



MENU CHANGES
UPON CLICK:

ORDER

ABOUT

CONTACT

SOURCE SANS PRO BOLD

MENU

SOURCE SANS PRO BOLD ITALIC



OVERLAY TOGGLES UPON HOVER,
LINKS TO REVIEW

98/100

SOURCE SANS PRO SEMIBOLD ITALIC

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

OPEN SANS REGULAR

COFFEEREVIEW.COM

OPEN SANS BOLD

COFFEEREVIEW.COM

HOVER, LINKS TO REVIEW

featured roast
of the season



EVENING OAK

OPEN SANS BOLD

Medium-Dark Roast

OPEN SANS LIGHT

Pungently rich and complex with
hints of night-blooming flowers and
coriander in aroma and cup. From
Indonesia.

OPEN SANS REGULAR

ADD TO CART

\$19.95/lb.

ADD TO CART

HOVER

OUR 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. To get the best results from our artisan-roasted beans, check out our [brewing tips](#).

OPEN SANS SEMIBOLD

brewing tips.

WHITE ON HOVER,
LINKS TO HOW TO BREW ARTICLE

ABOUT TWIN FINCH

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.

VIEW PRODUCTS

CONTACT US

HOVER

let's keep
in touch

RECEIVE OUR UPDATES

Be the first to hear what's new at Twin Finch. Sign up for our newsletter to receive company news.

HOVER

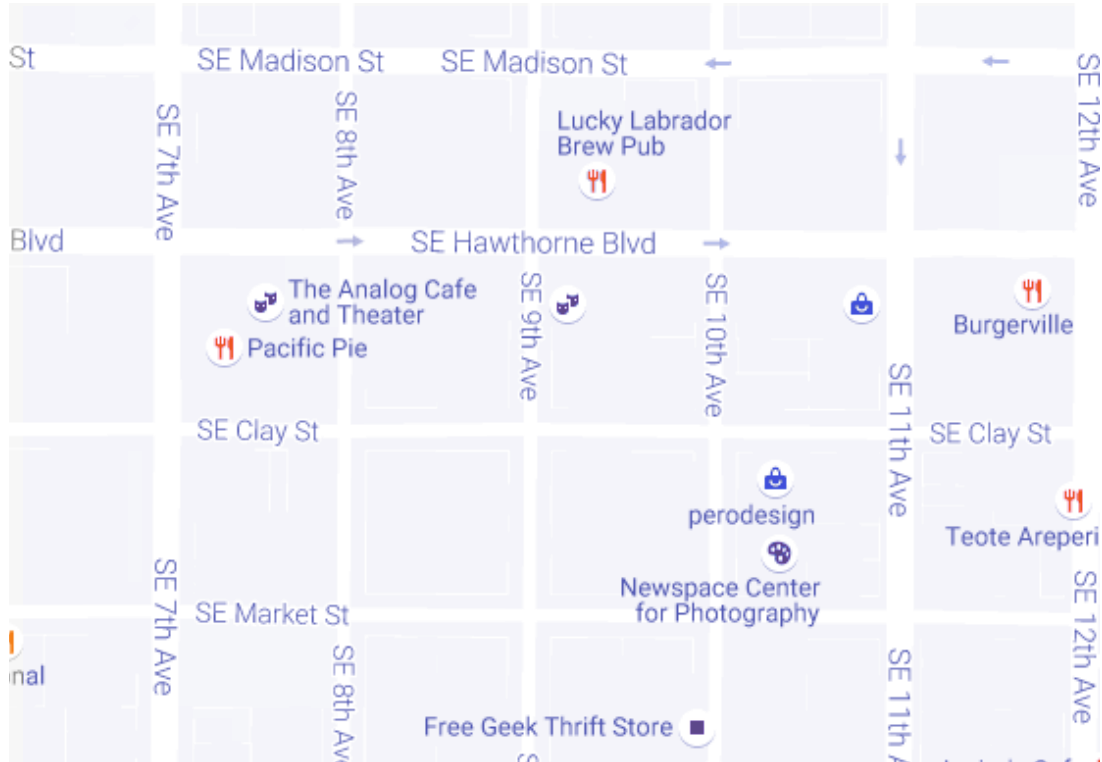
SIGN UP

Email Address

SIGN UP

VISIT OUR STOREFRONT

We only ship whole bean, but will grind for you in-store per request. You can buy from us directly at our Portland storefront at 457 NW Market St.



