

GREAT TASTE RUNS IN THE FAMILY



PRESS KIT



MEMBER OF THE MAZZA FAMILY

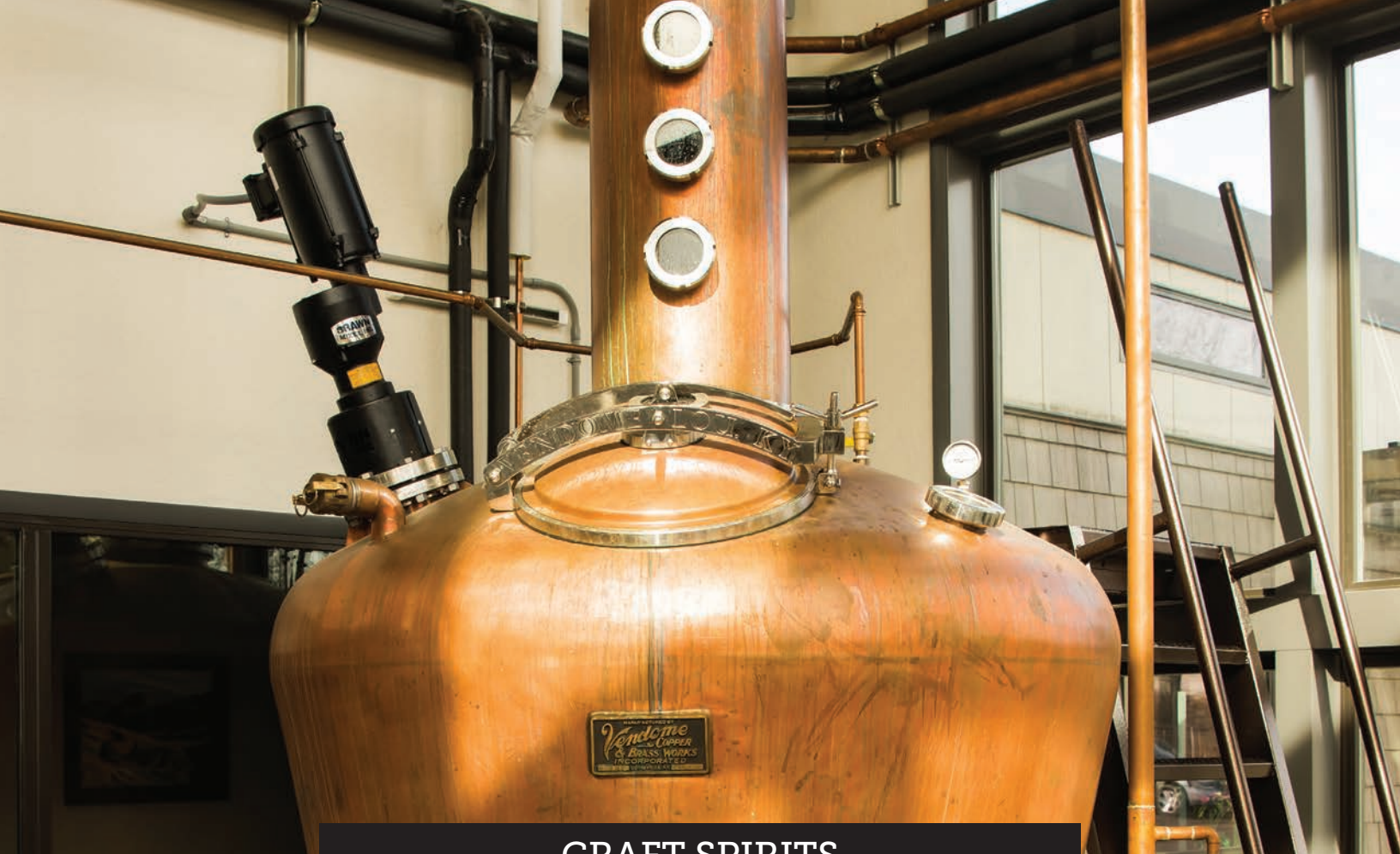
SPIRITS + BEER

Five & 20 Spirits and Brewing is based in Westfield, NY where the team works with local farmers to source the best ingredients for its craft beer and spirits. Nestled between Routes 5 and 20 along the shores of Lake Erie and sitting on 80 acres of farmland used to grow grapes and grain, this one-of-a-kind location shares a facility with Mazza Chautauqua Cellars and is New York State's first-ever combination winery, distillery, and brewery.



