2015 - 2016 ANNUAL REPORT

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THE ORIGIN STORY

RESPONSIBLY GROWN / METICULOUSLY BREWED / UNDENIABLY LOCAL

GEEK OUT WITH US @STONECREEKCOFFEE

Stone Creek Coffee
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01. What is your favorite espresso drink?

- Cappuccino: 2
- Latte: 26
- Cortado: 36
- Straight Up: 36

02. When do you do your best thinking?

- Never: 15
- Night: 35
- Afternoon: 12
- Morning: 38

03. The Great Dairy Debate

- Black: 42
- Skim: 9
- Half & Half: 37
- 2%

04. How important is your morning coffee?

- I will live but I won’t be happy: 36
- I’m ok.: 9
- Meh.: 2
- Someone will get hurt: 53

05. How many cups a day?

- 25
- 23
- 14
- 38

FULL DISCLOSURE: These numbers might be skewed since the vote took place inside one of our cafes, but these percentages were as scientifically collected as your average USA Today survey - and by “scientifically” we mean not at all.
Everyone loves a good origin story. Whether it’s a comic book story of the underdog becoming the hero or how a huge company started in a tiny garage. It’s not because we all want to fly (although that WOULD come in handy), but because we all like the idea that big dreams can start with humble beginnings. We love the idea of discovering your potential.

For those that work in coffee, traveling to origin (i.e., coffee farms) is our origin story. As rich and beautifully designed as cafes have become, as scientific and technical as brewing can be, coffee has the most humble of beginnings. I am honored that I’ve had the opportunity to travel to origin many times. I wish all who work in our industry have the opportunity to experience their own journey to origin.

We decided to call this annual report, “The Origin Story,” in part because of our work with coffee farms, but also because, after 22 years, we looked back to our own origins, roots, and influences right here in Milwaukee. We looked inward at what makes us tick, rock, sip and geek out on what we call the best job we could ever imagine. Our conclusion: the people who make the coffee have as much influence as those who grow it. And just like nurturing the branches of a coffee tree, we try to cultivate the growth of our employees. We are in awe of the potential of each and every one of them, and – together – what we can do for our city. We believe every first step deserves a pat on the back, and every fail is a win and a lesson learned — to be celebrated, to be savored.

Onward!
Eric
ALTITUDE DETERMINES ATTITUDE
FIELD REPORT
BY CHRISTIAN OTT

HYPOTHESIS

Does altitude determine the attitude (aka, flavor) of coffee?

During my two trips to Central America this year, I wanted to focus on how altitude affects the coffee bean. My goal was to buy a Brix meter, log Brix scores from different altitudes, and see if there was a correlation between cupping scores, sweetness, or acidity. Let’s define the term first, since I don’t want to assume that you know what Brix is.

BRIX IS A MEASURE OF THE SUGAR CONTENT IN A LIQUID.
Brix is measured as a percentage of total dissolved solids. One percentage point of Brix is equivalent to 1g of sucrose dissolved in a 100g solution of water. In order to determine the Brix, you use a Brix meter: a small ocular device that measures liquid concentration in relation to how light moves through (refracts) the solution. Although it sounds pretty scientific, it is fairly easy to use.

THE THEORY IS THAT HIGHER ALTITUDE HAS HIGHER SUGAR CONCENTRATION.

If you put a small amount of liquid on the lens and hold it up to the light, you can see a small meter that gives you the percentage of Brix found in the solution. It is the perfect tool for telling us sugar content in coffee cherries.

The theory is that the higher the altitude, the more sugar will be in the coffee. This is because coffee grows slower at higher elevations, which happens for a few reasons. First, it’s colder at higher altitudes, so reactions occurring inside the plant happen slower. Next, air is thinner at these elevations, so the coffee produces more “usable” fruit with higher acidity and sugar content. Finally, coffee grown under cooler conditions were found to have higher fat concentrations.

We’ve created a Case Study focusing on this very experiment. As we were driving through the farm taking Brix readings, we noticed a correlation between the increase of Brix to an increase of altitude. We asked our friend, Estuardo Falla, to harvest the same variety of cherry at three different altitudes on the farm (1500, 1750, and 2000 meters above sea level or masl).
At 1500m, we saw Brix of Bourbon cherries around 20%. At 1750m, we saw Brix increase to 22%. At 2000m, we saw Brix levels at 24-26%.

