Candidate Number: _____ Cider: Alma Semi Sweet

Structured Sensory Analysis

Appearance

Clarity: Clear, Cloudy, Opaque	clear
Intensity: Pale, Medium, Deep	Medium
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	Gold
Carbonation: Still, Petillant, Sparkling	Sparkling

Aroma

Aroma Intensity: Light, Medium (-), Medium, Medium (+), Pronounced	Medium +
Aroma Characteristics:	Cinnamon, honey, dried apricot, dried apple, clove, fresh balckberry

Palate

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	Semi-dry
Acidity: Low, Medium (-), Medium, Medium (+), High	Medium +
Tannin: Low, Medium (-), Medium, Medium (+), High	Medium -
Flavor Intensity: Low, Medium (-), Medium, Medium (+), High	Medium
Flavor Characteristics	apple sauce, apricot skin, pineapple, mango, white flowers, clove cinnamon, black currrant
Complexity: Low, Medium (-), Medium, Medium (+), High	Medium +
Body: Low, Medium (-), Medium, Medium (+), High	Medium
Finish: Low, Medium (-), Medium, Medium (+), Long	Medium

Final Assessment

Considering your assessment above, write a short concluding statement describing this cider's quality in terms of balance, integration, and character.

This clear, deep gold cider has a medium plus intensity with aromas of honey, dried herbs, fresh black cherry, white flowers, and warming spices. The semi-dry sweetness is well balanced with medium acid and medium minus ta The medium flavor intensity characteristics of fresh raspberries, black currant, apple juice, and white flowers are well integrated in a medium plus complexity and a nice medium finish. This is a delicious cider for any occasion.

Candidate Number: _____ Cider: Alma Rose'

Structured Sensory Analysis

Appearance

Clarity: Clear, Cloudy, Opaque	Clear
Intensity: Pale, Medium, Deep	Deep
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	Pink
Carbonation: Still, Petillant, Sparkling	Petillant

Aroma

Aroma Intensity: Light, Medium (-), Medium, Medium (+), Pronounced	Medium
Aroma Characteristics:	raspberries, red currant, dried cranberry, mineral, cinnamon, peach rings, orchard floor

Palate

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	Dry
Acidity: Low, Medium (-), Medium, Medium (+), High	Medium +
Tannin: Low, Medium (-), Medium, Medium (+), High	Medium
Flavor Intensity: Low, Medium (-), Medium, Medium (+), High	Medium
Flavor Characteristics	raspberry, underripe stone fruit, lemon zest, green apple, red currant cherry
Complexity: Low, Medium (-), Medium, Medium (+), High	Medium
Body: Low, Medium (-), Medium, Medium (+), High	Medium -
Finish: Low, Medium (-), Medium, Medium (+), Long	Medium

Final Assessment

Considering your assessment above, write a short concluding statement describing this cider's quality in terms of balance, integration, and character.

This clear, deep intensity, pink, petillant cider is bursting with red fruits. The medium aroma is full of dried strawberries, red currant, red cherries, and over ripe watermelon with a touch of deep floral and rose.
The semi-dry sweetness is brimming with strawberries, cream, honey, lemon zest, green apple, and plum pit.
The cider is well integrated with medium plus acidity and medium tannin to bring about a medium complexity and body.
This would be a great cider for the beach or a summer evening.

Candidate Number: _____ Cider: _____

Structured Sensory Analysis

Appearance

Clarity: Clear, Cloudy, Opaque	
Intensity: Pale, Medium, Deep	
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	
Carbonation: Still, Petillant, Sparkling	

Aroma

Aroma Intensity: Light, Medium (-), Medium, Medium (+), Pronounced	
Aroma Characteristics:	

Palate

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	
Acidity: Low, Medium (-), Medium, Medium (+), High	
Tannin: Low, Medium (-), Medium, Medium (+), High	
Flavor Intensity: Low, Medium (-), Medium, Medium (+), High	
Flavor Characteristics	
Complexity: Low, Medium (-), Medium, Medium (+), High	
Body: Low, Medium (-), Medium, Medium (+), High	
Finish: Low, Medium (-), Medium, Medium (+), Long	

Final Assessment

Considering your assessment above, write a short concluding statement describing this cider's quality in terms of balance, integration, and character.

Possible Aroma and/or Flavors

Primary Aromas and Flavors

	Reference Flavors/Aromas
Pome fruit	Apple, pear, quince, pear drop, skin or juice; fresh, dried, or cooked
Citrus fruit	Lemon, lime, grapefruit, mandarin, juice or zest
Stone fruit	Apricot, peach, plum, nectarine, skin or juice; fresh, dried, or cooked
Tropical fruit	Mango, guava, banana, pineapple, banana, passion fruit, melon, lychee
Red Fruit	Raspberry, red cherry, red currant, watermelon, cranberry, strawberry; fresh, dried, or cooked
Black Fruit	Blackberry, blueberry, black cherry, black currant, grape; fresh, dried, or cooked
Herbaceous	Green bell pepper, grass, hay, asparagus
Herbal	Eucalyptus, mint, lavender, dried herbs, twigs, resin, lemongrass
Floral	Violets, white flowers, rose, honeysuckle
Spice	Clove, cinnamon, nutmeg
Other	Slate, granite, petrichor, mineral

Secondary Aromas and Flavors

Yeast (lees, autolysis)	Bread, toast, pastry dough, biscuit
MLF	Butter, cheese, cream, creamy
Barrel	Vanilla, cloves, coconut, cedar, smoke, wood
Phenolics	Farmyard, smoky bacon
Other	Orchard floor, mushroom, fusel, briny, honey, honeycomb

Flaws or Faults

Hydrogen sulfide (H_2S)	Mouse
Sulfur dioxide (SO_2)	Acetic acid
2,4,6-Trichloroanisol (TCA)	Acetaldehyde
Oxidation	Ethyl acetate
Bretanomyces	