

Cascade Elderberry

Cascade Brewing

United States - Oregon - Ashland

This Northwest sour ale is a blend of red ales aged in red wine barrels for up to 25 months with dried elderberries and spices. One of our most complex offerings, Elderberry 2015 captures flavors of dried dark fruits, red wine, leather, chocolate, earth and plum. We begin this project by brewing various versions of our base red ale and aging them in Pinot Noir, Cabernet, Port and Zinfandel barrels for up to 25 months. In the last several months of aging, we added more than 350 lbs. of dried elderberry fruit and a touch of cinnamon and nutmeg spice. We then blended these barrels together with 500 liter puncheon barrel-aged red ales to add balance and another layer of complexity. Elderberry 2015 is ready to drink now, but will continue to evolve in the bottle for several years if stored in a cool, dark place. Serve at 40 degrees Fahrenheit.

Elderberry '15 Tasting Notes

Color: Dark red with an off-white head

Nose: Dark dried fruits, red wine, earth, spice

Body: Medium bodied with high effervescence

Flavor: Elderberries, chocolate, tamarind, plum

Specifications

Availability	Seasonal
Style	Sour
ABV	7
Aging	25 months in Oak Barrels
Serving Temp.	40-45 °F;
Glassware	Snifter
Packaging	bottles & draft

