Job Description

Job Summary

William Chris Tasting Room Ambassador

Position Objective: "To share a piece of our world." You are the face of our brand and the vessel through which we share our wine through intimate experiences with all of our guests. You highlight our dedication to 100% Texas wines, our winegrowing philosophy, and our dedication to terroir and unique wines. You showcase our estate vineyard, onsite winery, and early 1900's farmhouse tasting room. Most importantly, you have the ability to create a memorable tasting experience for every guest, acting as a brand ambassador and effectively communicating our winery philosophy in a steady paced environment, with a focus on our guests.

Responsibilities and Duties

Duties/Responsibilities:

- Share our wine experience with our guests by discussing our vineyards, our winegrowing philosophy, and our minimalistic & artistic approach to winemaking
- Adhere to all TABC requirements including but not limited to avoiding overserving any guest(s), avoiding serving any underage guest(s), and maintaining a current TABC certificate
- Sell our wine and present our wine club and alternative experiences to all guests
- Enhance the guest's experience by serving wine and food at events as necessary
- Maintain a healthy, safe, positive, welcoming work environment for one's self and co-workers
- Complete required daily duties to ensure the best guest experience, including but not limited to bar prep, cleaning, stocking, and merchandising
- Greet ALL guests upon arrival in a positive welcoming manner and always set a positive first impression
- Seamlessly flow from a fast paced environment to a more intimate tasting experience
- Always present one's self in a professional, clean, reliable, and trustworthy manner on and off premises
- Follow all William Chris Vineyards policies and procedures to include but not limited to the emergency plan, dress code, and employee handbook
- Focus on repetitive tasks, such as polishing glasses, for an extended period of time in a positive efficient manner
- Take direction and feedback and stay on task in a constantly changing environment
- Other duties and projects as assigned, including but not limited to labeling, food prep, cleaning, winery support, and vineyard support

Qualifications and Skills

Competency/Qualifications:

- Must be 18 years of age to serve wine to our guests
- Must possess a sense of urgency and positivity while being a team player
- Must be able to work our peak times, including Fridays, Saturdays, Sundays, and some holidays
- Must be creative, outgoing and possess good communication skills
- Must have the ability to multitask and complete duties, tasks and projects, despite interruptions.
- Must be able to remain standing and actively working for up to 10 hours with limited breaks
- Must have the ability to lift up to 45 lbs. repeatedly.
- Must be a self-starter and have the ability to complete duties, tasks and projects with little or no supervision.

Job Types: Full-time, Part-time