



TM

YAKIMA CHIEF - HOPS -

CONNECTING FAMILY HOP FARMS TO
THE WORLD'S FINEST BREWERS

HOPS ARE OUR

CRAFT

We're passionate about providing brewers with the tools and information to do something special. We are hop masters, beer geeks, farmers and families who share a culture of pride, partnership and innovation centered on sustainably produced hop products and brewing solutions from the Pacific Northwest.

As a 100% grower-owned network of family hop farms and a global supplier of premium products, Yakima Chief Hops fosters strong relationships between the pioneering growers and brewers who together create some of the world's favorite beers.

Since 1869, our grower-owners have been building an enormous foundation of knowledge and know-how that fuels our collaborative, hands-on approach to meeting the needs of brewers worldwide. Together, we have built an environmentally and socially responsible company devoted to serving our communities and continuously improving sustainable practices.



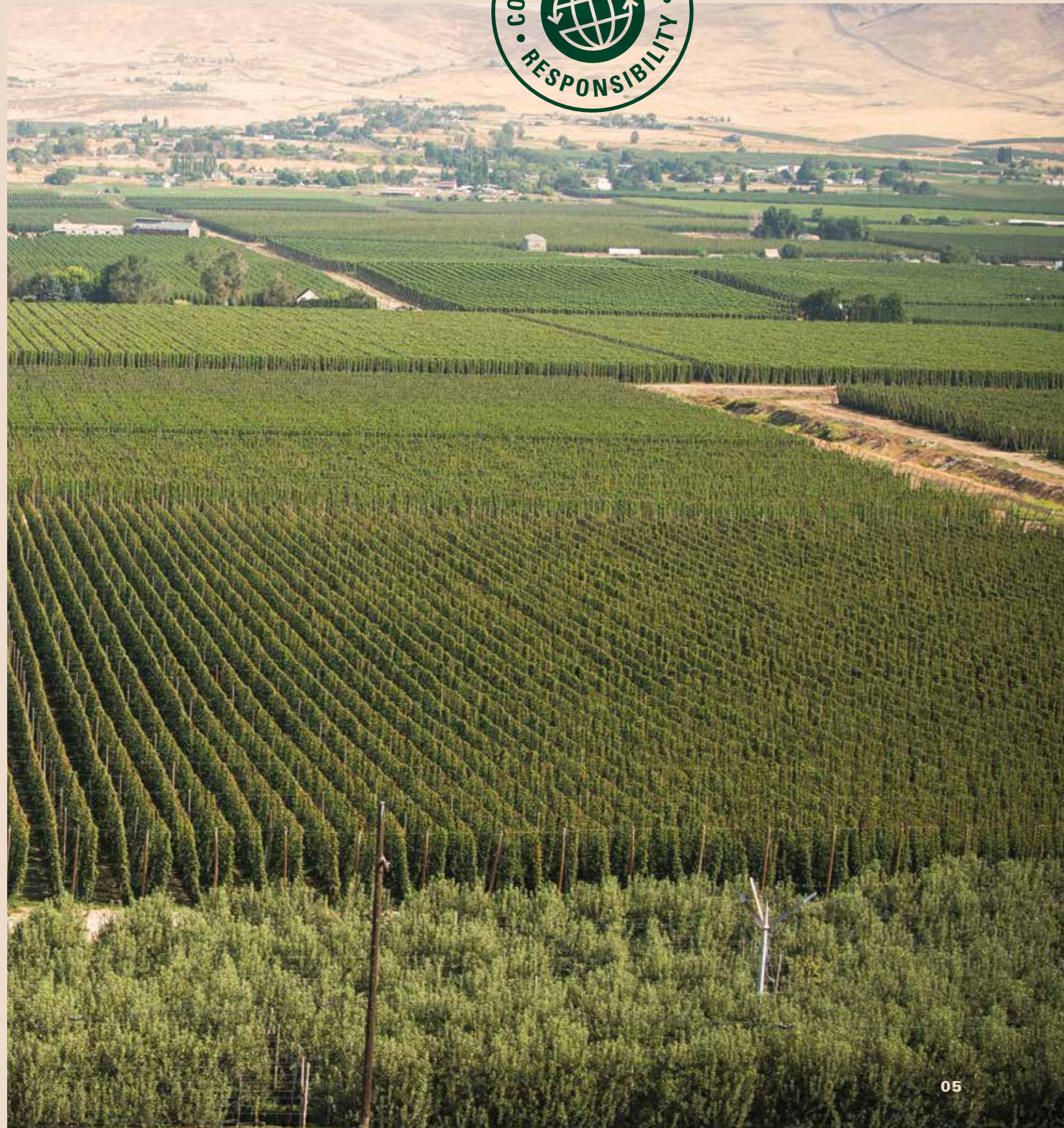
SUSTAINABILITY IS CHIEF

CONSERVING RESOURCES IS BOTH NATURAL AND HUMAN.

There's something about putting your hands in the earth that keeps your mind on the planet and the future. As a company of multi-generational hop farmers, it's nearly impossible for us to overlook the impact of every business decision on the environment and local economy, not to mention, our customers, employees and communities. In addition to ensuring the availability of top quality hops to brewers around the world, our efforts are always focused on improving the world around us.

ENDURING EXCELLENCE IS A TEAM EFFORT.

Our pioneering grower-owners created the Green Chief® internal farm quality and sustainability management program in 2008 as a collaborative effort to achieve long-term goals in day-to-day farm operations. Over the years, Green Chief® has expanded to include more than 25 farms collaborating on environmentally and socially responsible solutions for traceability, harvest food safety, data collection and reporting. Their diligent efforts ensure the ongoing quality and competitiveness of our offerings, even if that means rejecting product that does not meet our strict standards.





FARM TO KETTLE QUALITY

We have always believed that quality begins in the field. One of the greatest strengths of our network of hop growers is the wealth of information, expertise and cooperation that prove invaluable in achieving true sustainability, safety and satisfaction across farms and production facilities.

