

ORGANIC TOMORROW

SEASONAL PROJECT



TASTING NOTES

peanut butter cup
dried cherry
raisin
brownie

COFFEE SPECIFICATIONS

profile: A seasonal single origin lot from certified organic co-ops and farms.

coffee: Peru Flor De Selva

BREWING GUIDELINES

Filter

ratio: 1:16
grind: medium
time: 3-4 minutes

Espresso

dose: 18 grams
output: 36-42 grams
time: 28-32 seconds

LOOKING TO THE FUTURE:

WORKING WITH FARMERS TO STRENGTHEN COMMITMENT

The Tomorrow River flows just a few yards from Ruby's Nelsonville headquarters and roastery. Though it maybe slight on a map, the Tomorrow River is the center of Nelsonville, carrying momentum across Central Wisconsin and through our town.

The Tomorrow Seasonal Project is designed to work the same way. Though it may just be one small project, we hope it carries momentum for developing farmers across generations. One major hurdle for coffee farmers transitioning to specialty coffee farming is finding a buyer for their new coffee quality.

A lot of these coffees end up purchased at lower prices destined to be included in a blend. The Tomorrow Seasonal Project is designed to target standout coffees from farmers in transition and feature them as single origin releases. When we realized most of these coffees came from certified organic farms, we decided to make the project a permanently certified organic offering.

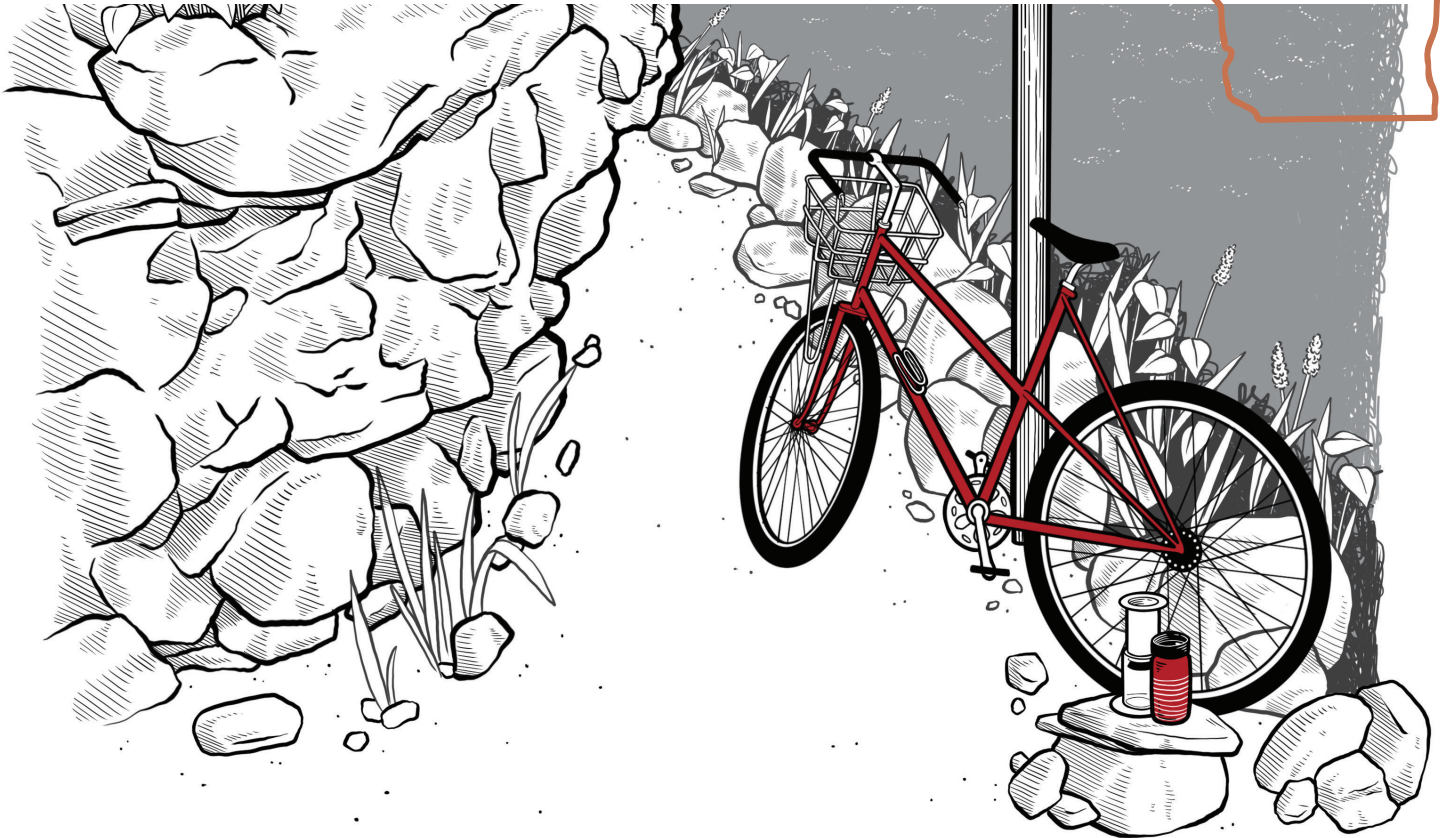
Many farmers in transition turn to certifications as a way to increase the value of their coffee, and we want to honor that hard work, energy, and investment into their farms. By making Tomorrow Seasonal Project a certified organic offering, we can help promote sustainable models that address both the environment and the business of farming.

Flor De Selva is a project that groups coffees together in the La Coipa district of San Ignacio in Peru. Most of the farms in this area are owned and operated by small families, and the area is very rocky and mountainous. Coffee growing is relatively new in this region – most farmers used to grow sugarcane, but now 40% of the farmers have been able to plant coffee and significantly increase their income.

For more information, guides, and tips, visit rubycoffee.roasters.com

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COFFEE SPECIFICATIONS

profile: A seasonal single origin lot from certified organic co-ops and farms.

coffee: Peru Flor De Selva

description: Highlighting microlot selections from a group of new, developing coffee farmers located in San Ignacio, Peru.

YOUR BREWING NOTES:

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