

2022
Harvest Cellar Assistant

Position Description:

We are a small, family-owned, ultra-premium winery located in Calistoga. This position is a hands-on role collaborating with the Winemaking team in all aspects of production. This is an excellent opportunity to work with multiple varietals and gain experience at a high-quality oriented winery.

This is a full-time temporary position spanning from early August through late November.

Duties and Responsibilities:

The candidate will be performing all aspects of cellar work for all phases of vinification including but not limited to:

- Cleaning, sanitizing and sterilizing all winery equipment.
- Receiving, sorting and processing grapes.
- Red fermentation management – pump overs, punch-downs, delestage.
- Tank and barrel work.
- Fermentation monitoring and exposure to laboratory procedures.
- Following and observing all safe winery practices.
- Other duties as assigned by supervisor.

Qualifications:

- Interested in learning more about ultra-premium wine-making and enthusiasm for hands on learning.
- Knowledge of wine equipment, techniques, and processes a plus-previous experience working at a winery is preferred.
- Communicate effectively in English.
- Reach with hands and arms, sit, walk, climb, stoop and kneel, and be able to regularly lift and carry up to 50 pounds.
- Valid driver's license with clean driving record.

Please email cover letter and resume to Emily Raab
eraab@petermichaelwinery.com