

RISHI TEA & BOTANICALS | LOOKBOOK VOL 3.1

RISHI  
TEA & BOTANICALS



Welcome to your tea journey. This Lookbook is part menu, part educational reference and wholly developed with a spirit of sharing our deep passion for teas and botanicals with you.

We are a Direct Trade importer of organic teas and botanicals from the very best sources. Our mission is to connect you to these gardens and mountains and the incredible people we meet along the way. We are devoted to ongoing research and development alongside artisan farmers and specialist producers, with organic certification for over 95% of the ingredients we import. This practice is the foundation of our next-level tea quality and blending innovations. We draw immense inspiration from the ancient Sanskrit origin of *RISHI* as one who is a seer, sage or seeker of truth. By honoring the traditions of the world's heritage teas and sharing our passion for herbal and culinary arts, we aim to be a wellspring of inspiration for your tea life.

Activate your senses as you leaf through the stories within. Which ingredients, flavor profiles and styles of service will your customers enjoy? Our team is ready to guide you around the world of tea and craft a holistic program tailored to your business. Complimentary samples, professional training and marketing collateral are but some of the ways we support you.



# RISHI

Toll Free: 1.844.467.4744

Main Office: 414.747.4001

Fax: 414.747.4008

Inquiries: [order@rishi-tea.com](mailto:order@rishi-tea.com)

[www.rishi-tea.com](http://www.rishi-tea.com)



*@rishitea | #rishitea*

Defining Tea . . . . .	6
Categorizing Tea . . . . .	8
Green Tea . . . . .	10
Origin Spotlight : Hubei, China . . . . .	12
Origin Spotlight : Nishi Farm . . . . .	20
Japanese Green Tea . . . . .	26
Matcha & Powders . . . . .	32
White Tea . . . . .	42
Oolong Tea . . . . .	46
Origin Spotlight : Taiwan . . . . .	49
Origin Spotlight : Golden Triangle . . . . .	54
Black Tea . . . . .	60
Origin Spotlight : Yunnan, China . . . . .	68
Pu'er Tea . . . . .	72
Sourcing Spotlight : Vanilla Bean . . . . .	79
Botanicals . . . . .	82
Sourcing Spotlight : Schisandra . . . . .	91
Origin Spotlight : Guatemala . . . . .	100
Teaware and Storage . . . . .	104
Brewing Guides . . . . .	108

Tea is harvested from a single plant species called *Camellia sinensis*. The tea plant is an evergreen tree originally native to the part of Southeast Asia where China's Yunnan province meets India's Nagaland region and the northern areas of Myanmar, Thailand, Laos and Vietnam. Today, tea is grown in over 50 countries spanning tropical and subtropical climates.

From this one species stems two main varieties known as *assamica* and *sinensis*, and a third lesser known variety called *cambodiensis*. The *assamica* or "broad leaf" variety most closely resembles the original tea plant, whereas the *sinensis* or "small leaf" variety evolved as the tea plant was carried from its subtropical homeland to more temperate climates. Under each of these varieties fall hundreds of sub-species known as *cultivars* (from "cultivated variety"). New cultivars are developed when tea farmers selectively breed tea plants that demonstrate preferred qualities such as a stellar aromatic complexity or the tenacity to thrive in periods of frost or drought. For us, understanding the cultivars of our teas is as essential as understanding a varietal of wine; each cultivar offers an archetype tannin structure, nutrient composition and flavor nuance based upon its unique genetics.

Left in its natural state, *Camellia sinensis* grows into a tree that reaches about six feet tall for small leaf varieties, to over 50 feet tall for the ancient broad leaf trees of Southeast Asia. Cultivated tea gardens are managed by pruning tea trees into bushy hedges or rows, making it easier to pick young leaves that sprout up on top of the "plucking table." To this day, most tea is picked by hand.

In the northern hemisphere, the harvest season begins in late February or March and runs through September or October. Throughout the growing season, tea plants sprout tender new buds in a series of growth surges called *flushes*. Most tea regions experience three or four distinct flushes within each crop year. During the winter months, the plants go dormant and their energy and nutrients are stored within the roots.

In the springtime, these nutrients are drawn up and become concentrated in the new growth. For this reason, the spring harvest or "first flush" is typically the most prized of the year. This is a bit of an oversimplification; the annual calendar of tea, and its associated phytochemistry, must be considered in the context of geography and *terroir*. As an example, the winter high mountain oolong harvest in Taiwan produces some of the most coveted teas in the world.

In the market, we have found that tea is most often compared with that other caffeinated botanical, coffee. In our practice, however, we cannot help but recognize the truer parallels between tea and wine. Coffee is often grown in regions without a history of local consumption. Tea, like wine, was traditionally consumed by the people who cultivated it. The culture of tea is inextricable from its origin. We hope the origin narratives laced throughout this Lookbook stoke your passion for understanding the rich stories behind Rishi's tea and botanicals.







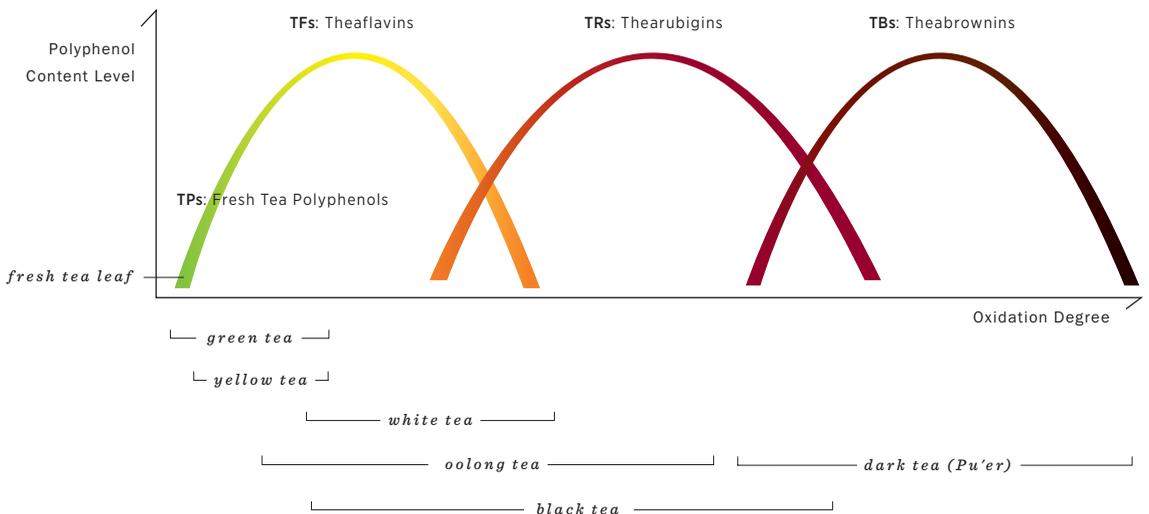
## CATEGORIZING TEA

The modern tea world recognizes six categories of tea: green, yellow, white, oolong, black, and dark/Pu'er. The main attribute by which a tea is put into one of the six categories is its degree of polyphenolic oxidation. Oxidation is a natural enzymatic reaction that is similar to the browning of a sliced apple or freshly chopped basil. For tea, it is the biochemical process that changes freshly picked leaves from green to yellow, amber to red and finally to brown. The art of making tea involves skillfully facilitating tea leaf oxidation and dehydration through a series of intricate steps to achieve a desired flavor and aroma. It is essential to know, however that in practice, factors such as growing region, cultivar and local tradition determine which oxidation categories of tea are viable to produce at any given farm.

The astounding variety of teas available today, and the vast geography where tea is grown, is all the more amazing given tea's early roots. Anthropological research indicates that tea was originally wild-harvested and consumed as a bitter vegetable that was cooked into nourishing soups and as a folk medicine that was prepared as a vitality tonic. It is believed that these foundational uses of tea date back some four or five thousand years, making tea about as ancient as the primitive styles of wine and beer. It is humbling to reflect on that history and realize our efforts today are but a brief, modern chapter in the very rich story that is tea.

### LEVELS OF OXIDATION IN TEA

Fresh Tea Leaf Polyphenols + Polyphenol Oxidase + H<sub>2</sub>O + O<sub>2</sub> + Time  
(Tea Enzymes)





# GREEN TEA

The mainstay in East Asian tea culture, green tea is the least oxidized of the six tea types. Green teas are crafted with the application of heat in a step called firing. This heat denatures the enzymes that cause tea leaves to change in color from green to yellow, to red and finally to brown in a natural process known as polyphenolic oxidation. Firing neutralizes these enzymes, halting oxidation and fixing the green color. This is what gives the category “green tea” its name. The degree of oxidation that is allowed before firing is the primary defining characteristic used to distinguish the six tea types.

In Japan, firing is most often conducted using steam, which blanches the tea leaves and rapidly fixes their bright green color. By comparison, in China and other origins, “dry heat” techniques such as pan-frying, roasting and baking are used. Steamed green teas typically have a more vivid green color and umami-rich tasting notes such as “nori seaweed” or “leafy greens.” Green teas that are fired with one of the dry heat methods typically develop a more floral or nutty character. For instance, “toasted chestnut” is a common taste descriptor for pan-roasted Chinese green teas. After firing, the leaves are shaped to create a variety of green tea styles, each with its own character, flavor and aroma.

Green teas as we know them today were originally developed out of more rustic styles of sun-dried tea, around the time of China’s ancient Song dynasty (960-1279 CE). Today, most green tea is grown in China, Japan and Korea, with an increasing amount grown in Southeast Asia. Whatever the region, the most sought-after green teas are those picked in springtime. As you explore to find your favorite types of green tea, consider the firing method, harvest season and place of origin.





## HUBEI, CHINA

In Central China lies Hubei, an interior province, whose varied terrain encompasses mountains, lakes and wilderness areas. Our Hubei province teas originate from high elevation gardens situated throughout Xuan'En county, a remote and ecologically pristine region known for its rolling hills, rocky landscapes, and pine forests.

Rishi works in this area to source many teas, but our focus is mainly on green tea production amongst pine forests where hundreds of families tend to small tea gardens, renowned for their vibrant green teas. The most well-known of the look book portfolio is likely our Jade Cloud. Jade Cloud is hand-harvested in early spring when the leaves are most tender, delicate, and sweet.

Organic agriculture is not limited to tea; our tea partners also cultivate organic vegetables and herbs in their gardens, creating wonderful biodiversity, fed by the rich soil. The climate here is invigorating and the agriculture here is amazingly delicious and nutritive.

The Hubei province is remote and landlocked, but offer beautiful, mountainous gardens from which Rishi acquires nuanced, rich teas, while giving support to many families across Xuan'En county.





## JADE CLOUD

OJC-OP    ORIGIN: HUBEI, CHINA

Ingredients: Organic green tea.

---

Jade Cloud is a lively green tea that we created over a decade ago in collaboration with artisans at the Xuan'En Organic Yisheng Tea Cooperative in the remote mountains of Hubei province. Three different styles of green tea (steamed, oven-baked and roasted) are combined to make a deliciously smooth everyday green tea inspired by the classic Chinese green tea known as Wulu. Jade Cloud is grown from hardy tea cultivars like Long Jing #43 and Hubei E-Cha #10, and is harvested entirely by hand from the middle to the end of April according to “two leaves and a bud” plucking standard. Savory notes from steamed tea leaves are expertly balanced with the toasted chestnut flavor and flowery aromas of baked and roasted lots.



## BLUE JASMINE

BJ250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea with jasmine, butterfly pea flower.

---

An enchanting blend of gorgeous Thai Butterfly Pea Flowers and alluring Moonlight Jasmine green tea from Yunnan. The fresh jasmine aroma and delicate sweetness of Moonlight Jasmine makes a perfect complement to the pleasant herbaceous notes of Butterfly Pea Flowers, with their hints of edamame and pea shoots. Butterfly Pea Flowers release their brilliant blue anthocyanin antioxidant pigment into the infusion, which can change into a luscious fuchsia with the addition of an acid like lemon or lime.



## JASMINE GREEN

OJT-OP ORIGIN: HUBEI, CHINA

Ingredients: Organic green tea with jasmine.

---

Jasmine tea is the most popular flower-scented tea in East Asia. Its enchanting, unforgettable aroma is created through an artisanal method of tea scenting that dates back more than 800 years. Jasmine blossoms are gathered during midsummer evenings and spread amongst tea leaves over several successive nights. Because dried tea leaves are hygroscopic, they readily absorb floral essences like jasmine. Our Jasmine Green features a base tea grown by our partners at the Xuan'En Yisheng Tea Cooperative, which is prized for its high mountain character and elegant sweetness. Refreshingly fragrant, Jasmine Green tea has been regarded as the perfect digestif tea for centuries.



## JASMINE PEARLS

EUJP250-RP ORIGIN: FUJIAN & YUNNAN, CHINA

Ingredients: Green tea with jasmine.

---

Our Jasmine Pearls are comprised of tender, hand-rolled tea buds from the spring harvest that are deeply scented with the aroma of fresh blossoms. Drawing upon a combination of savory Fuding tea buds and sweet Yunnan buds, our Jasmine Pearls have a uniquely complex tea character that marries beautifully with jasmine.



## MOONLIGHT JASMINE

OMJ250-RP ORIGIN: YUNNAN, CHINA

Ingredients: Organic green tea with jasmine.

---

Moonlight Jasmine is our most luxurious jasmine scented green tea, and will instantly become a new favorite for jasmine tea lovers. This superior quality jasmine tea is beautiful to behold visually and even more stunning in its lush, abundantly aromatic sweetness. We collaborated with our partners in China to create this new style of jasmine tea using buds purely from the spring harvest (the same buds used to make Jasmine Pearls). The buds are gently rolled into an elegant half-moon shape. The result is an unimaginably rich sweetness that perfectly complements the heady perfume of jasmine.



## WILD THAI GREEN

OWTG-OP ORIGIN: THAILAND

Ingredients: Organic green tea.

---

Wild Thai Green is an amazingly refreshing and energetic drum-roasted green tea harvested from the antique Assamica gardens of northern Thailand. The elder tea trees growing in this remote micro-climate offer a unique aromatic complexity that reminds tea tasters of the higher grades of sun-dried Shai-ying teas from Yunnan. Sweet honey and flowery top notes of orchids linger amidst a delightfully quenching body characterized by subtle notes of toasted hazelnut and tropical fruits.

## GREEN TEA MINT

OGTM-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea, organic peppermint.

---

The fresh, sweet flavor and long-lasting candy cane mint aroma of peppermint from the Pacific Northwest blends smoothly with the pleasant character of roasted green tea. This blend evokes mint chocolate in a clean, gratifying way. Green Tea Mint makes a wonderful cup to enjoy after a meal.

