



THE OSO LIBRE BEAR CUB

Volume 2, Number 3, October 2010



SUSTAINABILITY IN PRACTICE



We are all very proud to announce that Oso Libre was awarded the Sustainability In Practice (SIP) Certification for 2010. All of our vineyards at Oso Libre are SIP certified. This means that we, as a way of life, focus on habitat conservation, energy efficiency, pest management, water conservation, economic stability, and human resources. Sustainable agriculture rests on the principle that we must meet the needs of the present without compromising the ability for future generations to meet their own needs. It addresses stewardship of both natural and human resources. In agriculture it means that decisions are made with the whole farm system in mind as well as productivity in the long and short term. We are also currently working with the University of California at Davis to record with dataloggers the inversion layer temperatures. This is the first ever study of it's kind. The purpose is to learn how effectively our SIS frost protection machines can mix the warmer air at 100 feet with the cold air at the vines.



So what does this mean to you? In essence, the quality and consistency of our wine directly benefits from responsible property stewardship. As vinticulturists and winemakers, we can rely upon the produce we grow on a year over year basis. This affords us more reliability, creativity and flexibility in winemaking. Sustainable practices also ensure that Oso Libre as a whole will continue as it is today for future generations.



CALENDAR



Check the [EVENTS](#) page of our website regularly for up to date information on coming events.

10/16/2010
Harvest Wine Weekend Release Party
Taste our new wines before the public release

10/31/2010
Dia De Los Muertos Celebration
Our annual tradition to celebrate the memory of our past friends and family





HARVEST

The taste and quality of our estate wines is always influenced by our viticulture decisions in the vineyard. This year has been our most difficult and intense process due to heavy winter rains and a lack of summer heat degree days. The heavy rains caused the fruit and the leaf canopy to be too vigorous. To achieve the vital balance we've had to perform extensive pruning, leaf pulling and fruit thinning. The vines and reduced clusters now receive more light and heat. The fruit now will mature and sweeten more if Mother Nature cooperates. The cool summer temperatures have pushed our harvest date farther than our already late harvest season. As we print this newsletter, we are still many weeks away from harvesting our Estate Cabernet Sauvignon, Mourvedre and Zinfandel. Like many of our neighbors, it may be well into November before we can begin to pick the grapes and begin fermenting the 2010 vintage. However, the quality of the fruit looks and tastes great which means 2010 may be a very good year for us.



RECENT EVENTS



We all partied well into the night for our Spaghetti Western Dinner party. About 100 of our Wine Cubs enjoyed BBQ chicken and Penne pasta while taking pictures with Clint and watching The Good The Bad and The Ugly playing on our new 20 foot outdoor theater system. Dinner was served with Oso Libre wines along with aperitif of Linda's signature Cabernet Sauvignon Granita (Snow-Cone). For dessert we had fresh canoli from Giuseppe's in Pismo Beach and assembled on site just before serving to make sure they were crisp and cool. It was a windy week following up to movie night here, but just as we began setting up, the wind finally died down and we enjoyed a calm warm summer evening. Check the EVENTS section of our webpage regularly and look for email invites throughout the year for future events. Seating is very limited, so make sure to RSVP as soon as possible to ensure that you and your guests can attend our unique and memorable events here at Oso Libre.



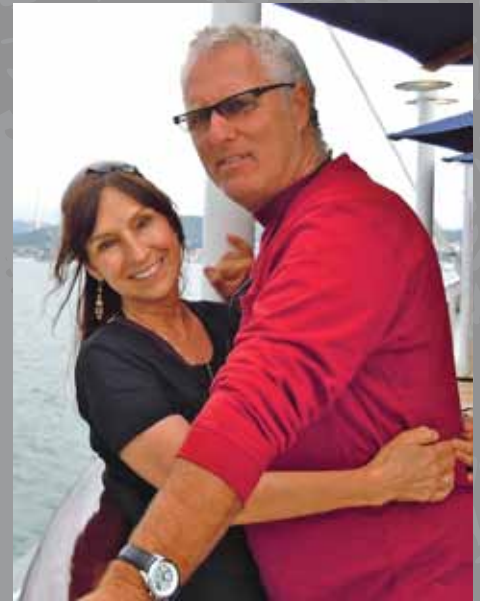


FIRST ANNIVERSARY

Linda and I along with Jeff and Liz and the rest of our family are so appreciative of all the good things that all of you, our wine club members, have allowed us to achieve, look forward to, and truly enjoy in this our first year since opening the tasting room last October, 2009. We opened with our ten carefully aged varietal and blended estate wines and we have been blessed to receive 16 bronze medals, 16 silver medals, 6 gold medals, with two of these including the highest honors of Best of Class and Judges Choice. It has been 15 years since we purchased 90 raw acres in what then felt like the middle of nowhere. First, we drilled for water, planted the wine grapes and built the winery. Then, we fenced the property, built our home and finally completed the tasting room. We thank Michael Barreto for his guidance, teaching skills and patience as the most important part of our winemaking team. Thank You to the rest of our most valuable Oso Libre team of Paul Marmolejo,



Albert Verduzco, Lucas Campoverde, Jeff Fandrck and Steve Williams. Our winery is small, our case production is very limited and our location is way down a country road. But, thanks to referrals from our winery neighbors and you, our Wine Cubs, we foresee reaching our wine club membership limit much sooner than expected in the very near future. Thank You!



