



# COLD BREW BLEND

Ethiopia / Uganda / D.R. Congo  
May-July 2014



**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 three delicious origins.

## Ethiopia

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

## Uganda

The deep and dark fruits of our washed Ugandan provide balance and structure.

## 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™.*

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**CO-OPS**  
Sidama Coffee Farmers  
Cooperative Union, Gumutindo,  
SOPACDI

**ORIGINS**  
Ethiopia, Uganda, D.R. Congo

**VARIETALS**  
Bourbon, SL-14 & SL-28

**ELEVATION**  
1300-1888 MASL

**ROAST**  
Full City

**PROFILE**  
Aromas of chocolate and raisin with flavor notes of sweet chocolate liquor and blueberry, and a syrupy, round mouthfeel.

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