

CASCADE

PDX BREWING ORE

APRICOT



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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.



BARREL-AGED



Our distinctive barrel-aged sour ales offer a complex array of flavors derive from Northwest grown ingredients. A pioneer in the sour beer renaissance since 2006 and the proud innovator of the Northwest Sour Ale, we are, by nature, the definition of artisanal brewing: we're not bound by stylistic guidelines, just our own imagination and the ingredients we can access.

BREWED & BOTTLED BY CASCADE BREWING™ / PORTLAND, OR / CASCADEBREWING.COM
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