



BATDORF & BRONSON®

# COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

  
BOB BENCK  
GREEN COFFEE BUYER



## ROASTERS NOTES

A special coffee blend is like a resounding symphony of tastes. It showcases individual performances, while harmonizing all its components to create an overall masterpiece. This year's Holiday Blend will please you with just such a display of artistry and refinement.

Sometimes results are indeed greater than the sum of the parts. We feel we have done just that with this year's Holiday Blend. Central American coffees from distinct origins and terroirs are showcased in this sweet and delectable treat. After adding some exotic coffees for "spice," we once again feel we have created a special seasonal offering perfect for before and after meals. This blend showcases flavors of chocolate and dried fruit with a twist of nutmeg. The result? Festive and bright, like the season. Take the time to celebrate this Holiday offering with family and friends. Cheers!

## BREW RECOMMENDATIONS:

While formulated for drip coffee applications, this blend performs quite well with all brewing methods. In particular, Holiday Blend is fantastic in a chemex brewer.

Start by pre-rinsing your filter and preheating your chemex by pouring about 5 ounces of hot boiled water over the filter after it has been placed in the top section of the chemex. Pour out the rinsing water from the bottom of the chemex without removing the wet filter. Add 60 grams of coarsely ground coffee. Use the same coarseness that you would use for a French press. Make a small bowl in the coffee grounds with your knuckle and begin your brewing by pouring 2 ounces (or 60 grams) of 200-degree water over the ridge of the bowl that you made in the coffee grounds. This is your "bloom;" you are beginning to brew the coffee, releasing aromatics. During the bloom you will smell toasted almonds, cherry and dark chocolate aromas.

After 30 seconds of "bloom," begin pouring the remaining 940 grams (or 30 ounces) of 200 degree water in a spiraling fashion over the brew.

Brew should finish between four and five minutes.

## VOYAGER

Voyager coffees are out of the ordinary, surprising and only with us for a brief time.



## HOLIDAY BLEND

### COMPONENTS:

Guatemalan "Huehue"  
Colombia Tolima  
Brazil "Campos Altos"

### FLAVOR DESCRIPTORS:

Dark chocolate, dried fruit, and nutmeg

### ROAST PROFILE

## MEDIUM

LIGHT

MEDIUM

DARK

### BREWING METHODS:

Filtered, pourover brew: Chemex®, Clever Dripper, Beehouse Dripper, Hario. Consult our "learn" section on [dancinggoats.com](http://dancinggoats.com) for more instructions on pourover brewing.