

OSOLIBRE

Spring 2025



# SPRING 2025 WINES



2023 HÜERITO  
100% 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 - Spring 2024



2023 VOLADO  
100% Viognier

This aromatic and elegant Viognier was fermented in seasoned oaks barrels and stainless steel drums, then bottled young to capture the expression of fresh fruit.

Bottled: Winter 2024

Orange County Wine Competition - GOLD | 90 PTS  
Denver International Wine Competition - GOLD



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. All this leads to a soft wine that is the embodiment of summer in a glass.

Bottled - Spring 2025



2019 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: Spring 2023



2021 NATIVO  
100% 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 - Fall 2024



2017 POR VIDA  
Red Blend

47% Cabernet Sauvignon | 34% Primitivo | 19% Mourvèdre

Selected from our library of perfectly aged wines the 2017 vintage, Por Vida is a blend that perfectly relates harmony to the person lucky enough to have opened the bottle. Cabernet Sauvignon, Primitivo, and Mourvedre bring forth an elegant wine with lots of personality.

Bottled - Spring 2021



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 - Spring 2023

Denver International Wine Competition - GOLD  
Central Coast Wine Competition - GOLD



PRIMOROSO NV  
Red Blend

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

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

Bottled - Spring 2025





2019 QUERIDA  
Red Blend

61% Cabernet Sauvignon | 37% Petit Verdot | 1% Syrah | 1% Merlot

This blend features Cabernet Sauvignon from our Estate and Petit Verdot from the Acquarello Vineyard. Ripe expressions of the varieties blend in harmony to create a wine that speaks of its Paso Robles upbringing.

Bottled: Spring 2023



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 varieties blend in harmony to create a wine that speaks of its Paso Robles upbringing.

Bottled: Winter 2024

Sunset International Wine Competition 2024 - GOLD



2020 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.

Bottled: Spring 2024

Central Coast Wine Competition - GOLD

Sunset International Wine Competition - GOLD | 91 POINTS

Denver International Wine Competition - GOLD



2020 RESERVA  
Red Blend

75% Cabernet Sauvignon | 25% Merlot

Finesse and depth are evident in the resulting blend. This wine 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



2020 REVOLUCIÓN  
Red Blend

68% Sangiovese | 19% Petite Sirah | 13% Cabernet Sauvignon

There is a winemaking revolution occurring in Paso Robles. This wine is a tribute to our Italian ancestors. Structurally formidable, this wine will stand up to bold dishes while finishing with refined tannins.

Bottled: Fall 2023

Denver International Wine Competition - GOLD



2020 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: Fall 2023

## Wine Spotlight:

One of our signature blends since the 2005 vintage, Carnal has remained true to its Rhône-inspired roots. The name, a slang term for "good friend" or "brother," reflects how the components of the wine come together and harmonize. While Paso Robles' Mediterranean climate is ideal for many grape varieties, it closely resembles the climate of the Rhône Valley in Southern France, home to many of the varieties that make up this wine, such as Syrah, Grenache, and Mourvèdre. Each grape brings its own distinct characteristics, but when blended, they create a complex and balanced wine that pairs well with a variety of cuisines. We are so proud that this vintage just won GOLD | 94 POINTS at this year's Los Angeles Invitational Wine Competition! Everyone will be getting a bottle in their Spring 2025 allocation.

The 2021 vintage consists of 38% Syrah, 32% Grenache, and 30% Mourvèdre. It offers an alluring expression of fruit, with a rustic flavor profile and structure. This makes it a perfect wine for springtime, ideal for enjoying the outdoors once again.





## Grilled Pork Tenderloin Over White Beans Paired with 2021 Carnal

With spring in the air, we wanted to send out a recipe that could be prepared easily and quickly. The wine is a great accompaniment to the flavors of paprika and brown sugar that develop classical flavors when grilled.

