

Cheers!



E&J Gallo Winery

WINEMAKING DISTILLATION INTERNSHIP

JUNE-DECEMBER 2022

LOCATION: MODESTO, FRESNO, LIVINGSTON, OR LODI
CA OR CANANDAIGUA NY

APPLICATION DEADLINE: MARCH 30, 2022



WHY E. & J. GALLO WINERY?

Named a Glassdoor "Best Places to Work" five years in row, we couldn't be prouder of our company culture. As the largest family-owned winery in the world with over 100+ unique wine and spirits brands, our products are synonymous with life's special occasions. Come celebrate with us!

Your Talent & Gallo | A Perfect Pairing

WINEMAKING DISTILLATION DESCRIPTION

Explore internship opportunities in **Winemaking, Research Winemaking and Distillation!**

Many different focus areas are available for individuals interested in grape and wine production and research. Please see our other internship opportunities focused on **Gallo Vineyards, Grower Relations, and Applied Viticulture Research** or **Winegrowing Research** to learn more.

INTERNSHIP OPPORTUNITIES:

We offer multiple internships in winemaking, research winemaking and distillation. Winemaking interns will assist with production winemaking at the commercial scale at one of our wineries in Modesto, Fresno, Livingston or Lodi, CA or in Canandaigua, NY. Research Winemaking interns assist with the production of small-lots – with volumes ranging from 10-gallons to 1,000-gallons – at either Modesto, Livingston or Healdsburg. Distillation interns assist with the commercial production of brandy and other spirits at either Modesto, Livingston or Fresno.

Winemaking and Distillation Internship Program

Imagine what you could do with the industry's most innovative grape growing, winemaking and distillation technologies at your disposal while learning first-hand how high-quality wines and spirits are produced. Interns work cross-functionally to support the production practices and research projects required to craft nearly 100 million cases of wines and spirits annually. It won't take long for you to see our passion and expertise for wine and spirits production or to experience our culture where research and continuous improvement are highly valued. For nearly a century our team has produced award winning wines and spirits while performing cutting-edge research and establishing E&J Gallo as the world's leader in wine and spirits innovation.

Our internship program provides individuals interested in winemaking, research winemaking and distillation the opportunity to spend five to six months working alongside seasoned professionals at one of our production sites. Most internships begin in early to mid-summer and continue through harvest in the late fall, providing participants with a unique experience for technical training and professional development. Interns support a wide variety of corporate initiatives and research projects and conduct individual projects which will be presented to our management team at the completion of their internship. Internship opportunities are related but not limited to a wide variety of academic

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disciplines including Enology, Food Science, Chemical and Biochemical Engineering, Chemistry, Biochemistry, Biology and Microbiology. Additional details on specific opportunities are provided below.

WHAT YOU WILL DO

WINEMAKING

Locations: Modesto, Fresno, Livingston and Lodi, CA and Canandaigua, NY.

Interns will work and learn from winemakers responsible for the production of table wines, sparkling wines, flavored wines and other beverages.

What you will do:

- Participate in the production, sensory evaluation and bottling of commercial wines and beverages.
- Perform fining, blending and other winemaking trials.
- Participate in harvest evaluations and trials including, but not limited to, sample acquisition, production practices and fermentation monitoring.
- Participate in wine tasting and sensory evaluation.

DISTILLATION

Location: Modesto, Livingston and Fresno, CA

The internship provides students with the opportunity to learn from experienced distillers producing a variety of spirits. Spirits-making is an area of rapid growth for Gallo, and the environment is dynamic as we learn how to distill and craft new beverages.

What you will do:

- Manage bench-scale trials to problem solve current production issues.
- Evaluate process improvements in making and managing our spirits portfolio.
- Monitor fermentation and distillation facilities during harvest.
- Participate in spirits tasting and sensory evaluation.

RESEARCH WINERIES

Location: Modesto and Healdsburg, CA

Interns will assist in all aspects of small-lot wine production in our Modesto (10-gallon scale) and Healdsburg (600-gallon scale) research wineries, which produce over 500 table, sparkling and dessert wines per season. Interns work hands-on – from grape crush to bottling – in every step of the winemaking process. The facilities support statewide research programs and allow interns to produce wines from grapes grown in many different winegrowing regions of California. Interns will also gain experience in producing a wide variety of wine styles and types, including white and red table, sparkling and dessert wines. Interns will also work with dozens of grape varieties and gain experience with a wide range of processing and winemaking methods.

What you will do:

- Grape receiving, crushing, and pressing.
- Fermentation monitoring, filtration, ingredient additions and post-fermentation treatments.
- Assist with bench, pilot, and plant scale experiments, including recording and documenting data.

PILOT WINERY

Locations: Livingston, CA

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Interns will perform hands-on research wine production at the 200- to 1,000-gallon scale. The facility executes dozens of winemaking experiments per year focusing on process and quality improvements and product differentiation. Interns will gain experience in producing a wide variety of wine styles and types.

What you will do:

- Grape receiving, crushing, and pressing.
- Fermentation monitoring, filtration, ingredient additions and post-fermentation treatments.
- Assist with bench, pilot, and plant scale experiments, including recording and documenting data.

WHAT YOU WILL NEED

- High School diploma or State-issued equivalency certificate.
- Currently enrolled at a college or university and working towards a Bachelor's degree or Master's degree in the school of Life Sciences, Agricultural Sciences, or Engineering; OR have obtained a Bachelor's degree or Master's degree from the school of Life Sciences, Agricultural Sciences, or Engineering.
- Strong applied technical skills and analytical problem-solving skills.
- Good oral and written communication skills.
- Candidates for this position must have a valid driver's license and a safe driving record. Required to obtain a California driver's license or appropriate state driver's license within 30 days of hire.
- Reliable transportation to and from work.
- Required to lift and move up to 40 lbs. when necessary.
- Required to work at heights of 50 feet, on tops of tanks inspecting wine surfaces when necessary.
- Required to be 21 years of age.
- Requires availability to work evenings, weekends and holidays when necessary.

WHAT WILL SET YOU APART

- Junior or Senior class standing at a college or university and working towards a Bachelor's degree in the school of Life Sciences, Agricultural Sciences, or Engineering; OR working towards a Master's degree in the school of Life Sciences, Agricultural Sciences, or Engineering.
- Excellent organizational and team skills and experience managing multiple assignments.
- Comfortable in a manufacturing environment.
- Mechanical inclination and an aptitude for design of equipment and manufacturing processes.

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

PHYSICAL DEMANDS AND WORK ENVIRONMENT

The physical demands and work environment 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.

- Inside/Outside conditions: During crush, work estimated at least 50% (but not limited to) outside with weather of varying types.
- Must be able to lift and carry 40 pounds.
- Wet/Slippery conditions vary and may include work in rain.
- Noise levels may vary. Occasional situations where ear protection is required.

How to Apply

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Candidates who wish to be considered need to submit a formal application. Each candidate will be assessed for all placements listed in the description above.

Once your application is received, you will be notified of next steps via email. If moved forward, we will reach out to schedule an interview with you.

Offer and placements will be based on your preferences, our assessment of where your skills will make you most successful, and business need.

If you have any questions, email CollegeRecruiting@ejgallo.com.

Link to Apply: <https://tinyurl.com/cvWMD2022>