Discover Rio Vista Magazine - May - Aug 2017

Great Coffee in Rio Vista! Story and Photos by Doris Noriega

When people think of having a great cup of coffee they think of driving to a Starbucks or Peet's. The good news is that there are many delightful coffee establishments right here in Rio Vista.

There is a science to growing, roasting, and tasting coffees just like in the wine industry. Professionals rate coffee by its flavors, aroma, body, which means the way it feels in your mouth, acidity, which is unrelated to pH levels but to the liveliness of the flavor, richness, and smoothness. Flavors can be described as buttery, caramel-like, chocolate-like, earthy, fruity, spicy, and herbal etc.

Hwy 12 Diner has an exceptional coffee bar offering a great selection of coffees. The basic brand of coffee they use is Old Soul, an artisan roasting company in Sacramento. Old Soul buys their beans mainly from Central and South America,



Hwy 12 cappucino and cinnamon roll.

which are best known for their slightly sweet taste, clean mouth feel, and lively acidity. The coffee served at Hwy 12 Diner is rich with a buttery feel.

Cappuccino with or without added flavor syrups, espresso, Americano, lattes, and mochas are some of your choices.

Rio Vista Market also has a terrific coffee bar. Their coffee supplier is Java City, which is also in Sacramento. The coffee has a smooth taste, full body, and balanced acidity. Java City buys their beans from Central and South America too. Java City uses authentic brick-lined Italian roasters. cappuccino, Americano, espresso, and mochas are among your choices. Java City offers different flavor blended coffees such as dark chocolate, caramel, chocolate cookies, and mint.

There is great coffee at the **Rio Vista Bakery** whose brand is Eco Delight. Eco Delight buys their coffee beans from Costa Rica. It uses artisan roasting methods and equipment designed in Germany. The company originally started in Suisun City but has since relocated to Petaluma. Eco Delight provides wonderful coffees that are farm direct and sells it products in area specialty food stores. The coffee has a balanced and full bodied taste. The bakery offers cappuccino, Americano, espresso, lattes, and white mocha to just name a few.

Last September Shanny Mac's Espresso Cafe opened at the Delta Farmers Market. She buys her coffee from White Cup Coffee Roasters in Lodi and her espresso machine is from Barcelona, Spain. White Cup coffees are organic and from all around the world. Mochas, lattes, caramel macchiato and cappuccino are among the coffees served. Enjoy your coffee in the lovely patio and then browse the market.

So come on downtown for great coffee!