

THE RESUME OF

Joe Krushelnicki

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EMPLOYMENT

Andrew Peller Limited, Grimsby Ontario February 2017-Present
With APL, I work in the cellar not only on various wines- everything from ICB to large production VQA and some of the Whiskey and cream based products for Wayne Gretzky and even the 'No Boats on Sunday' cider program. I am also responsible for the operation of various pieces of production equipment; from flotation to centrifuging and operation cross flow filtration of juice and finished wine. On occasion, I do work at their Trius and Peller Estates facilities as well.

Kacaba Vineyard and Winery, Vineland July 2012-February 2017
At Kacaba I have the opportunity to work with some of Ontario's premier red wine. I guide tours through the winemaking process, handle large groups in a past paced environment and assist in special events held on the winery's patio serving wine and food. During slower periods I maintain cleanliness of the winery, manage inventory as well as some responsibilities in the vineyard and cellar including barrel topping and bottling.

Arterra Wines Canada - Formerly Constellation Brands Canada

Inniskillin Winery May 2015-November 2015, August 2016-November 2016

Le Clos Jordanne August 2013-November 2013

Jackson-Triggs August 2012 - December 2012,

The positions at Jackson-Triggs and Le Clos Jordanne were seasonal cellar hand positions that involved all aspects of the production process. I worked directly under the winemaker and with other cellar staff at two of Constellation facilities. As a part of the winemaking team I unload and sort fruit, run the de-stemmer, presses and pumps. I am responsible for the additions of yeasts and nutrients, along with racking of wine, punch downs and pump-over of red wine. I also have a role in barrel management, sanitation and cleanliness of the cellar and its equipment.

As for Inniskillin: 2015 I was hired to fill in for a cellar hand on a military reservist leave and 2016 I was brought back to help with some bottling work and other cellar tasks. Both positions did lead into harvest work. In 2015 I did lead the evening shift with 2 interns working with me. I was also responsible for running the cross flow filter, performing various additions to finished wine along, bottling and other winery operations.

Pisoni Vineyards and Winery Monterey California August 2014-October 2014

I was responsible for not only the red fermentations of all wines produced in the Pisoni facility including custom crush for five virtual labels. I managed cap extraction, saignee

of rose base, barreling of whites and tank temperature management. Part of my job also included building yeast starters for various stages of fermentation along with barrel additions of acid, ML bacteria and nutrients. Reporting to three separate winemakers for this position means I had to be detail oriented and ensure all works happen in a timely and appropriate manner; especially when working with a crew of 3-4 staff to help with all daily operations of the facility.

Saint Clair Family Estate, Blenheim New Zealand March 2013- April 2013

This was a seasonal position that ran for the entire duration of the New Zealand harvest. My primary duties involved working in the press gallery running the de-stemmer, presses and some duties in the white cellar. I was the one responsible for setting up and tearing down hoses, making initial additions to the juice prior to fermentation.

Cattail Creek Estate Winery, Niagara-on-the-Lake January 2011 – July 2012

At Cattail Creek I performed many duties, both in the cellar and in the boutique. I was cellar hand for the 2011 vintage. In the cellar my duties include tank cleaning, the addition of yeast and fining agents, bottling and blending along with maintenance of the barrel cellar. I was also involved in monitoring red wine fermentations and cap management. Other duties included unloading grapes, operating the de-stemmer and other equipment. I performed tours, tastings and work at off-site events representing Cattail Creek when not working in the cellar.

Magnotta Cellars, Beamsville November 2006 – May 2010

During my years at Magnotta, I have experienced all sides of the wine business. My primary duties were sales - tours, tastings and the general selling of the product. I perform some managerial duties including returns, opening and closing the store. During slower times I undertook licensee deliveries, warehousing and operating the forklift. I participated in the 2007 vintage by unloading grapes from trucks cleaning tanks and other cellar functions.

EDUCATION

Niagara College C.E. Food and Wine Dynamics 2009	St. Catharines, ON
Niagara College Winery and Viticulture Course 2005 – 2007	St. Catharines, ON
Denis Morris Secondary School 2000 – 2004	St. Catharines, ON

SKILLS

- Level C First Aid- Emergency Oxygen provider, emergency first responder certification
- Smart Serve Certificate
- Class G drivers license
- Forklift certification, Confined space certification, work at heights certification

REFERENCES

Available upon request