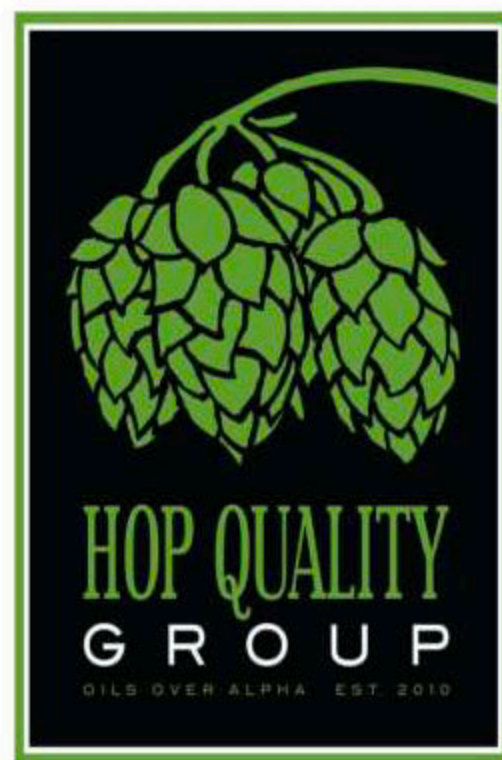


HQG Visit Date:	8/14/19
Farm/Facility:	Golden Gate Emerald Hop Farm
Picker Name & Grower Number(s):	Emerald facility
Grower Name & Phone:	S.S. Steiner; Dave Tobin - 509.453.4731
Physical Address of Farm/Facility:	6902 Emerald Road, Sunnyside, WA
Email Address:	kmadsen@hopsteiner.com ; dtobin@hopsteiner.com
Picker Type(s) & Description:	Combine hop picking, recleaning process.
Merchant Partners/Direct/Both?	Grower & Hop Merchant

HQG Attendee & Brewery	
Jeremy Moynier – Stone	Matt Johnson – Karl Strauss
Zach Baitinger – New Belgium	Todd Roseman – Boston Beer
Mike Schneider – Boston Beer	Alex Nowell – Three Weavers
Steve Luke - Cloudburst	



Operations Description:

Combine field picking, combine dump boxes for hops. Good guarding, very safety focused on front end. Bird netting and fencing in place. Picks ~ 400-500 acres of hops.
Older recleaners in place (1958) – no concerns, East/West trommels & East/West dribbles. Generally working on maintenance and prepping for harvest.
90-year-old brick kiln building, added on over the years. 5 kiln beds.
Switching to two German balers, waiting on balers for 2019 installation ahead of harvest.
Cooling/baling room. Used for maintenance (stove installed) in the off season. Insulation issues in this building.
Good signage throughout facility.

Areas of Concern:

Insulation in the cooling and baling area.
Off season maintenance in cooling/baling area. If this is happening, please ensure plastic/floor covering is down.
Possible opportunities for bird egress into facility, windows in picker need bird netting.
Some peeling paint issues.
Preharvest cleaning actively in process, as normal - ensure all belts are scraped and facility is blown down.
Ensure any lights are shatterproof and covered.

Improvements since last HQG visit (if applicable):

HQG visits in 2013 and 2015, no pressing concerns at that time.
Two German Balers to be installed before harvest.
Switching over to dump boxes for combine harvested hops.
Updated to LED lights in kiln.

Recommendations:

Fix insulation in cooling/baling area.
Amend peeling paint in the facility.
Ensure any gaps in bird netting in kiln area are remedied ahead of harvest and moving forward.
HQG sincerely appreciates Steiner's focus on hop quality and food safety. Your investments over the years in all your facilities has been obvious and appreciated.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• 4,000+ acres, 2nd only to Wyckoff Farms. Lot of varieties at Steiner farms - Lemon Drop, Lotus, Delta, Calypso, Eureka, plus many more.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• New balers to be installed before harvest.• Some consideration of leveling whole facility and replacing the entire facility.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Yes, multiple facilities. GG Emerald, Newhouse, Mabton, River Ranch and Roza.
Does Grower custom pick for anyone else? If yes, who?
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Global Gap (at some/all Steiner facilities)?
Additional Comments about the operation? <ul style="list-style-type: none">• Equipment well labeled throughout facility.• Toured with Steiner team of Kevin Madsen, JR and Danny.• Crews out in fields fixing fields, trellis and anchor due to recent storms.• Switching from burlap to poly sheets for baling, tied to German baling system. Will reduce labor, increase safety and lower some costs (sewing machines for bales)• Danny is a great resource, very knowledgeable and willing to listen to any concerns voiced.