



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

Judge Name (print) 12-34 LCC 5 LOGICE	Category #	<u>20</u> S	ubcategory	(a-f)1	Entry # 201	002
Judge BJCP ID	Subcategory	v (spell out) C	Common Cider			
Judge Email Use Avery label # 5160		-	☐ Semi-Dry	Petillant	□ Semi-Sweet	☐ Sparkling ☐ Sweet
BJCP Rank or Status: Apprentice Recognized Certified National Master Grand Master Honorary Master Honorary GM Mead Judge Provisional Judge Rank Pending	Varieties of	apple (if dec	lared):			
Non-BJCP Qualifications:	Bottle Inspe	ction: 🗆 (Ap	propriate size, cap	, fill level, label ren	noval, etc.)	
□ Professional Cidermaker □ Non-BJCP □ Cider Sensory Training □ Other	Comments			M/A		
Descriptor Definitions (Mark all that apply):	Appearance Color (2), clarity (_	6-/6
☐ Acetaldehyde – Green apple candy aroma/flavor.	color (2), clarity (7A.	Cis	ત્વરી	
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).				,		
☐ Acidic – Sour-tart flavor. Typically from one of several						
acids: malic, lactic, or citric. Must be in balance.	Bouquet/Arc	oma (as appropr	iate for style)			6/10
 ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Expression of othe	vaddet**	M S			
☐ Bitter – A sharp taste that is unpleasant at higher levels.						
☐ Diacetyl – Butter or butterscotch aroma or flavor.			——————————————————————————————————————	· · · · · · · · · · · · · · · · · · ·		
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse	-					Allo
stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Flavor (as appr Balance of acidity, Other ingredients a	sweetness, alcoh-		carbonation (if appr	opriate) (14),	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).	,	6141	800	1-13-Ja	Ber	
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.		6	<u>, , (</u>	Mary a sa	2000	
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."					161600 000	
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall Impr	assion				
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.			re associated with	entry, give suggest	ions for improvemen	
☐ Phenolic – Plastic, band-aid, and/or medicinal.	A	NICO	Qu	AFTIN	10 600	13 AL
☐ Spicy/Smoky – Spice, cloves, smoky, ham.				1-10 00000		
☐ Sulfide – Rotten eggs, from fermentation problems.				. WASHINGTON		
☐ Sulfite – Burning matches, from excessive/recent sulfiting.						-
☐ Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						~ ~
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		<u> </u>
Outstanding (45 - 50): World-class example of style.		Clossis 73		Stylistic Accu		Chris
Excellent (38 - 44): Exemplifies style well, requires minor further very Good (30 - 37): Generally within style parameters, some		Classic Ex	ample 🗆	☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐		Style
Good (21 - 29): Misses the mark on style and/or minor fla	ıws.	Flav	wless 🗆		l 🗆 Signif	icant Flaws
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine the very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor flat Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate.		Wond	erful 🗆	Intangible		ss



CIDER

BEER SCORESHEET



AHA/BJCP Sanctioned Competition Program http://www.homebrewersassociation.org Judge Name (print) ゴにんん Subcategory (a-f) Common Judge BJCP ID Subcategory (spell out) Special Ingredients: Judge Email <u>(naute</u> b Bottle Inspection:

Appropriate size, cap, fill level, label removal, etc. **BJCP Rank or Status:** ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master Aroma (as appropriate for style) ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge Comment on malt, hops, esters, and other aromatics ☐ 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): Appearance (as appropriate for style) Comment on color, clarity, and head (retention, color, and texture) ☐ Acetaldehyde – Green apple-like aroma and flavor. ☐ Alcoholic - The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as hot. ☐ Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness. Flavor (as appropriate for style) ☐ Diacetyl – Artificial butter, butterscotch, or toffee aroma Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics and flavor. Sometimes perceived as a slickness on the tongue ☐ DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor. ☐ Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses). ☐ Grassy – Aroma/flavor of fresh-cut grass or green leaves. Mouthfeel (as appropriate for style) ☐ **Light-Struck** – Similar to the aroma of a skunk. Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. ☐ **Musty** – Stale, musty, or moldy aromas/flavors. ☐ Oxidized – Any one or combination of stale, winy/vinous, cardboard, papery, or sherry-like aromas and flavors. ☐ Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic). **Overall Impression** Comment on overall drinking pleasure associated with entry, give suggestions for improvement □ Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas. ☐ Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid). □ Sulfur – The aroma of rotten eggs or burning matches. ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) ☐ Yeasty – A bready, sulfury or yeast-like aroma or flavor. Total Outstanding (45 - 50): World-class example of style. Stylistic Accuracy Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning. Classic Example П П П пп Not to Style Very Good (30 - 37): Generally within style parameters, some minor flaws. **Technical Merit** Good (21 - 29): Misses the mark on style and/or minor flaws. Flawless Significant Flaws Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant. Intangibles

Wonderful

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

Problematic

Lifeless





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AHA/BJCP Sanctioned Competition Program

(a.l.)						
Judge Name (print) (ON y [S(C) Nove)	Category # _2	<u>20</u> S	ubcategory ((a-f)1	Entry # 2015	06
Judge BJCP ID	Subcategory	(spell out) C	ommon Cider			
Judge Email TONY R SICNLOV 64. Con. A. Use Avery label # 5160	Carbonation Sweetness:	: □ Still □ Dry	☐ Semi-Dry	☐ Petillant ☐ Medium	☐ Semi-Sweet	☐ Sparkling ☐ Sweet
BJCP Rank or Status: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Special Ingre	edients:				
Non-BJCP Qualifications:	Bottle Inspec	ction: 🗆 (App	propriate size, cap,	fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Comments				11/4	
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor.	Appearance Color (2), clarity (2), carbonation les	vel (2)			
☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).		6	Clares of			
☐ Acidic – Sour-tart flavor. Typically from one of several						
acids: malic, lactic, or citric. Must be in balance. □ Alcoholic – The warming effect of ethanol/higher alcohols.	Bouquet/Aro Expression of other	ma (as appropr	iate for style)			
☐ Astringent — A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.			C P C P C	Ne		
☐ Bitter – A sharp taste that is unpleasant at higher levels.						,
☐ Diacetyl – Butter or butterscotch aroma or flavor.						***************************************
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as appro	priate for style)			10.00 (m. 10.00)	119 12
☐ Fruity — The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, Other ingredients as	sweetness, alcoho		earbonation (if appr	ropriate) (14),	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).	In ('s m'	AND	100	f	
☐ Mousy — Taste evocative of the smell of a rodent's den/cage.		Þ	2 / / / / / / / / / / / / / / / / / / /	ALT T	FLAINE	
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."		7	C 9 - B.			
☐ Oily/Ropy — A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.		``	1			
☐ Oxidized –Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Overall Impre		re associated with	entry, give suggest	tions for improvement	
☐ Phenolic - Plastic, band-aid, and/or medicinal.	(5)	MAA	Differ	W hat	Mari D	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.	- Control of the Cont			n he and goden	100.5. 1	
☐ Sulfide – Rotten eggs, from fermentation problems.	•		14.00	JATI FE	1 60000	
☐ Sulfite – Burning matches, from excessive/recent sulfiting.	1.1	RU W	1125			
☐ Sweet – Basic taste of sugar. Must be in balance if present.		A	A STATE OF THE PERSON NAMED IN		W-2495	
☐ Thin – Watery. Lacking body or "stuffing."				٧		
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	,			Total	, -	$\frac{70}{150}$
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fit Fair (14 - 20): Off flavors/aromas or major style deficie Problematic (00 - 13): Major off flavors and aromas dominate.	minor flaws. ws. ncies. Unpleasant.	Classic Ex Flav Wond	wless 🗆	Stylistic Accu	□ □ Not to Ierit □ □ Signifi es	cant Flaws





