

Tamber Bey Vineyards is hiring interns for the upcoming 2020 harvest. Interns will be exposed to a wide variety of fruit focusing primarily on high end Napa Cabernet Sauvignon and Pinot Noir and Chardonnay from the Sonoma Coast. We will also bring in smaller quantities of Merlot, Cabernet Franc, Malbec, Petit Verdot, Sauvignon Blanc, Grenache, Syrah, Nebbiolo, and Petite Sirah. In addition to the Tamber Bey estate grown wines, interns will see a number of Thomas Rivers Brown's boutique projects including: Boars' View, Maybach, Senses, Aston Estate, Rivers-Marie, Shibumi Knoll, Hobel, Jones Family, Kinsella, Hestan, and others.

Job responsibilities will include but are not limited to: sanitation, fruit receipt, barrel work, processing, fermentation management, drain and press, topping, additions, and potentially forklifting.

International candidates will need to secure a visa before applying and all interns will need to provide their own housing and transportation. Specific start and end dates will be decided once the growing season gets further along, but generally the internship begins in August and ends in November. Please include a cover letter with your resume.

Prior experience is not required as long as candidates bring a good attitude and strong work ethic to the table and have an understanding of the physical and mental demands of working harvest. The ability to lift 50 lbs., climb stairs, push/pull heavy objects, and stand for long periods of time in both cold and hot weather is required. Candidates will be expected to work long hours including nights and weekends. We are looking for positive, self-motivated, passionate people that push themselves to get better every day.

Pay will be determined based on experience and skill level.