

The Mission

Gallery Coffee Co's mission is simple. We will source, roast, and share some of the finest coffee on earth each and every time.

The Process

The process for selecting those beans is a true partnership. We rely on importers to provide us with information to help make the initial selection. In that, we consider harvest times, specific growing regions, elevation, and processing methods.

Our roasting operation is straightforward. We roast, sample (cup the coffees), package, and repeat. Sampling every roast is important. If it doesn't fit our standards, we won't bag it.

Our roast menu is broken down into the country of origin, the specific farm (or producing cooperative), the variety of coffee species, the altitude at which the bean was grown, and the processing method.

If you have any questions about our beans or bean choices, just give us a call; we love talking about all things coffee!

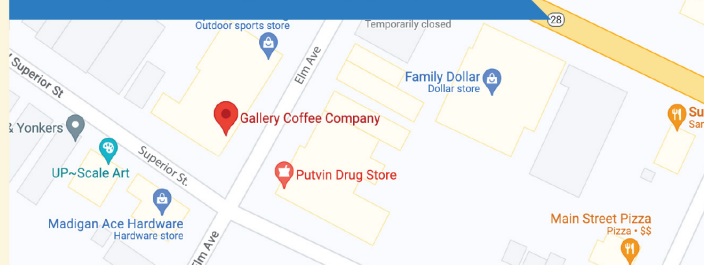
The Roastery

Gallery Coffee Co. is located in a unique, newly renovated 8,000 square foot building in the heart of Munising, Michigan.

The roastery is run by General Manager David Bowerman II, a 10+ year roaster veteran.

"My goal is to provide you with as much quality coffee as I can."

The Location



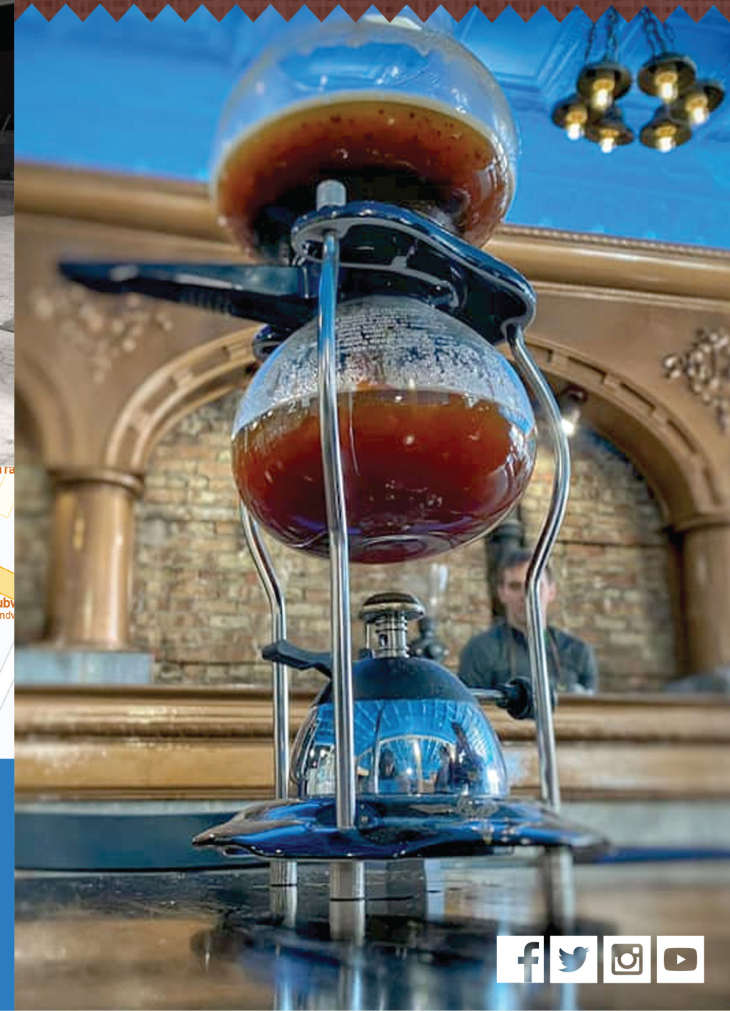
Gallery Coffee Company

120 Elm Ave., Munising, MI 49862
906.387.8010 | gallerycoffeeco.com



The GCco. Bean Guide

*Our Roastery
Purchase Catalogue*



GCco. House

An easy drinking, medium roast blend with hints of cocoa, almonds, and a mild sweetness.

Mood Settings:

- *Everyday coffee drinking*
- *Good for camping and road trips*

GCco. Espresso

A darker roast espresso blend with hints of dark chocolate and grain.

Mood Settings:

- *Pairs well with milk; best in a latte*
- *Good for morning walks on the beach, or to warm up after a cold day or skiing.*

Earl E. Byrds

A mild blend with sweet, fruit-forward and floral tones.

Mood Settings:

- *Pairs well with pancakes and a lazy day at home*
- *Great for a Saturday morning pour-over or an after dinner cup*

Single Origins

Brazil

A nutty, full-bodied bean with hints of dark chocolate and toasted caramel.

Perfect for cold brews.

(Region) South Minas
(Farm) Various farms
(Variety) Bourbon, Yellow Bourbon, Catuai, Yellow Catuai, Catimor, Maracaturra, Maragogype
(Altitude) 900–1100 masl
(Processing) Natural

Colombia **Decaf**

A medium sweet bean with hints of malt and chocolate.

(Region) Inza, Cauca
(Farm) Various Small Holder Farmers
(Variety) Castillo, Caturra, Colombia
(Altitude) 1200–2200 masl
(Processing) Washed

Ethiopia

A rich, intense bean with hints of berry and bright floral tones

(Region) Chelchele, Kochere, Yirgacheffe
(Farm) Various smallholder farmers
(Variety) Heirloom Ethiopian varieties
(Altitude) 1800 masl
(Processing) Washed

Guatemalan

A nutty full bodied bean with hints of cocoa and peanuts.

(Region) Huehuetenango
(Farm) Various smallholder farmers
(Variety) Bourbon, Caturra, Catuai, Pache
(Altitude) 1600–2200 masl
(Processing) Washed

Peru

A smooth, mellow bean with a light body and caramel notes.

(Region) Jaén, Cajamarca
(Farm) 400 smallholder farmers
(Variety) Caturra, Typica, Catimor, Mundo Novo, Pache
(Altitude) 1650–1800 masl
(Processing) Washed



Because our coffee is always fresh, our beans change weekly. Please contact us for a current list.

p: 906.387.8010

e: info@gallerycoffeeco.com