

# **About Us**

### Hand Picked Goodness

Twin Finch Roastery is an authentic microroastery; 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 Process

### **High Quality Control**

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.

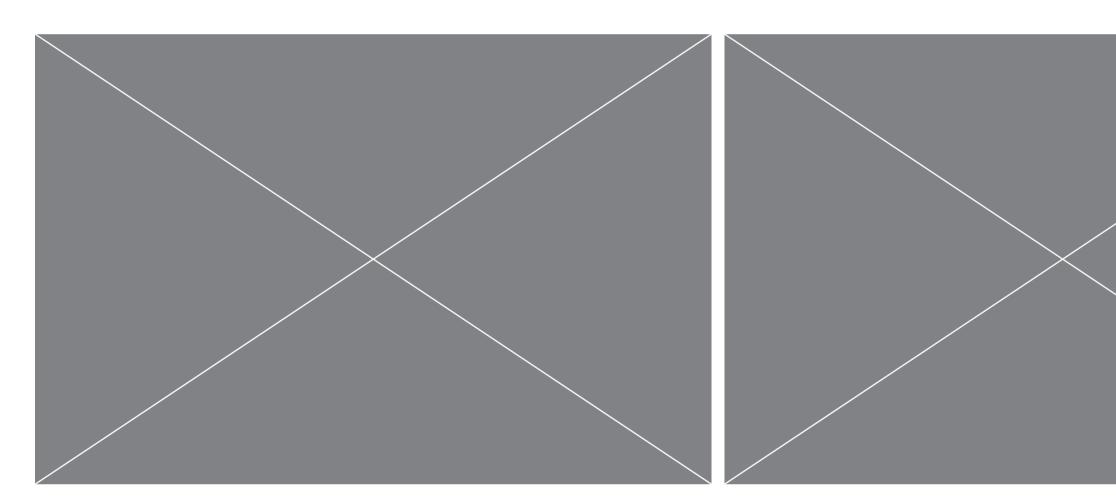
# EVENING OAK "This extraordinary coffee almost defies description with its aromat-

ie complexity while retaining a classic clarity of structure." Coffee Review

#### Medium-Dark Roast

Pungently rich and complex with hints of nightblooming flowers and coriander in aroma and cup.

**BUY NOW** \$19.95



## **SUNRISE BLEND**

## LIGHT ROAST

Light, fruity acidity which complements its fully nutty body and unique spicy tones that originates from Las Chiapas, Mexico.

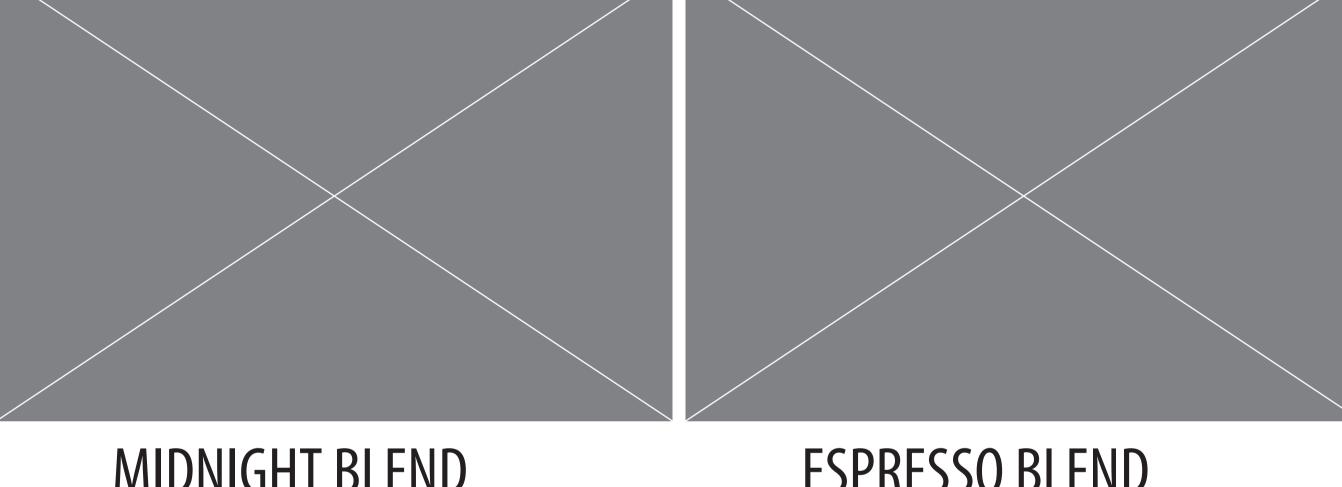
**BUY NOW** \$17.95

# FINCH HOUSE BLEND

#### MEDIUM ROAST Hint of citrus, complemented by flavors

of dark chocolate, peanut and light pepper notes.

**BUY NOW** \$17.95



## MIDNIGHT BLEND

## **DARK ROAST**

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

## ESPRESSO BLEND LIGHT BLEND

its fully nutty body and unique spicy tones that originates from Las Chiapas, Mexico.

