



Trefethen Family Vineyards Harvest Intern

Trefethen Family Vineyards is looking for enthusiastic and passionate applicants for our Harvest Internship Program. The history of winemaking at the property dates back to 1886, when the Eshcol Winery was built. When the Trefethen family purchased and rejuvenated the site in 1968, they started a new tradition of quality and authenticity that continues today. Split between two historic properties, our 100% estate grown wines comprise all 5 Bordeaux varieties as well as Pinot noir, Chardonnay, Riesling, and Sauvignon Blanc over 450 acres. Our vineyard and winemaking teams work hand in hand to craft classic Napa wines from vine to bottle.

Position Overview

Reporting to the Assistant Winemaker, the Harvest Internship involves extensive experience in both the laboratory and the cellar, as well as time in the vineyard. When working in the lab, the harvest interns work closely with the winemaking team and are involved in all tastings. This internship plays a vital role in assessing vineyard block maturity, preparing the winery for harvest, receiving and processing fruit, monitoring fermentations, cap management, barrel work, performing lab analysis, and gathering data to enhance the production of premium wines. The internship includes significant independent work and is geared at preparing individuals for future careers in the wine industry. The Harvest Internship Program at Trefethen Family Vineyards usually runs from July through December and includes exposure to all facets of wine production.

Essential Functions

- Vineyard sampling
- Crushing and pressing
- Forklift operation (unloading trucks, loading the press)
- Pump-overs and punch-downs
- Fermentation monitoring
- General cellar duties (racking, filling, barrel work, sanitation, etc.)
- Bottling
- Laboratory analysis of grape samples, musts, and wines
- Setting up and participating in tasting and trials

Job Requirements

Basic winemaking knowledge, valid driver's license, ability to lift 50 lbs., willing to work long hours, and maintain a positive attitude. Willing and able to wear a respirator for SO2 additions. Previous harvest experience is preferred, but not required. Ideally, the internship will start in July and continue through December, but these dates are flexible. Housing and transportation are not included.



Working Conditions

- Ability to work overtime and a flexible schedule inclusive of weekends and holidays.

Job Type: Full-time/Seasonal

Pay Transparency Disclosure: The base pay scale offered for this position is \$20-\$24/hour. This salary range represents what we reasonably expect to pay for this position. However, the actual pay rate will depend upon job-related factors such as overall qualifications, skills, experience, education, etc. The Company reserves the right to modify the range at any time.

Interested applicants can submit their resume to, lab@trefethen.com.

This position is not authorized for sponsorship.

