

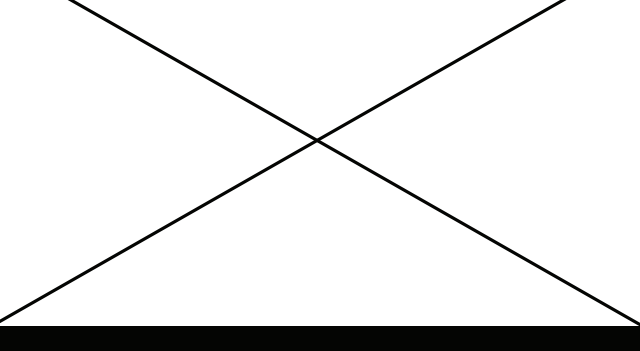
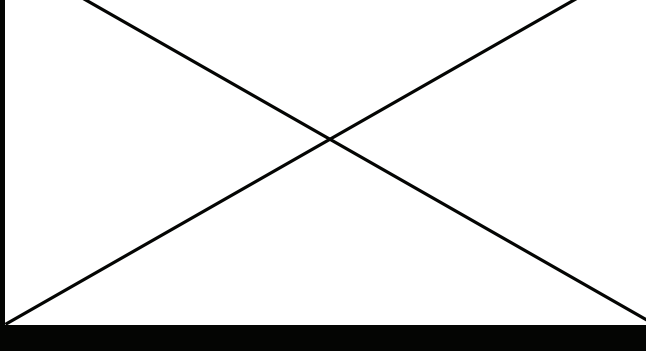
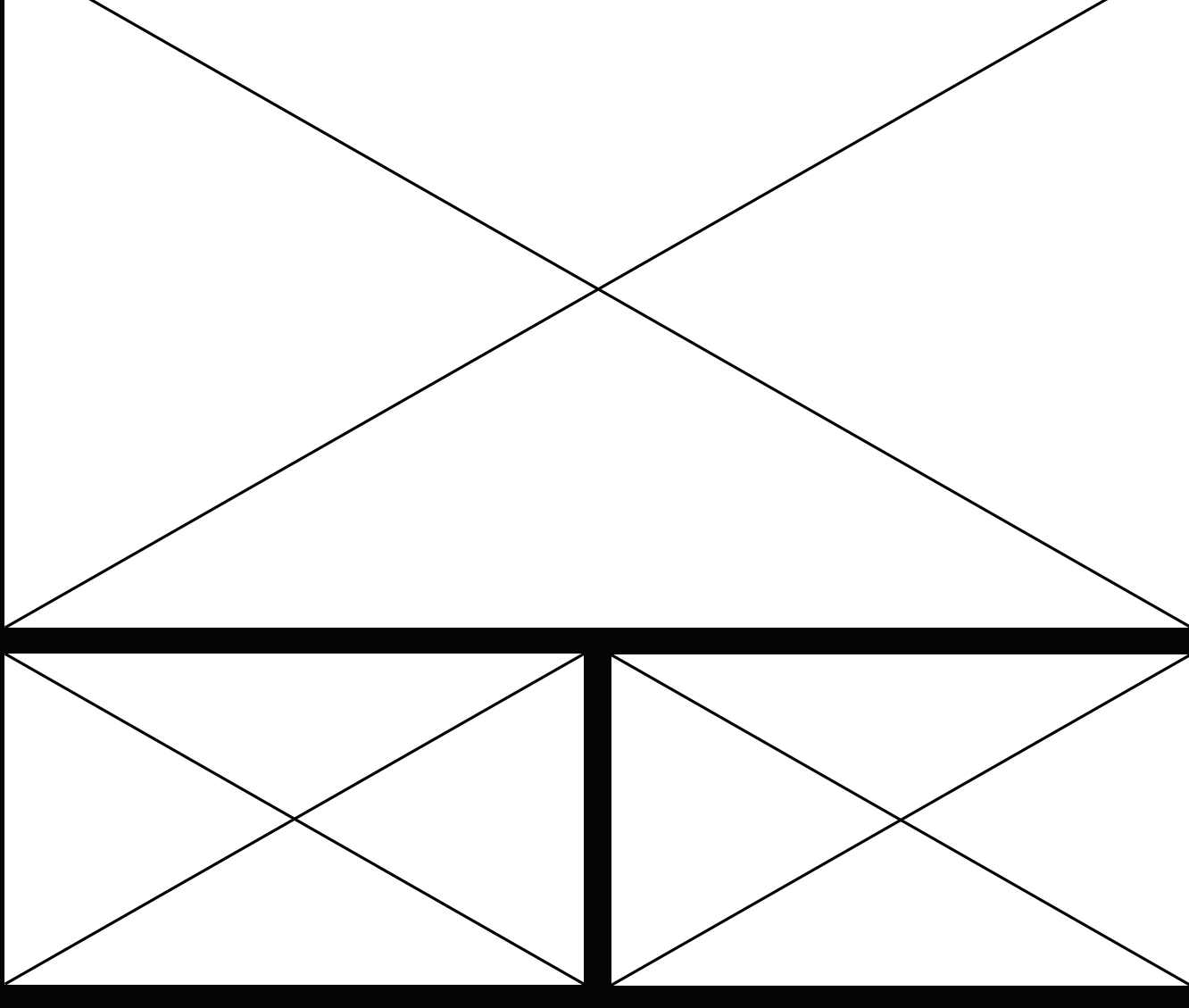
# ABOUT US

