









@MAZZAWINES

ENJOYMAZZA.COM

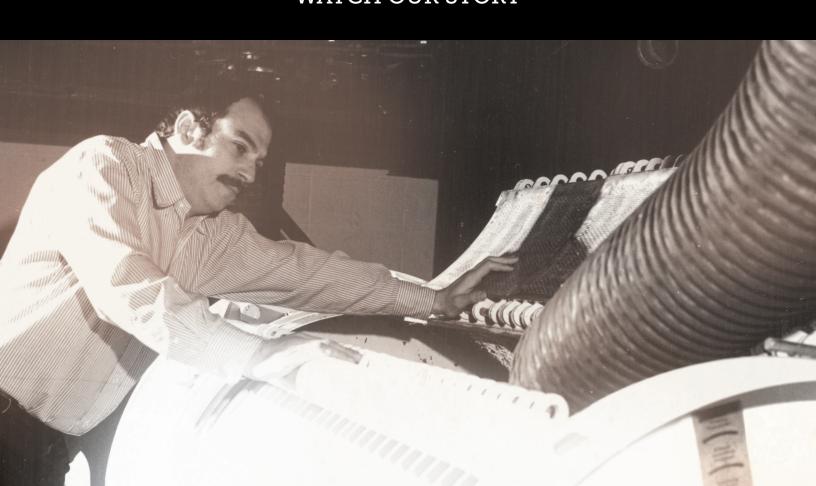


The Mazza family has been making craft beverages on the shores of Lake Erie for nearly 50 years.

Beginning with a single vineyard in 1972, our family – and beverage list – has extended to five locations and dozens of products, including wine, spirits, and craft beers. Today, Mazza produces more than 375,000 gallons of fresh juice and wine and has approximately 550 acres under grapes and grain cultivation in Lake Erie Wine Country in partnership with a network of long-established and well-regarded growing partners.



WATCH OUR STORY



FAMILY



Robert Mazza, Owner & Founder

A leader in the Pennsylvania 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, Vice President & General Manager

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 participating in the founding and ongoing administration of the PA Wine Quality Initiative. He has a passion for quality and excellence in both process and product.



Guillermo Lombardo, Associate Winemaker

Guillermo, originally from Mendoza, Argentina, received his Bachelor's Degree in Enology in his home town, where he also worked for several wineries as well as for his family's farm and vineyards. Grapes and wine run in his family as his mother is a winemaker and his dad a grapegrower. He brings international experience in winemaking from Australia, along with experience from nearby Long Island, NY. Guillermo believes that a passion for people and for quality work are the main pillars for making great wines, and we are excited to have him as a part of our team.

OUR WINEMAKING

LINEAGE

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

Assistant Winemaker 2017-2018

ANEEP PRADHAN

Assistant Winemaker 2018-2019

GUILLERMO LOMBARDO

Associate Winemaker 2019-present **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.



S GARY MOSIER + HEI MIIT 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.

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.



> MARIO MAZZA + PETER SZERDAHELY

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.

Aneep completed his M.Sc. in Viticulture & Enology (Euromaster Vinifera – France & Germany) and then traveled doing internships and harvests in Europe, New Zealand, and California.

Guillermo originally from Mendoza, Argentina, received his Bachelor's Degree in Enology in his home town, where he also worked for several wineries as well as for his family's farm and vineyards.

MAZZA KEEPS

GROWING

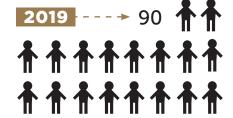


PRODUCTION VOLUME

FRESH JUICE AND WINE

MAZZA EMPLOYEES





LAND USE

LAKE ERIE WINE COUNTRY ACRES
UNDER GRAPES/GRAIN
CULTIVATION





TOTAL BOTTLES OF WINE SOLD



MAZZA CHAUTAUQUA CELLARS

is the Mazza family's third winery location in the Lake Erie AVA. The winery's opening in 2005 represented the realization of a long-standing goal to expand across the Pennsylvania state line. Establishing a home base in New York provided a foundation for the Mazza family to create long-lasting partnerships with a network of well-respected local farmers and to craft a unique new collection of wines that is as reflective of the surrounding growing region as it is of the Mazza's internationally-focused winemaking approach.





A carefully-selected collective of local growers provides the Mazza family – and its winemakers – with the opportunity to create wines that are reflective of the Lake Erie AVA.

The resulting wine list is an interesting and varied collection that is rooted in the Mazza family's traditional Italian winemaking heritage and strongly influenced by their international winemaking team. This blend of experience, approach, and perspective can be tasted in every barrel, bottle, and glass.



TRAVELER SERIES

Our collection of fine European varietals exemplifies the parallel terroir and growing conditions between the Lake Erie AVA and similar wine regions from across the globe.

Our lineage of international winemakers keeps our wine list fresh and exciting, blending New World winemaking techniques with our traditional Italian heritage.







