

FIRESIDE



ACIDITY
medium

BODY
full

SWEETNESS
medium

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

earthy | dark chocolate | toasted smore

Fireside - this coffee blend was designed for those winter evenings inside by the crackling fire. The goal was to create a sense of the smoky outdoor experience of campfires in times past where the firelight flickered across the faces of friends around the fire as laughter reverberated across the night air. Relaxing by the fire side with a steaming hot cup of coffee is cozy as the wind howls outside. The coffee has a pleasant earthiness with hint of smokiness reminiscent of the warm outdoor months. Nuance of dark chocolate blends with toasted marshmallow, hints of hazelnut and blackberry dance in the finish. Built on a base of Guatemala beans and crafted for full city roast to develop deeper chocolate tones and a little smokiness in the cup. A nicely complex cup.

NET WT 16 OZ | 1 POUND | 453 G