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) SCNN NAVIC	Category # 20 Subcategory (a-f) Entry # 201 506
Judge BJCP ID	Subcategory (spell out)
Judge Email Javis 206. g Dond ned a	Carbonation: □ Still □ Petillant □ Sparkling Sweetness: □ Dry □ Semi-Dry □ Medium □ Semi-Sweet □ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Varieties of apple (if declared): Special Ingredients:
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent,	Appearance (as appropriate for style) Color (2), clarity (2), carbonation level (2) Se and July dear bettitant betillant
nail polish) or acetic acid (vinegar, harsh in back of throat). Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.	Bouquet/Aroma (as appropriate for style) 6 /10
 ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Expression of other ingredients as appropriate
 □ Bitter – A sharp taste that is unpleasant at higher levels. □ Diacetyl – Butter or butterscotch aroma or flavor. □ Farmyard – Manure-like (cow or pig) or barnyard (horse 	
stall on a warm day). □ Fruity - The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Flavor (as appropriate for style) Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).	pleasant flavour and mouthfeel
 ☐ Mousy – Taste evocative of the smell of a rodent's den/cage. ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character." 	
 □ Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized -Staleness, the aroma/flavor of sherry, raisins, or bruised fruit. 	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Phenolic – Plastic, band-aid, and/or medicinal. ☐ Spicy/Smoky – Spice, cloves, smoky, ham. ☐ Sulfide – Rotten eggs, from fermentation problems.	Will made - very druitcable.
☐ Sulfite – Burning matches, from excessive/recent sulfiting. ☐ Sweet – Basic taste of sugar. Must be in balance if present. ☐ Thin – Watery. Lacking body or "stuffing."	
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Total <u>39</u> /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fit Fair (14 - 20): Off flavors/aromas or major style deficie Problematic (00 - 13): Major off flavors and groups dominate	minor flaws. aws.





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) ICNN WAVIS	Catamony # "	7 / 6	la a ato a o mu	(a-f)	Entmy#	202505
<i>l</i> .	Category # _		ubcategory	(a-ı)	Entry #	have by
Judge BJCP ID	Subcategory	(spell out)_				
Judge Email jn avie (as biggsondine Ka) Use Avery label # 5760	Carbonation Sweetness:	: □ Still □ Dry	☐ Semi-Dry	☑ Petillant☑ Medium	☐ Semi-S	☐ Sparkling weet ☐ Sweet
BJCP Rank or Status:	Varieties of a	pple (if dec	clared):			
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Special Ingre	edients:				
Non-BJCP Qualifications:	•	• •		p, fill level, label ren		
☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	_					6 16
Descriptor Definitions (Mark all that apply):	Appearance Color (2), clarity (2), carbonation le	vel (2)			
☐ Acetaldehyde – Green apple candy aroma/flavor.		Go	ool can		4	
☐ Acctified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).						
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.	Bouquet/Aro	ma (as appropr	riate for style)		,	7 /10
☐ Alcoholic – The warming effect of ethanol/higher alcohols.	Expression of other	ingredients as a	ppropriate			
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.		App	1 = por	equel		
\square Bitter – A sharp taste that is unpleasant at higher levels.						
☐ Diacetyl – Butter or butterscotch aroma or flavor.						
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse						
stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Other ingredients a	sweetness, alcoh	. Aftertaste (5)	carbonation (if appr		<u>13°</u> /24
Metallic — Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		Shigh	rofte	teste	- gui	k dy
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.						
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."						
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant					u	
viscous character proceeding to a ropy character.	Overall Impre	ession				5 /10
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Comment on overa			h entry, give suggest	ions for impro	vement
☐ Phenolic – Plastic, band-aid, and/or medicinal.		Not a	~ blea	sant	1 mist	<u></u>
☐ Spicy/Smoky – Spice, cloves, smoky, ham.			,		7	
☐ Sulfide – Rotten eggs, from fermentation problems.	,					
☐ Sulfite – Burning matches, from excessive/recent sulfiting.						
☐ Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		<u> </u>
Outstanding (45 - 50): World-class example of style.				Stylistic Accu		
Excellent (38 - 44): Exemplifies style well, requires minor fit. Very Good (30 - 37): Generally within style parameters, some	~	Classic Ex	xample □	☐ ☑ ☐ Technical M	2	ot to Style
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit. Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fit. Fair (14 - 20): Off flavors/aromas or major style deficite Problematic (00 - 13): Major off flavors and aromas dominate.		Fla	wless			ignificant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficie	ncies. Unpleasant.			_ Intangible	es /	
Problematic (00 - 13): Major off flavors and aromas dominate.	Hard to drink.	Wond	lerful 🗆		1/ 🗆 I	ifeless





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AHA/BJCP Sanctioned Competition Program

