

Harvest Intern

Proulx Winery, Paso Robles CA

Interns will start immediately prepping for harvest in the cellar and potentially picking up hours in the tasting room, with full time (and overtime) work through mid December. If students need credits for taking the time off from school, I am more than happy to work with the department in ensuring that whatever standards are in place for credited internships are met. I don't offer free housing, but can help any potentials find a place to live in or around Paso Robles. This is also a paid internship, with pay being DOE.

As far as what any prospective intern can expect goes, they will be involved in every step of the wine making process. If we find someone soon enough they'll get to be part of a bottling prior to beginning with white wine making and a topping of our previous vintage. We'll move into red and rose fermentations of a wide variety of Rhone and Bordeaux varieties by late August/early September. There's a high probability of getting experience on a forklift, learning how to repair barrels, and exercising any skills they've gained at Fresno State. In addition it is an opportunity to be very hands on in a small winery setting in Paso Robles, working directly with the winemaker and myself. I would say that any intern can expect to spend about 80% of their time in the cellar & lab, with the remaining 20% split among the vineyard & tasting room.

If anyone is interested, please contact Drew Phillips at drewfromproulx@gmail.com.