

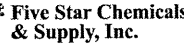
# BREW SLAM 2017 - MEAD SCORESHEET

Presented by:

Title Sponsor:



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More info: [gtabrews.ca/brew-slam](http://gtabrews.ca/brew-slam)

Judge A Jesse Vallins  
BJCP Recognized Judge - E1377  
Judge B jessevallins@gmail.com  
Judge E

Category # M2 Subcategory (a-f) b Entry # 041005

Subcategory (spell out) Pyment

Carbonation Level:  Still  Petillant  Sparkling  
Sweetness:  Dry  Medium  Sweet  
Strength:  Hydromel  Standard  Sack

Variety of honey (if declared): \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Bottle Inspection:  (Appropriate size, cap, fill level, label removal, etc.)

Comments \_\_\_\_\_

Bouquet/Aroma (as appropriate for style) 8 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics

SHARP ALCOHOL UPFRONT, CONCORD GRAPE, TOASTED NUTS (WALNUT), FAINT COCOA, CHERRYBERRY, MILD "GREEN" PYRESINIC NOTE, DELICATE VIOLET/PURPLE FLOWER NOTE, ALCOHOL TADDS AS IN BACKTASTE

Appearance (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation

PALE RUBY, CLEAN, MEAD+ LEGS, NO CARBONATION

Flavor (as appropriate for style) 11 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

NICE COMPLEXITY - WHITE + PURPLE FLOWERS, CHERRYBERRY, STRAWBERRY, CONCORD GRAPE, A HINT OF BITTER CHOCOLATE AND NUTS, MILD ACID BALANCES MED SWEETNESS, MED LOW TANNIN, MED+ BODY, NO CARBONATION, WARMING FINISH

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

A VERY NICE MEAD, GOOD BALANCE OF GRAPE AND HONEY CHARACTER, A TOUCH MORE TANNIN WOULD ADD TO THE OVERALL BALANCE + COMPLEXITY.

Total 40 /50

SCORING GUIDE

<b>Outstanding</b>	(45 - 50): World-class example of style.
<b>Excellent</b>	(38 - 44): Exemplifies style well, requires minor fine-tuning.
<b>Very Good</b>	(30 - 37): Generally within style parameters, some minor flaws.
<b>Good</b>	(21 - 29): Misses the mark on style and/or minor flaws.
<b>Fair</b>	(14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
<b>Problematic</b>	(00 - 13): Major off flavors and aromas dominate. Hard to drink.

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	<b>Technical Merit</b>					
Flawless	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	<b>Intangibles</b>					
Wonderful	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless

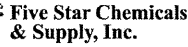
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Judge Justin Stein  
BJCP Rank Pending Judge  
Judgesteinjustin@gmail.com

Category # M2 Subcategory (a-f) 5 Entry # 041005

Subcategory (spell out) pyment

Carbonation Level:  Still  Petillant  Sparkling  
Sweetness:  Dry  Medium  Sweet  
Strength:  Hydromel  Standard  Sack

Variety of honey (if declared): \_\_\_\_\_

Special Ingredients: \_\_\_\_\_

Bottle Inspection:  (Appropriate size, cap, fill level, label removal, etc.)

Comments \_\_\_\_\_

Bouquet/Aroma (as appropriate for style) 7 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics  
*Initial aroma of rich red wine, but with repeated siffs, honey is present and well-integrated. Alcohol, stone fruit also present. Very slight diacetyl as warm.*

Appearance (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation  
*Cherry-like color, excellent clarity, a few bubbles form on edge some legs*

Flavor (as appropriate for style) 20 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
*Well-balanced, low to medium honey, off-dry. Medium acidity medium tannin, alcohol present but restrained, well-balanced, mouthfeel has appropriate body and tannins leave the mouth during aftertaste. Low vegetal is difficult to distinguish but adds good complexity.*

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
*Very pleasurable pyment - good color good aromas, well balanced, and quite flavorful & delicious. Perhaps acidity could be dialed down a little given the medium-dry finish, but overall very enjoyable.*

Total 40 /50

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Classic Example	<input type="checkbox"/>	Stylistic Accuracy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style		
	Flawless		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Significant Flaws	
			Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			Intangibles
				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			