

FULL FLAVORED COFFEE ROSTER



THE AMERICAS



Brazil Peaberry, Daterra Estate

From Daterra 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.



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.



Guatemala Buena Esperanza

A floral, juicy coffee with notes of cocoa - brought to us by producer Noe Castillo. This coffee was grown on his 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: Floral, juicy, cocoa.



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, Daterra 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 Daterara 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



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

In preparation for the opening of Zingerman’s Roadhouse in 2003, months of collaboration and tasting resulted in the creation of this signature coffee blend. It’s been a hit ever since. Designed to complement food, it emphasizes body and balance over sharpness and acidity. It finishes with a very slight nuttiness and is by far our most popular blend. Technically, it’s a mix of Papua New Guinea, Costa Rican, Indian, and Brazilian Peaberry, each added for their contribution in body, balance and nuttiness. Less technically—but more importantly—it’s a sensible, smooth, crowd-pleasing coffee that’s guaranteed to satisfy anyone. **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.



Tree Town Blend

This time of year in Ann Arbor, the leaves of the trees change to show beautiful reds, oranges, and yellows. We were inspired to create a coffee blend that sparkles with complexity and an ever-changing panorama of flavor. This coffee is a blend of beans from Brazil, Guatemala, and Tanzania, thoughtfully combined to bring out Fall flavors.

Tasting Notes: caramel, stone fruit, and cocoa. Complex and juicy!



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