

OSO LIBRE



FALL 2024
NEWSLETTER

VINES + WINES + ANGUS



Vines: The coming of summer saw the onset of warmer weather. While Paso Robles in general has been excessively warm, our vineyard in the Southern Adeliada district was spared the highest temperatures. Our Estate received enough heat to usher in the start of veraison, the ripening process, earlier than usual. If the weather stays consistent, this should translate into an excellent harvest with tremendous flavors and great complexity for the vintage.

Wines: Our new releases will deliver on what they are known and regarded for. The 2020 Quixotic is one of the highlights of this shipment with great flavors, depth and complexity. Drink it if you must, age it if you have the patience. The 2021 Nativo is also worth taking notice of. An average rainfall and a warmer than average summer give the resulting wine a great deal of concentration.

Angus: There is a new butcher in town! Many of you know that the owner of J&R meats (the local butcher that cuts and packages our Estate Angus beef) retired this year, leaving local cattle ranchers in a pinch. Fortunately for us, a local rancher, Daniel Sinton, has purchased the business and will fill in this gap. Just in time for fall and the upcoming holiday season. Look for emails announcing the availability of specialty steaks and cuts this fall.

POR VIDA - CHARITABLE CAUSES

Por Vida translates to "For life" and is the name of the Charity we started 20 years ago. The Paso Robles wine industry has proven to be a generous group that uses its platform to help those in need, on the local, national and international levels. We are proud to do our part.

Our donations benefit:

Cancer Research
Youth Causes and Child Welfare
Support for our Armed Forces and Veterans
Humane Care of Animals

GOLD MEDAL WINNERS

This Fall shipment contains back-to-back winning wines for your enjoyment:

- **2023 Volado** - Gold - Denver International | Gold - OC Fair Commercial Wine Competition
- **2020 Carnal** - Double Gold + Best of Class LA Invitational
- **2020 Por Vida** - Gold - Denver International | Gold - Central Coast Wine Competition
- **2020 Querida** - Gold - Sunset International
- **2020 Quixotic** - Gold - Sunset International | Gold - Denver International | Gold - Central Coast Wine Competition
- **2020 Revolution** - Gold - Denver International
- **2019 Por Vida** - Double Gold - NY Wine + Spirits Comp
- **2019 Querida** - Gold - Denver International



WE ARE OSO LIBRE

Any organization is only as good as the sum of its parts and our group of quality individuals translates into a win for all of those involved.

Get to know the core 4.



Zuridia, Assistant GM and Wine Club Mgr. With an eye for photography and video production, Zuridia became immersed in all things Oso Libre during the early days of the pandemic as chief editor and videographer of our weekly updates. Now she makes sure that our wine club members are cared for properly. As she will gladly tell anyone who visits the tasting room, "The best part of Oso Libre, that no other winery has is me...". At home she is a soccer mom to three lovely young children and enjoys spending time with her family.

Luis, Assistant Winemaker. After leaving the Marine Corps, Luis' brother Sergio got him a job in the wine industry where he learned the craft of winemaking before coming to work for Oso Libre in 2020. After years of hard work, he has achieved the title of Assistant Winemaker. Luis means so much more to everyone here at the winery, and it will not be long before he can add "Dad" to the list of titles he has acquired. Luis and his fiancé Kelly are expecting their first child in February!



Melissa, Tasting Room Manager. For many visitors she is the first person they meet when visiting Oso Libre. In her spare time, she enjoys baking and traveling, as many of you may know. Sometimes she makes some of her delicious pastries and has them available for visitors in the tasting room. You can always inquire about if she will have fresh baked goods available when you visit, or send her a special order by emailing her directly at melissa@osolibre.com.

Kelsey, Marketing and Communications Coordinator. The newest addition to the team has been working in wine since graduating from CSULB in 2022. She is very adept at many aspects of social media and events. When not working, she enjoys spending time with loved ones, traveling, taking pictures and trying all the amazing food and wine spots the central coast has to offer. Stop into the tasting room and say hi to her next time you are in Paso!



Weekend warriors: While not around all off the time, our support staff is a group of fun and knowledgeable individuals that are sure to make any visit to Oso Libre enjoyable.



Robby



Marci



Cindy



Adrian

THE BARRETOS



WINEMAKER

When all is said and done, I am confident that 2024 will be a pretty good year for all things Oso Libre. Joey and I, along with nearly 100 wine club members, traveled to Portugal to experience the food, wine, scenery, and people that make it one of the most desirable destinations in the world today. We were able to bring back many treasured memories. In 2026 we will be traveling down the Danube River and would love for you to come along. I have also enjoyed getting to know many of you on your visits to Paso Robles. Whether it be on a quick trip through wine country or attending one of our many events that we have held this year, I have cherished every minute of it. All of us here enjoy the time that we get to spend with you and love learning how to better provide you with an enjoyable and memorable experience. We hope to see all of you soon. Cheers!



