JOB DESCRIPTION: The Vineyard Intern is a member of the Oliver Winery Vineyard team. The Intern works alongside full-time, part-time and seasonal crew members while gaining experience growing high-quality grapes in the Midwest’s “Uplands AVA” at Creekbend Vineyard. Interns report directly to the Vineyard Manager and complete a variety of hands on tasks in the Vineyard. Interns gain valuable experience and develop skills related to canopy management, crop load management, proper pesticide/fungicide applications and work with multiple grape varieties. Interns also have the opportunity to understand how vineyard practices impact and relate to winemaking needs. Specific tasks vary on the time of year/seasonal workload. Internships run for a set period of time, typically for six months. Interns must be available to work Monday-Friday, approximately 40 hours per week (weather dependent) between 8am-5pm with some earlier start times during harvest.

INTERNSHIP EXPERIENCES AND LEARNING OPPORTUNITIES WILL INCLUDE:

- Training young vines.
- All facets of canopy management including suckering, shoot thinning, shoot positioning, leaf removal and fruit thinning.
- Maintenance of vineyard grounds including herbicide application and weed control.
- Assisting in trellis maintenance, post installation and wire repairs.
- Identifying and controlling diseases and pests in the Midwest.
- Exposure to basic equipment maintenance (pre-operation and post-operation).
- Interaction with winemaking and production staff, assisting with winery production as needed.
- Additional duties, as assigned by Management.

QUALIFICATIONS/REQUIREMENTS:

- Pursuing a degree in Horticulture, Viticulture or other related field of study (Internships also open to individuals currently in the field of winemaking/enology who wish to gain vineyard related experience).
- Must possess a valid driver’s license and be able to be insured on company vehicles.
- Must be able to routinely perform physical labor in a variety of outdoor environments.
- Be able to lift or move a minimum of 50 pounds regularly.
- Must be available during scheduled work hours as described.

SUCCESS FACTORS/JOB COMPETENCIES:

- Able to perform quality work with minimal supervision.
- Enjoy working in an outdoor environment.
- Attention to detail.
- Performs routine maintenance in an efficient and timely manner.
- Maintains a focus on safety.
- Accepts direction and constructive criticism from others.
- Exhibits interest and appreciation for wine.
- Takes ownership of responsibilities.
- Willingness to communicate in a persuasive and constructive manner that leads to positive change.

In addition, all successful winery employees will be able to:

- Use your attitude and effort to contribute to a positive work environment.
- Be thoughtfully engaged and do your best work. Every day.
- Model the winery values: Respect People, Expect Quality, Think Differently, Get Stuff Done.

PHYSICAL DEMANDS/WORK ENVIRONMENT: This position may occasionally be exposed to wet or humid conditions, work near moving mechanical parts, outdoor power equipment, chemicals, and outdoor weather conditions. The position is outdoor work which requires attention to detail, lifting a minimum of 50 lbs, standing for long periods and repetitive bending/kneeling.
**Typical Schedule:** Typical work week is Monday-Friday, approximately 40 hours (weather dependent) between the hours of 8am – 5pm, with some earlier start times depending on harvest. This position will run for no more than 6 months.

**Hourly Rate:** $10.00

**FLSA Classification:** Hourly Temporary Non-Exempt

**To Apply:** [https://oliverwinery.hirecentric.com/jobs/131490.html](https://oliverwinery.hirecentric.com/jobs/131490.html).