



Family Ranch

2022 ALBARIÑO

winemaker notes

Our 2022 Albariño has some maturity behind it. Albariño is growing in popularity as a single varietal or in blends with a stainless-steel tank fermentation and ageing process. The wine opens with citrus characters followed by developed notes of pear, apple and almonds that settle in nicely. The finish suggests ripe tropical fruits like pineapple and papaya. In the mouth, this Family Ranch has a medium length and retains a little acidity for balance. The mid palate and the finish offer honey and baked cupcake notes. This wine is expressing its full potential and is ready to drink now.

Appellation: California

Varietals: 75% Albariño | 25% Sauvignon Blanc

Alc: 13%

Released: August 2025

GLUTEN
FREE

SUGAR
FREE

About the Brand

Inspired by the Fredrick family's Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.

profile

Nose: Citrus | Pear | Apple | Almonds | Ripe pineapple | Papaya

Mouth: Honey | Baked cupcakes | Light acidity | Medium length



Serve: Chilled

Aging: 1 year

Pairs well with: Indian curry-based dishes | Spicy Thai salads | Seaweed crisps | Sushi | Baked apples | Monterey Jack | Mozzarella

Similar to: Halcyon Albariño and Joy Cellars Merriment

Fun fact: Known as Alvarinho in Portugal, Albariño grapes are indigenous to the northwestern corner of the Iberian peninsula, between modern-day Portugal and Spain.



video,
awards
& more



4
servings

15m
prep

35m
cook time

try with
dry whites

Garlic Chicken and Pork Paella

Ingredients

4 boneless chicken thighs
1 chorizo sausage, finely chopped
1/2 cup chopped red bell pepper
1 onion, sliced
1 tablespoon Gourmet Garden™ Garlic Stir-In Paste
1 teaspoon McCormick® Ground Thyme
1 1/2 cups medium grain rice
4 1/4 cups chicken broth
1/2 teaspoon McCormick® Ground Turmeric
1 teaspoon McCormick® Paprika
1/2 cup chopped green beans
1 lemon, zested and juiced
Extra virgin olive oil, to drizzle

Directions

Coat a large frying or paella pan with canola spray and heat over medium-high heat. Add chicken to the pan and cook until well browned; flip.

Add chorizo, onion and red bell peppers to pan and stir. Cook for another 5 minutes and add Gourmet Garden Garlic Stir-In Paste, thyme and rice.

Stir and cook for 2 minutes. Add stock, turmeric and paprika.

Reduce the heat to low, cover and cook for about 8-15 minutes until the liquid has reduced and the rice is tender and fluffy. Add beans with 5 minutes cook time remaining.

Before serving, stir in lemon zest, lemon juice, and drizzle with extra virgin olive oil. Garnish with lemon wedges.