@FIVEAND20

FIVEAND20.COM



CRAFT SPIRITS

The Five & 20 approach to spirits is focused on master blending and barreling - not unlike the Mazza approach to wine production over nearly 50 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 in bars, restaurants, and for purchase throughout Western New York, upstate New York, the metro New York City area, and New Hampshire. In Pennsylvania, they can be found on shelves and online at Fine Wine and Good Spirits (finewineandgoodspirits.com). Select spirits are also available for direct delivery to many states through our website (fiveand20.com).

FLAGSHIP WHISKEYS

Our core spirits



➔ **Straight 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 Straight 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.



2020 Feb/Mar Wine Enthusiast: Best Buy

**2019 NY Spirits International Competition:
NY Rye Distillery of the Year**

2016 New York Wine & Food Classic: Gold

2016 Beverage Tasting Institute: 94 Points



➔ **Straight Bourbon (SB)²BW:** Five & 20 Straight 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

WHISKEY EXPRESSIONS

An eclectic cohort of creative spirits

Inspired by the agriculture that surrounds us, our brewery and sister winery, and the magic (or is it chemistry?) of barrel aging, our distilling team is always experimenting. From limited-release to not-yet-released, these spirits are what happens when creativity meets craftsmanship.



+ CHOCOLATE MALT

THE AVANT-GARDE

+ AN EXTRA GRAIN



EMPIRE RYE

Honoring NY State's long history of growing rye

Crafted according to the Empire Rye Whiskey Association standards



CHOCOLATE MALT RYE

Specialty malt enhances character



WHEATED BOURBON

Wheat is blended into the mash for distinct flavor



AMERICAN MALT

Malted barley is used as the only grain in the mash bill

THE CASK CLASS

Aged for a second time in still-wet barrels from our own brewery and sister winery so every drop of flavor is captured in the bottle



RED WINE BARREL FINISHED BOURBON



PUNCHEON BOURBON



FRENCH OAK FINISHED BOURBON



DÉJÀ VU BOURBON



PORT FINISHED RYE



RED WINE BARREL FINISHED RYE



SHERRY FINISHED RYE



PUNCHEON RYE



DÉJÀ VU RYE



DEEP WATER RYE



DEEP WATER BOURBON

THE OLD TIMERS

Aged at least 7 years

+ FINISHING IN SPECIALTY CASKS

+ EXTRA TIME IN BARRELS

+ FINISHING IN SPECIALTY CASKS

+ EXTRA TIME IN BARRELS

OTHER FIVE & 20 SPIRITS

Whiskey and beyond



➤ **Other Five & 20 Spirits include:**

Afterburner Bierschnapps AB²S

Corn Whiskey SBCW

White Rye Whiskey SBRW

Limoncello

Applejack

Della Mella





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

- **Pale Ale:** The generous hop additions give this medium-bodied pale ale its light, fruity citrus flavors. 5.4% 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: Seasonal

- **Flame Cranium (Spring):** Medium bodied, well balanced American Red Ale with a brilliant red color. 5.8% ABV
- **Cream Ale (Spring/Summer):** The sweet corn flavors, floral aromas, and effervescent carbonation makes this a perfect light summer beer. 4.9% ABV
- **Rye Pale Ale (Spring/Summer):** The rye malt gives this light-bodied pale ale a spicy grain flavor. 6.2% ABV
- **Brown Ale (Spring/Summer):** 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
- **unCommon Passion (Summer):** A light and refreshing California common style beer blended with passion fruit. 4% ABV
- **Haulin' Oats Brown Ale (Fall):** An oaty brown ale with hints of cinnamon. 5.6% ABV
- **Tiramisu Stout (Winter):** A sweet, chewy dessert beer for the winter season. 6% ABV

Tier Two: Imperial Ales & Select Specialty Beers

- **Shape Shifter IPA:** American IPA with loads of tropical notes. Seasonally rotating variety. 6.1% ABV
- **Double XING:** Bright citrus and grassy imperial style IPA with a balanced malt backbone. 7.5% 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
- **Barrelywine:** After a long soak in our Port & Sherry barrels, this barrel aged Barrelywine 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
- **Double Barrel Brown:** Imperial Brown Ale aged in our freshly emptied whiskey barrels. 8.3% ABV



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 nearly 50 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.

