



2021 INTERNSHIP OPPORTUNITIES

To apply for an internship, please send your resume and cover letter via email to the contact name listed.

1. Aubert Wines – Harvest Internship

Contact Name: Greg Wachalter

Contact Email: greg@aubertwines.com

Contact Phone: 707-942-4333

Dates: Early August – Mid-October

Skills/Requirements:

- Candidates should have a passion for wine
- A keen attention to detail, a sense of urgency, and a positive attitude
- Prior winery experience is helpful

Job Description:

Aubert Wines is a luxury brand specializing in ‘Grand Cru’ Single Vineyard Chardonnays and Pinot Noirs from Napa Valley and Sonoma County. We are seeking interns for the 2020 harvest season. This position will be an important part of our small winemaking team and will have the opportunity to participate in all aspects of harvest in our newly renovated winery. The company provides catered lunches during harvest. Responsibilities include:

- Press loading and operation
- Cap management
- Barrel work
- Racking and blending
- General winery sanitation
- Maturity sample processing
- Juice and wine analysis
- Fruit receipt and processing
- Fermentation tracking
- Data entry into cellar tracking software
- Participation in staff tastings

2. Bayview Vineyards Corp.

Contact Name: Erin Smith

Contact Email: erin.s@bayviewvineyards.com

Contact Phone: 707-312-3629

Dates: June – September (40 hours/week. Harvest hours are subject to change)

Skills/Requirements:

- College student working toward a degree in Viticulture, Plant Science or Agriculture related field
- Knowledge or experience with agriculture operations
- Ability to take direction, work harmoniously with coworkers, clients and vendors
- Strong time management skills
- Strong math skills, ability to keep track of counts
- Dependable and reliable
- Communicates effectively verbally and written
- Detail oriented and able to handle a wide range of responsibilities
- Self-motivated
- Computer literate and proficient in Microsoft Office Applications
- Must be capable of lifting and carrying at least 50 pounds, plus be capable of bending, squatting, and walking on uneven ground and stand for long periods of time and perform strenuous physical labor under adverse field conditions.
- Must have a valid California Drivers License, be insurable by the company and be able to operate a motor vehicle safely.

Job Description:

Bayview Vineyards is a family-owned business that manages over 1500 acres of privately owned vineyards in Napa and Sonoma Counties.

- Scouting vineyards for pest and disease problems
- Collect data from vineyards
- Monitor and record pest outbreaks
- Assist with sampling procedures
- Work closely with colleagues and outside vendors when needed.
- Other duties as assigned by manager

The above information is representative of the work performed in this position; however, it is not all inclusive. The omission of a specific duty or responsibility does not exclude the position if the work is similar or related to the essential duties and responsibilities.

3. Cakebread Cellars – Harvest Cellar Intern

Contact Name: Kiley Larmour

Contact Email: kiley@cakebread.com

Contact Phone: 707-963-5221 x1422

Dates: Mid-August – Mid-November (Full Time Position)

Skills/Requirements:

- Entry level position
- Passion for wine/wine production
- Previous industry education and experience desired

Job Description:

As a harvest cellar intern, you will have the opportunity to be involved in all aspects of crush activities and learn from a highly motivated, dynamic production team. Responsibilities include performing pumpovers, rack and return procedures, operating the press and crush equipment, barrel work, making additions, cleaning and sanitizing cellars, and all other harvest duties.

4. Cakebread Cellars – Harvest Lab Intern

Contact Name: Kiley Larmour

Contact Email: kiley@cakebread.com

Contact Phone: 707-963-5221 x1422

Dates: Mid-August – Mid-November (Full Time Position)

Skills/Requirements:

- Entry level position
- Passion for wine/wine production
- Previous industry education and experience desired

Job Description:

This is a laboratory position concentrating on analysis of vineyard grape samples, juice and wine, working closely with the Enologist and Assistant Winemaker. Responsibilities include juice and wine sampling, process grape samples for juice extraction, lab analysis of juice and wine, including brix and temperature readings, daily fermentation checks of tanks and barrels, and data entry and record keeping.

5. Cakebread Cellars – Harvest Viticulture Intern

Contact Name: Kiley Larmour

Contact Email: kiley@cakebread.com

Contact Phone: 707-963-5221 x1422

Dates: Mid-August – Mid-November (Full Time Position)

Skills/Requirements:

- Entry level position
- Passion for wine/wine production
- Previous industry education and experience desired

Job Description:

Under the direction of the Director of Vineyard Operations, collects, enters, and analyzes data with the purpose of improving wine quality and vineyard efficiency. Data to measure and analyze includes, but is not limited to: grape vine yield components, vine growth and phenology, irrigation related data, plant pest data, and vine nutrient levels.