Our production facilities in Yakima and Sunnyside, Washington operate using the principles of lean manufacturing, which empower more than 80 front-line personnel to affect changes that reduce waste and improve quality and consistency. By adopting ISO certifications early on, we can specify, control and provide for continuous improvement in the way we work throughout our business. We are fully committed to improving and teaching food safety at all hop harvest and production facilities, applying our Green Chief® farm quality management program and Current Good Manufacturing Practices (CGMP) in compliance with the US Food and Drug Administration.

ALL HOPS NO LIMITS

There's a pioneering spirit that drives our grower network to constantly improve how we produce some of the world's most in-demand hops. The direct connection Yakima Chief Hops fosters between growers and brewers provides the inspiration and feedback needed to anticipate trends and proactively improve operations to be more efficient and productive.

To best serve our busy brewers, we must constantly evolve the techniques and technologies we employ to grow, process, package and ship hops around the world to maximize freshness and conserve resources. From game-changing products like Cryo Hops® pellets to state-of-the-art energy-efficient facilities and online information resources, we're always looking to anticipate and initiate the next trend in beer to support our community with leading edge products, tools and information.

“OUR DEDICATION TO INNOVATION AND QUALITY STEMS FROM OUR PASSION TO PRODUCE LEADING EDGE HOP PRODUCTS AND SOLUTIONS BREWERS NEED TO BE CREATIVE AND COMPETITIVE WHILE PRODUCING WHAT’S NEXT IN BEER.”

KARL VANEVENHOVEN

COO

YAKIMA CHIEF HOPS



**PROUD TO BE 100%
GROWER
OWNED**

For six generations and counting, the family farms that make up Yakima Chief Hops have been driven by the desire to help the entire community thrive by constantly improving beer's greatest ingredient, the hop. Our network of growers remains committed to their craft and to continuous improvement in their fields.

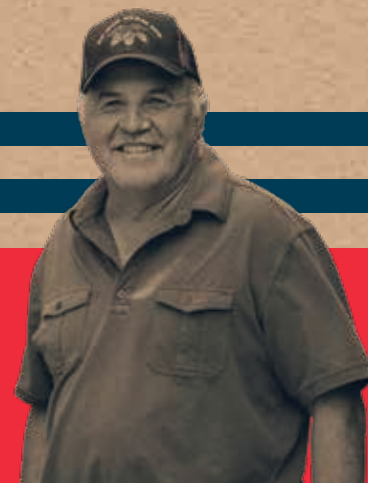
**3D FARM/BC
HOP FARM**

The Davidsons are fourth generation hop farmers who take pride in being a family-centric hop farm. They embrace sustainability through their use of solar panels and the reuse of hop plant waste as compost. They currently grow nine hop varieties across 600 acres.