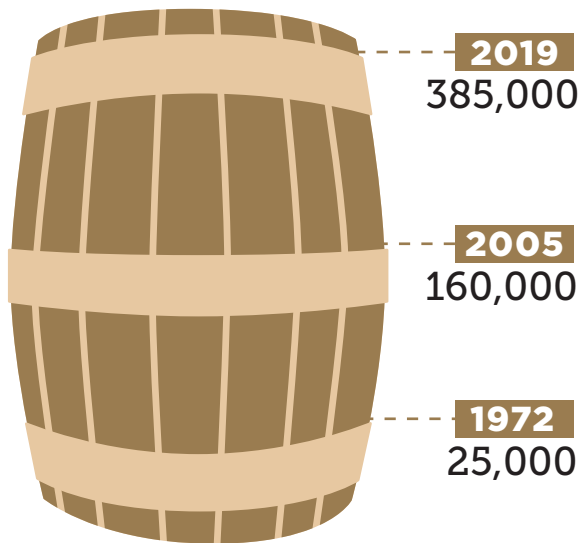
Mazza is proud to work with The Manhattan Moonshine Company, Hercules Mulligan, Ministry of Rum, Bittermens, and Bar Code/Balsam products.



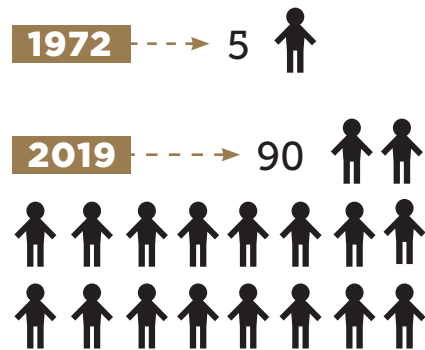
MAZZA KEEPS GROWING

PRODUCTION VOLUME

IN GALLONS
FRESH JUICE AND WINE

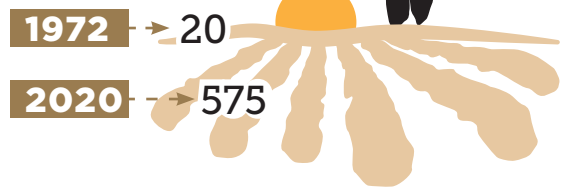


MAZZA EMPLOYEES



LAND USE

LAKE ERIE WINE COUNTRY ACRES
UNDER GRAPES/GRAIN
CULTIVATION



TOTAL BOTTLES OF WINE SOLD

IN MILLIONS



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, Vice President & 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.



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.

BREWING & DISTILLING



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



Blaine Ballard, Brand Ambassador

Blaine is a North East native who began working in hospitality at a young age. He bartended through college, gaining experience and a passion for hospitality that opened doors for bartending, bar manager, and beverage director positions at restaurants and resorts locally and across the country. Blaine's talent for curating wine lists and cocktail menus and developing bar programs has provided opportunities at establishments large and small. A true passion for wine and spirits continues to drive him in his current position as brand ambassador for our family of wineries, distillery, and brewery.



Kevin Faehndrich, Director of Sales

Kevin started his career in the wine industry as an assistant winemaker and vineyard worker in 2007. In 2010 Kevin founded Upstate Wine Company, a wine wholesaler representing NYS wines in NYC. After successfully gaining a foothold for Upstate Wine Company in the competitive NYC market and cultivating a portfolio of 17 NYS Wineries, Kevin sold his business to Opici Family Distributing in 2014. He was retained by Opici Family Distributing as the Director of NYS Wines & Spirits for all 7 of their markets. Kevin joined the Mazza team in 2018 to manage and grow wholesale markets for Robert Mazza, Inc.



