



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 2015 Grand Oz is 100% Cabernet Sauvignon from H.A. Oswald’s home ranch. Aged for 30 months in 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 is sure to impress now and will improve for years to come. Concentrated aromas of dark cherry, cassis, and plum mingle with vanilla, clove and coconut. With deep color and layers of texture, the palate is long with broad polished tannin 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, or Maytag blue cheese. A great wine for the cellar!

Appellation: Mendocino

Fermentation: Cold fermented in steel tanks

Maturation: 30 months in barrel (100% new)

Alcohol: 14.1%

Cases produced: 93

Sugar at harvest: 24.7° Brix

Harvest date: September 17

Total acid: 7.3 g/

pH: 3.37

Cellaring: 8 - 12 years with careful aging