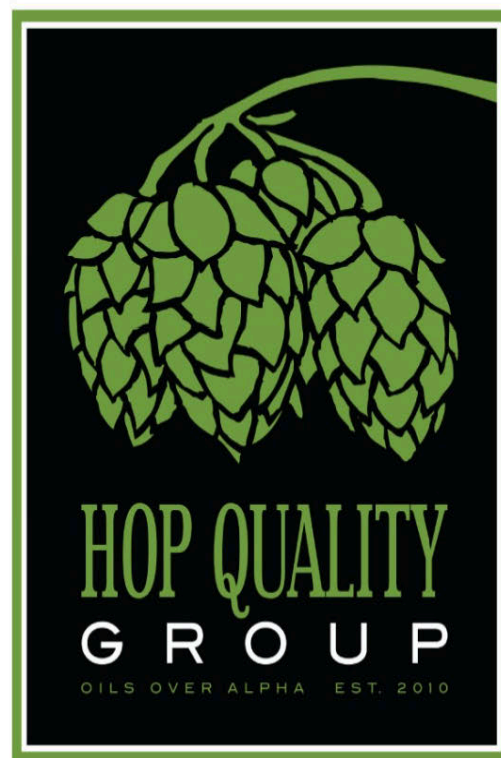


HQG Visit Date:	8/18/21
Farm/Facility:	Wyckoff - AB
Picker Name & Grower Number(s):	A & B – WA432
Grower Name & Phone:	Kirby Redman (Dir. Hop Division) (David and Court Wyckoff not present)
Physical Address of Farm/Facility:	135303 W Hanks Rd, Prosser, WA 99350
Email Address:	kirbyr@wyckoff-farms.com
Picker Type(s) & Description:	Dauenhauer
Merchant Partners/Direct/Both?	Visited with HAAS



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Steve Luke – Cloudburst Brewing
Teddy Gowan – Societe Brewing Company	
Karsten McDonell – Sierra Nevada Brewing Company	Hunter Van de Graaf - HAAS

Operations Description:

<p>Picker: 24/7. There was bird residue but in the process of cleaning for harvest. Good signage! 10 people to run picker (use H2A and hire locals but harder and harder to get local). Some holes in wall. Open gap in ceiling. Good netting in a lot of places. Magnet coming out of Picker.</p>
<p>Kiln: a lot of bird residue. 125 F – 130 F aromas/ 140 – 145 F alpha. 28” bed depth. Some netting needs to be fixed in kiln. Added VFDs. LED lighting or plastic sheaths. Screw in kiln bed. Kiln tracking forms for traceability. No insulation so don’t have to worry about tears.</p>
<p>Conditioning Room: Going to add magnets. Using propane forklift now (would like to use electric but need charging station).</p>
<p>Baler: magnet. Good safety switches. Hand held Bale inker. Some holes in wall. Lots of bird residue upstairs. Clean magnets daily.</p>
<p>A & B (Arnie & Ben Brulotte) – Wyckoff purchased. Have a service for pest control. All food grade oils.</p>

Areas of Concern:

<p>Facility was just undergoing a full cleaning to prep for Harvest. Obviously, at the stage we saw it in, it wasn’t ready for use. There was a lot of bird residue throughout, holes and gaps in building, and some debris in the kiln bed.</p>

Improvements since last HQG visit (if applicable):

1 st HQG visit.

Recommendations:

If there was a way to do post-harvest cleaning and button up the building for the off-season that would help to keep the building cleaner and contained. It is an older facility and we realize the challenges. We also understand that it will be cleaned up before using. We appreciate you letting us see it pre clean-up and the offer to come back around for HQG and/or Hunter from HAAS to look at it post-cleaning.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Multiple acreage and varieties.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• Kirby stated that in the next few years he wants to do some clean-up and upgrades.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Yes. 5: Charvet, Wolf Facility, Miller, A&B, and Hogue
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">• Working on Global GAP for all facilities.
Additional Comments about the operation? <ul style="list-style-type: none">• We appreciate you spending time with the HQG group and letting us see the facility. We appreciate your commitment to producing quality hops and the openness and partnership over the years with HQG.