

# Plum Deluxe

HAND BLENDED TEAS

## WHOLESALE CATALOG



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## INTRODUCING PLUM DELUXE: Infusing Warmth and Connection into Your Business

**Plum Deluxe warmly welcomes you to a world of tranquility**, where each sip of our handcrafted, ethically sourced teas tells a story of passion and connection. We take pride in partnering with small farms, ensuring that every cup of tea you enjoy contributes to a sustainable and equitable future. Our unwavering commitment to quality and customer satisfaction sets us apart in the realm of loose leaf tea, providing you with an experience that is as heartwarming as it is delightful.

**At Plum Deluxe, we recognize the significance of nurturing meaningful relationships** and crafting lasting memories for your business. Whether you seek to impress clients, strengthen employee engagement, or foster unwavering customer loyalty, our exquisite teas add a touch of sophistication to every retail setting. Our dedicated team works closely with you, handpicking personalized tea offerings that seamlessly align with your brand identity, infusing our products into the fabric of your

business environment. From retail ready packaged tea collections to bespoke blends tailored exclusively for your organization, Plum Deluxe embodies a refreshing and distinctive approach to partnerships, where tea becomes an artful expression of your brand's values and aspirations.

**Indulge in the warmth and connection that Plum Deluxe brings**, as each sip creates a moment of respite and unity. Embark on a journey through flavors and aromas that will leave a lasting impression on your cherished clients, valued partners, and dedicated employees. Together, let us transform ordinary business interactions into extraordinary encounters of genuine care and camaraderie, all inspired by the exceptional teas that define the essence of Plum Deluxe.

*Andy*

FOUNDER AND CREATOR,  
PLUM DELUXE



Hand-Blended in Oregon  
in Small Batches



Natural, Organic, &  
Wildcrafted Ingredients



Unique Recipes with No  
Sugar, Nothing Artificial



1oz pouch

FOB \$3.50 | MSRP \$7.00

makes 10-15 cups

Place your order

amy@plumdeluxe.com

1lb bulk pouch

FOB \$35.00

makes 160 - 240 cups  
depending on serving size

1.5 — 2oz jars

FOB \$6.00 ea | \$72.00 case of 12

MSRP \$12.00 ea  
makes 15-30 cups per jar





## BLACK TEAS

Available in 1-ounce retail-ready bags and 1-pound bulk bags

ALSO  
IN JARS

### Reading Nook Lavender Rose Chamomile

Keep the conversation flowing, the pages turning, or the pen on the move with this creamy black tea. We added rosebuds for creativity and sustenance, lavender for flavor and aroma, and topped it off with a bit of chamomile for a calming balance.

### Mindful Morning Earl Grey Creme

Everyone loves Earl Grey, but we found a way to make it truly luxurious. We began with our absolute favorite black tea, Ceylon, then added a tiny pinch of vanilla, a bit of color with cornflowers, and topped it off with lashings of the bergamot oil that makes Earl Grey so famous. The orange peels give it a final flavor boost.

### Vanilla Latte Cardamom Creme

Vanilla tea lattes are the comfort food of tea lovers. The base is a fresh black Ceylon tea paired with our favorite nutty honeybush and topped with the lightest touch of cardamom and creamy, dreamy vanilla extract.

### Comfort Blend Orange & Cinnamon

For this classic hot or iced tea, we start with a fresh Ceylon black tea that has a wonderful vanilla aroma to it and add dried orange peel, the best cinnamon chips we can find, and just a pinch of clove and ginger. It's got a gentle balance that will leave you feeling tranquil and revitalized.

### Oregon Breakfast Hazelnut Orange

This hazelnut tea is how Plum Deluxe folk like to start their day. The earthy base of black tea and honeybush tea helps center you; the ping of orange helps wake you and get you excited about the day's possibilities.

### Creme Brulée Earl Grey with Jasmine & Vanilla

This creamiest of cream Earl Greys features a hint of jasmine and brisk bergamot notes that wonderfully balance rich vanilla. It makes a dandy London Fog, or just enjoy it with your favorite tea cookie or biscuit.

ALSO  
IN JARS

### Blackberry Mojito Spearmint Lime

Add pizzazz to your tea time. The hallmarks of a refreshing mojito are lime and spearmint, to which we added a few blackberries and a splash of maple. It's sweet and refreshing, great iced, and perfect shared with friends.

### Strawberries and Cream with Rose

Fun, floral, fruity, and refreshing, this blend will invigorate tea party conversation or stimulate good thoughts on your own. We use a smooth black tea blend and add fresh strawberry extract, Oregon rose petals, and a heavy splash of vanilla.

ALSO  
IN JARS

### Porch Sippin' Pecan Praline

A base of bold, vibrant, malty Orange Pekoe black tea from India pairs with rich cinnamon chips and pecan flavor for a brew you'll want to relax and sink into. It brews well whether you like it black, with milk/sugar, iced, or even whipped into a tea latte.

ALSO  
IN JARS

### Gratitude Strawberry Earl Grey

The fresh fruitiness of the strawberry is balanced by astringent, toothsome bergamot. We use a Ceylon tea base with a gentle touch of vanilla to help provide body. This tea blend just feels very happy to us.

### Huckleberry Happiness

Starting with a crisp Ceylon black tea base, we've added a melange of complementary berries to create a full-bodied cuppa with huckleberries (which is a blueberry) and hints of elderberry, aronia berry, and black currant.

### Sweet Georgia Peach

Nothing beats a fresh cup of peach black tea – unless you add just that little extra touch. So our blend includes a hint of caramel and walnut for just the perfect addition. Picture sipping a freshly made cup, sitting on the porch, and dreaming of Georgia peaches!







## BLACK TEAS

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Raspberry Linzer Cookie Dessert Tea

One of our favorite summer treats is sweet raspberries and cream, so we decided to create something similar we could enjoy year-round. The result is a lower-caffeine treat that blends spices, sweet notes, and fresh raspberry for a combination that reminds us of grandma's linzer cookies.

