



Winery at Black Star Farms: Cellar Assistant

PURPOSE: Perform cellar activities that maximize wine quality

PAY RATE: Commensurate with experience and training

CLASS: Hourly, full-time permanent

HOURS: 35-40 hours/week most of the year, with mandatory overtime during harvest

RESPONSIBILITY: Assist winemaking team in all activities from harvest through bottling

REPORTING TO: Lee Lutes, Head Winemaker and Kevin Uhl, Production Winemaker - Winery at Black Star Farms Suttons Bay

Vladimir Banov, Production Winemaker – Winery at Black Star Farms Old Mission

REQUIREMENTS

- Must be at least 21 years of age
- Proficiency in English
- Good communication, reading, writing, and basic arithmetic skills
- Basic sensory knowledge of wine, or willing to learn
- Must be reliable, self-motivated, willing to learn and improve, have a positive attitude and possess a good work ethic
- Ability to move and/or lift 50lbs safely
- Able to stand/walk for long hours
- Willingness to accept that job can be dirty with regards to grapes, wine, chemicals, lubricants, etc., and accept challenges associated with this position

EXPECTATIONS

- Able to follow winemaking work orders and ask for help and/or clarification when needed
- Help maintain a clean and organized work environment
- Willing to make cleaning of winery and all related areas a high priority
- Proficient driving a forklift, or willing to become proficient
- Willing and able to work alone, or part of a team
- Flexibility in day-to-day activities, including working outside the winery
- Work in the vineyard throughout the growing season as needed or when required
- Work may be performed at both our Old Mission and Suttons Bay locations

** Please note, this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required for this job. Activities/duties/responsibilities may change at any time with or without notice.*

