Harvest Internship 2019
Spring Mountain Vineyard
St. Helena, CA

Spring Mountain Vineyard is a historic winery in St. Helena, California. Our focus is producing excellent quality Bordeaux Red and White wines from our estate vineyards. We are looking for a small, enthusiastic team of individuals to join our crew for the upcoming 2019 harvest. Successful candidates will have the opportunity to work with multiple grape varieties and winemaking techniques.

We are looking for candidates who are team players, have excellent attention to detail, and can carefully follow written and verbal instructions. Prior harvest experience with an educational focus in winemaking or chemistry is preferred. Candidates must also possess transportation and be willing to work variable hours, overtime or weekends as required.

This position will start early August and continue through November.

Duties include, but are not limited to:
• Fruit sampling & sample processing
• Basic Lab work (pH, TA, VA, S02, glu/fru, malic acid, etc.)
• Equipment & facilities cleaning and sanitation
• Cellar duties including fruit reception, sorting, pumpovers, punchdowns, racking, etc.
• Monitoring press cycles
• Inoculations, additions, & fermentation monitoring
• Data entry using Microsoft Excel & Vintrace
• Tasting set up for the winemaking team

PHYSICAL DEMANDS: The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this job, the employee is regularly required to stand and use hands, stoop, kneel, crouch or crawl. The employee is frequently required to walk and reach with hands and arms and climb or balance. The employee must be able to lift and/or carry up to 50 lbs.

Compensation is dependent on experience.

Please send résumé and cover letter to:
Anthony Thomas
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