



Cellar Technician Job Description

Position Overview

The Cellar Technician position is an entry level, full-time position that focuses on the winemaking process. Team members are expected to develop and learn the basic operations used in the cellar and become an established member of the production team. The focus of this position is first and foremost cellar cleanliness and sanitization with proper winemaking skills being a close second.

Duties and Responsibilities

Winemaking

- General cleaning and sanitization of winery and equipment following standard operating procedures (SOP's).
- Transfer, rack, and filtration of wine and cider from tank to tank.
- Fill, stir, top, clean, steam, and maintain wine barrels.
- Addition of wine making additives to tanks or barrels according to winemaker's instructions.
- Filter wines using plate and frame, lenticular, and membrane filtration systems.
- Learn to spot and identify spoiling wine and bring to winemaker's attention.
- Learn to identify the conditions that lead to the spoiling of wine and how to properly care and eliminate these conditions.
- Maintain a high level of quality control during all processes.
- Harvest
 - Assist with receiving and processing fruit.
 - Crushing, pressing, sorting, etc.
 - Make proper additions to fruit and juice according to winemaker's instructions.
 - Assist with pump over and punch down operations on red fermentations.
 - Properly dispose of pomace and MOG; including being able to drive a tractor.
 - Stacking and organization of fruit bins.
 - Loading/unloading fruit trucks.
 - Weighing of fruit bins.

Packaging

- Assist on all packaging lines as the bottling lead instructs.
 - Loading empty glass or cans onto line.
 - Application of secondary packaging materials.
 - Packaging bottles and/or cans into cases.
 - Stacking cases onto pallets.
- Cleaning, sanitization, and maintenance of stainless steel kegs.
- High attention to detail as it relates to packaging, i.e., label spacing, membrane pressures, breakage on the line, date code application.
- Cleaning, sanitizing, and sterilizing packaging equipment.



Warehousing

- Maintain additive and chemical inventories in an orderly fashion.
- Assist with pulling orders following the directive of the warehouse supervisor.
- Be able to record and track lot code and expiration data.
- Be able to follow "First In, First Out" (FIFO) protocols.

General Responsibilities

- Be able to operate a riding forklift.
- Assist with winery events; as needed, throughout the year.
- Any other reasonable task as outline by the winemaker or managers.
- Develop the ability to taste for quality in wine and be able to identify off aromas and flavors.
- Strong attention to detail and organizational skills.

Position Requirements

- Be at least 18 years old.
- Available to work up to 6 days/week and 12+ hours/day during the harvest season and occasionally throughout the year for event support.
- Valid driver's license and have reliable transportation to our Fennville facility.
- Clear understanding of the English language.
- Basic math skills.
- Basic computer skills; including, Microsoft suite.
- Must be organized, self-motivated, and detail oriented with the ability to multi-task.
- Ability to lift 60 lbs., be on your feet most of the day, bend, squat, and climb stairs/ladders.
- Willingness to work hard, get wet and dirty, and clean meticulously.
- Flexible and creative with uncompromising personal ethics.
- Strong analytical skillset, with mechanical aptitude, and problem-solving skills.
- Must be legally authorized to work in the United States without an employer-sponsored petition for visa.

Our compensation is competitive and based on skills and experience. As a full-time employee you will receive the standard Fenn Valley benefits package including group health insurance, paid time off, IRA program employee discount on products, etc.