



Yellow Feather

2019 CHARDONNAY

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. Release your inner showgirl with Yellow Feather Chardonnay! You don't have to be named Lola to enjoy this provocative wine at the Copa or on your private dance floor doing the cha-cha.

winemaker notes

This exquisite Chardonnay has aromas of ginger, Meyer lemon and marzipan, along with a hint of pie crust. The wine presents citrus tones on the palate, combined with Granny Smith apple, peach, apricot, honeydew melon and pear. It has a fruit-forward nature and finishes with a hint of ocean breeze. Like music and passion, this wine will never go out of fashion.

Appellation: Los Carneros, Napa Valley

Varietals: 100% Chardonnay

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: Ginger | Marzipan | Lemon | Green apple | Honeydew | Peach

Mouth: Crisp | Bright | Acidic



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Chicken pesto | Baked halibut | Butternut squash ravioli | Strawberry cobbler | Crème Brûlée | Brie | Monterey Jack

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: Yellow Feather is a nod to the song "Copacabana" (1978): "Her name was Lola. She was a showgirl with yellow feathers in her hair and a dress cut down to there."



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8
servings

20m
prep

14m
cook time

try with
dry whites

Santa Fe Chopped Chicken Salad

Ingredients

1 1/2 pounds boneless skinless chicken breasts
3/4 cup Lawry's® Santa Fe Chili Marinade with
Lime and Garlic, divided
1/2 cup sour cream
2 tablespoons milk
1 tablespoon chopped fresh cilantro
1 package (10 ounces) torn Romaine lettuce,
about 8 cups
1 cup black beans, drained and rinsed
1 cup drained canned whole kernel corn
1 medium avocado, cut into chunks
1 medium tomato, cut into chunks
1/2 cup shredded Monterey Jack
1/4 cup chopped red onion

Directions

Place chicken in large resealable plastic bag or glass dish. Add 1/2 cup of the marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.

Grill chicken over medium heat 6 to 7 minutes per side or until cooked through, brushing with 2 tablespoons of the remaining marinade. Cut chicken into thin slices.

Mix sour cream, milk, cilantro and remaining 2 tablespoons marinade in medium bowl with wire whisk until smooth. Arrange lettuce on large serving platter. Top with chicken, beans, corn, avocado, tomato, cheese and onion. Serve with dressing and tortilla chips, if desired.