

Kamen Estate is seeking 2 interns for the 2015 harvest. All fruit processed during harvest is received from a single location, our estate in the Moon Mountain AVA of Sonoma. Varietals include cabernet sauvignon, sauvignon blanc, cab franc, grenache, syrah, and viognier.

Duration of harvest will start approx. mid-August lasting through mid-November. Job duties include but not limited to processing incoming fruit, sanitation of all moving parts, setup/breakdown of crush pad, pump-overs (fire-hosing), punch downs (manual + pneumatic), fermentation additions, and some forklifting. Please have a keen sense of smell.

Qualified candidates should be prepared to work long hours on your feet (12+hours), work well within a team environment, have a sense of humor, passionate about high quality fruit, knowledge of all working parts in the winery, e.g. clamps, gaskets, valves, reducers, pumps, and have the ability to lift 40+lbs and climb ladders. Please be familiar with wine conversions, pounds to grams, liters to gallons, etc. Majority of meals included throughout harvest. Housing not included.

This is a good opportunity to work at a small winery (>4K cases) with a small team, crafting opulent Sonoma mountain cabernets and Rhone varietals.

Degree in Enology/Viticulture preferred, but not required. Ideal candidates will have completed at least one harvest. Some lab experience along with forklift experience is a plus, but not required.