2019 INTERNSHIP OPPORTUNITIES
Napa County

To apply for an internship, please send your resume and cover letter via email to the contact name listed.

1. Jericho Canyon Vineyard – Harvest Intern
   Contact Name: Nicholas Bleecher
   Contact Email: nick@jerichocanyonvineyard.org
   Contact Phone: 707-287-0894
   Dates: Mid-September to mid-November
   Hours: Flexible

2. Jericho Canyon Vineyard – Vineyard Intern
   Contact Name: Dale Bleecher
   Contact Email: dbleecher@gmail.com
   Contact Phone: 707-287-0894
   Dates: Pruning in March, suckering in April, leafing, shoot positioning, thinning in May, June and July.
   Hours: Full-time
   Requirements: No experience needed

3. Clark Vineyard Vineyard Management - Viticulture Intern
   Contact Name: Taylor Mattus
   Contact Email: taylorm@clarkvineyardmanagement.com
Contact Phone: 707-280-6157

Dates: May through August, with a possibility of staying through harvest, depending on school schedule

Hours: 8-10 hours/day, possibilities for Saturdays during busy periods

Skills or experience:
Most importantly, an interest in a career in viticulture
1-2 years of experience in vineyards
1-2 years of relevant coursework
Spanish language proficiency desired

4. Aubert Wines - Harvest Intern

Contact Name: Laura Jones
Contact Email: laura@aubertwines.com
Contact Phone: Long Meadow Ranch Harvest Intern
Contact Name: Lucy Garcia
Contact Email: lucy@longmeadowranch.com
Contact Phone: 707-963-4555 ext 7408

Dates and Hours: Late August to end of harvest; open to work morning or evening hours, including some OT

Skills or experience required:
Running crush equipment and sorting fruit
Barrel cleaning, stacking and filling
Cap management
Press operations
Juice / wine transfers
Additions and Inoculations
Daily Brix and Temperature measurements
Equipment sanitation and cleaning
Remain positive, detail-oriented and energetic in the face of long hours
Lift and carry 75 lbs. repeatedly
Follow written and oral English instructions
Provide reliable transportation with a valid license
Work rotating shifts, long hours and most weekends in a fast paced environment
Walk and stand for long periods of time
Climb up and down stairs

**5. Titus Vineyards – Harvest Intern**

**Contact Name:** Stephen Cruzan  
**Contact Email:** scruzan@titusvineyards.com  
**Contact Phone:** 707-963-3235  
**Dates:** August through November  
**Hours:** 6 days/week  
**Job Description:**
- Assist in receiving and processing fruit, sorting, pressing, etc.
- General sanitation of winery & equipment
- Making additions to juice, must & wine
- Perform pump-overs and punch-downs
- Racking wine and juice
- Barrel filling, topping and stirring
- Fermentation Monitoring (Brix and Temp)
- Removing pomace from tanks & presses
- Assist in general wine chemistry (Brix, pH, TA, ML)
- Forklift Operation
- Other duties as needed

**6. Mumm Napa - Grape Maturity Sampler**

**Contact Name:** Loris Visini  
**Contact Email:** loris.visini@pernod-ricard.com  
**Contact Phone:** 707-967-7710/707-200-5598  
**Dates:** May to October – two to six months opportunity  
**Job Description:**
Grape maturity (sugar) sampling for all vineyard blocks
Monitor vineyards for pests, diseases, nutritional disorders, and vine health.
Communicate issues to Grower Relations Manager as needed.
Data entry into and work with Excel spreadsheets
Place traps if requested and monitor for sharpshooters and/or mealy bugs
Cluster counts and cluster weights to help with crop estimates
Check on individual vineyard(s) grape harvesting as needed for quality control
Assist with collection, verification and filing of required reports needed from growers, i.e. Pre-harvest pest reports
Special projects and responsibilities as assigned

**Qualifications:**
Over 21 years of age
Safe driving record with valid California Driver's License
Good understanding of fundamentals of viticulture: planting, physiology of vine, nutrients, pests and diseases
Personable and good verbal communication to interact with growers and vineyard management companies
Physical endurance: be able to work outdoors in different terrains and climates
Computer literate: basic level of Microsoft Excel and Word
Experience with at least one harvest is preferred.
Formal education with a background in Winemaking or related field is preferred but not required
Ability to stand/walk for long periods of time
Ability to bend, squat and lift 40 lbs
Able to work flexible hours with overtime. Including weekends and holidays during harvest
Forklift experience desired
Reliable transportation and clean DMV

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**7. Mumm Napa – Harvest Cellar Worker**

**Contact Name:** Loris Visini
Contact Email: loris.visini@pernod-ricard.com
Contact Phone: 707-967-7710/707-200-5598
Dates: May to October – two to six months opportunity
Hours: 6 days/week

Job Description:
Under limited supervision, operates a powered forklift to move half ton grape bins throughout production area
Off load full half ton grape bins from flatbed trucks, stack and stage before processing
Unloads half ton grape bins into processing equipment and onto grape bin sanitation equipment
Unload half ton bins off sanitation equipment, stack and stage
Load flatbed trucks with stacked sanitized bins for future production
Load half ton bins of grape pomace into trailers for proper transportation
Conducts forklift checklist, performs minor servicing and maintenance of powered forklifts such as fueling, washing, greasing and the like

Job requirements:
Basic reading, writing and numerical ability
Adheres to all safety policies and procedures, including but not limited to timely and accurate reporting of all work related injuries and illnesses to the supervisor, promoting safety awareness to co-workers, advising the supervisor of any unsafe acts and conditions, wearing required personal protective equipment and following confined space protocol where necessary.
Additional duties and responsibilities as assigned
Perform basic math calculations to complete written work orders
Forklift certification required; training to be conducted on site
Ability to work as a team with all winery employees
Ability to work flexible shifts including graveyard

