



Panache Lane

FLAMBOYANT

GLUTEN
FREE

WINEMAKER NOTES

Our Panache (pronounced pah-nosh) Lane Flamboyant is a very aromatic white blend. Following notes of orange blossom, the nose reveals lemon, grapefruit, lime, apricot and apple. This sweet white blend from California combines the flavors of three distinct varietals. There is also a flinty component on the nose and in the mouth. This wine tastes round and opulent with refreshingly crisp acidity. The mouthfeel is sweet and mineral. This wine has clean and straightforward body lines.

VARIETALS

55% French Colombard | 32% Chenin Blanc | 13% Sauvignon Blanc

APPELLATION
California

RELEASED
April 2021

SERVE
Cold

AGING
1 - 2 years

ALCOHOL
12.5%



About the Brand

With perfect panache, our sassy, furry friend from the lane has a red button nose. This label is as fun and lively as the wine inside the bottle.

FUN FACT

The definition of flamboyant is exuberant, confident and stylish, which is what this lively California white blend conveys.

PAIRINGS

Creamy pasta | Spring rolls | Crab cakes | Shrimp | Light desserts |
Mozzarella | Fontina | Monterey Jack



12
SERVINGS

45M
PREP

0M
COOK TIME

TRY WITH
SWEET WHITES

Vegetable Spring Rolls

INGREDIENTS

- 7 ounces (1/2 of 14-ounce package) Thai Kitchen® Gluten Free Stir Fry Rice Noodles
- 12 round rice paper wrappers, (8 1/2-inch)
- 2 large red bell peppers, thinly sliced
- 2 large cucumbers, peeled, seeded and cut into thin strips
- 3/4 cup shredded carrots
- 2 medium avocados, peeled, seeded and thinly sliced
- 2 tablespoons chopped fresh cilantro
- 1/4 cup chopped peanuts

DIRECTIONS

Bring a large pot of water to boil. Remove from heat. Add rice noodles, stirring to separate noodles. Let stand 8 to 10 minutes or until noodles are tender but firm. Drain well. Place in large bowl with cold water. Separate noodles fully.

To assemble spring rolls, fill 9-inch pie plate with warm water. For each spring roll, dip 1 rice paper wrapper in water to wet completely. Place on work surface. Blot dry with paper towel. Place 1/3 cup drained rice noodles in bottom third of rice paper. Layer with 4 bell pepper strips, 8 cucumber strips, 1 tablespoon carrot, 2 avocado slices, 1/2 teaspoon cilantro and 1 teaspoon peanuts. Fold in sides, then gently roll tightly to enclose filling. Place spring roll on platter or tray. Cover with damp paper towels and plastic wrap. Repeat with remaining rice paper wrappers and filling ingredients to make 12 spring rolls.

Refrigerate at least 30 minutes or up to 2 hours. Serve with Sweet Red Chili Sauce or Carrot Dipping Sauce, if desired.