

SAMOVAR[®]



TEA & CHAI

WHOLESALE
PRODUCT GUIDE

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Samovar® teas and tisanes are the best in the world. Our program is easy to launch. It will elevate your customer experience. It will be profitable.

We've searched the globe to bring you seasonally fresh ingredients with unbeatable consistency, blendability, aroma, and clarity of flavor. Teas carefully handpicked and then processed by masters of the craft, herbs cured in our state-of-the-art facility to extract maximum flavor and aroma, all to ensure that when brewed for your customers, each cup has a robust and resonant aroma, complex flavor, and full mouthfeel.

In our San Francisco cafes and restaurants we brew and serve tea and tisanes to countless guests. The same brews we offer to you. We've honed our product line and streamlined our process to focus on what matters most: happy customers, and a healthy bottom line.

Real ingredients. Real tea.

The pages that follow present our full line of food service tea, tisanes, as well as our line of grab and go retail packs, teaware and accessories.

We encourage you to email or call us so we can help develop a customized tea program for you.

Welcome aboard!

WHAT MAKES GOOD TEA

CURATION—We've traveled the globe and sipped thousands of brews to build our selection of seasonal, small-batch teas and tisanes sourced direct from family farms practicing earth-friendly growing methods. Always tasting and brewing, we are on the lookout for the freshest most sustainable teas available. Have a suggestion? Email us at info@samovarteatea.com.

CONSISTENCY—Complex flavor, nuanced aroma, and robust mouth-feel are the hallmarks of a quality tea. To create the resonating flavors we love, leaves must be consistent in size, shape, and color. This is only possible with tea that has been hand-picked with precision and then processed by masters of the craft. Whenever you drink tea, look for consistent leaves.

PATIENCE—Great teas have “patience”, serving up cup after cup of flavorful and aromatic liqueur. Many of our teas taste delicious over multiple infusions, each different and deeper than the last.

TASTING—Email us to arrange a tasting at one of our San Francisco venues: 411 Valencia St, 498 Sanchez St, 730 Howard St.

CUSTOM BLENDING

Let us create a custom blend for your business. Contact us for details.

ORDER INFORMATION

ORDERING—We accept payment via Visa, Mastercard, American Express, and Discover. Payment terms are available upon request

SHIPPING—Orders placed online are typically shipped within 48 hrs. Terms orders are usually shipped within 72 business hrs. Expedited shipping is available.

PRODUCT AVAILABILITY—Weather and growing conditions may effect price and availability. In addition, seasonal Japanese teas are available in limited supply. For best results, let us know about large orders in advance.

GET STARTED—First, complete the application at samovarteatea.com/wholesale. After we review your application, we'll email instructions to login to our online shop (shop.samovarteatea.com) where you can place orders directly. Pricing in spreadsheet format is available upon request.

CONTACT US—Email wholesale@samovarteatea.com or phone 650-784-0336.

NOTE: Price and weight subject to change.

BAI MUDAN

White Tea



CAFFEINE—Low

ORIGIN—Northern Fujian, China

FLAVOR NOTES—Notes of toasted walnuts, sweet corn, wildflower honey.

INGREDIENTS—Organic white tea.

PROCESSING—Two leaves and a bud are hand-picked, sun-dried for two days, then briefly oxidized about 2 hours depending on humidity level. Lightly baked just prior to packaging.

WHY—This classic Chinese white tea has a low astringency and clean, slightly nutty, sweet flavor that pairs with many dishes, but is also soothing to drink solo.

DOWNY SPROUT

White Tea



CAFFEINE—Low

ORIGIN—Fujian, China.

FLAVOR NOTES—Creamy mouth feel, notes of roasted chestnuts, steamed rice, honeysuckle.

INGREDIENTS—Organic white tea.

PROCESSING—Hand-picked and air-dried unopened tender young tea shoots.

WHY—A beautiful and premium white tea with a most unique sweet, nutty and vegetal quality. Soft downy white hairs cover each unopened bud to yield a creamy warm mouth feel.

