

Great Lakes International Cider and Perry Competition (GLINTCAP)



Eric West

Competition Director

The 13th Annual GLINTCAP

May 17-18, 2018

1,334 Total Entries

1,064 Commercial Entries

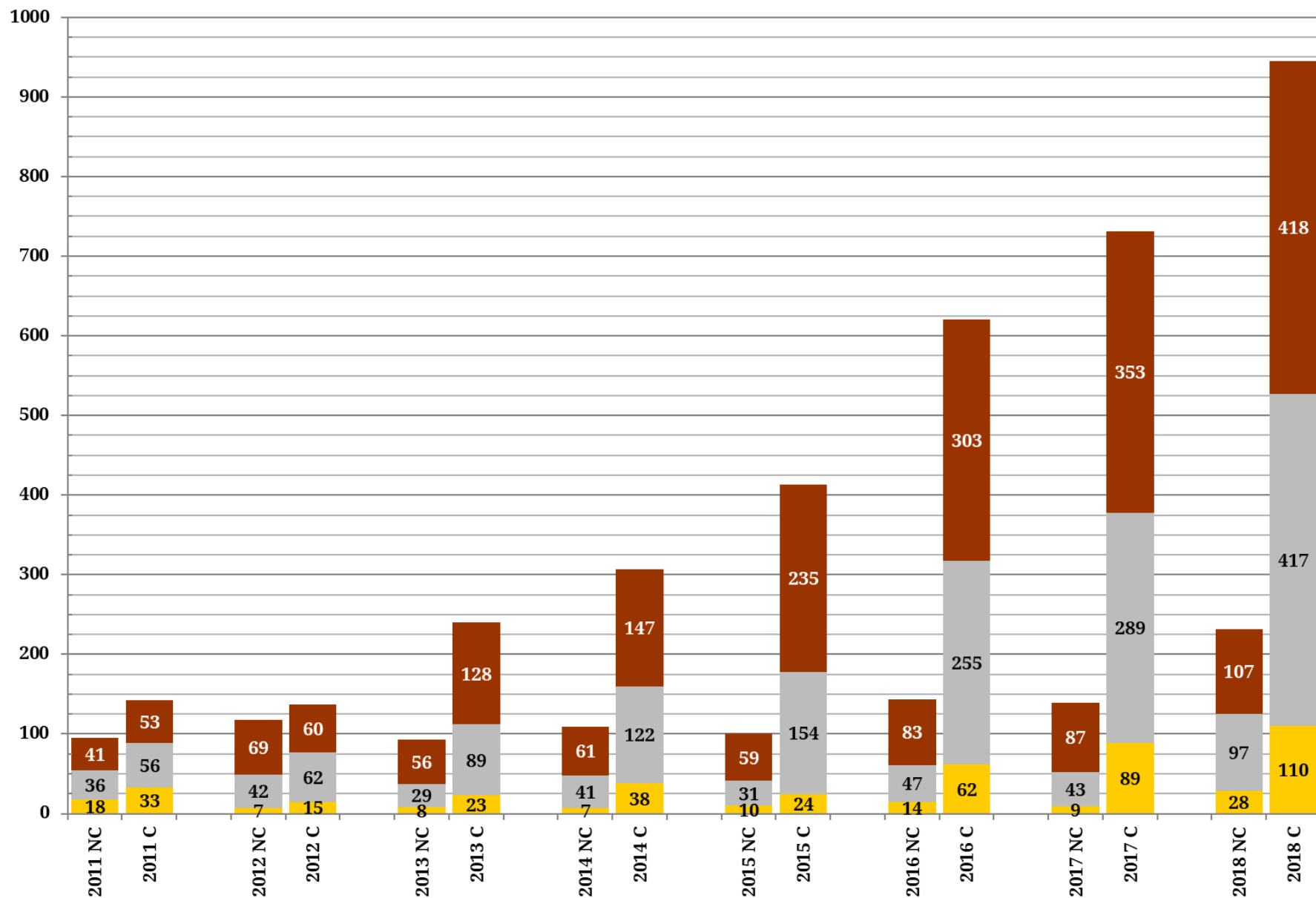
110 Gold, 417 Silver, 418 Bronze

270 Noncommercial Entries

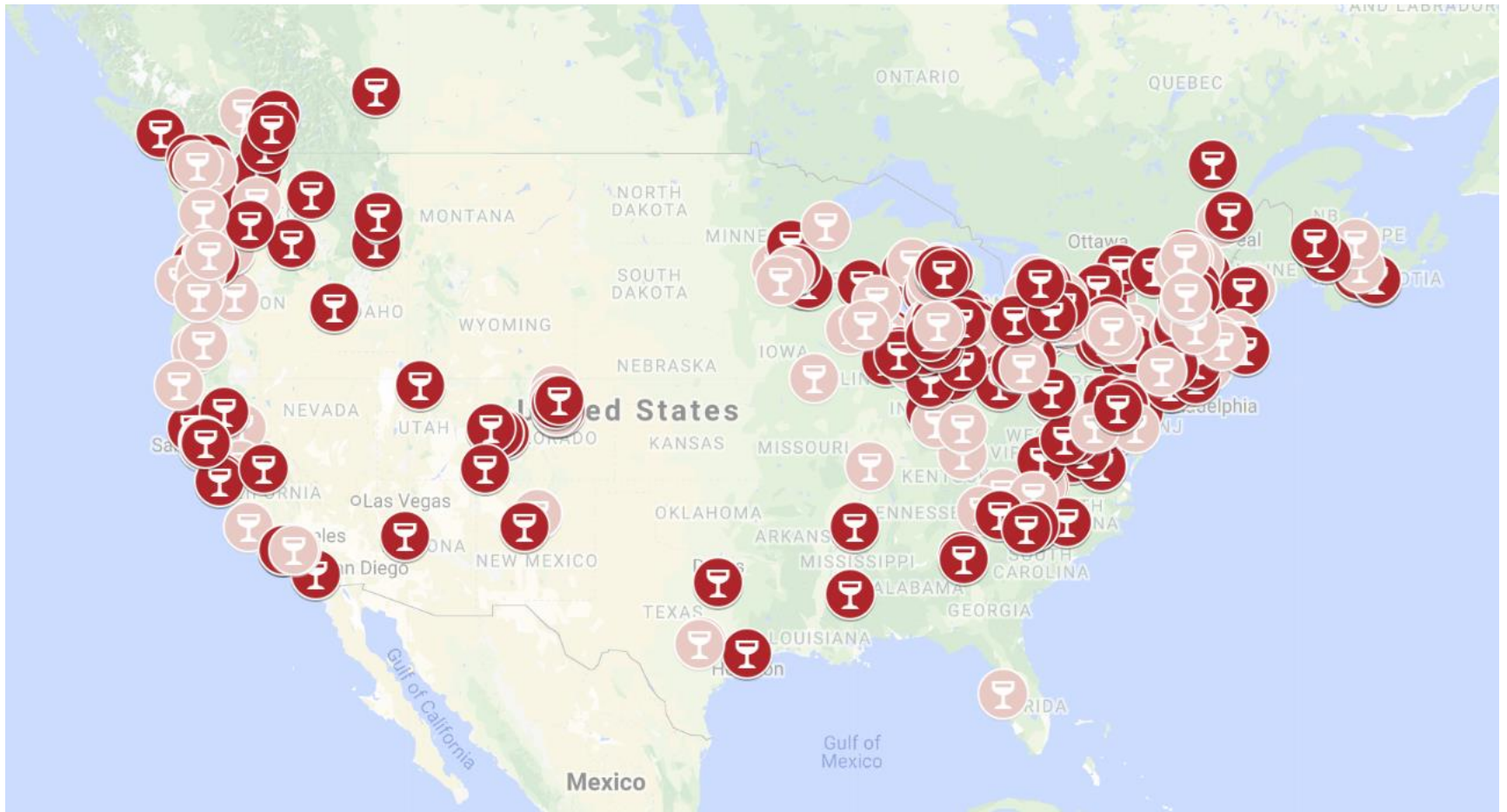
28 Gold, 97 Silver, 107 Bronze

GLINTCAP Medals Awarded (2011-2018)

