

Job Title: Premium Coastal Winemaking Internship 2022 (4-6 months)

Requisition ID 85602 - Posted 11/01/2021 - (Healdsburg, CA; Cloverdale, CA; Napa, CA; Saint Helena, CA; Salinas, CA; San Miguel, CA; Sunnyside, WA)

Why Gallo?

With a global portfolio of over 100 unique wine and spirits brands, we are the largest family-owned winery in the world. Apply Today! **Our Brands. Your Future.**

HARVEST WINEMAKING INTERNSHIP PROGRAM (5-6 MONTHS)

Locations:

- LOUIS M. MARTINI WINERY (St. Helena, CA) • WILLIAM HILL ESTATE (Napa, CA) • MODESTO WINERY • TALBOTT VINEYARDS (Salinas, CA) • COURTSIDE WINERY (San Miguel, CA) • ASTI WINERY (Cloverdale, CA) • COLUMBIA WINERY (Sunnyside, WA) • THE RANCH WINERY (St. Helena, CA) • GALLO OF SONOMA (Healdsburg, CA)

Premium Winemaking Description

E. & J. Gallo Winery owns and operates over ten premium wineries across California and in Washington, producing brands such as Louis M. Martini, William Hill, Apothic, Edna Valley, Talbott, Frei Brothers, Columbia, Souverain, and Gallo Signature Series. We value teamwork, innovative problem solving, and integrity. As an intern, you will have the opportunity to learn production from grape to wine in beautiful wine country.

About Gallo

Founded by brothers Ernest and Julio Gallo in 1933 in Modesto, California, E. & J. Gallo Winery is the world's largest family-owned winery and the acclaimed producer of award-winning wines and spirits featured in more than 90 countries around the globe. A pioneer in the art of grape growing, winemaking, sustainable practices, marketing and worldwide distribution, Gallo crafts and imports wines and spirits to suit a diverse range of tastes and occasions, from everyday offerings to boutique, luxury bottlings.

Job Summary

The Premium Winemaking Internship Program has a select number of positions available for qualified candidates to fill 5-6 month positions (approximately August through December) at the wineries listed above. Interns are expected to assist in daily harvest activities and manage a portion of an ongoing winemaking project(s), depending on their level of experience. Successful candidates who complete the Premium Winemaking Internship will gain experience with the winemaking teams and increase their skill base for future employment or graduate school. Working closely with winemakers, Premium Winemaking Interns will have an opportunity to participate in the following (varies by location/assignment):

- Assist in sampling, lab blends, tasting, inventory control, and cellar work management.
- Participate in fermentation monitoring and tasting, analysis tracking, and data interpretation.
- Assist in preparing and processing work orders.
- Monitor and/or perform grape sorting, inoculations, additions, maceration, racking, draining, pressing, barrel filling, and lab analysis.
- Work cross-functionally with departments across the company.

Minimum Qualifications

- High school diploma or State-issued equivalency certificate.
- Currently enrolled at a college or university and working towards OR have obtained a Bachelor's degree or Master's degree in the school of Life Sciences, school of Agricultural Sciences, or school of Engineering.
- Required to lift and move up to 45 lbs.
- Able to climb fixed stairs with handrails and vertical ladders with hoop cages to a height of 40 feet.
- Required to be 21 years of age or older.
- Experience computing mathematical formulas and basic computer skills.
- Available to work evenings, weekends and holidays when necessary.

Preferred Qualifications

- Junior or Senior class standing at a college or university and working towards a Bachelor's degree in Fermentation Science, Plant Science, Enology, Food Science, Wine Business, Microbiology, Biotechnology, Molecular Bioscience, Biology, Viticulture, Biological Engineering, Winemaking or Chemistry.
- Prior winemaking and tasting internship or work experience.
- Familiar with Chemistry and Microbiology.
- Strong analytical and problem-solving skills.
- Strong oral and written communication skills.
- Excellent organizational skills with the experience managing multiple assignments.

Physical Demands and Work Environment

- Inside/Outside conditions: During Crush, work estimated at 80% (but not limited to) outside, with weather of varying types.
- Wet/slippery conditions vary and may include work in rain.
- Required to lift and move up to 50 lbs.
- Applicant must be able to climb fixed stairs with handrails and vertical ladders with hoop cages to a height of 50 feet.
- Noise levels may vary. May be in situations where ear protection is required; though not for extended periods.

Gallo does not sponsor for employment based visas for this position now or in the future.

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Gallo is an Equal Employment opportunity and Affirmative Action Employer. We do not discriminate on the basis of race, traits historically associated with race, including but not limited to, hair texture and protective hairstyles (such as braids, locks, and twists), color, national origin, ancestry, creed, religion, physical disability, mental disability, medical condition as defined by applicable state law (including cancer and predisposing genetic characteristics in California), genetic information, marital status, familial status, sex, gender, gender identity, gender expression, pregnancy, childbirth or related medical conditions, sexual orientation (actual or perceived), transgender status, sex stereotyping, age, military or veteran status, domestic violence or sexual assault victim status, or any other basis protected by applicable law.

We also consider qualified applicants with criminal histories, consistent with applicable federal, state and local law. Gallo is committed to providing reasonable accommodations for candidates with disabilities in our recruiting process.

If you need any assistance or accommodations due to a disability, please let us know at 209.341.7000.