

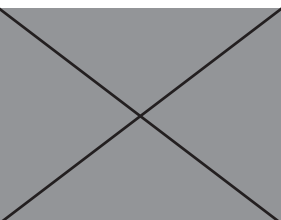
Evening Oak

Our featured roast of the season. Pungently rich and complex with hints of nightblooming flowers and coriander in aroma and cup.

Medium-Dark
Eastern Java, Indonesia

1lb \$19.95

Buy Now!



Curious about how you might make a better brew?
Click here!

Rating by Coffee Review: 98

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



Sunrise

Light
La Chiapas, Mexico

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

1lb \$17.95 Buy Now!



Midnight

Dark
Latin America

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

1lb \$17.95 Buy Now!



House Blend

Medium
Cajamarca & Moyobamba
Regions, Peru

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

1lb \$17.95 Buy Now!

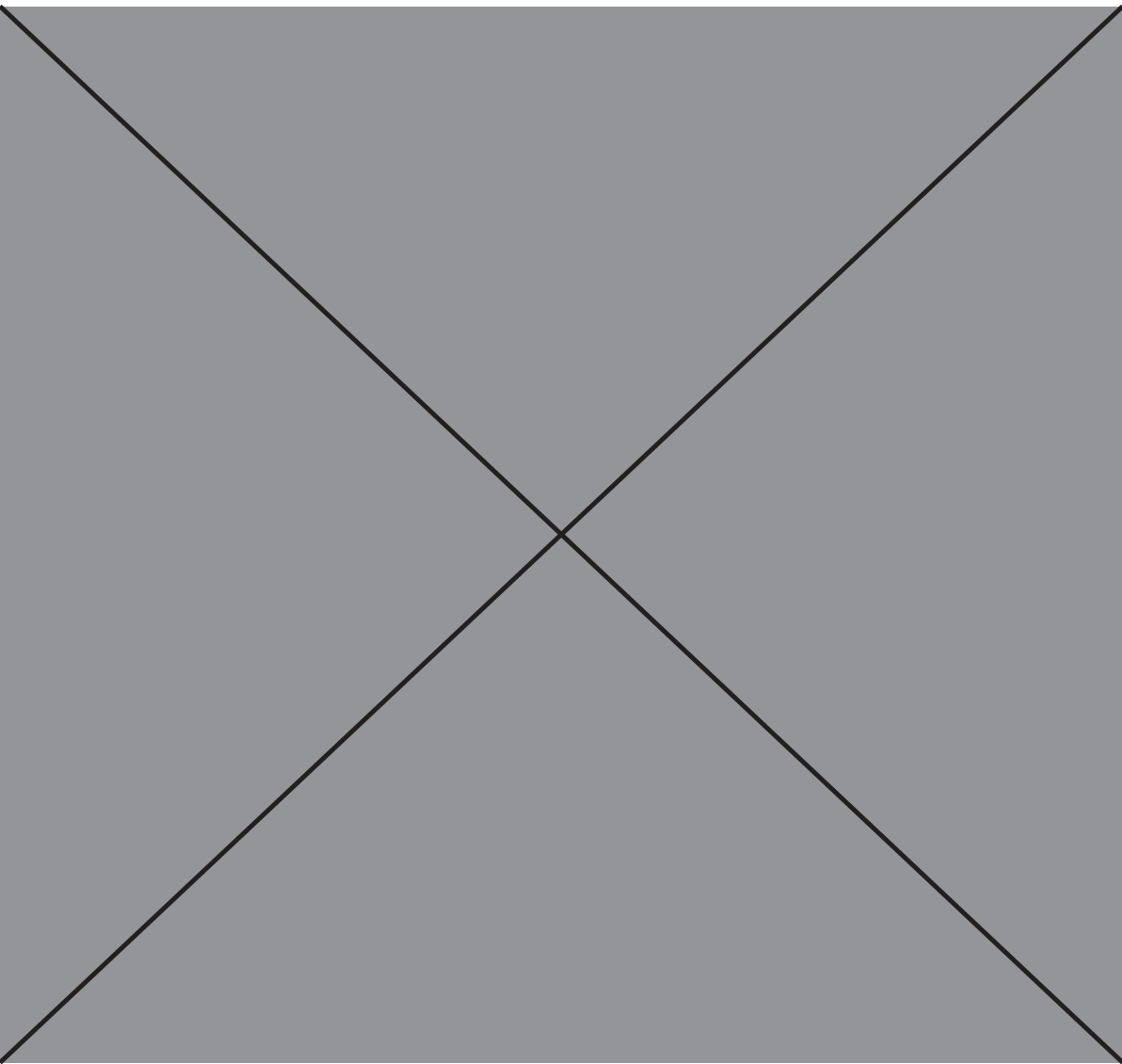


Espresso

Light/Medium/Dark
Latin America,
Africa, Indonesia

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

1lb \$19.95 Buy Now!



