



It was our Grandfather – “Grand Oz” - who introduced our family to grape-growing and wine. A longtime farmer, H.A. Oswald, Jr. grew some of Mendocino County’s best grapes at the family vineyard and produced some of the region’s finest wines. While every bottle of Husch carries his name we thought it fitting that this exclusive wine be named in his honor.

This Grand Oz is a Cabernet Sauvignon and Syrah blend – using the best fruit from H.A. Oswald’s home ranch combined with the best barrels in the winery. With only four barrels produced, this wine was nurtured from vineyard to bottle with the utmost pride and care. Each bottle of Grand Oz is hand numbered, wax sealed and signed by third generation family owners, Zac Robinson and Amanda Robinson Holstine.

The 2006 Grand Oz is an elegant expression of the Cabernet Sauvignon and Syrah grapes. The wine exhibits alluring aromas of blueberry, black currant, and leather, as well as, beautiful notes of bay laurel and earth. These aromas continue on in the flavor and are accompanied by berry, mocha, and vanilla. The finish is long and satisfying with delightful berries and spice. This wine is enjoyable now yet the acid and tannin structure will allow for long term aging. The succulent flavors of this wine will nicely complement a well marbled pepper encrusted steak, a good earthy grilled portabella mushroom, some excellent aged cheddar, or even a wonderful chunk of super dark chocolate.

Harvest Dates: September 27 – October 25, 2006

Sugar at Harvest: 24.3 – 24.7° Brix

Alcohol: 14.2%

Total Acid: 0.62 g/100mL

Cases Produced: 95