6. Dakota Shy Wine Co LLC

Contact Name: Peter Hopkins, Assistant Winemaker

Contact Email: pete@dakotashywine.com

Contact Phone: 814-771-2508

Dates: August 16 – November 19

Skills/Requirements:

- At least one year of previous harvest, wine, microbiology, enology, or viticulture experience or education
- Over the age of 21, valid driver's license, own a car, have housing
- Communicate effectively in English
- Have legal United States work status
- Willing to work with limited days off
- Reliable and self-motivated

Job Description:

Selected interns will have an opportunity to thrive at Dakota Shy, one of Napa Valley's state-of-the-art wineries during its fifth harvest. Interns will learn production processes from our winemaker, assistant winemaker, and cellar master. Commonly required tasks include, but are not limited to, work in confined spaces, climb a ladder, stand and walk for long periods of time, repeatedly lift 50 pounds, work with winery sanitation chemicals, use personal protective equipment, work outdoors and inside. Fruit Processing, fermentation management, drain and pressing, barrel filling and racking, winery upkeep, and topping make up the fun stuff.

7. Groth Vineyard

Contact Name: Eric Fidel

Contact Email: efidel@grothwines.com

Contact Phone: W: 707-944-0290 ext. 112; C: 707-738-3758

Dates: August – December (Monday-Friday, 7:00am-3:30pm) Required to work weekends and other overtime situation as the seasonal work requires

Skills/Requirements:

- Previous harvest/cellar experience is highly preferred and a degree pertaining to related studies would be advantageous
- Attention to detail, ability to follow verbal and written instructions, and the ability to work cohesively and safely with other people
- Must have reliable transportation to and from job
- CA Driver's License with clean driving record
- Strong verbal and written English skills
- Ability to lift up to 50 lbs. and be willing to perform physical tasks
- Ability to work with other people under stressful situations
- Willingness to work overtime and on weekends
- Background check required before hire
- Salary Information: commensurate with experience

Job Description:

Job duties will include grape receiving, sorting, crushing, pressing, wine/juice rackings, wine/juice transfers, inoculations, nutrient additions, pump overs, barrel prep/filling, winery sanitation, and other general winery operations.

8. Groth Vineyard

Contact Name: Benjamin Forgeron

Contact Email: bforgeron@grothwines.com

Dates: Summer – After Harvest

Skills/Requirements:

- Clean driving record
- Background in vineyard work or viticulture is preferred
- Applicants working toward or have recently completed a bachelor's degree in viticulture or a related field will be highly considered
- Spanish language skills are ideal but not required
- Must be computer literate and familiar with Microsoft Office programs, such as Word and Excel
- Able to occasionally lift 40 lbs.

Job Description:

This is an opportunity for someone who is looking to gain experience working in world-class estate vineyards in a premiere winegrowing region. This position requires the ability to carry out a wide range of tasks related to viticulture and vineyard management, including but not limited to data collection, grower scouting,

tractor and field work, and help during harvest. The perfect candidate is hard working, ambitious, and has an interest working in viticulture, vineyard management, or the wine industry, and is comfortable working with a team. The time frame for this internship would start in the summer and end after harvest.

This position requires long hours of standing or walking. The ability to work overtime and at nights during certain times of the year will be required. The candidate will report directly to the vineyard manager and will work with him and his team throughout the growing season and harvest. No prior experience is needed as most things can be trained on the job, but a background in vineyard work or viticulture is preferred.

The following reflects essential functions of this job but does not restrict the tasks that may be assigned. To perform this job successfully, an individual must have regular and reliable attendance and be able to perform each essential function from the list below satisfactorily. Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Data Collection
 - Porometer measurements, yield estimates, virus/nutrition & soil sampling, occasional data input on computer
- Grower Scouting
 - Oakville growers – scouting reports, sugar sampling
- Tractor Work
 - Discing, Mowing, Chopping, Spraying, Seeding, Compost/amendment spreading
- Field Work
 - Suckering, Leafing, Crop thinning, Training, Quality control of crew
- Harvest
 - Tractor driving, leaf removal, working with picking crew, crush pad
- Irrigation
 - Running irrigation/well at both vineyards, drip-line repair, fertigation applications
- Safety
 - Maintain safety records, manage PPE, participate in safety meetings
- Berry sample processing during harvest
 - Brix, pH, TA, berry weight

9. HALL Family of Wines – Seasonal Viticulture Intern

Contact Name: Sarah Lansing

Contact Email: slansing@hallwines.com

Contact Phone: 707-967-7152

Dates: April/May – November (full-time, minimum 40 hrs./week, plus overtime, paid hourly seasonal internship position)