8. Mumm Napa – Harvest Forklift Driver
Contact Name: Loris Visini
Contact Email: loris.visini@pernod-ricard.com
Contact Phone: 707-967-7710/707-200-5598
Dates/Hours: July to December – two to six months opportunity, 6 days/week
Job Requirements:
General cleaning and sanitation of winery and equipment
Operate fruit receiving and processing equipment
Pressing
Transfers and racking of juice from tank to tank
Accurately complete work orders and other tracking documentation
Follows standard operation procedures in the performance of all cellar activities to ensure maximum productivity and wine quality objectives are observed
Adheres to all safety policies and procedures, including but not limited to timely and accurate reporting of all work-related injuries and illnesses to the supervisor, promoting safety awareness to coworkers, advising the supervisor of any unsafe acts and conditions, wearing required personal protective equipment and following confined space protocol where necessary
Other duties as needed
Experience required: Experience with at least one harvest
Perform basic math calculations to complete written work orders

9. Mumm Napa – Harvest Laboratory Technician
Contact Name: Loris Visini
Contact Email: loris.visini@pernod-ricard.com
Contact Phone: 707-967-7710/707-200-5598
Dates: July to December – Two to six months opportunity
Hours: Six days/week
Job Description:
Samples juices, fermentations and wines for analysis and tasting
Performs all wet chemical/physical analyses on grapes, fermenting musts and wines during harvest, bottling and storage
Types of analysis include free and total SO2, TA, pH, VA
Performs bench trials for blending, fining and additions
Performs daily monitoring of fermentations and determines when nutrient additions should be made based on fermentation process
Performs routine analyses to assure wine meets legal and quality requirements
Check integrity of package throughout operation of bottling line
Monitors bottle samples to assure wine quality
Maintains clear, concise and accessible records of all data for juices, wines, microbiological work and bottle samples
Recognizes and resolves and discrepancies in data
Maintains lab in a clean and orderly state
Must respect all winery safety regulations pertaining to the use of chemicals
Other duties and responsibilities as assigned

**Job Requirements:**

21 years of age
Strong chemistry skills to run analysis
Must have prior experience sufficient to recognize potential problems that require solutions to be found at a higher level

**10. Mumm Napa – Harvest Cellar Worker**

**Contact Name:** Loris Visini

**Contact Email:** loris.visini@pernod-ricard.com

**Contact Phone:** 707-967-7710/707-200-5598

**Dates:** July to December – Two to six months opportunity

**Hours:** Six days/week

**Job Description:**

General cleaning and sanitation of winery equipment
Operate fruit received and processing equipment
Pressing
Transfers and racking of juice from tank to tank
Accurately complete work orders and other tracking documentation
Follows standard operating procedures in the performance of all cellar activities to ensure maximum productivity and wine quality objectives are achieved.
Adheres to all safety policies and procedures, including but not limited to timely and accurate reporting of all work related injuries and illnesses to the supervisor, promoting safety awareness to coworkers, advising the supervisor of any unsafe acts and conditions, wearing required personal protective equipment and following confined space protocol where necessary.
Other duties as needed

**Job Requirements**

Experience with at least one harvest
Perform basic math calculations to complete written work orders

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**11. Mumm Napa – Harvest Enologist**

**Contact Name:** Loris Visini

**Contact Email:** loris.visini@pernod-ricard.com

**Contact Phone:** 707-967-7710/707-200-5598

**Dates:** July to December – Two to six months opportunity

**Hours:** Six days/week

**Job Description:**

Support winemaking team in ensuring the highest quality pressing and fermentation operations for sparkling base wines. Assist in fruit receiving and Scalehouse management as required. Monitor daily fermentation analysis. Support winemaking team in regard to cellar planning and work orders. Perform grape quality inspections and evaluations. Organize juice and wine shipments between wineries and communicate with bulk wine trucking companies.

**Wine sensory analysis:** Help set up tastings for quality auditing of wine and necessary fining trials, dosage trials, and blending trials. Assist in execution of wine fining and additions bench trials, dosage trails, blend trials.

**Tirage bottling:**

In conjunction with Winemaking Ops Manager and Co-Packers, monitor yeast cultures
Supervise daily Tirage line start-up
Bulk wine analysis and bottling line check list clearance
Supervise and monitor daily QC analysis on the bottling line.
Work with Winemaking Operations Manager on associated cellar planning and communication with co-packers.

**Disgorge Bottling:**
Supervise and monitor daily QC analysis on the disgorging line
Communicate with co-packers regarding dosage needs.

**Research and Development:**
Research, set up, perform and report winemaking R&D projects.
As needed to R&D activities, conducts proper sanitation techniques for cleaning, sanitizing and storing all winery equipment as well as for operational set-ups for all routine winery work such as wine transfers, filtrations and tank preparations

**Job Requirements:**
Advanced MS Office skills
Understanding of the fundamentals of winemaking operations and winemaking technology
Exceptional accuracy and attention to detail
Good math and analytical skills
Excellent organizational, interpersonal, and verbal communication skills
Strong multi-tasking and time management skills required
Ability to make independent judgments in a high pace environment. Must be prepared for interruptions and changes in job priorities; ability to multitask and work under strict deadlines.
Work can be repetitious in nature at times, with a high demand for speed, accuracy and precision.