### Ingredients:

- 1 Pork Tenderloin
- 2 tbsp. Paprika
- 2 tbsp. Light Brown Sugar
- Olive Oil
- Salt
- 2 Cans of Navy Beans
- 6 Slices of Bacon

Serves 4

### Directions:

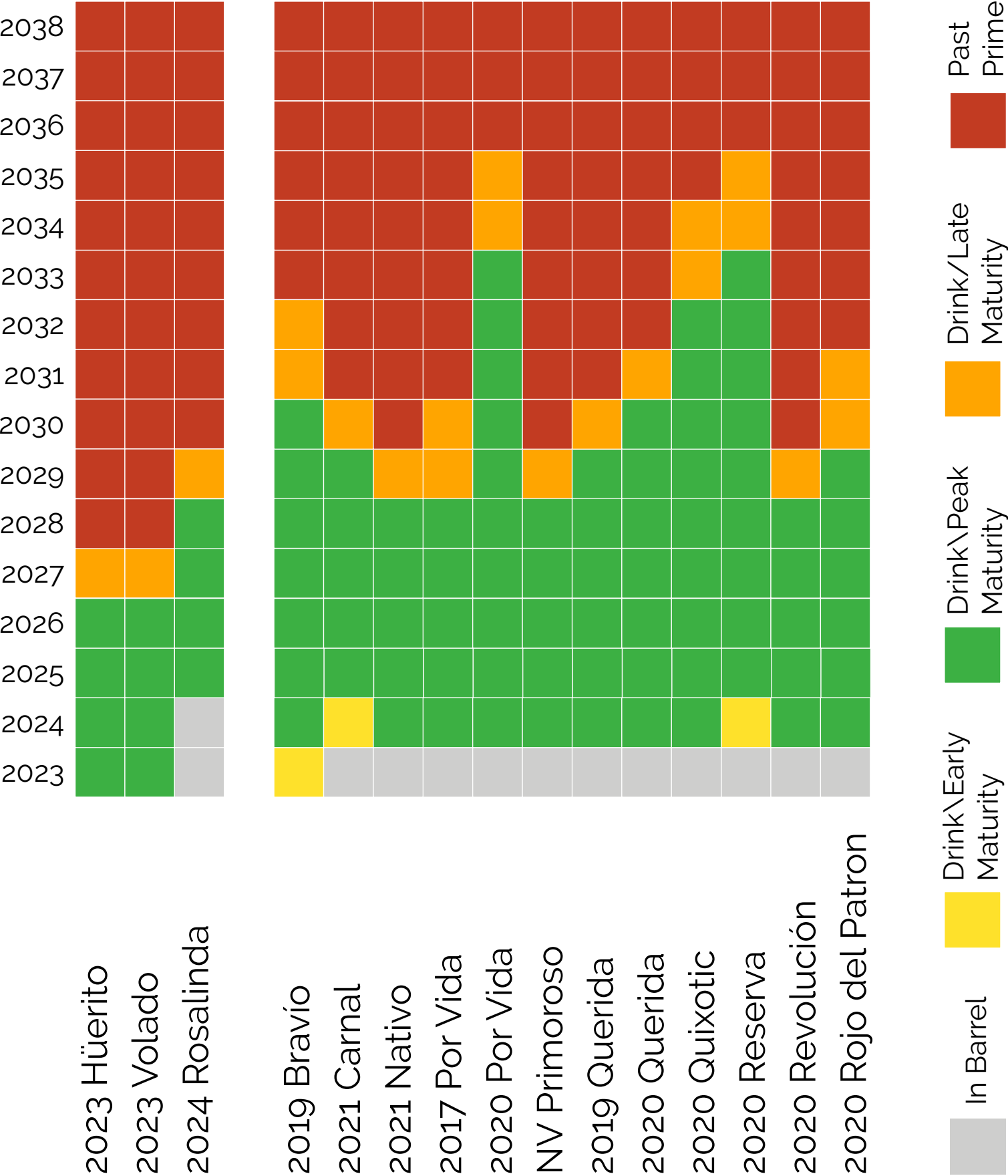
1. Combine the paprika and the light brown sugar in equal portions.
2. Coat the tenderloin with olive oil.
3. Season the tenderloin with salt, then coat with paprika and sugar mixture.
4. Chop up the bacon and cook in a stock pot large enough to fit the 2 cans of beans.
5. Add the drained navy beans to the stock pot once the bacon is cooked. Mix the beans and bacon together and warm.
6. Grill the pork over medium heat until it reaches a temperature of 140°F, or to your desired doneness.
7. Slice the tenderloin and serve over a plate of beans.
8. Enjoy with our 2021 Carnal!

