



Firelit

CRAFT-METHOD

COFFEE LIQUEUR

Fine brandy blended with cold-press coffee from single-origin Arabica beans

Founder Jeff Kessinger developed a small-batch cold-press extraction process working with James Freeman of Blue Bottle coffee. Firelit preserves the rich & complex flavors & aromas of great coffee.

Each 1000-liter batch derives 100% from a specified select single-origin Arabica coffee bean: Papua/New Guinea, Yemen, Ethiopia (Irgachefe), Guatemala...

Roasting to develop the flavor of beans of different origins is an art in itself. Jeff roasts the beans at Verve Coffee Roasters and immediately begins the cold-press process. The procedure – adjusted each batch to develop the flavor of beans of different origin – takes up to 18 hours and requires up to 5 times as many beans than simply making coffee: Jeff looks for an intense complexity.

The infusion is blended with well-made & flavorful California brandy, then racked off & aged in stainless steel for one month to allow the components to fully integrate. Adjustment to bottling proof is accomplished using a fresh batch of cold-brew coffee from the same beans.

“Sublimely executed” – SF CHRONICLE

“All the nuance and glory of fine coffee” – SF BAY GUARDIAN