Patty Mitchell, Retail Manager

Patty joined the Mazza team over 8 years ago after 21 years in the medical field. Her husband had worked as part of the team, and when a position opened up she decided it was time to try something different. Starting as a part time employee and working her way up to tasting room manager and eventually retail manager, Patty has learned about not only wine but also spirits and beers along the way (though wine has always been her beverage of choice). Patty enjoys managing our growing team of tasting room staff, but she also enjoys working directly with our customers, meeting people from all over the states and all over the world. She also loves customers new to wine, as she relishes in sharing about the 5 s's of sampling wine and assisting people in finding a wine (or beer or spirit) that they love.

HISTORY

OF MAZZA WINEMAKERS

1973-1977

HELMUT KRANICH

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.

1977-1980

FRANK MAZZA

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.

1981-2008

GARY MOSIER

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

2008-2012

MARIO MAZZA

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.

2012-2015

PETER SZERDAHELYI

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.

2015-2017

CAROLINA
DAMIANO CORES

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 SZERDAHELYI

2017-2019

MARIO MAZZA

ANA TRIGO
Assistant Winemaker
2017-2018

ANEEP PRADHAN
Assistant Winemaker
2018-2019

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.

2019-present

GUILLERMO
LOMBARDO

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.

PRESS

FIVE & 20 SPIRITS & BREWING

SPICE RACK: 11 OF OUR TOP-RATED RYES

February 5, 2020

Five & 20 Spirits Rye Whiskey; 89 points, \$35. Expect cedar, oak and vanilla on nose and palate. The robust flavor finishes long, with hints of dried fruit and hops. Adding water draws out a bit more sweetness, coaxing out honey and hints of dried cranberry, plus a flourish of cinnamon and spice. Small batch, aged a minimum of 18 months. Best Buy.

WINEENTHUSIAST
MAGAZINE

ENTREPRENEURS ON OPPOSITE COASTS MAKE FISH-FRIENDLY BOOZE

OCTOBER 12, 2019

In 2017, a brewery and distillery called Five & 20 Spirits and Brewing and TimberFish opened a fish production farm. ... There is no waste. The only thing that emerges is fish.

modern farmer

GEARS, GRAPES & GRAINS

June 2020

"We've gotten serious at Five & 20 with a grain to glass focus, wanting to both support and celebrate the local agriculture. And while bourbon is popular, our rye whiskey is a connection to Pennsylvania history," says Mazza.

Peloton
magazine

NEW YORK RYE WHISKEY: THE STATE'S SIGNATURE SPIRIT READY FOR A CLOSE-UP

OCTOBER 14, 2019

 **NYup.com**

SUSTAINABLE ALCOHOL BRANDS YOU SHOULD BE DRINKING

APRIL 11, 2019

Five & 20 Spirits and Brewing's most notable effort toward sustainability is its partnership with TimberFish. The wastewater from the distillery is pumped into growth tanks for fish including speckled trout and Atlantic salmon.

askmen⁺
BECOME A BETTER MAN

ERIE PHIL, FIVE & 20 KICK OFF COCKTAIL SHAKE OFF

MARCH 8, 2018



GoERIE.com



FIVE & 20'S SUMMERY, LIMEY WHEAT BEER DANCES ON TONGUE

MAY 29, 2019

GoERIE.com

7 OF YOUR FAVORITE BREWERIES ARE ALSO DISTILLERIES

THE MANUAL

The Essential Guide for Men

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.

TAKE ME TO THE LAKE

SUMMER 2017



TABLE

where we come to share life

THE BEST DISTILLERIES IN NEW YORK STATE

APRIL 11, 2017



Fodor'sTravel

FLAGSHIP BEERS: SOUTHERN TIER, FOUR MILE, RUSTY NICKEL, FIVE & 20

SEPTEMBER 10, 2018

GUSTO



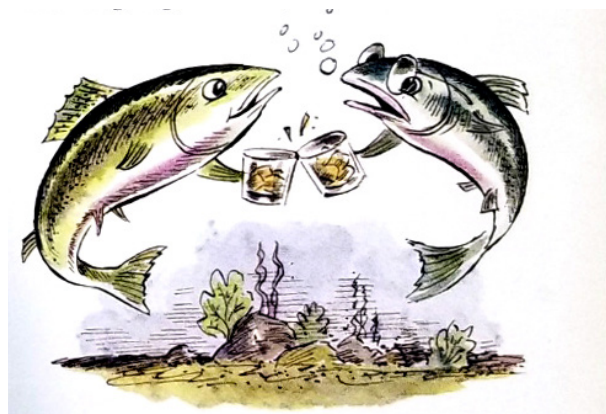
GET A BEER AND FRESH SEAFOOD AT THIS BREWERY THAT FEEDS A FISH FARM WITH ITS WASTE

