

## **HARVEST LABORATORY 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:**

The candidate will be expected to assist with or perform all routine chemical, physical, and microbiological analyses to monitor product quality from grape to finished wine bottling (depending on experience levels). The candidate for this position will also be expected to support cellar operations regarding chemical additions and inoculations in a team-based environment. The candidate will perform lab equipment start/shut down procedures and maintain calibration records properly.

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.

#### **KEY RESPONSIBILITIES:**

- Samples juices, fermenting musts and wines for analysis and tasting.
- Performs all routine wet chemical/physical analyses on grapes, fermenting musts and wines during harvest, bottling, and storage.
- Types of analysis includes free and total SO<sub>2</sub>, TA, pH, VA, Brix, Alcohol, Malic, NOPA,
- Performs bench trials for blending, fining, and additions.
- Performs daily monitoring of fermentations and daily brix checks.
- Performs tasks related to harvest chemical additions and inoculations.
- Performs routine analyses to ensure wine meets legal and quality requirements.
- Completes daily bottling start-up analysis.
- Maintains clear, concise, and accessible records of all data for juices, wines, microbiological work, and bottling samples.
- Inputs wine/juice analysis into Vintrace.
- Recognizes and resolves any discrepancies in data.
- Maintains lab in a clean and orderly state.
- Must respect all winery safety regulations of chemical use and the proper disposal techniques.
- Other duties and responsibilities as assigned.

## **SKILLS / QUALIFICATIONS /EXPERIENCE:**

### **Required Qualifications:**

- Strong chemistry skills required to run analysis.
- Must have prior experience working in a lab environment.
- Understands analytical standards related to the beverage alcohol industry and the ability to identify and communicate deviations from those standards.

### **Preferred Skills:**

- Strong written and verbal communication skills desired.
- Must be highly organized and able to multi-task on multiple projects.
- Ability to work as a team member with all winery employees.
- Ability to work flexible shifts and long hours.

### **Physical Demands and Work Conditions:**

- Ability to lift up to 50 pounds.
- May require standing up to 3 hours.
- Work is repetitious with a high demand for speed, accuracy and precision.
- Ability to work irregular shifts and long hours during grape harvest.

**NOTES:** The required dress code includes composite safety-toe boots or shoes, 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:

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

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