

CLASSIC DIVISION (Top Ten)						
RANK	Farm Name	Variety	Cultivation	Processing Method	Yeast Inoculation	Final Score
First	Kona Farm Direct	Mokka	Conventional	Fruit Dried (Natural)	Yes	86.42
	<i>Bright crisp acidity with notes of Blueberry, Cherry, Honey, Floral, Raspberry, Peach, and Syrupy body</i>					
Second	KonaNaturals Kona Coffee	Typica	Conventional	Fruit Dried (Natural)	Yes	86.38
	<i>Fruit forward and sweet coffee with notes of Raspberry, Cola, Hibiscus, and Stevia</i>					
Third	Kopiko Farm	Gesha	Conventional	Parchment Dried (Washed)	No	86.25
	<i>Delicate coffee with notes of Apple, Bergamot, Currant, Floral and Sweet Aromatics</i>					
Fourth	Aloha Star Coffee Farms	Typical/ Pacamara	Conventional	Fruit Dried (Natural)	No	86.15
	<i>Sugary sweet coffee with notes of Cinnamon, Apricot, Cola, Dried Cherry, and Marzipan</i>					
Fifth	Ka'awaloa Trail Farm	Typica	Conventional	Parchment Dried (Washed)	No	86.13
	<i>Traditional style Kona coffee with notes of Milk Chocolate, Brown Sugar, Citric and Malic Acidity with a Silky body</i>					
Sixth	Uluwehi Coffee Farm	Red Bourbon	Conventional	Seed Dried (Wet-Hulled)	Yes	85.75
	<i>Fruit forward coffee with notes of Rasperry, Strawberry, Cherry, Cola, Cocoa with a Velvety body</i>					
Seventh	Yamasawa Farms	Typica	Conventional	Fruit Dried (Natural)	Yes	85.38
	<i>Juicy coffee with notes of Lemon & Lime, Grapefruit, Plum, and Stonefruit</i>					
Eighth	Apapane Coffee Farm	Typica	Conventional	Parchment Dried (Washed)	No	85.35
	<i>Traditional style Kona coffee with notes of Almond, Butter, Caramel, Apple, Brown Spice, and a Hint Floral</i>					
Ninth	Kona Hills LLC	Caturra	Conventional	Parchment Dried (Washed)	No	85.08
	<i>Delicate and fruit forward cup with notes of Almond, Black Currant, Cherry, and Apple</i>					
Tenth	Ulu Coffee	SL34	Conventional	Parchment Dried (Washed)	Yes	85.00
	<i>A bright cup with prominent acidity and notes of Apricot, Caramel, Brown Sugar, and Cherry</i>					
KONA HERITAGE AWARD						
Farm Name	Variety	Cultivation	Processing Method	Yeast Inoculation	Final Score	
Ka'awaloa Trail Farm	Typica	Conventional	Parchment Dried (Washed)	No	86.13	
	<i>Traditional style Kona coffee with notes of Milk Chocolate, Brown Sugar, Citric and Malic Acidity with a Silky body</i>					
CROWN DIVISION AWARD						
RANK	Farm Name	Variety	Cultivation	Processing Method	Yeast Inoculation	Final Score
First	Imagine 100% Kona Coffee	Typica	Conventional	Parchment Dried (Washed)	No	83.65
	<i>Notes of Black Tea, Caramel, Lemon & Lime, Nutty, and a Silky body</i>					
Second	Hawaiian Queen Coffee	Typica	Conventional	Parchment Dried (Washed)	No	83.40
	<i>Notes of Almond, Black Tea, Honey, Milk Chocolate, and Stone Fruit</i>					