

LIVERMORE VALLEY, CA, WINE AWARD

Les Dames Hosts: Carolyn Wenté and Amy Hoopes, Wenté Family Estates, Livermore Valley, CA

Wenté Family Estates is an award winning winery receiving countless accolades including American “Winery of the Year” by *Wine Enthusiast*. In 2010, the company received certification for its sustainability efforts with the Certified California Sustainable Winegrowing designation and a top 30 wine company by *Wine Business Monthly*.

Wenté Family Estates is also the oldest continuously operated and family-owned winery in the country. Our portfolio is comprised of Wenté Vineyards, Murrieta’s Well, Hayes Ranch, entwine and Double Decker brands. Wenté Vineyards’ Hospitality businesses include Wenté Vineyards tasting rooms (Estate, Vineyard and The Winemakers Studio), the Restaurant at Wenté Vineyards, The Course at Wenté Vineyards, The Concerts at Wenté Vineyards and Catering at Wenté Vineyards.

This internship will allow you to experience Winegrowing in Livermore Valley, one of California’s oldest wine regions, and enjoy the outstanding Wine Country Hospitality at Wenté Vineyards.

Spend a week during Harvest 2018 with **Dame Carolyn Wenté, Fourth Generation Winegrower & CEO; Dame Amy Hoopes, President; and Karl Wenté, Fifth Generation Winemaker & COO**. The Wenté Family has estate vineyards in two appellations, Livermore Valley and Arroyo Seco. With over 30 cultivars and multiple meso-climates, the award winner will learn the importance of viticultural practices in crafting superior wines. You will leave with a wealth of knowledge and incomparable hands-on experience.

The week will begin in the vineyards and then move into the winery where you will work alongside the viticultural and winemaking teams. Harvest occurs day and night, depending on the vineyard block and harvesting practice. Follow the grapes’ winemaking path from the vineyard to the winery, working on the sorting table, to pressing and fermentation. You will learn the decision making process from the vineyard to the cellar and the different techniques used crafting for the highest quality red and white wines.

When taking a break from winegrowing, the award winner will have the opportunity to spend some time exploring the organic garden at Wenté Vineyards and working with **Master Gardener Diane Dovholuk** and the culinary team in preparing the daily menu at **The Restaurant at Wenté Vineyards with Chef Mike Ward**. Join Dames Carolyn Wenté and Amy Hoopes along with some of their team members for various meals on property to discuss the winery’s (and family’s) philosophy on wine and food.

This internship offers an opportunity to explore a new region and various facets of the wine industry. Meet with **Lisa Kalfus, VP Marketing** for an introduction to our national brand strategies and marketing plans. Explore the Livermore Valley wine region with marketing team leaders, **Reinel Adajar and Heather Everett**. Tour and taste at award-winning small family owned wineries around the Livermore Valley.

Clothing should be your best ‘grubbies’ – we’ll provide rubber boots, picking shears, etc. It can be warm during the day and then cool during the night, so layers are important. Casual clothes for restaurant and grill dining are recommended.

Accommodations will be in the winery guest cottage adjacent to the restaurant and vineyards. Meals included for the week.

Bring your passion, enthusiasm and dedication. We look forward to hosting the winner!