

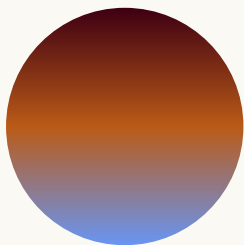


THE
FLAVOR
EXPERIENCE

WHEN THE FOREST
Blends

A STUDY IN FLAVOR, PROCESS, AND TIME

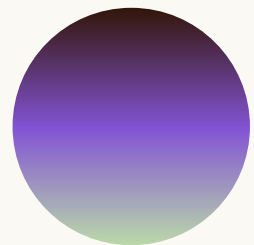
This guide documents the sensory attributes of the coffees selected for the **2026 Gesha Village Auction**. Across varieties and processing methods, the collection explores expressions of florality, fruit concentration, sweetness, and fermentation character. Each profile reflects the interaction between cultivar, climate, drying conditions, and post-harvest technique.



CHAMPIONS
RESERVE



FARM
RESERVE



GESHA
NOIR

CHAMPIONS RESERVE



GVA.RSV.1
KENYAN SL28
NATURAL
COLD SEMIANAEROBIC
DARK ROOM DRIED

GVA.RSV.2
SURMA GESHA 1931
NATURAL
DARK ROOM DRIED

GVA.RSV.3
KENYAN SL28
NATURAL
DARK ROOM DRIED

GVA.RSV.4
OMA GESHA 1931
WASHED
COLD ANAEROBIC
DARK ROOM DRIED

GVA.RSV.5
SURMA GESHA 1931
WASHED
COLD ANAEROBIC
DARK ROOM DRIED

GVA.RSV.6
NARSHA GESHA 1931
HONEY

GVA.RSV.7
SURMA GESHA 1931
NATURAL

GVA.RSV.8
SURMA GESHA 1931
HONEY
DARK ROOM DRIED

GVA.RSV.9
OMA GESHA 1931
NATURAL

GVA.RSV.10
NARSHA GESHA 1931
WASHED

GVA.RSV.1
KENYAN SL28
NATURAL COLD SEMIANAEROBIC
DARK ROOM DRIED

Outstanding bold fruity coffee with flavors of peach and red currant leading the way, supported by jasmine honeysuckle and a delicate, winy complexity. The extended darkroom finish concentrates the sweetness, giving the impression of stone fruit and red berries steeped in aromatic wine.

GVA.RSV.2
SURMA GESHA 1931
NATURAL
DARK ROOM DRIED

After five days of full sun and an extended stay in the darkroom, it delivers jasmine honeysuckle and magnolia aromatics with a distinctly winy, lingering finish. Opulent flavor notes of dried berries, red currant, and spice over a base of super sweet, almost liqueurlike intensity.

GVA.RSV.3
KENYAN SL28
NATURAL
DARK ROOM DRIED

Classic flavors of blackcurrant morph into darker, more concentrated expressions layered with cacao nibs and dark chocolate, all wrapped in super sweet intensity. The long darkroom finish amplifies sweetness, delivering a wild, high impact cup that reads like a fortified wine made from black berries and cocoa.

GVA.RSV.4
OMA GESHA 1931
WASHED COLD ANAEROBIC
DARK ROOM DRIED

This profile is dominated by honey, red currant, and red fruit, lifted by jasmine honeysuckle and rose and super sweet. The cool fermentation and controlled drying create a cup that feels both precise and indulgent, like a bowl of candied red berries scattered with flower petals.

GVA.RSV.5
SURMA GESHA 1931
WASHED COLD ANAEROBIC
DARK ROOM DRIED

This Surma Gesha presents a clear yet deep flavor profile. Bergamot, red berry, and jasmine honeysuckle mingle with the velvety body, suggesting a citrustinged berry coulis poured over cream. The long cold fermentation followed by extended darkroom drying yield a cup that feels both smooth and energetic, with a sweetness that resonates.

GVA.RSV.6
NARSHA GESHA 1931
HONEY

Narsha's honey Gesha folds bergamot, mandarin orange, and lemon-lime acidity into jasmine honeysuckle and a touch of black pepper. Drying the pulped coffee with its mucilage intact adds weight and glow to the citrus spine, turning the cup into a vivid, tactile sweetness where lemony brightness and spice-tinged florals feel like citrus peel and pepper laid over honey.

GVA.RSV.7 SURMA GESHA 1931 NATURAL

This natural Surma Gesha 1931 is intensely floral and sweet, layering jasmine honeysuckle, lilac, rose, lime, red currant, honey, and molasses syrup into a delicate yet expressive profile. Extended full-sun drying concentrates sugars and aromatic nuance, so the coffee tastes like perfume-driven red fruit steeped in floral syrup, ripe and intricate without slipping into rustic ferment.

