



Role: Assistant Winemaker
Opening: November - 2019
Type: Salary plus Benefits

Descriptions:

Pedernales Cellars is a family-owned Texas winery producing ultra-premium estate as well as AVA focused blends from our in-state partner vineyards. Established in 2006, the winery is one of the regions premier producers with multi-state distribution and an on-site tasting room in the Texas Hill Country.

The Assistant Winemaker works with our Winemaker in the day to day management of harvest, fermentation, aging, and blending. The role is hands-on requiring skills in management, lab analysis, written and oral communication, and a willingness to work both on the production floor as well as behind a desk. The Assistant Winemaker reports directly to the Winemaker and would assist in the direct management of cellar staff and interns. During outages, the Assistant Winemaker would serve as the Winemaker's proxy and as such is expected to be proficient in all aspects of the essential duties and requirements.

Essential Responsibilities and Supervisory duties:

- Assists Winemaker in timely completion and assignment of winemaking plan from harvest, through aging and bottling
- Assist in the writing, revision, assignment, supervision, and overall execution of work orders using Innovint Wine System
- Perform daily winemaking and operations tasks as directed by the Winemaker to include lab work, sampling, bench trials, filtering, fining/additions, stirring etc.
- Perform lab analysis including titrations for TA and SO₂, vineyard Brix and pH sampling, alcohol measurement, VA by cash still, Dissolved Oxygen readings and operation of the OENOFLOSS.
- Manage production record keeping, inventory, and compliance reporting.
- Assist in wine quality control through wine evaluation, use and research of best practices, and product evaluation and research
- Maintain lab equipment and manage ordering of supplies.
- Work with administrative staff for ordering dry goods/fermentation products etc.
- Helps to maintain and improve the safety standards of the production operation.
- Helps in maintaining, enforcing, and improving best practices in all areas of production including general sanitation, barrel maintenance, etc.

Qualifications and Requirements:

- Degree or Certificate in Enology or applicable field of study



- Two or more years of winemaking/enology experience
- Must have experience with production lab operations
- A “hands on” team player with demonstrated ability to develop and supervise staff.
- Strong attention to detail. Highly organized and able to manage multiple priorities.
- Excellent verbal, oral and written communication skills.
- Developed sensory evaluations skills, including ability to detect and discriminate subtle differences in wine.
- Proficiency in Math skills, Microsoft Word, Excel, Outlook. Innovint experience a plus.
- Ability to work overtime, nights and weekends.
- Spanish language skills a plus.
- Ability to lift 50 lbs.

Applying

This position is currently open and we are actively evaluating candidates. If you are interested, please submit your resume and a brief bio to ap@pedernalescellars.com letting us know about you and why you are interested in this position. Salary and benefits will be discussed in greater detail during the interview process.