



“Whether we’re planting, pruning, leaf thinning, or preparing for harvest, it’s literally something different every day. It can be challenging, but it’s the job I always wanted to do.”

Jake Terrell *Director of Vineyards*

If you ask Jake what brought him to St. Francis, he’ll tell you it’s our commitment to sustainable practices and the opportunity to be part of our “new generation” winemaking team. Jake manages the farming of our 400 acres of Certified Sustainable Estate vineyards, overseeing all tasks required to plant and maintain healthy vines and ensure the highest quality fruit.

“As vineyard manager, I have the same goals as the winemakers and the entire team at St. Francis,” Jake says. “We’re all working together to make the best wines we possibly can while taking care of our employees and the environment.”

Jake joined St. Francis in 2014 after nearly nine years as a vineyard manager at E. & J. Gallo Winery. For five of those years, he managed the acclaimed Monte Rosso Vineyard in Sonoma’s Moon Mountain appellation. Before coming to Sonoma, he spent nearly three years as vineyard manager at Justin Vineyards & Winery in Paso Robles.

Jake graduated from Cal Poly San Luis Obispo with a Bachelor’s Degree in Agricultural Business and a focus on Viticulture. A recognized leader in “green” viticulture, Jake assisted in revising the Code of Sustainable Winegrowing Practices, which sets standards for sustainable practices in the wine industry and certified St. Francis as a California Sustainable Winery. He is also a home winemaker.

Jake loves variety. Managing day-to-day operations in the vineyards—his dog, Koda, always by his side—Jake’s duties change daily depending on the needs of each vineyard, the weather, and the time of year.



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