## MAGHREB MINT

OMAGM-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea, organic ginger root, organic peppermint, organic cardamom, organic licorice root, organic fennel, organic cloves, organic black pepper.

---

Maghreb Mint celebrates the traditional mint teas and culinary spices of North Africa with a wondrous balance of roasted green tea, sweet peppermint, zesty ginger and lively cardamom. Hints of fennel and clove provide exotic aromatic accents.

Maghreb Mint can be infused with boiling water like tea, or prepared in the traditional style with a touch of sugar to make a uniquely stimulating chai.



## MOROCCAN MINT

OMORM-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea with jasmine, organic peppermint.

---

Moroccan Mint is a traditional green tea enjoyed throughout the world, balancing the bright taste of peppermint with lively green tea that can be sweetened to taste. Our version features jasmine tea for an aromatic complexity not found in common Moroccan Mint teas.



## ORANGE BLOSSOM

OOB-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea with jasmine, organic lemongrass, organic essential orange oil, natural rose flavor, lime and tangerine oils.

---

Orange Blossom features fragrant jasmine green tea blended with citrusy lemongrass. The essence of orange, lime and tangerine add zesty brightness, with subtle hints of rose lending high floral notes. Altogether, Orange Blossom uplifts the palate with its inviting aroma.



## RASPBERRY GREEN TEA

ORGT-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea, organic raspberry, organic hibiscus flowers, natural raspberry flavor.

---

Vibrant steamed green tea blended with succulent raspberries and tart hibiscus. Raspberry Green Tea offers a sweet and jammy character that tastes delicious hot or iced. Add a squeeze of lemon or dash of pomegranate juice for an extra vibrant garnish.



## NISHI FARM

The Nishi family is celebrated throughout Japan for their exquisite quality teas. They are especially recognized for their dedication to organic cultivation techniques and masterful cultivar selection. Rishi has partnered with the Nishi family for 15 years of sustainable tea farming and has worked with them to establish some of the first organic tea farms in southern Japan. The Nishi family are truly the pioneers of organic tea farming in Japan and one of the most successful high-quality organic tea producers in the world.

Rishi and the Nishi family have a true collaborative spirit that spans many projects in our portfolio. We see this partnership in our Kirishima Blend, a single-origin matcha that highlights the regional character of Kirishima Mountain. Kirishima Blend is a collaboration project between Rishi buyers, the Nishi family tea farm and our tencha milling partners in Shizuoka, who all gather each year to dial in the blend based on seasonal cultivar performance. We have also worked in tandem to produce an exceptional organic gyokuro and several cultivar specific green teas that can be found in our Garden Direct series.

Toshimi San, son of the late elder Nishi San, is a master of compost development and soil management. In the forest, Toshimi and his family cultivate shiitake mushrooms on a labyrinth of logs. Every few years the logs are rotated out, chopped into smaller pieces and added to the compost that will eventually nourish the tea gardens. This process enriches the bacteriological activity and primes the compost to fertilize the tea bushes. The piles must sit for three years to ferment before being used on the fields. Sometimes the beneficial bacteria in the soil of that garden is so ripe and active that you can witness the soil surface bubble.

Rishi Founder Joshua and Toshimi San are like minds when it comes to the seasonal approach to the tea harvest. Each tea cultivar that the Nishi family propagates has its own nuanced timing. Some cultivars tend to reach peak harvest earlier than others. Clear and timely communication is essential for success during the prime tea season. Depending on the seasonal weather patterns we may request to adjust our ordering plan at a moment's notice. It is all about timing the cultivar's tea leaf maturation with favorable weather patterns. Occasionally these factors misalign and the result is a challenging harvest year. The extensive and historical relationship that Joshua and the Nishi family have developed allow us to embrace the positive side of seasonal variance and to roll with the rhythms of nature, season after season.



*The brother of Toshimi San operating a state-of-the-art mechanical harvester.*





*The Nishi family cultivate shiitake mushrooms on a labyrinth of logs that will be chopped into smaller pieces and added to the compost that will eventually nourish the tea gardens.*



---

*The Nishi family is celebrated throughout Japan for their exquisite quality teas and for their dedication to masterful cultivar selection.*

---

MOUNT KRISHIMA - KAGOSHIMA, JAPAN





*Asamushi:* Light-steamed sencha.

*Bancha:* Steamed and roasted green tea made from mature, autumn crop tea leaves.

*Chumushi:* Medium-steamed sencha.

*Fukamushi:* Deep-steamed sencha.

*Genmaicha:* Sencha or bancha with toasted, puffed rice.

*Gyokuro:* The most reserve style of leaf tea in Japan; made from select cultivars that are grown under canopy shade to boost chlorophyll and amino acids.

*Houjicha:* Roasted bancha tea leaves and stems.

*Kabuse:* Sencha that is wrap-shaded for a few days or a week before harvest to elevate chlorophyll and amino acid content.

*Kukicha:* Steamed green tea made with leaves, stems and stem fibers. Low bitterness and strong L-theanine.

*Kamairicha:* Pan-fried green tea.

*Konacha:* Small, broken leaves from sencha processing. Vivid green and mild in flavor, often served in Sushi bars.

*Matcha:* Revered green tea produced by stone-milling a shade-grown green tea called tencha into a fine powder.

*Mo Cha:* Powdered tea for easy hot and iced tea and for making confections and drinks.

*Sencha:* The classic steamed and needle shaped daily green tea of Japan.

*Shincha:* Literally “new tea,” shincha is the celebrated, first harvest plucked in early springtime.

*Tencha:* Shade-cultivated green tea harvested from amino acid rich varieties, produced exclusively for grinding into matcha.



## BANCHA

OBANCHA250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Bancha is the traditional daily green tea found throughout Japan. Made of mature tea leaves and stems from the autumn harvest, Bancha is gently pan-roasted to develop a nutty sweet flavor and golden infusion.

Bancha makes a wonderfully quenching cold brew tea and has a mild caffeine level due to its roasting process.



## GENMAICHA

OGMAI250-RP ORIGIN: JAPAN

Ingredients: Organic green tea, organic roasted sticky rice.

---

Genmaicha originated centuries ago when Buddhist monks mixed green tea with the browned rice stuck to the bottom of their rice cauldrons in a gesture of humility and conservation. Soon after, tea vendors throughout Japan began blending Sencha and Bancha with roasted rice, creating a widely popular green tea that is perfect at breakfast time or as a daily drinking green tea for additional substance. Our Genmaicha is made with roasted sticky rice for a rich nutty sweetness that blends perfectly with the fresh flavor of sencha.



## HOJICHA

OHOJJ250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Houjicha is a traditional style of Japanese green tea made with Bancha tea leaves from the autumn and winter harvests. An additional hot roasting step transforms Bancha by way of the maillard reaction into light brown leaves that brew an amber-red infusion. While it looks dark, Houjicha is technically a green tea, offering a uniquely smooth flavor with accents of chocolate, coffee and roasted barley. The roasting step also lowers the caffeine level, making for a mild cup that is delicious any time of day or night.



## KUKICHA

OKUK250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Kukicha is a traditional green tea unique to Japan. It is created by blending tender leaves, stems and stem fibers called keba that are collected during Sencha processing. Kukicha is a perfect example of the Japanese way of making tea, in which no part of the harvest is wasted.

Our Kukicha is pleasantly sweet with a lovely greenish gold infusion and creamy mouthfeel. *Asamushi sencha* provides delicate fresh notes while lightly roasted stems provide balancing sweetness, and tender keba leaf fibers create a full, enriching body. Kukicha is a wonderfully bright green tea that is surprisingly sweet and ideal for those sensitive to astringency.

## NISHI SENCHA 1<sup>ST</sup> FLUSH

ONSFF250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

The Nishi family's teas are celebrated throughout Japan for their exquisite quality and dedication to organic cultivation techniques and masterful cultivar selection. We've partnered with the Nishi family for over a decade of sustainable tea farming.

This is Nishi's premier Chumushi style Sencha with a bright, lively character that is only found in the first flush. The "first flush" refers to the first harvests of the spring season when new tea buds emerge and tea plants awake from winter dormancy. At this time, the bushes sprout up with great vigor and yield the richest, most balanced teas. Vivid and juicy, Nishi Sencha 1st Flush presents a dewy umami flavor and smooth mouthfeel.



## SENCHA

OSEN250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Sencha is the traditional, daily steamed green tea of Japan. Our Sencha is a blend of the first and second flush harvests from prized tea bush cultivars like Saemidori and Okumidori grown on the organic farms of Kyushu island in southern Japan. Kyushu's mineral rich volcanic soil, coupled with skillful organic soil management, creates a sweet and full-bodied green tea flavor. This Chumushi Sencha yields a slightly opaque, bold green infusion with deep umami and juicy mouthfeel.



## SENCHA SUPERIOR

OSENSUP250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Sencha Superior is an Asamushi Sencha made from the predominant Yabukita cultivar in Japan, yielding what many define as the classical character of lively fresh flavor that represents the original Japanese Sencha taste profile.

Developed in the 18th century, the process of making Sencha has evolved into the art and science of preserving fresh green flavor. The light asamushi style steaming preserves this tea's varietal character and yields a clear, golden-green infusion. Sencha Superior is fresh and savory, with pleasant grassy notes and a crisp finish.

## MATCHA GENMAICHA

OGMAT250-RP ORIGIN: JAPAN

Ingredients: Organic green tea, organic roasted sticky rice, organic matcha.

---

Genmaicha is a staple tea of Japan and Korea made by blending sencha and bancha green teas with roasted rice. Traditional genmaicha has a mellow, toasty flavor that goes well with any meal. We infuse genmaicha with Japanese matcha tea powder for a remarkably palatable cup with a vivid green infusion.

With its fresh energy balanced with creamy sweetness, Matcha Genmaicha makes for a perfect “green breakfast” tea.

## MATCHA GINGER BUZZ

OMGB250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic ginger root, organic green tea, organic quince, organic rosemary, organic yuzu peel, organic black pepper, essential grapefruit, ginger, coriander, and makrut lime oils.

---

This stimulating matcha blend elevates the senses with a special combination of ingredients designed to enlighten and energize. The rich L-theanine amino acid contents from matcha and sencha are known in Japan to promote mental clarity and focus. Premium rosemary provides a traditional nervine tonic charge and is celebrated by herbalists for promoting keen memory. Ginger and yuzu peel provide zesty, warming accents and integrate an amazingly fragrant and complex range of essential oils.

## MATCHA GYOKURO

OMATGYO100-RP ORIGIN: JAPAN

Ingredients: Organic green tea, organic matcha.

---

Matcha Gyokuro combines Japan’s two most prestigious teas to make a spectacular and vivid emerald green tea experience. Both matcha and gyokuro are grown under shade covering prior to harvest. This essential process helps to concentrate L-theanine and other amino acids within the tea leaves, while reducing the development of tannins. The result is a greater richness of umami flavor, with low astringency and bitterness. The boosted level of L-theanine in matcha and gyokuro is also widely prized for supporting enhanced mental clarity and focus.

For Japanese green tea fans, Matcha Gyokuro promises to become a new obsession.

## MATCHA SUPER GREEN

OSG250-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Our greenest green tea, Matcha Super Green combines first and second flush Sencha with bright matcha green tea powder for a supercharged, vivid green cup. Sencha lends delicious umami and sweetness that are enlivened by the fresh points of pure Japanese matcha. Known for its high concentration of L-theanine amino acid, matcha lends this tea an uplifting energy and Zen buzz that goes beyond what is found in plain sencha.

Matcha Super Green yields two brilliant infusions: most of the matcha is released in the first infusion for an ultra-rich cup, followed by a second infusion that presents a welcome sweetness comprised mostly of sencha.

## MATCHA YERBA MATE

OSGMAT250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic green tea, organic yerba mate, organic lemon verbena.

---

This invigorating tea tonic brings together Japanese matcha green tea, South American yerba mate and lemon verbena. Although they originate from opposite sides of the globe, both matcha and yerba mate are traditionally consumed for a natural energy boost and greater mental focus. Matcha’s deep sweetness balances the pleasantly herbaceous notes of green yerba mate and the fresh character of lemon verbena. The result is an uplifting, sublimely savory-sweet cup harmonized in both energy and flavor.



## MATCHA

Matcha is a traditional Japanese green tea produced by stone-milling a shade-grown green tea called tencha into a fine powder. Matcha has a rich cultural tradition as the tea prepared and revered during the Zen based Japanese tea ceremony known as *chanoyu*.

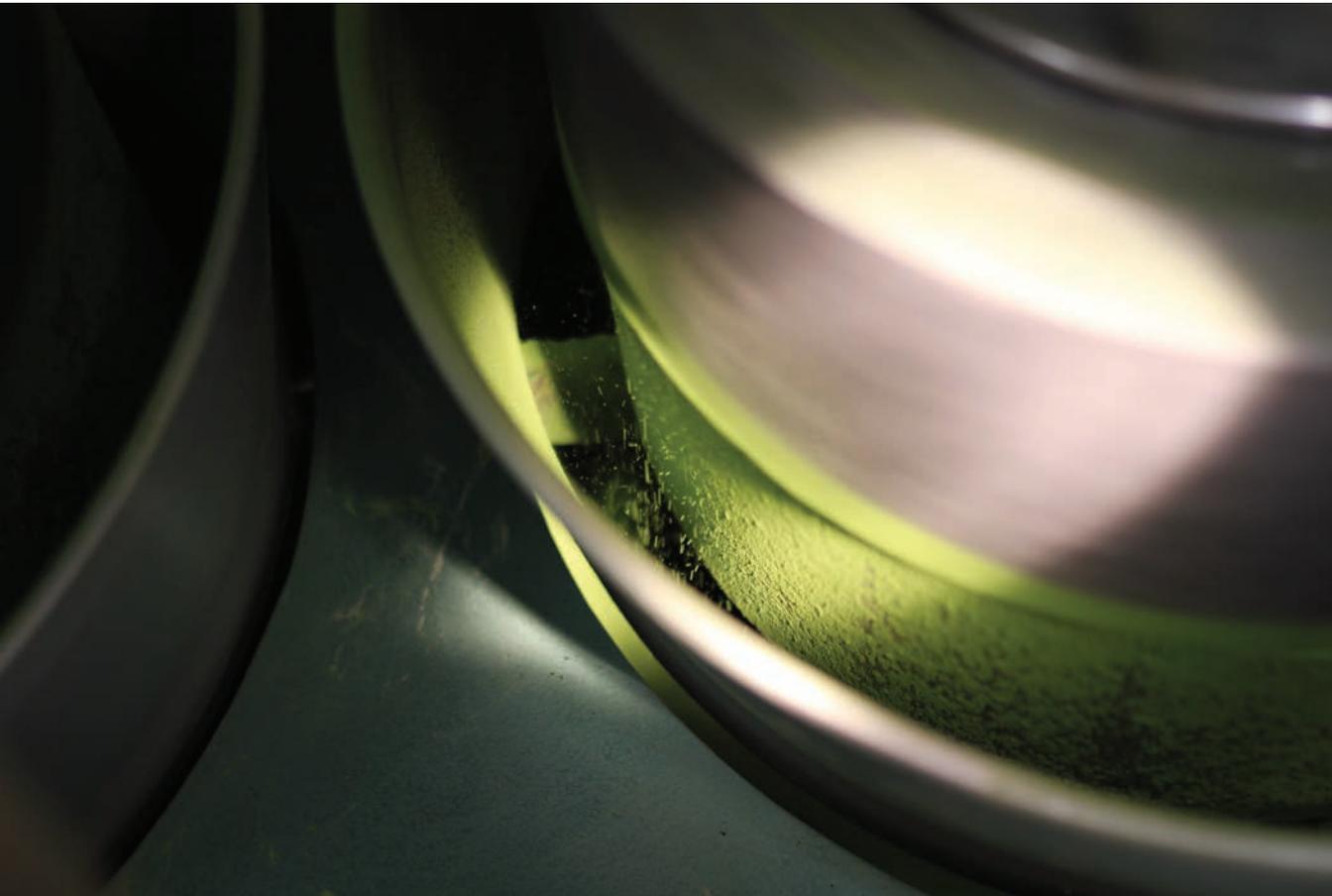
Tencha is harvested just one time each year between May and June and is grown exclusively to make matcha. To make tencha, the tea plants are shaded for 3-5 weeks prior to harvest. Shading tea plants elevates chlorophyll content and enhances L-theanine and other stimulating amino acids, all of which contribute to matcha's vivid green color, lush umami sweetness and incomparable, enlivening energy.

