

Cellar Hand
Apolloni Vineyards
Forest Grove, OR

Apolloni Vineyards is seeking a full-time Cellar Hand, starting with the 2021 harvest, mid-September. Flexible and part-time options may be possible to attend classes after harvest.

We are a small, LIVE certified, family-owned winery and vineyard producing approximately 9,000 cases annually. Working primarily with estate-grown fruit including Pinot Noir, Pinot Gris, Pinot Blanc and Chardonnay, we also grow and produce a small amount of Nebbiolo and Sangiovese. Through our custom crush clients we work with Sauvignon Blanc, Gamay, Tempranillo and Syrah as well as other AVA's. We make unique Italian-style wines in keeping with family tradition and offer a pastoral country setting as the northern outpost of the Willamette Valley in the Tualatin Hills AVA.

Requirements:

- Previous harvest, cellar and/or coursework
- Background and/or education in a science-related field is preferred, students welcome
- Forklift experience
- Full-time availability for harvest and the ability to work a flexible schedule for harvest needs
- Focused and team-oriented attitude, inquisitive and ready to ask questions, seek clarification
- Physically able to be on your feet all day: lifting up to 50lbs; standing, climbing and moving
- The desire to make outstanding wine and help all team members in this endeavor
- The ability to communicate effectively in English
- Proficient in basic math
- Excellent attention to detail

Responsibilities:

- Participate in all aspects of harvest, working directly with the winemaker
- Vineyard sampling
- Cleaning, sanitizing, sterilizing, cleaning...you get the idea
- Sorting fruit, loading, operating and dumping the press
- Additions, inoculations, punchdowns, pumpovers, racking, chilling
- Daily sampling and analysis of all fermentations; basic lab work
- Attentive, detailed record-keeping of all actions and additions
- Think like a winemaker and do the best thing for the wine at all times

Pay is dependent on experience. Accommodation, transportation and meals are not included.

Responsibilities other than harvest include everything that happens in a winery: Topping, filtration, lab work, cleaning and filling kegs, barrel and cellar work, bottling, labeling, sensory evaluation and other special projects.

To apply, please email Winemaker Kevin Green, with a cover letter, C.V. and any questions:

kevin@apolloni.com