

DECEMBER 2020



PARTNERSHIP BLEND



THIS YEAR MORE THAN EVER, WE ARE GRATEFUL for our partnerships in the specialty coffee industry: relationships which inspire us to grow, to find creative solutions for challenges big and small, and to celebrate our accomplishments. We feel privileged to share this limited release of Partnership Blend just in time for the holiday season. This blend brings two of our most important farm relationships together in one flavorful roast.

Partnership Blend begins at Finca Esperanza in Guatemala. Blueprint Coffee has enjoyed a long-standing relationship with the Vizcaino family who own and operate this organic farm. Our collaborative projects have included compost work, coffee processing assistance, and designing a sustainable drying house. The innovative design of this raised bed drying house helps control humidity and accelerate drying time — without sacrificing cup quality and without using gas or fuel.

Also represented in this blend is the Sheka Kawo Kamina Farm in Ethiopia. The farm is located across the river from Kaffa, which is recognized as the native, genetic home of Arabica coffee and the origin of the word “coffee” itself. Heleanna Georgalis inherited Moplaco, a respected coffee exporting company in Ethiopia, after the sudden death of her father. Under her leadership, Moplaco has begun pursuing farm-level quality and traceability. This farm-specific lot from Kawo Kamina is a capstone of the movement.

The result of blending these two extravagant, natural process coffees is a decadent and full-bodied cup. Partnership Blend features notes of chocolate covered cherries and cinnamon hot cocoa, and pairs well with holiday cheer.



WORDS: Andrew Timko

PHOTOS: Andrew Timko / Mike Marquard

ABOVE: The drying house at Finca Esperanza was designed in collaboration with Blueprint Coffee.

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COUNTRIES:	Guatemala	70%
	Ethiopia	30%
REGIONS:	Suchitepéquez	70%
	Masha, Sheka	30%
ALTITUDE:	1300 — 1950 MASL	
PROCESS:	Natural	100%
HARVEST:	Oct. 2019 — Feb. 2020	
VARIETIES:	Catuaí, 74110, Gemadro, Ethiopian Heirloom	
SOURCING PARTNERS:	Finca Esperanza (Farm)	
	Two Birds (Importer)	70%
	Kawo Kamina (Farm)	
	CCS (Importer)	30%

SUGGESTED PARAMETERS

DRIP RATIO: 1: 16

ESPRESSO RATIO: 1: 2

WE TASTE: chocolate covered
cherry, cinnamon
hot cocoa

BODY ● ● ●
SWEET ● ● ●
BRIGHT ● ● ●



ABOVE: The river bordering Kawo Kamina divides the Sheka Zone and the Kaffa Zone.