

Northwind

Coffee Roasters

WHOLESALE & CAFÉ PROGRAMME

2026 • PORTLAND, OREGON

ROASTING ON ALBERTA STREET SINCE 2011

We roast for people who sell coffee for a living. Twelve coffees, three of them on the list every week of the year, and a van that arrives on the **same two mornings** whatever else is happening.

Everything is roasted at Alberta Street on a 22-kilo Loring, cupped the following morning by the person who roasted it, and shipped the day it comes off the cooling tray. We buy 61% of it on repeat contracts with growers we have visited, and we will tell you what we paid.

THE STANDING LIST		ROASTED TUESDAY AND FRIDAY • WHOLESALE PRICE PER POUND, 5 LB BAG	
COFFEE	IN THE CUP	ROAST	PER LB
Alder House Colombia & Ethiopia • all year	Milk chocolate, red apple, brown sugar. The one that goes in the batch brewer.	Medium	9.40
Rainier Espresso Brazil & Guatemala • all year	Toffee, plum, heavy body. Holds up in milk at 18 g in, 38 g out, 27 seconds.	Medium-dark	10.20
Wenatchee Decaf Colombia, Huila • sugarcane EA	Cocoa, dried fig, clean finish. Decaf that does not have to be apologised for.	Medium	10.80
Kochere Yirgacheffe, Ethiopia • Nov–Apr	Bergamot, white peach, jasmine. Washed, 1,950 m, eight producer lots blended at the mill.	Light	14.60
Finca La Ilusión Huehuetenango, Guatemala • Feb–Jul	Nectarine, cane sugar, cocoa nib. Fourth year with the Ramírez family; \$3.85/lb paid at the farm gate.	Light-medium	13.80
Kirinyaga AA Kirinyaga, Kenya • Aug–Dec	Blackcurrant, tomato leaf, grapefruit acidity. Sold as a single-cup offering by most of our cafés.	Light	15.40

Six more seasonal lots rotate through the year; the current sheet is sent with every Monday confirmation.

Prices held to 31 December 2026

How an account runs

Order by **Sunday 6 pm** for the Tuesday roast, Wednesday 6 pm for Friday. Minimum twenty pounds a week, counted across the month rather than the week, so a quiet January is not a penalty.

Net 21 from delivery. No contract and no exclusivity — thirty days' notice from either side, and you keep the grinder settings.

What comes with the coffee

A dial-in visit before you open and again whenever a coffee changes on the list. Two staff sessions a year at the Alberta Street lab, up to six people, at no charge.

Printed origin cards for every coffee you pour, reprinted when the harvest turns over, and a shelf-ready 12 oz retail bag under your own label at 40 units.

Equipment and repair

We service what we sell. Burr sets at our cost, replaced on the visit; a **loan grinder inside 24 hours** anywhere in the Portland metro.

Espresso machines are leased through Brightline Equipment on a 36-month term, installed by their technician and ours together, with water testing before the plumb-in.

DELIVERY

Portland metro

Our van, Tuesday and Friday before 10 am. No delivery charge over 20 lb.

Oregon & Washington

UPS Ground the day of roast, next-day arrival. Flat \$14 under 40 lb.

Everywhere else

Freight quoted per pallet; 12 accounts from Boise to Bozeman are served this way.

Send us the coffee you pour now and we will cup it beside three of ours, and tell you honestly if you should switch.

Dana Kohl • Wholesale
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Cupping table open Thursdays, 9 am