



# HANNA

WINERY & VINEYARD

## Wine & Cheese Pairing

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### **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 Malbec 2022**

*Mulled Blueberry, Cardamom, & Black Currant*

86% Malbec, 12% Cabernet Sauvignon, 2% Saint Macaire

Inoculated Fermentation | 100% Malolactic Fermentation | 71% New Oak

**\$66.00 Retail | \$49.50 Club**

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

### **Bismark Moon Mountain District Proprietor Grown Titan 2021**

***94 Points James Suckling***

*Cherry, Espresso & Spicy Oak*

31% Merlot, 19% Cabernet Sauvignon, 17% Petit Verdot, 17% Cabernet Franc, 16% Malbec

Inoculated Fermentation | 100% Malolactic Fermentation | 67% New French Oak

**\$74.00 Retail | \$55.50 Club**

*Pairing: Point Reyes Gouda (Cow Milk)*

### **HANNA Dry Creek Cabernet Sauvignon 2023**

*Licorice, Blackberry, & Pomegranate*

100% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation

Aged Sur Lie 1 months | 31% New American Oak

**\$70.00 Retail | \$52.50 Club**

*Pairing: Point Reyes Gouda (Cow Milk)*

