

ABACELA WINERY INTERNSHIP

Time frame- September 1st –November 15th, 2021 (2.5 months)

Abacela is a 76 acre Oregon estate winery (www.abacela.com) that pioneered the production of Tempranillo and Albariño as varietal wines in America. Our estate's Fault Line Vineyards, with its hill and valley topography that produces many mesoclimates and soil types, has been dubbed "*The most interesting vineyard property in Oregon*" by others. This setting has permitted us to match old world grapes not previously grown in the region to different microclimate-soil sites. These achievements have contributed greatly to Abacela's leadership in production of alternative varieties that are now grown and produced by others across the Pacific Northwest and elsewhere in the USA.

We specialize in grapes and wine styles indigenous to the Iberian Peninsula. The vines are managed sustainably with limited inputs and are hand harvested. Our vineyard season starts in mid-winter with pruning, followed by bud break in early to mid-April, and the vines are nurtured and managed until harvest in September and October. This internship is an opportunity learn and experience the science and art of winemaking in a family owned and operated gravity flow winery that grows and harvests about 200 plus tons of fifteen different interesting grape varieties to produce approximately 12,000 cases (144,000, 750 ml bottles) of high-quality wine.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Winery interns will assist with preharvest vineyard monitoring and harvest sampling for cluster counts and weights and in-house laboratory testing to measure Brix, pH and total acid and input the data to a computer. Interns will also be involved in processing of harvested fruit which includes the use of various types of equipment such as a forklift, sorting table, escalator, and destemmer/crusher and presses (both basket and membrane). The intern will work with our winemaking team to process and monitor fermentations through punch downs, pump-overs, yeast inoculations, and acid and nutrient additions. The intern will be asked to participate in new and ongoing research projects in both the vineyard and winery. The intern will learn to conduct tastings of the fermenting wines to assess their development.

QUALIFICATIONS

- Be both knowledgeable and passionate about viticulture and wine
- Have a growth mindset and open to learn from experience
- Must be a team player, have a strong work ethic
- Students whose primary language is not English must have conversational English
- Ability to listen, follow directions, and accurately carry out assignments to completion
- Must have a valid US or International driver's license and clean motor vehicle record
- Enology and/or Chemistry students preferred
- Must be able to work long hours under crush conditions and demands
- Tractor driving experience is good and experience operating fork-lift trucks is a bonus
- Must be able to work through mid-November

PHYSICAL DEMANDS

- Ability to walk distances, including steep hillsides
 - Ability to do standing work for extended periods of time
 - Ability to lift 50 pounds
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- ✓ Please note that Abacela Vineyards and Winery is a no smoking facility.
 - ✓ Stipend is \$2400/month with an additional housing allowance.
 - ✓ To apply send cover letter and resume to gavin@abaclea.com
 - ✓ Applications will be accepted through March 1, 2022