

OSOLIBRE

Fall 2025

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D'AQUITAINE
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FALL 2025 WINES



2024 SUAVECITO
100% Sauvignon Blanc

"Suavecito" is Spanish for "smooth." This Sauvignon Blanc from Paso Robles expresses aromas of pineapple and green apple, leading to a smooth palette that ends on a refreshing note.

Bottled - Spring 2025



NEW RELEASE
2020 BRAVÍO
100% Tannat

This wine was barrel aged for forty-two months in French oak. This extended time has yielded a smooth and complex wine that expresses deep fruit flavors and a hint of spice.

Bottled: Winter 2024



2021 NATIVO
100% Primitivo

This wine is 100% Primitivo off of the Estate. It is driven by ripe concentrated fruit aromas of strawberry and cherry with a distinctive note of pepper on the finish.

Bottled - Fall 2024



NEW RELEASE
2021 POR VIDA
Red Blend

40% Cabernet Sauvignon | 30% Primitivo | 30% Mourvèdre

The newest release of our signature blend is a testament to the vintage. A longer growing season allowed fruit to develop deeper complexity balance. Our proprietary blend of Cabernet Sauvignon, Primitivo, and Mourvedre achieves its goal of presenting elegance in a glass.

Bottled - Spring 2025

Sunset International Wine Competition - GOLD | 92 POINTS



PRIMOROSO NV
Red Blend

50% Mourvèdre | 30% Petite Sirah | 20% Primitivo

Driven by Mourvèdre this rustic wine displays the aromas of boysenberries and raspberries. It is both playful in style and elegant on the finish due to long term barrel aging.

Bottled - Spring 2025



2024 ROSALINDA
Rosé

55% Mourvèdre | 25% Grenache | 16% Cinsaut | 4% Syrah

This blend of Estate Mourvèdre, Grenache, Cinsaut, and Syrah exudes aromas of strawberry, peach, and apricots.

Bottled - Spring 2025



2021 CARNAL
Rhône Blend

38% Syrah | 32% Grenache | 30% Mourvèdre

Crafted using fruit from some of the finest vineyards in Paso Robles, Carnal is rich in both color and character. It is alive with the aromas of ripe fruits and spices.

Bottled - Fall 2024

Los Angeles Invitational Wine Competition - GOLD | 94 POINTS

Orange County Wine Competition - DOUBLE GOLD | 94 POINTS



2020 POR VIDA
Red Blend

56% Cabernet Sauvignon | 22% Primitivo | 22% Mourvèdre

"Por Vida," - "for life" is our proprietary Estate blend of Bourdeaux, Italian and Rhone varieties. It was barrel aged for three years to allow the wine to develop the flavors and structure that speak to the unique qualities of the Oso Libre Estate.

Bottled - Winter 2024

Central Coast Wine Competition - GOLD

Denver International Wine Competition - GOLD



2020 QUERIDA
Red Blend

93% Cabernet Sauvignon | 7% Merlot

This is a new world interpretation on a classic old-world blend. Ripe expressions of the varietals blend in harmony to create a wine that speaks of its Paso Robles upbringing.

Bottled: Winter 2024

Sunset International Wine Competition - GOLD



NEW RELEASE
2021 QUERIDA
 Red Blend

80% Cabernet Sauvignon | 20% Petit Verdot

Of our Cabernet Sauvignon based wines, this vintage stays the course of expressing the ripest version of the variety that we have to offer. Intense fruit flavors and robust tannins support this delicious wine.

Bottled: Spring 2025

Central Coast Wine Competition - DOUBLE GOLD | BEST OF CLASS | 98 POINTS



NEW RELEASE
2021 QUIXOTIC
 100% Estate Cabernet Sauvignon

Our Estate Cabernet Sauvignon displays aromas of ripe cherries, dried plum, and vanilla. The balance of acidity and ripe tannins gives a rich mouthfeel that lingers on the finish.

