

# CATALOG

## 2024

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1011	<b>Keemun Hao Ya, Superfine</b>	Keemun's distinctive, unique aroma may be enjoyed in a first grade tea, but for the quality of plucking and workmanship, Hao Ya Keemuns are hard to beat.
1013	<b>Keemun Hao Ya A</b>	Produced in very limited quantities. Numerous tips; a prized tea. The best of Anhui's Keemun black teas.
1014	<b>Keemun Hao Ya B</b>	
1019	<b>Keemun Maofeng, Superfine</b>	Mellow flavor with a hint of sweetness. Curled, slender, twisted leaves showing gold tips. Many know of Keemun's identification with Anhui, but fewer are familiar with Keemun as a Maofeng.
1016	<b>Keemun Maofeng, Fancy</b>	
1012	<b>Fuliang Tippy Black, Fancy</b>	Near Yixing, the area known for purple clay teapots, this Black is refined and elegant.
1017	<b>Fuliang Tippy Black</b>	
1018	<b>Gold Silk</b>	Prominent gold tips and fine leaves give this tea its name.
1019A	<b>Organic Keemun Maofeng</b>	
1020	<b>High Aroma Keemun</b>	
1022	<b>Fragrant Keemun Spiral</b>	
1026A	<b>Organic Purple Bamboo Black</b>	
1033	<b>Honeysuckle Black (Mingqian)</b>	
1035	<b>Golden Peony</b>	
1036	<b>Dan Cong Black (Single Trunk)</b>	These teas from trees are renowned for their roasted-grain aroma and lingering fruity finish reminiscent of longan; now available as a black tea.
1038A	<b>Organic Honey Black (Taiwan)</b>	From Taiwan's broad leafed cultivar; cup has inviting caramel notes.
1042	<b>Ancient Wild Tree Black</b>	Prominent plum flavor; single plucking in the spring.
1043	<b>Super Gold Tribute</b>	Single plucking from Wuyi ~80,000 buds to make 1 kg.
1045	<b>Gold Tribute</b>	Plentiful gold tips among fine black leaves; lingering dried-fruit notes.
1046	<b>Gold Tribute</b>	From northwestern Fujian; single plucking each year. Plentiful tender buds and budssets yield an aromatic cup with a long, caramel finish.
1047	<b>Wild Trees Black</b>	
1048	<b>Golden Spiral</b>	Attractive golden tips in the spirals; long toffee, burnt-sugar finish.
1049A	<b>Organic Old Yunnan Tree Black</b>	
1050A	<b>Organic Golden Buds</b>	Prize-winning budset tea from Yunnan; soft toffee notes.
1052	<b>Yunnan Gold Thread</b>	From a Yunnan region associated with the historic Ancient Tea Horse Road (Southern Silk Road).
1053	<b>Yunnan Gold Tip, Rare</b>	Preponderance of gold tips; limited quantities.
1054	<b>Yunnan Gold Tip, Special Grade</b>	Abundant gold tips; a good addition to upgrade your Yunnan Black selection.
1054A	<b>Organic Yunnan Gold Tip, Special Gr.</b>	
1056	<b>Yunnan FOP, Special Grade</b>	Finer, more tips, and smoother than 1057.
1056A	<b>Organic Yunnan FOP, Special Gr.</b>	
1057E	<b>Yunnan FOP, EU</b>	Brisk, fine-leaf tea with golden tips; full aroma. Yunnan Black Teas are known for their soft, round flavor.
1059	<b>Golden Gunpowder</b>	Familiar Gunpowder shape with gold accents. Brews a deep russet color with substantial body. It has a long finish with the aromatic bite of a weighty black. Intense, full.
1062	<b>Golden Monkey, Extra Fancy</b>	Once little known, this Black tea has become increasingly popular, and rightly so: showy golden tips lend great visual appeal, and fine, slightly curled leaves yield a sweet aroma and a warming finish.
1063	<b>Golden Monkey, Fancy</b>	
1063A	<b>Organic Golden Monkey, Fancy</b>	
1064	<b>Golden Monkey</b>	
1069	<b>Sichuan Gold Congou</b>	Almost all gold tips in this standard.
1070	<b>Sichuan Tippy Gold, Fancy</b>	A little known Black from Sichuan; lots of flavor that can compete with a Yunnan or Keemun.
1071	<b>Sichuan Tippy Gold</b>	
1073	<b>Plum Black (Meizhan), Gold Fancy</b>	From a cultivar traditionally made into oolong, this new version from Wuyi displays prominent plum notes.
1075	<b>Wuyi Honey Black</b>	
1080	<b>Golden Sprouting Buds, Fancy</b>	
1081	<b>Golden Sprouting Buds</b>	Large, robust coppery-gold buds.
1084	<b>Yingde #9 Black</b>	
1086	<b>Bai Lin Black</b>	
1111	<b>Keemun Congou, Special Grade</b>	Famous for its superb flavor and aroma; best of the congou teas, attractive leaf, fine and twisted. Complex, distinctive fragrance. Higher grades have uniform, slender leaves with more pronounced Keemun flavor.
1112	<b>Keemun Congou, Second Grade</b>	
1112A	<b>Organic Keemun Congou, 2nd Gr.</b>	
1113	<b>Keemun Congou</b>	Good addition to an English Breakfast.
1114	<b>Keemun Congou</b>	
1115	<b>China OP, Keemun County (case only)</b>	Classic Orange Pekoe with a soft finish, suitable for blending or as is. Slender, rolled and twisted leaves.
1125	<b>China OP, Keemun County (case only)</b>	
1131	<b>China OP</b>	Dark, more robust leaves. Good for iced tea.
1131A	<b>Organic China OP</b>	
1133	<b>China OP (case only)</b>	Well balanced with good leaf appearance. For blending or as is.
1204	<b>China BOP (case only)</b>	Broken Orange Pekoe; the small cut lends itself to blends and iced tea.

