## **Cascade Noyaux Ale**

**Cascade Brewing** 

## **United States - Oregon - Ashland**

Noyaux (pronounced noy-OH) is a blend of sour Blond ales aged in white wine barrels for up to 24 months with fresh raspberries and apricot noyaux. Offering a complex bouquet of raspberry fruit, rose petals, toasted almonds and soft perfume notes, the 2014 Noyaux is ready to drink now, but will reward cellaring in a cool, dark place for several years. 9.29% ABV

## **Specifications**

| Availability        | Seasonal                             |
|---------------------|--------------------------------------|
| Style               | Sour                                 |
| ABV                 | 8.3                                  |
| Aging               | 24 months in Oak Barrels             |
| Special Ingredients | fresh raspberries and apricot noyaux |
| Serving Temp.       | 45-55 °F;                            |
| Glassware           | Snifter                              |
| Packaging           | bottles & draft                      |