RIESLING

2017

FINGER LAKES

Martini Vineyards

1.4%

12%

Riesling (100%)

3.3

7.3 g/L

Our Riesling grapes were picked at optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, and then fermentation was arrested to retain varietal aromas. Finished with a touch of sweetness to round the palate.

Shows characteristics of peaches and apples. A touch of sweetness brings out mineral and citrus flavors.

Fermented entirely in stainless steel.

2014 LA International - Silver
2014 East Meets West - Silver
2014 Finger Lakes -Bronze
2013 NY State Wine Competition Bronze
2013 San Francisco - Silver



APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PН

TA

NOTES FROM THE WINEMAKER

TASTING NOTES

AGING





RIESLING (NUTT ROAD)

2017

FINGER LAKES

Martini Vineyards (Nutt Road Block)

0.6%

12%

Riesling (100%)

3.29

7.1 g/L

Our Nutt Road Riesling grapes were picked from a single block at optimum maturity and flavor concentration. Harvesting the grapes in the early morning at cool temperatures and processing and pressing the berries prompty and gently ensures the varietal aromas. The wine was fermented slowly at 14°C (55°F) for 28 days and arrested at 0.70% residual sweetness.

Citrus, melon and pear flavors mingle beautifully with spicy minerality and brisk acidity. This single vineyard Riesling is the perfect wine for lunch or for casual sipping on the porch with friends.

Fermented entirely in stainless steel.

2016 Finger Lakes - DOUBLE GOLD
2015 NY Wine & Food Classic - Silver
2015 San Fran Int'l - GOLD
2015 Atl Seaboard Wine Assoc - GOLD
2015 Long Beach Grand Cru - Silver
2015 San Fran - GOLD
2015 Finger Lakes - Silver



TRAMINETTE

2017

LAKE ERIE

various

0.9%

12%

Traminette (100%)

3.65

6.8 g/L

The fruit for our Traminette was crushed and cold soaked with specific maceration enzymes prior to pressing to enhance varietal aromas. The wine is cool fermented and bottled with a hint of residual sugar for a balance.

Semi-dry with spicy characters bursting with floral notes, complemented by ripe apples and pears mingled with the sweetness of violets and apple blossoms. A hint of sugar creates a balanced, crisp wine that is complex yet elegant.

Fermented entirely in stainless steel.

VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PН

TA

NOTES FROM THE WINEMAKER

TASTING NOTES

AGING





GEWÜRTZTRAMINER

2017

FINGER LAKES

Martini Vineyards, Olde Chautauqua Farms

0.6%

12%

Gewürtztraminer (100%)

3.5

5.8 g/L

After harvest, these grapes had extended skin contact prior to pressing to extract the spicy characters from the skins. Cool fermented to retain varietal aroma and delicate character.

Medium bodied. Aromas of flowers and spice complement a semi-dry finish.

Fermented entirely in stainless steel.

2016 Finger Lakes International Wine
Competition - Silver
2015 BTI - GOLD (91) and Best Buy
2015 NY Wine & Food Classic - GOLD; Best of Class
2015 Long Beach Grand Cru - Silver
2015 NYIWC - Bronze
2015 Finger Lakes - Bronze
2014 NY Wine & Food Classic - GOLD
2014 LA International -Bronze
2014 Pacific Rim - Silver



MERLOT

2017

LONG ISLAND

various

0%

12%

Merlot (100%)

3.63

 $6.3 \, \mathrm{g/L}$

This Merlot is reflective of its growing conditions. This wine went through traditional skin contact fermentation for seven days with pneumatage cap management three times daily for gentle flavor and color extraction. The ferment was pressed off and then racked into a combination of French, Hungarian and Amerian oak barrels for maturation.

Full-bodied, flavorful and pairs well with foods of equal intensity. Ripe berry and blackcurrant aromas blend with toasty American oak and smooth tannins.

Maturation for 19 months in French, Hungarian and American Oak from Seguin Moreau, Zemplan, Canton, World Cooperage prior to blending and additional maturation in stainless prior to bottling and further bottle aging prior to release.

2013 LA International - Silver 2012 Finger Lakes - Bronze



LEMBERGER

VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PΗ

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NOTES FROM THE WINEMAKER

> TASTING NOTES

AGING

2017

LAKE ERIE

Olde Chautauqua Farms

0%

12%

Lemberger (100%)

3.32

 $6.2 \, \mathrm{g/L}$

Lemberger, also known as Blaufränkish, was fermented on skins and managed as a small lot using gentle manual punch-down cap management. Pressed, racked and matured entire in French Oak.

Medium-bodied with aromas and flavors of black cherries, pepper, ripe plum and blackberry. Finishes with a hint of earthiness and firm tannins.

Aged for 19 months in French Oak from Seguin Moreau and Remond Cooperage.





