



HANNA

WINERY & VINEYARD

Wine & Cheese Pairing

HANNA Russian River Valley Estate Grown Colombard 2023

Gravenstein Apple, Muddled Lime, Almond Blossom

95% Colombard, 5% Sauvignon Blanc

Inoculated Fermentation | Stainless Steel | Sur Lie

\$35.00 Retail | \$26.25 Club

Pairing: Pennyroyal Boont Corners (Goat & Sheep Milk)

HANNA Russian River Valley Reserve Sauvignon Blanc 2022

Gooseberries, Limeade, Vanilla

Inoculated Fermentation | Aged Sur Lie for 15 month in 63% New French Oak & Sandstone Tank

\$40.00 Retail | \$30.00 Club

Pairing: Pennyroyal Boont Corners (Goat & Sheep Milk)

Bismark Moon Mountain District Petite Sirah 2021

Violets, Blueberry Strudel, & Pomegranate

100% Petite Sirah

Carbonic Maceration | Inoculated Fermentation | Stainless Steel & Neutral Oak

\$70.00 Wine Club Exclusive

Pairing: San Joaquin Gold Parmesan Style Cheese from Fiscalini Farmstead (Cow Milk)

Reserve Alexander Valley Estate Grown Nero d'Avola 2022

Bing 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: Point Reyes Gouda (Cow Milk)

HANNA Dry Creek Cabernet Sauvignon 2021

Pomegranate, Chocolate covered cherry, Thyme

100% Cabernet Sauvignon

Inoculated Fermentation | 17% New American Oak | Sur Lie

\$44.00 Retail | \$33.00 Club

Pairing: Point Reyes Gouda (Cow Milk)