MOON BUD

White Tea



CAFFEINE—Low

ORIGIN—Yunnan Province, China.

FLAVOR NOTES—Notes of wet hay, cantaloupe melon, buttered toast.

INGREDIENTS—Chinese white tea.

PROCESSING— Withered and air dried.

WHY—A full, rich, creamy white tea with notes of sweet and savory melon notes. Not your typical delicate white tea, and yet definitely sophisticated and complete enough to drink every day, all day.

DRAGONWELL

Green Tea



CAFFEINE—Low-Medium

ORIGIN—Longjing, China

FLAVOR NOTES—Notes of bittersweet chocolate, toasted pine nut, clover.

INGREDIENTS—Organic green tea.

PROCESSING—Pan fired and shaped into “mini-swords,” every leaf is flattened and entirely consistent.

WHY—A classic Chinese green tea with a refreshingly astringent, round, and complex flavor and mouth feel. Perfectly shaped leaves brew up an infusion of tea great for breakfast or midday. Both rustic and refined.

JASMINE

Green Tea



CAFFEINE—Low

ORIGIN—Hubei, China

FLAVOR NOTES—Sweet jasmine aroma, notes of honey, quartz mineral, wet leaves.

INGREDIENTS—Organic green tea with jasmine blossoms.

PROCESSING—Jasmine blossoms picked at their peak (for sweetness) are blended with fired Chinese green tea and then removed – imparting only their aroma.

WHY—Jasmine is known to instill feelings of well-being, optimism, and happiness, and to gently soothe anxiety. Blended with our green tea you get a bit of uplifting caffeine, some vegetal and nutty flavors, and an overall great mood boost.

JASMINE PEARL

Green Tea



CAFFEINE—Low

ORIGIN—Fujian, China.

FLAVOR NOTES—Sweet jasmine and notes of cocoa powder, baked squash, green hay.

INGREDIENTS—Organic green tea with jasmine blossoms.

PROCESSING— Harvest begins at the end of April and early May. The leaf and bud groups are picked together and pan fired. The processed tea is kept until late May when the jasmine begins to bud. Then the tea is scented multiple times. After scenting, all the jasmine buds are removed and the tea is steamed to make it pliable again. Finally the tea is hand rolled into it's famed pearl shape to seal in the flavors and aromas.

WHY—Soothing, uplifting, energizing, beautiful to watch unfurl. The best jasmine pearls available.

RYOKUCHA

Green Tea



CAFFEINE—Medium

ORIGIN—Kagoshima, Japan

FLAVOR NOTES—Notes of buttered toast, cut grass, steamed spinach, seaweed.

INGREDIENTS— All organic toasted brown rice, green tea, matcha powder.

PROCESSING—Toasted brown rice is blended with steamed green tea and stone-ground matcha green tea powder.

WHY—An extremely full bodied, deep, creamy Japanese every day green tea with extra caffeine and body (from the matcha), a sweet nuttiness from the toasted rice, and clean vegetal notes from the steamed sencha. A great beginner Japanese green tea that pairs with any meal and is easy to brew.

SHIBUMI MATCHA

Green Tea



CAFFEINE—Medium-High

ORIGIN—Uji, Japan

FLAVOR NOTES—Notes of sushi rice, Japanese sweet potato, chlorophyll.

INGREDIENTS—Stone-milled, shade grown, Japanese green tea powder.

PROCESSING—Shading the tea bushes allows only 10% of the sunlight to enter the slowly growing plants, increasing chlorophyll concentration, sweetness, and caffeine. Hand-scissoring (not machine), deveining the leaves, and granite-milling (not ceramic) yield a deep, creamy, extremely fine vivid green matcha.

WHY— Our match is slow to grow, slow to harvest, and slow to mill, revealing an ultra creamy, deep, sweet brew. With matcha you're literally "eating" the tea as the fine particles float in your brew, giving you health benefits, and energizing caffeine. Packed at the farm in small 20 gram bags (.7 ounce).