Judge Name (print)	Category # 20	o Sub	category ('a.f\2	Entry # 2025	nç
<u>!</u>		-		. ,	Entry # 2020	
Judge BJCP ID	Subcategory ((spell out) Dry	English Cid			
Judge Email Use Avery label # 5160	Carbonation: Sweetness:		□ Semi-Dry	Petillant Medium	☐ Semi-Sweet	☐ Sparkling ☐ Sweet
BJCP Rank or Status:	Varieties of ar	nnle (if declar	red):			
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Special Ingred	dients:				
Non-BJCP Qualifications:	Bottle Inspect			fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Mon-BJCP ☐ Cider Sensory Training ☐ Other	Comments			, My 87		<i>^</i> ,
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde — Green apple candy aroma/flavor.	Appearance (as Color (2), clarity (2),					
☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).						
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.	Bouquet/Arom	na (as appropriate	for style)			5_/1
 ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Expression of other in	ngredients as approp	· .	* Judy Lin		
☐ Bitter – A sharp taste that is unpleasant at higher levels.	<u> </u>		•			
Diacetyl – Butter or butterscotch aroma or flavor.						
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as appropr			-		12/2
☐ Fruity — The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, sw Other ingredients as a	weetness, alcohol str	tertaste (5)			
Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		35 T74		10 to 10 10 10 10 10 10 10 10 10 10 10 10 10	Sec. (Ep.	
☐ Mousy — Taste evocative of the smell of a rodent's den/cage.		•				
☐ Oaky — A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."						
Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall Impres					
Oxidized -Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Comment on overall of	drinking pleasure as	ssociated with	entry, give suggest	tions for improvement	
Phenolic Plastic, band-aid, and/or medicinal.	<u></u>	U5-	Like	Mary fort	Mr. FR	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.				French "	ATY.	
 □ Sulfide – Rotten eggs, from fermentation problems. □ Sulfite – Burning matches, from excessive/recent sulfiting. 		•				
☐ Sweet — Burning matches, from excessive/recent suffiting. ☐ Sweet — Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and				Tatal		29 15
flavor (cabbage, onion, celery, asparagus, etc.)				Total		
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit very Good (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor flators from the fit of t	minor flaws. laws. encies. Unpleasant.	Classic Exam Flawle	nple □ ess □	Stylistic Accu Technical M Intangible	□ Not to larit □ Significes	eant Flaws
Problematic (00 - 13): Major off flavors and aromas dominate.	Hard to drink.	Wonderf	ful 🗆		☐ Lifeles:	3





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JCNN NAVIC	Category # _2	<u>20</u> s	ubcategory ((a-f)2	Entry #	202507
Judge BJCP ID	Subcategory	(spell out) E	nglish Cider -	Scrumpy, extra	a dry, petilla	ant
Judge Email Jnaview big Dondindiau Use Avery label # 5160	Carbonation: Sweetness:	: □ Still □ Dry	□ Semi-Dry	☐ Petillant ☐ Medium	□ Semi-S	☐ Sparkling Sweet ☐ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Varieties of a					
Non-BJCP Qualifications:	Bottle Inspec	ction: 🗆 (Ap	propriate size, cap,	, fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Comments		·			
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance Color (2), clarity (2	(as appropriate fo), carbonation le	vel (2)	so clo	mdy	<u></u>
 □ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. □ Alcoholic – The warming effect of ethanol/higher alcohols. □ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Bouquet/Aro	ma (as appropringredients as ap	iate for style) opropriate	suquer		
☐ Bitter – A sharp taste that is unpleasant at higher levels.		***************************************				
☐ Diacetyl – Butter or butterscotch aroma or flavor.						
 ☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). ☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. 	Flavor (as appro Balance of acidity, s Other ingredients as	sweetness, alcoh		carbonation (if appr	$\hat{\Omega}_{\alpha}$	
Cider may turn green (copper) or black (iron).			oppe		0	
\square Mousy – Taste evocative of the smell of a rodent's den/cage.			1.1	A. M		
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."						
☐ Oily/Ropy — A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall Impre	esion				5/10
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Comment on overal	I drinking pleasu	re associated with	entry, give suggest	tions for improv	vement
☐ Phenolic — Plastic, band-aid, and/or medicinal.	PROVINCE PRO 1912 1912 1913 1913 1913 1913 1913 1913	7	,,	, D	,	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.	MARKET A					
☐ Sulfide – Rotten eggs, from fermentation problems.	****					
☐ Sulfite – Burning matches, from excessive/recent sulfiting.					,	
☐ Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						28
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fit Fair (14 - 20): Off flavors/aromas or major style deficiency. Problematic (00 - 13): Major off flavors and aromas dominate.	minor flaws. aws. ncies. Unpleasant.	Classic Ex Flav Wond	wless 🗆	Stylistic Accu	d □ N Ierit d □ S	Not to Style ignificant Flaws





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) Tory Sic Ada St	Category # 20 Subcategory (a-f) 2 Entry # 202 507
Judge BJCP ID	Subcategory (spell out)
Judge Email	Carbonation: ☐ Still ☐ Petillant ☐ Sparkling
Judge Email	Sweetness:
BJCP Rank or Status: Apprentice Recognized Certified National Master Grand Master Honorary Master Honorary GM Mead Judge Provisional Judge Rank Pending	Varieties of apple (if declared): Special Ingredients:
Non-BJCP Qualifications:	Bottle Inspection: ☐ (Appropriate size, cap, fill level, label removal, etc.)
☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Qther	Comments
Descriptor Definitions (Mark all that apply):	Appearance (as appropriate for style) Color (2), clarity (2), carbonation level (2)
☐ Acetaldehyde – Green apple candy aroma/flavor.	W(C) h (a) 6 7 mg
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent,	V (Company of the co
nail polish) or acetic acid (vinegar, harsh in back of throat).	SLIGHTLY OUTL CLOUDY
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.	Bouquet/Aroma (as appropriate for style) A /10
☐ Alcoholic – The warming effect of ethanol/higher alcohols.	Expression of other ingredients as appropriate
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.	Silver Bounds
\square Bitter – A sharp taste that is unpleasant at higher levels.	
☐ Diacetyl – Butter or butterscotch aroma or flavor.	
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as appropriate for style)
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)
☐ Metallic — Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).	Soul AFFLE TEATIVE UNREPA
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.	
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips, "Barrel character."	
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall Impression 5 /10
☐ Oxidized –Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Phenolic - Plastic, band-aid, and/or medicinal.	NOT AN EMBY BRINIEING
☐ Spicy/Smoky – Spice, cloves, smoky, ham.	and the same of th
☐ Sulfide – Rotten eggs, from fermentation problems.	Carrie of Cibr.
☐ Sulfite – Burning matches, from excessive/recent sulfiting.	
□ Sweet - Basic taste of sugar. Must be in balance if present.	
☐ Thin – Watery. Lacking body or "stuffing."	
□ Vegetal – Cooked, canned, or rotten vegetable aroma and	Total
flavor (cabbage, onion, celery, asparagus, etc.)	
Outstanding Excellent Very Good Good Fair Problematic Outstanding (45 - 50): World-class example of style. (38 - 44): Exemplifies style well, requires minor fine for the first style well, requires minor fine for the first style well, requires minor fine fine for the first style and/or minor fine fine fine fine fine fine fine fine	minor flaws. aws. Flawless





