

TEUTONIC

-WINE COMPANY-

**‘Will most likely knock your socks off,
no matter if you are a beer or wine person.’**

- Vice

‘9 American Wine People You Need to Know’

- Jon Bonne

Year Founded: 2005

Region: Willamette Valley

**Winemaker / Owner:
Barnaby & Olga Tuttle**

**Known for: Mosel-inspired
wines**

**Cool Fact: San Francisco
Chronicle ‘Wine People You
Need to Know 2014.’**

**Cool Fact 2:
#teutonicisthechronic**

-Organic, Sustainable, Vegan-

A small-production winery that strives to make the finest German-style wines in Oregon. The climate in Germany’s Mosel region, famed for producing some of the world’s finest Rieslings, is ideal because of its cooler growing climate, which allows the fruit to hang longer on the vines without over ripening. A longer hang time gives the fruit more time to pull up complex flavors from the soil. Therefore, the vineyard sites Teutonic sources its fruit in Oregon are located in cooler areas and at higher elevations.

They only work with dry-farmed vineyards (non-irrigated farms) so that the roots grow deep into the earth, drilling through many layers of soil strata, absorbing the various mineral components from the terroir. The Teutonic house style is represented by wines that are lower in alcohol (typically 9% to 12% alcohol by volume), and higher in acidity. Wines with this profile are more elegant, have greater nuance, and pair well with many foods. Only neutral barrels are used so the flavor of oak will not be found in our wines, which can overpower some delicate flavors in certain dishes.





2024 Teutonic Riesling, Pear Blossom Vineyard, Columbia Gorge

Pear Blossom Vineyard is in Washington, located on Underwood Mountain with an elevation between 1200 and 1300 feet and is on a south facing slope. Pear Blossom vineyard is 18 acres total with 16 of them planted with vines and pear trees, thus the name, Pear Blossom Vineyard. It's dry farmed, which is our requirement when purchasing fruit. By not watering the vines, it forces the roots to grow deeper into the earth, pushing through various layers of soil strata and picking up more complex flavors which express themselves through the fruit giving the wines a better expression of place- terroir. Because Underwood Mountain is an extinct volcano, the soil is volcanic with the specific type called Chemawa shotty loam which are tiny-sized pellets mixed with loam that allow for excellent soil penetration and drainage. Wild yeast collected from the vineyard site (pied de Cuvee). Neutral oak barrels. This is your everyday Riesling. **Vegan!**



2024 Teutonic 'Jazz Odyssey' White Wine, Willamette Valley

'12 Oregon Wines Worth Traveling For' -Food&Wine Magazine

Who can forget this classic scene in This is Spinal Tap?

"If I said it once, I said it a hundred times, Spinal Tap comes before Puppet Show!"

"It's time....we now play....our Mark 2 free-form Jazz Odyssey."

"Derek Smalls on bass. He wrote this!"

It's the Teutonic gateway wine. A blend of Riesling (65%) and Gewürztraminer (25%), Muscat (10%). Fermented in neutral oak barrels. Refreshing with the perfect amount of acid to tackle any spicy food, fatty meats and just an all-around everyday wine that tastes delicious. It's our gateway wine. Buy it by the case and drink it all year long. Tangy off-dry wine perfect for quenching your thirst when eating hot & spicy foods. A great porch pounder. **Vegan!**



2024 Candied Mushroom Off-Dry Riesling, Crow Valley Vineyard

Much like any cult favorite, this wine lives in unlimited spaces of imagination. Not easily classified or described. The Riesling used to make this wine comes from one of our oldest and dearest vineyard collaborators, Crow Valley. These little guys see extended contact with both the skins and a little botrytis, also known as noble rot. The resulting wine is an incredible balance of all of the basic food tastes: Sweet, salty, sour and umami. One of the most fun wines to pair with other umami rich foods. Get ready for greatness. **Vegan!**

Foot stomped with several days of maceration on the skins before going into the press, then into neutral oak barrels for 5 months.