



# HANNA

WINERY & VINEYARD

## Wine & Cheese Pairing

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### **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 | 50% New & Neutral Oak

**\$60.00 Retail | \$45.00 Club**

Pairing: Ewenique from Central Coast Creamery (Sheep Milk)

### **ELIAS Russian River Valley Estate Grown Pinot Noir 2017**

*Plum, Chocolate Cherry & Cardamom*

100% Pinot Noir

Indigenous Yeast & Inoculated Fermentation | 100% Malolactic Fermentation

36% New French Oak

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

Pairing: Ewenique from Central Coast Creamery (Sheep Milk)

### **Bismark Moon Mountain District Proprietor Grown Titan 2017**

*Lavender, Clove & Ground Espresso*

62% Malbec, 34% Cabernet Sauvignon, 4% Cabernet Franc

Inoculated Fermentation | 49% New French & Hungarian Oak

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

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

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