

OUR FULL FLAVORED COFFEE ROSTER



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.

BLENDS



Mokha Java

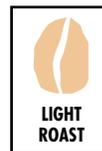
Our spin on a classic combination of light-roasted African coffee combined with a dark-roasted Indonesian. We blend Ethiopian with Sumatran and Papua New Guinea coffees to produce a blend that balances fruitiness against dark, earthy undertones. Tasting Notes: Dark and earthy with hints of blueberry.



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.

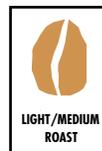
AFRICA



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.

FEBRUARY ROASTER'S PICK



Brazil Full Bloom

We've been working with Brazil's Daterra Estate since our days as a micro-roaster occupying a small corner of the Zingerman's Mail Order warehouse. Over 10 years later, Daterra Estate is still producing some of the finest coffees we have ever tasted. Their Full Bloom is a 100% "natural" or dry processed coffee. Natural processed coffees tend to have remarkable fruit characteristics and rich sweetness. We loved this lot for the panorama of flavors it offers sip after sip. Tasting notes: milk chocolate & plum with rich sweetness.



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

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