Skills/Requirements:

- Agricultural experience or Viticulture/Horticulture education preferred but not required
- A valid driver's license and acceptable DMV record required
- Previous winery or harvest experience is beneficial but not required
- Computer proficiency is necessary
- Possess a positive attitude, disciplined work ethic, and good communication skills
- Detail-oriented, self-motivated, and comfortable working alone
- Ability to lift 50 pounds
- Ability to walk long distances on uneven or hilly terrain
- Ability to work outdoors for long hours in a variety of hot and cold climates
- Flexible and willing to work varying shifts, overtime, and weekends
- Drive long distances to vineyards
- Safely handle and utilize ATVs
- Assist with any additional department needs, as directed by management

Job Description:

The Seasonal Viticulture Intern for HALL Family of Wines is an integral member of the Vineyard Team for the growing and harvest seasons. This individual is responsible for many of the essential activities performed during the growing season that yield the high-quality fruit at harvest for our ultra-premium wine production. The Viticulture Intern primarily assists both the Viticulturist and Grower Representative to collect scouting data and water stress measurements, perform crop estimations, and maturity sampling at harvest.

- General vineyard scouting and monitoring throughout growing and harvest seasons (e.g., pests, diseases, water stress, nutrition, and weeds)
- Phenological data collection (i.e., budbreak, bloom, and veraison dates)
- Crop yield forecasting (e.g., cluster/shoot counts and cluster counts/weights)
- Petiole collection for nutrient analyses
- Vine water status monitoring (e.g., visual observations, pressure bombs)
- Soil sample collection for chemical composition and biological pests
- Distribution uniformity testing of irrigation systems
- Research trial set-up and data collection
- All sources of data collection, entry, and possible analysis (e.g., scouting notes and observations)
- Collect and process grape berry sugar samples from assigned blocks during harvest
- Assist in laboratory grape berry maturity analyses, as needed
- Assist in identifying and marking specific sampling and harvesting areas for each vineyard block

- Check on individual vineyards during harvest for quality control

10. Hyde Estate Winery

Contact Name: Alberto Rodriguez

Contact Email: alberto@hydewines.com

Contact Phone: 707-363-9397

Dates: August 16 – October 29 (8-10 hrs/day)

Skills/Requirements: Minimum one year experience

11. Inglenook – Harvest Cellar Intern

Contact: Apply at www.inglenook.com/careers

Dates: July – November (7am-3:30pm, Monday-Friday, days will increase depending on company's needs)

Skills/Requirements:

- BS Degree in Fermentation Science or related International equivalent preferred; or up to three years related experience or training; or equivalent combination of education and experience. A minimum of one year's cellar experience is preferred.
- Analytical Skills - Ability to use thinking and reasoning to solve a problem.
- Autonomy - Ability to work independently with minimal supervision.
- Communication, Oral - Ability to communicate effectively with others using the spoken word.
- Creative - Ability to think in such a way as to produce a new concept or idea.
- Deductive Reasoning - Ability to apply principles of logical or scientific thinking to a wide range of intellectual and practical problems.
- Detail Oriented - Ability to pay attention to the minute details of a project or task.
- Honesty / Integrity - Ability to be truthful and be seen as credible in the workplace.
- Initiative - Ability to make decisions or take actions to solve a problem or reach a goal.
- Reliability - The trait of being dependable and trustworthy.
- Safety Awareness and Accountability - Ability to identify and correct conditions that affect employee safety, be responsible for personal safety and safety of others, adhere to company policies and procedures.
- Valid U.S. Driver's License and clean DMV record required (if applicable)
- Forklift License or knowledge is a preferred but not essential
- English and Spanish skills preferred (Bilingual)
- Wine knowledge preferred

- Must be able to lift and carry heavy objects of 40 pounds (1 case of wine)

Job Description:

The Harvest Cellar Intern is a position that will work in fundamentally all aspects of harvest cellar work. This position provides a supporting role for day to day operations in the cellar. To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable Accommodations may be made to enable qualified individuals with disabilities to perform the essential functions.

1. Cellar Duties (95%):

- Transport, wash, fill, empty, top, and accurately identify barrels for work orders
- Clean and sanitize tanks, hoses, press, pumps, and crush equipment
- Inspect, measure partial tanks, and gas tank headspaces
- Follow safety procedures such as: confined space, fall protection, respiratory protection, hazard communication, and slips and falls
- Measure, weigh, and make additions of yeast, nutrients, and other wine and non-wine additions
- Clean floors with the pressure washer
- Clean tanks, walls, and crush equipment
- Operate pumps, hoses, barrel steamer, barrel washer, ozone machine, and crush equipment
- Evaluate fruit quality on the sorting table
- Check oxygen levels in tanks
- Pump over and punch down fermenting tanks
- Removal of pomace from fermentation tanks
- Operate and resolve potential issues on crush pad equipment including: destemmer, shaker table, elevators, and optical sorter.
- Unload pallets of fruit and empty fruit boxes into MOG sorter.

