



THREE STICKS

Enologist Job Description

Three Sticks Wines is a family-owned winery within the portfolio of Price Family Vineyards and Estates. We are premier producers of Pinot Noir and Chardonnay wines. We have an immediate opening for an Enologist to join our amazing winemaking team. We are looking for a hardworking, creative, forward thinking, collaborative individual who wants to be part of building iconic wines. This is an incredible opportunity join a talented and passionate team in a company that values a strong work culture! The successful candidate has 3 years prior experience in the wine industry, with both a technical and practical understanding of wine-making operations with a drive to continue learning and growing in their profession.

The Enologist reports to the Winemaker, while working in conjunction with the other members of the production team on all aspects of Three Sticks' wine production. The Enologist will be responsible for managing numerous aspects of the winemaking processes throughout the year. Specific operational responsibilities to include (but are not limited to) the following:

PRIMARY RESPONSIBILITIES:

- Assist in supervising and physically executing day to day cellar operations, including harvest, barrel, bottling preparation, sanitation, and cellar organization and cleanliness
- Provide winemaking technical support to the winemaking team and production staff
- Participate in wine tasting at all stages throughout the winemaking process and evaluate and assist in making recommendations on treatments
- Work as a team with Winemakers on all blends to ensure wines are being adequately prepared and bottling requirements are met on time
- Contribute to the continuous improvement of winemaking processes and procedures.
- Completion and entry of work-orders, assist in data management, as well as conduct bulk and bottled wine inventories
- Responsible for adhering to and maintaining records for state and federal regulations and compliance and submitting monthly, quarterly, and yearly data on all bulk wines including (but not limited to):
 - 5120, federal excise taxes
 - Sulfur Dioxide and any other regulated chemical
 - Wastewater/Storm water management: ensure compliance with state and local regulations at owned and leased facilities
- Responsibility for the quality and execution of work performed, review and implementation of standards of quality, safety, and operating procedures
- Actively participates and provides input with regard to R&D, quality assurance, improved process operations, S.O.P. manuals, etc. for all Three Sticks wines
- Collects and prepares juice and/or wine samples for analysis and tastings, reporting all observations to manager
- Inventories and purchases lab supplies and chemicals
- Maintains bulk wine analysis records in database.
- Sensory evaluation of musts and wines.
- Supports cellar team, including performing cellar work and performs other duties as assigned by manager.

- Safety training and management of compliance issues in the laboratory and cellar environment to provide a safe work place
- Operate, maintain and assist in repair of winery equipment
- Be available for weekend and evening winery events that require interaction with customers
- Assist in tastings and tours of the facility as necessary

Harvest

- Harvest Preparation including equipment servicing, additions ordering, training preparation
- Execute fermentation rounds
- Assist in supervising grape receiving, crushing, pressing and wine production operations during harvest
- Assist in the supervision, training, and mentoring of all cellar employees during harvest, providing ongoing instruction and support as assigned
- Be available for extended work hours during harvest

Lab/QC

- Pull QC samples
- Grape maturity analysis (managing/executing sampling and running analyses)
- Scorpion or any other microbiological analysis and spoilage management
- QC bottles during bottling, managing their inventory and deployment from storage facility
- First, Middle, Last during bottling

Safety Compliance

- Ensure compliance with all OSHA policies and procedures
- Induct and train new employees to carry out their duties in a safe manner
- Instruct staff in safe work practices and enforce safety rules
- Responsible for ensuring workplace procedures incorporate OSHA compliance measures
- Conduct monthly workplace safety audits
- Investigate accident/injury/near misses and complete reports

In addition to these primary duties, Three Sticks asks all of its employees to be cross-trained and capable of many tasks. Training and experience will be provided as time and opportunity allow you to grow, learn, and develop new skills within these parameters.

EXPERIENCE & QUALIFICATIONS:

- BS in Enology or Science equivalent required
- Have minimum 3 years prior experience in the wine industry, with both a technical and practical understanding of wine-making operations
- Strong laboratory, research and sensory analysis skills
- Ability to work independently as well as be a team player with adherence to production deadlines and bottling schedules
- Have strong organizational and record-keeping skills
- Acute attention to detail
- Proficient in mathematics/working with numbers
- Good judgment with the ability to make timely and sound decision
- Creative, flexible, and innovative team player
- Working knowledge of data collection, data analysis, evaluation, and scientific method

- Ability to maintain a positive "can do" attitude
- Ability to manage change and adapt to quick-changing environment
- Excellent written and interpersonal communication skills
- Must have a strong working knowledge of Microsoft Office, including MS Excel
- Perform physically-demanding work for extended periods of time, including lifting and carrying up to 50 lbs
- Work on ladders, catwalks and in hot, cold and wet environments
- Have experience using a forklift
- Experience running winery machinery such as filters, bottling line, crusher/destemmer, presses and familiarity with routine maintenance of them
- Ability to work variable/extended hours during the busy production/harvest periods
- Must possess valid California Driver License and clean DMV record

This job description is intended to describe the general requirements for the performance of this job. It is not a complete statement of duties, responsibilities or requirements. Other duties not listed here may be assigned by the Director of Winemaking or Associate Winemaker.