



2016 Fall Internship

Overview

Tiger Mountain Vineyards is the pioneer of Georgia grown fine wines, planting the first vinifera vineyard in the state in 1995-96 on a five generation old family farm ---and opening a Rabun County Farm winery in 1999. A boutique winery with 12 acres producing, it makes approximately 2,500 cases of fine dry wine annually. TMV has won almost 250 awards including double gold in the Los Angeles International in 2012 and gold in The San Francisco International in 2015---topping many Napa and Sonoma wineries. It prides itself on being Georgia grown and Georgia owned (Partners Martha and John Ezzard and John and Marilyn McMullan are all UGA alums) the wines are sold in most of Georgia's major cities and served in some of Atlanta's top restaurants.

The unusual grapes grown and wines made are due to careful study of matching European varieties with the North Georgia terroir and include Cabernet Franc, Tannat, Viognier, Malbec, Mourvedre, Touriga Nacional, Petit Manseng and the native American Norton which also makes a fine dry wine --- and some of which is being cultivated organically.

Fall Intern Description

A fall position would ideally stretch from late August to mid-October—but this time frame is somewhat flexible. Understanding that students have challenges with working during the week and balancing class schedules, this position could be a three-day per week one, with Saturday one of those days.

We are looking for an intern who is interesting in learning about and completing the following activities:

- 1) Working with experienced grape grower /wine maker Dr. John Ezzard and Assistant Winemaker Brian Monaccio in the vineyard in late August to monitor vines and test sugars and other indicators of grape ripeness. Helping with various approaches to ward off animal damage to ripening grapes (i.e., black bears, deer, raccoon)
- 2) Harvesting our seven varieties of fine wine grapes (mostly French) and helping direct pickers as well as participating in picking.
- 3) Learning how to assist with crushing, fermenting and pressing grapes—and then pumping fermenting juice into the barrels. Monitoring, tasting and racking them follows.
- 4) Helping plan and execute Tiger Mountain's annual fall harvest party—for approximately 300 guests.
- 5) Assisting with adding yeasts to fermenting wines and testing for various characteristics (acids, ph, etc.) during fermentation.
- 6) Learning the process for making white wines as well as reds.
- 7) Post harvest vineyard and barrel care.
- 8) Assisting with fall parties and festivals and working in the tasting room some in order to explain the characteristics of the different wines to wine club, other customers, and conducting tastings and wine sales under the tutelage of winery manager Brandon Craft.

***For a student interested in earning more money than the internship provides, extra pay can be arranged for evening and special event work hours.

Interested students may contact:

Dr. John or Martha Ezzard
706-782-9256
404-277-9040 (Martha's cell)
706-308-0695 (John's cell)
ezzard@tigerwine.com

Red Barn Manager: Lisa Ezzard
706-419-0214
lisa@tigerwine.com

See: www.tigerwine.com