

Bardenay has been operating distillery pubs since 1999, and its Coeur d'Alene, Idaho location is looking for an individual to take over operations and independently conduct all aspects of the craft distillery. This location makes the sugarcane-based vodka for Bardenay's three sites, plus limited distribution within Idaho. While this is an individual job at a remote site, the Coeur d'Alene distillery is part of a larger, focused distillery team. The job involves liquifying the sugar for fermentation, managing that fermentation, distilling the wash to company specifications, bottling and shipping the spirit, and keeping production records.

General Responsibilities

- Achieve desired quality and production goals.
- Make wash, transfer to fermenters, determine quality (heads, hearts & tails), operate filtration system.
- Closely monitor active processes
- Packaging tasks as required.
- Maintain all production equipment and floor area.
- Troubleshoot and resolve mechanical problems.
- Conduct tours, staff trainings and attend special events as needed
- Maintain and organize paperwork for all processes.
- Maintain a clean working area by cleaning as needed.
- Preserve and protect the business values of Bardenay.
- Work with service and bar staff with product knowledge to ensure product success.
- Communicate company policy, standards and procedures to staff through voice and action.

Job Qualifications

Education and Experience:

- A formal distilling education or craft beverage production experience preferred.
- High School Diploma or higher.

Personal Attributes

- A passion for boutique spirits and a refined palate for them
- Good communicator, articulate and friendly.
- Ability to work in a multi-skilled dynamic environment
- Ability to work on one's own and unsupervised.

- Self-starter with a high level of initiative.
- Safety conscious at all times.
- Meticulous attention to quality and process.
- High level of personal hygiene, exceptionally well presented.
- Good written and verbal skills.

ADA Information

Physical Requirements:

- Ability to speak and hear.
- Close and distance vision.
- Frequent standing for the duration of the shift.
- Must be able to walk, bend over, twist, kneel, climb, stoop and crouch.
- Frequently and repeatedly lifts/carries up to 55 lbs and maneuver 170 lbs.
- Continual use of manual dexterity and gross motor skills with frequent use of bi-manual dexterity and fine motor skills.
- Able to reach hands and arms in any direction and kneel and stoop repeatedly.
- Identify product deficiencies (color, smell, taste). This requires having close, distance, color and peripheral depth perception and the ability to adjust focus.
- This position requires proper handling of hazardous material and the operation of complex moving machinery.

Working Conditions:

- Will work near moving or mechanical parts.
- Will work in enclosed spaces.
- Will work on ladders, must be comfortable with heights.
- May work near toxic/caustic chemicals and with fumes or airborne particles.
- Will work in a wet/ damp environment with hot liquids.
- Varying schedule to include evenings, holidays, and extended hours as business dictates.