

**FIVE
& 20**
**SPIRITS &
BREWING**

////
PRESS KIT



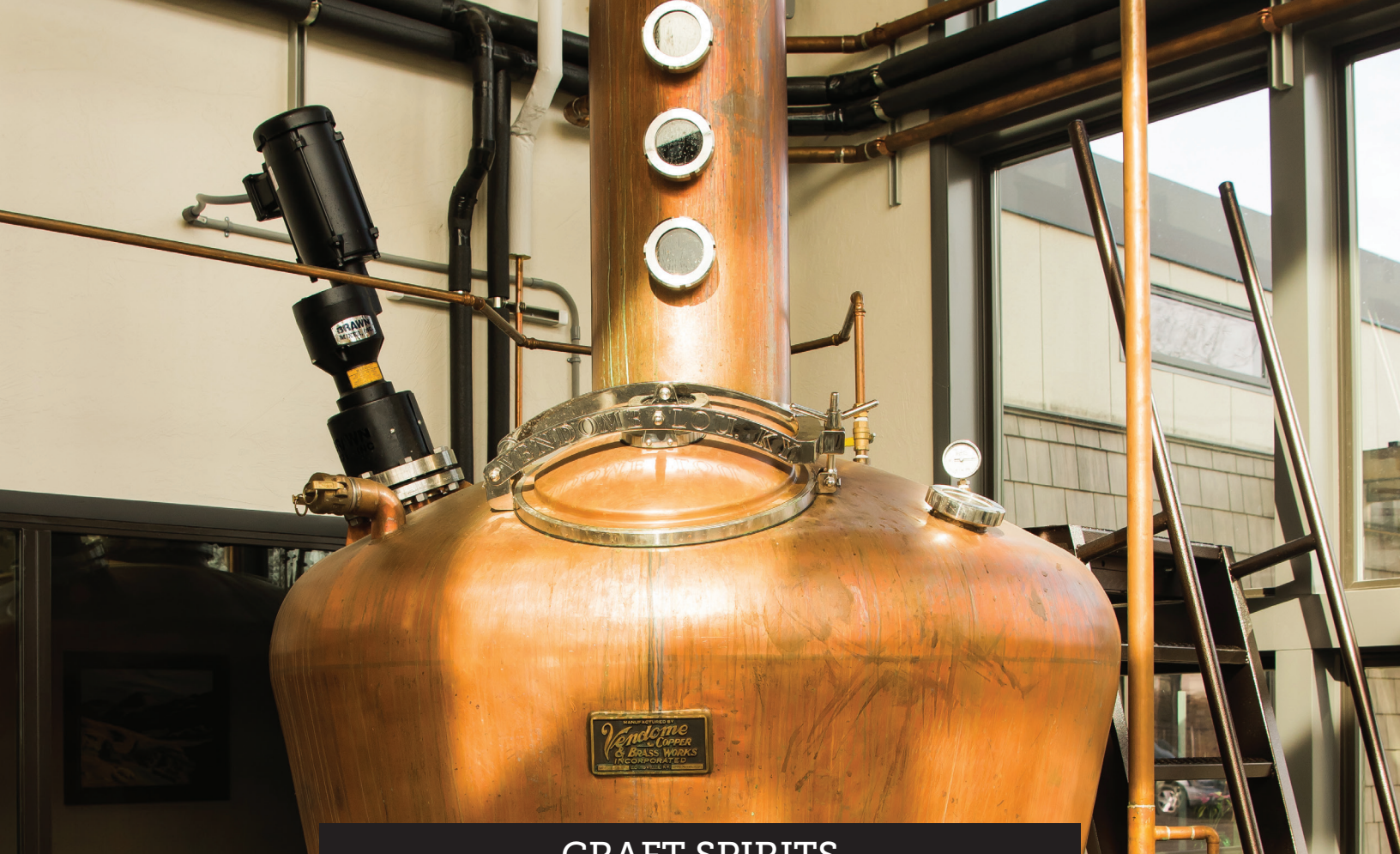
SPIRITS + BEER

Five & 20 Spirits and Brewing is based in Westfield, NY where the team works with local farmers to source the best ingredients for its craft beer and spirits. Nestled between Routes 5 and 20 along the shores of Lake Erie and sitting on 80 acres of farmland used to grow grapes and grain, this one-of-a-kind location shares a facility with Mazza Chautauqua Cellars and is New York State's first-ever combination winery, distillery, and brewery.



