

## Cascade Framblanc

### Cascade Brewing

#### United States - Oregon - Ashland

Framblanc is a blend of sour blond ales aged for up to 14 months in oak wine barrels with more than 3,500 pounds of white raspberries. Fresh flavors of raspberries, green grapes, white peaches and pears earned Framblanc the gold medal at the 2017 Oregon Beer Awards.

The warm 2017 growing season produced beautifully ripened raspberries that contributed lots of fresh fruit flavor in this blend, making this project year one of the most expressive we've ever released," explained Kevin Martin, Head of Brewing Operations for Cascade Brewing.

### Specifications

<b>Availability</b>	Seasonal
<b>Style</b>	Sour
<b>ABV</b>	8.4
<b>Aging</b>	14 months in oak wine barrels
<b>Serving Temp.</b>	40 °F;
<b>Packaging</b>	bottles & draft



### Codes, Weights and Measures

<b>UPC</b>	8 56571 00802 6
<b>Units/Case</b>	12
<b>Unit Size</b>	500 mL
<b>Container</b>	bottle
<b>Case Weight</b>	25
<b>Cases/Pallet</b>	80
<b>Layers/Pallet</b>	16
<b>ABV</b>	8.40%
<b>SRP</b>	\$ 18.99 USD 500mL Bottle