

# CELLAR WORKERS

Free Flow Wines is looking for candidates who are passionate about what they do, enjoy working hard and thinking outside the 'bottle'. If you enjoy a fast-paced and dynamic workplace and care about quality, customer success and sustainability, we are looking for you!

Free Flow Wines is looking to hire several Cellar Workers, including someone who is a Senior Cellar Worker and can lead, then eventually supervise and coordinate the cellar staff in the swing shift (12 pm to 8:30 pm). Cellar Workers for the swing shift are responsible for assisting with the production of all wines and any cellar-related tasks while following all Free Flow Wines standard operating procedures at our facility in Sonoma.

## **Some Responsibilities and Duties:**

- A cellar worker must communicate clearly and concisely with Production Leads and Supervisors.
- Ensure all tanks are clearly labeled with the appropriate information.
- Operate manual keggling line when needed.
  - Learn basic understanding of automated line
  - Continue cross training to be able to run automated line
- General cellar cleanup. Finalize all daily production.
- Develop working knowledge of all cellar chemicals and their appropriate uses. Monitor and maintain all dry chemical levels and chemical drums. Record weekly chemical usage with Lead.
- Report all low inventories of keggling supplies to Production supervisors.
- Responsible for but not limited to: cellar, tank, and equipment sanitation.
- The Senior Cellar Worker or Lead will perform all tasks of a Cellar Worker and...
  - Eventually supervise staff; ensure sanitation practices; ensure proper equipment use, PPE, maintenance; track all inventory levels; assist with trainings and orientation; conduct basic packaging QC; support and communicate with other departments to name a few responsibilities.

## **Qualifications**

- High school education required.
- Previous experience in a similar position, particularly as a Senior Cellar Worker if applying for this position.
- Working knowledge of cellar equipment, and a plus if there is knowledge of a keggling line.
- Knowledge or having worked with production schedules preferred.
- Forklift operation experience.
- An understanding of sterility and handling finished wine.
- Excellent verbal and written skills required. Experience supervising if applying for Senior position.
- Can perform basic math. Moderate daily computer use of programs, as required.
- Must have reliable transportation, be punctual and maintain good attendance.
- Physical demands: lift 50-60 lbs.; stand and walk during most of the shift; work in cellar with all wine lab equipment; occasional stairs and ladder climbing.

## **Compensation**

- These are a Non-Exempt, Hourly positions.
- Med., Den., PTO & Holiday pay available after a waiting period.

To apply for this position please email [careers@freeflowwines.com](mailto:careers@freeflowwines.com) to request an application form or submit your resume.