

PRODUCT DOCUMENTATION



CACAO WINE

Kahalu'u: The Emerging Epicenter of Cacao Wine in Hawaii

In the lush, verdant landscapes of Kahalu'u, on the windward side of Oahu, an innovative chapter in the world of chocolate is being written. Known historically for its rich agricultural heritage, Kahalu'u is now pioneering a new frontier as the home of cacao wine.

The Rise of Cacao Wine

Cacao wine, an exquisite beverage made from the fermentation of cacao drippings, has begun to capture the imagination of both locals and visitors. Unlike traditional wine, which uses grapes, cacao wine leverages the unique flavors of fresh cacao, providing a rich fruit and citric profile with a complexity akin to fine vintages. This innovation is part of a broader movement to utilize the cacao bean beyond just chocolate production, tapping into its full potential for culinary and beverage applications.

Hawai'i's Chocolate Ambitions

The Hawai'i Chocolate and Cacao Association has been vocal about the state's potential in the global cacao industry. From its May 2024 conference, "Hawai'i produces less than .0001% of the world's cacao, but won over 10% of the world's gold awards at the international Cacao of Excellence awards. While we can never compete on volume, we can be synonymous with quality." This statement underscores the focus on quality over quantity, positioning Hawai'i not just as a producer but as a leader in premium cacao products.

Crafting Excellence in Kahalu'u

Kahalu'u's suitability for cacao cultivation is due to its microclimate and fertile soil, which are ideal for growing high-quality cacao. The region's natural beauty, coupled with its cacao estates like 21 Degrees Estate, provides not only the raw materials but also the ambiance for agrotourism.

Educational and Cultural Impact

The vision extends beyond mere production. The Hawai'i Chocolate and Cacao Association envisions Hawai'i as a hub for cacao education. They propose that the state could become a place for cacao and chocolate-based university degrees and training, fostering a new generation of

chocolatiers and cacao experts. This educational thrust would further cement Hawai'i's reputation as a center of excellence in cacao culture.

Tourism and 'Chocolate Country'

Tourism plays a pivotal role in this narrative. The idea of 'Chocolate Country' where visitors from around the world come to indulge in cacao experiences is gaining traction. Farms in Kahalu'u and across Hawai'i are already offering tours that include educational workshops, tastings of chocolate and cacao products, and now, cacao wine. These experiences are not just about consumption but about understanding and appreciating the journey from bean to bar to bottle.

Looking Forward

As Hawai'i continues to develop its cacao wine industry, there's a palpable excitement about what this means for Hawai'i's agricultural future. The state's unique position in the cacao world, with its focus on quality, educational outreach, and immersive tourism experiences, mirrors the prestige and allure of Napa Valley. The journey to become the cacao equivalent of Napa is underway, offering a taste of what could be a thriving new industry for the Aloha State.

In essence, Kahalu'u is not just producing cacao wine; it's cultivating a legacy that could see Hawai'i recognized globally for its cacao, much like Napa Valley for its wine. This endeavor, rooted in passion and quality, is poised to redefine what it means to experience chocolate in its myriad forms, from the bar to the glass, making Hawai'i a must-visit destination for chocolate aficionados worldwide.

PRODUCT SPECIFICATIONS

<i>Taste Profile:</i>	<ul style="list-style-type: none">● Primary Notes: Distinctive flavors reminiscent of tropical fruits like mango, lychee, and banana, due to the natural sugar content and fermentation of cacao pulp.● Secondary Notes: Subtle hints of citrus, such as orange and tangerine, might emerge, adding a refreshing acidity.
<i>Acidity:</i>	<ul style="list-style-type: none">● The acidity in cacao wine mirrors the bright, lively acidity of a Riesling, providing a crisp finish which helps balance the sweetness. This acidity comes from the natural acids present in the cacao pulp, like citric and malic acids.
<i>Complexity:</i>	<ul style="list-style-type: none">● Fermentation Character: Yeast fermentation adds layers of complexity, introducing slight floral and occasionally earthy or nutty undertones, akin to the bouquet of fine wines.● Aging Potential: Like wine, cacao wine might develop more complex flavors over time, with potential for notes like dried fruits or even spices if aged in oak barrels.
<i>Color:</i>	<ul style="list-style-type: none">● The wine often has a golden to amber hue, derived from the color of fermented cacao pulp, which can sometimes deepen with age or specific fermentation processes.
<i>Serving Recommendations:</i>	<ul style="list-style-type: none">● Temperature: Best served chilled, similar to white wines, to enhance its refreshing qualities.● Pairings: Pairs well with:<ul style="list-style-type: none">○ Cheese platters, particularly with brie or goat cheese.○ Desserts like dark chocolate, where the wine's acidity can counteract the richness of the chocolate.○ Spicy foods, where its sweetness can balance the heat.