



Ponzi Vineyards, one of Oregon's founding wineries, is seeking an experienced cellar-hand to join us for the 2024 Vintage. PV specializes in the production of premium Pinot noir and Chardonnay, along with other varietals such as Pinot Gris and Pinot Blanc.

This is a full time, paid seasonal position for approximately 8 to 10 weeks, starting beginning of September. We are looking for hardworking individuals who have a passion for wine and are excited to learn more about the winemaking process.

ESSENTIAL DUTIES AND RESPONSIBILITIES

Include, but are not limited to, the following:

- Receiving fruit, sorting and processing
- Racking and transfers of juice and wine
- Inoculations/additions to juice and wine
- Cap Management of red fermentations
- Operating processing equipment and presses
- Draining, digging out and pressing of tanks
- Equipment cleaning and upkeep
- Forklift Operation

QUALIFICATIONS:

- Minimum of 2 vintages previously worked
- Must be comfortable working long hours in a very fast-paced, physically demanding environment, up to 6 days a week
- Experience with forklift operations a plus but not required
- Have valid US or international driver's license

BENEFITS

- Hourly pay + overtime paid out at time and a half
- Lunch on days worked
- Wine allocation
- Harvest swag
- Housing (TBD—out of state/international interns only)