

GC (Grochau) Wines  
Winery Harvest Worker  
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We are a Willamette Valley winery producing wines from around 250 tons of grapes annually. Like many wineries here in the WV, our focus is Pinot Noir, but our scope continues to broaden as we make wines from many other grape varietals and experiment with different fermentation techniques and vessels. Working with more than 13 vineyards and 10 different grape varieties, we make a wide range of wine styles at different quality levels. An open mind and eagerness to advance skills and knowledge is highly valued in this operation.

- You must be able to lift 50 pounds, repeatedly throughout the day.
- You will be a part of every aspect of wine making production at the winery, from grape sorting to barreling the wine after fermentation, you won't get stuck doing the same thing every day.
- You will clean a lot of things, fermenters, pumps, hoses, tools, valves, etc.. You will clean them repeatedly.
- You will have fun and learn a lot about grape growing, winemaking and everything in between. You will have the ability to learn from a group of people who collectively have more than 100 years of wine making experience.
- The job starts Tuesday, September 5th and will go until around Halloween, it could go into November depending on the weather or many other factors.
- Hours will be kept at 40 hours a week or less for the first couple of weeks, but once the grapes start rolling in you can expect a 7 day a week work schedule for 2-4 weeks, and likely between 10-15 hours a day.
- This is an hourly position with overtime. In addition to the hourly pay, lunch will be provided during the busiest 4 weeks of harvest. Dinner will also be provided on days when we have to work late.
- We do blind wine tastings at almost every lunch, so we keep you knowledge growing on all ends of wine.
- You will also leave harvest with a case of wine and a head full of mostly pleasant and likely some very funny memories.

We work very hard, it is a very physically demanding job. We have a lot of fun, all while remaining focused on the many tasks we have to do on a given day. Our goal is to make wines that show both the place and vintage more than the hand of the winemakers, this requires a lot of attention by everyone on our harvest team.

If you are up for this opportunity, send me a quick resume and cover letter, we would love to hear what you have done, what kind of wines you like, and why you would want to work a harvest with us.