**12. Mumm Napa – Harvest Coordinator/Scalehouse**

**Contact Name:** Loris Visini

**Contact Email:** loris.visini@pernod-ricard.com

**Contact Phone:** 707-967-7710/707-200-5598
Dates: July to December – Two to six months opportunity

Hours: Six days/week

Job Description:
Weighs bulk grapes and inputs results into database system
Processes and organizes cellar work-orders and records, shipping/receiving, and laboratory data into WIPS tracking software
Interacts with winemaking, operations, and laboratory staff to complete required record keeping
Assist in data entry and recording laboratory results in Bulk Inventory Management System
Responsible for all shipping and receiving and completion of all related paperwork in a timely manner
Provides support as needed to the winemaking, laboratory, and cellar operations teams through organization and data analysis
Follows safety procedures and supports safety program
Collect representative grape samples from trucks for lab analysis
Issue weighmaster certificates and maintain log books for grapes, juice, and wine receiving and shipping
Maintain accurate records to ensure 100% compliance with federal and state laws, and winery procedures.
Accurately calculate tonnage or gallonage on trucks received
Maintain general cleanliness of the scale and sampling equipment
Provide general help in the cellar as needed and other duties as assigned by supervisor.

Job Requirements:
High level of proficiency in MS Office and database applications
Knowledge of winemaking operation and winery-related government relations
Excellent communication (English written and verbal) and interpersonal skills
Strong analytical and organizational skills
Must be accurate, detail oriented and task-drives
Ability to prioritize multiple responsibilities to meet deadlines
Must demonstrate ability to initiate and complete projects to completion with minimal direct supervision

13. Napa Wine Company – Viticulture Lab Hybrid Internship

Contact Name: Kendall Hoxsey-Onysko
Contact Email: erose@napawineco.com
Contact Phone: 707-944-4811
Dates: August through December

Job Description: Harvest at Napa Wine Company requires Individuals who have a positive attitude and thrive in a fast-paced demanding environment. The position will support the efforts of wine making by working closely with the lab and the vineyard team. The intern will train under the supervision of lab technicians to learn various sampling techniques and lab procedures. Throughout harvest the intern will divide their time in the vineyard and the lab.

Previous lab and vineyard experience is a plus but is not required. Ideally, candidates will have a background in agriculture, science or other related fields. A strong interest in the wine industry is a must have. The desire to learn and develop professionally is also a must have.

Candidates should have a flexible schedule and a reliable form of transportation throughout harvest (Aug-Dec). This candidate should expect to spend the beginning of harvest in the vineyards and the tail end of harvest in the lab.

Responsibilities:

Lab Responsibilities:
Assist with data entry and basic lab analysis (pH, Titratable Acidity, Brix)
Processing mature grape samples for both basic and phenolic analysis
Tank and barrel sampling
Brix/Temperature readings on fermenting barrels and tanks

Viticulture Responsibilities:
Grape maturity sampling
Assist with plant tissue collection and analysis
Provide support for soil sampling and vineyard ecology assessments
Qualifications/Requirements:
A positive attitude
Detailed oriented work style
Interest in enology and viticulture
Self-starter and ability to budget your time independently
Able to work outdoors in varying weather and terrain conditions
Valid driver’s license and clean driving record
Extensive walking, standing for long periods and able to lift 40lbs.

14. Robert Craig Winery – Harvest Internship

Contact Name: Jason Price
Contact Email: jason@robertcraigwine.com
Contact Phone: 707-965-1201

Dates and Hours: September 3rd, 2019 (with the potential for a slightly earlier start date). The hours are usually 8 hours per day 5 days a week at the start, then progressing to 10 hour days 6 days a week.

Job Description/Responsibilities/Qualifications: We are a small producer of top quality Napa Valley Cabernet Sauvignon, the team consists of the Head Winemaker Stephen Tebb, Asst Winemaker Jason Price and two interns. We crush about 200 tons. As part of a small, tight knit team it is important to have good interpersonal relationship skills.

One of the primary responsibilities early in the vintage is collecting samples for maturity evaluation. You would have the opportunity to get to know the majority of the sub-appellations within the Napa Valley and experience the different expression of terroir with-in each.

Additionally the job involves receiving of the harvest and long hours on the sorting table. There is also of course; pump-overs, yeast and nutrient additions, barrel work, racking and filling, press operation, forklift operation, laboratory analysis and extensive cleaning and sanitation.

The hours are usually 8 hours per day 5 days a week at the start, then progressing to 10 hour days 6 days a week. At the peak it may be 12 hour days 7 days a week, but
rarely for more than a week or two at the most. The Internship typically begins the
Tuesday following Labor Day with the potential for an earlier start.
There is a small, modest house at the winery for the interns to stay free of rent, it
needs to remain clean however, and no smoking.
As the winery location is several miles from the nearest town you would need to
provide for your own transportation.

**15. Renteria Vineyard Management – Summer Internship**

**Contact Name:** Amanda Sailors

**Contact Email:** Asailors@renteriavineyards.com

**Contact Phone:** 707-637-7456

**Dates and Hours:** May- September (Flexible and Candidate dependent) 40-55

**Hours per week.**

**Job Description and Responsibilities:**

Monitor and track all vineyards for:

Pest and Disease presence and pressure

Phenological Stages

Irrigation and Water Status

Crop Estimations and Yields

Other viticultural and related subjects as needed

Entering and report findings and data to the viticultural department and daily

reports into AgCode

Collection and deployment of pest monitoring traps as needed

Data collection on various special projects such as: in-house research and trials,

