

A close-up photograph of several green grape leaves. The leaves have a prominent vein pattern and several irregular holes, likely from insect damage. The background is softly blurred, showing more foliage in shades of green and yellow.

OSOLIBRE

SPRING 2024  
NEWSLETTER



# VINES + WINES + ANGUS



**Vines** – We've had a winter filled with rain and stormy weather giving us two rainy winters in a row. The vines and water table are grateful. What a beautiful sight it's given us as the hillsides are covered in lush green grass. A Superbloom of windflowers in the area is imminent. Now is a wonderful time to experience the Central Coast.

**Wines** – Michael and our Cellarmaster Luis had a busy winter bottling the newest vintages of Volado, Rosalinda, and the rest of our 2020 vintage reds. For the next few months, we will be focusing on caring for the wines currently in barrel.

**Angus** – We're not the only ones grateful for the rains as it's provided lots of fresh grasses for our Angus herd. We welcomed three new calves to the herd this winter and they've spent the last three months grazing in between the rows of the vineyard.

## EVENTS

To start out the 2024 year, we kicked off with a romantic Valentine's Day Winemaker Dinner. The event featured dishes prepared by Trumpet Vine Catering paired with Oso Libre wines. Our first Estate Angus Burger Day on March 16th was also a hit, gathering nearly 200 people! We've added quite a few fun events to the calendar this year including Yoga Sundays, Paella at the Ranch, and some more of our famous Estate Angus Burger Days. Quickly approaching is our annual Wine Blending Seminar on April 20th. Winemaker Michael Barreto will be your guide as you create your very own blend featuring wines from Oso Libre barrels. Enjoy lunch on the patio and take your very own blend home with you. Be sure to hop on to our website [www.osolibre.com](http://www.osolibre.com) to make future event reservations. We can't wait to see you!



## GOLD MEDAL WINNERS

*This Spring shipment contains back to back winning wines for your enjoyment:*

- **2020 Carnal** – Double Gold + Best of Class LA Invitational
- **2019 Querida** – Gold – Denver International
- **2019 Por Vida** – Double Gold – NY Wine + Spirits Comp
- **2019 Revolucion** – Gold – Denver International
- **2019 Revolucion** – Double Gold – NY Wine + Spirits Comp



# SUSTAINABILITY

The beginning of Spring usually signals the end of the rainy season on the Central Coast. Rain events during other times of the year are few and far between. However, last year the old adage "April showers bring May flowers" rang true and it appears that this year we might get a repeat performance. We get lots of questions from visitors about the effects that the rain has on the vineyard. There are many factors that determine when rain is beneficial for the vineyard and when it is detrimental. Here is a quick and simplified answer by season:

- Winter (Vines are dormant) Let it rain.
- Spring (Vines are producing leaves and setting their crop for the year) Light showers are okay, just not for prolonged periods.
- Summer (Young grapes are starting to mature and soften) Rain followed by humid conditions is a precursor to mildew in the vineyard which is not desirable.
- Fall (Harvest time, soft ripe grapes are almost ready to pick) this is the worst time for rain, grapes are more prone to mildew, soft grapes can be broken by raindrops, vines can uptake rainwater diluting flavors and colors. Varieties and timing can either be devastated or slightly impacted.

For the soil, rain is always desirable, as it can store water to feed plants as they need it. This is why old vines that are dry-farmed have roots that go deep into the ground and can utilize water that is ten or more feet under the surface.



## POR VIDA - Charitable Causes

Por Vida is fundamental to the ethos of our business. The organization's dedication to various causes illustrates its commitment to creating a positive influence in the community. Through donations to a wide range of causes (animal welfare, cancer research, veteran support, and children and women's causes,) Por Vida showcases a comprehensive social responsibility. Supporting these significant causes not only aids those in need, but also fosters unity within the community. We proudly donate a portion of proceeds from event tickets, Solera bottle sales, and tasting fees on select weekends to the aforementioned causes. Thank you for your support!





# THE BARRETOS



WINEMAKER

# THE BEHRS



WINEGROWER

As we begin Oso Libre's third decade, I have reflected on the past 20 years and am planning for the future. Our first harvest from the estate was a small selection of Cabernet Sauvignon in 2003. When in full production, all fruit from the estate was used to create Oso Libre wines while the persona and the portfolio were developed. This put his experience to work as he built and fitted out the tasting room that we all know and love. He and Linda also enlisted their son and daughter-in-law (Jeff and Liz) to manage the winery and work with me to create the best wines possible. The winery opened in 2009 and the initial release of wines under the Oso Libre label were well received. These wines, along with our picturesque location and outstanding hospitality, created something special. Soon events like Burger Day and Dia de los Muertos brought our members together to celebrate their Oso Libre. Just like that, a small subculture was born complete with its own phraseology of "Oso," many unique wines and experiences. These include Por Vida, Solera, tasting chips, black Angus, alpacas, and the Jesse James house. Visiting the ranch is an experience, and the only thing that can come close is opening a bottle of Oso Libre wine with those close to you and retelling one of your recent visits. The wine in your glass can transport you to Paso Robles and invoke a sense of serenity. These experiences continue to thrive because of our members. Maturity of the vines has brought a unique character to our wines. We have introduced new varieties, created new events, and are now traveling to Europe for the third time to visit historical sites and experience wines of the world all while maintaining our core Oso Libre values. As we start to look forward to the next 20 years, there are so many more things that we want to say and share with you that I am thinking we may need more like 60 years to fit them all in. Thank you for joining us on this journey. We cannot wait to see what comes next!

