

Teutonic Wine Company

Winemaker Barnaby Tuttle is a native Portlander, a rarity these days. He was just 12 years old when he began to wash dishes at Papa Haydn Restaurant in Southeast Portland. After years at this benchmark institution and a few other jobs, Barnaby returned in 2003 to work as general manager and wine steward. During his tenure there, he developed an insatiable passion for wine and after meeting German wine importer Ewald Moseler, he became obsessed with esoteric cool-climate wines.



Drawing parallels to his native land, Barnaby and his wife Olga set out to produce lean/low alcohol wines that maintain their sense of place and varietal structure. The Tuttle family found their hallowed ground in some of the most coveted vineyards in Oregon: including Medici, Maresh, David Hill, and John Albin's Laurel Vineyard (with an elevation of 1250ft, this is the highest vineyard site in the Willamette Valley). Their house style is represented by wines that are low in alcohol (typically 9% to 12% alcohol by volume), and high in acidity.

In early spring 2005, Barnaby and his wife, Olga, were presented with the opportunity to plant a small vineyard on a friend's property in Alsea, Oregon. Alsea is west of Oregon's coast range and only 22 miles from the Pacific Ocean. They took a gamble, planting Oregon's first coastal vineyard. The first years were quite challenging, as they learned some valuable lessons, but they remained true to their goal—to grow fruit in a cool climate. Their first crop in 2008 produced two barrels of Pinot Noir which became available in Oregon in November 2009.

Barnaby worked as the assistant winemaker at Laurel Ridge Winery in Carlton, Oregon for two years before moving off on his own to form Teutonic Wine Company with Olga.

David Hill Vineyard



Riesling



Varietal/Blend: Riesling

Farming Practices: sustainable, dry-farmed

Vineyard: David Hill Vineyard

Vineyard Size: 18 acres

Soil: Laurelwood

Harvest Technique: by hand

Year Vines Were Planted: as late as 1965

Yeast: ambient pied de cuve

Fermentation: spontaneous fermentation in neutral oak

Maturation: 5 months in neutral oak

Vegan: yes

Alcohol: 10.25%

RS: 9g/L

Acidity: 3.20 pH // 7.0 mg/L TA

Fined: no

Filtered: lightly

Country: United States

Region: Oregon

Subregion: Willamette Valley

“We feel very lucky to work with fruit from David Hill Vineyard, as it is one of the oldest in the Willamette Valley and has historic significance in Oregon winemaking. Both David Lett and Charles Coury, who were friends, both started their Oregon vineyard endeavors in 1965, though there are still conflicting opinions on who actually planted the very first vine in Oregon, David Lett or Charles Coury. You will get a different answer depending on who you ask. Though we know David Lett, also known as Papa Pinot, evolved into the most significant figure in Oregon's wine making history, while Charles Coury failed and went back to California where he was originally from.”

Winemaker's notes

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