



Tarpon Cellars was founded in 2017 by winemaker Jeremy Carter with a focus on connecting people through wine, art, and philanthropy. A Georgia native Jeremy has made wine for 15 years in Napa, Sonoma, and New Zealand at wineries like Chappellet, Duckhorn, and William Harrison. With four distinct labels, the brand specializes in single vineyard wines that are minimal intervention, acid-driven, and incredibly food friendly.





TARPON SERIES

Our flagship wines are from Shifflett Ranch in the Oak Knoll AVA, a family owned vineyard that has been farmed for 80 years by the Shiffletts. West of Yountville on an alluvial fan with volcanic rocky soil, the site is perched into the foothills of Mayacamas with neighbors like Dominus and Trefethen. It is from this site that we source our 100% Cabernet Sauvignon with elegant tannins and stunning range of fruit. We also get the only block of Sauvignon Blanc on the property. a stunning Musqué clone that provides a tropical acidity that is the backbone for a layered white wine with 20% new oak and 20% malolactic fermentation.



CAMBARO SERIES

Our most popular collection, the Cambaro Series is the younger sibling to the Tarpon Collection that is experimental by nature. With fruit sourced from the Herigner Family Vineyard in the Clarksburg AVA, each blend is unique in terms of both winemaking and varietal choice. The Heringer family has called this farm home since 1868, and the vineyard is certified sustainable as well as herbicide free, The four wines in this series include a skin contact white wine from mostly Chenin Blanc, a carbonic red with a Nebbiolo base, as well as a Verdejo white blend, and a rosé of Tempranillo. These wines appeal to the wine aficionado but are approachable enough for the casual drinker.





AMERICAN BEAUTY

Released in late 2021, this Gewurztraminer was fermented and aged in a concrete egg. This fruit comes from the Balletto Vineyard, a sustainably farmed and family owned ranch in the coolest southern third of the Russian River Valley. The foggy nights and cool mornings are perfect for the aromatics and acid profile that we look for in our white wines. The wine is bone dry and bursting with floral notes, lychee, and potpourri. The concrete lends a touch of minerality not often found in domestic whites. This label was made specifically to raise funding and awareness for Oyster South, a non-profit dedicated to supporting aquaculture in the South.



REBIRTH

Rebirth is an old vine Zinfandel from Rudy's Block, a dry-farmed and head-trained vineyard in Dry Creek Valley, farmed by the Mauritsen Family. This block was planted in 1969 and the low yields help produce a wine that is vibrant and rich while still maintaining acid. The Mauritsen family roots run back many generations in Sonoma. We fermented these grapes with native yeasts and aged the wine for 13 months in neutral French oak. Minimal punch downs helped keep the tannins in balance. With a nose of fig jam and blueberry rolling papers, the palate gives way raspberry soda and black pepper with a finish of forest floor and red licorice.

