

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
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

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, and Sparkling Pinot Noir.

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.



2017 GRÜNER VELTLINER

2019 PA Farm Show (Best of Show Dry Grape)

2018 PA Sommelier Judgment Day
(Best in State)

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

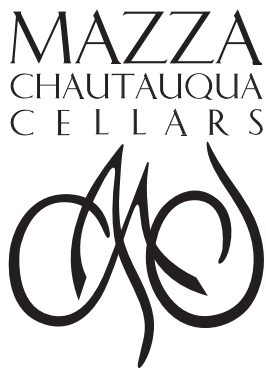
2015 LA International: Silver

2015 Finger Lakes: Silver

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

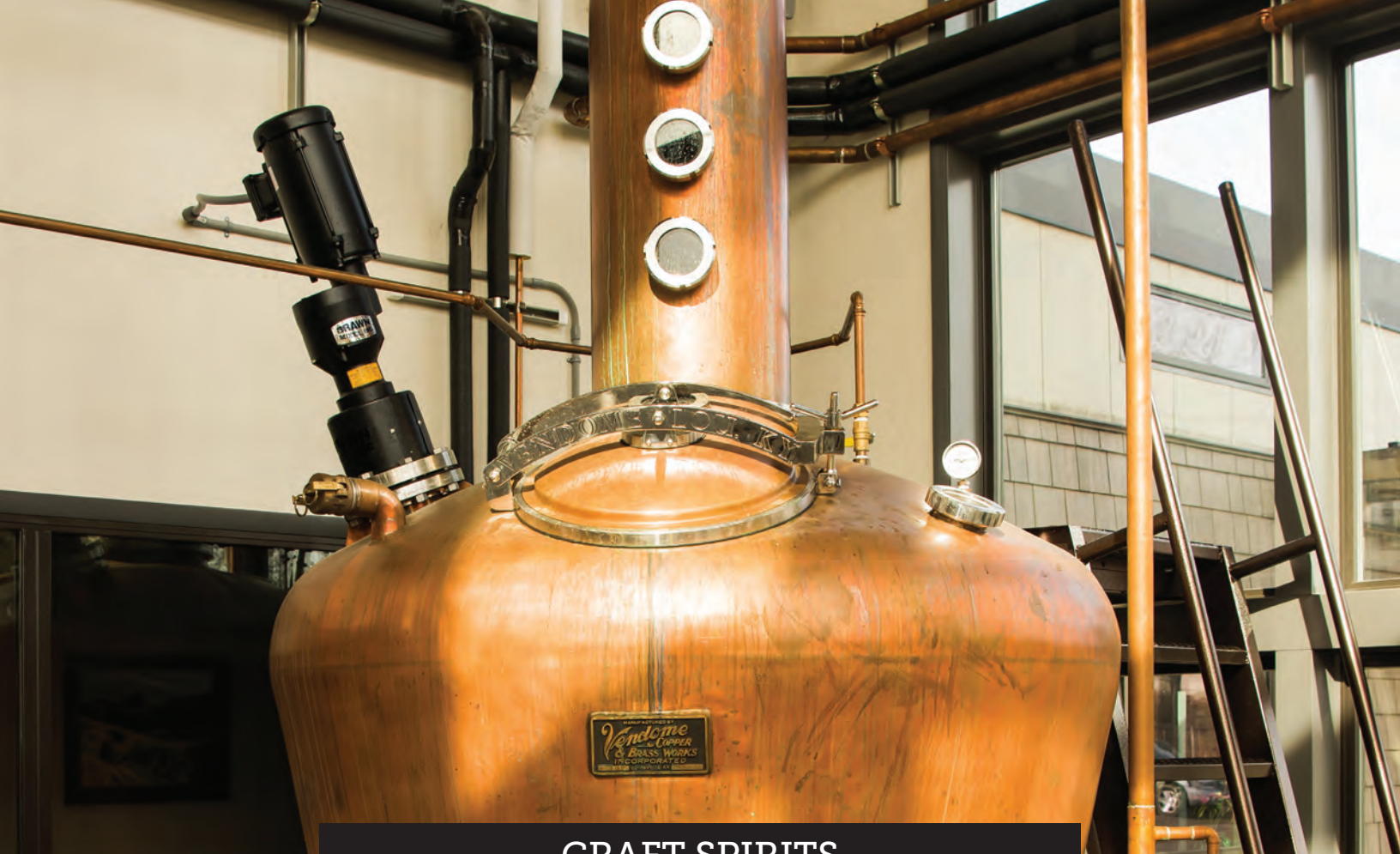
SPIRITS + BEER

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



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 45 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, Florida, and available online in Pennsylvania at finewineandgoodspirits.com.



➤ **Rye Whiskey (SB)²RW:** 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 in new charred American Oak.



2018 North American Bourbon & Whiskey Competition: Silver

2017 San Francisco World Spirits Competition: Silver

2016 New York Wine & Food Classic: Gold

2016 Beverage Tasting Institute: 94 Points

**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 a cask-mate series that utilizes beer soaked American Oak casks to give a finishing touch to whiskey and 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 is now a farm brewery with 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 1,100 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:** 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

Tier Three: Specialty & Barrel-Aged Beers

- **Commiseration:** Aged in our Bourbon barrels, Commiseration is deep black in color with a creamy brown head. The taste is full of bakers chocolate, brown sugar, and raisins. This beer finishes slightly warm, with a full bodied, smooth mouthfeel. 12.8% ABV
- **Barrellywine:** After a long soak in our Port & Sherry barrels, this barrel aged Barrellywine develops a brilliant dark ruby red color. The aroma is full of brown sugar and dark fruit, with notes of oak. This beer has a rich jammy mouthfeel, with caramel, dried cherry, toasted bread, and black pepper flavors providing a warm, smooth finish. 10.6% 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

GRAIN TO GLASS



The Five & 20 Spirits & Brewing team works closely with nearby farmers to source the very best grains for their craft whiskies and beers, as well as to support and sustain their local community. Their commitment to sustainability doesn't end there. Byproduct from the distillery and brewery is reused to support the onsite fish farm built by Timberfish Technologies. Innovation combined with good, old-fashioned community relationships produce a higher quality product in your glass.



