2017 Mid-Atlantic Battle of the Bottle Rules

1. All competitors must present one full-size cocktail to the judges. In addition, all three judges must receive a personal taste of at least 3oz.

2. Cocktails must feature Russell's Reserve 10-Year Bourbon as the primary spirit, but may utilize additional spirits. ONLY Russell's Reserve 10-Year Bourbon will be provided for contestants on the day of competition.

3. Competitors must come prepared with their own supplemental liquor, mixers, glassware and garnish.

4. All prep work (i.e. slicing fruit) must be completed before you go on stage.

5. All competitors must arrive at 1:30pm for competition check-in with Kim.

6. While fellow competitors are on stage, others may be sitting down or prepping.

7. Each competitor will be scored by three judges based on four categories:
   a. Taste
   b. Presentation/Look
   c. Autumn Representation/Seasonality
   d. Performance/Stage Presence

8. Each of the four categories will be based on a scale of one to ten. One being the lowest score and ten being the highest score. The highest combined score out of a total of 40 points will win.

9. All scores will be decided by the judges without a public vote.

10. When presenting to the judges, all competitors must tell the audience the name of their cocktail and be ready to answer the following questions:
     a. What ingredients make your drink seasonal and complimentary to the bourbon?
     b. Why do you think your cocktail should win?

11. Each competitor has three minutes to perform, mix and present to the judges. Three additional minutes will be provided for Q&A and judge feedback.

12. Serving samples to the audience is optional. All samples must be pre-mixed and ready to portion before going on stage. This will not affect your judges’ score.