## QUALITY AND COMMUNITY

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.

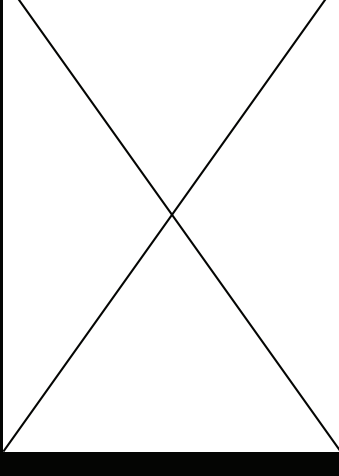
"THIS EXTRAORDINARY COFFEE ALMOST DEFIES DESCRIPTION WITH ITS AROMATIC COMPLEXITY WHILE RETAINING A CLASSIC CLARITY OF STRUCTURE."

-- COFFEE REVIEW



# OUR ROASTS

RATED A **98** BY  
COFFEE REVIEW!



## FINCH HOUSE BLEND

MEDIUM

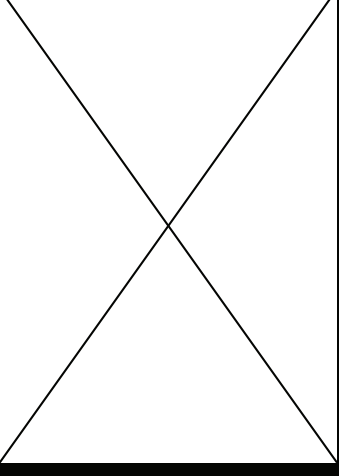
Cajamarca & Moyobamba  
Regions, peru

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

1 lb \$17.95

BUY

SEASONAL FEATURE



## EVENING OAK

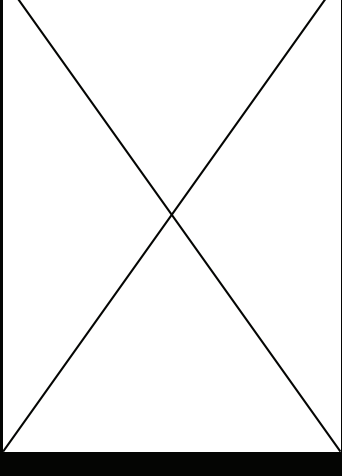
MEDIUM

La Chiapas, Mexico

