



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 São Benedito

Dom Viçoso, Mantiqueira de Minas



Acid: high

Body: medium

Flavor Profile: Bright, sweet, and easy drinking. Orange zest, milk chocolate, and dried pineapple are supported by layers of roasted hazelnut with a hint of cinnamon. Founded in 1954, Rancho São Benedito has been continuously operated by matriarch Mariana de Carvalho Junquiera and her four children. The Junquiera 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 social and social sustainability. Natural sun dried yellow cultivar. 1150 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 heavy cream with just a hint of maple syrup. 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 50 years and runs El Diviso with his wife Estrella. Their two sons Wilder and Heiner are currently in charge of soil studies, coffee processing, quality control, and marketing in preparation to take over the family farm. Washed and sun dried bourbon cultivar. 1520 masl.



El Salvador SL34

El Manzano, Santa Ana



Acid: high

Body: medium

Flavor Profile: Bright, complex, and unique. Lemon zest, freeze dried raspberry, and strawberry hard candy are supported by honey and candied ginger with a slightly herbal finish. Typically grown only in Kenya, SL34 is a coffee prized for its exceptional cup quality. This offering is part of an experimental microlot grown by Emilio Lopez Diaz at Finca El Manzano. Situated on the northern slope of Santa Ana volcano, Finca El Manzano is part of Cuatro M Cafes, a family owned and operated coffee producer. Cuatro M has been our direct relationship partner since 2008. Washed SL34 cultivar. 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 varietals. 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 varietals dried on raised beds. 1629 masl.



Mexico San Agustin Loxicha

Oaxaca



Acid: medium

Body: full

Flavor Profile: Clean and full bodied coffee from the San Agustin Loxicha community in Oaxaca. Flavors of gingersnap cookie, dried apricot, and milk chocolate are supported by hints of roasted almond and piloncillo. Loxicha is historically know for growing avocados, however, 80 years ago a group of community elders traveled to the nearby town of Pluma Hidalgo to bring back coffee plants and create a second source of income. Generations of commitment and hard work have lead to the incredible coffee available today. This community coffee represents a blend of microlots from 38 different families in Loxicha. Washed Pluma and Typica varietals. 1500-1800 masl.