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JUNN NAMICE	Category # 20 Subcategory (a-f) 3 Entry # 20300/
Judge BJCP ID	Subcategory (spell out)
Judge Email Jn an el bigonol net and	Carbonation: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Varieties of apple (if declared):Special Ingredients:
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent,	Appearance (as appropriate for style) Color (2), clarity (2), carbonation level (2) Description:
nail polish) or acetic acid (vinegar, harsh in back of throat). Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. Alcoholic – The warming effect of ethanol/higher alcohols.	Bouquet/Aroma (as appropriate for style) Expression of other ingredients as appropriate Arome
 □ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. □ Bitter – A sharp taste that is unpleasant at higher levels. □ Diacetyl – Butter or butterscotch aroma or flavor. 	Official Colonial
 ☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). ☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. 	Flavor (as appropriate for style) Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).	nestum sueelness - flatness
 ☐ Mousy – Taste evocative of the smell of a rodent's den/cage. ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character." 	
 □ Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized -Staleness, the aroma/flavor of sherry, raisins, or bruised fruit. 	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Phenolic – Plastic, band-aid, and/or medicinal. ☐ Spicy/Smoky – Spice, cloves, smoky, ham.	Passable
☐ Sulfide – Rotten eggs, from fermentation problems. ☐ Sulfite – Burning matches, from excessive/recent sulfiting. ☐ Sweet – Basic taste of sugar. Must be in balance if present.	
☐ Thin – Watery. Lacking body or "stuffing." ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Total <u>33</u> /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fle Fair (14 - 20): Off flavors/aromas or major style defice Problematic (00 - 13): Major off flavors and aromas dominated.	minor flaws. Technical Merit aws. Flawless □ □ □ □ Significant Flaws ncies, Unpleasant. Intangibles





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AHA/BJCP Sanctioned Competition Program

1 But at a But and	•					
Judge Name (print)	Category # _	<u>20</u> S	ubcategory	(a-f)3	Entry # 2030	01
Judge BJCP ID	Subcategory	(spell out)	Other Cider			
Judge Email	Carbonation	: 🗆 Still		☐ Petillant	and the second second	Sparkling
Use Avery label # 5160	Sweetness:	☐ Dry	☐ Semi-Dry	☐ Medium	Semi-Sweet	☐ Sweet
BJCP Rank or Status: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending						
Non-BJCP Qualifications:	Bottle Inspe	ction: 🗆 (Ap	propriate size, cap	, fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Comments		. //			
Descriptor Definitions (Mark all that apply):	Appearance Color (2), clarity (2					
☐ Acetaldehyde – Green apple candy aroma/flavor.	Color (2), clarity (2	,, carbonation ie	vei (2)			
☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	MO		Au	CLATT	e i il	
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.	Bouquet/Aro	ma (se appropr	riate for style)		# ACA ACA ACA ACA ACA ACA ACA ACA ACA AC	Z" /10
☐ Alcoholic – The warming effect of ethanol/higher alcohols.	Expression of other	ingredients as a		/)		
☐ Astringent — A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.	- Vorg	Cu	18 014	Gend	P.	· · ·
☐ Bitter – A sharp taste that is unpleasant at higher levels.				Page 3		
☐ Diacetyl – Butter or butterscotch aroma or flavor.						
☐ Farmyard — Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as appro	unriate for etyle)				150
☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, Other ingredients a	sweetness, alcoh		carbonation (if appr	ropriate) (14),	72
☐ Metallic — Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		LINA	tm or			
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.		(6)	1800		GRAIN &	
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."			p	<u> </u>		
☐ Oily/Ropy — A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall impre	ession			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	7 /1
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.			ure associated with	entry, give suggest	tions for improvement	-/- /*
☐ Phenolic – Plastic, band-aid, and/or medicinal.	140	A A	>6	104	AFTE	MA
☐ Spicy/Smoky – Spice, cloves, smoky, ham.		- F-I		P		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
☐ Sulfide – Rotten eggs, from fermentation problems.						
☐ Sulfite – Burning matches, from excessive/recent sulfiting.			,			
☐ Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."			n-16			
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total	-	_ \
Outstanding (45 - 50): World-class example of style.				Stylistic Accu		
Excellent (38 - 44): Exemplifies style well, requires minor furvery Good (30 - 37): Generally within style parameters, some	-	Classic Ex	xample 🗆	☐ ☐ ☐ ☐ ☐ Technical M		Style
Very Good (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor flat		Fla	wless 🗆			cant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficient	ncies. Unpleasant.			Intangible	es	
Problematic (00 - 13): Major off flavors and aromas dominate.	Hard to drink.	Wond	lerful 🗆		☐ Lifeles	S





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AHA/BJCP Sanctioned Competition Program

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Judge Name (print) Tody (1) (1) (1) (1)	Category # _2	Subcategory (a-f)3	Entry # 203501
Judge BJCP ID	Subcategory	(spell out) Other Cider	
Judge Email	Carbonation: Sweetness:	☐ Still ☐ Petillant ☐ Dry ☐ Semi-Dry ☐ Medium	☐ Sparkling☐ Semi-Sweet☐ Sweet
BJCP Rank or Status: Apprentice Recognized Grand Master Grand Master Honorary Master Honorary GM Mead Judge Provisional Judge Rank Pending	Special Ingra	pple (if declared):dients:	
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Non-BJCP		tion: (Appropriate size, cap, fill level, label ren	
 □ Cider Sensory Training □ Other □ Descriptor Definitions (Mark all that apply): □ Acetaldehyde – Green apple candy aroma/flavor. □ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat). 	Color (2), clarity (2)	as appropriate for style) , carbonation level (2)	
 □ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. □ Alcoholic – The warming effect of ethanol/higher alcohols. □ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. □ Bitter – A sharp taste that is unpleasant at higher levels. 	Expression of other	ma (as appropriate for style) ingredients as appropriate	100 5 C ANY
☐ Diacetyl – Butter or butterscotch aroma or flavor.			
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as approp	nright for style)	/ <u>0</u> /24
☐ Fruity — The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, s Other ingredients as	sweetness, alcohol strength, body, carbonation (if appraprior appropriate (5), Aftertaste (5)	ropriate) (14),
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		APALION C	
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.			3,440,440
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."			
☐ Oily/Ropy — A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.	Overall Impre		5_/10
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Comment on overall	l drinking pleasure associated with entry, give suggest	tions for improvement
☐ Phenolic — Plastic, band-aid, and/or medicinal.		HARS ALL H	PINNED ZAM
 □ Spicy/Smoky – Spice, cloves, smoky, ham. □ Sulfide – Rotten eggs, from fermentation problems. 		h di	
☐ Sulfite – Burning matches, from excessive/recent sulfiting.	1 page 1	O LOCALAGES	Proposition and
☐ Sweet – Basic taste of sugar. Must be in balance if present.	-CAN!	vor Picić Tuk	. Ciplu
☐ Thin – Watery. Lacking body or "stuffing."			
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)		Total	
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fivery Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fivery Good (14 - 20): Off flavors/aromas or major style deficiency Problematic (00 - 13): Major off flavors and aromas dominate.	minor flaws. aws. encies. Unpleasant.	Stylistic Accu Classic Example	□ □ Not to Style Ierit □ □ Significant Flaws es





