

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.





2025 'Pear Blossom' Riesling

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!**

2025 'Jazz Odyssey' White Wine

'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."

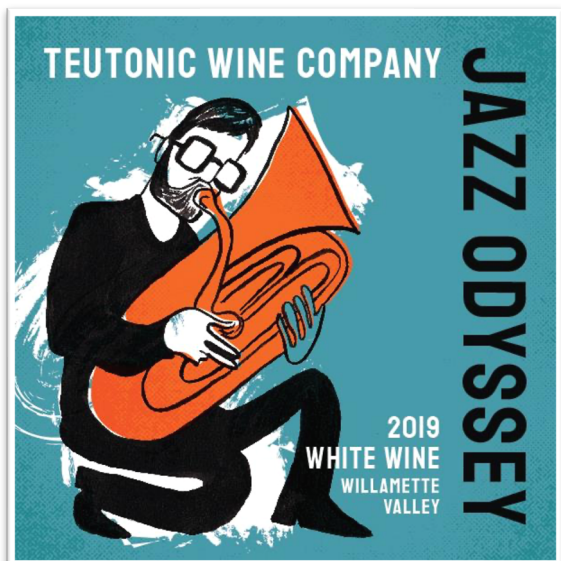
"Derek Smalls on bass. He wrote this!"

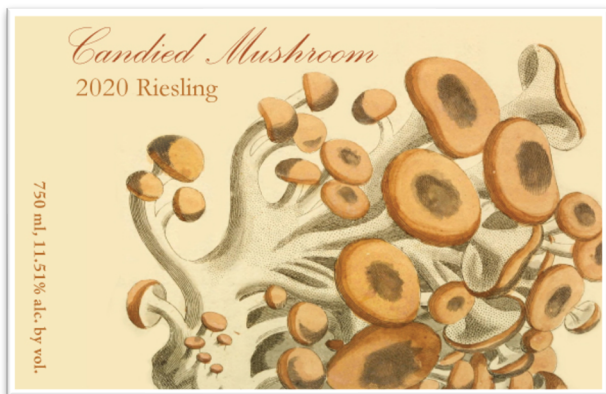
It's the Teutonic gateway wine. A blend of Riesling (65%) and Gewürztraminer (25%), Muscat (10%). Fermented in neutral oak barrels. Refreshing with the perfect amount of acid to tackle any spicy food, fatty meats and just an all-around everyday wine that tastes delicious. It's our gateway wine. Buy it 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!**

2025 Boil Sauce White Wine

This wine was made with one thing in mind: seafood boils. The Gewürztraminer brings an aromatic lift of lychee, gentle spice, and a hint of ginger, while Pinot Noir adds a bright bump of acidity that keeps everything fresh and balanced. The result is a wine with expressive aromatics and real energy on the palate — exactly what you want alongside bold, spicy, and flavor-packed seafood dishes. Winemaking follows our core philosophy, with native yeast fermentation and aging in neutral oak barrels. The approach keeps the focus on vineyard and vintage, without heavy oak influence, so the wine stays lively, transparent, and food-driven.

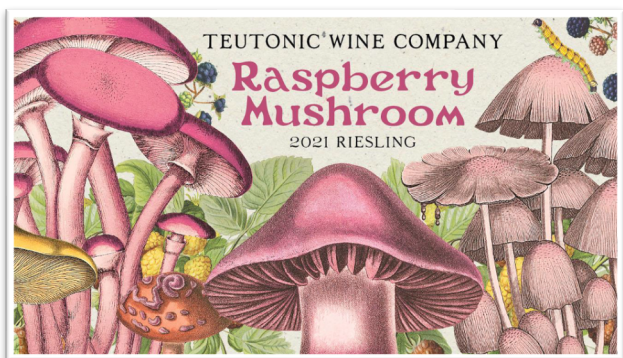
A refreshing, highly approachable wine that's exceptionally friendly with seafood and built for the table. It's a natural crowd-pleaser, especially in markets where seafood boils and spice forward cuisine are part of the culture. With fewer than 200 cases produced, it's a limited release that offers both personality and scarcity — a distinctive bottle that stands out on a list.





2025 Candied Mushroom Off-Dry Riesling

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!**



2025 'Raspberry Mushroom' Riesling

This is a playful, unexpected twist on Riesling. Barnaby had the idea to press Pinot Noir pomace over Riesling grapes, creating a pale pink, ultra-refreshing Riesling with just a whisper of dark fruit. Think pink lemonade nostalgia—now all grown up. The fruit comes from the Columbia Gorge AVA, an area that's quickly gaining attention. Grown high on Underwood Mountain at 1,800 feet (with peaks up to 2,750 feet), the elevation allows for a longer hang time without over-ripening. The result is greater physiological ripeness, layered complexity, and a clear expression of place.



2025 'Strobe Light' Muscat

Muscat doesn't always get the credit it deserves — but this one changes minds. It's crafted with the same care, precision, and intention as the rest of our portfolio, and it shows in the glass. The aromatics are vibrant and lifted without being over-the-top, and the wine stays balanced, clean, and refreshing on the palate. It's incredibly food-friendly, especially with salty and fatty dishes, where the natural aromatics and acidity help cut richness and keep the palate energized. Check out the low ABV!