

Brewing & Vinting: Wine, Mead, Cider

Category Rules

This category includes fermented beverages made predominantly with fruits or other sugar sources and possessing a higher alcohol level than beer, ale, or lager. Any herbs and spices used in the beverage **must** be listed in the documentation with their Latin botanical names and **must** comply with the Prohibited and Restricted Herbs list. When an entry crosses Brewing and Vinting styles, such as braggots or barley wines, the entrant must specify in which category the entry should be judged. Documentation for entries in this category must include a copy of the recipe used and a description of the method used to produce the entry. There is no penalty for the use of modern methods or ingredients if such use ensures the health and/or safety of the judge and the reasons for such are included in the documentation.

Certain materials are required for judging this category and must be provided:

- Several standard wine glasses with clear, unornamented glass bowls.
- A white tablecloth, either plastic or cloth.
- Taper candle with matches.
- Lemon slices, fresh white bread, and/or unsalted crackers.
- Distilled water and water glasses.
- Bucket for disposal of excess liquids.
- Bottle openers (if needed to open the bottles).

The judges do not permit smoking during the judging period or in the judging area. The judges do not need to swallow the samples during judging. Any Brewing & Vinting judge **must** be 21 years of age and be able to provide proof of age.

Research and Documentation (Score: 0-4 points)

- 0 No documentation provided with entry. Face-to-face judging adds very little information.
- 1 Minimal information is provided for time, place and style. Face-to-face judging adds some background information.
- 2 As in #1, generalized sources are given with no emphasis on primary and/or scholarly resources. In face-to-face judging, no further understanding of the resources is evident. Materials and methods of construction of the entry are described.
- 3 As in #2, there is a good balance of resources: primary and/or scholarly sources well supported by other resources. Documentation and/or face-to-face judging provides well developed discussion of research. Materials and methods of construction are described and the reasons for the choices made are discussed.
- 4 As in #3, in-depth and extensive documentation provides a good balance of resources, emphasizing primary (if available) and/or scholarly resources backed up with a significant selection of other resources. Documentation and/or face-to-face judging provide a good explanation of original research and experimentation related to the research. Face-to-face judging indicates a keen grasp of the research and the entrant can discuss it easily with active engagement. Appendices included in documentation (if any) help provide further pertinent information to subject and time period.

Materials and Methods (Score: 0-4 points)

- 0 Entry is completely modern with no relationship to period elements or practices.
- 1 Use of modern materials and methods to produce an item that would not be accepted in period but either bears some relationship to an authentic work or might be useful within SCA culture (ex: wines made with non-period ingredients).
- 2 Use of **both** modern materials and methods to produce a work that looks, feels, or tastes authentic to the intended time period or culture.
- 3 Use of **either** modern materials **or** methods to produce a work that looks, feels or tastes authentic to the intended time period or culture without explanation of any substituted materials.
- 4 Use of totally authentic materials and methods (hand-prepared materials, etc.) to produce a work that looks, feels, or tastes authentic to the intended time period or culture. Any substitutions and the period materials/methods are thoroughly explained.

Scope (Score: 0-6 points for each bullet item)

Rank the **ambition**, not the success, of the entry for each of the following elements.

- Ingredients: canned grape juice vs. grapes, etc.
- Preparation: packaged prepared ingredients vs. grape crushing, etc.
- Recipe: complexity of recipe, number of steps, etc.

Skill (Score: 0-6 points for each bullet item)

How well is the entry made? Rank the **success** of the entry for each of the following elements.

- Appearance: clarity, color (appropriate to type), legs (appropriate to type), presentation
- Aroma: bouquet (appropriate to type), absence of off odors,
- Taste: general flavor, acidity, tannins, sugars, alcohol, body and finish (appropriate to type), aftertaste (appropriate to type)

Ingenuity (Score: 0-4 points)

Judge the ingenuity of the entry. Was the entrant resourceful and inventive in the approach to creating their entry? Does the entry reflect the entrant's vision of period context? Is original thought, contemplation, interpretation, and vision evident according to the entrant's period?

Judge's Observation (Score: 0-6 points)

Rank the entry as a whole. How well do all the separately judged parts fit together? The entry's overall effect is judged in this section. This is the only section of the criteria where the judges may allow their personality, private opinions, and personal preferences to influence scoring.