



Position: Lab Tech

Send a cover letter and resume to- careers@quadywinery.com

QUADY WINERY, Madera, CA

For forty years Quady Winery has been producing sweet, dessert, and aperitif wines from Muscat and other locally grown grape varieties. We ship wines world-wide and are a leader in the industry for making non-traditional types of wines. The contributions of our employees make Quady Winery a dominant force in the expanding wine industry. Apply for this position if you want to help in the growth of this dynamic company and would like to work with people dedicated to making wines in the San Joaquin Valley. Our company offers health, dental and vision insurance, a 401K retirement program and vacation and sick pay. Pay is commensurate with job experience and qualifications.

JOB SUMMARY

The lab tech supports the wine production efforts by providing critical product data to the winemaker ensuring that the processes from receiving and crushing grapes to packaging and shipping finished wine is done safely, efficiently and to our company standards.

MAIN RESPONSIBILITIES

- Performs routine laboratory and sensorial analysis of juice and wine samples
- Maintain all analytical laboratory equipment and purchase lab supplies
- Coordinate wastewater sampling, analysis and report submittals
- Understand and comply with applicable environmental, safety and governmental regulations
- Grape sampling, quality assessment and analysis to predict harvest needs
- Ensure work orders and appropriate company reports are correctly completed and submitted to the winemaker
- Provide support for winemaking and cellar procedures
- Assist packaging department and cellar crew when time permits

QUALIFICATIONS

Minimum of 2 years of winery experience reflecting increasing responsibilities. Bachelor's degree in Enology, Fermentation Science or Food Science (with appropriate emphasis) preferred.

- Computer skill requirements: proficiency in MS Word, MS Excel, MS Access
- Knowledge of viticulture practices
- Valid driver's license and insurable by the company insurance carrier
- Ability to lift and transport objects up to 50 pounds
- Ability to multitask and stay organized is a plus

PHYSICAL DEMANDS

The employee will be required to taste and smell wines and juices and offer observations. State law requires persons be 21 years old to consume alcohol. Judging wine color visually is required as well. Occasionally the employee will stand, walk, kneel, crouch, crawl, climb, bend, twist, lift, balance and reach.

WORK ENVIRONMENT

While performing the duties of this job, the employee is occasionally exposed to moving mechanical parts, high places, fumes or airborne particles, potentially toxic or irritating chemicals and outside weather conditions. Working overtime as well as occasionally working alternative shifts may be required. Schedules vary during the crush season and will require weekend hours. Our standard work week is Monday – Friday 8am to 5pm.