



## Job Description

<b>JOB TITLE</b>	<b>HARVEST INTERN</b>
<b>REPORTS TO</b>	Cellar Master
<b>DEPARTMENT</b>	Production

### PRIMARY PURPOSE

Harvest Interns will assist the production and winemaking staff with all harvest-related activities.

### ESSENTIAL DUTIES AND RESPONSIBILITIES

- Processing and sorting fruit.
- Sanitize equipment, chemical handling.
- Operating a forklift.
- Racking and pumping of juice and wine; moving hoses and equipment
- Punch downs.
- Cleaning and sanitize all winery equipment.
- Filling and emptying barrels.
- Making chemical additions to juice and wine.
- Working long hours including evenings and weekends.
- Completing and filling out work orders accurately.

### OTHER DUTIES AND RESPONSIBILITIES

- Performs other duties as assigned

### MINIMUM QUALIFICATIONS AND EXPERIENCE

- Excellent written and verbal communication skills.
- Intermediate level of reading and writing comprehension in English.
- Must be able to read and interpret documents, such as safety rules and procedures, and be able to read cellar work orders, count barrels, record times and dates. Basic math skills required.
- Tolerance for working in variable temperatures, hot to cold.
- Individuals selected for this position must be reliable, punctual, have a good work ethic and a great attitude. Previous experience is preferred, but not required.

Please email your resume and cover letter explaining why you would be a good candidate to Erin Browne, [erin@winebyjoe.com](mailto:erin@winebyjoe.com)