VITICULTURE INTERNSHIP PROGRAM - MODESTO
(6 – 9 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 April/July to December) within our Viticulture Research Group. The specific duration of the internship will be dependent upon the nature and timing of the 2014 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, plant material, 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. In addition, Viticulture interns will interact with production groups including Grower Relations, Vineyard Managers, and outside industry research teams. Viticulture interns will assist in research projects focused on grape cultural practices or grape breeding. Research topics include trellising systems, crop load, yield forecasting, irrigation, pruning methods, harvest timing, clonal and variety evaluation, genetic map development, and trait analysis. 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.
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. Bud dissection on in-season wood.
9. GIS field mapping.
10. Breeding and genetics population phenotyping and high throughput phenotyping methods development.
11. Inheritance studies of grape yield, quality, and environmental adaptation traits.
The work is performed mostly outdoors in production vineyards. Interns will be based at the Viticulture Laboratory at the company headquarters in Modesto and will travel frequently by car to vineyard sites located throughout California. Vehicles will be provided for all work-related travel and activities.

Minimum Qualifications
- High school diploma or GED
- Must be in junior standing and obtaining a Bachelor’s degree in Viticulture, Agriculture, Horticulture, Plant Science, Biology, Plant Biology, Plant Breeding, Genetics, Biotechnology, Botany, Agronomy, Soil Science, Crop Science, Plant Physiology and Pathology, Forestry, Environmental Science, Ecology, Geology, Geography, Enology, Fermentation Science, Chemistry, or Biochemistry.
- Must be able to lift up to 50 lbs.
- Valid Driver’s License to drive in California.
- The position requires availability for days longer than 8 hours and a 6 day work week.

Preferred Qualifications
- Strong analytical and problem-solving capabilities
- Self motivated and dedicated to completing work-related tasks
- Ability to work in a hot and dusty, or cold and wet 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/lsldl57
EEO/AA M/F/V/D