## Por Vida: Help for Los Angeles Fire Victims

Our Charity Foundation, Oso Libre Por Vida, has updated its priorities for 2025 in response to the devastating fires in Los Angeles. For the past 20 years, we have supported four main causes: cancer treatment and research, humane treatment of animals, children's abuse prevention and support, and assistance for our incredible Armed Forces. Moving forward, we are adding support for those affected by the tragic fires to our list of priorities. In 2025, Oso Libre Por Vida will donate a portion of all proceeds from Oso Libre Winery directly to victims, first responders, and organizations providing essential support to those impacted by the fires in the Eaton Canyon and Altadena communities.



# Oso Libre Winery Aging Chart





# MARK YOUR CALENDARS:

APR  
12

## **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.



MAY  
03

## **Burger Day**

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



MAY  
16

## **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 special appetizers.



JUN  
08

## **Member Appreciation Party**

Spend a Sunday with us while we appreciate you! Members receive two complimentary tickets to this annual event featuring a burger from the Dean Bro's and a glass of Oso Libre vino.



AUG  
02

## **Summer Sunset Dinner**

Enjoy a casual Tuscan themed summer evening at Oso Libre featuring an Italian BBQ menu.

SEP  
27

## **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.



For more information on how to join us for these events, visit our website or call the Tasting Room!

## Wine: A Place Beyond Boundaries

Wine isn't confined by a zip code. It exists in a space where memories are created, cherished, and preserved. It serves as a backdrop to the most significant moments of our lives – the celebration of a loved one's passing, the arrival of a child or grandchild, anniversaries, birthdays, marriages, graduations, promotions, and retirements. Each sip of wine holds the power to bring warmth not just to our palates, but also to our hearts and minds. It's more than just a drink; it's a vehicle for connection, nostalgia, and joy.

"Wine Time" is an experience that transcends all other purposes. It has no agenda beyond bringing people together – family, friends, and memories. At our winery, Oso Libre, we've created a space that fosters exactly this kind of unity. Here, politics have no place because we embrace a world of inclusivity. Oso Libre isn't bound by the constraints of red or blue; it's a place of purple – a blend of different perspectives and experiences coming together in harmony. This is where we find true connection.

Speaking of purple, it's not just a color we associate with inclusivity; it's also the color of wine itself. The Color Purple (a beautiful movie, by the way) perfectly captures the essence of this, further proving that wine transcends any barriers or divisions. It's a symbol of warmth, unity, and shared experiences that are timeless, just like wine itself.

Linda and I are deeply grateful to all of you, the Oso Libre Wine Club members, who choose to support our small winery. Your love for Oso Libre, as well as your admiration for the many exceptional wineries in Paso Robles, is what makes this community so special. We appreciate your ongoing support and look forward to continuing this journey of celebration, connection, and, of course, great wine with you.



## Where the Wine Meets the Glass, Literally

Let's take an inside look at one of our busiest and most stressful days of the year –bottling day. Preparations begin months, if not years, in advance. The process starts with selecting the wines and creating the blends to be bottled. While this is the most critical part, there are many other details to organize and order to ensure everything comes together at the right time. Bottles, corks, capsules, and label designs must all be finalized. The artwork undergoes multiple rounds of proofreading to ensure everything is perfect.

As the big day approaches, the wines must be transferred from barrels into a bottling tank and properly blended to ensure they taste just right. The night before, all wines are carefully analyzed and retasted to confirm their readiness.

The day starts early, with the bottling truck arriving at 6 a.m. to sterilize all the equipment. By 8 a.m., the area is buzzing with activity. The first wine is connected to the bottling line with a hose, and the labor crew, trained in their specific tasks—whether it's dumping glass, applying capsules, repacking cases, or stacking pallets—is ready to go. Assistant winemaker Luis ensures everything runs smoothly, bringing in glass here and stacking pallets there, while I move between stations to check that everything is being done correctly and in the right order. Things move quickly, and if we don't stay on top of everything, small issues can escalate into larger problems. Bottling eight wines in two days goes by in a flash. But when it's all done, the sense of gratification comes from the taste of that first glass and the sight of a warehouse full of bottles ready to ship out to you—our loyal wine club members.







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