

## **2022 RED TAIL RIDGE HARVEST INTERN**

Winery Summary: We are an 9,000 case winery on Seneca Lake in the Finger Lakes region of NY. Red Tail Ridge is a 2019 and 2020 James Beard semi-finalist for Outstanding Wine, Spirits, or Beer Producer. We specialize in cool climate vinifera varieties: Riesling, Chardonnay, Pinot Noir, Blaufränkisch, Zweigelt, Dornfelder, Teroldego, Lagrein and Cab Franc. Red Tail Ridge also produces Méthode Champenoise and Pétillant Naturel. We are a LEED® gold certified green winery.

Job Summary: The successful candidate will be expected to “wear a number of hats” and will assist with the entire wine production process including vineyard chores, fruit sample and maturity assessment, basic laboratory analyses/tests, all harvest/crush activities, cleaning/sanitation, and wine processing through bottling.

Essential duties and responsibilities include, but are not limited to, the following:

- Assist with routine vineyard cultural practices
- Routine fruit quality and maturation assessment
- Assist with all harvest and crush activities
- Cleaning and maintenance of tanks and equipment
- Assist with bottling procedures
- Winery sanitation
- Assisting with customers and retail sales may be necessary on a limited basis

Prior experience, qualifications and/or skills:

- Applicants with prior winery and vineyard experience is desirable, but not required
- Coursework, or an undergraduate science degree is highly desirable (Biology, Microbiology, Chemistry, Food Science) and very helpful
- Ability to repetitively lift at least 50 lbs
- Excellent writing and verbal communication skills required
- Aptitude for working as a team
- Ability to stay focused while performing routine and repetitive tasks

Application Deadline: Open until filled