I had fully intended to continue this experiment throughout my trip, but I decided to give my Brix meter to a producer friend, Deyner.

Here’s what happened: as I was visiting with Deyner and the rest of the Fallas-Mora family in Tarrazu, Costa Rica, we pulled out the Brix meter and began to take measurements of the sugar levels. It was still early in the harvest – they were only picking at their 1600 masl farm. We noticed there was a bit of variation in the coffee cherry. The picking was good, but it wasn’t great. Looking at what was picked, we saw some partial ripes and some not quite deep reds. As a result, I showed Deyner what color of cherry we thought he should be picking, and correlated the Brix score to the color. We showed him that the half ripes were only 15-18% Brix. The bulls blood red were anywhere between 20-22% Brix. We explained that his coffee would be substantially better if he picked this way, especially at his higher altitude farm, Finca San Francisco.

ALTITUDE MAY DETERMINE THE “ATTITUDE” OF THE CHERRY, BUT IT ALSO DETERMINES THE ATTITUDE OF THE PRODUCER.

Deyner listened and took it seriously. When I returned in March, he rushed to show us his recent picking, which was all bulls blood red. Sweet. Juicy. Immaculate. And not surprisingly, the cupping score indeed went up.
(A disclaimer: when possible we cup the coffees blind BEFORE we visit new farms. Green buyers are subject to “Farm Goggles” – they fall in love with a farm, and magically, the cupping scores go up a few points…)

I had a strange revelation while we were visiting producers in Costa Rica. Altitude may determine the “attitude” of the cherry, but it also determines the attitude of the producer. I couldn’t have forced Deyner to pick like that; however, in order to make his coffee stand out and to get the most out of it, he took our advice and began implementing it. High altitude producers (1500 masl+) give us the best opportunity for microlots and special lots of coffee. There is no coincidence here.

In other areas of Central America, we’ve seen producers give up coffee farming due to a lack of support or infrastructure. There was nothing giving these farmers an edge. Likely (and understandably), they were just producing coffee as a subsistence crop – enough to make ends meet and put food on the table. If it becomes hard to cultivate coffee, they will simply switch to a different crop.

By contrast, our friends who live at higher altitudes are undeterred. They’re finding new ways to cultivate coffee. They’re determined to make a go of it with coffee. They micro-terraform their farms by creating new layers of topsoil. They cultivate unique varieties that thrive at high altitudes. They care about picking and the health of the coffee. They experiment with processing – from double washed, to honey, to tank fermented, to natural. Most of all, they have the swagger to get results out of the coffee. It’s not just dumb luck, they’re driven to produce the best damn coffee out there, and we’re happy to partner with many of these small farms. They have the same drive towards quality that we do. Naturally, they’re a great fit for us.

FIELD REPORT: ALTITUDE DETERMINES ATTITUDE

ALTITUDE EXPLAINED

1500+ meters above sea level (5000 ft and above)
Flavor: Berries and spice with floral notes
Grown in: Ethiopia, Kenya, Guatemala, Colombia, Papua New Guinea

1200 - 1500 meters above sea level (4000 ft - 5000 ft)
Flavor: Citrus, nuts and chocolate
Grown in: Costa Rica, Java, Sumatra, Nicaragua, Mexico

800 - 1200 meters above sea level (3000 ft - 4000 ft)
Flavor: Smooth and sweet
Grown in: Brazil

Below 800 meters above sea level (1000 ft - 2000 ft)
Flavor: Subtle, mild
Grown in: Hawaii

ACATENANGO VOLCANO 13,045 FT
US BANK 601 FT
FREEDOM TOWER 1776 FT
BARAD - DUR 4593 FT
WHY ARE WE CURIOUS ABOUT THE pH of SOIL?

Imagine that you are getting ready to plant a garden.

Mark off a 5x8 plot of soil.
Turn the soil.
Add fertilizers.
Water it.
Prep the seeds.
Plant the seeds.
Water it.

