



Introducing *Mocha Java*

The Cup: Cocoa and Sweet Cedar with tones of Red Pepper,
Sweet with Smooth and Creamy mouthfeel

You've probably heard about the "Mocha Java" blend of coffee and, if you're like most people, figured it was something to do with chocolate flavoring. Not really the case.

Mocha Java coffee is one of the first coffee blends in the world. This coffee blend goes all the way back to when traders were sailing from Europe to Indonesia. Ships would stop in the port of Java and pick up the typically bold and earthy coffees that area of Indonesia had to offer. Then, on their way back, they would stop in the very busy port of Mocha in Yemen, picking up more coffee. Like the nearby coffees from Ethiopia, coffees from Mocha were lighter, fruitier and brighter than their Java counterparts.

Coming back to Europe, coffees from these two parts of the world were mixed together resulting in one of the first known coffee blends. The bright, fruity notes of the Mocha coffee paired beautifully with the deep, rich undertones of the Indonesian Java coffee and became known as the Mocha Java Blend.

Trail's End Coffee uses coffee from Java, Indonesia, with it's cedar and cooked red pepper tones, paired with a natural process coffee from Yirgacheffe, Ethiopia, with it's winery, fruity, floral and sweet cedar tones. Both coffees have a sweet and creamy mouthfeel. We roast them dark to bring out the delicious cocoa flavor.