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



CRAFT DISTILLER LURED BY FISH

WINTER 2017

Whisky
ADVOCATE

AMERICAN BROWN SPIRITS:

THE CURE FOR
AUTUMN'S PUMPKIN-
SPICE MADNESS

SEPTEMBER 29, 2017

Five & 20 Spirits Small Barrel Rye
Whiskey, Westfield, NY
(SRP \$49.95) -

Sweet nose for 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

— SPIRITS/BEER ADVERTISING — (PRINT)

EMBRACING THE LOCAL SPIRIT



SUSTAINABLY HANDCRAFTED IN NEW YORK STATE

The Five & 20 Spirits collection is the result of decades of blending experience, intense attention to detail, and local agricultural products.

**STRAIGHT
RYE WHISKEY**

45% ABV

94 PTS - BTI



NEW YORK RYE DISTILLER OF THE YEAR - NYISC

#07596 | 6 BOTTLES - \$23.33 EACH

**FIVE
& 20
SPIRITS**

**STRAIGHT
BOURBON**

45% ABV

90 PTS - BTI



#07594 | 6 BOTTLES - \$23.33 EACH

ENJOY FIVE & 20 RESPONSIBLY

FIVEAND20.COM

FIVE & 20, WESTFIELD, NEW YORK



A MEMBER OF THE MAZZA FAMILY

LOCATION ADVERTISING (OUTDOOR)

VISIT OUR

**ORIGINAL
FAMILY OWNED
WINERY**

OPEN 7 DAYS A WEEK

**MAZZA
VINEYARDS**

2 MI AHEAD

A MEMBER OF THE MAZZA FAMILY



OUR FAMILY IS VERY CLOSE

TWO DISTINCT WINERIES WITHIN TWO MILES

**MAZZA
VINEYARDS**

2 MI AHEAD

*South Shore
Wine Company*

1/2 MI S ON RT 89

MEMBERS OF THE MAZZA FAMILY

COLLECT ALL THREE

NY'S FIRST COMBINATION WINERY-BREWERY-DISTILLERY

**FIVE
& 20**

**SPIRITS &
BREWING**

MAZZA

CHAUTAUQUA
CELLARS

8 MILES AHEAD ON LEFT

MEMBERS OF THE MAZZA FAMILY

PRODUCT ADVERTISING (SOCIAL MEDIA)



THE DARK & SPOOKY

2 oz. Five & 20 Rye

- 5 DROPS BLOOD ORANGE BITTERS
- 3/4 OZ. ORANGE JUICE
- 3/4 OZ. CINNAMON SIMPLE SYRUP*
- 1 EGG WHITE (optional)
- 2 OZ. GUINNESS (or your favorite stout)

Shake all ingredients (except stout).
Add ice, shake, and strain over large cube.
Slowly drizzle stout over cube to layer.
Garnish with broken cinnamon stick.

* See website for simple syrup recipe



FRESH & CLEAN

2 oz. Five & 20 Bourbon

- 75 OZ. FRESH SQUEEZED LEMON JUICE
- 75 OZ. GINGER/MINT SYRUP*
- 1 DASH ANGOSTURA BITTERS

Combine ingredients in shaker with ice.
Shake to chill (about 10 sec).
Strain into coupe glass.
Garnish with mint sprig.

* See website for ginger/mint syrup recipe.



**FIVE
& 20
SPIRITS &
BREWING**



@MAZZAWINES

@FIVEAND20

ENJOYMAZZA.COM

VANESSA MAZZA

CREATIVE DIRECTOR

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SWELL

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