GVA.RSV.8 SURMA GESHA 1931 HONEY DARK ROOM DRIED

Fruit forward sweet and balanced, finely perfumed. Jasmine honeysuckle overlays red fruit, while molasses, sugar cane, and toffee define the sweetness, creating a profile reminiscent of floral caramels and fruit syrup. Soothing acidity and balanced, accessible flavor profile.

GVA.RSV.9 OMA GESHA 1931 NATURAL

Oma's natural Gesha 1931 is one of the more layered and baroque profiles in the traditional set, melding rose, bergamot, jasmine honeysuckle, guava, honey, chocolate, maple syrup, hops, and pinot-like red-fruit character in a silky body. Prolonged full-sun drying amplifies both sweetness and textural richness, delivering a deep, almost vinous complexity where dark sugars and fruit concentration sit beneath a polished floral halo.

GVA.RSV.10 NARSHA GESHA 1931 WASHED

This Narsha washed lot leans into a tea-like, bergamot-driven profile, featuring mandarin orange and jasmine honeysuckle with delicate sweetness. The fully washed process and careful shade drying deliver a clean, subtle Earl Grey impression, with a balanced composition of bright citrus and perfumed florals that linger in a delicate manner.

FARM RESERVE



GVA.11
SURMA GESHA 1931
HONEY
MOSSTO-ANAEROBIC

GVA.12
SURMA GESHA 1931
WASHED

GVA.13
NARSHA GESHA 1931
NATURAL

GVA.14
OMA GESHA 1931
NATURAL

GVA.15
OMA GESHA 1931
NATURAL
SEMI-ANAEROBIC

GVA.16
OMA GESHA 1931
WASHED

GVA.17
SURMA GESHA 1931
NATURAL
ANAEROBIC

GVA.18
NARSHA GESHA 1931
NATURAL

GVA.19
SURMA GESHA 1931
NATURAL

GVA.20
SURMA GESHA 1931
HONEY

GVA.21
OMA GESHA 1931
HONEY

GVA.22
SURMA GESHA 1931
HONEY

GVA.11 SURMA GESHA 1931 HONEY MOSSTO-ANAEROBIC

Surma's honey mossto-anaerobic lot centers on honey, mandarin orange, and jasmine in a very silky, low-acidity profile. The 48-hour anaerobic fermentation with mossto and full mucilage, followed by sun drying, consolidates sugars and texture, creating a plush, smooth cup where saturated sweetness and softened citrus recall honey syrup infused with orange blossom and Gesha florals.

GVA.12 SURMA GESHA 1931 WASHED

Surma's washed Gesha 1931 is built around jasmine honeysuckle, rose, lemon, limeade, and honey for a sweet-citrus profile with strong internal structure. The classic 18-hour washed fermentation and shaded bed drying concentrate the flavor, while a flicker of white pepper tightens the finish, giving the impression of citrus zest and flowers over a quietly spiced, honey-sweet frame.

GVA.13 NARSHA GESHA 1931 NATURAL

Narsha's natural combines bergamot, lemon-lime, mandarin orange, red berries, rose, and jasmine honeysuckle in a notably clean presentation. Long sun drying builds intensity without blurring lines, balancing malic and citric acidity with floral sweetness and red-fruit lift to create a bright, tidy natural that feels both expressive and disciplined.

GVA.14 OMA GESHA 1931 NATURAL

Oma's natural Gesha 1931 is composed and high-definition, balancing apricot and citrus fruit with rose and a green-apple-like acidity. Whole-cherry, full-sun drying enhances both fruit sweetness and snap, yielding a crisp, lifted natural profile where floral detail and clean structure keep the cup more crystalline than wild.

GVA.15 OMA GESHA 1931 NATURAL SEMI-ANAEROBIC

This semi-anaerobic natural from Oma is bold and fermentation-driven, showing strawberry, tropical fruit, and overt fermented fruit over a silky body with a slight mouth-drying edge. A 48-hour cold fermentation followed by full-sun drying nudges the profile toward an expressive red-berry and tropical direction, with more pronounced ferment imprint and structural intensity than the classic naturals, reading almost like a fruit wine built on Gesha aromatics.

GVA.16 OMA GESHA 1931 WASHED

Oma's washed Gesha 1931 reads as a luminous, floral-citrus cup, where dried peach, mandarin orange, and red grape sweetness are laced with jasmine and jasmine honeysuckle aromatics. A measured 18-hour fermentation and slow shade drying on raised beds give the coffee a fine, glassy structure, so the honeyed fruit feels polished and articulate rather than heavy, like stone fruit and citrus steeped in a clear floral tea.

