



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing Menu

HANNA Russian River Valley Sparkling Sauvignon Blanc 2021

Double Gold – North Coast Wine Challenge 2023

Apple, Lime, & Grapefruit

100% Sauvignon Blanc

Méthode Traditionnelle

\$56.00 Retail | \$42.00 Club

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

HANNA Sonoma County Rosé 2022

Yellow Watermelon, Alpine Strawberries, & Orange Zest

100% Malbec

Inoculated Fermentation | Stainless Steel | Sur Lie

\$26.00 Retail | \$19.50 Club

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

HANNA Dry Creek Sangiovese 2022

Gold – Dan Berger's International Wine Competition 2023

Hibiscus, Raspberry, Light Roast Coffee

99% Sangiovese, 0.5% Malbec, 0.5% Nero d'Avola

Inoculated Fermentation | 100% Malolactic Fermentation | 17% New French Oak | Sur Lie

\$50.00 Retail | \$43.50 Club

Pairing: Ewenique from Central Coast Creamery (Sheep Milk)

HANNA Reserve Alexander Valley Cabernet Sauvignon 2019

Dark Chocolate, Anise & Heritage Raspberry

76% Cabernet Sauvignon; 17% Malbec, 7% Saint Macaire

Inoculated Fermentation | 44% New French & European Oak

\$68.00 Retail | \$51.00 Club

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

Bismark Moon Mountain District Proprietor Grown Zinfandel 2017

Rattan, Fresh Maple Sap & Raspberry Torte

100% Zinfandel

Inoculated Fermentation | 100% Malolactic Fermentation | French & American Oak

\$66.00 Retail | \$49.50 Club

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