1821	Lapsang Souchong	From the mountains of North Fujian, leaves are processed over pinewood fires so that they may absorb the smoky aroma. Fine-leafed.
1822	Lapsang Souchong	Longer, more robust leaves; hearty and bold.
1822A	Organic Lapsang Souchong	
1824	Lapsang Souchong	

## BLENDS

1104	Irish Breakfast	A blend of Assam and other Indian Black teas yield a deep amber, robust cup.
1104A	Organic Irish Breakfast	
1105	English Breakfast	A blend of Keemun, China OP, Ceylon Black.
1105A	Organic English Breakfast	
1818	Russian Caravan	A touch of Lapsang Souchong adds heft to this blend, enhanced by Silver Needles.

## SRI LANKA BLACK TEAS

1316	Ceylon Silver Tip FBOPEXSP	From the Balangoda planting district, this Ceylon Black has plentiful silver tips. Situated near the Sinharaja Forest Reserve, the tea gardens are protected from the strong winds of southwest monsoons. This tea makes a delectable cup, with a delicious beginning and a satisfying finish. There is a delicate sweet caramel note beautifully balanced with fine aroma.
1317	Ceylon Fancy Silver Tip	Flowery Orange Pekoe. Very fine and wiry silver tips stand out against the dark OP.
1341	Ceylon OP1	Long slender leaves with a smooth flavor unique to this estate.
1345	Ceylon OPA	Robust leaves, thicker than OP1 teas.
1369	Ceylon Super Pekoe	Large pekoe leaf; thick body.
1373	Ceylon BOP	Fine leaf; brisk; good with a spritz of lemon or for milk tea.
1713	Decaf English Breakfast (Ceylon, CO <sub>2</sub> )	Leaf is an OP; decaffeination by CO <sub>2</sub> process.

## INDIA ASSAM

1426	Assam GTGFOP1 Clonal	
1428	Assam Superior SFTGFOP	Very bright in the cup. Many gold tips.
1428A	Organic Assam Superior SFTGFOP	
1430	Assam Clonal GTGFBOP	
1431	Assam STGFOP1	
1435	Assam SFTGFOP	
1436A	Organic Assam FTGFOP1	Suitable for Irish Breakfast.
1438	Assam TGFOP1	Good proportion of gold tips. Rich, full-bodied, satisfying cup.
1445	Assam GFBOP	Also has gold tips; deep red brew. May be used for Irish Breakfast.
1445A	Organic Assam GFBOP	
1453A	Organic Dooars FTGFOP1 (India)	Deep flavor and full bodied.

## INDIA DARJEELING

*Please inquire about estate teas each season.*

1502	Castleton 1F SFTGFOP1	
1503A	Organic Phuguri 1F FTGFOP1	
1504	Margaret's Hope 1F FTGFOP1	
1506	Selimbong 1F FTGFOP1	
1506A	Organic Selimbong 1F FTGFOP1	
1507	Seeyok 1F SFTGFOP1	
1507A	Organic Seeyok 1F SFTGFOP1	
1508A	Organic Seeyok 1F SFTGFOP1	
1510	Singell 1F Darj FTGFOP1	
1510A	Organic Singell 1F FTGFOP1	
1512A	Organic Singbuli 1F SFTGFOP1	
1603A	Organic Singell 2F FTGFOP1	
1604	Margaret's Hope 2F SFTGFOP1	
1607A	Organic Seeyok 2F FTGFOP1	
1608A	Organic Jungpana Upper 2F FTGFOP1	Muscatel
1610A	Organic Phuguri 12F FTGFOP1 CH SPL	
1659A	Organic Selimbong 2F FTGFOP1	
1675	Darjeeling FTGFOP1	Rich amber and clean liquor, rich and complex flavor, full-bodied cup.
1680	Orange Valley 2F Darj	
1686	Darjeeling TGFOP	
1686A	Organic Darjeeling TGFOP	
1702	Winter Frost Nilgiri SFTGFOP1	

## NEPAL BLACK TEAS

1580A	Organic Himalayan Tippy	
1581A	Organic Himalayan Tippy	
1602A	Organic Autumnal SFTGFOP1	Fruity and floral, a hand-made tea.
1670A	Organic Himalayan Tippy	

