

ESTATE SELECT COFFEES

The Estate Select collection consists of specially selected estate grown coffees from the finest coffee regions in the world. More than twenty two exquisite coffees cover the range of single origin, blends, flavored, and decaffeinated. These coffees are recognized by a growing number of connoisseurs as the ultimate in coffee satisfaction. Now available for single cup "pod" machines.

El Salvador (X255) A sweet tasting Rain Forest™ bean sourced from the Las Zerro Ranas plantation. We developed this brew at the request of a leading investment bank that was looking for the ultimate coffee, where it won out in a blind taste test over the "big name" brands. This may be our best coffee yet!

Costa Rican Tarrazu (X360) This coffee comes from the Tarrazu region south of San José. It is prized for its high acidity, excellent body, and full complex flavor.

Guatemalan (X359) Certified Organic: Grown at high altitudes without pesticides or manufactured fertilizers. It offers a distinctively sweet, smoky personality which distinguishes it from other prized coffees from Central America. Our CEO's favorite!

Sumatra Mandheling (X355) Of the world's finest coffees this is arguably the most admired. Gentle, with a long finish, its richness and complexity makes it the ideal coffee to take with cream. From the central part of northern Sumatra, one of the Indonesian islands, this wonderful, very intense coffee is highly desirable. In the cup this coffee possesses a heavy, full body, concentrated spicy, earthy and robust taste with an herbal aroma, all with little acidity.

Swiss Water Decaffeinated Colombian (X11) High grade "European prepped" Colombian coffees are put through a patented Swiss Water wash to remove 98% of the caffeine, while leaving all the taste and aroma you expect from a fine cup of coffee. 42/2oz bags per case.

Mocha Java (X358) A blend of Ethiopian and Indonesian Java coffees, often referred to as the Original Blend. Full bodied, with spicy overtones, roasted medium dark for a truly distinctive character.

Kenyan Blend (X96) Known for their intense aroma of lush, ripe blackberries these larger than average beans produce a full bodied coffee; dry and winey, rich and lively. We blend them in a 2:1 ratio with fine Colombian Excelso to produce an excellent blend that is brightly acidic with no bitterness. 42/2oz bags per case.

Kenya AA (X353) Probably Africa's finest; has a full body, delicate acidity, smooth winey flavor and aroma with a dry winey aftertaste. Very popular with coffee aficionados.

Kona Style (X357) A distinctive blend of Arabica coffees that captures the light body, sweetness and balanced flavor that Hawaiian Kona is famous for.

French Roast (X384) A fine blend of high grown Arabica coffees brought to a high roast. Our computer controlled roasting process is able to achieve a smooth bold taste without crossing the fine line to burnt.

Three Bean Reserve (X356) The perfect balance of three distinctive estate grown coffees whose tastes compliment each other when blended. The lush, winey Kenyan, spicy Guatemalan and the full bodied Colombian Supremo provide the ultimate cup of coffee.

The above product codes are for 2.5 oz packages (for 60 oz decanters/thermal servers). We also offer other sizes from single cup pods to 5lb bags of whole bean.

Estate Select Flavored Coffees "assortments are packed 24/2 oz bags per case" assortment "A" includes the following flavors (X180)

Chocolate - Raspberry (COFR)

French Vanilla (COFFV)

Hazelnut (COFH)

Swiss Chocolate - Almond (COFME)

assortment "B" includes the following flavors (X181)

Cinnamon - Hazelnut (COFCH)

Irish Creme (COFI)

Simply Sinful (dark chocolate) (COFSSE)

Vanilla - Hazelnut (COFVH)

Hazelnut 2.5oz (COFH1)

Decaf Hazelnut (COFHD)

Prices and descriptions subject to change without notice. No delivery charge on orders over \$325.00
Minimum delivery charge \$1.00. Maximum delivery charge \$8.50.