LWP’s and GIS work

Conduct crop estimations at various phenological stages throughout the growing

season. Reporting data and crop adjustments within AgCode

Daily collection of grape maturity samples as needed

Assist in collections of soil, water and plant tissue (leaves and blades) and virus

samples as needed
Attend relevant viticulture seminars and continuing education to stay current on vineyard and industry issues

**Qualifications:**
Valid California Driver’s License
Currently enrolled in a Ag Science or Viticulture coursework or program
Moderate computer/technology skills
Must be highly organized and maintain accurate attention to detail
Must be able to work independently for extended periods of time and remain on task
Must be able to work outside for extended lengths of time during periods of extreme weather

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**16. Arkenstone Estate – Harvest Intern**

**Contact Name:** Sam Kaplan  
**Contact Email:** sam@arkenstone.com  
**Contact Number:** 707-965-1020  
**Dates:** August 1st through end of November  
**Experiences and Skills Required:** Applicant must be equipped with an attitude that is focused on hard work, desire to learn how to make wine, and serious attention to detail and cleanliness. They will be participating in all aspects of a vintage at Arkenstone, crafting world class wines with some of the best winemakers in the valley as we do custom crush as well. Arkenstone provides the opportunity to work with the best vineyards in the Napa Valley—but only serious applicants will be considered. No housing is provided, and vehicle will be needed to get to the winery located on Howell Mountain (10-15min from St. Helena).

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**17. Pahlmeyer - Harvest Vineyard Intern**

**Contact Name:** Eric Gallegos  
**Contact Email:** eric@pahlmeyer.com  
**Contact Phone:** 707-337-9735  
**Dates:** Late April 2019 through end of harvest
**Hours:** Approximately 40 hours per week

**Job Description/Responsibilities:**
The Harvest Vineyard Intern will work closely with the Viticulturist. Training will be provided. Duties are, but not limited to:

- Pest/disease scouting and phenology tracking
- Collecting leaf and petiole samples for nutrient analysis
- Stem water potential readings with a pressure chamber instrument
- Release of beneficial insects
- Assist in various vineyard trials
- Assist in spray program setup
- Collecting maturity samples
- Collect cluster counts and weights for crop estimations
- Processing samples, running analysis (Brix, pH, TA), and reporting results
- Monitoring harvest picks (Day and Night)
- Communicating harvest tonnage and delivery timing with the winery
- Accurately maintaining harvest records and reporting results
- Participating in fruit processing and other winery duties as needed

**Qualifications:**
The Harvest Vineyard Intern will provide their own reliable vehicle capable of navigating vineyard terrain. Mileage reimbursement will be provided.

- Must have valid driver license and clean driving record
- Excellent oral and written communication
- A positive attitude
- Attention to detail
- Punctuality and strong work ethic
- Proficiency in Microsoft Office and other computer systems
- Affinity for the outdoors
- Ability to handle basic elements of nature
- Must be able to lift and/or move up to 50 lbs
- Ability to work early morning hours, extended daily shifts, and weekends
- Some harvest experience required
Spanish speaking skills desired but not necessary

To Apply: Please send a current RESUME and COVER LETTER to vineyard@pahlmeyer.com; please use the subject line: VINEYARD INTERN 2019
Emails only, please.

17. Cade Estate Winery – Harvest Intern

Contact Name: Danielle Cyrot
Contact Email: dcyrot@cadewinery.com
Contact Phone: 707-965-2746

Dates and Hours: September 1st, 2019-December 1st, 2019. Minimum of 8 hours a day, 5 days a week. During peak harvest, 10-12 hours a day, 6 days a week

Skills or Experience required: Prior winery or cellar experience preferred. B.S. in Enology or Viticulture preferred (or on way to obtaining one)

Description: CADE Estate is dedicated to crafting stunning estate grown Howell Mountain Cabernet Sauvignon and Napa Valley Sauvignon Blanc. Located at 1800 feet above sea level in the Howell Mountain AVA, you will have an opportunity to work with some of the most unique and high quality fruit this mountainous terroir has to offer. We are looking for a few enthusiastic team players who want to help craft these high-end luxury wines. This is a great opportunity to gain hands on experience with all facets of harvest activity and work with some of the best wines in the Napa Valley.

Duties and Responsibilities:
Operating crush equipment during harvest
Press operation, pressing both red and white varietals
Monitoring fermentation (checking Brix and temps)
Pump-overs/punch downs
Yeast and nutrient additions
Racking, blending, topping, and any general cellar work
Cleaning and sanitizing all equipment and work areas
Barrel work including filling/emptying, stacking/unstacking, cleaning and maintenance
Assist with sampling vineyards to determine ripeness
Assist in general wine chemistry (Brix, TA, pH, Residual Sugar, VA, Malic Acid)

**Qualifications:**
High School Diploma required
Prior cellar experience preferred
B.S. in Enology or Viticulture preferred (or on way to obtaining one)
The ideal candidate must have a passion and dedication for making premium wine.
This position involves working in a fast-paced, physically demanding environment, while having a strong ability to crawl, kneel, and climb for many hours. The candidate must also be able to lift 50 lbs repeatedly throughout the day. We are looking for a team player who will maintain a positive attitude in stressful situations, who works hard and is self-motivated, and is a lover of all things wine.
The position is from August to November. Candidates must have a valid driver’s license.

**18. Seavey Vineyard – Harvest Internship**

**Contact Name:** Jim Duane
**Email:** jim@seaveyvineyard.com
**Dates and Hours:** August 12, 2019 to Thanksgiving. Full-time, seasonal job. Overtime, including work on weekends essential during the harvest period.

**Requirements:** Job requirements include prior wine production experience and/or significant V&E education. The ideal candidate will be bright, hardworking, and excited to be a part of our small team. The work will be 7 days a week with long hours at the peak of harvest in October. Candidate will need to secure their own housing and transportation.

