

# Sugarplum



*Holiday Blend  
November Release*

**Guji, Ethiopia // HueHueTenango, Guatemala**

*Black Plum // Ginger // Clove*

Our favorite holiday blend is back! Sugarplum more than the sum of its parts—but the parts are pretty great. Ethiopian star Deri Kochoha has strong bergamot and lime notes. Guatemalan farmer Roberta Molina produces a chocolatey lot with a fruity aftertaste. Combine the two correctly, and you get the plummy, baking spice flavors of your favorite holiday desserts.

**Producer:** Deri Kochoha Washing Station  
// Roberta Molina  
**Altitude:** 1800-1930 m // 1300-1500 m  
**Process:** Washed  
**Cultivar:** Sidama Heirlooms //  
Bourbon, Caturra

Creating a blend is easier said than done. Coffees behave differently when they are brewed, and it takes careful pairing to get them to harmonize. We aim for similar solubility (the way the coffee dissolves in water) in our blend components to make it as easy to work with as a single origin. In this case, the very soluble Deri Kochoha required us to roast Roberta Molina's coffee slightly darker.



*Merit*