2. Laboratory Duties (5%):

- Obtain samples requested from production staff
- Take samples of grapes, juice or wine as requested from bins, barrels, tanks, or bottles.
- Record analysis correctly
- Alert supervisor to any abnormal results or those that might risk wine quality
- Monitor equipment, calibrate, notify supervisor if out of specifications
- Understand MSDS information sheets, hazardous material handling, wear PPE
- Respect all safety policies and procedures; insure correct operating status of safety equipment

12. Inglenook – Winemaking Intern

Contact: Apply at www.inglenook.com/careers

Dates: July – November (7am-3:30pm, Monday-Friday, days will increase depending on company's needs)

Skills/Requirements:

- BS Degree in Oenology or related International equivalent; or up to three years related experience or training; or equivalent combination of education and experience
- Analytical Skills - Ability to use thinking and reasoning to solve a problem.
- Autonomy - Ability to work independently with minimal supervision.
- Communication, Oral - Ability to communicate effectively with others using the spoken word.
- Creative - Ability to think in such a way as to produce a new concept or idea.
- Deductive Reasoning - Ability to apply principles of logical or scientific thinking to a wide range of intellectual and practical problems.
- Detail Oriented - Ability to pay attention to the minute details of a project or task.
- Honesty / Integrity - Ability to be truthful and be seen as credible in the workplace.
- Initiative - Ability to make decisions or take actions to solve a problem or reach a goal.
- Reliability - The trait of being dependable and trustworthy.
- Safety Awareness and Accountability - Ability to identify and correct conditions that affect employee safety, be responsible for personal safety and safety of others, adhere to company policies and procedures.
- Valid U.S. Driver's License and clean DMV record required (if applicable)
- Forklift License or knowledge is a preferred but not essential
- English and Spanish skills preferred (Bilingual)
- Wine knowledge, Oenology and some Viticultural knowledge preferred
- Computer skills, Excel, Winemaker's Database, Filemaker Pro, Word
- Must be able to lift and carry heavy objects of 40 pounds (1 case of wine)

Job Description:

The Winemaking Intern will work in all aspects of harvest - vineyard, cellar, and lab. This position provides a central supporting role for the viticulture and winemaking teams by devising and implementing an experimentation plan during harvest.

1. Laboratory Duties (60%):

- Assist in obtaining samples requested from production staff
- Experiment monitoring and report
- Take samples of grapes, juice or wine as requested from bins, barrels, tanks, or bottles.
- Run routine analysis based on requests, including but not limited to: Temperature, Brix, TA, pH, Malic acid, RS, CO₂, O₂, Density, VA, T&FSO₂,

modified Harbertson-Adams assay for grapes/wine with repeatability and accuracy

- Record analysis accurately on paper and electronically
- Check one's own analysis numbers against previous analysis and repeat if necessary
- Alert supervisor to any abnormal results or those that might risk wine quality
- Taste wines with winemaking team
- Monitor equipment, calibrate, notify supervisor if out of specifications
- Make additions, sample tanks for QC as needed
- Understand MSDS information sheets, hazardous material handling, and wear PPE
- Respect all safety policies and procedures; insure correct operating status of safety equipment
- Weigh, measure, using scale, volumetric pipettes or flasks, graduated cylinders
- Monitor and record data for all white wine fermentations
- Operating equipment to include: scale, centrifuge, spectrophotometer, water bath, titration, pH meter, aspirator, micro-pipette, UV-Vis spectrophotometer

2. Viticulture (35%)

- Collects vineyard samples and manages sample data.
- Designs and executes an experimental plan for a few pre-determined areas of interest
- Collects and records all the necessary data in all areas affecting the experiments
- Presents the data in a logical and meaningful manner, with interpretations of results
- Assists the vineyard team as necessary to ensure that the experiment parameters are met

3. Cellar Duties (5%)

- Assist the cellar staff by ensuring the procedures for experimental fermentations are followed
- Cleaning and organization of equipment after use [added in to make cellar duties section longer]

13. Inglenook – Winegrowing Intern

Contact: Apply at www.inglenook.com/careers

Dates: May – October (7am-3:30pm, Monday-Friday, days will increase depending on company's needs)

Skills/Requirements:

- BS Degree in Viticulture or related International equivalent; or up to three years related experience or training; or equivalent combination of education and experience. A minimum of one year's agricultural experience is preferred.

