



M Sparkling

BLANC DE BLANCS MÉTHODE CHAMPENOISE

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. We've captured all the Manilow magic, all the passion, and yes, even the glowsticks in this bottle. Honestly, we wouldn't be surprised if confetti shot out of this bottle instead of wine and you hear "It's A Miracle" playing in the background.

winemaker notes

This premium sparkling wine is meticulously crafted using the traditional Champagne method, comparable to the finest offerings from renowned Champagne houses in Épernay and Reims. This exceptional Blanc de Blancs from the Los Carneros AVA of Napa Valley showcases exquisite green apple and tropical notes that are carried through on the palate with a smooth, fine mousse. The wine concludes with refreshing, light tropical flavors that linger and entice another sip.

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alc: 12.5%

Released: November 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: Citrus | Green apple | Toasted brioche | Oak

Mouth: Crisp | Refreshing | Bright acidity | Tropical flavors



Serve: Ice-Bucket Cold

Aging: 2 - 3 years

Pairs well with: Prosciutto | Pizza | Smoked salmon | Deviled eggs | Buttered Popcorn | Brie | Goat cheese

Fun fact: Manilow has sold more than 85 million records as a solo artist world-wide, making him one of the world's bestselling artists.



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4
servings

15m
prep

45m
cook time

try with
sparkling

Garlic Lemon Chicken

Ingredients

3 tablespoons vegetable oil
1 tablespoon fresh lemon zest
2 1/2 teaspoons McCormick® Garlic Powder
1 1/2 teaspoons McCormick® Onion Powder
1/2 teaspoon McCormick® Oregano Leaves
1/2 teaspoon McCormick® Pure Ground Black Pepper
1/2 teaspoon salt
4 bone-in chicken thighs, trimmed of excess fat (about 1 1/2 pounds)
12 ounces potatoes, such as Yukon gold or red potatoes cut into 1-inch chunks (about 3 cups)
3 medium carrots, peeled and cut into 4-inch sticks (about 1 1/2 cups)
1 small red onion, peeled and sliced
2 cups baby arugula optional

Directions

Preheat oven to 425°F. Mix oil, lemon zest, garlic, onion, oregano, black pepper and salt in large bowl. Add chicken, potatoes, carrots and onion; toss to coat evenly with seasoning mixture.

Place large rimmed sheet pan on lowest rack in oven; heat 5 minutes. Carefully remove pan from oven and arrange chicken and veggies on pan in single layer.

Roast on bottom rack 20 minutes. Rotate pan and transfer to top rack. Roast 20 minutes longer, or until chicken is cooked through and veggies are tender. Remove from oven; sprinkle arugula over vegetables if using. Serve immediately.