



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 2013 Cabernet Sauvignon is king and represents 100% of our “nothing but the best” blend from H.A. Oswald’s home ranch. Aged for 18 months in four French oak barrels, 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

As king of the castle, the 2013 Oz is sure to astound for years to come. Dark and concentrated hues of garnet are complimented with layered aromas and flavors of blackberry, cherry cordial, mulberry, toffee, vanilla, tobacco leaf, and dried herbs. Chalky tannins, well assimilated acidity, and a lasting richness give this wine balance and sophistication. Fine wines like fine foods: consider pairing with lamb osso buco, beef wellington, Maytag blue cheese, or dark chocolate. A great wine for the cellar!

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 18 months in barrel (100% new)

Alcohol: 14.1%

Cases produced: 93

Sugar at harvest: 25° - 25.6° Brix

Harvest date: October 8-13

Total acid: 6.5 g/L

pH: 3.5

Cellaring: 10 years with careful aging