



4276 S. Greenwood Ave.

Sanger, CA 93657

559-399-3079

www.kingsriverwinery.com

Kings River Winery - Assistant Winemaker (*Part Time*) Now Hiring!

Responsible for executing aspects of wine production in a sanitary, timely, conscientious manner aimed at maximum quality production.

- With guidance from Owner, perform cellar operations; may perform lab analysis if needed to support operations; responsible for making sure that cellar procedures and quality controls are scrupulously followed, such as:
- Keeping barrels topped or gas tank headspace as needed or instructed
- Informs Winemaker of anything unusual, such as “off” odors in wine, temperature fluctuations or surface film. Overseeing walk through of both barrel room and fermentation room needed for such purposes
- Ensures all topping and SO₂ additions are done and recorded according to a monthly or even weekly schedule
- Responsible for preparation, running and breaking down of all aspects of the bottling line
- Complete Cellar Records and/or Work Orders for all operations in a timely manner
- Reviews with Winemaker and updates Winemaker on progress or issues daily or weekly as needed
- Maintains wine cellar, crush pad area and other assigned area. Keeps equipment in a neat, clean and fully functional manner; informs Winemaker of problems as they raise.
- Assists in cellar equipment evaluation and reviews proper use for all equipment in the winery, assists maintenance as needed and executes in a timely manner.
- Responsible for seeing that press, press area, cellars, forklifts, and all wine processing equipment is kept clean, put away and protected.
- Maintains cellar supply inventory of chemicals, filters, membranes, forms, parts, etc. appropriate to the cellar schedule and as anticipated for wine processing.

ADDITIONAL

- Is proactive in all areas of responsibility. If problems within the areas of responsibility arise, find and implement solutions in a timely manner or to alert the Owner if no solution can be found. Problems and concerns should be reported to Owner.
- Performs other duties that management considers necessary. In slow periods of cellar production, may perform alternate jobs at winery.

ESSENTIAL REQUIREMENTS:

- Ability to sit, stand, walk, climb stairs and ladders, bend, lift, twist, kneel, crouch, crawl, pull, push, carry, grasp, reach and stop as needed, sometimes for extended periods.
- Ability to occasionally lift and carry heavy items up to 50lbs. (may be aided)
- Must be able to work extended hours on weekends, evenings, nights and holidays during harvest season.
- Ability to operate and work at heights on high ladders.
- Ability to access and work effectively in confined spaces such as underneath tanks, in tanks, and presses
- Ability to work independently without constant supervision
- Current CA Driver License

- Proficient at basic Math skills and conversions

REQUIRED QUALIFICATIONS:

- Demonstrate ability to take on increasing responsibility
- Ability to safely operate a variety of equipment usual to a wine production cellar
- Knowledge of basic general maintenance and preventive repairs
- Knowledge of and commitment to observe safety procedures
- High school diploma or equivalent
- Able to work with Microsoft Excel and Word
- Certified forklift operator
- Prefer some experience but will train

Pay will be based on experience.

Job Type: Part-time

**Applicants interested in the position should email resume and contact information to
Ashley Green at ashley@kingsriverwinery.com**