

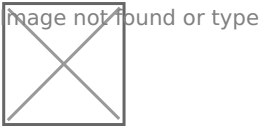
Cascade Framblanc

Cascade Brewing

United States - Oregon - Ashland

Framblanc is a blend of sour blond ales aged for up to 14 months in oak wine barrels with more then 3,500 pounds of white raspberries. Fresh flavors of raspberries, green grapes, white peaches and pears earned Framblanc the gold medal at the 2017 Oregon Beer Awards.

The warm 2017 growing season produced beautifully ripened raspberries that contributed lots of fresh fruit flavor in this blend, making this project year one of the most expressive we’ve ever released,” explained Kevin Martin, Head of Brewing Operations for Cascade Brewing.



Specifications

Availability	Seasonal
Style	Sour
ABV	8.4
Aging	14 months in oak wine barrels
Serving Temp.	40 °F;
Packaging	bottles & draft

Codes, Weights and Measures

UPC	8 56571 00802 6
Units/Case	12
Unit Size	500 mL
Container	bottle
Case Weight	25
Cases/Pallet	80
Layers/Pallet	16
ABV	8.40%
SRP	\$ 18.99 USD 500mL Bottle