

# ISLAND LIGHTHOUSE



**ACIDITY**  
medium high

**BODY**  
medium high

**SWEETNESS**  
medium high

**PROCESSING**  
various

**HARVEST**  
2025

**100% ARABICA**



**ROAST STYLE**

**GRIND**

**DATE ROASTED**

Fuji apple | white chocolate | toffee

Named “Lighthouse Blend” because it tastes as solid and dependable as the old lighthouse. Like rays of light illuminating the night sky keeping those coffee cravings on course to reach their daily destinations we take Ethiopian beans and blend them with South American beans to create a blend that is clean, and bright with the fresh acidity of Fuji apple, and tones of white chocolate, vanilla, and hard toffee candy. Finishes clean with nuance of apple, vanilla, and a hint of salted caramel. This blend has a roast range of light to full city roast with our recommended roast coming in at medium roast. Created for drip and percolator brewing, good for “drinking it black”, as well as blending with cream and sugar. At light roast it makes excellent breakfast cup, make it yours!

**NET WT 16 OZ | 1 POUND | 453 G**