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RESERVE AND LIBRARY WINES



Thanks to the wonderful support of our customers, we are allocating 50 cases each of our most popular wines for Wine Club Only. We now have a Reserve and Library wines program. By setting these wines aside, we can ensure availability to our wine club members as well as the future enjoyment of them as they cellar age. We will no longer be selling these wines to the general public in the tasting room.

However, because you are a wine club member, you can taste and buy Reserve and Library wines until they are sold out forever. The Library Wine Collection is a smaller selection of wine, which is held back even longer than our Reserve wines. These are wines that are especially well suited for cellar aging and future enjoyment.

The 2010 Reserve and Library Wine List:

2008 Volado Viognier - Reserve | **2007 Nativo Zinfandel** - Reserve | **2007 Bendicion Mourvedre** - Reserve and Library
2005 Reserva Bordeaux Style Blend- Reserve and Library | **Por Vida (NV)**- Reserve and Library



WINE CLUB CONTENTS

2009 *Vino d'Oro* Chardonnay- From the hilltops of the Abernathy Vineyard in the Adelaida region of Paso Robles, this delicate golden wine is focused on perfect balance. Crafted to convey the spirit of the *Oso Libre* style, it offers fruity citrus and floral notes which give the wine a fresh character. In keeping with traditional California style Chardonnay, the desirable creamy vanilla aromas permeate the long finish. **New Release**
Bronze, Plata and Oro

Rojo Del Patron (Non-Vintage) This unique Estate blend of 73% Cabernet Sauvignon and 27% Zinfandel is a representation of the distinct qualities of our vineyard. The ripe fruit aromas are balanced by gentle sensations of tannins creating a smooth finish. ~ **Gold, 2 Silver, and Bronze medals**
All Bronze, Plata and Oro

2008 *Primoroso* Winemakers Blend- Zinfandel 34% | Cabernet Sauvignon 30% | Syrah 28% | Grenache 4% | Mourvèdre 3% | Petite Sirah 1%
Fine and delicate like the first roses of spring, *Primoroso* is a playful and eclectic blend made to convey the spirit of the *Oso Libre* style. Fruity aromas of rose petals and blueberries introduce this complex, ripe style wine. The extended finish is exotic with perfumes of cinnamon and cardamom rounding out with vanilla and amaretto notes. **New Release - Bronze, Plata Red Only**

2008 *Osezno* Zinfandel- *Osezno* is Spanish for 'Bear Cub'. This quintessential Central Coast Zinfandel is crafted to convey the spirit of the *Oso Libre* style. Aged for 18 months on seasoned Hungarian oak, *Osezno* presents aromas of strawberry preserves and Tellicherry pepper. The long finish offers exotic hints of allspice, cinnamon, and Grains of Paradise. **New Release - All Bronze, Plata and Oro**

2008 *Carnal* GSM - Rhone Blend- Syrah 51% | Grenache 22% | Mourvèdre 21% | Petite Sirah 5% | Zinfandel 1%
Garnet red and sanguine in character, *Carnal* is alive with the fragrances of ripe cherries and mocha spice. The extended violet finish awards with robust tannins and a dash of cardamom. Crafted using fruit from some of the finest vineyards in Paso Robles, *Carnal* is made to convey a devout brotherhood of grape varieties and the spirit of the *Oso Libre* style. **New Release - All Bronze, Plata and Oro**

2005 *Cabernet Sauvignon* -Aromas of cherries and berries are balanced by earthy accents of cedar and olives. The resulting flavor marries the delicate qualities of chocolate and ripe currants. This is a classic version of the Cabernet Sauvignon grape that reasserts why it is known as the king of red wines. **2 Silver Medals - All Plata and Oro**

2005 *Reserva* -This Bordeaux style wine which is 88% Cabernet Sauvignon, 12% Merlot has been aged in oak barrels for 35 months. The result is a refined wine; balancing gentle ripe tannins with aromas and flavors of black cherries and vanilla. The finish presents subtle cedar with a hint of chocolate. Bottled and released in 2008. - **All Oro**

2008 *Azucar* Late Harvest Estate Blend-Meaning "Sugar" this wine is robust and elaborate because the extended hang-time for these grapes allowed the berries to become very sweet and dense. Enjoy on its' own, with dessert and especially with chocolate. Look for the traditional flavors and aromas of Cabernet Sauvignon while sensing the unique qualities of a late harvest wine. **New Release - Plata and Oro**