

Ficklin Vineyards, Madera, CA  
Crush/Cellar Assistant  
Paid Internship

Contact: [Info@ficklin.com](mailto:Info@ficklin.com) Denise England, General Manager

This **hands-on position** provides working alongside Master Winemaker, Peter Ficklin who has accepted the CA State Fair's prestigious Lifetime Achievement award for contributions to the California wine industry. Learn production skills and techniques as you assist in producing highly awarded Ports.

**Training provided includes:**

Accuracy and precision with fermentation additions, such as weighing and proper preparation of yeast for inoculation.

Keeping records and work log of weights, fermentation activity and wine movements.

Familiarity with fermentation equipment, such as hydrometers, sampling procedures, etc.

Assist in day-to-day cellar operations, including crush activities, bottling, sanitation, and facility cleanliness.

All candidates must be willing to learn and perform all work functions and practices required in crush activities and production, including but not limited to:

- Facility sanitization and cleaning
- Equipment preparation and set-up
- Proper equipment operation
- Fermentation pump-overs
- Wine transfers, racking and blending
- Cooperage and barrel maintenance
- Shipping and receiving
- Bottling line operations

**Requirements include:**

- Ability to lift and carry 50 pounds.
- Ability to work on and around ladders, catwalks and uneven flooring, in hot, cold and wet environment
- Availability to work a varied schedule during harvest season.
- Forklift experience a plus.

Training provided

8/31/20