

OSOLIBRE

Spring 2026



SPRING 2026 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



2025 ROSALINDA
ROSÉ
100% Syrah

Rosalinda is a light and fresh interpretation of Rosé from Paso Robles. The grapes for this wine were picked specifically for rosé wine production. This wine displays a bright color and opens with aromas of strawberries and tangerines. The lingering finish is crisp, bright and refreshing.

Bottled: Winter 2026



2020 BRAVÍO
100% Tannat

Bravío is Spanish for "wild" or "untamed," a descriptor that is evident in this special bottling. This wine was barrel aged for thirty-nine months in French oak. This extended time has yielded a smooth and complex wine that expresses deep fruits.

Bottled: Winter 2024



2022 CARNAL
Rhône Blend

35% Syrah | 34% Grenache | 31% 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. Carnal is made to convey a devout brotherhood of grape varieties in the spirit of the Oso Libre style.

Bottled: Fall 2025

Los Angeles Invitational Wine Competition - GOLD | 92 POINTS
San Francisco Chronicle Wine Competition - DOUBLE GOLD



NEW RELEASE
2022 NATIVO
100% Primitivo

Lower than average rainfall for the year was followed by a warmer than typical growing season, resulting in a vintage that is concentrated and full of ripe expression with the pepper finish that speaks of its terroir. A lasting finish is a product of Oso Libre's signature aging program.

Bottled: Fall 2025



NEW RELEASE
2025 VOLADO
100% Viognier

This aromatic and elegant Viognier was fermented in seasoned oak barrels and stainless steel drums, then bottled young to capture the expression of fresh fruit. This wine exhibits the essence of pineapple, peach and honeysuckle complemented by a crisp finish.

Bottled: Winter 2026



NEW RELEASE
2021 BENDICION
100% Mourvèdre

Our Estate Mourvèdre is the perfect balance of elegance and rustic expression. A combination of subtle aromas and delicate flavors results in a wine that is bold yet refined.

Bottled: Spring 2025



NEW RELEASE
2021 BRAVÍO
100% Tannat

Bravío is Spanish for "wild" or "untamed", a descriptor that is evident in this special bottling. This wine was barrel aged for forty-one 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: Spring 2025



2021 NATIVO
100% Primitivo

Our Estate Primitivo endured lower than average rainfall and a warm summer to create this bold expression of the variety. Concentrated and fruit forward with the pepper finish that speaks of its terroir. The lasting finish is a product of Oso Libre's signature aging program.

Bottled: Fall 2024



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 a deeper complexity and balance. Our proprietary blend of Cabernet Sauvignon, Primitivo, and Mourvèdre achieves its goal of presenting elegance in a glass.

Bottled: Spring 2025

Sunset International Wine Competition - GOLD | 92 POINTS
Los Angeles Invitational Wine Competition - GOLD | BEST OF CLASS | 92 POINTS



PRIMOROSO NV
Red Blend

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

Rustic aromas, subtle fruit, and lush mouthfeel are components that come together in this release of our Primoroso. This blend is composed of wines held back specifically for the special cuvee.

Bottled: Spring 2025



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

Los Angeles Invitational Wine Competition - DOUBLE GOLD | 97 POINTS



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 give a rich mouthfeel that lingers on the finish. Located in the acclaimed Adelaida District of Paso Robles, our sustainably farmed vineyards are deeply rooted in rugged limestone hills exposed to sunshine and ocean air. These characteristics come together resulting in a balanced and complex wine.

Bottled: Spring 2025

Central Coast Wine Competition - DOUBLE GOLD | 97 POINTS



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.

Bottled: Spring 2025

Orange County Wine Competition - GOLD | 90 POINTS



NEW RELEASE
2022 REVOLUCIÓN
Red Blend

64% Sangiovese | 32% Cabernet Sauvignon | 4% Petit Sirah

There is a winemaking revolution occurring in Paso Robles. This wine is a tribute to our Italian ancestors. Cherry takes centerstage with hints of herbs rounding out the aromatics. Structurally formidable, this wine will stand up to bold dishes while finishing with refined tannins.

Bottled: Fall 2025



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:

2022 CARNAL:

Los Angeles International Wine Competition - GOLD | 92 POINTS
San Francisco Chronicle Wine Competition - DOUBLE GOLD

2021 POR VIDA:

Los Angeles Invitational Wine Competition - GOLD | BEST OF CLASS | 92 POINTS
Sunset International Wine Competition - GOLD | 92 POINTS

2021 QUERIDA:

Central Coast Wine Competition - DOUBLE GOLD | BEST OF CLASS | 98 POINTS
Los Angeles Invitational Wine Competition - DOUBLE GOLD | 97 POINTS
Sunset International Wine Competition - GOLD | 92 POINTS





PORK & WHITE BEAN CASSOULET

INGREDIENTS:

- 1 lb pork shoulder, cut into chunks
- 1 smoked sausage (or kielbasa), sliced
- Olive oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 can (14 oz) white beans, drained
- 1 cup chicken stock
- ½ cup canned tomatoes
- 1 bay leaf
- 1 tsp thyme (or herbes de Provence)
- Salt & pepper
- Optional: breadcrumbs for topping

PROCESS:

1. Brown the pork. Season and sear until golden. Remove.
2. Sauté . Add onion and garlic; cook until soft.
3. Build the pot. Add sausage, beans, tomatoes, stock, bay leaf, and thyme. Return pork to the pot.
4. Simmer 25–30 minutes. Let everything meld and thicken.
5. Optional: Sprinkle breadcrumbs on top and broil 2–3 minutes for a rustic crust.
6. Serve with a green salad, bread, and a glass of 2021 Bendicion!

PAIRING NOTES:

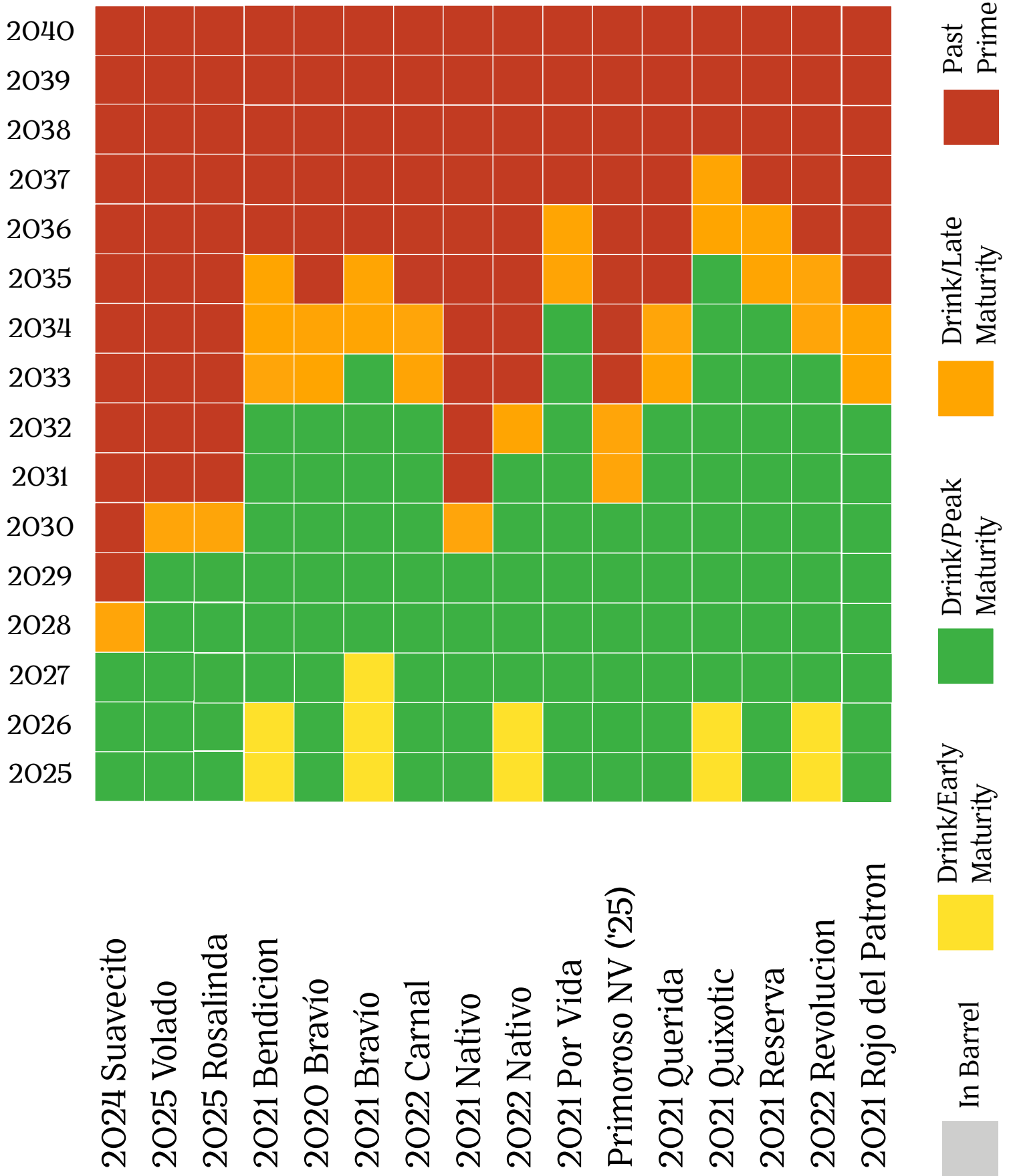
Rustic flavors of the dish create a perfect paring for Mourvèdre. The wines fruit characteristics and oak profile add to the heartiness of this cassoulet with bold flavors from the pork, sausage, and French seasonings.

