



The Investigation

ABOVE SUSPICION ROSÉ

winemaker notes

Above Suspicion has a gourmand nose, offering a lineup of wonderful fragrances. This sweet rosé reveals refreshing Meyer lemon notes and light raspberry aromas that culminates with a layer of cantaloupe. The mouth has a round and inviting attack, showing off flavors of strawberry, citrus and even more sweet and tart raspberry. Above Suspicion has a medium intensity and is so well-balanced between its sweetness, alcohol and acidity, that it's almost suspicious...

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: Monterey County, California

Varietals: 97% Gewürztraminer | 3% Merlot

Alc: 12%

Released: June 2026

GLUTEN
FREE

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: Gourmand | Meyer lemon | Light raspberry | Cantaloupe

Mouth: Juicy | Crisp attack | Sweet | Fruity | Strawberry | Citrus | Raspberry | Medium intensity | Balanced



Serve: Chilled

Aging: 2 years

Pairs well with: Light desserts such as fruit tarts | Chicken salad | Roasted cauliflower | Fontina | Mozzarella | Burrata

Similar to: Figurative Allegory and Suburban Fracas Fizzy Fray

Fun fact: Kate Warne was the first female private detective in the United States. As an employee of the Pinkerton National Detective Agency, she helped uncover a plot to kill Lincoln in 1861.





8
servings

20m
prep

35m
cook time

try with
sweet rosé

Air Fryer Corn Ribs

Ingredients

MISO BUTTER

3/4 cup unsalted butter, softened
2 tablespoons white miso paste
1/4 teaspoon McCormick® Garlic Powder

COCONUT SAUCE

1 cup plain coconut milk yogurt
2 tablespoons fresh lime juice
1 tablespoon Frank's RedHot® Original Cayenne
Pepper Hot Sauce

CRISPY PEPITAS

1/2 cup raw pepitas
1/4 teaspoon vegetable oil
1 teaspoon McCormick® Smoked Paprika
1/4 teaspoon McCormick® Garlic Powder
1/4 teaspoon salt

CORN RIBS

2/3 cup pure maple syrup
2 tablespoons fresh lime juice
2 teaspoons McCormick® Grill Mates® Smoke
house Maple Seasoning
8 ears fresh corn, husks and silk strands removed,
ends trimmed
1/4 cup chopped fresh cilantro

Directions

For the Miso Butter, place all ingredients in food processor. Pulse until well blended and smooth. Set aside. For the Coconut Sauce, whisk all ingredients in small bowl until well blended. Cover and refrigerate until ready to serve.

For the Pepitas, heat small skillet on medium-high heat. Add pepitas; toast just until seeds begin to pop. Transfer to small bowl. Drizzle with oil. Add spices and salt, tossing to coat well. Cool slightly; coarsely crush. Set aside until ready to serve.

Mix maple syrup, lime juice and Seasoning in small bowl; set aside. Using a sharp knife, carefully cut each ear of corn lengthwise into 4 quarters. Place 8 corn ribs in air fryer basket. Spray lightly with no stick cooking spray.

Air fry corn ribs at 400°F for 10 to 12 minutes, or until corn is lightly browned and ribs are beginning to curl, turning halfway through cooking. Repeat with remaining corn ribs.

Transfer ribs to grill over medium-high heat. Grill 3 to 5 minutes or until lightly charred on all sides, turning frequently and brushing with syrup mixture. Place hot corn ribs in large bowl. Add miso butter, tossing to coat. Serve corn ribs immediately, drizzled with Coconut Sauce and sprinkled with Spicy Pepitas and cilantro.