

# ROSEWOOD

## TEXAS RAISED WAGYU BEEF

Sheer perfection. That's what you get in every single mouth-watering bite of Rosewood Texas Raised Wagyu Beef. Elevate your dining experience with the luxurious addition of a perfectly marbled ribeye; a rich, tender filet; or an immaculate, juicy hamburger. Absolute perfection is what you'll find in each magnificent cut of Rosewood Texas Raised Wagyu Beef, a decadent indulgence.

It is our belief that healthy, well-fed cattle produce the pinnacle of meat, delicious beef that is good for you. In order to make certain that every single cut of beef consistently meets Rosewood's high standards, our herds stay under our personal guidance from conception to plate. Our cattle are raised naturally, hormone and antibiotic free, to produce the finest quality beef with the fullest flavor possible.

We pay attention to the seasons and the natural cycles of the land, feeding on natural pastures all year long, protein-rich fodder from our reconstructed wetlands in dry times, and finishing on the finest grains available to ensure that incredible Kobe-style flavor. The care and nourishment we put into our cattle becomes the naturally pure, delectable goodness in every cut, every bite, of Rosewood Texas Raised Wagyu Beef. ★



WE'RE PROUD OF OUR  
TEXAS RAISED WAGYU BEEF  
AND HERE'S WHY:

- Grass-fed, grain-finished
  - Clean, all-natural, and hormone-free
    - Free of antibiotics
    - Sustainable agriculture
  - Nourishing and good for cardiovascular health
  - Excellently marbled & extremely tender
  - The highest echelon of beef available
    - Unbelievably delicious
- ...so, INDULGE!!



ROSEWOOD  
TEXAS RAISED WAGYU BEEF

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## TEXAS RAISED WAGYU BEEF

All Rosewood calves are 50% Wagyu or higher, sired by bulls registered as either full-blood or pure-blood by the American Wagyu Association. Our unique breeding techniques allow us to know exactly what goes into our beef, from conception to the plate, guaranteeing that every cut will meet the Rosewood standard of perfection. Every single cut. No exceptions.

Whether you're purchasing wholesale or retail... an entire truckload, dinner tonight or enough for your gala occasion, we guarantee delivery of the most exquisite beef on the market today; hormone-free and all-natural beef that will exceed your expectations.



### RANCH HISTORY

The story of the Rosewood Ranch dates back to 1858, when John Sands moved to Chatfield, Texas to grow cotton and raise livestock in the fertile Blackland Prairie. Since then, the Caroline Rose Hunt family has expanded the modest family farm into a collection of ranches stretching across Ellis, Henderson, Kaufman, and Navarro counties.

Our beautiful North Texas land, parts of which straddle the Trinity River, boast improved pastures of oat, wheat, and alfalfa; prairies of native-grass; and hardwood bottomlands abundant with wildlife and cattle. In this pristine setting, our focus is premium natural beef production.

Ranch Manager Kenneth Braddock has spent the last 25 years pioneering sustainable, local agriculture and holistic ranching systems. We're dedicated to responsible breeding practices, preserving our natural heritage and conserving our land for the use and benefit of our grandchildren and great-grandchildren. With an eye to this future, we are committed to raising our cattle naturally and using our lands sustainably. In order to raise awareness of these productive and important practices, we are involved in community education through widely recognized wildlife outreach and environmental sustainability programs. ★

### OUR MISSION

To proudly deliver the healthiest, most mouth-watering, naturally raised beef in an environmentally sensible environment, as the utmost expression of our family's rich ranching history.

Over the past one hundred years, the Rosewood family has been committed to producing superior quality beef.

Our land, our family and our decades upon decades of success allow us to concentrate on only premium beef production, such as the Wagyu and Angus-type breeds. We breed our cattle on strong bloodlines well adapted to the North Texas climate to produce our distinctly excellent Rosewood Beef, optimally raised for flavor and taste. Now, we're sharing those mouth-watering results with you. ★

### PRODUCTS

The Rosewood Ranch raises Wagyu beef, which originates from several regions in Japan. This beef is known for its excellent marbling characteristics that surpass the US Prime ratings. Every single cut of our beef comes from the finest-bred cattle that have been grass-fed, grain-finished, and raised in our Texas homeland without hormones and free of antibiotics. These practices make our beef exceptionally delicious and healthy with a high concentration of beneficial Omega-3 and Omega-6 fatty acids, and up to a 2:1 ratio of healthy, monounsaturated fats to saturated fats. A diet with these qualities is associated with lower cardio vascular disease. ★

**THE BEST TASTING BEEF. THE BEST FOR YOU.  
THE BEST YOU CAN BUY.**