



Harvest Intern

Domaine Serene Winery & Vineyard

Dayton, OR

Pursue Your Passion for Wine with Domaine Serene!

Founded in 1989 by Ken and Grace Evenstad, Domaine Serene has quickly become Oregon's iconic producer of world-class Pinot Noir and Chardonnay and is the only winery in the world to have secured a top 3 or better ranking for both Pinot Noir and Chardonnay from Wine Spectator's coveted Top 100 Wines of the Year list. Located at the top of the Dundee Hills in the Northern Willamette Valley, Domaine Serene's picturesque Winery Hill Estate is home to one of the world's most advanced winemaking facilities and is the home of Oregon's first custom-built winery dedicated exclusively to the production of world-class Chardonnay and sparkling wines. Domaine Serene owns and meticulously farms over 700 acres of land, including 250+ acres of world-class, hillside Pinot Noir and Chardonnay vineyards, all of which are dry-farmed and LIVE certified sustainable.

Domaine Serene is seeking to hire qualified, passionate, and dedicated individuals to join our production team for Harvest 2022. The Harvest Intern performs all assigned tasks including vineyard sampling, fruit processing, cap management, inoculations, press operations, wine sampling, topping, wine movements, barrel maintenance, forklift operations and sanitation.

Core Position Expectations:

Clean and sanitize winemaking equipment and facility.

Assist with fermentation management including sampling, processing, additions, cap management and pressing.

Ensure timely communication with winemaking team and accurate record keeping.

Perform barrel work including receiving, cleaning, preparing, racking, filling, and topping.

Safely and efficiently operate a forklift.

Perform other duties as required or directed to ensure the smooth operation of winery activities

Perform basic equipment maintenance on winemaking equipment and the facility

Essential Job Functions, Knowledge, Skills and Abilities:

Exceptional organizational skills, attention to detail, flexibility, and ability to multi-task.

Basic understanding of cellar operations and willingness to learn.

Ability and desire to perform all job functions in strict adherence to company health and safety protocols, and in accordance with quality control standards.

Strong interpersonal skills with the ability to communicate effectively

Ability to work long, variable hours during harvest.

Ability to lift and carry up to 50 pounds and work on one's feet for 10+ hours a day.
Ability to work independently with some supervision.
Ability to understand, speak, read, and write in English.

Education:

High school diploma or equivalent.

Bachelor's degree in oenology/viticulture or related field is a plus.

Experience:

Beverage production experience is preferred.

Experience with forklifts, presses, barrel work or other cellar operations is a plus.

Experience with basic wine chemistry analysis a plus.

To apply submit a resume, cover letter and references to k.matthewson@domaineserene.com

*Housing is available upon request