

NOVEMBER 2023



PANETTÒN



THE TRADITIONAL ITALIAN HOLIDAY CAKE panettone is a staple in our book of flavor calls when tasting coffees. That's what inspired this cheerful blend of some of our fan-favorite coffees. In the spirit of celebrating relationships and loved ones, Panettòn includes coffee from some of our longstanding partnerships with producers, mills, exporters, and importers. Together, they create a profile reminiscent of shortbread, dried fruit, citrus peel, and sweet vanilla.

We've worked with the mill and exporter Los Volcanes in Guatemala for many years, and we're excited to offer this coffee from the Lake Atitlan area for the first time. The Los Volcanes cupping lab evaluates each lot and provides feedback to farmers, continually improving quality and consistency. Exporting the coffee gives farmers access to the specialty market and higher premiums. Additionally, Los Volcanes also connects roasters and importers to specific, quality-driven coffee farms and communities.

From Rwanda comes our second harvest from the Agasaro women's group, which operates within the COCAGI cooperative. We've worked with Artisan Imports to source Rwandan coffees for six years. Artisan and COCAGI are committed to traceability and equity. Beyond improving quality, they improve the lives of women through equitable wages, education, and professional opportunities.

Our four-year partnership with Sookoo Coffee in Ethiopia brings us a second harvest from a farm group in Bookkisa. Sookoo operates several drying stations in the Guji zone of the Oromia region, incentivising quality by paying farmers pre-negotiated higher prices for coffee cherries. Sookoo aims to revitalize the land and community by replanting native trees, offering training and financing for farmers, and schooling for kids.

Panettòn is our way of honoring the partnerships that bring us great coffees. We hope it helps you celebrate special relationships this holiday season.



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TIPS FOR BREWING A POT OF AUTO-DRIP FOR A GROUP

- ① How many cups of coffee do you want to brew? *e.g. six cups*
- ② Multiply the number of cups by 200. *e.g. 1200*
- ③ Add this amount (in grams/mL) of cold, filtered water to your brewer's tank. *e.g. 1200 mL*
- ④ Divide your water weight by 16. *e.g. 75*
- ⑤ Measure out this amount (in grams) of coffee beans. *e.g. 75 g*
- ⑥ Grind your coffee beans at a medium grind. *think kosher salt*
- ⑦ Add your grounds to a fresh filter in the brew basket.
- ⑧ Brew, share, and enjoy!
each cup will be about 6 fl oz

BODY ● ● ●
SWEET ● ● ●
BRIGHT ● ●