

Company

Flourishing Palm Cellars

Position Available

Winemaking Internship

Location of Position

Flourishing Palm Cellars Winery - South Salem

Application Closing Date (if any)

September 30, 2019

Job Description

Flourishing Palm Cellars (www.flourishingpalmcellars.com or search for Flourishing Palm Cellars on Facebook) is looking to hire an up and coming wine maker to support our local Salem area wine making operations. Flourishing Palm Cellars is a small local boutique winery that is in its third year of commercial operation. We are a small producer but go through all aspects of the wine making process. . In this position, you will have the opportunity to be involved in each aspect of the wine making processes, from the time grapes are picked to the time the wine is bottled. You will get to participate in the following: 1) Grape pick-up and grape crush 2) Picking yeasts and malolactic bacteria's 3) Fermentation 4) Pressing 5) Barrel hydration and barrel upkeep 6) Cleaning and Sanitizing (50% of wine making is cleaning and sanitizing) 7) Racking 8) Wine testing and adjustments (pH, SO₂, Total Acids....in some cases, CO₂ measuring and alcohol measurement) 9) Barrel cleaning 10) Record keeping 11) OLCC Compliance 12) Wine adjustment calculations 13) How to choose bottles and corks 14) Tasting characterization 15) Winery economics It is anticipated that this position will be somewhat sporadic in nature with approximately 75 hours of work between mid-September and late November. With the exception of the four weeks during the crush season, most hours will be on Saturdays. The winter season will require approximately 64 hours of Saturday only work with the same number of hours for the Spring season. It is anticipated that no hours will be required for the summer months. If you are interested in getting some hands on experience and earning a small income, please call and schedule an interview.

Contact

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