**Job Description:** We are looking for a person to work with our winemaker, vineyard manager, and consultant winemaker to craft the 2019 wines. Harvest at Seavey is an intense physical undertaking requiring a sharp mind and strong back.
Duties will include everything from grape sampling, Lab work, cellar work, grape processing, sensory evaluation, and lots of sanitation! Hard work and a positive attitude will be rewarded with the opportunity to work directly with the winemaker through all facets of harvest management. The REAL BENEFIT of this position is the hands-on education in winemaking. By T-giving your hands will be stained and raw, back will be stronger, and you will understand all harvest duties of a small winery.


**Contact Name:** Julie Jones  
**Contact Email:** julie@blankiet.com  
**Contact Phone:** 707-945-0385  
**Dates and Hours:** August – end of November/mid-December; hours will vary  
**Responsibilities:**  
Work with the vineyard team in preparing for harvest.  
Cleaning and sanitization of winery equipment (tanks, hoses, press, pumps, crush equipment, picking bins, etc).  
Fruit processing, sorting and machinery setup.  
Fermentation monitoring, sampling and additions.  
Pump-overs, punch-downs, pomace removal, pressing, barrel cleaning, barrel painting and filling.  

**Qualifications/Requirements:**  
Must be punctual.  
Ability to lift up to 50 lbs.  
Flexible work schedule, including some overtime and weekend work (typically 6-7 days a week).  
Able to work well in a fast paced, physically demanding, team environment.  
Valid driver’s license and reliable means of transportation.  
Able to follow written and oral instructions.  
Previous experience or a wine related degree is a plus.  
Able to communicate clearly and work with a team.
20. Odette Estate – Harvest Intern

Contact Name: Adrien Halpin
Dates: September 3, 2019 through November 22, 2019
We are seeking enthusiastic, motivated interns to join our small winemaking team. This is an opportunity to gain hands on experience with all facets of harvest activity. We are looking for someone with a long-term goal of wine industry involvement

Job Description:
Cleaning and sanitizing equipment
Aiding in crushing, sorting, pressing, etc.
Inoculations
Monitoring fermentations
Cap Management
Barrel prep
Racking & Barrel filling

Qualifications:
The ideal candidate must have a passion and dedication for making premium wine. This internship involves working in a fast-paced, physically demanding environment, while having a strong ability to clean everything meticulously. Candidates must be willing to lift heavy objects (40+ lbs.), stand, crawl, kneel and climb for many hours. We are looking for a team player who will maintain a positive attitude in stressful situations. This is not a research position, but a labor-intensive position requiring a scientific understanding of the processes. Candidates must have a valid drivers license, be eligible to work in the US, provide for their own housing, and possess reliable means of transportation
Previous harvest experience and/or formal education required
Please send your cover letter and resume to ahalpin@odettewinery.com

21. Dana Estates - Harvest Crush Supervisor

Contact Name: Maura Johnson
Contact Email: Maura@Danaestates.com
**Contact Phone:** 707-963-4365  
**Dates:** Early August through December  
**Job Description:** This harvest internship position provides experience in winemaking at the highest level. We are looking for an enthusiastic, reliable, hard-working intern with a great attention to detail. The Crush Supervisor plays a vital role during harvest, carrying out all fruit receiving and crush operations.  
**Duties:**  
Cooperation and teamwork to accomplish wine quality and production goals  
Maintaining a clean and safe work environment  
Responsible for crush line setup, organization of fruit receiving, and management of temporary workers under guidance of the Assistant Winemaker.  
Involved in production of Sauvignon Blanc, including picking and processing.  
Maintain and operate crush equipment including troubleshooting, maintenance and sanitation.  
Involved in all other harvest activities: pump-overs, barrel rolling, racking, additions, pressing, cleaning, pressing, barrel downs, barrel and tank sanitation, etc.  
Assist with lab sampling, vineyard sampling and fermentation monitoring when time allows.  
Non-harvest cellar operations: Topping, racking, additions, sampling, blending, bottling prep, wine movements, inventory. Help set up and participate in tastings with winemaking team  
Assist in laboratory work.  
Meticulous cleaning and Sanitation  
**Personal Attributes/Requirements:**  
Several prior harvest internships  
Forklift driving experience  
Currently studying Winemaking or completed some level of winemaking course work  
Attention to detail  
Communicate in English—both written and verbal  
Reliable transportation and housing is required
Must be at least 21 years old with a valid driver's license
Ability to lift 50 pounds and sustain physical activity over long workdays

**22. Dana Estates – Harvest Cellar Intern**

**Contact Name:** Maura Johnson

**Contact Email:** Maura@Danaestates.com

**Contact Phone:** 707-963-4365

**Dates:** Mid-September through November

**Job Description:** This harvest internship position provides experience in winemaking at the highest level. We are looking for an enthusiastic, reliable, hard-working intern with a great attention to detail. The cellar intern plays a vital role during harvest, carrying out all harvest cellar duties.

