

GREAT TASTE RUNS IN THE FAMILY



PRESS KIT

MAZZA
VINEYARDS



MEMBER OF THE MAZZA FAMILY

WINE

Mazza wines have brought joy to Lake Erie Wine Country and beyond since the first vintage in 1973. From humble beginnings, the Mazzas set out to make a variety of wines as delightful as the landscape and communities they call home. Today, the three primary locations — Mazza Vineyards and South Shore Wine Company in North East, PA and Mazza Chautauqua Cellars in Westfield, NY — are testaments to the family's passion to preserve and transform the benefits of the land into pleasing vintages, time and again.

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Mazza Vineyards and South Shore Wine Company wines are available throughout Pennsylvania in Fine Wine & Good Spirits locations, grocery stores and select restaurants and bars.

Mazza Chautauqua Cellars wines are available throughout Western New York at select retailers, restaurants and bars.

Please inquire for a full list of retailers.

Mazza Wines ships direct to consumer throughout the U.S.

Tours and tastings are available year-round at each location.

—— LAND USE ——
550 ACRES
—— of ——

LAKE ERIE WINE COUNTRY UNDER
GRAPES/GRAIN CULTIVATION

—— PRODUCTION VOLUME ——
375K GALLONS
—— in 2018 ——

160K IN 2005 • 25K IN 1972

—— BOTTLES SOLD ——
10 MILLION
—— since 1972 ——



@MAZZAWINES



MAZZA VINEYARDS



Celebrating more than 45 years in the wine industry, Mazza Vineyards, is the heart of the Mazza operation. Nestled along the scenic shores of Pennsylvania's Lake Erie Wine Country and covering miles of vineyards, it is PA's largest wine production facility. The Mazzas found that the Lake Erie Region, with its cool offshore breezes, sandy soil, and plateau-like topography, has ideal growing conditions for classic wine grapes and European hybrids. But the regional influence is only part of what makes Mazza wines so notable.

The wines of Mazza Vineyards, particularly the aromatic whites and Rieslings, have also been greatly influenced by one of Mazza's first winemakers, Helmut Kranich, who was a graduate of the renowned school of enology at Geisenheim in Germany. Moreover, the family history going back to years of winemaking in Calabria, Italy and the influence of more than 45 years of exceptional winemakers can be tasted across the Mazza Vineyards wine list.

2014 ICE WINE OF VIDAL BLANC
Pacific Rim - 2016 Silver



2013 ICE WINE OF VIDAL BLANC
Finger Lakes - 2015 Double Gold

EnjoyMazza.com/MV

MAKERS + DOERS



Robert Mazza, Owner & Founder

A leader in the PA Wine Industry with a focus on creating quality, local products, Bob has been leading the Mazza team with the help of his wife, Kathleen, and growing the Mazza business, along with the PA wine industry, since Mazza Vineyards' beginnings in 1972.



Mario Mazza, General Manager, Enologist, Co-Founder of Five & 20 Spirits and Brewing

With a Bachelor of Science Degree in Chemical Engineering from Case Western Reserve University in Cleveland, OH, Mario went on to earn a Master's Degree in Enology from the University of Adelaide in Australia. While there, he gained experience in the Barossa Valley and in the Adelaide Hills. In addition to his early exposure to the family business, Mario has 15 years of experience in research & commercial winemaking, as well as sensory training including the PA Wine Quality Initiative. He has a passion for quality & excellence in both process & product.





Aneep Pradhan, Assistant Winemaker

Aneep left behind a 15+ year career in the Commodities sector to pursue his passion for winemaking. After going back to college and completing his M.Sc. Viticulture & Enology (Euromaster Vinifera – France & Germany), he traveled around doing internships and harvests in Europe, New Zealand, and California. The thrill and challenge of cold climate winemaking brought him to the shores of Lake Erie, and we welcome him as the newest addition to our winemaking team.



Vanessa Mazza, Creative Director

Vanessa has been working part-time in the family business since she and her brother, Mario, created the private label program while still in high school. Vanessa, a board certified art therapist, now contributes to the business as Creative Director helping to oversee and coordinate packaging, promotions, event planning, web, and social media.

BULK + CUSTOM SERVICES

Hailing from America's Grape Country, Mazza has more than 45 years of experience in grape harvesting and winemaking. Today, the team at Mazza Wines helps dozens of businesses – big and small – bring their own creations to life with the best in natural ingredients and proven expertise.

