



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 found it fitting to name this exclusive wine in his honor.

Winemaking

The 2020 *Grand Oz* is a pure Cabernet Sauvignon, both in composition and expression. The winemaking team chose their favorite French Oak barrels for a prolonged aging process of 31 full months. This extra time in barrel gave the wine more time to integrate with the oak and develop its complex structure. As a reflection of the care and respect this wine is given, each bottle of *Grand Oz* is hand-numbered, sealed with wax, and signed by third-generation family owners, Zac Robinson and Amanda Robinson Holstine.

Tasting Notes

Our 2020 *Grand Oz* is sure to impress now and will age gracefully for years to come. Rich aromas of dark cherries, black currant, and graphite mingle with black pepper, dried herbs, and tobacco. With a rich mouthfeel and evolving flavors, the palate features fine tannins, balanced acidity, and an exceptionally long, complex finish. Fine wines love fine foods; consider pairing the *Grand Oz* with filet mignon and frites, rack of lamb, aged cheeses, or your favorite dark chocolate. A great choice for either the cellar or a celebration!

Appellation: Mendocino

Fermentation: $\frac{3}{4}$ -ton open top fermenters

Maturation: 31 months in barrel (100% new)

Alcohol: 14.6%

Cases produced: 108

Sugar at harvest: 24.3° - 27.7° Brix

Harvest dates: October 1 - October 5

Titratable acid: 6.1 g/L

pH: 3.6

Cellaring: 8 - 12 years with careful aging