

THE COMPANY

R. Stuart & Co. Winery was established in 2001 in the heart of McMinnville, Oregon. Production consists primarily of Pinot noir, Pinot Gris, and méthode champenoise wines, while also including Pinot noir rosé, Chardonnay, port-style wines, and more. Owner and Executive Winemaker, Rob Stuart, makes "wines for life," which are approachable and accessible for everyone to enjoy with their friends, family, and a beautiful meal.

THE POSITION: Tasting Room Associate

The person who fills our part-time Tasting Room Associate position will be a self-motivated and energetic individual with experience in sales and hospitality, an interest in learning about the wine industry, and an interest in providing exceptional hospitality and guest relations to club members and customers. Starting schedule requires availability on weekends, with primary shifts taking place on Saturday and Sunday, and weeknights; coverage for additional shifts may be requested. The position will begin with 10-25 hours per week.

DUTIES | Responsibilities include, but are not limited to:

- Provide the highest quality hospitality and service to customers and coworkers
- Meeting and exceeding sales goals as set by management team
- Effectively promote and sell Wine Club memberships to customers
- Handle routine purchasing transactions, including operating the point of sale system (Commerce7) and processing returns, discounts, shipping orders, and more
- Educate customers about R. Stuart wines, winemaking techniques, winery history, the Willamette Valley, etc.
- Take initiative for self-development in R. Stuart wines, brand, general hospitality, and sales techniques
- Complete routine maintenance tasks and procedures to maintain a neat and orderly work environment

QUALIFICATIONS

- Preferred
 - o Experience in hospitality, guest relations, sales, or wine industry
 - o Familiarity with Commerce7 or similar POS system, Slack, Google Suite & Calendar
 - Knowledge of and enthusiasm for wine
- Required
 - o Over 21 years of age and possesses an OLCC server's permit and Food Handler's Permit
 - o Focus on providing exceptional hospitality and customer service
 - o Detail oriented, multi-tasker, self-motivated
 - o Able to sit and stand for extended periods of time and lift 50 pounds
 - o Basic computer and math skills
 - o Availability on nights and weekends
 - o Able to work in a fast-paced environment
 - o Able to communicate effectively with diverse clientele
 - Able to work well independently and as a team player
 - o Professional appearance and demeanor

COMPENSATION

- \$18.00/hour
- Tips, monthly individual commissions, team sales commissions

Email resume to deven@rstuartandco.com or drop off in person at the tasting room on Third Street between 12-6pm (528 NE 3rd Street McMinnville, OR 97128)