



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 JR
Carmo de Minas, Mantiqueira de Minas



Acid: high
Body: medium
Texture: heavy cream

Flavor Profile: A clean and easy drinking coffee with aromas of hazelnut and cocoa nib. Dried mango, orange zest, and milk chocolate are supported by roasted hazelnut and cocoa. Fazenda JR is owned and operated by brothers Jose and Pedro Reis. The farm was an inheritance from the family who have been cultivating coffee for more than a century. All coffees at Fazenda JR are selectively hand harvested with great care being taken to preserve the native forests and fresh water streams that abound on the property. Pulped natural processed yellow catuai cultivar. 1200 masl



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.



El Salvador El Manzano
Santa Ana

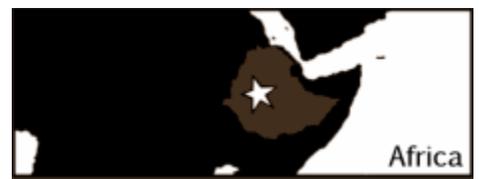


Acid: medium plus
Body: medium plus
Texture: clean orange juice, apple skin

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 varietals, 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 El Estadio Finca Platanillo, San Marcos



Acid: high

Body: medium

Texture: apple juice

Flavor Profile: Incredibly bright and vibrant coffee with aromas of honeydew and cocoa. Flavors of caramelized pineapple, fresh hops, pine, and raspberry are supported by hints of brown sugar and apple cider vinegar. 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 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.