



TILLERMAN TEA

Tea Notes June 2008

- June Tea of the Month -

Wenshan Baozhong



One of the most delicately sweet oolongs from Taiwan, Wenshan Baozhong is grown on hillsides near the city of Taipei. The cultivar for this tea, originally from Fujian province, China, produces more delicate leaves than the other Taiwanese oolong cultivars, resulting in a sweeter more floral tea. It may not have the full-bodied creamy mouth feel like most other Taiwanese oolongs but it does have a long lasting sweet taste. For anyone who likes a sweet delicate cup of tea with fresh vegetal notes, this is ideal cup of tea!

Original Price – ~~9.00~~ / 25g
After discount – 5.40 / 25g

~~36.00~~ / 100g
21.60 / 100g

40% discount off Tea of the Month

- The Spring Harvest is here! -



After the long wait the spring harvest from China has finally arrived! China experienced another late winter, with snow still falling into the month of March. This late frost delayed the whole spring harvest as tea pickers were still harvesting the new tea buds into the month of May. Even though the frost reduced the harvest, we were still able to find some excellent green teas from this year's harvest and we are very excited to share them with you.

- Spring Tea Tasting -

Come join our Director of Tea Culture and Education, David Wong, for a special tasting of all the spring green teas. Learn more about the spring harvest in China, the differences in green teas, how to select the best green tea for you, how to brew green teas, and how to store them. For any fan of green teas this is a great opportunity to learn more. Space is limited and by a first come first serve basis. So call in or email us as soon as possible to reserve a spot for this tasting.

June 28, 2008
10:00 AM – 12:00 PM

To reserve a space:
(707) 265-0200
teatalks@tillermantea.com

- Spring Teas -

West Lake Dragon Well



Dragon well is one of China's top ten famous teas, a favorite of China's emperors, chairmans, and presidents. Grown only around the West Lake region of the city of Hangzhou on the coast of China, Dragon well is pan fired, creating it's signature flat green leaves. This tea is rich and buttery, a creamy mouthfeel with a hint of soy beans, long lasting sweet aftertaste with floral and nutty aromatics. There is no wonder why this is of of China's most famous green teas!

9.00 / 25g 36.00 / 100g

Green Bamboo



Here is a green tea from the home of spicy cuisine in China, Sichuan Province. With all that spicy food, Green Bamboo is the perfect pairing, grassy and nutty with an almost savory mouth feel. These tender tea shoots are harvested early when the leaf is still packed with flavor ensuring the balance of aromas of fresh cut grass and full bodied flavors. The pan fired leaves are all the same shape and size, little spears that resemble bamboo leaves, hence the name – Green Bamboo!

7.50 / 25g 30.00 / 100g

Huang Shan Maofeng



Grown around beautiful Huang Shan (Yellow Mountain) in Anhui province, Huang Shan Maofeng is another of China's top ten famous teas. The higher altitude, colder weather produces a robust green tea with strong hints of soybean and grass. Floral aromatics and a crisp clean taste are characteristic of this tea. The hardy leaves are also very forgiving for the beginning green tea connoisseur, brewing well in hotter waters without the bitterness and astringency that usually result from hotter water over-brewing.

9.00 / 25g 36.00 / 100g

Silver Spring Tips



The delicate white fur that covers the tea shoot is what gives this tea its name. The downy fur protects the tea bud from the cold but also gives this tea its distinctive flavor. As the tea is basket fired the tea master makes sure not to burn off the fur. The nutty flavor comes from the fur, an addition to this tea's creamy mouth feel and aromas of hay and toasted peanuts. For anyone who likes a delicate tea that is not too light and sweet, this is the perfect tea for you!

7.00 / 25g 28.00 / 100g

Yixing Gongfu Black



The city of Yixing is known for the unique clay teapots used in formal Chinese ceremonies but little is known about the tea from this region. We are thrilled to share this black tea with you from Yixing. Robust spicy flavors harmonized by the smoky aromatics characterize this tea. Used to season the best zisha (purple sand) teapots from Yixing, this tea is also ideal for anyone learning the formal Chinese tea ceremony: Gongfu tea!

6.25 / 25g 25.00 / 100g

Tribute Puerh



If you have ever had dim sum in a tea house you will have had Puerh. A favorite tea amongst the Cantonese, puerh is aged to produce a dark rich infusion. This tribute grade puerh consists of small spring tea tips, resulting in a lighter cleaner taste than the musty large leaf puerhs. Tribute puerh has a light smokiness that gives away its youth, having only been stored for 5 years. A few more years and this tea will become smoother and more malty. Excellent for anyone who wants to try puerh and perfect for any puerh collector!

6.25 / 25g 25.00 / 100g

Rose Green Formosa



The Chinese have been scenting teas for centuries and so have the Taiwanese! This is a scented tea from our friend Master KC Chen in Nantou, Taiwan. He has taken a Taiwanese tea plant, produced it as green tea then scented it with roses. The resulting tea is rich and grassy with the sweet aroma of roses. Excellent brewed hot or cold this tea takes you from the tea garden to the rose garden in one cup!

3.25 / 25g

13.00 / 100g

Cream Oolong Formosa



Here is another tea from Master Chen that demonstrates his skill in balancing aromatic and flavor. This time he has taken a vegetal medium bodied jade oolong and rinsed it in milk to create a full bodied creamy mouth feel tea. He balances the aroma and tastes of sweet condensed milk and the natural floral aromatics and vegetal flavors of the green oolong perfectly, keeping in mind to preserve all the qualities that make Taiwanese teas a delightful treat!

5.00 / 25g

25.00 / 100g

Come by Tillerman Tea at the Oxbow Public Market for a taste!

Call or email to order!

Tillerman Tea
At the Oxbow Public Market
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