



HANNA

WINERY & VINEYARD

Wine and Cheese Pairing Menu

HANNA Russian River Valley Colombard 2019

Nectarine, Granny Smith Apple & Lemon Curd

100% Colombard

Inoculated Fermentation | Stainless Steel on Lees

\$32.00 Retail | \$24.00 Club

Pairing: Goat Gouda (100% Goat)

ELIAS Russian River Valley Chardonnay 2017

Honey Crisp Apple, Pear & Orange Blossom

100% Chardonnay

Indigenous Yeast | 100% Malolactic Fermentation | 60% New French & Hungarian Oak

\$56.00 Retail | \$42.00 Club

Pairing: Ewenique & Marcona Almonds (100% Sheep)

HANNA Alexander Valley Malbec 2015

Blueberry, Baked Persimmon & Sweet Smoke

98% Malbec, 2% Cabernet Sauvignon

Inoculated Fermentation | 100% Malolactic Fermentation

80% New French & Hungarian Oak

\$38.00 Retail | \$28.50 Club

Pairing: Seascape (Blend of Cow & Sheep)

HANNA Reserve Alexander Valley Cabernet Sauvignon 2016

Blackberry Pie, Plum & Black Peppercorn

81% Cabernet Sauvignon, 18% Malbec, 1% Merlot

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

\$66.00 Retail | \$49.50 Club

Pairing: Ewenique & Dried Cherries (100% Sheep)

HANNA Bismark Moon Mountain District Zinfandel 2016

Raspberry, Marzipan & Vanilla

100% Zinfandel

Inoculated **\$66.00 Retail | \$49.50 Club**

Pairing: Seascape (Blend of Cow & Sheep)