



# HANNA

WINERY & VINEYARD

## Wine and Cheese Pairing

---

### **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: Goat Gouda (100% Goat)

### **ELIAS Russian River Valley Estate Grown Chardonnay 2018**

*Crisp Apple, Lemon Blossoms & Vanilla Bean*

100% Chardonnay

Indigenous Yeast | 100% Malolactic Fermentation | 46% New French & Hungarian Oak

**\$56.00 Retail | \$42.00 Club**

Pairing: Ewenique (100% Sheep)

### **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: Seascape (Blend of Cow & Goat)

### **HANNA Reserve Alexander Valley Proprietor Grown Alchimie 2017**

*Fresh Blueberry, Pepper & Cocoa*

51% Malbec, 27% Cabernet Sauvignon, 9% Petit Verdot, 7% Saint Macaire, 6% Merlot

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

**\$68.00 Retail | \$51.00 Club**

Pairing: Ewenique (100% Sheep)

### **Bismark Moon Mountain District Proprietor Grown Cabernet Franc 2017**

*Blackberry Crisp, German Anise & Ethiopian Coffee*

75% Cabernet Franc, 20% Malbec, 5% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation | 42% New French & Hungarian Oak

**\$66.00 Wine Club Exclusive**

Pairing: Seascape (Blend of Cow & Goat)