



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 Pedro Yana Caranavi, Yungas



Acid: medium high

Body: medium

Flavor Profile: Sweet, clean, and delicate. Bright green apple, roasted almond, and baking chocolate are supported by cinnamon and brown sugar with just a hint of tangerine zest. Pedro's coffee is the fourth 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. 1460 masl.



Colombia Finca Campo Amor Antioquia



Acid: high

Body: medium plus

Flavor Profile: Sweet and complex. Cherry, vanilla cream soda, and cinnamon are supported by sweet milk chocolate with just a hint of rootbeer barrel candy. Finca Campo Amor is a multi-generational farm operated by our longtime relationship partners Cafes Oro Molido, a family owned coffee company that prides itself on prioritizing the welfare of all its workers. Oro Molido employs more than 400 families and provides free access to healthcare and education support, as well as exceptional specialty coffee, on all their farms. Washed Castillo cultivars. 1250-1750 masl.



El Salvador Finca La Cumbre Chalchuapa, Santa Ana



Acid: high

Body: medium

Flavor Profile: Bright, sweet, and easy drinking. Fresh raspberry lemonade with honey is supported by peanut brittle and chocolate covered cherries with just a hint of cinnamon. Situated on the northern slope of the Santa Ana volcano, Finca La Cumbre is the highest portion of the El Manzano farm. Founded in 1872, El Manzano is currently operated by our longtime relationship partner and sixth generation coffee farmer Emilio Lopez Diaz. El Manzano is also a Beneficio which provides agronomy education, coffee processing and export, medical services, eye exams, and a mobile vaccine clinic for the neighboring farmers and their families. Natural Red bourbon cultivar. 1500-1550 masl.



Ethiopia Guji

Oromoia Region Grade 1



Acid: medium plus

Body: medium

Flavor Profile: A sweet and complex coffee from the Guji zone. Sweet Peach, berries and cream, and lemon zest 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. This coffee undergoes special processing where yeast is added and allowed to ferment with whole coffee cherries for 72 hours creating cleaner and brighter flavors while also reducing the amount of water used. Special yeast process and washed heirloom varieties. 1750 - 2050 masl.



Kenya Kangurumai

Muranga'a County



Acid: high

Body: medium

Flavor Profile: Bright, complex, and aromatic. Green apple, cocoa powder, and sweet dark honey are supported by rich cream with just a hint of black licorice and botanical herbs. Located on the slopes of the Aberdare mountain range, Kangurumai is factory owned and operated by the Kangiri Farmer's Cooperative Society. Kangiri FCS is comprised of 635 individual producers who each grow and harvest, on average, 250 coffee trees. All coffee at the Kangurumai factory is selectively hand sorted for quality. Washed SL28, SL34, Batain, and Ruiru 11 varieties dried on raised beds. 1629 masl.