### House Blend Creamy Vanilla English Breakfast

Inspired by a typical British "builder's tea," this blend is strong yet restorative. Creamy vanilla is balanced by a mix of bold, malty Assam and citrusy, sweet Ceylon black teas (in traditional English Breakfast or Irish Breakfast style), with a sprinkle of malva flowers and safflowers to add a pop of color.

### Breakfast in Bed Blackberry Hazelnut

There's nothing more luxurious-feeling than breakfast in bed, so we decided it was time to put that feeling into your cuppa. Combining the flavors of toasted hazelnut, tart blackberries, and fresh Ceylon black tea with hints of vanilla gives us those cozy comforter feels.

### Coconut Macaron Almond

Real bits of coconut and hints of almond add a fresh, invigorating flavor to the perfect blend of rich black tea and earthy honeybush. Add a splash of cream and/or a pinch of sugar and it might be even better than the real thing.

### Fog Cutter Black Tea

Sometimes you need a bold black tea to help you clear through the emotional and mental clutter and help you focus on what you need to do to reach your goals and dreams. That's what you'll get with this blend of our favorite black teas – Darjeeling, African, Ceylon, and Assam – along with a hint of lemon peel to provide brightness.

### Sweet Spot Butterscotch

We believe in you – you've got this! – so take a tea moment and enjoy a sweet treat. With hints of chocolate and vanilla, this dessert tea is warming without being over the top; think butterscotch blondie tea with no sugar.

### Kitchen Table Lemon Lime Grapefruit

This flavor-packed blend is a unique combination of both black tea and green tea flavored with our secret mix of citrus: lemon, lime, orange, and grapefruit. It's a simple-yet-subtly-complex blend that is fun, fresh, and wonderfully enjoyable.

### Italian Wedding Cake Caramel Coconut Pecan

Let them eat cake! Our coconut pecan black tea blend is inspired by an Italian Wedding Cake. We've combined coconut and pecan with hints of caramel and creamy vanilla to give you a cake-inspired flavor without any of the sugar.

### DECAF

### No Obligations Hazelnut Almond Cinnamon

We thought you could use a good cup of something with no expectations attached — hence this roasted almond decaf Ceylon tea with hazelnut, cinnamon, a pinch of cocoa nibs, and creamy vanilla. Sip and relax, knowing that you're doing the best that you can.

### DECAF

### Wonder-Full Pomegranate

Find your island vacation getaway in a cup with this wonderful pomegranate tea. With fresh decaf black tea, real pomegranate arils, and a pinch of linden leaf, in one sip you'll want to put your feet up and relax a while. Great iced.





## OO LONG & PUERH TEAS

### Mango Almond Oolong

This mango tea is one of our favorites; the addition of almonds adds a new dimension of flavor and uniqueness. Great for a thirst quencher or just relaxing with good conversation.

### Chocolate Mint “Like the Cookie” Oolong

If you love the combo of chocolate and mint, then this tea is going to knock your socks off! We use fresh, natural ingredients to give you crisp mint and rich chocolate, all rounded out by a woody oolong base.

### Peaches n’ Cream Oolong

Peach is one of the most popular flavors of tea – and we made it even better with generous lashings of vanilla in a blend of oolong and black teas to make a cuppa that is beyond deliciousness

### Forest Berry Puerh

Puerh tea is an earthy, somewhat woody flavor profile - so it made sense to pair it with the classic European “bosbessen” or “forest berries.” We’ve given an American twist to the traditional blueberries and raspberries with a bit of strawberry.

### Strawberry Truffle Puerh

This classic pairing of strawberry, chocolate, and orange is made even more pleasing with the earthy notes of puerh. It’s a fabulous hot tea by itself, but consider a hint of milk and sugar for something even more decadent.

### Vanilla Rose Dark Tea (Puerh) Hearts

We combine rich and complex dark tea with rose petals and vanilla for an inviting, aromatic brew. These compressed tea hearts are just the right size for a cup; simply pop one into your infuser and brew as normal. This particular blend we feel is excellent to share with friends plus good food and good conversation.

## CHAI



### Full Moon Chai Vanilla Butternut Masala

We’ve taken a classic masala chai and added a splash of vanilla butternut extract for depth, warmth, and vibrancy. It also gives a hint of sweetness and creaminess without having to add lots of sugar or milk (though we do like this blend prepared as a traditional masala chai or chai latte).

### Portland Rose City Blackberry Almond Chai

This chai blend is inspired by our hometown of Portland, Oregon. Packed with Oregon rose petals, almonds, spices, lemongrass, black tea, and hints of blackberry, you’ll enjoy the fresh flavors of the Rose City in your cup. We’ve never encountered a chai quite like this, and neither will you.

### Uplifting Coconut Chai

There’s something about masala chai paired with fresh coconut that we just can’t get enough of! In this case, we’re using a malty Assam black tea, which gives this tea a robust base from which to blossom its fragrant topical and spiced flavors. Great hot or iced, pour yourself the most uplifting cup of tea you’ll ever find.





## GREEN & WHITE

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Hope Jasmine Green Tea

We call our jasmine green tea the Hope Blend because that's the feeling it exudes – soft, sweet, and encouraging. A base of Chinese green tea is lightly dried with fresh jasmine flowers; we add some extra jasmine buds and a pop of cornflower color.

It's quite simple and yet invitingly complex all at once.

### Citrus Mint Green Tea

A delightful dance of lemon and orange pair with hints of lemongrass and a sprinkle of spearmint to create a truly zen tea moment — bright and awakening but in a calm, assuring way. It makes a wonderful cold-brewed iced tea, or enjoy it hot paired with journaling or meditation.

### Queen's Blend Lemon Creme Earl Grey Green

Our Queen's Blend is a lemon crème Earl Grey green tea. Wonderful layers of complexity fall into your cup, while bright lemon, creamy vanilla, woody green tea, bergamot oil, and apple pieces help add balance and softness. The result is, we think, the best tasting Earl Grey green tea we've ever had.

### Abundance Passionfruit Elderflower Green Tea

What does abundance taste like? A delicious, organically harvested sencha green tea with a light dash of pure passionfruit extract for a fruity, healthy flavor infusion. We top the mixture with a sprinkle of elderflowers and marigold petals to add a bit of sparkle. It's abundantly delicious, hot or iced.

