

NOVEMBER 2021



PENROSE_{v31}



PENROSE (NAMED AFTER THE CREATOR of the impossible triangle) is our seasonal espresso blend. **We feel perfect espresso is an impossible goal, but we still attempt to create it.** Penrose is our ever-updated offering in the quest for the perfect espresso. While the seasonal components will vary throughout the year, it is always (nearly) perfect for your hopper. Penrose seasonal espresso aims to:

- be a reliable and consistent offering
- be delicious with milk and without milk
- maintain seasonality and farm-to-cup traceability
- maintain a stable price point so it can be the main espresso on our bar and the bars of many of our wholesale partners
- be easy to dial-in on an espresso grinder

Penrose also does well in the brewer — look for notes of lasting sweetness and heavy body, with a subdued acidity.

Cuatro M Mill produces all of version 31, which is harvested from the Ayutepeque farm in El Salvador. They graciously process and blend the coffee to our exact specification each year. The bulk of this blend (75%) is a balanced washed coffee. A splash of natural coffee (25%) turns up the complexity and rounds out the blend with subtle fruit tones and intense nutty flavor. Cuatro M has produced this same blend for us in the past, featured in previous iterations of Penrose. Working jointly with Cuatro M to develop Penrose at the farm level maximizes our ability to determine exactly what we want going into the espresso hopper. We are grateful for their partnership.



PHOTO: Andrew Timko / Kevin Reddy
ABOVE: The rolling hills of a coffee farm in El Salvador.

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COUNTRY:	El Salvador
PRODUCER:	Ayutepeque Farm, Cuatro M Mill
REGION:	Santa Ana
ALTITUDE:	1000 — 1100 MASL
PROCESS:	Washed 75% Natural 25%
HARVEST:	Oct. 2020 — Feb. 2021
VARIETIES:	Pacas
SOURCING PARTNERS:	Ayutepeque (Farm) Cuatro M (Farm Group & Mill) Odyssey (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	nutty, malt, dense, brown sugar, grape, cocoa



PHOTO: Andrew Timko / Kevin Reddy
ABOVE: A coffee tree within the Cuatro M farms loaded with coffee cherries.