



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



Bolivia Guillermo Averanga
Caranavi, Yungas



Acid: medium high

Body: medium

Flavor Profile: Sweet, bright, and easy drinking. Raspberry jam, orange zest, and hazelnut truffle are supported by sweet cream and cocoa powder with a subtle savory finish. Guillermo's coffee is the second offering from our newest group of direct relationship partners comprised of 5 families in the towns of Coroico and Caranavi. We are so excited to be working with these producers and sharing their amazing coffees. Washed process Typica and Catuai varietals. 1500 masl



Colombia Rosado
San Adolfo, Huila



Acid: medium-plus

Body: medium-plus

Flavor Profile: A vibrant, complex, and easy drinking coffee. Pink lemonade, ruby red grapefruit, and honey are supported by rich milk chocolate seafoam candy and cream. The finish is long, clean, and juicy. This unique lot of coffee is grown by farmer Segundo Delfin Lasso at finca El Diviso in the small town of San Adolfo. Delfin has been a coffee producer for 48 years and runs El Diviso with his wife Estrella and their two sons Wilder and Heiner. Washed and sun dried bourbon cultivar. 1520 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



Guatemala Pixquin

Finca Platanillo, San Marcos



Acid: high

Body: medium

Flavor Profile: Bright and extremely juicy. Pineapple juice, cocoa nib, and pine are supported by layers of honey and ripe strawberry with just a hint of sweet cream. Finca El Platanillo is a family run farm in operation since 1977. A strong focus on environmental stewardship has led to both Rain Forest Alliance and Climate Friendly certifications. The farm also founded the Nueavo Platanillo school to provide internet access and computer education to children in the community. Natural processed pacamara varietal dried on raised beds. 1000-1450 masl.



Mexico Loxicha

Oaxaca



Acid: medium

Body: full

Flavor Profile: Clean and easy drinking coffee from San Augustin Loxicha community in Oaxaca. Flavors of gingersnap, cookie, dried apricot, and maple 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 travelled 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