



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing Menu

HANNA Russian River Valley Sauvignon Blanc 2022

Guava, Lime & Honeycrisp Apple

100% Sauvignon Blanc

Inoculated Fermentation | Stainless Steel on Lees

\$20.00 Retail | \$15.00 Club

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

ELIAS Russian River Valley Estate Grown Chardonnay 2020

Apple Blossom, Toffee & Meyer Lemon

100% Chardonnay

Inoculated Fermentation | 100% Malolactic Fermentation | 36% New French | Sur Lie & Monthly Battonage

\$60.00 Retail | \$45.00 Club

Pairing: Ewenique from Central Coast Creamery (Sheep Milk)

ELIAS Russian River Valley Estate Grown Pinot Noir 2018

Tea Rose, Currant & Rhubarb Pie

100% Pinot Noir

Inoculated Fermentation | 100% Malolactic Fermentation | 73% New French Oak

\$64.00 Retail | \$48.00 Club

Pairing: Ewenique from Central Coast Creamery (Sheep Milk)

Reserve Alexander Valley Alchimie 2019

Cranberry, Açai & Dark Chocolate

68% Malbec, 19% Saint Macaire, 12% Petit Verdot, 1% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation | 36% New French & Hungarian Oak

\$70.00 Retail | \$52.50 Club

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

Bismark Moon Mountain District Proprietor Grown Cabernet Sauvignon 2019

Pomegranate, Cracked Peppercorn & Violets

75% Cabernet Sauvignon, 24% Malbec, .05% Cabernet Franc, .05% Petit Verdot

Inoculated Fermentation | 100% Malolactic Fermentation | 60% New French Oak

\$74.00 Retail | \$55.50 Club

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

