

JAM JAR SCORES “VERY GOOD, STRONG RECOMMENDATION”
IN ULTIMATE COCKTAIL CHALLENGE

April 26, 2010

Cape Classics is pleased to announce that Jam Jar Sweet Shiraz earned a “Very Good, Strong Recommendation” and an 88 point rating in the inaugural Ultimate Cocktail Challenge, held at Astor Center in New York City on April 12-14. Organized by Ultimate Beverage Challenge, a New York-based beverage competitions and events company founded by Judging Chairman F. Paul Pacult, the Ultimate Cocktail Challenge was designed to assess how well various wines and spirits performed in classic cocktails.

Each spirit and wine entry was judged against its categorical peers, using recipes selected by Pacult and legendary mixologists Dale DeGroof and David Wondrich. Cocktails were crafted by professional bartenders out of sight of the judging panels. Wines and spirits were judged on the 100-point rating system in multiple rounds. In addition to Pacult, De Groff and Wondrich, expert judges included world-renowned mixology superstars Jacques Bezuidenhout, Julie Reiner, Steve Olson, Audrey Saunders, Tad Carducci, Doug Frost, Andy Seymour, Don Lee, Jim Meehan and Sean Ludford, Assistant Judging Chairman.

In the Wine, Vermouth, Port & Sherry category, Jam Jar was awarded 88 points (“Very Good, Strong recommendation”) as the main ingredient in Claret Lemonade (See recipe below.). For the complete list of results, please visit www.ultimate-beverage.com/UCC2010-results/



JAM JAR CLARET LEMONADE

Ingredients

4 ounces Jam Jar Sweet Shiraz
1 ounce simple syrup
3/4 ounce fresh lemon juice

Preparation: Assemble all ingredients in a goblet with ice and stir vigorously.

