

Chamboulé

The company

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| Location | Forestville, California - Stati Uniti |
| Type of business | Winery, Vineyard |
| Job function | Winemaking, Viticulture |
| Internship dates | August 1st - November 2nd |
| Application deadline | May 1st |

Trainee's profile

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| Languages required | English |
| Faculty | High School Complete. Must be 21 years old + |
| Computer skills | Proficient |
| Required skills | Must be able to do heavy lifting, minimum 80 pounds |
| Professional qualifications | Basic understanding of grapegrowing and wine-making |

Job description

Chamboulé, founded in 2011 by Consultant Francois Morissette (Pearl Morissette, Domaine Jacques-Frédéric Mugnier) and Winemaker Matt Taylor (Araujo, Reuling, Domaine Dujac), has recently entered the marketplace. Producing wines from a modest wooden building in Forestville, California, Chamboulé has acquired three stellar vineyard sites since their founding; two in Occidental, on the Sonoma Coast (located on Taylor Lane and Coleman Valley Road) and one atop Mt. Veeder, in the Napa Valley. While these three sites are under development, Morissette and Taylor are purchasing fruit from Heintz Vineyard & Platt Vineyard (Sonoma Coast) and Caldwell Vineyard (Napa Valley), among other coveted sites in Northern California.

Job content

Chamboulé has been developing a winemaking style which embraces elegance while balancing texture & structure, focusing on skin maturity and quality of lees. We are now looking to bring on our first intern to help with the pains of harvest while sharing in the triumphs. We are hoping that we can offer a thoughtful and well-rounded experience in the wine industry. In exchange, we want a positive attitude, a willingness to work, high spirits as much as you can afford them, and honesty & respect all of the time. You will receive the same from us.

Although we see the benefit in those who are experienced in a winery, it pales in comparison to the passion needed in the basics; cleaning, counting, walking up steep hills, getting up early, staying up late, and cleaning.

If you think that we can offer an experience that you are looking for, please feel free to reach out to us with a recent resume and thoughtful cover letter. Housing and vehicle can be provided.

Job content

Roles and functions:

- Sampling and grape maturity monitoring
- Viticulture data collection
- Cleaning and prepping the facility for hygienic fruit processing
- Cap management practices
- Wine analysis and data compilation
- Lab work
- Fermentation monitoring
- Cellar tasks and wine movements
- Storage organization
- Vineyard work
- Etc.

Notes

Chamboulé will provide housing