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**PERFECT 1864 VODKA
Announces 'Winner' of the
6th Annual 'PERFECT DAY' Celebration
Bartenders Contest - April 20th, 2011**

New Orleans, LA, < (April 25, 2011)> Perfect Vodka www.Perfect1864.com, is proud to announce the winner of the 'PERFECT' Bartender Contest at this year's 'PERFECT DAY' Celebration held at La Cote Brasserie www.lacotebrasserie.com, a top regional creole seafood restaurant located in the heart of the Warehouse District in New Orleans.

Marvin Allen, a talented mixologist, BM at Hotel Monteleone Carousel Bar www.hotelmonteleone.com, located in the French Quarter, was the winner for his charming cocktail, 'The 'Perfect' Purple Hat'. He received a weekend in Palm Beach FL staying at the Perfect yacht with three other guests, plus a bottle of Perfect in a signature engraved trophy. All participating bartenders also received a gift bag with a bottle of Perfect Vodka, a T-shirt and hat, courtesy of Perfect.

Perfect Vodka challenged skilled bartenders and mixologists, to submit their most unique Perfect cocktails recipes using Perfect as the key ingredient. The creators included a mix of both amateur and professional bartenders and master mixologists, each one invited to showcase their skills in the art of crafting the Perfect cocktail. Contestants were judged on the unique name, taste, appearance /presentation, usage of local & seasonal ingredients, aroma and overall impression of the Perfect 1864 brand. Participating bartenders represented top notch restaurants including; Hotel Monteleone Carousel Bar www.hotelmonteleone.com, Irvin Mayfield's Jazz Playhouse Royal Sonesta Hotel <http://www.royalsonesta-neworleans.com>, Galatoire's Restaurant www.galatoires.com, The Pelican Club Restaurant www.pelicanclub.com, Domenica Restaurant www.domenicarestaurant.com, O'Briens Grille www.obriensgrille.com, Oak Wine Bar & Bistro www.oaknola.com, Bistreaux at The Maison Dupuy Hotel www.maisondupuy.com, Sun Ray Grill www.sunraygrill.com, N'TINI'S New Orleans Steak & Martinis www.ntinis.com, John Paul's Bar www.johnpaulsbar.com, Rio Mar Seafood www.riomarseafood.com, Bar Tonique www.bartonique.com, The Shimmy Shack www.theshimmyshack.net, Lucy's Retired Surfers Bar www.lucysretiredsurfers.com, Obelisk Wine Bar www.obeliskwinebar.com, The District New Orleans www.districtnola.com, and La Cote Brasserie www.lacotebrasserie.com.

The contest took place in front of the following panel of distinguished celebrity judges; one of southeast Louisiana's most familiar faces, **Eric A. Paulsen**, anchorman for the country's number one-rated local morning newscast – New Orleans's [WVL-TV](http://www.WVL-TV); famous **Chef Duke LoCicero** – winner of numerous awards for his culinary expertise and owner of 'Café Giovanni' www.cafegiovanni.com, one of the best fine dining Italian restaurants in the French Quarter, and rated among the top restaurants in New Orleans; **Michael Lewis, 'The Beerman'**, former American football wide receiver and return specialist who is currently the team ambassador of the New Orleans Saints; **Mike Theis**, emcee celebrity and Mix 92.3 radio personality, mixologist **Jimmy Collings**, owner of The Shimmy Shack www.theshimmyshack.net, a bar & grill venue with delicious food, cocktails and cool decoration theme in the old Pontchartrain Bank building (1855 Dock St.); and awesome **Ben Gersh**, Special Events Coordinator from Glazer's Distributors.

This year we had the pleasure to enjoy live jazz performed by the legendary Charmaine Neville and Friends Band, who added a New Orleans flavor to our 'Perfect Day' Celebration, thus making it even more exciting.

We thank all participating bartenders and mixologist, our wonderful panel of judges, the absolutely amazing Charmaine Neville, and all guests for joining us and continuing to support Perfect 1864 Vodka at this year's celebration and making it such a success.

'PERFECT DAY' 2011 Bartender Contest Results:

-Grand Prize Winner-



*Marvin Allen

BM, Hotel Monteleone Carousel Bar
214 Royal St., New Orleans, LA 70130

THE 'PERFECT' PURPLE HAT

2 oz Perfect 1864 Vodka

1/2 oz Chambord

1/2 oz Creme de Violet

3/4 oz of fresh lemon juice

1/4 oz of simple syrup (may add more if lemons real tart)

1 egg white

Preparation & Garnish:

Place all ingredients in a Boston Shaker and shake until well blended and frothy, about 45-60 seconds. When well blended add ice to shaker and shake until well chilled about 30 seconds.

Strain into a chilled martini style cocktail glass.

Garnish with a lemon wheel and an edible Pansy flower if desired. Sit back and enjoy.

