Tabor Hill Winery is seeking a person to perform a wide range of laboratory wine and juice analysis. This is a seasonal full time position August through November, a half time position January through April, and 1-2 days/week May through mid August. Should a year around full time position be required, the remaining time could include duties such as work in the cellar, vineyard, tasting room, outside sales, special events, restaurant, or warehouse/deliveries.

Lab technician responsibilities include, but are not limited to all aspects of laboratory analysis and quality control. This position is responsible for the accuracy of analysis as well as maintaining accuracy in record keeping. This position performs the routine winery analysis by wet chemistry, and is responsible for communication of results to the winemaking staff. Activities include tank and barrel sampling, fermentation checks, analyze and evaluate grapes, juice and wine.

Some qualifications and requirements include, but are not limited to:

Basic wine chemistry classes, chemistry and or biology background classes, or prior lab or winery experience is preferred. Attention to detail, ability to multi-task, perform job in a professional manner, work well as a team member, knowledgeable in the winemaking process preferred, perform precision work, self-starting, organized, possess good communication skills, and have good computer skills.

Other requirements may be necessary depending on the final agreed upon job description.

For further information contact:

Mike Merchant-Winemaker at Tabor Hill

269-470-8881 (preferred) or 269-422-1161