Fritz Underground Winery, in Sonoma's Dry Creek Valley, is seeking seasonal cellar staff for the 2018 vintage. Successful candidates will have the opportunity to work closely with the winemaker to help produce small-lot wines from a number of varietals. We are seeking one person to begin work in mid-July to help us finish our pre-harvest bottling run and to assist in the vineyard. All other candidates will start around the beginning of September and can plan on about an 8-week harvest. Founded in 1979, Fritz Winery is situated on 120 acres of redwoods and rolling hills. Our three-level winery features a subterranean barrel room and cave. In our estate vineyard we grow Zinfandel, Sauvignon blanc, Cabernet Sauvignon, Malbec, Petit Syrah, and Petit Verdot, and we source premium Pinot Noir and Chardonnay from the Russian River Valley. The winery has produced consistent 90+ point wines over the course of multiple vintages. Located at the northern end of the Dry Creek AVA, Fritz Winery is 15 minutes from Healdsburg, and less than 10 minutes from Cloverdale. Responsibilities will include, but are not limited to: • Cleaning and sanitation of equipment and facility • Barrel work: moving barrels, topping and additions, filling, emptying, washing • Wine movements and additions • Operation of grape processing equipment • Fermentation management • Vineyard work • Forklift Operation • Blending and bench trials for bottling • Bottling In addition, candidates must be able to lift 50 lbs., and have the flexibility to work long hours and weekends. Above all, we seek candidates with a strong work ethic who are passionate about making great wine.