



### Exclusive Notes on 08.09 Crop

Dear Coffee Friends,

It has been a dynamic and intense year at Exclusive Coffees!

By now, we have cupped and celebrated over 2,600 micro lot samples (each sample x 5 cups x 3 rounds), received around 75 coffee friends from all over the world, vacuum packed and shipped over 2,500 boxes and 3,000 grain pro bags. Tim, Juan Ramón and Francisco have added over 30,000 miles all together to their trucks on constant and permanent visits to the producers. Jennifer has put hours and hours of her expertise in having all paperwork in place with all of you.

No words can describe the level of knowledge and analysis all this process has given us at Exclusive Coffees and we **thank all of you** for that. Definitely, we have learned this crop more than any other previous one (s) in getting so specific to measuring a 20" container inside in order to understand the space needed for vacuum packed boxes. We also are planning in acquiring a water activity meter in order to determine with detail before vacuum packaging for 09.10 crop, as well as many, many more experiences, being the best ones those ones where we share and grow side by side with the producers – the micro millers.

We have worked really hard to make your deliveries the best we can, **so we appreciate ALL your feedback on quality arrivals** from vacuum packaging resistance to grain pro effectiveness on conservation and preservation of green beans. ALL your feedback to us, is highly appreciated as it will help us improve for the future years and strengthen our relationships with all of you. We also will develop a better programming for earlier shipments next year.

The micro mill revolution is here to stay, and gaining momentum every day. We have been learning about different processing methods, single cultivar micro lots, altitude separation as well as cupping in our lab every Friday. They are also major participants and winners in COE.

To remember our micro mill relationships, let's mention;

#### **West Valley Region:**

1. Llano Bonito de Naranjo Micro-region: Helsar Villa Sarchi, Helsar Villalobos, Helsar Caturra and their famous Organic NOP-USDA-JAS
2. Zarcero Micro- region : Guillio Francesa Honey, Guillio Francesa FW
3. Lourdes de Naranjo Micro- region: Herbazu, Los Manantiales, Café Sin Límites **COE#2 – 2009!**

4. Los Robles de Naranjo Micro-region: **NEW!!** Aguilera Brothers Micro mill – **NEW!**
5. San Isidro de San Ramón: La Yunta Micro mill NOP-USDA-JAS **NEW!**

#### **Central Valley Region:**

1. Sabanilla de Alajuela Micro-region: Chana Farm by Alejandra Víquez **NEW!**
2. Poás de Alajuela Micro-region: Sonora Estate
3. San Francisco de Heredia Micro-region: Brumas del Zurqui Honey 100%
4. San Rafael de Heredia Micro-region: Cerro Alto – La Unión Farm

#### **Orosi Valley Region:**

1. Cachi Micro-region: Zalmari Micro mill with its Honey and FW micro lots

#### **Tarrazu Region:**

2. Vuelta de Jorco Micro- region: Rio Jorco Estate with its famous Los Lobos plot
3. Acosta Micro-region: ASOPROAAA producer organization
4. La Violeta de Desamparados Micro-region: Navarro farms, Agrivid-El Cedro Micro mill
5. Frailes de Desamparados Micro-region: Los Marin Farms ORGANIC NOP-USDA-JAS
6. Santa Cruz de León Cortés Micro-region: Puente Tarrazu Micro mill
7. San Martin de León Cortés Micro-region: Cafetin de San Martin Micro mill
8. La Angostura de León Cortés Micro-region: La Angostura Micro mill
9. San Pablo de León Cortés Micro-region: Montes de Oro Micro mill
10. San Pablo de León Cortés Micro-region: La Cabaña Micro mill **NEW!**
11. San Carlos de Tarrazu Micro-region: Los Cerros de Tarrazu Micro mill **NEW!!**
12. San Marcos de Tarrazu Micro-region: San Marcos Micro mill **NEW!!**
13. El Rodeo de San Marcos de Tarrazú Micro-Region: Don Mayo Micro mill **COE #1-2009!**
14. Santa María de Dota Micro-region: La Pira Micro mill
15. Angeles de Dota Micro-region: Angeles Micro mill **NEW!!**
16. Santa María de Dota: Montañas del Diamante Estate and Farms

#### **Chirripó Region:**

1. La Piedra de Rivas Micro-region: Los Crestones Micro mill **NEW!!**
2. El Jardín de Páramo Micro-region: san Jerónimo Micro mill **NEW!!**

As part of our commitments we will celebrate a Quality Workshop , this coming Wednesday July, 1<sup>st</sup> , in CICAPE –Research Station for a whole day. It will focus on production, fertilization, pruning, processing-milling, preparation of green beans, cupping and international markets. We expect over 50 micro mills to attend!

Wayner will be visiting the US in late august –early september in order to roast and cup our arrivals and different origins with you, so we appreciate all of those who will host him on those days.

Exclusive Coffees is also visiting Ecuador this year in early august, on an exchange program with ANECAFE and CORPEI. We will be visiting Loja Region and Galápagos Island. The purpose of our visit is to help and learn the potential of Ecuador for boutique coffees. We are planning on offering micro lots from Ecuador this crop, so you will be receiving samples from us.

For 09.10 we will continue our program with existing micro mills and the new ones with batch by batch cupping, altitude and varietal cupping as well as continue with vacuum packaging and grain pro packaging. We appreciate, for those with experience in nitrogen flushing, to feedback the viability of this practice. We are planning on it for some trials on 09.10 crop.

Finally, Tim will be in the US for the next 5-6 months, he will be contacting and visiting you as well so we appreciate your support to his visits. We expect Tim back to CR for Cafetin's harvest in January 2010.

This is a picture of what we are all about, joining together with producers and buyers with the **purpose of raising the standards of quality and living.**

