



DAMIAN CHAVEZ

PECAN • RHUBARB • ORANGE CREAMSICLE

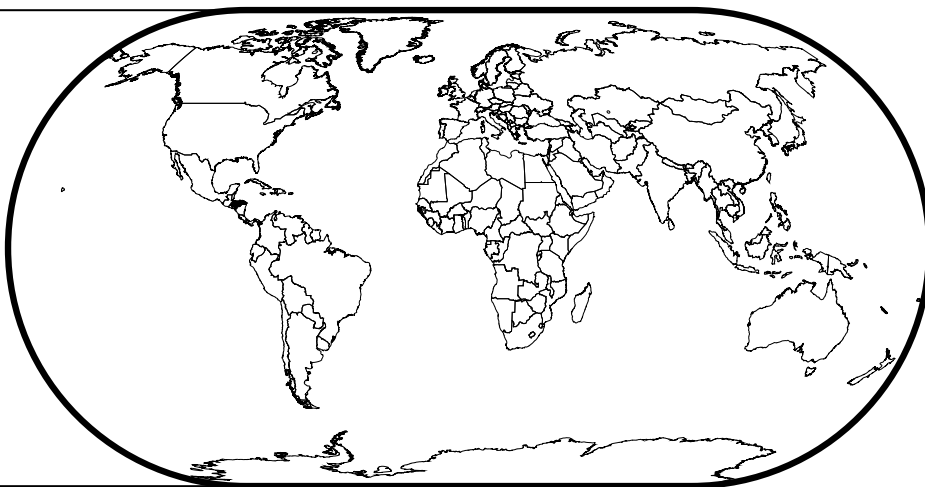
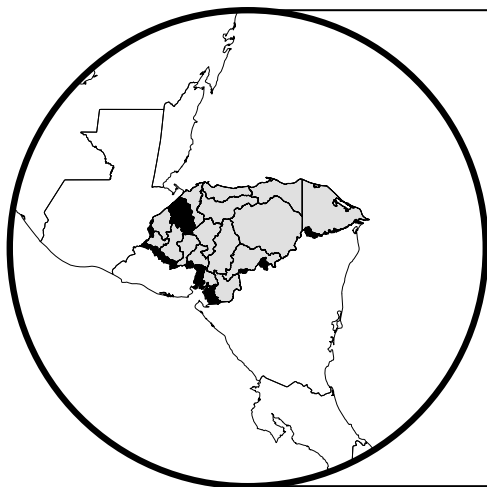
ORIGIN // HONDURAS
REGION // EL CEDRAL, SANTA BARBARA
PRODUCER // DAMIAN & SUSANA CHAVEZ
VARIETY // 25% BOURBON, 75% PARAINEMA
ELEVATION // 1450 - 1570 M.A.S.L
PROCESS // ANAEROBIC WASHED

CONNECT

We've spent nearly a decade growing alongside Damian Chavez and his family. When we first met, we were opening our Portola cafe, and Damian was just beginning his coffee journey. We both saw coffee as an art and a livelihood. Since then, we've watched his curiosity, craftsmanship, and confidence transform into some of our favorite coffees. This release marks our first Bourbon processed with Damian's anaerobic washed method—a technique he perfected with Parainema before bringing it to this variety. The result is rich, textured, and completely unique. Moments like this inspired Best Friends Club: a program built around long-term relationships, not transactions. Rather than focusing on the transactional aspect of the relationship, we want to be invested in their lives. So when you buy BFC coffee you are supporting a friend and partner of Cat & Cloud. Providing others with an amazing experience and new opportunities that lead to life-changing growth.

EXPERIENCE

Damian's coffee is the perfect brew for sunny days. It's bright, comforting, and incredibly drinkable. It opens with orange creamsicle sweetness before layers of buttery pecan and sweet rhubarb bring balance and depth. The anaerobic process adds a silky texture that makes familiar flavors feel completely new, creating a coffee that's refreshing enough for warm afternoons yet complex enough to keep you coming back. It's perfect for guests wanting a bright and juicy coffee.



REGION:
SANTA
BARBARA

PROCESSING
METHOD:
ANAEROBIC
WASHED

Damian grows Bourbon at El Quetzal and Parainema at El Plátano, two neighboring farms positioned along the edge of the national forest in Santa Barbara, Honduras. The farms face one of the biggest natural lakes in Honduras, which creates rich biodiversity in the area. The morning sun hitting the cherries from the east and the cooling winds from the north create ideal growing conditions, allowing the cherries to develop balanced sweetness, vibrant fruit, and the clarity that defines Damian's coffees.

The cherries are harvested fully ripe before spending the night fermenting in a sealed, oxygen-free environment. This controlled fermentation builds sweetness, texture, and complexity without overpowering the coffee's character. After depulping and washing, the coffee undergoes a second fermentation to remove the remaining mucilage before drying on raised beds for about eight days. Throughout drying, Damian's wife Susana turns the coffee every few hours to ensure an even, consistent finish. The result is a clean, balanced cup with remarkable texture and precision.

DEEP DIVE

Honduras continues to redefine what's possible in specialty coffee, with producers consistently earning recognition on the world stage. This year for the 2026 US Barista competition, Santa Barbara, Honduras won first and second place and will be represented in the world stage in Panama. Santa Bárbara has become one of the country's most celebrated regions, and coffees from here continue to showcase the precision, innovation, and quality that have made Honduras one of the most exciting origins in coffee today.

NOTES: