



History

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.

Winemaking

In 2012 our best of the best blend from H.A. Oswald’s home ranch is a combination of 75% Cabernet Sauvignon and 25% Merlot. The Cabernet Sauvignon brings nice tannin and fruit, while the Merlot fills in the mid palate and provides richness. 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.

Tasting Notes

Uber premium in nature, the 2012 Oz is sure to impress. Opaque hues are complemented with layered aromas and flavors of blackberry, raspberry, mulberry, cassis, toffee, vanilla, dried herbs, and tobacco leaf. Supple tannins, integrated acidity, and a lasting richness give this wine balance and sophistication. Fine wines like fine foods; consider pairing with grass fed beef or lamb rib-eye steak, cave aged blue cheese, or dark chocolate. A great wine for the cellar!

Appellation: Mendocino

Fermentation: Stainless steel tanks

Maturation: 18 months in barrel, 100% new

Alcohol: 14.1%

Cases produced: 90

Sugar at harvest: 24.1-25.3° Brix

Harvest date: October 1-17

Total acid: 6.5 g/L

pH: 3.5

Cellaring: 10 years with careful aging