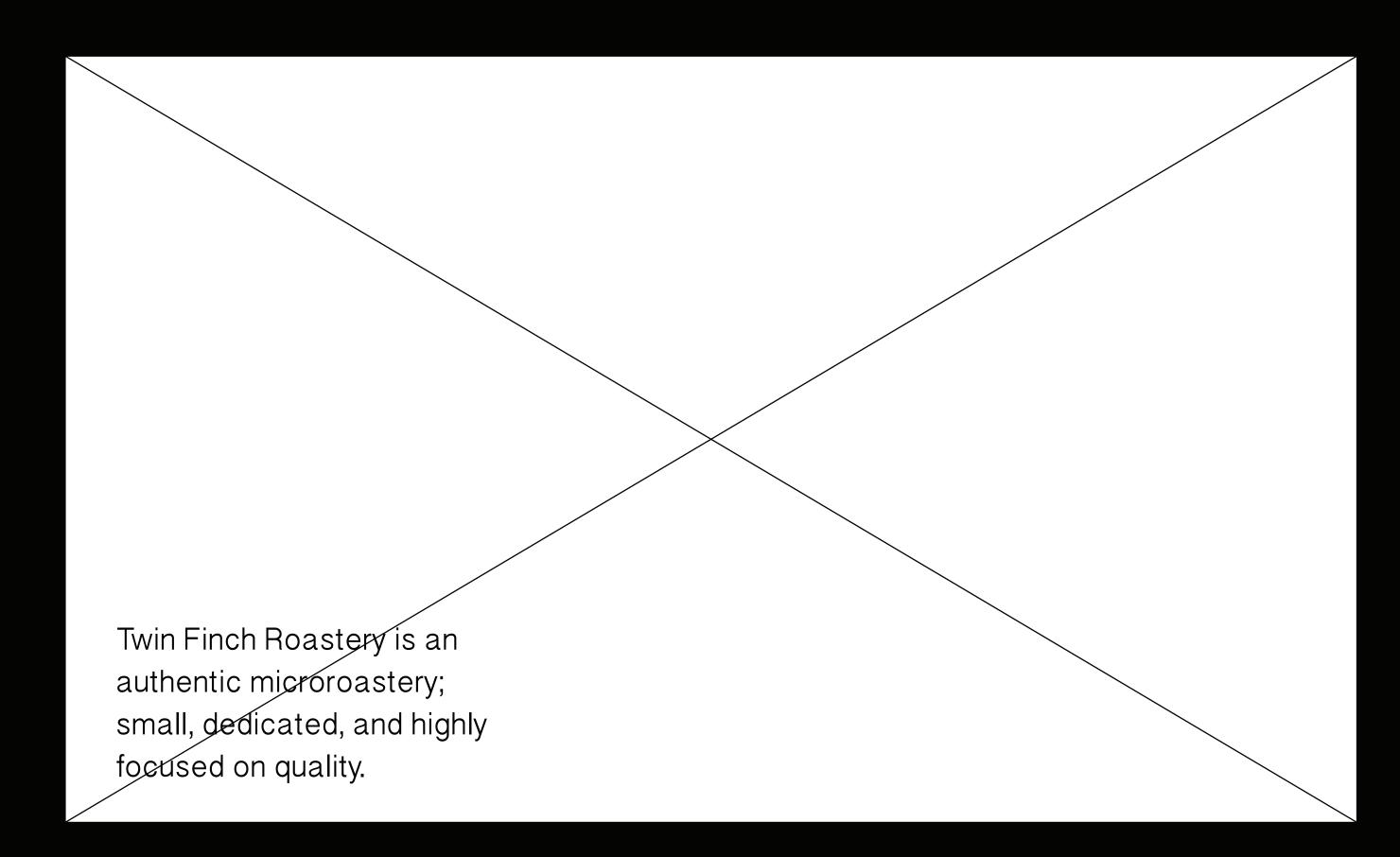
ABOUT US



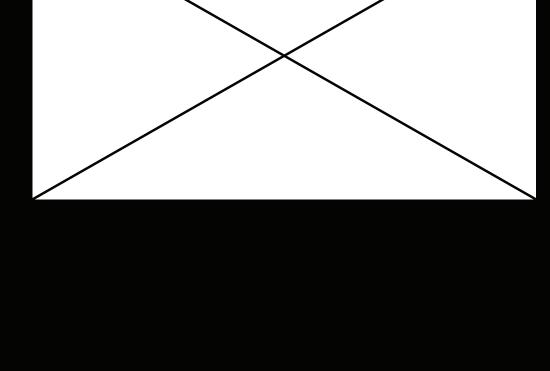
DEFIES DESCRIPTION WITH ITS AROMATIC COMPLEXITY WHILE RETAINING A CLASSIC CLARITY OF STRUCTURE." -- COFFEE REVIEW

