



Cormorant Cellars

California, USA

Winemaker: Charlie Gilmore

Region: California, USA

Location: Healdsburg, California

Appellation: Sonoma County



Zabala Vineyard, Arroyo Seco,
Monterey County, sand and river-
rock soil.



Fermented with native yeast and
aged in 7 year old French oak casks



Certified Organic



100% Gamay Noir



About the Winery/Winemaker

Charlie Gilmore is the one man winemaking operation behind Cormorant Cellars, operating under the belief that simplicity makes for the best wine. Charlie cut his teeth at both Cakebread Cellars and CK Mondavi before breaking away in 2018 and founding Cormorant Cellars. The cellar name refers to the coastal birds that Charlie would watch with his father in California -- notable for diving just below the ocean surface for hunting fish. Charlie's wines are classically French Loire in profile and organic in practice, built to be a direct response to what Charlie saw as a trend of overly manufactured white wine in California. His dream was to make the wine he wanted to drink, while reflecting the land he grew up on. Charlie's wines are bright and crisp, aged in old French oak, unfiltered, and using zero pumping, freezing, or use machinery to manipulate the wine.