## **Cellar Master**

Gnekow Winery is looking for a take charge cellar master to manage the cellar team at our medium sized winery just outside of Lodi, CA. If you are a pleasant, respectful, hardworking, self-starter then Gnekow Winery is a great place to grow and expand your horizons.

Gnekow Winery produces bulk and case goods from estate and purchased grapes. Candidate will perform duties related to all aspects of winemaking: harvest and fermentation, filtering, production and bottling, equipment sanitation and maintenance. Compensation commensurate with skills and experiences.

## Responsibilities:

- Wine crush duties: receiving wine grapes, fork lift, pump, crusher, press and bottling line operation.
- Using cellar protocol and under winemaker direction, perform wine movements, evaluate need for and perform additions.
- Basic lab test and analysis (alcohol, residual sugar, malolactic tests).
- Some vineyard duties as directed.
- Cleanliness: keep lab and cellar clean, maintain sanitation standards.
- Contribute to maintenance of winemaking records: documentation of crush, wine movements, additions, etc.
- Communicate w/winemaker, office staff, clients, growers, buyers, etc. in professional manner.

## Requirements:

- High school diploma or higher
- Knowledge of cellar and vineyard practices.
- Knowledge of cellar and vineyard equipment
- Knowledge of botting line equipment.
- Mechanically inclined.
- Able to regularly lift fifty pounds, occasional 100 ponds.
- Experience with basic wine lab tests or completion of High School Chemistry.
- Evidence of record keeping and organization.
- Able to effectively communicate in written and verbal forms.
- Work extended hours as required, especially during crush.

Please email cover letter and resume to: <a href="mailto:clvracq@gmail.com">clvracq@gmail.com</a>, Attn: Sean Gnekow