SUPER UJI MATCHA

Green Tea



CAFFEINE—Medium-High

ORIGIN—Uji, Japan

FLAVOR NOTES—Super umami and rich grassy sweet creaminess.

INGREDIENTS—Stone-milled, shade grown, Japanese green tea powder.

PROCESSING—Ceremonial grade, more selective leaf quality and limited in production.

WHY—If you like matcha and want to graduate to one of the top matchas in America, the Super Uji is for you. We don't even sell this in our lounges, as it's reserved for the select few who love matcha and need the confidence that they've found the absolute best. Packed at the farm in small 20 gram bags (.7 ounce).

NISHI SENCHA

Green Tea



CAFFEINE—Low

ORIGIN—Kagoshima, Japan

FLAVOR NOTES—Fresh kale, parsley, ocean water, baked Yukon gold potato with butter.

INGREDIENTS— Organic Japanese green tea.

PROCESSING—First flush, asamushi-style sencha (lightly steamed) picked early in the Spring.

WHY—Very elegant, succulent, and clean. A classic Japanese green tea that is pure joy. L-theanine, that naturally occurring mood booster your brain releases in yoga class is known to occur in the best Japanese green teas, making this tea taste and feel so good. Packed at the farm in small, 50 gram (2 ounce) bags. Be mindful when brewing this to use lower temperature water, to prevent scalding the leaves.

GREEN ECSTASY

Green Tea



CAFFEINE—Medium-High

ORIGIN—Kagoshima, Japan

FLAVOR NOTES—Umami, notes of wakame seaweed, fresh cut grass, white chocolate.

INGREDIENTS—Organic sencha and matcha Japanese green tea.

PROCESSING—Matcha powder blended with first flush asamushi Japanese green tea.

WHY—More caffeine and mouth feel than the typical Japanese sencha, more sophisticated and premium than the Ryokucha everyday classic. Easy to drink, extra caffeine from the matcha, complex, rich, and totally addictive. Packed at the farm in small, 50 gram (2 ounce) bags. Be mindful when brewing this to use lower temperature water, to prevent scalding the leaves.

GYOKURO

Green Tea



CAFFEINE—Medium

ORIGIN—Uji, Japan

FLAVOR NOTES—Extreme umami, notes of seared steak, ocean brine, dew.

INGREDIENTS—Shade grown Japanese green tea.

PROCESSING—Aka “Jade Dew,” gyokuro is covered with “tana” (black nets and bamboo frames) to shade the tea, concentrate the chlorophyll, increase L-theanine and caffeine, and yield pure umami.

WHY—One of the most exclusive (and expensive) teas on the market. Difficult and time consuming to make, this tea yields the one of the highest umami flavors out there, as well as providing extreme amounts of L-theanine (which is known to product feelings of focus and well being). Packed at the farm in small, 50 gram (2 ounce) bags. Be mindful when brewing this to use lower temperature water, to prevent scalding the leaves.

WULU

Green Tea



CAFFEINE—Low

ORIGIN—Hubei, China.

FLAVOR NOTES—Notes of toasted buckwheat, cucumber, bamboo shoots.

INGREDIENTS—Organic Chinese green tea.

PROCESSING—Harvested in early Spring, and then pan-fired, oven-baked, and hot-air roasted to finish.

WHY—Aka “jade cloud,” this classic Chinese green tea is a clean, everyday sipping green tea. Mild caffeine, complex mouth feel, and hydrating, we love this for its easy drinking.

HOUJICHA

Green Tea



CAFFEINE—Low

ORIGIN—Japan

FLAVOR NOTES—Notes of roasted barley, hazelnut, burnt brown sugar.

INGREDIENTS—Organic Japanese green tea.

PROCESSING—Winter-harvested, roasted tea leaves and stems.

WHY—A “dark” green tea. Unique because it’s actually a green tea, and yet imparts a rich, roasted, slightly sweet, malty quality. Great as a digestiv, or chilled as an ice tea.