### Garden Grove Cherry Jasmine Green Tea

Our signature cherry green tea blend is full of easygoing flavor. Find your zen with the tart cherries, the calming jasmine, and the sweet smell of vanilla, all gently blended with a Chinese green tea full of healing antioxidants and delicious flavor.

Wonderful hot or on ice.

### Mango-Apricot Green Tea

Enjoy a refreshing cup of our mango green tea with apricot. Fresh fruit flavor pairs with a pleasing Chinese green tea. Makes the best iced tea!

### Candied Orange Green Tea

This grassy green tea features strong citrus notes with hints of sweetness. Although the name mentions "candied," there's no sugar; it's just the natural sweetness of the citrus. A very pleasing blend, great if you're new to green tea or love orange.

### Butterfly Effect Green/White Tea

Vibrant blue pea flowers transform a simple tea drink into a magical blue concoction! The addition of the green and white teas make it a perfect turquoise. Add in our two favorite fruits, peach and mango, and you've got simply the perfect iced tea.

### Bookshop Blend White Tea

This blend is inspired by those cozy, calm tea moments; picture yourself in the aisle of the dreamiest bookshop, the smell of the paper and the joy of discovering something new. The white tea pairs perfectly with tart black currant and hints of cinnamon.

### Afternoon High Tea Peach Pear White Tea

Inspired by the light, fruity flavors of European tea houses, our signature afternoon high tea blend uses a white tea base flavored with our favorite fruits: white peach and pear. Lightly caffeinated with a touch of apricot and a splash of bright marigold petals, it provides a healing boost.

### Lavender Daydream White Tea with Mango

If you're looking for a cup of tea that leaves you feeling like you're floating on the clouds, we've got a lavender dreams white tea for you. A dreamy infusion of mango and peach with delicate lavender and rose florals creates the most magnificent aroma and layers of wonderful flavors.







## HERBAL TEAS

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Soul Warmer Caramel Chestnut

This nutty caramel herbal blend will help you keep warm inside and out. It's a rooibos tea with a mix of hazelnut, chestnut, and caramel flavors, perfect for keeping those taste buds energized. You'll love it paired with cozy reading in your nook or working on a crafty project.



### Self Care Apricot Elderberry

A curious pairing of tart elderberry and sweet apricot, this caffeine-free tea has mellow flavors and is packed with nutrients. You'll love it paired with a hot bath, a good book, or after a nice spa treatment.



### Peach Bellini

This delicious and fruity peach tea reminds you to slow down for a moment, smile, and have some fun. Red rooibos, piles of fresh fruit pieces (strawberry, mango, papaya, apricot, pineapple — and, of course, peach!) are gently blended together for a refreshing treat, hot or iced.

### Strawberry Echinacea Immunity

Give yourself a boost with this delicious melange of our favorite fruits, led by team strawberry, tempered by a heaping dose of fresh echinacea and elderberry. Although a helpful herbal blend, it also makes for a refreshing iced tea.

### Magical Butterfly Pea Flower Blend

The tea that took social media by storm! We've created a delicious herbal tea with butterfly pea flowers, a unique blend of berries, and a splash of creamy vanilla to make a yummy herbal blend great for any tea party or gathering.

### Butterfly Pea Flowers

Butterfly pea flowers, a magical flower native to Asia, transform any cup of tea or glass of lemonade into a vibrant blue hue due to the natural pigments in the tea. The addition of any high acid ingredient, such as lemon or lime, changes the blue to a wonderful purple or pink color.

### Calm Chamomile Bloom Lavender Rose

A nourishing chamomile and lavender tea with rose dances on your palate, balanced by crisp lemongrass and fresh lemon balm, all grounded by sweet and earthy green rooibos. A fresh take on a traditional chamomile tea, this delightful floral blend reminds us of a barefoot walk in the garden, providing a necessary respite from the world.

### Cozy Tranquil Dream Chamomile Citrus

Cool your heels and calm your mind with this curious combination of tart rosehip and orange with a mélange of lemongrass, chamomile, and spearmint. No matter if you're off to enjoy some sweet dreams or just need an herbal tea to support your daydreams, this cup is meant for stillness and inner reflection.

### Vanilla Sugar Cookie

This one is inspired by our staff favorite — snickerdoodles! We created a calming herbal tea perfect for an evening night cap or just a smooth afternoon pick me up. We use our favorite herbal tea — green rooibos — paired with a variety of vanilla extracts and a unique spice blend that comes together perfectly for a lightly sweet and lightly spiced treat.

### Evening in the Garden Elderflower Rose Lemon

Find yourself in a delightfully calming, quiet moment inside your teacup. We start with fresh elderflowers — a unique herb not as often used in teas. Then we pair it with lemon peel and rose petals to add a floral zing that is both refreshing and relaxing. Honeybush tea and a touch of vanilla add body.

### Rejuvenation Lemon Ginger

Looking for a rejuvenation boost? Our lemon and ginger tea is just the thing. We start with lots of fresh, spicy ginger root and crisp lemon peel with a few apple pieces for a touch of sweetness, a pinch of licorice root for balance, and a sprinkle of rose petals for a calming influence.



## HERBAL TEAS

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Cuddletime Chamomile Vanilla Mint

If you'd like your dreams infused with delightful tea happiness, try this yummy blend of soothing vanilla, peppermint, and healing herbs. You'll want to make this naturally uncaffeinated tea blend your new bedtime ritual.

### Dragonfruit Desire

Delicious, tropical, and dreamy, our dragonfruit herbal tea is a colorful, aromatic blend of green rooibos and fruit flavors perfect to sooth the ebbs and flows of everyday life. Enjoy as a wonderful herbal iced tea or hot tea.

### Night Cap Valerian Root & Peppermint

Our carefully crafted mix of green rooibos, peppermint, and valerian root – with a pinch of extra herbs – will make for a great pre-bedtime ritual drink if you need help getting to sleep.

### Pears and Cinnamon

So simple and yet so warming, comforting, this combination of rooibos with cinnamon and pear essence is healing for both emotional and physical needs. Wonderful with a splash of cream and/or sweetener.

