



The Investigation

BEYOND A DOUBT PINOT NOIR

winemaker notes

The Russian River Valley AVA, with its fog-cooled climate and well-drained soils, offers ideal conditions for crafting our Beyond a Doubt Pinot Noir. Layered aromas of blackberry, baking spices, cranberry, cardamom, anise and floral rose burst forth on the nose, while zingy cherry juice, kola nut, black tea, pomegranate and hints of lemon zest unfold on the palate of this lush and round Pinot that is braced by bright acidity. Turn the lights down low, queue up your fav true-crime show and settle in for an evening of noir.

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: Russian River Valley

Varietals: 100% Pinot Noir

Alc: 14.3%

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: Blackberry | Baking spices | Cranberry | Cardamom | Anise | Rose

Mouth: Cherry | Kola nut | Black tea | Pomegranate | Hint of lemon



Serve: Room temp

Aging: 10+ years, best consumed in 5

Pairs well with: Barbecue pork ribs | Mushroom risotto | Roasted beets with goat cheese | Gouda | Manchego | Taleggio

Similar to: Family Ranch 2021 Pinot Noir and Glory Cellars 2020 Pinot Noir

Fun fact: As of 2025, over 1,400 criminal cases, namely cold cases, have been solved using investigative genetic genealogy, a specialized DNA technique that combines genealogical research with DNA profiling.





7
servings

10m
prep

15m
cook time

try with
dry reds

Blackened Sausage Alfredo

Ingredients

8 ounces penne pasta
2 tablespoons butter
1 package (14 ounces) Zatarain's® Blackened Seasoned Chicken Smoked Sausage, halved lengthwise and sliced
1 1/2 cups heavy cream
1 teaspoon Zatarain's® New Orleans Style Blackened Seasoning, divided
1/2 teaspoon McCormick® Garlic Powder
1 cup shredded Parmesan cheese
1 teaspoon McCormick® Parsley Flakes

Directions

Cook pasta as directed on package. Drain well. Set aside.

Cook and stir sausage in large nonstick skillet on medium-high heat until lightly browned, about 6 to 8 minutes. Remove from pan.

Melt butter in same skillet on medium heat. Whisk in cream, Blackened Seasoning and garlic powder. Bring to simmer. Stir in parmesan cheese; cook 2 to 3 minutes or until cheese is melted, stirring occasionally. Return sausage to pan. Add pasta; toss to coat well.

Sprinkle with parsley and additional shredded Parmesan, if desired, before serving.