THEN WAIT.
Most plants that we grow are seasonal. We can predict when the snow will thaw and when the "rainy season" comes. As our crops mature, our plants either hibernate or die.

Consider how complex it must be to keep an entire coffee farm fertilized and healthy year round. A typical coffee farm can be anywhere from 2.5 to 12 acres on the small side of the spectrum and 5000+ acres on the large side. Year after year, these are some of the challenges our friends at origin face.

This past January, when visiting Guatemala, we asked our friends at San Sebastian for a little insight on their regular fertilization regimen. Carlos, with 25 years experience managing Finca San Sebastian, was able to shed some light. He explained to us that fertilization is not just a one-time process. There are some critical times they need to add fertilizer to the soil, depending on climate and growing conditions.

A few years back, Carlos brought in tools to do an in-depth analysis of the soil at San Sebastian. Using hollow ceramic probes, they pulled out cylinders of soil, allowing them to analyze the ground in three sections. The first section was the top 20 cm of soil. The second was 20 cm below that and the third part was another 20 cm further. They then sent in the soil to a lab where it was analyzed. They were looking for data on pH, organic materials, minerals, acids, and bases. One of the most important things to monitor is the soil pH. The pH is a measure of acidity/alkalinity in the ground. Plants need the proper level of acidity/alkalinity so they can absorb the right nutrients. These include phosphorous, calcium, magnesium, and other minerals. Unbelievably, if the pH is off, a plant cannot absorb some of the nutrients. Also, different kinds of soil need various types of nutrients. Volcanic soil tends to be slightly acidic; clay/loam soil tends to be slightly alkaline. Each corresponding pH has a different ratio of minerals that naturally exist in the ground. It is strange and somewhat confusing, but the plant soil can typically only provide a particular set of minerals to the plant at a given pH. If it is slightly too acidic, you may need to fertilize and make the soil slightly more alkaline (or vice versa).

Then, at a given time, you need to test the ground. At different times of the plant’s growth and budding cycle, different minerals are necessary. Think of the coffee plants as massive biological sponges. They will soak up the minerals as they go through a growth year. If they are missing a mineral, they will have a reaction to it. For example, when the coffee plant flowers and buds, producers may add extra potassium to the soil. This mineral helps the
maturation and development of the coffee cherry. If a producer does not monitor this close enough and coffee plants consume all of the potassium from the soil, they will start having growth deficiencies.

In addition, some minerals fight each other for priority in the ground. While potassium is necessary for bud and cherry development, when there is an abundance of it in the soil, there tends to be a deficiency of magnesium and calcium. Terminal buds and flowers need calcium to grow. Magnesium is a component of chlorophyll and necessary for proper photosynthesis. Thus, after the rains, the soil should be rich in calcium and magnesium. Then once flowering is complete, and fruit starts to grow – producers need to go back through and fertilize using extra phosphorus in the mixture to help the development of the cherry.

Note that there are more than 11 different primary minerals and substances that a coffee farmer needs to monitor at any given time during the growing season. These include nitrogen, potassium, phosphorus, calcium, magnesium, lime, zinc, aluminum, manganese, copper, and sulfur. Changes in climate patterns and rain cycles will change these levels year after year.

It is imperative that a producer be on top of fertilization. As you can see, it is no small feat. One can easily understand how a farmer struggling to make ends
meet may not be able to spend extra money on this kind of investment. When you are trying to put food on the table, not much else matters. However, I speculate that some of the issues we are seeing in Central America, escalating with coffee rust over the past three or four years, can be easily correlated with poor plant nutrition. Rust is a fungus that attaches to the bottom of leaves. If untreated, the fungus eventually consumes the coffee plant’s leaves – causing them to fall off the tree. No leaves mean no way to generate sugars and nutrients, meaning underdeveloped (and lower yield of) coffee cherries.

Draw the analogy to the well-being of a human. If you are getting the right nutrients (and enough of them), day in and day out, you can be a productive individual. If you are not eating right, you leave your body and immune system vulnerable. Not consuming enough calcium? Your bones will be weaker than normal. Not eating enough vitamin C? You are prone to having a hard time regenerating collagen in the body. If you are starving, your immune system will be suppressed – and you will be even more susceptible to disease.

