



# MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

Leanne Kadyschuk  
 BJCP Recognized Judge (A1000)  
 danceinthewilderness@gmail.com

Category # M1 Subcategory (a-f) C Entry # 40-3

Subcategory (spell out) Sweet, Traditional

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

Variety of honey (if declared): orange blossom

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

- 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 \_\_\_\_\_

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

Comments \_\_\_\_\_

- 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 bread, sulfury or yeast-like aroma or flavor.

**Bouquet/Aroma** (as appropriate for style) 9 /10

Comment on honey expression, alcohol, esters, complexity and other aromatics  
Initially the aroma had a candy orange - like goshoppers - that opened up slightly into a mild floral note. Honey character is just barely detectable at the end.

**Appearance** (as appropriate for style) 5 /6

Comment on color, clarity, legs, and carbonation  
Bright light gold - good. Brilliant clarity. No legs. Still-on!

**Flavor** (as appropriate for style) 24 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors  
The sibilant elevates the fruity orange honey elements straight away. Very balanced and enjoyable. The ending note is balanced in the compelling void between sibilant and cloying.

**Overall Impression** 9 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement  
Yar sweet traditional mead made with orange blossom honey is seriously enchanting. The aroma had a brief moment of candy-fod but otherwise this mead is wildly enjoyable.

Total 47 /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 checked="" type="checkbox"/>	Stylistic Accuracy			
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
		Technical Merit			
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
Flawless	<input checked="" type="checkbox"/>	Intangibles			
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
Wonderful	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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### Judge I

Steven Maier

### Judge E

Mead Judge A1362

### Judge I

crestwoodmusic@gmail.com

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

Comments \_\_\_\_\_

### Bouquet/Aroma (as appropriate for style)

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

Very nice clean orange aroma with a touch of flowers. A touch of warm alcohol following the fruit and floral aromas. 9 /10

### Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

Nice clarity. Good straw colour as expected from orange blossom. Good for style. 5 /6

### Flavor (as appropriate for style)

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

Very enjoyable orange flavour. A balance of alcohol, full bodied sweetness, and pleasant aftertaste. Great honey character without being too sweet. A touch of rose and lime. Good example of style. 21 /24

### Overall Impression

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

Really enjoyable example of an orange blossom sweet trad. Excellent balance made me want to drink more. Good complexity. Good fermentation. 9 /10

Total 44 /50

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