

Cascade Apricot Ale

Cascade Brewing

United States - Oregon - Ashland

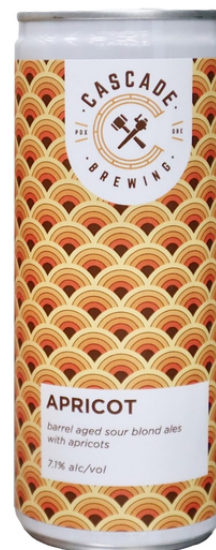
Apricot is a blend of sour blond ales aged in oak wine barrels for up to 14 months, then naturally fermented with Northwest-grown apricots and aged on the fruit for an additional six months before packaging. As one of the first and longest-running blends in our portfolio, Apricot has become a quintessential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

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