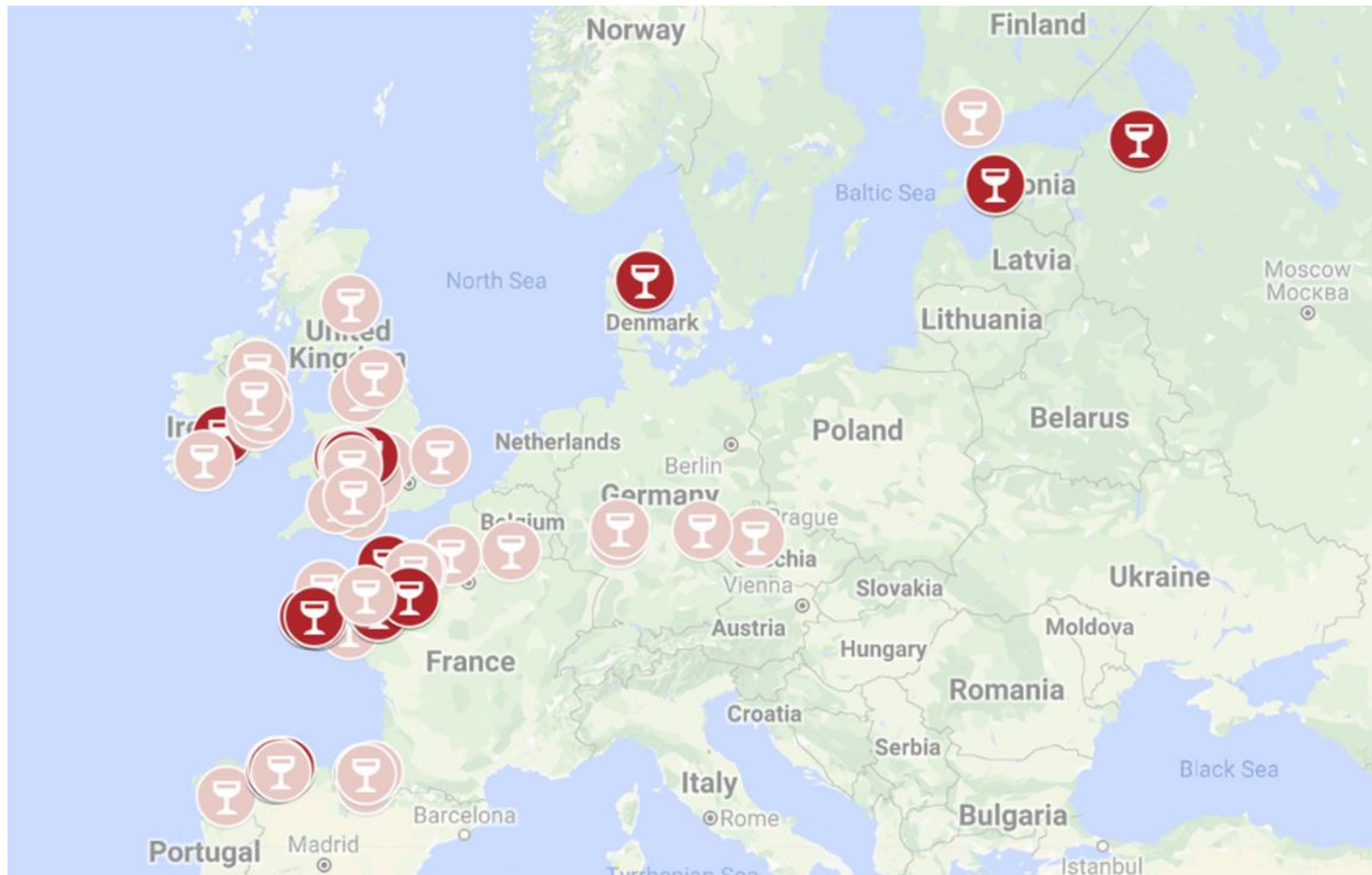
Noncommercial (NC) & Commercial (C)



