







+0URS





There's a theory that says to become truly accomplished at something it takes at least 10,000 hours of practice. This holds true for winemaking, too, where in our case the hours are counted in decades, and one thing is undeniable: there are no shortcuts.

15.000-YEAR-OLD DIRT

Nearly 15,000 years ago, the receding glacial flood waters of Lake Missoula reconfigured the landscape with gently undulating slopes of sand, silt and gravel, and topped with nutrient rich soils with a granular consistency. This helps root systems to run deep for necessary nutrients that help wine grapes thrive. Red Mountain has been etched by the forces of time in a manner that almost purposefully anticipated the eventual art form called winemaking. For 10,000 Hours, one might rightfully say it's time in a bottle.

Our rich, complex 10,000 Hours reds are the culmination of that dedication. Each is deep, structured, and born of the famously exclusive Red Mountain terroir in Eastern Washington, where the land and climate impart flavor characteristics like no other region in the world. This combination of patient toil and perfect sun, soil and rainfall conditions result in Cabernet Sauvignon and Red Blend experiences that are meant to be savored, not rushed. Will you be able to taste the decades of passion and master craftsmanship that go into each bottle? Instantly.

TASTING NOTES

On the nose, very dark and earthy, with blackberry, espresso bean and hints of lavender. Big and expressive on the palate, with ample rich, chewy tannins leading to a long, fruit-driven finish.

TECHNICAL SPECS

Composition: 100% Syrah

Appellation: Red Mountain AVA

Aging: 20 months in 30% new French oak

Alcohol: 15 %

Total Acidity: 5.2 G/L

pH: 3.87

Decant: Open two to three hours prior to enjoyment to reveal the wine's complexity.

AWARDS









