



## Having access to some of the world's most pioneering coffee producers is a beautiful thing.

We forge strong, inspiring relationships. We also source sweet, unique coffees to roast and share with our customers. Often we highlight these coffees solo, as a single origin. But we also know that combining origins can result in blends that are delicious in their own right, where different attributes from the origins complement each other and play off each other in new ways. Cold Brew was born out of this type of experimentation and this year evolves as it becomes a blend of two delicious origins.

### Ethiopia

The heavy, mixed berry flavors found in our naturally processed Ethiopian offer condensed sweetness and intrigue.

### D.R. Congo

The delicate jasmine notes found in our centrally washed Congolese coffee round out and balance the blend.



*We crafted this lovely blend with care and recommend using our preferred method for brewing iced coffee: the Toddy™.*

### CO-OPS

Sidama Coffee Farmers  
Cooperative Union, SOPACDI

### ORIGINS

Ethiopia, D.R. Congo

### VARIETALS

Bourbon, SL-14 & SL-28

### ELEVATION

1300-1888 MASL

### ROAST

Full City

### PROFILE

Fruity & Bright.  
Raspberry,  
Chocolate Ice Cream,  
Blueberry

