



**Askinosie**<sup>TM</sup>  
chocolate

NEWS RELEASE

Date: March 22, 2016

Hold For Release Until Tuesday, March 29, 2016

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**Askinosie Chocolate Launches First Bar From Brand New “Micro-batch” Line**

Springfield, Mo.- On Tuesday, March 29, Askinosie Chocolate will release the first product in the company’s brand new limited release line of chocolate bars, of which only 1,098 are made: 77% Whiskey Dark Chocolate.

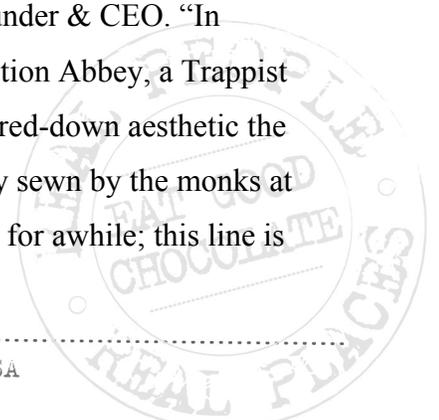
The Askinosie team spent two years developing this special chocolate bar, as well as conceptualizing the 1098 line itself. To make the bar, they first aged Trinitario nibs sourced directly from their farmer partners in Mababu, Tanzania in an oak whiskey barrel for 24 months. After the nibs had absorbed the stiff oakiness and rich whiskey flavor, the chocolate makers ground those nibs for a week in their 100-year-old melangeur, eventually adding organic cane sugar and their single origin cocoa butter, which they press themselves. The result is a smooth, woody, robust dark chocolate with a distinct whiskey flavor.

The 1098 line is a line of limited edition premium chocolate bars, produced only a couple of times per year, showcasing just one flavor at a time, and the chocolate makers only craft 1,098 bars total. Each bar is numbered and once all 1,098 bars from each limited run have sold out, they’ll be unavailable with no plans to be produced again.

Seeking to create excellent chocolate bars of only the highest quality, the inspiration for the line is actually monastic—and very personal for Shawn Askinosie, founder & CEO. “In addition to being a chocolate maker, I’m also a Family Brother at Assumption Abbey, a Trappist Cistercian monastery here in the Ozark Mountains. In keeping with the pared-down aesthetic the bars are packaged in simple, numbered muslin pouches, which are actually sewn by the monks at Assumption Abbey. We wanted to dedicate ourselves to a singular project for awhile; this line is the result.”

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[askinosie.com](http://askinosie.com)





# Askinosie<sup>™</sup> chocolate

Askinosie Chocolate's 77% Whiskey Dark Chocolate Bar will be available in the factory storefront and online at [askinosie.com](http://askinosie.com) only beginning Tuesday, March 29, 2016. The second release in the 1098 line will launch in Fall 2016.

Askinosie Chocolate is a small batch chocolate manufacturer with 16 employees located in Springfield, Mo., sourcing 100% of their beans directly from farmers and founded at the forefront of the American craft chocolate movement. The only chocolate maker practicing direct trade on four continents, Shawn Askinosie, founder and CEO, travels to Ecuador, Honduras, Tanzania and the Philippines to work directly with farmers and source cocoa beans. This allows the chocolate to be traced to the source and labeled Authentic Single Origin Chocolate. It also enables Askinosie Chocolate to open their books and profit share with the farmers, giving them a Stake In the Outcome<sup>™</sup>. The Askinosie Chocolate mission is to craft exceptional chocolate and serve their farmers, their customers, their community and each other, striving in all they do to leave whatever part of the world they touch better for the encounter.

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