



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Sonoma County Rosé 2024

Pink Lady Apple, Rainier Cherry, & Watermelon Jolly Rancher

41% Pinot Noir, 24% Sangiovese, 18% Malbec, 13% Nero d'Avola, 4% Sauvignon Blanc
Inoculated Fermentation | Aged Sur Lie 6 Months | Stainless Steel

\$28.00 Retail | \$21.00 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 Reserve Alexander Valley Nero d'Avola 2023

90 Points & Gold Medal - North Coast Wine Challenge 2026

Rosemary, Cherry, & Heirloom Rose

98% Nero d'Avola, 2% Cabernet Sauvignon

100% Malolactic Fermentation | 32% New French Oak | Aged Sur Lie 12 Months

\$64.00 Retail | \$48.00 Club

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

HANNA Dry Creek Mountain Merlot 2023

Bing Cherry Pie, Plums, Vanilla Bean

93% Merlot, 7% Cabernet Sauvignon

100% Malolactic Fermentation | 35% New French & European Oak | Aged Sur Lie 16 months

\$68.00 Retail | \$51.00 Club

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

100% Malolactic Fermentation | 69% New Oak

\$78.00 Retail | \$58.50 Club

Pairing: Point Reyes Gouda (Cow Milk)

