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## MAIN 12

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### **New Street Blend**

organic berry and chocolate aroma, with full body and muted acidity, dark chocolate with a touch of fruit in the flavor, and a dry chocolate and nut finish.

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### **Holualoa, Hawaii**

100% kona extra fancy. a simple but sweet, deeply resonant coffee with a smooth body and chocolate-toned fruit notes that read as a round, banana-inclined milk chocolate in the aroma. in the cup the chocolate turns toward cocoa and the fruit toward a gently tart, cherryish coffee fruit. extra fancy is the term for the highest grade of kona coffee based primarily on largest bean size.

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### **Jamaica**

true blue mountain is actually grown at higher altitudes than most other island coffees, and much of mavis banks farms are at 5000 feet. the higher reaches are in almost perpetual fog, which slows the development of the coffee, producing a denser bean than the relatively modest growing elevations might produce elsewhere. but remember, this is an island profile coffee; smooth, mild, balanced. dont expect huge fireworks in the cup the character of jamaican coffee is about its mild balance and subtlety in flavor.

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### **Tanzania**

ruvuma aaa sweet aroma, flavor notes of orange and nut, winey acidity, medium body, and a clean citrus and nut finish. this wet processed coffee is grown in the ruvuma region of southwestern tanzania. the region is named for the ruvuma river which forms the border between tanzania and mozambique. in the past, ruvumas inaccessibility, poor infrastructure and uncertain political situation have sometimes prevented this wonderful coffee from reaching the international market. those conditions now seem to be improving, and new and refurbished processing mills in the area are helping farmers produce consistent quality.

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### **Sumatra**

mandheling wahana estate the recently established wahana estate is situated near lake toba in northern sumatra. all of the coffee is shade grown under lamtoro shade trees using natural fertilizers, ensuring that the coffee is grown as sustainably as possible. additionally, within the farms boundaries various conservation areas have been established. the estate also supports its workers with the founding of wahanas farmer support center, and provides housing and a medical clinic to improve working conditions. very complex, rather edgy sumatra. pru ny dark chocolate, cherry, brandy, fir in the aroma. quietly rich acidity; full, lightly syrupy mouthfeel. woody, sweet, herby character in the cup, reminiscent of sassafras perhaps. floral top notes, continuing dark chocolate and cherryish fruit. very sweet in the finish, with ongoing floral and wood notes. ken davids, coffeereview.com

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### **Papua New Guinea**

peaberry kimmel plantation sweet orange and caramel aroma with soft flavors of peach and apricot, brisk acidity, medium body, and a clean citrus finish. founded in 1974, the kimmel plantation practices ecologically friendly farming and provides a school and medical facilities for its 400 workers and their families.

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### **Kenya**

aa igandene estate this outstanding micro-lot was grown in red volcanic soil on the slopes of mt. kenya. the handpicked cherries are wet processed using local river water, then slowly sundried on raised tables. richly sweet in aroma and cup; notes of dry berry, citrus and stone fruit slowly emerge and become more prominent as the cup cools. lightly syrupy mouthfeel and sustained fruit-toned acidity. the fruit character lingers in the lushly sweet finish. ken davids, coffeereview.com

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## Honduras

marcala shg fruit and caramel aroma, with immensely sweet orange flavor notes, creamy body, and bright acidity. the marcala region is in western honduras near la paz. coffee was first planted there in 1866. in the early 1970s coffee production was modernized and expanded, and now the area is known for some of honduras finest coffees. the beans are a blend of typica, bourbon, caturra and catuai, processed using the washed method and harvested from december to march each year.

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## Guatemala

huehuetenango shb el injertal estate caramel, pastry spice and stone fruit aroma with flavor notes of orange and chocolate, lively acidity, impressive body, and a clean citrus finish. el injertal estate is in the esteemed huehuetenango growing region of southwestern guatemala. owner consuelo chavez de molina has protected extensive forest land on the farm, ensuring both that the coffee is shade grown and that biodiversity thrives. she is also helping develop rural electrification projects and a health center for the nearby villages of huixoc and ixnul. this coffee is a combination of caturra and bourbon beans. it is wet processed using pure mountain river water and sun dried on patios. shb stands for strictly hard bean and designates coffees grown at the very highest altitudes where slower ripening increases flavor.

