



# Obligato

2021 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 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 Chardonnay is a beautifully balanced wine, offering vibrant aromas of ripe apple, pear and citrus, with subtle notes of vanilla and toasted almond.

**Appellation:** California

**Varietals:** 100% Chardonnay

**Alc:** 13.5%

**Released:** June 2025

SUGAR  
FREE

## profile

**Nose:** Ripe apple | Pear | Toasted almond

**Mouth:** Citrus zest | Crisp | Refreshing



**Serve:** Cold

**Aging:** 2 - 3 years

**Pairs well with:** Fettuccine Alfredo | Broiled halibut | Lobster bisque | Grilled asparagus | Key lime pie | Brie | Monterey Jack

**Similar to:** Celestial Cellars 2022 Chardonnay and Fleur Bleu 2023 Chardonnay

**Fun fact:** Barry Manilow was born Barry Alan Pincus in Brooklyn, New York. He will celebrate his 82nd birthday on June 17. He still holds regular performances across the country.

## 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.



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**16**  
servings

**10m**  
prep

**50m**  
cook time

**try with**  
dry whites

## Creamy Lime Bars

### Ingredients

1 1/2 cups graham cracker crumbs  
1/3 cup butter, melted  
2 cups granulated sugar  
1/2 cup flour  
1 cup sweetened condensed milk  
6 eggs  
2 teaspoons McCormick® Pure Lime Extract  
Confectioners' sugar

### Directions

Preheat oven to 325°F. Mix graham cracker crumbs and butter in small bowl. Press firmly onto bottom of 9-inch foil-lined square baking pan. Refrigerate until ready to use.

Stir granulated sugar and flour with wire whisk in large bowl until well blended. Add remaining ingredients; mix well. Pour over crust.

Bake 45 to 50 minutes or until center is almost set. Cool completely in pan on wire rack.

Refrigerate 4 hours or overnight. Lift out of pan onto cutting board. Cut into bars. Sprinkle with confectioners' sugar, if desired. Store leftover bars in refrigerator.