Assistant Winemaker

St. Amant Winery

St. Amant is a family owned winery located in Lodi, California that prides itself in producing handcrafted wines of superb quality. We craft distinctive wines from Portuguese, Spanish, and Italian varietals in addition to California’s own Zinfandel. We produce approximately 10,000 cases of wine from our estate vineyards and from purchased fruit from long-time growers. We have been awarded the “Best Red Wine of California” two of the last three years at the California State Fair.

Position

Looking for a highly motivated self-starter to assist with all winemaking functions. The position is directly responsible for executing all day-to-day winemaking activities ensuring work is completed at the highest standards. In addition, coordination and cooperation with vineyard manager and independent growers is essential for quality wine production. The position reports directly to the winemaker and general manager and will be required to assist will all other winery activities as needed.

Essential Duties

Implement and supervise the completion of all winemaking processes under the direction of the winemaker, including:

- Barrel cleaning, maintenance, filling, racking and topping
- Grape receiving, sorting and processing
- Calculating basic additions
- Pulling samples for lab analyses; basic analysis of lab results
- Fermentation management including pump-overs, punch downs, Brix and temperature measurements
- Maintains organized, clean and sanitary conditions in the cellar and for all equipment
- Maintains neat, timely and accurate records of all cellar activities including regular inventory reports
- Fosters a culture of safety, and ensures all activities in the cellar comply with established safety protocols
- Safe operation of a forklift in confined spaces to move grapes, barrels and bottled wine
- Timely reports equipment maintenance needs, and coordinates appropriate corrective action
- Maintains a preventative maintenance program for all cellar equipment
- Ensure the completion of both written work orders and verbal instructions
- Train and supervise seasonal staff
- Other duties as assigned
Requirements

- At least 21 years of age
- Valid CA Driver’s license with a clean DMV record
- Education: Bachelor’s Degree in Fermentation Science or similar, or 2+ years cellar experience

Experience

- Forklift confined space certification
- Safe cellar practices and chemical handling
- Strong written and verbal communication skills in English
- Ability to lift 60 lbs
- Ability to stand for extended periods
- Computer literacy including experience with Microsoft Office
- Flexible availability and ability to work extended hours during harvest including weekends, holidays and occasional evenings

What will set you apart

- Education: Degree in fermentation or chemical sciences
- Previous hands-on winemaking experience.
- Interest and knowledgeable in wine, food, and culture.
- Experience with Microsoft excel
- Vineyard experience
- Equipment maintenance experience
- Previous supervisory experience

Description

- Full-Time
- Salary DOE