1. PRODUCT: COFFEE

VARIETY: Kenya AA

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: **Kenya AA Considered One of World’s Finest Gourmet Coffees.** Immensely Rich Blood orange, Black Currant sandalwood, a hint of flowers in aroma and cup. Resonantly balances and floral acidity, plush mouth feels deeply flavored finish

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Kenya Peaberry

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: Maintains intense and deep yet delicately balanced, saturated from Rich aroma with nut and blackberry notes that deepen and resonate in the cup, hints of lemon, red wine, flowers, cocoa. Poised and balanced acidity, roundly rich finish, shimmers of flowers., sweetly tart Kenya black currant sensation.

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Kenya AB

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: Kenya AB is one of the most popular Kenyan coffees and rates as a [premium coffees](http://www.espressocoffeeguide.com/all-about-coffee-2/).  A complex sharp acidity taste with the winy flavor of black currants. Deep, Sweet aroma. Tangy, but smooth mouthfeel. Big, sweet, concentrated fruit flavor that combines suggestions of black currant, tart cherry and lemon. Flavors persist in a rich finish.

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Kenya Espresso

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES:

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Nairobi Latte’ House Blend.

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES:

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Ethopian-Harrar

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: Intense aroma and flavor dominated by deep, jasmine-like flowers and tartly sweet fruit: pomegranate, bergamot, raspberry. Rich, complexly expressed acidity; lightly syrupy mouthfeel. The finish is lemony, sweet, and very long.

Great character in this darker roasted, dried-in-the-cherry profile. Pungent, complex aroma: cedar, roasted nut, toast, lemon, herby dark chocolate. Roast-muted acidity, silky mouthfeel. The fragrant cedary wood notes, flowers and ripe lemon in particular dominate flavor, but chocolate surfaces again in the sweet if lightly astringent finish.

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Ethopian-Yirgacheffe

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: Crisply sweet, subtle, engaging. Tangerine, plum, lush, lily-like flowers, a hint of nut-toned chocolate in aroma and cup. Brisk, delicate acidity; light but silky mouthfeel. Flowers and chocolate carry into in a richly drying finish.

Balanced in structure but extravagant in flavor and aroma. Complex fruit, crisp roasted cacao nib, agave syrup, bourbon whisky, honeysuckle-like flowers in aroma and cup. Round, resonant acidity; silky mouthfeel. Vibrantly deep, flavor-saturated finish, with cacao-nib, bourbon and agave notes particularly prominent.

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Ethopian-Sidano

ORIGIN: Mt Kenya regions

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: sweet citrus aromatics and pleasing maple syrup-like body. The wild sweet lemon and floral tones round out into a smooth, clean finish.

NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Malawi

ORIGIN: Malawi-EA

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: NET WEIGHT: 10 OZ

1. DATE: 06/06/2014

PRODUCT: COFFEE

VARIETY: Tanzanian

ORIGIN: Tanzania -EA

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Rwandan-EA

ORIGIN: Rwanda

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: NET WEIGHT: 10 OZ

DATE: 06/06/2014

1. PRODUCT: COFFEE

VARIETY: Uganda-EA

ORIGIN: Uganda

ROAST: Mild/medium/ medium dark /dark

TASTE NOTES: NET WEIGHT: 10 OZ

DATE: 06/06/2014