

Laboratory Technician

Turner, OR

Willamette Valley Vineyards is looking for a Lab Technician to join our hardworking production team. Apply now to be a part of this amazing team and take part in making our world-class wines!

Apply @ [www.com](#), [Indeed.com](#), or [winejobs.com](#)

Primary Job Responsibilities/Essential Functions

Analysis/Reporting:

- Perform laboratory analysis – basic wet chemistry, enzymatic, and sensory assessment– on a routine and timely basis
- Provide samples – and analysis as necessary – to support Barrel Topping QA program
- Assist in preparing wine for bottling and perform hourly bottling QC checks during bottling runs
- Perform post-bottling analysis
- Perform post-bottling microbial plating to verify bottle QC
- Provide Winemaking Staff with weekly summary of lab analysis for review
- Keep wine lot records up to date across the winery tracking software (Vintrace)
- Maintain and regularly report up-to-date spreadsheets to track lab analyses – Daily Lab, Heat Stability Results,
- Average Cluster Weights, Maturity Samples, and Daily Brix and Temp
- Support with laboratory and chemical room inventory
- Assist the entire Production Staff with ensuring wine quality – tank top and valve inspections, cleanliness, and wine stability
- Assist in training and overseeing part-time/temporary staffing during harvest
- Manage the completion and reporting of all necessary Harvest analyses – pH, TA, Brix (Density and Refractometry), VA, YAN, potassium and malic acid.
- Manage the completion and reporting of daily Brix and Temperature checks on all fermenting vessels.
- Lead the addition team.
- Assist in additional harvest data entry.
- Any other duties as assigned by the enologist or winemaker.
- Assist in cellar work as necessary
- Other tasks as assigned by the Enologist, Director of Winemaking and Vineyards, Winemaker(s), or Production Manager
- Maintain a professional, clean, safe, and efficient work environment
- Maintain lab chemical log and OSHA and TTB required records

Must be able to:

- Support Company's effort to create a more sustainable, cross-cultural, and "green" environment
- Make recommendations regarding cost/labor efficiencies, employee concerns, quality concerns, and any other issues to the Director of Winemaking and Vineyards
- Attend and participate in regularly scheduled Production and Company meetings

- Make recommendations for safety improvements and report any safety violations to the Production Manager or Winemaking Staff
- Participate in winery related marketing events including barrel tastings and tours as needed
- Ensure all company policies and procedures are followed, and assist in developing policies and procedures as needed
- Collaborate with all department managers towards profitability and help drive the vision and mission of WVV

Requirements:

- Strong communication and interpersonal skills
- Strong organizational skills and a high degree of accuracy and attention to detail
- Proficiency in MS Office and Excel
- 2 years of college coursework required, Bachelor's Degree preferred in Biology, Chemistry, Enology, Viticulture, or closely related field
- Minimum of one year of wine laboratory experience
- Ability to lift 40lbs, navigate stairs and hilly terrain, and withstand extreme heat/cold weather
- Must be available for long harvest hours

Other Skills/Abilities:

- Must have highly developed, detail-oriented organizational, operational, and time management skills
- Experience with using Y15/SPICA or another wine analyzer
- Experience with Vintrace or other electronic wine tracking system a plus
- Have completed at least one harvest

NOTE: This job description is not intended to be all-inclusive. Employee may perform other duties as negotiated to meet the ongoing needs of the organization.