



# HANNA

WINERY & VINEYARD

## Wine and Cheese Pairing

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### **HANNA Russian River Valley Sauvignon Blanc 2023**

*Guava, Key Lime & Passion Fruit*

100% Sauvignon Blanc

Inoculated Fermentation | Stainless Steel

**\$20.00 Retail | \$15.00 Club**

Pairing: Humboldt Fog Soft-ripened Goat Cheese from Cypress Grove Creamery (Goat Milk)

### **Bismark Moon Mountain District Chardonnay 2021**

**92 Points- Wine Enthusiast**

*Pistachio, White Flowers & Lemon Custard*

96% Chardonnay, 4% Sauvignon Blanc

100% Malolactic Fermentation | New & one-year-old barrels, concrete & sandstone tanks | Aged Sur Lie

**\$62.00 Retail | \$46.50 Club**

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

### **ELIAS Russian River Valley Estate Grown Pinot Noir 2018**

*Currant, Cocoa Dipped Cherries & Rhubarb Pie*

100% Pinot Noir

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

**\$64.00 Retail | \$48.00 Club**

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

### **HANNA Reserve Alexander Valley Malbec 2019**

*Boysenberry, Red Cherry & Oolong Tea*

88% Malbec, 7% Saint Macaire, 5% Petit Verdot,

Inoculated Fermentation | 67% New European Oak

**\$62.00 Retail | \$46.50 Club**

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

### **Bismark Moon Mountain District Estate Grown Titan 2018**

*Cherry, Boysenberry & Peppercorn*

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

Inoculated Fermentation | 100% Malolactic Fermentation | 68% New European Oak |

Aged Sur Lie

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

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