### Refreshing After Dinner Mint

Perfect for a post-party digestive, but wonderful no matter the moment. We combine mint and spearmint for a bright and balanced mint flavor, then add earthy honeybush for calming body and a trio of ginger, clove, and marshmallow root to accent the mint to perfection. A splash of vanilla seals the deal

### White Chocolate Peppermint

This is a simple blend of creamy vanilla, white chocolate, peppermint, and rooibos with a sprinkling of coconut flakes for an added touch of sweet This fragrant and delicious herbal tea is perfect for all occasions, whether it's a child's tea party, a decaf tea for reading time, or while curled up in bed with PJs.

### Slowly Unwind Linden Elderflower Berry

You'll do just what the name says — slowly unwind — as you sip a cup of this playfully floral and delightfully berry-flavored tea. Composed of lovely linden flowers and a sprinkling of elderflowers, balanced with a handful of mixed berries, this herbal tea is a delight. Drink, rest and take respite.



### Tranquil Peach Pineapple

Sometimes, you want a cup of tea that doesn't take things too seriously — fun, but relaxed and calm at the same time. This blend features both red and green rooibos teas as an earthy base paired with peach and pineapple, topped with sprinklings of fresh chamomile, rose hips, and lemon verbena.

### Pineapple Pop

We use a grassy green rooibos base, which helps balance out the acidity and intensity of the pineapple flavor. There are real pineapple pieces in this blend, along with a melange of other fruits – apple, mango, and apricot. It's like an ocean wave on a Hawaiian beach rolling in with refreshing fun and flavor.

### Happy Hour Hibiscus Lime

Sometimes the mood just calls for a cup of a tart, refreshing hibiscus tea. We're taking it to the next level with the addition of grounding honeybush, a pinch of lemon verbena, and a splash of lime extract. The result? Simple, refreshing, and invigorating.

### Chocolate Hazelnut Dessert Tea

People have been pairing chocolate with hazelnut for millennia. Why not – it's a perfect pairing. We paired it with honeybush – our favorite herbal tea – to make a decadent, delicious blend. Add a splash of cream and/or a pinch of sugar, or turn it into the most wonderful tea latte ever.

## HERBAL TEAS

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Golden Cacao Turmeric Chocolate

Looking for the healing glow of a turmeric herbal tea but want it to taste good? Then you'll love this blend of turmeric and spices – a bit like a chai mix, but gentle spice – with wonderful honeybush and lots of cacao peel and pieces.

### Vanilla Creme

Sometimes you just need a simple comfort. That's where our vanilla cream tea comes in: grounding honeybush tea pairs with a creamy vanilla extract, resulting in a simple yet deliciously satisfying vanilla herbal tea brew.

### Coconut Ginger Soother

Inspired by the amazing coconut zingiber (ginger) combo, we've created an expert blend of coconut, apple, cinnamon, and ginger that really calms the sense. It reminds us of a lightly sweetened apple cider with a gentle spicy ginger edge.

### Buttery Shortbread

After extensive recipe testing we've come up with a caffeine free cuppa that has that somewhat buttery feel and a sweet creamy taste, just like shortbread (but without any sugar or butter, of course). We take fresh honeybush tea paired with cocoa peel and blackberry leaf to give that wonderful richness.





Available in 1-ounce retail-ready bags and 1-pound bulk bags

## WINTER SEASONAL TEAS

available december through march

### Chocolate Hazelnut Chai

It's hard to think of how to improve a flavor combo as yummy as chocolate hazelnut, but add in a thoughtfully-blended chai mix, and you've got it. It's got hits of sweet, plenty of spice, and lots of tasty flavor.

### Raspberry Cocoa Truffle Puerh

Enjoy rich notes of chocolate and earthy pu'erh tea, paired with the fresh fruity tartness of raspberry. We round out the flavor with a touch of orange and the tannins of Ceylon tea.

### Mardi Gras Black Tea

Inspired by our favorite flavors of New Orleans (think pecan pralines, beignets to name a few), we wanted to do something special this year for Mardi Gras. This bold black tea blend combines fresh cinnamon and pecans - it's like a pecan praline without all the sugar.

### Lucky Irish Breakfast Black Tea

A classic Irish breakfast paired with a dash of creamy vanilla, almond, and chocolate (reminiscent of your favorite Irish cream liqueur). It's a lovely bold sip with natural sweetness. All you need is a four-leaf clover!

## SPRING SEASONAL TEAS

available february through june

### Tropical Vacation Green Tea

Sip your worries away with a cup of our Tropical Vacation green tea, a delightful swirl of strawberry and creamy coconut, in the freshest green tea with a hint of pineapple. Fantastic iced, great for folks newer to green tea. Like taking a getaway without the airplane!

### Champs Elysees Cherry Almond Herbal Tea

Created by request from one of our customers, this blend is inspired by the romantic and celebratory moments of a tour of Paris. The flavor and aroma is specifically "la tarte amandine aux cerises" - which is a popular cherry-almond tart served in France.

### Full Body Reset Lemon Ginger Green Tea

Ever feel like you could just use a reset? Then you need a sip of our Full Body Reset tea - an aromatic lemon ginger green tea. Let this delicate yet delightful green tempt all your taste buds. Fantastic tea if you're new to green tea; also makes a fine cold brewed iced tea.

### Spring Romance Lilac Black Tea

Lilacs are one of those loveliest moments of spring, not just for their wonderful hue of blue but also their incredible scent; just the tiniest waft of it passing by puts us in a jovial mood for the rest of the day. That inspired us to blend a wonderful lilac black tea. It is a simple, robust black tea with just the right amount of floral notes.

### Coco Lavender Herbal Chai

This tea has a base of both rooibos and green rooibos tea, with our favorite melange of chai spices, real coconut, and fresh lavender. Whether you go for a chai tea latte or a simple cuppa, it's an expertly made blend of floral, sweet, and spice. Even if you usually go for a caffeinated chai, you may find yourself gravitating towards this as your favorite.



## SUMMER SEASONAL TEAS

available may through september

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Watermelon Mint Herbal Tea

Our signature watermelon mint iced tea has quickly become a staff favorite for a summer thirst quencher. A simple blend of fruit pieces and mint, it is packed with delicious and refreshing flavor. As with most watermelon tea blends, we recommend cold brew for this blend - just overnight in cold water. The finished tea is also excellent as a mix-in for sangria, Italian soda, or cocktails.

