NICOLE INDOVINO



+1 (720) 662-0966

nicoleindo@gmail.com

Crested Butte, CO

https://nicoleindo.portfolial.com/

PROFILE

After working for the past eight years in the wine industry, I am looking for my next opportunity in expanding my professional experience. I have experience in sales, customer service, and hospitality as well as a strong background in working with an international community. I make wine as a hobby, mountain bike, and volunteer in my free time.

SKILLS

- D2C Sales and Customer Relations
- Google and Microsoft Suite, Zendesk
- Adobe Suite, Canva, Figma
- Copywriting and Content Creation
- Native English / Fluent Spanish
- Wine Education / Sommelier
- Viticulture

EDUCATION

VINIFERA EUROMASTER

- International Master of Science in Enology and Viticulture
 - SupAgro; Montpellier France,
 - Universidad de Politécnica;
 Madrid Spain

2019 - 2022

BACHELOR OF SCIENCE-BIOLOGY

Colorado College, Colorado Springs, CO

ADDITIONAL WORK

- Winemaking:
 - Joseph Phelps Vineyards (2016)
 - Wither Hills (2017)
 - Kingston Family Vineyards (2019)
 - Vinos Ambiz (2022)
- Hospitality:
 - Dogwood Cocktail Cabin (Crested Butte)
 - La Cruda, Sommelier (Madrid, Spain)

EXPERIENCE

CONTENT CREATOR, SALES AND CUSTOMER SUPPORT Buckel Family Wine

April 2020 - September 2022

- Assistance in copywriting website and regular blog content
- Social media assistance, photography and video creation, post organization, planning and calendar.
- Customer outreach and involvement.
- Wine education and sales and more.

COPYWRITER AND CONTENT CREATOR 15 Enterprises and Buckel Family Wine

2020 - Present

- Developed marketing and website content for various non-profit organizations and small wineries.
- Working with clients to tailor content to SEO, and sales/donation goals, while maintaining alignment with the client's message.
- · Online marketing assistance and planning

VINEYARD TECHNICIAN AND CELLAR HAND Rudd Oakville Estate

2017 - 2019

- **Vineyard responsibilities:** collecting maturity samples, crop estimation, pruning weights, as well as vine management work.
- Biodynamics: foraging, making preparations, performing sprays, composting, working with animals
- **Cellar responsibilities:** collecting samples, Brix and temperatures, additions/inoculations, operating press, and crush equipment, etc.
- Research Project: Collecting temperature and humidity data to determine misters' cooling effect on the canopy and grapes during extreme heat events.