



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

The Investigation

FOLLOW THE CLUES CABERNET SAUVIGNON

winemaker notes

This Cabernet Sauvignon is a bold and expressive wine, with rich aromas of blackberry, cassis and dark cherry complemented by hints of mocha and cedar. On the palate, it delivers a full-bodied experience with layers of black currant, plum and savory notes. All clues are pointing to this Cab being a usual suspect on your wine rack.

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: 100% Cabernet Sauvignon

Alc: 14.1%

Released: June 2026

SUGAR
FREE

profile

Nose: Blackberry | Dark cherry | Mocha | Cedar

Mouth: Full-bodied | Savory notes | Layers of dark fruit



Serve: Cellar Temp (55°F - 60°F) to Slightly Colder

Aging: 10+ years

Pairs well with: Steak | Lasagna | Pepperoni pizza | Chocolate desserts | Aged Cheddar | Gouda | Comté

Similar to: McKenna Cabernet Sauvignon and Fleur Bleu Cabernet Sauvignon

Fun fact: The word “clue”, or “clew” in Old English, meant a ball of yarn. It was a reference to the Greek myth of Theseus and the Minotaur, where Theseus was given a clew before entering the Labrynth to slay the beast. He tied one end of the clew to the entrance and unraveled it as he went. After killing the Minotaur, he retraced his steps by rewinding the thread, guiding him out of the maze.





8
servings

15m
prep

20m
cook time

try with
dry reds

Spicy Garlic Parm Steak Bites

Ingredients

2 pounds steak, such as NY strip, sirloin or ribeye,
cut into 1-inch cubes
1 1/2 teaspoons salt
1/2 teaspoon McCormick® Pure Ground
Black Pepper
1/2 teaspoon McCormick® Onion Powder
1/2 teaspoon McCormick® Garlic Powder
2 tablespoons vegetable oil
1/2 stick unsalted butter
1/2 teaspoon McCormick® Crushed Red Pepper
2 tablespoons fresh parsley, chopped (optional)
Frank's RedHot® Garlic Parmesan Wing Sauce

Directions

Season steak with salt, pepper, onion powder and garlic powder.

Heat oil in large heavy skillet, preferably cast iron, on medium-high heat. Working in batches as needed, sear steak bites until browned and a crust forms on the outside, making sure the middle is still tender. Remove steak bites from skillet to a large plate. Carefully drain skillet.

Reduce heat to medium. Add butter, heat until melted. Stir in crushed red pepper. Remove skillet from heat. Return steak bites to pan, tossing to coat in butter.

Serve immediately, drizzled with Frank's RedHot® Garlic Parmesan Wings Sauce and garnished with chopped parsley. Serve with extra Wings Sauce on the side for dipping, if desired.