

Vineyard Manager & Assistant Winemaker

Whitewater Hill Vineyards
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Grand Junction, Colorado
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Job Description:

Are you looking for a winery position where you are in control of making wine from start to finish, from vine to wine? In an area proclaimed as one of "the most beautiful places to make wine in the world?" Do you have the education, experience and desire to make it happen?

Whitewater Hill Vineyards is seeking such a person to manage its 20 acre vineyard and produce wine at its boutique winemaking facility in Grand Junction, Colorado. This high elevation winemaking area rests at the edge of 11,000 feet high heavily forested Grand Mesa and the arid desert region of Western Colorado, with the towering snow-packed Rocky Mountain peaks nearby.

The successful candidate will have:

- At least a two year degree in enology and viticulture
- Commercial experience in wine making cellar operations

In the vineyard, the successful candidate will have the ability to:

- Manage a team of vineyard workers, including scheduling, hiring, training and compliance with government employment and safety regulations.
- Plan, schedule and monitor all aspects of grape production, including vineyard floor management, quality control, irrigation, canopy management, pre-harvest grape composition monitoring and harvest.
- Coordinate a harvest of approximately 100 tons with grape purchasers, including container management and shipping.
- Handle frost protection systems, including alarm monitoring, operation of two wind machines and under-vine irrigation systems for frost control.
- Control pests and diseases, including the scheduling and application of chemicals (i.e. spraying), requiring certification as a Colorado Pesticide Applicator and WPA (Worker's Protection Act) compliance.
- Operate vineyard equipment safely, including tractors and forklifts.
- Handle computerized accounting, payroll and tax filing systems.

As harvest commences, the position transitions from the vineyard to the winery, and then reports to the head winemaker. The successful candidate will have the ability to:

- Plan, setup and operate crush pad equipment, including destemmer, crusher, membrane press and pumps.
- Organize tank usage.
- Inoculate yeast and monitor microbial status of fermentation and aging.
- Rack and filter wine in tanks and barrels as needed.

- Perform basic analytic chemistry measurements: pH, acidity, sulfur dioxide.
- Maintain a highly sanitized environment for the production of flawless wine.
- Assist in bottling.