

Panache Lane Flamboyant

Panache Lane Flamboyant is a very popular sweet white blend that we produce almost every year. It showcases floral fragrances like daffodil, rose and lavender in the attack. The aromatics begin with fruity components of lime and lemon and then extend to savory components like meringue and honey. It has a sweet attack and a round mouthfeel. This wine is refreshing with crisp acidity and good length. It is clean and straightforward with medium intensity and is very pleasant overall.

The hints of mango and orange in the finish will pair well with egg bites, pasta with seafood or light desserts. Try it chilled with the featured recipe: "Blackened Shrimp Alfredo."



Sweet Vinotypes will particularly enjoy this wine!

- **VINTAGE:** Non-vintage
- **AGEING POTENTIAL:** 2 years
- **VARIETAL(S):** 85% Muscat Canelli and 15% Chardonnay
- **SERVE:** refrigerate thirty minutes before serving
- **APPELLATION:** California
- **PAIRINGS:** cheeses such as mozzarella, fontina or Monterey Jack
- **ALCOHOL:** 12%

tidbit: Muscat has been a favorite varietal since ancient Greece due to its rich, perfumed floral and fruity notes.

WINE SHOP AT HOME

\$22.50

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RECIPE PAIRING : Blackened Shrimp Alfredo

INGREDIENTS

8 ounces penne pasta, uncooked
4 tablespoons butter, divided
1 pound large shrimp, peeled and deveined
2 teaspoons ZATARAIN'S® Blackened Seasoning, divided
1 teaspoon finely chopped fresh garlic
1 1/2 cups heavy cream
1 cup shredded Parmesan cheese
1 teaspoon ZATARAIN'S® Parsley Flakes

DIRECTIONS

Cook pasta as directed on package. Drain well. Set aside.

Place shrimp in large bowl. Sprinkle with 1 teaspoon of the Blackened Seasoning, toss to coat well. Melt 2 tablespoons of the butter in large skillet on medium-high heat. Add shrimp; cook and stir just until shrimp turn pink, about 3 minutes. Remove from pan.

Melt remaining butter in same skillet on medium heat. Add garlic; cook and stir 30 seconds. Add cream and remaining Blackened Seasoning. Bring to simmer. Stir in cheese; cook 2 to 3 minutes or until cheese is melted, stirring occasionally. Return shrimp to pan. Add pasta; toss to coat well. Sprinkle with parsley and additional shredded Parmesan, if desired, before serving.

Test Kitchen Tip: To make Blackened Chicken Alfredo, substitute 1 pound boneless skinless chicken breast, cut into 1/2-inch strips, for the shrimp. Prepare as directed, cooking chicken 5 to 6 minutes or until cooked though.

Makes 7 servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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