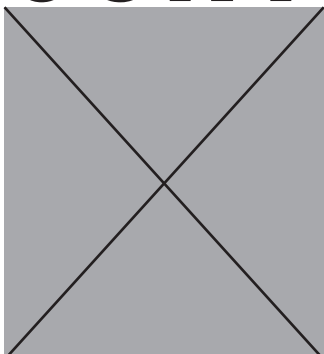


“This extraordinary coffee almost defies description with its aromatic complexity while retaining a classic clarity of structure.”
- Coffee Review

OUR PRODUCTS

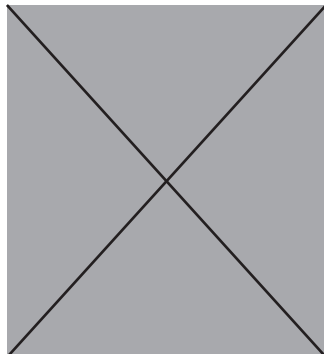


98

Finch House Blend

Hint of citrus, complemented by flavors of dark chocolate, peanut and light pepper notes.
Medium
Cajamarca & Moyobamba Regions, Peru

+ ADD TO CART



Midnight

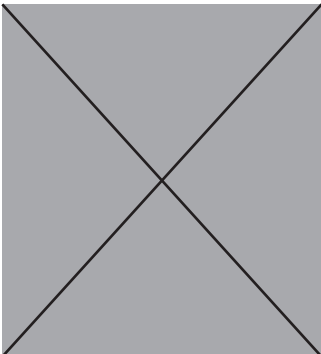
Roasted into second crack for a big, bold and dark cup. Beans display oil.
Dark
Latin America

1lb \$17.95

+ ADD TO CART

Our house blend was rated a 98 by [coffeereview.com!](#)

[check out this article on how to brew the perfect cup](#)

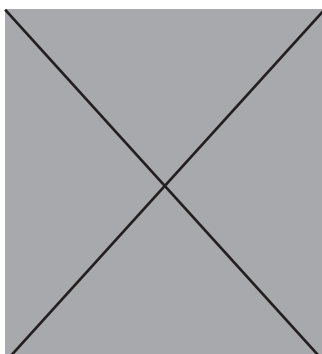


Sunrise

Light, fruity acidity which complements its fully nutty body and unique spicy tones.
Light
La Chiapas, Mexico

1lb \$17.95

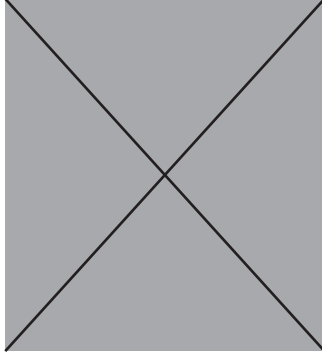
+ ADD TO CART



Evening Oak

Our featured roast of the season. Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup.
Medium-Dark
Eastern Java, Indonesia

+ ADD TO CART



Espresso

Clean, a little roasty, sumptuous crema, unfussy, delicious.
Latin America, Africa, Indonesia

