



**Duckhorn Wine Company**  
**JOB DESCRIPTION**

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**TITLE:** Harvest Lab Technician  
**DATE:** August 1<sup>st</sup> - November 15<sup>th</sup> 2017 (approximate)  
**REPORTS TO:** Decoy Lab Supervisor  
**EXEMPT ( )**      **NON-EXEMPT (x)**

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**SUMMARY:** This position is responsible for fermentation monitoring, tank and barrel sampling, and wine analysis. Provides repeatable, accurate sampling and analyses, and actively contributes to a team environment with open communication.

**ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Daily fermentation monitoring and sensory evaluation
- Tank and barrel sampling
- Vineyard sampling
- Grape and wine analysis (Brix, TA, pH, alcohol, sulfur, automated enzymatics, etc.)
- Prepare solutions, maintain chemicals, and calibrate equipment
- Support cellar with additions and inoculations
- Cleaning and preventative maintenance of instruments
- Accurate data entry and tracking using Microsoft Excel
- Prepare trials and blends upon request
- Work with multiple labels including Duckhorn, Decoy, Goldeneye, and Migration.
- Must be able to work a flexible schedule and work overtime (including one weekend day) during peak harvest period

**QUALIFICATION REQUIREMENTS:**

- High school diploma required, AA or Bachelor's degree in enology/vit or science preferred
- Basic lab skills – including pipetting, titration, and ability to follow protocols
- Good written and verbal communication skills
- Proficient in Microsoft Word and Excel
- Analytical, critical thinking, math skills required
- Ability to multi-task
- Enjoy working in a team
- Ability to stand for long periods of time and lift up to 45 lbs.