



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.



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The Investigation

PERFECT ALIBI PINOT GRIS

winemaker notes

Perfect Alibi Pinot Gris is a great option for outdoor gatherings surrounded by witnesses (i.e., friends and family). This Oregon Pinot Gris has tropical fruit and floral characters such as daffodil, peach, pineapple, apricot and apple. Notes of fruit preserves and orange marmalade emerge. In the mouth, you will detect strong minerality which will remind you of flint and gunpowder aromas, which are characteristic for the varietal. The wine is behaving in a compact, crisp and tense manner because of its residual acidity. Perfect Alibi has a short to medium mouthfeel. Due to being aged sur lie in stainless-steel tanks, this wine has an extra touch of richness which can be perceived as a residual sweetness.

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: Oregon

Varietals: 100% Pinot Gris

Alc: 12.5%

Released: June 2026



profile

Nose: Daffodil | Peach | Pineapple | Apricot | Apple | Fruit preserves | Orange marmalade

Mouth: Strong minerality | Flinty | Compact | Crisp | Residual acidity | Short to medium mouthfeel intensity | Dash of richness



Serve: Chilled

Aging: 3 - 4 years

Pairs well with: Lobster | BLT | Spicy sushi | Pasta primavera | Roasted chickpeas | Goat cheese | Cheddar | Brie

Similar to: GLO Gewurztraminer and Dusk Pinot Gris

Fun fact: In the United States, DNA evidence was first admitted in court in 1986.





4
servings

15m
prep

15m
cook time

try with
dry whites

Grilled Lobster Tails with Garlic Butter

Ingredients

1/4 cup (1/2 stick) unsalted butter, melted
2 tablespoons McCormick® Himalayan Pink Salt
with Black Pepper and Garlic All Purpose
Seasoning
2 teaspoons fresh lemon juice
4 lobster tails, about 6 to 8 ounces each
Lemon wedges, to serve

Directions

Mix butter, Seasoning and lemon juice in small bowl. Reserve 2 tablespoons for brushing lobster. Set aside.

To prepare lobster tails for the grill, place tails on cutting board with softer bottom shell facing up. Use a sharp knife to split each lobster tail in half lengthwise into 2 separate pieces. Carefully lift meat to separate and loosen from the shell. Place meat back in shell. If desired, insert a long skewer lengthwise through the meat to keep it from curling when cooked. Brush lobster tails with reserved 2 tablespoons butter mixture.

Grill lobster tails, meat-side down, over medium heat until very lightly charred, about 4 to 6 minutes. Turn tails meat-side up. Grill 3 to 5 minutes longer, or until cooked through. To serve, drizzle or brush remaining butter mixture evenly over meat. Serve with lemon wedges.