MATCHA LATTE

Green Tea



CAFFEINE—Medium

ORIGIN—Japan

FLAVOR NOTES—Notes of grass, butterscotch, steamed summer sweet corn.

INGREDIENTS—Matcha green tea powder, sugar.

PROCESSING—Matcha green tea powder hand-blended with sugar.

WHY—Delicious hot or iced, this creamy, sweet green tea blend makes green tea a liquid dessert.

MOORISH MINT

Green Tea



CAFFEINE—Low

ORIGIN—International.

FLAVOR NOTES—Peppermint, black pepper, cloves, fennel.

INGREDIENTS—All organic ginger, peppermint, licorice root, green tea, cardamom, fennel, black pepper, clove.

PROCESSING—Hand blended herbs, spices and green tea and cured for up to 6 months.

WHY—A new take on the classic “Middle-Eastern Mint Tea.” Way more complex and spicy, and with just a touch of green tea for caffeine and briskness.

APPLE GINSENG

Oolong Tea



CAFFEINE—Medium

ORIGIN—Taiwan, international.

FLAVOR NOTES—Notes of fresh grass, apple, earthy ginseng.

INGREDIENTS—All organic oolong tea from Taiwan, apple, white ginseng, licorice root

PROCESSING—Hand blended in the US.

WHY—A great beginner oolong tea that has classic green oolong notes, with a fun apple fruit and earthy ginseng kick.

FOUR SEASONS

Oolong Tea



CAFFEINE—Medium-High

ORIGIN—Nantou, Taiwan

FLAVOR NOTES—Notes of gardenia flowers, papaya, bell pepper, tropical rain.

INGREDIENTS—Taiwanese oolong tea.

PROCESSING—Stem and two leaves are lightly oxidized and hand rolled.

WHY—A rich fertile soil and thick daily fog make this rolled Taiwanese oolong so buttery, floral and sweetly complex. Lightly oxidized as oolongs go, the strong green notes provide balance and full body. Good for 3+ infusions.

IRON GODDESS OF MERCY

Oolong Tea



CAFFEINE—Medium-High

ORIGIN—Nantou, Taiwan

FLAVOR NOTES—Notes of caramel, shiitake mushroom, roasted chicory.

INGREDIENTS—Taiwanese oolong

PROCESSING—Hand rolled, medium oxidized

WHY—Aka “Tiequanyin” this darker style rolled Taiwanese oolong is rich, sweet, deep and complex. Very smooth, with a gently astringent finish. Good for 3+ infusions.

PINEAPPLE COCONUT

Oolong Tea



CAFFEINE—Medium

ORIGIN—Taiwan.

FLAVOR NOTES—Notes of green hay, pineapple, coconut.

INGREDIENTS— Oolong tea from Taiwan, organic coconut flakes, pineapple flavor.

PROCESSING—Medium oxidized Taiwanese oolong hand blended with coconut and pineapple.

WHY—A dessert oolong. Tropical and fruity with a gentle oolong grassiness.

WUYI DARK ROAST

Oolong Tea



CAFFEINE—Medium

ORIGIN—Wuyi Mountain, Fujian, China

FLAVOR NOTES—Notes of stewed raisins, burnt toast, bittersweet chocolate.

INGREDIENTS—Chinese oolong.

PROCESSING—Twisted leaf, deep oxidization.

WHY—Sweet and woody and caffeinated and good for many infusions. A classic everyday oolong.

PHOENIX

Oolong Tea



CAFFEINE—High

ORIGIN— Phoenix Mountain, Guangdong, China

FLAVOR NOTES—Notes of caramelized peaches, black cherry, maple syrup, dandelion greens.

INGREDIENTS—Oolong tea.

PROCESSING—Picked from wild, individually tea trees, no farm. A twisted-leaf oolong, the leaves are withered after picking, pan fired over charcoal at high heat (140-160 degrees) in two stages, then dried in bamboo baskets in two stages, for up to 3 hours depending on moisture content and the final shape of the leaf.

