

Results



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KOA COFFEE PLANTATION SELECTED AS KONA'S FINEST COFFEE

KONA, HAWAII'S BIG ISLAND - Marin and Cathy Artukovich Koa Coffee Plantation won the coveted Gevalia Kona Coffee Cupping Competition today. The five-year old family run Kona coffee farm is located in Captain Cook at the 2,700 foot elevation. Cupping judge John King of Harold King and Co. described the winning coffee as "a typical medium mellow bodied Kona coffee with a delicate acidity."

Second place went to Sugai Kona Coffee and third place to Wood Captain Cook Estate.

Over sixty Kona coffee farmers submitted entries into this year's Gevalia Kona Coffee Cupping Competition. The blind-taste competition, held Wednesday and Thursday at the Ohana Keauhou Beach Resort, was sponsored by Gevalia Kaffe of Sweden, and fourteen entries advanced to Thursday's final round.

The guest judge of honor, international master cupper Willy Pettersson of Gevalia Kaffe, was welcomed back to Kona. Manabu Fujita of UCC Ueshima Coffee Company, the largest coffee roaster in Japan, served on the judge's panel with John King of Harold King and Co. and Michael Therrien, an international coffee expert, maintaining the high standards for the competition.

Each farm submitted a 50-pound sample from which five pounds were actually entered into the cupping competition. To be eligible, the coffee submitted must have been harvested in Kona. The cupping competition is a blind tasting, once the entry is accepted it is simply assigned a number to protect its anonymity. These numbers are even changed midway into the cupping-between the preliminary and final rounds-to keep the judges' palates alert throughout the competition.

The coffee samples, both green and roasted, are placed on a long table for the judges to independently evaluate. The judges look for high marks in these six categories: fragrance, aroma, taste, nose, aftertaste and body.

Cupping sponsor Gevalia Kaffe has included Kona coffee among its elite selections of Island Mountain Reserve coffees-three of the world's most sought-after coffees. Gevalia developed a cupping chart for Kona coffee that graphically characterizes the gourmet brew. Intensity, referring to the strength and impact of the coffee that is brought out during roasting, rates 3-cups on a 5-cup scale. Acidity, the characteristic liveliness or sharpness, also rates 3- cups. Body, or how the coffee feels in the mouth and weighs on the palate, completed the balance with a 3-cup rating. According to Gevalia, its 100% Kona coffee is best described as "smooth with buttery and nutty overtones, rich and velvety without heaviness."

The Gevalia Kona Coffee Cupping Competition is a signature event of the 32nd annual Kona Coffee Cultural Festival. The Kona Coffee Cultural Festival is supported by the Big Island Visitors Bureau, County of Hawaii, UCC Ueshima Coffee Company, Ltd., Doutor Coffee Company Hawaii, Gevalia Kaffe of Sweden, Hawaii Coffee Association, Kamehameha Schools, Keauhou Resort, KTA Super Stores, Meadow Gold Dairies, Hawaii Coffee Company, State of Hawaii Department of Agriculture and numerous corporate and community donors.

Gevalia Kona Coffee Cupping Competition
First Place Winners
2002 - Koa Coffee Plantation
2001 - Wood Captain Cook Estate
2000 - The Other Farm
1999 - Dragon Roast Coffee
1998 - Brockston Gate Estate

1997 - Terry Fitzgerald Estate
1996 - Keokea Kona Farm
1995 - Kona Kulana Farms
1994 - Perry Estate Farms
1993 - Keopu Mauka Lani Plantation
1992 - Kona Kulana Farms
1991 - Wailapa Farms
1990 - Island Girl Coffee
1989 - Wailapa Farms
1988 - Faye Takashiba
1987 - Tojiro Motoki

For information and color images from the Gevalia Kona Coffee Cupping Competition, please contact Current Events at 808-326-7820, fax 808-326-5634 or email jvidgen@current-events.com. Contact Marin and Cathy Artukovich at (808) 328-8803 for more information on Koa Coffee Plantation, www.koacoffee.com.