



MEAD SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

Judge N Kathy yan Li
Judge B BJCP Certified Judge - A1059
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Judge E

Category # M2 Subcategory (a-f) C Entry # 0199

Subcategory (spell out) BERRY MEAD

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

Variety of honey (if declared): WILDFLOWER ★
Special Ingredients: RED & BLACK CURRANTS

BJCP Rank or Status:

☐ Apprentice ☐ Recognized ☒ Certified
☐ National ☐ Master ☐ Grand Master
☐ Honorary Master ☐ Honorary GM ☒ Mead Judge
☐ Provisional Judge ☐ Rank Pending

Non-BJCP Qualifications:

☐ Professional Brewer ☐ Beer Sommelier ☐ Non-BJCP
☐ Certified Cicerone ☐ Master Cicerone
☐ 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 bread, sulfury or yeast-like aroma or flavor.

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

Medium, lush black currants on the nose with a touch of tannins. no discernable honey expression. no discernable esters. complex berry nose.

Appearance (as appropriate for style)

Comment on color, clarity, legs, and carbonation

burgundy in color. high in clarity. slight legs, but mostly non-existent. no discernable carbonation.

Flavor (as appropriate for style)

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

medium amount of alcohol slightly too hot. medium amount of rich, juicy black & red currants that envelope the whole palate. low level of acidity at the tip of the tongue, followed by a currant skin like tannins in the aftertaste. body is medium. no discernable carbonation. light berry fruitiness in the aftertaste. honey expression indiscernable.

Overall Impression

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

overall, a lovely mead while I love heavily tannic meads especially in berry mead, the tannins in the mead are just a touch too heavy hand. you have everything else (sweet, acidity) balanced so nicely, fruit was incorporated wonderfully. no discernable flaws — well done!

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. Unpleasant.
Problematic (00 - 13): Major off flavors and aromas dominate. Hard to drink.

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