



BLACKSTONE
WINERY

HARVEST LAB INTERN NEEDED!

We are seeking a student who is enrolled in, or recently completed a wine-related degree program (biology, chemistry, microbiology, enology, etc.) and is looking for an opportunity to gain more experience in the industry. Wine Business Students with basic chemistry and/or microbiology students may also be a good fit.

Duties may include but are not limited to:

- Performs daily chemical and microbiological lab tests on juice/wine samples to ensure specifications are met.
- Performs technical analysis, and sensory analysis to ensure specifications set by winemakers and regulatory agencies are met.
- Collects samples as required using appropriate sampling procedures.
- Prepares reagents necessary for performing chemical and microbiological lab tests.
- Sampling and analyzing grapes and juices.
- As instructed by lab manager, performs specific assignments related to the functioning of the lab.
- Calibrates and operates analytical instruments, such as Spectrophotometer and pH meter.

Recommended Qualifications

- College Chemistry or Biology preferred.
- Knowledge in quality control procedures and related statistics.
- Strong attention to detail and ability to precisely follow directions.
- Must be computer literate and know MS Word and Excel.
- Ability to lift, push, pull and carry up to 40 lbs occasionally
- Ability to stand for extended periods of time, walk on wet surfaces, climb stairs and ladders.

We have 1 Lab Internship available, beginning in late summer, ending in early November.

If interested please send resume and cover letter via email to nwstaffing@cwine.com. Please reference “Blackstone Lab Internship” in the subject line.