

Santa Cruz Mountain Vineyard (SCMV)

Environmental Studies Internship



Organization/Agency: Santa Cruz Mountain Vineyard (SCMV)
Supervisor/Sponsor: Cole Thomas Supervisor/Sponsor title: Assistant Winemaker
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Website: www.santacruzmountainvineyard.com

# of interns needed/Hours worked per intern:	Needed for quarters:	Options (choose one)
<u>1-2</u> / <u>60-120</u>	<u>X</u> Fall <u>X</u> Winter <u>X</u> Spring <u>X</u> Summer	<u>Remove your listing by</u> _____ <u>X</u> Or keep on file for one year

Describe the internship assignment:

Santa Cruz Mountain Vineyard has been making hand-crafted wines since 1975. We source grapes from our estate vineyards in the Santa Cruz Mountains and a few other locations around the central coast and central valley. Many of our grapes are grown organically with minimal offsite inputs and minimal water usage. We are looking for 1 intern for the fall quarter who would be able to start the internship prior to beginning of the fall quarter (i.e. asap). This is because grape season also titled "Vintage," or "Harvest Season," is upon us and a vast majority of experiential learning/ work will begin mid-August.

As a fall intern at Santa Cruz Mountain Vineyard, you will learn how grapes are crushed, destemmed and then fermented. You will learn how to inoculate grape ferments and learn how to manage the ferment as to produce the highest quality and quantity of wine. You will learn the chemical reactions occurring with yeast fermentation and why we utilize certain yeast and not others. You will learn how we manage barrel aging and Malolactic fermentation. You will learn how wine is moved from tanks to barrels and how we get it into its final bottled form. You will learn all of this by working side by side with the proprietor and winemaker, Jeff Emery and the assistant winemaker, Cole Thomas.

Intern Objectives include: Developing an understanding of wine development, an understanding of viticulture and enology, an understanding of wine business and finally to develop the palate to distinguish different grape varieties, terroirs, and wine styles. Interns are expected to show up on time, with a positive attitude and a willingness to learn. Interns are expected to work with machinery and often exert physical energy (to do tasks like move barrels, etc.).

Prerequisites: This is an entry-level wine position so no wine experience is necessary. However, interns are expected to have good communication skills and good work ethics. Agro-ecological experience is helpful as well as any experience in the food or wine industries.