Linda and I strongly believe that the most valuable assets of our small winery and ranch business are the incredible people that work alongside us. Our wines are literally the "Fruits of Our labor" collectively and is the reason that Oso Libre has been blessed to have success and allow us to enjoy the country lifestyle that it provides. Our hard-working team are all talented, highly skilled and exceptional individuals. Isn't it true that the life we live is most influenced by the people that we surround ourselves with? Family first, friends, mentors and then those that we work with including employees, co-workers or bosses are each and all what decides the quality and energy of our lives. Two of the most important members of our team are Lucas Campoverde and Espiridion (Pety) Anducho who combined have 26 years of employment here at Oso Libre doing every ranching and vineyard task. They came to California from Mexico many decades ago, became legal citizens and worked harder than any we have ever known before. Incredible people who now are finally retiring so they can enjoy the next chapter of their lives. Our Vines, Wines and Angus will miss them, but no more than Linda and I will. We thank each of YOU our wine club members for your years of support! Muchas gracias Lucas y Pety por compartir su integridad y por enseñarnos a todos el verdadero valor del trabajo duro. Disfruta del retiro Por Vida!



# SPRING 2024 WINES



## 2023 ROSALINDA

*Rosé of Grenache, Rosalinda is bright and crisp bursting with acidity and floral aromas.*

**Bottled - February 2024**



## 2023 VOLADO

*Volado is a bright and crisp interpretation of Viognier. Fruit sourced from Victor Hugo Vineyard, Templeton Gap.*

**Bottled - February 2024**



## 2020 CARNAL

*The newest vintage of Carnal is a "GPM". This blend is comprised of 38% Grenache, 38% Petite Sirah 24% Mourvèdre.*

**Bottled - August 2023**



## 2020 REVOLUCIÓN

*This vintage features 69% Sangiovese, 19% Petite Sirah and 13% Cabernet Sauvignon*

**Bottled - Fall 2023**



## 2019 POR VIDA

*Por Vida is our flagship Estate blend, comprised of 60% Cabernet Sauvignon, 20% Primitivo, 20% Mourvèdre*

**Bottled - Spring 2023**

**GOLD - Denver International  
DOUBLE GOLD - NY Wine + Spirits Comp**



## 2019 QUERIDA

*Translates to Spanish as "dear" or "lover". This blend features 61% Cabernet Sauvignon, 37% Petit Verdot, 1% Syrah and 1% Merlot.*

**Bottled - Spring 2023**

**GOLD - Denver International**



## 2019 QUIXOTIC

*Quixotic is 100% Estate grown Cabernet Sauvignon. Aged for 40 months in French Oak.*

**Bottled - Spring 2023**

**GOLD - NY Wine + Spirits Comp**



## 2019 RESERVA

*This Bordeaux style blend is comprised of 75% Estate Cabernet Sauvignon and 25% Merlot from the Acquarello Vineyard.*

**Bottled - Spring 2023**



## 2019 REVOLUCIÓN

*Revolución is composed of 66% Malbec, 24% Tannat, 5% Cabernet Sauvignon, 3% Petite Sirah, and 2% Syrah.*

**Bottled - Spring 2023**

**GOLD - Denver International  
DOUBLE GOLD - NY Wine +  
Spirits Comp**



## 2019 ROJO DEL PATRON

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

**Bottled - Spring 2023**

# MARK YOUR CALENDARS

*We've got a full calendar this year for your enjoyment. We'd love to see you at one (or more!) of the following Oso Libre events.*

## BLENDING SEMINAR + LUNCH APRIL 20TH

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.

## ESTATE ANGUS BURGERS MAY 11TH

Our second Estate Angus Burger day of the year. Enjoy Estate grown beef and wine in the sunshine. Two seatings: 11am-12:30pm and 1-2:30pm.

## SPRING YOGA SUNDAYS

Enjoy a gentle flow overlooking the vineyards lead by local yogi, Lauren Shannon. Enjoy a glass of wine and fresh pastries following class. **April 7th, May 5th + June 9th.**

## MEMBER APPRECIATION PARTY - SUNDAY JUNE 2ND

Members receive 2 complimentary tickets to our Member Appreciation event. Featuring our famous Oso Libre Estate Angus Burgers and Oso Libre vino.

## ESTATE ANGUS BURGERS JULY 13TH

A guest chef appearance featuring Chef Jeff Scott! Join us for a burger and a glass of vino. Two seatings: 11am-12:30pm and 1-2:30pm.

## SUNSET + PAELLA AT THE RANCH - AUGUST 3RD

Enjoy a casual summer evening at Oso Libre featuring Michael's famous paella. Enjoy new-release wines and watch the sunset over the vineyard with wine in hand.

