



# The Investigation

BASICALLY A DETECTIVE RED WINE

## winemaker notes

Being a winemaker is basically like being a detective when it comes to blending wines together. Blending Muscat and Zinfandel requires many clues, analysis and team effort. This generous red blend integrates a mix of floral and red fruit characters like rose, raspberry, prune and cherry. The Muscat enhances the mouthfeel and provides pleasant flavors from the mid-palate to the finish. The Zinfandel's tannins are framed by a beautiful, round and soft sweetness. Raspberry and strawberry flavors, reminiscent of many candies from our childhood, provide a mild finish. You'll detect some acidity but an overall balance in this spine-chillingly sweet red wine.

With every bottle, \$1 is donated to the DNA Doe Project, a 501(c)(3) non-profit dedicated to restoring the names and identities of Jane and John Does via investigative genetic genealogy.

**Appellation:** California

**Varietals:** 63% Zinfandel | 37% Muscat

**Alc:** 13.6%



**Released:** June 2026

## About the Brand

Sip and solve the mysteries that lie beneath every glass. The Investigation is inspired by true-crime lovers everywhere who have a taste for suspense and a thirst for justice. Created in partnership with True Crime & Wine.



video,  
awards  
& more

## profile

**Nose:** Rose | Strawberry | Raspberry | Cherry | Prune

**Mouth:** Generous attack | Round | Soft tannins | Raspberry | Strawberry



**Serve:** Cold

**Aging:** 2 years

**Pairs well with:** Tacos | BBQ chicken pizza | Chocolate desserts | Gouda | Cheddar | Gorgonzola

**Similar to:** Sun Fish Mola Mola and Joy Cellars Bliss

**Fun fact:** Clerics of the Chinese Qin Dynasty (221 to 206 BC) were the first to have used fingerprints as a means of personal and individual identification, and used them as evidence in criminal trials of the time.





**16**  
servings

**10m**  
prep

**35m**  
cook time

**try with**  
sweet reds

## Hot Honey Brownies à la Mode

### Ingredients

1 package (18.3 ounces) family-size chewy fudge brownie mix  
2 eggs  
2/3 cup vegetable oil  
1/4 teaspoon McCormick® Ground Cinnamon  
2 teaspoons McCormick® Pure Vanilla Extract  
1/3 cup Frank's RedHot® Original Cayenne Pepper Hot Sauce  
1/2 cup chocolate chips  
1/4 cup chopped walnuts (optional)  
Vanilla ice cream  
Frank's RedHot® Hot Honey Squeeze Hot Sauce

### Directions

Preheat oven to 325°F. Spray a 9 x 9-inch baking pan with no-stick cooking spray. Mix brownie mix, eggs, oil, cinnamon, vanilla and RedHot® Original Sauce in large bowl just until blended. Stir in chocolate chips. Pour into prepared pan. Sprinkle chopped walnuts on top, if desired.

Bake 35 to 37 minutes, or until toothpick inserted in center comes out clean. Cool completely. Cut brownies into bars. Top with vanilla ice cream and drizzle with RedHot Squeeze Hot Honey Sauce.