- Analytical Skills - Ability to use thinking and reasoning to solve a problem.
- Autonomy - Ability to work independently with minimal supervision.
- Communication, Oral - Ability to communicate effectively with others using the spoken word.
- Creative - Ability to think in such a way as to produce a new concept or idea.
- Deductive Reasoning - Ability to apply principles of logical or scientific thinking to a wide range of intellectual and practical problems.
- Detail Oriented - Ability to pay attention to the minute details of a project or task.
- Honesty / Integrity - Ability to be truthful and be seen as credible in the workplace.
- Initiative - Ability to make decisions or take actions to solve a problem or reach a goal.
- Reliability - The trait of being dependable and trustworthy.
- Safety Awareness and Accountability - Ability to identify and correct conditions that affect employee safety, be responsible for personal safety and safety of others, adhere to company policies and procedures.

Job Description:

The Winegrowing and Lab Intern will be involved in all aspects of vineyard monitoring work, as well as laboratory work, with most work time spent in the vineyard. This position provides a critical supporting role for day-to-day operations of the Viticulturist, Vineyard Manager and Winemaking Team and assists with quality of the vineyard and vineyard experiments.

1. Viticulture Duties (65%):

- Monitor shoot growth
- Measure and record pre-dawn and mid-day leaf water potential
- Conduct crop estimates—including shoot, cluster and berry counts, taking pictures and data entry
- Observe and monitor phenology weekly
- Operate a soil moisture probe for data collection
- Conduct measurements of Fruition Sciences “smart points” and upload data
- Sample berries for maturity purpose
- Prepare berry samples — including count, crush and weight
- Prepare Buffer solution for berry extraction using a modified Harbertson-Adams assay for berries
- Report and monitor viticulture experiments
- Assist with logistics of grape harvest
- Provide support with integrated pest and disease management
- Record and monitor vineyard measurements and vine counts for mapping purposes

2. Laboratory Duties (35%):

- Obtain samples from vineyard

- Take samples of grapes, juice or wine as requested from bins, barrels, tanks, or bottles.
- Complete daily laboratory analysis during harvest
- Solvent preparation and extraction for modified Harbertson-Adams assay for berries/wine
- Record analysis correctly electronically
- Alert supervisor to any abnormal results or those that might risk wine quality
- Operate, monitor and calibrate lab equipment, notify supervisor if out of specifications
- Understand SDS information sheets, hazardous material handling, wear PPE
- Respect all safety policies and procedures; insure correct operating status of safety equipment
- Weigh and measure using scale, volumetric pipettes or flasks, graduated cylinders

14. Joseph Phelps Vineyards – Harvest Internship

Contact Name: Kelly Fields, Assistant Winemaker

Contact Email: kfields@josephphelps.com

Contact Phone: 707-967-3742

Dates: Early August – End of November/Mid-December

Starts and ends with 40hr/week (4 x 10 hr days), then transitions to 56hr/week (4 x 10 hr & 2 x 8hr days) for 6-8 weeks during late September to early November. Required to stay the full internship.

Skills/Requirements:

- Must be able to lift at least 50 pounds, pull 100 lbs at least 20 feet
- Ability to stand for long periods of time, climb ladders, stairs and catwalks, stoop, bend, lift overhead and kneel
- Must be motivated to work hard, able to multi-task and to work long hours
- At least one harvest or previous cellar experience preferred, but not mandatory

Job Description:

Joseph Phelps Vineyards is a family-owned, luxury winery business with two locations; St. Helena and Freestone California. Our vision is to build and inspire to be the best we can be. We strive for excellence while growing our business and people; remaining respectful to our history, legacy, land and each other. As an intern for Joseph Phelps Vineyards you will grow your knowledge of premium wine making techniques, contribute to making excellent wine and have a lot of fun. We are seeking harvest interns in St. Helena which produces Cabernet Sauvignon,

Syrah, Insignia (proprietary red blend), Viognier, Sauvignon Blanc and Delice (our dessert wine).