1910A	<b>Natural Osmanthus Green, Special Organic Natural Osmanthus Green</b>	Natural osmanthus blossoms are added to green tea; the scenting process is similar to that of jasmine tea processing. The bright blossoms add visual appeal to the tea, and the flavor is softly sweet rather than cloying.
2001	<b>Pi Lo Chun, Premium</b>	Special grade, top of the line. Hand-crafted to produce gentle spirals. Downy tips very evident. When the tea leaves are still warm after de-enzyming, small mounds are rolled by hand in three stages. The delicate, pliant leaves are thus transformed into the familiar spiral shape. Shanghai's favorite.
2002	<b>Rainflower Needles</b>	Deep green, short, pine needle-like leaves distinguish this little known tea. Rainflower Terrace in Nanjing (Jiangsu province) holds historical significance; the area is relatively high and is known for its colorful agate stones. Classic green with prominent sweet notes.
2005	<b>Tian Mu Qing Ding</b>	One of Zhejiang's best know greens, from Mount Tian Mu.
2011	<b>Huang Shan (Yellow Mtn) Maofeng</b>	Fat, golden green buds, memorably sweet, delicate flavor. Association with this scenic locale adds cachet.
2012	<b>Clouds at Summit Green</b>	
2013	<b>Spring First Tip Green (Mingqian)</b>	
2014A	<b>Organic Green Needles, Spec. Gr.</b>	
2015A	<b>Organic Guzhang Maojian</b>	
2016	<b>Du Yun Green (Guizhou)</b>	From little known Guizhou province in the southwest, one of China's "Big 10 Famous Teas". Very neat, finely curled leaves.
2018	<b>Anhui Pearls (Yong Xi Huo Qing) Green</b>	A signature Anhui green; shaped like Gunpowder but far superior plucking rolled into classic pearl shape.
2019	<b>Mount Jiu Hua (9 Summit) Maofeng</b>	From another of Anhui's famed mountains.
2020	<b>Tai Ping Hou Kui</b>	Very long budsets; each one is individually pressed by hand. Bright green leaves yield a delicate brew.
2021	<b>Super Lu'an Melon Seed</b>	One of China's 10 Famous Teas, our Lu'An is hand-rolled, not machine rolled. Some may find it puzzling that a fairly expensive tea like this is not made from buds; in fact, growers separate the buds from the 2nd and 3rd leaves by hand and then process those to make Lu'An (which is named for a county in Anhui province).
2022	<b>Lu'an Melon Seed</b>	
2025	<b>Gold Sprouting</b>	
2026A	<b>Organic Orchid Snow Buds</b>	
2028	<b>Tea Trail Mountain</b>	
2028A	<b>Organic Jade Snail Green</b>	
2036	<b>Mist on the Gorges</b>	From the Yangtze River Gorges area. Budsets give a delicate, sweet flavor with a long finish.
2039A	<b>Organic Yangtze Green Maofeng</b>	Dark, fairly long leaves; cup is cleanly sweet, not overly assertive.
2041	<b>Snow Sprouting</b>	Introduced last spring, this tea is plucked just once a year. The leaves are downy soft in appearance; the silver-white hues of the dry tea provide a wonderful teaching opportunity to educate your customers about white teas and green teas. (This one is a green tea.) The cup is notably sweet.
2042A	<b>Organic White Cloud Mtn Yin Hao</b>	
2043A	<b>Organic Silver Summit, Fair Trade</b>	
2044A	<b>Organic Stone Gate Yin Hao Green</b>	
2045	<b>Superfine Golden Green</b>	
2046	<b>"Pine Needles" Green</b>	
2056	<b>Green Silk Maofeng</b>	Introduced last spring, this tea is plucked just once a year. The leaves are downy soft in appearance; the silver-white hues of the dry tea provide a wonderful teaching opportunity to educate your customers about white teas and green teas. The cup is notably sweet. Single buds, and bud with one leaf (a budset yields more flavor than just a single bud).
2064E	<b>Snow Monkey</b>	Thick white strands among darker green leaves; slightly twisted. Budsets show after brewing. Rich-tasting green but without harshness or bite.
2070	<b>Emerald Pearls</b>	Early single-plucking tea from southwestern China; leaves resemble balled Tie Guan Yin, unfurling to produce a truly satisfying cup. A great fit for gongfu pots, rare for a green tea.
2072	<b>Rising Phoenix</b>	For those who truly love China Greens, this is a nice one to try: interesting leaf shape, with prominent chestnutty aroma and flavor that do not dissipate quickly. Long sweet finish. Given their minimalist processing, Green teas tend to be subtle and restrained; this one is a standout.
2074A	<b>Organic Mist on the River</b>	From the Yangtze River region; good proportion of silvery strands.

2080	<b>An Ji Bai Pian, Fancy</b>	In this unusual varietal, the uniform green budsets turn a pale shade of ivory after steeping.
2081	<b>Curled Dragon Silver Tip</b>	One of my personal top five teas, this green expresses hand-crafting (fine rolling and curling), high quality plucking (inspect the infused leaves), and the chestnutty taste that marks the best of China greens.
2082A	<b>Organic Orchid Dew</b>	An organic green from a Japanese cultivar transplanted in China; deep, refined green flavor.
2084	<b>Purple Bamboo</b>	A classic green from Zhejiang.
2087	<b>Bubbling Spring Rolled Green</b>	Rolled into small pellets, this tea is very different from Gunpowder. When brewed, pellets are transformed to reveal tender yellow-green budsets. Fresh, sweet flavor; very drinkable.
2088	<b>Pre-Qingming Dragonwell</b>	Available by preorder only.
2088A	<b>Organic Pre-Qingming Dragonwell</b>	
2089	<b>Dragonwell, Superfine</b>	From the West Lake region. Delicate golden brew with a lingering, slightly sweet aftertaste.
2090	<b>Dragonwell, Special Grade</b>	Many budsets in these premium grades.
2090E	<b>Dragonwell, Special Grade, EU</b>	
2091	<b>Dragonwell, First Grade</b>	Flat green leaves yield a clear, sweet, yellow brew.
2092	<b>Dragonwell, Second Grade</b>	
2092A	<b>Organic Dragonwell, 2nd Grade</b>	
2093	<b>Dragonwell</b>	Bargain price for distinctive Dragonwell.
2093A	<b>Organic Dragonwell</b>	
2094	<b>Dragonwell</b>	
2101A	<b>Organic Himalayan Honey Green</b>	An early-spring, single-plucking tea from Nepal; wonderful aroma with honeysuckle notes.
2112	<b>Lake Tai Green Maofeng</b>	Well shaped maofeng; classic Jiangsu green taste: bright, fresh, no astringency.
2117	<b>Huang Mountain Hairpoint</b>	A full flavored, sweet-tasting green. Very good value; lasts through 2-3 infusions.
2120	<b>Gold-Flecked Rare Green Fancy</b>	
2121	<b>Gold-Flecked Rare Green</b>	Almost Tung-Ting-like leaves. Has a floral fragrance and multifaceted finish; from Anhui.
2171E	<b>Fancy Wulu Mountain Green, EU</b>	
2172A	<b>Org. Lingering Clouds Grn Maofeng</b>	Classic Maojian with deep green, slender leaves; cup is deep gold with sturdy China Green character.
2176	<b>Mei Tan Clouds &amp; Mist Green Maofeng</b>	
2178	<b>Green Tranquility Maofeng, Fancy</b>	
2178A	<b>Organic Fog Green, Fancy</b>	
2179A	<b>Organic Fog Green</b>	
2180	<b>Green Tranquility Maofeng</b>	
2180A	<b>Organic Green Tranquility Maofeng</b>	
2247	<b>Young Hyson</b>	An early export tea with grey-green leaves; robust taste.
2260	<b>Daily Green Hairpoint</b>	
2261E	<b>Chunmee, EU</b>	Finest leaf; good, slightly smoky flavor.
2261A	<b>Organic Chunmee</b>	
2268	<b>Summer Green Iced Tea Blend</b>	A friendly Green, good as a hot tea but well suited for iced tea; does not turn lean or thin as the tea cools.
2281	<b>Extrafine Pinhead Gunpowder</b>	Very neat in appearance; tightly rolled, glossy grey leaf "grains".
2281A	<b>Organic Extrafine Gunpowder</b>	
2283	<b>Pinhead Gunpowder, Special Grade</b>	Uniform and more finely rolled than the first grade below.
2283E	<b>Pinhead Gunpowder, Special Gr., EU</b>	
2283A	<b>Organic Pinhead Gunpowder</b>	
2284	<b>Gunpowder, First Grade, EU</b>	Glossy, grey-green, tightly rolled leaves. A popular, affordable classic. Add mint for a Moroccan touch.
2286	<b>Gunpowder</b>	