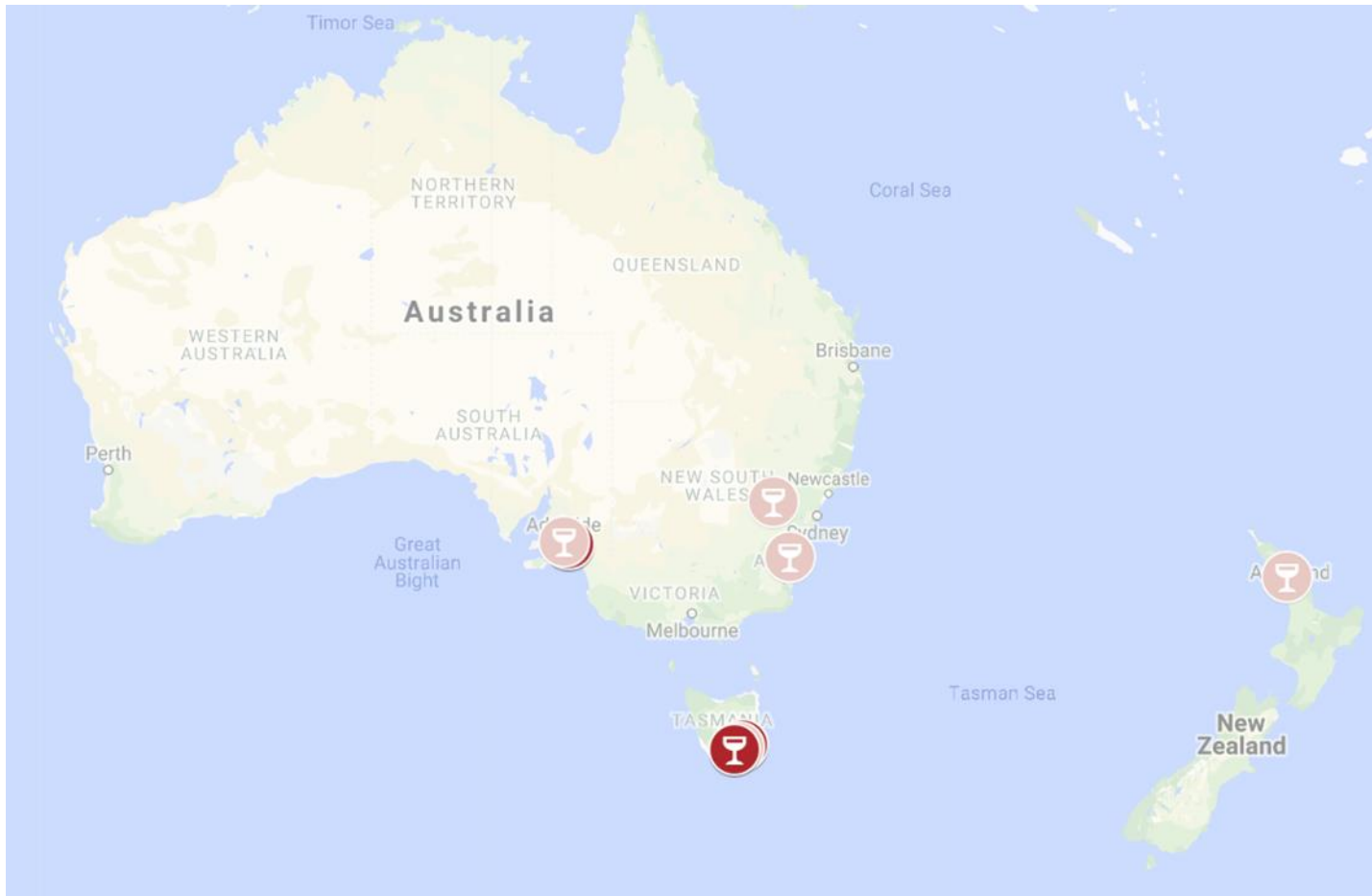
United States and Canada



Europe



Australia and New Zealand



Entry Details

Entry Fees

\$60 Commercial

\$20 Noncommercial

No limit on number of entries.

Sample Requirements

3 Cans or Bottles

Must be at least 330ml.

Exceptions - Ice Cider, Fortified Cider, Spirits

Sweetness Levels

g/L Residual Sugar

Dry: < 4

Semi-Dry: 4-9

Semi-Sweet: 9-45

Sweet: > 45

Standard Styles

Modern Cider - 217

Classes: Dry (117) and Sweet (100)

Heritage Cider - 159

Classes: Dry (134) and Sweet (25)

Traditional Cider - 75

Classes: Dry (48) and Sweet (27)

Natural Cider - 18

Modern Perry - 17

Traditional Perry - 13

Specialty Styles

Fruit Cider - 154

Hopped Cider - 54

Spiced Cider - 72

Wood Aged Cider - 59

Wood Aged Specialty Cider - 46

Specialty Cider and Perry - 115

Unlimited Cider and Perry - 24

Intensified and Distilled Styles

Ice Cider - 21

Fortified Cider - 15

Commercial Division Only

Spirits - 5

Commercial Division Only



Judging Procedures

3-Person Judge Panels

Judges assigned to panels based on familiarity with style category.

Lead Judge must have prior GLINTCAP experience.

Each panel is assigned a dedicated steward.

8-12 Samples Per Flight

Samples are assessed individually, then discussed as a panel.

Each judge completes a detailed scoresheet.

The panel assigns a consensus score to each entry (not always the average).

Best in Class Promotion

Panel selects exactly 3 entries to move on to Best in Class judging.

Judges may request additional pours if needed.