FORTE OF CABERNET FRANC

VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PН

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NOTES FROM THE WINEMAKER

TASTING NOTES

AGING

NV

LAKE ERIE

Moorhead Farms

7.5%

19%

Cabernet Franc (100%)
Fortified with spirit distilled
from Cabernet Franc

3.55

6.4 g/L

Cabernet Franc grapes were crushed and fermented on the skins for four days prior to pressing and the addition of grape brandy spirit to arrest the fermentation with natural residual sweetness and ahieve an alcohol of 19% ABV. It is aged in second use whiskey barrels for added complexity.

Ruby style port with rich, complex flavors, aromas of dark fruits, and barrel influence.

Aged for 29 months in used charred whiskey barrels.





	CONCORD	NIAGARA	LIGHTHOUSE POINT ROSE
VINTAGE	NV	NV	NV
APPELATION	LAKE ERIE	LAKE ERIE	LAKE ERIE
VINEYARD/S	Various vineyards throughout the Lake Erie appellation	Various vineyards throughout the Lake Erie appellation	Various vineyards throughout the Lake Erie appellation
RESIDUAL SUGAR	10%	8%	8%
ALCOHOL	11%	11%	11%
GRAPE/S	Concord (100%)	Niagara (100%)	Niagara (70%) Concord (30%)
PH	3.36	3.25	3.25
TA	7.0 g/L	7.4 g/L	7.4 g/L
TA NOTES FROM THE WINEMAKER			
NOTES FROM THE	7.0 g/L This Concord wine is hot pressed, and then cool fermented in stainless steel to maintain	7.4 g/L This wine is cool fermented in stainless steel tanks to retain the prounounced grape aroma which is characteristic of	7.4 g/L A blend of Niagara and Concord that were both fermented cool in

COMMITTED TO OUR PARTNERS

Mazza Chautauqua Cellars is committed to supporting our distribution partners. We work with our distribution partners to identify individual market needs for advertising, sales incentives, sales support, on and off premise tasting programs, consumer marketing initiatives, etc.

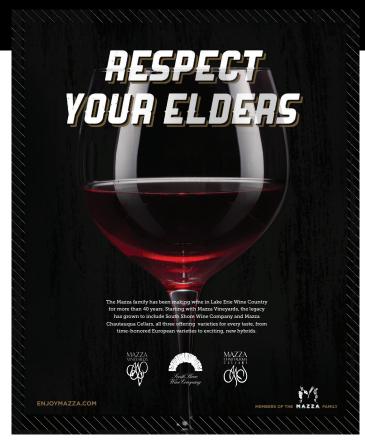
Mazza keeps a branding and advertising agency on retainer to support our own promotional efforts as well as our partners'. We understand and respect the need for a polished presentation in the competitive spirits marketplace. Our relationship with our agency provides quick turnaround of professionally produced print, digital, and video assets as we require.

MAZZA WINES CHECKLIST

- **QUALITY IN BOTTLE**
- **▼** COMPETITIVE PRICE
- ☑ IN MARKET SUPPORT
- ▼ DEDICATED PR & MARKETING
- **▼** COMMITMENT TO ADVERTISING
- M POS & COLLATERAL MATERIAL
- ▼ TRADE PAGE (ENJOYMAZZA.COM/TRADE)
- ▼ PROACTIVE, REACTIVE & FLEXIBLE

ADVERTISING





PRINT

IN-STORE
DISPLAY ------



PRESS



FRUIT ON THE VINE

NOVEMBER 2019

The Mazza family on Lake Erie in Pennsylvania is making a name in the beverage industry



PA WINE MAKES ITS CASE

OCTOBER 17, 2018

Pennsylvania wineries are out to dispel perceptions and prove they can compete on the national stage

PHILADELPHIA Business Journal

THE RISE OF ITALIAN GRAPES IN AMERICAN VINEYARDS

SEPTEMBER 19, 2019





LAKE ERIE EFFECT
CREATES IDEAL
GROWING CONDITIONS

OCTOBER 17, 2018



THE BEST FOODIE DESTINATIONS OF 2020

SEPTEMBER 17, 2019

07 Wine: Lake Erie



tripsavvy

11 CRUSHWORTHY
FALL HARVEST
EXPERIENCES
FROM SONOMA TO
SLOVENIA

SEPTEMBER 10, 2018



MAZZA AND JUNIPER

OCTOBER 17, 2018

Two strong-willed vintners are making waves in this underappreciated AVA

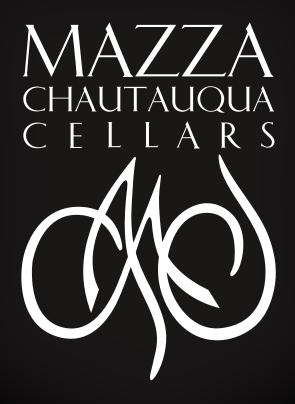


BUFFALO SPREE

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

OCTOBER 11, 2018







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