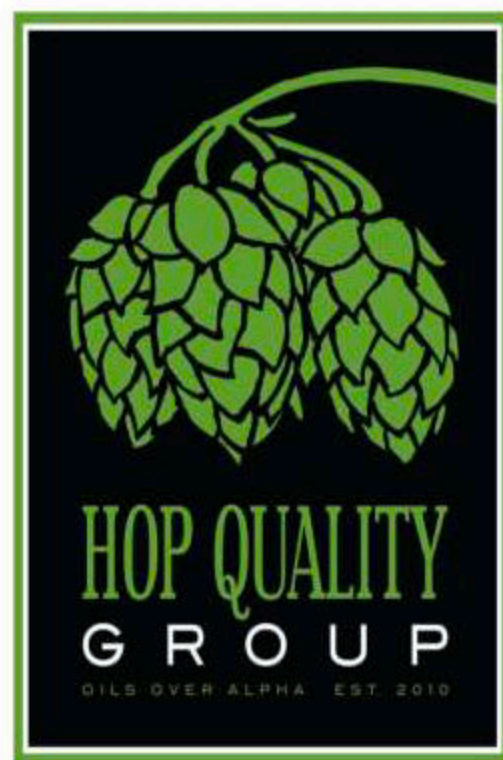


<b>HQG Visit Date:</b>	8/14/19
<b>Farm/Facility:</b>	Golden Gate River Ranch
<b>Picker Name &amp; Grower Number(s):</b>	River Ranch facility
<b>Grower Name &amp; Phone:</b>	S.S. Steiner; Dave Tobin - 509.453.4731
<b>Physical Address of Farm/Facility:</b>	5050 East Euclid Road, Mabton, WA
<b>Email Address:</b>	<a href="mailto:kmadsen@hopsteiner.com">kmadsen@hopsteiner.com</a> ; <a href="mailto:dtobin@hopsteiner.com">dtobin@hopsteiner.com</a>
<b>Picker Type(s) &amp; Description:</b>	Combine hop picking, recleaning process. Grower & Hop Merchant
<b>Merchant Partners/Direct/Both?</b>	Grower & Hop Merchant

<b>HQG Attendee &amp; Brewery</b>	
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, three bays for picked hops with three dump boxes on front end. Huge Facility is completely enclosed.
No evidence of birds. Lighting is shatterproof and covered.
2 Kilns (8 beds, 9 beds). Facility looks well organized and already looks prepped for harvest. No insulation issues. Poured walls instead of brick walls.
Updated cooling & baling area, replaced cooling boxes. Cooling floor clothes on floor (like in kiln), no one walking on/driving on hops. Vinyl door dividers (easier cleaning).
Sign in process for visitor, vest in facility as well. Good organization (5S), LOTO and signage in whole facility.
Deep cleaning of facility is currently happening ahead of harvest (scraping, power washing, etc.). Facility looks great, no pressing concerns at all.

#### **Areas of Concern:**

Some paint peeling/chipping above kiln.

#### **Improvements since last HQG visit (if applicable):**

HQG visits in 2015 and 2017
Lots of continuing upgrades, facility looks fantastic – very ready for harvest.

**Recommendations:**

Amend any paint concerns on ceiling above kilns.

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?**

- 4,000+ acres, 2<sup>nd</sup> 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?**

- This facility is up to date, perhaps a few more kiln tweaks.

**Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?**

- 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?**

- Global Gap (might become unifying certification for all Steiner facilities)
- Looking at ISO 9000

**Additional Comments about the operation?**

- Toured with Steiner team of Kevin Madsen, Doug Wilson, Troy Elliott, Dave Tobin & Paul Merritt.
- Steiner is starting to use H2A program, working on housing.
- Steiner is looking to dry hemp in facility. Looking at separate conveyance and belt replacement for hemp. Would be great to partner with Steiner to understand what checklists are in place for these two crops using the same facility. Per Kevin, hemp is better cost/acre than hops today. 10-acre plot of hemp in for 2019 (Global Gap product)
- Kevin Madsen is really involved on the hemp side, bringing this other crop on line in same facilities.

**2015 visit comments:** Just a drive by conducted with HQG, we did not enter any buildings. This looks to be a new Steiner picking facility in the next 1-3 years (old Haas facility, equipment going elsewhere) once all contracts have been signed with new/old owners.

**2017 Visit:** This hop processing facility is brand new and very well organized. All lights are explosion proof. We have no recommendations at this time.