Flight Summary

Flight	ID	Style	Sweet	Carb	ABV	Additional Information
1	431	Modern Cider - Dry	Dry	Petillant	6.5	100% Winesap.
1	479	Modern Cider - Dry	Dry	Petillant	6.5	Granny Smith, Fuji, Red Delicious, Golden Delicious, and Gala.
1	487	Modern Cider - Dry	Dry	Petillant	6.8	Color from red-fleshed Otterson variety.
1	441	Modern Cider - Dry	Dry	Sparkling	6.8	Traditional Method. Aged for 3 years.
1	470	Modern Cider - Dry	Dry	Sparkling	6.9	100% Pink Lady.
1	408	Modern Cider - Dry	Dry	Petillant	7	
1	436	Modern Cider - Dry	Dry	Petillant	7.5	Wild ferment.
1	477	Modern Cider - Dry	Semi-Dry	Petillant	5.4	100% McIntosh.
1	403	Modern Cider - Dry	Semi-Dry	Sparkling	6	
1	401	Modern Cider - Dry	Semi-Dry	Petillant	6.9	

Scoresheet - Aroma & Appearance

Bouquet / Aroma

	None	L	M	H	Inappropriate	
Fruit	<input type="radio"/>				<input type="checkbox"/>	_____
Fermented	<input type="radio"/>				<input type="checkbox"/>	_____
Funk	<input type="radio"/>				<input type="checkbox"/>	_____
Other	_____					

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Appearance

Hue	Pale	Yellow	Gold	Amber	Brown	_____	Other	Intensity	Dull	Vibrant
Clarity	Brilliant	Hazy	Opaque							
Other	_____									

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Scoresheet – Flavor/Mouthfeel

Flavor / Mouthfeel		Inappropriate	
	None L M H		
Sweetness	<input type="radio"/>	<input type="checkbox"/>	
Acidity	<input type="radio"/>	<input type="checkbox"/>	
Bitterness	<input type="radio"/>	<input type="checkbox"/>	
Carbonation	<input type="radio"/>	<input type="checkbox"/>	
Warming	<input type="radio"/>	<input type="checkbox"/>	
Astringency	<input type="radio"/>	<input type="checkbox"/>	
Viscosity	Thin Full	<input type="checkbox"/>	
Finish	Quick Lasting	<input type="checkbox"/>	
Balance & Dynamics			
Other			

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Scoresheet – Overall Impression

Overall	Not to Style	<input type="text"/>	Classic Example	<div></div>
	Significant Flaws	<input type="text"/>	Flawless	
	Lifeless	<input type="text"/>	Wonderful	
Feedback	Provide comments on style and drinking pleasure. Include helpful suggestions to the cidemaker.			<div>10</div>
<hr/>				
<hr/>				
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Judge Total				<div>50</div>

Scoring Guide	Gold	45-50	World-class example of style.
	Silver	38- 44	Exemplifies style well, requires minor fine-tuning.
	Bronze	30-37	Generally within style parameters, minor flaws.
	Good	21-29	Misses the mark on style and/or minor flaws.
	Fair	14-20	Off flavors/aromas or major style deficiencies.
	Problematic	0-13	Major off flavors and aromas dominate

Scoresheet – Features & Flaws

Features & Flaws (mark L-M-H for all that apply)
(mark +/- for appropriateness)

Fruity (Generic/Varietal)		Phenolic	
Floral		Dairy	
Spicy		Diacetyl	
Vegetable		Sulfite	
Alcohol		Sulfide	
Acetaldehyde		Saccharin	
Estery		Metallic	
Solventy (VA)		Grippy	
Oxidized		Watery	
Mousy		Fleeting	
Oaky		Rounded	
Chemical		Awkward	

GLINTCAP 2018 Flight Summary Sheet

Round 1

Flight 1

	1	2	3	4	5	6	7	8	9	10	11	12
Entry #	431	479	487	441	470	408	477	403	401	436		
Judge 1 Mattie	46	37	40	40	42	34	46	29	44	34		
Judge 2 Michelle	40	35	34	35	40	30	45	30	38	35		
Judge 3 Eric	41	36	40	41	36	36	44	27	39	36		
Consensus Score	42	36	38	38	39	33	45	29	40	35		
Top 3 Promoted ✓	✓						✓		✓			
Gold = 45 or above Silver = 38-44 Bronze = 30-37 No Medal = 29 or below												