@FIVEAND20

FIVEAND20.COM



CRAFT SPIRITS

The Five & 20 approach to spirits is focused on sourcing high quality local ingredients, master blending, and barreling - not unlike the Mazza approach to wine production for more than 50 years and their approach to fortified wines and fruit eaux de vie at Mazza Chautauqua Cellars.

Distiller Joe Nelson blends multiple components to achieve consistent and complex whiskeys, including blending different grain bills. For example, two different locally-sourced grain bills, one that is rye & malted rye, and the other rye & malted barley, are blended in the process of creating our Straight Rye Whiskey. A range of barrel cooperages and sizes (up to 53 gallons) are also used across the product line.

Blending across grain bills, cooperages, and barrel sizes, combined with Nelson's masterful technique of barreling down different proofs per barrel size and adjusting still cuts accordingly, allows the Five & 20 team to achieve more complexity with our whiskeys. Though we utilize a small batch approach, **the distillery at Five & 20 has the capacity to produce more than 350 53-gallon barrels of whiskey per year.**

Five & 20 Spirits are available in bars, restaurants, and for purchase throughout New York State and the New York City metro area, as well as Connecticut, Massachusetts, and Pennsylvania. Select spirits are also available for direct delivery to many states through our website (fiveand20.com).

FLAGSHIP WHISKEYS

Our core spirits



➔ **Straight Rye Whiskey (SB)²RW:** This rye is crafted to be smoother and more approachable than many rye whiskeys. Carefully pot-distilled, specifically made to be aged in smaller barrels, the spirit is balanced between the spicy grain character of the rye and the sweet caramel & vanilla flavors of high quality oak barrels. Five & 20 Straight Rye Whiskey can be enjoyed both in classic cocktails like Manhattans, or simply neat. Joe prefers to enjoy the spirit in a Five & 20 rocks glass with just a touch of water. 80% New York grown rye and 20% distiller's malt aged in new charred American Oak.



2022 Wine Enthusiast: Best Buy; 89 pt rating

2020 Feb/Mar Wine Enthusiast: Best Buy

**2019 NY Spirits International Competition:
NY Rye Distillery of the Year**

2016 New York Wine & Food Classic: Gold

2016 Beverage Tasting Institute: 94 Points



➔ **Straight Bourbon (SB)²BW:** Five & 20 Straight Bourbon was produced from locally sourced grains, 70% corn, 15% rye and 15% barley malt, and aged a full two years in charred white oak. The bourbon carries robust barrel flavors with dark caramel and smoky notes, followed by hints of rye spice. The finish is dry & smoky with lingering corn notes.



**2022 Wine Enthusiast: Top 100 Spirits of 2022;
Best Buy; 93 pt rating**

2016 New York Wine & Food Classic: Gold

WHISKEY EXPRESSIONS

AN ECLECTIC COHORT OF CREATIVE SPIRITS

Inspired by the agriculture that surrounds us, our brewery and sister winery, and the magic (or is it chemistry?) of barrel aging, our distilling team is always experimenting. From limited-release to not-yet-released, these spirits are what happens when creativity meets craftsmanship. We take full advantage of the uniqueness of an on-site brewery and nearby winery, aging our spirits in still wet barrels to maximize flavor. Our Straight Bourbon and Straight Rye Whiskey are available year-round, while other expressions are being released on a limited rotational basis as they are ready.

