



## Chocolate Tasting Guide

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### Tasting chocolate involves all 5 senses:

**Look** : First look at the chocolate, note its color and its sheen.

**Listen** : Break a piece off, listen to the sound of the snap. Is it a crisp or blunt sound?

**Touch** : What does it feel like in your hands? Is it smooth or brittle? Is it sticky or grainy?

**Smell** : Smell the recently broken piece. What aromas do you notice? What does it remind you of?

**Taste** : Put a small piece in your mouth, chew it just a bit, then let it melt.

Notice all the different textures, aromas and flavors. Is it creamy or dry?

How long does it take to become creamy in your mouth?

Do you sense bitterness, acidity or astringency?

What do the flavors remind you of? Do you sense fruitiness, floral, nuttiness, coffee...?

Does it taste of lightly or heavily roasted cacao?

How intense was the chocolate? Was it complex - did you sense multiple flavors and aromas over time?

How long did the flavor last in your mouth?

And most importantly, did you enjoy it? Was it pleasurable?

### Taste our Products:

**Sonoma County Milk Chocolate Bar:** Creamy and velvet smooth milk chocolate that is anything but run-of-the-mill.

**Sonoma County Dark Chocolate Bar:** Rich, sharp, and dark with a tantalizing snap that will leave you wanting more.

**Hawaiian Milk Chocolate Bar:** Our only single-origin milk chocolate bar, this chocolate has an intense wild fruity and refreshing flavor to it tamed by a luscious creamy texture.

**Ecuadoran Dark Chocolate Bar:** Single-origin dark chocolate from the heart of Ecuador with a floral flavors and an herbal overtone. It has no acidity and a lingering taste, let it be your new favorite!

**Madagascar Dark Chocolate Bar:** Single-origin dark chocolate from tropical Madagascar, bringing a complex bouquet of tart flavors and floral tones. It's sharp but rich and sweet all at once.

**Peruvian Dark Chocolate bar:** Single-origin dark chocolate from Peru, this chocolate has an amazing complex flavor profile, with floral, buttery, and banana notes and a zesty grapefruit finish.

