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Love Letter

Go Pro
That espresso maker you've seen in all the top coffee shops? It's now made for the home kitchen. Stumptown's Duane Sorenson geeks out

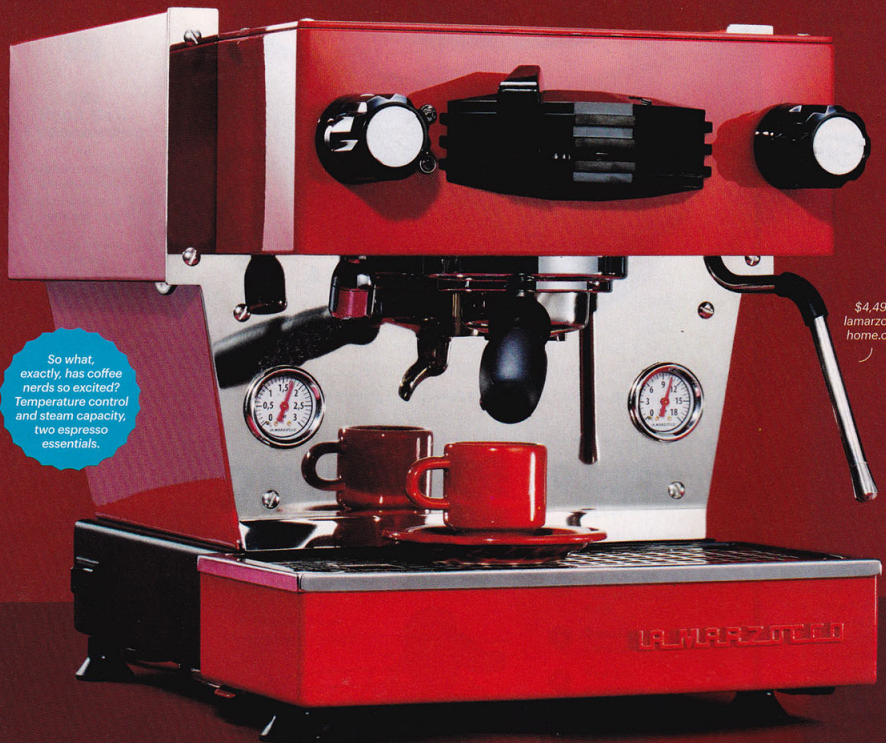
▶ When I started Stumptown Coffee in 1999, I didn't even think about using an espresso machine other than a La Marzocco. I don't know of any other espresso maker—or car or lawn mower or pasta machine or meat grinder—that can boast the same reputation for quality. So when I heard that they were going to make a home version of the Linea machine, I couldn't wait to get my mitts on one. I put the thing to the test in my kitchen—basically I got on top of it and rode it like a mechanical bull until I fell off. It is, hands down, the best home espresso machine on the market.

I love espresso coffee. I'm addicted to espresso coffee. And every other unit I've ever used is garbage compared to this. The Linea Mini doesn't just make coffee that's kinda like coffee-bar coffee;

it totally performs like a coffee-bar espresso machine. I use it every single day. And I have the luxury of living right next door to the original Stumptown. *I could walk over in my underwear and flip-flops for espresso!*

Yes, the price is a lot for anyone. I'm not going to say, "Hey! If you buy espresso out every day for two years, it's going to pay for itself!" But look, it depends on what you're into. People spend \$4,500-plus on home-entertainment systems. People spend money on things that they think are going to make their lives better. And of all the vinyl records and all the motorcycles and all the other things in my life that make me happy, nothing has been as exciting as this new espresso machine. I cherish it, and it's made my life better. That's pretty [bleeping] awesome. —AS TOLD TO AMIEL STANEK

So what, exactly, has coffee nerds so excited? Temperature control and steam capacity, two espresso essentials.



\$4,495;
lamarzocco
home.com

PHOTOGRAPH BY TED CAVANAUGH