



JOB DESCRIPTION

Job Title:	Internship – Vineyard Operations
Department:	Vineyard Department
Report to:	Nick Davis / Miguel Guerrero
Classification:	Non-Exempt
Working Hours/Shift:	Part-Time, any shift
Work Location:	Madera and Fresno
Date Analyzed:	May – October

The Wine Group is one of the top leaders in the wine industry. As a privately held management-owned company with 12 wineries in California, New York, and Australia, we strive to win with exceptional people who share our values. We produce many well-known brands including Franzia, Cupcake, Chloe, Flip Flop, Save Me San Francisco, Insurrection, Concannon, Benziger and Imagery. We are a successful company looking to employ talented individuals on our team who are self-motivated, positive and energetic. If this sounds like you, we encourage you to apply!

JOB SUMMARY

Our viticulture internship program is looking for **one** appropriate candidate to fill a six-month internship position (approximately May to October) within our vineyard operation team in Fresno/Madera. This candidate will closely work with University of California Cooperative Extension (UCCE) viticulture specialist in UC Kearney Research and Extension Center, viticulture farm advisor at UCCE Fresno County office on various research projects. Some projects relate to mechanical pruning/leafing, deficit irrigation, crop load management, remote sensing, grapevine nutrient management, and other viticulture related trials. The candidate will also work with Fresno/Madera vineyard managers/grower relations personnel on daily vineyard operations, including insect scouting, irrigation scouting, soil moisture assessment, vine water status measurement and berry ripening monitoring. After harvest, the candidate will also work with Dr. Kristy Sun from the Department of Viticulture and Enology at California State University at Fresno to facilitate the micro/small-lot fermentation and berry/wine chemical/sensory analysis. The viticulture internship candidate will work primarily outdoors, under a potential hot and dusty or cold and wet, field environment for prolonged periods, and the pay rate is \$16/hour. We are looking for students who are passionate about grape, wine and research and want to build a future career for grape and wine industry!

ESSENTIAL FUNCTIONS

- Field experimental design
- Methods of cluster/berry sampling and maturation monitoring
- Measurements of in-season vine physiology, such as midday leaf water potential, leaf gas exchange, and canopy temperature
- Measurements of harvest yield components and measurements of canopy characteristics, such as leaf area and fruit-zone light interception
- Facilitate the lab test on berry ripening/harvest chemistry
- Facilitate the research wine fermentation and chemical/sensory test
- Data input and statistical analysis of harvest yield/berry/wine data

QUALIFICATIONS

- High school diploma or GED
- Must be in junior standing and obtaining a Bachelor's degree in Viticulture, Agriculture, Horticulture, Plant Science, Biology, Plant Biology, Plant Breeding, Genetics, Biotechnology, Agronomy, Soil Science, Cop Science, Plant Physiology and Pathology, Forestry, Environmental Science, Enology, Fermentation Science, Chemistry, Biochemistry, or Food Science.
- Valid Driver's License to drive in California
- The position requires availability for days longer than 8 hours and a 6-day work week.

PHYSICAL DEMANDS

- Must be able to lift 50 lbs.
- Position requires significant travel between vineyards
- Must be able to walk and drive for long periods of time
- Primary work activities are in the environmental elements
- Employee is exposed to wet or humid conditions
- Exposed to inclement seasonal weather, summer heat, cold weather, rain
- May be exposed to moving mechanical parts, fumes, or airborne particles, farming chemicals and fertilizers

Interested to work on the grape and wine research and production? Please contact George Zhuang at 559-231-1143 and gzhuang@ucanr.edu for more information.