As a harvest intern you will assist with:

- processing grapes
- performing tank and barrel additions and inoculations
- pump overs and punch downs
- draining and pressing tanks
- sanitation
- filling, racking and topping barrels
- various other tasks

15. Langtry Farms LLC

Contact Name: Melissa Hackett

Contact Email: melissa@langtryfarms.com

Contact Phone: 707-995-7513

Dates: Mid-August – November (with potential for 40 hours per weeks or work around school schedules)

Skills/Requirements:

- Grape sampling
- Wet chemistry background
- Computer skill
- Good attitude and enthusiasm to learn

16. LMR Wine Estates LLC (Long Meadow Ranch Winery)

Contact Name: Justin Carr, Winemaker

Contact Email: justin@longmeadowranch.com

Contact Phone: 707-965-4527

Dates: September 13 – December 10 (32-60 hrs/week, up to 6 days per week)

Skills/Requirements:

- At least 1 previous red wine preferred but candidates who have demonstrated that they are responsible and driven to learn will be considered
- Valid driver's license
- Willing to secure their own transport and accommodation

17. Newton Vineyard – Viticulture Intern

Contact Name: Laura Deyermond

Contact Email: ldeyermond@newtonvineyard.com

Contact Phone: 707-806-9874 (email preferred)

Dates: May – December, Monday through Friday, with occasional Saturdays

Skills/Requirements:

- College degree in viticulture or other biological science. (Pursuing or completion)
- Knowledge or experience with agriculture operations desired but not required.
- Spanish language proficiency preferred.
- Ability to take direction, work harmoniously with coworkers, clients and vendors.
- Strong time management skills
- Strong computer skills (including Microsoft Excel), ability to develop spread sheet and analyze collected data.
- Highly organized and detail-oriented, able to work autonomously with adequate instruction and maintain excellent records
- Ability to communicate in a professional and effective manner with people in the organization (written & verbal)
- Detail oriented and able to handle wide range or responsibilities
- Willing to work early mornings, long hours and weekends during key periods throughout the year, including driving long distances.

18. Robert Craig Winery

Contact Name: Connor Diezel

Contact Email: connor@robertcraigwine.com

Contact Phone: 707-965-1201

Dates: Begins Tuesday after Labor Day (3 months)

Skills/Requirements:

- Education: Minimum high school diploma
- Experience: At least one full harvest or Bachelor's degree in relative field
- Good interpersonal relationship skills**
- Ability to communicate verbally and in writing
- Basic math skills
- Forklift experience
- Ability to lift 40+ pounds

Job Description:

Robert Craig is a small premium wine producer in the Napa Valley searching for individuals to join our team who want the best harvest experience this 2021

vintage! We offer competitive pay, free on-site housing, training, and opportunities to work in the vineyard, cellar, and lab.

Robert Craig processes about 200 tons and showcases terroir focused high elevation mountain wines, producing six incredible Cabernet Sauvignons, a Merlot, Chardonnay and Zinfandel. The Robert Craig team is committed to our sanitation practices and SOPs to produce these top-quality level wines. You will also have the opportunity to get to know many of the sub appellations with-in the Napa Valley and experience the different expression of terroir with-in each.

One of the primary responsibilities early in the vintage is collecting samples for maturity evaluation. Once harvest officially begins you will be involved in EVERY aspect of wine making from fruit receipt to barrel work. The “internship” typically begins the Tuesday following Labor Day with the potential for an earlier start and lasts about 3 months. The house at the winery is small and modest with a great kitchen and living area. Though it is rent free it is to be kept clean by you, and there is no smoking.

Ideal candidates are enthusiastic, dependable, self-motivated, and detailed oriented individuals who love wine! We encourage all individuals who are interested in the position to apply, even if they do not meet all desired qualifications (especially wine students).

Responsibilities:

- Being ready to start work on time
- Pump-overs
- Yeast, nutrient, and other additions
- Barrel work: cleaning, racking, filling
- Press operation
- Forklift operation
- Tank dig-outs
- Laboratory analysis
- Extensive cleaning and sanitation

19. Rudd Estate – 2021 Harvest Intern

Contact Name: Francisco Zepeda

Contact Email: Francisco.zepeda@ruddwines.com

Dates: End of July – Mid-November

Skills/Requirements:

- Able to lift 50 lbs
- Climb stairs/ladders
- Walk/stand/bend/kneel for extended period of time
- A positive attitude, sense of humor, and keen eye for detail
- Commitment to excellence and high standards

- At least 1-2 previous harvest
- Ability to accurately complete work instructions individually or in a team
- Adhere to all Safety protocols
- Forklift experience
- Ability to work long hours and have own transportation

Job Description:

Rudd Estate is looking for 2021 Harvest Interns to work closely with the wine-making team, working hands-on in all aspects of the wine-making process. Duties include (but are not limited to):

- Cleaning and sanitizing tanks, equipment, and barrels
- Sorting and crushing grapes
- Performing tank additions and inoculations
- Monitoring fermentations
- Perform cap punchdowns and pumpovers
- Draining, digging, and pressing tank
- Filling, racking and topping barrels

20. Tench Vineyards and Winery

Contact Email: tenchwinery@gmail.com

Dates: August – November/December

Skills/Requirements:

- 1-3 harvests experience -Can follow spoken/written directions in English - Willing to learn and execute tasks as directed
- Excellent attention to detail
- A team player
- Maintains a positive attitude under pressure and when tired
- Has a genuine interest in winemaking
- Physically able to lift 50+ lbs, climb ladders, and work long hours on their feet
- Can commit to the possibility of working any day of the week, with a lot of potential overtime
- Have forklift experience (a big advantage, though not required. All harvest team members will be forklift certified at the winery following a short course.)
- Must be eligible to work in the US (international applicants must ensure they are able to obtain a visa)

Job Description:

- Clean and sanitize bins, tanks, pumps, crush equipment
- Run the fruit processing line (rake grapes, remove waste, foot stomp grapes)
- Take brix and temp, pull samples, use the FOSS, other basic lab work

- Fermentation management (pumpovers, punchdowns, pulsair)
- Inoculate wine lots and make accurate additions
- Drain/dig out/press off tanks

To apply, email tenchwinery@gmail.com with RESUME and COVER LETTER. Please include (1) why you would be a good fit for the Tench team (what qualities/attributes make you an ideal candidate) , (2) what you hope/dream to do in your winemaking career, and (3) your top 3 musicians/artists.

21. The Napa Valley Reserve – Harvest Intern

Contact Name: Will Scarlett, Cellar Master

Contact Email: wscarlett@thenapavalleyreserve.com

Skills/Requirements:

- Education: High School diploma or equivalent education
- Years of Experience: Two (2) or more years' cellar experience
- Demonstrated exceptional organizational skills
- Strong attention to detail and follow through
- Team oriented, willing to help co-workers
- Ability to remain calm under pressure
- Self-motivated and a positive attitude
- Honest, energetic and enthusiastic
- Basic math skills
- Valid California or International driver's license
- Forklift experience
- Ability to communicate clearly verbally and in writing. Bilingual in Spanish/English a plus

Job Description:

The Napa Valley Reserve is a private club with a Membership of approximately 600 couples who share a passion for wine and the way of life that surrounds it. The Napa Valley Reserve offers the opportunity to experience and enjoy the production of wine. Our employees are committed to providing excellence in service and customer satisfaction. We are currently looking to add harvest interns to our team that demonstrate an elevated level of knowledge and passion for the wine making process.

*Due to the current global pandemic we are only accepting domestic applications

- Carry out all cellar activities assigned by the Wine making Team respecting the wine and quality objectives.
- Clean and sanitize winery equipment and hoses.
- Aid in barrel movements.
- Fill, operate and clean the press.
- Assist crush pad operations.
- Help in cleaning the crush pad, winery and winery equipment.

- Use only sanitized equipment when appropriate.
- Perform barrel racking and barrel cleaning.
- Make additions to barrels per written work orders.
- Help maintain empty barrels.
- Perform pumpovers and punchdowns per written work orders; perform barrel topping and stirring (rotations) per written work orders.
- Help track fermentation's (brix, and temperatures).
- Sample vineyard grapes.
- Assist in laboratory tasks when needed.
- Follow all procedures and protocols, including safety procedures.
- Ask questions when procedures are not clear.
- Immediately report any errors or out-of-the-ordinary circumstances in the cellar to the Winemaker, Assistant Winemaker or Cellar Foreman.
- Maintain a clean and organized cellar.
- Other duties as assigned

22. Titus Vineyards

Contact Name: Stephen Cruzan

Contact Email: scruzan@titusvineyards.com

Contact Phone: 707-963-3235

Dates: July – November (40-60 hrs/week)

Skills/Requirements:

- Experience with at least one harvest is preferred.
- Formal education with a background in Winemaking or related field is preferred but not required.
- Ability to stand/walk for long periods of time
- Ability to bend, squat and lift 40 lbs.
- Able to work flexible hours with overtime. Including weekends and holidays during harvest
- Forklift experience desired
- Reliable transportation and clean DMV

Job Description:

Titus Vineyards is looking for an enthusiastic and highly motivated harvest intern for the 2021 season. Titus Vineyards has been making wine from our family estates in St Helena since 1990 and opened a state-of-the-art winery building in 2015. We are looking for team players who will maintain a positive attitude to join our team and contribute to the crafting of distinct wines from our estate vineyards.

Job Responsibilities:

- Assist in receiving and processing fruit, sorting, pressing, etc.