WHY—Aka Dan Cong (pronounced “don song”) tea is a single varietal ancient tea from Phoenix Mountain in Guangdong, China. The most vivid and pronounced fruit and sweet honey aromas and tastes exude from this brew making it a premium and prized possession by tea lovers. The deep, ancient root stock of these old trees yields the flavor we so appreciate. Not for the beginners, this tea is good for many infusions, each evolving with complex stone fruit, muscatel, and honey tones. Astringency varies per infusion, but increases quite a bit during the 4th+.

CALIFORNIA PERSIAN

Black Tea



CAFFEINE—High

ORIGIN—China, International.

FLAVOR NOTES—Notes of jasmine, rose, and cardamom, with bright astringency and gauzy body.

INGREDIENTS—All organic Chinese black tea, green tea, jasmine, rose petals, orange peel, cardamom, bergamot oil, natural rose flavor.

PROCESSING—Hand blended tea, spices, and flowers in the US.

WHY—A classic Persian flavor profile we updated and made organic. A favorite tea with milk and sugar, big caffeine and a full floral mouthfeel.

EARL GREY

Black Tea



CAFFEINE—High

ORIGIN—Yunnan Province, China

FLAVOR NOTES—Bright bergamot citrus and notes of muscatel, tobacco, and caramel.

INGREDIENTS—Organic Chinese black tea, bergamot oil.

PROCESSING—Wild crafted in the jungles of Yunnan, then fully oxidized, and blended with bergamot.

WHY—This tea is special. Wild crafted by the indigenous Dai tribes in the jungles of Yunnan, from trees planted in 700 A.D. Women climb 40+ foot tall trees, and men process it down below. Wild crafting is good because it ensures well rounded bio-diversity, and support of these indigenous people who have made tea their life.

ENGLISH BREAKFAST

Black Tea



CAFFEINE—High

ORIGIN—Lincang Prefecture, Yunnan Province, China.

FLAVOR NOTES—Notes of molasses, sour cherry, pipe tobacco.

INGREDIENTS— Fully oxidized, wild crafted Mengku broad leaf black tea.

PROCESSING—Fully oxidized, wild crafted Mengku broad leaf black tea.

WHY—Home to the Wa ethnic minority people of Yunnan and Burma. Aka “Yunnan Black,” this brew actually has a deep red infusion. Much richer and deeper than the classic Breakfast Blend, classic astringency, with natural sweetness and good with milk and sugar.

TOLSTOY'S SIP

Black Tea



CAFFEINE—High

ORIGIN—Chinese black tea, Ukraine, Bulgaria, Morocco.

FLAVOR NOTES—Notes of pine smoke, campfire, strawberry, blackberry.

INGREDIENTS— All organic black tea, currants, blackberries, blackberry leaves, strawberries.

PROCESSING—Fully oxidized Chinese black tea, hand-blended in the US with currants, blackberries, and strawberries.

WHY—Our take on the classic Russian Caravan blend: Smokey and fruity and super caffeinated. Great brewed in a Samovar, or straight in your cup with a hefty splash of milk and spoonful of sugar. Go traditional and add a scoop of fruit jam too.

TART PEACH

Black Tea



CAFFEINE—High

ORIGIN—China, USA

FLAVOR NOTES—Notes of muscatel, rose, peach, citrus.

INGREDIENTS—All organic Chinese black tea, rosehips, peach pieces, hibiscus, natural peach flavor.

PROCESSING—Fully oxidized Chinese black tea hand blended in the US with fruit and flowers.

WHY—Fruity and bright and pleasingly astringent. Delicious with milk and sugar, colonial-style.

LAPSANG SOUCHONG

Black Tea



CAFFEINE—High

ORIGIN—China, USA

FLAVOR NOTES—Notes of pine resin, camp fire, burnt leaves, cigar box.

INGREDIENTS—All organic Chinese black tea.

