

## Job Title: WINE TECH 1-NORTH COAST

### SUMMARY

Under general supervision, participates in all phases of winemaking processes as well as the care, maintenance, and sanitation of all equipment and facilities for The Ranch Winery. Adheres to all safety procedures, support quality and GMP standards.

### ESSENTIAL FUNCTIONS

- Supports the operation of white and red grape receiving equipment, as well as cleaning equipment.
- Performs tank washing, line and equipment sanitation, including confined space entry.
- Performs work order entry into WineManager and AMS.
- Ensures all additions to juice or wine are made per the work orders.
- Engages in general wine production functions such as red and white juice racking, supporting fermentation process, barrel filling, additions, sanitation, etc.
- Ensures accurate barrel scanning and recordkeeping.
- Must maintain satisfactory attendance, to include timeliness.
- Works on the bottling line, when needed.
- 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

- High School Diploma or State-issued equivalency certificate or 1 year of wine production experience.
- Required to be at least 18 years of age.
- Required to work a rotating shift/schedule throughout the year (day, swing, graveyard, 5x8, 4x10); required to work weekends and overtime when necessary.
- Required to be physically capable of executing any job tasks within the bottling room or cellar.
- 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.

- Required to work at heights and in fairly small areas.
- Required to comply with company GMP Policies.
- Required to wear a respirator, when necessary.

## PREFERRED QUALIFICATIONS

- High School Diploma or State-issued equivalency certificate plus 2 years of wine production experience.
- Experience showing versatility, flexibility, and a willingness to work within constantly changing priorities.
- Experience operating a forklift.
- Experience in using a computer.
- Experience being a team player.
- Experience understanding and following written and verbal instructions.
- Skilled in basic mathematical operations.
- Skilled in written and oral communication.

## 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.

Lift, roll and carry up to 50 pounds.

Reach, push and pull with hands and arms, twist and turn, squat and climb and balance.

## 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.

Works in all areas of winery including the wine cellar, where temperatures are cool. Works with and around chemicals, including (but not limited to) Sulfur Dioxide, Peracetic Acid, Laco-quat, Carbon Dioxide, Sterox and tartaric acid. The employee is frequently exposed to working at elevate heights; moving mechanical parts and risk of electrical shock. The noise level in the work environment is usually moderate to loud.