



Albion

2025 CUVÉE BLANC

winemaker notes

The nose of our Albion Cuvée Blanc offers a combination of floral and fruity aromas. Starting with citrus at the very beginning, honeysuckle, ripe pear, apple and cherry then appear and linger for a while. This wine was fermented in stainless-steel tanks without any oak influence. However, the “sur lie” aging method was extended for a month. Aromatic varietals such as Pinot Gris, Muscat or Riesling gain in unctuousity and richness by settling in the tank for months. Once every few days, the tank is gently mixed to put the sediments in suspension, therefore increasing the structure of the final wine. The mouth also displays citrus, like lime and grapefruit, with a mineral component in the mid-palate. This is a medium-intensity wine with a smooth finish. This blend of varietals from Oregon truly shines in our Albion Cuvée Blanc.

Appellation: Rogue Valley, Oregon

Varietals: 35% Early Muscat | 35% Muscat Blanc | 30% Riesling

Alc: 12%

Released: May 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 | Honeysuckle | Ripe fruit | Pear | Apple | Cherry

Mouth: Unctuous | Rich | Citrus | Lime | Grapefruit | Mineral | Medium intensity | Smooth finish



Serve: Chilled

Aging: 3 years

Pairs well with: Scallops | Chicken salad | Cauliflower mac & cheese | Sweet potato fries | Swiss | Provolone | Havarti

Similar to: McKenna Sauvignon Blanc and Figurative Semillon

Fun fact: A handful of producers in Oregon produce Early Muscat, a crossing of Muscat Hamburg and Skolokertek Kiralynojé from Hungary, known in America as the “Queen of the Vineyard”.



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5
servings

10m
prep

20m
cook time

try with
dry whites

Seared Scallops with Lemon Dill Beurre Blanc

Ingredients

2 tablespoons olive oil, divided
1 tablespoon plus 2 teaspoons minced fresh garlic, divided
2 cups chopped baby spinach
1 cup diced fresh tomatoes
2 cups water
1 box (10 ounces) plain couscous
1 pound Atlantic Calico Scallops
McCormick® Sea Salt Grinder, to taste
McCormick Gourmet™ Organic Coarse Ground Black Pepper, to taste
8 tablespoons cold butter, cut into cubes, divided
1/4 cup minced yellow onion
1/4 cup dry white wine, such as Sauvignon Blanc
1/4 cup heavy cream
2 tablespoons fresh squeezed lemon juice
1/2 teaspoon McCormick Gourmet™ Organic Dill Weed
1/2 cup fresh mandarin orange segments

Directions

Heat 1 tablespoon of the olive oil in 2-quart saucepan on medium-high heat. Add 1 tablespoon of the garlic; cook and stir 1 minute until fragrant. Stir in spinach and tomatoes; cook just until spinach is wilted. Add water and bring to a boil. Add couscous, stirring to mix well. Cover saucepan and remove from heat. Set aside.

Meanwhile, pat scallops dry with paper towels. Season with salt and pepper, if desired. Heat remaining 1 tablespoon olive oil in large skillet on medium-high heat until shimmering. Carefully place scallops in pan. Cook without stirring 2 to 3 minutes until browned on bottom. Flip scallops and cook 2 minutes longer or just until cooked through. Remove scallops from pan and keep warm.

Melt 1 tablespoon of the butter in same skillet on medium-high heat. Add onion; cook 2 minutes or until softened. Add remaining 2 teaspoons garlic; cook and stir 1 minute. Stir in wine, heavy cream, lemon juice and dill. Simmer until mixture is reduced to one-fourth of the original amount (to about 1/3 cup), about 5 minutes.

Reduce heat to low; whisk in remaining butter, one piece at a time, until well blended and sauce is creamy. Gently stir in mandarin orange segments and cook just until heated through. Spoon Citrus Dill Butter Sauce over scallops and serve with couscous.