



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Russian River Valley Estate Grown Colombard 2019

Nectarine, Granny Smith Apple & Lemon Curd

100% Colombard

Inoculated Fermentation | Stainless Steel on Lees

Gold Medal – Sonoma County Harvest Fair Wine Competition

\$32.00 Retail | \$24.00 Club

Pairing: Goat Gouda (100% Goat)

HANNA Russian River Valley Estate Grown Chardonnay 2020

Baked Apples, Lemon Curd & Vanilla

100% Chardonnay

Indigenous Yeast | 50% Malolactic Fermentation | 44% New French & Hungarian Oak

Gold Medal – Sonoma County Harvest Fair Wine Competition

\$29.00 Retail | \$21.75 Wine Club

Pairing: Ewenique (100% Sheep)

HANNA Russian River Valley Estate Grown Pinot Noir 2016

Plum, Blueberry Cobbler & Black Currant

100% Pinot Noir

Indigenous Yeast | 100% Malolactic Fermentation | 50% New French & Hungarian Oak

\$49.00 Retail | \$36.75 Club

Pairing: Seascape (Blend of Cow & Goat)

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: Ewenique (100% Sheep)

Bismark Moon Mountain District Proprietor Grown Cabernet Franc 2017

Blackberry Crisp, German Anise & Ethiopian Coffee

75% Cabernet Franc, 20% Malbec, 5% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation | 42% New French & Hungarian Oak

\$66.00 Wine Club Exclusive

Pairing: Seascape (Blend of Cow & Goat)