



Wine Educator

Dry Creek Vineyard is looking for the right set of people to join our exciting and dynamic front-of-house hospitality team for the 2024 season! We are currently hiring full- and part-time help for the 2024 season. If you love wine, love to hustle, thrive in a fast-paced team environment, and hold yourself to a higher level of customer service then we want to talk to you! This is a fun and fast-paced work environment that provides excellent opportunities for the right candidate.

You might be a good fit for this team and position if you have the following:

- You like to talk about wine and drinking wine. A lot.
- You enjoy sticking your nose in a wine glass and then making the “Hmmm” face.
- “Happy hour” means nothing to you because wine tasting is an all-day affair.
- You fluently speak “I’ve got a walk-in, deuce on 4” and “Five-top seated on 8!”
 - Or any restaurant jargon for that matter. We think it’s pretty cool.
- You seem to find a wine opener... in every pocket of every coat you’ve ever worn.
- You get compliments on your “wine swirl pinky game,” and they are always outstanding.
- You have ever referred to yourself as “The Steph Curry of Hospitality.”
- You don’t work with “staff,” you work with a “team.” And... your team dominates!
- When you dine out you find yourself trying to “out charm” your server.
- You have a deep desire to bus your own table... out of habit.
- There is a “Sense of Urgency” sign on your kitchen wall.
- You don’t just charm guests... you make memories.

Never worked in Hospitality before? We are happy to train the right candidates.

About us:

Established in 1972, Dry Creek Vineyard is Dry Creek Valley’s flagship winery located in the heart of Sonoma County, California. As the region’s first new winery following Prohibition, founder David S. Stare paved the way for a viticultural rebirth in this vibrant winegrowing appellation. Among other industry benchmarks, Dry Creek Vineyard is recognized as the first winery to plant Sauvignon Blanc in Dry Creek Valley. A pioneer of Bordeaux-style blending, the winery was also the first to use the term “Meritage” with the 1985 vintage, and the first to coin the term “Old Vine” to describe pre-Prohibition-era Zinfandel vineyards.

This premier, family-owned winery is celebrating over 50 years of winemaking and is led by the second generation. Dave's daughter, Kim Stare Wallace, serves as President overseeing a successful family-winemaking and grape-growing business that includes 185 acres of sustainably farmed vineyards. Named one of the "Top 100 Wineries" by Wine & Spirits Magazine and a "Top 10 Tasting Room" by USA TODAY, the winery is also 100% Certified Sustainable. Dry Creek Vineyard proudly produces delicious Dry Chenin Blanc, Sauvignon Blanc, Chardonnay, Zinfandel, Cabernet Sauvignon and Meritage blends, as well as a portfolio of single-vineyard selections.

Send your resume to careers@drycreekvineyard.com

California Pay Transparency: Position is Non-Exempt. Pay range is \$18.00 to \$20.00 plus commissions and gratuities. Actual wage will be dependent upon the candidate's experience and qualifications.