## CASCADE POX BREWING ORE

Beaverton, OR + Est. 2006



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.

Kriek is a blend of sour red and blond ales aged in red wine barrels for up to two years with fresh, Oregon-grown Bing and Montmorency cherries. As one of our earliest and most recognized beers, Kriek has been a fundamental part of our Northwest sour portfolio since 2007 and continues to represent the soul of our craft at Cascade Brewing.

## Year-round

Style: Sour Ale Malts: Barley Hops: Perle



KRIEK

ABV

7.7%

BARREL AGED RED ALE WITH CHERRIES

7.4% BLE/VEL BORTHWEST SHEE ALL

\*SRM

18

Red

CASCADE