

Antiquum Farm is a globally and historically unique wine farm. Sheep, chickens, geese, and pigs graze the vineyard throughout the year, nourishing the vines in a self-sustaining regenerative system we call Grazing-Based Viticulture. We grow 8 acres of Pinot Gris and 12 acres of Pinot Noir on our estate vineyard. In 2024, we will produce 6 wines off these acres that echo the different voices the vineyard offers. We seek to hire one curious, hardworking individual to assist our winemaker during the peak of harvest. This is a great opportunity for someone looking to learn all aspects of crafting classic, terroir driven wines without unnecessary manipulation. The farm/vineyard is in Junction City, OR and we will be crafting the wines in Corvallis, OR.

Job responsibilities included but not limited to:

- Grape receiving and processing
- Lab work: Brix, pH, TA
- Small amount of vineyard work: maturity sampling
- Cleaning and sanitation of all winery equipment
- Drain, digging and pressing
- Barrel Downs
- Perform other duties as assigned

What you will be exposed to:

- Philosophies behind grazing based viticulture
- Native fermentations
- Tasting ferments to understand evolution over time
- Punchdowns, pump overs, and dig outs
- Small amount of lab work/chemistry
- Respectful, learning based work environment

Qualifications:

- Previous harvest experience preferred but not required
- Ability to follow instructions and take direction

Working Conditions:

- Standing for long periods of time (8 hours or more)
- Must comply with all safety equipment requirements
- Exposed to machinery and forklifts
- Extensive walking and lifting of up to 50 pounds

Hourly pay range of \$18-20

Length of Employment: 6-8 weeks starting in early/mid September.

Location: Corvallis, Oregon