PROCESSING—Fully oxidized Chinese black tea smoked over pine needles.

WHY—A manly classic of a tea, super smoky, rich, and dark. Delicious with milk and honey, colonial-style.

MASALA CHAI

Black Tea



CAFFEINE—High

ORIGIN—China, International.

FLAVOR NOTES—Malt, cinnamon, cardamom, ginger, black pepper, clove.

INGREDIENTS—All organic black tea, cinnamon, cardamom, ginger, black pepper, clove.

PROCESSING—Fully oxidized Chinese black tea hand blended with spices.

WHY—Everybody knows chai these days. But real chai starts with tea and dried spices, and ends by cooking them up with milk and sugar, just like we do in our shops in San Francisco. Our quality spices and our curing of up to six months is what makes our chai so good. Ginger: ours grows at high mountain elevations, creating a sweet, spicy profile. Cloves: Ours are clean, bright and floral as well as offering strong pungency. Black peppercorns: Ours have balanced heat that melts perfectly with the ginger. But you also want a citrus kick from pepper, not pure heat. Cardamom: Pruned by hand with machetes, not machines, ours is harvested only by hand in the hard to reach jungles of Guatemala. Tea: We chose a black tea base that is prized for a sweet raisin quality, and rich full mouth feel, two qualities that stand up to the intense spices use in the blend. We crack our peppercorns and cardamom pods just prior to blending, so they slowly infuse their aroma, flavor and heat into the rest of the blend, creating an unparalleled masala chai.

MAIDEN'S ECSTASY

Pu-Erh Tea



CAFFEINE—Medium

ORIGIN—Yunnan, China

FLAVOR NOTES—Notes of bittersweet chocolate, espresso, turned earth.

INGREDIENTS—Organic pu-erh tea.

PROCESSING—Aged and fermented 5+ years. Wild-crafted from the jungles of Yunnan, China.

WHY—Good pu-erh is like a great port. Creamy mouth feel, rich earthiness, and a mellow chocolate-like sweet quality. A traditional Chinese style tea, commonly paired with rich hearty, creamy, fatty dishes, it is a natural digestiv. Great for 3+ infusions.

VELVET CACAO

Pu-Erh Tea



CAFFEINE—Medium

ORIGIN—Yunnan, China, International.

FLAVOR NOTES—Notes of cocoa, vanilla, roasted dandelion, coconut.

INGREDIENTS—All organic pu-erh tea, cocoa shells, yerba mate, roasted dandelion root, coconut flakes, vanilla bean.

PROCESSING—Aged pu-erh tea, hand blended in the US.

WHY—We created this very dessert-like pu-erh for the beginner pu-erh drinker. Accents of chocolate and coconut make this really easy drinking, and a great alternative to coffee.

BLOOD ORANGE

Pu-Erh Tea



CAFFEINE—Medium

ORIGIN—Yunnan, China.

FLAVOR NOTES—Notes of wood chips, ginger, citrus.

INGREDIENTS—All organic pu-erh tea, ginger, orange peel, blood orange and grapefruit oil.

PROCESSING—Aged in China, hand blended in the US.

WHY—A great entry pu-erh that includes a balanced citrus and ginger spice kick.

CACAO MINT

Herbal Tisane



CAFFEINE—None

ORIGIN—Ecuadorian cocoa shells, American peppermint, French lavender.

FLAVOR NOTES—Cocoa, peppermint, lavender.

INGREDIENTS— Organic cocoa shells, peppermint, lavender.

PROCESSING—Hand blended and then cured for up to six months to allow for a slow melding of flavors and aromas.

WHY—Mint and chocolate go great together. Earthy, sweet, and bright and intense. Lavender provides the perfect middle tones to balance the flavor and aroma.

CHAMOMILE TWIST

Herbal Tisane



CAFFEINE—None

ORIGIN—USA

FLAVOR NOTES—Chamomile blossoms, citrus, spearmint.

