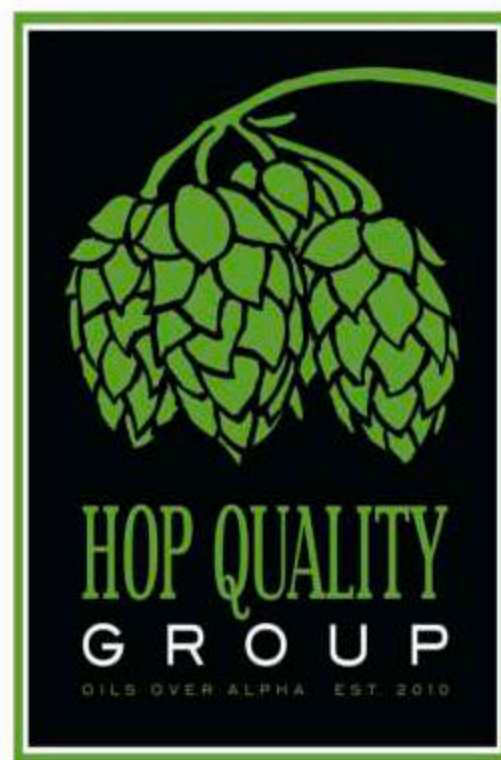


HQG Visit Date:	8/14/19
Farm/Facility:	Golden Gate Newhouse Hop Farm
Picker Name & Grower Number(s):	Newhouse facility
Grower Name & Phone:	S.S. Steiner; Dave Tobin - 509.453.4731
Physical Address of Farm/Facility:	6902 Emerald Road, Sunnyside, WA
Email Address:	kmadsen@hopsteiner.com ; dtobin@hopsteiner.com
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:

100% Combine field picking, 4 combines with combine dump boxes. Good guarding, very safety focused on front end. Really clean and ready for harvest (all enclosed). Picks ~700 acres of hops (1,000 acres at Emerald with 2 facilities). No evidence of birds, perhaps some gaps in roof of picking area. Lighting is shatterproof and covered.
7 bed kiln, some tearing in insulation above kilns.
Cooling/baling room used for workshop & maintenance (stove installed) in the off season.
Combine Machines stored on conditioning floor (plastic is laid down on floors).
Chemicals labeled and stored separately, secure pesticide storage.
General maintenance & preharvest cleaning is in process as normal.

Areas of Concern:

Flaking paint over the recleaning dribbles in the facility.
Insulation over the kiln. Old hops in rafters (assuming will be blown down when kiln is cleaned out).
Cooling/baling room used for workshop & maintenance in the off season.

Improvements since last HQG visit (if applicable):

See comments from 2014 and 2015

Recommendations:

Amend any facility insulation issues.
Amend flaking paint in the recleaning areas of the facility.
Ensure plastic/floor covering is down in the cooling room where off season maintenance is taking place.
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, Alpha hops plus many more.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• Like Emerald, Newhouse is also on the list for upgrades.
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
Additional Comments about the operation? <ul style="list-style-type: none">• Great labeling of all equipment.• Toured with Steiner team of Kevin Madsen & JR (Farm manager).• Crews out in fields fixing fields, trellis and anchor due to recent storms.• Golden Gate Emerald is split into two farms, Emerald and Newhouse.

2014 visit comments:

Attend to the bird screening and check buildings regularly during the off-season for bird activity.

Do something to address the drooping insulation above the hops in the drying area. Consider installing fans in the ceiling to better remove moisture and reduce drying times.

Remove peeling paint from ceiling beams and repaint.

2015 visit comments:

Keep an eye on the insulation in the kiln. Next time facility painted, do it a few months before harvest.