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AWARD-WINNING CHOCLATIQUE JOINS
THE 2009 SAN FRANCISCO INTERNATIONAL CHOCOLATE SALON
Leading Gourmet Chocolate Company Will Indulge Guests With Samples And Assortments For Sale

Los Angeles, CA (February, 2009) Chocolatique, the award-winning, gourmet chocolatier of the year will be featured at the *San Francisco International Chocolate Salon* on March 21, 2009. The salon is designed to showcase a selection of the finest gourmet and premium and artisan chocolates in the country and this will mark **Chocolatique's** first year at the Northern California event.

Chocolatique will be sampling and selling their all-new *Elephant* chocolate, a seriously strong chocolate, 76% high in cacao mass. The company will also be sampling and selling their *Hot, Hot Cocoa; Chocolate, Chocolate Brownie* and *Root Beer Float* chocolates. Guests of the show will be able to meet Ed Engoron and Joan Vieweger, co-founders of **Chocolatique**, ask questions, and purchase an array of wonderful chocolate selections.

“The San Francisco International Chocolate Salon will give visitors the opportunity to sample some of our *Authentically American* chocolates,” says Ed Engoron, co-founder of **Chocolatique**. “We are proud to be a part of the show and share our unforgettable creations with chocolate lovers.”

Besides experiencing and indulging in the **Chocolatique** samples, visitors will be able to purchase their award-winning *Decadent Desserts Assortment* (All-American dessert favorites) and *Spring Assortment* (the flavors of spring all dressed up in 24 karat gold), as well as their amazing *Crunchy Chocolate Double-Drizzled Almonds & Nibs*.

Chocolatique chocolates are available for purchase online and in upscale retail locations. For more information, please visit www.chocolatique.com. For more information on the **San Francisco International Chocolate Salon** and to buy tickets please visit: www.sfchocolatesalon.com.

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About Chocolatique:

Chocolatique is a privately owned, super-premium chocolate company founded in 2003 by Ed Engoron and Joan Vieweger. Hand-crafted in their Southern California *Chocolate Studios* by professional artists and chocolatier, **Chocolatique** provides over 150 **Authentically American* premium chocolate confections, from traditional to whimsical, to secretly savor or share with those you love. Chocolatique assortments are available high-end boutiques, 5-star hotels and clubs and online at www.chocolatique.com.

**Authentically American* means great American chocolate flavor thrills made by Americans in their Southern California Chocolate Studios; their premium cacao beans are roasted, processed and refined in Northern California; they use Hawaiian-grown cacao beans in selected items; their proprietary all-natural flavors are made in Southern, California; their packaging is made and printed in Texas; their specialty molds and equipment come from New York. They're proud to be American and support the US economy.