Cain Five
www.cainfive.com

Harvest Intern Training Plan

Goal: Interns will learn Cain’s winemaking process, from pre-crush activities to final, post-fermentation barrel aging. During our program they will receive an orientation to our estate vineyard, learn our cellar procedures and winemaking protocols, and monitor primary and secondary fermentations as they progress.

Background: Cain Vineyard & Winery was founded in 1980 in the Spring Mountain District of Napa Valley, California. Situated on a ranch of 540 acres, of which 84 are planted, we grow the five classic varietals of Bordeaux and produce 2 wines that reflect this mix: Cain Five, and Cuvee. Grapes from other Napa Valley growers are vinified as well. We crush approximately 150 tons of fruit and bottle approximately 10,000 cases of wine annually. Our approaches to farming and vinification techniques are focused on ultimate quality and tend to be labor intensive and time consuming. The wines are distributed throughout the United States and in select export markets and range in retail price from US$34 to US$125 per bottle.

The winery is located 6 miles uphill from the small, historic town of St. Helena, about 45 minutes from the town of Napa, a city of 75,000, and less than 2 hours from San Francisco. The staff includes 25 full-time, year-round employees in the vineyard, winemaking, sales and administration.

The production team is headed by General Manager & Winemaker Christopher Howell (at Cain since 1991 and trained at Montpellier, France), Associate Winemaker Francois Bugue (at Cain since 1994 and a native of Cognac, France) and Associate Vineyard Manager Ashley Anderson (at Cain since 1999).

Solid English language skills are required, but French and Spanish are commonly spoken amongst the production team.

Pre-harvest (August & September): Although the harvesting of fruit tends to occur between the third week of September and the first week of November, we ask interns to report to work by the middle of August. This early arrival allows the following practical training, orientation, and educational activities to occur:

Practical:
- Find and move into their temporary housing and arrange for transportation.
- Administrative paperwork (such as visits to the Social Security Administration and medical/physiological reviews).

Orientation:
- Tours of our property and Napa help the interns find their bearings.

Education:
- Safety training, forklift training, and confined space protocols are presented during this time.

Hands-on work begins:
- Cleaning and sanitation protocols are learned.
- Training on the equipment begins, ensuring proper and safe preparation, usage, sanitation and storage.
- Remaining work on prior vintage wines is concluded (the period in late August usually includes at least one short run of our bottling line).
Harvest (September to November):
Small batches of grapes from specific vineyard blocks and growers are fermented separately and sent to barrel as independent units. This wide range of lots provides rich fodder for training as each lot behaves and evolves differently. Hands-on training continues.

- Crushing & destemming: Fruit is received, weighed, work-orders reviewed (that dictates tank usage, SO2 additions and other special handling), grapes destemmed and crushed into tank, mixed and lab analysis begun.
- Extensive fork-lift operations.
- Cap management & observations: Observations begin of must, both qualitatively and quantitatively. As we only use native yeasts, we carefully monitor must evolution as the primary fermentation begins. Pump-overs begin and end as dictated by fermentation progress, and pump-over methodology can be modified as necessary during the fermentation.
- Pressing: Upon completion of primary fermentation lots are drained and lightly pressed. Interns are training completely in press theory, methodology, and operation.
- New and previously used barrels are prepared during this period to receive wine.
- After primary fermentation is complete, wines are racked and sent to barrel.

Post-harvest (November to January):
- Remaining post-primary wines are racked and sent to barrel.
- Secondary (malolactic) fermentations are monitored and reviewed.
- Wine is racked again when the secondary fermentation is complete, SO2 added.
- Healthy barrel care is explained and performed. Barrel selection with regard to anticipated wine programs are explained.
- Sanitation and repair and maintenance are performed.

What’s NOT included in the program:
- Decision making on draining and pressing.
- Daily tank tasting.
- Vineyard work

Send resumes to Francois Bugue, Associate Winemaker at fbugue@cainfive.com

No calls please.

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