

Lifevine Cabernet Sauvignon California

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

WINEMAKING: After a record wet winter, the 2023 growing season was long and cool.

Budbreak was a bit late due to cool and wet soils, and the ensuing summer was dry and warm, but without any significant heat spikes as were experienced in 2022. Crop loads were normal to high, further lengthening the ripening period. 2023 will go down as one of the latest harvested vintages in recent memory. The long, relatively cool season allowed for a very long hang time which fully developed color and phenolic structure in the reds. The quality of the resulting wine is very high

ALCOHOL BY VOLUME: 13.0%

AGING: 3 months in French & American oak adds complexity

ANNUAL PRODUCTION: 13,000 cases

THE STORY

Lifevine crafts Zero Sugar, Clean Wine with No Compromise—lab-tested for purity, made with transparent ingredients, and Clean Label Certified. With 90-point ratings, award-winning taste, and a vegan-friendly promise, it's wine you can feel good about—every sip, every bottle

PHILOSOPHY: At Lifevine, we believe what's in your glass should support your lifestyle, not compromise it. That's why every bottle is lab tested and transparently labeled—so you know exactly what you're drinking. Our commitment to purity, transparency, and zero sugar reflects our core philosophy: to help you sip confidently and live well.

BIOGRAPHY: Lifevine crafts zero-sugar, lab-tested wines using clean, transparent ingredients. Committed to purity and quality, they deliver award-winning taste with no compromises.

THE ADJECTIVES

OVERALL: Bold, Pure, and Zero Sugar

AROMAS / FLAVORS: Vanilla, rhubarb and red currants

MOUTHFEEL: Smooth tannins and lingering finish

THE SELLING POINTS

Zero Sugar, Full Flavor, No Compromise

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRING: Grilled meats, hearty pastas, on its own

