Phase 2 Cellars is the Central Coast's leading custom crush facility. Home to numerous clients making wines from all over California's Central Coast, Phase 2 takes pride in making not only great wines, but great winemakers.

**Job Description**
Phase 2 Cellars offers a one-of-a-kind wine production internship with a mix of classroom style learning and on-the-job experience. Duties may include, but are not limited to: Sanitation of all sorts, racking and/or moving wine and/or juice, cap management, barrel filling, barrel topping, barrel stirring, chemical additions, winery equipment use, other duties as assigned.

**Job Type**
Harvest Internship - Winemaking/Cellar/Laboratory

**Pay Range**
TBD

**Start Date**
Late July

**End Date**
Mid to Late November

**Other Information**
Phase 2 Cellars offers intensive on the job training in conjunction with classroom style learning regarding wine production, decision making and winemaking theory. In exchange, we ask for attentive, dedicated, hardworking employees who have an unending desire to learn about wine and winemaking and who have the ability to work long hours, carry out demanding tasks, and ask lots of great questions. Must be able to regularly lift and/or carry 50+lbs. Interns should have very limited, if any, academic obligations for the duration of the internship.

**Contact Instructions**
To Apply, send resume via email to josh@phase2cellars.com

**Phone**
8057820300

**Fax**

**Email**
josh@phase2cellars.com

**Web Link**