## **Cascade Sang Noir Ale**

## **Cascade Brewing**

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

Sang Noir is a blend of Imperial Spiced Red ales aged in Bourbon and wine barrels with Bing cherries for up to two years. Pouring a deep mahogany brown, this NW style sour ale features rich flavors of dark roast malts, Bourbon, black cherries, brown sugar and port wine.

## Specifications

Availability	Seasonal
Style	Sour
ABV	9.9
Aging	24 months in Oak Barrels
Special Ingredients	Bing Cherries
Serving Temp.	45-55 °F;
Glassware	Snifter
Packaging	bottles & draft

