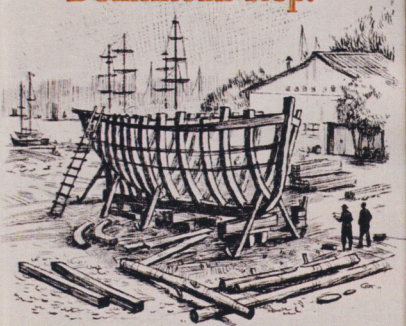


Raising the Bar

Crafted of at least 70 percent cacao, these dark chocolates boast equally artisanal wrappings.


Dick Taylor
 CRAFT CHOCOLATE
 Dominican Rep.



▲ **DICK TAYLOR** The two former boatbuilders who founded this California firm convert Dominican Republic cacao into bars stamped with a fleur-de-lis pattern (top). (\$7.50 for 2 oz.; dicktaylorchocolate.com)

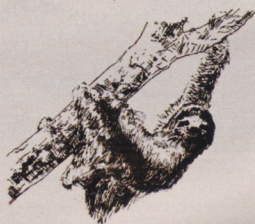


▲ **TAZA** The owner of this Massachusetts business hand-carved the millstones he uses to grind beans from the Dominican Republic. (\$4.50 for 2.7 oz.; tazachocolate.com)

▼ **OLIVE AND SINCLAIR** This Tennessee outfit sweetens its Dominican Republic-grown beans with brown sugar, instead of the usual cane. (\$5.99 for 2.75 oz.; oliveandsinclair.com)



RITUAL
 CHOCOLATE



COSTA RICA
 2009 HARVEST

75
 PERCENT
 CACAO

COLORADO CRAFT CHOCOLATE
 BATCH NUMBER 019
 Net Weight 1.5oz (42.5g)

▲ **RITUAL** Located in Colorado, this company relies on a century-old winnower to shell a Costa Rican harvest. (\$6.75 for 1.5 oz.; ritualchocolate.com)



LOVE BAR
 {PATANEMO}

Straight Up

Single Origin
 Single Estate
 Single Varietal



Net Wt. 1.5 oz. (50g)

▲ **CACAO ATLANTA** After meeting a cacao farmer in Venezuela, the entrepreneur behind this Georgia brand started creating her small-batch confections. (\$13 for 1.5 oz.; cacaoatlanta.com)