-PERFECT Contest Runners Up-

*Michelle Reeves

The Pelican Club Restaurant
312 Exchange Place, New Orleans, LA 70130

STRAWBERRY LETTER

1 1/2 oz Perfect Vodka

1/2 oz Luxardo Maraschino

3/4 oz lime juice

1/4 oz simple syrup

1 oz strawberry

1 oz chunk cucumber

Preparation & Garnish:

Muddle fruit, add remaining ingredients, shake with ice and strain into a coupe glass.

Garnish with long ribbon of cucumber and slices of strawberry on bamboo skewer.

*Jason Lee

Domenica Restaurant
123 Baronne St., New Orleans, LA 70112

THE 'PERFECT' SPRING

2 oz Perfect Vodka

1/2 oz Lemongrass Syrup

2 Slices of Cucumber

1 Basil

Homemade Lime Soda

Preparation & Garnish:

In mixing glass, add cucumber, basil and lemongrass syrup.

Muddle ingredients. Add Perfect Vodka and shake till cold. Double strain in a chilled rocks glass. Top with lime soda. Lime soda is made with fresh lime juice, sweetener and water. Garnish with Lemongrass, Basil, Cucumber and Lime.

*Jerry Sumera
O'Briens Grille
2020A Belle Chasse Hwy., Gretna, LA 70056

'PERFECT' PINEAPPLE EXPRESS

1½ oz Perfect Vodka
1/2 Cointreau
1/4 oz Jalapeno Puree
3 oz Drunken Pineapple Puree
Splash of Soda

Preparation & Garnish:

24 hrs prior, inject pineapple with Perfect Vodka. Next day, puree and strain pineapple juice.
Combine Perfect Vodka, Cointreau, jalapeno puree and pineapple puree in mixer.
Shake vigorously, and strain into tall rocks glass with ice. Add soda and garnish with a fresh pineapple Fleur de Lis.

*Justus Jagger
Oak Wine Bar & Bistro
8118 Oak St., New Orleans, LA 70118

THE 'PERFECT' MULE

2 oz of fresh mint, vanilla bean and ginger infused Perfect Vodka
¾ oz ginger simple syrup
1 oz lime juice
Top with carbonated water

Preparation & Garnish:

Shake all ingredients and pour into a Collins glass over ice. Top with the carbonated water

*David Herpin
Galatoire's Restaurant
209 Bourbon St., New Orleans, LA 70115

THE 'PERFECT' RED RUSSIAN

1 oz Perfect Vodka shaken
1/2 oz grenadine
1 oz Kahlua
2 oz Milk

Preparation & Garnish:

Layer ingredients in the same order. Serve in a chilled martini glass.
Garnish with a flamed orange twist.

*Alyssa Wilhite
Bistreaux @ The Maison Dupuy
1001 Toulouse St., New Orleans, LA 70112

BLOODY 'PERFECT' COSMEAUX

1½ oz Perfect Vodka
1½ oz Blood Orange Puree
1/2 oz Grand Marnier
1/2 oz Fresh Lime Juice
Orange Peel

Preparation & Garnish:

Combine all ingredients over ice in a cocktail shaker.
Shake until thoroughly chilled and strain into chilled martini glass.
To garnish: Hold the orange peel over the glass, twist and flame essential oils with a lighter. Drop peel into glass and serve.

*Alexis Harkness
Sun Ray Grill
1051 Annunciation St., New Orleans, LA 70130

THE 'PERFECT' BERRICANE

1½ oz Perfect Vodka
1 oz Raspberries

1 oz Blueberries
1 oz Strawberries
Louisiana Cane Sugar Simple Syrup to taste

Preparation & Garnish:

Muddle all ingredients and top with ice and a splash of soda.

*Jason Alcott

N'TIN'S New Orleans Steak & Martinis
2891 Hwy. 190, Mandeville, LA 70471

THE 'PERFECT' RUBY

1½ oz Perfect Vodka
1/2 oz Pontchartrain Vineyards Port of Orleans (RUBY PORT)
1/2 oz St. Germaine
Muddled grapefruit
Dash of West Indies Orange Bitters
Splash of New Orleans Finest Orange Flower Water

Preparation & Garnish:

Stir and top with ice

*Tyffany Soles

Irvin Mayfield's Jazz Playhouse
Royal Sonesta Hotel
300 Bourbon St., New Orleans, LA 70130

THE 'PERFECT' PARFAIT PROVENCE

1½ oz Perfect Vodka
1/2 oz Grand Marnier
1/4 oz Barenjager
1/2 oz lemon juice
3 dashes lavender water

Preparation: & Garnish:

Shake all ingredients, except lavender water with ice.

Strain into prepared rocks glass over ice ball. For garnish; rim rocks glass with lavender-infused sugar.
Wrap ice ball with whole lemon spiral and place in glass. Cheers!

*Shana Donahue

Rio Mar Seafood
800 South Peters, New Orleans, LA 70130

ORANGE YOU GLAD IT'S PERFECT?

2 oz Perfect Vodka
2 oz Blood Orange Juice
1/2 oz Ginger Simple Syrup
2 oz Champagne
4 dashes mule chocolate bitters

Preparation: & Garnish:

Muddle all berries with sugar cane, pour in Perfect Vodka,
top with soda, sprite and a cane sugar stick for garnish.