Head Judge

Eric Fouch

Steward

Paul

Notes / Comments

Judging Schedule

Day 1 – Thursday

Round 1: 8:45-10:30

Round 2: 10:45-12:30

Lunch

Round 3: 1:15-3:00

Round 4: 3:15-5:00

Day 2 – Friday

Round 5: 8:45-10:30

Best in Class – Session 1: 10:45-11:30

Best in Class – Session 2: 11:45-12:30

Best in Class Judging

BIC 1

Fruit Cider

16 Primary Flights * 3 Promoted = 48 Samples

4 Judge Panels with 12 Samples Each

BIC 2

Fruit Cider

4 BIC 1 Panels * 3 Promoted = 12 BIC 2 Samples

1 Judge Panel with 12 Samples



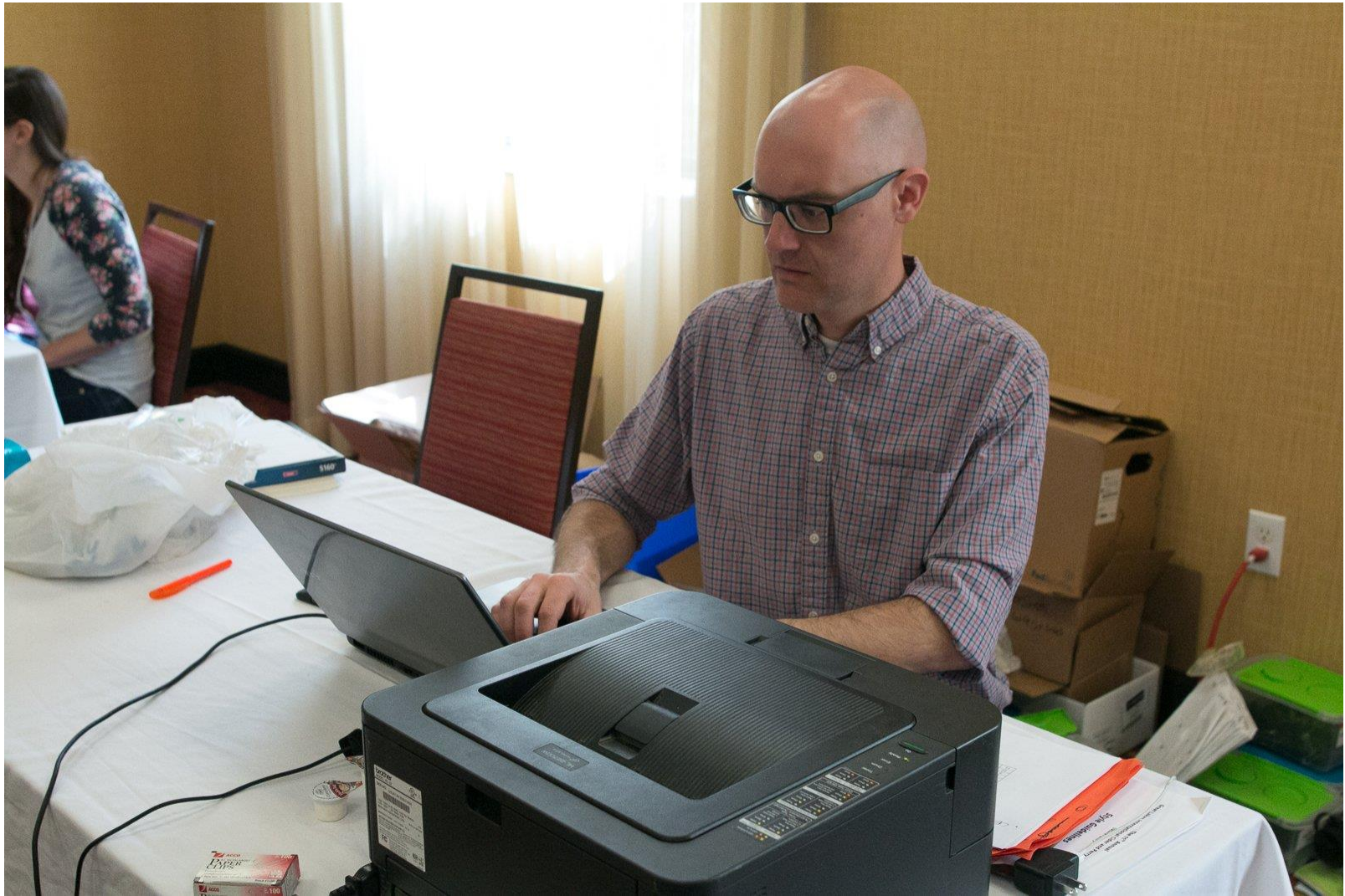












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