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## Aperture

### **Cellar Technician I**

#### **Company Overview**

Aperture Cellars champions a range of highly acclaimed Bordeaux styled wines from Sonoma County. With a mission to craft wines with a level of quality and refinement that set the benchmark for Cabernet and Bordeaux blends, the winery is located in Healdsburg, Sonoma County, and focuses on an elevated level of precision farming and meticulous winemaking. The newly constructed state-of-the-art production facility provides the tools and resources necessary for the most intricate, creative, and experimental winemaking objectives. Our production team is expanding, and we are looking for enthusiastic individuals to join our small, passionate, and dedicated team.

#### **Summary**

Under direction from the Production Supervisor, the Cellar Technician I is responsible for performing general winery work that includes equipment sanitation, general winery cleaning, barrel sanitation, racking, wine movements, wine treatments, and blending of juice and wine while maintaining company quality and safety standards. Laboratory duties include monthly inventory analysis and harvest data collection.

#### **Essential Duties & Responsibilities**

- Duties may include but are not limited to the following:
- Following written and verbal standard operating procedures (SOPs).
- Assist in receiving and processing fruit, sorting, pressing, etc. during harvest.
- Perform punch-downs & pump-overs during harvest.
- Assist bottling line operation.
- Cleaning and sanitation of winery, equipment, and barrels.
- Juice racking, and wine movements from tank to tank, barrel to barrel, barrel to tank.
- Barrel filling, topping, stirring, and racking.
- General laboratory duties including monthly analysis and harvest data collection.
- Recording data and completing work orders accurately.
- Reading and executing winemaking requests and work orders with minimal guidance.
- General cellar housekeeping and sanitation.

#### **Required Education and/or Experience**

- College degree preferred, but not required.
- 1-2 years of general winery experience in production.
- Must be able to pass forklift certification training.

# *Devil Proof*

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### **Required Knowledge, Skills, & Abilities**

- Must possess strong communication and interpersonal skills.
- Must have the ability to read, write, understand and communicate in English.
- Must be able to understand and perform basic math.
- Knowledge of safe cellar practices, including safe handling of chemicals.
- Ability to work flexible hours.
- Have reliable transportation and report to work on-time.
- Attention to detail and a commitment to quality.
- Great attitude with a strong desire for learning.
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### **Physical Requirements**

- Frequently sits, stands, and walks. Occasionally twists/turns, bends, kneels, reaches overhead, and climbs.
- Able to work at various heights, on ladders and catwalks.
- Must perform physically strenuous tasks including lifting heavy objects (50+ lbs).

### **Salary**

DOE

Aperture Cellars is an equal opportunity employer.

[aperture-cellar.com](http://aperture-cellar.com)

[devilproofvineyards.com](http://devilproofvineyards.com)