



## Harvest Cellar Intern

A to Z Wineworks, located at their REX HILL property in Oregon's Willamette Valley, seeks cellar interns for the 2024 vintage. This paid seasonal position will run from around mid-August through early November but is dependent on the growing season. Official harvest timing will be shared as the season progresses.

We value interns who share in our company culture of working hard, working smart, and learning together. You will work with a team who benefit from the most years of collective winemaking experience in Oregon, as well as experience that stretches from Burgundy to New Zealand. Our winemakers approach winemaking from different perspectives and they are willing to share what they know. This is an opportunity to learn more about winemaking on different production scales and with different stylistic goals. At A to Z, we blend traditional winemaking and a modern approach.

Harvest at to Z Wineworks is intense and filled with opportunity as fruit arrives from around the state - primarily Pinot Noir, Pinot Gris, and Chardonnay, plus a cross-section of other varieties. This diversity of fruit comes from conventionally farmed locations across many different AVAs in Oregon as well as from our LIVE-certified and Biodynamically farmed estate vineyards.

A to Z Wineworks carefully blends wines true to their variety, sourcing and crafting each vintage with intention from grape to glass. Founded in 2002 by four Oregon wine industry veterans, A to Z Wineworks became a certified B Corporation in 2014, earning recognition as a 'Best for the World,' top 10% B Corp every award year since. A to Z joined the portfolio of Ste. Michelle Wine Estates in 2022, having set the standard for cool climate, food-enhancing Oregon Pinot Noir, Pinot Gris, and Chardonnay.

Of paramount importance to us is that you can accept a flexible schedule, which will almost certainly include long hours, overtime, and weekend work. You must be able to stand and move for at least ten hours, have the proven ability to lift, bend, rotate, move, and carry up to 40 pounds over the course of the shift and on a repetitive basis, and be able to climb stairs, ladders, and work on catwalks. We expect people to work well within a team environment and work with individuals in a respectful manner that is consistent with the company's values.

You will undoubtedly have a diverse work experience, including but not limited to, grape receipt, pump-over and Pulsair cap management, tank dig out, pressing, racking, transfers, barrel work, inoculations, wine movements, juice, must and wine additions, cleaning, and potentially driving a forklift.

We have several schedules available, which may include morning, swing, and night shift. Pay is dependent on experience, starting at \$19.50 per hour. Benefits include a catered meal a day at the peak of harvest, wine tasting opportunities, safe shared events when possible, camaraderie, learning and, most importantly, sharing in a great company culture. Past trainees and interns have stated that a harvest at A to Z Wineworks is rewarding and a career builder.

Interested in exploring the possibilities? Submit your resume and cover letter to [jobs@atozwineworks.com](mailto:jobs@atozwineworks.com), but don't stop there. Take some time to explore the A to Z website and view the About A to Z Wineworks playlist on our YouTube channel.

A to Z values collaboration, cooperation, and can-do attitudes. A to Z Wineworks is an equal opportunity employer and works toward racial equity and inclusion. All applicants will be considered for employment without attention to race, color, religion, sex, sexual orientation, gender identity, national origin, veteran, or disability status.

*Aristocratic Wines at Democratic Prices™*

30835 N HIGHWAY 99W • NEWBERG, OREGON 97132 • 503.538.0666  
ATOZWINEWORKS.COM