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

1 lb \$19.95

BUY



## SUNRISE

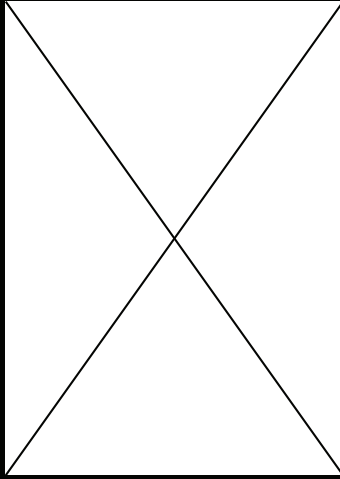
LIGHT

La Chiapas, Mexico

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

1 lb \$17.95

BUY



## MIDNIGHT

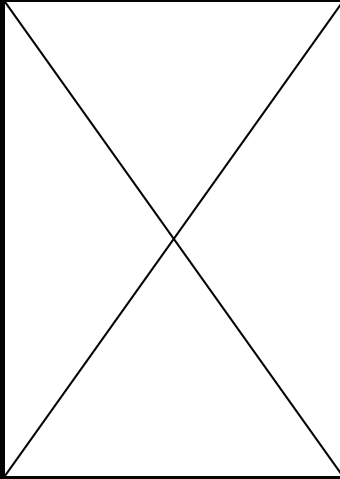
MEDIUM-DARK

Latin America

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

1 lb \$17.95

BUY



## ESPRESSO

Latin America,  
Africa, Indonesia

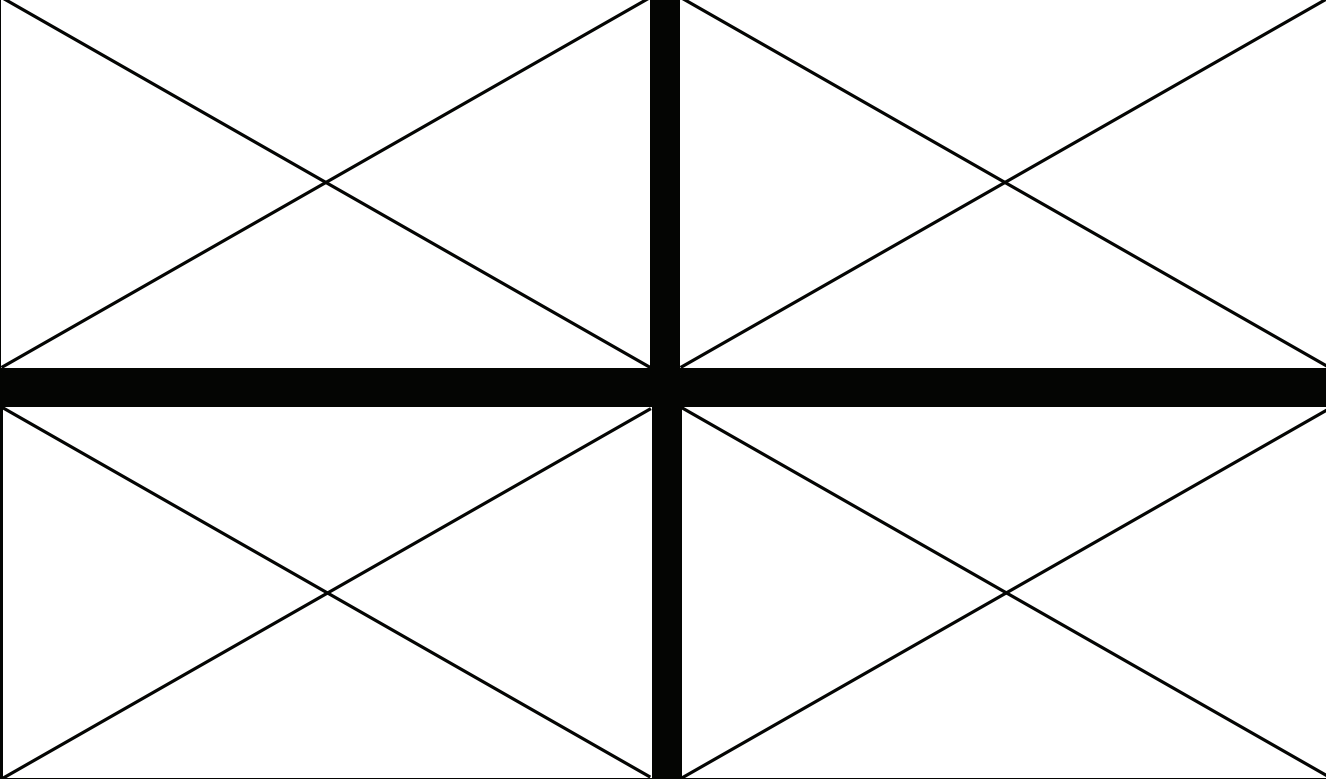
Clean, a little roasty, sumtuous crema, unfussy, delicious.

1 lb \$19.95

BUY

YOU CAN BUY FROM US DIRECTLY AT OUR SEATTLE STOREFRONT  
LOCATED AT 457 NW MARKET STREET.

