

Cascade Manhattan Ale

Cascade Brewing

United States - Oregon - Ashland

Manhattan NW is a blend of sour quad and blond ales aged in bourbon barrels for up to two years with sour pie cherries and apricot noyaux (kernels inside the apricot pit). A tribute to the classic Manhattan cocktail, this project features flavors of bourbon, maraschino cherries, bitter almond and a hint of malt sweetness.

We begin this project by brewing our base quad and blond ale with classic Belgian spices and putting them into 12 to 24 year old Kentucky bourbon barrels. After 10 to 12 months of sour fermentation and maturation, we add more than 7,000 pounds of Northwest grown cherries and 50-plus pounds of apricot noyaux to the barrels. Each individual noyaux kernel is hand harvested from the fruit used in our sour Apricot project and cured for a minimum of eight months before contacting the beer. Once we deem the beer fully mature, the barrels are blended with careful attention to ensure that each individual flavor component is represented.

Manhattan NW is ready to drink now, but will continue to evolve in the bottles for several years if stored in a cool, dark place. Serve at 40 degrees Fahrenheit.

Manhattan NW 2014 Tasting Notes:

Color: Ruby red with white head

Nose: Maraschino cherry, bourbon, toasted almond

Body: Medium bodied with mid-to-high effervescence

Flavor: Bourbon, tart cherry, bitter almond, hint of malt sweetness, lactic acidity



Specifications

Availability	Limited Release
Style	Sour
ABV	9.6
Aging	12 to 24 year old Kentucky bourbon barrels
Special Ingredients	Sour quad and blond ales, sour pie cherries and apricot noyaux.
Serving Temp.	40 °F;
Glassware	Snifter, Tulip, Tumbler
Packaging	bottles & draft