

# FULL FLAVORED COFFEE ROSTER



## THE AMERICAS



### Brazil Peaberry, Dattera Estate

From Dattera Estate, this coffee is a blend of varieties 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 usual two seeds. When the coffee is sorted for size for milling, the smallest screen beans, including the peaberries, are in the final separation. Peaberries are found naturally in about 5% of coffee cherries. **Tasting notes:** Rich, smooth, & full-bodied.



### Brazil Sweet Yellow, Dattera Estate

Made from a series of very special varieties (bourbon, catoise, and caturra) this coffee is roasted gently to bring out the delicate sugars inherent in the beans. From Dattera Estate, a special grower in Brazil that earned the highest level of certification possible from the Rainforest Alliance in 2018. **Tasting Notes:** Sweet, nutty, and super smooth.



### Brazil Full Bloom, Dattera Estate

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.



### Guatemala, Las Huellas

This coffee comes to us from Jorge Mendez. His farm, El Apiario, produces beautifully clean, complex coffees, along with honey and other products. Jorge began working in coffee as a picker on farms in Guatemala's western highlands. He saved enough money with his wife to buy a small piece of land near the Pan American highway. After some time, Jorge decided to sell his land and move back into the mountains, where he purchased two parcels of land. Through trial and error, and a commitment to quality, Jorge discovered what it took to grow high quality coffee on his farm and we get to enjoy the fruits of his labor! **Tasting Notes:** Sweet floral aromas with a cocoa-like finish



### 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.



### Costa Rica Zingerman's Grand Reserve, Hacienda Miramonte

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 the Zingerman's Coffee Company and Hacienda Miramonte. Managing Partner Steve Mangigian 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, Coscura

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 night brightness, and notes of citrus and caramel.



### Espresso Blend #1, Dattera Estate

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 varieties and processing methods. This 'blend' is the result of our ongoing, decade long relationship with Dattera Estate, starting on the farm's cupping table. **Tasting notes:** Velvety body, subtly sweet, super rich.



### 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 it keeps its regional character while still being able to take a lot of heat. **Tasting notes:** Full-bodied and really rich - our darkest roast!



### Detroit St. Decaf

Named after the location of the original Zingerman's business, the Zingerman's Deli! 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. **Tasting notes:** A full-bodied blend of Central American beans.



Zingerman's Coffee Company • Craft-Roasted Coffees, Available Wholesale  
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## AFRICA



### Ethiopia Harrar

This lot from Harrar is a "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, 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.

## 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.



### 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.



### 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 hulling' processing method used for this coffee produces an intriguing and complex brew, offering something new sip after sip. **Tasting notes:** Full-bodied, earthy, and wild.

## BLENDS



### 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.



### 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.

## ROASTER'S PICK

LIMITED RELEASE. EXTRA SPECIAL ROASTS.



### Costa Rica Hacienda Miramonte - Microlot Blend

We are excited to introduce a really special blend of coffees 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 the farm. Managing Partner Steve Mangigian worked closely with the folks at the farm to bring this coffee to market and oversaw processing, milling, and final sorting.

Most beans from Costa Rica are processed using a "washed" method that uses water to remove the coffee fruit from the bean inside. What gives this single-estate blend a particularly interesting flavor is the inclusion of one "naturally" processed coffee -- meaning the beans were dried out with the fruit still attached. Naturally processed coffees are known for having amazing natural sweetness and a rich, velvety body. And we definitely taste those characteristics here!

Hacienda Miramonte was started in 1917 by the matriarch of the Guardian family, Lucila Duval de Morales, and is now operated by her great-grandson Ricardo. Generation after generation, the Guardians have reaffirmed their commitment to growing quality coffee while serving as stewards of the environment and their local community. **Tasting Notes:** Wonderfully balanced with notes of caramel and citrus.



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