



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Sonoma County Rosé 2020

Strawberry, Nectarine & Blood Orange

40% Zinfandel, 38% Malbec, 22% Pinot Noir

Inoculated Fermentation | Stainless Steel on Lees

\$25.00 Retail | \$18.75 Club

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

Bismark Moon Mountain District Proprietor Grown Chardonnay 2019

Sonoma Sage, Poached Pear & Butterscotch

100% Chardonnay

Inoculated Fermentation | 100% Malolactic Fermentation | 50% New & Neutral Oak

\$60.00 Wine Club Exclusive

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

HANNA Russian River Valley Estate Grown Pinot Noir 2017

Baked Cherry, Spring Earth & Fresh Truffle

100% Pinot Noir

Indigenous Yeast | 100% Malolactic Fermentation | 47% New French & Hungarian Oak

\$49.00 Retail | \$36.75 Club

Pairing: Seascape from Central Coast Creamery (Blend of Cow & Goat Milk)

Bismark Moon Mountain District Proprietor Malbec 2019

Blackberry pie, Dark chocolate & Bing cherry

81% Malbec, 11% Cabernet Sauvignon, 4% Cab Franc, 2% Petit Verdot

Aged sur-lie | 50% New French & Hungarian Oak

\$68.00 Retail | \$51.00 Club

Pairing: Estero Gold Montasio Style from Valley Ford Creamery (Cow Milk)

Bismark Moon Mountain District Proprietor Grown Titan 2017

Lavender, Clove & Ground Espresso

62% Malbec, 34% Cabernet Sauvignon, 4% Cabernet Franc

Inoculated Fermentation | 49% New French & Hungarian Oak

\$70.00 Retail | \$52.50 Club

Pairing: Estero Gold Montasio Style from Valley Ford Creamery (Cow Milk)