



MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Chad McCarthy
BJCP National Judge (A0800)
Certified Cicerone, Certified Mead Judge
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Category # M1 Subcategory (a-f) C Entry # 1018

Subcategory (spell out) Sweet Mead

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

Variety of honey (if declared): Orange Blossom

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
Big orange blossom in hair leaves, very low bouquet(?). Low clean alcohol, med-low acid. Low white grapes. No hot, cooable esters. Alcohol and green leaf aromas increase with warmth.

Appearance (as appropriate for style) 6 /6

Comment on color, clarity, legs, and carbonation
Gold. Very clear. One or two lingering bubbles at glass edge. Easilly prominent legs that descend slowly. Still.

Flavor (as appropriate for style) 14 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Very sweet jasmine & orange blossom honey up front with vanilla & brown sugar. Tastes like raw honey. Med-high acidity & med. tannins fail to totally balance sweetness. High alcohol is soft. Full bodied & warming. Still. Aftertaste is moderately tannic with a faint yeast/quick bite. A bit funky.

Overall Impression 6 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Big orange blossom aromas are fun. However this tastes more like a fortified honey beverage (raw honey) than fermented mead -> perhaps reduce honey used or reduce backsweetening with honey. That might reduce the "body" flavor as well. Nice tannins & vanilla. Lower sweetness would achieve much better balance. Watch age of honey/oxidation.

Total 34 /50

- BJCP Rank or Status:**
- Apprentice Recognized Certified
 - National Master Grand Master
 - Honorary Master Honorary GM Mead Judge
 - Provisional Judge Rank Pending Cider Judge

- Non-BJCP Qualifications:**
- Professional Meadmaker GABF/WBC
 - Sensory Training Other _____

Descriptor Definitions (Mark all that apply):

- Acetic** - Vinegary, acetic acid, sharp.
- Acidic** - Clean, sour flavor/aroma from low pH. Typically from one of several acids: malic, lactic, gluconic, or citric.
- Alcoholic** - The effect of ethanol. Warming. Hot.
- Chemical** - Vitamin, nutrient or chemical taste.
- Cloying** - Syrupy, overly sweet, unbalanced by acid/tannin.
- Floral** - The aroma of flower blossoms or perfume.
- Fruity** - Flavor & aroma esters often derived from fruits in a melomel. Banana & pineapple are often off-flavors.
- Metallic** - Tinny, coin, copper, iron, or blood-like flavor.
- Moldy** - Stale, musty, moldy or corked aromas/flavors.
- Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors. Stale.
- Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sulfury** - The aroma of rotten eggs or burning matches.
- Tannic** - Drying, astringent puckering mouthfeel, similar to bitterness flavor. Taste of strong unsweetened tea or chewing on a grape skin
- Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Waxy** - Wax-like, tallow, fatty.
- Yeasty** - A bready, sulfury or yeast-like aroma or flavor.

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

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



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Ju _____
 Damon Elgie
 Ju BJCP Recognized Judge - A0806
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 Ju _____

Category # M1 Subcategory (a-f) C Entry # 1018

Subcategory (spell out) _____

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

Variety of honey (if declared): Orange blossom

Special Ingredients: _____

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

Comments _____

Bouquet/Aroma (as appropriate for style) 5 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics
Very pleasant high honey aroma - hints of
vanilla - nicely layered - oranges, vanilla -
mony - some alcohol notes - subtle for sack
strength

Appearance (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation
deep gold in colour - very clear, just shy
of brilliant - legs are visible but fleeting
no sign of carbonation as per the designation

Flavor (as appropriate for style) 17 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
high sweetness - high body - no alcohol
heat but you can taste strength - sweet forward
still - no carbonation - as it warms some alcohol
heat appears - vanilla notes + medium floral
notes - phenolics upon warming - waxy

Overall Impression 5 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Pleasant + sweet - very strong as well as it
warms some phenolics appear - check yeast
health & fermentation temperature - very sweet
as well - check sweetness & balance - recipe adjusted

Total 34 /50

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Wonderful	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
		Technical Merit			
		Intangibles			
		<i>sweet, syrupy</i>			