



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 for 6 Months | Stainless Steel

\$28.00 Retail | \$21.00 Club

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

Bismark Moon Mountain District Proprietor Grown Chardonnay 2021

93 Points International Wine Report. 92 Points Wine Enthusiast

Pistachio, White Flowers, & Lemon Custard

96% Chardonnay, 4% Sauvignon Blanc

100% Malolactic Fermentation | Aged Sur Lie for 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 Dry Creek Sangiovese 2023

Hibiscus, Red Currant, & Lavender

99% Sangiovese, 1% Nero d'Avola

Inoculated Fermentation | 100% Malolactic Fermentation | Aged Sur Lie for 8 Months | 14% New French Oak

\$58.00 Retail | \$43.50 Club

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

Bismark Moon Mountain District Estate Grown Titan 2018

Macerated Cherry, Boysenberry, & Peppercorn

69% Malbec, 15% Petit Verdot, 12% Cabernet Sauvignon, 4% Cabernet Franc

Inoculated Fermentation | 100% Malolactic Fermentation | Aged Sur Lie for 27 Months | 68% New European Oak

\$72.00 Retail | \$54.00 Club

Pairing: Point Reyes Gouda (Cow Milk)

HANNA Alexander Valley Reserve Cabernet Sauvignon 2022

Black Cherry, Juicy Plum, & Black Olive

78% Cabernet Sauvignon, 13% Malbec, 9% Saint Macaire

Inoculated Fermentation | 100% Malolactic Fermentation | Aged 16 Months | 11% New French Oak

\$70.00 Retail | \$52.50 Club

Pairing: Point Reyes Gouda (Cow Milk)