To conduct the shading, tea farmers use either a traditional frame-and-thatch technique known as *tana*, or modern materials such as black mesh or reflective shades that are erected over the bushes using parabolic hoops. They might alternatively be tightly wrapped to the bushes in a technique called *kabuse*. Each technique has its pros and cons. The farmers use these techniques to block approximately 70-85% of the sun's energy from reaching the tea bushes. They often begin with several weeks of shading at around 70%, then increase the degree of shading incrementally as the harvest time nears.

After harvest, tencha tea leaves are steamed and rapidly dried and cooled. Then, the leaf veins and stems are removed to minimize fibrous material. Those components are reserved for other Japanese tea products such as Mizudashi ("cold brew") green tea that combines sencha with tencha stems and leaf fiber. This practice of re-purposing otherwise discarded material is an inspiring contribution to sustainability by the Japanese tea industry.

Finally, matcha is made by milling tencha tea leaf into a fine powder. Milling can be done traditionally using granite stone mills or in modern fashion using a bead mill. The quality of





matcha is determined based on the confluence of the growing environment, tea bush cultivar, harvest season, shading technique and milling practice. Some grades are suited for traditional, ceremonial preparation, while others are fit for modern culinary applications.

Traditional matcha is served in a specific type of bowl called a *chawan*. Matcha powder is sifted to break up any clumps then frothed in hot water with a bamboo whisk called a *chasen*. To make *usucha* (“thin tea”), use one teaspoon (2g) of matcha powder per 2.5 ounces (75ml) of water. For a very rich and traditional taste, make *koicha* (“thick tea”) using two teaspoons (4g) per 2.5 ounces (75ml) water. Some cultivar blends and

grades of matcha should be prepared with water temperatures of about 180°F; everyday grades and most others should be prepared with water at about 160°F. Check the label for the recommendation specific to the matcha. The same temperature specificity is practiced for the finest coffee brewing.

Matcha is essentially the espresso of tea – prepare a “double shot” of matcha by making a bowl of thin tea described above and pour into a demitasse glass to serve. The same double shot can be used as a base for iced matcha, green tea lattes or numerous other café creations. Its vibrant green color makes matcha a barista superstar’s dream ingredient. Ask about our matcha recipe collection.





## TEAHOUSE MATCHA

OTEAMAT100-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Our top grade of organic Matcha is made from the first springtime harvest of Tencha, savored for its umami sweetness, creamy taste and enlivening energy. Prepare Teahouse Matcha in the ceremonial style called chanoyu using a tea bowl and a bamboo tea whisk. Whisking Matcha in this traditional manner is also perfect for yielding a Matcha “double shot” that serves as a base for a variety hot or cold café drinks.



## BARISTA MATCHA

OMATSF100-RP ORIGIN: JAPAN

Ingredients: Organic green tea.

---

Barista Matcha is our organic first and second harvest matcha with an assertive strength that offers versatility in the kitchen. Mix with milk for a delicious green tea latte that can be sweetened to taste or add to smoothies, juices or hot chocolate for a boost of natural energy that only Matcha can provide.

**The go-to standard for matcha lattes.**



## SWEET MATCHA

SMP-OK ORIGIN: JAPAN

Ingredients: Cane sugar, matcha green tea.

---

Add a little more green to your menu with Sweet Matcha powder, made with authentic Japanese Matcha and pure cane sugar. Simply mix Sweet Matcha with any kind of milk to create delicious and perfectly sweetened green tea lattes, or experiment to mix your own unique café style concoctions.



B L U E M O O N M I L K T E A

*barista matcha · butterfly pea flower powder · moonlight jasmine*



*barista matcha · white tea rose mélange*

Step up your barista and mixology program with our premium powders. Featuring roasted and milled Houjicha and the outrageously vibrant Butterfly Pea Flower crafted using an innovative evaporative extract process to yield a totally soluble powder ideal for blending. Head to our website or Instagram for highlights and culinary inspiration.



## BUTTERFLY PEA FLOWER POWDER

OBPF100-RP ORIGIN: THAILAND

Ingredients: Organic butterfly pea flower powder, organic tapioca syrup.

---

Blue Butterfly Pea Flowers are native to Thailand, Malaysia and can be found in other parts of Southeast Asia. The flowers have a high content of anthocyanin, a beneficial antioxidant. The flowers have a nootropic effect and may trigger vivid dreams, enhanced memory and brain function. Butterfly Pea Flower Powder is created with a special evaporative extract process resulting in a soluble powder that easily dissolves into a wide variety of beautiful café and mixology drink applications.



## BUTTERFLY PEA FLOWER LIME LEMONGRASS

OBLBP-OP ORIGIN: THAILAND

Ingredients: Organic butterfly pea flower extract powder, organic lime juice extract powder, organic lemongrass extract powder, organic tapioca syrup.

---

A versatile botanical powder made from real fruits and herbs from Southeast Asia, crafted using an innovative evaporative extract process to yield a totally soluble powder to mix into a variety of barista and mixology drinks. Lime and Lemongrass add bright citrusy notes and acidity that balances the cooling herbaceous flavor of Butterfly Pea Flower in this stunning, deep purple botanical powder blend.



## BUTTERFLY PEA LIMEADE POWDER

BLAIDBP-OP ORIGIN: THAILAND

Ingredients: Butterfly pea flower extract powder, lime extract powder, tapioca syrup.

---

Inspired by our travels and the culinary street culture of Thailand comes our ultra-refreshing limeade series featuring juicy Thai lime. Known as “Nam Dok Anchan,” Butterfly Pea Limeade features the super trendy Butterfly Pea Flower which creates the stunning magenta infusion.



THE SCREAMING EAGLE



## HIBISCUS LIMEADE POWDER

HLAIDBP-OP ORIGIN: THAILAND

Ingredients: Hibiscus extract powder, lime extract powder, tapioca syrup.

---

Inspired by our travels and the culinary street culture of Thailand comes our ultra-refreshing limeade series featuring juicy Thai lime. Hibiscus is the hero of “Nam Krajiap” and offers up a full-bodied, tart refresher with a deep crimson color.



## MULBERRY MANGOSTEEN HIBISCUS

HMMBP-OP ORIGIN: THAILAND

Ingredients: Organic hibiscus extract powder, organic mulberry extract powder, organic mangosteen extract powder, organic mangosteen juice extract powder, organic tapioca syrup.

---

Heart-healthy hibiscus and mulberry are taken to the next level with tropical, tangy-sweet mangosteen. With its lovely blush color and well-rounded fruity flavor, this botanical powder is sure to delight in a vast range of recipes.



## PASSIONFRUIT AMLA GOTU KOLA

PAGBP-OP ORIGIN: THAILAND

Ingredients: Organic passionfruit extract powder, gotu kola extract powder, gooseberry extract powder, organic tapioca syrup, maltodextrin (tapioca-based).

---

Passionfruit provides a juicy, tangy flavor that blends well with adaptogenic Amla and Gotu Kola. Amla is a general vitality herb with a sour taste, and Gotu Kola is a zesty, herbaceous botanical used traditionally to promote mental clarity and focus. This powerhouse blend makes rejuvenating barista drinks and botanical lattes.

## HOIJICHA POWDER

OHP100-RP ORIGIN: JAPAN

Ingredients: Organic roasted green tea.

---

Rich and evenly roasted Houjicha milled to a powder for a range of barista applications. Milled from the highest quality first flush Houjicha tea leaves, our Houjicha Powder makes impeccable lattes and café drinks. Distinctively smooth with pleasant chocolate, caramel and roasted malt character. Lovely on its own or blended into coffee and tea drinks.



## SWEET HOIJICHA POWDER

SHPBL500-RP ORIGIN: SHIZUOKA, JAPAN

Ingredients: Cane sugar, organic Japanese roasted green tea, cocoa powder.

---

A decadent blend of milled houjicha tea leaves, sumptuous cocoa powder, and pure cane sugar, our Sweet Houjicha Mocha makes incomparable lattes and café drinks. Distinctively smooth with pleasant chocolate, caramel, and roasted malty character, highlighted with a touch of sweetness. Lovely with milk or blended into creative coffee and tea drinks.



## SWEET THAI ICED TEA POWDER

STTPBL500-RP ORIGIN: THAILAND

Ingredients: Cane sugar, black tea extract powder, gardenia extract powder, beet extract powder.

---

Nothing artificial about this Thai Iced Tea Powder—brisk black tea, natural beet coloring and pure cane sugar come together in a purely natural powder, ready for your café and culinary creations. This classic blend makes a perfect Thai tea—hot or iced. Create a syrup for mixology recipes or use in baked goods for a unique take on your favorite treats.





# WHITE TEA

Elegant and esteemed for their natural sweetness, white teas are a pure and noble expression of *Camellia sinensis*. Unlike the other types of tea, white teas are neither fired nor rolled. They are picked early in the spring season and allowed to simply air dry, or wither, on racks in a special room with controlled airflow, temperature and humidity. The moisture content inside white tea leaves evaporates slowly over the course of 1-2 days of withering, curing the leaves in their own juices and concentrating the present sweetness. White teas undergo gentle enzymatic oxidation during this withering period.

White tea is picked only during the first weeks of the spring harvest when the tender leaves contain the energy and sugars of new growth. These young leaves are coated in a soft downy hair known to botanists as trichomes, which protect the tender shoots from pests and bright UV rays. They also lend a soft mouth feeling and cotton candy-like sweetness to the brewed tea. Known in Chinese as bai hao (“white hair”), trichomes give the young buds a silvery-white appearance. This is why they are called “white teas.”

The absence of shaping presents two main styles of white tea, depending on the plucking standard used. Silver Needles consists of “single buds,” which are new tea leaves that have not yet opened. White Peony, on the other hand, is made with “one leaf and a bud” or “two leaf and a bud” plucking standards. It is “leafier” in appearance than Silver Needles.

White tea originated in the eastern Chinese province of Fujian, north of the Min River in a town called Zhenghe. Tea bush cultivar selection in white tea growing regions favors moderate caffeine, high amino acid content and mild tannin. This creates a refined, gently stimulating energy that feels natural at any time of day. In fact, white tea is popular as a “scholar’s tea,” and has a history of promoting wakefulness and focus among the literati of ancient China.





## SILVER NEEDLES

OSNP250-RP ORIGIN: YUNNAN, CHINA

Ingredients: Organic white tea.

---

Widely esteemed for its delicate appearance, elegant sweetness and noble character, Silver Needles tea is comprised of pure, individually plucked tea buds harvested only in the early springtime.

Our Silver Needles is unique in that it is sourced from Menghai and Mengku broad leaf varietal ancient tea tree groves in the remote, mountainous Yunnan Province of China. Like old grape vines, ancient tea trees yield complexities not found in other tea cultivars. This tea's sweet, nectar-like flavor and fruity aroma are examples of that varietal expression. Silver Needles is exceedingly rare and beloved by tea connoisseurs.

## WHITE PEONY

OWP250-RP ORIGIN: FUJIAN, CHINA

Ingredients: Organic white tea.

---

White Peony, also known by the traditional name Bai Mu Dan, is a popular style of white tea made of young tea leaves and silvery unopened leaf buds. Our White Peony comes from Zhenghe town in Fujian Province, the original birthplace of white tea. Distinguished by being plucked in "budsets" of one or two leaves and a bud, this tea has a sophisticated mouthfeel with a slightly stronger body than Silver Needle. A gentle and slow air-dry withering process results in a brilliant amber infusion with a honey-like viscosity and mild flavor that pairs well with food.



## PEACH BLOSSOM

OPBL250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic white tea, organic quince, natural peach flavor, organic peaches, organic essential orange oil, essential tangerine oil.

---

Our most popular white tea blend highlights the natural peachy character of White Peony with the essence of succulent peaches. This tea's juicy peach notes are enhanced with hints of quince and zesty tangerine. With its abundantly fruity flavor, Peach Blossom is an approachable introduction to the category of white tea, offering a sweet flavor that is welcome any time of year.



## WHITE TEA ROSE MÉLANGE

OWTRM250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic roses, organic green tea with jasmine, organic white tea, organic peppermint, organic lavender flowers.

---

This white tea blend features a base of White Peony and presents a fresh floral bouquet with a bright minty finish. With the addition of comforting elements like lavender and jasmine scented green tea, we created a sophisticated take on the traditional Chinese tea pairing of roses and white tea. Experience the masterful balance of this blend with its cheerful taste and aroma.



# OOLONG TEA

Oolong teas are some of the most artisanal teas in the world. Sought after by tea connoisseurs, oolong teas offer wonderfully complex aromatic profiles that are best savored slowly over the course of multiple infusions brewed in a traditional vessel such as a porcelain gaiwan. This style is often referred to as *gongfu cha* or “kung-fu tea,” alluding to the mindful attentiveness needed to brew tea this way.