Light, fruity acidity which complements

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**BUY NOW** \$17.95 **BUY NOW** \$19.95

# Online orders usually ship quickly and arrive within three business days. We only ship the freshest coffee and your satisfaction is

HOW TO BREW ARTICLE

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guaranteed. Our rotating, featured coffees are roasted on a more limited basis and your order may be held until the next time a

# CONTACT US

FIRST NAME

LAST NAME		
EMAIL		
YOUR COMMENT		
SUBMIT		

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located at 457 NW Market Street.

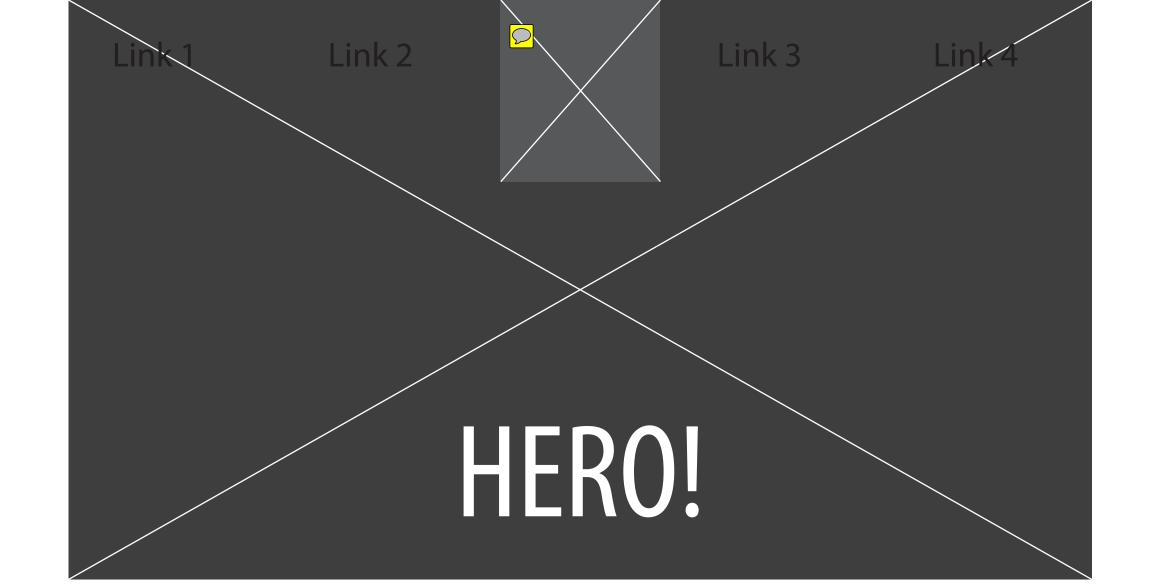
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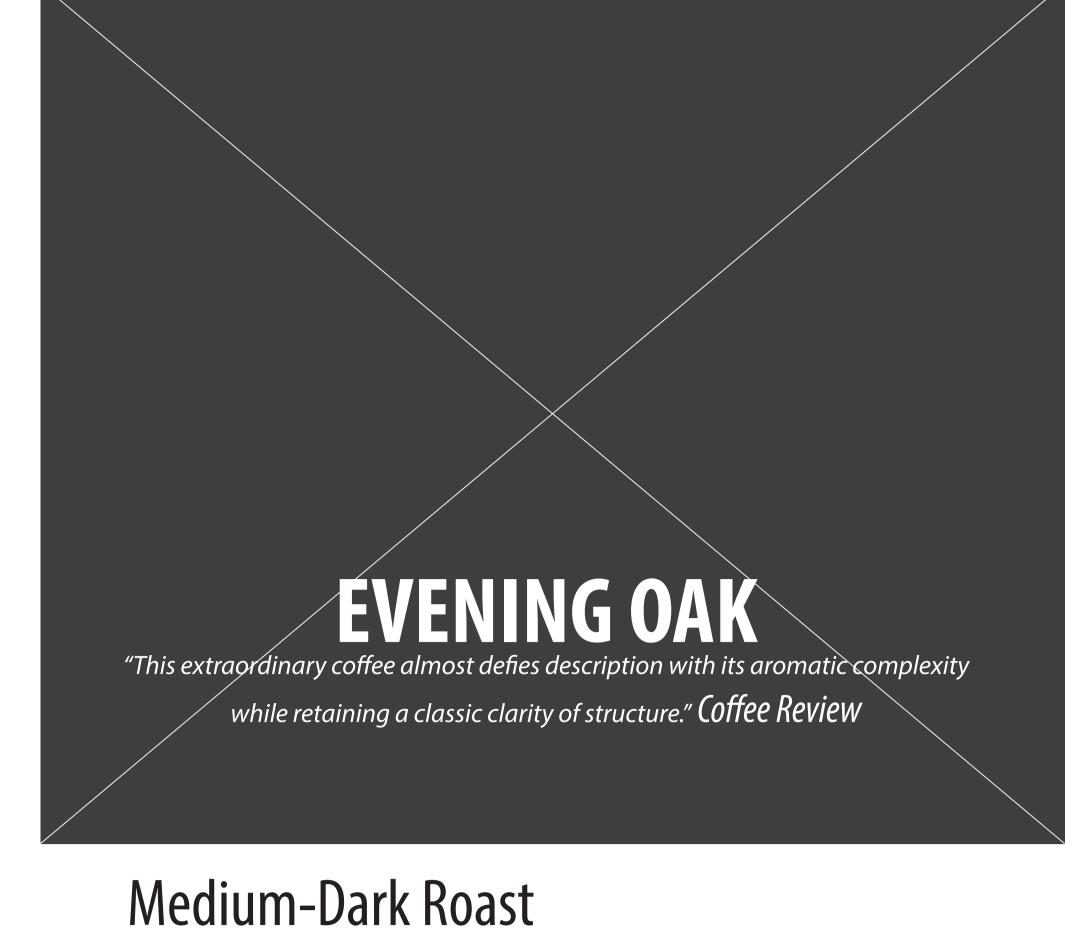
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**Our Proccess** 