**Job Duties:**

- Cooperation and teamwork to accomplish wine quality and production goals
- Maintaining a clean and safe work environment
- Responsible for day to day harvest activities under the guidance of the Assistant Winemaker including pump-overs, barrel rolling, racking, additions, pressing, digging tanks, pressing operations.
- Fermentation management, cap management, barrel work
- Operate cellar equipment including pumps, steamer, barrel rolling racks.
- Assist in non-harvest cellar operations: Topping, racking, additions, sampling, blending, bottling prep, wine movements, inventory.
- Meticulous Cleaning and Sanitation

**Personal Attributes/Requirements:**

- Must have general understanding of cellar operations
- Attention to detail
- Communicate in English—both written and verbal
- Reliable transportation and housing is required
- Must be at least 21 years old with a valid driver’s license
- Ability to lift 50 pounds and sustain physical activity over long workdays.
23. **Kelly Fleming Wines – Harvest Intern**

**Contact Name:** Becky George  
**Contact Email:** becky@kellyflemingwines.com  
**Contact Phone:** 707-942-6849  
**Dates:** End of August through end of October  

**Job Description:** The harvest cellar intern will be part of a small, hard-working team dedicated to making superb wines. He/she will aid in all aspects of harvest activity including but not limited to: winery sanitation, grape sampling and sorting, pump-overs/ punch downs, drain and press operations, barrel filling, ferm monitoring, and forklift operation.  

**Ideal candidate is:** passionate about winemaking, positive and self-motivated, a good communicator, shows a sense of urgency, takes initiative and is able to multi-task. Flexibility with long hours/overtime work is also important. Previous cellar experience, forklift skills and grape/wine course work are a plus. An eclectic taste in music and good sense of humor are greatly valued!  

Lunch is provided on all grape processing days, and at the end of the season, the harvest team takes field trips to other local wineries, so that interns can see the breadth and diversity of wineries/estates that make up Napa Valley.  

Intern is responsible for housing and transportation to/from the winery in Calistoga, CA.

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24. **Cliff Lede - Viticultural Intern**

**Contact Name:** Allison Cellini Wilson  
**Contact Email:** allison@ledefamilywines.com  
**Contact Phone:** 707-642-6793  
**Dates:** Negotiable depending on timing that works for candidate. As early as April/May or as late as June

**Dates:** Full time, seasonal, hourly position, starting in May or June and lasting through October with the possibility of staying on.

**Duties/Responsibilities:**
Assist in collection of petioles, crop estimates, cluster counts and block data
Develop knowledge and comfort in pest, irrigation, disease, fertility and soil monitoring
Conduct daily cluster samples for lab analysis on the estate and at grower vineyards
Assist the Enologist in processing grape samples and basic chemistry analysis
Accurate record keeping
Assist in weighing fruit and creating weigh tags
Check on grape harvesting as needed for quality control
Other duties, special projects and data collection as assigned
Assist the production crew in the cellar as needed

Requirements:
Be able to lift at least 50 pounds. Be able to walk and stand for long periods of time.
Be willing to work indoors and outdoors.
Valid CA Driver’s License required
Be able to work day shifts or night shifts when required. Weekend work is expected.
Ability to multi-task. Be proactive and able to deal with changing/spontaneous circumstances.
Be responsible, reliable, timely, well-organized, self-motivated with a strong work ethic.
Able to understand, communicate, and write in English. Must have good reading, writing, and basic arithmetic skills.
Be a team-oriented individual.
Follow safety protocols

25. Cain Vineyard and Winery - Vineyard Internship
Contact Name: Ashley Anderson Bennett
Contact Email: ashley@cainfive.com
Contact Phone: 707-963-9155
Dates: May through October
Position Description:

Field work - Working alongside the vineyard crew. Suckering, weed control, canopy management, crop thinning, harvesting, and hauling fruit to our winery

Field Data Collection - petiole/blade sampling, grape sampling, cluster counts, pest and disease monitoring, vine counts

Administration – simple data entry and analysis, safety program, running errands

Other – help with Biodynamic preps and applications, rodent trapping, pest control with beneficial animals

Requirements: California driver’s license, basic computer skills, the desire and ability to work outside in the heat, rain, etc., and the drive to learn organic, hillside viticulture and our style of grape growing and winemaking.

B.A. in Viticulture or related field and ability to speak Spanish is a plus.

Please send resume to ashley@cainfive.com.

26. Colgin Cellars - Harvest Intern

Contact Name: Mark Kaigas
Contact Email: Mark@ColginCellars.com

Job Description/Requirements:

Colgin Cellars is a beautiful boutique winery above Lake Hennessey in Napa Valley. We pride ourselves on making delicious, world class wine.

Colgin Cellars is looking for interns for the 2019 harvest. We are a small, dynamic winemaking and vineyard team in need of meticulous and reliable individuals.

The intern will have the opportunity to participate in a wide variety of cellars activities including:

Sanitation
Fruit sorting
Crush equipment operations
Fermentation monitoring
Pump overs
Punch downs.
This is a great opportunity to work closely with the winemaking team and see all aspects of hands on winemaking. You will learn technical and sensory skills at the highest level, which will be valuable to you in your continued career. We are looking for hard workers with a high attention to detail, a desire to learn, and a positive attitude.

Requirements:
Candidate must have a valid driver’s license and reliable transportation. We are not able to provide housing or transportation. Individuals must be able to climb ladders and stairs, lift up to 40 pounds, stand for long periods of time, and be able to perform all winery activities. Commitment to working 7 days a week, with many hours of overtime. A harvest chef will provide a fantastic lunch during harvest. Employment subject to a background check.

Please visit our website www.colgincellars.com for more information about the winery and vineyards.

Please send your resume and cover letter to: intern@colgincellars.com

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27. Groth Vineyards & Winery - Harvest Internship

Contact Name: Eric Fidel
Contact Email: efidel@grothwines.com
Contact Phone: 707-944-0290, ext. 112
Dates and hours: August 19th through December 31st; Monday through Friday 7am to 3:30pm. Must be willing to work overtime and weekends during peak harvest activity.

Skills or experience required: Basic wine production knowledge, physically fit and able to work on ones feet throughout working shift.

