



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
Rancho São Benedito
 Dom Viçoso, Mantiqueira de Minas



Acid: high

Body: medium

Texture: apple cider

Flavor Profile: Bright, sweet, and complex. Fresh mango, papaya, and mandarin orange are supported by layers of milk chocolate demerara sugar with hints of roasted hazelnut on the finish. Founded in 1954, Rancho São Benedito has been continuously operated by matriarch Mariana de Carvalho Junqueira and her four children. The Junqueira family is tireless in their pursuit of quality, with coffees from São Benedito having been finalists in Brazil's Cup of Excellence seven times since 2002. The accolades are combined with a community oriented approach to environmental and societal sustainability. Natural sun dried yellow catuai cultivar. 1150masl



Colombia
Rose Bourbon
 San Adolfo, Huila



Acid: medium-plus

Body: medium

Texture: lemonade

Flavor Profile: A vibrant and complex coffee. Pink lemonade and fresh grapefruit are supported by elderflower, lime zest, and a subtle hint of pine. 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. Washed and sun dried bourbon cultivar. 1520 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



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



Guatemala Pixquin Finca Platanillo, San Marcos



Acid: high

Body: medium

Texture: pineapple juice

Flavor Profile: A bright and vibrant coffee. Flavors of pineapple and champagne grape are supported by layers of dried cherry, coconut, brown sugar, and cocoa nib. 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.