2427	<b>Gyokuro "Jade Dew"</b>	Gyokuro-like; sweet with no raw edge. Long, narrow, dark green leaves; pronounced natural fragrance.
2427A	<b>Organic Gyokuro "Jade Dew"</b>	
2452A	<b>Organic Spring Sencha</b>	A classic steamed green tea.
2454E	<b>Sencha, EU</b>	
2455E	<b>Sencha, EU (case only)</b>	
2467E	<b>Genmaicha, EU</b>	Sencha with roasted rice and popped rice. A friendly introduction to Green teas.
2467A	<b>Organic Genmaicha</b>	
2478A	<b>Organic Bancha (China)</b>	
2485	<b>Hojicha</b>	Deep amber in the cup with a high roast finish.
2782	<b>Decaf Green Maofeng (CO2 processing)</b>	
2783	<b>Decaf Green (CO<sub>2</sub> processing)</b>	
6128	<b>Silver Dragon Pearls</b>	Made in spring when new tea is harvested; no jasmine scenting.

## JAPAN GREEN TEAS

2435	<b>Kukicha, Fancy (Japan)</b>	Hand-plucked, hand-cut with scissors before the stems are separated. From the Shizuoka region, notable for its fine teas. Yellow hues; not the brown "twig" type. Sweet, soft taste.
2448E	<b>Kyushu Sencha, EU</b>	
2451	<b>Sencha, Supreme (Japan)</b>	A "deeply steamed" Sencha; the process makes for some broken leaves but the tea is richer in flavor and the steaming seals in freshness.
2456A	<b>Organic Sencha (Japan)</b>	
2466	<b>Japanese Genmaicha</b>	
2466E	<b>Japanese Genmaicha, EU</b>	
2494	<b>Matcha, Ceremonial Grade (Japan)</b>	
2495	<b>Matcha, Culinary Grade (Japan)</b>	

## JASMINE TEAS

*Green tea scented with natural jasmine blossoms; flowers are typically removed after scenting for top grades.*

3002	<b>Jasmine Snowdrift</b>	As its name suggests, the budsets show a lot of downy white; made in early June.
3005	<b>Jasmine Silver Needles (white tea)</b>	An extravagant tea; feathery white buds, delicate tea flavor.
3008	<b>White Dragon Jasmine</b>	More silver tips than the traditional Yin Hao.
3010	<b>Super Yin Hao Jasmine</b>	More and thicker silver sproutings than the Yin Hao.
3011	<b>Yin Hao Jasmine</b>	Finest slender leaves with abundant silver tips. Flowers have been removed after scenting and hardly any petals remain.
3011A	<b>Organic Yin Hao Jasmine</b>	
3051	<b>Chur She Jasmine</b>	Traditional Fujian standard, one grade above Special Grade Jasmine.
3016A	<b>Organic Jasmine White Downy Tips</b>	
3041A	<b>Organic Chun Hao Jasmine</b>	
3051	<b>Chur She Jasmine</b>	Good uniformity with tips showing; excellent scenting.
3069	<b>Hao Ya Jasmine</b>	
3101	<b>China Jasmine, Special Grade</b>	More petals showing; slender longish leaves mingled with tips. Fewer flowers remain in the tea than 3111.
3101A	<b>Organic Jasmine, Special Grade</b>	Delicate flavor.
3119	<b>China Jasmine, First Grade</b>	Fine leaves, many tips, some petals; full flavor. A great standard to stock; offer it iced for warm weather.
3122	<b>China Jasmine (blossoms added)</b>	
3151	<b>China Jasmine</b>	Good uniformity in leaves; tea has flowers and petals.
3161	<b>China Jasmine</b>	
6136	<b>Fancy Jasmine Downy Pearls</b>	Silvery tips carefully shaped into small round pearls. Compare quality by looking at the proportion of bud to stem in the wet leaves. Quality of plucking and scenting account for price difference; the standard grade is a great value. (Beware of jasmine pearls that have one or two long strands wrapped around a core of broken tea leaves.)
6137E	<b>Jasmine Downy Pearls, EU Compliant</b>	
6138	<b>Jasmine Downy Pearls</b>	
6138E	<b>Jasmine Downy Pearls, EU Compliant</b>	
6138A	<b>Organic Jasmine Downy Pearls</b>	
6139	<b>Jasmine Pearls</b>	
6142	<b>Jasmine Golden Pearls Black</b>	
6336	<b>Blooming Jasmine Ball Tea</b>	A hand-crafted artisan tea composed of jasmine-scented green tea leaves tied together with a pink amaranth blossom in the center. Each piece is about the size of a Red Globe grape, and the tea leaves unfurl and "bloom" into a flower when steeped. A visual treat with solid jasmine flavor.

