

HQG Visit Date:	8/13/19
Farm/Facility:	Wyckoff Farms, Inc.
Picker Name & Grower Number(s):	Miller Picking Facility
Grower Name & Phone:	Wyckoff Farms – Toured w/ Kirby Redman & WF team
Physical Address of Farm/Facility:	11138 West Kuhlman Road, Prosser, WA
Email Address:	courtwr@wyckoff-farms.com ; kirbyr@wyckoff-farms.com
Picker Type(s) & Description:	Double Dauenhauer, VC54- 3& VC80-11C
Merchant Partners/Direct/Both?	Multiple hop merchants: Haas, BSG, YCH, etc.

HQG Attendee & Brewery	
Jeremy Moynier – Stone	Matt Johnson – Karl Strauss
Zach Baitinger – New Belgium	Todd Roseman – Boston Beer
Mike Schneider – Boston Beer	



Operations Description:

Double Dauenhauer, well screened in at both ends. No pressing concerns. Facility wrapped with new outer buildings. Perrault front end picker as well.
2 kilns to support picking (one older, one more recent) – clean, no signs of birds, no insulation issues.
Cooling area – smaller cooling area, tight space but no pressing concerns. Likely to be replaced/upgraded in the near future. Double baler, screened in bale storage.
Miller #3 on site: customer crafted picker from the 80’s
Focus on barcoding hop bales, enhanced IT for the farms.
Good signage up around facility.

Areas of Concern:

Some evidence of bird dropping in picker, some gaps in bird netting.
Exterior steps on front of kiln need some attention – bent/damaged metal step.
Fire extinguisher not hung (we believe all were being serviced?)

Improvements since last HQG visit (if applicable):

No previous HQG visits to Miller; HQG was accompanied by Paul Dickman from Haas.
New Cooling room coming soon.
Adding more magnets on picker, throughout facility soon.
Focus on quality and throughput in the coming years with Capex dollars for facility.

Recommendations:

Close up any points of bird egress in facility.
Remedy step issue on kiln steps, falling hazard.
HQG sincerely appreciates Wyckoff's commitment to quality hops and food safety.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• 2,000+ hop acres, 19 varieties include Simcoe, Mosaic, Centennial, Citra, cascade, Zeus, Summit.• Also have grapes, apples, berries, fruit processing and three wineries.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• New cooling room and baler for the Miller facility, currently a pinch point at farm.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Yes, five facilities. Charvet & Wolf Facility (Grandview), Miller, AB and Hogue. HQG has not visited the AB or Hogue facilities.
Does Grower custom pick for anyone else? If yes, who?
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Wyckoff is pursuing Global Gap, likely for crop 2020. Wyckoff is already GG certified with other crops.
Additional Comments about the operation? <ul style="list-style-type: none">• Large team accompanied HQG during visit, including operations, food safety, agronomy and HR. Thank you for making all these resources available for our visit.• Wyckoff is highly focused on quality (with great record keeping), they want to ensure acreage is matched to total acres and pick windows. WF will not plant acreage that can't be harvested in the correct pick window.• PPE is critical at WF; vest, bump caps & badges are required.• Wyckoff has historically asked HQG to reach out to merchant partners to set up HQG visits, they have asked us to only go through these merchant channels for communication and yearly preharvest visits.• Alpha, beta, HSI, dry matters taken – before and during processing with in-house analytic lab.• Numerous handwashing stations.