The immune systems of coffee plants throughout parts of many Central American countries are struggling. In El Salvador, for example, coffee production has declined from around five million bags a few years ago to less than 800,000 bags this last harvest year. There must be a correlation between at least part of this epidemic and the soil health. However, there may be other things to blame — variety, the age of the tree, farm organization, cleanliness, and ability to spray with fungicides to name a few.

For us at Stone Creek Coffee, it is important to see our producers thriving. We believe that to have a sustainable farm, you have to be able to reinvest in the tissue and soil year after year. It means a commitment to hard work. It also means that the coffee will taste better. Better tasting coffee (aka, higher “Q” scores) will yield higher prices at market. We will pay for quality; however, a producer needs to be committed to caring for the farm, otherwise, we will not have a sustainable coffee product. We are proud to see the hard work all our producing partners put in year after year on their coffee farms. It is not just luck; the best coffees have teams of people on the ground helping to improve the growing conditions for the plant. It is a ton of work; however, when you have that sweet, clean, and juicy cup in front of you, it is certainly worth it.
## BASIC SOIL INGREDIENTS

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<th>LACK OF MINERAL</th>
<th>WHEN FERTILIZING</th>
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<td>LIME</td>
<td>Helps to correct the pH of the soil by reducing acid.</td>
<td>If the pH is out of balance, a plant cannot absorb the right minerals.</td>
<td>Necessary for first planting to correct soil. Use with caution thereafter.</td>
</tr>
<tr>
<td>NITROGEN</td>
<td>Essential for vegetative growth of trees. Boosts development of branches and leaves. Also influxes the production of coffee by increasing the number of flowers and of fruits per cluster.</td>
<td>Lack of nitrogen causes a condition called chlorosis, which destroys chlorophyll in the plant. This renders the plant sensitive to sun scorch, and leaves eventually fall off the plant.</td>
<td>Apply to top of soil, then spread out. 3-4 applications during the rainy season, but at least 2 months apart from liming.</td>
</tr>
<tr>
<td>PHOSPHORUS</td>
<td>Necessary for development of roots, wood, and young buds.</td>
<td>Lack of phosphorus causes yellowing of leaves, and stunts root development.</td>
<td>Apply with only the first application of nitrogen at the start of rainy season.</td>
</tr>
<tr>
<td>POTASSIUM</td>
<td>Necessary for development of coffee tree and maturation of the fruit.</td>
<td>Dark brown spots develop causing the leaves to fall off the plant.</td>
<td>Apply with first two applications of nitrogen at start of rainy season.</td>
</tr>
<tr>
<td>MAGNESIUM</td>
<td>One of the main constituents of chlorophyll.</td>
<td>Lack of magnesium turns leaves olive green around the outside of the plant, making them look like “herringbone” leaves.</td>
<td>Apply with first two applications of nitrogen at start of rainy season.</td>
</tr>
<tr>
<td>CALCIUM</td>
<td>Important to the development of terminal buds and flowers.</td>
<td>Lack of calcium causes leaves to turn bronze and deformed. In severe cases, entire apical buds die.</td>
<td>Apply towards the end of harvest, before trees blossom.</td>
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WHAT IS A MICROLOT?
BACK IN THE DAY, I STUDIED PHILOSOPHY.
ONE OF MY FAVORITE THINGS TO STUDY WAS METAPHYSICS. THE ACT OF “BEING.” ARISTOTLE IS FAMOUSLY QUOTED AS SAYING “BEING IS SAID IN MANY WAYS.” IN A NUTSHELL, WHEN WE USE THE TERM “BE” OR “TO BE,” IT CAN HAVE SEVERAL DIFFERENT MEANINGS.

This article isn’t a lesson in philosophy. We’re talking about microlots, but I’d argue that “microlots” can be said in many ways. The idea of a microlot is something fundamental, but there are different meanings of the term depending on the farm or mill you work with. I just returned from a twelve-day trip through El Salvador, Guatemala, and Costa Rica. I thought I’d try to shed some light on the microlot movement.