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JUNNY NAMIE	Category # D Subcategory (a-f) Entry # 25350
Judge BJCP ID	Subcategory (spell out)
Judge Email Jnavie a bloomd. net. au Use Avery label # 5160	Carbonation: □ Still □ Petillant □ Sparkling Sweetness: □ Dry □ Semi-Dry □ Medium □ Semi-Sweet □ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Varieties of apple (if declared): Special Ingredients:
Non-BJCP Qualifications: ☐ Professional Cidermaker ☑ Non-BJCP ☐ Cider Sensory Training ☐ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance (as appropriate for style) Color (2), clarity (2), carbonation level (2) Nice Specific a clarity
 ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Bouquet/Aroma (as appropriate for style) Expression of other ingredients as appropriate Rospherry tang
☐ Bitter – A sharp taste that is unpleasant at higher levels. ☐ Diacetyl – Butter or butterscotch aroma or flavor.	Apple arome not evandent
 ☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). ☐ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. ☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron). ☐ Mousy – Taste evocative of the smell of a rodent's den/cage. ☐ Oaky – A taste or aroma due to an extended length of time 	Flavor (as appropriate for style) Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5) Adjunct not declared law All Law Law Law Law Law Law Law Law
 in a barrel or on wood chips. "Barrel character." Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. Oxidized -Staleness, the aroma/flavor of sherry, raisins, or bruised fruit. Phenolic - Plastic, band-aid, and/or medicinal. 	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement
☐ Spicy/Smoky – Spice, cloves, smoky, ham.	Doesen este like wall
☐ Sulfide – Rotten eggs, from fermentation problems.	
☐ Sulfite – Burning matches, from excessive/recent sulfiting.	
☐ Sweet – Basic taste of sugar. Must be in balance if present.	
☐ Thin - Watery. Lacking body or "stuffing."	· ·
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)	Total $\frac{19}{100}$ /50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fivery Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fivery fair (14 - 20): Off flavors/aromas or major style deficie (00 - 13): Major off flavors and aromas dominate.	minor flaws. aws. Flawless □ □ □ □ Significant Flaws encies. Unpleasant. Intangibles





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) LNN NAV.	Category # 20	Sı	ubcategory ((a-f)3	Entry # 2035	502
Judge BJCP ID	Subcategory (s	spell out) O	ther Cider			
Judge Email I now e pondine la Use Avery label # 5160	Carbonation: Sweetness:	□ Still	□ Semi-Dry	☐ Petillant ☐ Medium	☐ Semi-Sweet	☐ Sparkling ☐ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge						
☐ Provisional Judge ☐ Rank Pending	Bottle Inspecti	on: □ (Apj	propriate size, cap,	, fill level, label rei	noval, etc.)	
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other						6 16
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde — Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance (as Color (2), clarity (2), c	carbonation lev		lele g	legs	
 ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Bouquet/Arom Expression of other in	gredients as ap		avon	-a.	5_/10
□ Bitter – A sharp taste that is unpleasant at higher levels.		MH				
☐ Diacetyl – Butter or butterscotch aroma or flavor.						
 □ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. 	Flavor (as approprial Balance of acidity, swo ther ingredients as a	eetness, alcoho		carbonation (if app	ropriate) (14),	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		Berri	, Wa	مسح	domini	oter
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.			0 0	- ·		
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."		lac	2/00 0	adita		
 □ Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized - Staleness, the aroma/flavor of sherry, raisins, or 	Overall Impres		are associated with	ı entry, give sugges	stions for improvement	<u> </u>
bruised fruit.					1 1	
☐ Phenolic – Plastic, band-aid, and/or medicinal.		$-\mathcal{T}$)Olsu!	of tos	ste li le	Cider
☐ Spicy/Smoky – Spice, cloves, smoky, ham.			ALL. NO.			
☐ Sulfide – Rotten eggs, from fermentation problems.						
☐ Sulfite – Burning matches, from excessive/recent sulfiting.	·				******	
☐ Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin — Watery. Lacking body or "stuffing." ☐ Vegetal — Cooked, canned, or rotten vegetable aroma and						00
flavor (cabbage, onion, celery, asparagus, etc.)				Total		/_/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fivery Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fivery Good (14 - 20): Off flavors/aromas or major style deficiency (14 - 20): Major off flavors and aromas dominate.	minor flaws. aws. encies. Unpleasant.	Classic Ex Fla Wond	wless 🗆	Technical M	□ ☑ Not to Merit □ □ Signif	icant Flaws





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) 1500 1 10 10 10 10 10 10 10 10 10 10 10 10	Category # _	20 S	Subcategory ((a-f)3	Entry # 2035	02
Judge BJCP ID	Subcategory (spell out) Other Cider					
			Jilici Cidoi			. /
Judge Email	Carbonation Sweetness:	: □ Still □ Dry	☐ Semi-Dry	☐ Petillant ☐ Medium	☐ Semi-Sweet	□ Sparkling □ Sweet
BJCP Rank or Status:			,			
□ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Special Ingre	edients:	,	***		
Non-BJCP Qualifications:	Bottle Inspe	ction: 🗆 (A _f	ppropriate size, cap,	fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Non-BJCP	Comments				**	Α
☐ Cider Sensory Training ☐ Other	_ Appearance	(as appropriate f	for style)			6 /
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor.	Color (2), clarity (2			. 19	· mite	
☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).		CLIS	francis de	E. E.	L V Keg	
☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance.						ese.
☐ Alcoholic – The warming effect of ethanol/higher alcohols.	Bouquet/Aro Expression of other			a 6		/1
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.			hand is		***************************************	
☐ Bitter – A sharp taste that is unpleasant at higher levels.						
☐ Diacetyl – Butter or butterscotch aroma or flavor.						
☐ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day).	Flavor (as appro	priate for style)	•			1 / /2
☐ Fruity — The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, Other ingredients as	sweetness, alcoh		carbonation (if appr	opriate) (14),	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		AW /	- Ruje #	10000	ir Dan	TINAT
\square Mousy – Taste evocative of the smell of a rodent's den/cage.						
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."		M. C.				
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant	-		***************************************			, march
viscous character proceeding to a ropy character. Oxidized Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.		ll drinking pleas	ure associated with	3,0	ions for improvement	
☐ Phenolic — Plastic, band-aid, and/or medicinal.	- 1 A	1016			~ (5 %	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.		delice. C. delice.	.3 ()	# 1 Tame Phil	172 34	
□ Sulfide – Rotten eggs, from fermentation problems.	WAY	AIN	Partia love	on A		ŧ. ė
☐ Sulfite – Burning matches, from excessive/recent sulfiting.		MP	that Chi.	A.t (").	10. M. P.	7
☐ Sweet – Basic taste of sugar. Must be in balance if present.				*		
☐ Thin – Watery. Lacking body or "stuffing."						
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total	-	<u> </u>
Outstanding (45 - 50): World-class example of style.				Stylistic Accu		
Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some	~ .	Classic Ex	xample 🗆	Technical M		Style
Good (21 - 29): Misses the mark on style and/or minor fla		Fla	wless 🗆	Technical M		ant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficie	ncies, Unpleasant.			Intangible	es /	\
Problematic (00 - 13): Major off flavors and aromas dominate.	Hard to drink.	Wond	lerful 🗆		l ☐ /Lifeless	S. J.