INGREDIENTS—All organic chamomile, lemongrass, lemon myrtle, and spearmint.

PROCESSING—Hand-blended chamomile flowers, lemon myrtle, lemongrass, and spearmint.

WHY—Chamomile is a classically soothing, floral blend that we wanted to update with a bit of citrus and spearmint kick.

HIBISCUS BLISS

Herbal Tisane



CAFFEINE—None

ORIGIN—International.

FLAVOR NOTES—Notes of tart hibiscus, malt, tropical fruit.

INGREDIENTS— All organic rooibos, hibiscus, lemongrass, rosehips, licorice root, and natural pineapple and passion fruit flavors.

PROCESSING—Hand blended rooibos, hibiscus, lemongrass, rosehips, licorice root, and cured for up to six months.

WHY—A fruity, tart and refreshing herbal blend that is bright and energizing.

ROOIBOS EARL GREY

Herbal Tisane



CAFFEINE—None

ORIGIN—South Africa, Italy.

FLAVOR NOTES—Notes of malt, muscatel, bright bergamot citrus.

INGREDIENTS—Organic rooibos, bergamot.

PROCESSING—Hand blended organic rooibos and bergamot.

WHY—Just like our Earl Grey black tea, but totally decaffeinated.

ROOIBOS OCEAN OF WISDOM

Herbal Tisane



CAFFEINE—None.

ORIGIN—International.

FLAVOR NOTES—Notes of molasses, spice, ginger, cinnamon, clove and black pepper.

INGREDIENTS— All organic rooibos, ginger, cinnamon, licorice root, clove, black pepper

PROCESSING—Hand-blended spices and rooibos and cured for up to six months.

WHY—Custom blended for His Holiness The Dalai Lama. A decaf masala chai-style brew with a silken, malty mouth-feel and natural spicy sweetness that lingers. Rooibos imparts a natural black tea-like astringency, without the caffeine.

SCHIZANDRA BERRIES

Herbal Tisane



CAFFEINE—None

ORIGIN—Mongolia, Far Eastern Russia.

FLAVOR NOTES— Notes of cranberry, rose, umami, and grapefruit.

INGREDIENTS—Organic schizandra berries.

PROCESSING—Picked by hand and air dried.

WHY—Aka “five flavor berry,” this ancient herbal elixir is common to Chinese medicine practice as it’s known to be an adaptogenic herb. It gives energy or relaxation, whatever you need, and it’s got no caffeine (and it’s also known to be a sexual tonic). We use it to brew our iced tea. It’s also worth noting that we have the best you can find – notice our high moisture berries, when compared to the dried and hard schizandra on the main-stream market.

SPEARMINT SAGE

Herbal Tisane



CAFFEINE—None

ORIGIN— Peppermint (Yakima Valley Washington), lemongrass (Retalhuleu, Guatemala), lavender (USA), orange peel (USA), spearmint (Yakima Valley Washington), white sage (USA).

FLAVOR NOTES—Long citrus notes, earthy sage, lemon honey drop finish.

INGREDIENTS— Peppermint, lemongrass, lavender, orange peel, spearmint, white sage.

PROCESSING—Hand blended and cured for up to six months.

WHY—Complex and multilayered blend of herbs. With homage to the classic “mint tea,” this tisane was developed to satisfy the comfort decaf need, while providing a refreshing and grounding flavor profile and body.

TURMERIC SPICE

Herbal Tisane



CAFFEINE—None.

ORIGIN—International

FLAVOR NOTES—Turmeric, ginger, lemongrass, licorice.

INGREDIENTS— All organic ginger, orange peel, licorice root, turmeric, lemongrass, lemon oil.

PROCESSING— Hand-blended in the U.S. and cured for up to six months

WHY—We wanted a delicious turmeric blend that captured the health benefits of turmeric, and the delicious and complex qualities of ginger and citrus. Perfect for soothing nerves and warming your belly.

DANDELION DETOX

Herbal Tisane



CAFFEINE—None.

