



## Enologist

### **SUMMARY:**

This is an opportunity to work with fruit from some of the most prestigious vineyards on California's Central Coast, winemakers with vast experience and renowned success making wines that are highly acclaimed by leading publications.

This position will be based out of our Madera location and assists our Winemaker in technical decisions regarding the production of wine. Oversees the laboratory operations of all varietals produced as necessary; manages workflow for the lab as it interacts with cellar activities and assists with cellar activities as needed. Communicates analysis results to Winemaker, Production Team, or Cellar Master as needed to facilitate wine production.

### **KEY RESPONSIBILITIES:**

- Under limited supervision, oversees all laboratory analysis, performance, and monitoring for grape and wine production including maintaining equipment and chemicals necessary for analysis. Maintains high quality standards and optimization for laboratory protocols. This may include, but is not limited to determination of pH, titratable acidity, volatile acidity and acetic acid, free and total SO<sub>2</sub>, malic acid, residual sugar, and alcohol. Manages contract services for all outsourced analytics. Performs analysis as required and maintains all analytical tracking throughout the year.
- Collaborates with the Winemaking team to develop "best practices" recommendations regarding new methods, equipment, and procedures to improve operating efficiencies and wine quality.
- Maintains familiarity with all aspects of winemaking operations.
- Performs quality control during bottling to ensure the highest standards are met. QC incoming bottling supplies and visit vendors during the manufacturing of bottling supplies as is applicable. Manages all compliance information and records related to bottling.
- Maintains records related to cork QC and inventory of all rejected bottles including from Tasting Rooms, Production Tastings, cellared cases, and client cases.
- Oversees and documents results of experiments; coordinates with technical staff to maintain current and complete protocols in the laboratory manual.
- Supervises seasonal laboratory personnel to ensure the analysis, performance, and monitoring of chemical and biological equipment, testing, and recording for grape and wine production is standardized.
- Works with winemaker and cellar master to help determine barrel selections, maintain inventories, and QC protocols.
- Records and reports on bulk wine inventory for all bulk wines at designated facility.

- Records work orders in database. Review workorders on daily operations related to wine production and prepare BOL's for all shipments.
- Completes month end 702 reports for designated facilities.
- Prepares lab budgets and assists with bottling budgets at designated facility.
- Assists in any, and all areas of production throughout the year as needed.
- Assists Winemaker in organizing educational wine tastings for production and sales staff.
- Immediately reports all unsafe conditions, work-related accidents, and illnesses to Safety Coordinator and supervisor.
- Assists with PR/Marketing/Direct To Consumer activities as needed.
- Other duties as assigned.

#### **SUPERVISORY RESPONSIBILITIES:**

- Supervises seasonal laboratory staff at facility.
- Coordinates with Cellar Master in supervision of harvest interns

#### **QUALIFICATIONS:**

- Bachelor's degree (B.S.) in Fermentation Science / Enology or related field.
- Minimum of two years of winery experience.
- Commitment to excellence and high standards
- Excellent written and oral communication skills
- Strong organizational, problem-solving, and analytical skills; able to manage priorities and workflow
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm
- Acute attention to detail
- Ability to work independently and as a member of various teams and committees
- Proficient on Word, Excel, Winemaker Database or equivalent
- Proven ability to handle multiple projects and meet deadlines
- Strong interpersonal skills.
- Ability to deal effectively with a diversity of individuals at all organizational levels.
- Good judgement with the ability to make timely and sound decisions
- Creative, flexible, and innovative team player
- Working knowledge of data collection, data analysis, evaluation, and scientific method.
- Experience with laboratory environment, equipment, and safety procedures. Cellar experience is a plus.

- Experience in research and development, including understanding of statistical analysis.
- Ability and willingness to represent winery in the professional community.
- Spanish language skills helpful.

**PHYSICAL/MENTAL REQUIREMENTS:**

While performing the duties of this job, the employee is frequently required to do the following:

- Walk, kneel, bend, and stand.
- Taste and smell.
- Lift up to 35-50 pounds.
- Reliably detect wine aroma and taste characteristics and defects

**About CRŪ**

We are a family-owned winery that sources fruit from some of the finest vineyards on the Central Coast of California.

With a focus on Burgundian and Rhone varietals such as Pinot Noir, Chardonnay and Syrah - which are best suited to this region, we craft wines for quality everyday drinking.

Cover Letter and CV can be sent to [Sales@CRUWineCo.com](mailto:Sales@CRUWineCo.com)