

OUR FULL FLAVORED COFFEE ROSTER



THE AMERICAS



Espresso Blend #1

Our Espresso Blend #1 defies many conventions in the coffee world. It comes from a single farm, but is a sophisticated blend of different coffee plant varietals and processing methods. This 'blend' is the result of our ongoing 10-year relationship with Daterra Estate, starting on the farm's cupping table. Although it comes from a single farm, it is a sophisticated blend of different coffee plant varietals and processing methods. Tasting Notes: Velvety body, subtly sweet and super rich.



Detroit Street Decaf

Our goal for a decaffeinated coffee was simply to have a coffee that would taste as good as unprocessed coffee and that would make a great espresso. Detroit Street Decaf has always been a Central American coffee or a blend of Central Americans. It is currently 100% Guatemalan. Guatemalan coffees are, for us, perfectly balanced between acidity and sweetness, with a little floral in the nose and good body. Tasting Notes: A full-bodied blend of Central American beans.



Brazil Peaberry Daterra Estate

From Daterra Estates, this coffee is a blend of varietals that produce a mellow, nutty coffee that has very low acidity. Peaberry refers to a single small seed that develops in the coffee fruit instead of the normal two seeds. When the coffee is sorted by size for milling, the smallest screen beans, including the peaberries, are the final separation. Peaberries are found naturally in about 5% of coffee cherries. Tasting Notes: Rich, smooth, and full-bodied.



Guatemala Finca Santa Anita

Finca Santa Anita, near the town of Purulhá, is about 100 miles northeast of Guatemala City. The farm is situated in a small, picturesque valley that receives considerably more rainfall than surrounding areas. Tasting Notes: Citrus brightness with floral and cocoa.



French Roast

This classic dark style of roasting is surprisingly difficult to do well. We use Central or South American beans with a robust natural acidity—this bean serves delicious as a French Roast as keeps its regional character while still being able to take a lot of heat. Tasting Notes: Full-bodied and really rich—our darkest roast notes.



Brazil Full Bloom

Full Bloom is a 100% "natural" or dry processed coffee, meaning that the fruit flesh of the coffee cherry was left attached to the bean as it dried. Natural processed coffees tend to have remarkable fruit characteristics and rich sweetness. We loved this lot for its wonderful balance of chocolate and fruit notes, and for the panorama of flavors it offers sip after sip. Tasting Notes: Milk chocolate & plum with rich sweetness.



Mexico Chiapas

We've always loved Mexican coffees from the state of Chiapas. They are the whole package: well-balanced, rich, and naturally sweet. This lot has some cocoa and honey notes that we find to be delicious. Tasting Notes: Flavors of cocoa, hazelnut and citrus with a smooth body.



Brazil Sweet Yellow

Made from a series of very special varietals (bourbon, catimor and caturra), this coffee is roasted gently to bring out the delicate sugars inherent in the beans. From Daterra, a special grower in Brazil that's Rainforest Alliance Certified. Tasting Notes: Sweet, nutty and super smooth.



Costa Rica Hacienda Miramonte Grand Reserve

This is a really special coffee from Costa Rica's Hacienda Miramonte. Reserved exclusively for Zingerman's Coffee Company, this lot is the result of many years of collaboration between Zingerman's Coffee Company and Hacienda Miramonte. Managing Partner Steve Margigian worked very closely with the folks at the farm to produce this coffee, overseeing the processing, milling, and final sorting. Tasting Notes: Wonderfully balanced with notes of caramel and citrus.



Colombia Cosurca

Empresa Cooperativa del Sur del Cauca (COSURCA) is composed of 15 farmer associations and coffee cooperatives from four municipalities in Cauca, a mountainous province of Southwestern Colombia. Founded in 1993, COSURCA's 1,090 members have a strong organization and financial stability as a result of Fair Trade. Tasting Notes: Smooth body with nice brightness and notes of citrus and caramel.

Zingerman's Coffee Company • Craft-roasted coffees available at wholesale

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ASIA/PACIFIC



India Monsooned Malabar

This fine Indian coffee is carefully exposed to moist monsoon winds causing the bean to absorb some of the moisture from the air. It is then carefully turned and dried. In the process, the bean swells up and the formerly green bean takes on a pale straw color. Tasting Notes: Bright and sweet with hints of spice.



Papua New Guinea Apo & Angra Cooperatives

About 85% of coffee from Papua New Guinea is grown by small-holder farmers whose plots are scattered over demanding and sometimes treacherous terrain. Tasting Notes: Nutty and complex with a cocoa-like finish.



Sumatra Mandheling

We love Sumatran coffees for their rich, earthy qualities and we think no coffee roster is complete without one. The 'wet hull-ing' processing method characteristic of this region produces coffees that are intriguing and complex, offering something new sip after sip. Tasting Notes: Full-bodied, earthy and wild.



Myanmar

Coffee was first introduced to Myanmar (formerly Burma) in 1885 by British colonists. Investments in milling and education have brought about the birth of a true specialty coffee business in the country. This coffee is a blend from several estates in Myanmar, primarily Greenland and Blue Mountain estates. Tasting Notes: Smooth, creamy, and full-bodied with hints of orange.



BLEND S



Mokha Java

Our spin on a classic combination of light-roasted African coffee combined with a dark-roasted Indonesian. We blend Ethiopian with Sumatran and Papua New Guinea coffees to produce a blend that balances fruitiness against dark, earthy undertones. Tasting Notes: Dark and earthy with hints of blueberry.



Roadhouse Joe

Created for Chef Alex Young at Zingerman's Roadhouse, this very special blend is the outcome of months of collaboration and tasting. Designed to complement food, it emphasizes body and balance over sharpness and acidity. Tasting Notes: Smooth as silk and served daily at Zingerman's Roadhouse.

AFRICA



Ethiopia Harrar

This lot from Harrar is a "natural" or "dry" processed coffee, meaning that the fruit flesh from the coffee cherry was left attached to the bean as it dried. Natural processed coffees, and this one in particular, have intense fruit characteristics. We love the rich blueberry flavors in this coffee, and we can't stop thinking about how good a cup would taste alongside a slice of pie. Tasting Notes: Complex and fruity with a distinct blueberry note.

NOVEMBER ROASTER'S PICK



Holiday Blend

When we developed this year's Holiday Blend, we started with our favorite estate coffees from Central and South America. For complexity and balance, we added a bit of a small-lot coffee from Myanmar. The resulting blend has a rich, dark chocolate character with a smooth body and hints of fruit. We think it's the kind of coffee you can drink day or night, at breakfast or with dessert, indoors, outdoors, with family and friends, or just by itself, as you sit fireside wrapped in a blanket. You and your coffee, comfort and joy.

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