Visit the [spirits page of our website](#) to see what's currently available.

OUR SMALL BATCH PROCESS ALLOWS US TO CRAFT UNIQUE STYLES OF WHISKEY. HERE ARE SOME OF OUR RECENT - AND UPCOMING - RELEASES.

➤ **Sherry Finished Rye | current release**

[Sherry Finished Rye tech sheet](#)

Our straight rye whiskey aged an additional three years in our own freshly emptied (wet and not washed) Sherry barrels.

➤ **Port Finished Rye | current release**

[Port Finished Rye tech sheet](#)

Our straight rye whiskey aged an additional two and half years in our own freshly emptied (wet and not washed) port barrels.

➤ **Déjà Vu Bourbon and Déjà Vu Rye**

[Déjà Vu Bourbon tech sheet](#)

[Déjà Vu Rye tech sheet](#)

Our straight rye whiskey aged in freshly dumped barrels of Commiseration (imperial stout aged in bourbon barrels) and Riskey Business (rye pale ale aged in rye barrels). These whiskies are making their way back into the barrels they started in, but only after a detour to age some Five & 20 beer.

➤ **Empire Rye | current release**

Our version of this expression meets all standards of the [Empire Rye](#).

➤ **Red Wine Barrel Finished | current release**

Using freshly emptied red wine barrels from our wine operations to add a unique finish.

➤ **Deep Water 7 Year (High Proof) | coming 2023**

Aged a minimum of seven years, this high proof expression is our flagship offering.

➤ **Puncheon | Finishing Time TBD**

Using freshly emptied Chardonnay barrels from our wine operations to add a unique finish.

➤ **Wheated Bourbon | Finishing Time TBD**


Addition of wheat as the fourth grain in the mash of this whiskey - creating a subtle yet distinct flavor profile.

➤ **Chocolate Malt Rye | Finishing Time TBD**

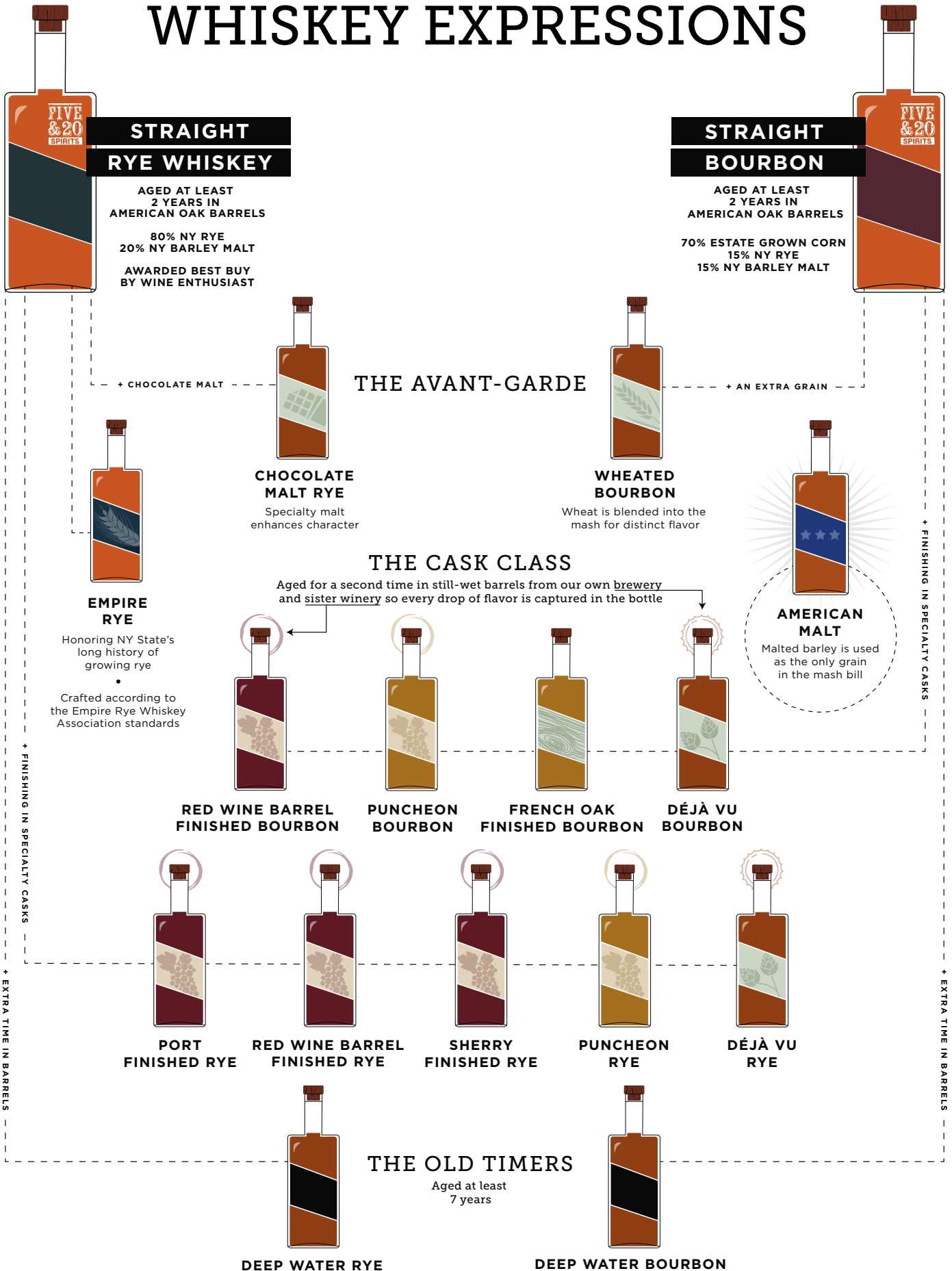
Specialty malts enhance and highlight the character of these malted grains in the final whiskey.

