

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.

Alsea Vineyard "Blanc"



Varietal/Blend: 50% Pinot Blanc & 50% Pinot Meunier

Farming Practices: sustainable, dry-farmed
Vineyard: Alsea Vineyard

Soil: varied

Harvest Technique: by hand

Year Vines Were Planted: 1970's

Yeast: ambient pied de cuve

Fermentation: spontaneous fermentation

Malolactic: natural

Maturation: 5 months in neutral oak

Vegan: yes

Alcohol: 12%

Fined: no

Filtered: no

Country: United States

Region: Oregon

Subregion: Willamette Valley

"Alsea Blanc is a 50/50 blend of Pinot Blanc and Pinot Meunier from Teutonic's estate vineyard near the Oregon coast. On the nose you will smell red apple, sweet corn and Rainier cherries tinged with mint chamomile, with a refreshing and subtly creamy textured palate delivers just what the nose promised.

Winemaker's notes

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