

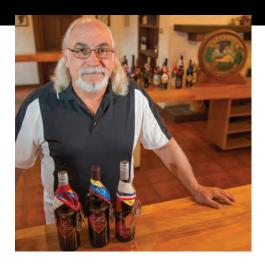
The Mazza family has been making craft beverages on the shores of Lake Erie for nearly 50 years.

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.





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









ANEEP PRADHAN Assistant Winemaker 2018-2019

GUILLERMO LOMBARDO Consulting 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.



> 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.

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

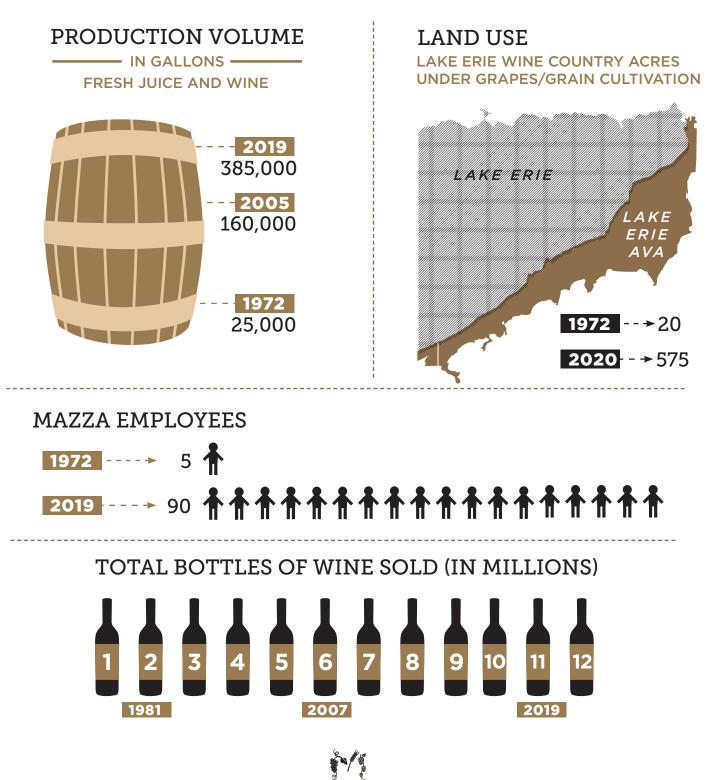
Ana brought her experience from Portugal, Burgundy, and New Zealand to build upon her predecessors' efforts and helped hone wines in the portfolio, including Grüner Veltliner.

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



MAZZA WINES

ENJOYMAZZA.COM



THE PERFECT PORTFOLIO

Direction face and sol reduct the Warney avoid pill resset from Ecci Kerl Direction Ecci Sol 1480-1

Delicately balanced and elegantly aesthetic, this enchanting quartet is a tribute to the wine lover who tastes with their eyes and their palates.



THE PERFECT ROSÉ

the perfect ROSE

¥	
 2020	
LAKE ERIE	
 Various vineyards in the Lake Erie appellation	
0.51%	
12%	
Chambourcin (100%)	
 3.53	
7.92 g/L	

89 points - Tin Atkin MW 89 points - James Suckling



THE PERFECT BUBBLY

¥		¥
2020	VINTAGE	NV
	APPELATION	LAKE ERIE
vineyards in the rie appellation	VINEYARD/S	Various vineyards in the Lake Erie appellation
0.51%	RESIDUAL SUGAR	1.6%
12%	ALCOHOL	12%
ourcin (100%)	GRAPE/S	Vidal Blanc (95%), Cayuga White (3%), Riesling (1%), Traminette (1%)
3.53	PH	3.6
7.92 g/L	TA	6.2 g/L



THE PERFECT RED

the perfect

•			
2020			
LAKE ERIE			
William Semelka Vineyards			
0%			
12%			
Regent (98%), Merlot (2%)			
3.41			
6.8 g/L			
Aged for 9 months in French Oak, François Frères, Mercury, Remond			

	THE PERFECT BLANC
	•
VINTAGE	NV
APPELATION	LAKE ERIE
VINEYARD/S	Various vineyards in the Lake Erie appellation
RESIDUAL SUGAR	1.6%
ALCOHOL	12%
GRAPE/S	Vidal Blanc, Cayuga White, Riesling, Traminette
PH	3.6
TA	6.2 g/L
OAK AGING	NA



COMMITTED TO OUR PARTNERS

Mazza Wines is committed to supporting our distribution partners. We work with our 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 wine 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
- ☑ POS & COLLATERAL MATERIAL
- ✓ TRADE PAGE (ENJOYMAZZA.COM/TRADE)
- ☑ PROACTIVE, REACTIVE & FLEXIBLE



ADVERTISING



MAZZA

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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