

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.



Guatemala Antigua

This coffee comes to us from small-holder producers in the Antigua Valley of Guatemala - the oldest and best-known coffee-growing region in the country. The Antigua valley is called "Panchoy" ("large lagoon"), a name from the indigenous Cachiquel tribe. The valley is encircled by three volcanoes: "Agua", "Fuego" and "Acatenango". Thanks to the rich volcanic soils, altitude, plentiful rain and sun, and consistent temperatures the beautiful valley enjoys, conditions there are quite ideal for growing a large amount of high-quality Arabica beans. We could drink this balanced, smooth coffee all day! **Tasting Notes:** Floral, bright, and citrusy. Silky smooth.



Mexico Oaxaca

This lot comes to us from 34 independent producers around the municipality of San Pedro Sochiapam in Oaxaca, Mexico. It is a "fully washed" coffee, meaning that during post-harvest processing, all the fruit was stripped from the coffee cherries before the beans were dried. Washed coffees generally have clean, transparent cup profiles, and are quite uniform from batch to batch. This lot has everything we love about coffees from Mexico -- starting with the rich, cocoa-like base and lovely balance. But it also gave us a couple of pleasant surprises. **Tasting Notes:** Smooth and cocoa-like with hints of apricot and honey.



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 nice 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



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.



Peru Peaberry

This coffee comes to us Cooperativa Agraria Norcafe Peru, an organization of small producers and young professional leaders who returned to their original communities to get involved in coffee farming. They work for the betterment of their communities by prioritizing the education of the children of small producers, providing sustainable income for families, and providing training in resource management and business oversight. Additionally, they offer workshops to encourage environmentally friendly practices, including training for water care and soil conservation.

What's so special about this coffee? To start, it's comprised of peaberry beans - which make up less than 3% of all coffee beans. It's grown near the Cerro Condorpuna, host to one of the largest old-growth forests in the Amazon. The altitude and ample shade of this area makes for an ideal environment for growing high-quality coffee. Peruvian coffee is hand-picked and - after processing - is transported by foot or mule by farmers into town via mountainous trails. Indeed, this coffee tastes as exceptional as its origin.

Tasting Notes: Well-balanced with notes of citrus and caramelized sugar.



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