



PENROSE v22



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.

The Efrain family grows coffee on the Lucita Linda Estate in San Marcos, Guatemala. In 1954, the farm began with a 0.5 hectare area. It later expanded to 9.5 hectares and started selling coffee under the name Lucita Linda. The Koke station sits just outside of the famous town of Yirgacheffe in the southern Gedeo Zone of Ethiopia. The brown sugar and citric notes of the Lucita Linda blend well with the dried-berry sweetness and full body of the Koke. Together, these coffees present incredible body with aromatic notes of berry. The sweetness is rich and chocolaty, which is balanced nicely with the blueberry and citrus acidity.

JULY 2019



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COUNTRY:	Guatemala 78% Ethiopia 22%
PRODUCERS:	Lucita Linda Estate 78% Koke Station 22%
REGIONS:	San Marcos 78% Yirgacheffe, Gedeo 22%
PROCESSES:	Washed 78% Natural 22%
HARVEST:	Nov. 2018 – Jan. 2019
VARIETIES:	Bourbon, Arbigo, Kume, Dago, Wolisha
SOURCING PARTNERS:	Atlantic Specialty(importer) Royal Coffee N.Y. (importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16

ESPRESSO RATIO: 1 : 2

WE TASTE: chocolate, earthy,
blueberry, heavy



PHOTO BY: Mike Marquard
ABOVE: Natural-process coffee cherries dry
in the sun near Yirgacheffe.