MAZZA CHAUTAUQUA CELLARS









@MAZZAWINES

ENJOYMAZZA.COM



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

Beginning with a single vineyard in 1972, our family – and beverage list – has extended to four locations and dozens of products, including wine, spirits, and craft beers. Today, Mazza produces more than 500,000 gallons of fresh juice and wine and has approximately 600 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



MEET THE

FAMILY



Robert Mazza, Founder & President

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.



Matthew Herrera, Assistant Winemaker

Matt, originally from Western New York, earned his BSc in Molecular Biology from Defiance College and his MSc in the same from OSU. Between his undergrad and graduate programs, an opportunity to travel abroad brought him to wine regions across Europe and, with that, a lasting appreciation for the craft of winemaking. Since that time, Matt has become a Certified Sommelier, made his way through level 4 of the WSET program, and gained professional experience as a wine buyer, beverage program director, and finally reaching his ultimate goal of winemaking, proudly joining the team at Mazza Vineyards as the assistant winemaker

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

Consulting Winemaker 2019-2021

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 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.

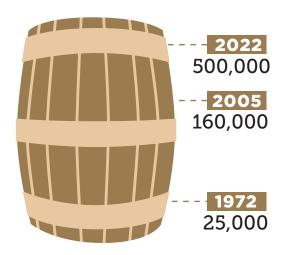
Guillermo originally from Mendoza, Argentina, received his Bachelor's Degree in Enology in his home town, where he also worked for several wineries as well as for his family's farm and vineyards.

MAZZA KEEPS

GROWING

PRODUCTION VOLUME

FRESH JUICE AND WINE



LAND USE

LAKE ERIE WINE COUNTRY ACRES UNDER GRAPES/GRAIN CULTIVATION



MAZZA EMPLOYEES

1972 ----→ 5 **↑**

2022 ---→ 90 **青青青青青青青青青青青青青青**

TOTAL BOTTLES OF WINE SOLD (IN MILLIONS)







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.

The resulting wine list is an interesting varied collection of refined and European varietals and easy-sipping native ones that showcase the depth of the region's agricultural diversity. The winemaking style here is rooted in the Mazza family's traditional Italian heritage and strongly influenced by their international winemaking team. This blend of experience, approach, and global perspective can be tasted in every barrel, bottle, and glass.





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.





PINOT GRIGIO

2020

FINGER LAKES

Martini Vineyards, William Semelka Vineyards

0%

12%

Pinot Grigio (100%)

3.10

6.2 g/L

VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

ΡН

TA



VIGNOLES

2020

LAKE ERIE

Jason Wagner Farms, John Schultz & Sons Vineyards, Moorhead Farms, Penn State Research and Extension Vineyard

3%

12%

Vignoles (100%)

3.52

9.8 g/L







2018	
FINGER LAKES	
Martini Vineyards	
2%	
12%	
Riesling (100%)	
3.01	
8.6 g/L	
	FINGER LAKES Martini Vineyards 2% 12% Riesling (100%) 3.01













FINGER LAKES

2021

Martini Vineyards

0%

12%

Chardonnay (100%)

3.63

6.3 g/L

Aged 1 month in French Oak from Mercier

VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PН

TA

OAK AGING



MERLOT

2019

LONG ISLAND

Macari Vineyards

0%

12%

Merlot (100%)

3.90

6.2 g/L

Aged 19 months in French Oak, François Frères, Mercier, Tonnellerie O, Boutes





LEMBERGER

2019

LAKE ERIE

Olde Chautauqua Farms, Moorhead Farms

0%

12%

Lemberger (94%), Merlot (6%)

3.49

5.7 g/L

Aged 25 months in French and Hungarian Oak from Orion, Francois Freres, and Zemplen VINTAGE

APPELATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PН

TA

OAK AGING



COMING SOON













CONCORD

LIGHTHOUSE POINT ROSÉ

	*	VINTAGE	
	NV		
L	LAKE ERIE	APPELATION	
Vario in th ap	Various vineyards in the Lake Erie appellation	VINEYARD/S	
	10%	RESIDUAL SUGAR	
	11%	ALCOHOL	
Concord (100%) Nia		GRAPE/S	
	3.18	PH	
	7.6 g/L.	TA	

