

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.

After loving the coffee from the San Ramon producer group in Peru last harvest, our green buyer ventured to Peru to the first time to meet with some of the producers. She visited the farm of Jhonny Saavedra and loved the intentionality she saw. Once we tasted Jhonny's harvest, we quickly booked the small lot of coffee from his farm. The inclusion of Jhonny's coffee in Panettōn highlights the more recent relationships we've built at origin.

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 ● ●