

# Wholesale Coffee Program

# Delivering the Hill Country Experience

When your guests first enter their room, they notice the curated furnishings and décor. Next they notice the little touches you've provided to make their stay in the Texas Hill Country special. We take the same care delivering our coffee to our customers. We are a craft roaster, roasting in



small batches to ensure quality and freshness.

Mazama was born and raised in the Texas Hill Country. We take pride in being certified a Go Texan® business. If you are currently offering in-room coffee or coffee in your check-in area, we'd like you to consider serving

Mazama Coffee.

We package our beans in 8 oz or 12oz bags for retail and 2 or 5lb bags (for brewing) all at wholesale pricing.

Below you'll find more information about our coffee offerings, package sizing, and other support and fun amenities we provide to our wholesale customers.

Contact us through our wholesale form at <a href="http://www.mazamacoffee.com/wholesale">http://www.mazamacoffee.com/wholesale</a> and we will work together with you to plan out and satisfy your individual business needs.

# 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 diverse 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.



### Support

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



#### **Coffee Tastings**

Be our guest at Mazama Coffee Co and come by for a coffee sampling to select the perfect coffee for your business or we can make initial selections 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 <a href="www.mazamacoffee.com/wholesale">www.mazamacoffee.com/wholesale</a>

# 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)