➤ **French Oak Finished | Finishing Time TBD**

Secondary cask finishing in new French Oak to layer complexity to aroma, palate and mouthfeel.



WHISKEY EXPRESSIONS



OTHER FIVE & 20 SPIRITS

Whiskey and beyond



➤ **Other Five & 20 Spirits include:**

Afterburner Bierschnapps AB²S

Corn Whiskey SBCW

White Rye Whiskey SBRW

Limoncello

Applejack

Della Mela





CRAFT BEER

After more than a decade of distilling and a mastery of grain handling, the team at Five & 20 extended their expertise to brewing and is now a farm brewery with a robust line-up of craft beer.

The approach to brewing starts with a solid base of classic American, English, and German beer styles, which never fail to please and always intrigue. Staying close to the Mazza philosophy is important, so while brewing these classic styles the team focuses on using the resources and ingredients from neighbors, friends, and colleagues to highlight what the community can offer to the greater beer world.

Five & 20 craft beers are differentiated by using the Mazza family's finely-tuned techniques for distilling and winemaking to produce specialty high gravity, barrel-aged and co-fermented beers. These creative and cross-over approaches to brewing, combined with the use of local ingredients, produce complex new flavor profiles in the Tier Two and Tier Three beers.

The brewery at Five & 20 has the capacity to produce more than 1,100 barrels of beer per year.



➤ Tier One: The foundation of the beer line

- **Pale Ale:** The generous hop additions give this medium-bodied pale ale its light, fruity citrus flavors. 5.4% ABV
- **Stout:** A full-bodied, creamy stout with rich, roasted notes and a gentle sweetness. 6.5% ABV
- **Grape Lakes:** American wheat ale co-fermented with a splash of Concord grape juice for a refreshing, summer beer.