- General sanitation of winery & equipment
- Making additions to juice, must & wine
- Perform pump-overs and punch-downs
- Racking wine and juice
- Barrel filling, topping and stirring
- Fermentation Monitoring (Brix and Temp)
- Removing pomace from tanks & presses
- Assist with sampling vineyards to determine ripeness
- Assist in general wine chemistry (Brix, pH, TA, ML)
- Forklift Operation
- Other duties as needed

23. Tom Eddy Winery

Contact Name: Tom Eddy or Jason Gerard

Contact Email: tom@tomedywinery.com

Contact Phone: Tom: 707-480-1693 or Jason: 707-339-0112

Dates: September 1 – October 20 (Hours vary, either 7am – 5pm or 8am – 6pm depending upon time of season. Most weekend days, either Sat or Sun for the period Sept 15-Oct 15)

Skills/Requirements:

- Solid work ethic
- Desire to work in the wine industry
- Desire to train and learn winemaking and cellaring skills
- Good communication skills
- Prepared for physical work throughout the workday
- Comfortable walking and hiking around vineyard properties for sampling

24. Trefethen – 2021 Harvest Intern

Contact Name: Travis Gallagher

Contact Email: travis@trefethen.com

Dates: July – December

Skills/Requirements:

- Basic winemaking knowledge
- Valid CA Driver's License
- Ability to lift up to 50 lbs
- Ability to work long hours with a positive attitude
- Previous harvest experience is great but not required

- Ideally, the intern will start work in July and continue through December, but these dates are flexible
- Reliable transportation and housing

Job Description:

Trefethen Family Vineyards is looking for enthusiastic and passionate applicants for our winery intern positions. The internship program at Trefethen runs from July until December, and includes exposure to all facets of wine production. The interns play a vital role in assessing vineyard block maturity, preparing the winery for harvest, receiving and processing fruit, monitoring fermentations, performing lab analysis, and gathering data to enhance the production of premium wines.

The history of winemaking at the property dates back to 1886, when the Eshcol winery was built. When the Trefethen family purchased and rejuvenated the site in 1968, they started a new tradition of quality and authenticity that still shows today. Split between two historic properties, our 100% estate grown wines comprise all 5 Bordeaux varieties as well as Pinot noir, Chardonnay, Riesling and Sauvignon blanc over 450 acres. Our vineyard and winemaking teams work hand in hand to craft classic Napa wines from vine to bottle.

The internship involves extensive experience in both the laboratory and the cellar, as well as time in the vineyard. When working in the lab, the interns work closely with the winemaking team and are involved in all tastings. The internship includes significant independent work and is geared at preparing individuals for future careers in the industry. The responsibilities of the interns include:

- vineyard sampling (you'll learn how to drive an ATV)
- crushing/pressing
- forklift operation (unloading trucks, loading the press)
- pumpovers/punchdowns
- fermentation monitoring
- general cellar duties (racking, filling, barrel work, sanitation, etc)
- bottling
- laboratory analysis of grape samples, musts and wines
- setting up and participating in tasting and trials

25. Yount Mill Vineyards – Viticulture/Lab Hybrid Internship

Contact Name: Kendall Hoxsey-Onysko

Contact Email: erose@napawineco.com

Contact Phone: 707-486-6634

Dates: July – November

Skills/Requirements:

- A positive attitude

- Detailed oriented work style
- Interest in enology and viticulture
- Self-starter and ability to budget your time independently
- Able to work outdoors in varying weather and terrain conditions
- Valid driver's license and clean driving record
- Extensive walking, standing for long periods and ability to occasionally lift 40lbs.

Job Description:

Harvest at Yount Mill Vineyards requires individuals who have a positive attitude and thrive in a fast-paced demanding environment. The position will support the efforts of viticulture and winemaking by working closely with the vineyard team and winery lab. The intern will train under the supervision of the viticulturist to learn various techniques involving field sampling, lab analysis and scouting. Throughout harvest the intern will divide their time in the vineyard and the lab.

Previous lab and vineyard experience is a plus but is not required. Ideally, candidates will have a background in agriculture, chemistry or other related fields. A strong desire to learn and develop professionally in the wine industry is a must.

Candidates should have a flexible schedule and a reliable form of transportation throughout the duration of the internship (July-November). A typical week will require 40-50 hours of work Monday through Friday. Harvest lunches are provided periodically. Yount Mill Vineyards is an Equal Opportunity Employer.

Lab Responsibilities:

- Assist with data entry and basic lab analysis of fruit samples (pH, Titratable Acidity, Brix)
- Processing mature grape samples for both basic and phenolic analysis

Viticulture Responsibilities:

- Grape maturity sampling
- Assist with plant tissue collection
- Field Scouting for diseases, pests and weeds
- Assist with yield estimates
- Vine vigor assessments
- Provide support for soil sampling and vineyard ecology assessments