



# HANNA

WINERY & VINEYARD

## Wine & Cheese Pairing

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### **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)

### **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: Seascape from Central Coast Creamery (Blend of Cow & Goat 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: Seascape from Central Coast Creamery (Blend of Cow & Goat Milk)

### **HANNA Sonoma County Zinfandel 2018**

*Raspberry, Caramel Apple & Red Plum*

97% Zinfandel, 3% Pinot Noir

Indigenous Yeast | 100% Malolactic Fermentation | American & French Oak

**\$42.00 Retail | \$31.50 Club**

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

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

*Raspberry Reduction, Ground Espresso, Caraway*

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

Inoculated Fermentation | 100% Malolactic Fermentation | 49% French & Hungarian Oak

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

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

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