



King Estate

King Estate Winery – 2020 Harvest Laboratory Internship

King Estate is a 1033 acre Organic and Biodynamic vineyard and winery Estate located 20 minutes south-west of Eugene, Oregon. Each harvest season we bring in roughly 4000 tons of grapes. The winery features the most modern technological winery equipment and produces a beautiful portfolio of well received and awarded wines. We focus on high quality Pinot Gris, Pinot Noir, as well as around a dozen other varietals.

This internship will focus on a wide variety of chemical and microbiological analyses related to winemaking. The work will focus around the needs in the Quality Control Laboratory throughout the **2020 Harvest (August – Early December)**. The internship requires a flexible schedule and may include nights and weekends. Additional details outlined below:

Essential duties and responsibilities:

- Sample grapes, juices, fermenting musts and wines for analysis and tasting
- Perform routine wine chemistry analyses
- Prepare bench trials for blending, fining and additions
- Prepare chemicals and reagents
- Document all results in laboratory logs and winery database (Vintrace)
- Perform other duties as assigned

Job requirements:

- Qualified students will be enrolled in Enology, Food Science, or similar program
- Strong written and verbal communication skills required
- Must be highly organized, detail oriented and able to multi-task
- Basic computer skills in MS Excel, Word and database systems
- Requires work schedule flexibility during harvest months
- Must be able to lift 35 lbs and able to stand for long periods of time

If interested please send cover letters and resumes to:

King Estate Winery
Attn: Leah Lyon
80854 Territorial Hwy
Eugene, OR 97405
Or: leahl@kingestate.com

