



Wholesale Coffee Program

Business to Business

We're a small business just like you. Our business is built on quality and superior customer service. We are a craft roaster, roasting in small batches to ensure quality and freshness. We've been roasting since 2015 and our head roaster has been trained by some of the finest from the East Coast to the West Coast. We believe in continuous training to ensure we are knowledgeable and aware of current trends. Bruce, our head roaster, recently completed an intensive Q Grading course to further his skills.



At Mazama Coffee, we've been running our own successful coffee house since 2012 so we know how demanding and stressful running a small retail business can be.

Let us make your coffee purchase and delivery painless, providing your retail business with quality coffee beans for espresso and brewed coffee from all major growing regions. We also offer on-site barista training* and coffee business consulting*.

Two or five pound bags for brewing and we also offer retail sizes (8 oz and 12 oz) at wholesale pricing so you can resale in your own retail space for an additional revenue stream.

Want your label on the bag? Let's do some co-branding!

*Complimentary sessions with exclusive use of our coffee in your establishment.

Our Coffee Offerings

Our coffee comes from all of the major coffee growing regions, providing a wide variety of flavor profiles to meet the demands of your customer base.

We've developed our espresso blend by selecting beans from every region and blending them in precise ratios to deliver a rich and balanced espresso that tastes great on its own or paired with steamed milk for a creamy latte.

Our Coffee Tasting Notes*

Costa Rica, RFA

Altitude: 1400 - 1700M
Flavor Profile: Black Cherry + Nutty
Undertones + Bright Finish
Roast: Medium

Brazil, RFA

Altitude: 1200M
Flavor Profile: Brown Sugar + Toasted Almond
Roast: Medium

Ethiopia

Altitude: 1500 - 2200M
Flavor Profile: Dark Chocolate + Berry
Roast: Light-Medium

Guatemala

Altitude: 1550 - 1800M
Flavor Profile: Honey + Spice + Everything
Nice
Roast: Dark

Indonesia

Altitude: 1400 - 1900M
Profile: Dark Chocolate + Raisin
Roast: Dark

Decaf Colombian

Altitude: 1300M
Flavor Notes: Smooth + Well-balanced + Full
Body || Chocolate + Caramel
Roast: Medium-Dark

Longhorn "Tension" Blend (Ethiopia and Guatemala)

Flavor Notes: Dark Chocolate + Berry +
Honey
Roast: Medium

Espresso Blend (Brazil, Indonesia, Ethiopia, Guatemala)

Flavor Profile: Smooth + Creamy + Dark
Chocolate

Our coffee is not flavored. Tasting notes refer to subtle aromas and flavors that we bring out in our coffee when we roast

Schedule a Tasting!

We would love to provide you with a sampling of our coffee beans so you can experience the pride we take in our roasts. Complete our wholesale contact form so we can set up a time to drop off our sampler kit at no obligation or charge.

<http://www.mazamacoffee.com/wholesale>

Wholesale Customer Benefits



Delivery

We know you're busy, let us deliver your coffee order right to your door. Minimums and distance charges may apply.



Training

Use our experience and coffee knowledge to educate your employees and provide your customers the full craft coffee experience.



Support

We take care of our wholesale coffee community. Need extra attention, a quick turnaround, call or email? We're here for *you*.



Wholesale Pricing

We provide wholesale pricing on our retail packaged beans (8 oz and 12 oz) and our large two or five pound bags for use in your establishment.

Please complete our contact form to get started at: www.mazamacoffee.com/wholesale

Roasting in Historic Dripping Springs since 2015



Coffee brings people together and creates community. Grabbing a cup of Joe can mean the start of a friendship, the launch of a new business venture or just catching up with an old friend. The aroma of freshly brewed coffee is instantly recognizable and almost without exception evokes a deeply positive feeling. It brightens mornings, perks us up mid-afternoon, and caps off the perfect dinner at the end of a long day.

It's this sense of warmth and connection that drove Vicky and Bruce Lewis to bring the first specialty coffee house to Dripping Springs, Texas in 2012. With every cup served, they invite their honored guests to enjoy the community that the coffee house serves. Expanding their business into coffee roasting in 2015 was a natural progression of their passion. Becoming more immersed in the farm-to-cup experience and fully understanding the journey of the beans from around the world brings with it a responsibility to roast the beans with extreme care and precision to fully develop the unique qualities of each bean and its origin.



Mazama Coffee Co is a homegrown, family business since 2012

(Morgan, Vicky, and Bruce Lewis, 2021)

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