FOUNDED:
1940s

OWNED BY:
**BRUCE, BILL &
CHARLIE
DAVIDSON**

LOCATION:
**WOODBURN
OREGON**



GROWER:
**CHARLIE
DAVIDSON**

**BRULOTTE
FARMS**

Reggie Brulotte, a sixth generation hop farmer, has helped create a lasting legacy at Brulotte Farms, with a reputation for delivering a vast selection of premium hops. She works diligently to promote the continuous flow of innovative hop-forward beer.

FOUNDED:
1944

OWNED BY:
**REGGIE
BRULOTTE**

LOCATION:
**TOPPENISH
WASHINGTON**



GROWER:
**REGGIE
BRULOTTE**

**B.T. LOFTUS
RANCHES**

The Smith family has a passion for sustainability and hop innovation. They maintain robust Green Chief®, GlobalG.A.P. and Salmon Safe®, farming certifications and have the largest private solar generation project in the state of Washington. They grow multiple hop varieties, including HBC experimentals.

FOUNDED:
1932

OWNED BY:
**MIKE & PATRICK
SMITH**

LOCATION:
**YAKIMA
WASHINGTON**



GROWER:
**MIKE
SMITH**

**C AND C HOP
FARMS**

C & C Hop Farms is a reputable fourth generation family farm that takes great pride in their rich heritage and production of premium hops. They grow a variety of hops throughout the year and their contributions to the industry have helped Moxee farming flourish.

FOUNDED:
1911

OWNED BY:
**ROBERT CHARRON
& CINDY CHARRON-
HOUSER**

LOCATION:
**MOXEE
WASHINGTON**



GROWER:
**KEITH
HOUSER**

**FAMILY FARMS COMMITTED TO
RAISING BETTER HOPS**

CARPENTER RANCHES

Starting the first hop farm in Washington State east of the Cascade Mountains, The Carpenters helped pioneer what is now the largest hop producing region in the world. They continue to innovate as partners in Yakima Chief Ranches and Hop Breeding Company.

FOUNDED:
1868

OWNED BY:
CARPENTER FAMILY

LOCATION:
GRANGER WASHINGTON



GROWER:
CRAIG CARPENTER

GASSELING RANCHES

The Gasseling family understands the importance of a well-balanced selection of quality hops for brewers to make unique, premium craft beers. They are certified under the Green Chief® and GlobalG.A.P. programs, raising the bar by focusing on infrastructure and technology upgrades.

FOUNDED:
1947

OWNED BY:
PATRICK GASSELING

LOCATION:
WAPATO WASHINGTON



GROWER:
PATRICK GASSELING

PERRAULT FARMS

Perrault Farms is a third and fourth generation hop grower operation with a rich heritage in the hop community. They grow many crops with hops as their specialty, and have earned international recognition as one of the premier growers in the Pacific Northwest.

FOUNDED:
1904

OWNED BY:
STEVE AND JUDY PERRAULT, AND FAMILY

LOCATION:
TOPPENISH WASHINGTON



GROWER:
JASON PERRAULT

SAUVE AND SON FARMS

The Sauves were early adopters of innovative farming techniques and continue to evolve the industry. Their hands-on approach to farming ensures their values are reflected in all aspects of their final product and have great respect for the creativity in the brewing community.

FOUNDED:
1938

OWNED BY:
MIKE & RICK SAUVE

LOCATION:
MABTON WASHINGTON



GROWER:
RICK SAUVE

SODBUSTER FARMS

Sodbuster Farms is driven by a passion for quality and environmentally friendly practices. The family enjoys providing premium hops for new and exciting beers including more than 20 fresh hop ales that can be found at breweries throughout the state of Oregon each fall.

FOUNDED:
1958

OWNED BY:
DOUG & AUDREY WEATHERS

LOCATION:
SALEM OREGON



GROWER:
DOUG WEATHERS

VAN HORN FARMS

Van Horn Farms cares deeply about hop farming and the safety of their employees and the environment. This dedicated family has earned industry wide recognition as a premier grower of Cascade hops, and also operates Desmarais Ranch, Inc., the family's original hop ranch.