1lb \$19.95

+ ADD TO CART

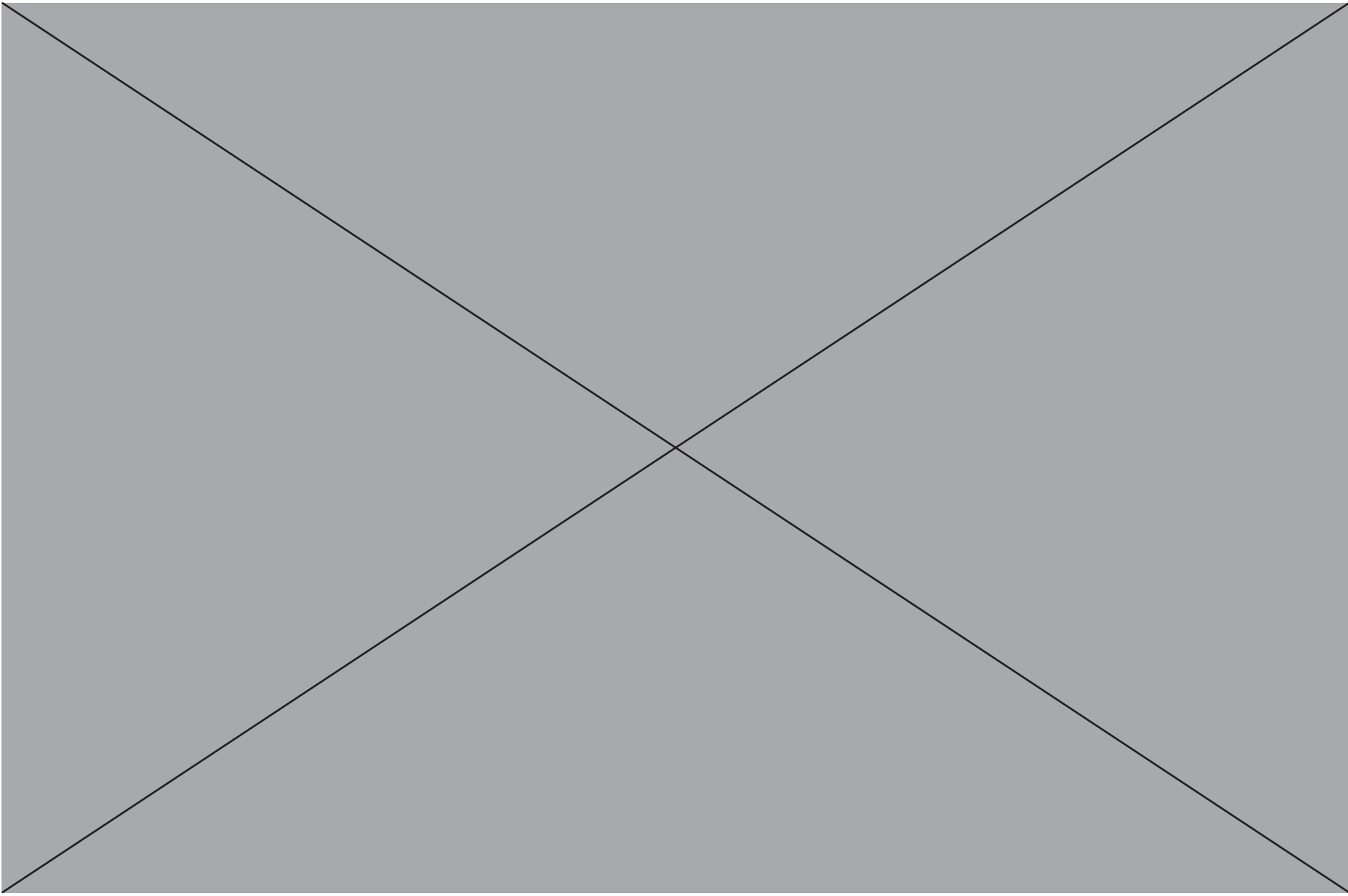
ABOUT US

Twin Finch Roastery is an authentic micro-roastery; small, dedicated, and highly focused on quality. We have a constantly evolving, hand picked selection of fine coffee origins and delicious blends engineered to help you brew a cafe-quality cup at home.

Our coffee is roasted in a hot air, refractory lined roaster with an extraordinary level of control. The significance of relying on a high volume of hot air to roast coffee beans can't be understated. Most small coffee roasters use a single stage burner which offers virtually no control during the roasting process. The refractory significantly reduces hot spots which can damage coffee beans and produces a much more even roasting environment.

Online orders usually ship quickly and arrive within three business days. We only ship the freshest coffee and your satisfaction is guaranteed. Our rotating, featured coffees are roasted on a more limited basis and your order may be held until the next time a batch hits the roaster. We only ship whole bean, but will grind for you in-store per request.

