

HOMEMADE COCKTAIL ONIONS | DECAF COFFEE TASTE TEST | TEQUILA-GLAZED RIBS

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DESTINATION VANCOUVER, B.C.

AMERICA'S COOLEST NEW BEER SCENES

BUDGET-FRIENDLY VINO: A GUIDE TO SECOND LABELS

Strip Tease

Decaf coffee sheds its outdated image

DECAF COFFEE HAS ALWAYS GOTTEN A BAD RAP. And it's easy to see why—for years, drinking decaf meant sipping sub-par coffee that had been stripped of flavor and over-roasted to mask flaws. But many craft roasters are trying to improve decaf's tainted image by treating it with the same care they give to other coffees in their lineups, even offering single-origin, organic and heirloom decaf options. There are several processing methods to decaffeinate coffee, each with its own group of fans. For this tasting we focused on beans that were decaffeinated using a water process. The beans come from coffee origins all over the world, and we brewed each with a French press. Evaluating the coffees on aroma, flavor, body and finish, we found that while most of them would satisfy any daily decaf devotee, a couple stood above the rest, offering especially balanced and nuanced flavors that made us forget we were drinking decaf at all.



NOVO COFFEE DECAF YIRGACHEFFE

Ethiopia, \$13 for 12 oz., novocoffee.com



ALLEGRO COFFEE DECAF SUMATRA BLUE BATAK

Indonesia, \$13 for 12 oz., wholefoodsmarket.com



COUNTER CULTURE ORGANIC DECAF 21ST DE SEPTIEMBRE

Mexico, \$12 for 12 oz., counterculturecoffee.com



INTELLIGENTSI ORGANIC DECAF MAGO BLEND

Latin America, \$16 for 1 lb., intelligentsiacoffee.com

AROMA	Earthy with a hint of dark chocolate, nut and maple	Subdued with light notes of nuts and chocolate	Sweet, dried fruit	Subtle fruitiness with some tangy citrus
FLAVOR	Berry and citrus notes with some chocolate	Hint of bittersweet chocolate, nuttiness and spice; a touch sour	Dark chocolate with notes of cardamom and allspice	Initial brightness mellows into a sweet caramel character with notes of orange creamsicle and dark chocolate
BODY	Medium to full	Medium to full	Light to medium	Full and well-rounded
FINISH	Faint layers of spice; acidic	Fruity but quick to dissipate; brightens slightly after it cools	Mellow and balanced with a slightly sweet note	Vanilla; creamy; tea-like tannins
OVERALL	A nice breakfast coffee, but could use more nuance and depth	Flavors are good but a bit too subdued	Approachable and balanced	Balanced with a smooth finish
RATING	★★★	★★★	★★★★½	★★★★½

★—Not recommended

★★—Fair

★★★—Good

★★★★—Very good

★★★★★—Exceptional



Learn about different methods for decaffeinating coffee.
IMBIBEMAGAZINE.COM/JF10



PEET'S COFFEE DECAF MOCCA-JAVA

Java and Ethiopia, \$15 for 1 lb., peets.com

Toasty and earthy with subtle fruit notes

Hint of fruit up front, then earthy; orange zest

Very full; lots of oomph

Roasted nuts; bitter cocoa; hint of sweetness

Intense and robust; character is driven by the dark roast; a great after-dinner coffee

★★★½

BATDORF & BRONSON ORGANIC DECAF PERU

Peru, \$14 for 1 lb., dancinggoats.com

Ultra-bright; fruity; slightly nutty; hint of earth

Citrusy with some nutty, earthy undertones

Medium

Roasty; toasted marshmallows; palate-cleansing

Intriguing initial brightness with lots of layers shining through

★★★★

KALDI'S ORGANIC DECAF TERRA LINDA

South and Central America, \$12 for 12 oz., kaldiscoffee.com

Bright with tangy citrus notes, a hint of chocolate and some nuttiness

Milk chocolate; hazelnuts; sweet orange

Medium to full

Clean with notes of roasted walnuts and lots of chocolate

Very smooth, balanced and nuanced; a perfect dessert coffee

★★★★½

Cherry Pick

"These cherries are exclamation points in taste."
 -luxlifemag.com



Extraordinary in cocktails, phenomenal for cooking, Luxardo gourmet cherries are used by the finest pastry chefs and mixologists worldwide. Truly a must-have in any well appointed bar!

"In a Manhattan cocktail use a Luxardo marasca cherry instead of the phony, brightly colored things fobbed off as cocktail cherries."

-Wall Street Journal

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