

ONE65

Vincent Morrow

Wine Director

Vincent Morrow, Master Sommelier, brings a wealth of Michelin-star-experience to the San Francisco culinary scene. ONE65 represents an exciting next step in Morrow's stellar career, working closely with Executive Chef and Partner Claude Le Tohic to present four distinct, modern French dining experiences under one roof. Morrow is a key figure in the development of each floor's wine program, directly engaging with suppliers from Bordeaux to California to curate a collection of the finest wines at every price point. He will play an integral role in supporting Chef Le Tohic's vision celebrating modern French cuisine without pretense, incorporating California's fresh ingredients, and offering a full range of menus -- from casual pastries and coffee to French-California fine dining -- for every taste, every hour, every occasion.

Morrow's journey into the fine-dining scene originated when he came to California to attend Sonoma State University, from which he earned a BA in Business Administration, Wine Business Strategies, and Marketing. His love for wine and hospitality has always been grounded in his search for knowledge, and sharing that knowledge with guests and peers alike.

Morrow has journeyed through some of Northern California's finest wine and culinary destinations. His first breakthrough started as a Hospitality Associate at Ridge Vineyards, where he educated guests about one of California's most iconic wineries. This led to his next role at Round Pond Estate, where he worked as a Harvest Intern and Wine Educator. This eventually led to his role as Beverage Director and Assistant General Manager at 1313 Main Wine Bar & Lounge in downtown Napa, firmly solidifying his expertise in the operations of running, and managing an extensive wine program.

In 2013, Morrow began his first of numerous fine dining positions within Thomas Keller's prestigious restaurant, The French Laundry, where he started as a food-runner. Over the following two years he worked his way through the ranks to become the restaurant's Cellar Sommelier, working closely with Master Sommelier Dennis Kelly in service and to receive, organize, and maintain the restaurant's inimitable cellar.

In 2015, Morrow took his first floor sommelier position at San Francisco's renowned restaurant, Gary Danko, where he mastered a list of nearly 3,000 worldwide selections with an emphasis on California and France. During his time there, Morrow became the 2016 USA Champion in the TopSOMM Young Sommelier Competition, the first of numerous accolades in his career. Shortly after, Morrow began working with Master Sommelier Yoon Ha to execute daily wine duties at the three-Michelin starred Benu, and assisting Ha with new wine list acquisitions, continually developing beverage pairings in accordance with menu changes, while also leading monthly training seminars for all front of house and back of house staff, covering beverage and food pairing through specific wine regions and styles.

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In March of 2017, Morrow decided to further pursue education, sharing the knowledge that he had amassed during his time at Northern California's top Michelin-starred restaurants and took the position of Education Director at GuildSomm. Morrow devised and maintained the educational content for a membership of 13,000 wine professionals, attending and teaching at classes for members throughout the U.S.

While working concurrently at GuildSomm, Gary Danko and Benu, Morrow entered the 2017 Chaîne des Rôtisseurs Jeunes Sommeliers Competition, winning the USA Championship and placing 3rd overall in the world. In 2018, Morrow passed the rigorous Master Sommelier Examination, becoming one of less than 300 Master Sommeliers worldwide.