

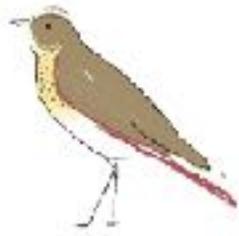


**Announcing the second annual Reserva Zorzal “Makers Trip”!
April, 2019 (exact dates TBD)**

Expect to be enchanted by the best that the Dominican Republic has to offer – beaches, mountains, nature, and of course, cacao, lots of cacao. We’ll start our journey in San Francisco de Macoris, a bustling, relatively prosperous city surrounded by cacao and rice fields in the heart of the Valle del Cibao. From there we will visit well known centralized fermentaries before visiting Reserva Zorzal and heading to Cabarete, the adventure-sports capital of the country—and close to the best beaches in the country.

This trip will focus on two themes central to the work we do at Zorzal Cacao: cacao produced and processed for the bean to bar market in the US and conservation as a driver of our business activity. Some of the themes of the trip will include:

- Cacao production in the Dominican Republic
 - Fermentation and drying protocols in a rapidly changing market
 - How micro producers like Zorzal differ from larger producers in our production and post harvest handling practices
 - Meeting sustainability goals and creating local partnerships to succeed
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- ✓ **Who should come?** Industry professionals, adventure seekers, chocolate makers who purchase from Zorzal, and chocolate makers looking for new origins
 - ✓ **What to expect?** Five days of adventure, culture, context and connection with the world of Dominican cacao
 - ✓ **Where will we be?** San Francisco de Macoris, Reserva Zorzal and Cabarete, Dominican Republic
 - ✓ **Why should I care?** To learn about cacao production, agroforestry, sustainability and the challenges faced by the cacao supply chain
 - ✓ **Adventure Level:** Moderate: Expect to get stuck a couple times on the muddy roads, hike steep terrain and occasionally be without the amenities of city living.



Z o r z a l
C a c a o

Here is the itinerary for the trip, subject to change based on availability of our partners:

Day 1– Fly into Santiago, settle into your room in San Francisco de Macoris, meet the rest of the group, and get an overview of the agenda for the week.

Dinner discussion: A brief overview of the Dominican cocoa market, history and context led by Charles Kerchner.

Day 2 – Centralized Fermentaries

We will visit two larger fermenting and drying centers. First we'll go to one of the largest fermenting and drying facilities in the Dominican Republic. Then, we'll head to OKO Caribe, a medium scale fermenting and drying facility and one of the main suppliers of Dominican specialty cacao to craft chocolate makers. Bring your dance shoes for a merengue dance lesson—the official dance of the Dominican Republic.

Days 3– Reserva Zorzal & Zorzal fermentorium

Visit Reserva Zorzal, a 1,019 acre bird sanctuary, tour the farm, meet local cacao producers, and visit the Zorzal fermentorium and drying facility. Harvest some cocoa pods! Learn about the private reserve and its protected area policy, take a bird tour with local ornithologists. We'll arrive at Reserva Zorzal on the 12th, stay overnight and head to Cabarete in the afternoon on the 13th.

Day 4 – Tour cacao cooperative, explore coastal ecology, and have dinner on the beach!

After two days and a night at Reserva Zorzal in the mountains, we'll end the trip in Cabarete on the north coast. Enjoy the beach, kite surf, cliff jump off waterfalls, or just relax in the sun. The calm waters, combined with breezy conditions make it ideal for wind surfing and kite surfing. Encuentro Beach is known for its surf breaks. We can also visit one of the largest cacao cooperatives, CONOCADO, about 45 minutes from Cabarete (TBD, based on interest of the group).

Day 5 – Departure

On the last day we'll depart from the Dominican Republic with an understanding of cacao production, post harvest handling, variables that affect flavor development and so much more! And oh yeah, we might just come back a little tanner.

Note: If you have the time, we highly suggest you stay a few extra few days to take advantage of the beautiful beaches and adventure activities in Cabarete!