



THE COFFEE VAULT

The Coffee Vault is now open and we are excited to announce some of the treasured coffees that members are able to purchase! Registered Coffee Vault members are able to purchase rare, unroasted beans and have them stored separately, ensuring they can enjoy their favorite coffee year around. Master Roaster Steve Smith will roast-to-order a one pound minimum of the reserved micro-lot coffee, shipping the following day. Members also will have pre-release access to many Fonté single-origin offerings 14 days prior to their official release. For any questions or to become a registered member, please contact Lara Jones by email, ljones@fontecoffee.com.

Coffee Vault beans are hand-selected, extremely limited small lot coffees, which vary in price from \$20 a pound and up depending on the bean origin. The following coffees are available in the Vault. Get them while they last!

Current Vault Offerings:

Costa Rica Finca Genesis (60 lbs.)

Finca Genesis is a small operation owned by Oscar and Olga Mendez, who recently invested in a micro mill on their farm, allowing them to control the processing of their own coffee. While most Costa Rican coffees are fully washed, this coffee is semi-pulped, which results in a thicker, rounder body and a sweet, malty aroma in the finish. This coffee presents a wonderful balance of flavors—sweetness into crisp acid into sweet malt all within a thick, rounded mouthfeel....beautiful summer coffee!

Kona Fancy (100 lbs.)

This Certified Kona Fancy comes straight from the volcanic slopes above the Big Island of Hawaii. Delicate aromas of coffee flower permeate the cup finishing into an exquisite aftertaste of caramel and toffee, gentle as a Hawaiian sunset.

Yemen Sanani (300 lbs.)

Sanani is a blend of coffees from the sub-districts of Mocca. The area is made up of stony hillsides descending to desert-like flat lands where agricultural products are grown on small terraced plots, many of them fed by natural irrigation systems. Coffees from the region are produced by small holders who then sell it in dried cherry form to a network of middlemen who prepare the coffee for export. Our Sanani, a dry-process coffee, is higher grown and more carefully sorted than the norm. It expresses the classic Yemenese theme in the cup, fruity up front with a complex winy acidity and silky mouthfeel. Notes of aromatic wood and unsweetened chocolate permeate the finish.

Guatemala Finca Culpan (760 lbs.)

These meticulously harvested beans come from a fifth generation family-owned farm in the foothills of the Santiaguito volcano in western Guatemala. Veteran pickers select only the ripest of the deep-red coffee cherries for the harvest. The coffee cherries then are processed immediately in Culpan's ecologically-friendly wet mill. The beans are fermented and dried in the sun on screens until they reach their optimal humidity.

In the cup, this is a great example of a "dark" profile Guatemala, with a thicker mouthfeel and more burgundy colored acidity than the lighter style Antiguas. Look for fruity aromas of grape in the finish, bordering on plum, and ending in spicy cocoa powder notes in the finish.

Kenya AA Gaturiri (2,112 lbs.)

This Kenya AA Gaturiri was produced by the members of the Gaturiri washing station that is part of the Barichu Cooperative in the Central Kenyan Highlands. Kenyan coffees are known for their refinement and elegance and this year's Gaturiri is no exception. Bright, citrus-tinged acidity is prominent but not dominating, balanced by deep notes of black currant and a textured mouthfeel that lends the cup a depth and dimension characteristic of "the best of the best".

Panama Callejon Seco (\$22.00/lb.)

In 1996 the severely depressed price of coffee coupled with the increasing sophistication of specialty coffee offerings led a group of Panamanian coffee growers to develop the Best of Panama program. Based on models established by Cup of Excellence and SCAA the Best of Panama Auction has matured into a highly regarded organization dedicated to making the top lots produced in Panama available to appreciative coffee lovers around the world.

It is from this auction that our Panama Callejon Seco comes to us. Perched on the slopes of a high valley above the town of Boquete, Callejon Seco Farm enjoys a very special microclimate with limited but perfectly timed rainfall and rich volcanic soil. The farm was established in the 1930s, and is now administered by the Alvarado family, along with its sister farm La Mariana. The coffees produced are traditional wet processed, very clean and well sorted, and include varieties of Caturra and Catuai. Our Callejon Seco was packed in vacuum sealed bags at origin directly after processing, and retains a heady herbal aroma in the green, opening each bag is a delight.

In the cup look for an intensely bright and clean character. Flavors of tart peach emerge as you savor the coffee, and the finish is marked by a light chocolate maltiness. Lighter in body, super refreshing and consistent, Callejon Seco brings a bit of the crystalline beauty of Panama into each cup.

Brasil Cup of Excellence Fazenda Paraíso (\$25.00/lb.)

Paraíso Farm is located in the Serra da Pedra Branca (White Rock Mountain) region of Minas Gerais state. It has been operated by Antônio Fortes Bustamante since 1977, whose efforts have been increasingly focused on the production exceptional quality coffee. Strict attention to detail in harvesting and processing, coupled with the development of a Yellow Bourbon and Catucaí blend grown in the mild climate and rich red loam of the region has resulted in Cup of excellence honors in 2008 and 2010.

The crop cycle for most of Brasil is offset from the traditional early spring arrival of other Latin new

crops, so while this lot of Fazenda Paraiso is from the 2010 Cup of Excellence Auction it is current crop, and has been waiting patiently since it's arrival a couple of months ago in vacuum sealed bags prepared at origin.

It is a semi pulped preparation, and shares many characteristics with the Brasil Monte Alegre we have featured in the past. Great balance, full creamy body and a boatload of sweetness are defining characteristics, look for a distinguishing red fruit or currant note in the finish.