CONTACT US



You can buy from us directly at our Seattle storefront located at 457 NW Market Street.

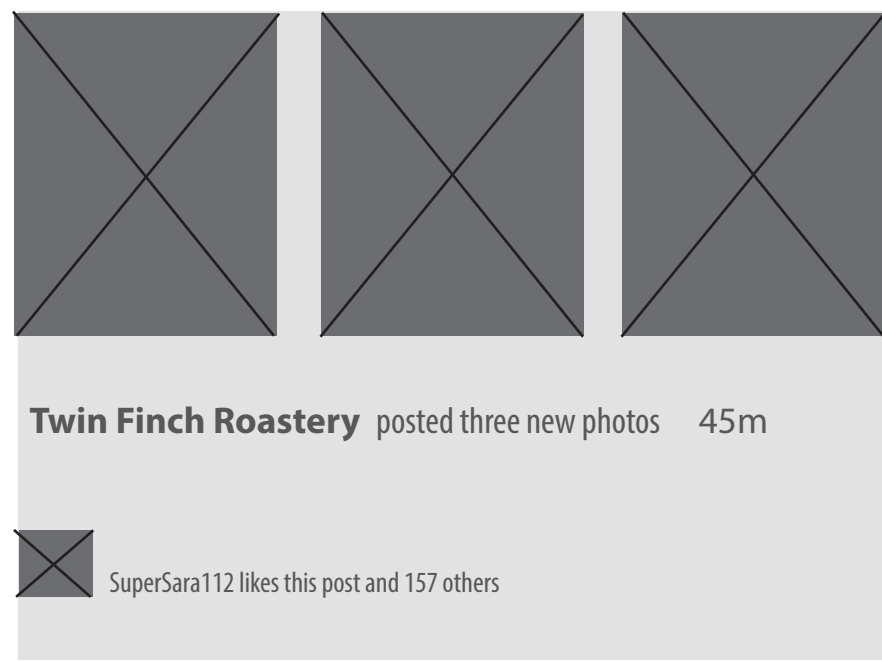
name

email

insert comment here

submit

Social Media Feeds



Twin Finch Roastery posted three new photos 45m

SuperSara112 likes this post and 157 others



Sam Johnson @SammieJ 51s
Yes! It's so good! I'm glad It's Back.

Twin Finch Roastery @TwinFinch 51m
Check out Evening Oak, It's here for a limited time only!

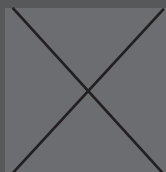
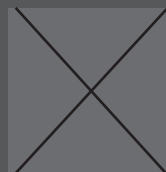
Jake Smith @JCoolSmith 5/2/15
Jake Finch is so cool! It tastes so good!

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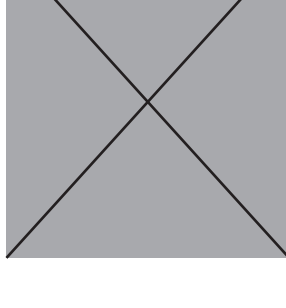
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YOUR FRIENDS AND FAMILY



OUR PRODUCTS



98

coffeereview.com

Finch House Blend

Hint of citrus, complemented by flavors of dark chocolate, peanut and light pepper notes.

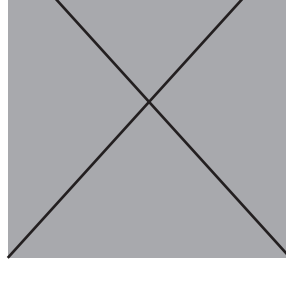
Medium

Cajamarca & Moyobamba

Regions, Peru

1lb \$17.95

+ ADD TO CART



Sunrise

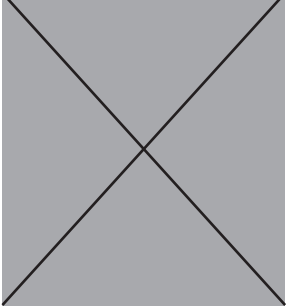
Light, fruity acidity which complements its fully nutty body and unique spicy tones.

