

## Cascade Apricot Ale

### Cascade Brewing

#### United States - Oregon - Ashland

Apricot is a blend of sour blond ales aged in oak wine barrels for up to 14 months, then naturally fermented with Northwest-grown apricots and aged on the fruit for an additional six months before packaging. As one of the first and longest-running blends in our portfolio, Apricot has become a quintessential part of Cascade Brewing's identity as a producer of Northwest sour ales.

Color: Golden straw with a white head

Nose: Dried apricots, apricot skins, apricot preserves

Mouthfeel: Light bodied with high effervescence

Flavor: Fresh apricots and preserves, lightly kilned malts, hints of oak



## Specifications

<b>Availability</b>	Seasonal
<b>Style</b>	Sour
<b>ABV</b>	7.1
<b>Aging</b>	15 months in Oak Barrels
<b>Special Ingredients</b>	Fresh Apricot
<b>Serving Temp.</b>	45-55 °F;
<b>Glassware</b>	Snifter
<b>Packaging</b>	cans & draft