

Education

University of California Davis

Masters of Science, Viticulture and Enology

Davis (California)

October 2014 – January 2017

Thesis research

January 2016 – January 2017

- Testing for Boron tolerance in grapevine rootstock commercial and wild type cultivars by use of *in vitro* methods.

Humboldt State University

Bachelor Degree, Cellular/ Molecular Biology

Arcata (California)

2006-2010

Experience in the wine industry (5 harvests)

Napa Valley College (2 harvests)

Assistant Winemaker

Napa (California)

May 2018 – Present

- Winery management:
 - Advanced experience in a commercial or academic winery using automated instrumentation, including test method development and keeping records using computer-based database programs.
 - Advanced experience in wine production grapes to bottle, including fermentation and experience using winemaking equipment, wine QA and forklift operation
 - Advanced experience using analytical equipment including spectrophotometers, chromatographs, pH meters, balances, and titrators as well as FOSS Winescan, Mettler Toledo Auto Titrator, FOSS FIAstar Analyzer, Automated Spectrophotometer
 - Advanced experience with laboratory and winery chemical safety, and experience with maintaining and repairing winery equipment, including electrical systems, electrical wiring, and plumbing to perform general repair on equipment; and experience ordering winery supplies and equipment.
 - Record keeping – physical and digital (InnoVint and Winemaker's Database)
 - Advanced experience training, evaluating, motivating, and resolving problems/conflicts and build effective service-orientated team environment.
 - Sales/tours/customer relations
 - Wine Compliance
 - Donor relations
 - Scheduling and student work experience / volunteer hours in the winery
 - Grape Sales
- Instructional assistance:
 - Communication skills to interact and communicate with faculty, staff and students to convey instructions.
 - Preparation of the winery or materials to be used in winery operations/wine lab analysis/wine sensory courses per the need of the instructor
 - Such as setting up equipment demonstrations, preparing spiked wine samples for analysis, and preparing sensory aroma standards
 - Leading the “lab” portion of the winery operations course in which the students worked in the winery performing the needed winery tasks for the given season (harvest, tank transfers, filtration, bottling, etc.
 - Covering lectures as needed

- Holding office hours to assist students with homework, lecture content review, winery operations or lab analysis practice
 - Grading
- Assisting with research projects including:
 - Project design with winemaker
 - Quality control for treatment replications and necessary winery related work
 - Monitoring and reviewing resulting data or sensory analysis

Consulting (2 harvests)

Winemaking consultant

Davis (California)

May 2018 – Present

- Providing insight to winemaking decisions
- Determining solutions to fermentation/wine problems

University of California Davis (2 harvests)

Enologist

Temporary Assistant winemaker

Harvest intern / intern

2015

Davis (California)

June 2017 – October 2017

January 2017 – May 2017

February 2015 – December

- Assisting with research projects including:
 - Project design with the researcher
 - Quality control for treatment replications and necessary winery related work
 - Monitoring and reviewing projects as they were conducted, including lab analysis
- Management of winery staff: training/demonstration of SOPs for cellar and lab tasks, monitoring, scheduling
- Vineyard work such as berm management, pruning, shoot / leaf thinning, sampling, and harvesting.
- Cellar work such as setting up equipment (pumps, presses, research fermentors, tanks), processing fruit, racking, cleaning tanks /equipment / winery, filtering, bottling
- Inoculations (Yeast and Malolactic) and monitoring fermentations
- Analyses in the laboratory: pH, titratable acidity, free and total SO₂ analysis, alcohol, Residual sugar, Acetic Acid, Malic Acid, NOPA and YAN.
- Data entry into database (Winemaker's Data Base and InnoVint).
- Electric and propane Forklift / Bin dumper operation

Domaine Sipp Mack (1 harvest)

Harvest intern

Hunawirh (Alsace, France)

September 2016 – October 2016

- Vineyard work such as leaf thinning, sampling, and harvesting.
- Cellar work such as setting up equipment (pumps, presses, tanks), processing fruit, racking, cleaning tanks /equipment / winery, bottling
- Forklift operation
- Monitoring temperature and brix during fermentations
- Labeling and packing wines
- Tasting room guide

Pierce Disease resistance wines

Winemaker

Davis (California)

August 2015 – December 2015

- I was in charge of making 21 wines for Dr. Andrew Walker for his Pierce Disease resistance, breeding project. The wines (with an average fermentation volume of 6.5 liters) were made from different resistant varieties and I performed all aspects of the winemaking process, from harvest to bottling.

Other professional experiences

Napa Valley College

Instructor

- Fundamentals of wine chemistry and microbiology

Napa (California)

January 2019 – June 2019

University of California Davis

Teaching assistant

- Wine microbiology Laboratory – VEN128
- Introduction to Wine Production Laboratory – VEN 124
- Microbiology - MIC 101
- Wine sensory evaluation – VEN 125
- American Culture and University Experience - EDU 098

Davis (California)

October 2014 – June 2016

President of the UC Davis student Viticulture and Enology group (D.E.V.O)

May 2015 – June 2016

- Organization of meetings, winery visits, wine making projects, fundraisers, guest speakers, social activities and maintaining an enjoyable and efficient working environment amongst the 10 officers.

Anderson Wireless Site Acquisition

Site acquisition specialist

- Establishing and maintain relationships with clients
- Compiling reports for submission to cellular companies to obtain site acceptance.

Sacramento (California)

May 2014 – October 2014

Supplementary skills

- Competence in basic French and Spanish
- Advanced computer literacy and competence
- Experience in pruning grape vines
- Excellent interpersonal and communication skills gained through my group leadership, sales experience and teaching

References

- Available upon request