Llano Estacado Winery Internship Information

**Position Title:** Harvest Cellar Worker Intern

**Department:** Production

**Reports to:** Cellar Foreman

**Job Description:**

Llano Estacado provides invaluable hands-on experience of the Wine Production process from sampling grape clusters to making a wine bottle-ready.

Interns will help process white and red grapes from the vineyard, learn various processing techniques for both small and large wineries by working on large wine programs, and smaller, more premium wine programs. This internship provides students with the opportunity to crush grapes, help inoculate must, perform pump overs of red wine, and measure healthy fermentations. Students will also be exposed to winemaking techniques such as délestage, extended maceration, cold soaking, Élevage, bâtonnage, and more. The intern will also learn winery sanitation practices, common vectors for wine spoilage, and preventative techniques and practices employed in the winery when confronted with compromised fruit, imperfect grapes, and other issues that may arise.

**Requirements:**

- Should be physically fit and in good general condition.
- Can safely lift at least 55lbs to waist level on a routine basis.
- Can safely climb ladders and stairs, work in heights, or in confined spaces, such as climbing inside tanks or presses.
- Be able to fit through a tank door 21” x 16”
- Stand for extended periods in sun or shade.
- Will be required to work seven days a week if needed and for extended hours during Harvest.
- Will be required to work in adverse conditions of Cold/Wet or Hot/Dry.
- Reliable means of transportation.

**Compensation:**

$10.50/hr

If interested, please send resume to:

Ty Berringer
Cellar Foreman
(806) 745-2258
tyberringer@llanowine.com