

DARK COWBOY BLEND



ACIDITY
medium

BODY
medium

SWEETNESS
medium

PROCESSING
various

HARVEST
2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

cocoa | vanilla | black tea

Cowboys once tamed the heart of America's rugged grasslands. Their lifestyle was tough and rigorous and their food was cooked over the open fire in cast iron kettles. Cowboy coffee was tough and distinctive. The kettle was filled with water and brought to a boil while coffee beans were pounded to a powder and then dumped into the steaming kettle. After percolating for a few minutes a tin cup was filled with this stout wild outdoor brew. Tales of the day were spun as the tin cups were slowly drained and then refilled while the stray coffee grounds were strained through the teeth and spit into the fire. Legend has it this coffee could stand up a spoon and would also grow hair on the chest of a youngster. Truly a blend for the wild at heart.

NET WT 16 OZ | 1 POUND | 453 G