



Albion

2023 MERLOT

winemaker notes

Our Albion Merlot was aged in barrels and its aromas and characters provide plenty of evidence of this. The nose is very intense and mature, displaying a variety of dark fruit such as blackberry, plum, black currant and cherry. In a second nose, you will encounter notes of toasted oak, black pepper and dried herbs. There is residual acidity right at the start, which is quickly overpowered by layers and layers of soft tannins. Acidity in red wine equates to longer ageing potential. As the wine progresses on the palate, its tannins soften, extending the mouthfeel and providing a luscious finish. This rich wine has a medium intensity. Its compact structure gives us a very dense, food-friendly Merlot that pairs particularly well with braised meat dishes.

Appellation: San Lucas, Monterey

Varietals: 100% Merlot

Alc: 13.7%

Released: May 2026



profile

Nose: Blackberry | Plum | Black currant | Cherry | Toasted oak | Pepper | Dried herbs

Mouth: Medium intensity | Residual acidity | Layers of soft tannins | Extended and luscious mouthfeel | Compact structure



Serve: Room temp

Aging: 5 - 6 years

Pairs well with: Braised short ribs | Meatloaf | Ragu with pappardelle | Roasted eggplant dip | Gruyère | Camembert | Fontina

Similar to: McKenna Trilogy and Fleur Bleu Seven Petals

Fun fact: The Salinas Valley acts as a wind tunnel with cold and foggy air, allowing a more savory and balanced Merlot profile compared to warmer regions in California.

About the Brand

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



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6
servings

15m
prep

40m
cook time

try with
dry reds

Cast Iron Brown Sugar Bourbon Chicken Thighs with Peaches

Ingredients

- 6 bone-in chicken thighs, about 2 1/2 pounds
- 2 tablespoons extra-virgin olive oil, divided
- 3 tablespoons McCormick® Grill Mates® Brown Sugar Bourbon Seasoning, divided
- 1 medium sweet onion, halved and cut into 8 wedges
- 2 cups fresh peach wedges
- 1 cup chicken stock
- 1 tablespoon honey

Directions

Brush chicken with 1 tablespoon of the oil. Sprinkle with 2 tablespoons of the Seasoning.

Grill chicken over medium-high heat for about 4 minutes per side or until browned. Remove chicken from the grill. Set aside.

Heat remaining 1 tablespoon oil in a large cast iron skillet on the grill. Add onions and peaches to the skillet; cook and stir until they begin to brown slightly, about 2 minutes. Add chicken to the skillet, nestling them among the onions and peaches.

Mix stock, honey, and remaining 1 tablespoon of Seasoning. Pour over chicken. Cover pan or close the grill. Simmer for 30 minutes or until chicken is cooked through and liquid is mostly absorbed, stirring occasionally.