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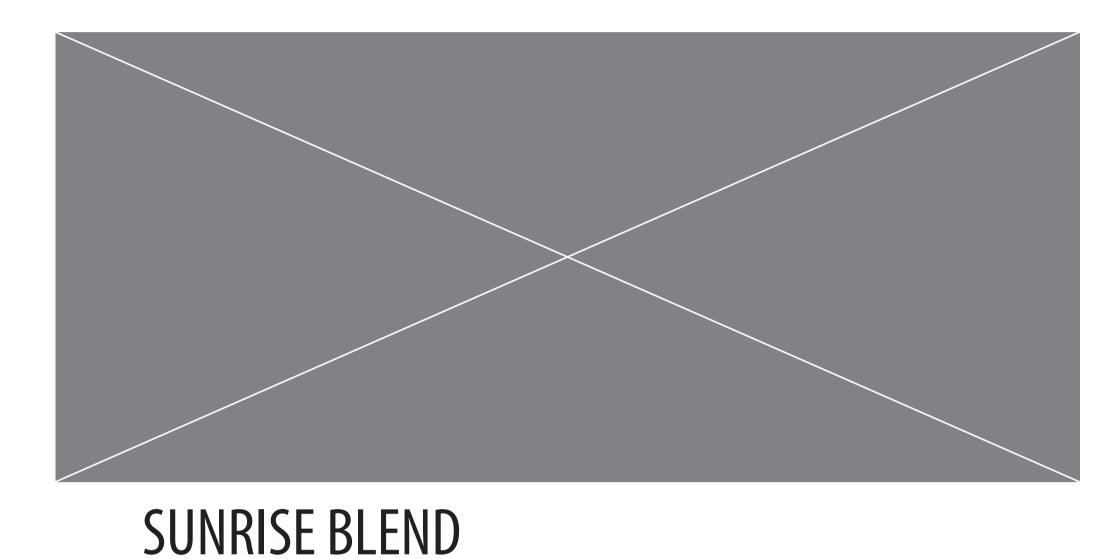


#### Pungently rich and complex with hints of nightblooming flow-

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**BUY NOW** 

\$19.95



### LIGHT ROAST

#### Light, fruity acidity which complements its fully nutty body and

**BUY NOW** 

unique spicy tones that originates from Las Chiapas, Mexico.

