

FitVine Wine Cabernet Sauvignon Review

Description

Going Mom and I shared a bottle of Sauvignon Blanc from FitVine Wine the other week, you can [read my review here](#). We both agreed on it being easy-to-drink dry, yet crisp, white wine good for almost any occasion, but our thoughts differed on [FitVine's Cabernet Sauvignon](#).

default watermark



FitVine describes their Cab as follows:

Classic Cabernet nose of currant, lavender, black licorice and a hint of new oak. Rich purpose soft tannins wrap around flavors of cedar, boysenberry and coffee, chocolate with a hint of leather. Full flavored, clean taste with a smooth finish.

As mentioned in my review of their Sauvignon Blanc, I'm no connoisseur, but I have trained my palate well enough to know to stay clear of Boone's Farm. Upon pouring the freshly opened bottle into a glass, I quickly picked up on the subtle hint of currant. I sipped, tipped my head back, and took a light breath while holding the wine in the back of my throat and could taste a dry, slightly earthy flavor.



The aftertaste was the same leaving a pleasantly clean finish. My verdict was that I enjoyed everything from the first sip to the last. To me it's a good wine to have with chicken or a steak at dinner. Or, as I prefer, on its own after dinner.

Would a sommelier offer this to someone at a fine dining establishment? Most likely not, but I'm not one for fine dining, I enjoy cooking at home, and I'll happily choose FitVine Wine's Cabernet Sauvignon on the rare occasion that I drink.

My wife, on the other hand, was not as pleased, saying it left a "weird taste" in her mouth. Like me, she's no connoisseur. so she can't explain in wine terms like what the tannins were like or how earthy undertones rolled off her palate in the wrong way, but she knows what she knows. As the husband, I've learned not to question still push my luck sometimes, so I insisted on another glass. Seriously, who can turn down this face?



Not Going Mom, thatâ€™s for sure. Good thing, because she ended up at least enjoying it more and admitted sheâ€™d drink it again. Phew, as a lightweight I need my wife to help me share a bottle!..over the course of a couple days. Hey, told you I was a lightweight!

With their fermentation process resulting in less residual sugars, higher antioxidants, less sulfites, and grapes with no pesticides, FitVine has just what any healthy, active individual would want in an alcoholic drink. The less sugar means a drier wine, so if you like the sweet stuff, donâ€™t expect it to be here. But we could all use a little less sugar anyway, so give it a try!

Having had the Cabernet Sauvignon and Sauvignon Blanc thus far, I am positive the average person would content with either choice depending on their preference for white or red wine. If youâ€™re not a wine lover, go for the Sauvignon Blanc, chances are itâ€™ll surprise you.

Last in the lineup for my wife and I to try is the Chardonnay. As always, once we do, you can read about our thoughts right here. Be sure to check out FitVine for yourself and be sure to connect with them on [Twitter](#), [Facebook](#), and [Instagram](#).

FitVine Wine sent me their wine free of charge in exchange for my honest review. I was not compensated in any other way.

Date Created
2016/05/27