

ABOUT US

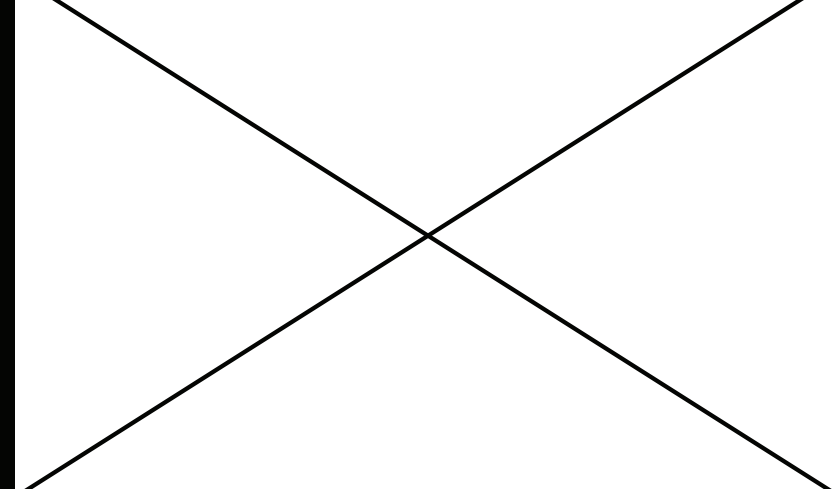
Twin Finch Roastery is an authentic microroastery; small, dedicated, and highly focused on quality.

"THIS EXTRAORDINARY COFFEE ALMOST DEFIES DESCRIPTION WITH ITS AROMATIC COMPLEXITY WHILE RETAINING A CLASSIC CLARITY OF STRUCTURE."

-- COFFEE REVIEW

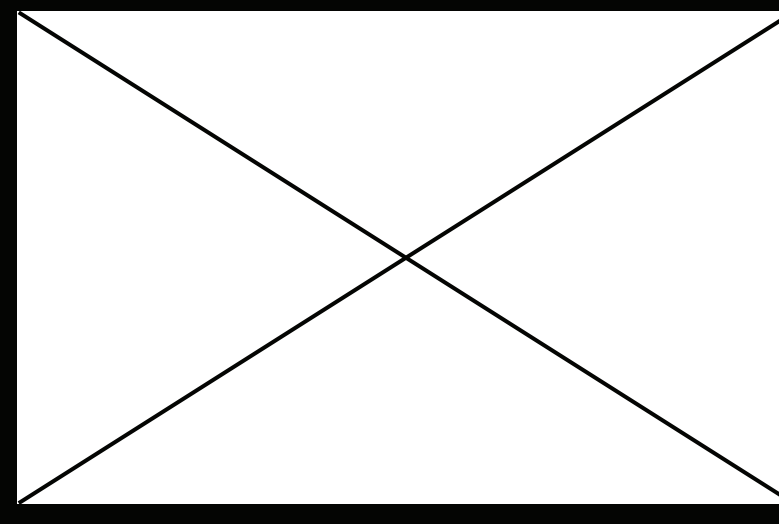
We have a constantly evolving, hand picked selection of fine coffee origins and delicious blends engineered to help you brew a cafe quality cup at home.

THE ROASTING PROCESS



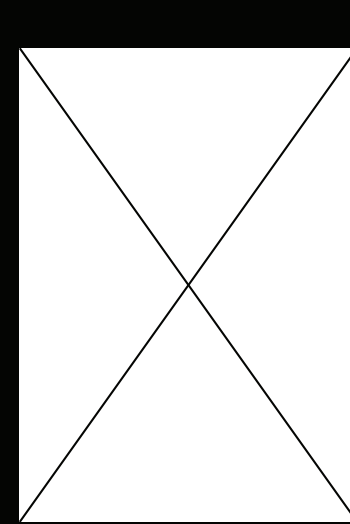
Our coffee is roasted in a hot air, refractory lined roaster with an extraordinary level of control. The significance of relying on a high volume of hot air to roast coffee beans can't be understated.

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.



PRODUCTS

RATED A **98** BY
COFFEE REVIEW!



FINCH HOUSE BLEND

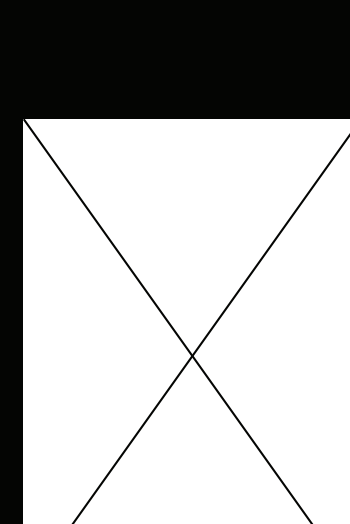
MEDIUM

Cajamarca & Moyobamba
Regions, peru

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

1 lb \$17.95

[BUY](#)



SUNRISE

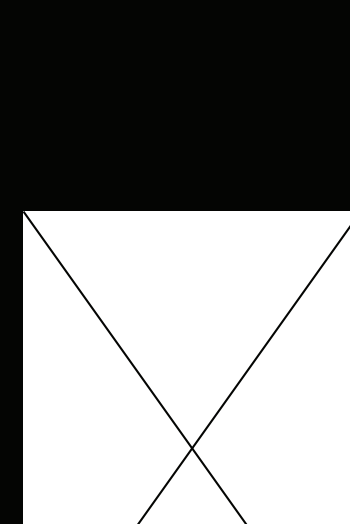
LIGHT

La Chiapas, Mexico

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

1 lb \$17.95

[BUY](#)



