

Mazza Chautauqua Cellars / **Five & 20 Spirits and Brewing**

- 2005 - Started as a small distilling operation known as Mazza Chautauqua Cellars in Mayville, NY that opened in 2006 that featuring wine, distilled spirits, and an open air style cafe overlooking a picturesque pond.
 - Had geothermal heating and cooling, recycled building materials, and was energy efficient.
 - Stemming from interest in producing spirits for fortified wines (port and sherry) , grappa, brandy, and fruit eaux de vie from fruits like cherries, plums, pears and apples (which was not allowed in Pennsylvania at the time).
 - 105 Gallon copper-pot still imported by German maker Christian Carl (which would be moved to the new location in 2013) that came up through the floor
- 2013 - Moved to Westfield as they needed more space as demand for spirits rose and opened Five & 20 Spirits
 - It sits on 80 acres of farmland between Route 5 and Route 20 (Hence the name)
 - Surrounded with crops used in the distilling and brewing operations - Grain-to-Glass - So everything is as local as possible with a close relationship to the farmers growing the crops.
 - TimberFish Technologies Project partnered with Mazza and successfully tested if biomass byproducts from distilling and brewing could be reused to support an onsite fish farm that could be used to sustainably raise fish for stores and restaurants as well as treating wastewater to reduce pollution
- 2015 marked the expansion into Five & 20 Brewing
 - Became New York's first combination Winery, Brewery, and Distillery - The Westfield Wonder
 - Added on a second pot still to keep up with demand.
- Producing Small Batches - Higher Quality and allows for greater variety and creativity

Production tour info to be added soon, stay tuned!

In the meantime you can ask production team for help with production tour info.