



Obligato

2023 CABERNET SAUVIGNON

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 Obligato. Music is Barry's passion, both in concert and in the classroom. In response to drastic budget cuts in arts programs nationwide, the Manilow Music Project keeps music alive by putting instruments in the hands of middle and high school students. When you enjoy Barry Manilow's Obligato wines, you're not just savoring a fine wine; you're also giving confidence, hope, and joy to those who need it most. Sip with purpose and help shape the future with 10% of sales supporting the cause.

winemaker notes

This Cabernet Sauvignon is a bold and expressive wine, with rich aromas of blackberry, cassis and dark cherry complemented by hints of mocha and cedar. On the palate, it delivers a full-bodied experience with layers of black currant, plum and savory notes.

Appellation: California

Varietals: 100% Cabernet Sauvignon

Alc: 14.1%

Released: October 2025

SUGAR
FREE

About the Brand

Obligato, 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 | Dark cherry | Mocha | Cedar

Mouth: Full-bodied | Savory notes | Layers of dark fruit



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

Aging: 10+ years

Pairs well with: Meatloaf | Roast chicken | Lasagna | Pepperoni pizza | BBQ ribs | Chocolate cupcakes | Aged Cheddar | Gouda

Similar to: McKenna Cabernet Sauvignon and Fleur Bleu Cabernet Sauvignon

Fun fact: Barry appeared in an acting role on a 2003 episode of *Will and Grace* in an episode titled "Fanilow", which is a term used for fans of Manilow.



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8
servings

15m
prep

45m
cook time

try with
dry reds

Italian Roasted Chicken and Potatoes

Ingredients

3 pounds bone-in chicken parts
2 pounds potatoes, cut into 1-inch cubes
1 medium onion, cut into 1-inch cubes
1 medium red bell pepper, cut into 1-inch cubes
2 tablespoons olive oil
1 tablespoon McCormick® Perfect Pinch® Italian Seasoning
1 tablespoon Lawry's® Seasoned Salt

Directions

Preheat oven to 425°F. Toss chicken, potatoes, onion and bell pepper with oil in large bowl. Sprinkle with Italian seasoning and seasoned salt; toss to coat well.

Arrange chicken and vegetables in single layer on foil-lined large shallow baking pan sprayed with no stick cooking spray.

Roast 30 minutes. Turn chicken and stir vegetables. Roast 15 minutes longer or until chicken is cooked through and vegetables are tender.