



Harvest Lab Intern

A to Z Wineworks, located at their REX HILL property in Oregon's Willamette Valley, seeks experienced lab interns for the 2024 vintage. This harvest laboratory position will concentrate on analysis of grape maturity samples, juice, and wine while working with our experienced lab team. 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.

Pay is dependent on experience, starting at \$20.50 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.

Key responsibilities for a Harvest Lab Intern:

- Process grape maturity samples
- Sample collection from a variety of sources, such as tanks, barrels, and concrete eggs
- Daily analysis of juice and wine including:
 - Brix & Temperature (DMA)
 - pH + TA Measurements (Auto-Titrator)
 - Enzymatic Analysis on Y15 (Glucose-Fructose, PAN, AMM, YAN, Acetic Acid, Malic Acid, FSO₂, TSO₂)
 - Phenolics & Color Analysis (CIELab & Spectrophotometer)
 - Ethanol (Alcolyzer)
- Sample preparation such as degassing, centrifuging, and labelling.
- Perform laboratory calibrations, make and standardize lab solutions
- Data entry into wine database and Excel
- Follow all Safety Procedures and SOPs.

Qualifications & Requirements:

- At least 1 harvest in a laboratory setting, with experience at a large-scale production winery a plus.
- Ability to work on catwalks at different heights and in temperature controlled environments.
- Extended periods of walking, standing, climbing stairways and ladders.
- Ability to commit to a flexible schedule, which will almost certainly include long hours, overtime, and weekend work.

Aristocratic Wines at Democratic Prices™

- Proficient in Microsoft Office (Word, Excel, Powerpoint, Teams)
- Experience with Vintrace database a plus
- Strong organizational skills and a high level of attention to detail.
- Strong verbal/written communication skills in English.
- Ability to stand and move for at least ten hours.
- Proven ability to lift, bend, rotate, move, and carry up to 40 pounds over the course of the shift.

We value interns who share in our company culture of working hard, working smart, and learning together. 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.

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.

Interested in exploring the possibilities? Submit your resume and cover letter to 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, and veteran or disability status.