



# 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



## 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



## 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



Mexico San Augustin  
Loxicha  
Oaxaca



**Acid:** medium

**Body:** full

**Flavor Profile:** Clean and full bodied coffee from San Augustin 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 the incredible coffee available today. This community coffee represents a blend of microlots from 38 different families in Loxicha. Washed Pluma and Typica varietals. 1500-1800 masl