

Seasonal Harvest Internship

Syncline Winery, Lyle Washington

Help us finish out the growing season and tackle harvest 2024! For 25 years Syncline has been crafting wine from our 17 acre estate in the Columbia River Gorge to some of the best vineyards Washington State has to offer. Work with a small team to process just over 100 tonnes of organic fruit into traditional method sparkling, white, rose, and red wines with a little apple/pear cider in there for good measure. Internship will include fruit sampling, lab analysis, fruit processing, cellar and fermentation management, and everything in between getting the new vintage into barrel.

We work with: Gruner Veltliner, Picpoul, Viognier, Chardonnay, Pinot Munier, Furmint, Cinsault, Carignan, Cab Franc, Gamay, Mondeuse, Mourvèdre, Syrah, and Grenache.

Typically starts beginning of June and runs through October. Start and end dates are season dependent. \$18/hr, lunch provided. Must have own housing. To apply please email resume and an intro about yourself to emilie@synclinetwine.com