

Kingdom of Caid

Arts and Sciences Fair and Pentathlon

Class: 2.22.2 - Culinary: Brewing: Wine
Does entry meet criteria for class: Yes No
(If no, please explain)

Skill Level: _____ Entry #:
Entry Type:
Description of Entry:

Total Points:

Execution: (80% of total)

Presentation: (Points Possible: 0 – 5) **Points Earned:** _____
Should include appropriate serving containers (if appropriate). Penalized for non-period elements.

Selected Criteria	Points Possible
Cork: Clean & Sound	(2)
Serving container: Clean & Sound	(1)
Label: Clear Identification	(1)
Air Space: 3/4 Inch	(1)

Issues:

Clarity & Color: (Points Possible: 0 – 10) **Points Earned:** _____
Look for richness of color and clarity. Penalized for weak color, haziness or oily surface.
Remember-as per style.

Selected Criteria	Points Possible
Hazy or floating sediment,	
Clear, Bright	(5)
Carbonation	(2)
Good Color	(3)

Issues:

Bouquet: (Points Possible: 0 – 20) **Points Earned:** _____
Does it have an aroma? Is it pleasant, sharp, fruity? Can you identify the product by its aroma?
Penalize for chemical, sulfur or petroleum smells.

Selected Criteria	Points Possible
Aroma – does it have one? Good or Bad	(12)
Identifiable-How Identifiable Is it?	(8)

Issues:

Taste: (Points Possible: 0 –55)

Points Earned: _____

Reward pleasant use of spices, flavor, and aroma. Penalize off flavors, flatness, bad aftertaste, unwanted lumps and missing ingredients.

Selected Criteria	Points Possible
Taste: Good or Bad	(21)
Balance: Sugars, Acids, Alcohol	(12)
Developed Flavor	(14)
Aftertaste	(8)

Issues:

Documentation: (10% of total) (Points Possible 0 – 10)

Required documentation is an Ingredient List and Period Recipe. No points given unless these two at minimum are provided.

Selected Criteria	Points Possible
Ingredient list	(2)
Period recipe	(2)
Brewers Log Notes	(4)
Bibliography	(2)

Documentation Total Points: _____

Comments: (Use back if more space is needed)

Notes: Period Wines

Grape: Clarity was cloudy to almost clear. Most wines were local attempts off local grapes and there was no particular Variety. Drinks in period were:

Riesling, Gamay, Pinot Noir, Semillion, Syrah, Gewurztraminer, Chenin Blanc,
Sauvignon Blanc, Merlot, Cabernet Sauvignon, Mourvedre, Cabernet Franc,
Grenache, Chardonnay.

Sparkling: Most wines were either still or had some carbonization due to their short brewing time. Champagne was period and was a special way to create a bright(clarity) and sparkling wine.

Fruit: Usually Cloudy. If the Farmer had a surplus of fruit then a fruit wine might be attempted. As such at some point or another almost all fruit was attempted.

Misc-Flower, Herbal, ?: Usually Cloudy. If the Farmer had a surplus of an item wine might be attempted. As such at some point or another almost all such items were attempted.

Meads:

Short - are covered under Beers.

Standard – Usually Cloudy, might have carbonization.

Traditional- Straight meads.

Melomel- Mead with Fruit or Berry

Cyser- Apple

Pyment- Grape

Raspberry- Raspberry

Cherry- Cherry

Plum- Plum

Peach- Peach

Apricot- Apricot

Strawberry- Strawberry

Blueberry- Blueberry

Berry- Boysenberry, Marion Berry, Mulberry (Morat), Blackberry, Cranberry,
Elderberry.

Citrus- Orange, Lemon, Lime, Grapefruit, Tangerine.

Non-Period

Tropical Fruit- Papaya, Mango, Kiwi, Guava, Pomegranite.

Prickly Pear- Prickly Pear

Metheglin- Mead with Spices or Herbs

Mulling Spice- Allspice, Cinnamon, Cloves, Ginger, Nutmeg, Citrus Rind, Mace.

Beer Spice- Coriander, Cardamom, Curacao Orange Peel, Woodruff

Mellow Spice- Vanilla Bean, Chocolate, Anise, Maple Syrup, Sassafras Root

Italian Spice- Oregano, Basil, Thyme, Bay Leaves, Sage, Rosemary, Garlic.

Flower Petal- Rose, Dandelion, Lavendar, Tea Blends, Heather Tips, Hop Cones,
Honeysuckle, Elderberry

Pepper- White, Black, Mint, Spearmint, Peppermint, Lemon Grass, Curry Powder, Grains
of Paradise, Juniper Berries, Spruce, Mustard Seed, Fennel, Turmeric,
Fenugreek, Cumin.

Chile- Jalapeno, New Mexico Green, Red, Poblano, Mexican Pequin, Ancho, Chipotle,
Tabasco, cayenne, anaheim, serrano, habanero, cascabel, thai.

High- Usually over 3 years old, Bright, and Still.

Usually just Traditional meads.