Oolong teas are considered “semi-oxidized,” meaning that the extent of oxidation falls somewhere between that of most green and black teas. This is achieved with a tremendous amount of skill and intense focus from the artisan. The teamaker’s aim is to partially oxidize the leaf using special withering, tossing, rolling and shaping techniques. Certain oolong teas might also be roasted or baked to develop a nutty, caramelized sweetness via the Maillard reaction. The oxidation degree and roasting degree are two of the main characteristics by which oolong teas are evaluated.

A third and very important attribute of oolong tea is the cultivar or genetic strain of the tea plant. The botanical species of tea *Camellia sinensis* has two primary varieties: the “small-leaf” *C. sinensis var. sinensis* and the “broad-leaf” *C. sinensis var. assamica*. Within each of these varieties are hundreds of unique subspecies that are referred to as cultivars. Tea tree cultivars are analogous to varietals of wine grapes. Just as some wines must be made from select grape varietals, so too must oolong teas be made from specific tea cultivars. There are over one hundred cultivars suited for oolong tea. Add to this the differences in region, elevation and harvest season, and it’s easy to see how there are myriad styles of oolong tea to explore.

The oolong process was developed during the 18th century within the fabled Wuyi Mountains of China’s southeastern Fujian province. Since then, the realm of oolong tea has expanded, but the traditional regions of production include Fujian, Guangdong province and Taiwan. With their impressive patience to yield multiple, changing infusions and their beautifully complex aromatics, oolong teas are especially treasured by wine sommeliers, baristas and other organoleptic sensory professionals.





## BAO ZHONG

BZ250-RP ORIGIN: TAIWAN

Ingredients: Oolong tea.

---

Bao Zhong is a lightly oxidized oolong tea from Taiwan that is harvested twice per year, with a spring crop in April and a winter harvest in December. Our Bao Zhong is made from the famous Qingxin tea cultivar, which presents a delicate palate with aromas of lilac and orchid when lightly oxidized.

The name Bao Zhong refers to the “wrapped style” of traditional processing, in which this tea undergoes a very light rolling in order to keep its twisted leaf shape, and an oxidation level of less than 20% is maintained to preserve ethereal, high floral aromas. Bao Zhong is alternatively spelled as Pouchong in the tea trade.



## IRON GODDESS OF MERCY

IGOM-OP ORIGIN: NANTOU, TAIWAN

Ingredients: Oolong tea.

---

Hand-crafted twice each year, in spring and winter, by a fourth generation artisan oolong teamaker in Mingjian Village in Taiwan’s central Nantou county. Our Iron Goddess of Mercy is made from Wuyi and Qingxin oolong tea cultivars and is crafted in the traditional style, with medium oxidation and moderate roasting through a controlled baking by electric brazier. This carefully managed process creates a smooth palate that exudes aromas of roasted buckwheat with a subtle note of dried apricot.

Also known by the name Tie Guanyin, Iron Goddess of Mercy is said to have been discovered by an elder farmer named Wei who lived in the province of Fujian. Wei was a poor, but pious man who hiked the long trail to tidy up the dilapidated village temple every week. The merciful bodhisattva Guanyin visited Wei in a dream, telling him to check behind the temple for a gift in honor of his dedication. Wei awoke the next day to find a tea tree growing behind the temple. He cultivated the tea plant and found it made a most fragrant infusion. He shared the seeds with his friends and to this day, the Tie Guanyin cultivar is said to have derived from this legendary lineage.



## TAIWAN

Taiwan has a fascinating history of tea cultivation and is among the most prestigious tea origins in the world today. Tea farming in Taiwan originated in the 17th century with the arrival of tea plants and artisanal production methods from Fujian. Taiwan played a key role in the early days of the international tea trade as a producer and shipping hub for Portuguese, Dutch and English merchants. In fact, some Taiwanese teas are marketed with the Portuguese name Formosa, meaning “beautiful isle.” In the early 20th century, during Japan’s occupation of Taiwan, the Japanese brought new ideas in tea cultivation practices and processing technologies that left an imprint still seen today. A deep understanding of Taiwanese tea requires the consideration of both cultivar and terroir.

From the mid 20th century, the Taiwan Tea Research Extension Station has managed a tea cultivar breeding program in an effort to create new tea varieties that express unique and marketable flavors and aromatics. Most tea grown commercially in Taiwan today is made from this list of just over 20 prized tea cultivars that have been promoted for those benefits. Qingxin “Pure Heart” is prominent for Taiwan’s famous High Mountain Oolong teas. Jinxuan “Golden Lily” (#12), Hong Yu “Ruby” (#18) and Hong Yun “Red Charm” (#21) are some examples you can find in Rishi’s Garden Direct collection.



Terroir and elevation are critical in understanding Taiwanese tea. Tea cultivation is segmented into three elevation zones in Taiwan: low (below 500m), medium (500-999m) and high (1,000m+). Low and medium elevation gardens are characterized by generally warmer and more consistent temperatures. They are more forested and less likely to be buffeted by strong typhoon winds and dynamic weather compared to higher elevations. The teas that thrive in these regions include Iron Goddess of Mercy, Four Seasons Spring and Eastern Beauty – all unique types of oolong tea.

High elevation gardens are more directly exposed to intense UV rays from the Sun, as well as more dynamic weather features like periods of dense fog and a greater swing in daytime and nighttime temperatures. These elements coincide to act as stressors on the tea plants and in turn influence flavor. Just as wine grapes grown in difficult environments produce some of the most sought-after wines, high mountain tea plants yield a greater range of complex aromatic molecules than lower elevation teas.

---

*Taiwan has a fascinating history of tea cultivation and is among the most prestigious tea origins in the world today.*

---

Tea farmers plant specific cultivars at higher elevation that have been selectively bred over the years to adapt to such a dynamic growing environment. Teas grown at 1,000m+ in elevation are denoted as gao shan cha, or “high mountain tea,” and are some of the most cherished in the world by tea connoisseurs. The dense cloud cover reduces the intensity of UV exposure and triggers the tea bushes to photosynthesize and produce more amino acids. This natural plant struggle is often mimicked with specialized shades in Japanese high mountain tea production to obtain elegant tannin and fresh aromatics.

Extensive scientific research and a nuanced understanding of how cultivar and terroir influence flavor development has made Taiwan a tea origin of the highest renown. As you explore our Garden Direct offerings from Taiwan take note as to how cultivar, harvest date, elevation and geography all connect to transform flavor.



*TOP: Terroir and elevation are critical in understanding Taiwanese tea.*

*ABOVE: Tea farmers plant specific cultivars at higher elevation that have been selectively bred over the years to adapt to such a dynamic growing environment.*



*ABOVE: The dense cloud cover reduces the intensity of UV exposure and triggers the tea bushes to photosynthesize and produce more amino acids.*



*LEFT: From the mid 20th century, the Taiwan Tea Research Extension Station has managed a tea cultivar breeding program in an effort to create new tea varieties.*



## EARL GREEN

EG-OP ORIGIN: RISHI HERB LAB

Ingredients: Oolong tea, essential bergamot oil.

---

Earl Green is our oolong version of the black tea classic Earl Grey. This original blend highlights the alluring lilac fragrance of Bao Zhong oolong tea, which harmonizes gorgeously with citrusy and floral essence of bergamot. Earl Green is an oolong tea for all seasons and makes a remarkably delicious and easy-drinking cold brewed tea.



## FOUR SEASONS SPRING

JO-OP ORIGIN: NANTOU, TAIWAN

Ingredients: Oolong tea.

---

Four Seasons Spring is a lightly oxidized, ball rolled oolong tea that is harvested twice each year in Taiwan's central highlands. Made from the Si Ji Chun cultivar of the same name, Four Seasons Spring has a golden-green, medium bodied infusion with a very floral, long-lasting aromatic complexity evocative of fresh gardenia, freesia blossoms and tropical fruit. It is grown at elevations of 500-850 meters above sea level in the Mingjian Village of Nantou, Taiwan.



## RUBY OOLONG

ORO250-RP ORIGIN: DOI MAE SALONG, THAILAND  
Ingredients: Organic oolong tea.

---

Ruby Oolong is a special type of oolong tea produced in the mountainous Doi Mae Salong region in northern Thailand. This full-bodied oolong tea is deeply oxidized and slowly baked to bring out complex layers of cacao, raisins, and black cherry with a sublime, elegant structure. The soil in northern Thailand is soft and loamy, providing a concentration of nutrients not found in other oolong tea origins. This lends a unique sweetness and rich viscosity in mouthfeel.

Ruby Oolong is an excellent introduction to the world of oolong tea with its deliciously sweet caramelized fruit and chocolate aromas that permeate the air as soon as it's brewed.



## TROPICAL COCONUT

TCOCOO-OP ORIGIN: RISHI HERB LAB  
Ingredients: Oolong tea, organic pineapple, organic coconut flakes, natural coconut flavor.

---

Tropical Coconut combines floral and delicately sweet Bao Zhong oolong tea with real juicy pineapple and creamy coconut. With its enticing tropical aroma, this tea is sure to turn tea novices onto the wonders of oolong tea.



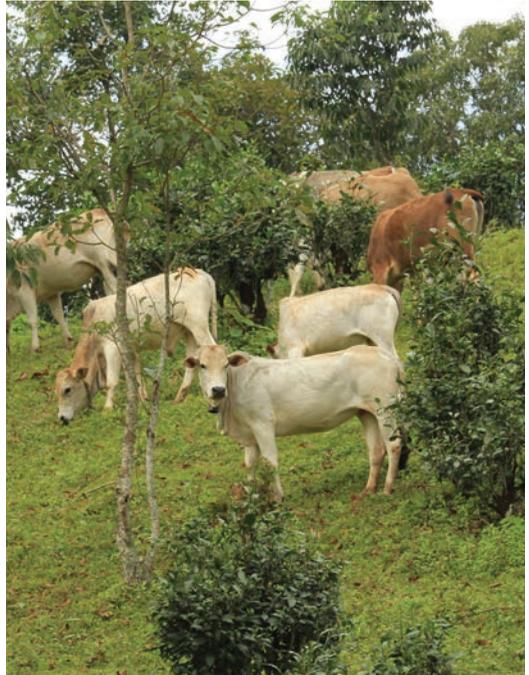


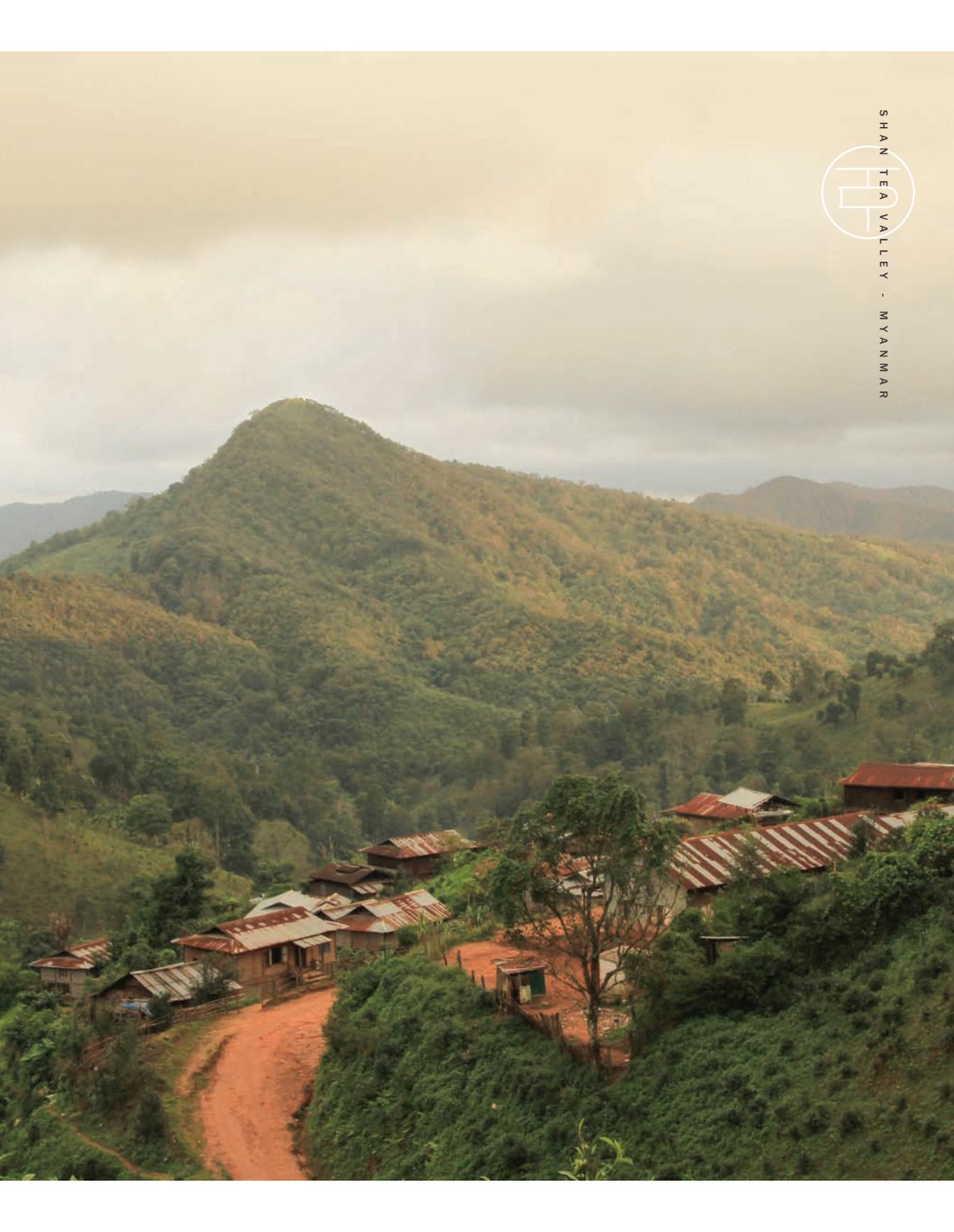
## THE GOLDEN TRIANGLE

The Golden Triangle refers to the region where the borders of Laos, Myanmar and Thailand intersect at the confluence of the Ruak and Mekong Rivers. Numerous ethnic minority populations reside in this remote, subtropical mountain landscape. They live in one of the ancient cradles of tea history. Some, like the ancient Pu (濮) who live in both Yunnan and Myanmar, were among the original cultivators of tea, creating arbor forests of tea trees that survived hundreds or thousands of years until today. Unfortunately, in recent centuries the Golden Triangle became more closely associated with the cultivation of opium poppies and the illicit drug trade. We are working to change that.

Rishi has been active in Thailand and Laos since the mid-2000's. Our experience has included helping oolong producers in Thailand apply for and receive organic certification, as well as working with NGO's to conduct a market viability study of the ancient tea regions of Laos. We have recently begun working in Myanmar as well, extending our work to all three sides of the Triangle.

