



# Con Amore

2021 ROSÉ

## 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. Con Amore, a wine crafted with the same care and devotion as music played con amore. It is the passionate tenderness in "Somewhere In The Night" and the intense yearning in "Mandy."

## winemaker notes

This rosé from Napa Valley combines Cabernet Sauvignon and Pinot Noir in perfect harmony. It offers vibrant aromas of red fruit and citrus, with flavors of raspberry and melon. With crisp acidity and subtle floral notes on the finish, this rosé is a ballad you'll want to play over and over again.

**Appellation:** Napa Valley

**Varietals:** 78% Cabernet Sauvignon with Pinot Noir, Malbec, Syrah & Cab Franc

**Alc:** 14.1%

**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:** Watermelon | Strawberry | Red berries

**Mouth:** Vibrant fruit flavors | Floral | Citrus zest | Dry



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Shrimp scampi | Chips & salsa | Margherita pizza | Hot wings | Sushi | Brie | Goat cheese | Burrata

**Similar to:** Elance Cellars 2023 Rosé and Figurative 2022 Rosé

**Fun fact:** In 1971, Bette Midler hired Barry Manilow as her pianist, arranger and musical director. He served as her accompanist and masterminded her first two albums, landing a record deal of his own shortly thereafter.



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**6**  
servings

**15m**  
prep

**10m**  
cook time

**try with**  
dry rosé

## Caribbean Shrimp Tacos

### Ingredients

1 pound jumbo shrimp, peeled and deveined  
1/2 cup Lawry's® Caribbean Jerk With Papaya  
Marinade, divided  
1 package (14 ounces) shredded coleslaw mix  
1 large ripe mango, peeled, seeded and chopped  
1/2 cup chopped red bell pepper  
2 tablespoons chopped fresh cilantro  
6 (8-inch) flour tortillas

### Directions

Place shrimp in large resealable bag or glass dish. Add 1/4 cup of the marinade; turn to coat well. Refrigerate 15 minutes. Meanwhile, mix coleslaw mix, mango, bell pepper and cilantro in large bowl. Add remaining 1/4 cup marinade; toss to coat. Cover. Refrigerate until ready to serve.

Brush 1 side of each tortilla with oil. Grill, oil-side down, over medium heat 2 to 4 minutes or until lightly browned. Remove tortillas; cover with towel to keep warm.

Remove shrimp from marinade. Discard any remaining marinade. Grill shrimp over medium heat 2 to 3 minutes per side or just until shrimp turn pink.

To serve, place 1/2 cup of the coleslaw mixture on each tortilla; top with shrimp. Serve with remaining coleslaw on the side.