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## Ethiopia

yirgacheffe ycfu sweet caramel aroma, citrus fruit and chocolate flavor notes, medium body, moderate acidity and a chocolate finish. grown in the yirgacheffe region of southern ethiopia, this wet-processed coffee was cultivated and processed by the yirgacheffe coffee farmers cooperative union. the ycfu, consisting of nearly 45, 000 members, was formed in 2002 to ensure a living wage for all members through fair trade pricing. lemon-zest brightness and pungent fir in the aroma. the lemony character rounds in the acidity and the cup, where it is deepened and complicated by a crisp, floral-toned cocoa. light but smoothly silky mouthfeel; cleanly sweet and flavor-saturated finish. ken davids, coffeereview.com

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## Costa Rica

organic la amistad estate for more than 60 years, la amistad <http://www.laamistad.com> has been a pioneer in socially and environmentally sustainable coffee production, long pre-dating the recent development of certification seals. included within the parameters of the roughly 25, 000 acre estate on the panamanian border are 22 small family farms which were given to neighboring families in 1940 by estate founder jorge zeledon castro, grandfather of the current owners. la amistad ensures these farmers a premium price for their organic, high quality beans. the remaining 95% of the estates land is dedicated to rainforest conservation, research and an ecolodge, and is home to quetzals, jaguars, monkeys, tapirs, more than 400 species of birds, and some of the worlds rarest butterflies. it forms part of unescos amistad biosphere reserve. crisp, delicate, balanced. lime, peach, nut and cocoa suggestions in aroma and cup. bright acidity; silky mouthfeel. the nut and cocoa turn toward bittersweet chocolate in the dry finish. ken davids, coffeereview.com

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## Brazil

organic poco fundo deep berry and citrus aroma, flavors of berry and chocolate, moderate acidity, medium body, and a soft chocolate and berry finish. this dry processed coffee is grown in the minas gerais region of southeastern brazil by an association of 90 family farmers. poco fundo was formed in 1991 to improve farmers standard of living and reduce poverty. fair trade pricing has helped bring them electricity, healthcare, and education programs.

## WISE BEANS TO GO - BLENDS 2

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### Wise Bean Blend

#### AVAILABLE OPTIONS

1 Lb.: \$16.65

3/4 Lb.: \$12.65

1/2 Lb.: \$8.65

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### New Street Blend Ft Org

#### AVAILABLE OPTIONS

1 Lb.: \$17.65

3/4 Lb.: \$13.35

1/2 Lb.: \$8.95

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## SINGLE ORIGINS 6

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**Guatemala El Injertal Est****AVAILABLE OPTIONS**

1 Lb.: \$16.35

3/4 Lb.: \$12.35

1/2 Lb.: \$8.35

**Honduras Marcala Shg****AVAILABLE OPTIONS**

1 Lb.: \$16.35

3/4 Lb.: \$12.35

1/2 Lb.: \$8.35

**Papua New Guinea Peaberry****AVAILABLE OPTIONS**

1 Lb.: \$14.35

3/4 Lb.: \$10.75

1/2 Lb.: \$7.35

**Sumatra Mandheling Wahana Est****AVAILABLE OPTIONS**

1 Lb.: \$17.95

3/4 Lb.: \$13.95

1/2 Lb.: \$9.35

**Tanzania Ruvuma Aaa****AVAILABLE OPTIONS**

1 Lb.: \$17.65

3/4 Lb.: \$13.25

1/2 Lb.: \$8.95

**Costa Rica Wp Decaf****AVAILABLE OPTIONS**

1 Lb.: \$16.35

3/4 Lb.: \$12.35

1/2 Lb.: \$8.35

**ORGANICS** 5**Brazil Poco Fundo Fair Trade****AVAILABLE OPTIONS**

1 Lb.: \$16.35

3/4 Lb.: \$12.35

1/2 Lb.: \$8.35

**Colombia Mesa De Los Santos Est****AVAILABLE OPTIONS**

1 Lb.: \$17.05

3/4 Lb.: \$12.95

1/2 Lb.v: \$8.95

**Costa Rica La Amistad Est****AVAILABLE OPTIONS**

1 Lb.: \$17.95

3/4 Lb.: \$13.65

1/2 Lb.: \$9.35

**Ethiopia Yirgacheffe Fair Trade****AVAILABLE OPTIONS**

1 Lb.: \$17.65

3/4 Lb.: \$13.25

1/2 Lb.: \$8.95

## Mexico Esquintla Fair Trade

### AVAILABLE OPTIONS

1 Lb.: \$17.95

3/4 Lb.: \$13.65

1/2 Lb.: \$9.35

## ESPRESSO BLENDS <sup>2</sup>

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### Espresso Blend

#### AVAILABLE OPTIONS

1 Lb.: \$16.75

3/4 Lb.: \$12.65

1/2 Lb.: \$8.65

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### Espresso Wp Decaf

#### AVAILABLE OPTIONS

1 Lb.: \$16.75

3/4 Lb.: \$12.65

1/2 Lb.: \$8.65

## SPECIAL ORDERS <sup>3</sup>

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### Kenya Aa Igandene Estate

**\$20.00**

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### Jamaican Blue Mountain

**\$81.00**

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### Kona 100% Extra Fancy

**\$60.00**

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