



Offerings



Espresso Blend



Acid: medium-high

Body: full

Texture: champagne mousse

Flavor Profile: A complex and layered blend of coffees ideal for drinking straight or pairing with milk. Black cherry, meyer lemon, and strawberry are supported by sweet graham cracker and tamarind. The finish features hints of cocoa nib, tobacco, and baking spice. Sourced from direct relationship farms in Central America, South America, and Africa. This balanced and complete coffee is blended with respect to the history and tradition of old world espresso while embracing modern practices of ethical, transparent, and relationship focused sourcing.



Drip Blend



Acid: medium-low

Body: full

Texture: maple syrup

Flavor Profile: A clean and well rounded coffee intended as an easy daily drinker. The slightly darker roast profile allows this coffee to pair exceptionally well with cream and sugar. Flavors of orange and dried cherry are supported by layers of dark brown sugar, dried fig, and milk chocolate. Hints of tobacco, oak, and white pepper appear in the finish. Sourced from direct relationship farms in Central and South America



Decaf Blend



Acid: low

Body: medium-full

Texture: green tea

Flavor Profile: Clean and straightforward multipurpose decaffeinated coffee. Excellent for drip, pour-over, or as espresso. Orange, lemon zest, and raspberry are supported by bittersweet chocolate and hazelnut with hints of smoke appear in the finish. 100% Swiss Water Process™ single origin Brazil.



Brazil Sitio Baixadão

Christina, Mantiqueira de Minas



Acid: medium plus

Body: medium

Flavor Profile: Sweet, bright, and complex. Strawberry, dried mango, and mandarin orange zest are supported by layers of milk chocolate and roasted hazelnut. Originally a rice farm, Sitio Baixadão began cultivating coffee in 1995. A meticulous focus on quality and selectively hand harvested coffees has allowed Sabastião Afonso da Silva and his son Hellison Afonso to become to of the most respected producers in Brazil, having twice placed first in the Brazil Cup of Excellence competition. Sitio Baixadão is just one of many small lots of coffee grown and harvested by Familia Afonso Cafes Especiais, and operation run by the Afonso family. Natural process yellow catuai cultivar. 1200 masl.



El Salvador El Manzano

Santa Ana



Acid: medium plus

Body: medium plus

Flavor Profile: Complex and easy drinking. Lime zest, caramel, and plum are supported by layers of sweet dark chocolate and orange with a hint of roasted peanut. Situated on the northern slope of the Santa Ana volcano, Finca El Manzano is part of Cuatro M Cafes, a family owned coffee producer operated by Emilio Lopez Diaz. Our direct relationship partner since 2008, Cuatro M also acts as a beneficio which helps other farmers in the region process, mill, and export their coffees. Washed pacamara and bourbon cultivars. 1300-1550 masl



Ethiopia Yirgacheffe

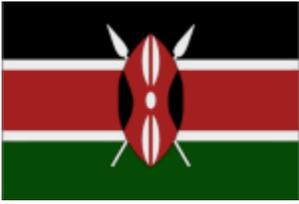
Kochere Grade 1



Acid: medium plus

Body: low

Flavor Profile: A soft and floral coffee from Yirgacheffe. Sweet peach, lemon zest, and jasmine tea are supported by subtle flavors of caramel and green apple with a hint of tea leaf tannin. Ethiopia is the birthplace of coffee, with cultivation beginning in the 9th century. This offering is a prime example of one of the most classic coffees in the world. Sourced from smallholder farms around the town of Kochere and hand sorted for quality. Washed and sun dried heirloom varietal. 1800-2000 masl



Kenya Othaya Rukira Nyeri County



Acid: high

Body: medium plus

Flavor Profile: Bright, complex, and full bodied. Raspberry, orange zest, and cinnamon candy are supported by vanilla, honey, and cherry cola with just a hint of sweet sundried tomato. Part of the Othaya farmer Co-op, Rukira factory lies at the base of Mt. Kenya. Rukira has 800 members who all actively vote on representation, marketing and milling contracts, and profit allocation. Each farmer only harvests roughly enough coffee cherry to produce 30kg of exportable green coffee. The Co-op allows farmers to band together in order to protect themselves from the difficulties of smallholder coffee production. Washed and sun dried SI28, SI34, Ruiru 11, and Batian cultivars. 1700-1800 masl



Mexico San Agustin Loxicha Oaxaca



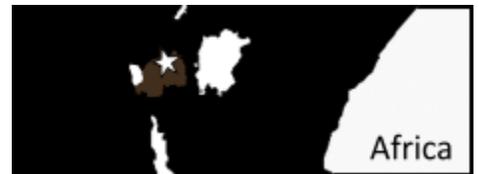
Acid: medium

Body: full

Flavor Profile: Clean and Full bodied coffee from the San Agustín Loxicha community in Oaxaca. Flavors of gingersnap, cookie, dried apricot, and milk chocolate are supported by hints of roasted almond and piloncillo. Loxicha is historically known for growing avocados, however, 80 years ago a group of community elders traveled to the nearby town of Pluma Hidalgo to bring back coffee plants and create a second source of income. Generations of commitment and hard work have led to this incredible coffee available today. This community coffee represents a blend of microlots from 38 different families in Loxicha. Washed Pluma and Typica varieties. 1500-1800 masl



Rwanda Kanzu lot 3 Nyamasheke, Western Province



Acid: medium-plus

Body: medium

Flavor Profile: Bright, sweet, and aromatic. Raspberry muffin, cocoa nib, and lemon zest are supported by sweet raspberry jam and vanilla with just a subtle hint of fresh oak. Set on the edge of lake Kivu along the border with the Democratic Republic of Congo, Kanzu is a community oriented washing station which employs 50 local men and women during the harvest season. In the off season, representatives from Kanzu train farmers on agronomic best practices and invest in local farm infrastructure. Kanzu also maintains coffee processing wastewater treatment to help secure local water resources. Meticulous quality control helps guarantee prices well above market value for local farmers. Washed and dried on raised beds. Bourbon cultivar. 1800-2100 masl