

Who We Are

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.

ROASTS

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

1lb \$19.95

Add to Cart

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

Finch House Blend:

Medium

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

Cajamarca & Moyobamba Regions, Peru

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

Midnight:

Dark

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

Latin America

1lb \$17.95

Add to Cart

Sunrise:


Light

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

La Chiapas, Mexico

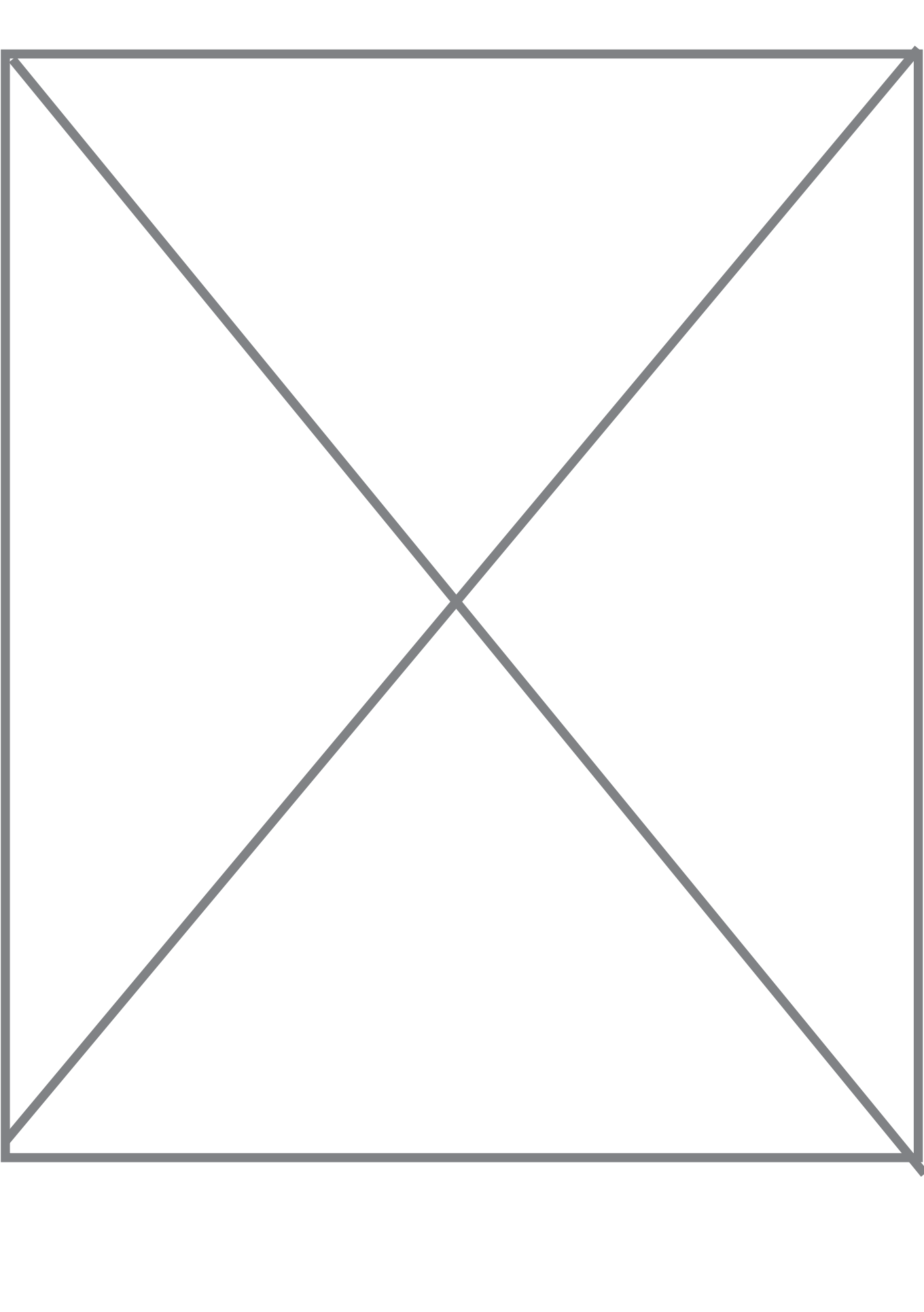
1lb \$17.95

Add to Cart



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

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.



CONTACT FORM

First Name

Last Name

Email Address

Are you a new customer?

