

Raptor Ridge

W I N E R Y

Be a part of our small harvest team! Raptor Ridge Winery is located in the Laurelwood District of the Chehalem Mountains, just outside Portland, Oregon. In addition to growing Grüner Veltliner and Pinot Noir on our estate vineyard, we source sustainable, organic and biodynamically grown Pinot Noir from 4 of the 9 sub-AVA's in the Willamette Valley, as well as producing Gamay Noir, sparkling wine, Auxerrois, and Pinot Gris.

The position could start as early as late July for the right candidate, and conclude at the completion of harvest, approximately early November weather dependent. While we are unable to provide housing, we have several contacts with rooms and can assist in finding a place to stay. At the peak of harvest, we will provide Harvest lunches and healthy snacks.

Harvest job duties will include;

- processing and sorting fruit
- racking juice to tank and or barrel
- pulling samples and checking brix
- punchdown / pumpovers, additions
- cleaning and filling barrels
- sanitization of all winery equipment.

The ideal candidate should be flexible with their schedule and be available to work weekends. We hire 3-4 interns for harvest and rely on each person as integral part of our team, so expect to work overtime. There are a lot of physical aspects to this job which includes lifting over 50lbs, pushing, pulling, shoveling, and standing for long periods of time. Working conditions vary from hot to cold, dusty or wet and sometimes noisy therefore requiring a tolerance to varying conditions. Good communication skills, a solid comprehension of English, and attention to detail a must. Previous harvest experience and or forklift training a plus.

Please send a resume and cover letter explaining why you want to work with us. No phone calls please.

Contact: Shannon Gustafson / Shannon@RaptorRidgeWinery.com