

MAZZA
CHAUTAUQUA
CELLARS



@MAZZAWINES

ENJOYMAZZA.COM



A MEMBER OF THE MAZZA FAMILY

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 435,000 gallons of fresh juice and wine annually 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.



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 more than 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, Head 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 grape grower. 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 - 2021

MARIO MAZZA

ANA TRIGO
Assistant Winemaker
2017-2018

ANEEP PRADHAN
Assistant Winemaker
2018-2019

2021 - present

GUILLERMO LOMBARDO

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.

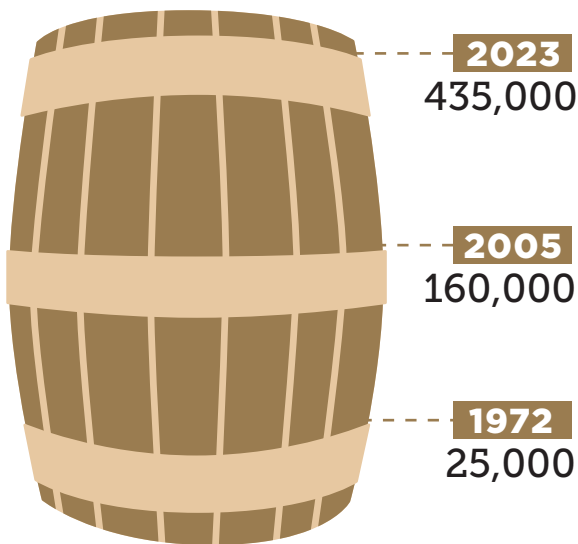
Aneep completed his M.Sc. in Viticulture & Enology (Euromaster Vinifera - France & Germany) and then traveled doing internships and harvests in Europe, New Zealand, and California.

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.

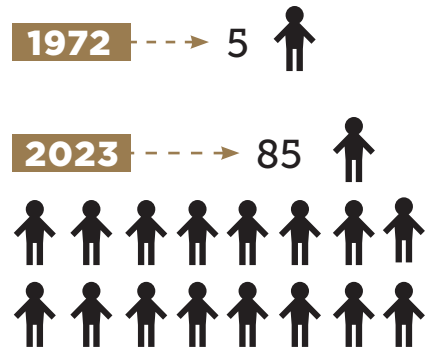
MAZZA KEEPS GROWING

PRODUCTION VOLUME

IN GALLONS
FRESH JUICE AND WINE

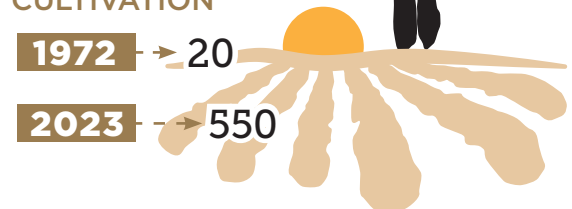


MAZZA EMPLOYEES



LAND USE

LAKE ERIE WINE COUNTRY ACRES
UNDER GRAPES/GRAIN
CULTIVATION



TOTAL BOTTLES OF WINE SOLD

IN MILLIONS



MAZZA CHAUTAUQUA CELLARS



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 and varied collection of refined 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
WINE
PORTFOLIO



THE TRAVELER COLLECTION

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

VinePair
91 pts; 15 Best Pinot Grigios for 2023

 **VEGAN**  **GLUTEN FREE**



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



DIETARY NOTES

 **VEGAN**  **GLUTEN FREE**



RIESLING

2018

FINGER LAKES

Martini Vineyards

2%

12%

Riesling (100%)

3.01

8.6 g/L

VINTAGE

APPELLATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PH

TA



DIETARY NOTES



RIESLING (NUTT ROAD)

2020

FINGER LAKES

Martini Vineyards (Nutt Road Block)

0%

12%

Riesling (100%)

3.23

6.3 g/L

93 points - IWSC
90 points - Tim Atkin
91 points - Decanter

 **VEGAN**  **GLUTEN FREE**

 **VEGAN**  **GLUTEN FREE**



CHARDONNAY

2021

FINGER LAKES

Martini Vineyards

0%

12%

Chardonnay (100%)

3.63

6.3 g/L

Barrel fermented in new French Oak from Mercier, then barrel aged for 6 months



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

90 points - ISWC

90 points - James Suckling



DIETARY NOTES





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**

 **VEGAN**



SHIRAZ

2020

MCLAREN VALE, AUS

**Select vineyards in
McClaren Vale, Aus**

0%

14.5%

Shiraz (100%)

3.26

7.3 g/L

**Matured 24 months in French
oak before several months in
stainless steel**

 **VEGAN**

VINTAGE

APPELLATION

VINEYARD/S

RESIDUAL SUGAR

ALCOHOL

GRAPE/S

PH

TA

OAK AGING

DIETARY NOTES

MAZZA
CHAUTAUQUA
CELLARS



THE PATIO COLLECTION

A sweet and fruity trio of native grape varietals that reflects
Lake Erie's growing conditions –and its laid-back lake lifestyle.



