



DISTILLER

Responsibilities:

- Oversees all distillation and still operations per Peach Street Distillers SOP
- Defines and executes distillation schedule
- Executes all Spirits dosing/ flavoring - Amaro, Gin, etc
- Oversite of all spirit production up to bulk storage
 - ***Including Tasting Room Vodka tank and line cleaning
- Cleanliness oversight of Distillation area inside Peach Street Tasting Room, Distillery area floor drains, and “back Patio area”
- Coordinates waste totes usage and pick up including cleaning schedule
- Cross training and coordination with brewer, cellarman and packaging folks
- Inventory oversight – botanicals-grain-etc
- Assists when needed to fill barrels and maintain rickhouse

Expectations:

- Previous Distillation and/or Brewing Experience in a Production environment
- A focus on Quality as our most important Goal. A focus on Safety is the #1 priority
- Ability to work both with-in a team and as an individual to execute agreed upon Peach Street Production Goals
- Focus on “problem solving” more than “problem identifying” techniques
- Solid communication skills both written and orally
- Proficiency in software necessary to position – particularly Stillhouse and G-Suite
- Contributes to overall team effort by accomplishing results as necessary in an evolving business environment

Requirements:

Valid driver's license – reliable transportation to Distillery at varying times and schedule

Physically capable of a variety of duties including but not limited to repeated lifting of 50 pounds or more, extended amounts of standing, stooping, crouching, and climbing

Reports to: Production Manager