ΝV	IN V	NV
LAKE ERIE	LAKE ERIE	LAKE ERIE
Various vineyards in the Lake Erie appellation	Various vineyards in the Lake Erie appellation	Various vineyards in the Lake Erie appellation
10%	7%	8%
11%	11%	11%
Concord (100%)	Niagara (100%)	Niagara (70%) Concord (30%)
3.18	3.12	3.13

6.4 g/L

7.1 g/L

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



PRINT



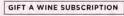






Signed. Sealed. Delivered. (x3)

Enrolling your love in our Inner Circle
Subscription Club equates to sending
them six winemaker-selected bottles
of wine three times per year. Talk about the
gift that keeps on giving! Choose from four
collections for the perfectly personalized present.





More is More

Our curated multipacks provide a little something special for your one and only.

We've created packs for all kinds of wine lovers - featuring our sweet varietals, our bubbly bottles, full-bodied reds, and light-hearted cans. For a grander gesture, shop our limited edition three-bottle Library Packs, featuring a single varietal over three outstanding vintages.

SHOP MULTIPACKS

A Winner for a Winner

Say "I think you're the best" with a bottle from our (growing!) selection of top rated wines. From rich reds to delicate rosés to our accolade collecting Ice Wine of Vidal Blanc there's sure to be a critic-endorsed wine that your love will love.

SHOP OUR TOP RATED WINES









EMAIL + SOCIAL



MAZZA WINES MAZZA ENJOYMAZZA.COM

PRESS



ROBERT MAZZA NAMED ONE OF WINE'S MOST INSPIRING PEOPLE 2023

JANUARY 16, 2023





MAZZA FEATURED AS COVER STORY IN VINTNER MAGAZINE

JANUARY 9, 2023

VINTNER

MAZZA FEATURED IN TABLE MAGAZINE – "THE JUDGEMENT OF LAKE ERIE" BLIND TASTING

JANUARY 9, 2023

In an event held to highlight Lake Erie AVA wines, Mazza was the clear favorite in the white wine category. Mazza placed first in the Rosé, Riesling, Pinot Grigio, and Chardonnay categories.





MAZZA WINES

WHO MAKES THE MOST WINE AND CIDER IN PA.?

TAKE A LOOK AT THE TOP 25

JULY 3, 2022

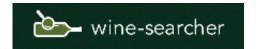
1. Mazza, Erie County, 193,658



HYBRID WINE FINDS ITS FORMAT

MAY 20, 2022

Mazza estimates that between 5 and 7 percent of the output is in the form of hybrid sparkling bottles, but "we see that increasing. We've had a stellar response in the markets, and as we expand our distribution beyond Pennsylvania, New York, Connecticut and New Jersey, we see that component as a growth spot."





TASTING SESSION: MAZZA VINEYARDS / SOUTH SHORE WINE CO.

JANUARY 7, 2021

[South Shore Wine Co. Grüner Veltliner is a] wonderful example of PA Grüner — nice fruit flavors up front, then crisp and clean on the finish.

Pennsylvania Vine Company



The Perfect Rosé and The Perfect Bubbly were named "Best Label Series" (Wine Label Series Winner) in the Beverage Testing Institute World 2021 Packaging Compendium.



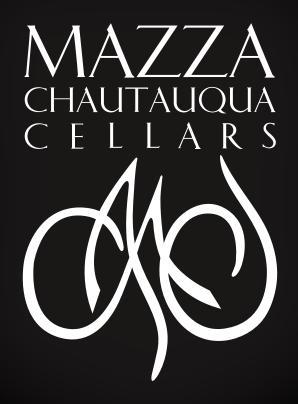
MAZZA ICE WINE WINNER AT PENNSYLVANIA WINE SOCIETY'S 18TH ANNUAL COMPETITION

FEBRUARY 10, 2020

It's the second straight year that a white wine has won the intra-state event, which annually takes place at the Hilton Harrisburg. More than 100 people, the biggest crowd ever for one of these events, attended. It drew members of the Wine Society, other guests, and winemaker/owners representing most of the wineries that finished as finalists.









MORE PRODUCT INFO AT ENJOYMAZZA.COM/TRADE

KEVIN FAEHNDRICH

DIRECTOR OF SALES
KEVIN@ENJOYMAZZA.COM
+1.607.227.8917







@MAZZAWINES

ENJOYMAZZA.COM