



# 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 Sitio de Torre Mantiqueira de Minas



**Acid:** medium

**Body:** medium

**Flavor Profile:** Soft, delicate, and unique. Blackberry, roasted hazelnut, and lemon zest are supported by layers of milk chocolate and vanilla sugar. Sitio de Torre was founded in the 19<sup>th</sup> century when Antoni Coli migrated from Italy and planted his first coffee trees. Four generations later the farm is still run by the Coli family. Quality and sustainability focused, Sitio de Torre has won the Brazil Cup of Excellence competition 29 times. Natural Yellow Catuai cultivar. 1250 masl



## Colombia Finca Campo Amor Antioquia



**Acid:** high

**Body:** medium-plus

**Flavor Profile:** Bright, clean, and complex. Raspberry, brown sugar, and cinnamon are supported by sweet dried cherry and milk chocolate. Finca Campo Amor is a multi-generational farm operated by our longtime relationship partners Cafe Oro Molido, a family owned coffee company that prides itself on prioritizing the welfare of all its workers. Oro Molido provides free access to healthcare and education support, as well as exceptional specialty coffee, on all their farms. Washed Colombia and Castillo cultivars. 1250-1750 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

**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

**Flavor Profile:** Bright and extremely juicy. Pineapple juice, coconut water, and fresh cantaloupe are supported by layers of sweet dried fruits and cream with a hint of pine. 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.



## Sumatra Ketiara Takengon, Aceh



**Acid:** medium

**Body:** medium plus

**Flavor Profile:** Unique and complex. Green apple, strawberry candy, and vanilla are supported by fresh oak and cucumber with just a hint of sweet roasted pepper. Ketiara Cooperative is comprised of 1,040 fair trade and organic certified smallholder farmers spread over 19 different villages. The farms are surrounded by the Gunung Leuser national park and wildlife reserve. The word Ketiara means "make it happen," and this group is certainly doing that, consistently producing high quality coffees and establishing itself as one of the most respected Fair Trade cooperatives in the region. Giling Basah processed Bourbon, Typica, Caturra, and Catimor cultivars. 1200-1500 masl