

Driftwood Estate Winery

4001 Elder Hill Road, Driftwood, TX 78619

Driftwood Estate Winery is seeking a reliable, hardworking, and enthusiastic candidate to join our winemaking team for the upcoming 2022 harvest season. The position will begin in early June and conclude at the end of harvest (typically late October). The candidate will be working on a small cellar crew directly alongside the winemaker and the cellar master. This position will include both vineyard and cellar work as necessary throughout the season. Because we have a small staff, our intern must be dependable, adaptable and be able to commit to the internship and not drop out prior to or during harvest. During the peak harvest period, our intern will be expected to work 5 or 6 days a week.

The Primary duties in the vineyard will be:

- Vine training
- Vine replanting
- Canopy/shoot management
- Bird Netting to protect grapes
- Vineyard sampling
- Hand harvesting small estate blocks

Primary cellar duties will be:

- Crush equipment preparation and sanitation
- General Winery Sanitation
- Receive fruit and assist in processing grapes
- Sort fruit, punch downs, monitoring fermentations;
- Pressing and transferring finished lots
- All aspects of barrel works;
- Racking, topping, transferring juices and wines from tanks/barrels
- Record keeping;

The ideal candidates must have:

- A huge passion for vineyards and winemaking;
- A valid permit to work in US or must qualify for J1 visa;
- A valid driver license;
- Professionalism and dedication to quality;
- Positive attitude (especially in the thick of harvest)
- Able to repeatedly lift 50 pounds;
- Ability to accurately follow, complete and record written and verbal instructions;
- Great sense of humor
- Being able to work long hours and weekends
- Acceptable taste in music.

If you would like to join our team for harvest please email Jared Bentley at jarbentl@ttu.edu