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
The 2014 Grand Oz is a blend of 80% Cabernet Sauvignon and 20% Merlot from H.A. Oswald's home ranch. Aged for 30 months in five 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
This classic Cabernet-Merlot blend is sure to impress now and will improve for years to come. Concentrated aromas of dark fruit, vanilla, clove and toffee mingle with a medley of flavors centered on blackberry, cherry, black currant and dried herbs. Deep and layered in color and texture, the palate is long on refined tannins and bright acidity. This balanced wine is built to age and develop over time. 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: 30 months in barrel (100% new)
Alcohol: 13.7%
Cases produced: 118

Sugar at harvest: 23.6° - 24.5° Brix
Harvest date: September 23 - October 3
Titratable acid: 6.6 g/L
pH: 3.5
Cellaring: 10 years with careful aging