## **Tres Sabores Harvest Intern Position**

Join the team of one of the most vibrant small wineries in the Napa Valley for the 2021 harvest! Certified organic growers, family owned & led since 1999

Tres Sabores, widely recognized as one of Napa's most highly regarded "hidden gems", has an opening for a full time harvest intern (due a last-minute drop out). Their loss is your gain! We are a small team that makes a diverse portfolio of wines ranging from organically grown, old vine Zinfandel and Cabernet Sauvignon to St. Laurant, Sauvignon Blanc, Petite Sirah, and Picpoul Blanc. This is a great opportunity to build experience with more unique varietals as well as a variety of winemaking styles, as several winemakers work on projects here. Must love dogs!

Responsibilities include but are not limited to:

- -Sanitation of the winery, crush pad, and harvest fermentation & storage vessel equipment
- -Grape receiving, sorting, crushing and pressing
- -Grape sampling
- -Performs pumpovers and punchdowns
- -Draining and pressing tanks
- -Juice and wine additions
- -Juice racking
- -Barrel filling and racking
- -Barrel organization, sanitation, and maintenance
- -Accurately follow and complete work-orders under general supervision

## **Qualification Requirements:**

- -Availability through November 1, 2021 (extended employment a possibility)
- -Availability to work weekday and weekends along with the occasional holiday
- -Available to work extended shifts
- -Prior winery experience is ideal but not necessary
- -Interest in winemaking and vineyard management
- -Exceptional verbal and written communication skills
- -Team player
- -Must be 21 years or older
- -Valid driver's license

## Physical Requirements:

-Must have the ability to lift 60 pounds and be able to stand for long periods of time.

Competitive hourly pay based on experience

Please address correspondence with cover letter and resume to:

Julie Johnson

Winemaker, owner

office@tressabores.com

July 28, 2021