

# GREAT TASTE RUNS IN THE FAMILY



PRESS KIT



# 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.

\* \* \*

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  
**450 ACRES**  
of

LAKE ERIE WINE COUNTRY UNDER  
GRAPES/GRAIN CULTIVATION

PRODUCTION VOLUME  
**300K GALLONS**  
in 2015

160K IN 2005 • 25K IN 1972

BOTTLES SOLD  
**7 MILLION**  
since 1972



@MAZZAWINES



**MAZZA VINEYARDS**



Celebrating more than 40 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 40 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](http://EnjoyMazza.com/MV)



# SOUTH SHORE WINE COMPANY



*South Shore  
Wine Company*

New life for Pennsylvania's most unique and historic winery was given to the South Shore Wine Company when the Mazza family purchased its vacant cellar and facility in 2007. The South Shore Wine Company was originally established by grape-growing pioneers William Griffith and Smith S. Hammond over 150 years ago, and the historic cellar, now in its beautifully restored condition, was fashioned after French wine caverns. Over the

years, the Mazzas have continued to restore various portions of the large building, including adding a seasonal café and year-round banquet hall.

The South Shore Wine Company was an opportunity for the Mazza family to branch out to varietals they had not produced with Mazza Vineyards; in particular, Grüner Veltliner, Sparkling Pinot Noir, Honey Mead and Hops & Honey.

Tastings are offered in the historic wine cellar where you can almost hear the echoes of past winemakers as they prepared samples for the 1867 Paris World's Fair.



2014 GRÜNER VELTLINER

2016 Atlantic Seaboard  
Wine Association: Silver

2016 Pacific Rim: Gold

2016 San Francisco  
Chronicle: Silver

2015 BTI: 90  
(Gold Medal and Best Buy)

2013 GRÜNER VELTLINER

2016 San Francisco Chronicle: Silver

2015 San Francisco International: Silver

2015 San Francisco: Silver

2015 LA International: Silver

2015 Finger Lakes: Silver

[EnjoyMazza.com/SSWC](http://EnjoyMazza.com/SSWC)



# MAZZA CHAUTAUQUA CELLARS



Mazza Chautauqua Cellars lies just across the Pennsylvania/New York State border in Westfield, NY. Here, the Mazza family highlights NY appellations, single vineyard wines, and multiple Rieslings from different regions around New York State.

Mazza Chautauqua Cellars was originally located in Mayville, NY, and opened with a focus on producing spirits for Mazza’s fortified wines and fruit eaux de vie. The growing demand led to a move to the current location in Westfield, NY, and the establishment of what is now known as the “Westfield Wonder,” New York State’s first winery/distillery/ brewery. The focus remains on creating fine wines alongside small-batch, quality craft-distilled and craft-brewed products.

2015 RIESLING NUTT ROAD  
2016 Finger Lakes: Double Gold

2015 PINOT GRIGIO  
2016 Finger Lakes: Silver

2013 ICE WINE OF VIDAL BLANC  
2016 Finger Lakes: Double Gold

2014 GEWÜRZTRAMINER  
2015 BTI: 91  
(Gold Medal & Best Buy)

2015 New York Wine & Food  
Classic: Gold & Best of Class



2014 RIESLING NUTT ROAD  
2014 New York Wine & Food  
Classic: Silver

2013 RIESLING FAULKENHAUSER  
2015 Atlantic Seaboard Wine  
Association: Silver

2015 LA International:  
Gold (90 points)

2013 PINOT GRIGIO  
2015 Long Beach Cru: Silver

2013 GEWÜRZTRAMINER  
2015 Long Beach Cru: Silver

2013 RIESLING NUTT ROAD  
2015 San Francisco  
International: Gold

2015 Atlantic Seaboard Wine  
Association: Gold

2015 Long Beach Cru: Silver

2015 San Fran: Gold

2015 Finger Lakes: Silver

[EnjoyMazza.com/MCC](http://EnjoyMazza.com/MCC)



