KENNETH DAVIDS . WRITING AND CONSULTING

Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: August 2009

Name: Café Chinois, YL Xishuangbanna ICO lot number: None

Origin/Area: China, Baosan, Yunnan Estate: Small growers

Variety: Catimor, Typica Altitude: 1100m Process: Washed Crop: 2008/2009

Roast: Evaluated at a medium roast (Agtron Whole Bean M-Basic 48).

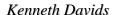
Attribute scores

Aroma 8
Acidity 8
Body 8
Flavor 8
Aftertaste 8

OVERALL RATING: 89

Sensory assessment:

Balanced, classic arabica profile: night flowers, cedar, tart cherry in the aroma. In the cup richly assertive acidity, syrupy mouthfeel, continued tart cherry and night flowers with hints of cedar and chocolate. The rich finish just avoids astringency. As the cup cools it remains sweet, but a slight grassy note emerges, for which we deducted one point from the rating.



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.