



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 vintage of Grand Oz is a 50% Cabernet Sauvignon, 25% Merlot, and 25% 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 2008 Grand Oz is a marvelous wine with alluring aromas and a sophisticated palate making it a true pleasure to indulge in. The beautiful berries are complimented by wonderful earthy undertones and follows through with essence of chocolate on the finish. This wine is enjoyable now, yet the acid and tannin structure will allow for long term aging. The luscious flavors of this wine will nicely complement a rosemary encrusted lamb roast, prime rib, a good earthy grilled portabella mushroom, a piece of sharp aged cheddar, or even a piece of smoked salmon.

Harvest Dates: October 1 - 28, 2008
Sugar at Harvest: 22.8 - 25.3° Brix
Alcohol: 14.0%
Total Acid: 6.0 g/L
Cases Produced: 96