

## Cascade Apricot Ale

### Cascade Brewing

#### United States - Oregon - Ashland

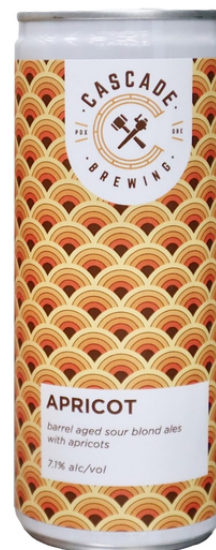
Apricot is a blend of sour blond ales aged in oak wine barrels for up to 14 months, then naturally fermented with Northwest-grown apricots and aged on the fruit for an additional six months before packaging. As one of the first and longest-running blends in our portfolio, Apricot has become a quintessential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