



HAWAII



PRIMARY GROWING REGION

PRIMARY ARABICA COFFEE AREAS

Hawaiian coffee trees take root in the rich volcanic soil under the bliss of sundrenched mornings tempered by cloudy afternoons. Combined with high elevation and ample shade from tropical foliage, Hawaii is an ideal environment for growing coffee.

Coffee first arrived in Hawaii in the early 1800s, developed by mostly smallholder farmers. Sugar and pineapple were the main agricultural products at the time, and it wasn't until the late 20th century that coffee production and quality increased.

Today, Hawaii coffee production represents a small percentage of the world's supply and is the only state in the US where coffee is grown on a large commercial scale. Farmers are experimenting with innovative processing methods to combat climate change, disease and pests to continue bringing these beautiful coffees to our cups.

ARABICA ALTITUDE
350 ft – 3,280 ft
(107 m – 1,000 m)

PRIMARY VARIETALS
Typica, Bourbon, Yellow & Red Caturra, Catuai

PRIMARY PROCESSING METHODS
Washed

HARVEST
August - May

STARBUCKS



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COFFEE ACADEMY