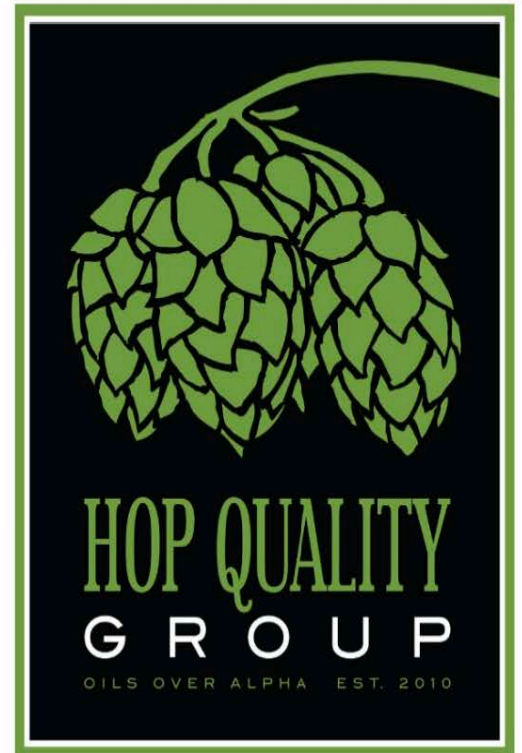


HQG Visit Date:	8/24/22
Farm/Facility:	Wyckoff - Wolf
Picker Name & Grower Number(s):	WA432 - Wolf
Grower Name & Phone:	Kirby Redman
Physical Address of Farm/Facility:	1415 Pleasant Ave., Grandview, WA
Email Address:	kirbyr@wyckoff-farms.com
Picker Type(s) & Description:	Wolf (2015)
Merchant Partners/Direct/Both?	



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Hunter Van de Graaf - HAAS
Matt Gallagher – Half Acre	Andrew Jaques - HAAS
Matt Young – Half Acre	
Brad Benson – Stoup Brewing	

Operations Description:

<p>Picker: would like to change front-end: not happy with performance and repair costs are high. Good signage. Hops only touch the ground on the front-end. Some carry over w/ leaves but still under 1%. Pickers do get clogged when picking larger bines. Found a new mineral oil-based food-grade de-greaser he's going to try out for the Dribbler belts. Nice yellow/red paint on railings. 2 feeding areas for pickers and dribblers. 25 people to run the facility. Pile of screws on picker walkway. One small opening on trash belt.</p>
<p>Kiln/Conditioning: natural gas burners. High tech: no direct flame. Picker to bale = 7 hours. Multiple kiln levels. Wood conditioning boxes – better for moisture (breathes). They inspect it all the time to ensure it remains in good condition. 12 boxes and 4 kilns. Drying starts at 160F but ramp down with levels and airflow. Able to re-direct hops through the system if necessary. Hop control determines moisture when they need to go to another level. Still use hand-probes to triple check moisture. Re-certify moisture meters yearly.</p>
<p>Baler: 155lb bales (smaller) – they stack better. Don't leave bales more than 8 hrs in storage. May think about adding baling capacity (currently two) but them being spaced apart is the biggest challenge. 2 magnets on each belt going to balers. Con-Agua air system works really, really well.</p>
<p>Other: nice screens on open doors. Light fixtures have lupulin (on the inside?). Insulation mostly looks good – a few places with potential cracks over conditioning boxes. Food-grade oils. H2A. Going to 4 shifts now (hired more people) to get used to new OT rules. Separate break area with shade. Track harvester conversation. Covered lighting throughout.</p>

Areas of Concern:

Hop debris in light covers.
Some insulation cracks above conditioning boxes.
Pile of screws on picker walkway.
One small opening to the outside on trash belt.
Wood conditioning boxes.

Improvements since last HQG visit (if applicable):

HQG last visited in 2015 when facility was brand new.
Facility still looks new for the most part!

Recommendations:

Clean light covers.
Address insulation issues before they become a problem.
Make sure loose screws are secured before picking.
Put netting over trash belt gap.
Continue to inspect wood in condition boxes to ensure it stays in good condition.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• 19 varieties through this facility. 500-600 acres go through this facility.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• Potential picker upgrade. Baling upgrade.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Yes. Charvet (Grandview), Miller (Prosser), AB (Prosser), Hogue (Prosser).
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• N/A
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Global G.A.P. (2 years)
Additional Comments about the operation? <ul style="list-style-type: none">• This is a very, very impressive facility. HQG appreciates Wyckoff's commitment to quality hops and food safety. Thanks for allowing us to visit and look forward to more visits in the future. Have a great harvest!

No photography allowed inside the facility