



Chelsy Coffee

Chelsy Coffee House, LLC Introduces a Scientifically Crafted and Fermented Coffee that Promises Smoother Flavor, Bold Aroma, and a More Sustainable Journey From Farm to Flawless Cup

From sustainable farming practices to customer coffee mugs, a proprietary and carefully controlled fermentation process has brought vision to reality and transformed how coffee is grown, crafted, and enjoyed, raising expectations and customer delight

Seattle, WA – April 17, 2026 – Chelsy Coffee House, LLC, specialty roaster and crafter of gourmet brews, has announced its latest innovation, Fermenta, a new line of functional coffee blends that promises a smoother, more distinct flavor with heightened aroma and a soft landing for the gut. Fermenta accomplishes this with the latest in enzyme-fermented research and utilizing the most up-to-date and carefully controlled sustainable growing practices.

Developed using controlled fermentation techniques inspired by the most recent Food Science technology, Fermenta introduces specialty grown and third-party tested microbial cultures that enhance the natural characteristics of the coffee beans, leading to deeper flavor and unique scents. The result is a smoother taste that dead-ends bitterness and increases complexity with hints of dark cherry, cacao, and gentle citrus.

Long-time CEO Susan Smithfield says, “Chelsy Coffee has been at the head of innovation for more than two decades. We believe our customers desire and deserve a product that rises above their expectations, and we intend to deliver it. Our new fermentation facility in Seattle has been a work in progress for 5 years, and we have honed and perfected our techniques and our technology and have moved this new blend above and beyond the current market offerings.”

Alongside its bold flavor and smooth pallet, Chelsy’s proprietary fermentation process reduces its overall perceived acidity and elevates customer satisfaction for both casual drinkers and coffee aficionados alike. In early tastings, customers have expressed strong positive feedback overall and highlight the softer side of the brew as being compatible with sensitive stomachs.

“Coffee has been part of my morning routine for years,” says longtime customer Angie Archer, “but I have had to reduce my consumption due to increasing stomach sensitivity. Fermenta doesn’t seem to have the same effect as normal coffee, and I’ve been able to revive my morning ritual.”

Sustainability and community are hallmarks of the Chelsy brand. We have nurtured partnerships with small, locally owned coffee growers in Columbia and Ethiopia and aided in the education of farming and harvesting best practices, preserving the ecosystem, keeping profits in the hands of the local community, and maintaining crop stability. Additionally, our fermentation techniques have reduced water usage by 20% and minimized waste another 30%.

Beginning in May 2026, our cafes will be offering samplings of the new blend, so stop in all month for unique pairings and taste tests. The new Fermenta line will be market-ready nationwide in a variety of options, including ground, whole-bean, cold-brew, and individual serving sizes beginning June 1, 2026.



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About Chelsy Coffee House, LLC

Chelsy Coffee House is a longstanding icon in the heart of Seattle, WA. Over the past two decades, Chelsy's innovative style and perseverance have produced consistently high quality and award-winning coffee blends that have become benchmarks for the coffee industry. Always furthering our growth through research, development, and technological advancements, Chelsy is also ranked number one for sustainable practices and grower stability. Our founder and head mastermind, Steven Portman, continues to take Chelsy into higher realms of innovation and has secured a future of growth and customer satisfaction.

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