MAZZA



CONCORD

NIAGARA

**LIGHTHOUSE
POINT ROSÉ**

VINTAGE

NV

NV

NV

APPELLATION

LAKE ERIE

LAKE ERIE

LAKE ERIE

VINEYARD/S

**Various vineyards
in the Lake Erie
appellation**

**Various vineyards
in the Lake Erie
appellation**

**Various vineyards
in the Lake Erie
appellation**

RESIDUAL SUGAR

10%

7%

8%

ALCOHOL

11%

11%

11%

GRAPE/S

**Concord (93%)
Fredonia (7%)**

Niagara (100%)

**Niagara (70%)
Concord (30%)**

PH

3.35

3.04

3.01

TA

7.1 g/L.

6.8 g/L

7.3 g/L

DIETARY NOTES

GLUTEN FREE

GLUTEN FREE

GLUTEN FREE

VEGAN

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](https://enjoymazza.com/trade))
- ✓ PROACTIVE, REACTIVE & FLEXIBLE

ADVERTISING

SEEK
SUMMER

Enjoy a refreshingly diverse family of wines made in,
inspired by, and expressive of the Lake Erie AVA.
Look for our wines in shops, bars, restaurants, and at our tasting room in Westfield, NY.

MAZZA
CHAUTAUQUA
CELLARS

LAKE ERIE AVA | ENJOYMAZZA.COM

A MEMBER OF THE MAZZA FAMILY
RAISING A GLASS TO 50 YEARS

Order online and get 99¢ shipping with code WINE99 on orders \$99+

PRINT



COLLECT 'EM ALL!

Shop South Shore Wine Company's collections for the perfect bottle for your next celebration.

USE CODE **WINE99** FOR 99¢ SHIPPING*



Pop the bubbly!

This bright line-up celebrates our region's storied legacy of sparkling wine production.

SHOP THE COUPE COLLECTION

Victory is sweet!

Juicy fruits and honey take center stage in this limited collection of sweet yet balanced wines.

SHOP THE DOLCE COLLECTION



Be bold!

Enjoy a simply irresistible portfolio of lesser-known varieties curated for the adventurous oenophile.

SHOP THE INNER CIRCLE COLLECTION



Promotion valid on online wine orders \$99+. Exclusions apply.



NEW YEAR

NEW WINE



2024'S FIRST NEW RELEASE IS HERE

CHEERS!

IT'S NATIONAL WHITE WINE DAY



GET 99¢ SHIPPING with code **WINE99**

Valid on online wine orders \$99+. Exclusions apply.

INSTANT SUMMER

*JUST ADD WINE



EMAIL + SOCIAL



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



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.



WHO MAKES THE MOST WINE AND CIDER IN PA.? TAKE A LOOK AT THE TOP 25

JULY 3, 2022

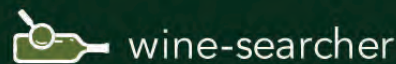
1. Mazza, Erie County, 193,658



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.”



V DRINK With 50 years of fine wine under its belt, Mazza Vineyards (enjoymazza.com) is ready to celebrate with a new sip. Located outside of Erie, the family-owned and operated vineyard was founded in 1972 by brothers Robert and Frank Mazza. This month, to mark the occasion, they are introducing a dry white wine, The Perfect Blanc, to The Perfect Wines collection (enjoyperfectwine.com). “The Perfect Blanc will be delicately clean and dry with floral and fruity aromas for a—dare I say—perfectly refreshing wine for those warmer days and evenings on the porch, boat or by the pool,” says assistant winemaker Matthew Herrera. Joining a crisp rosé, floral bubbly and oaky red, the aromatic white sip—available at PA Libations in Reading Terminal, among other stores—offers the ideal balance between flavor and aesthetic, and is sure to be a favorite summer bottle.

PHILADELPHIA STYLE

The Perfect Blanc blends some of Lake Erie AVA's more fragrant varieties like vidal blanc, traminette, vigneoles and cayuga.



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.



MAZZA CHAUTAUQUA CELLARS



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MORE PRODUCT INFO AT
[ENJOYMAZZA.COM/TRADE](https://enjoymazza.com/trade)

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