

# 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

**‘Most Popular Wines in the Top American Restaurants’**

- Wine&Spirits Mag 2018

**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.





## 2022/2023 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!**



## 2023 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%). 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!**