



## ABOUT ROBERT MAZZA, INC. AND THE MAZZA FAMILY OF BRANDS

Robert Mazza Inc. (“Mazza”) is a wine, spirits, and craft beer producer with operations in northwestern Pennsylvania and western New York. Established in 1972 with a single vineyard, Mazza now operates three primary locations in the Lake Erie AVA: Mazza Vineyards in North East, PA; South Shore Wine Company in North East, PA; and Mazza Chautauqua Cellars in Westfield, NY that also serves as home to Five & 20 Spirits & Brewing – making it New York State’s first combination winery, distillery, and brewery.

Since its first vintage in 1973, Mazza now produces more than 475,000 gallons of fresh juice and wine annually and has approximately 600 acres under grape and grain cultivation. Mazza’s family of brands includes numerous and award-winning wines, spirits, and beers distributing to national and international markets.

### MAZZA FAMILY OF BRANDS

**Mazza Vineyards** is the family’s flagship winery. Since its beginning, the brand and its wines have been inspired and influenced by a diverse lineage of international winemakers from New World winemaking regions across the globe. Their clean and experimental approach to winemaking has resulted in a fascinating wine list that ranges from crisp and pristine to robust and fruit-forward. Nearly every vintage features their signature Ice Wine of Vidal Blanc, showcasing the family’s legacy of trailblazing winemaking and the distinct effects of Lake Erie’s cold climate.

**South Shore Wine Company** stands as a tribute to the Lake Erie AVA’s storied heritage of sparkling wine production on the site of Erie County’s first commercial winery. The Mazza family restored the 19th century facility and its Civil-War-era cavern, which is now home to an effervescent collection of bubbly bottles produced in traditional, contemporary, and experimental methods.

**Mazza Chautauqua Cellars** celebrates the agricultural aspect of winemaking, with wines that are expertly crafted to showcase the terroir, climate, and even viticultural expertise from whence they came.





**Five & 20 Spirits & Brewing** is about more than barley, hops, copper, and oak. The brand is all about its local roots – roots that were planted in soil enriched by the Whiskey Rebellion and that nourishes the crops that are harvested, mashed, and boiled at our New York facility, and – eventually – poured into your glass.

**Bare Bones** is a no-frills, no-fuss collection of crowd-pleasing wines inspired by the serene simplicity of life on the Lake.

**Perfect Wines** is an enchanting collection for the wine lover who seeks a “perfect” balance – both in flavor and aesthetic.

**Getaway Wines** are easy to pack, easy to open, and even easier to enjoy. They are a fun and light-hearted mini vacation in a can.

Leveraging decades of grape harvesting, winemaking, and distilling experience, Mazza also provides robust bulk and custom services to dozens of businesses seeking the best in agricultural ingredients and production expertise.

Continuing its commitment to sustainability and environmental stewardship, Mazza has partnered with TimberFish Technologies to pioneer a land-based aquaculture system at its distillery and brewery location in Westfield, NY. Byproduct from the distillery and brewery is reused to support the onsite fish farm with the potential to scale to commercial operations in the coming years, offering nutritional and sustainably raised fish to grocery stores and restaurants while sequestering carbon and making better use of manufacturing waste in the process.

Founded 50 years ago by brothers Robert and Frank Mazza, Robert’s son and daughter, Mario and Vanessa, carry forward the family business as Vice President & General Manager and Creative Director, respectively. Robert continues as the company’s President with support from his wife of 45 years, Kathleen Mazza.

To learn more about Mazza, visit [EnjoyMazza.com](https://www.enjoymazza.com).

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