



Harvest Intern Job Description

Position Summary

The Harvest Intern position is a seasonal, entry-level position that focuses on the winemaking process. Interns are expected to provide additional labor during the Harvest season and be an active member of the winemaking team. The focus of this position is first and foremost cellar cleanliness and sanitization with proper winemaking skills being a close second.

Winemaking Responsibilities

- General cleaning and sanitization of winery and equipment following standard operating procedures (SOP's).
- Transfer, rack, and filtration of wine and cider from tank to tank.
- Fill, stir, top, clean, steam, and maintain wine barrels.
- Addition of wine making additives to tanks or barrels according to winemaker's instructions.
- Filter wines using plate and frame, lenticular, and membrane filtration systems.
- Maintain a high level of quality control during all processes.
- Harvest
 - Assist with receiving and processing fruit.
 - Crushing, pressing, sorting, etc.
 - Make proper additions to fruit and juice according to winemaker's instructions.
 - Assist with pump over and punch down operations on red fermentations.
 - Properly dispose of pomace and MOG; including being able to drive a tractor.
 - Stacking and organization of fruit bins.
 - Loading/unloading fruit trucks.
 - Weighing of fruit bins.

Packaging Responsibilities

- Assist on all packaging lines as the bottling lead instructs.
 - Loading empty glass or cans onto line.
 - Application of secondary packaging materials.
 - Packaging bottles and/or cans into cases.
 - Stacking cases onto pallets.
- Cleaning, sanitization, and maintenance of stainless steel kegs.
- Cleaning, sanitizing, and sterilizing packaging equipment.

Warehouse Responsibilities

- Maintain additive and chemical inventories in an orderly fashion.
- Assist with pulling orders following the directive of the warehouse supervisor.
- Be able to record and track lot code and expiration data.
- Be able to follow "First In, First Out" (FIFO) protocols.

General Responsibilities

- Be able to operate a riding forklift.
- Assist with winery events; as needed, throughout the year.
- Any other reasonable task as outline by the winemaker or managers



Work Requirements

- Be at least 18 years old.
- Available to work up to 6 days/week and 12+ hours/day during the harvest season and occasionally throughout the year for event support.
- Be available August-December.
- Valid driver's license and have reliable transportation to our Fennville facility.
- Clear understanding of the English language.
- Basic math skills.
- Basic computer skills; including, Microsoft suite.
- Must be organized, self-motivated, and detail oriented with the ability to multi-task.
- Ability to lift 60 lbs., be on your feet most of the day, bend, squat, and climb stairs/ladders.
- Willingness to work hard, get wet and dirty, and clean meticulously.
- Must be legally authorized to work in the United States without an employer-sponsored petition for visa.