



JUDGING STANDARDS/SCORING for the 2017 Stoli Key West Cocktail Classic

A perfect score from any one judge is 60 points.

Bartender Presentation – 25 points possible.

- Concept/Theme: Score 1 – 5

- Does the bartender have a fully thought out concept that ties to their overall theme?
- Is the concept creative?

- Knowledge of Key West: Score 1 – 5

- Does the bartender mention and understand the importance of Key West?
- Does the bartender incorporate Key West into their concept/theme?
- Does the bartender possess any special knowledge demonstrated during presentation about LGBT history, community, and/or Key West?

- Knowledge of Stoli Product: Score 1 – 5

- Does the bartender mention why they used the Stoli product they use?
- Does the bartender have a foundation of knowledge for the Stoli brand?
- Does the bartender explain how/why Stoli works best for the cocktail?

- Personality/Showmanship: Score 1 – 10

- Is the bartender authentically engaging with the audience and judges?
- Is the bartender incorporating the theme/concept into the overall presentation?
- Is the bartender knowledgeable about the style of drink?
- How much fun are you having watching?

Cocktail Presentation – 25 points possible

Cocktail appearance: Score 1 – 5

- Does the drink look nice?
- Would you want to drink it?
- Garnish Appearance
 - Is it clean? Is it neat? Rough Edges? Placed correctly? Is it broken?
- Garnish choice
 - Does the garnish add to the overall experience? Or does it detract?
- Fun/festive garnishes are fine as long as it doesn't take away from the drink



-2-

Cocktail Aroma: Score 1 – 5

- Does the cocktail have a nice aroma?
- Do any ingredients come forth?
- Does the garnish add to the overall aroma of the cocktail?

Cocktail Balance: Score 1 – 5

- Is the drink appropriately balanced?
- Is there a flavor that overpowers the drink?
- Is it too boozy? Too sweet? Too sour?
-

Cocktail Taste: Score 1 – 10

- Are fresh ingredients used when appropriate?
- Can you taste each flavor in the cocktail?
- Do the flavors work well together?
- Does the garnish add to the drink?
- Does the garnish add another layer to the cocktail?
- Is the garnish present while tasting? i.e. the essential oils of the lemon peel are properly expressed over the drink and you can smell/taste while drinking
- Is the drink properly diluted?
 - CONSIDER DILUTION
 - Under diluted = too strong/overpowering, warm
 - Over diluted = weak/watery
 - Proper dilution – drink is easily drinkable and perfectly chilled

Overall – Score 1 – 10

- Does the drink work well with the bartender's theme/concept?
- Would you order another?
- Do you trust the bartender to make you another drink?
- Would you become this bartender's regular patron?

After Judges' scores are tallied, audience votes will be added for a final score. The bartender with the highest score based on this final total combination of judges' points and audience votes will be declared the winner of their individual city event.