# HOW WE DO IT

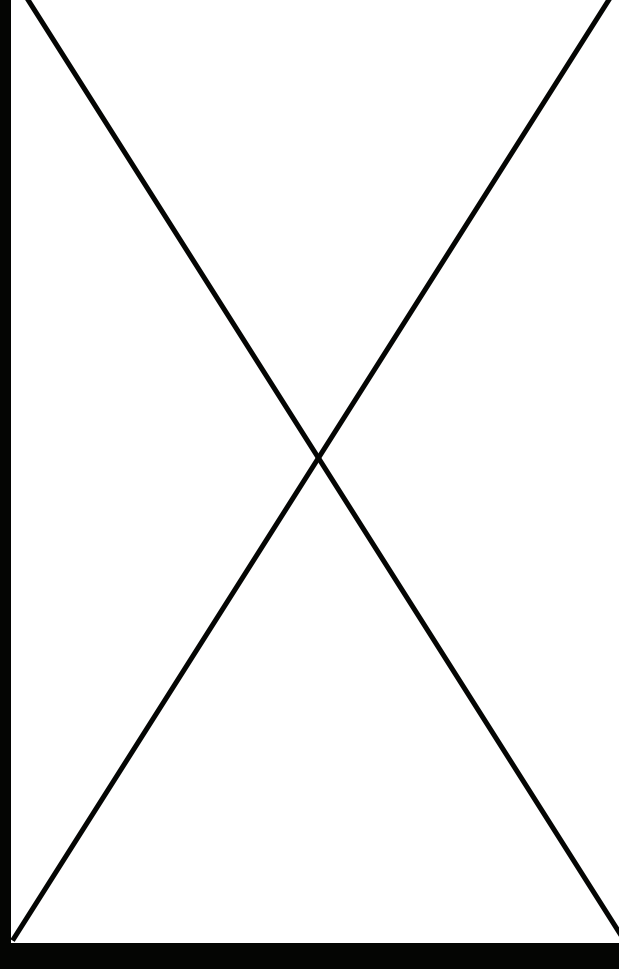
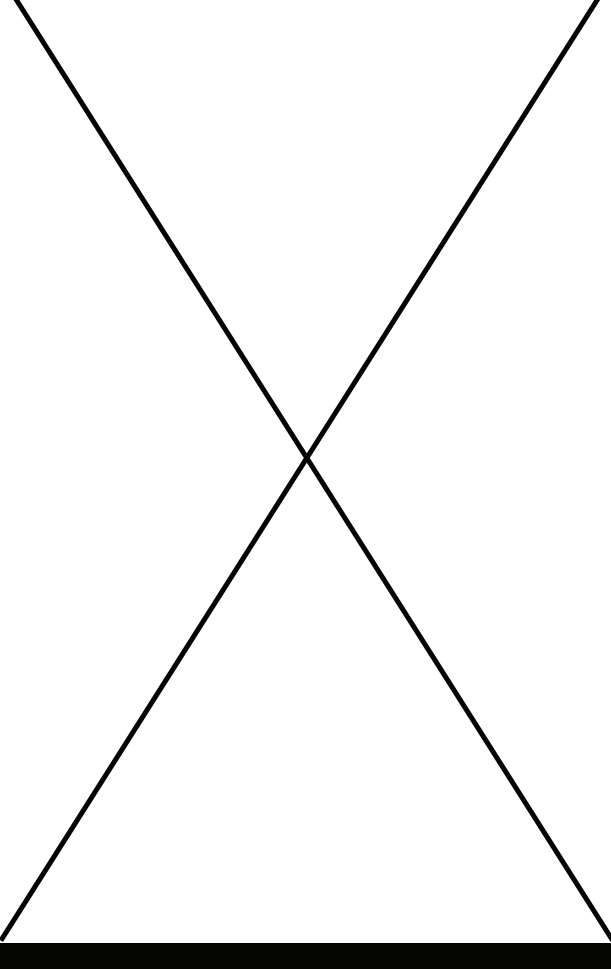


## REFRACTORY ROASTER

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.

## SHIPPING BREAKDOWN

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.



# FEEDS

## TWITTER



## TUMBLR



# CONTACT

FIRST NAME

LAST NAME

E-MAIL

COMMENTS

SUBMIT



457 NW MARKET STREET, SEATTLE, WA.

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

t f g+

CHECK OUT THIS ARTICLE.

"HOW TO BREW"