*As tea crafters themselves are wont to say, Oolong is a "fussy" tea to make. Withered leaves are tossed and shaken to bruise the edges of the leaves and to begin oxidation. The extent of the shaking, of oxidation and drying is variable, making this a complex tea in the best sense. From the Light/Fragrant style that shows green-tinged rolled leaves to the more robust style that shows dark, thick leaves, Oolongs provide something for everyone. Pale golden cups offer floral notes; medium oxidized teas brew up an apricot-colored cup with layers of flavor; deep amber brews yield smooth, deeply aromatic cups.*

4016A	<b>Organic Floral Oolong (Nepal)</b>	Good value for this hand-rolled, semi-oxidized tea; closest comparison would be a Taiwan Silver Tip.
4020	<b>Fushoushan (Longevity Mtn) Oolong</b>	Still hand made, from gardens found at the island's highest elevations.
4021	<b>Li Shan (Pear Mountain) Oolong</b>	
4022	<b>Da Yu Ling (Taiwan)</b>	Deeper flavor than other high mountain teas; layers evident after repeated sips.
4024	<b>Shanlinxi Oolong</b>	
4025	<b>Alishan Oolong (Taiwan)</b>	Perhaps the most famous of Taiwan's high mountain teas; Alishan is a mountain preserve in Chiayi County.
4026	<b>Honey Oolong (Taiwan)</b>	Many high mountain teas grow at high altitudes and come with matching prices; yet many are light in flavor. The fragrance from this tea is immediate and stellar, with a sweet honey finish that justifies the splurge, especially if one remembers that nothing was added to enhance the tea.
4027	<b>Hong Shui (Red Water) Oolong</b>	
4028	<b>Gwei Fei (Emperor's Choice, Taiwan)</b>	Very difficult to choose between this and the Honey Oolong, and so both are on offer. The concentration and tightly focused aroma and taste are exceptional and beguiling, inviting sip after sip. For those who wish to venture beyond TiKuanYin, this is a worthy option that will prove captivating.
4029	<b>Tien Chi (Taiwan)</b>	
4030	<b>Jade Oolong</b>	Robust floral notes and some heft in the body; a fresh and friendly sweetness.
4034	<b>Tung Ting Oolong</b>	Tightly rolled green leaves, flecked with gold. Available for a brief time only each season. Sweet, floral - very accessible Oolong.
4036	<b>Tung Ting Oolong, Medium Roast</b>	
4038	<b>Taiwan Mountain Oolong, Baked</b>	
4121	<b>True Cream Golden Buds Oolong</b>	No flavoring added; when all growing conditions come together properly, this Jin Xuan (golden buds) cultivar exhibits inherent properties in the leaf that yield the surprising and remarkable aroma of cream.
4135	<b>Baozhong</b>	The most lightly oxidized of Oolongs, this tea drinks like a very aromatic Green. The feature to look for in this group is delicate, yet readily identifiable, floral notes.
4232	<b>Silver Tip Oolong (Taiwan)</b>	Aromatic with peachy notes.
4236	<b>Fern Stream Oolong</b>	Remarkable aroma, deeply complex and satisfying.
4255	<b>Formosa Oolong, High Roast</b>	Robust, hearty style.
4361	<b>Wuyi Rou Gui Rock Oolong</b>	
4362	<b>Wuyi Rou Gui Rock Oolong</b>	The term "Rou" means "meat," and for a peasant society where meat was an extravagance, this word signifies a lavish tea. "Gui" refers to cinnamon or bark, hinting at this tea's distinctive aroma (though not one of cinnamon). The fragrance eludes easy description; white peach comes to mind, as well as "fruity but not floral."
4366	<b>Dan Gui Rock Oolong</b>	The name may be unfamiliar, but this is the "dan" as in Mudan (White) and "gui" as in Rou Gui. This Wuyi Rock Oolong offers high aroma that fills the room, with the complexity in flavor for which Oolongs are known.
4371	<b>Da Hong Pao Rock Oolong</b>	One of the best known Oolongs from the Wuyi mountains in Fujian. Brews a deep gold-light amber cup. Wet leaves give a dramatic, high mountain aroma. Mild, smooth taste with an elegant, almost austere, fragrant finish.
4373	<b>Da Hong Pao Rock Oolong</b>	
4373A	<b>Organic Da Hong Pao Wuyi Rock Oolong</b>	
4383	<b>"Honeysuckle" Oolong</b>	
4386	<b>Dark Wuyi Oolong</b>	
4387A	<b>Organic Wuyi Oolong</b>	
4390A	<b>Organic Shui Hsien Oolong</b>	Described as having a natural orchid-like flavor; good for many infusions with a lingering fragrance; clear, bright, amber color. Friendly finish without fire.
4392	<b>Shui Hsien Oolong</b>	
4394	<b>Shui Hsien Oolong</b>	
4396	<b>Shui Hsien Oolong (case only)</b>	

*Produced in the only authentic Tie Guan Yin region – Anxi, Fujian – Tie Guan Yin teas undergo a labor-intensive series of steps, primarily rolling and separating the leaves after carefully monitored oxidation. Two major categories: the 'light-floral' style that evokes plumeria, and the 'traditional' medium roast teas that have toasty grain in the aroma with a long finish.*

