



Albion

2025 GEWÜRZTRAMINER

winemaker notes

Our Albion 2025 Gewürztraminer was sourced from a vineyard in the Arroyo Seco AVA within the larger Monterey County appellation. Monterey County provides wonderful terroir to grow grapes due to the cooling influence of the Pacific Ocean. Granted federal AVA status in 1983 with 18,240 acres, Arroyo Seco is one of the smallest AVAs in California. The name comes from a seasonal creek that brings rainwater and snowmelt from the Santa Lucia Mountains and Los Padres National Forest down to the Salinas Valley. With a sur lie fermentation and ageing, this Gewürztraminer offers floral and citrus aromas, predominantly orange blossom. Grapefruit, lychee and mandarin notes round out the nose of this off-dry wine. There is extra richness because of the sur lie ageing method, but the mouthfeel and finish are crisp, making this Gewürztraminer perfect for pairing with seafood and spicy dishes.

Appellation: Arroyo Seco, Monterey

Varietals: 100% Gewürztraminer

Alc: 11.5%

Released: August 2026



About the Brand

Albion celebrates the iridescent, mother-of-pearl, ever-changing color of the abalone shell, symbolic of wine's complex layers.

profile

Nose: Citrus | Orange blossom | Grapefruit | Lychee | Mandarin

Mouth: Crisp | Rich



Serve: Chilled

Aging: 4 years

Pairs well with: Shrimp or chicken salad | Deviled eggs | Mac and cheese | Spicy curries | Cajun dishes | Spiced nuts | Swiss | Provolone | Havarti

Similar to: Credia and Symbio Gewürztraminer

Fun fact: "Spice Traminer" or "Perfumed Traminer" is named for the village of Tramin, located in South Tyrol in Germany, where Gewürztraminers are famous for dry, off-dry and sweet styles.



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4
servings

30m
prep

5m
cook time

try with
dry whites

Ginger-Lime Shrimp Poke with Coconut Milk & Rice

Ingredients

1 cup lime juice, divided
3 tablespoons coconut oil
2 tablespoons Thai Kitchen® Thai Kitchen®
Gluten Free Premium Fish Sauce
2 tablespoons sugar
1 teaspoon McCormick® Garlic Powder
1 teaspoon McCormick® Ground Ginger
1/2 teaspoon McCormick® Crushed Red Pepper
1 pound (16 to 20 count) shrimp, peeled
and deveined
3/4 cup Thai Kitchen® Unsweetened Coconut Milk
1/2 cup coconut vinegar
1 medium red onion, minced
1 green (unripe) mango, peeled, seeded and cut
into thin strips
1 cup julienned carrots
1/2 cup diced green bell pepper
1/2 cup diced peeled cucumber
2 fresh Thai bird's eye chilies, thinly sliced
1 teaspoon salt
1 teaspoon McCormick® Ground Ginger
1/2 teaspoon McCormick® Pure Ground Black
Pepper
2 cups cooked sushi rice

Directions

Mix 1/2 cup of the lime juice, coconut oil, fish sauce, sugar, garlic powder, ginger and red pepper in large bowl. Add shrimp; toss to coat well. Cover and refrigerate 15 to 20 minutes. (Marinate seafood no longer than 30 minutes.)

Remove shrimp from marinade. Discard any remaining marinade. If desired, thread shrimp onto skewers for easier grilling.

Grill shrimp over medium-high heat 2 minutes per side or until shrimp turn pink and grill marks appear. Remove from grill. Cut shrimp into bite-size pieces. Refrigerate until completely chilled.

Mix chilled shrimp and remaining 1/2 cup lime juice with remaining ingredients, except for rice, until well blended.

To serve, divide cooked rice among 4 serving bowls. Top each evenly with shrimp poke mixture. Sprinkle with McCormick® Sesame Seed, if desired.