



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Russian River Valley Estate Grown Colombard 2020

Nectarine, Granny Smith Apple & Lemon Curd

100% Colombard

Inoculated Fermentation | Stainless Steel on Lees

\$33.00 Retail | \$24.75 Club

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

HANNA Sonoma County Rosé 2019

Strawberry, Lime Zest & Vanilla Bean Panna Cotta

79% Malbec, 21% Pinot Noir

Inoculated Fermentation | Stainless Steel on Lees

\$24.00 Retail | \$18.00 Club

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

HANNA Russian River Valley Estate Grown Pinot Noir 2016

Plum, Blueberry Cobbler & Black Currant

100% Pinot Noir

Indigenous Yeast | 100% Malolactic Fermentation | 50% New French & Hungarian Oak

\$49.00 Retail | \$36.75 Club

Pairing: San Andreas from Bellwether Farms (Sheep Milk)

Reserve Alexander Valley Proprietor Grown Malbec 2017

Blueberry Pie, Espresso & Vanilla

94% Malbec, 5% Saint Macaire, 1% Cabernet Sauvignon

Indigenous Yeast | Inoculated Fermentation | 100% Malolactic Fermentation | 62% New French Oak

\$60.00 Retail | \$45.00 Club

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

ELIAS Alexander Valley Estate Grown Cabernet Sauvignon 2016

Plum, Madagascar Vanilla Bean & Green Bell Pepper

77% Cabernet Sauvignon, 13% Malbec, 6% Saint Macaire, 3% Merlot, 1% Petit Verdot

Inoculated Fermentation | 100% Malolactic Fermentation | 40% New French & Hungarian Oak

\$56.00 Retail | \$42.00 Club

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