



2012 MAYFAIRE MEAD SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) Cullen Davis
 Judge BJCP ID G0569
 Judge Email ctdfalconer@yahoo.com
Use Avery label # 5160

Category # 26 Subcategory (a-f) 8 Entry # 420

Subcategory (spell out) Mead - other

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): Sage
 Special Ingredients: coconut, lime

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.

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

Comments ok

Bouquet/Aroma (as appropriate for style) 6 /10
 Comment on honey expression, alcohol, esters, complexity and other aromatics
Coconut up front, slight cardboard note hint of lime zest.

Appearance (as appropriate for style) 6 /16
 Comment on color, clarity, brilliance, legs, and carbonation
Clear, very pale yellow, big soft legs.

Flavor (as appropriate for style) 19 /24
 Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors
Sweet coconut up front, tart zesty lime follows to finish. Aftertaste is of present coconut + vanilla notes.

Overall Impression 8 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Rather nicely combined flavors. Sweetness of the honey is about the right level for coconut by itself and the lime is in good proportion.

Total 39 /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 checked="" type="checkbox"/>	Stylistic Accuracy	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Not to Style
Flawless <input checked="" type="checkbox"/>	Technical Merit	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Significant Flaws
Wonderful <input type="checkbox"/>	Intangibles	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Lifeless



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Judge Name (print) Mark Pohnor
 Judge BJCP ID G0558
 Judge Email _____
Use Avery label # 5160

Category # 26 Subcategory (a-f) _____ Entry # 420

Subcategory (spell out) _____

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

Variety of honey (if declared): Sage
 Special Ingredients: Coconut, Lime

- 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.

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
Smells like a pina colada
slight cardboard oxidation

Appearance (as appropriate for style) 5 /6
 Comment on color, clarity, brilliance, legs, and carbonation
bright clear

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
pina colada mead. Very predominant
coconut flavor. Honey is subtle with
almost no lime flavor
sweet without being cloying

Overall Impression 7 /10
 Comment on overall drinking pleasure associated with entry, give suggestions for improvement
Interesting experiment. Nicely crafted.
Would prefer a better balance with the
lime and honey.

Total 34 /50

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

Classic Example <input type="checkbox"/> Flawless <input checked="" type="checkbox"/> Wonderful <input type="checkbox"/>	Stylistic Accuracy <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>				Not to Style Significant Flaws Lifeless
	Technical Merit <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>				
	Intangibles <input type="checkbox"/> <input 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 Name (print) Bill Heath

Category # _____ Subcategory (a-f) _____ Entry # 420

Judge BJCP ID _____

Subcategory (spell out) _____

Judge Email WHeath@PacBell.net
Use Avery label # 5160

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: _____

Descriptor Definitions (Mark all that apply):

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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

Coconut + Lime
pears cold water straw

Appearance (as appropriate for style) 4 /6
Comment on color, clarity, brilliance, legs, and carbonation

Very clear. Slight Golden
amber.

Flavor (as appropriate for style) 18 /24
Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

you have put the lime in
the coconut very nice

Overall Impression 8 /10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Very Coconuty Very little Honey
plump. the Pine Islands
pure. win the Sweet Honey

Total 38 /50

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	<input type="checkbox"/>		<input type="checkbox"/>	
Flawless	<input type="checkbox"/>	Technical Merit	<input type="checkbox"/>	Significant Flaws
	<input type="checkbox"/>		<input type="checkbox"/>	
Wonderful	<input type="checkbox"/>	Intangibles	<input type="checkbox"/>	Lifeless
	<input type="checkbox"/>		<input type="checkbox"/>	