

Panache Lane Bodacious

Panache Lane Bodacious, a perennial crowd favorite, returns. This sweet red wine displays a dark, rich color. In the nose, it reveals deep, ripe fruits, like raspberry, wild strawberry, black cherry and black currant. It has a very inviting nose, or as the French say "gourmand," meaning a greedy nose. In the finish, there are aromas of coffee, light smoke and toasted oak. There is some intensity in the attack and a good amount of tannins. Bodacious is pleasant and fluid with fresh red fruit characters and some acidity, which is a gauge of ageability.

Try it with roasted chicken, pork tenderloin or beef stew. Enjoy it with the featured recipe "Sour Cream Chicken Enchiladas."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** Non-vintage
- **VARIETAL(S):** 55% Cabernet Sauvignon, 32% Petit Verdot, 8% Petite Sirah and 5% Muscat
- **APPELLATION:** California
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 2 - 3 years
- **SERVE:** room temperature or slightly chilled
- **PAIRINGS:** cheeses such as Swiss, Brie or Gruyere

tidbit: Five percent of Muscat is enough to accomplish two things in this blend: increase the sweetness and increase the fruit-forward characteristics.

WINE SHOP AT HOME

\$22.50

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RECIPE PAIRING : Sour Cream Chicken Enchiladas

INGREDIENTS

2 packages McCormick® Enchilada Sauce Mix
3 1/2 cups milk
1 cup sour cream
1 can (4 1/2 ounces) chopped green chiles, drained
2 tablespoons oil, divided
1 pound boneless skinless chicken breasts, cut into thin strips
1 medium onion, thinly sliced
1 medium bell pepper, cut into thin strips
10 flour or corn tortillas (8-inch)
2 cups shredded Mexican cheese blend

DIRECTIONS

Preheat oven to 325°F. Stir Sauce Mix and milk in medium saucepan. Stirring constantly, cook on medium heat 5 minutes or until thickened. Stir in sour cream and chiles; set aside.

Heat 1 tablespoon of the oil in large skillet on medium heat. Add chicken; cook and stir 3 minutes or until lightly browned. Remove from skillet. Add remaining 1 tablespoon oil to skillet. Add onion and bell pepper; cook and stir 10 minutes or until tender. Return chicken to skillet. Stir in 1/2 cup of the sauce.

Spread 1/2 cup of sauce in lightly greased 13x9-inch baking dish. Heat tortillas as directed on package. Divide the chicken mixture evenly among each tortilla. Fold over tortillas sides; place seam-side down in baking dish. Pour remaining sauce over enchiladas. Sprinkle with cheese.

Bake 40 minutes or until heated through and cheese is melted.

Makes 10 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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