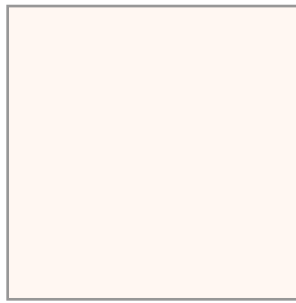
OUR COLORS



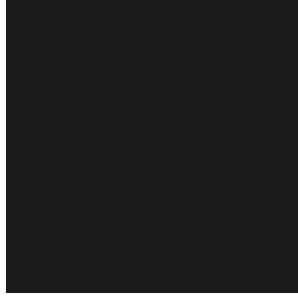
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#F63736



#FFF7F2



#1A1A1A



HOVER

457 NW Market St.
Portland, OR 01111

PHOTO OF HOUSE BLEND,
OVERLAY TOGGLES UPON HOVER

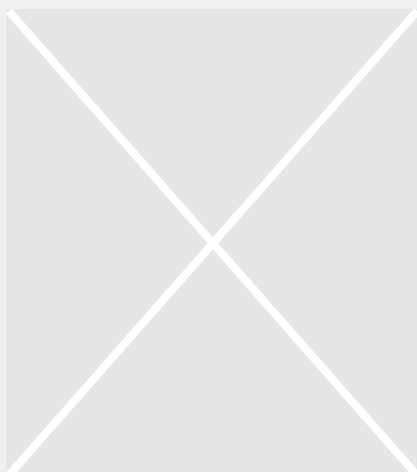
98/100

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COFFEEREVIEW.COM

TEXT LINK HOVERS
TO ACCENT COLOR

featured roast of the season



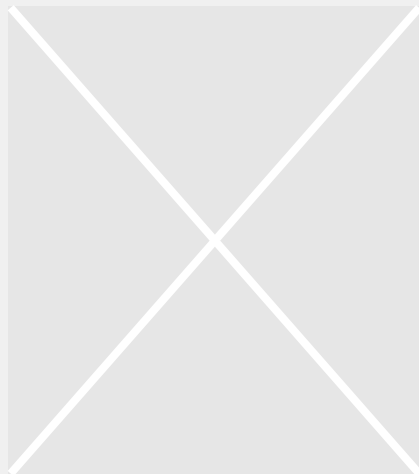
EVENING OAK

Medium-Dark Roast

Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup. Responsibly sourced from Eastern Java, Indonesia.

ADD TO CART

\$19.95/lb.



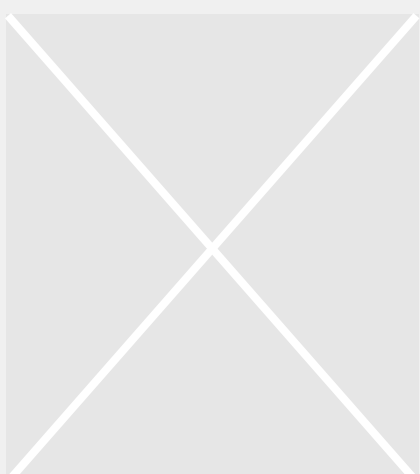
FINCH HOUSE BLEND

Medium Roast

Hint of citrus, complemented by flavors of dark chocolate, peanut and light pepper notes. From the Cajamarca & Moyobamba Regions of Peru.

ADD TO CART

\$17.95/lb.



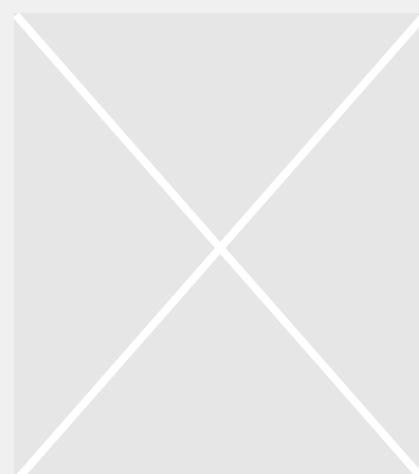
SUNRISE

Light Roast

Light, fruity acidity which complements its fully nutty body and unique spicy tones. Sourced from La Chiapas, Mexico.

ADD TO CART

\$17.95/lb.



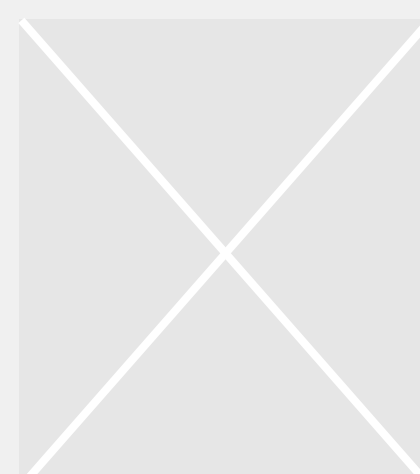
MIDNIGHT

Dark Roast

Roasted into second crack for a big, bold and dark cup. Beans display oil. This roast originates from Latin America.

ADD TO CART

\$17.95/lb.



ESPRESSO

Clean, a little roasty, sumptuous crema, unfussy, delicious. Beans have been responsibly sourced from Latin America.

