

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 Buena Esperanza

Brought to us by producer Noe Castillo. This coffee was grown on her family's 6.5 hectare farm, five hours through the mountains from the city of Huehuetenango in the west of Guatemala—an area known for producing the most distinguished Guatemalan coffees. Noe's mother worked for Finca Buena Esperanza for more than 40 years. Currently, all of Noe's brother's work on the farm. They strive to use organic products to fertilize their crops, and are always working hard to improve their shade trees patios and drying times. We're proud to bring you their work in creating the best quality micro-lots. **Tasting Notes:** A floral, juicy coffee with a silky body.



Mexico Yuchuhiti

This coffee comes to us from a cooperative in the Mixteca region of Oaxaca, Mexico, where the humidity and altitude create ideal conditions for growing coffee. The Mixteca region is home to the indigenous Mixteca and Zapoteca people. The farmers who contributed to this coffee are in the hills around 1600+ meters above sea level, and have mostly Typica and Bourbon types planted on their farms. This is a Fair Trade and Organic certified coffee; the farmers are following organic farming guidelines, and that payments are made with transparency. **Tasting Notes:** Sweet, lemon, yogurt, toffee finish.



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, 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 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.



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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 roaster 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.



Cameroon Peaberry

Our Cameroon Peaberry coffee is grown with plenty of sunshine and rich volcanic soil. Cameroon is the only country in West Africa with elevation and climate suitable for producing specialty coffee, and only 5% of the coffee bean crop is peaberry coffee beans. In the town of Oku, most coffee trees are over 20 years old, yielding just 25% of a younger coffee tree’s potential.

A direct trade program works directly with farmers in Oku and Mbessa to provide training, inspection services, technical assistance, and market access for farmers interested in implementing organic practices.

Tasting Notes: Nicely balanced with notes of cocoa and dark cherry.



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