



**Dear Friend and Tea Enthusiast,**

### **Level III: Professional Series: Oolong Teas**

This one-day course explores the sensory rich world of some of the rarest teas - Oolongs - focusing on teas from China and Taiwan. The diverse leaf styles and flavor profiles of these teas (open leaf, semi-balled, light oxidation vs. darker oxidation, etc.), as well as the production methods employed to craft them, will be covered in depth. As with all Level 3 courses, some basic science of what is happening inside the leaf to make these teas unique will be covered. At least a dozen teas will be evaluated, through both standard and more exploratory cupping techniques utilized in origin countries. The focus is on important classics from both countries and discussion on what defines "quality" tea of these types for the U.S. market and abroad.

#### **Level III: Professional Series: Oolong Teas Class Schedule**

- 9:00 – 9:15am: **Introductions and Orientation**
- 9:15 – 10:45am: **Section 1: Overview of oolong teas**

#### **Section 2-3: Chinese Oolongs: Fujian & Guangdong Provinces**

- 10:45 – 11:15am **Sponsor Break**
- 11:15am – 12:30pm: **Section 3: Chinese oolongs: Guangdong Province**
- 12:30 to 2:30pm: **Lunch**

#### **Section 4-5: Taiwanese Oolongs: Pouchong, Jade, Amber Champagne and Aged**

- 2:30 to 3:30pm: **Section 4 – Taiwanese oolongs: Pouchong and Jade**
- 3:30 – 4:00pm: **Sponsor Break**
- 4:00 – 5:15pm: **Section 5 - Taiwanese oolongs: Amber, Champagne and Aged**
- 5:15 – 5:30pm: **Section 6 - Review**
- 5:30 – 6:00pm: **Section 7 - Test**

#### **Kyle Stewart, Co-Owner of The Cultured Cup**

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