4402	<b>Gold Guan Yin</b>	From a hybrid; exquisite floral notes in a golden cup.
4408A	<b>Org. Oolong, Med. Roast (semi balled)</b>	Light amber in the cup; high aroma and enough flavor make this a good cold beverage too.
4413	<b>Jade Guan Yin, Special Grade</b>	A lighter hand during the oxidation process produces a "greener" Oolong with less fire that yields floral notes inherent in the leaves. Recommend you try it cold: I get notes of peaches, slightly grilled. Two really good drinking teas.
4415	<b>Tie Guan Yin, First Grade</b>	This 1st grade Ti Kuan Yin offers a good balance of roasting and delicate flavor.
4418	<b>Fragrant Fruit Mountain Oolong</b>	
4422	<b>Tie Guan Yin, Med. Roast, High Gr.</b>	
4423	<b>Tie Guan Yin, Med. Roast, Special</b>	Yields a fruity cup; round, soft, and mellow with hints of the distinctive TKY strength. Often served in gong-fu tea sets, and it is said that repeated cups can be intoxicating, as the fragrance and flavor do invite sip after sip.
4423A	<b>Organic Tie Guan Yin, Special Grade</b>	
4427	<b>Tie Guan Yin, Medium Roast</b>	Traditional teahouse standard; good for multiple infusions.
4428	<b>Tie Guan Yin, High Roast</b>	High roast, good through many infusions.
4430	<b>Tie Guan Yin, High Roast</b>	
4436	<b>Anxi Tie Guan Yin</b>	
4463	<b>Ben Shan Oolong</b>	This varietal offers a more focused Oolong flavor than Sechung. The balled leaves brew an apricot colored cup and make a good iced Oolong.
4482	<b>Hairy Crab Oolong, Light-Floral</b>	The tea leaves are covered with a fine white down, hence the name "Hairy Crab". The fragrance of this tea has
4531	<b>Imperial Gold Oolong, Premium</b>	This very popular favorite has a bright bouquet, full of floral notes.
4533	<b>Imperial Gold Oolong</b>	
4553	<b>"Orchid" Oolong, Floral Style</b>	Very good fragrance that follows through to the flavor. Golden colored brew, medium body.
4554	<b>"Orchid" Oolong, Medium Roast</b>	
4557	<b>Scholar Mountain Oolong</b>	A great find and good value for a fruity, aromatic oolong. Garden elevation: 1000 meters
4561	<b>Osmanthus Oolong</b>	Osmanthus flowers (in simple syrup) are used as a garnish in Chinese desserts. The same gentle fragrance enhances oolong tea; no flavoring is used.
4562E	<b>Magnolia Oolong, EU</b>	Naturally scented.
4581	<b>Sechung Oolong, Special Grade</b>	The dark leaves lead one to expect some fire, but the brew proves otherwise. The cup is a light golden amber
4583	<b>Sechung Oolong</b>	and gives a long lovely fragrance. Full of flavor in the mouth, this is a tea with some finesse and without a strongly fired taste.
4602	<b>Song Imperial Court Single-Trunk Oolong</b>	
4606	<b>"Persimmon Blossom" Single-Trunk</b>	Not flower scented but so named for the natural complex aroma.
4607	<b>"Plumeria" Single-Trunk (unscented)</b>	
4608	<b>"White Peach" Single-Trunk</b>	Superb peach notes from this tea from a tree (no flavoring). Full flavored even when cooled.
4610	<b>"Honey Orchid" Single-Trunk</b>	
4611	<b>Phoenix Single-Trunk Oolong</b>	Dan Cong Oolongs have become better known recently, and rightly so. These largish leaves plucked from tall trees yield an unsurpassed fragrance that mingles flowers and dried fruit (especially longan). The finish is long, and the tea yields several infusions with concentrated nectar notes. This is well priced for such a distinctive tea; a real winner. Its very long finish makes it ideal for those who enjoy brewing their tea with gaiwan or gongfu pots. Use less tea and you'll have an aromatic, lighter cup; use a bit more tea and its powerful, concentrated flavor comes to the fore. Also good when cooled.
4622	<b>Fragrant Yellow Sprig, Floral, Med. Roast</b>	The word fragrant in the tea name (Xiang in Huang Zhi Xiang) highlights the prominent and distinctive feature of this tea from a tree. Both styles exhibit sweet fruity notes; the lightly oxidized tea is more floral while the slightly more roasted tea offers more depth.
4632A	<b>Organic Volcano Oolong</b>	
4862	<b>Milk Oolong</b>	Inspired by the Jin Xuan tea that yields the aroma of cream, this flavored Oolong offers the surprising but satisfying pairing of lightly oxidized tea with milky notes, an addition that rounds out the flavor.
4866	<b>Ginseng Oolong</b>	Ginseng powder and licorice coat oolong leaves; the licorice imparts a slightly sweet note to the tea.



*Puer is made from Yunnan tea and stored to age after oxidation. The most popular cooked puer teas are oxidized and then aged. Puer is also compressed into cakes, bricks, "bowls" (tuo cha), and other shapes. Molding the leaves requires a brief injection of steam; this small step alters the character of the finished compressed tea, and puer connoisseurs prefer these over loose puer. "Uncooked" puer begins as unoxidized tea, and the leaves undergo slight, natural oxidation as they age. For compressed teas, break off small pieces to brew, or steam the entire cake/brick to loosen the leaves; spread the leaves out and allow them to dry completely, then store in a lidded*

5021	<b>Yunnan Large-Leaf Puer, Very Old</b>	Very dark brew, yet smooth and showing the best of aged cooked puer.
5022	<b>Yunnan Tribute Puer</b>	
5024	<b>Yunnan Puer, Very Old</b>	A smooth, richly flavored puer. A consistent bestseller; for the true puer devotee.
5051	<b>Yunnan Menghai Puer, Special</b>	Slender and long leaf with long stalks, rich earthy flavor.
5110A	<b>Organic Uncooked Puer (loose leaf)</b>	
5121	<b>Yunnan Menghai Puer</b>	
5222	<b>Yunnan Tribute Puer</b>	
5245A	<b>Organic Yunnan Puer</b>	Gong-ting or Palace style = smaller leaves
5252	<b>Yunnan Puer</b>	
5255	<b>Yunnan Teahouse Puer</b>	Large, bold leaf; earthy, full flavor. Top grade for teahouses and Dim Sum meals.
5310A	<b>Organic Puer Mini Tuo Cha</b>	Cooked puer conveniently sized for brewing.
5330	<b>Jasmine Green Mini Tuo Cha</b>	
5350	<b>Puer in Tangerine Peel</b>	
5360	<b>"Sticky Rice" Puer Mini Tuo Cha (uncooked)</b>	
5380	<b>"Sticky Rice" Puer Mini Tuo Cha</b>	Not made with actual rice, but the addition of an herb that resembles roasted rice, rounding out the puer taste and yielding an appealing aroma.
S302	<b>Yunnan Puer Tea Cake (~357g)</b>	About the size of a Frisbee, this compressed tea is prominently displayed in tea shops in southwestern China. Robust, hearty flavor.
S303	<b>Cooked Puer Mini Cakes</b>	Individually wrapped; 9 grams per cake, approximately 50 cakes per pound.
S307	<b>Cooked Yunnan Puer Cake (~100g)</b>	From year 2020.
S305	<b>Cooked Tribute Puer Cake (~100g)</b>	From year 2012.
S580	<b>Yunnan Puer Tea Brick (~250g)</b>	Aged 2-3 years. When loose puer leaves are compressed into cakes or bricks, steam is added before molding. This step alters and improves the flavor of puer as the tea is allowed to age.
S586	<b>Puer Mini Bricks</b>	6.5 grams per brick, approximately 70 bricks per pound.

