

ABACELA WINERY INTERNSHIP

Time frame- September 1st –November 15th, 2020 (2.5 months)

Abacela is a 76 acre Oregon estate winery (www.abacela.com) that pioneered the production of Tempranillo and Albariño as varietal wines in America. Our estate's Fault Line Vineyards with its hill and valley topography that produces many mesoclimes and soil types has been dubbed "*The most interesting vineyard property in Oregon*" by others. This setting has permitted us to match old world grapes not previously grown in the region to different microclimate-soil sites. These achievements have contributed greatly to Abacela's leadership in production of alternative varieties that are now grown and produced by others across the Pacific Northwest and elsewhere in the USA.

We specialize in grapes and wine styles indigenous to the Iberian Peninsula. The vines are managed sustainably with limited inputs and are hand harvested. Our vineyard season starts in mid-winter with pruning, followed by bud break in spring, and the vines are nurtured and managed until harvest in September and October. This internship is an opportunity learn and experience the science and art of winemaking in a family owned and operated gravity flow winery that grows and harvests about 200 plus tons of fifteen different interesting grape varieties to produce 12,000 cases (144,000, 750 ml bottles) of high-quality wine..

ESSENTIAL DUTIES

Enology interns will assist with preharvest vineyard monitoring, harvest sampling including cluster counts, weights, and in-house laboratory testing to measure Brix, pH and total acid and input the data to a computer.

Interns will also be involved in processing of harvested fruit which includes the use of various types of equipment such as forklift, sorting table, escalator, and destemmer/crusher and presses (both basket and membrane) plus the tasting of fermenting wines, punch downs, pump-overs, yeast inoculations, acid and nutrient additions, etc under the supervision of the winemaker and/or his assistant. All fruit is processed and moved about the crush pad, cold-soaking and fermentation room in small batches (one-ton units). Whites are pressed in a membrane press and reds in a basket press.

QUALIFICATIONS

The successful applicant will:

1. Be both knowledgeable and passionate about wine.
2. Have a growth mindset and open to learn from experience.
3. Must be a team player, have a strong work ethic.
4. Have the ability to listen, follow directions and carry out projects to their finish.
5. Have a valid driver's license and clean DMV record.
6. Be capable of working long hours under crush conditions and demands.
7. Tractor/forklift truck experience is a plus.

PHYSICAL DEMANDS

- Ability to walk distances, including steep hillsides
- Be able to lift at least 50 pounds
- Must be non-smoker

- ✓ Only two internships are offered; to apply send cover letter and resume to gavin@abacela.com