

# MERRY CELLARS

## Pullman, Washington

### Christopher West

#### Fall 2019



## Background

- Founded by Patrick Merry, Merry Cellars first opened its doors in 2004, and producing a very humble 400 cases.
- Having grown from that beginning, Merry Cellars now produces upwards of 5000 cases per year, crafting wine out of 12 different varietals, producing even more blends and a rose'.
- He works extensively with Washington State University College of Agriculture, Human and Natural Resources, or CAHNRS college Viticulture and Enology students, as well as students from Hospitality and Beverage Management and Wine Business Management as well.

## Responsibilities

- My responsibilities included proper set-up and maintenance of all equipment and storage of wine for the 2019 harvest and crush season.
- Assisting in training the interns for the season.
- Daily upkeep of fermenting grapes and must, punch downs and daily brix measurements.
- Winemaker for the 2019 Vintage Chardonnay.
- Storage, preparation and maintenance of assigned cooperage and barreling of wine.
- Practice and application of effective, safe and routine wine laboratory procedures.
- Wine enzyme treatments and blending trials.

## Internship

- The physical demands and time commitment to this internship were great. I was fully prepared for what was required of me.
- This Vintage required a great deal of flexibility and patience, the ability to think critically and to adapt to last minute changes, especially with the early frost.
- It was great to continue my tenure at Merry Cellars as their Cellar Technician, working with the Winemaker and Assistant Winemaker.
- Being the winemaker for the 2019 vintage Chardonnay, is a great victory for me professionally and personally.
- I would recommend this internship to classmates.