This past summer, senior, Halee Jones participated in a unique internship in Napa Valley, CA. Halee was taken under the wing of professional wine maker Daniel Benton, who is the head of Croze and Smith Wooton wines in Yountville, CA. Her experience covered everything from pruning and pest management, to bottling practices, to paper work and even wine tasting. Halee explained that they covered much more, “I learned Valley history from winery tour guides. I learned the geography of this dry, Mediterranean climate in the form of early morning vineyard work and countless reading materials.” Winery owner Daniel wanted to make sure that Halee understood how much the perfect Napa climate and terroir affected the grapes. She continues, “Over dinners we discussed the aromas and notes in wine which influence the palate. In one of the vineyards I learned how to properly thin vines and what the symptoms of Pierce’s Disease looks like.” Halee plans to travel back in October to help with harvest once the grapes are ripe. Halee says that the Croze company does everything by hand, so it may take long hours and repetitious hard work, but the wine is that much more intimate because of it.