

CART

Logo/Picture

“WE DO SIMPLE REALLY WELL AND WE ARE PROUD OF THAT.”
--TAGLINE

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.

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.

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

package picture

BLENDS

SEASONAL

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

Sunrise:
Light, fruity acidity which complements its fully nutty body and unique spicy tones. Light. La Chiapas, Mexico. 1lb \$17.95.

Add to Cart

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

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 \$17.95

Add to Cart

Our house blend was rated a 98 by coffeereview.com!

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

First Name

Comments, Concerns, or Questions:

Last Name

Email Address

Are you a new customer?

CONTACT FORM

TUMBLR

TWITTER

SUBSCRIPTION

MAP

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Map of store location: 457 NW Market Street