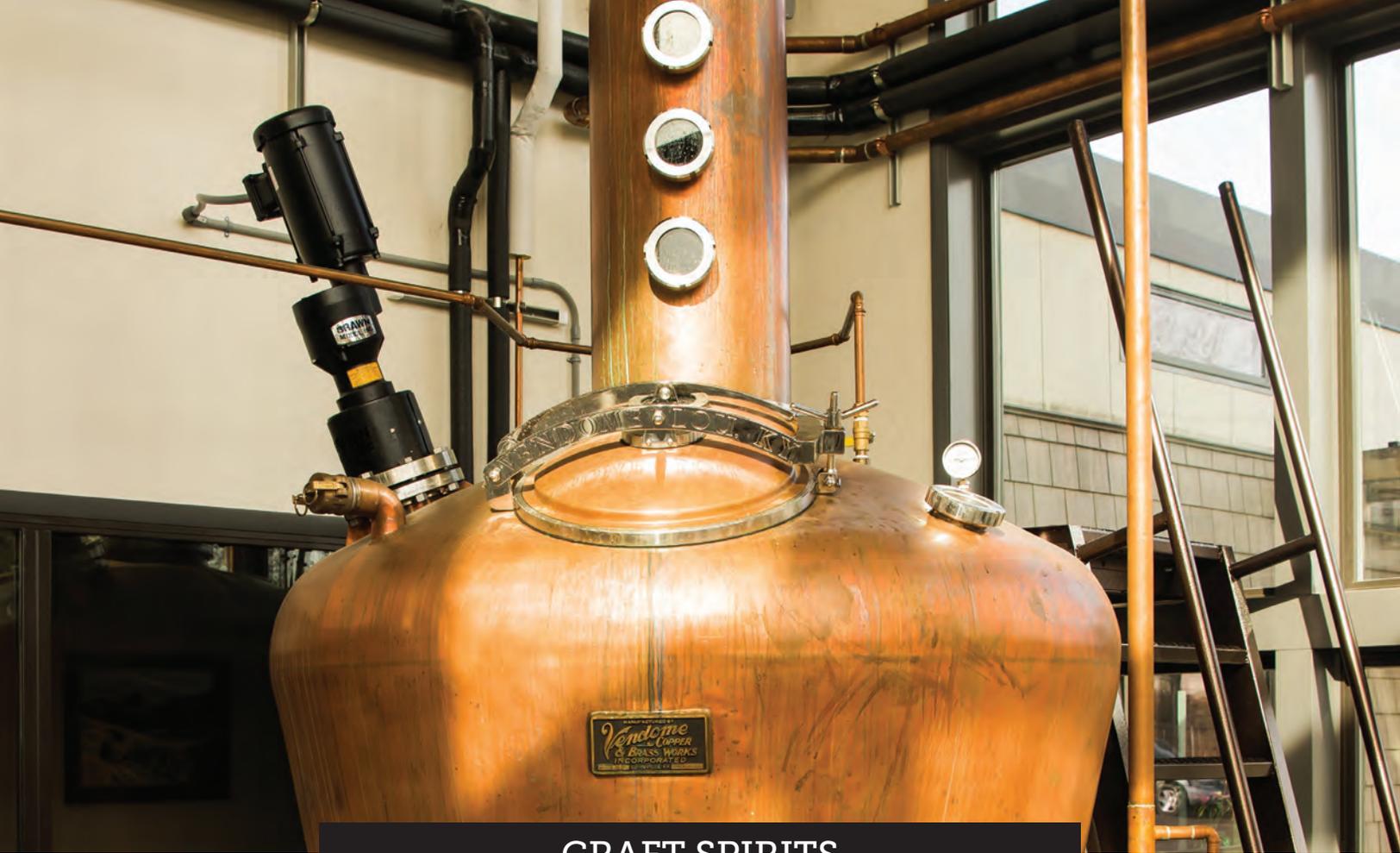
# SPIRITS + BEER

Five & 20 Craft Spirits and Brewing is the latest addition to the Mazza family. The Five & 20 team harvests and prepares the ingredients with local farmers near the distillery and brewery, a place dubbed the "Westfield Wonder." Nestled between Routes 5 and 20 in Westfield, NY and sitting on 80 acres of farmland used to grow grapes and grain, this one-of-a-kind location is New York State's first ever combination winery, distillery, and brewery.



@FIVEAND20

[ENJOYMAZZA.COM/FIVEAND20](http://ENJOYMAZZA.COM/FIVEAND20)



## CRAFT SPIRITS

The Five & 20 approach to spirits is focused on master blending and barreling - not unlike the Mazza approach to wine production over the last 40 years and the family's approach to fortified wines and fruit eaux de vie for Mazza Chautauqua Cellars over the last decade.

Distiller, Joe Nelson, blends multiple components to achieve a more complete and complex final product. For example, the Rye is made by blending two different locally-sourced grain bills: one that is rye and malted rye, and the other comprised of rye and malted barley. A small batch/small barrel approach is used for the Rye Whiskey and Bourbon and across the product-line a range of barrel cooperages and sizes are used (up to 53 gallons).

Blending across the grain bills, cooperages, and barrel sizes, along with Nelson's masterful technique of barreling down different proofs per barrel size and adjusting his still cuts accordingly, allows the Five & 20 team to blend in more complexity for a relatively young spirit.

The distillery at Five & 20 has the capacity to produce more than 350 53-gallon barrels of whiskey per year.

Five & 20 Spirits are available throughout Western New York and the metro New York City area, and available online in Pennsylvania at [finewineandgoodspirits.com](http://finewineandgoodspirits.com).



