



“And in this corner”...or the great Cab versus Pinot debate

We at Belfair Fine Wines & Spirits have noticed a huge swing from Cab to Pinot. Moreover, as of late, the issue seems to have settled into two competing camps of a “Tastes great/less filling” variety...albeit with far greater sophistication!

Now as this has issue has naturally provoked us into the whys and wherefores of our customers’ preferences, we’d like to offer you some answers in terms of the distinguishing features of these two noble grapes:

First, Cab is a “heavy” red, while Pinot is “light”. This is to say that Cab has two layers of bitter-causing pigment on its skin, while Pinot has but one. Moreover, as the first layer is red, that the second layer is dark blue in color accounts for Cabs purplish tone.

Likewise, this second layer—as an extract into the liquid—literally blocks light; thereby making Cab sometimes appear to be densely black. On the other hand, many Pinots are so light (and red) that one can literally read a newspaper through the glass!

What happens, then, is that the second dose of Cab’s pigment causes bitterness to the human palate, whereas pinot’s single layer falls *beneath* the human threshold. This strongly suggests, then, that if we were to wake up one morning with Lassie’s nose, Pinot would taste bitter, too!

Furthermore, it’s easy to see that it’s Pinot’s *lack* of bitterness which makes it so compatible with fish and white meats. Whereas Cab’s bitterness sets off the natural sweetness of beef and cancels the gaminess of lamb, it overpowers more delicate flavors.

Second, the flavor profiles of Cab and Pinot are quite distinct. Cab is peppery with overtones of raspberry that vary upwards with degrees of ripeness. Pinot, however, is clearly black cherry with hints of chocolate.

On the finish, Cabs’ bitterness is somewhat married to the vanilla caused by extended time in oak. By contrast, Pinot’s finish is reminiscent of the same sour-apple flavors found in white wines.

On occasion, Pinots are made with a dose of stem thrown into the fermentation vat in order to give the wine a certain earthiness and body that it would otherwise lack. This gives Pinot its typical “burgundy” hue; while Cab remains distinctly a limpid deep purple.

What you’ll discover here at Belfair are Cabs and Pinots in sufficient number to satisfy anyone’s taste or budget. So please do drop by and let us show you around!