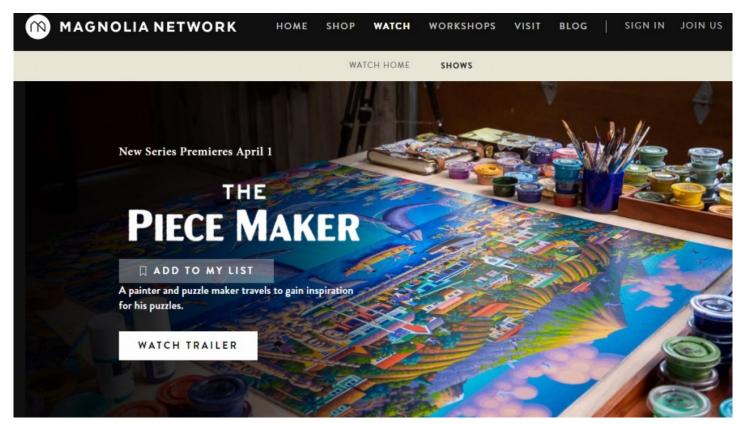
Kona Coffee Farm Kona Earth Featured on New Discovery Plus Television Series

Kona Earth, a single-estate, family-run, 100% Kona coffee farm is featured on "The Piece Maker", a new series streaming on Discovery+/Magnolia TV.



Holualoa, Hawaii Mar 30, 2023 (Issuewire.com) - Kona Earth, a single-estate, family-run, 100% Kona coffee farm is featured on "The Piece Maker", a new series streaming on Discovery+/Magnolia TV. The segment appears this Saturday, April 1 at 9:30 EST as part of an episode that profiles Hawaii's Big Island. In addition to visiting the Kona Earth coffee farm, host Eric Dowdle also filmed segments featuring Volcanoes National Park and manta ray diving while visiting the island. After the initial airing, the segment will also be available via streaming services HBOMax and Amazon Prime.

In "The Piece Maker", folk artist <u>Eric Dowdle</u> travels around the world to learn from locals and experience environments firsthand. Each story and place he encounters becomes a piece of a new puzzle he creates. While visiting the Kona Earth farm during filming last July, he learned about how <u>Kona coffee</u> is grown and what it takes to run the family farm. He participated in a coffee roasting session and, of course, had an opportunity to taste the coffee.

Having a camera crew on the farm wasn't as strange as one might think. Kona Earth owners Steve and Joanie Wynn traded a 30-year career in video production prior to taking up coffee farming. As Joanie Wynn explained, "It all felt strangely familiar – though to be featured *in front* of the camera was a bit daunting."

Steve Wynn added, "We shot the episode last year, so we're excited to see how it all came together."

ABOUT KONA EARTH

Kona Earth is a family-owned and operated coffee farm on the Big Island of Hawaii. Nurtured from seed to cup, its single estate, 100% Kona coffee is small-batch roasted on-site and shipped farm-direct for supreme freshness. Their popular Hawaiian specialty coffee is sold directly to consumers via their online store konaearth.com.

Kona Earth's farm is situated at 2200 ft on the tropical slopes of the Hualalai volcano. The high mountain, "mauka" climate allows the coffee trees to grow lush. Cooler temperatures and ample rainfall make for ideal growing conditions. The fruit matures slowly, resulting in coffee beans of remarkable size and quality.

ABOUT KONA COFFEE

The Kona Coffee Belt is a tiny strip of land on the western side of the Big Island, Hawaii. Just a few miles wide and about 30 miles long, the area is known for growing exceptionally fine Arabica coffee. It combines a mild, tropical climate with minor temperature variations and mineral-rich, volcanic soil. The only gourmet specialty grown within the United States, Kona coffee reflects fair trade labor practices and is universally prized among coffee aficionados.



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Source: Kona Earth, LLC

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