

Twin Finch

PRECISE & ACCURATE

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.

VIEW ROASTS

Evening Oak

"This extraordinary coffee almost defies description with its aromatic complexity

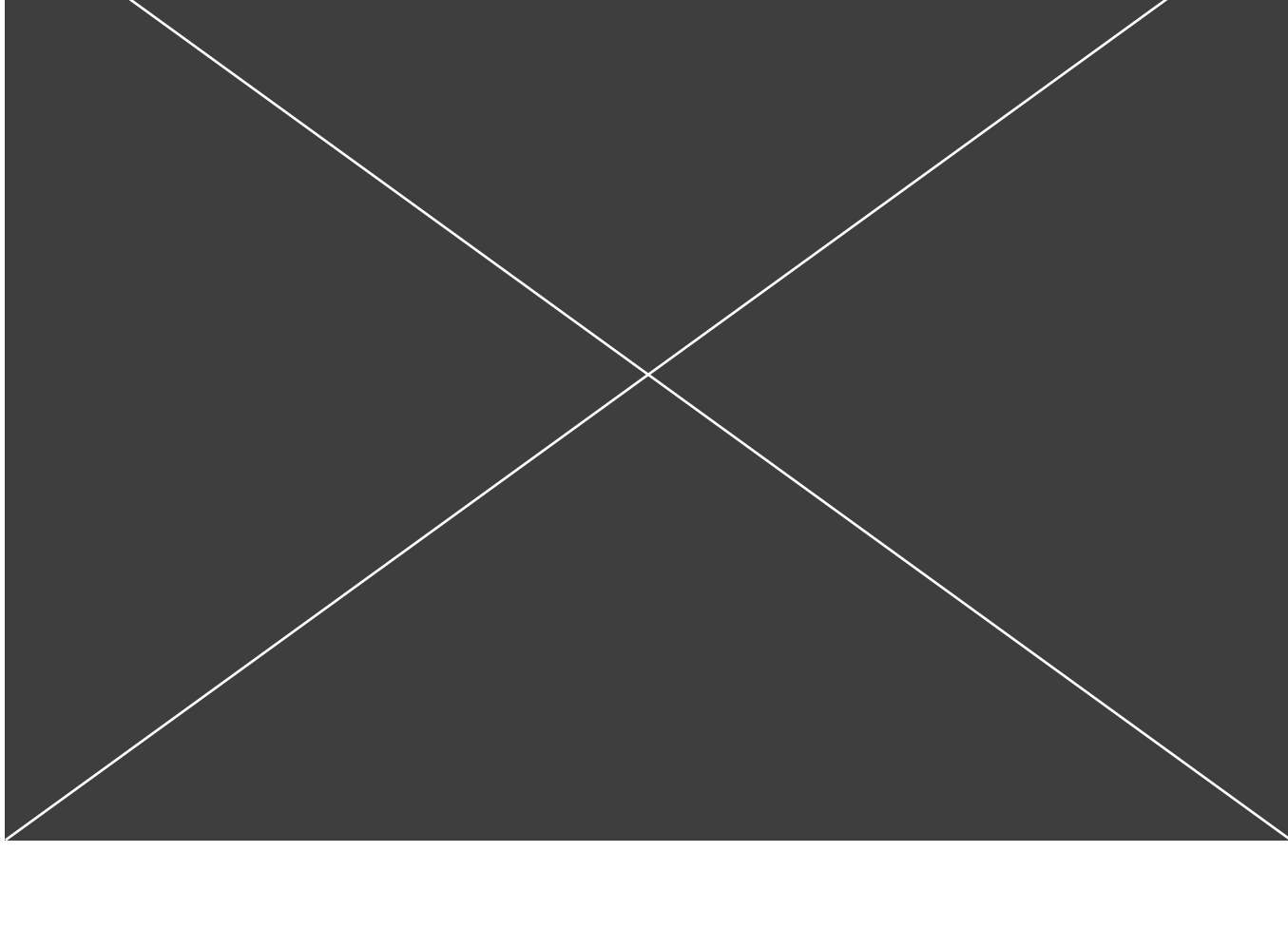
while retaining a classic clarity of structure." Coffee Review

Medium-Dark Roast

\$19.95 Per Pound

Pungently rich and complex with hints of nightblooming flowers and coriander in aroma and cup. Gathered in Eastern Java, Indonesia.

