



HUSCH

2023 Grand Oz

Mendocino



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 2023 Grand Oz is pure Cabernet Sauvignon, both in composition and expression. The winemaking team chose their favorite French Oak barrels for a prolonged aging process of 30 months. The extra time in these exceptional six barrels gave the wine more time to integrate with the oak and develop a complex structure. As a reflection of the care and respect this wine is given, each bottle of Grand Oz has a wonderful heft, and is sealed with wax.

Tasting Notes

Our 2023 Grand Oz is rich in dark fruit character and beautifully structured to showcase the depth and complexity of Mendocino Cabernet Sauvignon. Elegant aromas of black currant, blackberry compote, and ripe plum intertwine with notes of graphite, cracked black pepper, dried sage, tobacco leaf, and toasted cedar. Layers of dark cherry and cocoa emerge on the palate, supported by fine-grained tannins, balanced acidity, and a velvety mouthfeel. Enjoy the Grand Oz alongside herb-crusted lamb chops, grilled New York strip with rosemary and sea salt, braised short ribs, aged cheddar or gouda, or wild mushroom risotto. A perfect choice for both the cellar and the celebration table.

Harvest:	October 20 at 24.8° Brix
Fermentation:	Tanks and ¾- ton fermenters
Maturation:	30 months in barrel (100% new)
Titrateable acidity:	5.4 g/L (pH 3.7)
Alcohol:	14.6%
Cellaring:	8-12 years with careful aging

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