



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Mendocino County Colombard 2024

Peaches, Pears, Green Cardamom & Bitter Almond

79% Colombard, 21% Chardonnay

Partial Malolactic Fermentation | Neutral barrels & Sonoma Concrete tank on lees

\$40.00 Retail | \$30.00 Club

Pairing: Humboldt Fog from Cypress Grove Creamery (Goat Milk)

Bismark Moon Mountain District Chardonnay 2021

93 Points International Wine Report. 92 Points Wine Enthusiast

Pistachio, White Flowers, Hojicha, & Lemon Custard

96% Chardonnay, 4% Sauvignon Blanc

100% Malolactic Fermentation | Aged Sur Lie 20 Months | 16% New French Oak, Concrete & Sandstone Tanks

\$62.00 Retail | \$46.50 Club

Pairing: San Joaquin Gold Parmesan Style Cheese from Fiscalini Farmstead (Cow Milk)

HANNA Alexander Valley Malbec 2022

Blueberry Pie, Pomegranate, Vanilla, Toasted Oak

98% Malbec 1% Cabernet Sauvignon, 1% Saint Macaire

Inoculated Fermentation | 100% Malolactic Fermentation

\$40.00 Retail | \$30.00 Club

Pairing: San Joaquin Gold Parmesan Style Cheese from Fiscalini Farmstead (Cow Milk)

HANNA Reserve Alexander Valley Petit Verdot 2019

Violets, Cherrie Pie, Blood Oranges, & Italian Roast Coffee

75% Petit Verdot, 21% Malbec, 4% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation | 50% New French Oak

\$69.00 Wine Club Exclusive

Pairing: Point Reyes Gouda (Cow Milk)

Bismark Moon Mountain District Proprietor Grown Cabernet Sauvignon 2022

95 Points James Suckling

Dried Blueberry, Cocoa, Cherry, White Sage & Pennyroyal

77% Cabernet Sauvignon, 21% Malbec, 2% Cabernet Franc

Inoculated Fermentation | 100% Malolactic Fermentation | 69% New Oak

\$78.00 Retail | \$58.50 Club

Pairing: Point Reyes Gouda (Cow Milk)

