



CSWY

2020 PINOT NOIR

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. Some people say happiness takes so very long to find - well look no further! Like a front row seat at a concert, this CSWY (Can't Smile Without You) Pinot Noir is guaranteed to put a smile on your face, singing along glass after glass.

winemaker notes

This Santa Barbara Pinot Noir has aromas of cherries, raspberries, blackberries, and brown sugar with notes of baking spices. On the palate, the wine opens with bright, fruit flavors of strawberries, leading to a round mouthfeel on the mid-palate and soft, velvety tannins on a long, elegant finish.

Appellation: Santa Barbara County

Varietals: 100% Pinot Noir

Alc: 14.3%

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: Cherry | Raspberry | Blackberry | Strawberry | Brown sugar

Mouth: Fruit-forward | Velvety tannins



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

Aging: 10+ years

Pairs well with: Smoked salmon | Pork chops | Pepperoni pizza | Stuffed mushrooms | Beet salad | Brie | Gouda

Similar to: Elance Cellars 2021 Pinot Noir and Deluge 2012 Pinot Noir

Fun fact: Barry Manilow currently has about 3.9 million monthly listeners on Spotify, with the most listeners located in the Philippines. He is exceptionally popular there. His only 2 shows there drew crowds of over 50,000 people each.



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4
servings

10m
prep

25m
cook time

try with
dry reds

Grilled Pork Tenderloin with Salsa

Ingredients

- 1 cup chopped tomato
- 1 cup frozen corn, thawed
- 1/4 cup chopped red onion
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons lime juice, divided
- 1 1/2 teaspoons Lawry's® Coarse Ground with Parsley Garlic Salt, divided
- 1/2 teaspoon McCormick® Ground Cumin
- 1 pork tenderloin, about 1 1/4 pounds

Directions

For the salsa, mix tomato, corn, onion, cilantro, 1 tablespoon of the lime juice and 1/2 teaspoon of the garlic salt. Cover. Refrigerate until ready to serve.

Coat pork with remaining 1 tablespoon lime juice. Sprinkle evenly with remaining 1 teaspoon garlic salt and cumin.

Grill pork over medium heat 20 to 25 minutes or until desired doneness, turning occasionally. Let stand 5 minutes before slicing. Serve pork with salsa.