

Job Title: **SEASONAL WINE TECHNICIAN-NORTH COAST**

SUMMARY

Under direct supervision, participates in all phases of winemaking processes as well as the care, maintenance, and sanitation of all equipment and facilities. Must adhere to all safety procedures and work instruction procedures to support quality, food safety and GMP standards.

ESSENTIAL FUNCTIONS

- Performs all aspects of cellar work, including but not limited to wine movements such as movements, transfers, and barrel filling; stacking, washing, and maintenance; tank sanitation and preparation, forklift operation; cleaning and maintenance of cellar; purging and gassing of tanks; stirring and topping of wines; clarifying, and blending of juice and wine.
- Operates and maintains cellar and harvest equipment.
- Cleans and sanitizes cellar; including barrel room, crush and bottling equipment.
- Works extended hours as required during harvest season.
- Rotates between the following: bottling, cellar, crush, and barrel room.
- Required to be physically capable of executing all job tasks within the production facilities.
- Maintains satisfactory attendance, to include timeliness.
- Responsible for understanding and complying with applicable quality, environmental and safety regulatory considerations.
- This job description reflects management's assignment of essential functions; it does not prescribe or restrict the tasks that may be assigned.

SUPERVISORY RESPONSIBILITIES

N/A

QUALIFICATIONS

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill and ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

MINIMUM QUALIFICATIONS

- Required to be 18 years of age or older.
- Required to be physically capable of executing any job tasks.
- Required to wear a respirator when necessary.
- Required to work all shifts including rotating shift/schedule throughout the year (day, swing, graveyard, 5x8, 4x10); required to work weekends and overtime when necessary.
- Required to work up to 12 hours per day and up to 7 days per week as production schedule requires.

- Skilled in reading, comprehending, interpreting and executing simple instructions, short correspondence and memos.
- Skilled in writing simple correspondence.
- Skilled in adding, subtracting, multiplying and dividing using whole numbers.

PREFERRED QUALIFICATIONS

- High School Diploma or State-issued equivalency certificate.
- Experience working one winery grape harvest (working in the Cellar, Bottling, Crush or Winery Sanitation).
- Experience in food safety and sanitary procedures for at least one year in the food industry.
- Experience with basic data entry and computer navigation; skilled in the use of MS suite at a basic level.
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm.
- Experience handling multiple projects and meeting deadlines.
- Creative, flexible, and innovative team player.
- Experience understanding and following written and verbal instructions.
- Skilled in written and verbal communication.
- Skilled in calculating figures.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Required to be physically capable of executing all job tasks within the production facilities. While performing the duties of this job, the employee will be required to:

Frequently stand, walk, kneel, bend, talk and hear. Hands and fingers manual dexterity. Lift, roll and carry up to 50 pounds.

Reach, push and pull with hands and arms, twist and turn, squat and climb and balance. Specific vision abilities required by this job include color vision, peripheral vision, depth perception and ability to adjust focus.

WORK ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly exposed to outside weather conditions. The employee is frequently exposed to moving mechanical parts and

risk of electrical shock. The employee is exposed to wet and humid conditions, fumes or airborne particles and toxic or caustic chemicals. The employee may also occasionally be exposed to extreme cold and high precarious places.

The noise level in the work environment is usually moderate.