A word of caution before passing any judgment. A microlot can certainly mean different things to different roasters. In addition, microlots are not exclusive to small roasters or even craft roasters. If you’ve visited a certain coffee chain with a mermaid mascot recently, you might have noticed a reserve line with the term “microlot” on it. I don’t have a ton of experience with their sourcing model, but here’s my take on it. They may have complete transparency on the farm/cooperative where this lot started;
however, it could just be a marketing term – meaning fancy coffee. It’s not that farfetched. Mainstream marketing has re-purposed the meaning of several important industry terms like “Fair Trade,” “Direct Trade,” and “Organic,” often diluting their original intention.

Here’s how I’d define a “microlot” - a coffee lot that is traceable to a particular area of the farm, giving the product more transparency. It is also traceable through the wet and dry mills. Finally, it is sold as a unique green lot of coffee.

A MICROLLOT IS A COFFEE LOT THAT IS TRACEABLE TO A PARTICULAR AREA OF THE FARM

For example, we buy amazing coffees from Estuardo Falla and the team at San Sebastian. When we select our coffee, we choose it from a particular part of the farm. Each area (referred to there as a tablon or partida) has a unique name and is sectioned off by small paths. Why do this? Each area has a unique soil composition and microclimate. Each variable affects the coffee in a slightly different way. When you separate like this, you can pick up discernible differences based on the tablon (lot). In the cup, you’ll notice different sweetness and acidity levels.

We can even trace coffee back further than a tablon or partida. The larger Bourbon lot we purchased from San Sebastian this year likely contains many pickings, as there are at least three pickings per harvest. A microlot; however, can be as specific as a single pick and of a single variety. For example, we purchased two special lots from San Sebastian this year. The first is a natural process Yellow Caturra and the second is a washed Pacamara. These were both picked from a specific time of the harvest and then processed separately. The cup will retain a certain characteristic that is ultimately unique to the pick and climate. It is also never 100% repeatable.

We also purchased two “nano” lots of coffee for John and T. Ben (our baristas who completed at the 2015 USBC event in LA this past February) from Herbazu and Brumas del Zurqui micromills in Costa Rica. Each was only 50 lbs of green coffee and each came from specific areas of their farms. They were single variety lots (Villa Sarchi and Gesha, respectively) and were processed in a unique way.

One may be tempted to call a small farm a “microlot”. I could see this being
both correct and incorrect at the same time. It’s partially correct because it is a small amount of coffee, traceable back to single part of the farm, and processed uniquely. It’s also incorrect, though, because with a small farm, it’s really just their picking. In order to make a usable lot on very small farms, each picking often gets blended together. In my opinion, in order to have a true microlot, one needs to section off a particular part of the farm and process the lot separately. For a small producer, the term “small lot” or “small producer” seem better to describe a small farm’s production.

There are many reasons for microlots:

First, they give the roaster/importer greater transparency in the coffee that they buy. It gives me peace of mind to know exactly where my coffee came from.

Second, it gives a producer the opportunity to isolate a variety or microclimate of the farm. If it cups higher, they’ll receive a premium for the coffee. For example, a producer would get a higher price for a single variety lot of Gesha.

Third, it gives producer and roaster the opportunity to dialogue and experiment. If a roaster requests a new process, they can help a producer increase the value of a coffee. The producer then learns a new set of skills. For example, many producers in Central America are learning how to do natural process coffees. This type of microlot increases the likelihood of them finding a roaster partner and a unique product that can demand a higher price in the market.

IN ORDER TO HAVE A TRUE MICROLOT, ONE NEEDS TO SECTION OFF A PARTICULAR PART OF THE FARM AND PROCESS THE LOT SEPARATELY

Now that you know the meaning of “microlot,” watch for them in our coffee line. They show up in our Classic, Seasonal, and Lab offerings. We’ve had some great coffees hit our shelves, including microlots from Cerro Verde, Finca Sarita, and San Sebastian Ring of Fire. Check in often to see what new offerings we have. Cheers.
In the roaster, coffee undergoes chemical and physical changes that allow it to become drinkable. At Stone Creek Coffee, we use a Diedrich CR-60, so we’re going to use our roaster for the diagram.

01 The most important part of the roasting: the operator.

02 Green coffee is loaded into the roaster.

03 Coffee sits in the hopper until the roaster has achieved an ideal charge temperature.

04 The coffee is charged into the drum. This large steel drum turns and moves the coffee inside. Energy is transferred from the heat source to the beans.

