



E&J Gallo Winery

VITICULTURE INTERNSHIP PROGRAM - SONOMA (6 Months)

About Gallo

Over Seventy-Five years ago, with humble beginnings, brothers Ernest and Julio Gallo began E. & J. Gallo Winery. Today, we are the world's largest family-owned winery. We distribute wines to 90 countries and are the largest exporter of California wine. E. & J. Gallo Winery employs a creative and talented team of more than 5,000 people. We truly believe that the contributions of our employees are what make our Winery a dominant force in the ever-growing wine industry. If you want to work with great people and enjoy a career in a dynamic industry expected to double in the next 10 years, see what opportunities await you at E. & J. Gallo Winery!

Job Description

Currently, our Internship Program is searching for appropriate candidates to fill six to nine month positions (approximately June to December) within our Viticulture Research Group. The specific duration of the internship will be dependent upon the nature and timing of the 2011 growing season. Interns will assist in the daily activities of ongoing research projects, with specific duties assigned based on technical expertise and research experience. This is an excellent opportunity to gain hands on experience in a commercial research environment and increase your skill base for graduate school or future employment.

As a member of the Viticulture Group, student interns will participate in team projects that contribute to the improvement of the Winery's grape growing practices and wine quality. Research in viticulture is closely linked to and supported by other research groups including Chemistry, Enology, Research Winemaking, Sensory Science and Statistics. Viticulture interns will assist in research projects focused on the impact of grape cultural practices, such as trellising systems, crop load, yield forecasting, irrigation levels, pruning methods and harvest timing, on fruit and wine quality. Specific training and project work undertaken by the interns will include the following:

1. Experimental design and the methodologies used to design and conduct vineyard field experiments, including plot establishment.
2. Sensory training including the evaluations of grape aromas and flavors throughout berry maturation and their impact on wine.
3. Methods of fruit and tissue sampling for chemical analyses.
4. Methods for measuring grapevine yield components at harvest, including automated GPS-GIS applications.
5. Methods for the measurement of vine growth and development, including canopy microclimate and leaf area.
6. Vine physiology parameters including leaf and stem water potential and canopy gas exchange.
7. Computer software for statistics and graphics, use of PDA's and associated devices for automated data entry.

The work is performed mostly outdoors in production vineyards. Interns will be based at the Viticulture Laboratory in Healdsburg, and will travel frequently by car to vineyard sites located throughout Northern California. Vehicles will be provided for all work-related travel and activities.

Minimum Qualifications

- Must be in junior standing and obtaining a Bachelor's degree in Viticulture, Plant Science, Agricultural Science or related field.
- Must be able to lift up to 40 lbs on occasion.
- Valid California (or other) Drivers License.
- High school diploma or GED

Preferred Qualifications

- Strong analytical and problem-solving capabilities
- Self motivated and dedicated to completing work-related tasks
- Ability to work in a hot, dusty vineyard environment for prolonged periods

How to Apply

Please apply to this job posting on your school's career website **AND** at the link below to be considered:

<http://tinyurl.com/4quabd2>

EEO/AA M/F/V/D