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## **FULL NAME EMAIL**

**SUBMIT** 

**COMMENTS** 

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Header 1

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Header 2

Link4

Link 5

# About Us

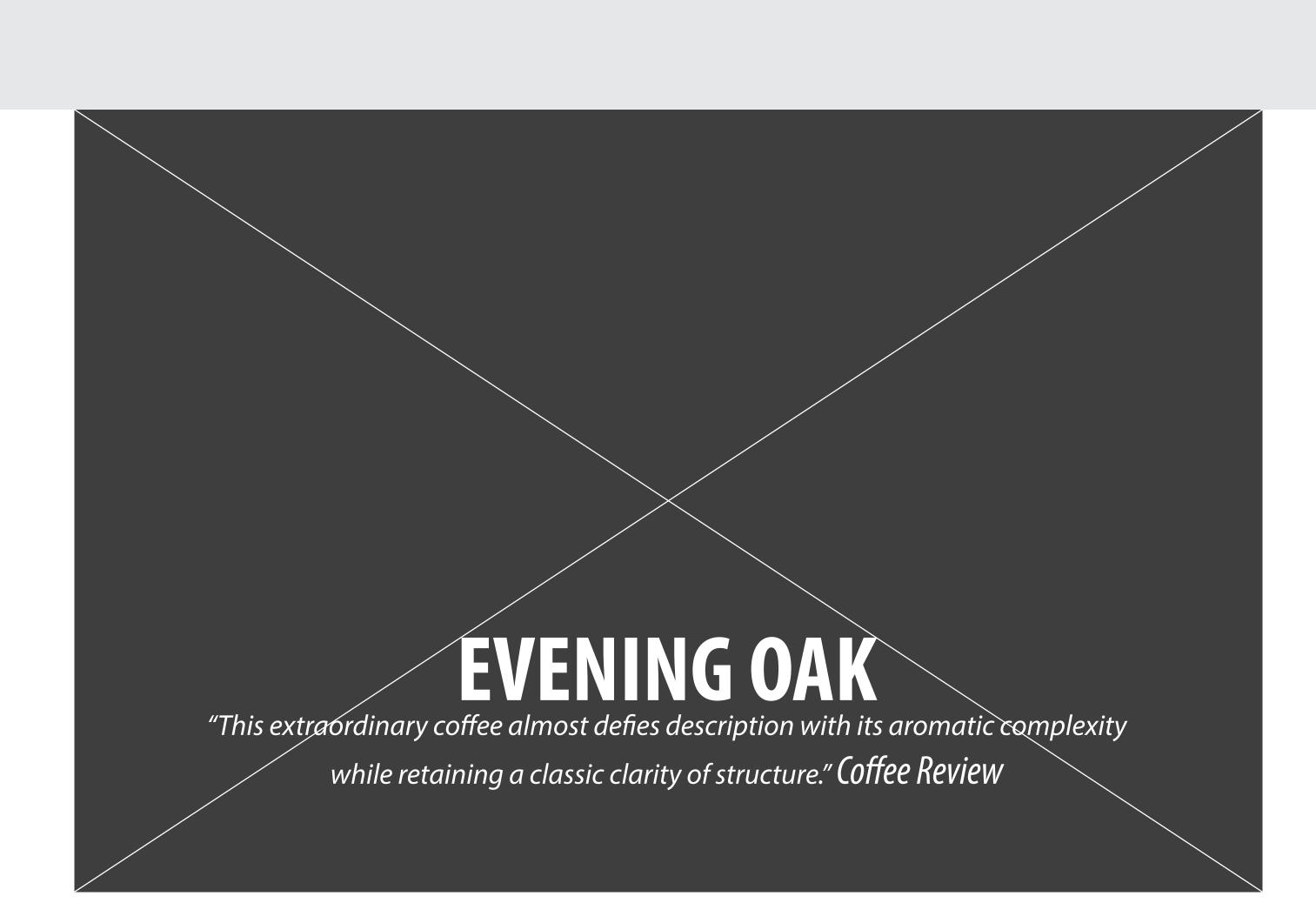
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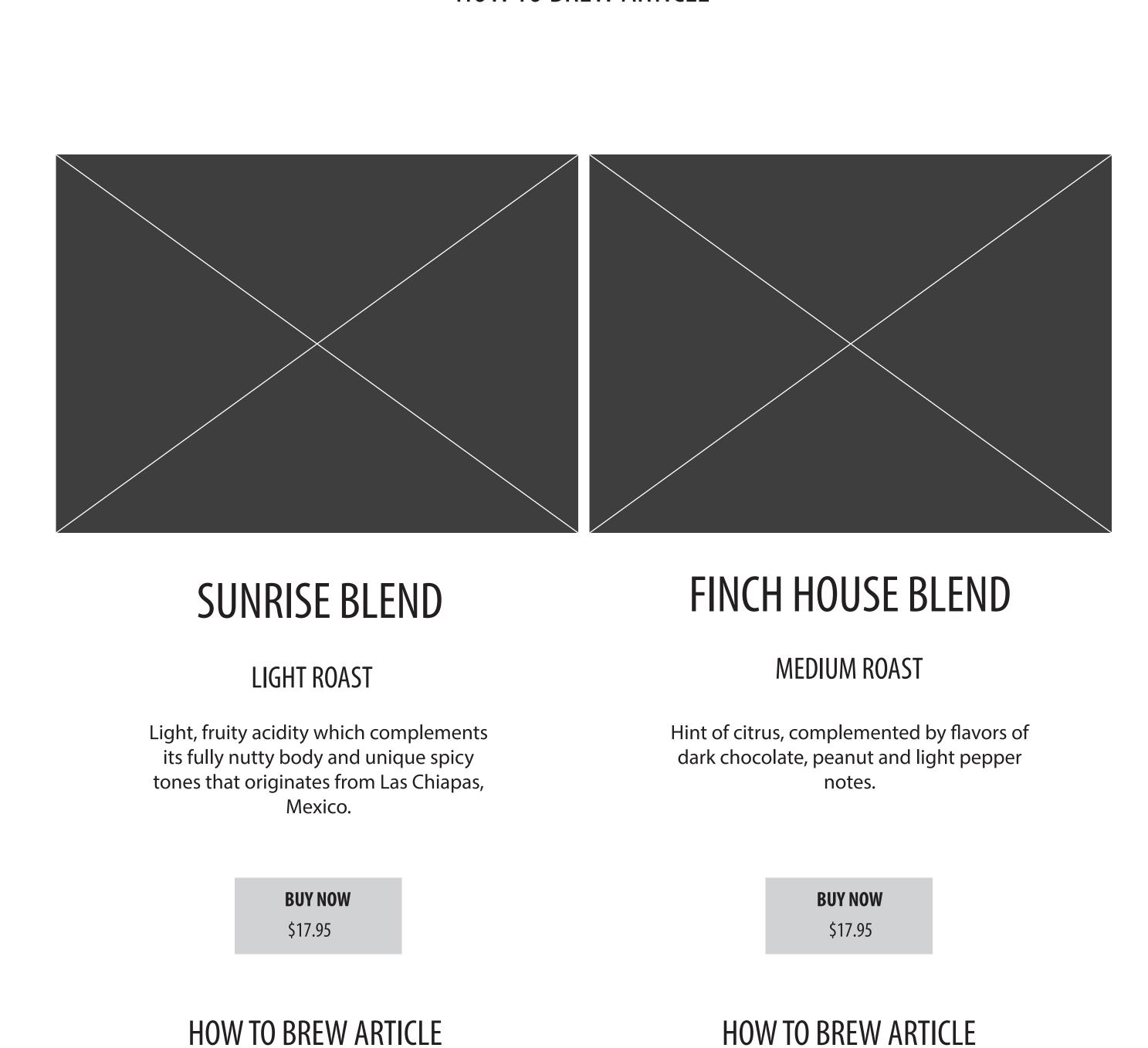
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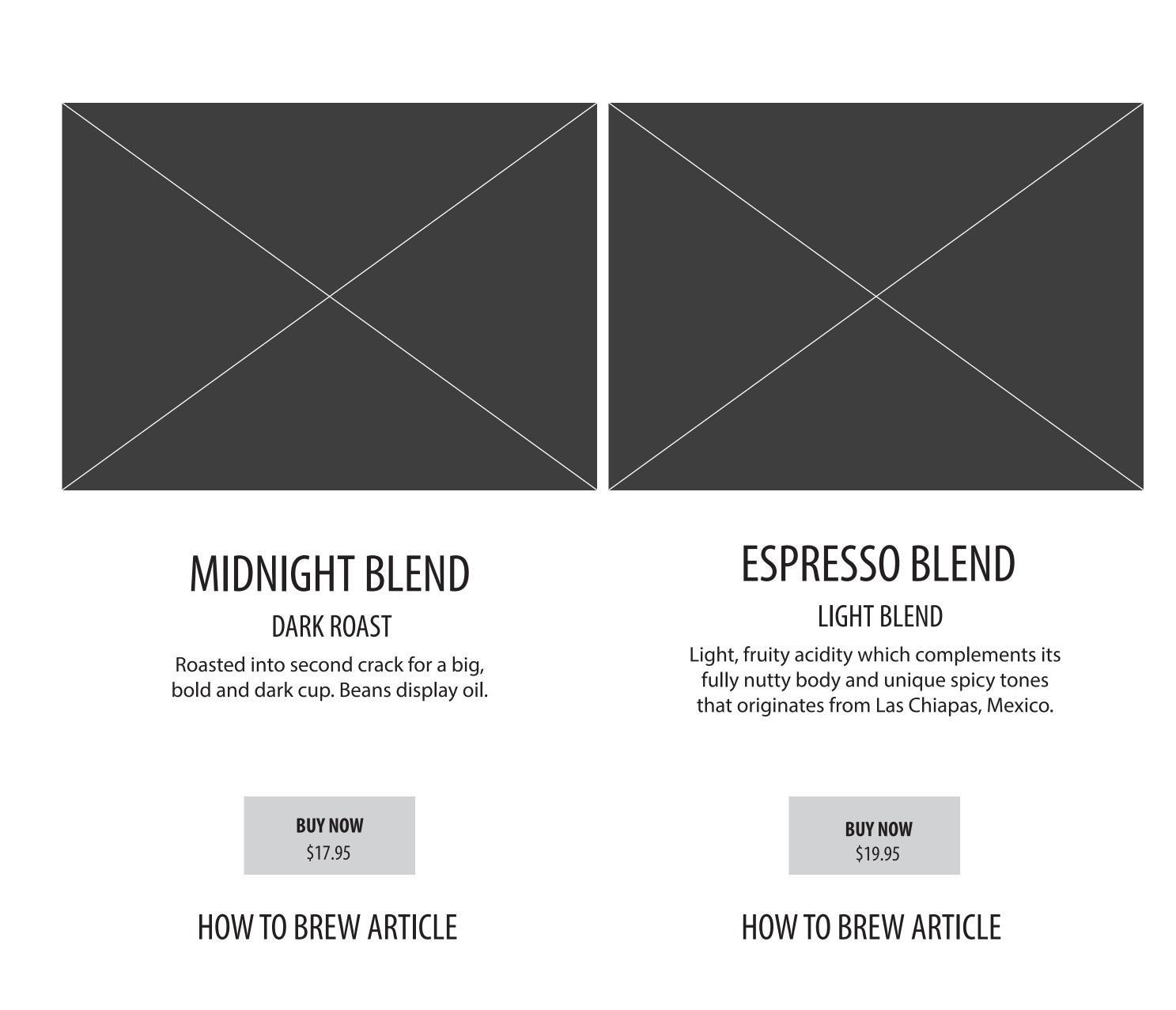


