

Morgan Gesha



Producer: Jamison Savage
Altitude: 1700-1850 m
Process: Various
Cultivar: Gesha

November Release

Volcán, Chiriqui, Panamá

Producer Jamison Savage seems to have constructed a thought experiment intent on producing the world's best coffee—and then executed it. The Morgan Geshas' ecology, processing, and flavor are utterly standout, even in the elite world of Gesha coffee. This attitude of experimentation brings exciting new dimension to the already famed flavors of the Gesha variety in Panama. Additionally, the farm uses absolutely no herbicides or pesticides; in Savage's words, "I want my coffees to taste like their terroir, not man-made fertilizers." This approach is laborious and expensive, but shows in the cup. Merit is one of just three roasters in the world that were chosen to feature this coffee in 2018.

We will offer two processes this year:

Natural Process

Fruit left on during drying

This classic processing method creates distinctive jammy, candy-like flavors.

CM (Washed Carbonic Maceration Process Low and Slow)

The rare "CM" process slows down the pace of fermentation to allow for more control and flavors of lemongrass and riesling. Savage is one of the pioneers of this unique method, which draws from techniques of the wine industry.

