



**JOB TITLE:** Harvest Enologist Intern  
**DEPARTMENT:** Winemaking/WMINTRN200  
**REPORTS TO:** Winemaking Lead  
**DIRECT REPORTS:** N / A

**CLASSIFICATION:** Seasonal, Non-Exempt  
**LOCATION:** Parlier & Paso Robles, CA  
**FULL TIME/PART TIME:** FT  
**APPROVED DATE:** 2/21/2020

**SUMMARY:** The Harvest Enologist provides support to the Winemakers leading up to and during the harvest season.

**DUTIES AND RESPONSIBILITIES:**

- Grape sampling local vineyards
- Prepare and analyze grape, juice/must and wine samples
- Assist with the weighing of trucks/receiving of fruit into the cellar
- Assist with winery trials and data collection
- Assist with cellar operations- including cap management, inoculations, and additions
- Interface between winemakers, cellar staff and lab
- Assist with work orders and the updating on winemaking documents
- Monitor barrel fermentation
- Monitor Micro-Ox Tanks
- Other projects and duties as assigned

**QUALIFICATIONS/REQUIREMENTS:**

- Bachelor's degree or upper division coursework in Enology or related Science, or Engineering
- Demonstrated interest in winemaking, fermentation science or food processing
- Previous experience working in beverage or food processing industry preferred
- Ability to work independently and communicate well
- Proficiency in MS Office
- Ability to work up to six days a week on variable or rotating shifts
- Ability to climb stairs and to lift up to 50 pounds
- Ability to work outside in hot or cold weather
- Ability to stand for long periods

**WORK ENVIRONMENT:**

Production offices, laboratory, cellar and outdoors

*-All candidates must: pass a comprehensive background check and drug screen and adhere to all Company, Federal and State Food Safety Regulations and Policies*

*This organization participates in E-Verify and is an Equal Opportunity Employer*