

TEQUILA ROCKS! The Agave Challenge

Sponsored by Casa Noble Organic Tequila



A. Tequila Rocks! will provide

1. Casa Noble Organic Tequila: Blanco, Reposado and Añejo
2. Tres - Agave Nectar
3. Ice
4. Ice scoops
5. 48-60 oz. pitchers (for audience tasting portion)
6. 1 oz. tasting cups for audience

B. Rules

1. You must prepare the recipe you submitted in the official entry form.
2. Your Drink:
 - a. Your tequila cocktail must contain Casa Noble Organic Tequila as the base ingredient. You may add other ingredients.
 - b. You must select from a Casa Noble Organic Tequila available at the event – Blanco, Reposado or Añejo.
 - c. You may use any edible garnish and it can be put on or in the glass.
 - d. You must prepare the cocktail at the event.
 - e. You must present **three** glasses of entry recipe for the judge panel.
3. Your Glassware:
 - a. You must provide all glassware for presentation.
 - b. You have no limit on glass style.
4. You may measure ingredients by using measuring jiggers or freely poured.
5. All drinks may be: Hand Stirred, Hand Shaken, Built or Blended in an electric mixer.
6. You prepare and present in one of four rounds. We will announce the winner (Top Rock 2011) after the last round.
7. Your Ingredients & Utensils
 - a. You must bring **all** ingredients, garnishes, utensils and equipment needed to prepare your cocktail **except** the six items listed under A. **What Tequila Rocks! will provide.**

C. Competition Format

1. Two tables will be set on stage for four contestants per round, two contestants per table. The judges will be onstage to the side.
2. Each contestant will bring all ingredients, equipment and glassware to the stage during assigned round. Each contestant will be assigned a space.
3. When all contestants have arrived at the tables, contestants will wait for the signal from the MC to set-up working space. Set-up time is five minutes.
4. After contestants have set-up, contestants will wait for signal from MC to introduce cocktail. Introduction time is one minute.
5. After contestants have introduced cocktail, contestants will wait for signal from MC to prep cocktail. Cocktail prep time is five minutes.
6. All contestants will prepare enough for three glasses according to recipe for the judge panel.
7. Each contestant will place their three glasses on a tray. Trays will be presented to judge table.

D. Audience Tasting (10 minutes)

1. After trays have been presented to the judge table, contestants will return to work space and make an equivalent of 48-60 oz. pitcher of entry recipe for audience to sample.
2. Samples will be no more than 1 oz. tasting cups.
3. Contestants will distribute tastings to audience members as far as they go.

E. Judge Comments (5 minutes)

1. Contestants will return to stage
2. Judges may ask questions or make comments about each cocktail.

F. Judging

1. There will be one panel of three judges.
2. Judges will make certain that the Drink Name corresponds to the Contestant Name on the Tequila Rocks! Official Score Sheet.
3. Each contestant's Score Sheet will be available to him or her at the end of the competition.

G. Scoring

Tequila Rocks! Score Sheet

Contestant	Round										Drink
Taste	1	2	3	4	5	6	7	8	9	10	
Originality	1	2	3	4	5						
Presentation	1	2	3	4	5	6	7				
Balance	1	2	3	4	5	6	7	8	9	10	
Aroma	1	2	3	4	5	6	7				
Garnish	1	2	3	4	5						
Name of Drink	1	2	3	4	5						
Total											
Notes:											