### Wildberry Refresher Herbal Tea

This fruity blend of caffeine-free honeybush tea with summer berries and sun-kissed florals makes a refreshing treat for summer days. Try it iced while you lounge with a book in your favorite relaxation spot.

### Peach Popsicle Herbal Tea

Peach Popsicle, a peach iced tea, started out last year as a happy “accident” in the blending room - a mix-up resulted in a tea that quickly became a staff favorite. Not only does this blend smell amazing, but it’s great to make an iced tea. Think juicy, fresh peaches, sweet almond, all mellowed and enriched by tart hibiscus.

### Strawberry Rhubarb Oolong Tea

Nothing says sweet summer days like strawberry rhubarb – especially when you’re sipping a gleaming, ice cold pitcher of our Strawberry Rhubarb tea. An equitable balance of oolong teas and black teas, this blend steeps up an excellent cold brew (but no worries – got an evening chill or need a summer themed morning boost? It’s great hot too.) The aroma is also flat-out intoxicating. Pairs nicely with shortcakes and your other summer favorites.

### Hammock Blend Orange Creme Black Tea

When we set out to make the perfect loose leaf iced tea blend, we knew one of our favorite flavors was orange. With a hint of “creme” creamy vanilla flavor, it makes the most delicious iced tea, the perfect classic iced tea with a twist on a sunny day. As the name implies, grab a cool glass of this tea and relax. Reminds you of an orangesicle without all the sugar!

### Beach Plum Black Tea

Life’s a beach when you’re sipping this phenomenal peach plum black tea! Juicy plum meets crisp and delicious peaches on a refreshing and mellow black tea base. Great for a cold brew iced tea for the park, picnics, or just sipping after an invigorating gardening session.

### Pomegranate Punch Decaf Black Tea

Combining some of our favorite summer ingredients – black tea for full iced tea flavor (but decaf so everyone can enjoy), juicy pomegranate, and fresh orange. We call it pomegranate punch because it’s just like a delicious punch, without all the sugar and artificial stuff. This tea makes a fantastic cold brew iced tea and pairs well with backyard relaxing and thoughtful summertime conversations, as well as an invigorating hydration drink after exercising – even if that was a nice walk in the park!

### Pineapple Oops Green Tea

Even the most steadfast professionals make the occasional mistakes - in this case, one of our tea makers switched up a recipe by accident. Luckily, it was a delicious accident - vibrant flavor of pineapple and citrus fruits (lemon/orange) in a delicate dance so good that our community all but demanded we bring it back for a summer favorite! It’s right up there as one of our favorite cold brews - the green tea and green rooibos shine after a cold water bath - not to mention a fantastic infusion for sangria.





## FALL SEASONAL TEAS

available august through january

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Pumpkin Spice Black Tea

Everyone loves that time of year when pumpkin flavor explodes across our social feeds and local coffee shops. Autumn is also the time to stock up your tea pantry and we have a pumpkin spice tea just for you. Featuring pinches of both black tea and flavorful honeybush tea, as well as lots of autumnal spices, this is the perfect welcome for Fall.

### Blood Orange Reflections Herbal Tea

Enjoy fall with this extra special treat – a dark and delicious herbal blood orange blend. It also makes a great cold brewed tea if you find yourself craving something cool and refreshing.

### Autumn Vibes Cinnamon Hazelnut Herbal Tea

Warming cinnamon and hazelnut are a perfect pairing, like a warm blanket on a cool evening. Also available in a black tea version! Great with a dash of sweetener and/or cream.

### Autumn Vibes Cinnamon Hazelnut Black Tea

Warming cinnamon and hazelnut are a perfect pairing, like a warm blanket on a cool evening. Also available in an herbal blend! Great with a dash of sweetener and/or cream.

### Toasted Marshmallow Decaf Black Tea

Inspired by those fun, playful conversations around the campfire, this decaf black tea blend is perfect for treating yourself to those moments in the evening, no fire required. A rich Ceylon black tea is paired with creamy vanilla that has little hints of toasted caramel.

### Spicy Caramel Apple Herbal Tea

Nothing says fall flavor better than apples and cinnamon – and we're taking it to the next level with the addition of fresh spices and a splash of caramel, to create the perfect tea to pair with freshly harvested foods, carving pumpkins, walking in the fresh autumnal air, or savoring your own special fall moments.

### Almond Chai Herbal Tea

The autumn chai is the perfect mix of spices and almonds that make for a fabulous almond chai whether you like your chai with/without milk or with/without sweetener.

### Maple Ginger Butterscotch Black Tea

This fall, enjoy a delicious twist on our traditional butterscotch tea blend: We've added rich maple (real maple!) for a melody of sweet notes, paired with heaps of spicy ginger. Sweet and spicy never tasted so good. This tea makes the most phenomenal latte (take that, pumpkin spice!) and is a really wonderful, delightful pairing for scones and other afternoon tea snacks.

### Chocolate Macadamia Nut Herbal Tea

Sweet and warming chocolate and caramel notes pair just perfectly with the rich macadamia nut flavors to pour a very satisfying cup – we'd almost call it light, not too much but just right in all the right ways.

### Halloween Blend Black Tea

A subtly sweet blend of vanilla extracts with both black and a pinch of rooibos teas, you'll find this a warming companion as we descend into autumn.

## HOLIDAY SEASONAL TEAS

available october through february

Available in 1-ounce retail-ready bags and 1-pound bulk bags

### Winter Currant Black Tea

A blend of black currants with a hint of bergamot (yup, the one traditionally in Earl Grey) make for a pleasing wintertime tea perfect with a snack or after a full meal.

### Gingerbread Chai

Rich and flavorful spices combine with a smooth black tea from Sri Lanka and a pinch of sweet and earthy honeybush tea. Pair it with your favorite winter rituals and traditions.

### Holiday Embrace Herbal Tea

We love this spicy cranberry orange tea shared with family and friends during the holidays. Fresh, dried cranberries are paired with orange peel and a mélange of spices for the most perfect spiced cranberry tea.