Bottled: Spring 2025

Central Coast Wine Competition - DOUBLE GOLD | 97 POINTS



NEW RELEASE
2021 RESERVA
 Red Blend

75% Cabernet Sauvignon | 25% Merlot

Expressing its old-world roots, the wine lots selected for this blend of Cabernet Sauvignon and Merlot exhibited a more earthy aromatic and flavor profile than those used in our other blends. The resulting wine comes across as subtle and elegant, perfect for cool winter evenings and braised meats.

Bottled: Spring 2025

Orange County Wine Competition - GOLD | 90 POINTS



LIBRARY SELECTION
2018 QUIXOTIC
 100% Estate Cabernet Sauvignon

We held back this reserved amount of Quixotic for an additional two years and our patience has been rewarded. The palate of this Library Quixotic is lively with fruit components, soft and approachable, but has enough structure to pair well with hearty dishes.

Bottled: Spring 2022

Denver International Wine Competition - GOLD

Los Angeles International Wine Competition - GOLD | 90 POINTS

OC Fair Wine Competition - DOUBLE GOLD | 94 POINTS

Sunset International Wine Competition - GOLD | 94 POINTS



2020 RESERVA
 Red Blend

75% Cabernet Sauvignon | 25% Merlot

Finesse and depth are evident in the resulting blend of this wine. It was aged in seasoned oak barrels for forty months before being bottled, helping the wine to develop subtle tannins and a lasting finish.

Bottled: Winter 2024

San Francisco Chronicle Wine Competition - GOLD



NEW RELEASE
2021 ROJO DEL PATRON
 Red Blend

55% Cabernet Sauvignon | 45% Primitivo

Rojo del Patron or "The Boss's Red" is a unique blend that has become a tradition of our winery. It is perfectly balanced by pairing our Estate Primitivo and Cabernet Sauvignon. This dynamic wine offers strong notes of blackberries and strawberry jam.

Bottled: Spring 2025

Recent Awards:

2021 Carnal -

Los Angeles Invitational Wine Competition - GOLD | 94 POINTS

OC Fair Wine Competition - DOUBLE GOLD | 94 POINTS

2021 Por Vida-

Sunset International Wine Competition - GOLD | 92 POINTS

2021 Querida-

Central Coast Wine Competition - DOUBLE GOLD | BEST OF CLASS | 98 POINTS

Sunset International Wine Competition - GOLD | 92 POINTS

2021 Quixotic-

Central Coast Wine Competition - DOUBLE GOLD | 97 POINTS

2020 Reserva-

OC Fair Wine Competition - GOLD | 90 POINTS





Michael Barreto's Flatbread del Patron

Ingredients:

- Homemade or pre-made pizza dough (room temp, ready to roll)
- Olive oil (for brushing)
- Mozzarella or smoked mozzarella (sliced thin or grated)
- Spanish-style chorizo (sliced thin)
- Roasted red peppers (jarred or homemade)
- Caramelized onions (slow-cooked until golden and jammy)
- Fresh oregano or thyme

BBQ Grilling Instructions:

- 1. Preheat the Grill:** Medium-high heat (around 450°F). If using charcoal, let the coals settle into a nice even glow.
- 2. Prep the Dough:** Roll out the dough into a rustic shape. Brush both sides with olive oil to prevent sticking and help crisp it up.
- 3. Grill the Dough (First Side):** Place dough directly on the grill grates. Grill for 2–3 minutes until bubbles form and you get those beautiful char marks. Flip it.
- 4. Add the Toppings (On the grilled side):**
 - Layer mozzarella or smoked mozzarella
 - Add chorizo slices
 - Scatter roasted red peppers
 - Spoon on caramelized onions
 - Sprinkle fresh herbs

5. Finish Grilling: Close the lid and grill for another 3–5 minutes until the cheese is melted and the crust is crisp.

6. Serve It Up: Slice and serve hot with a generous pour of 2021 Rojo del Patron!

Pairing Notes:

This flatbread leans into the wine's earthy backbone and ripe fruit character. The smoky cheese and savory chorizo mirror the wine's depth, while the roasted peppers and onions add a touch of rustic sweetness that plays beautifully with its tannins and acidity.