POR VIDA:

Being part of the Paso Robles community means showing up for one another. Through our foundation, we're proud to support a range of causes that reflect the heart of this region — from cancer research and veteran support to child advocacy and animal welfare. Each year, we're honored to contribute to organizations doing meaningful work both locally and beyond, and we're grateful to be part of a community that believes great wine and giving back go hand in hand.



Oso Libre Winery Aging Chart



MARK YOUR CALENDARS



Blending Seminar - 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.

APR
18



Wine Festival Reception - Join us at the tasting room to kick off Wine Festival Weekend with a special tasting of new and library wines accompanied by small bites.

MAY
15



Member Appreciation Party - Spend a Sunday with us while we appreciate you! Members receive two complimentary tickets to this annual Burger Day event. Reservations required.

JUN
07



Summer Sunset Dinner - Enjoy a laid-back summer evening at Oso Libre with friends, wine, and a festive Paella dinner fresh from the pan.

AUG
08



Burger Day - Reserve your spot for our September Burger Day! Enjoy a burger from the Dean Bro's and a glass of Oso Libre vino.

SEP
26



Por Vida Premier Dinner - Enjoy a five course meal, featuring the newest release of our flagship blend, Por Vida. Plus, special selections from our library!

OCT
17

"Worth its Weight in GOLD"

A barrel of wine weighs 600 pounds. If it were literally "Worth its Weight in GOLD," it would be worth over \$46 million! That one barrel could fill 300 bottles, each worth more than \$150,000. Now, that's a fun thought!

The expression "Worth its Weight in Gold" dates back to Roman times and became common in the 1300s. It originally symbolized the immense value of a person or item—comparing them to the price of gold. While wine may not literally reach that value, the phrase reminds us to celebrate things (and people) of exceptional worth.

We Baby Boomers certainly qualify as "Worth its Weight in GOLD"—and we still love a great bottle of wine. Recent statistics show that wine sales in California are down as much as 40%, partly because younger generations are drinking less. But we're happy to see some of the younger generations catching on!

Linda and I enjoy a fantastic bottle of Opolo, Kressor, Whale Bone, Thacher, Tobin James, Dilecta, Top (and many more) and, of course, Oso Libre wines on a weekly basis. A big thanks to Michael Barreto, our partner and Winemaker, and Luis Fernandez, our Assistant Winemaker, for leading the team to so many Best of Class, Double Gold, and 97-point wines.

Our Oso Libre team and our discerning wine club members are all truly *Worth their Weight in GOLD*.

What Makes a Bottle Special?

I recently filmed a short segment for "Open That Bottle Night," the annual excuse to finally pull the cork on a bottle you've been saving for "the right moment." It made me think about what actually elevates a wine to that level of meaning.

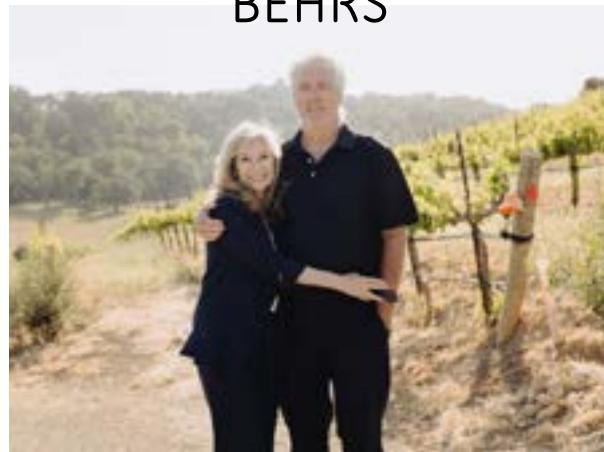
Everyone has their own criteria, but here's mine: A gifted bottle is always special. If someone brings wine to our home and we don't open it that night, I tend to save it until they return for another meal. Sharing it with the person who gave it to me feels like the right way to honor the gesture. Travel bottles fall into the same category. Sometimes I'll be somewhere and think, "So and so" would love this," and I'll bring a bottle home specifically to share with that person.

None of these bottles are trophy wines. They're not about price or prestige. They're about style, memory, and the people I want to enjoy them with. That's the common thread; a bottle becomes special because of who I imagine at the table.

My cellar is full of wines that fit one of these categories—and a few that don't fit any category at all. And yes, nothing frustrates my wife Joey more than when I disappear into the cellar for far too long, only to come back empty handed and claim, "I don't have anything we can drink."

Sometimes you just have to open the bottle.

THE BEHRS



THE BARRETOS





INFO@OSOLIBRE.COM

805.238.3378

OSOLIBRE.COM