➤ **Rye Whiskey (SB)²RW:** Currently in its fourth batch, this rye is crafted to be smoother and more approachable than many rye whiskeys. Carefully pot-distilled, specifically made to be aged in smaller barrels, the spirit is balanced between the spicy grain character of the rye and the sweet caramel & vanilla flavors of high quality oak barrels. Five & 20 Rye Whiskey can be enjoyed both in classic cocktails like Manhattans, or simply neat. Joe prefers to enjoy the spirit in a Five & 20 rocks glass with just a touch of water. 80% New York grown rye and 20% distiller's malt aged 18 months in new charred American Oak.



**2017 San Francisco World Spirits Competition: Silver**

**2016 New York Wine & Food Classic: Gold**

**2016 Tastings (BTI): 94 (Gold)**

**2015 American Distilling Institutes: Best of Category: Rye Under 2 Years, Silver**

**2015 San Francisco World Spirits Competition: Silver (Batch 2)**



➤ **Bourbon (SB)²BW:** Five & 20 Bourbon was produced from locally sourced grains, 70% corn, 15% rye and 15% barley malt, and aged a full two years in charred white oak. The bourbon carries robust barrel flavors with dark caramel and smoky notes, followed by hints of rye spice. The finish is dry & smoky with lingering corn notes.



**2016 New York Wine & Food Classic: Gold**

**2015 American Distilling Institutes: Silver**

**Other Five & 20 Spirits include:**

Afterburner Bierschnapps AB²S

- 2016 Whiskey Advocate: 87 points
- 2015 San Francisco World Spirits Competition: Bronze

Corn Whiskey SBCW

White Rye Whiskey SBRW

Limoncello

Applejack

Della Mella

**Look for new distilled products from Five & 20 in the future, including the "Deepwater" series, inspired by a quote from Bob Mazza's father: "If you're going to drown, you may as well do it in deep water."**



## CRAFT BEER

After more than a decade of distilling and a mastery of grain handling, the team at Five & 20 extended their expertise to brewing and introduced a robust line-up of craft beer.

The approach to brewing starts with a solid base of classic American, English and German beer styles, which never fail to please and always intrigue. Staying close to the Mazza philosophy is important, so while brewing these classic styles the team focuses on using the resources and ingredients from neighbors, friends, and colleagues to highlight what the community can offer to the greater beer world.

Five & 20 craft beers are differentiated by using the Mazza family's finely-tuned techniques for distilling and winemaking to produce specialty high gravity, barrel-aged and co-fermented beers. These creative and cross-over approaches to brewing, combined with the use of local ingredients, produce complex new flavor profiles in the Tier Two and Tier Three beers.

The brewery at Five & 20 has the capacity to produce more than 850 barrels of beer per year.



### ➤ Tier One: The foundation of the beer line

- **Cream Ale:** The sweet corn flavors, floral aromas and effervescent carbonation makes this a perfect light summer beer. 4.9% ABV
- **Pale Ale:** The generous hop additions give this medium-bodied pale ale its light, fruity citrus flavors. 5.4% ABV
- **Rye Pale Ale:** The rye malt gives this light-bodied pale ale a spicy grain flavor. 6.2% ABV
- **Brown Ale:** A full-bodied ale, brown in color, with caramel and nutty flavors. This is a great beer to keep you cozy next to a fall campfire. 5.1% ABV
- **Stout:** A full-bodied, creamy stout with rich, roasted notes and a gentle sweetness. 6.5% ABV
- **Grape Lakes (seasonal):** American wheat ale co-fermented with a splash of Concord grape juice for a refreshing, summer beer.

### Tier One Radlers: Seasonal

- **Lim Wit:** A light & refreshing hazy blonde hefeweizen blended with lime, highly carbonated for added invigoration. 4% ABV
- **unCommon Passion:** A light and refreshing California common style beer blended with passion fruit. 4% ABV

### Tier Two: Imperial Style Beers

- **Double XING:** Bright citrus and grassy imperial style IPA with a balanced malt backbone. 7.5% ABV
- **Imperial Stout:** Dark roasted grains with sweet dark fruit finish. 10.5% ABV
- **Barleywine (Winter):** A big bold Barleywine. 10.4% ABV

### Tier Three: Specialty & Barrel-Aged Beers

- **(Drink That) Funky Cherry (Whit Boy):** American wheat ale co-fermented with sweet and sour NY cherries and aged in red wine barrels inoculated with brettanomyces yeast, giving this ale a unique slightly sour flavor. 6.3% ABV
- **Rhiskey Business:** Our Rye Pale Ale aged seven months in freshly emptied Five & 20 Rye Whiskey barrels, imparting powerful notes of vanilla and oak, with added spiciness and heat leftover from the spirit. 7.1% ABV

# BULK + CUSTOM SERVICES

Hailing from America's Grape Country, Mazza has more than 40 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, Bar Code/Balsam products.

