We are currently looking for enthusiastic people from all backgrounds and identities to join our 2024 Harvest Cellar Crew.

We have the following roles open:

Harvest Enologist (filled) – applicant must be keen to take the next step from lab helper to running the lab, while being a part of the decision making! In additional they are still keen to spend time on the cellar floor.

Cellar Crew (2 openings remain) – folks with all experience levels are encouraged to apply.

We offer competitive hourly wage, with great benefits including: some housing, wine gifts, lunch, dinner, swag and our employee pricing on our wines.

Positions last for 6-12 weeks depending on the season. Start dates vary with cellar experience. Those new to the cellar, will start the last week of August. Those with prior experience start the first week of September. For the sake of our collective health and to have an uninterrupted harvest season we ask that all harvest workers be fully vaccinated against COVID-19.

Harvest Enologist – Required skills and experience:

- Studied winemaking or in the process of completing their studies.
- Previous harvest laboratory experience ferment round, pH, TA, Brix and FSO2, analysis
- Data entry into winery software system Innovint a plus!

All Positions – Required skills and experience:

- Attention to detail
- Positive attitude and motivation
- Thrive in a fast paced, quality-focused environment
- Ability to read, write, speak, and understand English.
- Enjoy being a part of a team and creating a product from raw materials
- Basic harvest skills including but not limited to: pump overs, punch downs, press loading and cleaning, racking, additions, inoculations, tank cleaning, drain cleaning and power washing
- Eagerness to work with Pinot Noir you will be babysitting a lot of Pinot Noir in small batches all the way to barrel.

Additional skills a plus:

- Awesome work playlist for sharing
- Sense of adventure
- Forklift experience
- Previous harvest season
- Worked with Innovint

Did I mention we offer great perks? Lunch/dinner/accommodation/shared car/amazing wine/huge learning abilities/challenge and adventure! Harvest Crew members also get employee pricing on wine.

About Elk Cove:

Elk Cove Vineyards is surrounded by wilderness and named for our local herd of Roosevelt Elk. We aim to be a sustainable business by honoring the importance of people, planet and profit. Now in the second generation of ownership with Adam Campbell at the helm, Elk Cove has grown into one of the largest wineries in Oregon. We also have a sister winery Pike Road that focuses on affordable wines and collaboration with small farms. Our business culture encourages independent work with a big focus on creative solutions to problems. Elk Cove team members have found opportunities to grow within our company in the vineyard, production, sales and winery operations, with an average tenure of 9 years.

Meet our full-time production team of five: Adam (29 years – owner and winemaker) Jose (21 years – Cellar master aka bottling line king, barrel master and sorting pad guru), Heather (18 years – international harvest worker now associate winemaker Elk Cove Vineyards/ Head Winemaker Pike Road Wines)— harvest crew organizer, logistics, lab, blending trials, all trials, color coding, game organizer), John (9 years – harvest worker now cellar lead, cellar expert, press pad guru, crossflow king, vault of knowledge, go to fix it man), Molly (1 year – 2 times harvest cellar intern and tasting room associate now Production Logistic Coordinator, organizer of all things for bottling, keeping us on track) and Andrew (1 year, harvest cellar intern come cellar hand – pump controller, mix master, cleaning king and tractor driver for the vineyard and all things in between). We are excited to share our knowledge and skills with you!

Here at Elk Cove Vineyards, we are committed to building an inclusive, supportive workplace where you can do the best and most rewarding work of your career.

Please send all resumes with references to heather@elkcove.com