



Competition Date:
Sunday December 9, 2018.

Competition Location:
Art Basel Miami.

Competition Outline:
Competitors will be challenged to make four identical original cocktails on stage featuring **Wheatley Vodka**. They will have a back bar full of various ingredients to choose from to include in their original cocktail. The overall winner will be the best competitor with the best original **Wheatley Vodka** cocktail and with the best Flair performance on stage as judging points will be based on 50% Mixology & 50% Flair.



About the Sponsor:
Wheatley Vodka is made at [Buffalo Trace Distillery](http://www.buffalotrace.com) in Frankfort, Kentucky by **Master Distiller Harlen Wheatley**. Crafted in small-batches using a one of a kind micro-still, Harlen's unique wheat recipe is distilled a total of 10 times, triple-filtered and bottled at 82 proof, creating a delicate and balanced profile. This is a vodka that is made to be tasted for what it is, while being able to stand up in a cocktail. Pure and crisp on the nose, with a clean taste and hints of soft vanilla, **Wheatley Vodka** delivers the kind of exceptional quality and taste you would expect from the world's most award-winning distillery.

For more info on **Wheatley Vodka** you can visit:
<https://www.wheatleyvodka.com/>

Overall Rules:

- The only spirit allowed in the competitors cocktail is **Wheatley Vodka**.
- The competitors will each have five minutes on stage to impress the judges with their original **Wheatley Vodka** cocktail and entertaining Flair. Each competitor will be required to submit their original recipe to the tasting judges and make four identical cocktails (three for judges and one for camera).
- On stage there will be a back bar with various ingredients that each competitor must utilize a minimum of at least one item to include in their original **Wheatley Vodka** cocktail. These ingredients will be revealed at the start of the competition on stage.
- Competitors may utilize any additional non-alcoholic ingredients in their cocktail they wish as long as they supply it themselves.
- Non-Alcoholic homemade ingredients **ARE ALLOWED**.
- Competitors may utilize juice or other homemade ingredients in clear unlabeled bottles of their choosing.
- There is no limit on ingredients or garnish.
- Competitors must clear their station within two (2) minutes after their routine.
- The bar will be cleaned and reset after each contestant. The bartender will have five (5) minutes to arrange their tins, specialty bottles, specialty store-n-pours, and props in their station. You may use the back bar for more room.
- Competitors that have a high degree of difficulty or Guest involvement in their routines must discuss their routine and be pre-approved by **Rob Husted** prior to the start of your round.
- Any drinks, props, assistance or equipment that is not already at the bar must be pre-approved by **Rob Husted**.
- If the competitor would like music for their routine they must submit the CD or thumb drive to the DJ after the preliminary meeting.
- No fire other than a small torch for garnishes will be permitted on stage.
- ***Competitors must supply all other ingredients for their cocktail including glassware other than ice and Wheatley Vodka.***

Scoring:

The contest shall be based on a point system, with a total of **two hundred (200) points** available to each competitor. Points may be accumulated during one round of competition with a fixed maximum number of points per round: 100 points for Flair and 100 points for Mixology.

Flair Points:

Difficulty: 25 points.

Smoothness: 25 points.

Originality: 25 points.

Variety: 25 points.

Mixology Points:

Originality: 25 points.

Presentation: 25 points.

Taste & Aroma: 25 points.

Ingredient Showcased: 25 points.

Flair Category Definitions:**Difficulty (25 points)**

Overall Flair: The bartender will receive points for making drinks with some style of Flair. The more degree of difficulty the more points will be awarded.

Smoothness (25 points)

Smoothness: The bartender will receive points for showing total control of their tricks. Their angles being tight rather than sloppy. Regardless of the difficulty level, do you “Nail” the moves or do you fumble through it?

Originality (25 points)

Originality: The bartender will receive points for an original move that is new or hasn't really been seen yet. Let your own style shine through.

Variety of Moves, Styles and Objects (25 points)

Variety- The bartender should be able to do some sort of Flair with everything behind the bar. Demonstrate mastery of your equipment by using as many different objects as possible. A little bit of everything will get you a high score! Be creative! Repetitive moves will not score you high in this category.

Mixology Category Definitions:

Originality (25 points)

Originality- How original is the cocktail? Is it a replica of their cocktail on their menu already, a variation on one or something completely original and out of the box?

Presentation (25 points)

Presentation- The judges will be looking at the overall appearance of the cocktail, is it appealing to the eye? Does it stand out from other cocktails? Does the overall appearance make sense?

Taste & Aroma (25 points)

Taste- The judges will be looking for the overall taste of the cocktail. Does the cocktail distinguish itself from other cocktails and is the taste appealing to the palate? Is the taste experience pleasurable and entice the senses as it is enjoyed by the tongue? Is the cocktail well balanced?

Aroma- The judges will be looking for the overall aroma of the cocktail. is the odor appealing and help stimulate it's consumption or is the odor unappealing and lack characteristics that don't make sense with the recipe?

Ingredient Showcased (25 points)

Ingredient Showcased- The judges will be looking for how well **Wheatley Vodka** is showcased from the competitor on stage and in their original cocktail. Does **Wheatley Vodka** come through on the cocktail and was it showcased on stage in the cocktail making experience? Is it highlighted in the cocktail or covered up and unbalanced with the other ingredients?



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