

FULL FLAVORED COFFEE ROSTER



THE AMERICAS



Brazil Peaberry, Dattera Estate

From Dattera Estate, this coffee is a blend of varietals 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 3% of coffee cherries.

Tasting Notes: Nutty, rich, and smooth.



Brazil Sweet Yellow, Dattera Estate

The Sweet Yellow is a really exceptional blend from Dattera Farm in Minas Gerais, Brazil. It took a couple of years to develop this very refined coffee. Made from a series of yellow-ripening varietals (bourbon, catuai and caturra), it is roasted gently to bring out the delicate sugars inherent in the beans.

Tasting Notes: Sweet, nutty & 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.



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 varietals 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.



Costa Rica Zingerman's Grand Reserve, Hacienda Miramonte

We are excited to introduce a single-estate honey process 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 Zingerman's Coffee Company and the farm. Managing Partner Steve Mangigan works closely with the folks at the farm to bring this coffee to market and oversees processing, milling, and final sorting. This lot is a pulped-natural or miel ("honey") processed coffee -- meaning that after harvest, some sticky fruit (often called mucilage) is left on the bean while it dries. Honey-process coffees are known for having beautiful complexity and good natural sweetness. We think this year's harvest has a nice caramelly character with a soft citrus brightness that makes every sip dance on your tongue. **Tasting Notes:** Balanced and caramelly with soft citrus brightness.



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
www.zingermanscoffee.com | coffee@zingermans.com | 877.653.JAVA(5282)
3723 Plaza Drive, Suite #5 Ann Arbor, MI. 48108

FULL FLAVORED COFFEE ROSTER



AFRICA



Ethiopia, Guji

There is a stunning amount of flavor variety found in coffees from Ethiopia. Various combinations of plant genetics, micro-climate, and processing methods produce cup profiles that range from citrusy, floral, bright, and elegant, to rustic, spicy, and deeply fruity. This coffee from the Guji area is a fully washed lot from the Birbirs Cooperative. We found it to be an overall wonderfully balanced cup. Notes of blueberry and milk chocolate hit us first, and the coffee finishes with a subtle, sweet citrus brightness.

Tasting Notes: Blueberry, milk chocolate, and hints of sweet citrus.



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



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

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, nutty, and sweet.



Cold Brew Blend

Our Cold Brew Blend includes carefully sourced coffees from our friends at the Datterra Estate in Brazil as well as coffee from the Apo and Angra coffee cooperative in Papua New Guinea. We believe these are some of the finest coffees the world has to offer! Both coffees stand on their own as outstanding single origin coffees, and make for terrific hot brewed coffee. We use these beans for our cold brew because of the body, finish, and flavor they bring to the final product. Cold brewing produces an exceptionally sweet brew with a rich body and virtually no acidity. **Tasting Notes:** Chocolatey, sweet, rich, and smooth



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 coffee 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.



Guatemala Todos Santos

Todos Santos, or Ella as we have informally called it around our roastery, is a supremely balanced and smooth coffee. It has a nice foundation of approachable flavors that remind us of toasted almond and cocoa plus a pop of jammy, apricot-like fruit.

Tasting Notes: Toasted Almond, Cocoa, Apricot



Zingerman’s Coffee Company • Craft-Roasted Coffees, Available Wholesale

www.zingermanscoffee.com | coffee@zingermans.com | 877.653.JAVA(5282)

3723 Plaza Drive, Suite #5 Ann Arbor, MI. 48108