Cellar Master and Oenologist

Description:
Assists in the planning and production of wine by analyzing and processing grapes and/or juice and performing routine tasks throughout the winemaking process up to bottling.

Duties & Responsibilities:
- Processes fruit by following established procedures; making adjustments due to condition of fruit/ juice
- Ferments must/ juice by constantly controlling conditions; testing quality and determining appropriate procedures
- Assists in lab and analytical work
- Bottles wine by use of bottling equipment
- Maintains safe and healthy work environment by establishing and enforcing organization standards, legal regulations and cleaning protocol
- Operate equipment to crush, ferment, clarify and filter grapes and wine!
- Make additions to wine, and blend and transfer wine during maturation
- Assist with barrel work, racking, bottling, corking and general cleaning
- Cleaning equipment, pumps, hoses, storage tanks, vessels and floors
- Contributes to team effort by accomplishing related tasks as needed
- Moving products from production lines into storage and shipping areas
- Follows orders, procedures and protocol meticulously

Skills & Qualifications:
Knowledge and experience with common winery equipment and procedures a must! Math skill, ability to log/document work digitally via wine management software. Cleanliness, thoroughness, plan and schedule, innovation, results driven, quality focused, self-motivated, forecasting/problem solving abilities, professionalism, job knowledge, verbal and written communication, attention to detail, enjoy practical and manual work, able to work reliably and safely. Must be able to lift fifty (50) pounds. Prior experience in functioning wineries with references to stand behind a must. Secondary education is highly encouraged.