



Arrowhead Spring
VINEYARDS

Vineyard & Winery Specialist

We are looking for an energetic individual to be full time Vineyard & Winery Specialist. You should have a passion for producing high quality cool climate wines from the Niagara Escarpment, one of the highest potential regions in the Northeast USA. We offer health benefits, paid holidays and paid vacation time.

About our Winery

Arrowhead Spring Vineyards is located in the Niagara Escarpment, AVA just outside of Lockport, NY. Arrowhead Spring Vineyards maintains the philosophy that great wine starts in the vineyards. Cluster thinning, leaf removal, shoot thinning and balanced pruning all lead to grapes that are balanced, flavorful and optimized for winemaking. Traditional wine making methods are employed to create wine reflective of our cool terroir, with minimal intervention. We produce wines from our estate Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Chardonnay, and Tempranillo, as well as grapes purchased from local producers. Our wines reflect the thoughtfully chosen soils and climates from which they emanate. We respect our surroundings, maintain good stewardship of the land, uphold our commitment to the principles of sustainable farming and seek a deeper understanding of the natural living systems around us, while creating a delicious product.



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Job Description: Vineyard & Winery Specialist

Responsibilities:

The Vineyard & Winery Specialist will be responsible for the day-to-day operations on the farm, which will include vine maintenance such as pruning, tying, cultivation, fertilization and application of spray material. Other farm tasks will include land preparation for planting, and routine maintenance of equipment. Skills that would be helpful are operation of power tools, knowledge of farm machinery use, the ability to maintain and repair farm machinery. In the winery you will assist the winemaking team with processing fruit (crushing and pressing), fermentation tasks including punch-downs, routine barrel maintenance, racking & bottling of wine.

Qualifications and Requirements:

- Associates degree in Chemistry, Viticulture and Enology, Grape and Wine Technology, or closely related discipline.
- Proven understanding of viticultural practices.
- Valid driver's license, clean driving record, and able to operate a vehicle with a manual transmission.
- Detail-oriented work habits and strong organization skills required.
- Ability to keep and update records.
- Good communications skills
- Physical ability to move 75 lb. barrels as well as the typical physical demands of cellar and winery production work (ability to lift 50 pounds, and 35 pounds repeatedly)
- Experience presenting information and responding to questions from groups of managers, clients, customers and the general public.
- Ability to use a PC with proficiency in Windows Outlook, Word, Excel, and web based research.
- Proven problem solver.
- Ability to operate Fork Lift and Tractors
- Ability to perform routine maintenance on equipment (lubrication, operational checks, belt/filter changes)
- Mechanical and facilities maintenance skills are desired

