



2018-19 CRAFT SPIRITS JUDGING

SPIRIT JUDGING PROTOCOLS

Welcome to the 6th Annual American Craft Spirits Competition October 23rd & 24th, 2018 at Greenbar Distillery in Los Angeles, CA. ACSA takes great pride in conducting a rigorously professional judging program in accordance with the following protocols.

ACCEPTING INTERNATIONAL SPIRITS

Stage One: Receipt and Classification of Spirits.

All received spirits are stored in a locked room at Greenbar Distillery. Boxes remain sealed until two days prior to the judging whereupon the backroom organizing team opens the boxes and sorts the categories in the staging area. Access to the staging area is limited, without exception, to the ACSA Judging Board, the stewards, and relevant ACSA and Greenbar Distillery Staff.

SPIRIT DEFINITIONS BY CATEGORY

(For the complete list of the TTB definitions by category, please refer to the TTB's Beverage Alcohol Manual, Chapter Four, available [HERE](#) in PDF format.)

1. Spirit Categorization

- a. A "Spirit Category" is defined as the "parent" spirit type, with most categories having multiple sub-categories.
- b. Categories and Sub-Categories shall be as defined by the TTB in Title 27 of the Code of Federal Regulations and must be backed by the TTB-approved COLA.

c. **“Made from Scratch” vs. “Third Party”**

i. All spirit entry categories shall consist of two make-categories within:

Made from Scratch and Third Party.

1. Example: Bourbon Whiskey will award up to 3 medals to both the Made from Scratch and Third Party-Distilled, totaling up to 6 medals in the category of “Bourbon Whiskey”.

ii. Definitions

1. Made from Scratch: a fermented mash/wash that is produced exclusively by original distillation, aged and bottled in-house without any 3rd party spirits being added or blended into the product at any time.

2. Third Party Distilled: a spirit that is either distilled in-house and blended with 3rd party spirits or 3rd party spirits blended and bottled.

d. Whiskey

i. Categories

1. Un-aged
2. Aged- two years and under
3. Straight, under four years
4. Straight, four years and over

ii. Sub-Categories

1. Bourbon Whiskey
2. Rye Whiskey
3. Wheat Whiskey
4. Malt Whiskey
5. Corn Whiskey
6. Light Whiskey
7. Blended Whiskey
8. Flavored Whiskey
9. Hopped Whiskey
10. Cask Strength (100° or greater)
11. Other

e. Rum

i. Sub-Categories

1. Un-aged Rum
2. Flavored Rum
3. Aged Rum
4. Aged White Rum
5. Spiced

f. Brandy

i. Sub-Categories

1. Fruit Brandy
2. Grape Brandy
3. Eau de Vie
4. Grappa
5. Un-aged

g. Gin

i. Sub-Categories:

1. London Dry
2. Old Tom
3. Genever (any spirit which is distilled over juniper that has not been distilled to 90proof prior)
4. Contemporary
5. Aged Gin

h. Vodka & Grain Spirits

i. Sub-Categories:

1. Flavored Vodka
2. Unflavored Vodka

i. Specialty

i. Sub-Categories

1. Absinthe
2. Bottled Amaro Cocktail
3. Flavored Liqueurs
4. Cream Liqueurs
5. Historical Spirits
6. Aquavit
7. Other

Stage Two: Procedures and Process

Rules:

- Smoking is not allowed at any time during the competition.
- No perfume/cologne can be worn.
- Clothing must be free of residual odor (from smoking, perfume/cologne, or poor hygiene).
- Judges are expected to be professional at all times during judging. Protocols are to be followed as well as specific instructions from the Judging Director.

Judging Panels: The Judging Panels consist of a minimum of three and a maximum of five bench judges. The judges are picked to provide a mix of experience between various areas within the spirits industry—retailers, mixologists, distributors, educators, and journalists/reviewers.

Distillers or consultants with a vested interest in a spirit will not be able to preside over flights in that category. Whenever possible, judges with an expertise in a certain type of spirit are placed on the panels, as well as generalists who are qualified to judge a variety of classes of spirits.

An overall score from 1-100 will be tallied for each spirit within the flight. Flights of spirits will be delivered to the panels in unison, with watch glass tops.

Judges will perform a sensory evaluation of the spirits and enter their perceptions on the score sheets provided. The nose, palate, finish, and balance of spirits will be evaluated in terms of cleanliness, length, depth, and complexity. Tasting notes and judges' comments will be entered onto the score sheet and collected immediately after that flight is tasted. Rude, sarcastic, or unconstructive comments by judges will not be tolerated.

Each panel will be provided with distilled water, neutral crackers, raw almonds, place-mats, spit buckets, score sheets, pencils, a pencil sharpener, and water glasses.

