

The Harvest Laboratory Intern is responsible for the efficient and professional execution of laboratory operations relating to the production of J. Lohr wines during the harvest, while promoting a team-oriented environment within the department and company. This position works with the Winemaker, White Wines and the Laboratory Technician to assure that the wines produced are of the highest quality and enhance the reputation of J. Lohr Winery.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

1. **SAFETY:** Maintains a high level of safety awareness with all staff through ongoing meetings and training. Responsible for adherence to all safety procedures.
2. **LABORATORY OPERATIONS:**
 - **QUALITY CONTROL:** Works with Winemaker, White Wines and Laboratory Technician for accuracy of laboratory data generated at the winery, by maintaining reagents, calibrations of equipment, training and Standard Operating Procedures (SOPs).
 - **DAILY LABORATORY ANALYSIS:** Performs the following chemical analyses as needed: total acidity (TA), pH, free sulfur dioxide (FSO₂), NTU and DO, enzymatic tests for residual sugar (RS), malates, and volatile acidity, fining trials. Performs Foss analysis as needed.
 - **HARVEST ANALYSIS:** Works with Winemaker, White Wines and Laboratory Technician on the analysis of field samples and incoming fruit or juice including Brix, pH, TA, and YAN and malic acid. Checks brix, pH, and TA, Temp in degF, on alcoholic fermentations and monitors malolactic fermentations. Responsible for Dyostem sample preparation and analysis for white and red grapes in Greenfield.
 - **SAMPLING:** Collecting barrel or tank samples for analysis and/or tasting. Collecting random berry samples from VINEYARD for analysis or tasting.
3. **LABORATORY PROCEDURES:** Participates with laboratory and winemaking staff in the development of procedures that elevate the level of efficiency, consistency and quality of work. Assures the quality of J. Lohr wines by having an understanding of laboratory Standard Operating Procedures (SOPs).
4. **RECORD KEEPING:** Record, print, and distribute analysis, enzymatic procedures and results for RS and malic. Input all analysis into the Winemakers Data Base, the Fermentation Log and/or the Dyostem website daily and alerts the Winemaker, White Wines when they are entered.
5. **TEAMWORK:** Adheres to and supports company policies and decisions in a positive manner. Cooperates with personnel in other departments to ensure the best overall results for J. Lohr Winery.
6. **OTHER DUTIES:** As with all positions at J. Lohr Winery, other jobs or special projects may arise outside the realm of this job description. Doing other assignments on a fill-in basis is expected of every employee.

QUALIFICATIONS: To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. A valid Driver's License with a driving record acceptable to the Winery's insurance carrier is desirable for this position.
2. Formal education in a laboratory science or 3 years equivalent winery experience is required. Prior seminar attendance and/or background in enology or fermentation desirable.
3. Requires knowledge of laboratory activities and responsibilities and a basic understanding of the role that lab activities play in the creation of quality wine.
4. Excellent communication, influence, and negotiation skills are required in order to work effectively with a variety of people and to work with the winemaking and production crew, including temporary or seasonal

staff.

5. Strong mathematical skills and attention to detail are required in order to calculate, understand, document, and record laboratory results.
6. Strong computer skills, including efficient use of email, word processing and spreadsheets, as well as Internet research capabilities are required.
7. Strong reasoning skills, judgment and problem-solving skills are required in order to respond effectively to changing situations, coordinate multiple activities; analyze and resolve problems.
8. **PHYSICAL DEMANDS:** This position requires the following levels of physical activity:
 - Moderate (1/3 of the time) sitting, standing, squatting.
 - Some (less than 1/3 of the time) walking, bending, climbing, reaching over and below the shoulder, carrying and lifting up to 50 pounds; grasping, pushing/pulling, and fine manipulation with both hands.
 - Visual capabilities: close and distance, color, peripheral vision and adjustment of focus.
9. **WORK ENVIRONMENT:** This position entails exposure to the following environmental conditions:
 - Marked temperature and humidity changes.
 - Noise level exposure: Moderate.

Please respond with your letter of introduction that explains why you are well suited for the position at J. Lohr Vineyards and Wines, along with your résumé.

Please see the link below for our J. Lohr Privacy Notice for California Residents

<https://jlohr.pro.winejobs.com/>