

ABACELA VITICULTURE-ENOLOGY INTERNSHIP

Time frame- July 15th – October 31st, 2021 (3.5 months – both beginning and ending dates are flexible)

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 vineyards are managed sustainably with limited inputs and are hand harvested. Our vineyard season starts in January with pruning, followed by bud break in spring, and the vines are nurtured and managed until harvest in September and October. This internship is an opportunity to learn and experience the science and art of grape growing plus learn and work through harvest in a family owned and operated gravity flow winery that grows and harvests about 200 plus tons of fifteen different interesting grape varieties for the production of 12,000 cases (144,000, 750 ml bottles) of quality wine.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Soil moisture readings, computer entry of data and discussions with vineyard manager
- Reading Leaf Water Potential, data entry and discussed with vineyard manager
- Assist with vineyard scouting, monitoring etc
- Cluster counts, weights and crop load estimates
- Preharvest cluster sampling etc
- Harvest including picking, delivery of fruit to winery, machine application and removal of bird netting
- Other duties may be assigned

QUALIFICATIONS

- Viticulture students preferred but please note this in an integrated viticulture/winemaking internship
- Must be able to work through mid-November
- Tractor driving experience is good and experience operating fork-lift trucks is a bonus
- Must have a valid driver's license and clean DMV record
- Must be a team player and have a strong work ethic.
- Must be able to work long hours, up to 6 days a week, in different kinds of weather, etc

PHYSICAL DEMANDS

- Ability to listen, follow directions and accurately carry out the project to completion
- Ability to walk distances, including steep hillsides
- Ability to lift 50 pounds
- Must be non-smoker

✓ Stipend is \$2200/month. Housing is not provided but assistance is provided for locating housing.

✓ Only one internship is offered; to apply send cover letter and resume to gavin@abacela.com