Our approach to this region is driven by a philosophy of appreciation for the incredible tea tree resources, in terms of heirloom genetics and elder tea forests, as well as a desire to introduce new styles of tea production that will help the local people capture more value for their teas in the global market. Our hope and experience has been that this effort has increased the local people's income potential and has created an alternative to participation in risky drug crops.





SHAN TEA VALLEY - MYANMAR





One particular example is in the beautiful region of Doi Chiang Dao in northern Thailand. We have traveled to this region extensively over the past decade to help make loose leaf black teas for traditional English Breakfast and Earl Grey blends and broken black teas for Chai. The region is home to wild tea forests that have naturally hybridized with Assam variety tea plants brought there from India and Kenya decades ago. These amazing tea plant genetics produce a rich red cup with a full, robust body when processed with skill and technique. Sadly, most of those gardens were abandoned some 30 or 40 years ago and since then the local people have relied on making a rustic type of pickled tea to sell through brokers throughout Southeast Asia. That work is arduous, and the market is limited.

Complicating the situation, pickled tea requires a different plucking standard compared to black tea. Through direct trade and interaction with village leaders we provided education in tea plucking standards and promoted specialized tea processing techniques, such as controlled withering and better management of oven temperatures, to enhance the quality of black tea made there. This allowed us to expand purchases and increase the local people's income potential by accessing the more lucrative organic black tea market.

Another example of our work in the Golden Triangle is in our effort to promote tea and rarefied botanical farming in the Shan State of Myanmar, a region that is more famous for warlord gangsterism and ethnic strife. Our founder, Joshua, applied for and received special visas granting sojourns to this otherwise inaccessible land. The tea gardens are extraordinarily beautiful here, growing from ancient heirloom seeds and planted in low population density like a natural arbor.

What the Burmese people have lacked is a stable market of buyers they can count on year after year. Through several years of repeat business, we have developed a foundation of trust and today Rishi is the single largest importer of Myanmar tea in North America. In addition to tea, we are sourcing indigenous roots of distinction including blue, purple, red, yellow, green and white varieties of turmeric and unique ginger varieties with intense heat, high lemony aromatics and strong medicinal value.

The fertile mountains of the Golden Triangle are excellent for growing tea. By sharing our global experience and advising our partners to implement some modest new technologies, we are seeing truly amazing tea quality improvements coming out of this region.



# BLACK TEA

While green teas are fired soon after picking to preserve their verdant color, black teas are rolled in order to bruise the leaves and encourage them to undergo a natural plant process known as polyphenolic enzymatic oxidation. After rolling, black teas are arranged in shallow piles, often in a closed room or oxidation chamber and are left to rest in a moderately humid and warm environment while oxidation occurs. During this time, the moist, sticky tea leaves change from green to reddish shades ranging from amber to copper to ruby. In the tea-producing countries of Asia, black teas are referred to as “red tea” due to their red color. The pace at which oxidation occurs, controlled by the ambient temperature and humidity in the oxidation room, is an important factor in the flavor development of black tea.

Originating in Fujian, China, black teas are some of the most well-traveled in the history of tea. Today, black teas are grown in all major tea regions, especially India, Sri Lanka, China, Southeast Asia and Africa. This range of landscapes and growing climates creates a diverse collection of regional flavor profiles to explore. Altitude is an important indicator of the essential character of black teas. Low elevation farms tend to produce more malty and full-bodied black teas, whereas high elevation gardens often yield brisk black teas with floral or fruity aromatics.

At the outset of the tea trade, green teas could not “survive” the long voyage to Europe. Oxidized black teas are more seaworthy and, if kept in mass “chests,” can even benefit with some post-processing aging via non-enzymatic oxidation that results in a more harmonized or “ripened” taste. Carried through history, black teas rapidly expanded in popularity, and today it is no surprise that they are the most widely consumed type of tea in the world. As you embark on your black tea journey, sample regionally to explore the nuances each origin offers.





## CHINA BREAKFAST

OCB-OP ORIGIN: YUNNAN, CHINA

Ingredients: Organic black tea.

---

Our signature breakfast tea is a tippy Dian Hong growing between 1,600 - 1,800 meters in elevation at the densely forested Wa Shan Ecological Tea Garden in Yunnan. Our Breakfast tea is beloved for its mellow character and hints of sweet caramel and raisin.

Milder than English Breakfast, this tea presents a red infusion that is smooth enough to enjoy on its own or exquisite with milk and honey.

## ENGLISH BREAKFAST

OEB-OP ORIGIN: RISHI CUPPING ROOM

Ingredients: Organic black tea.

---

What makes a great breakfast tea? Our buyers have spent years studying tea bush cultivars that present the most robust character, bright red cup color and awakening aromatics. Through extensive travel and tasting, we have found some of the very best in the *assamica* gardens in Thailand's remote northern mountains. This unique origin yields an English Breakfast that is full-bodied, lively and brisk with accents of raspberry and lingonberry. Perfectly balanced on its own or gratifying when smoothed out with milk and sugar to taste.



## GOLDEN YUNNAN

OAGY-OP ORIGIN: YUNNAN, CHINA

Ingredients: Organic black tea.

---

Golden Yunnan is our finest grade of Dian Hong black tea, harvested from Mengku heirloom varietal tea trees in China's southwestern Yunnan Province, the birthplace of tea. Masterfully oxidized into an auburn color flecked with golden buds, this black tea has an impressive strength, density and refined finish.

Golden Yunnan has a richly textured infusion that offers hints of peppery spice, notes of chocolate and sweet lychee with a deep malty finish. This top-shelf black tea is delightful when served straight, and divine with milk and sugar.



## WILD THAI BLACK

OTBT-OP ORIGIN: THAILAND

Ingredients: Organic black tea.

---

Wild Thai Black is an exciting addition to our collection of single-origin black teas. Hailing from a remote mountainous region in northern Thailand, where the growing conditions are truly wild, this ancient forest tea presents an impressive strength and rich flavor. The complex tannic structure and phenolic density of these old root tea trees provide a bold body and robust ruby red infusion. Wild Thai Black has energy and heft with aromatic notes of ripe pit fruits, Bing cherry, hints of graham cracker and a tinge of cassia. Wild Thai Black is made from antique Assamica variety tea trees grown on steep, lushly forested hillsides covered in canopy trees and all kinds of Southeast Asian flora and fauna.



## EARL GREY

OEG-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, essential bergamot oil.

---

A British tea classic, Earl Grey is the most widely enjoyed black tea blend in the world. Earl Grey dates back to the nineteenth century tea trade when Charles Grey, the 2nd Earl Grey, was presented with a gift of Taitaicha - tea scented with citrus blossoms - during his travels in Canton. After Grey returned home, his namesake tea became wildly popular when the tea salons of Europe infused black teas with the essence of the bergamot citrus fruit that grows in Reggio Di Calabria, Italy.

Our organic Earl Grey combines robust and fruity Thai black tea with mellow, caramel sweet Yunnan Dian Hong. This original blend perfectly complements the floral high notes of geranium and rose found in our first-pressing bergamot essential oil.



## EARL GREY SUPREME

OEGS-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, essential bergamot oil.

---

We infuse our top grade Yunnan Dian Hong black tea with an extra rich dose of bergamot essential oil to yield our Earl Grey Supreme. This blend provides a strong, zesty hit for Earl Grey devotees.



## EARL GREY LAVENDER

O EGL-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic lavender flowers, essential bergamot oil, natural lavender oil extract.

---

Earl Grey Lavender combines the enchanting fragrance of organic lavender blossoms with the stimulating citrusy scent of bergamot pressed from real fruit and flowers. With its soothing perfume and smooth taste, this exquisite blend makes a perfect pairing with freshly baked scones or cakes for an authentic afternoon tea.



---

*Cylindrical rollers bruise black tea leaves, stimulating the oxidation process which changes the leaf color from yellow-green to red.*

---





## CHOCOLATE CHAI

OCMC-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic coconut flakes, organic cinnamon, organic cocoa shells, organic sarsaparilla root, organic licorice root, organic cocoa nibs, organic roasted dandelion root, organic cloves, natural chocolate flavor.

---

An enticing, chocolatey blend combining strong black tea, dark cocoa shells and nibs with creamy coconut and sarsaparilla for a rich, decadent cup. Designed to be infused straight like tea, or add milk and brew like traditional chai.

## MASALA CHAI

OMC-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic cinnamon, organic cardamom, organic ginger root, organic black pepper, organic cloves.

---

Literally “mixed spiced tea,” Masala Chai is a classic style of black tea blended with traditional spices native to South and Southeast Asia. The tea base consists of a robust and malty Assam balanced with our new, lively Orange Pekoe from northern Thailand. Our recipe is unapologetically spicy yet balanced, highlighting aromatic Guatemalan cardamom, hot and citrusy ginger, and sweet cinnamon, with accents of pungent cracked black pepper and fragrant cloves. Designed to be brewed both straight up as well as simmered in the traditional way in water and milk on the stovetop, with a touch of sweetness.

## SPICY MASALA CHAI

OSMC-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic cardamom, organic ginger root, organic cinnamon, organic black tea, organic black pepper, organic cloves, organic chili flakes, essential ginger oil.

---

Do you love your chai hot and extra spicy? Spicy Masala Chai is designed for you. We added cayenne chili flakes in addition to a double concentration of ginger to deliver a thoroughly warming chai experience. Classic aromatic accents of cloves, cinnamon and cardamom add rich depth.



## TULSI CHAI

OTC250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic cinnamon, organic sarsaparilla root, organic cardamom, organic tulsi, organic licorice root, organic peppermint.

---

Tulsi, also known as the “Queen of Herbs,” is renowned for its calming effect, offering cognitive and memory enhancement. A great pairing with cardamom, or as it is similarly nicknamed, “Queen of Spices,” is prized for many applications including anti-inflammatory properties. Along with invigorating cinnamon, spiced sarsaparilla, sweet licorice root, uplifting peppermint and brisk Darjeeling, Tulsi Chai is a potent blend perfect for chai season with a special herbal twist.



## LEMON GINGER

OLG-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic ginger root, organic lemon peel, organic mango, organic lemongrass, organic turmeric root, organic licorice root, organic essential lemon oil, essential lime and ginger oils.

---

Lemon Ginger combines black tea with zesty ginger, pungent Guatemalan turmeric, juicy mango and a burst of stimulating lemon. The balancing energy of these botanicals makes Lemon Ginger a perfect traveler's tea.



## VANILLA BEAN

OVB-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic black tea, organic vanilla bean, natural vanilla flavor.

---

Decadent and creamy, this is the ultimate vanilla forward black tea. We blend a malty, smooth-bodied tea from Yunnan with premium vanilla extract and high quality chopped vanilla bean to create a silky, layered taste experience. Our Vanilla Bean is cured before release for a harmonized and integrated flavor.

Learn more about our vanilla bean sourcing trips on page 79.



## YUNNAN, CHINA

Situated in the southwest frontier of China's border with Myanmar, Laos and Vietnam, Yunnan is nestled squarely within the geographical birthplace of tea. This amazing province is home to over half of China's 55 ethnic minority cultures. Its geography is equally diverse, ranging from snow-capped Himalayan foothills in the northwestern border near Tibet to subtropical jungles in the south along the Lancang/Mekong River. Yunnan is treasured by botanists worldwide as a haven of biodiversity. With its ancient, storied tea history, Yunnan is a very important origin for a variety of teas.

By volume, a majority of the tea we source from Yunnan includes black tea and Pu'er tea. Black teas are referred to as *hong cha* or "red tea" in Chinese due to their red oxidation pigments (thearubigins). Yunnan is abbreviated as Dian in formal Chinese, so many of the trade names for black teas grown in Yunnan are designated with the moniker *Dianhong* for "Yunnan red." *Dianhong* teas are cherished for their mellow, caramel sweetness and hints of Chinese red date, plum and other fruity notes. They are less brisk in character than black teas from other origins such as Assam or Sri Lanka.

Specialist producers in Yunnan also create a range of interesting styles of tea. One example is Silver Needles white tea made from unique cultivars like *Da Huang Ya* ("big yellow bud"). Some skilled growers graft *Da Huang Ya* cultivar branches onto rootstock of more prolific 30-40 year old tea plants that have reached their peak flavor development. The old root stock concentrates ample nutrients into the more flavory buds, creating a unique fruity-floral aroma and sappy sweetness not found in the traditional delicate and savory-umami white teas from Fujian province.

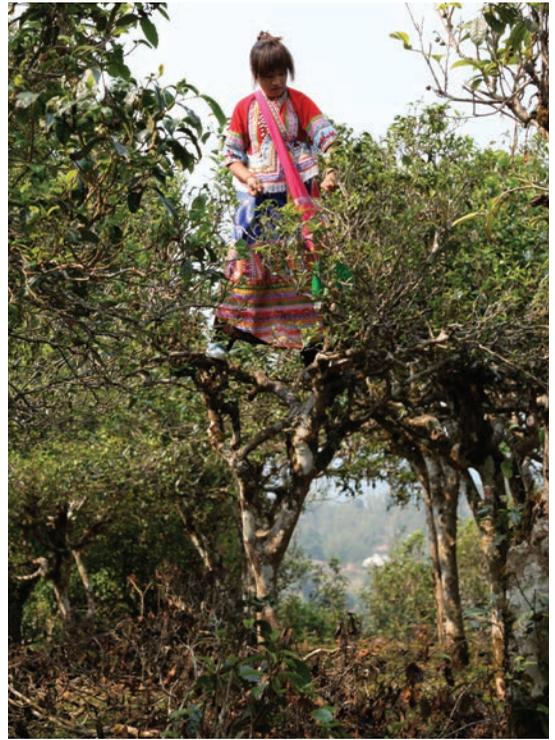


We have been actively sourcing teas from Yunnan for nearly 20 years. It has been astonishing to see the growth of this region during that time. Just a decade ago areas that were impoverished and barely had clean running water are now sights of extensive development with modern condos and even tourist attractions. Villages that used to have one single co-op factory that processed each villager's fresh tea leaf harvest are now home to dozens of independent family-owned tea workshops with gleaming, new tea processing equipment.

Rishi helped organize Fair Trade Organic tea co-ops in two such regions in Yunnan: Jingmai-Mangjing in 2001-03 and Mannong-Manmai in 2007. Helped by our steady engagement of direct trade in those areas, as well as the explosive surge in demand for Yunnan teas among a global diaspora of tea drinkers, these remote and once hard-to-reach regions have become enriched in numerous positive ways.

Yet the breakneck growth comes at a cost. Threats to Yunnan's traditional promise as an ecological haven of biodiversity include not just headline-worthy issues such as the damming of rivers for hydroelectric energy, but also changes to agricultural practices. New crops such as rubber, which exhausts groundwater, and even coffee have been widely planted throughout Yunnan changing the agricultural landscape.

