



PENROSE v18



PENROSE (named after the creator of the impossible triangle) is our “house” espresso. **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 at times may be single-origin, and at other times a blend, it is always (nearly) perfect for your hopper. The aim of Penrose is:

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

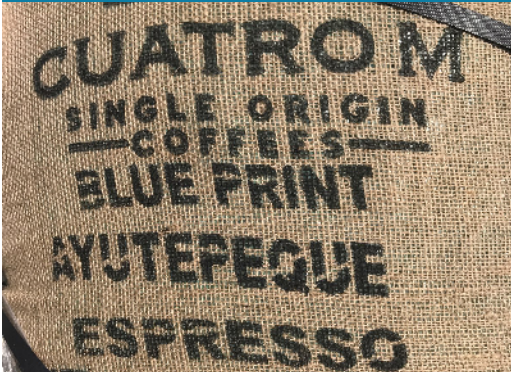
Version 18 is also from the Cuatro M group of farms, like Finca Manzano. The blend for Penrose v18 comes from the Ayutepeque farm and is a blend of their washed and natural process coffees. This is the first time we’ve had a blend of coffees from the same farm and the first time a lot was processed and assembled specifically for use as Penrose. Working jointly with Cuatro M to develop Penrose at the farm level maximized our ability to determine exactly what we wanted going into the espresso hopper. We were thrilled to see our name on the bags of green coffee as they came in the door – a nice little bonus for such an awesome collaboration.



AUGUST 2018



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COUNTRY:	El Salvador 100%
PRODUCERS:	Cuatro M, Ayutepeque 100%
REGIONS:	Apaneca, Illamatepec 100%
PROCESSES:	Washed 75% Natural 25%
HARVEST:	Oct. 2017 - Feb. 2018
VARIETIES:	Pacas 100%
SOURCING PARTNERS:	Cuatro M / Odyssey 100%

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 1.75 - 1 : 2.0
WE TASTE:	granola bar, plum cinnamon, apple



PHOTO BY: Mazi Razani

ABOVE: The first bag of coffee from Ayutepeque to arrive in St. Louis bearing our name