Because of the Mazza team's unrivaled expertise in blending, bottling, and distilling, third party brands find confidence in their product with the Mazza team as a partner.

Custom services can include complete ingredient procurement, production, packaging, and anything in between. The Mazza team guides contract brand partners with the energy of entrepreneurs and with the expertise and attention to detail as if the brand was their own.

Mazza is proud to work with The Manhattan Moonshine Company, Ministry of Rum, Bittermens, and Bar Code/Balsam products.



HISTORY

OF MAZZA WINEMAKERS

1973-1977

HELMUT KRANICH

1977-1980

FRANK MAZZA

1981-2008

GARY MOSIER

2008-2012

MARIO MAZZA

2012-2015

PETER SZERDAHELYI

2015-2017

CAROLINA
DAMIANO CORES

2017-2018

ANA TRIGO

2018- present

ANEEP PRADHAN



Helmut graduated from the famed school of enology at Geisenheim and he came to Mazza Vineyards from Henkle and Sekt Co, one of the largest wineries in Germany. At the age of 23, he had the distinction of being one of the youngest winemakers in the Eastern U.S. Kranich helped Mazza to create distinguished Rieslings and other wines in the Germanic style.

Frank, co-founder of Mazza Vineyards, employed winemaking techniques and traditions passed down from his father who tended to 40 acres of sloping terrain planted with figs, chestnuts, and vineyards in Calabria, Italy until he left for the U.S. in 1954.

Gary studied alongside Helmut and Frank since 1973. Gary led the first Ice Wine vintage in 1984 and worked with Mario Mazza to develop the new wine lists for Mazza Chautauqua Cellars and the South Shore Wine Company when those operations launched in 2006 and 2007 respectively. Gary was an integral part of Mazza Vineyards until his passing.



> GARY MOSIER + HELMUT KRANICH

Mario returned from Australia to the family business, bringing with him the experience of studying enology at the University of Adelaide and working in the Barossa Valley and other regions in South Australia.

Peter's experience working in California, Australia, and Europe helped to develop the Bare Bones series for Mazza Vineyards. Peter also produced the first vintage of Grüner Veltliner in 2012 for the South Shore Wine Company.



> MARIO MAZZA + PETER SZERDAHELYI

Carolina continued to refine the existing blends and wines through a variety of techniques learned from experience working in New Zealand, Chile, Uruguay, and California. Carolina produced the first Carmine vintage in 2015 for the South Shore Wine Company and the 2016 vintage of Teroldego for Mazza Vineyards.

Ana brought her experience from Portugal, Burgundy, and New Zealand to build upon her predecessors' efforts and helped hone wines in the portfolio, including Grüner Veltliner, while also working with Mario to develop and launch new products.

ADVERTISING

GREAT TASTE RUNS IN THE FAMILY

Enjoy Mazza's growing family of craft beverages at our nearby locations, or at restaurants, wine shops, and grocery stores across the region, state, and country.

ENJOYMAZZA.com



THE MAZZA FAMILY

NEVER FORGET WHERE YOU CAME FROM

The Mazza family hasn't. They've been making wine in Lake Erie Wine Country for more than 40 years. Visit their local wineries and combination winery, brewery, and distillery.



MAZZA

ENJOYMAZZA.COM

RESPECT YOUR ELDERS

The Mazza family has been making wine in Lake Erie Wine Country for more than 40 years. Starting with Mazza Vineyards, the legacy has grown to include South Shore Wine Company and Mazza Chautauqua Cellars, all three offering varieties for every taste, from time-honored European varieties to exciting new hybrids.



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MEMBERS OF THE **MAZZA** FAMILY

PRESS

BUNDLE UP FOR THE ICE WINE HARVEST IN PENNSYLVANIA

SEPTEMBER 10, 2018

Every year in mid-December, winemakers at Mazza Wines in the Lake Erie wine region of Pennsylvania keep a close eye on overnight temperatures, looking for forecasts below 17 degrees. This marks the point at which the grapes and, more precisely, their sugars are frozen to the precise point to be harvested for ice wine. Since 1984, when Mazza Wines produced the state's first true ice wine, winemakers have been joined by a couple dozen hardy volunteers who bundle up and help them pick the frigid bunches off the vines — a whopping eight to 10 tons every season. As a reward, volunteers are given a bottle of ice wine, and ample bragging rights.

VINEPAIR



WINERY REUNION INSPIRES LATE- SUMMER FEAST

SEPTEMBER 12, 2018

Recordnet.com
News worth sharing *online*

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