Despite these volatile dynamics, we have embraced long-term partners who share our vision for truly organic and sustainably managed gardens, both for ancient tree teas as well as terraced garden farms. While we continue to explore the ancient frontiers of tea in places like the Golden Triangle, we will always maintain a selection of exemplary teas from Yunnan.





# PU'ER TEA

Pu'er tea is one of the oldest types of tea, with a history dating back more than 2,000 years. This ancient tea originates in Yunnan province on China's southwestern frontier, where a temperate climate and lush landscape, teeming with biodiversity, provides ideal growing conditions for tea. Until modern vegetative propagation (clonal cutting) methods were developed, all of Yunnan's heirloom tea trees were grown from seed. Over the course of millennia, they evolved to create a rich genetic diversity. To this day, groves of ancient tea trees are still found on mountain sides around remote ethnic minority villages that transverse the subtropical regions of Yunnan. Some of the oldest living tea trees are found in this area and reach thousands of years in age.

There are two distinct types of Pu'er: *sheng* (raw, green) and *shu* (ripened, dark). Both sheng and shu Pu'er are made from a sun-dried green tea called *shaiqing mao cha*. Sheng Pu'er teas consist of blends of shaiqing mao cha that are steamed, compressed into a cake or other form, re-dried and then set aside to rest and age naturally. Shu Pu'er teas undergo a controlled pile fermentation process in which tea polyphenols are transformed from pale yellow-green to reddish brown over the course of about 85-120 days. Both sheng and shu Pu'er teas can be found in a loose leaf format called sancha, or compressed into a number of shapes such as cakes, bricks or more exotic forms like giant mushrooms or gourds.

Like Champagne or other regionally specific foods and beverages, Pu'er tea is a geographically indicated product that can only be created and fermented in Yunnan province with sun-dried green tea grown from broad leaf tea tree varieties planted in Yunnan, Laos, Myanmar, Thailand and Vietnam.

With its bold, energizing character, Pu'er is popular all over the world as a slimming tea. It has an integral place in the food cultures of Guangzhou, Hong Kong and Taiwan and is often enjoyed with or after a rich and heavy meal. One of the few types of tea with a warming *cha qi* ("tea energy"), Pu'er tea is an excellent choice for warming the body during cooler months.





## PU'ER TEA CAKE

OASHUPUTC200-RP ORIGIN: YUNNAN, CHINA

Ingredients: Organic Pu'er tea.

---

This vintage tea consists of aged shu Pu'er that is compressed into a cake and packed in traditional bamboo leaf bundles called a tong. This reserve Pu'er tea is released only when it is ready. Its deep garnet infusion with a dense, opaque liquor bears a mellow sweetness that drinks remarkably smooth with a rich earthy body. Best brewed in the Gongfu Cha style using a gaiwan or traditional clay teapot, this is a glorious example of a traditional, compressed Pu'er.



## PU'ER TUO CHA

OASHUPTC-OP ORIGIN: YUNNAN, CHINA

Ingredients: Organic Pu'er tea.

This traditional style of shu Pu'er offers an impressively robust infusion that is credited to our unique blend of vintages ranging from 2-4 years in age. One of the first teas to travel beyond its growing region from Yunnan to Tibet and Mongolia, Pu'er teas were typically compressed for ease of trade in exchange for horses and salt in ancient times. Today this compressed form is still used for convenience. Its complex personality is revealed over multiple infusions: smooth while robust, a bit sweet and a bit savory, mellow yet powerful. Each cake is designed to brew a single serving size.



## PU'ER CLASSIC

OPC-OP ORIGIN: YUNNAN, CHINA

Ingredients: Organic Pu'er tea.

This exclusive Pu'er blend originates from the remote Dai, Lahu, and Wa ethnic mountain villages in southern Yunnan Province, where heirloom broad leaf tea varietals have developed a complexity from centuries of seed propagation. Ancient Pu'er Classic comprises multiple vintages resulting in a uniquely bold flavor profile with a body as deep as its history. This shu Pu'er is distinguished for its notes of earthy sweetness, hints of cocoa, and a woody, aromatic finish. The very best in everyday organic Pu'er.

## SHADES OF PU'ER

All the shades of authentic Pu'er, whether sheng or shu, must be made with sun-dried tea harvested from Da Yeh broad leaf tea varieties native to Yunnan, Laos and Burma.



Shaiqing Mao Cha (sun-dried rough tea)  
Base of all Pu'er tea



Sheng Pu'er (Raw/Green)

or



Shu Pu'er (Ripe/Black)



Pu'er infusion color range



*Shu Pu'er is made by special, natural pile fermentation which transforms rolled Mao Cha (left) from a pale yellow color to a rich dark tea (right) over the course of 85-120 days.*



## DANDELION GINGER

ODG-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic roasted dandelion root, organic ginger root, organic pu'er tea, organic lemon, organic rosemary, organic yuzu peel, essential oil of ginger.

---

Get back to your roots with the spicy, bitter balance of Dandelion Ginger. As the tea steeps you'll experience high notes of aromatic lemon, rosemary and candied ginger. Fermented shu Pu'er tea fuses with roasted dandelion root and the spiciest of gingers to create a restorative, soothing tonic.



## PU'ER CHAGA

OPCH250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic pu'er tea, organic chaga mushrooms, organic licorice root.

---

Pu'er Chaga is a superbly balanced blend that evokes chocolate, truffle and roasted coffee bean. Chaga, known as the King of Mushrooms, is renowned for its polyphenol content and, in combination with fermented shu Pu'er tea, provides a robust, earthy base. Licorice root is the harmonizer, bringing a sweet clarity to the infusion. If you're looking for a low acid coffee replacer, this is it.



## PU'ER GINGER

OPG-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic Pu'er tea, organic ginger root, organic orange peel, organic lemongrass.

---

Centuries ago, the ancient tea cultures of Yunnan and Southeast Asia brewed fermented Pu'er tea together with spices and citrus to create nourishing, stimulating tonics. Today, our Pu'er Ginger pays tribute to this traditional tea recipe. We blend bright, citrusy ginger with zesty orange peel and hints of lemongrass to provide balance to robust, slightly earthy and full-bodied Pu'er tea. Pu'er Ginger brews an energizing cup that warms the whole body.



## VANILLA MINT CHAI

OVMC-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic Pu'er tea, organic cocoa shells, organic cinnamon, organic peppermint, organic vanilla bean, organic licorice root.

---

Luxuriously textured and inviting, Vanilla Mint Chai combines the sweetest grade of Saigon cinnamon, rich cocoa, and aromatic peppermint with bold Pu'er tea. Accents of silken vanilla bean transforms this chai into a sublime, heady cup. Designed to be brewed both straight up as well as simmered in the traditional way in water and milk on the stovetop, with a touch of sweetness.

## VANILLA BEAN



In 2018 Rishi buyers Victor, Mike and Joshua visited our vanilla farming partners in San Luis Potosí, Mexico, located in the Sierra Madre Mountains some 400 kilometers north of Mexico City. The team toured during the pollination season in March-April and again during the harvesting season in December. During these trips, our team learned the nuances involved in cultivating this incredibly seductive – and expensive – botanical.

San Luis Potosí is a gorgeous, biodiverse area. The vanilla we source there grows in a lush jungle, with mandarins and navel oranges interspersed throughout, making for lovely companions to support cross-pollination. Melipona bees and ants pollinate around half of the vanilla orchids growing there while the rest are pollinated by hand in a spectacular fashion.

That is because the vanilla plant is unable to self-pollinate and each vanilla orchid must be pollinated within 12 hours of opening or the flowers wither and fall off. If the flower is not pollinated then the fruit of vanilla (the seed pod or “bean”) will not develop. It becomes a race against time during the peak pollination season. The window of opportunity begins early in the day and ends by afternoon. The successfully pollinated orchids produce green beans that require eight to nine months of maturing before they can be harvested.

At our partners’ processing facility, the beans are first blanched to trigger enzymatic reactions responsible for flavor development. Then they undergo a period of sweating and drying to reduce the moisture content. The beans continue to cure and develop their signature, seductive aroma through enzymatic ripening. A rich, glossy aromatic oil saturates the beans from



within by the end of this curing period. By tradition, vanilla beans must be sundried through exposure to 30 full days of sun. Due to the natural variance of weather upholding this tradition could take a minimum of a month and up to three months. If there is a lack of sunshine the vanilla beans are dried indoors. The process is both an art and science. Through years of seasoned practice the producers know exactly when the vanilla is dry enough by touch and will only release the vanilla for export once this process has been completed.

With such an intricate process of cultivation and curing, vanilla clocks in as the second most expensive “spice” in the world after saffron. For this reason, most food and beverage products have relied solely on artificial alternatives like vanillin, which claim to replicate the aroma and flavor of vanilla at a fraction of the cost. After witnessing the experience of vanilla hands-on, we know the extra cost is absolutely worth it for the exponentially richer, more distinctive and natural taste.







# BOTANICALS

Botanical teas refer to a wide variety of plants that are not truly “tea” in the botanical sense. New tea drinkers are surprised to learn that all tea is made from the leaves of a single plant species: *Camellia sinensis*. In Western culture the word “tea” is often used to describe any number of herbs and spices like ginger, peppermint or chamomile that are brewed and enjoyed like tea.

We source herbs from six continents, combining them into a range of complex blends inspired by equal parts ancient herbal wisdom and modern culinary innovation. Our procurement team travels the world each year, following the harvest to source exotic roots, fruits, flowers, seeds, leaves and other ingredients that can be accentuated with natural plant essential oils to craft highly aromatic, integrated blends. Like our teas, we source our botanicals directly from organic farms around the world with strict standards for potency, purity and quality.

Creating botanical teas requires more than just experimentation at the blending table. Our team has spent years studying traditional herb and food cultures through travel and trade to understand the inherent energies of each ingredient and identify which are complementary when combined. The reverence and study of plants is at the core of our identity. We believe that health and wellness begins in the garden and kitchen. Crafted for both function and flavor, our tea and botanical blends are created to be at the foundation of your pursuit for balance.





## BLUEBERRY ROOIBOS

OBR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic rooibos, organic elderberries, organic hibiscus flowers, organic currants, organic blueberries, natural blueberry flavor, organic schisandra berries, natural strawberry flavor.

---

This Rishi original highlights the robust flavor of rooibos with fruity notes of elderberries, blueberries and hibiscus to create a tart yet sweet herbal blend. Schisandra berries add a layer of aromatic complexity with wild floral notes and cranberry-like tartness.



## BUTTERFLY PEA FLOWER

BPF100-RP ORIGIN: CHIANG MAI, THAILAND

Ingredients: Butterfly pea flower.

---

Blue Butterfly Pea Flowers grow on vines native to Thailand, Malaysia and other parts of Southeast Asia. For centuries, this remarkable botanical has been used as a soothing tea, culinary ingredient, and even in an ancient style of shampoo. The flowers have become popular today in mixology due to their ability to infuse a brilliant blue anthocyanin antioxidant pigment into liquids like water or milk. Amazingly, the brilliant true-blue infusion color can change before your eyes into a luscious fuchsia with the addition of an acid like lemon or lime.



## CINNAMON PLUM

OCP-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic cinnamon, organic hibiscus flowers, organic currants, organic licorice root, natural plum flavor.

---

A warming, sweet and juicy blend combining the succulent flavors of plum, currants and hibiscus with festive Saigon cinnamon. Cinnamon Plum is deliciously fruity and full-bodied with a deep red infusion that is thirst-quenching served iced in summer.

During the winter season, Cinnamon Plum is a fantastic mulling spice to infuse into wine or apple cider.

## CHAMOMILE MEDLEY

OCM250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic chamomile flowers, organic lemongrass, organic lemon verbena, organic spearmint.

---

Our signature chamomile blend highlights golden Croatian chamomile blossoms masterfully paired with soothing counterpoints of lemon verbena, lemongrass, and spearmint.

Striking the perfect balance of savory and floral, Chamomile Medley is a delightful way to relax and refresh the palate at the end of a meal.

## GOLDEN CHAMOMILE BLOSSOMS

OCBL2250-RP ORIGIN: CROATIA

Ingredients: Organic chamomile flowers.

---

Chamomile blossoms have a lovely sweet flavor evoking fruit nectar, apple and quince. Known to botanists as German Chamomile, *Matricaria recutita* has been cultivated and used in the food cultures of the Mediterranean region for centuries. We select peak quality blossoms from the most pristine growing regions in eastern Europe.

## ELDERBERRY HEALER

OEH250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic ginger root, organic elderberries, organic hibiscus flowers, organic licorice root, essential grapefruit oil.

---

This organic botanical blend offers a soothing, cordial-like body that highlights immune-boosting elderberry. Elderberry has been used for millennia in folk remedies and has an elegant tannin structure and sumptuous flavor. Organic ginger root fortifies the blend; organic licorice root lends a natural sweetness, while essential oil of grapefruit provides a pleasant brightness at the finish.





## GINGER

OGING-OP ORIGIN: MIZORAM, INDIA

Ingredients: Organic ginger root.

---

Ginger is one of the principal ingredients in the traditional herbal medicines and food cultures of Asia. Each year we taste ginger from a range of origins to select only the most zesty and energizing. We seek a specific balance of enlivening, pungent heat with a bright, lemony aroma.



## GINGER LIME ROOIBOS

OGLR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic green rooibos, organic ginger root, organic lemongrass, organic licorice root, essential lime and tangerine oils.

---

The bright and zesty essence of lime and ginger combine to create a blend that delights the palate with sheer positivity. Fragrant lemongrass lends citrusy complexity to this spirited rooibos blend.

## HIBISCUS

OHC&S-OP ORIGIN: BURKINA FASO

Ingredients: Organic hibiscus flowers.

---

Unlike ornamental hibiscus flowers, it is the calyx of the shrubby *Hibiscus sabdariffa* plant that is used for making a tangy-sweet herbal tea that is equally delicious brewed hot or iced. Harvested by hand when plump and juicy, hibiscus makes a full-bodied, crimson colored infusion with a flavor similar to tart cranberry.

Hibiscus is used in culinary and drinks recipes by cultures spanning equatorial latitudes from Southeast Asia to the Caribbean.

## HIBISCUS BERRY

OHIB-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic rosehips, organic hibiscus flowers, organic currants, organic apples, organic elderberries, natural blueberry flavor, organic essential orange oil, natural mango flavor.

---

A radiant blend of rosehips, currants, and elderberries that creates a rejuvenating red herbal infusion. Hibiscus ties the blend together in a delicious, quenching cup with notes of mango and pomegranate.

Hibiscus Berry makes a great fruity base for sangria and is wonderful served with an orange wheel garnish over ice for a sugar-free fruit punch.

