



ANALOG ESPRESSO

BLACK CAT PROJECT

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Specialty coffee is a relative newcomer to the food and beverage scene. Intelligentsia had an early start – back in 1995 we opened our first coffee bar, and began roasting our own beans shortly thereafter. We’ve learned a lot since our early days about service and preparation, roasting and sourcing, and about communicating to our customers what they’re drinking.

In those early days, a lot of roasters liked to boast about their Northern Italian style espresso – a coffee roasted a touch lighter than its counterpart in the south, and designed specifically to be extracted under pressure through an Italian espresso machine. By most current American standards, the Northern Italian style is still a bit dark, and often disregarded by competition-level baristas who prefer single-origin, light roast coffees for their extractions. However, there’s a reason the Northern Italian style is highly sought after: drinkability. The average coffee drinker may love the bright acids of a great Kenya or Ethiopia or the sweet red fruit

flavors found in a light Colombia, but when it comes to the first sip in the morning, sometimes reliability and smoothness are the most important characteristics.

With this in mind, we set out to create an homage to the great espresso that lives on in your memory, whether it was a time or a place or an occasion, there was something comforting and special about the taste. Enter Black Cat Analog – a blend crafted to be easy on the palate, and easy on the barista. We’ve roasted it with care, fully caramelizing sugars but avoiding the bitter, char flavor of over-roasting; and we’ve sourced the coffees from our partnerships in Latin America, looking specifically for beans that can take a touch of extra heat and retain all their sweetness, full mouthfeel, and nuanced characteristics. Whether you like your shots short or long, you’ll find Analog to be a versatile coffee that accommodates many preferences and accompanies milk with an effortless balance.

We’re not claiming perfection: we’re pursuing it. Black Cat is a thrilling chase that begins with thoughtful cultivation, discerning sourcing, artisanal roasting, methodical research and development, and ends with nothing short of complete satisfaction.