



JOB DESCRIPTION

Title: Lab Manager, Monte Bello
Reports to: Winemaker
Category: Full-time Salaried, eligible for full benefits

Summary

The Lab Manager is a member of the Monte Bello Production Team. He/she is responsible for preparing, running and recording all laboratory tests for wines produced at Monte Bello. These tests fall into three major categories—harvest juice/wine assays, off-season routine work and analysis during bottling. The role involves insuring the accurate and timely entering of all results in WMDB, basic laboratory maintenance, notifying Production Team of any results that are cause for concern and participating in Production tastings. The Lab manager will also oversee and manage the work of any interns performing lab work as well as any other staff working in the lab. The Lab Manager will work closely on the evaluation and recommendation of new tests that can further improve the quality control and winemaking processes at Ridge and ensure that all protocols and procedures are thoroughly and accurately documented.

Responsibilities

Harvest

- Run daily Brix, TA and ML on samples delivered by Vineyard team.
- Run mid-fermentation analysis to determine approximate final alcohol on individual wines.
- Run ML post pressing and follow all wines on a regular schedule until complete with MLF.
- Run SO₂ post MLF, ensure all lab data is up-to-date and entered into WMDB.
- Run initial Sentinel test for Brettanomyces and log results.

Off-Season Routine

- Run full analysis on all wines during quarterly rackings and update results in WMDB.
- Follow any unfinished wines on a routine schedule. Examples include wines sluggish to complete MLF or any lots with RS.
- Run all individual tests as requested by Assistant Winemaker/Winemaker or Head Winemaker.
- Perform fining trials when requested.
- Check/calibrate all laboratory equipment. Work with outside vendors to resolve any malfunctioning equipment. This includes routinely running confirmation tests comparing internal results with outside labs to confirm equipment is delivering accurate information.

RIDGE

VINEYARDS

Bottling

- Conduct fill tests each bottling day prior to start of run and at each break interval.
- Report fill heights to bottling line operator.
- Record fill heights on daily bottling run sheets.
- Run full analysis on wine and log final data.
- Report Total SO₂ to Director of Prod Planning for Wine Background.
- Run daily Sentinel Test for determination of any presence of Brettanomyces.
- Perform final quality control check for wines prior to release for sale.

Misc. Duties

- Maintain inventory of all laboratory supplies.
- Maintain Lab in orderly state and ensure all equipment is routinely cleaned.
- Enter data as requested and submit compliance forms.
- Assist in pulling/preparing samples to taste.
- Pull samples and deliver to shipping for any wines to be analyzed by outside services.
- Maintain and update all Standard Operating Protocols for laboratory procedures.
- Occasionally assist with trade visits and pour at consumer events.
- Fill in as time permits when needed to pull grape samples.

R&D and Advanced Analysis

- Participate in the evaluation of new laboratory equipment that can automate and/or improve the speed and accuracy of various tests. Manage the acquisition and installation of such equipment and ensure the proper training of other Ridge staff that use the equipment.
- Oversee the establishments of baseline testing of our grapes for use in comparison when testing for possible smoke taint is required. Continue to research the various tests available for smoke taint and the labs that can perform them.
- Focus on continuing to improve our understanding of phenolic chemistry and its role in various aspects of wine quality. Work closely with outside laboratories Enologics and ETS to refine our understanding and use of their phenolic tests.
- Work with outside labs for testing of white wine color and stability.

REQUIREMENTS / QUALIFICATIONS

- BA/BS Degree in Enology, Viticulture or closely related field.
- Located in South Bay Area
- Computer literacy in MS Excel, Word, Outlook. WMDB experience a plus.
- Ability to Lift 40+ lbs.
- Minimum 3 years' experience in wine production.
- Ability to work around machinery, electrical, hot water, steam, wine sanitation chemicals.
- Available to work during harvest schedule, which will exceed 40hrs a week, includes being available on Saturday or Sunday, or both depending on pace of harvest.

SALARY RANGE: \$75k to \$85k, depending on experience