

Winemaker

Permanent Full-time position

**Quai du Vin Estate Winery
45811 Fruit Ridge Line
St.Thomas, ON
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Quai Du Vin Estate Winery is a boutique winery, surrounded by picturesque grounds & operating inside a charming, vintage-style facility in Sparta, Ontario along Lake Erie's pastoral North Shore.

We are looking to hire a solid, dependable individual as our Winemaker to join our seasoned team to ensure that our wine is flowing, our brand is growing & our customers remain as pleased as always! The successful candidate's job will be varied, and no two days will be the same!

Reporting to the General Manager this position is a full-time permanent role and you'll be expected to maintain and grow the current portfolio to the highest possible standards. This will be a rewarding position, ideal for a hands-on winemaker with the ability to lead and work with a small team of passionate wine professionals.

What You Can Expect:

- Dedicated to crafting quality wines, providing value to our customers, and continuing to improve
- Execute and oversee grape receiving, crushing, and pressing and wine production operations during harvest
- Supervises Assistant Winemakers and / or other staff (if assigned)
- Participate in wine tasting at all stages throughout the winemaking process and responsible for conducting evaluation and recommendation of treatments
- Write process orders for all production related tasks from harvest to bottling
- Responsible for supervising, training, and mentoring all cellar employees, as assigned
- Conduct and manage experiments, including reporting the results, in relation to wine quality
- Work as a team with all staff on all blends to ensure wine profiles are being adequately filled and bottling requirements are met on time
- Responsible for adhering to Provincial and Federal regulations
- Perform Cellar tasks such as cleaning & sanitizing equipment, apply good housekeeping practices, perform wine movements, top barrels, operate less complex equipment, measure and calculate workplace data
- Operate moderately complex winery equipment
- Capable of double-checking calculation to maintain integrity and quality of wines
- Ensures safe and efficient utilization of all winery equipment
- Assist in leading harvest employees to achieve daily, weekly, and monthly work tasks

- Provides guidance and support to staff to increase skill and knowledge
- Provide feedback to staff on best practices
- Ability to troubleshoot and problem solve cellar issues
- Ensures timely and accurate completion of all wine work orders
- Will conduct educational tastings and tours of the facility, when needed
- Contributes to the continuous improvement of the winemaking process and procedures
- Manages and directs production processes to maximize production capacity and efficiency without compromising adherence to the highest standards of safety, quality, regulatory compliance, and the Company's vision
- Assures effective communication among all staff and the owners of the Winery
- Responsible for compliance with sustainability policies and practices which are economically viable, socially acceptable and environmentally sound
- Follow safe operating procedures, support safety programs and policies to safeguard personal safety, company property, environmental and team member's safety

Administrative

- Strong interpersonal skills to develop relationships with our supply and service vendors and interdepartmental teams
- Manage bulk shipping and receiving schedules
- Ensure wines are stable and approved for bottling with the correct state of the process established
- Maintain accurate production, manufacturing & Health & Safety records

You Will:

- Develop and maintain year over year plans for winemaking, blending, and bottling operations for all wine programs including red, white, dessert, and sparkling
- This person will successfully execute projects which create operational efficiencies, improve revenue and/or improve quality
- Craft wine styles for new brands requested by sales
- Guide process optimization by leveraging winemaking expertise, research, and technological expertise
- Deliver on strategies to solve business issues/needs
- Identify opportunities to improve winemaking procedures through written SOPs, Forms, Templates, etc.
- Ensure that all daily and weekly wine activities such as bulk wine work orders, daily checks, and partial tank clean up are being performed
- Work across departments such as the cellar, bottling, and sales
- Develop and understand priorities for winemaking operations in an ever-changing production environment
- Plan and execute vintage change
- Coordinate pre-bottling winemaking and wine blending activities to ensure that wine is prepared on time and on budget
- Maintain records of wine blending operations
- Maintain up to the moment inventories of bulk wine
- Quality assurance and quality control of bulk wine and intake and processing

- Review complete chemical profile analysis of all wine and juice entering winery, whether as bulk wine, grape juice
- Other duties as assigned

Education and/or Experience

- Winemaking or related degree
- 1 – 3 years of Winery/Cellar/Vineyard experience is a must
- Forklift and tractor experience a plus
- Ability to lift 55 lbs
- Experience working with Alcohol & Gaming Commission of Ontario (AGCO) and/or Ontario Wine Application Authority (VQA) is an asset
- Familiarity with ACGO marketing rules and guidelines for wine sales is an asset

Minimum Qualifications

- Ability to problem solve and troubleshoot to avoid issue escalation
- Ability to work independently and to complete tasks promptly
- Must have knowledge and experience with multiple varietals
- Have outstanding knowledge of winemaking techniques and processes
- Strong sense of urgency to meet winemaking and production deadlines
- Knowledge of production costing methods
- Must be able to manage a high paced production environment
- Must have outstanding wine blending skills
- Must possess a complete understanding of the wine manufacturing and wine production process
- Must be able to skillfully operate all basic Cellar equipment
- Must be able to work various shifts and overtime as needed
- Must be able to operate machinery
- Must know how to use hand tools
- Good organizational and multi-task skills
- Computer skills

Licenses and/or Certifications

- Valid Driver's License and insurance
- Smart Serve