GVA.17 SURMA GESHA 1931 NATURAL ANAEROBIC

This anaerobic natural Surma lot is expressive and fruit-focused, presenting citron lemon, red grapefruit, raspberry, and jasmine in a vivid, high-contrast profile. A 48-hour barrel fermentation and long full-sun drying intensify both citrus structure and red-fruit concentration, yielding a bright and winey cup, with jasmine florals streaking through the acidity.

GVA.18 NARSHA GESHA 1931 NATURAL

Narsha's natural Gesha is vivid and energetic, with lime, lemon, yellow grapefruit, raspberry, and red currant layered over jasmine honeysuckle, honey, and a trace of white pepper. Full-sun drying charges the fruit and pushes the structure toward a brighter expression, giving a citrus-zested red-fruit profile with strong aromatic lift and a long, lively persistence.

GVA.19 SURMA GESHA 1931 NATURAL

Surma's natural Gesha 1931 is ripe and fruit-forward, pushing berry, orange, and tropical tones over a base of honeyed sweetness and gentle booziness. Dried as whole cherries, the coffee gains breadth and plushness, reading as a juicy, open cup where soft ferment complexity and rounded mouthfeel recall macerated fruit and citrus liqueur more than rustic natural character.

GVA.20 SURMA GESHA 1931 HONEY

This Surma honey lot is welcoming and approachable, anchored in floral notes, orange, passion fruit, and rock-candy sweetness. Shade drying after pulping smooths the acidity and polishes the sugars, yielding a rounded tropical-citrus cup that has notes of fruit syrup and flower candy, balanced yet finely perfumed.

GVA.21 OMA GESHA 1931 HONEY

This Oma honey lot shows bergamot, honey, roasted almond, and sweet citrus acidity in a gentle, rounded flavor profile. The honey process deepens texture and sugar density, so the Gesha florals sit over a slight nutty, golden sweetness, suggesting citrus-infused honey and toasted almond carried on a quietly plush mouthfeel.

GVA.22 SURMA GESHA 1931 HONEY

Surma's honey-processed Gesha is delicate and understated, with dried blackcurrant, citrus peel, brown spice, and soft sweetness supporting a refined floral core. Pulped and shade dried, the coffee stays tightly composed with layers of florals and dark fruit folded into a restrained, spice-brushed sweetness rather than a saturated fruit bomb.

GESHA NOIR



GVA.NOIR.1
KENYAN SL28
HONEY
MOSSTOANAEROBIC
DARK ROOM DRIED

GVA.NOIR.2
NARSHA
NEW GESHA 1931
HONEY
MOSSTOANAEROBIC
DARK ROOM DRIED

GVA.NOIR.3
NARSHA
NEW GESHA 1931
HONEY
DARK ROOM DRIED

GVA.NOIR.4
NARSHA
NEW GESHA 1931
WASHED
COLD ANAEROBIC
DARK ROOM DRIED

GVA.NOIR.5
BANGI GORI GESHA
NATURAL
DARK ROOM DRIED

GVA.NOIR.6
OMA GESHA 1931
HONEY
MOSSTOANAEROBIC
DARK ROOM DRIED

GVA.NOIR.7
KENYAN SL28
HONEY
DARK ROOM DRIED

GVA.NOIR.8
GAYLEE
ILLUBABOR FOREST
HONEY
MOSSTOANAEROBIC
DARK ROOM DRIED

GVA.NOIR.9
OMA GESHA 1931
NATURAL
COLD SEMIANAEROBIC
DARK ROOM DRIED

GVA.NOIR.10
OMA GESHA 1931
NATURAL
DARK ROOM DRIED

GVA.NOIR.11
NARSHA GESHA 1931
HONEY
DARK ROOM DRIED

GVA.NOIR.12
NARSHA
NEW GESHA 1931
NATURAL
COLD SEMIANAEROBIC
DARK ROOM DRIED

GVA.NOIR.1
KENYAN SL28
HONEY MOSSTOANAEROBIC
DARK ROOM DRIED

A bold, provocative honey profile that leans into fruitforward fermentation and darkroom concentration. Mosstoassisted anaerobic fermentation, followed by shaded drying and a long spell in the dark, pushes the flavor toward dried bing cherry, and red fruit with accents of black tea and citrus.
For the adventurous palates.

GVA.NOIR.2
NARSHA NEW GESHA 1931
HONEY MOSSTOANAEROBIC
DARK ROOM DRIED

After its 48hour fermentation and shaded predrying, this Narsha New Gesha rests nearly seven weeks between light and dark. It features delicate jasmine honeysuckle aromatics, a balanced acidity and a velvety texture with flavors of tropical fruit, dark chocolate, honey and ripe papaya.