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) JENNY NAVIG	``					
Judge Name (print) JENNY NAVILL	Category # _	<u>20</u> S	ubcategory	(a-f)3	Entry # 2035	03
Judge BJCP ID	Subcategory (spell out) Other Cider					
Judge Email jnavie @ bigbond net au Use Avery label # 5160	Carbonation Sweetness:	: □ Still □ Dry	☐ Semi-Dry	□ Petillant □ Medium	☐ Semi-Sweet	☐ Sparkling ☐ Sweet
BJCP Rank or Status: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge □ Provisional Judge □ Rank Pending	Special Ingr	edients:				
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Non-BJCP ☐ Cider Sensory Training ☐ Other	Bottle Inspe			, fill level, label ren	moval, etc.)	<u></u>
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance Color (2), clarity (2	(as appropriate for the control of t	vel (2) Spa	ukling)	<u> </u>
 □ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. □ Alcoholic – The warming effect of ethanol/higher alcohols. 	Bouquet/Arc	oma (as appropr	riate for style)	Inity	our a cla	18 /10
☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.			edium	avon	٠. مـ	· .
☐ Bitter – A sharp taste that is unpleasant at higher levels.						
 □ Diacetyl – Butter or butterscotch aroma or flavor. □ Farmyard – Manure-like (cow or pig) or barnyard (horse 						•
stall on a warm day).	Flavor (as appro	opriate for style)				1/2 /20
☐ Fruity — The aroma and flavor of fresh fruits that may be appropriate in some styles and not others.	Balance of acidity, Other ingredients a		Aftertaste (5)	carbonation (if app	oropriate) (14),	able
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		- ^	The Je	,	Const Property	
☐ Mousy – Taste evocative of the smell of a rodent's den/cage	э	Jeer	u lle	سعس	evident	<u> </u>
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."			J 0	· ,		
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasan viscous character proceeding to a ropy character.	t Overall Impr	ession				6 /10
☐ Oxidized –Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.			ire associated with	entry, give sugges	stions for improvement	
☐ Phenolic — Plastic, band-aid, and/or medicinal.		Nor	a des	sec a	der	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.		•				
☐ Sulfide – Rotten eggs, from fermentation problems.					,	,
☐ Sulfite – Burning matches, from excessive/recent sulfiting.						
☐ Sweet — Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		<u>33</u> /50
				Stylistic Acc	urgev	
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor Very Good (30 - 37): Generally within style parameters, son (21 - 29): Misses the mark on style and/or minor Fair (14 - 20): Off flavors/aromas or major style defice (00 - 13): Major off flavors and aromas dominate	ne minor flaws. flaws. iencies, Unpleasant.	Classic Ex Fla Wond	wless 🗆	☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐	M □ Not to S Aerit □ □ Signific	cant Flaws





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) Tody Schland	Category # <u>20</u> Subcategory (a-f)3				Entry #	203503
Judge BJCP ID	Subcategory (spell out) Other Cider					
Judge Email	Carbonation Sweetness:	: □ Still □ Dry	□ Semi-Dry	□ Petillant □ Medium	□ Semi-S	□ Sparkling Sweet □ Sweet
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending	Special Ingre	edients:				
Non-BJCP Qualifications:	Bottle Inspe	ction: □ (Ap	propriate size, cap,	, fill level, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Yon-BJCP ☐ Cider Sensory Training ☐ Other	Comments			////	/ fre-	<u> </u>
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance Color (2), clarity (2), carbonation le	vel (2)	Au	L1 7	
 ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Bouquet/Aro		propriate /	2 AS P B	rong	7/10
☐ Bitter – A sharp taste that is unpleasant at higher levels.			N.			
 □ Diacetyl – Butter or butterscotch aroma or flavor. □ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be 	Flavor (as appro		ol strength, body, o	carbonation (if app	ropriate) (14).	
appropriate in some styles and not others. Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	0.1 1 11 .	1 . (5)	10	i li		loon
Cider may turn green (copper) or black (iron).		3.				
\square Mousy – Taste evocative of the smell of a rodent's den/cage.						*** ***********************************
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."						
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.						
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.	Overall Impre		re associated with	entry, give sugges	tions for impro	vement /10
☐ Phenolic – Plastic, band-aid, and/or medicinal.	7	Chice) 600 °	Mrs. Colonia	FIN	13 THE
☐ Spicy/Smoky – Spice, cloves, smoky, ham.		1 m	<i>(</i> 2)	Elm a t .	- s A	- A made and a made an
☐ Sulfide – Rotten eggs, from fermentation problems.	Margar C	BUL	CORE	L Ora		
☐ Sulfite – Burning matches, from excessive/recent sulfiting.						
Sweet – Basic taste of sugar. Must be in balance if present.						
☐ Thin – Watery. Lacking body or "stuffing."						Y
□ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fine the very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor flat Fair (14 - 20): Off flavors/aromas or major style deficie Problematic (00 - 13): Major off flavors and aromas dominate.	minor flaws. aws. ncies. Unpleasant.	Classic Ex Flav Wond	wless 🗆	Technical M	d □ N Ierit □ □ S es,	Not to Style Significant Flaws Lifeless
2. Objetituite (00 10). Major off flavors and atomas dominate.	ALLE TO MILITA	77 000	V. 144 L			





