Distiller/Wine Cellar Worker - Zillah WA

Roza Hills Vineyards, LLC, the producer of Vitis Spirits and Silver Lake Wines, is seeking a distiller/winery cellar worker to lead our development and production of "unconventional spirits" and to assist in the production of its wines. Vitis Spirits is a new distillery dedicated to making premium spirits that emphasizes the uniqueness of the process and the source of the product. Initial products in production include single varietal grape vodkas, brandy, grape spirits and grappa. The position requires the ability to work independently on our spirits and as part of our team of winemakers in Zillah, WA

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and ability required.

Distiller Duties Include:

- Develop new and innovative recipes and processes for the production of unconventional high-quality spirits.
- Perform all functions required to produce grape and grain spirits from the ground up including mashing, fermentation, distillation, finishing, cellaring, packaging, and warehousing.
- Represent the distillery in marketing and promotional events.
- Create and maintain a program for conducting distillery tours including public participation events.
- Train, inspire and manage a passionate crew as required.
- Manage acquisition, storage and inventory of raw ingredients, barrels and packaging inventories.
- Maintain appropriate records (quality control, TTB, State reporting)
- Develop and maintain quality control and safety program in the Distillery.

Wine Cellar responsibilities include:

- operating pumps and crush/press equipment
- operating a forklift and stacking barrels,
- filling/topping and racking barrels,
- transferring/racking tanks.
- Assist supervisors with record keeping, FDA lot tracking, analysis entry, or any other database entry.

Position Requirements:

Education/certification:

• Minimum of an Associate's Degree in technical related field and at least two (2) years distilling experience using column stills or winemaking skills.

Required Knowledge and Experience

- Must be willing to work as required including some long hours and weekends.
- Must have a solid understanding of all aspects of distillery operations including fermentation, distilling, cellaring, lab analysis and quality control, warehousing, and sanitizing.
- Must have strong communication and leadership skills with good team dynamics and possess strong planning and organizational skills.
- Must have strong analytical and problem solving skills.
- Must be computer literate and proficient in all Microsoft Office Suite programs.
- Should have a good understanding of lab operations /quality assurance /quality control.
- Should have inventory management experience; ordering raw materials and parts, recording and monitoring raw materials and parts in house.
- Must be over 21 years of age and own a smart phone.

Compensation based on experience and knowledge. Send your cover letter, resumes and references to leone@washingtonwine.com. No telephone calls please.