



Founded in 1979, Hermann J. Wiemer is a pioneer of viticulture and winemaking in the Finger Lakes. We farm over 200 acres of estate vineyards to create some of the region's most acclaimed wines including Riesling, Cabernet Franc, sparkling, and dessert wines. We believe great wine comes from working alongside nature to cultivate resilient vineyards and continue to push the limits of sustainable farming and winemaking as the only Biodynamically certified winery on the East Coast.

At the core of our guest experience is a commitment to education, expressed through long-format tastings, private library experiences, educational seminars, and immersive vineyard tours designed to connect visitors to the how and why behind our work.

Vision Statement - We envision a future where quality drives innovation, sustainability shapes progress, and collaboration fuels success, while fostering a culture of respect that values diversity, integrity, and shared growth.

Harvest Intern

This description outlines the responsibilities and potential work day routine for a Harvest Internship at Hermann J. Wiemer Vineyard and Standing Stone located on Seneca Lake in the Finger Lakes wine region of New York. This position requires that Harvest interns work closely with the production team carrying out a wide variety of hands-on winemaking tasks in all facets of harvest work including both viticulture and wine production.

Position Requirements and Responsibilities

- Minimum 2 years harvest experience preferred
- Assist with fruit harvesting, hand sorting & processing
- Fermentation management: temperature control, punch downs and pump overs
- Participate in bottling of the previous vintage wines prior to harvest
- Barrel work: cleaning, gassing, emptying, filling and topping
- Operating equipment such as: presses, destemmers, elevators, sorting tables, pumps
- High standard of cleanliness: cleaning and sanitation of all harvest equipment, tanks, pumps, hoses and production areas
- Forklift certification a bonus, but not required
- Adherence to all Health & Safety protocols
- Ability to lift 50lbs, stand for extended periods of time and perform repetitive physical labor
- Willingness to assist in the tasting room when needed

Qualifications

- Motivated, punctual & hardworking
- Ability to multitask and adjust to daily work and responsibilities as needed
- Common sense & problem-solving abilities
- Able to follow direction and work effectively in a team environment
- Able to work flexible and extended hours when needed. Weekend/holiday work may be necessary.
- Passionate about the wine industry
- Spotify playlist aficionados and snack enthusiasts welcome

The internship typically begins early August and continues through November depending on season and applicant availability.

Housing and shared car available if needed. Dinners provided during peak season. Employee Discount.