Background

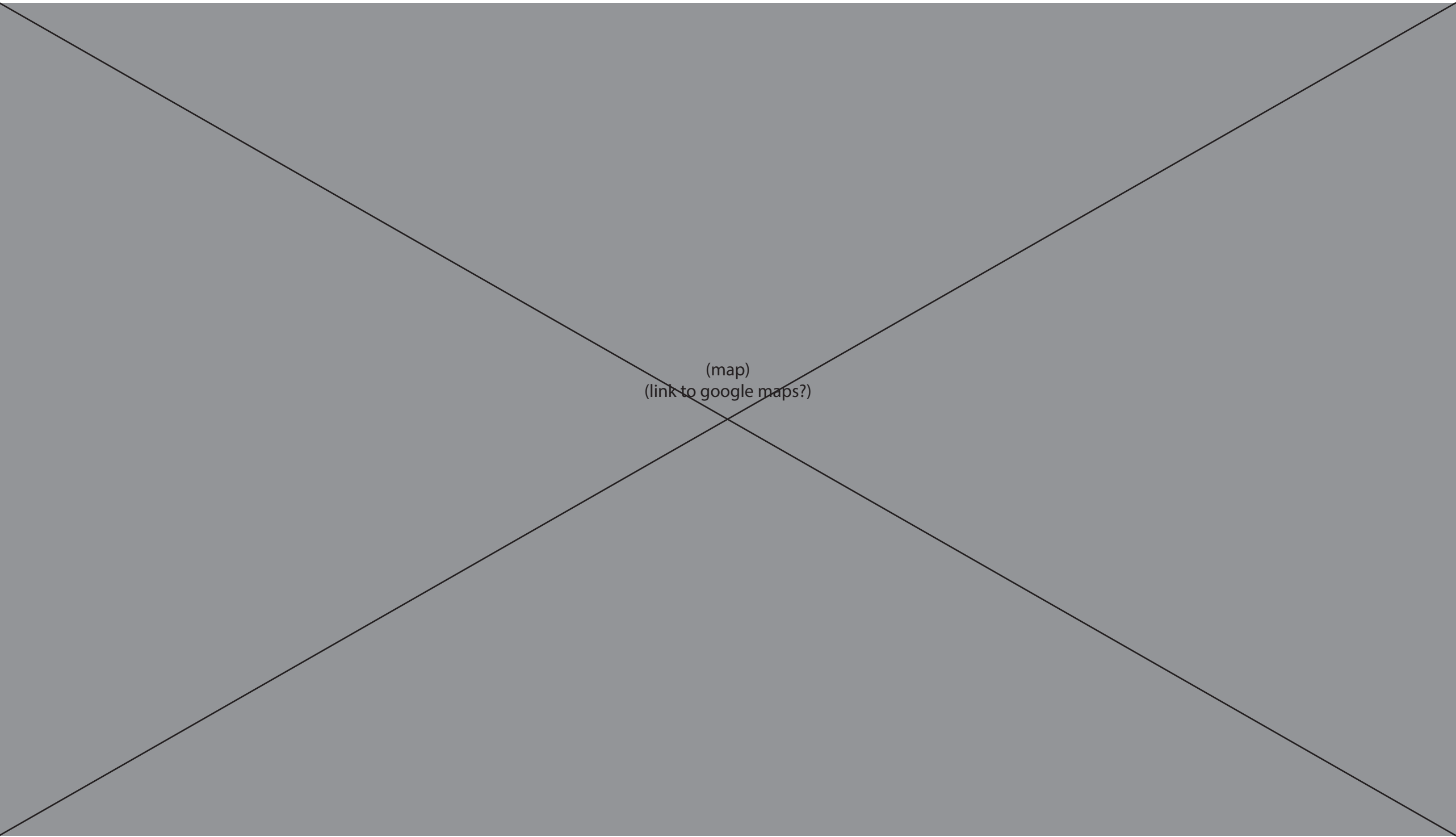
Twin Finch Roastery is an authentic microraostery; small, dedicated, and highly focused on quality. We have a constantly evolving, hand picked selection of fine coffee origins and delicious blends engineered to help you brew a cafequality cup at home. Our coffee is roasted in a hot air, refractory lined 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 instore per request. You can buy from us directly at our Seattle storefront located at 457 NW Market Street.

Contact us!

Want to come and see the place it all happens?



(map)
(link to google maps?)

Still want to learn more about us? Subscribe to our enews to recive regular updates!

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