

NOVEMBER 2024



PANETTŌN



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, Panettōn 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. Once again, we're excited to feature one of their coffees in Panettōn. This year, it's a mixture of coffees from the three farms they offer that we like to call Tres Volcanes. The three farms they operate are named Finca Esperanza, El Potrero, and Finca Patzibir. All three of these farms focus on sustainability through soil health and coffee cherry waste reduction.

San Miguel is what Origin Coffee Labs calls a *comité* — a group of neighbors whose coffees share varieties, processing methods, and taste profiles. Forming these groups helps producers connect and bring their coffees to the specialty market. Origin evaluates each delivered lot to at its collection station to assess its cup quality. Buyers share tasting notes, scores, and notes about milling loss with farmers, then make an offer for the lot.

Our five-year partnership with Sookoo Coffee in Ethiopia brings us a third 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.

Panettōn 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 ● ●

PHOTOS: Mike Marquard/Blueprint Coffee
ABOVE: Employees of Sookoo Coffee sort milled coffee at the Sawana Station.