GVA.NOIR.3
NARSHA NEW GESHA 1931
HONEY
DARK ROOM DRIED

This Narsha New Gesha is delicate yet persistent, it shows elderflower, rose, and red berry/red currant/red fruit notes, with a lingering finish. The combination of shaded predrying and darkroom completion seems to polish the acidity into a soft glow, leaving the impression of a long, floralred fruit aftertaste that gently lingers.

GVA.NOIR.4
NARSHA NEW GESHA 1931
WASHED COLD ANAEROBIC
DARK ROOM DRIED

After 48 hours of cold riversubmerged fermentation and shaded predrying, the coffee enters the darkroom and emerges with pronounced overall sweetness, red currant, and rose, supported by a tangy lift. Jasmine honeysuckle aromatics and a clean, sweet finish give the impression of floral candies and red fruit; bright and sweet.

GVA.NOIR.5
BANGI GORI GESHA
NATURAL
DARK ROOM DRIED

Bangi's Gori Gesha Dark Room Natural opens with a highdefinition florality, weaving hibiscus and jasmine honeysuckle over a core of raspberry and sweet citrus. Handpicked cherries are floated, then slowly dried; first in full sun then in the darkroom to build structure. The cup features a tart lemon acidity, giving the impression of citrus zest steeped in flower petals.

GVA.NOIR.6
OMA GESHA 1931
HONEY MOSSTOANAEROBIC
DARK ROOM DRIED

After 48 hours of anaerobic fermentation in mossto and ten days of shaded drying, the coffee moves into the darkroom where its sugars consolidate into honeyed, spicelaced sweetness. In the cup: red grapefruit meets bergamot, black cherry and red currant, framed by brown spice, delicate citrus flower and lavender, for a long, perfumed finish.

GVA.NOIR.7
KENYAN SL28
HONEY
DARK ROOM DRIED

This Honey Process Kenyan SL28 finished in the darkroom after ten days of shaded bed drying. Expressive black currant tones and molasseslike sweetness run through the cup, framed by a zesty body and a bright line of citrus fruit.

The result is a layered profile with tightly knit jasmine honeysuckle, and caramelized sugars.

GVA.NOIR.8
GAYLEE ILLUBABOR FOREST
HONEY MOSSTOANAEROBIC
DARK ROOM DRIED

A classic example of the Illubabor Forest variety. The cup is multilayered: bergamot and black cherry over dark chocolate and dried black currant, with elderflower, jasmine, and ginger adding a luminous, spicy florality. Molasses and dried berry notes, coupled with a mild acidity, create an impression of gently spiced, slowcooked fruit in a dark sugar syrup, softened and integrated by the final drying in the darkroom.

GVA.NOIR.9
OMA GESHA 1931
NATURAL COLD SEMIANAEROBIC
DARK ROOM DRIED

After 48 hours of controlled cold fermentation, followed by fullsun drying, the coffee moves into darkness where its texture gains a buttery, almost custardlike quality in the cup. The flavor spectrum of this Oma Gesha 1931 is fruity and tropical with honey and jasmine honeysuckle, with a silky texture and a gentle, rounded acidity.

GVA.NOIR.10
OMA GESHA 1931
NATURAL
DARK ROOM DRIED

Oma's Dark Room Natural Gesha features a grapefruit and Meyer lemon brightness wrapped in honeyed sweetness, with jasmine honeysuckle aromatics floating over the top like a soft halo. Despite the 40+ days of drying, the coffee remains light on its feet, emphasizing clarity and citrusfloral lift rather than heavy ferment.

GVA.NOIR.11
NARSHA GESHA 1931
HONEY
DARK ROOM DRIED

Jasmine honeysuckle aromatics ride on a delicate frame of Meyer lemon brightness, roasted almond, and white pepper, with subtle notes of leather adding depth. A shaded predry and long darkroom finish weave these elements into a nuanced cup that feels refined yet slightly rustic, like citrus and flowers against a warm, earthy backdrop.

GVA.NOIR.12
NARSHA NEW GESHA 1931
NATURAL COLD SEMIANAEROBIC
DARK ROOM DRIED

This Narsha New Gesha provides a more restrained, aromatic take on darkroom naturals. Jasmine leads the nose, followed by peach and red fruit framed with gentle spices, all carried on a lingering flavor structure. The darkroom drying allows the floralspice and stonefruit impressions to hang on the palate long after each sip.

GESHA VILLAGE
AUCTION
JULY 2026



PRIDE

OF GESHA

The word 'PRIDE' is rendered in large, bold, black letters. Each letter is intricately filled with a detailed illustration of coffee trees and their branches. The trees are stylized with rounded, leafy canopies and visible trunks. Small birds are scattered throughout the foliage, adding a sense of life and movement. Below 'PRIDE', the words 'OF GESHA' are written in a smaller, elegant, black serif font.

THANK YOU
FOR BLOOMING
WITH US