

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, Pennsylvania, and Tennessee. Select spirits are also available for direct delivery to many states through our website (Fiveand20.com). Beginning in 2023, Five & 20 Spirits partnered with Rising Tide Global, an export management company to pursue international sales.

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 spicey 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 uniquenss 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 Rhiskey 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.

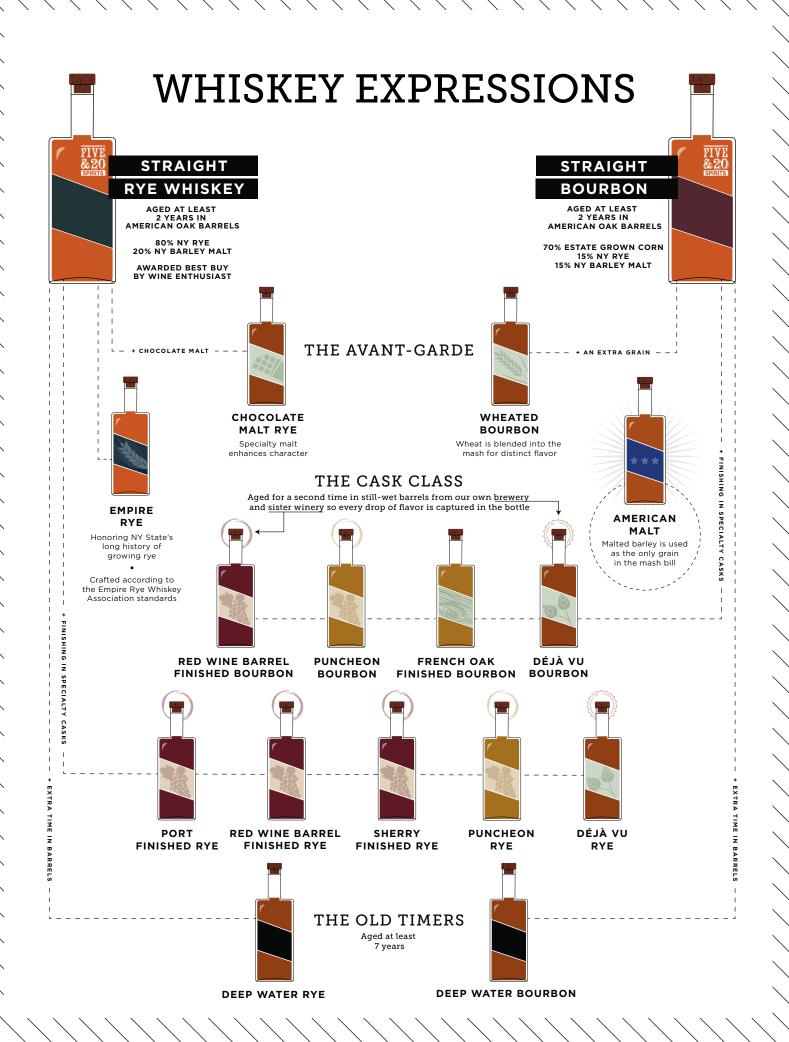
- ➤ Red Wine Barrel Finished | current release
 Using freshly emptied red wine barrels from
 our wine operations to add a unique finish.
- ➤ Deep Water 7 Year (High Proof) | current release Aged a minimum of seven years, this high proof expression is our flagship offering.
- ➤ Puncheon | Finishing Time 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.



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





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, barrelaged 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: Seasonal

- 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.
- 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

New beers to be announced

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.



CRAFT DISTILLER'S SUSTAINABILITY FEEDS FISH



READ THE ARTICLE

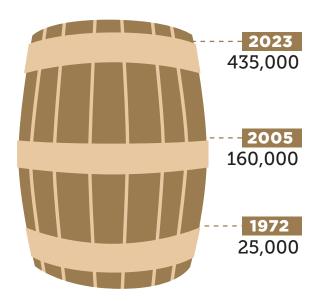




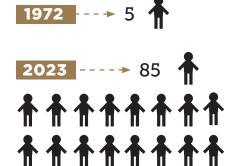
MAZZA KEEPS GROWING

PRODUCTION VOLUME

FRESH JUICE AND WINE



MAZZA EMPLOYEES



LAND USE

LAKE ERIE WINE COUNTRY ACRES UNDER GRAPES/GRAIN CULTIVATION

1972 -> 20

2023 --> 550

TOTAL BOTTLES OF WINE SOLD

2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 1981 2007 2023

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

Joe has been the spirit behind Five & 20 Spirits since 2008. He approaches distilling with a blend of scientific experimentation and deep knowledge of our nation's whiskey production history, with a die-hard dedication to using local agricultural products. Joe demonstrates his mastery of blending techniques and inspired secondary cask finishes in every batch and barrel, both for our own line of products and our portfolio of partner products, including Jägermeister, Hamilton Rums, and Sazerac's Bittermen's collection.



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.

PRESS

ARTISAN SPIRIT
SPOTLIGHTS FIVE &
20'S COMMITMENT
TO SUSTAINABILITY
AND ENVIRONMENTAL
STEWARDSHIP

APRIL 5, 2023

As part of its "Beyond the Bottom Line" series, Artisan Spirit features Five & 20 Spirits and Brewing's sustainabilityminded production processes, from the local agricultural products that go into repurposing the waste that comes out.

ARTISAN SPIRIT



DEEP WATER RYE WHISKEY RECOGNIZED AS ONE OF "30 BEST" BY VINEPAIR

NOVEMBER 1, 2023



FODOR'S TRAVEL FEATURES MAZZA AND FIVE & 20

JULY 13, 2023

In their national round up, "The Wild Way That Craft Beer Breweries Are Majorly Upping the Ante" Fodor's Travel featured our combination winery, distillery, and brewery location in Westfield, NY, home to Mazza Chautauqua Cellars and Five & 20 Spirits and Brewing.

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





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



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.



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





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



7 OF YOUR FAVORITE BREWERIES | THE MANUAL ARE ALSO DISTILLERIES

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 alcoholmaking 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



FodorsTravel



CRAFT DISTILLER LURED BY FISH

WINTER 2017



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

FIVE & 20 SPIRITS' INTERNATIONAL DEBUT

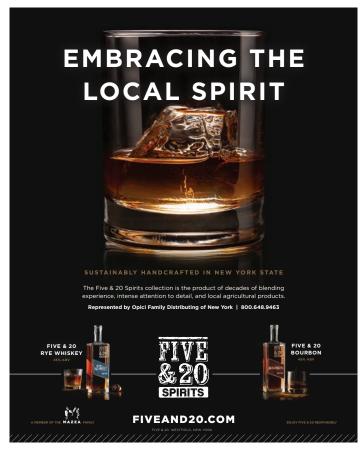
In 2024, Five & 20 Spirits is partnering with export management company, **Rising Tide Global,** and will meet (and taste) with international distributors from nearly every continent at two of the largest global exhibitions for wine and spirits professionals **Vinexpo** in Paris and Hong Kong, as well **ProWein,** a leading international trade fair taking place in Germany. Five & 20 will attend alongside other eastern U.S. wine and spirits brands, including Mazza Wines.



ADVERTISING

PRINT





IN-STORE DISPLAY



LOCATION ADVERTISING (OUTDOOR)







PRODUCT ADVERTISING (SOCIAL MEDIA)













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