Artifex Wine Company is a custom crush winery centered on client-driven winemaking. Clients provide complete winemaking instructions, while Artifex provides the equipment, staff, in-house laboratory analysis and standard operating procedures. Under the careful direction of client winemakers, each wine is crafted to the exact specifications and style of the brand.

Job Description
Artifex Wine Co, the leading custom crush winery in the Walla Walla Valley, is seeking Lab Interns to join our 2018 Harvest Team. A lab internship at Artifex teaches the balance between boutique winemaking practices and large-scale production. In the Artifex lab, you will train with our experienced team and have the unique opportunity to work among some of Washington’s best winemakers. While performing precise wine analysis and additions, you will gain insight into our client winemakers’ decision making processes. Your work will integrate with cellar activity and have a direct impact on production. We are looking for a motivated, passionate team player excited to learn in-depth lab protocol and to fully immerse themselves in harvest. Job Duties - Tank and barrel samplings - Brix readings - Yeast inoculations - Nutrient additions - Chemical analysis

Job Qualifications - Enology education or lab/science background is preferred - Adhere to safety procedures - Work long hours on your feet in a fast paced environment - Able to lift 50 pounds - International applicant must obtain a J1 Visa through CAEP.org or EXPINT.org

Job Type
Harvest Internship - Lab

Pay Range
Hourly, commensurate with experience

Start Date
Early September

End Date
Late November

Other Information
Other harvest positions are also available. Inquire within.

Contact Instructions
Email résumé and cover letter.

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Fax

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Web Link
www.artifexwineco.com