

2022 Harvest Fermentation Intern

Sokol Blosser Winery

Located in the heart of Oregon's wine country, Sokol Blosser is one of the state's founding wineries. Our 2022 harvest will focus on the production of both small batch Pinot Noir for our Sokol Blosser brand and large format fermentations for our Evolution brand. Additionally, we work with Chardonnay, Rose of Pinot Noir, Pinot Gris, Sauvignon Blanc, Gamay, Riesling, Müller-Thurgau and various sparkling base production. Our estate vineyards are certified organic, and our company is B-Corp certified. For the upcoming 2022 harvest, we are looking to hire an experienced individual focused on lab data analysis and fermentation management. This position requires a strong science background focused on either fermentation, chemistry, biology or microbiology. Our ideal candidate will have at least two previous harvest experiences in a laboratory setting, but not required.

Job Description:

This position comes with the opportunity to work with a diverse range of varietals from vineyards around the Willamette Valley. You will gain an intimate knowledge of each fermentation while performing their daily monitoring and additions. This position works closely with the winemakers and along with lab responsibilities will include some sampling in the vineyard and occasional cellar work. Must be able to work long and variable hours, stand for extended periods of time, and an ability to lift up to 50lbs.

Responsibilities

- Excellent organization skills with attention to detail
- Proficiency in using Excel for daily data entry
- Comprehension of lab data, including acid analysis, YAN results and fermentation curves
- Lab skills using densitometer, titration, and calibration of pH meter for analysis
- This position will also participate in general cellar responsibilities, including cleaning
- Ability to understand and communicate oral and written instructions in English

We provide

- Housing on site. Updated, clean and comfortable.
- Thoughtfully prepared lunches offered daily (during the busy harvest days)
- Safe and clean work conditions
- Lunches, and dinners on late nights
- A diverse array of harvest responsibilities and in house training
- Experience working with many different varietals and fermentations
- Supportive learning environment
- Winemakers available for questions
- Opportunity for wine tastings with the team
- Full employee discounts on wines throughout your internship time
- Quarterly wine allocations
- Cats and dogs for all your cuteness needs
- Annual harvest mascot
- End of day beverages and quality time with co-workers
- Football, frisbee, ping pong

No phone calls please. Send your resume and cover letter indicating your interest and please specify your interest in the 'fermentation monitor' position. The duration of these positions will likely be 2-3 months. Jobseekers should be aware that the start and finish dates of harvest work employment may change from those suggested at the time of your job offer. Harvest dates cannot accurately be predicted. Targeted start date is the second week in August. Must be eligible to work in the U.S.