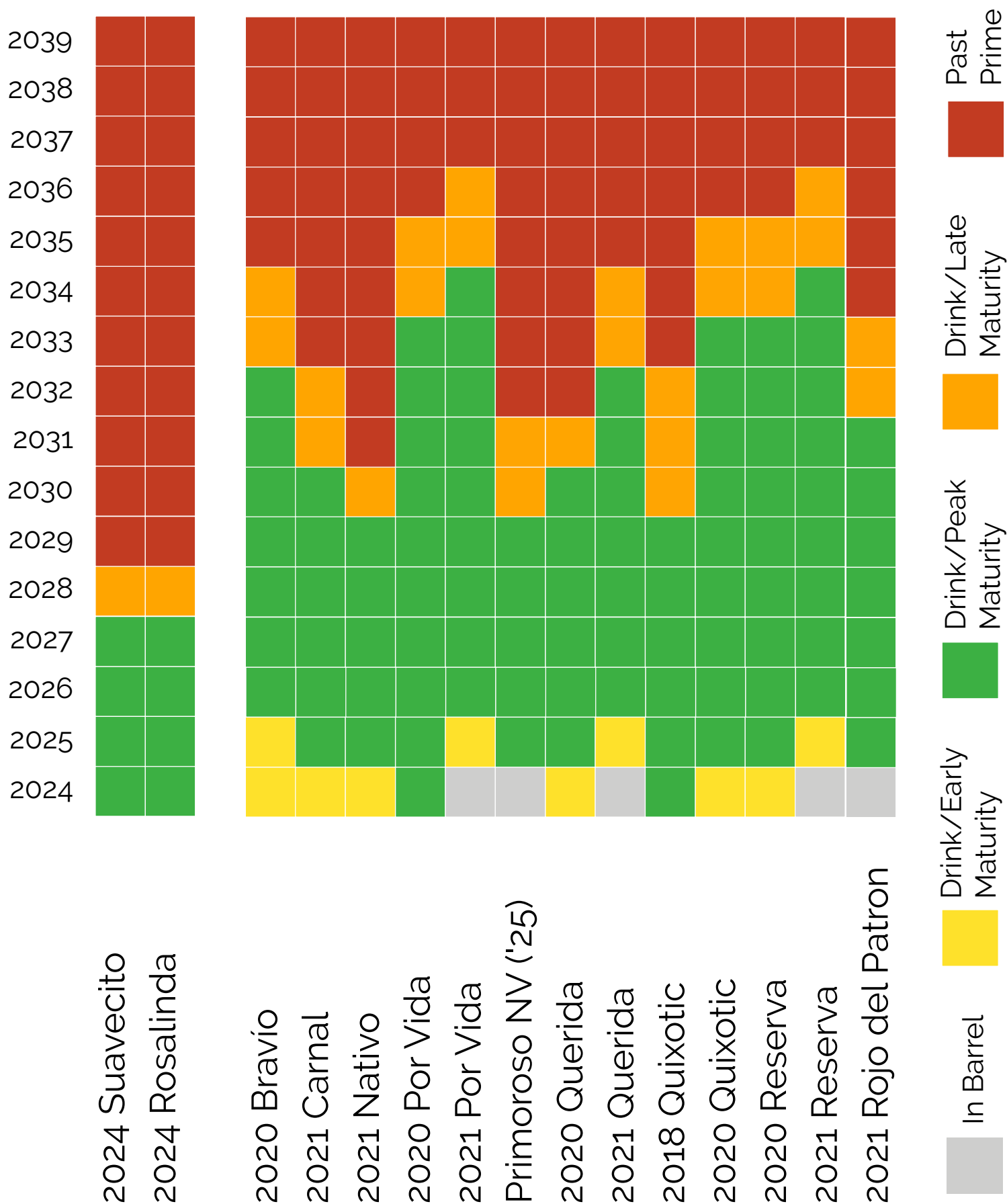
POR VIDA - CHARITABLE CAUSES

As part of our ongoing commitment to community and compassion, we're proud to share how your support as Wine Club members helps make a difference through our charitable Por Vida Foundation. This year, we were honored to donate to City of Hope, hosting a special off-site event at 1913 Restaurant & Bar in Duarte, CA, to support outpatients and guests while raising cancer awareness. We also contributed to Big Brothers Big Sisters, the Lynne Cohen Breast Cancer Center, Folds of Honor, Wounded Warriors, and Pacific Care Wildlife. Your continued enjoyment of our wines makes these moments of giving possible. THANK YOU for being part of something bigger!



