



Corvus' hopped cold brew

The Slow Drip

Chilled, slow-brewed java is coming on strong.

Consider cold-brewing the artful slow coffee of java-making. If done right, the result is a smooth, full-flavored, low-acid cup. It's also super concentrated (sorry, decaf fans), and it's showing up all over the place. Our hunt for the area's best cold brew revealed some universal truths about course grind and cold water, plus differing opinions on brew time, adding ice cubes, and nitro taps (pouring coffee from a beer tap for a stoutlike quality). Here, some of our favorite spots to get our buzz on. —BILL GIEBLER

THE CUP ESPRESSO CAFE PEARL STREET, BOULDER thecupboulder.com

Try the nitro tap or the eight-hour Kyoto-style, which, co-owner Chris Ball says, is the bourbon of coffee: "I serve it in a rocks glass over ice without diluting it. It's a very transparent way to show what the coffee has to offer."

NOVO COFFEE MULTIPLE LOCATIONS novocoffee.com

Novo pours its 24-hour brew from a nitrogen tap for a "nice, creamy mouthfeel," founder Jake Brodsky says.

THE POINT CAFE THE HILL, BOULDER thepointcafeboulder.com

Method Roasters offers pre-brewed coffee straight from

its roasting facility. "There's no oxygen inside those kegs, so it's not going stale," says manager Jared Cate, who then "cranks the nitrogen way up for the full Guinness effect."

SLOHI COFFEE CO. SLOAN'S LAKE/ WEST HIGHLAND slohicoffee.com

Co-owner Shawn Cullingford, the most conservative of nitro-tappers, applies just enough gas to propel the coffee. He's less concerned about creating a cascade effect, as that was "doing some weird things to the flavor."

SWEET BLOOM COFFEE ROASTERS LAKEWOOD sweetbloomcoffee.com

Sweet Bloom owner Andy Sprenger pours his full-

flavored 18-hour brew into glasses straight from the freezer. "The glass is kind of frosted, and that way ice doesn't water down the coffee," he says.

CORVUS COFFEE ROASTERS SOUTH BROADWAY corvuscoffee.com

"People in Denver like drinking beer," says founder Phil Goodlaxson, who adds hops to his cold brew. "Now they don't have to stop drinking foamy on-tap beverages at any point during the day."

FLUID COFFEE BAR UPTOWN fluidcoffeebar.com

Owner Jeff Aitken uses his cold-brew concentrate in several different concoctions. "We have a drink we call the Rocks,"

he says. "It's just two ounces of concentrate over ice. You can drink it over time, and as the ice melts and slowly dilutes, different flavors and nuances come out."

AVIANO COFFEE CHERRY CREEK avianocoffee.com

"We tend to do our cold brews a little bit longer than most shops do," co-owner Douglas Naiman says. He also uses a heavier nitro froth to create his full-bodied cold brew.

METROPOLIS COFFEE MULTIPLE LOCATIONS metropolisdenver.com

Metropolis pours 18-plus-hour, Kyoto-style brews. "You get a really awesome, crisp, articulated iced coffee," says Miguel Vicuna, general manager and director of coffee education.

CAPS OFF

The bottled cold-brew market is heating up.

Denver is quickly asserting itself as a top coffee city. For proof, look to the cold-drink aisle of the market, where local companies are crowding out popular brands from Austin and Portland. A few worth picking up:



Boxcar Coffee Roasters' bold Bottlerocket bucks conventional cold-brew hot wisdom—it's brewed hot with a minimal chill time. boxcarcoffeeroasters.com



NuBru Coffee skipped the cafe and went straight to the (plastic) bottle: "We're all about making that crisp and refreshing cold brew a camper can throw in a backpack," founder Nick Romcevic says. nubrucoffee.com



Corvus Coffee Roasters launched its hopped brew last summer. Pop the top and taste notes of chocolate and citrus.