JULIE A. SCHREIBER

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EDUCATION

MS, Enology Specialization, University of California, Davis

Research: Prediction and Prevention of Problem Wine Fermentations Using a Mechanistic Model

AOS, Culinary Arts, The Culinary Institute of America, Hyde Park, NY

BS (Honors), Hotel, Restaurant and Travel Administration, University of Massachusetts

Current Education:

Certificate in Wine Business Management through the Wine Business Institute at Sonoma State University

2019 Viticulture and Enology Business Fundamentals Series through the UC Davis Graduate School of Management

Grapevine Production Short Course, UC Davis Division of Agriculture and Natural Resources

PROFESSIONAL WINEMAKING EXPERIENCE

WINEMAKING CONSULTANT

2011- Present

Full-time winery production consultant to brands in Napa, Sonoma, and Mendocino counties. Direct, hands-on management to produce award winning and critically acclaimed wines for clients. I apply extensive knowledge and proficiency (palate/tasting skills) to execute high level responsibilities in management, logistics, collaboration, lab analysis, liaison to produce highly rated wines, acknowledged in published reviews. (Reviews provided upon request).

Current and Recent Projects:

KENWOOD Vineyards, Kenwood, CA

Aug 2022 - Present

Working as Interim Winemaker. Harvest support including training and supervising direct reports, vineyard visits, picking decisions, fermentation monitoring, overseeing wine production, and maintaining and improving wine styles. Develop blends and finish wines for bottling. Work with Associate Winemaker and Enologist in addition to Mumm winemaking team on Terroir Pinot noir program.

NEWTON Vineyard — Whispering Angel

Jul - Sep 2022

Observe and support the delivery of wine via flexi to Purple Wine Company in Graton and American Canyon and bottling at Infinity Bottling. This includes tasting of wines upon receipt, evaluating the wines and Quality Control during bottling.

Tri-Valley Conservancy / Mount Diablo Highlands Wine Quality Alliance, Livermore, CA Jul 2021 - Present Offer educational seminars, comparative wine tasting sessions and one on one consultation with wineries and winemakers in the Livermore Valley. Lead judge for the Uncorked Wine Competition.

Chateau Diana, Healdsburg, CA

2021 - 2022

Assisted in the hiring of a new winemaker, Support in training and supervising the new winemaker, develop blends and finish wines for bottling, creating and training in standard operating procedures, working with custom clients, developing weekly schedules, and special projects.

NEWTON VINEYARD - Skyside

Jun – Dec 2020

Harvest Coordinator

Assist in the production of this second label for Newton Vineyards under the direction of Anne Dempsey. Harvest support including vineyard and custom crush winery visits, fermentation work orders and additions, Bottling QC, SOP, and support on the bottling line. Use of Vintrace, SAP, ADP, and Concur.

PLATA Wine Partners, Napa, CA

2018 - 2021

Harvest support including vineyard and winery visits, fermentation work orders and additions, Bottling QC/SOP/ startup support, and special projects. Tasting and evaluating wines, as needed.

Rodney Strong Vineyards, Healdsburg, CA

2018-2019

Working with Olivia Wright, the Assistant Winemaker, on a Micro-Ox project including evaluating oak styles, tasting tanks weekly, and making decisions about the quality of the wines being treated.

TERROIR NAPA VALLEY, Napa, CA

2016-Present

Manage wine production at two custom crush facilities including all decision making related to picking and fermentation. Collaborate with and advise owner to develop blends from both wines purchased for brands including Gibbs Estate Wines and Houdini.

Valley of the Moon at Madrone Estate, Glen Ellen, CA

2018 - 2019

Working as Interim Winemaker. Harvest support including training and supervising direct reports, vineyard visits, picking decisions, fermentation monitoring, overseeing wine production, and maintaining and improving wine styles. Develop blends and finish wines for bottling. Work order writing, developing weekly schedules, working with custom clients, and onboarding new Winemaker and Assistant Winemaker.

SR TONELLA CELLARS, Napa, CA

2017-2019

Manage production of a Napa Sauvignon Blanc and Rutherford Cabernet Sauvignon in a custom crush facility including all decision making related to picking, fermentation, and blending. Collaborate with Steve Tonella to produce, develop and improve level of wines.

BYRD VINEYARDS, Mendocino County, CA

2014-2017

Managed wine production at a custom crush facility including all decision making related to picking and fermentation; coordinated planned and scheduled all work on aging wines, barrel management, developing blends and ensuring wines were ready for bottling.

YAO FAMILY WINES, Napa, CA

2011-2018

Manage wine production from grapes to bottle at a custom crush facility including high level decision making for picking and fermentation. Monitor work to ensure quality and consistency of wine. Coordinate, plan and schedule all work on aging wines, barrel management, developing blends and ensuring wines are ready for bottling and sale on domestic and export markets.

PROSPECT BRANDS, Napa, CA

2011-2018

Manage wine production from grapes to bottle at five custom crush facilities and negociant blends for 90+ Cellars, Ironside, Magic Door, Les Belles Collines, Heritance, Au Contraire, Velvet Fog and others. This work has included picking and fermentation decisions, management of barrels, logistics, blending, coordinating work at the custom crush facilities, and communicating with clients.

DRY CREEK VINEYARD, Healdsburg, CA

2010 - 2011

Interim Winemaker

Managed all wine production including picking and fermentation decisions, supervised and provided direction to harvest interns, Cellar Master, Assistant Winemaker, and cellar crew. Planned and coordinated all work related to fermentation, aging of wines, barrel management, lab analysis, developing blends, preparing wines for bottling, and purchasing bottling supplies.

FLOWERS VINEYARD & WINERY, Cazadero, CA

2009 - 2010

Assistant Winemaker

Assisted in production of Chardonnay and Pinot noir including providing direction to harvest interns and cellar crew during bottling and harvest, monitored work to ensure quality (responsible for quality control), and doing cellar work and lab work as required. Assisted in developing blends and ensuring wines were ready for bottling.

Associate Winemaker

2006 - 2009

Made all picking and fermentation decisions; planned and scheduled all work related to fermentation, aging of wines, barrel management, developing blends and ensuring wines were ready for bottling. Provided wine production direction to cellar master, cellar foreman and lab personnel. Monitored work to ensure quality of wine was maintained. Collaborated with Winemaker and Director of Winemaking on final blends.

Assistant Winemaker

2005 - 2006

Assisted in all aspects of the production of both red and white wines. Was the onsite winemaker at facility giving direction to cellar master, cellar foreman, cellar crew, and lab personnel. Collaborated with Winemaker and Director of Winemaking on final blends.

GALLO OF SONOMA, Healdsburg, CA

2001 - 2005

 Assistant Winemaker
 2003 – 2005

 Enologist
 2001 - 2003

Harvest Internships

- Schramsberg Vineyard Company Viticulture Research Assistant and Cellar
- Cathy Corison Cellar at Corison Winery and Long Meadow Ranch
- Yering Station Vineyards, Victoria, Australia Harvest Winery Trainee

Volunteer Work

- Committee Chair Culinary Committee North American Mycological Association
- Round Table Chair Winemaker Forum Wine Women
- Founding Charter Member Communications Committee and Mentorship Committee for Les Dames d'Escoffier of Sonoma
- Member Napa Valley Wine Technical Group