Tier One: Seasonal

- **Flame Cranium (Spring):** Medium bodied, well balanced American Red Ale with a brilliant red color. 5.8% ABV
- **Cream Ale (Spring/Summer):** The sweet corn flavors, floral aromas, and effervescent carbonation makes this a perfect light summer beer. 4.9% ABV
- **Rye Pale Ale (Spring/Summer):** The rye malt gives this light-bodied pale ale a spicy grain flavor. 6.2% ABV
- **Lighthouse Lager (Summer):** A balanced European style lager. 5% ABV
- **Brown Ale (Summer/Fall):** A full-bodied ale, brown in color, with caramel and nutty flavors. This is a great beer to keep you cozy next to a fall campfire. 5.1% ABV
- **Haulin' Oats Brown Ale (Fall):** An oaty brown ale with hints of cinnamon. 5.6% ABV
- **Tiramisu Stout (Winter):** A sweet, chewy dessert beer for the winter season. 6% ABV

Tier Two: Imperial Ales & Select Specialty Beers

- **Shape Shifter IPA:** American IPA with loads of tropical notes. Seasonally rotating variety. 6.1% ABV
- **Double XING:** Bright citrus and grassy imperial style IPA with a balanced malt backbone. 7.5% ABV

Tier Three: Specialty & Barrel-Aged Beers

- **Commiseration:** Aged in our Bourbon barrels, Commiseration is deep black in color with a creamy brown head. The taste is full of bakers chocolate, brown sugar, and raisins. This beer finishes slightly warm, with a full bodied, smooth mouthfeel. 12.8% ABV
- **Barrelywine:** After a long soak in our Port & Sherry barrels, this barrel aged Barrelywine develops a brilliant dark ruby red color. The aroma is full of brown sugar and dark fruit, with notes of oak. This beer has a rich jammy mouthfeel, with caramel, dried cherry, toasted bread, and black pepper flavors providing a warm, smooth finish. 10.6% ABV
- **Rhiskey Business:** Our Rye Pale Ale aged seven months in freshly emptied Five & 20 Rye Whiskey barrels, imparting powerful notes of vanilla and oak, with added spiciness and heat leftover from the spirit. 7.1% ABV
- **Double Barrel Brown:** Imperial Brown Ale aged in our freshly emptied whiskey barrels. 8.3% ABV

SUSTAINABILITY



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.



WATCH THE VIDEO

CRAFT DISTILLER'S
SUSTAINABILITY
FEEDS FISH

Whisky
ADVOCATE

READ THE ARTICLE



BULK + CUSTOM SERVICES

Hailing from America's Grape Country, Mazza has more than 50 years of experience in grape harvesting and winemaking, and more than 15 years of experience in distilling. Today, the team at Mazza Wines helps dozens of businesses – big and small – bring their own creations to life with the best in natural ingredients and proven expertise.

Because of the Mazza team's unrivaled expertise in blending, bottling, and distilling, third party brands find confidence in their product with the Mazza team as a partner.

Custom services can include complete ingredient procurement, production, packaging, and anything in between. The Mazza team guides contract brand partners with the energy of entrepreneurs and with the expertise and attention to detail as if the brand was their own.

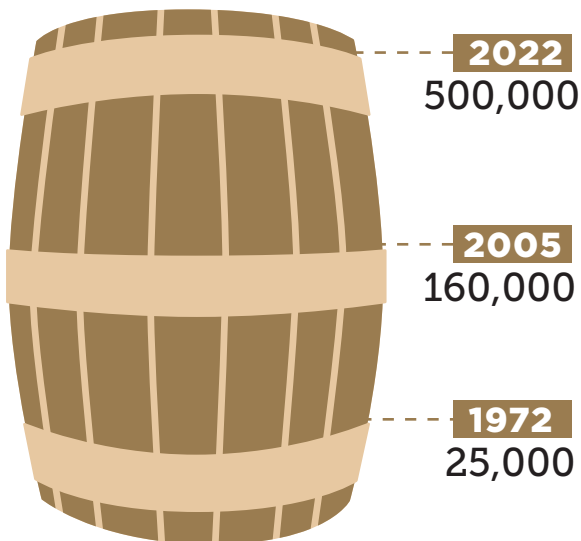
Mazza is proud to work with Hercules Mulligan, Kansas Whiskey, Holmes Cay, Ministry of Rum, and Bittermens.