BUY NOW



SUNRISE BLEND

LIGHT ROAST

\$17.95 Per Pound

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

BUY NOW



FINCH HOUSE BLEND

MEDIUM ROAST

\$17.95 Per Pound

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

BUY NOW

Rating Reviews

98/100



MIDNIGHT BLEND

DARK ROAST

\$17.95 Per Pound

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

BUY NOW



ESPRESSO BLEND

LIGHT BLEND

\$19.95 Per Pound

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

BUY NOW

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 instore per request.

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.

CONTACT US

FIRST NAME

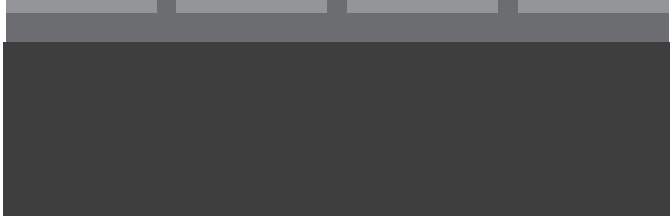
LAST NAME

EMAIL

COMMENT

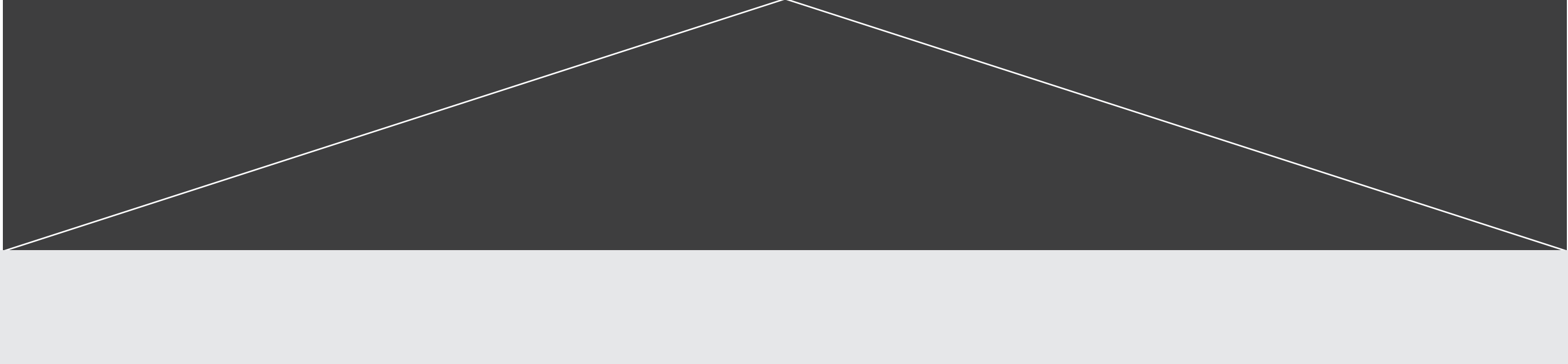
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Join Our Community



Come and Meet Us

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



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LINK 8

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LINK 11

LINK 12

About Us

Hand Picked Goodness

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EVENING OAK

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Medium-Dark Roast

\$19.95 Per Pound

Pungently rich and complex with hints of nightblooming flowers and coriander in aroma and cup. Gathered in Eastern Java, Indonesia. [How to brew.](#)

BUY NOW

SUNRISE BLEND

LIGHT ROAST

\$17.95 Per Pound

Light, fruity acidity which complements its fully nutty body and unique spicy tones that originates from Las Chiapas, Mexico. [How to brew.](#)

BUY NOW

FINCH HOUSE BLEND

MEDIUM ROAST

\$17.95 Per Pound

Hint of citrus, complemented by flavors of dark chocolate, peanut and light pepper notes. Farmed from Cajamarca & Moyobamba Regions, Peru. [How to Brew.](#)

BUY NOW

MIDNIGHT BLEND

DARK ROAST

\$17.95 Per Pound

Roasted into second crack for a big, bold and dark cup. Beans display oil. Farmed in Latin America. [How to brew.](#)

BUY NOW

ESPRESSO BLEND

LIGHT BLEND

\$19.95 Per Pound

Clean, a little roasty, sumptuous crema, unfussy, delicious. Farmed in Latin America, Africa, and Indonesia. [How to brew.](#)

BUY NOW

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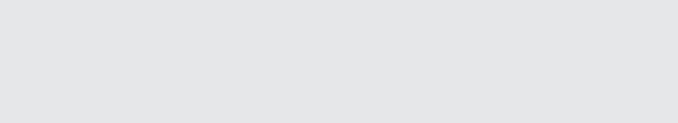
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