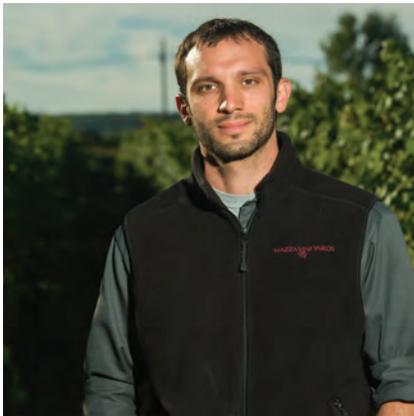


# MAKERS + DOERS



**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 10 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.



**MAZZA**



**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.



**Matylda Satchorko, Assistant Winemaker**

Matylda earned her master's degree of viticulture from Bordeaux, and her master's degree of winemaking in Montpellier in the South of France. She has worked in the wine industry in regions of France, New Zealand and Chile before coming here to the US. As an assistant winemaker/viticulturist with Mazza, Matylda is looking forward to the challenge of winemaking in this region and learning about cool climate varieties and hybrids that she has never seen or tasted before. She is also excited about the diversity of winemaking techniques that she'll be able to work with at Mazza.



**Joe Nelson, Distiller**

With hands-on experience since 2008 and several technical short-courses for distilling, Joe has found his passion and his niche in distillation. His repertoire has grown along with his knowledge and skills; from a previous venture in brewing beer, it has expanded into all areas of fermentation, including mead, wine, spirits & whiskey.



#### **Paul Alessi, Brewer**

Paul has a passion for beer and brewing, specifically in the Western New York region, and he gained experience working under Jimmy Walsh, the original brewer for Five & 20. Paul is a proud member of the first Brewing Science graduating class at Erie Community College in Western New York and a founding and active member of the Stumblin' Falls Homebrew Club. In addition to working alongside Walsh, Paul's brewing style is inspired by visiting breweries around the world and by collaborating with local farmers. Currently studying to become a certified Cicerone, Paul is proud to work for an independent Western NY craft brewery.



#### **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.

# 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- present

ANA TRIGO



MAZZA

**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 yet-to-be-released 2016 vintage of Teroldego for Mazza Vineyards.

# 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](http://ENJOYMAZZA.com)

**THE MAZZA FAMILY**

**PAPA WAS  
A CABERNET**  
CRAFT BEER BORN OF WINE

**FIVE  
& 20  
SPIRITS & BREWING**

**GOT IT FROM  
MY MAMA**  
WHISKEY BORN OF WINE

**FIVE  
& 20  
SPIRITS & BREWING**

**THE  
WESTFIELD  
WONDER!**

**HALF  
BREWERY!**

**HALF  
DISTILLERY!**

**HALF  
WINERY!**

**150% AMAZING!**

**MAZZA**

8398 W. MAIN RD. (RTE 20) WESTFIELD, NY 716-793-9463

[ENJOYMAZZA.COM/WONDER](http://ENJOYMAZZA.COM/WONDER)

**FIVE  
& 20  
SPIRITS & BREWING**

# PRESS

## ERIE'S 2016 40 UNDER 40

JUNE 22, 2016

Mario Mazza, 36, General Manager  
and Enologist at Mazza Wines



**R** ERIE READER

## THE BEST DISTILLERIES IN NEW YORK STATE

APRIL 11, 2017



**Fodor's** Travel

## CRAFT DISTILLER LURED BY FISH

WINTER 2017

**Whisky**  
ADVOCATE



# GET A BEER AND FRESH SEAFOOD AT THIS BREWERY THAT FEEDS A FISH FARM WITH ITS WASTE

SEPTEMBER 25, 2017

The new circular-economy initiative will reduce waste and give brewery-goers the opportunity to eat some fresh-caught fish along with their drink of choice.



**FAST COMPANY**

# TAKE ME TO THE LAKE

SUMMER 2017



**TABLE**  
*where we come to share life*

# NORTH EAST FAMILY WINERY IN GOOD SPIRITS

JULY 23, 2017



**GOERIE**.COM

# AMERICAN BROWN SPIRITS: THE CURE FOR AUTUMN'S PUMPKIN-SPICE MADNESS

SEPTEMBER 29, 2017

**Five & 20 Spirits Small Batch Small Barrel Rye Whiskey**, Westfield, NY (SRP \$49.95) - Sweet nose for a rye, like sticking your head into a vat of melted bees wax and warm honey: Mouthwatering. On the palate, there is a wonderful density to this, with distinct allspice and clove notes to the honeyed and mashed baked pears and apple compote.

**Forbes**



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