### Candy Cane Herbal Tea

'Tis the season for tasty tea treats – and our candy cane tea is a perfectly balanced blend of green rooibos and the creamy, sweet mint notes of candy canes... but without all the sugar. It's a fantastic companion to holiday movies or relaxing under the twinkle lights!

### Eggnog Oolong

If you love the taste of eggnog but desire something a little bit lighter, then you'll love our new eggnog flavored oolong tea. We've paired the fresh notes of cinnamon and cardamom with a creamy vanilla infusion, giving you a delicious seasonal beverage.

### Vanilla Toddy Black Tea

Add some zing to your holiday tea time with our scrumptious and festive toddy tea. This popular blend is a vanilla infused black tea with a tasty mélange of spices topped with tart cranberry and cherry notes. Make into an actual toddy if you like, or just enjoy it as a little indulgence.

### Santa Blend Herbal Tea

After close consultation with Mrs. Claus (\*wink wink\*), we've paired two of the jolly man's favorite flavors – blueberry and cinnamon – into a tea fit for a king. Pairs perfectly with PJs after a busy day of holiday activities such as delivering presents.

### Mayan Chocolate Spice Black Tea

We've created a delicious black tea blend in the vein of Mayan hot chocolate. It's a rich Ceylon black tea swirled with honeybush tea and pinches of cinnamon, ginger, and cacao nibs, with a gentle spice of cardamom and black pepper, with lashings of vanilla and chocolate notes.

### Grandma's Caramel Butterscotch Black Tea

This blend is a delicious twist on our classic butterscotch teas. Features sweet notes and crisp toasted caramel notes. Great as a latte and/or with a dollop of honey.

### Maple Pecan Black Tea

Maple Pecan is a wonderful sweet and nutty tea to enjoy during the holiday season! A blend of oolong and black teas, paired with fresh pecans and a hint of real maple syrup, it's sure to please many palates.

### Cinnamon Plum Herbal Tea

We like to think of this tea as a plum perfect relaxation tea. The cinnamon plum herbal tea blend is a perfect blend of green rooibos with juicy Japanese plum and the freshest cinnamon.

### Ginger Delight Herbal Tea

A peppery and spicy herbal tea pairs wonderfully with fruity and sweet caramel notes. It's a great tea for after heavy meals or enjoyed with some of your festive favorite sweet treats.

### Thanks-Giving Blend Black Tea

This roasted strawberry brulee black tea is the perfect blend to power you through all your holiday tasks and chores and special moments.





## 1.5 — 2 OZ JARS

MSRP \$12.00 ea

makes 15-30 cups per jar

### **Tranquil Peach Pineapple Herbal Tea**

Sometimes, you want a cup of tea that doesn't take things too seriously — fun, but relaxed and calm at the same time. This blend features both red and green rooibos teas as an earthy base paired with peach and pineapple, topped with sprinklings of fresh chamomile, rose hips, and lemon verbena.

### **Self Care Apricot Elderberry Herbal Tea**

A curious pairing of tart elderberry and sweet apricot, this caffeine-free tea has mellow flavors and is packed with nutrients. You'll love it paired with a hot bath, a good book, or after a nice spa treatment.

### **Peach Bellini Herbal Tea**

This delicious and fruity peach tea reminds you to slow down for a moment, smile, and have some fun. Red rooibos, piles of fresh fruit pieces (strawberry, mango, papaya, apricot, pineapple — and, of course, peach!) are gently blended together for a refreshing treat, hot or iced.

### **Full Moon Vanilla Butternut Masala Chai**

We've taken a classic masala chai and added a splash of vanilla butternut extract for depth, warmth, and vibrancy. It also gives a hint of sweetness and creaminess without having to add lots of sugar or milk (though we do like this blend prepared as a traditional masala chai or chai latte).

### **Porch Sippin' Pecan Praline Black Tea**

A base of bold, vibrant, malty Orange Pekoe black tea from India pairs with rich cinnamon chips and pecan flavor for a brew you'll want to relax and sink into. It brews well whether you like it black, with milk/sugar, iced, or even whipped into a tea latte.

### **Gratitude Strawberry Earl Grey Black Tea**

The fresh fruitiness of the strawberry is balanced by astringent, toothsome bergamot. We use a Ceylon tea base with a gentle touch of vanilla to help provide body. This tea blend just feels very happy to us.

### **Creme Brulée Earl Grey Black Tea**

This creamiest of cream Earl Greys features a hint of jasmine and brisk bergamot notes that wonderfully balance rich vanilla. It makes a dandy London Fog, or just enjoy it with your favorite tea cookie or biscuit.

### **Reading Nook Black Tea**

Keep the conversation flowing, the pages turning, or the pen on the move with this creamy black tea. We added rosebuds for creativity and sustenance, lavender for flavor and aroma, and topped it off with a bit of chamomile for a calming balance.





**Maison Brew**

MSRP \$29

Iced tea is so easy with the Maison Brew! Just add 8 tsp of loose tea into the infuser, fill to the top with cold water, and refrigerate overnight. When ready, remove the infuser and use the quality handle and pour spout to serve.

The Maison Brew can be used for sun tea, lemonades, infusing water with fruits, and much more; it's a versatile cold brewing system!

Each kit comes with:

- 1 wide-mouthed 32oz mason jar
- 1 classic metal jar lid
- 1 stainless steel mesh infuser
- 1 jar handle + spout lid
- insert card with iced tea preparation instructions

**Butterfly Pea Flower Sampler Kit**

MSRP \$24

Explore the color-changing magic of butterfly pea flowers! Our handy kit has everything you need, except water, including:

- Magic Butterfly Herbal Tea (1 oz): A delicious blend of berries and botanicals; brew it up like you would any herbal tea, hot or iced. Brews up blue, add lemonade to turn purple.
- Butterfly Pea Flowers (1/2 oz): Additional pea flowers to use for infusions like cocktails/mocktails, rice, oatmeal, or desserts and baked goods.
- Lemonade Mix (6 oz): Our in-house made lemonade mix is delicious by itself, but a perfect pairing for color-changing magic.
- Stainless steel mesh heart infuser: Use for brewing the tea or help contain the flowers when doing other infusions.