Light

La Chiapas, Mexico

1lb \$17.95

+ ADD TO CART



Midnight

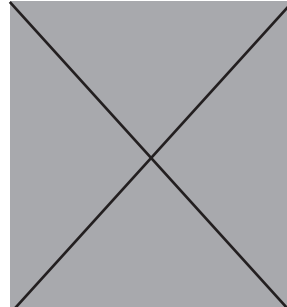
Roasted into second crack for a big, bold and dark cup. Beans display oil.

Dark

Latin America

1lb \$17.95

+ ADD TO CART



Espresso

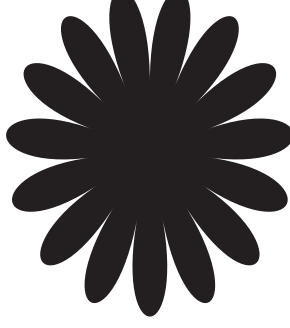
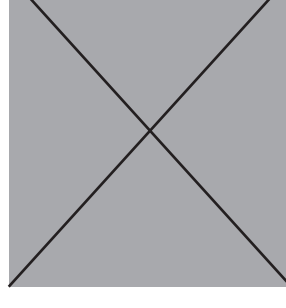
Clean, a little roasty, sumptuous crema, unfussy, delicious.

Latin America, Africa,

Indonesia

1lb \$19.95

+ ADD TO CART



Evening Oak

Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup.

Medium-Dark

Eastern Java, Indonesia

1lb \$19.95

+ ADD TO CART

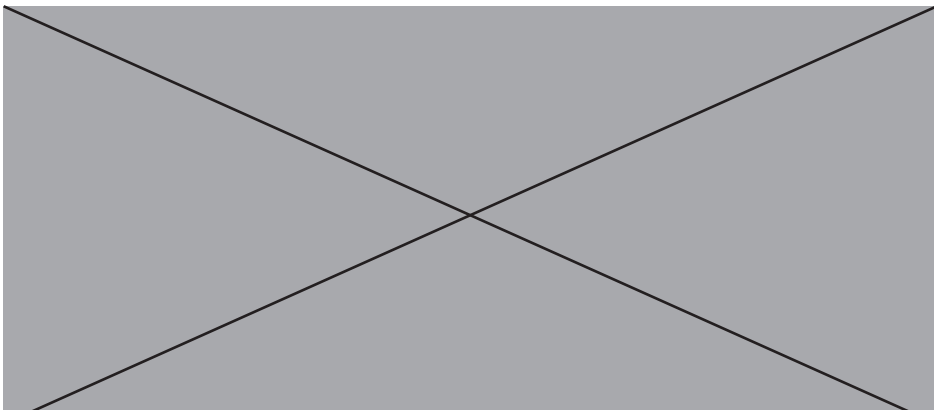
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name

email

insert comment here

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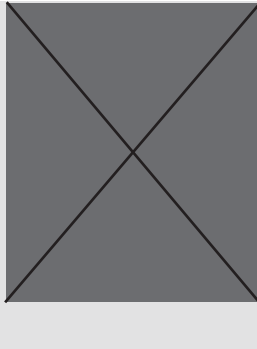
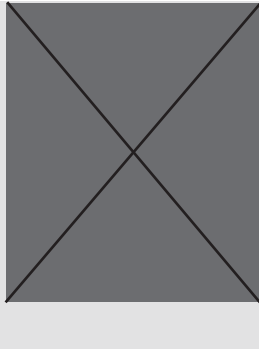
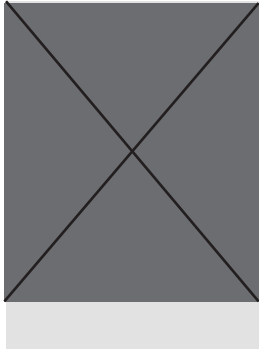
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