Job Description: Premium Oakville Cabernet producer is accepting applications from energetic and enthusiastic individuals for production staff internships during the harvest of 2019. Previous harvest/cellar experience is highly preferred and a degree pertaining to related studies would be advantageous. Attention to detail,
being able to follow verbal and written instructions, and the ability to work cohesively and safely with other people are essential requirements for this position. Job duties will include grape receiving, sorting, crushing, pressing, wine/juice rackings, wine/juice transfers, inoculations, nutrient additions, pump overs, barrel prep/filling, winery sanitation, and other general winery operations

28. Robert Biale Vineyards - Harvest Intern

Contact Name: Tres Goetting
Contact Email: Tres@biale.com
Contact Phone: 707-257-7555
Dates: August 15th to November 15th; flexible hours and weekends required
Previous harvest experience required

29. Keever Vineyards – Harvest Internship

Contact Name: Jason Z. Keever
Contact Email: jason@keevervineyards.com
Job description: We are seeking individuals to join our cellar team for the upcoming 2019 Harvest. Ideal candidates will have a keen interest in the wine industry, be highly self-motivated, detail orientated, have a good sense of humor.

Job duties:
Including, but not limited to:
All aspects of cellar work including racking, blending, barreling down, topping, barrel staining and forklifting.
Take part in all aspects of winery sanitation. Including tank sanitation, pressure washing, barrel washing and general winery cleanliness.
Assist in fruit receiving, grape sorting & bin dumping.
Fermentation monitoring, including pump overs punch downs, brix and temp check, inoculations, additions as well as draining and pressing.
Facility Maintenance including weeding, sweeping, polishing glasses and running winery related errands.
Requirements:
Clean driving record and a valid driver’s license.
Ability to work long hours, including weekends.
Be able to lift 50 pounds and work in a physically demanding environment both in and outdoors.
Be able to work in confined spaces.
Work in a safe manner, adhering to winery safety protocols.
Be timely, motivated, organized, patient, team orientated and have a positive attitude.
Excellent communication skills, both verbal and written.
All applicants must have all documentation to work in the United States. If you are applying from outside the U.S. indicate how you intend to secure a work visa.
This is a harvest position only. Pay will be determined by applicant’s experience.
The position will begin in late August and finish mid-November. If you are interested, please email your resume to jason@keevervineyards.com. No phone calls, please.

30. Napa Valley Farm & Ranch – Harvest Internship
Contact Name: Bruno Solari (vineyard manager) and Diana Solari (business manager)
Contact Email: brunosolari58@gmail.com and nvfrco@gmail.com
Contact Phone: 707-293-7108 (Bruno) 707-942-4342 (Diana)
Dates and Hours: Flexible. Depends upon experience, availability of intern and "fit" with our company. But a minimum of two four hour stints per week with a season's commitment. Must be able to start work in early morning as our staff generally works from 6am to 3pm.
Skills or Experience Required: We are a third generation family owned and operated 100 acre vineyard in Calistoga. We own and operate a water system located in the hills behind our property that supplies our buildings and vineyards. We are seeking some one looking for relevant experience in a small operation where "management" responsibilities run the gamut of walking the waterline checking for
leaks to repairing a wind machine to calculating injection rates for a fumigation to planning and overseeing a 10 acre replant. Experience with plumbing, electrical and carpentry a plus as we operate and maintain a housing unit for 20 employees. Bilingual in Tagalog is a huge bonus factor. Potential to turn into a paying full time position.

31. Black Stallion Winery – Harvest Enologist Intern

Contact Name: Maleia Warren  
Contact Email: Maleia.warren@delicato.com  
Contact Phone: (209) 824-3639  
Dates and Hours: Fulltime starting around the beginning of August through December, based on production needs.

Under General Supervision, the Harvest Enologist will assist the production and wine-making staff with all harvest-related activities. The Harvest Enologist is the primary person responsible for Laboratory operations during harvest; in addition, will provide technical and logistical support by performing duties such as monitoring fermentations, performing lab analyses, and conducting trials.

Lab Duties:
Conducting wine Analysis; vineyard grape sample processing and analysis
Performing ML inoculations and progress tracking
Handling data management and distribution
Reviewing data and trend analysis
Organizing sampling and Setup for tastings, analysis and winemaking trials
Monitoring ingredient inventory
Preparing special ingredient additions
Performing general quality checks

Cellar duties:
Managing fermenter Brix and Temp tracking and distribution of information
Preparing yeast inoculations
Generating and distributing harvest production orders
Assisting with managing and monitoring fermentation trials
Assisting full time crew with receiving fruit
Use of small lot wine processing equipment
Non-Essential Duties
Conducting vineyard site visits to monitor grape development
Assists with daily fermenter tastings with winemaking staff
Other duties may be assigned

Requirements:
Education and Experience: Bachelor’s degree in Viticulture, Enology, Chemistry, Biology, Food Science, or other science related field preferred
Previous experience working in wineries for 1 to 2 harvests preferred (cellar or lab)
Strong organizational skills
Strong reading, writing, communication and mathematical skills
Solid winemaking theory, wine sensory, communication/presentation and organizational skills
Ability to work under pressure during harvest with many different people and departments
Experience with Microsoft Office
Ability to work overtime and weekends
Team player and able to work with others
Must be able to work rapidly and accurately, performing multiple tasks simultaneously
Chemistry experience in the wine industry is a plus

32. Black Stallion Winery – Harvest Winemaking Intern

Contact Name: Maleia Warren
Contact Email: Maleia.warren@delicato.com
Contact Phone: (209) 824-3639
Dates and Hours: Fulltime starting around the beginning of August through December, based on production needs.