TEA INFUSERS



**Celestial Mesh Tea Infuser**

MSRP \$10

This all stainless steel infuser includes a mesh nest base great for teapots of varying shapes and sizes. The mesh base ensures few bits get into your tea, but is large enough to give space for a good tea infusion.



**Victorian Mesh Tea Infuser**

MSRP \$10

Inspired by classic Victorian style tea sets, this stainless steel "nest" style tea infuser has a mesh cone that drops down into both teapots, teacups, and mugs, ensuring a good tea infusion. Includes a drip cup for easy tea time cleanup.



**Heart Tea Infuser**

MSRP \$5.00

Looking for a simple (but adorable & effective) tea infuser? Then get yourself one of our lovely silver stainless steel heart tea infusers. The infuser base is shaped like a spacious heart, to remind you that loose leaf tea is full of love.

SWEETS

**Honey Sticks**

MSRP \$7.50

Sold in a bundle of 20 sticks. Each stick contains approx 5 grams (1 tsp) of honey. Orange Blossom Honey: 100% cold-processed US Domestic Grade A Raw Honey. No artificial ingredients.



**Lemonade Mix**

MSRP \$6.00

We've created lemonade mixes we think are great for Arnold Palmers. We're using all natural ingredients, and we purposely have kept them less sweet so they're more crisp and light and refreshing.

Flavors: Old Fashioned Lemon, Lavender, and Rose

Sold in 6 oz pouches, makes around 10-14 cups of lemonade.





Tea is growing in popularity with a wide variety of customers, young and old. Don't feel intimidated by tea — it is no more complex than coffee or other beverages, once you've learned your way around. And we're here to help you do just that!

QUICK TIPS

What's unique about tea is that it comes in a variety of types — from black to oolong to herbal — as well as flavors — from fruity to floral. It can be intimidating, so it's important to spend a little time and know your current offerings, especially if you're rotating in lots of seasonal or daily specials.

### LEARN INGREDIENTS

Tea customers often are particular about ingredients (allergies, etc.) so you'll want to familiarize yourself with everything in the blend.

### BASIC RATIO

Generally speaking, you'll want to use 1 teaspoon of tea per 8 oz. of water.

### TRY FOR YOURSELF!

If you haven't tried any of the teas, it's hard to make a recommendation — and even if you're "not a tea drinker," with such a wide variety to choose from and even more options when you consider preparation styles (hot/cold, with/without milk, with/without sweetener), there's bound to be a favorite just for you.

### BREWING TIMES & TEMPERATURES

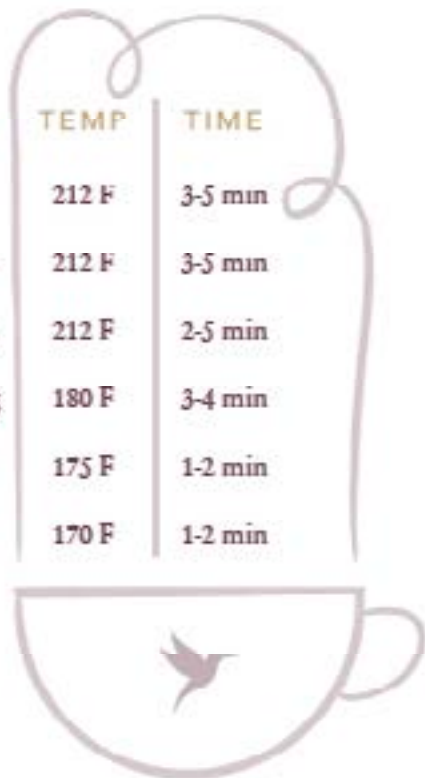
Different types of teas require different steeping times and temperatures to extract the perfect flavor and aroma.

**WHITE & GREEN TEAS** are very delicate, so steeping them in boiling water or for too long will scorch them and make your final cup taste bitter and off. We recommend steeping in below-boiling water, around 170F.

**BLACK, PU'ERH, AND OOLONG TEAS** have bold flavors that are extracted by boiling water (180 - 212F) and a slightly longer steep time. (Note that microwaving water is not recommended.)

**HERBAL INFUSIONS** vary based on their ingredients. Many herbal teas come with a standard 5-minute steep time and boiling water (212 F) recommended, but you can always experiment to figure out what you like best.

TEA	TEMP	TIME
Black	212 F	3-5 min
Pu'erh	212 F	3-5 min
Herbal	212 F	2-5 min
Oolong	180 F	3-4 min
White	175 F	1-2 min
Green	170 F	1-2 min



### SCAN TO LISTEN



#### TIME YOUR TEA BY SONG

You can also check out our tea brewing Spotify Playlist! It's set up with tea-themed songs that are the perfect length to steep your tea to, giving you an audible cue when it's time to check your tea!

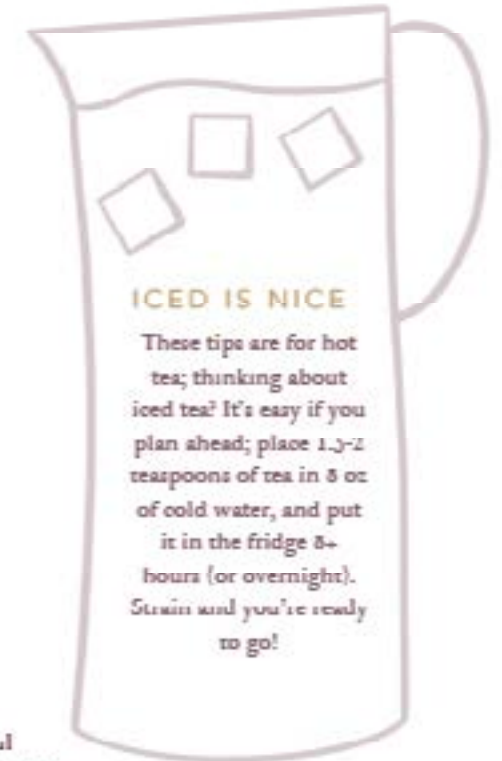
### USING PROPER EQUIPMENT

The infuser you use will also have an impact on how your tea tastes. Tea leaves need room to fully expand so that the full flavor can be infused into the water.