## HIBISCUS ROOIBOS

OHIBR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic rooibos, organic hibiscus flowers, organic sarsaparilla root, organic lemongrass, organic rosehips, organic licorice root, natural passionfruit flavor, organic essential orange oil, organic orange peel, natural pineapple and mango flavors.

---

Hibiscus Rooibos makes a punchy and fruity infusion with tropical Caribbean flavors that builds upon the body of African rooibos. The sweet and creamy character of sarsaparilla root - the secret ingredient in root beer - adds an ambrosial and irresistible aroma.





## MUSHROOM HERO

OMH250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic chicory root, organic roasted dandelion root, organic reishi mushrooms, organic maitake mushrooms, organic cocoa nibs, organic astragalus root, organic licorice root.

---

Don your cape and prepare for this powerful blend of reishi and maitake mushrooms, rich cocoa nibs and detoxifying roots. In East Asian herbal medicine traditions, reishi mushroom and astragalus root are known as powerful adaptogenic herbs that alleviate stress and promote vitality for the whole body.



## MYSTIC MINT

OMYS-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic peppermint, organic cardamom, organic licorice root, essential basil and clove leaf oils.

---

This deeply soothing mint blend combines a simple set of ingredients, honoring their inherent complexity for an uplifting cup that refreshes both mind and palate. Bright peppermint and fragrant cardamom are balanced with sweet licorice root and wondrously aromatic notes of basil and clove.



### SIMPLE BREWING

We recommend using our signature Simple Brew to make the perfect cup of herbal tea. Its glass walls allow you to watch your favorite teas expand and dance as they infuse. Learn more about the Simple Brew experience on page 108.

## PATAGONIA SUPER BERRY

OPSB250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic blueberries, organic maqui berries, organic raspberries, organic red wine grape skins, organic hawthorn leaves.

---

This juicy superfruit blend features wild-harvested maqui berry, a rare and amazing berry indigenous to the Chilean Patagonia with a deep purple color and complex tannin structure. We combine maqui with other high ORAC value ingredients like blueberries, raspberries, and red wine grape skins for a deliciously fruity tonic.



## PATAGONIA WILD GUAVA

OPWG250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic murta, organic quince, organic linden flowers, organic strawberries, organic eucalyptus.

---

Embrace the thrill of pristine mountain air with a taste of Patagonia Wild Guava. This blend is perfect for explorers and adventurers of all kinds. A rare type of guava called murta is wild-collected from the biodiverse forests of southern Chile. We expertly blend murta with quince, linden flowers, and eucalyptus for a deliciously quenching brew that soothes respiration at altitude. Patagonians combine murta and quince to make a traditional fruit jam called *conserva de murta y membrillos* that pairs perfectly with a cheese course.



## QUINCE EUCALYPTUS

OQE250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic quince, organic lemon peel, organic linden flowers and leaves, organic eucalyptus, organic peaches, organic yuzu, organic ginger, organic lemon myrtle, organic black pepper, organic hawthorn leaves, essential tangerine oil.

---

This seasonal blend of organic botanicals was created to charm the coldest of winter days with inviting eucalyptus, sweet, honey-like quince, spicy ginger, and vibrant yuzu.





## SCHISANDRA BERRIES

OOMIJABER250-RP ORIGIN: JILIN, CHINA

Ingredients: Organic schisandra berries.

---

The schisandra berry is native to northeastern China, Korea, and parts of Siberia. It has been cultivated for thousands of years as a special beautifying tonic herb found in numerous traditional culinary and medicinal recipes. Schisandra berries are celebrated in China and Korea as an adaptogen - herbs that alleviate stress and help the body deal with physical and mental fatigue. Schisandra berries have been enjoyed for centuries in Asian tradition for helping promote hormonal balance and for beautifying and protecting skin from environmental stress.

Schisandra berries are harvested in late summer and can be pressed fresh into juice, or it can be sun-dried for use in a variety of preparations such as herbal teas, vitality tonics, and infused liquors. The Korean language name for schisandra berries is *omija*, literally meaning “five-flavor berry,” alluding to its uniquely complex flavor profile with sweet, sour, salty, bitter, and pungent aspects found in different parts of the berry.



## SCHISANDRA BERRY BLUSH

OOMIJABB250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic schisandra berries, organic strawberries, organic rosehips, organic maqui berries, organic lavender, organic red wine grape skins, organic hibiscus flowers, organic blackberry leaves.

---

Schisandra Berry Blush is a gorgeous blend highlighting the remarkable Schisandra berry. Schisandra Berry Blush combines schisandra berries with complementary botanicals to make a refreshingly tart, sweet, and unforgettably fragrant beauty blend. The lovely collection of pink, purple and scarlet herbs release an inviting blush of rosé color when infused. Accents of lavender, strawberry, and Chilean rosehips lend aromatic complexity that ties together in a deeply refreshing and balanced finish.

## SCHISANDRA



*Schisandra chinensis* is a species of creeping vine that is native to Siberia, Manchuria and the Korean peninsula. Schisandra produces a remarkable fruit that is widely regarded as an adaptogen - an herb that helps restore balance by alleviating physical and mental stress. We source organic schisandra berries from the remote mountain forests of Jilin province, near a town called Ji'An on the Yalu river that separates China from North Korea. This region is home to a variety of other important traditional pharmacological herbs like dandelion root, ginseng and mushrooms. The schisandra grown here is known to have dense concentrations of beneficial phytonutrients - *gomesin* and *shisandrin*.

The Chinese and Korean language names for schisandra are *wu wei zi* and *omija*, respectively. Both translate to “five-flavor berry.” Schisandra has a dynamic flavor that is balanced between sweet, tart, salty, spicy and bitter. In traditional Eastern medicine, schisandra is known to help to circulate qi through the body’s five meridians. It is said to support overall vitality and act as a natural mood booster, beauty tonic and aphrodisiac. With its balanced energy and flavor profile, schisandra is featured as a harmonizing ingredient in a great many traditional herbal remedies.



Schisandra berries grow like wine grapes, with clusters of berries that emerge in summer and ripen into autumn. While it does grow wild, most schisandra is wildcrafted by training the vines to grow along bamboo trellises erected in the mountain forestry, where the vines benefit from the nutrient-dense soil and oxygen-rich atmosphere. Schisandra berries are harvested in a brief window of time in the autumn, late enough for the berries to ripen fully but not too late to risk damage from an early frost.

---

*Schisandra (the 5 flavor berry) has a dynamic flavor balanced between sweet, tart, salty, spicy, and bitter.*

---



Global nutritional supplement manufacturers buy a significant amount of fresh schisandra berries each year to make products like supplement capsules. These companies do not require the same degree of ripeness we do because their products are rendered tasteless and they are solely intending to create a concentration of the plant's particular phytonutrients. This creates complexity for our harvest. Farmers sometimes would rather pick the berries early before they are ripe simply to avoid risk of frost damage. We visited with our partners to experience the harvest and see how the skillful farmers watch the weather and wait for the berries to fully ripen into a lovely carnelian hue before harvesting.

Once picked, the berries are collected and sorted into drying baskets. The unripe, small green berries are sorted out for the nutraceutical industry. Laying the berries out in thin layers ensures an even circulation of air for drying. Our partners have added a secondary process of oven-drying to ensure a consistent moisture rate.



MANCHU REGION · JILIN, CHINA





## PEPPERMINT

OPEP250-RP ORIGIN: WASHINGTON, USA

Ingredients: Organic peppermint.

---

Peppermint is enjoyed throughout the world as a soothing palate cleanser and digestif herb tea. Our pure peppermint leaves hail from the Pacific Northwest, where certain cultivars are prized as some of the most aromatic and potent in the world. We work with contract organic farmers to select a specific strain of *Mentha x piperita* that offers a bright candy-cane sweetness and clean, long-lasting finish.



## LAVENDER MINT

OLM250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic peppermint, organic sage, organic licorice, organic lavender, natural lavender extract.

---

This rejuvenating blend features sweet peppermint, clarifying sage and calming lavender. A hint of licorice root soothes the throat and elevates the refreshing spa aromatics of the herbs. A cup of perfect tranquility.



## PEPPERMINT ROOIBOS

OPR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic rooibos, organic peppermint, essential bergamot oil.

---

Peppermint Rooibos makes a deep red infusion with a smooth, rich mouthfeel and fresh minty sweetness that underlines the finer points of peppermint. The slightest touch of bergamot harmonizes these herbs, highlighting the soothing aroma of peppermint with the sweet and silky character of rooibos.



## ROOIBOS

OR-OP ORIGIN: SOUTH AFRICA

Ingredients: Organic rooibos.

---

Prized for its attractive red infusion color, rooibos has a robust body and nectar-like flavor. Traditionally harvested in ancient times by the Khoisan nomadic ethnicities of South Africa, rooibos became popularized in the tea industry through Dutch efforts to find an indigenous African analog to black tea. Today, rooibos is grown exclusively in the Cederberg Mountains of the Fynbos Ecoregion. Rooibos is rich in minerals like iron and is one of the best herbal teas for expecting mothers.

This herb is delicious as an iced tea and is traditionally served with a slice of lemon. Extra strong infusions of rooibos can replace espresso to create red lattés and herbal tea cappuccinos.



## SAFFRON BITTERS

OSB250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic bergamot peel, organic lemon peel, organic fennel, organic cardamom, organic angelica root, organic sarsaparilla root, organic turmeric root, organic eucalyptus, organic saffron.

---

Saffron Bitters is inspired by ancient Italian Amari recipes for bitter herbal liqueurs. In the days when the kitchen and garden were the peoples' pharmacy, Amari were concocted by local herbalists to ward off the ailments of the day. Saffron Bitters is inspired by the bracingly bitter edge and heady eucalyptus of Fernet Branca, and by La Stregga, with its golden liquor infused with angelica and saffron.



## SCARLET

OSCAR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic currants, organic hibiscus flowers, organic rosehips, organic rooibos, organic blueberries, organic orange peel, natural blueberry, passion fruit and mango flavors.

---

This boldly flavored herbal fruit blend highlights a lovely contrast between the tartness of hibiscus with the sweetness of currants and blueberries. Tangy rosehips and nectar-like rooibos harmonize these ingredients into a scrumptious blend perfect for berry-lovers.



## TANGERINE GINGER

OTG-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic hibiscus flowers, organic ginger root, organic rosehips, organic licorice root, organic orange peel, organic schisandra berries, organic essential orange oil, essential tangerine oil.

---

Tangerine Ginger combines roots, fruits and herbs to create a vibrant vitality tonic. Invigorating ginger and licorice are balanced with tart rosehips and succulent tangerine. Real citrus peels awaken the senses with rejuvenating energy that is perfectly complemented by wild-harvested adaptogenic schisandra berry.

## TURMERIC CHAI

OTURCH-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic coconut, organic turmeric root, organic ginger root, organic cardamom, organic cinnamon, organic sarsaparilla root, organic vanilla bean, organic black pepper, natural lychee flavor, natural rose extract.

---

An exquisite take on the lovely golden color and revitalizing pungency of turmeric in a seductive blend with roasted coconut, sumptuous vanilla bean, and creamy sarsaparilla root. Classic chai notes of cardamom, zesty ginger, and spicy black pepper create irresistible depth. Brew straight- up like tea or as the foundation for your own inventive chai recipes.



## TURMERIC GINGER

OTUR-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic ginger root, organic turmeric root, organic licorice root, organic lemongrass, organic orange peel, organic lemon peel, organic essential orange and lemon oils.

---

The awesome, centering energy of golden turmeric root is enhanced by strengthening licorice root and zesty ginger in this Ayurveda inspired blend. Fragrant lemongrass and citrus peels create a lemon drop candy sweetness that balances the pungency of the roots. The combination of turmeric, ginger, lemon and honey is an ancient herbal recipe for longevity, stamina and balance.



## TURMERIC MANGO

OTM250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic mango, organic turmeric root, organic pineapple, organic ginger root, organic green tea with jasmine, organic yuzu peel, natural mango flavor, essential makrut lime oil.

---

A tropical take on turmeric featuring luscious and juicy Sri Lanka mango, tangy sweet pineapple, fragrant yuzu citrus peel and exotic top notes of jasmine and makrut lime.



*\*contains caffeine*



## VALERIAN DREAM

OSD-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic valerian root, organic cardamom, organic fennel, organic licorice root, organic strawberries, organic spearmint, natural rose extract, organic rose petals, organic essential orange oil.

---

Valerian Dream's wonderfully floral fragrance is complemented with nervine tonic herbs like cardamom and fennel to aid in relaxation. Reset after a long day with this blend of calming botanicals designed to soothe the mind and body. Valerian is sweet with a perfumed, musky aroma and has been used for centuries in Europe as a bedtime tea. Dream away.

## WEST CAPE CHAI

OWCC-OP ORIGIN: RISHI HERB LAB

Ingredients: Organic rooibos, organic cinnamon, organic ginger root, organic cardamom, organic ramon nut, organic star anise, organic licorice root, organic fennel seed, organic black pepper, organic cloves, organic peppermint.

---

Rich red rooibos, along with sweet cinnamon and aromatic cardamom, impart a familiar taste to this caffeine free chai blend. Enlivening star anise mixes with assertive ginger, floral and pungent black pepper and the roasted coffee-like character of ramon nut to produce a truly original anytime chai. With its dark red infusion, West Cape Chai is the perfect base for lattes and innovative café drinks.



## GINSENG DETOX

OWGD250-RP ORIGIN: RISHI HERB LAB

Ingredients: Organic schisandra berries, organic dandelion root, organic burdock root, organic ginseng, organic rosehips, organic peppermint, organic licorice root, organic raspberries.

---

Ginseng Detox is a balanced combination of tangy berries, sweet roots and aromatic herbs infused with the vitality of ginseng. Burdock and dandelion roots add nutty accents and are known in traditional herbology to have a cleansing and recharging energy.

This adaptogenic blend has an intriguing aromatic depth and refreshing raspberry mint finish.



## YERBA MATE

OYM-OP ORIGIN: ARGENTINA

Ingredients: Organic shade-grown yerba mate.

---

Yerba Mate is an uplifting and energizing herb that is indigenous to the Amazon and is wildly popular throughout parts of South America for its robust flavor. Often thought of as the “tea” of Latin America, yerba mate is one of just four botanicals in the Americas to contain caffeine. It has a bittersweet, earthy and mineral flavor with nuances of olive leaf and eucalyptus. Traditional roasting and aging of yerba mate creates a pleasant, toasted aroma and ranging complexity.

*\*contains caffeine*



---

*With its lush, organic landscapes and our deep relationships there, Guatemala is an essential Rishi Direct Trade origin.*

---



## GUATEMALA



Our Direct Trade model applies not only to sourcing tea, but botanicals as well. Our relationship with farmers in Guatemala is a perfect example. In the mountainous region of Cobán, Guatemala, there is a small community called Nimlahakok. We work with a group of farmers there to source cardamom, turmeric and black lemon.

