



BLACKSTONE
WINERY

HARVEST CELLAR INTERNS NEEDED!

The Blackstone Winery in Kenwood, CA is offering 2 Cellar Internship opportunities. Submit your resume today, and see if you'll be selected for a chance to experience the wine industry hands-on!

Internship duties may include:

Grape receiving, crushing, pressing, racking, pumice-transfers, juice and must additions, inoculations, pump-overs, barrel prep/filling, sanitation, and general winery operations.

Assists where required during busy harvest season; works long hours as required at harvest.

Must be able to perform all job functions in strict adherence to company Health and Safety protocols, and in accordance with quality control standards and standard equipment operating procedures.

Requirements:

Prefer students looking for a career, or experience, in the wine industry. Must be able to begin working in late August or early September and continue working through early November. Ability to perform work duties in and outdoors. Strong technical skills or prior crush experience helpful.

Physical Requirements/Environment:

Temperatures in the cellar are cool and noise level is usually moderate. Some heavy lifting is required.

Submit resumes via email to nwstaffing@cwine.com . Please reference "Blackstone Cellar Internship" in the subject line.