



DOMAINE SERENE

GRAND VIN DE BOURGOGNE



CHÂTEAU DE LA CRÉE
DEPUIS 1431

GRAND VIN DE BOURGOGNE

*Maison
Evenstad*



GRAND VIN DE BOURGOGNE

LES TOURELLES
de la Créé

Cellar Master

Domaine Serene Vineyard and Winery

Dayton, OR

Pursue Your Passion for Wine with Domaine Serene!

Domaine Serene seeks an experienced, driven Cellar Master to lead our cellar operations and team. We are looking to hire the best of the best—a hardworking and dependable leader, striving for excellence. This is a full time, salaried position with highly competitive pay and includes bonus potential. Additional benefits include health, dental, vision plans, 401K program with employer match, term life insurance, 15 days personal time and 10 paid holidays.

We are Domaine Serene, America's Most Acclaimed Winery. Founded in 1989 by Ken and Grace Evenstad, we are the only winery in the world to have secured a top 3 or better ranking for Pinot Noir and Chardonnay from Wine Spectator's coveted Top 100 Wines of the Year list. Located at the top of the Dundee Hills in the Northern Willamette Valley, Domaine Serene's picturesque Winery Hill Estate is home to one of the world's most advanced winemaking facilities, and most luxurious tasting experience facilities. Evenstad Estates owns and meticulously manages over 1,000 acres of land, including 275 acres of hillside Pinot Noir and Chardonnay vineyards, all of which are dry-farmed and LIVE certified sustainable.

In 2015, the Evenstads purchased Château de la Créé, a 15th-century chateau and state of the art winery located in Santenay, Burgundy. With 25 acres of sustainably farmed vineyards throughout the Côte de Beaune, the French portfolio in Burgundy consists of three brands: Les Tourelles de la Créé, Château de la Créé, and Maison Evenstad.

Mission: The Cellar Master is responsible for overseeing the efficient management of staff and operations within the cellar to ensure quality wine production. They will proactively problem solve all technical and mechanical issues while collaborating with the Facilities Supervisor ensuring winery systems and production assets are properly maintained. A qualified candidate must have strong desire for continuous improvement to guide our team to new heights.

Roles and Responsibilities:

- Serves as a leader in pursuing quality, efficiency, and safety for all cellar operations.
- Manages the Cellar Assistants and Harvest Interns to efficiently complete operations assigned by the winemaking team with accuracy and proficiency.
- Hires, trains, schedules, and supervises full-time and seasonal staff on Standard Operating Procedures to ensure a safe, efficient, and quality-driven work environment.
- Maintains and repairs cellar equipment.
- Submits complete and accurate work orders.
- Operates and instructs others on the safe use of cellar equipment.
- Purchase, replenish and inventory cellar supplies and safety equipment.
- Schedules, tracks, and completes preventative maintenance on production assets.
- Point of contact for vendors and service representatives.
- Assists in solving logistical and operational problems.
- Reviews, edits, and submits the Production teams timecards.
- Participates in making modifications to SOPs, equipment, and facilities.
- Conducts facility inspection(s) for sanitization, organization, and performance.
- Conducts performance evaluations for Cellar Assistants.
- Participates in Domaine Serene Winery sustainability efforts and Safety Committee.

Knowledge, Skills, and Abilities:

- Professional, positive and proactive leadership and communication skills.
- Mechanical aptitude and ability to troubleshoot a wide variety of production equipment.
- Possesses a desire for continuous improvement and excellence.
- Ability to thrive within a fast-paced and dynamic organization.
- Experience with all aspects of winery operations.
- Ability to multitask and prioritize
- Exceptional time-management with the ability to prioritize staff and resources for a range of premium winemaking practices.
- Quality-driven mindset and approaches all objectives with integrity.
- Ability to speak and write proficiently in English.
- Ability to obtain Oregon Pesticide Applicator's License.
- Ability to operate a Forklift and train staff.
- Knowledge of Excel, Vintrace and HotSchedules is a plus.

Requirement and Qualifications:

- 4+ years of full-time winery production experience.
- Strong proclivity to pursue excellence in all aspects of winemaking.
- Demonstrates a clear passion for wine & the winemaking process.
- Ability to work flexible hours, evenings and weekend, especially during peak times of the year: harvest, bottling, tirage, etc.
- Safely and repeatedly lift 50 pounds.

- Valid driver's license and reliable personal transportation.

Company Core Values:

- Integrity
- Quality Focus
- Continuous Improvement
- Perseverance
- Hard Work
- Commercial Courage
- Loyalty