

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

-- Coffee Review

## About Us

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 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.



BUY NOW

## Products

Sunrise

1lb \$17.95

BUY NOW

DESCRIPTION

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

**LIGHT**

GROWN IN

La Chiapas, Mexico

Finch House Blend

1lb \$17.95

BUY NOW

DESCRIPTION

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

**MEDIUM**

GROWN IN

Cajamarca & Moyobamba Regions, Peru

Evening Oak

1lb \$19.95

BUY NOW

DESCRIPTION

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

**MEDIUM-DARK**

GROWN IN

Eastern Java, Indonesia

Midnight

1lb \$17.95

BUY NOW

DESCRIPTION

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

**DARK**

GROWN IN

Latin America

Espresso

1lb \$19.95

BUY NOW

DESCRIPTION

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

GROWN IN

Latin America, Africa, Indonesia

Learn how to brew

## Contact Us



Our house blend was rated a 98 by coffeereview.com!

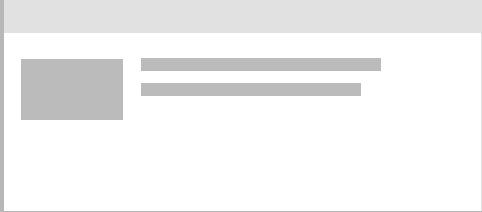
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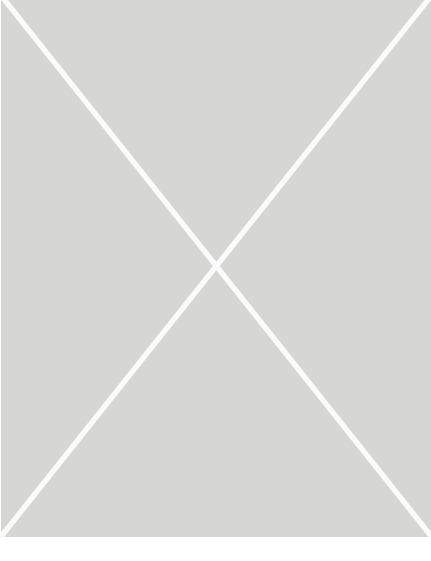
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LIGHT

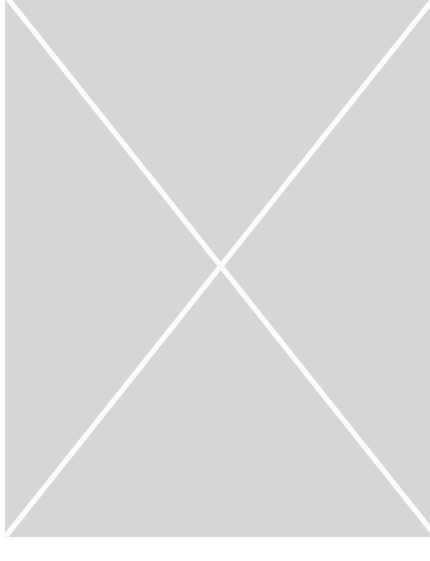
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La Chiapas, Mexico

1lb \$17.95

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Finch House Blend



DESCRIPTION

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MEDIUM

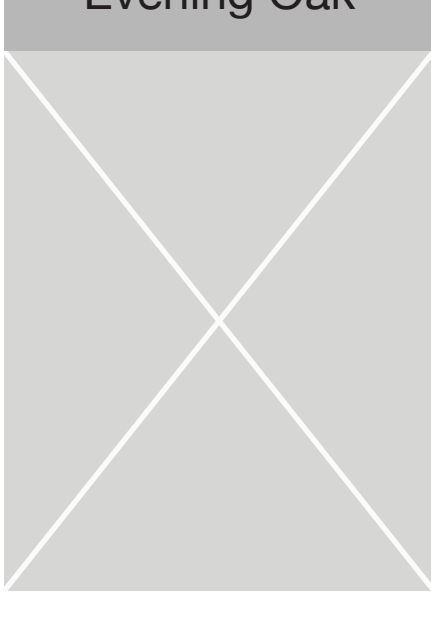
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Cajamarca & Moyobamba Regions, Peru

1lb \$17.95

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Evening Oak



DESCRIPTION

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

MEDIUM-DARK

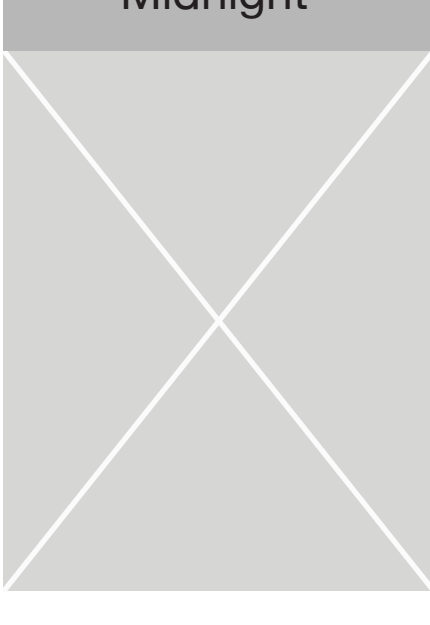
GROWN IN

Eastern Java, Indonesia

1lb \$19.95

BUY NOW

Midnight



DESCRIPTION

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

DARK

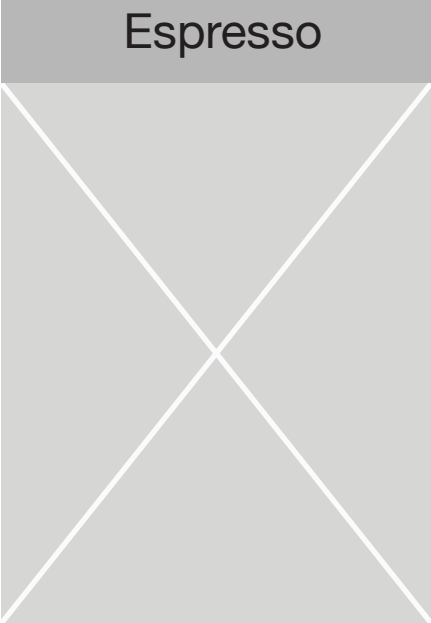
GROWN IN

Latin America

1lb \$17.95

BUY NOW

Espresso



DESCRIPTION

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