



DE PONTE

CELLARS

De Ponte Cellars is a boutique winery focusing on Pinot Noir, Melon de Bourgogne & Chardonnay wines. We are seeking a motivated, hardworking, and detail-oriented cellar worker/s for the 2025 harvest. Local preferred, housing not provided.

You will work within a small winemaking team on all aspects of harvest winery operations. Our winery has a strong focus on hospitality underlining the importance of maintaining a clean, well-organized and presentable facility.

Internship will last from the beginning of September thru the end of October.

- **RESPONSIBILITIES** include but are not limited to the following:
- Various aspects of winery operations and crush work:
- Operation of harvest equipment
- Equipment sanitation
- Wine/must movements
- Pump-overs/punch-downs
- Barrel work
- General winery clean up
- All cellar crew members work well with others and independently
- Prioritizes daily work to ensure efficient use of time and completion of assigned work.
- Assist with the processing of all incoming fruit
- Operate all winery machinery safely and effectively

SKILLS

- Passionate about wine making.
- Highly accurate, organized and detail oriented, with strong multi-tasking and time management skills.
- Self-motivated and willing to assume additional responsibilities.
- Possess high standards of ethics and integrity
- Harvest Experience a plus.
- Forklift certified preferred
- Must be able to communicate effectively in English, written and spoken.
- Able to lift 50 pounds, frequently and more than 50 pounds occasionally.
- Able to stand for long periods of time on hard and sometimes slippery surfaces.
- Flexibility to work until the job gets done during peak hours sometimes 6-7 days a week during harvest season.

If you would like to join us in making great wines this harvest, please e-mail your resume

Compensation:

DOE