



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

Flavor Profile: A clean and easy drinking coffee with aromas of hazelnut and milk chocolate. Caramel, roasted hazelnut, and orange are supported by hints of tropical fruit and cinnamon sugar. 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. Multi year winners of the Brazilian Specialty Coffee Association competition, all coffees at Fazenda JR are selectively hand harvested with great care being taken to preserve native forests and fresh water streams that abound on the property. Pulped natural processed yellow catuai cultivar. 1100 masl



Colombia Rosado

San Adolfo, Huila

Acid: medium-plus

Body: medium-plus

Flavor Profile: A vibrant, complex, and easy drinking coffee. Pink lemonade, ruby red grapefruit, and honey are supported by rich milk chocolate seafoam candy and cream. 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. Delfin has been a coffee producer for 48 years and runs El Diviso with his wife Estrella and their two sons Wilder and Heiner. Washed and sun dried bourbon cultivar. 1520 masl.



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