



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 Fazenda Canaan

Carmo de Minas



Acid: medium high

Body: medium

Flavor Profile: a complex and easy drinking coffee from our primary relationship partner in Brazil. Tangerine, vanilla, and milk chocolate are supported by layers of dark brown sugar and roasted hazelnut with a hint of cinnamon. Fazenda Canaan was established in the early 1900's and has been expanding in size and dramatically increasing coffee quality since being purchased by Sergio and Anita Dias in 2006. The farm lies in the heart of the geographically protected coffee growing region of Mantiqueira de Minas and houses 5 employees and their families year round rent free. Natural processed yellow catuai cultivar. 1000masl



Colombia Copalito

San Adolfo, Huila



Acid: medium

Body: medium

Flavor Profile: A bright, clean, and floral Gesha from our longtime relationship partners in San Adolfo, Huila. Ripe watermelon, blackberry jam, and sugarcane are supported by hints of green grape and chamomile. Native to Ethiopia, the Gesha varietal was 'rediscovered' in Panama 2004. Notoriously low yielding and difficult to cultivate, Gesha is associated with extremely high cup quality and is considered one of the most complex and desirable of all varietals. Natural processed Gesha varietal. 1590 masl



El Salvador El Manzano

Santa Ana



Acid: medium plus

Body: medium plus

Texture: clean orange juice

Flavor Profile: Complex and easy drinking. Lime zest, orange, and plum are supported by layers of caramel, milk chocolate, and 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. Cuatro M has been our direct relationship partner since 2008. Washed pacamara and bourbon cultivars. 1300-1550 masl



El Salvador SL34 Santa Ana



Acid: high

Body: medium

Flavor Profile: Bright, complex, and unique. Lemon zest, freeze dried raspberry, and strawberry hard candy are supported by honey and candied ginger with a slightly herbal finish. Typically grown only in Kenya, SL34 is a coffee prized for its exceptional cup quality. This offering is part of an experimental microlot grown by Emilio Lopez Diaz at Finca El Manzano. Situated on the northern slope of Santa Ana volcano, Finca El Manzano is part of Cuatro M Cafes, a family owned and operated coffee producer. Cuatro M has been our direct relationship partner since 2008. Washed SL34 cultivar. 1550 masl



Ethiopia Yirgacheffe Kochere Grade 1



Acid: medium plus

Body: low

Texture: green tea

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