

Avondale Sky Winery – Sommelier & Cellar Assistant

Full-Time, Year-Round Position Available for Immediate Start

Avondale Sky Winery & Restaurant is in search of an enthusiastic person to join our team to assist in the areas of hospitality and winemaking. Working closely with the Hospitality Manager, Events & Marketing Manager, Winemaker, and Executive Chef, this member of our team will have an opportunity to enhance their skills in all cellar and hospitality-related tasks.

This year-round position requires an adaptable individual whose daily tasks will be focused on providing high-level service in our seasonal winery restaurant as well as for private events, through their role as Hospitality Floor Supervisor and Sommelier. During the summer months, the focus will be primarily as part of our hospitality team, ensuring that each guest has an unforgettable dining experience. During autumn harvest, most duties will be centred on the crush pad and in the winery as a cellar assistant to our Winemaker. In the winter and shoulder seasons, there will be a mix of hospitality, winemaking and cellar work.

RECENT AWARDS & RECOGNITION

- Taste of Nova Scotia Awards 2018 – Restaurant of the Year
- RANS Annual Restaurant Awards 2018 – Best Restaurant Bay of Fundy & Annapolis Valley
- Curated Magazine's 25 Best Places To Eat 2019 – Second Place (\$-\$\$ Category)

RESPONSIBILITIES & DUTIES

- Provide a welcoming and educational experience to winery visitors, while showcasing our award-winning restaurant and wines
- Understand our wine portfolio and how to pair wine and food effectively
- Act as restaurant lead in both winery restaurant and private event space, as directed by the Hospitality Manager
- Assist with retail operations including wine tastings, guided tours and sales
- Carry out cellar operations in accordance with instruction from the Winemaker including but not limited to wine movements and additions, sanitation and maintenance, crush activities, pump-overs and punch downs, press operations, barrel work, blending, filtration, basic lab tests, product development and bottling
- Communicate with Winemaker with regard to wine status and work progress
- Responsible for detailed cellar record-keeping
- Required to understand and comply with applicable quality, environmental and safety regulatory considerations

EDUCATION, QUALIFICATIONS & REQUIREMENTS

- Enrolment in or graduation from, an accredited Sommelier program (CAPS or WSET level 2 minimum) and/or a winery & viticulture or oenology program
- Passion and desire to learn about, produce and serve high quality wines
- Strong communication skills with an enjoyment for interacting with people
- Highly organized with strong attention to detail
- Ability to work efficiently both independently and as part of a team
- Ability to present information effectively, particularly through storytelling and verbal communication
- Proficient with point of sale systems, Microsoft Word and Excel
- Ability to lift 50 lbs, fit through a standard man-way tank door, work under different climatic conditions and work long hours while standing
- Possess valid driver's license with clean driving record and own transportation
- Expected to work evenings, weekends and holidays as necessary

Compensation will be commensurate with qualifications and experience. This is a full-time (35-40 hours/week), hourly position with flexibility required during harvest. Available for immediate start. Please apply by sending a resumé with CV to

leann@avondalewine.ca.