Pictured is a bottle of our Solera. All proceeds from each bottle sold or refilled are donated to our Por Vida Foundation.

Oso Libre Winery Aging Chart



MARK YOUR CALENDARS:

OCT
18

Por Vida Premier Dinner

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



NOV
01

Day of the Dead Fiesta

Join us for live Mariachi music, tacos al pastor from Boni's Tacos, Oso Libre Wines, and more.



JAN
17

Chili Day

Join us for a bowl of Joey Barreto's delicious ground beef chili! Enjoy with your favorite Oso red for the perfect cozy pair!



FEB
14

Valentine's Day Winemaker's Dinner

Enjoy a romantic five course meal paired with Oso Libre wines.

FEB
21

Chili Day

Join us for a bowl of Joey Barreto's delicious ground beef chili! Enjoy with your favorite Oso red for the perfect cozy pair!



For more information on how to join us for these events, visit osolibre.com, or call the Tasting Room!

THE BARRETOS & THE BEHRS



Dear Oso Libre Wine Enthusiasts,

Can you believe it? Our beloved bear, the symbol of Oso Libre, is now 15 years old! That's right, we're celebrating our 15th Anniversary this year, and what an incredible journey it has been. Fifteen years ago, we opened our hearts, our minds, and our wines to you, and in return, you've embraced us with unparalleled enthusiasm. "Oso Libre" means "Free Bear," and it truly embodies the spirit of independence and passion that drives us. This milestone is a testament to so many things. It's a testament to our *gold medal wines*, which continue to garner recognition and delight your palates. It's a testament to our *gold medal team*, a dedicated group of individuals who pour their heart and soul into every aspect of Oso Libre, from vine to bottle. And most importantly, it's a testament to you, *our gold medal wine club members*. Your unwavering support and loyalty have been the cornerstone of our success, allowing us to thrive and continue pursuing our dream. We're also incredibly fortunate to be part of the vibrant Paso Robles wine community. The spirit of collaboration and mutual support that binds us all is truly special. It's a testament to the fact that when we all succeed, the entire region shines. Thank you for being such an integral part of the Oso Libre story. Here's to many more years of sharing exceptional wines, good company, and the spirit of the Free Bear!

Salud!

Chris and Linda Behr

Aged Wines

You may notice a page in your shipment featuring ageability ratings for the wines. One of the most common questions I receive is: "How long should I age a wine?" It's a tough question to answer, because just as every wine is different, so are the people who enjoy them. Our tastes vary—what delights one person might not appeal to another.

For example, someone who enjoys young wines bursting with fruit may not appreciate the earthy, subtle complexities that develop in a wine aged for 12 to 15 years. Additionally, some wines are crafted to age gracefully, while others are meant to be enjoyed in their youth. When the right pairing of wine and drinker occurs, the result can be truly extraordinary.

Balance plays a key role in a wine's aging potential. In their youth, elements like tannins or fruit intensity may seem exaggerated—but if they are well-balanced, these components will soften and integrate over time. On the other hand, a wine that is unbalanced when young will typically become even more so with age.

Whichever path you choose, we're grateful to have you on this journey with Oso Libre.

Cheers,

Michael and Joey Barreto



Luis Fernandez

- Assistant Winemaker
- Cellar Master



Zuri Garcia

- Assistant General Manager
- Wine Club Manager



Melissa McCrery

- Tasting Room Manager



Kelsey Gruben

- Marketing and
Communications
Coordinator



Robby Kaiser

- Tasting Room Educator



INFO@OSOLIBRE.COM

805.238.3378

OSOLIBRE.COM