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Coffee Review Professional Services for Ataka Trading Company Kenneth Davids Reviews: August 2009

Name: Kealakekua	Kona Extra Fancy	ICO lot number: N	None
Origin/Area: Hawa	aiian Islands, Kona region	Esta	te: Kealakekua Estate
Variety: Typica	Altitude: 650-800m Pro	cess: Semi-washed	Crop: 2008/2009

Roast: Evaluated at a medium roast (Agtron Whole Bean M-Basic 49).

Attribute scores

Aroma8Acidity7Body7Flavor7Aftertaste8

OVERALL RATING: 87

Sensory assessment:

In the aroma soft notes of cinnamon and citrus mingle with aromatic wood. Medium body and soft acidity in the cup, with muted flavor: Mild stone fruit flavors fade quickly and turn toward dry, hay-like grass and molasses. Smoothes out again in the finish: hints of fruit, aromatic wood and spice.



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Assessment Key

Attribute scores and ratings. Attribute scores (Aroma, Acidity, etc.) are assigned on a scale of 1 - 10, reflecting a judgment that considers intensity, quality and appropriateness to origin. Overall rating is on a scale of 50 - 100. Thus:

Attribute score	Overall rating	Description
9-10	95 - 100	Exceptional
8-9	90 - 94	Outstanding
7 - 8	85 - 89	Very Good
6 – 7	80 - 84	Good
5 - 6	75 – 79	Fair
3 – 5	70 - 74	Poor
1 – 3	<70	Defective

Roast level. Attribute scores and sensory assessment are based on a reading of the coffee at the indicated degree of roast. Readings may (but not always) be confirmed at a different degree of roast. Agtron Whole Bean M-Basic numbers are determined by Agtron M-Basic machine reading of the color of the roasted whole beans. Names assigned to degree of roast (medium, dark, etc.) are based on the Specialty Coffee Association of America nomenclature for the M-Basic or "Gourmet" Agtron Whole Bean M-Basic scale.