



Fermata

2018 RED WINE

brand notes

Barry Manilow's heartfelt performances have been the soundtrack to our lives—then—and now. The songs we sing, the glasses we share, the laughs we have, the dances we dance—have come together to create Barry Manilow's Obbligato. Every bottle provides 10% to the Manilow Music Project that empowers underfunded school music programs nationwide. Like the long note at the end of "I Write The Songs," Fermata will captivate you with its layered finish. This wine may not make you write the songs, but you'll definitely want to sing it to the world.

winemaker notes

This Napa Valley red blend primarily includes Cabernet Sauvignon along with smaller amounts of Cabernet Franc, Merlot, Syrah and Zinfandel. The wine has flavors of blackberry and cherry, combined with notes of coffee and tobacco. It has a dry finish with prolonged berry fruit. With its balanced tannins, this wine can be enjoyed now or aged in the cellar.

Appellation: Napa Valley

Varietals: Cabernet Sauvignon | Cab Franc | Merlot | Syrah | Zinfandel

Alc: 14.5%

Released: June 2025



About the Brand

Obbligato, noun /äblə' gädō/- an instrumental part, typically distinctive in effect, which is integral to a piece of music and should not be omitted in performance.

profile

Nose: Blackberry | Cherry

Mouth: Coffee | Tobacco | Balanced tannins | Berries



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Grilled ribeye | Lamb chops | Duck confit | Mushroom risotto | Dark chocolate | Gouda | Gruyère

Similar to: Adorn Red Blend and Terroir Cellars 2020 Cabernet Sauvignon

Fun fact: Barry worked as a commercial jingle writer and wrote for State Farm Insurance ("Like a good neighbor...") and Band-Aid ("I am stuck on Band-Aid's cause Band-Aid's stuck on me").



learn
more





6
servings

15m
prep

20m
cook time

try with
dry reds

Roasted Garlic & Cracked Pepper Steak with Grilled Potatoes and Vegetables

Ingredients

3 medium russet potatoes, about 1 1/2 pounds
2 tablespoons olive oil, divided
2 tablespoons Lawry's® Roasted Garlic Salt with Oregano and Basil
2 teaspoons McCormick® Whole Black Pepper, cracked
1 1/2 pounds New York strip steaks, 3/4-inch thick
1/2 pound asparagus, trimmed
1 medium red bell pepper, cut into strips
1 medium yellow squash, sliced
1 medium zucchini, sliced

Directions

Microwave potatoes on HIGH 5 to 6 minutes, turning potatoes halfway through cooking time. Cool slightly. Cut potatoes in half lengthwise.

Toss vegetables with 1 tablespoon of the oil in large bowl. Brush cut side of potatoes and steaks with remaining oil. Mix roasted garlic salt and pepper in small bowl. Sprinkle vegetables, steak and potatoes with seasoning mixture.

Grill steaks over medium heat 6 to 8 minutes per side or until desired doneness. Grill potatoes, cut-side down, 6 to 8 minutes or until golden brown. Grill vegetables in grill basket 6 to 8 minutes or until tender-crisp. Slice steaks and serve with potatoes and vegetables.