

VINEYARD MANAGER

Southern Georgian Bay, Ontario

Located on the western slope of the Niagara Escarpment, overlooking the waters of Georgian Bay, a Private Estate Vineyard (with plans for a future winery) is searching for an experienced Vineyard Manager for a full-time role responsible for 30+ acres of cool-climate grapes.

The successful candidate will have both viticultural and managerial experience. The ideal person will be self motivated with a positive attitude and will lead by example to maintain high quality grapes. They will need scouting experience and knowledge in the prevention of vineyard diseases and weed control. This vineyard and estate winery is striving to be a good steward of the land, protecting the land, the waters, and the wildlife of the area. Water conservation and a reduction in pesticide usage are part of our sustainable approach, the expectation to become 'organic' is possible.

Primary Job Responsibilities and Duties:

- While some jobs are done with sub-contractors and some with our own crew, the Vineyard Manager is responsible for overseeing all aspects of the vineyard operations: pruning, vine training, shoot thinning, leaf removal, netting, hilling, harvest, crush pad operations, etc.
- Able to effectively plan, schedule and manage all vineyard operations and field crews
- Ensures daily tasks are carried out in an efficient manner and maintains overall supervision of field crews, assuring proper procedures and quality of work
- Implement strategies for maximum yield and quality in a cool climate
- Monitor vineyard health for disease, pests and deficiencies
- Create and administer a spray schedule for fertilizer and chemicals customized to specific block requirements
- Maintain detailed pest management, spray and production records
- Manage fertilizer, chemical and equipment orders and supplies
- Conduct up-to-date vine counts to ensure accurate records and identify replanting needs
- Maintain open and constant communication with Management and Winemaker
- Work with Management and Winemaker / cellar team to make viticultural decisions to meet production needs
- Assisting the Winemaker / cellar team during crush will be required (this is an all-inclusive position helping from grape to wine)
- This job is full-time and year-round and involves working outside in all weather conditions and requires a large amount of physical labour

Skills / Competencies / Knowledge / Education required:

- Fluent in English language (written and spoken)
- Excellent communication skills
- Minimum of 3 years vineyard management experience
- Experience identifying and controlling vineyard pests and diseases
- Competency with vineyard tools and equipment (tractor, sprayer, mower, loader, bird-deterrent equipment, weather station, hedge trimmer, pruning shears etc.)
- Excellent record keeping and organizational skills
- Proven ability to lead and direct a small crew involved in all operations
- Able to work in all weather conditions and varying hours, depending on seasonal requirements
- A degree or diploma in viticulture or horticulture would be an asset
- Valid Ontario Driver's License
- Pesticide Applicator Certification and Current First-Aid certificate would be an asset

Pay is on an hourly basis, commensurate on knowledge, experience, and education.

Please forward resume to mg.recruitlink@gmail.com

Thank you for your interest in joining our team, however, only those applicants selected for an interview will be contacted.