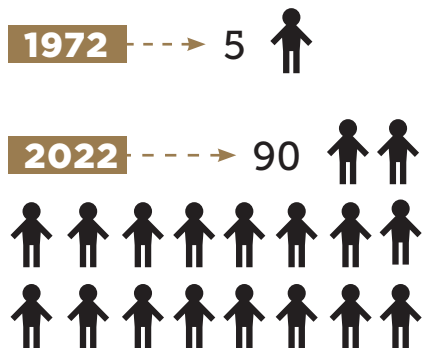
MAZZA KEEPS GROWING

PRODUCTION VOLUME

IN GALLONS
FRESH JUICE AND WINE

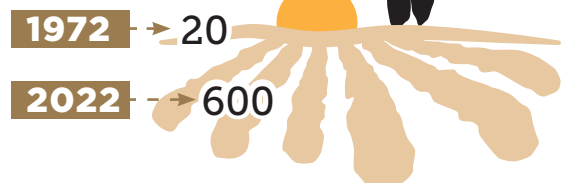


MAZZA EMPLOYEES



LAND USE

LAKE ERIE WINE COUNTRY ACRES
UNDER GRAPES/GRAIN
CULTIVATION



TOTAL BOTTLES OF WINE SOLD

IN MILLIONS



MAKERS + DOERS



Robert Mazza, Founder & President

A leader in the PA 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,
Co-Founder of Five & 20 Spirits and Brewing**

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 the PA Wine Quality Initiative. He has a passion for quality & excellence in both process & product.



**Joe Nelson
Director of Distilling and Brewing**

With hands-on experience since 2008 and several technical short courses for distilling, Joe has found his passion and his niche in distillation. His repertoire has grown along with his knowledge and skills; from a previous venture in brewing beer, it has expanded into all areas of fermentation, including mead, wine, spirits & whiskey.



Blaine Ballard, Brand Ambassador

Blaine is a North East native who began working in hospitality at a young age. He bartended through college, gaining experience and a passion for hospitality that opened doors for bartending, bar manager, and beverage director positions at restaurants and resorts locally and across the country. Blaine's talent for curating wine lists and cocktail menus and developing bar programs has provided opportunities at establishments large and small. A true passion for wine and spirits continues to drive him in his current position as brand ambassador for our family of wineries, distillery, and brewery.



Kevin Faehndrich, Director of Sales

Kevin started his career in the wine industry as an assistant winemaker and vineyard worker in 2007. In 2010 Kevin founded Upstate Wine Company, a wine wholesaler representing NYS wines in NYC. After successfully gaining a foothold for Upstate Wine Company in the competitive NYC market and cultivating a portfolio of 17 NYS Wineries, Kevin sold his business to Opici Family Distributing in 2014. He was retained by Opici Family Distributing as the Director of NYS Wines & Spirits for all 7 of their markets. Kevin joined the Mazza team in 2018 to manage and grow wholesale markets for Robert Mazza, Inc.



Vanessa Mazza, Creative Director

Vanessa has been working part-time in the family business since she and her brother, Mario, created the private label program while still in high school. Vanessa, a board certified art therapist, now contributes to the business as Creative Director helping to oversee and coordinate packaging, promotions, event planning, web, and social media.



