



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 Baixadão

Christina, Mantiqueira de Minas



Acid: medium plus

Body: medium

Flavor Profile: Sweet, bright, and complex. Strawberry, dried mango, and mandarin orange zest are supported by layers of milk chocolate and roasted hazelnut. Originally a rice farm, Sitio Baixadão began cultivating coffee in 1995. A meticulous focus on quality and selectively hand harvested coffees has allowed Sabastião Afonso da Silva and his son Hellison Afonso to become to of the most respected producers in Brazil, having twice placed first in the Brazil Cup of Excellence competition. Sitio Baixadão is just one of many small lots of coffee grown and harvested by Familia Afonso Cafes Especiais, and operation run by the Afonso family. Natural process yellow catuai cultivar. 1200 masl.



Burundi Gitwe

Kayanza Province



Acid: high

Body: medium

Flavor Profile: A bright and sweet offering from our long-time relationship partners at the Long Miles Coffee Project. Blueberry, raspberry, and sweet cream are supported by milk chocolate with hints of honey and cinnamon. The coffee growing region of Burundi is divided into a multitude of distinct hills. Farmers on Gitwe grow a diversity of crops ranging from coffee and tea to sweet potatoes, maize, banana, cassava, beans, and cabbage. Burundi is one of the most rurally dense countries in the world and Gitwe is no exception, housing 637 farmers who tend to an average of only 60 coffee trees each. Washed jackson and bourbon cultivars. 1900-2100 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.



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



Mexico Don Antonio Oaxaca



Acid: medium

Body: full

Flavor Profile: Smooth, complex, and easy drinking. Snickerdoodle, mandarin orange, and papaya are supported by layers of baker's chocolate and candied ginger. Located in the small community of San Agustin Loxicha, Finca Don Antonio is a coffee and avocado farm operated by second generation farmer Casimiro Garcia and his wife Reyna Petronila. Casimiro's two sons studied agronomy and act as a resource for both their father and other coffee producers in the community. In the off-season the family further support their finances by working as blacksmiths. Washed Pluma varietal. 1500-1800 masl.