# Cider Scoresheet

**AHA/BJCP Sanctioned Competition Program**

## Judge Information
- **Judge Name** (print)
- **Judge BJCP ID**
- **Judge Email**

**Use Avery label # 5160**

## BJCP Rank or Status:
- □ Apprentice
- □ Recognized
- □ Certified
- □ National
- □ Master
- □ Grand Master
- □ Honorary Master
- □ Honorary GM
- □ Mead Judge
- □ Provisional Judge
- □ Rank Pending
- □ Cider Judge
- □ Mead Judge
- □ Grand Master

## Non-BJCP Qualifications:
- □ Professional Cidermaker
- □ GABF/WBC
- □ 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).
- □ 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.
- □ 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. 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.”
- □ Oily/Ropy – A sheen in visual appearance, as an unpleasant viscous character proceeding to a rropy character.
- □ Oxidized – Staleness, the aroma/flavor of sherry, raisins, or bruised fruit.
- □ 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.
- □ Thin – Watery. Lacking body or “stuffing.”
- □ Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)

## Varieties of Apple (if declared): _____________________

## Special Ingredients:

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

## Appearance (as appropriate for style)
- Color (2), clarity (2), carbonation level (2)

## Bouquet/Aroma (as appropriate for style)
- Expression of other ingredients as appropriate

## Flavor (as appropriate for style)
- Balance of acidity, sweetness, alcohol strength, body, carbonation (if appropriate) (14), Other ingredients as appropriate (5), Aftertaste (5)

## Overall Impression
- Comment on overall drinking pleasure associated with entry, give suggestions for improvement

## Scoring Guide

<table>
<thead>
<tr>
<th>Score</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>Outstanding</td>
</tr>
<tr>
<td>45-49</td>
<td>Excellent</td>
</tr>
<tr>
<td>30-44</td>
<td>Very Good</td>
</tr>
<tr>
<td>21-29</td>
<td>Good</td>
</tr>
<tr>
<td>14-20</td>
<td>Fair</td>
</tr>
<tr>
<td>0-13</td>
<td>Problematic</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Category</th>
<th>Subcategory</th>
<th>Entry #</th>
<th>Carbonation</th>
<th>Sweetness</th>
<th>Varieties of Apple</th>
<th>Special Ingredients</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Carbonation</th>
<th>Still</th>
<th>Petillant</th>
<th>Sparkling</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweetness</td>
<td>Dry</td>
<td>Semi-Dry</td>
<td>Medium</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Varieties of Apple</th>
</tr>
</thead>
<tbody>
<tr>
<td>(if declared)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Special Ingredients</th>
</tr>
</thead>
</table>

## Stylistic Accuracy

<table>
<thead>
<tr>
<th>Classic Example</th>
<th>Not to Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flawless</td>
<td>Technical Merit</td>
</tr>
<tr>
<td>Intangibles</td>
<td>Significant Flaws</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wonderful</th>
<th>Lifeless</th>
</tr>
</thead>
</table>