Colleen Doyle, Retail Manager

Colleen has a passion for hospitality and has worked in the industry starting at age of 14 when she went to school locally at Mercyhurst University for Hospitality & Restaurant Management. Colleen joined the Mazza team after falling in love with our Five & 20 Stout at the local Skunk & Goat Restaurant, and in her years here quickly climbed from Tasting Room Associate to Tasting Room Manager, to Retail Manager. She enjoys working with and meeting new people and working with new staff to help and watch them grow. Her

PRESS

THE 100 BEST SPIRITS OF 2022

The first sips offer oak, toffee and clove, accented with a hint of dark fruit. Adding water brings out lighter, nuttier flavors, pleasantly suggesting peanut brittle, brown butter, caramel corn and maple.

RATING **93**
POINTS

WINEENTHUSIAST
MAGAZINE



STRAIGHT,
NO CHASER:
THE BEST
BOURBONS
FOR SIPPING

THE 'CLOSED-LOOP ECOSYSTEM' THIS BREWERY CREATED FOR ITS BARREL PROGRAM

SEPTEMBER 27, 2022

"We have full control over everything," he told Brewer recently. "We're not getting barrels that have been sitting in somebody's warehouse drying out for six months before we get them. A lot of times they're emptied, either the day we filled them, or maybe the day before. So we're getting full flavor impact from wine, spirits, barrels ... whatever.



THIS UNIQUE SUSTAINABLE PRACTICE IS HOW FIVE & 20 USES SPENT GRAIN

SEPTEMBER 20, 2022

BREWER

SPICE RACK: 11 OF OUR TOP-RATED RYES

FEBRUARY 5, 2020

Five & 20 Spirits Rye Whiskey; 89 points, \$35. Expect cedar, oak and vanilla on nose and palate. The robust flavor finishes long, with hints of dried fruit and hops. Adding water draws out a bit more sweetness, coaxing out honey and hints of dried cranberry, plus a flourish of cinnamon and spice. Small batch, aged a minimum of 18 months. Best Buy.

WINEENTHUSIAST
MAGAZINE

ENTREPRENEURS ON OPPOSITE COASTS MAKE FISH-FRIENDLY BOOZE

OCTOBER 12, 2019

In 2017, a brewery and distillery called Five & 20 Spirits and Brewing and TimberFish opened a fish production farm. ... There is no waste. The only thing that emerges is fish.

modern farmer

NEW YORK RYE WHISKEY:

THE STATE'S SIGNATURE SPIRIT READY FOR A CLOSE-UP

OCTOBER 14, 2019



 **NYup.com**

SUSTAINABLE ALCOHOL BRANDS YOU SHOULD BE DRINKING

APRIL 11, 2019

Five & 20 Spirits and Brewing's most notable effort toward sustainability is its partnership with TimberFish. The wastewater from the distillery is pumped into growth tanks for fish including speckled trout and Atlantic salmon.



ERIE PHIL, FIVE & 20 KICK OFF COCKTAIL SHAKE OFF

MARCH 8, 2018



GoERIE.com

7 OF YOUR FAVORITE BREWERIES ARE ALSO DISTILLERIES

THE MANUAL

The Essential Guide for Men

AUGUST 3, 2018

First a New York winery, Mazza Chautauqua Cellars opened Five & 20 Spirits & Brewing, becoming the state's first winery/distillery/brewery in 2015. Some of the ingredients for Five & 20's products come from the 80 acres of farmland that surrounds the production facility, which makes a variety of spirits ranging from whiskey to applejack to a line of fermented fruit wines. Five & 20 is part of a pretty cool sustainable program, lending the waste from the alcohol-making process to TimberFish Technologies, a fish farm, for aquaponics.

TAKE ME TO THE LAKE

SUMMER 2017



THE BEST DISTILLERIES IN NEW YORK STATE

APRIL 11, 2017



Fodor'sTravel



CRAFT DISTILLER LURED BY FISH

WINTER 2017

Whisky
ADVOCATE

AMERICAN BROWN SPIRITS:

THE CURE FOR
AUTUMN'S PUMPKIN-
SPICE MADNESS

SEPTEMBER 29, 2017

Five & 20 Spirits Small Barrel Rye
Whiskey, Westfield, NY
(SRP \$49.95) -

Sweet nose for rye, like sticking
your head into a vat of melted
bees wax and warm honey.
Mouthwatering. On the palate, there
is a wonderful density to this, with
distinct allspice and clove notes
to the honeyed and mashed baked
pears and apple compote.

