bottled wine, and wines in storage
- Work safely and maintain a clean work station
- Generate analytical results accurately and efficiently
- Perform wine analyses using equipment such as gas chromatography, turbidimeter, spectrophotometer, enzymatic analyzer
- Chemical preparation (acids, bases, buffers, reference standards)
- Comply with ISO/17025 Quality System

- 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
- Perform other duties as assigned

25. Company: Trincherro Family Estates – Harvest Enologist

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 – Minimum 4 years of college coursework towards Science or Enology degree
- Experience: 3+ years of winery cellar or lab experience
- Able to perform physical labor as described above
- Available to work long hours, any shift and 6-7 days per week during crush
- Computer literacy (spreadsheet, database, e-mail and word processing programs)
- Valid California driver's license

Working Conditions:

- Must be able to lift 55 pounds
- Exposure to outside elements (heat, wet and/or damp conditions, cold)
- May require heavy physical work (lifting, bending, climbing, pulling, or squatting for long periods of time)
- Long hours during crush and peak periods (including all shifts)
- Work site may be any one of Trincherro Family Estates' facilities

Description: Provide Support to the winemaking staff in the harvest season, with an emphasis on technical support and special research projects. 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.

- Assist the winemaking staff in research and routine projects including running trials and statistical analysis.
- Assist the winemaking staff in monitoring harvest cellar activities and fermentations.
- Perform various laboratory procedures as needed in support of winemaking projects.
- Miscellaneous cellar duties when necessary, including technical support and quality assurance of wine processing.

- Maintains current knowledge of wine industry practices with emphasis on technological advances.
- Responsible for understanding Quality Management System related activities, including the quality policy and ISO awareness.

26. Company: The Napa Valley Reserve

Contact Name: Anna Martinez

Email: amartinez@thenapavalleyreserve.com

Phone: 707-302-3850

Dates and Hours required for the position: Internship will start Mid-August through November. Intern must be able to work 6-7 days per week, 10-12 hours per day.

Skills or experience required for the position: The harvest intern will be exposed to several facets of winemaking from sanitation, bottling, vineyard sampling, fermentation monitoring, with a strong emphasis on red barrel fermentations. Ideal candidate will have a strong work ethic, organizational skills, and display a positive attitude and be a solid team player.

Physical Requirements: Ability to lift up to 95 lbs., work long hours and stand for long periods of time. Must have reliable transportation. Spanish is a plus.

27. Company: Tom Eddy Winery

Contact Name: Jason Gerard

Email: jason@tomedywinery.com

Phone: 707-942-4267

Dates and Hours required for the position: August 15 to November 1

Skills or experience required for the position: Must have a minimum understanding of winemaking processes, including knowledge of cellar work, lab work and vineyard work. Must be willing to work long hours, with lots of physical work. Career orientation in the California wine industry is highly preferred.

Description:

- Standard daily winemaking duties including but not limited to: Pumpovers, tank sanitation, wine racking, barrel filling, shoveling out fermenters, nutrient additions, inoculations, grape sorting, topping and routine lab work.

- Vineyard sampling: we source fruit from all over Napa Valley and regularly sample vineyards for maturity analysis starting in August. Intern must be willing and able to walk sloping mountain vineyards and sample grapes from vines on nearly a daily basis.
- Cleaning and winery prep. A large portion of the work will include manual labor such as scrubbing picking bins, cleaning tanks, cleaning all winemaking equipment before and after crushing fruit, and painting barrels. The intern must be willing to get their hands dirty all day, every day.

We are searching for someone with a positive attitude, a passion for wine and an enthusiasm for the winemaking process at every stage. This person will work closely with the winemakers and is a great opportunity for anyone looking to gain experience in all aspects of the winemaking process. We value good communication skills, a willingness to work hard, someone not afraid to get their hands dirty and of course, a good sense of humor. If reading this description gets your juices going, then please send us your resume!

28. 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

29. 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.

30. Company: Yount Mill Vineyards

Contact Name: Jeff Onysko

Email: jonysko@napawineco.com

Phone: 626-622-5794

Dates and Hours required for the position: 5-6 days/week, 6am – 2:30pm

Skills or experience required for the position: None required – Interest in viticulture and enology expected.

Description: Individual will sample different sites and varieties with supervisor and will process samples with the lab team at Napa Wine Company for Wine X-Ray project.