

Chehalem Winery Harvest Internship

Job Description

We are a small team operation, and we take special care of every detail when producing our wines. The team takes pride in every small step performed and enjoys coming together to create a great product! We would like a few harvest interns to join us in the fall who can seamlessly participate in our work ethos.

On top of your competitive hourly wage, you can enjoy a provided lunch.

Harvest Interns will be exposed to all facets of winery work. This will include (but not be limited to):

- Assist in receiving and processing fruit, sorting, loading, and emptying presses
- General sanitation of winery & equipment
- Additions and inoculations
- Performing wine and juice movements, pump overs, and punch downs
- Barrel work including filling, topping, and cleaning
- Monitoring fermentations and some light lab work
- Vineyard sampling

Successful candidates must:

- Follow safety protocols.
- Be humble and be ready to be flexible.
- Understand fruit processing and fermentation
- Have acute attention to detail and the ability to follow explicit directions
- Is spatially and methodically organized, tidy, and can adapt to the ever-changing flow of a winery
- Be ready to work 6 days a week, 60-70 hours a week.
- Forklift skills/certification are a plus, but not necessary
- Be able to understand English: written and verbal
- Be able to work on their feet all day, be able to lift at least 55lb, and be comfortable working safely at heights.

Please email your resume and cover letter with the subject "Harvest Internship" to:

Cate Lever

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