



Halcyon

2022 ALBARINO

winemaker notes

Albarino is a national treasure in Portugal and Spain, where the varietal originated. There are less than 300 acres of Albarino planted in California, so we are excited to release this amazing example under our Halcyon brand. This white wine has citrus, pear and apple characters in the attack. It displays complexity with additional aromas of brown sugar, baking spices and apple cider. In the mouth, the attack is dry with mild acidity. This is a medium-intensity, balanced wine with citrus, white pepper and apple notes in the finish.

Appellation: California

Varietals: 100% Albarino

Alc: 12.5%

Released: October 2023

GLUTEN
FREE

About the Brand

The halcyon bird of classical legends had the power to magically calm the waves when it landed on the sea. Thus, the word halcyon became synonymous with peace and tranquility.



video,
awards
& more

profile

Nose: Citrus | Pear | Apple | Complex | Brown sugar | Baking spices | Apple cider

Mouth: Dry | Mild acidity | Medium intensity | Balanced | Citrus | White pepper | Apple



Serve: Cold

Aging: 2 - 3 years

Vinotype: Hypersensitive

Pairs well with: Grilled seafood | Creamy pasta | Spring rolls | Spiced nuts | Kale chips | Cheddar | Goat cheese

Similar to: Credia White Wine and Fleur Bleu Sauvignon Blanc

Fun fact: The California coast between Santa Barbara and Monterey has a climate similar to Albarino's homeland, with cool coastal fog and an ocean breeze.



8
servings

10m
prep

18m
cook time

try with
dry whites

Beer Battered Fish with Peppered Malt Vinegar

Ingredients

Vegetable oil, for frying
1 cup malt vinegar
1 1/2 teaspoons McCormick® Coarse Ground
Black Pepper, divided
1 cup flour
1 teaspoon salt, divided
1/2 teaspoon McCormick® Garlic Powder
1/4 teaspoon McCormick® Paprika
3/4 cup beer
1 large egg, beaten
2 pounds cod fillets, cut into 8 pieces

Directions

Pour oil into a large, heavy skillet or Dutch oven, filling no more than 1/3 full. Heat to 375°F on medium heat. (If using a deep fryer, follow manufacturers' instructions.) Mix malt vinegar and 1/2 teaspoon of the black pepper in a small bowl. Set aside until ready to serve.

While oil is heating, mix flour, 1/2 teaspoon of the salt, 1/2 teaspoon of the remaining black pepper, garlic powder and paprika in large bowl. Whisk in beer and egg. Let batter rest 10 minutes.

Dry cod with paper towels and sprinkle with remaining 1/2 teaspoon salt and remaining 1/2 teaspoon of the black pepper. Working in batches, dip fish into batter; allow excess to drip off. Transfer battered fish directly to hot oil. Fry 4 to 6 minutes or until golden brown and cooked through, turning halfway through. Drain on paper towel-lined plate.

Sprinkle with additional salt, if desired and serve immediately with Peppered Malt Vinegar.