



# *Scharffenberger*

Scharffenberger Cellars has been crafting premium sparkling wines from California's Anderson Valley since 1981. As a member of the Champagne Louis Roederer family of wines, we have a commitment to craft without compromise.

We are looking for passionate, hardworking, detail-oriented, and fun spirited individuals to join our team for the 2021 harvest. Experience is a plus, desire is a must. Our interns will assist with all aspects of the harvest and winemaking operations including but not limited to: grape receiving, press operations, fermentation monitoring & management, pump overs, racking, sanitation, sample preparation, sensory evaluation, tracking trials, and generally assist wherever needed. This is a great opportunity to learn hands on about crafting and evaluating premium sparkling wines in the traditional method.

## QUALIFICATIONS:

- General knowledge of winemaking and viticulture
- Ability to climb, bend, stand for prolonged lengths of time, and be able to lift 50lbs.
- Ability to work long, flexible hours through busy harvest time.
- Ability to lawfully work in the USA.
- Candidates must be at least 21 years of age.
- Ability to speak, write, and read English. Spanish is a plus.

Seasonal housing will be provided.

Internship duration: August – October

If you are interested in joining our team for Harvest 2021, please send your resume and a compelling cover letter for consideration to Jeffrey Jindra [jjindra@scharffenbergercellars.com](mailto:jjindra@scharffenbergercellars.com)