



Duck Pond Cellars

Dundee, Oregon

2025 Harvest Cellar Hand

Duck Pond Cellars has been a part of the Willamette Valley wine tradition for the last 30 years and we are looking forward to much-anticipated 2025 Vintage. If you are taking classes through a Viticulture and Enology program, you clearly have the desire and drive to pursue this industry as a career. Something unique that Duck Pond offers is an all-encompassing experience on how wine is made. Yes, we are one of the larger wineries here in the Willamette Valley processing around 2000 tons of fruit and producing 100,000 cases. However, we are split between small-lot, direct-to-consumer (DTC) wines from high-touch vineyards from some nested AVAs in the Willamette Valley, and a wholesale program that sources fruit from across the state. Even the greenest of interns will walk away with the skills to embark on a career in wine either working at a large facility or at a small winery. You want forklift experience, we can get you forklift experience. You want to learn how to operate a 20-ton press, we'll get you on the press team. Into the science side of things? We'll be looking for help among our team to process vineyard samples, assist with lab analysis and daily monitoring of ferments. If you have a good attitude, high attention to detail, and are a team-player, we have a spot for you on our team.

Roles and Responsibilities for Cellar Hands:

- Winery Sanitation
- Fermentation Cap Management
- Racking and barrel filling
- Additions and inoculations
- Ability to work as part of a team and independently
- Lift up to 50lbs

Things to Have:

- The ability to work flexible hours
- The ability to work long hours
- Transportation (car, bus, unicycle, helicopter (as long as it's reliable))
- A desire to work with other living/breathing human beings
- An attention to detail
- A sense of humor (for the love of god, or we'll never make it through)
- An appreciation for all weather conditions
- A serious respect for the safety of others and yourself
- A serious respect for other people of all kinds
- A playlist that gives you superhuman energy to dig out a red fermenter

Harvest is always a grueling time of year that demands so much of us. Here at Duck Pond we strive to create an inclusive, supportive, and positive work environment, where we work hard and have fun. I guarantee you will hear the Grease soundtrack at least once, do morning punch downs with Prince, and evening punch downs with Queen (we like our pop music regal). But don't worry, we welcome playlist suggestions of all kinds to keep the vibes fresh. If any of this sounds appealing to you, please reach out so we can discuss in more detail what harvest entails.

Lunches will be provided during peak season

Wage: \$18-\$20/hour (DOE)

Hours: 40-60hrs/week

When: Early August – October 31st

Please send inquiries to Andrew Walzer (awalzer@integratedbev.com)

****Please include a resume and cover letter with application****