



# Panache Lane

BODACIOUS

## winemaker notes

Our newest Panache Lane Bodacious is a sweet red blend with a red-fruit nose of raspberry, strawberry, red currant and cherry. Some fruity characters are present in the mouth as well. Nothing dominates and there is nice balance between acidity, tannins and sweetness. A layer of tannins lingers in the mid-palate through to the finish. Bodacious is dynamic, pleasant and easygoing.

**Appellation:** California

**Varietals:** 55% Syrah | 20% Cabernet Franc | 15% Ruby Cabernet | 10% Muscat

**Alc:** 11.5%

**Released:** March 2024



## profile

**Nose:** Raspberry | Strawberry | Red currant | Cherry

**Mouth:** Balanced | Acidic | Tannic | Sweet | Dynamic | Pleasant



**Serve:** Cold

**Aging:** 3 years

**Vinotype:** Sweet

**Pairs well with:** Grilled steak | Carnitas | Crispy potato cakes | Frittata | Gouda | Cheddar

**Similar to:** Revel Vin Rouge and previous Panache Lane Bodacious

**Fun fact:** Syrah, not to be confused with its little sister Petite Sirah which is a different varietal, is one of the oldest grape varietals in the world.

## 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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**8**  
servings

**10m**  
prep

**6h**  
cook time

**try with**  
sweet reds

## Pork Tacos Street Style

### Ingredients

3 pounds boneless pork shoulder roast, trimmed and cut into 2 pieces  
1 package McCormick® Street Taco Pork Carnitas Seasoning Mix  
16 (6-inch) tortillas, warmed

### Directions

Coat pork evenly with the Seasoning Mix. Place pork in slow cooker. Cover.

Cook 5 to 6 hours on HIGH or 8 to 10 hours on low, until pork is tender. Slow Cooker Tip: For best results, do not remove cover during cooking.

Shred pork in slow cooker using 2 forks. Serve meat in tortillas with desired toppings, such as queso fresco or Cotija cheese, avocado, finely chopped onions, cilantro and lime wedges.