



# HANNA

WINERY & VINEYARD

## Wine and Cheese Pairing

---

### **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)

### **Bismark Moon Mountain District Estate Grown Chardonnay 2020**

*Pink Lady Apples, Panna Cotta Arepa*

100% Chardonnay

Inoculated Fermentation | 100% Malolactic Fermentation | Neutral French Oak & Petra  
Sur Lie

**\$60.00 Wine Club Exclusive**

Pairing: Ewenique from Central Coast Creamery (Sheep 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: Ewenique from Central Coast Creamery (Sheep Milk)

### **Reserve Alexander Valley Estate Grown Nero d'Avola 2022**

*Cherry, Raspberry Kefir, & Clove*

98% Nero d'Avola, 2% Malbec

Inoculated Fermentation | 100% Malolactic Fermentation | 12% New French Oak

**\$62 Retail | \$46.50 Club**

Pairing: Estero Gold Montasio Style 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)

