



Panache Lane

FLAMBOYANT

winemaker notes

Our Panache Lane Flamboyant is a very aromatic white blend made from Muscat and Semillon. The nose reveals aromas of roses, lemon, lime, apple, roasted nuts and vanilla. This sweet white blend from California combines and concentrates those flavors in the mouth. The texture is sweet and syrupy with a muted acidity. The flavors are round and opulent with a medium intensity. It's all about the sweetness for this playful blend with a tart candy finish.

Appellation: California

Varietals: 65% Semillon | 35% Muscat of Hamburg

Alc: 11%

Released: April 2024



profile

Nose: Rose | Lemon | Lime | Apple | Roasted nuts | Vanilla

Mouth: Concentrated | Sweet | Syrupy | Opulent | Medium intensity | Tart candy finish



Serve: Cold

Aging: 2 years

Vinotype: Sweet

Pairs well with: Creamy pasta | Chinese dishes | Shrimp spring rolls | Crab cakes | Light desserts | Mozzarella | Feta | Halloumi

Similar to: Previous Panache Lane Flamboyant and Revel Vin Blanc

Fun fact: Reds lose color over time, while white wines may develop darker pigments and hues due to oxidation.

About the Brand

Experience the spirited charm of Panache Lane: Sweet wines with youthful exuberance and playful sophistication. Indulge in this red-nosed sipper with a mischievous twist.



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4
servings

15m
prep

15m
cook time

try with
sweet whites

Noodle Bowl with BBQ Pork

Ingredients

2 tablespoons rice wine vinegar
2 tablespoons tomato paste
1 tablespoon soy sauce
1 teaspoon McCormick Gourmet™ Sriracha
Seasoning
8 ounces thin-sliced boneless pork chops
1 tablespoon oil
1 container (32 ounces) chicken stock
2 cups water
4 ounces dried Chinese noodles
1/2 cup shredded carrots
1/2 cup frozen corn, thawed
2 green onions, thinly sliced

Directions

Mix vinegar, tomato paste, soy sauce and Seasoning in medium bowl until well blended. Reserve 1 tablespoon. Add pork to remaining marinade; turn to coat well. Cover. Refrigerate 1 hour.

Remove pork from marinade. Discard any remaining marinade. Heat oil in large skillet on high heat. Add pork; cook 1 to 2 minutes per side or until browned. Keep warm.

Bring stock, water and reserved marinade to boil in large saucepan on high heat. Add noodles; cook as directed on package. Divide noodles and broth among each of 4 bowls. Top with pork, carrots, corn and green onions. Sprinkle with additional seasoning as desired.