

HARVEST CELLAR WORKER INTERN (FT/PT)

Llano Estacado Winery

DURATION: JUNE-NOVEMBER

(POSSIBLE PT/FT POSITION AVAILABLE AFTER HARVEST)

PAY: \$15.00-\$17.00/HOUR

(DEPENDING ON EXPERIENCE, PAY IS NEGOTIABLE)

JOB DESCRIPTION

DUTIES:

Llano Estacado Winery seeks full-time and part-time cellar Harvest crew members passionate about wine and viticulture. Candidates will participate in all aspects of harvest work, including processing and sorting grapes, crush pad operation and sanitation, punch-downs, pump-overs, loading presses, barreling down wine, racking wine, and cleaning.

Ideal candidates will demonstrate a passion for premium wine production, good communication skills, attention to detail, and a strong work ethic.

This job description is designed to outline the position's essential functions but is not intended to be all-inclusive. Some items are negotiable if the candidate shows a strong passion and dedication to learning about the wine industry and is highly motivated to join our team and work hard.

ESSENTIAL RESPONSIBILITIES:

- Cellar and equipment cleaning and sanitation.
- Grape sorting and processing.
- Fermentation monitoring and maintenance.
- Daily cap management.
- Cleaning, sanitizing, and filling barrels.
- Topping Barrels.
- Pulling samples of juice and wine for analysis.
- Pump operation.
- Limited forklift operation (candidate dependent).
- Must respect all winery safety regulations.
- Other duties and responsibilities as assigned.

JOB REQUIREMENTS:

Required Qualifications:

- Ability to lift and carry 50 pounds.
- Available to work long hours and weekends.
- Must be punctual and dependable.
- Ability and willingness to work hard, be a team player, and have fun.
- Ability and willingness to work in cold/hot temperature environments.
- Ability and willingness to work in wet conditions.
- Ability and willingness to work in confined spaces.
- Ability and willingness to work with various cleaning chemicals and wine additives.
- Strong written and verbal communication skills.
- Must be highly organized and able to multitask.

Preferred Skills:

- A degree or experience in Enology, Biology, Chemistry, Viticulture, or Food Science.
- Previous beverage alcohol cellar operations experience.
- Forklift and/or heavy equipment operation experience.

NOTES: The required dress code includes composite safety-toe boots, pants, and a T-shirt. It is recommended that the employee have a pair of “rain/muck” boots available to protect feet in wet conditions and a jacket or vest as the cellar temperature varies daily. It is also strongly encouraged that the employee brings a change of clothes if needed.

We are very open to accommodating school schedules.

Please have resumes sent to the following individuals for the position desired:

Cellar Intern positions: Jaylan Hamersley (Assistant Winemaker) j.hamersley@llanowine.com

Laboratory Intern position: Victoria Ramos (Lab Manager) v.ramos@llanowine.com