



2012 MAYFAIRE MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Bill Heath

Category # _____ Subcategory (a-f) _____ Entry # 421

Judge BJCP ID _____

Subcategory (spell out) _____

Judge Email WHeath@pacbell.net

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

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Mead Judge Cider Judge
- Professional Brewer Non-BJCP Rank Pending

Variety of honey (if declared): _____

Special Ingredients: Dark Cherry

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, coinny, 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.

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

Comments _____

Bouquet/Aroma (as appropriate for style) _____ 4 /10

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

Spicy Sweet alcohol

Appearance (as appropriate for style) _____ 7 /6

Comment on color, clarity, brilliance, legs, and carbonation

Rose. Very clear.

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

Cherry really comes through very high acid in finish good alcohol warming

Overall Impression _____ 8 /10

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

This is a Nice mead it has a very strong flavor.

if you could ferment it out a little more you would need as much acid

Total to follow 34 /50

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
Problematic	(0 - 13):	Major Off flavors and aromas dominate

Classic Example	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
Flawless	<input type="checkbox"/>	<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"/>	Lifeless



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http://www.beertown.org

Judge Name (print) Cullen Davis

Judge BJCP ID G0569

Judge Email ctdfalconer@yahoo.com
Use Avery Label # 5160

Judge Qualifications and BJCP Rank:

- Apprentice Recognized Certified
- National Master Grand Master
- Honorary Master Mead Judge Cider Judge
- Professional Brewer Non-BJCP Rank Pending

Descriptor Definitions (Mark all that apply):

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- Waxy – Wax-like, tallow, fatty.
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Look up detailed descriptions in the BJCP Vocabulary application:
<http://www.bjcp.org/cep/vocab/>

Category # 26 Subcategory (a-f) 4 Entry # 421

Subcategory (spell out) Pymment

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

Variety of honey (if declared): Sage blossom

Special Ingredients: Dark cherries

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

Comments ok!

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

Comment on honey expression, alcohol, esters, complexity and other aromatics
Sweet honey and light cherry notes.

Appearance (as appropriate for style) 4 /6

Comment on color, clarity, brilliance, legs, and carbonation
Clear, orangey-pink, noticeable legs. a few small clinging bubbles.

Flavor (as appropriate for style) 16 /24

Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Sweet honey upfront, tart cherries lightly prickly CO₂. Fruity tartness lingers to aftertaste.

Overall Impression 7 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Good choice of sage honey to use w/ cherries, since it is light and mild and will let fruit slow through. It is not "still" though.

Total 34 /50

SCORING GUIDE

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Problematic	(0 - 13):	Major Off flavors and aromas dominate

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Wonderful		<input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless



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http://www.beertown.org

Judge Name (print) Mark Polner
 Judge BJCP ID 00558
 Judge Email _____
Use every label # 5160

Category # 26 Subcategory (a-f) _____ Entry # 421

Subcategory (spell out) dark cherries/sac
 Carbonation Level: Still Petillant Sparkling
 Sweetness: Dry Medium Sweet
 Strength: Hydromel Standard Sack

Variety of honey (if declared): Sage honey
 Special Ingredients: _____

Judge Qualifications and BJCP Rank:
 Apprentice Recognized Certified
 National Master Grand Master
 Honorary Master Mead Judge Cider Judge
 Professional Brewer Non-BJCP Rank Pending

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
 Comments hiss when bottle opened

- 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.
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Bouquet/Aroma (as appropriate for style) 4 /10
 Comment on honey expression, alcohol, esters, complexity and other aromatics
Strong chemical aroma, very phenolic/solvent
no honey evident

Appearance (as appropriate for style) 3 /6
 Comment on color, clarity, brilliance, legs, and carbonation
pretty pink color bright clear
bubbles evident

Flavor (as appropriate for style) 15 /24
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
nice burst of bubbles on tongue.
light and delicate cherry flavor
nice sugar/acid balance
no honey evident in flavor

Overall Impression 6 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Well made. Need more honey character
and flavor.
Bubbles should not be present in a still wine
Pymet category should be flavored with
grapes.

Total 28 /50

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Wonderful <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless