



## **Cellar Associate I**

The Cellar Associate is responsible for completing various cellar tasks while adhering to Standard Operating Procedures and following all safety practices. The primary responsibility for this role is to assist in assigned aspects of wine production. This includes cleaning and sanitation; setting up and completing all types of movements such as racking, blending, making additions and pump-overs; barrel work including topping, filling and racking. During our harvest season, the Cellar Associate will assist in training seasonal staff.

The Oregon brands of A to Z Wineworks, REX HILL and Erath are proud to be a part of Ste. Michelle Wine Estates (SMWE). Established 20, 40 and over 50 years respectively, these three wineries have independently earned reputations for creating classic Oregon wines of quality and value. Together with SMWE's California and Washington wineries, our group of wineries include some of the finest wines in the world and we truly value our vineyards and the art of winemaking. This focus has resulted in our ability to offer our consumers extraordinary and distinctive wines from some of the best regions in the world.

### **Job Responsibilities Include:**

- Cleaning & Sanitization.
- Pressing Racking & transfer.
- Inoculation, juice, must & wine addition.
- Tank dig out & barrel work.
- Punch down, pump over & Pulsar cap.

### **Position Requirements:**

- Are curious and details oriented with a strong work ethic.
- Experience working a minimum of one harvest.
- Can accept a flexible schedule, primarily during harvest season, which will include long hours, overtime, night shifts, and weekend work.
- Ability to stand and move for up to twelve hours; can lift, bend, rotate, move and carry up to 50 lbs. over the course of the shift and on a repetitive basis.
- Able to climb stairs and ladders as well as comfortable with heights and catwalks.

### **Your Compensation:**

\$20 per hour

At Ste. Michelle Wine Estates we believe in paying our employees equal pay for equal work. Individual offers are made dependent upon a candidate's prior experience and education level as it pertains to the role.

## **Benefits of working with Ste. Michelle Wine Estates:**

Our Total Rewards programs are designed to attract, motivate, and retain talented, curious people with a passion for innovation, collaboration, continuous improvement, and growth. We offer leading programs that inspire and reward superior performance and foster an inclusive, diverse, and healthy workforce.

Health Care Coverage including medical, dental, vision & prescription – eligible on date of hire for full-time employees.

Paid Vacation & Holidays

401(k) with Employer Match and Supplemental Contribution.

Employee Wine Discounts.

## **Culture at Ste. Michelle:**

**We Challenge:** We are driven to succeed in everything we do, and we challenge ourselves and our team to perform at the highest level.

**We Care:** We put people first – our team, our consumers, our customers, our communities.

**We Collaborate:** We believe there is nothing we can't accomplish – together – and we believe lifting up those around us is essential to achieving both individual and collective success.

Ste. Michelle Wine Estates is an equal opportunity employer. We consider qualified applicants without regard to race, color, religion, sex, national origin, sexual orientation, disability, gender identity, protected veteran status, or other protected class. For more information, see the EEOC's "[Equal Employment Opportunity is The Law](#)" poster.

Ste. Michelle Wine Estates participates in E-Verify. E-Verify is a United States Department of Homeland Security website that allows businesses to determine the eligibility of their employees to work in the United States. Please visit the following website for additional information: [www.e-verify.gov](http://www.e-verify.gov)