Forbes

ADVERTISING

PRINT

**MORE APPROACHABLE
THAN MOST NEW YORKERS**

SUSTAINABLY HANDCRAFTED
IN NEW YORK STATE

Locally-sourced rye and barley
malt lends our Rye Whiskey a warm
caramel and vanilla flavor that gives
way to an assertive, spicy finish.

**94
POINTS**

GOLD
BEVERAGE
TESTING INSTITUTE

Represented by
Opici Family Distributing of New York
800.648.9463

**FIVE
& 20
SPIRITS**

**RYE
WHISKEY**

(SB)²RW

FIVEAND20.COM

A MEMBER OF THE HAZZA FAMILY

45% ABV FIVE & 20 WESTFIELD, NEW YORK ENJOY FIVE & 20 RESPONSIBLY

CELEBRATE NEW YORK RYE WEEK
OCTOBER 12-20, 2019

**EMBRACING THE
LOCAL SPIRIT**

SUSTAINABLY HANDCRAFTED IN NEW YORK STATE

The Five & 20 Spirits collection is the product of decades of blending
experience, intense attention to detail, and local agricultural products.

Represented by Opici Family Distributing of New York | 800.648.9463

**FIVE & 20
RYE WHISKEY**
45% ABV

**FIVE
& 20
SPIRITS**

**FIVE & 20
BOURBON**
45% ABV

FIVEAND20.COM

A MEMBER OF THE HAZZA FAMILY

FIVE & 20 WESTFIELD, NEW YORK

ENJOY FIVE & 20 RESPONSIBLY

IN-STORE DISPLAY

**MORE APPROACHABLE
THAN MOST NEW YORKERS**

FIVEAND20.COM

WATCH THE VIDEO

**FIVE
& 20
SPIRITS**

LOCATION ADVERTISING (OUTDOOR)

VISIT OUR

**ORIGINAL
FAMILY OWNED
WINERY**

OPEN 7 DAYS A WEEK

MAZZA
VINEYARDS

2 MI AHEAD

A MEMBER OF THE MAZZA FAMILY



OUR FAMILY IS VERY CLOSE

TWO DISTINCT WINERIES WITHIN TWO MILES

MAZZA
VINEYARDS

2 MI AHEAD

*South Shore
Wine Company*

1/2 MI S ON RT 89

MEMBERS OF THE MAZZA FAMILY

COLLECT ALL THREE

NY'S FIRST COMBINATION WINERY-BREWERY-DISTILLERY

**FIVE
& 20**

SPIRITS &
BREWING

MAZZA
CHAUTAUQUA
CELLARS

8 MILES AHEAD ON LEFT

MEMBERS OF THE MAZZA FAMILY

PRODUCT ADVERTISING (SOCIAL MEDIA)




THE DARK & SPOOKY

2 oz. Five & 20 Rye

- 5 DROPS BLOOD ORANGE BITTERS
- 3/4 OZ. CINNAMON SIMPLE SYRUP*
- 1 EGG WHITE (optional)
- 3/4 OZ. ORANGE JUICE
- 2 OZ. GUINNESS (or your favorite stout)

Shake all ingredients (except stout).
Add ice, shake, and strain over large cube.
Slowly drizzle stout over cube to layer.
Garnish with broken cinnamon stick.

* See website for simple syrup recipe



WINE ENTHUSIAST **2022**
TOP 100 SPIRITS

**RATED
93 PTS**





FIVEAND20.COM

VANESSA MAZZA

CREATIVE DIRECTOR

VANESSA@ENJOYMAZZA.COM

SWELL

MEDIA RELATIONS

PR@SWELLSTART.COM