"THIS EXTRAORDINARY COFFEE ALMOST

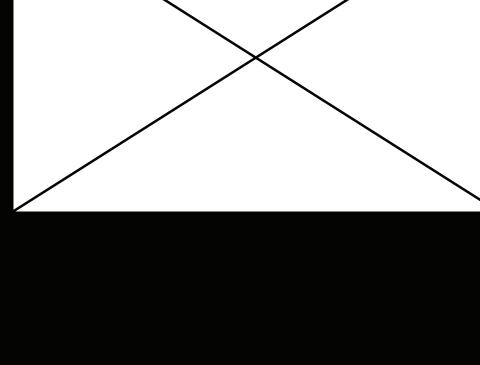
coffee origins and delicious blends engineered to help you brew a cafe quality cup at home.

We have a constantly evolving,

hand picked selection of fine



THE ROASTING PROCESS



significance of relying on a high volume of hot air to roast coffee beans can't be understated.

Our coffee is roasted in a hot air,

extraordinary level of control. The

refractory lined roaster with an

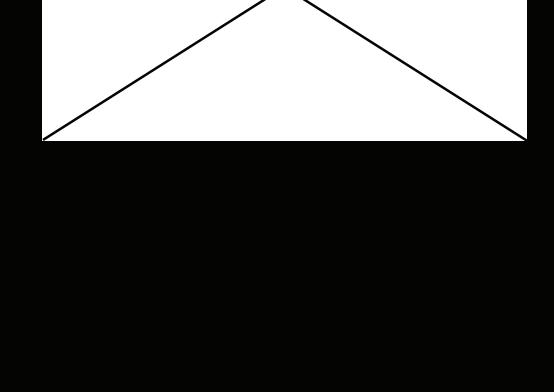
significantly reduces hot spots which can damage coffee beans and produces a much more even roasting environment.

Most small coffee roasters use a

single stage burner which offers

roasting process. The refractory

virtually no control during the



MEDIUM Cajamarca & Moyobamba

FINCH HOUSE BLEND

Regions, peru

Hint of citrus, complemented

by flavors of dark chocolate,

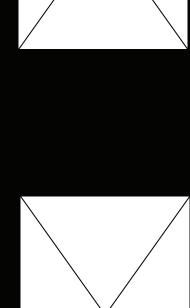
peanut and light pepper notes.

LIGHT

La Chiapas, Mexico

Light, fruity acidity which

PRODUCTS



RATED A 98 BY

COFFEE REVIEW!

SUNRISE

complements its fully nutty body and unique spicy tones.

MIDNIGHT

MEDIUM-DARK

Latin America

Roasted into second crack for

a big, bold and dark cup.

Beans display oil.



ESPRESSO Latin America, Africa, Indonesia

complements its fully nutty

body and unique spicy tones.

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

1 lb \$19.95 BUY

1 lb \$17.95

BUY

1 lb \$17.95

BUY

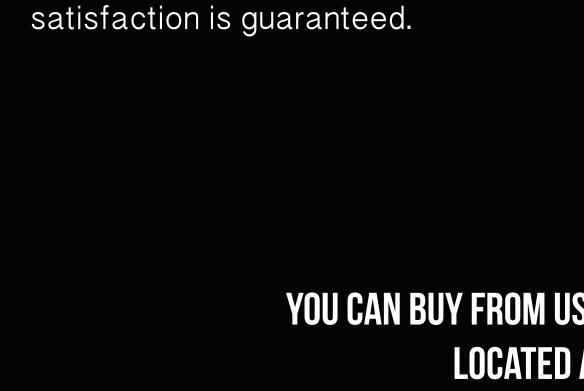
1 lb \$17.95

BUY

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



Our rotating, featured coffees are

roasted on a more limited basis and

your order may be held until the next

FEEDS



SUSCRIBE TO OUR E-NEWS HERE.

CHECK OUT THIS ARTICLE. "HOW TO BREW"

CONTACT



