



# HANNA

WINERY & VINEYARD

## Wine & Cheese Pairing

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### **HANNA Russian River Valley Estate Grown Colombard 2022**

*Pear Puree, Granny Golden Crisp Apple Blossom & Eureka Lemon*  
100% Colombard

Inoculated Fermentation | Stainless Steel & Concrete | Sur Lie

**\$35.00 Retail | \$26.25 Club**

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

### **HANNA Russian River Valley Chardonnay 2023**

*Double Gold – Sonoma County Harvest Fair 2024*

*Grilled Lemon, Poached Pear, Pineapple*  
90% Chardonnay, 10% Colombard

Indigenous Yeast | Partial Malolactic Fermentation | French & European Oak

**\$30.00 Retail | \$22.50 Club**

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

### **HANNA Alexander Valley Malbec 2022**

*Boysenberry, Pomegranate, Cinnamon*

98% Malbec, 1% Cabernet Sauvignon, 1% Saint Macaire

100% Malolactic Fermentation | 56% New French & Hungarian Oak | Sur Lie

**\$40.00 Retail | \$30.00 Club**

*Pairing: San Joaquin Gold Parmesan Style Cheese from Fiscalini Farmstead (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 | French Oak

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

*Pairing: Point Reyes Gouda (Cow Milk)*

### **Bismark Moon Mountain District Titan 2019**

*Tart Cherry, Blackberry & Maple Syrup*

33% Malbec, 26% Cabernet Franc, 18% Cabernet Sauvignon, 14% Merlot, 9% Petit Verdot  
Inoculated Fermentation | 100% Malolactic Fermentation | 68% New French & Hungarian Oak

**\$72.00 Retail | \$54.00 Club**

*Pairing: Point Reyes Gouda (Cow Milk)*