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AHA/BJCP Sanctioned Competition Program

Judge Name (print) USNM NAMS	Category # 20 Subcategory (a-f)3 Entry # 203504					
Judge BJCP ID	Subcategory (spell out) Other Cider					
Judge Email Jnowied by pond. Nr. an Use Avery label # 5160	Carbonation: ☐ Still ☐ Petillant ☐ Sparkling Sweetness: ☐ Dry ☐ Semi-Dry ☐ Medium ☐ Semi-Sweet ☐ Sweet					
BJCP Rank or Status: □ Apprentice □ Recognized □ Certified □ National □ Master □ Grand Master □ Honorary Master □ Honorary GM □ Mead Judge	Varieties of apple (if declared):Special Ingredients:					
□ Provisional Judge □ Rank Pending Non-BJCP Qualifications: □ Professional Cidermaker □ Non-BJCP □ Cider Sensory Training □ Other	Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.) Comments					
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance (as appropriate for style) Color (2), clarity (2), carbonation level (2) betiliant reddish here Clear					
 □ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. □ Alcoholic – The warming effect of ethanol/higher alcohols. □ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. □ Bitter – A sharp taste that is unpleasant at higher levels. 	Bouquet/Aroma (as appropriate for style) Expression of other ingredients as appropriate Larry grand And Alpha					
 □ Diacetyl – Butter or butterscotch aroma or flavor. □ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. □ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. 	Flavor (as appropriate for style) Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5) Suseer Yeave of leave met					
 Cider may turn green (copper) or black (iron). ☐ Mousy – Taste evocative of the smell of a rodent's den/cage. ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character." 	litte body					
 □ Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized - Staleness, the aroma/flavor of sherry, raisins, or bruised fruit. □ Phanelia. Plastic hand sid and/or medicinal. 	Overall Impression Comment on overall drinking pleasure associated with entry, give suggestions for improvement					
 □ Phenolic – Plastic, band-aid, and/or medicinal. □ Spicy/Smoky – Spice, cloves, smoky, ham. □ Sulfide – Rotten eggs, from fermentation problems. □ Sulfite – Burning matches, from excessive/recent sulfiting. □ Sweet – Basic taste of sugar. Must be in balance if present. 	Mo cider Flavour.					
 ☐ Thin – Watery. Lacking body or "stuffing." ☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) 	Total					
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor flat Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate.	e minor flaws. laws. Flawless □ □ □ □ Significant Flaws encies. Unpleasant. Intangibles					





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AHA/BJCP Sanctioned Competition Program

3,			,			
Judge Name (print)	Category # 2	<u>:0</u> S	ubcategory	(a-f)3	Entry # 203	3504
Judge BJCP ID	Subcategory	(spell out) C	other Cider			
ludgo Email	Carbonation:	T 04:11		Petillant		☐ Sparkling
Judge Email	Sweetness:	□ Still □ Dry	☐ Semi-Dry	☐ Medium	☐ Semi-Swee	
		•	,			
BJCP Rank or Status:	Varieties of a	pple (if dec	clared):			
☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master	Special Ingre	dients:				
☐ Honorary Master ☐ Honorary GM ☐ Mead Judge	-					
□ Provisional Judge □ Rank Pending						
Non-BJCP Qualifications:	Bottle Inspec	tion: 🗆 (Ap	propriate size, cap	, fill leyel, label ren	noval, etc.)	
☐ Professional Cidermaker ☐ Non-BJCP	Comments			y rep por		
☐ Cider Sensory Training ☐ Other	··· A			7		611
Descriptor Definitions (Mark all that apply):	Appearance (Color (2), clarity (2)					/ (
☐ Acetaldehyde – Green apple candy aroma/flavor.		,,		ja.		
☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent,		COH	a of p	1500	104x	
nail polish) or acetic acid (vinegar, harsh in back of throat).						
☐ Acidic – Sour-tart flavor. Typically from one of several	****					
acids: malic, lactic, or citric. Must be in balance.	Bouquet/Aro					6_/1
☐ Alcoholic – The warming effect of ethanol/higher alcohols.	Expression of other	ingredients as a	ppropriate		1 00 5	
☐ Astringent — A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present.		3 7 13	Lat resemble	3.7	<u>~ 10</u>	
☐ Bitter — A sharp taste that is unpleasant at higher levels.	19.10	19 60	-7.1	AR	Pri	
☐ Diacetyl – Butter or butterscotch aroma or flavor.	~ Q 0 1	(4)	(for fe)	4 1 °V	1 C. 4a	
-						
☐ Farmyard — Manure-like (cow or pig) or barnyard (horse stall on a warm day).	F1					11 0
☐ Fruity — The aroma and flavor of fresh fruits that may be	Flavor (as appro Balance of acidity, s		al strength hady	carbonation (if ann	ropriate) (14).	/2
appropriate in some styles and not others.	Other ingredients as	•		((F F	, (- · /,	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor.	- /	.	A .	2	<u> </u>	
Cider may turn green (copper) or black (iron).		he 165	<u> </u>	Wy e	13 14-1	1 And
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.						
☐ Oaky – A taste or aroma due to an extended length of time						
in a barrel or on wood chips. "Barrel character."						
☐ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character.						
☐ Oxidized —Staleness, the aroma/flavor of sherry, raisins, or	Overall Impre				··	
bruised fruit.	Comment on overal	i drinking pieasi	ire associated with	entry, give sugges	tions for improveme	nt
☐ Phenolic – Plastic, band-aid, and/or medicinal.	Low A. A.	and and	201	1-1	- D	
☐ Spicy/Smoky – Spice, cloves, smoky, ham.	() () ()	<u></u>	in the case of	I Got Annes.		
□ Sulfide – Rotten eggs, from fermentation problems.				- (b.	_	
☐ Sulfite – Burning matches, from excessive/recent sulfiting.				- Francisco Control	<u> </u>	
☐ Sweet — Basic taste of sugar. Must be in balance if present.		CONTRACT.			1	
=	-					
☐ Thin – Watery. Lacking body or "stuffing."						72
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		
				Stylistic Acci	uracy	
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fing the very Good (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor fing flavors/aromas or major style deficiency. Problematic (00 - 13): Major off flavors and aromas dominate.	ne-tuning.	Classic Ex	cample 🗆			to Style
Very Good (30 - 37): Generally within style parameters, some			•	Technical M	I erit	
Good (21 - 29): Misses the mark on style and/or minor fla		Fla	wless			ificant Flaws
Fair (14 - 20): Off flavors/aromas or major style deficie Problematic (00 - 13): Major off flavors and aromas dominate.		Wond	ierful 🗆	Intangible □ □ □ □		loce
1 100 Ciliatic (00 - 15), iviajor on navors and aromas dominate.	ama to main.	I "' OH	wilui 🗀		ruci	~555





