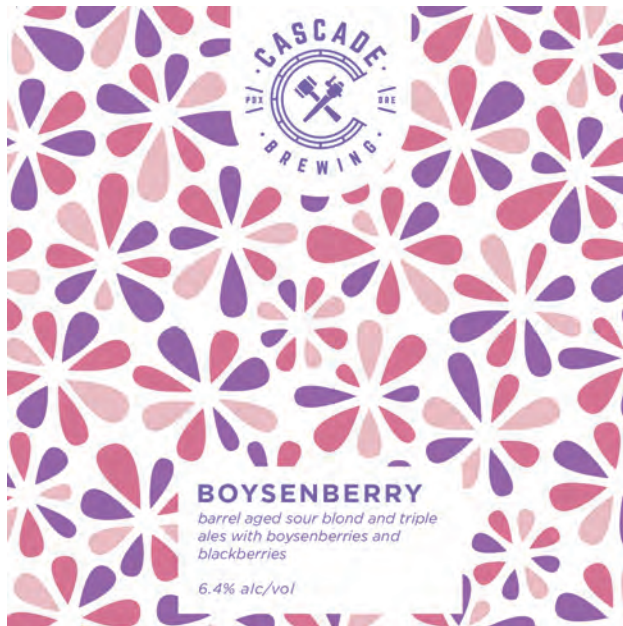


CASCADE


PDX BREWING ORE

BOYSENBERRY



BOYSENBERRY

Oregon is the United States' largest producer of boysenberries, and while the parentage of this little mystery fruit is still unknown, it is believed to be a cross between a blackberry, raspberry, and a loganberry. This Boysenberry blend features sour blond and triple ales aged in oak wine barrels for up to two years with additions of fresh, Oregon-grown boysenberries and blackberries, offering intense flavors of fresh bramble fruit with hints of black currant, pomegranate, and mint.

Barcode	Unit Size	Unit Per Case	ABV	Can UPC	Pallet Pattern			Unit Weight (lb)	Unit Dimensions		
					Units Per Pallet	Units Per Layer	Layers Per Pallet		Length	Height	Width
 8 56571 00840 8	6/4 250ml	6	6.4%	856571008408	112	16	7	15	13	5.5	9
BOYSENBERRY PACKAGE:											

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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