## YELLOW TEAS

*After withering and de-enzyming, leaves are covered with a clean cloth. This brief "smothering" process forces out more fragrance from the tea and imparts a slight yellow hue to the leaves. The pan-firing process is of shorter duration than that for green teas.*

5411	<b>Huo Mountain Yellow Sprouting</b>	Another of Anhui's big-name teas, this Yellow tea shows beautiful budsets. "Fresh" and "sweet" are the most distinctive features, with an unmistakable orchard fragrance. Huo Shan is not a single mountain in western Anhui but is the name of the district, where there are several mountains that rise to over 5000 ft. 75% of the county is deeply forested, and all villages are supplied by natural water sources.
5416	<b>Snow Dragon Yellow Buds</b>	Plump buds tell the story about the precise plucking and the quality of the raw material. With some knowledge of yellow tea processing, you're sure to find a layer of flavor reflecting that added step when leaves are covered. The taste is clean and sweet, and surprisingly satisfying given the predominance of buds. This is a single plucking tea.
5422A	<b>Organic Simao Yellow Tea</b>	

## WHITE TEAS

5511	<b>Silver Needles</b>	Comprised entirely of buds with silvery white down. Also known as Flowery White Pekoe or Yin Zhen. No question about the high quality of the tea material, yet I have wished for more flavor. However, this batch exhibits a floral note that I have rarely encountered in this tea, and it is truly a delight to have taste matching the tea's appearance.
5511A	<b>Organic Silver Needles (Fuding)</b>	
5511E	<b>Silver Needles, EU Standard</b>	
5521A	<b>Organic Himalayan Snow Buds</b>	
5600	<b>Super White Peony (Fuding)</b>	
5601	<b>Mudan White, Premium Silver Tip</b>	Long silvery tips nestled among classic white peony green and tan-colored leaves. Pale gold brew with a delicate, slight toasty flavor.
5601A	<b>Organic Mudan White, Premium</b>	
5611	<b>Mudan White, Special Grade</b>	
5611A	<b>Organic Mudan White, Special Gr.</b>	
5611E	<b>Mudan White, Special Grade, EU</b>	
5621	<b>Mudan White, First Grade</b>	Open, flat to slightly curled leaves show how white teas are minimally processed with natural drying and no rolling.
5621A	<b>Organic Mudan White, First Grade</b>	
5621E	<b>Mudan White, First Grade, EU</b>	
5631E	<b>Mudan White, EU</b>	
5840	<b>Shoumei White</b>	Some people prefer a Shoumei over a Mutan white because the slight degree of oxidation in Shoumei makes for a more flavorful cup, imparting a characteristic toasty or nutty flavor. This grade brews a robust cup with an orange liquor.

**FLAVORED BLACK TEAS****VeriLeaf True Teas Corp.**

1810	<b>Fancy Earl Grey</b>	Blue and white cornflower petals blended into scented fancy-grade congou.
1811	<b>Earl Grey</b>	Black congou scented with oil of bergamot; slender leaf, medium body.
1811A	<b>Organic Earl Grey</b>	
1812	<b>Decaf Earl Grey (CO2)</b>	
1813	<b>Earl Grey Crème</b>	
1815	<b>Rose Earl Grey</b>	
1816	<b>Cinnamon</b>	
1817	<b>Vanilla Orange Spice (w/cinnamon sticks)</b>	
1832	<b>Rose Congou</b>	Black Congou scented with red rose petals.
1835	<b>Lichee Congou</b>	Offers a welcoming sweet note. Wonderful flavor, hot or iced.
1846	<b>Jammy Breakfast Black Tea</b>	
1848	<b>Amaretto Kirsch (Cherries) Black Tea</b>	
1850	<b>Mango Indica Black Tea</b>	Bright golden bits of fruit make an attractive contrast to the darker black leaves.
1851	<b>Blackcurrant Black Tea</b>	A favorite among fruit teas because of its gentle, welcoming flavor and smooth finish.
1852	<b>Ripe Raspberry Black Tea</b>	Bits of plump red raspberry and red flower petals add visual flair.
1854	<b>Apricot Black Tea</b>	Bits of dried apricot are mixed with the tea leaves, producing the sweet familiar flavor.
1855	<b>Blood Orange Black Tea</b>	A delightful change from standard citrus teas; makes a deliciously different iced tea. Blood-orange hued petals give the tea a dramatic, eye-catching appearance look.
1856	<b>Gingersnap Black Tea</b>	Warm, aromatic ginger with rose and cornflower petals and a subtle peachy note.
1857	<b>Peach Black Tea</b>	The delicate peach flavor is brightened by the cheery yellow of sunflowers.
1858	<b>Passionfruit Black Tea</b>	Accented with orange bits and sunflowers. Round and full flavor with a sweet aroma.
1861	<b>Amaretto Black Tea</b>	
1862	<b>Vanilla Black Tea</b>	
1863	<b>Pumpkin Spice Black Tea</b>	
1864	<b>Winter Walnut Black Tea</b>	
1865A	<b>Organic Masala Chai</b>	Indian black tea, cinnamon, ginger, cardamom, cloves, black pepper
1869	<b>Blackberry Black Te</b>	
1870	<b>Autumn Spice Black Tea</b>	
1872A	<b>Organic "Banana Bread" Black Tea</b>	
1874	<b>Marzipan &amp; Walnut Black Tea</b>	
1876	<b>Winter Spice Black Tea</b>	
1877	<b>Pumpkin Pie Black Tea</b>	
1878	<b>Cranberry Maple Black Tea</b>	
1880A	<b>Organic Gingerbread Black Tea</b>	

