

Spirits & Brewing—Meads & Wines

LEVEL : NOVICE	ENTRANT #: _____	ENTRY #: _____
BRIEF DESCRIPTION OF ENTRY: _____		

Please use the following evaluation scale (circle one for each criterion below):

- N Needs further refinement for expectations of a Novice
- S Slight refinement needed for expectations of a Novice
- M Meets expectations of a Novice.
- A Above expectations of a Novice.
- E Exceeds expectations of a Novice.

DOCUMENTATION: Circle Evaluation Result Given: N S M A E

Includes complete information relating to the pre-17th century example(s) used for the entry as well as other information pertinent to the entry for use by judges. Does the documentation include: Time frame & geographic/cultural origins of the pre-17th century model(s) for the entry; ingredients, materials, tools, & techniques appropriate to the stated time frame and geographic/cultural origins of the model(s); the type of wine and the characteristics (clarity, color, aroma, taste, body, etc.) of the model(s)? Have the entrant's ingredients, recipes, tools, & techniques been included? Did the entrant mention (and justify) any deviations from the pre-17th century ingredients, materials, tools, and techniques used? Are citations &/or references included? Is the documentation well organized and legible?

COMPLEXITY &/OR DIFFICULTY: Circle Evaluation Result Given: N S M A E

Assessment of the scope, ambition, and difficulty of the entry. Did the entrant use purchased or homemade tools? To what degree were ingredients produced &/or processed/prepared by the entrant? If mead, was the honey cultivated or purchased? Was the yeast purchased, cultured, or was wild yeast used? What difficulty level is associated with the ingredients used? Was there an added execution difficulty of the techniques used in conjunction with the selected ingredients and tools (e.g., resinating or carbonation)? Did the entrant develop the wine from a pre-17th century recipe (redaction), use a modern translation, or is this a modern recipe?

WORKMANSHIP: Circle Evaluation Result Given: N S M A E

The skills used and the resulting quality of work in producing the entry. Have the ingredients & techniques used produced a recognizable product for the chosen type? Is the entry fermented, aged, and finished appropriately for the type? Are the color, and clarity appropriate to the expected results? Are the aroma, body, taste, and aftertaste appropriate (consider degree of complexity)? Does the entry display a proper balance of sweetness, acidity, and bitterness, and does it display proper astringency for the type? Is the wine properly casked or bottled?

ÆSTHETIC QUALITIES: Circle Evaluation Result Given: N S M A E

The overall æsthetic effect and appeal of the entry, as perceived by the judges. Is the entry finished properly? Is the entry attractively presented? Are the color, clarity, aroma/bouquet, body, taste, and aftertaste of the entry good? Are there any unpleasant aftertastes or other off flavors inappropriate to the entry type? Does the entry have a good balance of sweetness, acidity, and bitterness, and does it display appropriate astringency? If you were a person from the stated time period of origin of the entry, would you drink more or serve this to guests (if given the opportunity)?

AUTHENTICITY: Circle Evaluation Result Given: N S M A E

How closely the entrant followed pre-17th century techniques and how nearly the entrant achieved a piece that would not have been out of place in a pre-17th century cultural setting. To what degree has the entrant gone to use pre-17th century tools, ingredients, and processes to make the entry? Are the ingredients and techniques used appropriate to the stated time frame and geographic/cultural origin of the entry? If modern substitutes were used, did the entrant explain why? Did the entry display characteristics giving the appearance and impression of pre-17th century wine? Overall, would this wine have been considered acceptable, or good, if consumed within the stated time frame and geographic/cultural setting?

CREATIVITY:

Circle Evaluation Result Given: N S M A E

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The extent of the entrant's adaptation of materials, tools, methods, processes, etc., in production of the entry, and the entrant's effort to produce a unique entry. How well did the entrant adapt any modern tools, techniques, and ingredients to produce a wine consistent with the stated original time frame and location? Did the entrant make an exact copy of a pre-17th century recipe, or was the recipe extrapolated? Did the entrant produce a unique recipe consistent with pre-17th century evidence? To what extent did the entrant enhance the wine, keeping within the use of available ingredients, tools, and processes for the stated original time frame and location?

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COLLABORATIVE CONSTRUCTIVE JUDGE'S COMMENTS HERE-COVERING ALL CRITERIA JUDGED:

*******PLEASE WRITE LEGIBLY*******

****WITH NOTATION-ADDITIONAL COMMENTS CAN BE WRITTEN ON A SEPARATE SHEET OF PAPER***

Judge's SCA Printed Names and Signatures:

