



FOR IMMEDIATE RELEASE

Contact:

Lauren Burdette
(502) 589-7711
lburdette@bch.com

Julie Gorham
(502) 839-2638
jgorham@fourrosesbourbon.com

Four Roses names Will Mejia as Best Home Bartender

Arizona designer's 'Peach Rose' named Four Roses' Official 130th Anniversary Cocktail

LAWRENCEBURG, Ky. (August 14, 2018) – Last month, Four Roses Distillery launched its first-ever at-home cocktail competition, inviting all backyard bartenders, self-taught mixologists and kitchen cocktail crafters from around the country to share their best Four Roses cocktail recipes to celebrate the 130th anniversary of the brand.

Will Mejia from Phoenix, Arizona was named Best Home Bartender for his Peach Rose cocktail, which will become Four Roses' Official 130th Anniversary Cocktail and served at a number of events around the country, including the internationally acclaimed Kentucky Bourbon Festival this September.

"While most cocktail competitions feature experienced professionals, many Four Roses followers and friends create stand-out drinks for dinner parties, cookouts and any number of other Mellow Moments," said Brent Elliott, Four Roses Master Distiller. "Will's Peach Rose is a refreshing drink anyone can make at home and that we'll use to toast Four Roses' 130-year history."

When he's not mixing up cocktails at home, Mejia's day job is Vice President of Design at Meltmedia in Tempe, Arizona.

"I started playing around with cocktails many years ago," Mejia shared. "I then realized the enjoyment I get when sharing new drinks and recipes with my friends and family. I started making clear ice for my cocktails and sharing videos on Instagram, and the outreach from the community has been amazing. Talk about Mellow Moments. My buddy told me about this contest, so I whipped up my wife's favorite drink, shot a photo of it at my office with a few co-workers, and hit submit."

In addition to naming rights to Four Roses' 130th Anniversary cocktail, the Best Home Bartender will also receive a Four Roses barrel head, signed by Master Distiller Brent Elliott, and a trip for two to attend the Kentucky Bourbon Festival this September.

Best Home Bartender competition entries were recreated by a qualified mixologist and judged by a panel of industry experts to determine the grand prize winner. Cocktail submissions were judged on taste, creativity, aroma and presentation.

Take a look at the recipe below, to handcraft a Peach Rose at home and toast to Four Roses' 130th Anniversary.

Peach Rose

1 oz Four Roses Single Barrel
Quarter of yellow peach
 $\frac{3}{4}$ oz simple syrup
 $\frac{3}{4}$ oz lemon juice
1 oz Pimms®
Splash of ginger beer
Lemon rind and fresh basil for garnish

Muddle peach with simple syrup and lemon, then add the Pimms® and Four Roses Single Barrel. Shake over ice and strain into a mason jar. Add pebble ice and splash with ginger beer. Garnish with lemon rind and fresh basil.

If you decide to handcraft your own version of the Peach Rose, please share on [Facebook](#), [Twitter](#) or [Instagram](#) with the hashtag #HandcraftTheMoment so we can check it out.

###

About Four Roses Distillery

Established in 1888, Four Roses is the only Bourbon distillery that combines two mashbills with five proprietary yeast strains to distill and age ten distinct Bourbon recipes, each with its own unique flavor profile. With distilling and warehousing operations in Lawrenceburg and Cox's Creek, Kentucky, respectively, Four Roses is dedicated to producing award-winning Bourbons with smooth and mellow tastes and finishes. Four Roses is available in all 50 states. For more information, visit www.fourrosesbourbon.com or "Like" us at www.facebook.com/fourrosesbourbon.