ADD TO CART

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The refractory significantly reduces hot spots which can damage coffee beans and produces a much more even roasting environment. To get the most out of our artisan-roasted coffee, check out our brewing tips.

ABOUT TWIN FINCH

Twin Finch Roastery is an authentic micro- roastery; 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.

VIEW PRODUCTS

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MAP OF LOCATION

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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.

Name

Email Address

Message

SEND

SOCIAL MEDIA LINKS
FACEBOOK, TWITTER, G+

98/100

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[COFFEEREVIEW.COM](#)

featured roast of the season



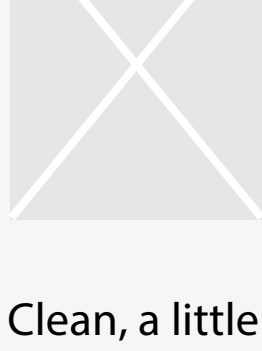
EVENING OAK

Medium-Dark Roast

Our featured roast of the season. Pungently rich and complex with hints of night-blooming flowers and coriander in aroma and cup. Responsibly sourced from Eastern Java, Indonesia.

[ADD TO CART](#)

\$19.95/lb.

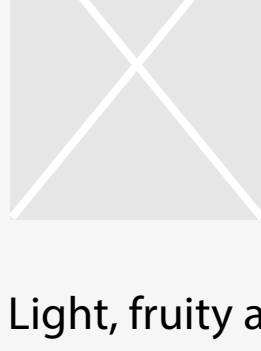


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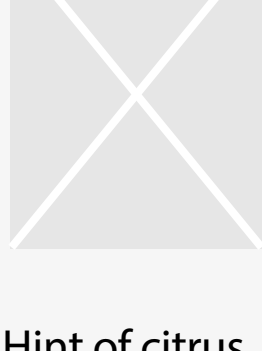
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Light Roast

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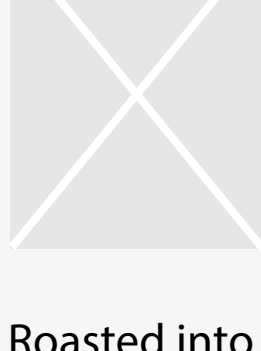
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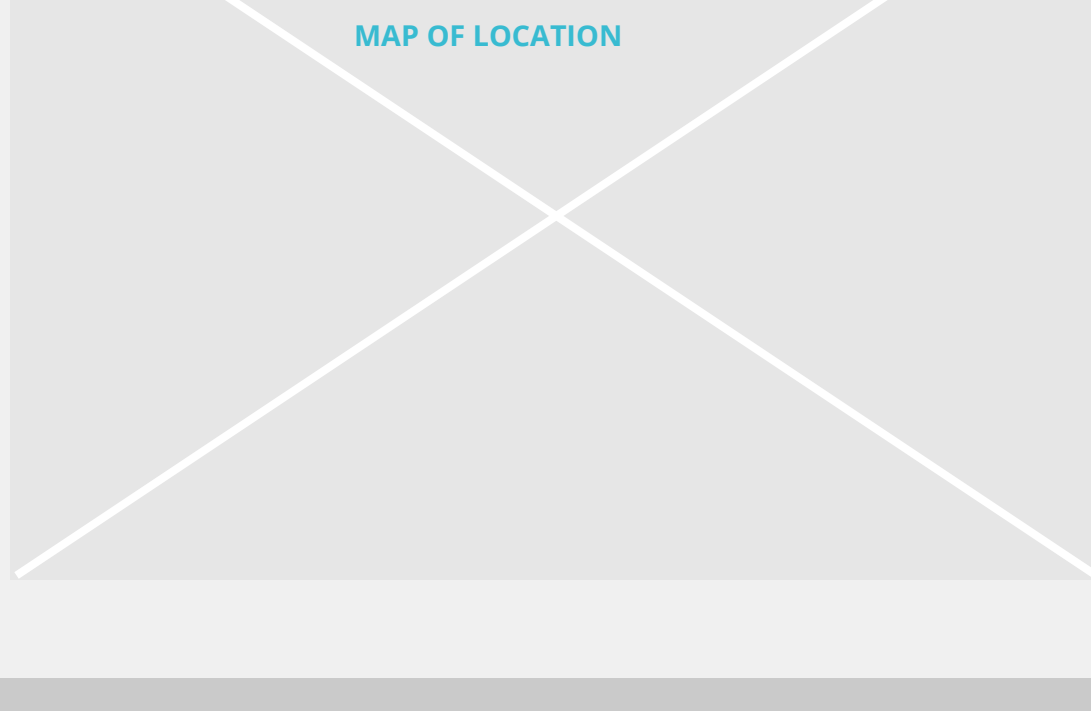
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