Linda and I founded Oso Libre Ranch in 1996 and opened the winery 15 years ago in 2009. Now with our partners Michael and Joey Barreto we continue to feel blessed that our business allows us to meet so many great people in person, starting with a handshake. So many things over the last 15 years have changed in the world around us, including how we communicate with others. Technology and social media have created a less meaningful way of socializing with those around us. From a business standpoint, my best example of this is the term "keep the change." This phrase used to be commonly spoken after transactional encounters at any business, allowing for a more personal exchange and a warm feeling after leaving somewhere with great service. Nowadays we swipe, add a tip if so inclined, and rarely ever say a word to each other. A few days ago, I said "keep the change" for the first time in years and it reminded me of the comfort and kindness that I know Oso Libre continues to deliver regardless of changing times. A few more things we will never change are: our time-tested gold medal winning wine making style, caring for our Oso Libre team, creating memories with our growing wine club members, and our continued support of others in need through our Por Vida Charity. Now when we think of the phrase "keep the change," we will remember to look forward and embrace the future without compromising the most important qualities of the past! Thanks to each of you for changing our lives for the better! "Keep The Change!"

THE BEHRS



WINEGROWER

FALL 2024 WINES



2023 HÜERITO
VERDEJO

Hüerito is 100% Verdejo. The first release of this variety is sourced from the Juan Navarez Vineyard, San Miguel District. Floral, zesty and light.
Bottled - May 2024



2023 VOLADO
VIOGNIER

Volado is a bright and crisp interpretation of Viognier. Fruit sourced from Victor Hugo Vineyard, Templeton Gap District.
Bottled - February 2024



2021 VINO D'ORO
CHARDONNAY

Vino D'Oro is a crisp and bright Chardonnay from Monterey County.
Bottled - August 2022



2019 POR VIDA
RED BLEND

Por Vida is our flagship Estate blend, comprised of 60% Cabernet Sauvignon, 20% Primitivo and 20% Mourvèdre.
Bottled - Spring 2023



2019 QUERIDA
RED BLEND

Translates from Spanish as "dear" or "lover". This blend features 61% Cabernet Sauvignon, 37% Petit Verdot, 1% Syrah and 1% Merlot.
Bottled - Spring 2023



2019 RESERVA
RED BLEND

This Bordeaux style blend is comprised of 75% Estate Cabernet Sauvignon and 25% Merlot from the Acquarello Vineyard, Estrella District.
Bottled - Spring 2023



2019 ROJO DEL
PATRON
RED BLEND

Rojo Del Patron or "The Boss's Red" is a non-traditional Estate blend of 60% Cabernet Sauvignon, and 40% Primitivo.
Bottled - Spring 2023



2020 CARNAL
RED BLEND

Carnal is our Rhone style blend comprised of 38% Grenache, 38% Petite Sirah and 24% Mourvèdre.
Bottled - August 2023



2020 QUIXOTIC
CABERNET
SAUVIGNON

Quixotic is 100% Estate grown Cabernet Sauvignon. Aged for 40 months in French Oak.
Bottled - Spring 2024



2020 RESERVA
RED BLEND

This Bordeaux style blend is comprised of 75% Estate Cabernet Sauvignon and 25% Merlot from the Hammersky Vineyard, Adelaida District.
Bottled - February 2024



2020 REVOLUCIÓN
RED BLEND

This vintage features 68% Sangiovese, 19% Petite Sirah and 13% Cabernet Sauvignon.
Bottled - Fall 2023



2021 NATIVO
PRIMITIVO

This wine is 100% Primitivo off of our Estate. Driven by ripe concentrated fruit aromas of strawberry and cherry with a distinctive note of pepper on the finish.
Bottled - August 2024

MARK YOUR CALENDARS

We've got a full calendar this year for your enjoyment.

POR VIDA PREMIER DINNER OCTOBER 12TH

Featuring a farm-to-table five course meal expertly paired with the newest release of our Estate blend Por Vida. Plus, special selections from our library!

DIA DE LOS MUERTOS NOVEMBER 2ND

Join us for live Mariachi music, tacos al pastor from Boni's Tacos, and your favorite Oso Libre wines.

Two seatings: 11a.m.-1:00p.m. and 1:30p.m.-3:30p.m.

CHILI DAY DECEMBER 14TH & JANUARY 18TH

Winemaker Michael Barreto prepares his delicious Estate ground beef chili.

VALENTINE'S DAY DINNER FEBRUARY 15TH

Enjoy a romantic 5 course meal paired with your favorite Oso Libre wines.

BURGER DAY MARCH 15TH

Don't miss the first Burger Day of 2025! Enjoy Estate grown beef and a glass of vino.

Two seatings: 11a.m.-12:30p.m. and 1:00p.m.-2:30p.m.

BLENDING SEMINAR APRIL 12TH

Learn the ropes of wine blending guided by Winemaker Michael Barreto. Make your very own blend and enjoy a wine country lunch overlooking the Oso Libre vineyards.

BURGER DAY MAY 3RD

Reserve your spot for our May Burger Day! Enjoy Estate grown beef and a glass of vino.

Two seatings: 11a.m.-12:30p.m. and 1:00p.m.-2:30p.m.

MEMBER APPRECIATION PARTY JUNE 8TH

Members receive two complimentary tickets to our annual Member Appreciation event featuring our famous Oso Libre Estate Angus Burgers and Oso Libre wine.

Two seatings: 11a.m.-12:30p.m. and 1:00p.m.-2:30p.m.



Please visit www.osolibre.com for more information, to book your reservation, or to purchase a ticket.
Cheers!