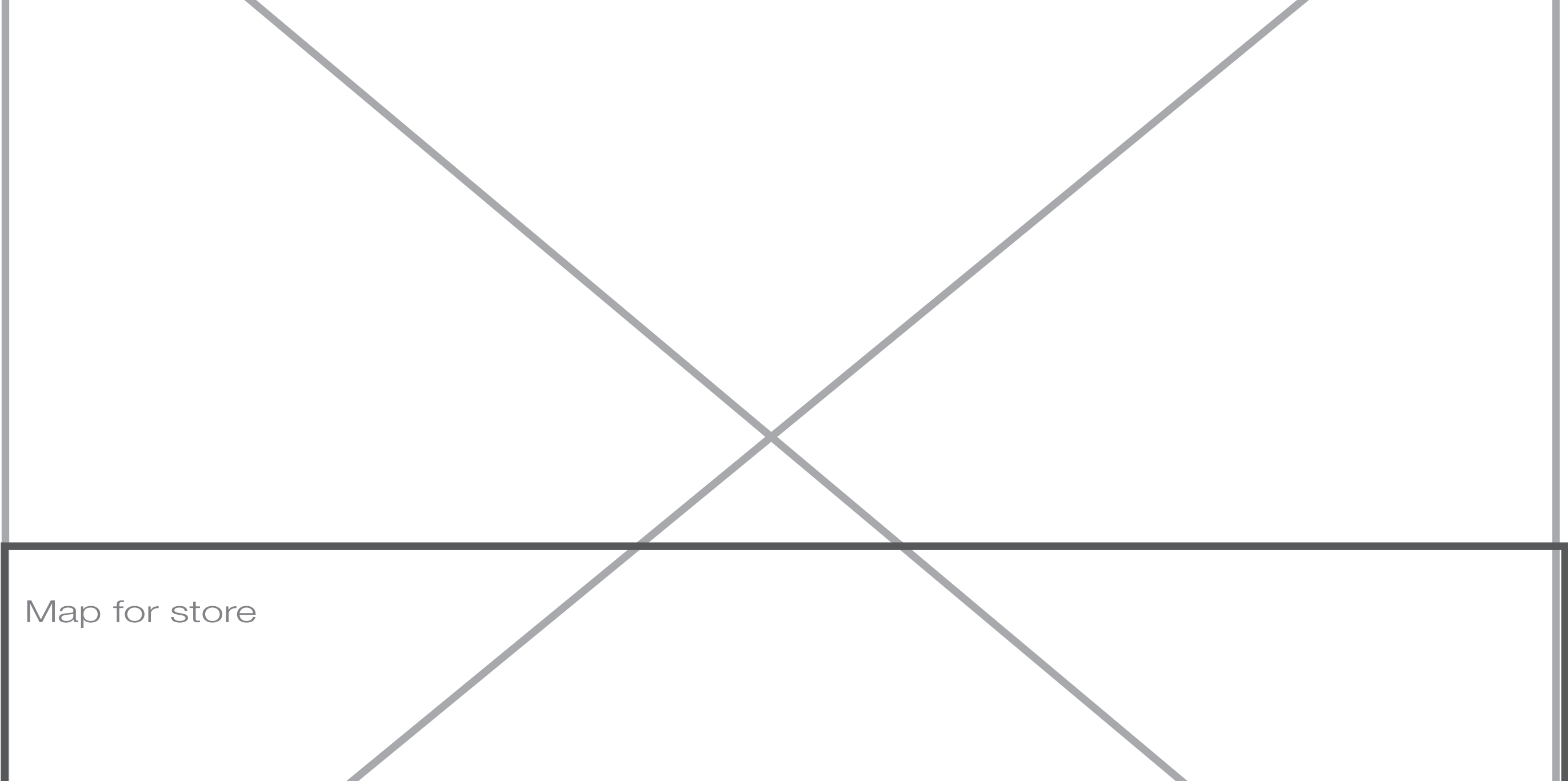
Comments, Concerns, or Questions:

SUBSCRIBE

Newsfeeds:

twitter

tumblr



Map for store

Who We Are

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.

ROASTS

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.

1lb \$17.95

Add to Cart

Our house blend was rated a 98 by [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

Espresso:

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

1lb \$19.95

Add to Cart

Midnight:

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

1lb \$19.95

Add to Cart

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

Click on the link to see the [How to Brew](#) article!

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.

CONTACT FORM

First Name

Email Address

Are you a new customer?

Last Name

Comments, Concerns, or Questions:

SUBSCRIBE

Newsfeeds:

twitter

tumblr

Map for
store