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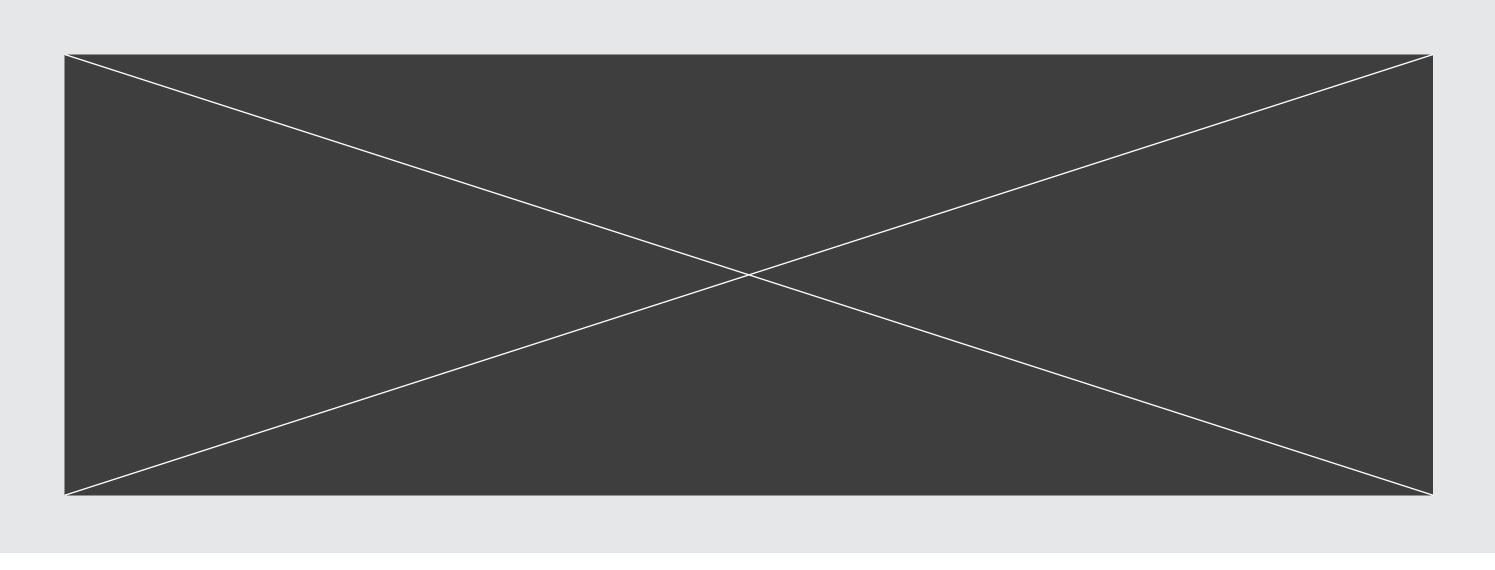
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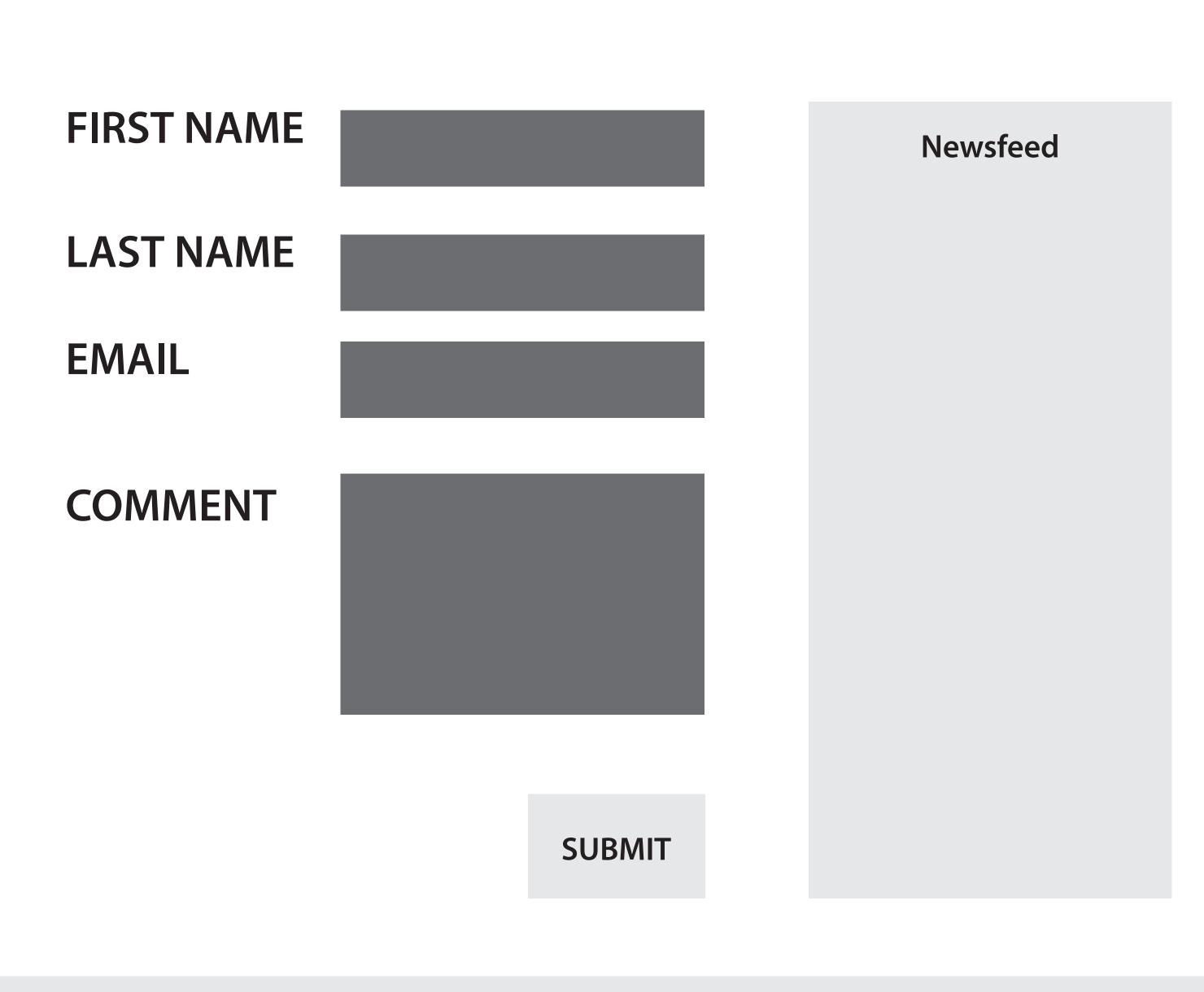


