

Harvest Lab Intern

Full Time

Willamette Valley Vineyards is gearing up for our Harvest season and searching for a Harvest Lab Intern to join our hardworking production team. This position will work from August through the end of Harvest. There is potential for employment through the end of December if lab work demands.

Position Overview: The Harvest Lab Interns assist the winemaking team during the harvest season, with an emphasis on laboratory support and quality control.

Primary Job Responsibilities/Essential Functions:

- Vineyard maturity sampling and processing.
- Perform laboratory analysis on juice and wine including Brix, pH, TA, FSO₂/TSO₂, ethanol, and enzymatic assays for malic acid, reducing sugars, YAN, and volatile acidity.
- Responsible for taking daily Brix and temperature measurements on all active ferments in tank and barrel.
- Assist cellar with inoculations and harvest additions.
- Record and communicate accurate lab records.
- Communicate and work with the winemaking team and cellar crew to monitor fermentations, including cleaning, sampling, and important additions/inoculations.
- Responsible for the overall cleanliness and organization of the lab.
- Daily set-up and calibration of laboratory equipment.
- Communicate effectively with winemaking staff.
- Ensures all company policies and procedures are followed.
- Support the company's effort to create a more sustainable, cross-cultural, and "green" environment.
- Other tasks as assigned by the Enologist, Lab Technician, Director of Winemaking and Vineyards, and/or Production Manager.

Requirements:

- Coursework in Viticulture and Enology or related science field is strongly recommended.
- Previous winery/lab experience is preferred but not required.
- Must be computer literate (Word, Excel) with excellent reasoning abilities, outstanding verbal communication skills, and strong data management skills.
- Must be able to speak, read, and write fluently English, and Spanish bilingual preferred but not required.
- Ability to work both independently and as a team member.
- Ability to understand and comply with all safety requirements.
- Positive attitude, eagerness to learn, and willingness to work long hours.
- Tolerate exposure to outside elements (heat, wet and/or damp conditions, cold)
- Perform heavy physical work, ability to lift 50 lbs (lifting, bending, climbing, pulling, or squatting for long periods of time).
- Work long hours during crush and peak periods (including all shifts).
- A passion for producing high-quality wine, especially Pinot Noir.
- Reliable transportation to work.

***Willamette Valley Vineyards does not provide temporary housing for employees.**

***Daily lunch is provided through harvest.**

Willamette Valley Vineyards is an equal-opportunity employer. We do not discriminate based on race, religion, color, national origin, gender, sexual orientation, age, marital status, veteran status, or disability status

Candidates can apply at wvv.com > careers:

<https://www.workstream.us/j/5766dfd6/willamette-valley-vineyards>