*Ed Diaz

Bar Tonique
820 N, Rampart, New Orleans, LA 70116

CELERY PHOSPHATE COOLER.

1½ oz Perfect Vodka
3/4 oz fresh squeezed lime juice
1/4 oz Simple Syrup (2:1)
1/2 oz fresh celery juice
2 dashes Acid Phosphate

Preparation & Garnish:

Shake/Strain into Collins Glass. Top with Soda. Garnish with a celery leaf sprig

*Donna McCormick

The Shimmy Shack
1855 Dock St., Harahan, La. 70123
THE 'PERFECT' TOKYO ROSE MARTINI

6 oz Perfect Vodka
2 oz pickled ginger brine
Spray of Lychee liqueur
Fresh lychee fruit

Preparation & Garnish:

Mix all together, chill and pour into chilled martini glass.
Garnish: with five different colored pickled ginger flakes (red, blue, orange, pink, green to form a flower that rests on the bottom with the lychee fruit. Four cream cheese/wasabi/scallion stuffed olives hanging on edge of the glass.

*Anna Pasyuk
La Cote Brasserie
700 Tchoupitoulas St., New Orleans, LA 70130
PERFECT WHIMSICAL ESPRESSOTINI

1.3 oz Perfect Vodka
2 oz chilled espresso
½ oz Irish cream liqueur
dash dark creme de cacao
dash simple syrup
dash hazelnut liqueur (optional)

Preparation & Garnish:

Build ingredients in Boston shaker. Add ice. Shake well and strain into chilled martini glass. Garnish with espresso beans and a twist

*Sky Thacker
Sarasota, FL
THE 'PERFECT' CHARLIE SHEEN MARTINI

2 oz Perfect Vodka
1½ oz Perfect Vodka
1/2 oz Liqueur 43

Preparation & Garnish:

Mix all ingredients. Shake and then pour into a martini glass.
Garnish with lemon wedge.

*Preston Titus
Lucy's Retired Surfers Bar
701 Tchoupitoulas St, New Orleans, LA 70130
THE 'PERFECT' PHOENIX

*Tim Tully
Obelisk Wine Bar & Art Gallery
22 St. Ann Dr., Mandeville, LA 70471
THE 'PERFECT' DESSERT MARTINI

*Ashley Curren
Bar Tonique
820 N. Rampart, New Orleans, LA 70116
THE PERFECT AFTERNOON
2 oz Perfect Vodka
1½ oz fresh Honeydew Melon Juice
1/2 oz simple syrup
1/2 oz St. Germain
1/4 oz fresh lime juice
6 large mint leaves

Top with 1 oz soda water

Preparation & Garnish:

Muddle simple syrup and mint, then add all additional ingredients and shake.

Pour in a Collins glass over ice, and top with the soda water.
Garnish with skewer with melon slice and smacked mint leaf

*Manuel I. Carrillo (Manny)

John Paul's Bar

940 Elysian Fields Av., New Orleans, La 70117

THE 'PERFECT' GINGER-GRANITE (OR GNG)

2 oz perfect vodka

1½ oz of simple syrup or 3 cubes of sugar

2 oz of POM pomegranate juice

1½ oz of Ginger Beer

2-3 Lemon Wedges

2-3 Lime Wedges

7-10 Mint Leaves

Preparation & Garnish:

Gather and muddle all ingredients except the mint leaves for about 30-45 seconds in a glass pint, then shake for another 30 seconds. Serve over crushed ice and top off with ginger beer. Garnish with a nice mint twig, a lemon and a lime wedge.

*Amanda Payne

The District New Orleans

711 Tchoupitoulas St., New Orleans, LA 70130

PEAR-FECT MARTINI

2½ oz Perfect Vodka

1½ oz Champagne

Splash of Simple Syrup

Preparation & Garnish:

Add all ingredients then pour into a martini glass. Garnish with three pear balls

About Perfect Vodka:

According to Legacy Imports' president Mark Smith and Bernard Baud, president and CEO of France's Grandes Distilleries Peureux, Perfect 1864's smoothness is attributable to being made from exceptional ingredients in accord with superior distillation and production methods. In fact, each batch of Perfect 1864 includes certificates attesting that the wheat base is sourced exclusively from a soft variety found only in France's Brie Champagne region and that the water comes only from ancient natural springs in the Vosges Mountains near France's border with Switzerland. Perfect 1864 is the only vodka to provide certified support for the quality of its ingredients. The policy mirrors that of the appellation control system that France maintains to ensure the quality and consistency of the ingredients in its wines, champagnes and cognacs. Peureux Perfect 1864 vodka was developed by Grandes Distilleries Peureux de Fougerolles, one of the oldest and most respected spirits producers in France, as a joint venture with Legacy Imports. Founded in 1864, Grandes Distilleries Peureux was one of the world's leading producers of premium quality fruit-based eaux-de-vie. Peureux Perfect 1864 was introduced in the United States in 2006 and is currently available in 23 countries and 17 US states. For more information please visit: <http://www.perfect1864.com>

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