



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



El Salvador El Manzano Santa Ana



Acid: medium plus

Body: medium plus

Flavor Profile: Complex and easy drinking. Lime zest, caramel, and plum are supported by layers of sweet dark chocolate and orange with a hint of 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. Our direct relationship partner since 2008, Cuatro M also acts as a beneficio which helps other farmers in the region process, mill, and export their coffees. Washed pacamara and bourbon cultivars. 1300-1550 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 Finca Platanillo, San Marcos



Acid: high

Body: medium

Flavor Profile: A bright, sweet, and juicy coffee from our longtime relationship partners at Finca El Platanillo. Flavors of pineapple and tangerine are supported by vanilla sugar and milk chocolate with just a hint of strawberry and orange zest. 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. Natural processed maracaturra varietal dried on raised beds. 1000-1450 masl.



Rwanda Kanza lot 3 Nyamasheke, Western Province



Acid: medium-plus

Body: medium

Flavor Profile: Bright, sweet, and aromatic. Raspberry muffin, cocoa nib, and lemon zest are supported by sweet raspberry jam and vanilla with just a subtle hint of fresh oak. Set on the edge of lake Kivu along the border with the Democratic Republic of Congo, Kanza is a community oriented washing station which employs 50 local men and women during the harvest season. In the off season, representatives from Kanza train farmers on agronomic best practices and invest in local farm infrastructure. Kanza also maintains coffee processing wastewater treatment to help secure local water resources. Meticulous quality control helps guarantee prices well above market value for local farmers. Washed and dried on raised beds. Bourbon cultivar. 1800-2100 masl