**FLAVORED GREEN TEAS**

1905	<b>Lichee Green Maofeng</b>	A familiar flavor but made with green tea; also refreshing as an iced tea.
1970	<b>Festive Cranberry Green Tea</b>	Bright red, thinly sliced cranberries mingled with Sencha; a delicately colored brew, soft and friendly.
1971A	<b>Organic Strawberry Thyme Green Tea</b>	
1973	<b>Strawberries &amp; Roses Green Tea</b>	Perhaps the most visually appealing in this group: bits of carrot and pumpkin add color and interest.
1974	<b>Dragonfruit &amp; Roses Green Tea</b>	From the tropics, dragonfruit has a bright red peel with sweet white pulp inside. Rose buds and blue mallow lend color to the dragonfruit bits.
1975	<b>Piña Colada Green Tea</b>	
1976	<b>Summer Peach Green Tea</b>	A top-selling flavored green; bits of peaches and sunflower petals give this tea a clean, delicate aroma.
1978	<b>Cherries &amp; Jasmine Blossoms Green</b>	Sencha with sour-cherry halves, papaya and pineapple bits, and rose petals.
1981	<b>Blueberry Green Tea w/Mango</b>	
1982	<b>Summer Rose Green Tea</b>	A festive, almost confetti-like appearance. Round and mellow, with a hint of vanilla-like sweetness.
1985	<b>Ylang-Ylang Creamy Green &amp; White Tea</b>	
1986	<b>Celebration Green Tea</b>	Pears, apples, and roses.
1988A	<b>Organic Moroccan Mint Green Tea</b>	
1991	<b>Pineapple Passionfruit Black &amp; Green Tea</b>	
1993	<b>1001 Nights Black &amp; Green Blend</b>	Jasmine and roses give this tea a memorable fragrance.
1995A	<b>Org. Passionfruit Kiwi Green Tea</b>	

**FLAVORED OOLONG TEAS****VeriLeaf True Teas Corp.**

4862	<b>Milk Oolong</b>	Inspired by the very limited Taiwan Jin Xuan tea that yields a creamy aroma, this Oolong has been enhanced to produce similarly soft notes of cream.
4881	<b>Strawberry Oolong with Goji</b>	
4882	<b>Orange Blossom Oolong</b>	A winning combination of orange blossoms with a lightly oxidized oolong.
4883	<b>Peach Oolong</b>	
4884	<b>Coconut Oolong</b>	

**No. FLAVORED WHITE TEAS**

5678	<b>Blackberry White tea</b>	
5680	<b>Blackcurrant White Tea</b>	
5681	<b>Elderflower White Tea</b>	Echoes the tantalizing aroma of the popular St. Germain liqueur.
5682	<b>Papaya Mango White Tea</b>	Contains papaya and mango bits, rose petals, and cornflowers.
5683	<b>Cranberry Apple White Tea</b>	
5684	<b>Cranberry Apple Cinnamon White Tea</b>	
5685	<b>Peach White Tea</b>	
5687	<b>White with Lemon and Vanilla</b>	
5688	<b>Pomegranate Goji Berry White Tea</b>	Colorful with goji berries and cranberry bits.
5689	<b>Pear White</b>	

**DRIED FLOWERS**

8000	<b>Rose Corolla Flowers</b>	
8009	<b>Butterfly Pea Flowers</b>	
8020A	<b>Organic Chamomile flowers</b>	

**FRUIT INFUSIONS**

8113	<b>Honeydew &amp; Mint Fruit Tea</b>	
8115	<b>Magic of Hawaii</b>	
8116	<b>Red Dragonfruit &amp; Mango Fruit Tea</b>	
8135A	<b>Organic Apricot Mango</b>	
8138A	<b>Organic Ginger Orange</b>	Not too tart and warmed by soft ginger notes; marigold petals add visual appeal.
8146	<b>Brazilian Lemonade</b>	
8147	<b>Peach Melba</b>	
8148	<b>Tamarind Passionfruit Raspberry</b>	
8135A	<b>Organic Apricot Mango</b>	
8155A	<b>Organic Strawberry Orange</b>	Bright, lively taste; lemongrass adds visual flair.
8156	<b>Magic of Roses</b>	Brew has a rosy hue and is calming and delicious.
8160	<b>"Coconut Water" Mango</b>	
8162	<b>Peach Passionfruit</b>	This fruit tea is not hibiscus-based and so is soft and round rather than tart.
8163A	<b>Organic Lemongrass Carrot Apple</b>	
8164A	<b>Organic Ginger Orange Carrot</b>	
8170	<b>"Cardamom Bun" Fruit Blend</b>	
8173	<b>"Holidays" Orange Spice</b>	
8174	<b>Pears and Pistachio</b>	
8175	<b>Winter Pear Garden</b>	Brews a pale gold color with the delicate, mellow flavor of juicy pears.
8176	<b>Blackcurrant</b>	A generous helping of the little berries set against a mild base of apple bits.
8180	<b>Guava Strawberry with Goji</b>	
8182	<b>Butterfly Peaflower Mango</b>	
8184	<b>Yuzu Orange</b>	
8185	<b>Pink Grapefruit</b>	

**ROOIBOS**

8703A	<b>Organic Green Rooibos, Long Cut</b>	Apricot colored brew; soft easy finish without astringency.
8705A	<b>Organic Rooibos, Long Cut</b>	