



Arrowhead Spring
VINEYARDS

Assistant Winemaker Position

We are looking for an energetic individual to be a full time Assistant Wine Maker. 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: Assistant Winemaker

Responsibilities:

The Assistant Winemaker will be responsible for the day-to-day cellar operations and will assist in the winemaking process for all wines. This person will be a key contributor for the winery, managing the wine production at the winery and assisting with production needs of all wine programs. The role will oversee all cellar operations at the estate winery including: receiving grapes, crushing, additions, monitoring fermentations, racking, barrel care, filling, transfers, blending, preparation for bottling and bottling. The Assistant Winemaker will be responsible for cellar sanitation, routine equipment maintenance, supply ordering and managing the chemical and supply inventory. This position will also work with the Winemaker to develop, update and maintain cellar and winemaking SOP's.

Qualifications and Requirements:

- Bachelor's degree in Chemistry, Viticulture and Enology, Grape and Wine Technology, or closely related discipline.
- Proven understanding of quality winemaking production practices.
- 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 in wine management software.
- Excellent written and verbal communication 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)
- An understanding of and ability to run standard winemaking lab tests, such as Dissolved Oxygen, TA, PH, SO₂ along with sensory evaluation.
- Ability to use test results to determine chemical additions for winemaking tasks, such as SO₂ and fining.
- 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

