

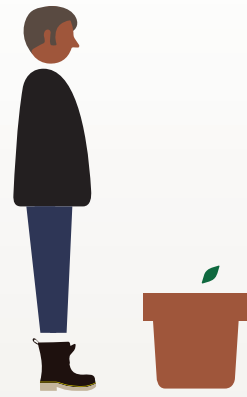
THE LONG ROAD

The odyssey for the meticulously roasted beans in your cabinet is one many of us don't know or don't fully appreciate. At each step in this long road, Stone Creek is diving deeper in understanding how we can improve quality and relationships to give you more reasons to sip a little slower.

GROWTH

01 SEEDLING

1-2 MONTHS
Seeds are planted in sand and organic material until they sprout.



02 YOUNG TISSUE

3-12 MONTHS
Plants are allowed to mature in protected condition.



03 PLANTED SAPLING

1-4 MONTHS
More years to mature, depending on altitude, region, and territory.



04 MATURE PLANT

3-5 YEARS
At 3-5 years, coffee plants can finally start providing a full harvest of cherries.



05 FLOWERING

1-2 MONTHS
Flowers once a year - can either cross or self-pollinate.



06 BUDDING

2-3 MONTHS
Buds take months to mature into full coffee cherries and must survive pests, fungus, and potentially harsh weather conditions.



07 RIPENING

2-3 MONTHS
Cherries do not ripen at the same time - some can be picked earlier than others.



08 HARVESTING

1-3 MONTHS
Once ripe, cherries are harvested. Experienced coffee pickers collect up to 90 kg/day. Cherries do not ripen at the same time - some can be picked earlier than others.



HARVESTING

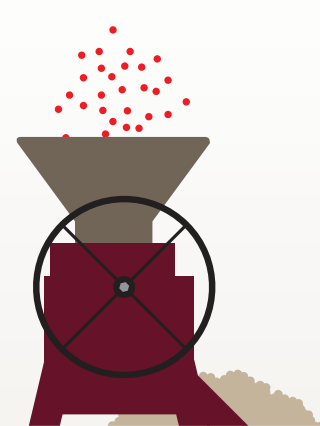
09 SORTING

1 DAY
Beans are sorted for screen size, density, color, and defects.



10 PROCESSING

1-3 DAY
Cherries are taken to a mill to be processed. Duration depends on whether washed, semi-washed, or natural is used.



11 PATIO DRYING

8-12 DAY
Beans must be dried until 10-12% of humidity.



12 SAMPLE ROASTING

3 HOURS
Each farm's sample is roasted in our cupping lab to a uniform roast level to detect levels of sweetness and acidity.



ROASTING

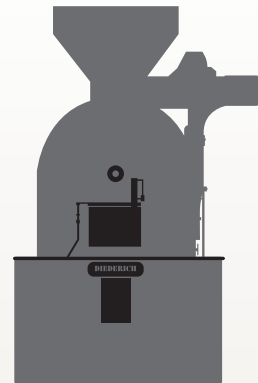
13 CUPPING

1 DAY
Each sample is cupped and scored. Only high scoring coffees are considered.



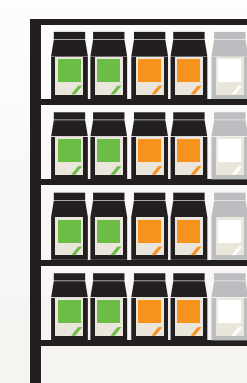
14 ROASTING

1 DAY
Once the coffee arrives, each coffee receives a unique roast profile that brings out the best flavors of that particular bean.



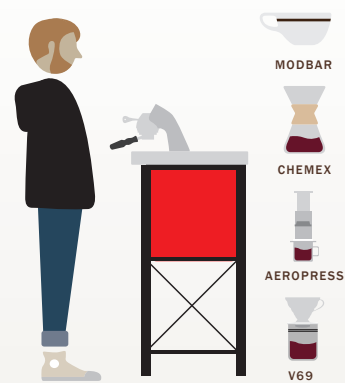
15 PACKAGING

1 DAY
After a battery of quality control cuppings, the beans are packaged for our cafes and wholesale family.



16 BREWING

1 DAY
Each coffee is then meticulously brewed by one of our baristas (or by you at home) to bring out the most flavor potential.



ENJOYING

17 SIP SLOWLY

TAKE YOUR TIME