ORIGIN—International

FLAVOR NOTES—Notes of bittersweet chocolate, mulch, baking spices.

INGREDIENTS— All organic dandelion root, cinnamon, cocoa shells, ginger, sarsaparilla root, maqui berries, black pepper, cloves, ramon nut.

PROCESSING— Hand-blended in the U.S. and cured for up to six months.

WHY—Ancient detoxifying herbs in a modern tea blend. Earthy, creamy, bittersweet and cleansing.

CRANBERRY EUCALYPTUS

Herbal Tisane



CAFFEINE—None.

ORIGIN—International

FLAVOR NOTES—Tart cranberry, citrus, spice, and apple.

INGREDIENTS— All organic blackberry leaves, cranberries, hibiscus, apple, lemon peel, cinnamon, eucalyptus, orange peel.

PROCESSING— Hand-blended in the U.S. and cured for up to six months.

WHY—A special tart and fruity blend perfect in the cold months with a touch of honey, or hot months chilled over ice.

TEA LOUNGE TEAPOT

Brewing Accessories



Exclusive to Samovar, this sleek, rugged, ceramic teapot is a great combination of durability, design, and aesthetic. Features a locking lid, comfortable handle, and beautiful pour.

DETAILS

- Dimensions: 7.5" x 3.5"
- Capacity: About 16 ounces
- Dishwasher safe

VIVID BREWPOT

Brewing Accessories



Tempered Taiwanese glass lets you watch your tea brew, and the metal mesh filter strains it perfectly each time. Simply add tea and hot water into the pot, and place the filter-lid on top. When the tea is done steeping, decant it to a separate cup to filter out the tea leaves.

DETAILS

- Height: about 6", excluding lid
- Capacity: about 13 ounces
- Made with lead-free, tempered glass

LARGE COPPER TEA STORAGE CANISTERS

Brewing Accessories



Store your bulk tea in these elegant, sturdy, large, airtight cannisters.

DETAILS

- Stores 1-4 lbs of tea (depending on the tea, different teas take up different volumes)
- The best storage option for cafes
- Approximately 13" tall x 5" wide
- Hinged lid, with rubber airtight gasket to keep the air out

VALENCIA MUG

Brewing Accessories



This handcrafted mug took one year to create in collaboration with Jay & Rie, artists in Oakland. We wanted the ultimate tea cup, one that would feel good in your hand, highlight the color of the tea, and be durable; a blend of wabi sabi, elegance, and practicality. The Valencia mug insulates the brew, keeping your hands cool and the tea warm.

DETAILS

- About 13 ounces
- Handmade in Oakland, CA
- One-of-a-kind Samovar teacup

GLASS SHARING PITCHER

Brewing Accessories



This globe pitcher serves us well in the Lounges, dramatically displaying both hot and iced teas.

DETAILS

- Height: 5"
- Capacity: about 13 ounces

PRESSED WOOD TRAY

Brewing Accessories



Serve tea like we do at Samovar. Functional, and the ideal size for a cup and a pot.

DETAILS

- Dimensions: 11.75" x 4.75"
- Not dishwasher safe, but very sturdy.
- Japanese craftsmanship

MATCHA SIFTER

Brewing Accessories



Sift matcha like the pros. Sturdy, elegant, and perfect to finely sift the best of matchas.

DETAILS

- Approximately 6" long
- Japanese workmanship

WABI SABI TEACUP

Brewing Accessories



Fits an open palm or cupped hand. Naturally imperfect, handpainted, dishwasher safe, and wide enough to allow your tea to cool.

DETAILS

- Liquid Capacity: About 4 ounces
- Dimensions: About 3" wide, 2.25" tall
- Handmade in San Francisco exclusively for Samovar Tea Lounge

WE BELIEVE

We believe that living a good life means striving to reach our full potential. Our mission at Samovar is to help you reach this potential, through tea. And it works. Drinking tea yields mental clarity, social intimacy, and physical and spiritual vitality.

VISIT

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