Yamhill Valley Vineyards is a 100-acre vineyard located in McMinnville, Oregon. We grow, produce and bottle all of our wines off of our beautiful estate that began being planted back in 1983. We are winegrowers and lead our fruit through our onsite winery with attention to detail, inquisitive minds, and a gentle hand. We produce primarily Pinot Noir, but also produce Pinot Blanc, Pinot Gris, Chardonnay, Riesling and Rosé of Pinot Noir.

We are seeking an enthusiastic, energetic, and engaged team player to join our team during harvest of 2018. Prior harvest experience is not a requirement, although a genuine interest in wine and the process of making it is. We usually need our interns for a period of 5-8 weeks starting in mid September to early October, depending on the growing season.

Depending on your level of experience you may be assigned to a range of tasks including but not limited to the following:

- Vineyard Sampling
- Running crush equipment and sorting fruit
- Barrel work
- Cap management
- Juice / wine transfers
- Additions and Inoculations
- Daily Brix, Temperature and pH measurements
- Equipment sanitation and cleaning

Qualifications

- A positive attitude is vital to this role and a sense of humor doesn't hurt either 😊
- Attention to detail; using all of your senses
- Flexible and willing to work varying shifts, overtime, and weekends
- Able to read, write, speak and understand English
- Able to accurately complete work instructions individually or in a team
- The ability to stand and move for at least 10 hours
- The proven ability to lift, bend, rotate, move, and carry 50lb
- The ability to climb stairs, ladders, and work on high catwalks

Benefits

- Lunch will be provided when we work a full day.
- Room and board at our on-site winery house will be provided during the duration of your working time here (includes dinner, but breakfast is your responsibility).