

## SERRA x WOODBLOCK CHOCOLATE

The Woodblock Chocolate bar by Serra is made from delicious craft chocolate and pure cannabis distillate, brought together in our grow and extraction facility. To provide the highest caliber of flavor, we work with Woodblock Chocolate, a family-run, bean-to-bar chocolate manufactory in Portland. Each batch of Woodblock Chocolate undergoes a thoughtful roasting and refining process; making cacao into chocolate from scratch allows them to bring out the best in the taste of the chocolate. Working closely with farmers provides the advantage of true region-specific flavor development, highlighting the essence of each type of cacao bean. Complemented by just three ingredients – a touch of real cane sugar, cocoa butter, and cannabis oil with the terpenes removed – the full taste of the chocolate comes through in each bar.

### HAPPINESS SQUARE THC DARK CHOCOLATE BAR



#### PRODUCT DETAILS

Our THC Dark Chocolate Bar [70% cacao] is made with ethically sourced Ecuadorian and Tanzanian beans. Flavor notes are floral and nutty, with hints of cherry, coffee, and lemon.

#### DOSAGE

Contains 5mg of THC per serving

#### CARE

Kept in a cool, dark place, these bars should last for one year. Refrigeration is not recommended; keep bars out of heat or sun to avoid melting. Optimal temperature is 55°– 65° for best shelf life.

### CREATIVITY SQUARE THC MILK CHOCOLATE BAR



#### PRODUCT DETAILS

Our THC Milk Chocolate Bar [60% cacao] is made with ethically sourced Peruvian beans from the Cajamarca region. Flavor notes are bright and floral, with hints of caramel and a smooth finish.

#### DOSAGE

Contains 5mg of THC per serving

### RELIEF SQUARE CBD DARK CHOCOLATE BAR



#### PRODUCT DETAILS

Our CBD Dark Chocolate Bar [70% cacao] is made with an exclusive micro-lot of ethically sourced beans grown just for us at La Reunion Estate in Trinidad. Flavor notes include hints of fig, marshmallow, pepper, and raspberry.

#### DOSAGE

Contains 5 mg of CBD + 2.5 mg of THC per serving

### SERRA x WOODBLOCK CHOCOLATE

Serra and Woodblock Chocolate are thrilled to launch their first line of marijuana edibles, a thoughtfully designed family of products providing a gentle dose of pure cannabis oil infused into delicious, premium, bean-to-bar chocolate. The intention was to redefine the edible to be less about getting as high as possible and more about enhancing the enjoyment of craft chocolate.

The Serra x Woodblock Chocolate bar is carefully made in small batches by Serra's full-time chocolatier, Holly Hukill, one of the few female chocolatiers working with bean-to-bar chocolate in the country. The processed cacao comes directly to Hukill from Woodblock Chocolate, Serra's exclusive partner and the first bean-to-bar chocolate manufactory in Portland. Together, Hukill and Charley Wheelock, owner of Woodblock Chocolate, share a combined 17 years of chocolate-making experience.

According to Hukill and Wheelock, one of the most important aspects of making the best tasting chocolate is sourcing high-quality cacao, which they achieve via ethical relationships with small cooperatives around the world. Different beans are used for each variation of the bar, introducing the flavors of nuanced cacao to the cannabis edible realm. The THC Dark Chocolate Bar is made with a blend of Ecuadorian and Tanzanian beans, slightly nutty in taste, with hints of cherry and lemon. The Milk Chocolate Bar is made with Peruvian beans from the Cajamarca region, known for their bright, floral flavor and smooth finish.

The most groundbreaking grower collaboration was formed for the limited edition CBD Dark Chocolate Bar, made with an exclusive micro-lot of beans from La Reunion Estate in Trinidad; this is a small crop of cacao plants cultivated by one grower exclusively for Serra's chocolates, meaning consumers can only taste this unique cacao with hints of fig, marshmallow, pepper, and raspberry in our CBD Dark Chocolate Bar.

Serra x Woodblock Chocolate bars are blended with pure cannabis distillate, matched perfectly with single origin chocolate. These carefully crafted chocolates not only reflect the unique flower profile [within the oil], but also consider cacao characteristics, thus creating the relative feeling of Happiness, Creativity or Relief.