

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.



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.



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.



Peru, Corral de Piedra

This micro-lot of coffee is produced by the ASPROAGRO Coffee Farmers Association, which is a member of the CECANOR Cooperative. Producers from the association live in and near the community of Corral de Piedra, Peru, which is in the northern part of the country in the Andean highlands. ASPROAGRO is an acronym that stands for "Asociacion de Productores Agropecuarios".

Tasting Notes: Citrus fruit, chocolate, graham cracker.



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.



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!



Colombia, ASPROBALBOA

We have sourced coffee through Colombia's COSURCA for several years now, and we're excited that this year, we can feature a coffee traceable to one particular community — Balboa. ASPROBALBOA represents individuals and families from across the municipality of Balboa. Their goal is to create productive agricultural business in their community and promote economic, social, and cultural development.

Tasting Notes: Smooth body with nice brightness, and notes of citrus and caramel.



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.



Uganda, Rwenzori Natural

This delicious, unique coffee came down from the Mountains of the Moon, the glacier-capped Rwenzori range stretching between Rwanda, the Democratic Republic of the Congo, and the western Ugandan border. High altitude, fertile soils and plentiful rainfall provide ideal conditions. Known as “drugar” – which stands for Dried Ugandan Arabica – these beans are Uganda's version of natural process coffee. **Tasting Notes:** Syrupy, bright, peach, nectarine

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.



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