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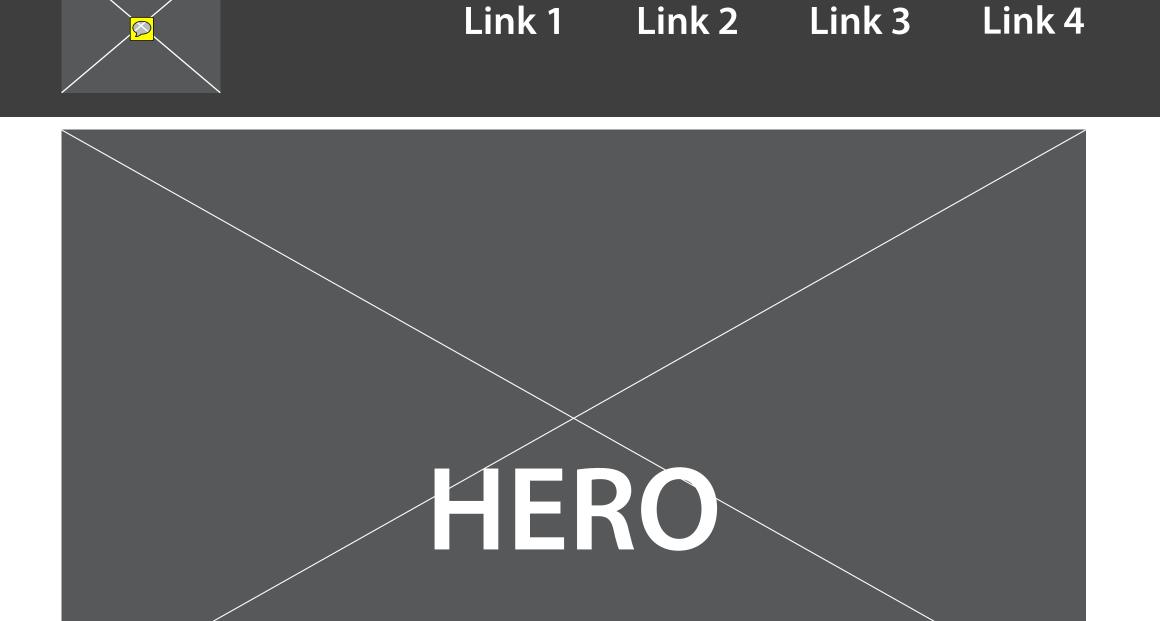
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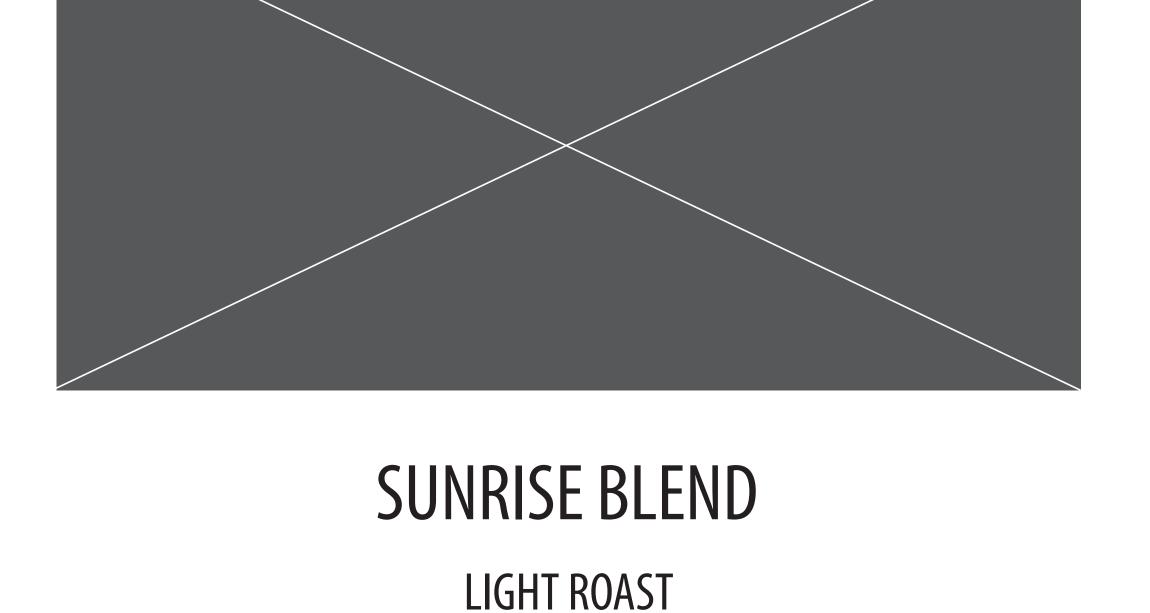
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HOW TO BREW ARTICLE