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AHA/BJCP Sanctioned Competition Program

Judge Name (print)	Category # _2	<u>:0</u> S	ubcategory ((a-f)3	Entry # 2	203508
Judge BJCP ID	Subcategory (spell out) Other Cider					
Judge Email	Carbonation: Sweetness:	☐ Still ☐ Dry	□ Semi-Dry	☐ Petillant ☐ Medium	□ Semi-Sv	☐ Sparkling weet ☐ Sweet
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 Cidermaker ☑ Non-BJCP □ Cider Sensory Training □ Other	Comments			, fill level, label ren	noval, etc.)	
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde — Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) — Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).	Appearance Color (2), clarity (2), carbonation le		g . 5)	corklin	<u></u>
 ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to chewing on a teabag. Must be in balance if present. 	Bouquet/Aro Expression of other	ma (as appropringredients as a	ppropriate	bogues		
☐ Bitter – A sharp taste that is unpleasant at higher levels. ☐ Diacetyl – Butter or butterscotch aroma or flavor.						4N
 □ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. 	Flavor (as appro Balance of acidity, Other ingredients as	sweetness, alcoh	Aftertaste (5)		ma.	
☐ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. Cider may turn green (copper) or black (iron).		or an	my desi	Thick !	Kavou)
☐ Mousy – Taste evocative of the smell of a rodent's den/cage.						
☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character."						
 □ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or 	Overall Impre		are associated with	entry, give suggest	tions for improve	<u>5</u> /10
bruised fruit.		<u>\ \ </u>	1 .	1) (
☐ Phenolic — Plastic, band-aid, and/or medicinal. ☐ Spicy/Smoky — Spice, cloves, smoky, ham.		Nov	yer 1	ready of	o du	~e ~g
☐ Sulfide – Rotten eggs, from fermentation problems.					,	
□ Sulfite – Burning matches, from excessive/recent sulfiting.						
☐ Sweet – Basic taste of sugar. Must be in balance if present.	-					
Thin – Watery. Lacking body or "stuffing."			•			
☐ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)				Total		28_/50
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fin Very Good (30 - 37): Generally within style parameters, some (21 - 29): Misses the mark on style and/or minor flat Fair (14 - 20): Off flavors/aromas or major style deficient Problematic (00 - 13): Major off flavors and aromas dominate. It	minor flaws. ws. ncies. Unpleasant.	Classic Ez Fla Wone	wless 🗆	Stylistic Accu	□ □ No Ierit □ □ Si es	ot to Style gnificant Flaws ifeless





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AHA/BJCP Sanctioned Competition Program

		·				
Judge Name (print)	Category # _	20 Subcategory	(a-f)3 Enti	ry # 203508		
Judge BJCP ID	Subcategory (spell out) Other Cider					
Judge Email	Carbonation Sweetness:	: □ Still □ Dry □ Semi-Dry	☐ Petillant ☐ Medium ☐ S	Semi-Sweet Sparkling		
BJCP Rank or Status: ☐ Apprentice ☐ Recognized ☐ Certified ☐ National ☐ Master ☐ Grand Master ☐ Honorary Master ☐ Honorary GM ☐ Mead Judge ☐ Provisional Judge ☐ Rank Pending		apple (if declared):edients:				
Non-BJCP Qualifications: ☐ Professional Cidermaker ☐ Cider Sensory Training ☐ Other	•	ction: □ (Appropriate size, cap		c.)		
Descriptor Definitions (Mark all that apply): ☐ Acetaldehyde – Green apple candy aroma/flavor. ☐ Acetified (Volatile Acidity, VA) – Ethyl acetate (solvent, nail polish) or acetic acid (vinegar, harsh in back of throat).		(as appropriate for style) 2), carbonation level (2)				
 ☐ Acidic – Sour-tart flavor. Typically from one of several acids: malic, lactic, or citric. Must be in balance. ☐ Alcoholic – The warming effect of ethanol/higher alcohols. ☐ Astringent – A drying sensation in the mouth similar to 		oma (as appropriate for style) r ingredients as appropriate	in the state of th	<u> </u>		
 □ Astringent – A drying sensation in the mouth sininal to chewing on a teabag. Must be in balance if present. □ Bitter – A sharp taste that is unpleasant at higher levels. □ Diacetyl – Butter or butterscotch aroma or flavor. 		CEERN.	ed To:	o f		
 □ Farmyard – Manure-like (cow or pig) or barnyard (horse stall on a warm day). □ Fruity – The aroma and flavor of fresh fruits that may be appropriate in some styles and not others. □ Metallic – Tinny, coiny, copper, iron, or blood-like flavor. 	Other ingredients a	opriate for style) sweetness, alcohol strength, body, is appropriate (5), Aftertaste (5)) (14), (14),		
 Cider may turn green (copper) or black (iron). ☐ Mousy – Taste evocative of the smell of a rodent's den/cage. ☐ Oaky – A taste or aroma due to an extended length of time in a barrel or on wood chips. "Barrel character." 	<u> </u>	A A A A A A A A A A A A A A A A A A A	**************************************	Co seculo.		
 □ Oily/Ropy - A sheen in visual appearance, as an unpleasant viscous character proceeding to a ropy character. □ Oxidized -Staleness, the aroma/flavor of sherry, raisins, or bruised fruit. 	Overall Impr	ession all drinking pleasure associated with	h entry, give suggestions for	improvement/10		
 □ Phenolic - Plastic, band-aid, and/or medicinal. □ Spicy/Smoky - Spice, cloves, smoky, ham. □ Sulfide - Rotten eggs, from fermentation problems. □ Sulfite - Burning matches, from excessive/recent sulfiting. 	Med July	TURN RO	AT AT	280 g		
 ☐ Sweet — Basic taste of sugar. Must be in balance if present. ☐ Thin — Watery. Lacking body or "stuffing." ☐ Vegetal — Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.) 			Total			
Outstanding (45 - 50): World-class example of style. Excellent (38 - 44): Exemplifies style well, requires minor fit Very Good (30 - 37): Generally within style parameters, some Good (21 - 29): Misses the mark on style and/or minor fit Fair (14 - 20): Off flavors/aromas or major style deficie Problematic (00 - 13): Major off flavors and aromas dominate.	minor flaws. tws. ncies. Unpleasant.	Classic Example □ Flawless □ Wonderful □	Stylistic Accuracy Technical Merit Intangibles	☐ Significant Flaws		