The utmost care will be taken to ensure that when stewards are pouring the spirits into the glasses, the liquid level in each glass is always uniform so that the judges will be able to accurately assess them.

When the outcome of a flight is determined and tallied by the Judges, the scorecards will be delivered to the staging room by a steward, where the scores will be recorded and copied. The recorder shall enter the medals into the master spreadsheet of entries and compile a complete list of winners. Tasting notes from the judges will be gathered and sorted for distribution, but results and tasting notes will be considered confidential and held in secret until after the awards are announced.

Scoring: The scoring of spirits is based on a 100-point system with the points allotted to criteria uniquely weighted to appropriately match each individual spirits category. Consideration of these points will speak to the overall quality of the spirit within its category and against its peers. This feedback will also generate meaningful information for the producers themselves.

Spirits will then be assigned a medal based on the average score determined by the following benchmarks:

- 70-79 = Bronze
- 80-89 = Silver
- 90-100 = Gold

The bottom portion of the score sheet asks the judges for input regarding the best qualities of the spirit, and also asks how the spirit can be improved.

Awards: Judges will award gold, silver and bronze medals for spirits based on the average panel score.

Stage III: Best of Class and Best of Show and Best of Innovation

Once judging of the flights are complete, the staging room staff will compose a flight of each Best of Category Spirit. Flights will be composed of the top scoring spirits in each category. Judges will not be informed of the previous score or medal assignment of the spirits making up the Best of Category Spirits flight. Best in Category Spirits will be drawn from gold medal spirits first. However,

if a particular category lacks any gold medal awards, then the top silver, or bronze, medal winners will be drawn.

- Example #1: Gin has 10 gold medal winners. The top 6 scores will be drawn for the Best in Category flight.
- Example #2: Vodka has 4 gold medal winners, and 10 silver medal winners. Only the 4 gold medal winners will be drawn for a Best in Category flight.
- Example #3: Rum has 0 gold medal winners, but 12 silver medal winners. The top 6 scores from the silver medal winners will be drawn for the Best in Category flight.

The scoring of Best in Class and Best in Show will be based on a 100-point system focused on overall quality assessment of the spirits. Points will be allotted to Appearance, Balance, Length/Finish, Integration, Complexity, Concentration, Age Appropriateness, Evolution in the Glass, and having that little ‘something extra’ we will call Finesse.

The judging panel for each category will consider this flight to determine a best of class. If the results are conclusive on the first vote, then the results will be recorded.

If the results are inconclusive, the judges will use ranked scoring, allowing three points for first place, two points for second place, and one point for third place. The spirit that receives the highest score will be named Best of Class.

There will be a Best of Class recorded for each of the classes and for each of the two divisions, craft distilled and craft produced spirits.

The Best in Innovation also will be awarded in each of the spirits categories.

Judging Director

The role of the Judging Director is to oversee all judging operations and to see that all functions are performed smoothly and efficiently. The Judging Director’s various duties include determining flights, tallying scores, answering judge’s questions, assigning alternate judges to panels, and checking in on judging panels for completion of flights. Finally, the Director is also responsible for compiling tasting notes.

Stewards Director

The head steward oversees the staging room operations, and determines that each flight is correctly selected with like spirits and properly poured. He/she oversees the staff that is tallying the scores and recording the medals. The head steward shall not enter the judging rooms.

Stewards

Each panel will have a dedicated steward who will operate as a liaison between the judges and the staging room. Any requests from judging panels will come through these stewards. Another dedicated steward will serve each panel from the staging room, ensuring that flights are properly poured and ready when it is time to change flights. These stewards will assist each other when available.

Stewards are responsible for seeing that glasses are cleaned after every flight, ensuring that enough dry glasses are available for successive flights, clearing the glasses away after each flight, and cleaning the spit buckets. Stewards also make sure that the judges are well equipped with water, crackers, and almonds.

Recorder

The recorder will receive the score sheets from and log the average scores, best of categories and medals earned. The recorder will compile a list of the full names of distilleries and spirits receiving medals and determined best of category.

Score sheets with tasting notes will be scanned for archives and possible distribution to the distillers.

Tasting notes will be kept grouped by flight in the order that the flight was served.

Stickers will be placed on each score sheet showing the full name of product and distillery and at the same time covering over the medal recommendations from each judge. Each medal-winning bottle will have an appropriate sticker placed on it to demonstrate the medal awarded.

Closing

At the end of the competition all remaining bottles will be packaged and removed from Greenbar Distillery and transported immediately and held at a secured bonded facility. The spirits are then transported to the ACSA National Convention, this year in Minneapolis, Minnesota. Those bottles will then be displayed and tasted by all present at the post awards ceremony presentation.

Tasting notes and score cards will be presented along with medals at the ACSA National Convention, and all remaining tasting notes, medals, and non-medal tasting notes will be shipped directly to the entrant following the ACSA National Convention.