05 The flame controls how much fuel/heat/energy goes into the drum. More heat and coffee will roast the coffee faster.

06 In the Diedrich, energy from the flame is transferred to the ceramic tiles in the roaster. The tiles evenly heat the drum. It’s pretty much like a big pizza stone for roasting coffee.

07 Once coffee exits the roaster, it falls into the cooling tray. Coffee must be cooled quickly, as it will continue to roast if left alone.

08 The finished coffee passes through a sorter to remove any debris and is then sent to be packaged.
WHAT IS A ROAST PROFILE?

A roast profile is a map of all elements during the roasting process.

Consider it a navigation map. On the left side of the curve, coffee is charged into the roaster. Once the coffee and drum reach thermal equilibrium, heat first makes its way inside the bean, where the coffee’s moisture lives. About halfway through the profile, the color of the coffee bean changes. About 4/5 of the way, coffee reaches first crack, where the bean fractures, releasing pressurized gases and aromatics. From this point, coffee is developed to make it more soluble, or to develop more sugar browning or dry distillation flavors.
ROASTING 101

03 First Crack

04 Development

05 End of Roast

06 Dark Roast

START OF MAILLARD AND OTHER NON-ENZYMATIC CHANGES
GREEN TO YELLOW

FIRST CRACK

20% DEVELOPMENT

SIPPABLE COFFEE
A late night at the office and a delayed flight to El Salvador left me groggy and tired. A slight migraine didn’t help as I walked into the Central American heat. I found a spot on a bench and waited for a guy with a sign that had my name on it. About thirty minutes later, I was on my way to Santa Ana. A phone call from Aida helped my mood – I knew I was in for a treat the next day. I may have only been able to articulate a series of “yes” and “that sounds great” responses through my fog but, indeed, it was great. During my previous visit to J. Hill, Aida was out of the country. I had the chance to see the workspace of the master and work with a washed version of her Finca Kilimanjaro (The Queen), but not the master in action.

This past March, I had the opportunity to visit Finca Kilimanjaro again. This farm is one of the best-known coffee growers in El Salvador. Aida began overseeing this farm in 2002, focusing on quality picking and processing. This care led to the first-ever Cup of Excellence Award in El Salvador back in 2003. It was a privilege to at last see this farm in person.

I traveled up the Ilamatepec Volcano with a driver and an agronomist from J. Hill. The trip to the farm from the mill took about an hour. We met the farm manager at the top and began walking around. The first thing I noticed was the relative size and age of all the coffee plants. I asked how old some of the large plants were and learned that they were at least 50 years old.
At Kilimanjaro, they cultivate two primary varieties: Bourbon and Kenya. The Bourbon variety drinks with sweetness and clean acidity. Green buyers seek Kenya varieties for their complex acidity and unique body. The mix of these two together gives the coffee from Finca Kilimanjaro its unique profile.

Later that afternoon, I came back to the J. Hill Mill in Santa Ana to cup with Aida. I also had the chance to meet the owner/son of the founder of J. Hill, along with his son, Diego. It was here in the lab that I started to understand the level of experimentation and creativity Aida possesses.

We started our cupping with an experimental variety and an innovative process. A few years ago, Diego did some research into crossbreeding varieties. The idea was to breed high yield/disease resistant varieties with high cupping score varieties. On the table, we cupped a hybrid of Pacamara and Pink Bourbon. He first cultivated this for a few years and had a total of 15 lbs harvested that year. This Bourbomara had a unique profile. It featured Bourbon sweetness, the slight citrus note of the Pacamara, and a soft, silky body.

When they cupped this variety last year, it had lacked complexity. All was not lost, however. When a tree does not give you what you need, you have another route to a unique cup: processing. Diego took this variety and dried it like a natural for two days. He then soaked it in a washing tank to loosen the skin and mucilage, milled it, and dried it on the patio. On the cupping table, this coffee was exquisite. It had an acidic punch and a layer of flavor that filled out the body much better than the traditional washed next to it.

When a tree does not give you what you need, you have another route to a unique cup: **processing**.

