



Position: **Tasting Room Server**

Reports to: **Tasting Room Lead**

Founded in 2014, Campbell Lane Winery produces a variety of exclusively estate grown wines. Our winemaker is [Tony Rynders](#). Family-owned and operated, we pride ourselves on providing a friendly, welcoming, and unpretentious experience for our guests.

Our unique 100-acre property is close to the Portland metro area yet feels far from its hustle and bustle. The area is an up-and-coming vineyard and tasting room destination. Located south of West Linn atop Pete's Mountain above the Willamette River, our venue offers a relaxing experience and provides direct exposure to an established customer base and an increasing number of visitors ready to learn more about the wines of the Willamette Valley.

Our team members help put a face to our "Brand." We seek upbeat team players with energy and enthusiasm to deliver an exceptional experience to all our guests. The ideal individual for this position will have experience facilitating such customer experience.

Qualifications

- Valid OLCC (Oregon Liquor and Cannabis Commission) permit and Food Handles Permit
- Three or more years prior experience in the hospitality industry with a proven ability to be an effective, innovative, and enthusiastic team player
- Passion for wine and customer service with strong wine knowledge
- Self-motivated and able to act independently to solve problems and address duties
- Ability to multi-task while handling tasting room needs
- Professional, warm, and welcoming personal presentation
- Strong hospitality and customer service focus
- Ability to work weekends and some holidays

Position Responsibilities

- (Preferred) hands-on experience as a server to include extensive interaction with winery guests
- Managing daily visitor appointments with our reservation software
- Maintain a working knowledge of Campbell Lane wines, tasting room menu, products, other local vineyards, and wineries
- Cleanliness of the tasting room
- Assist with seasonal event development and execution



- Properly execute functions including but not limited to
 - Menu presentation
 - Wine and food service
 - Crooked Mouth Wine Club presentation
 - Suggestive selling
 - OLCC adherence inclusive of asking customers for identification
- Balance cash at end of shift and perform other opening/ closing duties
- Ensure Tasting Room is thoroughly clean and secured at end of shift

Schedule

The workload for this position is seasonal and varies throughout the year.

Tasting Room Hours

- Year-round (mid-January – late December)
 - Saturdays and Sundays
 - 12 pm – 5:30 pm
- Peak Season – (late May to end of September)
 - Wednesdays
 - 4 pm – 8 pm
 - Thursdays – Fridays
 - 12 pm – 5:30 pm
 - Last Fridays
 - 6 pm – 9 pm

Compensation

Range - \$15-\$18 per hour based on experience plus tips

- Team member discounts on wine and merchandise
- Financial support for wine related continuing education