



King Estate Winery – Laboratory Internship

The internship will focus on a variety of chemical and microbiological analyses related to winemaking. Students will work in the Quality Control Laboratory throughout the **2021 Harvest (August – December)**. The internship requires a flexible schedule and may include nights and weekends. Additional details outlined below:

Essential duties and responsibilities:

- Sample grapes, juices, fermenting musts and wines for analysis and tasting
- Perform routine wine chemistry analyses
- Prepare bench trials for blending, fining and additions
- Prepare chemicals and reagents
- Document all results in laboratory logs and winery database (Vintrace)
- Perform other duties as assigned

Job requirements:

- Qualified students will be enrolled in Enology, Food Science, or similar program
- Strong written and verbal communication skills required
- Must be highly organized, detail oriented and able to multi-task
- Basic computer skills in MS Excel, Word and database systems
- Requires work schedule flexibility during harvest months
- Must be able to lift 35 lbs and able to stand for long periods of time

If interested please send resumes to:

King Estate Winery
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