

Roastmaster's Report

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Roastmaster's Reserve
returns!

It occurred to me during a recent cupping that many of you might wonder just how we decide on what the next Roastmaster's Reserve will be. Our all-consuming passion is seeking out the best coffees on the planet to feature as a straight Guatemala or Kenya offering, or as a component of one our blends, like the juicy, blueberry notes of a fine Ethiopian Harrar. Are Reserve beans better quality than the coffees we regularly buy? And if so, why don't they make their way to you as our straight or blend offerings?

Well, there are no hard and fast rules in the cupping lab for defining a Roastmaster's Reserve. The best way to think about it is we look for a coffee that defies our expecta-



tions. Great Guatemalan coffees have a smooth, winy body like a Pinot Noir, with subtle citrus notes and hints of vanilla sweetness. Sumatrans are heavy-bodied, rich with cedar and caramel or butter-scotch and hints of woodland spice. We preserve the flavor profile of the coffees we offer by buying beans with similar characteristics throughout the year.

When a sample arrives on the cupping table that is unique in its profile and might change your expectation of what your cup of Daybreak or Colombia tastes like, but is still a very enjoyable coffee, that's when we flag it for consideration as our next Reserve offering.

Crisp, juicy acidity and dried apricot sweetness does not commonly describe coffee from Sumatra, and we're very excited about our latest offering, the Blue Batak Sumatra Peaberry.

Rich and complex as the Batak culture that cultivated the transplanted gift of the Dutch East India trading company, this Sumatra features peaberries prominently. Well known as intensely flavorful beans, the peaberry heightens the sweetness of the cup and gives it uncommon acidity.



A traditional Batak home

Steeping the grounds carries you from the house to the surrounding jungle where intense, peaty cedar floods your olfactory sense.



Traditional milling of ripe cherries

Freshly ground, the aroma is reminiscent of a tobacco pipe, well used and smoking softly in the study of a plantation house deep in the Indonesian highlands.



Hand sorting the Sumatran beans

The finish is as clean and revitalizing as the waters of Lake Toba, near the producing town of Tonggi, where the coffee is processed and readied for delivery.

Enjoy this adventurous cup with our complements!

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