

ESSENTIAL COLD BREW



ACIDITY
medium high

BODY
medium

SWEETNESS
medium high

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

white chocolate | dates | turbinado sugar

Our Essential Cold Brew is hands down our favorite cold brew. We like it so well we call it our “essential cold brew”. For cold brew lovers keeping a jar of this ready to go is essential. What exactly is cold brew? Cold brew coffee is brewed without heat by mixing water and ground coffee then letting it “brew” for 12-24 hours before start refrigeration. Once cold, it is usually mixed with cream providing a drink that is mellow and rich with a natural taste of white chocolaty goodness. Our roasting process enhances the natural sugar caramelization in the beans bringing forward white chocolate notes with nuances of dates, fig, turbinado sugar, and a hint of meyer lemon. We recommend full city roast, 12-18 hour brew time.

NET WT 16 OZ | 1 POUND | 453 G