

# SEASONS GREETING FROM THE COFFEE RESERVE BRANDS



We would like to thank you for your business and your support throughout 2011. We wish you, your family and colleagues a festive Holiday Season and every success in 2012.

**John Gozbekian**, our coffee guru, has traveled the world hand selecting three of his favorite coffees for your holiday enjoyment. At Coffee Reserve we believe that every cup of coffee is a celebration – of the land it came from, the artisan who roasted it and the person who drinks it. Let your taste buds join the party!

## **Panama Palmyra**

Panama Palmyra is from the Hacienda La Esmeralda farm. Coffees from this farm have demanded some of the highest prices at auction. Palmyra is well prepped, very even, and is grown, harvested and milled with great care. This special coffee roasts up very nicely, is well balanced, elegant, sweet, and has an understated acidity and a soft lingering finish.

## **El Salvador San Emilio Pulp Natural**

John Gozbekian visited the San Emilio farm and mill in January and was very impressed with this coffee. San Emilio uses a combination of a mechanical de-pulping and then lets the coffee dry with the pulp on - which gives it a honey sweet character. It is one of our favorites for both espresso and regular brewing. In the cup this delectable coffee has lots of sweet and soft fruit notes almost like dried fruit, a creamy body and is very easy to drink.

## **Organic Rainforest Certified Peru**

From the land of the Incas, this Peru coffee is both Certified Organic and Rainforest Alliance. Grown without the use of synthetic fertilizers and pesticides, this plantation uses The Sustainable Agricultural Network standards for comprehensive business practices and stewardship for land, workers and community. The flavor of this special coffee is wonderfully sweet, smooth and syrupy with hints of toasted pecans.