

DANIELLE BERESH

Cellar Master

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LINKS

[linkedin.com/in/danielleberesh](https://www.linkedin.com/in/danielleberesh)

SKILLS

Chemistry

Biology

Physics

Maths

Food Science

Winemaking

Oenology

LANGUAGES

English

French

HOBBIES

Organizing and cleaning

Listening to music

Cooking

EMPLOYMENT HISTORY

Cellar Master at Vineyard Brands, WV

Jun 2022 - Present

- Crafted award-winning wines that garnered international acclaim, increasing the winery's reputation.
- Negotiated long-term contracts with top distributors in North America and Europe, solidifying relationships and expanding the reach of the brand.
- Maintained quality control throughout wine production process from grape to bottle, ensuring each vintage met high standards.
- Led a team of 20 cellar workers, managing day-to-day operations and training new staff.
- Implemented innovative techniques that improved efficiency and reduced costs by 10%.

Lead Cellar Master at The Winebow Group, WV

Jul 2016 - May 2022

- Led a team of cellar masters and assistants in the production of over 500,000 bottles of wine per year.
- Trained new cellar masters and assistants on proper winemaking techniques.
- Implemented quality control procedures that resulted in a 98% success rate for all bottled wines.
- Developed innovative methods for improving efficiency in the cellaring process.
- Was instrumental in developing and implementing the company's first green initiatives program aimed at reducing the carbon footprint of the operation.

Senior Cellar Master at Kobrand Corporation, WV

Sep 2002 - Jun 2016

- Led a team of 30 cellar masters and assistants in the development and implementation of new wine aging processes that increased flavor complexity by 15% while reducing tannin levels by 10%.
- Trained 5 new cellar masters on company protocols and procedures.
- Developed a program to recycle used barrels which reduced wood waste by 20%.
- Implemented a barrel management system that tracks the location, age, and quality of every barrel in the cellar, which has helped reduce spoilage rates from 2% to 0.5%.
- Wrote standard operating procedures for all aspects of winemaking operations, including harvest, crushing/destemming, fermentation, pressing.