

# Honest Chocolates



Fresh Handmade  
Chocolates



## A Different Kind of Chocolate Store

At Honest Chocolates, we're obsessed with making great tasting chocolates for a price most people can afford. You won't find fancy packaging, exotic ingredients, or exquisitely beautiful confections here. Instead, we focus on freshness and flavor. Obsessively.

## No Compromising on Taste

We make our candy ourselves—in a kitchen, not a factory—using our own recipes. Our chocolates are hand-dipped, but we don't bother with “dipping” chocolate, which can taste waxy or slick. Instead we use high-quality “eating” chocolate, selected by our own customers in blind taste tests. We choose natural ingredients whenever possible to avoid impurities that might affect the candy-cooking process.

And we keep our products fresh. Most of our chocolates are sold within a week of being made (and eaten even faster). If it doesn't sell quickly, we won't make it again, because we only want to make chocolates that people truly like. And the results—like rich honey caramel, naturally flavored cream centers, dark chocolate ganache with berries and pinot noir, and rocky road with our own handmade marshmallow—keep our customers coming back again and again.



## Our Special Line of Wine-Tasting Chocolates

With roots in wine country, we also offer a special line for chocolate-friendly wines like pinot noir, merlot, and port. Most of these are based on a dark chocolate firm ganache, similar to a truffle but denser, with less cream and more chocolate. We incorporate a wine reduction and fruit to match the wine. For example blueberry-pinot ganache pairs beautifully with many reserve pinot noirs, while currant-claret ganache complements more robust wines like sophisticated cabernets. Our crunchy dark chocolate bark stands up to more tannic wines. And nearly all of our wine-tasting chocolates work well with port. (They also taste quite nice on their own.)

## You Can't Eat a Box

If you want a beautiful box and don't care what the contents taste like, we're probably not for you. But if you love great tasting chocolate, give us a try—we think you'll share our obsession.



To try our fresh handmade chocolates,  
please visit us at:

# Honest Chocolates

313 NE Third Street • McMinnville, Oregon • 503.474.9042

312 E First Street • Newberg, Oregon • 503.537.0754

Or check out our website [www.honestchocolates.com](http://www.honestchocolates.com)

We ship Fall through Spring throughout the U.S.

