Viticulture Internship
Ste. Michelle Wine Estates
14 Hands Winery
Prosser, WA
Ian Hays
Summer 2016

Introduction:
The wines of 14 Hands take its inspiration from the horses that once roamed Eastern Washington. Acquiring the best fruit and keeping a vineyard in top-notch health is essential in making the best wine that embodies the unrestricted spirit of these wild horses the winery is named after. As a viticulture intern I directly helped in maintaining, monitoring, and managing fruit and vineyard health.

Responsibilities:

Through this internship experience I have gained skills that will be utilized in future employment positions, such as pest and disease identification, damage, treatments; properly counting clusters; determining whether lag-phase has started by cutting through the seeds and determining resistance; and collecting cluster weights. This knowledge will allow me to pursue a position as a viticulturist with a winery and eventually help me when I owning my own vineyard and winery.

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