

Cascade The Vine

Cascade Brewing

United States - Oregon - Ashland

The Vine is a blend of sour wheat and blond ales aged in white wine barrels for up to 16 months with Gewürztraminer grape must (pressed juice). This project starts by brewing our base wheat and blond ales and souring them in chardonnay barrels for 8 to 10 months. We then press Gewürztraminer grapes from Oregon's southern Willamette Valley to extract the juice, which is blended together with our beer and fermented to full dryness. After six months of additional aging, the fruited beer is then blended with non-fruited sour blond ales to reach a balanced expression of both fruit and beer. The 2015 vintage was a particularly hot year, yielding grapes with beautifully developed aromatics, ideal for The Vine project. Offering flavors of white wine, peach, lychee fruit and a hint of spice, The Vine '15 is ready to drink now, but will reward aging in a cool, dark place for several years to come.

The Vine '15 Tasting Notes:

Color: Pale-gold with white head

Nose: White wine, peach, tropical fruit, rose and spice

Body: Light-bodied, high effervescence and dry

Flavor: Lychee, pineapple, honey, grapefruit and green grape



Specifications

Availability	Seasonal
Style	Sour
ABV	10.1
Aging	16 months in Oak Barrels
Special Ingredients	Gewürztraminer grape must
Serving Temp.	45-55 °F;
Glassware	Snifter
Packaging	bottles