

QUINTESSENTIAL CHOCOLATES INTRODUCES TWO NEW FLAVORS INTO ITS ONE- OF-A-KIND CHOCOLATE PORTFOLIO

Award-winning CEO Lecia Duke Unveils Chocolates Filled With Amaretto Liqueur and Irish Cream Whiskey To Critical Acclaim

ATLANTIC CITY. Quintessential Chocolates, the Fredericksburg, Texas hand-crafted chocolate manufacturer today unveiled its latest liquid center chocolates, Amaretto Liqueur and Irish Cream Whiskey, adding to its successful portfolio of other original products featuring liquid centers of spirits ranging from Kentucky Straight Bourbon and Tennessee Whiskey to French Champagne Cognac and Tequila Almendrado. In making the formal announcement at the Philadelphia Candy Show held in Atlantic City where samples were being provided to media and vendors in attendance, Quintessential Chocolates CEO Lecia Duke described the new chocolates as “the culmination of long hours of planning and hard work to produce another original spirit-filled chocolate that is relevant to the ever-changing taste preferences of consumers.” Ms. Duke, a former intern architect whose love for chocolates prompted a major career change to chocolate production using a unique 200 year-old process and garnered the “Innovator” award from the National Association of Women Business Owners, began as the first licensee of the Jack Daniel’s name for liquid center chocolates. Since that historic combination of one of the world’s most recognized brands with Ms. Duke’s chocolate process, Quintessential Chocolates has developed products that now include custom-made spirits and wine liquid center chocolates, perhaps the only company in the American marketplace with such capability.

Food journalist Doc Lawrence, a highly regarded veteran gourmet products critic and former chairman of the Food and Beverage Section of the Public Relations Society of America previewed Quintessential’s latest chocolates. Mr. Lawrence described the new chocolates as “almost divinely inspired, true culinary art works advancing the quest to find cutting-edge taste thrills that until now have only been in my wildest dreams.” Lawrence, who is also Director of Wine for the International Food and Wine Travel Writer’s Association, added that he has long been a fan of Ms. Duke’s chocolates. “I confess bias in favor of these delights,” Lawrence said, “and I have been to the production headquarters and written about the process and the outstanding product. I can state without qualification that these chocolates are a stand-alone gourmet product in the United States.”

Quintessential Chocolates are produced in the company’s Fredericksburg, Texas headquarters that includes its retail shop, Chocolat, in a century old historic building that is a highly popular Lone Star State tourist destination. Visitors arrive almost daily to view the handmade process and unique original design packaging.

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