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.

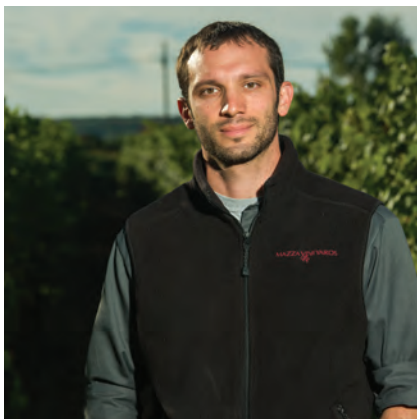


MAKERS + DOERS



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.



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- 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

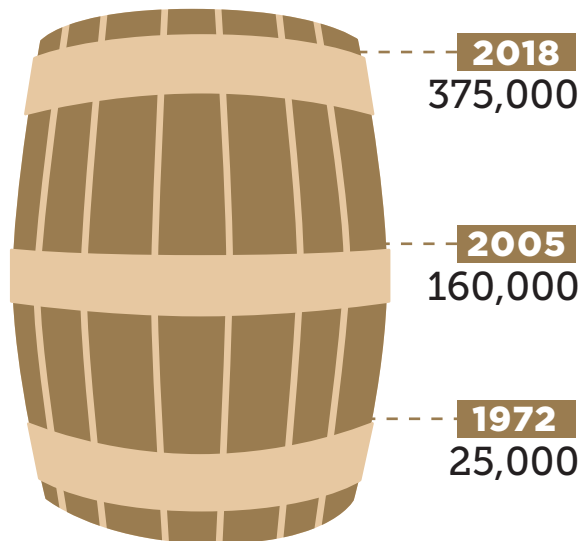
Carolina continued to refine the existing blends and wines through a variety of techniques learned from experience working in New Zealand, Chile, Uruguay, and California. Carolina produced the first Carmine vintage in 2015 for the South Shore Wine Company and the 2016 vintage of Teroldego for Mazza Vineyards.

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.

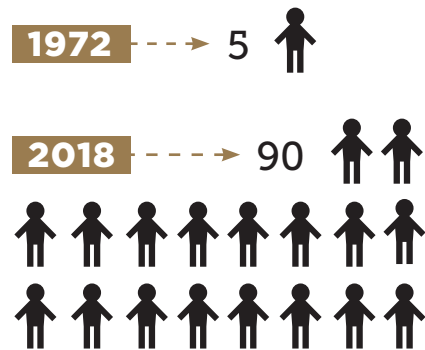
MAZZA KEEPS GROWING

PRODUCTION VOLUME

IN GALLONS
FRESH JUICE AND WINE

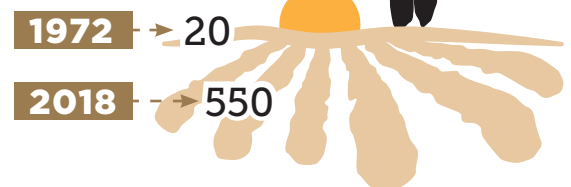


MAZZA EMPLOYEES



LAND USE

LAKE ERIE WINE COUNTRY ACRES
UNDER GRAPES/GRAIN
CULTIVATION



TOTAL BOTTLES OF WINE SOLD

IN MILLIONS



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

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FIVE
&20
SPIRITS & BREWING
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THE MAZZA FAMILY

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MAZZA

**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!**

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BREWERY!

HALF
DISTILLERY

HALF
WINERY!

150% AMAZING!

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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

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'sTravel

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

7 OF YOUR FAVORITE BREWRIES ARE ALSO DISTILLERIES

AUGUST 3, 2018

First a New York winery, Mazza Chautauqua Cellars opened Five & 20 Spirits & Brewing, becoming the state's first winery/distillery/brewery in 2015.

Some of the ingredients for Five & 20's products come from the 80 acres of farmland that surrounds the production facility, which makes a variety of spirits ranging from whiskey to applejack to a line of fermented fruit wines. Five & 20 is part of a pretty cool sustainable program, lending the waste from the alcohol-making process to TimberFish Technologies, a fish farm, for aquaponics.



THE MANUAL

The Essential Guide for Men

THINK EAST COAST WINES THIS HOLIDAY SEASON FOR HOSTING, GIFT GIVING

OCTOBER 11, 2018

Courier Post
PART OF THE USA TODAY NETWORK

LAKE ERIE EFFECT CREATES IDEAL GROWING CONDITIONS

OCTOBER 17, 2018



TRIB LIVE

7 WAYS SMALL DISTILLERIES ARE ACHIEVING SUSTAINABILITY



**Tales of
the Cocktail
Foundation**

APRIL 19, 2018

Re-Channel Waste Streams

Waste is perhaps one of the biggest issues any distilling company or winery faces, but it's also one of the easiest ways to make sustainable moves. "In an effort to confirm our commitment to sustainability, we have established a joint venture called Timberfish, which uses the byproduct from brewing and distilling to farm-raised fish on site at Five & 20 Spirits and Brewing, says Mario Mazza, general manager and co-founder to the distillery/brewery. "The on-site fish farm is a great sustainable effort to create a value-added product out of something that would typically incur a cost to dispose."



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