This sort of experimentation and dialog has led to the fame of Aida Batlle’s projects. It seemed like Aida’s success with processing inspired Diego. He told me that when he experiments alone, maybe 1 in 1000 work. With Aida, he said 99 of 100 produce a unique and desirable cup profile. It was interesting how they asked me (and all other coffee roasters that come to visit) to become test subjects - in the nicest way possible.
Aida mentioned this was one of her primary resources of feedback on new processing methods. If a roaster is interested and enjoying a cup, Aida is more likely to want to produce that particular type of coffee.

We also cupped another two variations of processing. Aida had been working on a semi-natural process. The first process dried the coffee cherries like a natural process for two days. The cherries were then washed for a few hours in a tank, and taken out to a patio to dry. The other process started the same way, but the cherries sat in a fermentation tank for three days. The differences between cups were subtle and highlighted different notes of acidity and body.

We ended our cupping with a fresh lot of washed Finca Kilimanjaro. The cup tasted exactly like the coffee we’ve featured at Stone Creek previously: The Queen. It had notes of sweet, unique citrus and a high acidity. This year’s cup, once rested, should be better than last year, according to Aida. I asked how she got such an amazing consistency in the coffee. She attributes this to the blending of Kenya and Bourbon varieties and a mixture of colors of cherries: burgundy and bull’s blood red. This blending of ripeness creates a balance of sweetness and acidity and mixes the cupping high notes of both the Kenya and Bourbon varieties.

With us, we are bringing back a washed process from Finca Kilimanjaro. We also purchased a coffee we fell in love with last year, but could not bring in from Finca Plan de la Batea. We saw the pickers there double-sorting their coffee and it got us on the Aida bandwagon. Watch for these exciting new coffees at a Stone Creek Coffee location near you.
WHOLESALE PROFILE
BY MARTHA GAVINSKI

Aggie’s Bakery and Cake Shop

Sweet, clean, and juicy. These three deceivingly simple words describe the underlying qualities we seek in each of our coffees. We look for a sweetness in coffee that is natural and subtle, accompanied by a pleasant aroma that complements the richness and body of the finished cup. Similarly, sweetness is of particular concern to Adam Purcell, co-owner of Aggie’s Bakery and Cake Shop in West Allis, Wisconsin. His pastries are not just sweet, but decadent – crafted with skill and precision. Through our wholesale partnership with Aggie’s, we’re able to merge the worlds of coffee and cupcakes, bringing both of these passions to life.

Though our partnership is just shy of one year old, Stone Creek Coffee and Aggie’s Bakery and Cake Shop share deep roots in the community. Just as the folks at Stone Creek Coffee are your local coffee geeks, Aggie’s Bakery and Cake Shop is ‘Stallis Proud’ – a hub for the neighborhood and a draw for Milwaukee at large. Adam is a third generation co-owner of the bakery, which has been a landmark of Milwaukee since the 1970’s. Our partnership allows us not only to work together to create high quality coffee and pastries, but inherently encourages collaboration in support of local business. Together, we provide community oriented spaces and work to grow our city.
In addition to their bakery just a few blocks from their local hub, Aggie’s set up a coffee and cupcake booth at the 2015 Wisconsin State Fair. We helped Aggie’s achieve their vision of a full service espresso and drip coffee program at the fair. The project was ambitious: setting up and tearing down a full service espresso and drip coffee bar for an eleven-day event. Through close work with Adam - and his boundless positivity – we were able to get the program up and running together.

We love our partnership with Aggie’s. It’s a pleasure to collaborate with partners who have such a strong dedication to true quality. We look to be a part of that quality, and a worthy accompaniment to all that Aggie’s has to offer. 🌟
WHOLESALE PROFILE: AGGIE’S BAKERY & CAKE SHOP

Baking Delicious Since 1977!
SPECIAL THANKS

ERIC RESCH
Founder
eresch@stonecreekcoffee.com

CHRISTIAN OTT
Director of Coffee
cott@stonecreekcoffee.com

MARTHA GAVINSKI
Wholesale Account Manager
mgavinski@stonecreekcoffee.com

If you have any questions, comments or suggestions for next year’s annual report, please send your e-mails to info@stonecreekcoffee.com. Thanks!