#### Peru **BUY NOW**

chocolate, peanut and light pepper notes.

Farmed from Cajamarca & Moyobamba Regions,

\$17.95 HOW TO BREW ARTICLE



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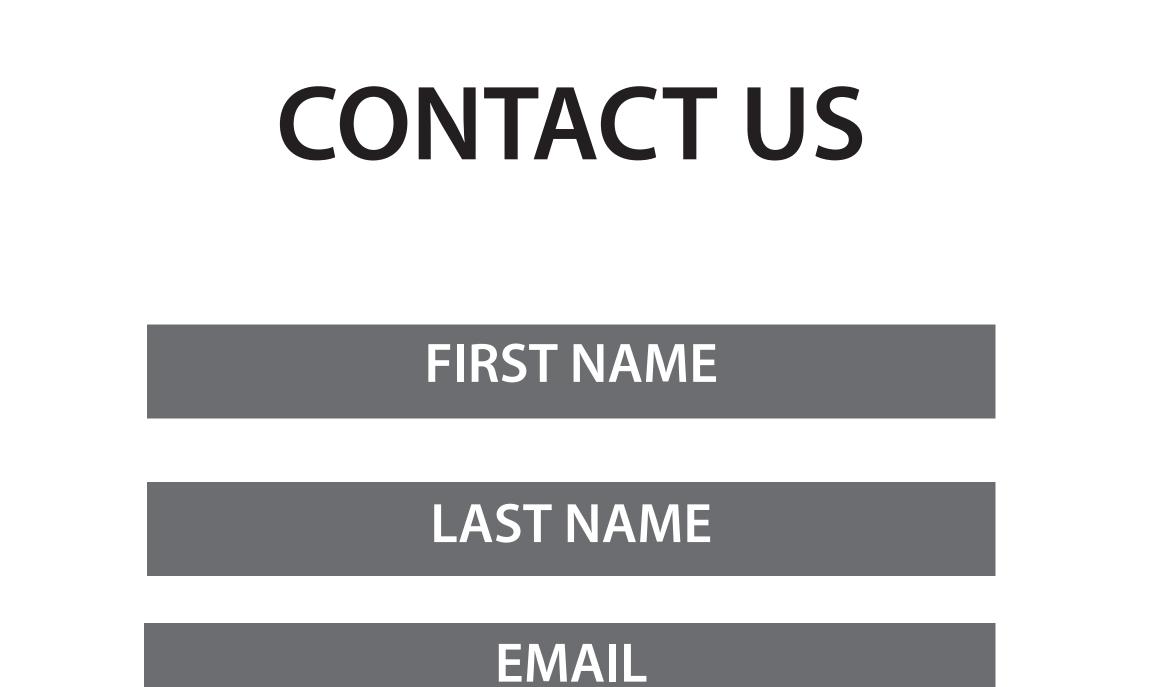
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