



Albion

2025 RIESLING

winemaker notes

Our Albion 2025 Riesling was produced with Oregon grapes. The Rogue Valley winegrowing region is located in the southern part of the state. This American Viticultural Area was established in 1991, with nearly 1.15 million acres in the intermountain valleys of southern Oregon. This Riesling displays refreshing aromas of Granny Smith apple, apricot, grapefruit and other citrus fruits. The sur lie ageing process provides a rich attack and mouthfeel, finishing with pear and apple notes. This medium-intensity wine has residual acidity that balances the overall structure. Our bone-dry Albion Riesling bursts with minerality and refined notes that exemplify the splendor of the Rogue Valley AVA.

Appellation: Rogue Valley, Oregon

Varietals: 100% Riesling

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: Granny Smith apple | Apricot | Grapefruit | Citrus

Mouth: Crisp | Dry | Pear | Apple | Residual acidity | Medium intensity



Serve: Chilled

Aging: 4 - 5 years

Pairs well with: Seafood | Spring rolls | Creamy pasta dishes | Roasted sweet potatoes | Camembert | Brie | Goat cheese

Similar to: McKenna Sauvignon Blanc and Monarch Riesling

Fun fact: Oregon produces exceptional, world-class Rieslings, particularly in the cool, ocean-influenced coastal valleys where grapes retain their vibrant, crisp and complex flavors.



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4
servings

15m
prep

55m
cook time

try with
dry whites

Honey Chipotle Sweet Potatoes

Ingredients

4 medium sweet potatoes, scrubbed
1/3 cup sour cream
1 tablespoon milk
2 1/2 teaspoons McCormick® Honey Chipotle
Finishing Salt, divided
4 tablespoons unsalted butter
4 tablespoons pecans, toasted and chopped
8 slices bacon, crisply cooked and crumbled

Directions

Preheat oven to 350°F. Place sweet potatoes on parchment-lined baking sheet. Bake 55 minutes or until tender. Cool just until warm enough to handle.

Meanwhile, mix sour cream, milk and 1/2 teaspoon of the Finishing Salt in small bowl. Set aside.

Cut an 'x' in the top of each sweet potato, squeezing gently to open. Fluff flesh with a fork. Top each potato with butter, pecans and bacon. Sprinkle evenly with remaining 2 teaspoons Finishing Salt. Mix gently to combine, keeping skins intact. Top potatoes with a dollop of the sour cream mixture and sprinkle with additional Finishing Salt, if desired.