

Peter Michael Winery
2023 Harvest Cellar Internship

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 an ultra-premium winery.

This is a full-time temporary position spanning from mid-August through mid-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 winemaking 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 a clean driving record.

Perks and benefits:

- Competitive hourly pay, including overtime throughout the harvest.
- Meals provided by the winery on harvest days.
- Work with a small team on every aspect of the process.
- Contribute to producing critically acclaimed wines.
- Housing provided on-site.

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