



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

TRUE CRIME QUEEN SEMI-SECO SPARKLING

winemaker notes

Our True Crime Queen Semi-Seco Sparkling Wine features aromas of green apple, pear and flowers with hints of orange and lemon zest. The flavors are lightly fruity and very pleasant. With good, strong acidity, this off-dry, medium-bodied wine provides substance on the palate. Serve it ice-cold (and calculating).

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: French Colombard | Chardonnay | Pinot Grigio | Muscat | Viognier | Pinot Blanc | Sauvignon Blanc

Alc: 11.5%

Released: June 2026



profile

Nose: Green apple | Pear | Flowers | Hints of orange | Lemon zest

Mouth: Fruity | Light sweetness | Good acidity | Medium weight



Serve: Cold

Aging: 1 year

Pairs well with: Sushi | Spicy Chinese food | Fruit desserts | Fresh mozzarella or burrata | Monterey jack | Gouda

Similar to: Paquet Cadeau Semi-Seco Sparkling and Talmage Sparkling

Fun fact: Marcia L. King was a 21-year-old woman who was murdered in 1981. She remained unidentified for almost 37 years before being identified via DNA analysis and genetic genealogy in 2018 by the DNA Doe Project. King was one of the first Jane Does to be identified via this method of forensic investigation.





2
servings

3m
prep

0m
cook time

try with
sparkling

Whipped Ricotta & Jam Toast

Ingredients

1/2 cup whole milk ricotta cheese
1/2 cup seedless strawberry jam
2 thick slices sourdough bread, lightly toasted
McCormick® Watermelon Lime Finishing Salt

Directions

Spread ricotta evenly onto slices of toast. Smear top of each slice with half of the jam.

Sprinkle with Watermelon Lime Finishing Salt. Garnish with fresh lime zest, if desired.