

# WALLAWALLAROASTERYCOFFEEOFFERINGS

09/09

## 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. (\$10.50 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. Rich and chocolaty smooth with a slight smoke and cherries finish for this Vienna roast. An excellent single origin espresso. (\$10.25 LB)

**Guatemalan Huehuetenango:** From the famed El Injerto estate in Huehuetenango (way-way-tenango is the way-way to go-go!). A full city roast with loads of body, chocolate, and spice notes. (\$10.50 LB)

**Panama Carmen Estate:** An extremely structured, rich, and buttery smooth full city roast with vanilla and hazelnut notes. One of the premier estates in the coffee world. (\$9.00) (Nov09-Out of Stock)

**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! (\$10.00 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! (\$10.25 LB)

**Sumatra Gayoland (Fair Trade Certified):** The definition of full-bodied coffee. While maintaining the traditional earthy, herbal notes that Sumatran coffee is famous for, our offering is a little sweeter and cleaner in the cup due to it's processing at one of the worlds premier Fair Trade/Organic mills. (\$10.50 LB)

## AFRICA

**Ethiopian Yirgacheffe:** Perhaps the coffee world's most distinct cup. A very nice, light full city roast. Floral and citrus notes with a rich, delicate, multi-layered acidity and medium body. (\$10.25 LB)

## BLENDS

**Creektown Blend:** House blend for Walla Walla's Creektown Cafe. One of our favorite blends combines coffees from Ethiopia, Guatemala, and Indonesia in a medium full city roast with chocolate and blueberry notes. (\$10.25 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 contributes to this sweet and slightly smoky stock vienna roast blend. (\$10.00 LB)

**Merchants LTD. Blend:** House coffee for the original (est. 1976) coffee house in downtown Walla Walla. A mélange of light and french roasted South and Central American coffees. The best of both worlds. (\$10.25 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. (\$11.50 LB)

**Main St. Blend:** Commemorative blend for Walla Walla's national award winning Main Street. Combines coffees from Kenya, Ethiopia, Guatemala, and India in an exotic vienna roast. Full bodied with citrus and spice. (\$11.00 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 Mokka Java—the result is a densely layered cup with chocolate and berried notes in a medium vienna roast. (\$11.00 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. Medium body and acidity, a little bit of smoke, and loads of caramel. (\$10.50 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! (\$10.25 LB)

**Holiday Blend (Fair Trade Certified):** A burly blend of organic 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 very nice, chocolaty coffee from the Comal cooperative in the Huehuetenango region of Guatemala Perfect for a holiday season cold winter's morning. (\$11.00 LB) (Seasonal Availability)

## 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 Pluma:** A unique Mexican water process decaf (more robust and more varietal clarity than other water processes) gives this classic Costa Rica vienna roast a sweet, rich, full bodied cup. (\$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)

\*\*\*50 Cents per LB 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.

Walla Walla Roastery  
290 A Street  
Walla Walla, WA 99362  
509.526.3211  
coffee@wallawallaroastery.com  
www.wallawallaroastery.com