

CASCADE

PDX BREWING ORE

Beaverton, OR ♦ Est. 2006

Sang Rosé

Cascade Brewing has been a pioneer in the sour beer renaissance since 2006 and is 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. Our distinctive sour beer blends feature fruit forward, barrel-aged ales that offer a complex array of flavors derived from Northwest grown ingredients, with each release capturing the unique subtleties of that year's growing season.

Sang Rosé features our sour blond ale aged in oak barrels for up to one year followed by a secondary fermentation with Willamette Valley Pinot Noir grapes. Starting with a brilliant light ruby color, this blend opens up with notes of strawberries, watermelon, raspberries and rose petals on the nose. Finishing with enticing cherry flavors, hints of black pepper and a dry, refreshing mouthfeel.

Seasonal

Style: Sour Ale
Malts: Pale malt
Hops: Hallertau



ABV *SRM
8.7% 6
Pink

*Standard Reference Method- a scale for measuring the color intensity of a beer.



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