MIDNIGHT

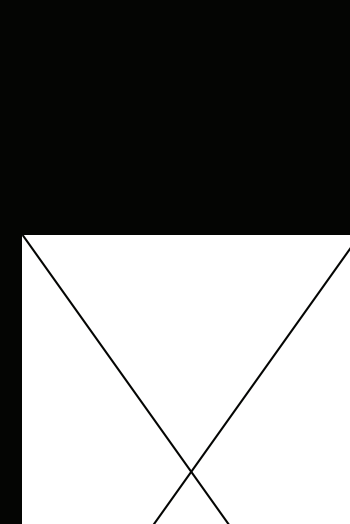
MEDIUM-DARK

Latin America

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

1 lb \$17.95

[BUY](#)



EVENING OAK

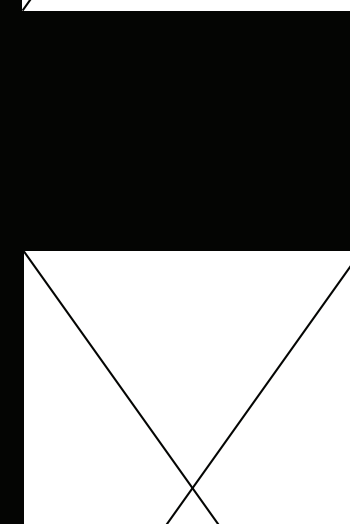
MEDIUM

La Chiapas, Mexico

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

1 lb \$19.95

[BUY](#)



ESPRESSO

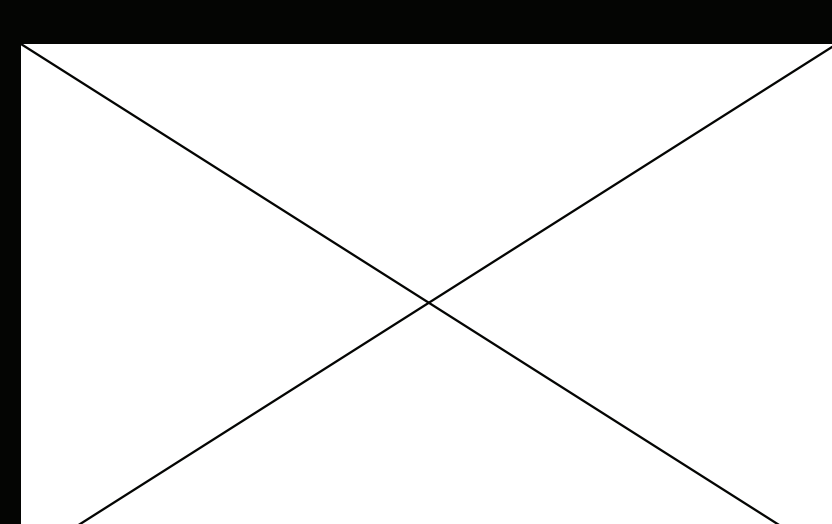
Latin America,
Africa, Indonesia

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

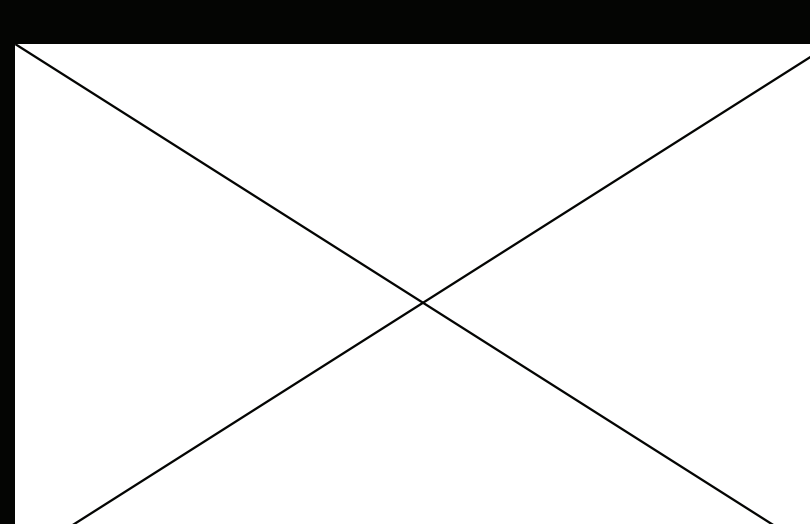
1 lb \$19.95

[BUY](#)

SHIPPING



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.

FEEDS



SUSCRIBE TO OUR E-NEWS [HERE](#).

CHECK OUT THIS ARTICLE.

["HOW TO BREW"](#)

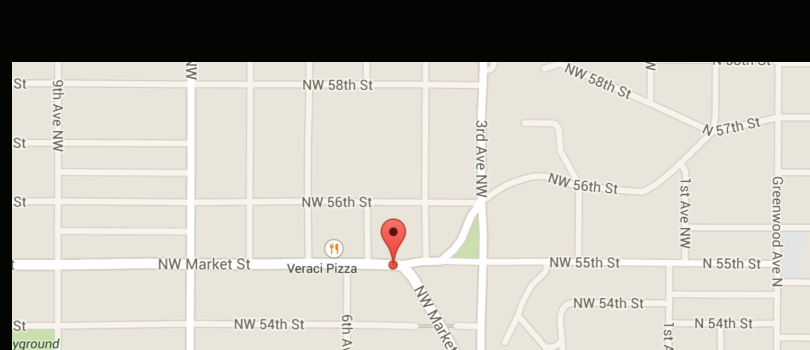
CONTACT

First Name

Last Name

E-Mail

Comments



457 NW MARKET STREET, SEATTLE, WA.