



Offerings



Espresso Blend



Acid: medium-high

Body: full

Texture: champagne mousse, syrupy

Flavor Profile: layers of flavor and texture starting with a sweet meyer lemon acidity, black cherry and marionberry fruitiness in deep tamarind chocolate liquor with spicy cardamom, clove and fresh tobacco mixed in. Bridging the gap between the old world and new with direct source relationships, high elevation coffees, and blending for balance in a complete espresso.



Drip Blend



Acid: medium-low

Body: full

Texture: orange juice, velvet

Flavor Profile: Soft, light acidity but refreshing acidity; just enough to be present and provide for a clean finish. Hint of cherry flavor with lots of deeply caramelized sugar and chocolate. Slightly darker roast profile than our S.O. coffees to give a velvet mouth feel and weight without drying or going smoky. Intended as a well rounded everyday coffee. Directly sourced blend from 5 producers in El Cedral and El Cielito districts. Elevation range from 900 to 1200 meters. Bourbon, Pacas, and Lempira cultivars. Depulped, washed and sun-dried on raised beds and patios at the farms, parchment removal and sorting done at Beneficio.



Decaf Blend



Acid: low

Body: medium-full

Texture: grape juice, powdery nutskin

Flavor Profile: simple and straightforward 100% Brazil Swiss Water Process™. Hinting of orange on the low mellow acidity, lots of caramel in a slightly gritty texture, little smoke and lots of chocolate. Utilitarian workhorse for drip, pour-over or as an excellent old world espresso.



Brazil Carmo de Minas

Finca do Condado, Ibraim Chaib de Sousa
Finca Canaan, Sergio Junqueira Dias



Acid: medium plus

Body: medium

Texture: soft, black tea with milk

Flavor Profile: a soft and balanced blend of two day lots from Carmo de Minas. Aromas of tangerine and cocoa come through on the grind. In the cup, orange zest and lemon acidity are supported by complex layers of hazelnut truffle and toasted marshmallow. Farmers Sergio and Pedro are cousins and represent our primary relationship in Brazil. The blend incorporates natural processed coffee from Canaan and pulped natural from Condado. Yellow and red bourbon, catuai, and acaia cultivars. Elevation ranges from 1000-1250masl.



Burundi Mikuba

Kayanza Province



Acid: high

Body: medium

Texture: sweet cream

Flavor Profile: sweet red seed fruits, cherry, and pomegranate. The acid profile also features some floral rose-hip adding to the juicy fruit. Ultra clean texture with a soft creamy body. The finish remains long and refreshing displaying all of the above traits. Direct relationship, Long Miles Coffee Project. Bourbon and Jackson cultivars, fully washed. Elevation of 1927 masl. Mikuba means "hill that cannot be divided." It was planted in 1933. The hill houses 232 farmers and is fairly remote, only accessible by "moto" or bicycle.



Colombia Selecto 3

Finca Camp Amor, Antioquia



Acid: High

Body: Medium plus

Texture: Cherry cola

Flavor Profile: sweet, juicy, creamy, and herbal. Deep red grape and orange acidity. The sugars round out nicely like cherry cola. The body is creamy and clean allowing for a long finish with herbal hints of oregano and sage. Finca Campo Amor overlooks the central portion of the Cauca river valley. Selecto 3 faces east and is ironically at the lowest elevation of the farm at 1350 to 1450 meters. Its unique microclimate yields the results above. Tiny lot with small yield annually which we buy entirely. 4C, Rainforest Alliance, FLO, and Coffee Practices certifications. Washed Colombia and Castillo cultivars.



El Salvador

El Manzano, Santa Ana



Acid: medium plus

Body: medium plus

Texture: clean orange juice, apple skin

Flavor Profile: Juicy sweet lime and orange acidity with a small hint of lime rind texture, caramel and peanuts in the middle, with plum and an interesting rooibos herbal character new to this season's harvest. Pacamara and Bourbon Cultivars, washed process. Elevations range from 1300 to 1550 meters at Finca El Manzano. The Beneficio is also located at the farm. Cuatro M is family owned, operated by Emilio Lopez Diaz. Relationship coffee since 2008. El Manzano is situated on the northern slopes of the Santa Ana Volcano.



Ethiopia Yirgacheffe

Kochere Grade 1



Acid: medium plus

Body: low - medium

Texture: herbal tea, rose water

Flavor Profile: prototypical Yirgacheffe coffee again! Very floral spring Lilac and Daphne aromas, Jasmine and Lemongrass juicy sweet acid flavors. This season's offering shows a different sweetness with caramel apple and cinnamon as well. More developed sugars combine with the juicy acidity to leave a cleaner length to the finish with just a hint of tea leaf tannin. Kochere district lies in the Borena zone, 25 miles southwest of Yirgacheffe town, between northern Amaro Gayo and Fisahagentet. Heirloom varieties, elevation of 1800 to 2000 meters, fully washed and dried on raised solar beds. Additional hand sorting leave this coffee impeccably free of defects. Second year relationship coffee.



Guatemala

Finca Platanillo, San Marcos



Acid: medium

Body: medium

Texture: sweetened iced tea

Flavor Profile: incredibly soft and perfectly balanced Gesha with bright aromas of honeydew, candied orange, and fresh cocoa. Flavors of sweet pineapple juice, watermelon, and ripe pear are supported by hints of fresh hops and pine. Finca El Platanillo is a family run farm in operation since 1977. A strong focus on environmental stewardship has led to both Rainforest Alliance and Climate Friendly certifications. The farm also founded the Nuevo Platanillo school to provide internet access and computer education to children in the community. Fully washed Gesha varietal dried on patio. 1000-1450 masl.



Honduras Benigno Mejia

Las Flores, Santa Barbara



Acid: high

Body: medium plus

Texture: mainly clean and juicy, pepper finish Flavor

Flavor Profile: sweet juicy peach and tropical fruit . Bright sweet acidity gives it a long and mouthwatering

finish. An aromatic of fresh cut dry cedar shows in the middle followed by a spicy but subtle cayenne pepper on the finish . This coffee is exclusively ours. Bourbon and

Pacas cultivars, Las Flores ranges from 1570 to 1700 meters. Benigno Mejia, producer. Depulped, washed and solar bed dried on his property.



Kenya Kambiri

Nandi County, Western Kenya



Acid: high

Body: full

Texture: whole milk

Flavor Profile: A bright and lively coffee. Tart red apple acidity is supported by concord grape and sweet cream with hints of star anise, cocoa nib, and cinnamon. Located in western Kenya, Nandi Hills is one of three small towns emerging in coffee as the Kenya Coffee Directorate Board has reduced individual farm size restriction for process licensing which has allowed for more specific location and farmer traceability.

Washed SL28 and 34 cultivars, elevation of 2040masl and above, dried on raised beds.