We began sourcing cardamom from Nimlahakok over ten years ago. The annual cardamom crop is harvested over the course of just 1-2 months, when the pods are gathered from the mountain jungle in late summer and autumn. It is an intensely laborious effort. A day's harvest of cardamom pods might amount to 80-120 pounds. The pods are collected in rustic sacks and are carried painstakingly across the rugged terrain, often slick with mud.

Many members of rural Nimlahakok depend on the cardamom harvest for the majority of their annual income. Six years ago our partners there approached us with an opportunity with turmeric, which had been planted in the region decades ago and was still growing wild. Over the course of two years we collaborated with our farming partners to multiply and plant more turmeric roots. Turmeric is harvested at a different time of year than cardamom, so the farmers have been able to increase their income potential by participating in both crops.

In the last five years, we have also begun sourcing “black lemon,” which is produced through careful drying and enzymatic transformation of a local type of citrus known as Lima limone. Black lemon is an ancient Persian spice with a long history in culinary application and food preservation.



COBAN REGION - GUATEMALA



## TEAWARE & STORAGE

Loose leaf tea is an artisanal product that deserves to be brewed with intention. We offer a range of wares, from the traditional to the contemporary, that will help you brew the perfect cup every time. To keep your teas fresh and brimming with complexity, we also offer several time-tested storage containers to protect your tea leaves from ambient air, moisture and light.

### 1. SIMPLE BREW TEAPOTS

400ml: GW116  
600ml: GW127  
1000ml: GW115

---

With its built-in mesh strainer and shock resistant glass body, our trademark teapot is perfect for enjoying all types of tea and botanical blends. The 1000ml teapot is ideally specialized for brewing iced tea.

### 2. KIKUMARU SASAME KYUSU – CREAM

TP194

---

The kyusu is a traditional teapot ideal for brewing pure Japanese green teas and is medium size 250ml. The Kikumaru Kyusu is made of a brushed clay and contains a clay filter on the inside for straining.

### 3. PORCELAIN HOHIN

TP177

---

Translating to "treasure jar" or "magical jar", the Hohin is a traditional teapot designed to offer a deep appreciation of the umami flavor and rich mouthfeel of Japanese Gyokuro.

### 4. GLASS PITCHER

GW114

---

Decant a Simple Brew infusion into this 450ml pitcher for serving and sharing tea with two or more tea cups.

### 5. TEA CUPPING SET

CS111

---

Professional tea tasting, or "cupping," is an essential practice common throughout the tea trade for evaluating the sensory characteristics of tea, including aroma, flavor and infusion color. The lidded cup is designed to capture the aromas of tea and offer a dense snapshot of the tea's aromatic profile.

### 6. GAIWAN

GUY110

---

Traditional and essential porcelain brewing vessel for oolong and Pu'er teas. 150ml volume.

### 7. DOUBLE WALL GLASS MUG

GW132

---

With a simple yet sophisticated design, this Double Wall Glass Tea Mug keeps your tea piping hot while staying cool to the touch. Perfect for sachets and everyday tea brewing.

### 8. TASTING SPOON

CS110

---

An essential accessory for cupping set evaluation. Better than a metal spoon which imparts a metallic taste.

### 9. KINTO NONSLIP TRAY

TRA112

---

This unique teak tray will elegantly serve without the danger of teacups sliding off. A special nonslip coating will keep your tea cups and mugs safe.

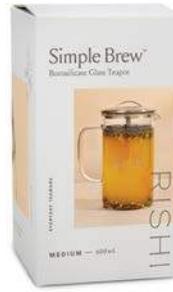
### 10. SIMPLE MUG

GW129

---

The companion to our 400ml Simple Brew teapot. This glass mug is large enough to hold a full decantation. Made of shock-resistant borosilicate glass.

1.



2.



5.



8.



3.



6.



9.



4.



7.



10.



1.



4.



8.



2.



5.



9.



3.



6.



10.



7.



11.



## TEAWARE & STORAGE

### 1. MATCHA BOWL

MA137

This elegant, minimalist porcelain bowl is perfect for the everyday enjoyment of matcha. The sharp vertical sides of this bowl encourage correct whisking technique by requiring the bamboo chasen whisk to be held upright while whisking.

3"H x 4"W

### 2. SPOUTED MATCHA SERVING BOWL

MA140

Our spouted, black porcelain bowl is designed for preparing and pouring multiple servings of matcha.

Volume: 24 oz. | 3.25"H x 6.25"W

### 3. COPPER STORAGE CANISTERS

Short: TSM136 | Tall: TSM137

Ideal storage option for bulk loose leaf tea. Seals via flip top with latched clasp. We strongly recommend keeping your tea in its original resealable bag and storing the bag inside the tin. Labels are available with specific tea information and brewing guidelines.

Short: 5"W x 7.25"H

Tall: 5"W x 10"H

### 4. MATCHA SIFTER

TSM156

Japanese stainless steel sifter. Rests on the rim of a matcha bowl for easy measuring.

### 5. CHASEN STAND

MA141

Maintain your chasen's natural figure with this black porcelain stand.

### 6. KOTODO STORAGE TINS

Small: TSM175 | Large: TSM176

An attractive, elevated storage alternative to our copper storage tins. Includes an inner lid for extra freshness of loose leaf teas or pyramid sachets. The matte black Kotodo Tins are our recommended storage vessel for Garden Direct seasonal teas. Labels are available with specific tea information and brewing guidelines.

Small: 200g | 6"H x 3"W

Large: 600g | 8.25"H x 4.5"W

### 7. LOOSE LEAF TEA FILTERS

TB107

Make your own tea bags with our unbleached, chlorine-free, natural fiber tea filters. Can be filled with any tea or botanical blend.

### 8. CHASHAKU

MA107

A traditional bamboo Japanese tea scoop for measuring a serving of matcha.

### 9. BAMBOO CHASEN

MA103

This bamboo whisk or Chasen is an essential tool for preparing matcha in the traditional style.

### 10. STAINLESS STEEL TEASPOON

TW101

Our stainless steel spoon holds one teaspoon of tea, the perfect amount for a cup of matcha.

### 11. STAINLESS STEEL TABLESPOON

TW100

Our stainless steel spoon holds one tablespoon of tea, the perfect amount for a cup of tea.

## HOW TO BREW WITH A SIMPLE BREW TEAPOT

Our Simple Brew Teapot is a great way to enjoy loose leaf tea at home or the office every day. The glass brew pot allows you to watch your favorite teas infuse and expand. It is made from sturdy borosilicate glass, making it resistant to cracking even with drastic swings in temperature. It's dishwasher safe and works well for any kind of loose leaf tea.



**1. GATHER ITEMS** To prepare tea with a Simple Brew, here is what you will need: 1. 400ml Simple Brew teapot, 2. electric kettle or a source of hot water, 3. timer, 4. tablespoon, 5. mug or serving pitcher // **2. ADD TEA** Add 1 rounded tablespoon of tea to a clean, dry Simple Brew // **3. PREPARE WATER** Boil water with an electric kettle, or draw hot water from a dispenser. Cool the water to appropriate brewing temperature as noted on our loose leaf packaging. // **4. ADD WATER** Fill with hot water just below the spout // **5. INFUSE** Add lid and allow tea to steep for the recommended time. // **6. POUR** Decant fully into our Companion Mug or other tea cup. **ENJOY!**



## HOW TO BREW WITH A KYUSU

The kyusu is a traditional teapot ideal for brewing pure Japanese green teas. Many kyusu teapots are fashioned in a side-handle style known as yokode, which was originally developed for preparing tea while seated on tatami mats. As with brewing any tea, finding the right balance of water temperature, infusion time, and amount of tea is very important.



**1. GATHER ITEMS** To prepare Japanese tea with a kyusu, you will need: 1. kyusu, 2. water cooling pitcher (*yuzamashi*) 3. gram scale 4. thermometer 5. teacups // **2. COOL WATER AND MEASURE TEA** Begin by boiling water with an electric kettle or by drawing hot water off a dispenser. Cool water to desired brewing temperature in a yuzamashi water cooling pitcher while you measure your tea. // **3. ADD TEA** Measure 5g (approx 1 tablespoon) for a kyusu with 150-200ml water volume. Measure 7-8g for a kyusu with 300-400ml water volume. Add measured tea to a clean, dry kyusu teapot. // **4. ADD WATER** When water has cooled to the appropriate temperature, pour slowly into the kyusu teapot. Fill about 90% of the kyusu volume with water, leaving a little space at the top to ensure



a cleaner decantation. // **5. INFUSE** Add lid and steep for the recommended infusion time (usually about 1-2 minutes for Japanese green tea). // **6. POUR** To decant, hold kyusu in the palm of hand while securing lid with thumb. Pour tea from the kyusu by rocking back and forth with a gentle wrist motion. This creates a wave of tea that repeatedly crashes against the kyusu's straining mesh filter. Pour a small amount into each teacup, alternating from one cup to the next at least six or seven times to ensure each cup has an equal concentration of flavor. // **ENJOY!**



## HOW TO BREW WITH A GAIWAN

The Gaiwan is a traditional Chinese tea brewing vessel comprised of three parts including the lid, bowl, and saucer. Translating literally to “lid & bowl,” the Gaiwan is most often made from porcelain and flourished during the Ming dynasty when loose leaf teas came into fashion. Among tea enthusiasts, the Gaiwan is a preferred vessel for appreciating aromas of fragrant teas.



**1. GATHER ITEMS** To prepare tea with a gaiwan, you will need: 1. gaiwan, 2. waste bowl, 3. tablespoon, 4. timer, 5. serving pitcher, 6. teacups // **2-3. WARM** Pre-warm the vessels using hot water. Add freshly boiled water to the gaiwan and teacups to pre-warm. // **4. DISCARD** Discard water into waste bowl. // **5. ADD TEA** Fill gaiwan 20% full if using ball-rolled tea; 60% full if using twist-rolled tea. // **6. AWAKEN LEAVES AND ADD WATER** For baked oolong and Pu'er teas, add fresh hot water to just cover the leaves, then immediately discard. This rinse helps to “warm and smooth” the taste of the tea. After awakening, slowly pour water over rinsed leaves until covered with water, just below the rim of gaiwan.



**7. INFUSE** Add lid. The water level should rise slightly above the lid to create a seal for locking in aromas. Steep for the recommended infusion time. // **8. POUR** Adjust the lid position slightly to create an open space for the infusion to decant. Hold gaiwan bowl using thumb and middle finger on the rim, while securing lid with index finger. Using a swift motion, tilt gaiwan forward and slightly inward to decant into a serving pitcher. // **9. SERVE** Pour from serving pitcher into individual teacups. // **10-12. STACK** Stack multiple infusions together by repeating steps 6-9. You can keep the “root” of the infusion alive in the serving pitcher, and simply add subsequent infusions to that liquid.

## HOW TO WHISK CEREMONIAL MATCHA

Ceremonial Matcha refers to the highest echelons of quality, and is prepared in a bowl as shown here. Sifting removes the clumps and creates a creamy, rich mouthfeel. The roots of Ceremonial Matcha go back centuries to the practice of Chanoyu - the mindful, artistic, Zen-inspired Japanese Tea Ceremony. Although enjoyment of Ceremonial Matcha requires a bit of preparation, the effort yields a space for mindful meditation and creates a natural, enlivening energy without the crash to keep up with the modern, fast-paced times.



**1. GATHER ITEMS** To prepare matcha traditionally, here is what you will need: 1. matcha bowl (chawan), 2. bamboo whisk (chasen), 3. sifter, 4. teaspoon, 5. liquid measure // **2. SOAK** Soak whisk in warm water to soften bristles and cleanse. Position sifter over matcha bowl. // **3. MEASURE** Place 1 teaspoon (approx. 2 grams) Rishi Matcha in sifter. // **4. SIFT** Hold sifter just above matcha bowl; tap against palm until all the matcha falls into bowl. Gently press any remaining clumps through sifter using bottom of teaspoon. (Don't skip the sift; it yields creamier, frothier matcha)



**5. POUR** Slowly pour 100 milliliters of filtered water (cooled to between 160 – 180°F) over matcha. Check the label for the temperature recommendation specific to the matcha. // **6. WHISK** Remove whisk from warm water. Shake off excess. Hovering just above the bottom of matcha bowl, whip vigorously with the wrist, using a back-and-forth motion in the shape of the letter M until the tea is sufficiently aerated and a fine, creamy foam forms on the surface, approximately 15-25 seconds. Use whisk to remove larger bubbles and to smooth out surface. // **ENJOY!**



Rishi is a Direct Trade importer of organic teas and botanicals from the very best sources. Our Direct Trade is founded upon long-standing, personal relationships with growers who cultivate ecologically sustainable gardens in remote locations around the world. Our buying team travels extensively, working with farmers and producers to taste and select micro-lots grown exclusively for us. We thrive on the intensive, hands-on nature of our sourcing.

Direct Trade also serves as the foundation of our quality control and social responsibility practices, allowing us to verify how our teas are grown and to offer complete traceability on each lot back to its source.

We sell the world's finest organic seasonal teas, direct from the gardens of our partners' tea farms. This philosophy was the basis on which our Garden Direct series was founded. These teas present a look into the true experience of terroir on a Master Taster's level through these teas. We offer micro-lots of seasonally-driven, rarified teas based on a traditional tea harvest calendar. Rishi's objective is to fully represent the spectrum of high-quality teas the world's tea farmers have to offer through our Garden Direct series. During every season of the year, our latest Garden Direct teas will push your taste buds and surprise your palate.



We hope you have enjoyed perusing our Lookbook and that you have learned some new things about the incredible and inspiring world of teas and botanicals. A truer and deeper tea education, however, should happen at the cupping table where ideas about culture, terroir, history, cultivar and artisanal processing skill come alive in the taste experience.

We have cast a vision of being the vanguard practitioner and authoritative source of tea and botanical arts. We chose those words with great intention. As we grow our team, we seek out like-minded people who are driven by an insatiable passion to improve their practice, whether they join us on Day One or Day Ten-Thousand of their tea journey. Many of our team members come from a background in specialty food and beverage, including coffee, wine, and the culinary arts.

With our passionate team on the front lines, we embrace a high-touch and consultative approach to Sales. We would love for nothing more than to provide you and your team with educational and training support, whether that be a 30-minute session on best practices and pro-tips, or a series of immersive seminars in the different origins and categories of tea.

We are standing by with an open mind to support whatever you need with our creativity, rigor and experience.



RISHI

TEA & BOTANICALS

SELECTOR | IMPORTER

MAKER