**BASKET INFUSERS** — The best type of infuser to use for a flavorful cup of tea is a basket-style infuser. A basket infuser sits on the top of your cup, holding the tea leaves. You pour the water over the leaves in the basket until they are covered. Once the tea is done steeping, you remove the infuser and set it aside to drink the brew — save for a re-steep if the tea is being consumed onsite.

**TEA BALLS & BAGS** — While they do not provide as much space for the tea to expand, tea ball style infusers and fill-your-own tea bags are a good option for easy and on-the-go steeping.

**DISPLAY** — For those drinking tea "for here" vs "to go," a clear glass mug is a wonderful way to showcase the stunning visuals of our loose leaf tea, creating an enjoyable multi-sensory experience for your customer.




#### ICED IS NICE


These tips are for hot tea; thinking about iced tea? It's easy if you plan ahead; place 1-2 teaspoons of tea in 8 oz of cold water, and put it in the fridge 8+ hours (or overnight). Strain and you're ready to go!

### THANK YOU

There is something so personal about pouring another person a cup of tea, giving them a gift of care and connection. We love that tea brings people together; the conversations shared while waiting for a cup of tea to cool can build connection in a way few other things can. We are honored to be a small part of the relationship you are building with your customers!

### MORE WAYS TO CONNECT:

 Tune in to our tea-themed cozy mystery podcast on Spotify

 Grow your tea knowledge & expertise with our Tea 101 blog articles: <https://bit.ly/2QWA19Z>

If you have any questions about tea preparation, order, or more, we would love to help! Please reach out to Amy at Plum Deluxe via amy@plumdeluxe.com





## PEACHY PORCH SIPPIN' CREAMY COLD BREW

### COLD BREW

- 8 oz cold water
- 2 tsp Porch Sippin' Pecan Black Tea

Combine water and tea, then leave overnight (or 6-8 hours) in the fridge. Strain well.

### PEACH BROWN SUGAR SYRUP

- 1/2 cup water
- 1/2 cup brown sugar
- 3/4 cup sliced peaches (fresh or frozen)

Combine water, sugar, and peaches in a saucepan. Bring to a boil on the stove until peaches soften and sugar is fully dissolved. Remove from heat and let cool. Purée in blender, then strain.

### INSTRUCTIONS

Pour cold brew over glass of ice, then stir in 4 tsp of peach brown sugar syrup. Add a splash of heavy cream, then stir to combine and enjoy!



## SWEET SUMMER ROSE ARNOLD PALMER

### INGREDIENTS

- 8 oz water
- 1/2 tsp Magical Butterfly Herbal Tea
- 1 tbsp + 1 tsp PD Rose Lemonade
- splash of sparkling water
- Ice
- Optional: fruit-infused ice cubes (we used strawberry, lime, and kiwi)

### INSTRUCTIONS

Heat 4 oz water to boiling, then pour over tea and steep for 4-7 minutes. Strain well, then allow to cool in fridge OR pour over ice immediately to cool.

Combine the other 4 oz of water with Rose Lemonade mix. Stir well.

Fill glass with ice (we love using fruit-infused ice cubes for this combo), then add tea. Pour in rose lemonade and watch the color transform! Top off with a splash of sparkling water. Stir to combine and enjoy.



## LAVENDER ICED FOG W/ DELIGHTFUL MORNING

### INGREDIENTS

- 1 1/2 tsp Delightful Morning Black Tea
- 8 oz water
- 1/4 cup cold-frothed whole milk
- 2 tsp sugar or simple syrup
- Ice
- Optional: dried lavender to garnish

### INSTRUCTIONS

Heat water to boiling, then pour over tea and steep for 3-6 minutes. Strain well, then add 2 tsp sugar or simple syrup. Stir until dissolved. Allow to cool in fridge OR pour over ice immediately and stir to cool.

Cold froth whole milk, then pour over top of tea and ice, reserving the foam for last. Garnish with dried lavender and enjoy!



## ICED TEA SPARKLER W/ PEACH BELLINI

### INGREDIENTS

- 1/2 cup of any strongly brewed tea (we're using cold-brewed Peach Bellini Herbal Tea)
- 1/4 - 1/2 cup of sparkling water (to preference)
- Ice
- Optional: sweeteners (simple syrup, sugar, honey, fruit purée, etc.)

### INSTRUCTIONS

Pour tea over glass of ice, then top off with sparkling water. Stir in sweetener to taste, then enjoy!





## STRAWBERRY EARL GREY COLD FOAM COLD BREW

### COLD BREW

- 8 oz water
- 2 tsp Gratitude Blend Black Tea

Combine water and tea, then leave overnight (or 6-8 hours) in the fridge. Strain well.

### STRAWBERRY COLD FOAM

- 2 tbsp strawberry purée
- 1 tsp simple syrup
- Splash of vanilla
- 1/4 cup heavy cream 2
- 1tsp whole milk

Purée strawberries and mix with simple syrup. Combine with vanilla, heavy cream, and whole milk, then froth until fluffy.

### INSTRUCTIONS

Pour tea over ice, then pour the cold foam over top. Optional: add strawberry garnish. Stir to combine and enjoy!



## CITRUS MOROCCAN MINT INFUSED ICED TEA

### INGREDIENTS

- 1 tsp Citrus Mint Green Tea
- 8 oz water
- 1/2 oz (half a bunch) fresh mint (or to taste)
- 1/2 tsp sugar (plus more for glass rims) ice
- Optional: orange & lemon slices
- 

### INSTRUCTIONS

Heat water to just below boiling. Steep tea and mint leaves in hot water for 3-4 min, reserving some mint for garnish. Strain out tea and mint leaves, then add sugar and stir to dissolve. Chill for a few hours in the fridge OR immediately pour over ice and stir to cool.

For the sugar rim, spread some granulated sugar on a small plate. Rub a slice of lemon or orange along the rim of the glass, then turn upside down and place in the sugar to coat the rim.

Add ice to the glass, then pour the cooled tea over top. Garnish with fresh mint and slices of citrus fruit, and enjoy!