

WALLAWALLAROASTERYCOFFEEOFFERINGS

08/2011

CENTRAL/SOUTHAMERICAN

Nicaragua Segovia (Fair Trade Certified): A very warm, ingratiating full city roast. Medium body with a smooth, nutty finish. From one of the original Fair Trade/Organic cooperatives. (\$11.50 LB)

Guatemalan Huehuetenango El Injerto Estate: From the famed estate in Huehuetenango comes one of the most consistently great coffees in the world (just google it and check out the accolades). A full city roast with loads of body, chocolate, and spice notes. (\$11.50 LB)

Mexico Oaxaca Don Eduardo Estate: From the Don Eduardo Estate in Oaxaca comes this "classic" cup of coffee. A full city roast provides balance, medium body and acidity, with hints of semi-sweet chocolate and filbert nuts. A great coffee house and restaurant coffee! (\$11.00 LB)

Mexico Nayarit Natural: A very complex coffee that cups closer to a blend than a single origin. The full natural drying process imparts heavy fruit to the traditional Central American profile. Grown in the mountainous jungles near Puerto Vallarta (ala "Predator") (\$12.00 LB)

El Salvador San Emilio Pulped Natural: Utilizing the more ancient African drying technique of letting the freshly picked coffee cherry dry in the sun lends a heavy body and some fruit in the cup. Rich and chocolaty smooth with a slight smoke and cherries finish for this Vienna roast. An excellent single origin espresso. (\$11.00 LB)

INDONESIA

Sulawesi Toraja: From the Toraja region of the former Dutch Colony of Celebes in Indonesia. A French roast that is naturally low acid and full-bodied. Sumatran lovers look here! (\$11.00 LB)

Sumatra Gayoland (Fair Trade Certified): While maintaining the huge body and traditional earthy, herbal notes that Sumatran coffee is famous for, our offering is a little sweeter and cleaner in the cup due to its processing at one of the world's premier Fair Trade/Organic mills. (\$11.50 LB)

AFRICA

Ethiopian Yirgacheffe: Perhaps the coffee world's most distinct cup. A very nice, light full city roast. Floral and bright citrus notes with a rich, delicate, multi-layered acidity and medium body. (\$11.00 LB)

Ethiopian Sidamo Dara Kabado: One of our café favorites. This full natural has more bass notes than most of the very special coffees from the Sidamo region. Medium body and alternating black currant, mango, and raspberry jam notes in the finish. (12.00 LB)

BLENDS

Creektown Blend: One of our favorite blends combines coffees from Ethiopia, Guatemala, and Indonesia in a medium full city roast with chocolate and blueberry notes. (\$11.00 LB)

Old School Blend: The middle of the road between medium and dark roast. A trio of the finest Central and South American coffees all contribute to this sweet and slightly smoky stock vienna roast blend. (\$11.00 LB)

Red Sea Blend: From the botanical birthplace of coffee comes this powerhouse of East African acidity. Extremely exotic blend of coffees from Yemen and Ethiopia in a middle of the road vienna roast. Optionally, it makes an extremely exotic espresso blend. (\$12.00 LB)

Main St. Blend: Commemorative blend for Walla Walla's national award winning Main Street. Combines coffees from Tanzania, Ethiopia, Guatemala, and India in an exotic vienna roast. Full bodied with citrus and spice. (\$11.50 LB)

Dunham Cellars Blend: Proprietary blend and collaborative project with Walla Walla winemaker Eric Dunham. We started with a base of Guatemalan and Sumatran coffees and rounded it out with some of the finest and most exotic coffees from Ethiopia and India. A variation on the world's oldest blend, the Mokha Java—the result is a densely layered cup with chocolate and berry notes in a medium vienna roast. (\$11.50 LB)

Liberty Blend (Fair Trade Certified): In memoriam of the landmark Liberty Theatre, Main Street, Walla Walla. Our blend of Central American and Indonesian coffees makes for an exceptionally smooth French roast. A little bit of smoke and loads of caramel. (\$11.50 LB)

Harvest Blend: 95 degrees in the shade. Our darkest french roast combines coffees from Indonesia, South America, and high grown Centrals to produce a big, roasty cup! (\$11.00 LB)

Holiday Blend: A burly blend of washed and natural coffees from the far ends of the globe. The big, thick, syrupy coffees from Sumatra provide the foundation. To that we add a medley of coffees from Guatemala and Mexico to provide complex notes of chocolate and nuttiness to the blend. Finally we add a small amount of monsooned coffees (coffee deliberately exposed to the humid air coming off of the ocean during the monsoon season) from India to achieve huge body to the cup. Perfect for a holiday season cold winter's morning. (\$11.50 LB) (seasonal availability)

House Espresso Blend: An ode to traditional Italian espresso with new world nuances. Our House Espresso is firmly in the vein of classic Northern Italian Espresso—soft, chocolaty and sweet. Yet with coffees from Central and South America, Africa, Indonesia, and Asia it has a lingering complexity. (\$11.50 LB)

DECAFFEINATED COFFEES

Decaf Mokha Java: Decaf version of the world's oldest coffee blend. A vienna roast which combines Ethiopian Mokha with Java Estate coffee to produce this slightly exotic, naturally chocolatey cup. (\$11.00 LB)

Decaf Mexico Nayarit: The Mountain Water process from Mexico (more robust and more varietal clarity than other decaf water processes) gives this classic vienna roast a naturally sweet, rich, full bodied cup while preserving the high grown acidity that is lost in other decaf processes. (\$11.00 LB)

Decaf Sumatra: Another Mexican water process decaf retains the solid backbone and syrupy smoothness of our vienna roast offering from the Indonesian island of Sumatra. (\$11.00 LB)

*** 10% discount on 5 LB bulk bags.

*** Coffees are roasted to order. We typically roast Monday thru Friday. Please allow 48 hours for processing. Shipping costs incurred by customer.

*** Prices are subject to change.

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