

Lady Hill Winery is seeking two interns for the 2025 vintage.

At Lady Hill, you will have the opportunity to work closely with the winemaking team. We welcome questions and intend to help you gain a better understanding of the winemaking process. The small scale of our production means you will have the opportunity to gain experience in all facets of the winemaking process, including sorting, juice/must inoculations and additions, fermentation management of white and red wines, pressing, racking, barreling down, blending, forklift operation, and sanitation.



We source fruit from Oregon and Washington, allowing us to work with over 23 different grape varieties, including Pinot Blanc, Riesling, Malbec, Grenache, Sangiovese, and Syrah to name just a few. You will be invited to join the winemaking team during tasting sessions during which you will develop your palate and expand your sensory analysis vocabulary.

In addition to producing our own brand, we offer custom crush services. This means you will have the opportunity to become acquainted with various winemaking techniques designed to produce different wine styles, ranging from light and elegant to big and bold. Techniques include cold soak, carbonic maceration, whole-cluster fermentation, and double-extraction.

Pay is competitive. During peak season, harvest lunches will be provided. This position is estimated to start mid/late August and end in late October/early November.

Our ideal candidate is hardworking, eager to learn, and passionate about wine.

If interested, please email your resume to vanessa@ladyhill.com.