Essential Duties
Receiving and sorting grapes
Performing Pump Overs/Punch Downs
Assisting with draining/pressing tanks
Filling barrels
Preparing and completing wine ingredient additions
Organizing ingredient inventory
Sanitizing winery equipment and facilities
Managing data and distribution
Performing general quality checks
Conducting fermenter Brix/Temp analysis
Assisting in managing and monitoring winemaking trials
Sampling and Setup for tastings, analysis and winemaking trials
*Other duties may be assigned

**Minimum Requirements**

**Education and Experience**

Bachelor’s degree in Viticulture, Enology, Chemistry, Biology, Food Science, or other science related field preferred

Previous experience working during harvest preferred (cellar, lab or vineyard)

**Knowledge, Skills, and Abilities**

Strong organizational skills

Strong reading, writing, communication and mathematical skills

Solid winemaking theory, wine sensory, communication/presentation and organizational skills

Ability to work under pressure during harvest with many different people and departments

Experience with Microsoft Office

Ability to work overtime and weekends

Team player and able to work with others

Must be able to work rapidly and accurately, performing multiple tasks simultaneously
Must be able to work extended hours during the harvest season and rotating shifts throughout the year.
In the lead up to harvest, some vineyard visits will be performed where the temperatures may reach 100F.

**33. Delicato Family Wines – Harvest Grower Relations**

**Contact Name:** Maleia Warren  
**Contact Email:** Maleia.warren@delicato.com  
**Contact Phone:** (209) 824-3639  
**Dates and Hours:** Fulltime starting around the beginning of August through December, based on production needs.

**Job Duties and Responsibilities:**
Monitors grower vineyards for pests, diseases, fruit soundness, comparing canopy status to lab results to help determine whether fruit will benefit from longer hang time or whether it should be picked sooner.
Monitors grower harvest - as needed.
Directs, trains and manages 3 sugar samplers on a daily basis, sampling outside grower vineyards in the 5 North Coast districts.
Maintains GPS units, vineyard map books, and ArcView/Vineyard Block Information Systems.
Coordinates grape sample processing through the Black Stallion Laboratory.
Insures all DFV safety and other policies are implemented and adhered to.
Oversees inventory of half ton macro bins at Black Stallion Winery.
Provides administrative/clerical support as needed, i.e. word processing, filing, phone, email, report maintenance, and calendar coordination.

**Education and Experience:** Bachelor of Science degree in Viticulture, Enology, or related field. 5 or more years of experience working in agricultural field with comparable hands-on practical experience.
**Excellent organizational and communication skills.**
Must be detail and multi-task oriented.
Proficient in the use of MS Office based environment, (Word, Outlook, Excel and other software applications).
Familiarization of North Coast winemaking regions, appellations, varieties, climates, terroir, and how they relate to variation of growing practices
Thorough understanding of viticulture and winemaking. Ability to work in a fast paced dynamic environment.
Follow direction and lead others by example.
Must be able to work flexible hours, days, and shifts during harvest, including early morning hours and some weekends.
Must be able to walk and travel through vineyards (uneven terrain).
Acceptable driving history with valid Driver’s License

34. Cakebread Cellars - Internships

Contact Name: Kiley Larmour
Contact Email: kiley@cakebread.com; jobs@cakebread.com
Contact Phone: 707-302-1422
Dates and Hours: Late June – October for Viticulture Internship; August – November for Cellar and Lab Internships; hours vary dependent on harvest, typically 40 hour work weeks and then hours increase in peak season.
Description: We are opening our doors to qualified interns interested in joining our team in Napa to gain invaluable experience for a career in the wine industry. We are a family-owned and operated winery located in the Napa Valley, and our 45 year reputation for excellence is built around a steadfast commitment to quality winemaking through innovation, tradition, and teamwork.
Opportunities are available to both current students and recent graduates.

Available Opportunities:
Cellar Internship:
Work alongside our cellar team leaders to learn and execute the numerous steps that drive our reputation for wine quality and consistency.
**Viticulture Internship:**
Gain experience in grape sampling, juice analysis and various viticulture assignments that play a key role in the refinement of our precision farming practices.

**Lab Internship:**
Under the leadership of our Enologist, learn and perform analysis throughout all stages of winemaking from grape to glass.

**Requirements:**
A college degree, or in the progress of getting a college degree, in viticulture, enology, environmental science, biology, chemistry, or related degree.
Able to hold full-time employment, without conflict, beginning late-June for Viticulture and summer cellar internships and late-August for Harvest Cellar and Lab internships.

**Ideal Candidates will be:**
Versatile, flexible, and patient
Eager to follow dynamic, ever-changing priorities
Exhibit basic winemaking knowledge

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**35. Long Meadow Ranch Harvest Intern**

**Contact Name:** Lucy Garcia

**Contact Email:** lucy@longmeadowranch.com

**Contact Phone:** 707-963-4555 ext 7408

**Dates and Hours:** Late August to end of harvest; open to work morning or evening hours, including some OT

**Skills or experience required:**
Running crush equipment and sorting fruit
Barrel cleaning, stacking and filling
Cap management
Press operations
Juice / wine transfers
Additions and Inoculations
Daily Brix and Temperature measurements
Equipment sanitation and cleaning

**You need to be able to:**
Remain positive, detail-oriented and energetic in the face of long hours
Lift and carry 75 lbs. repeatedly
Follow written and oral English instructions
Provide reliable transportation with a valid license
Work rotating shifts, long hours and most weekends in a fast paced environment
Walk and stand for long periods of time
Climb up and down stairs