PlumpJack Winery is a small winery respected for its strong culture, innovative spirit, and its socially and environmentally conscious efforts. While working to achieve our mission of creating a genuine, honest, and comfortable space for guests to learn about and enjoy wine, we have gained a strong reputation within the industry and amongst consumers for crafting some of the highest quality wines in the Napa Valley.

We are now searching for a harvest cellar intern to join our production team in the prestigious Oakville AVA.

Qualifications & Requirements
We are a very small team and, during the peak of harvest, our work is both physically and mentally demanding. We put everything we have into our wines because we love what we do. Candidates must share this same drive and desire.

This position requires working in a fast-paced, physically-demanding environment, under conditions of physical and mental fatigue, while maintaining clarity, focus, and a positive attitude. Applicants must be willing to stand, crawl, kneel, and climb for many hours, and repeatedly carry heavy objects (40+ lbs) up ladders. We are looking for a team player who is hard-working, reliable, and self-motivated.

Previous cellar/harvest experience is a must and formal education in Viticulture and Enology is preferred. Applicants must be eligible to work in the US, provide their own housing, have a valid driver's license, and have a reliable means of transportation.

Job Description
Duties and Responsibilities:
• Equipment and Tank Sanitation
• Crush Operations
• Inoculations
• Fermentation Monitoring
• Cap management
• Drain & Press Operations
• Barrel Preparation
• Racking & Barrel Filling
• Topping
• Wine, juice, & must movements
• Additions to wine, juice, & must
• General winery clean up
• Grape Sampling
• Forklift driving

Wage Information: DOE