FOUNDED:
1904

OWNED BY:
RICH & DENISE VAN HORN

LOCATION:
MOXEE WASHINGTON



GROWER:
RICH VAN HORN

YAKIMA CHIEF HOPS PRODUCTS



FRESH HOPS

WHOLE, WET
HOP CONES

Each year, brewers and beer-lovers eagerly anticipate Fresh Hops season. Available only in the domestic US, they are harvested as whole, wet cones and shipped to customers within 36 hours for immediate brewing. With six different varieties in two packaging types, we make it easy for brewers to explore the exciting, vibrant flavor profile that can only be found in fresh hop beers.



WHOLE LEAF HOPS

WHOLE, KILN-DRIED
HOP CONES

Leaf hops are suitable for use in all stages of brewing, from kettle bittering through dry-hopping. They embody the characteristics of the variety, as well as the unique aspects of the field and season in which they are grown. The cones are removed from the plants, kiln-dried and pressed into whole, quarter or mini bales within hours of being harvested in the field.



HOP PELLETS

T-90 HOP PELLETS
AND PELLET BLENDS

Whole leaf hops are dried and hammer-milled into a uniform powder to create hop pellets that retain all of the natural lupulin and cone material in an easily stored and utilized form. The pellets are fine-tuned for consistent density, processed to preserve hop resins and packaged in 11- and 44-pound, light-resistant packaging that ensures freshness for up to three years.



CRYO HOPS®

CONCENTRATED
LUPULIN PELLETS

Designed for enhanced flavor, aroma and yield, Cryo Hops® pellets are the most innovative technology in hop processing. They are the concentrated lupulin of whole leaf hops produced through a proprietary cryogenic separation process that preserves all components of each hop fraction. Resins and oils provide intense hop flavor with twice the resin content of traditional whole leaf and hop pellet products.



AMERICAN NOBLE HOPS™

HOP PELLETS

Providing Pacific Northwest aroma and flavor with reduced bitterness, these pellets are designed to share noble hops' traditional high aromatics and low alpha acids while retaining their unique regional traits. American Noble Hops™ provide a consistent, high quality solution for providing nuanced flavors and aromas from varieties like Cascade, Citra® Brand, Mosaic® Brand and Simcoe® Brand, perfect for Pilsner, Blonde, Saison and Sour beers.



BLENDS

A BLEND OF
HOP VARIETIES

Blends are a great way to create a unique brew with consistency. They're also a great way to support good causes. We can combine different hops into exclusive blends, often developed in partnership with organizations like the Pink Boots Society and Glen Hay Falconer Foundation, with a portion of the proceeds going to support their respective communities.



CO₂ HOP EXTRACT

PURE RESIN
HOP EXTRACT

The naturally concentrated soft resins and essential oils from hops can save brewers time and storage space while increasing yields and stability of alpha acids, beta acids and hop oils. Yakima Chief Hops offers single varietal extract that offer a longer shelf life and the added versatility to give beers an extra boost of pure hop flavors, without the vegetal material.



ADVANCED PRODUCTS

PRODUCED FROM
CO₂ HOP EXTRACT

Being beer lovers ourselves, we naturally develop products designed to help brewers fine-tune the flavor and stability of their beer. Our economical, hop-derived products are used to add bitterness and improve yield without adding solids to the kettle. These products include light-stable and non-light-stable liquid bitterness adjusters, heat-activated extracts and alpha-free hop aroma additive that enhances microbiological stability.





OUR BREEDING INNOVATIONS

How do you improve on the best Northwest hops? For us, the answer is in pioneering collaborations and constant practice. Yakima Chief Ranches (YCR, formerly Select Botanicals Group) is a grower-owned integrated botanicals and brand management company that truly defines the leading edge of hop science by breeding new pest-free and disease-resistant hop varieties for the global brewing industry. Together, we continuously raise the bar on quality and transparency across the hop industry.

As a member of Hop Breeding Company (HBC), a research and development organization committed to developing high quality hop varieties, YCR evaluates thousands of genotypes each year. This sustained effort has yielded some of the most exciting new hop varieties on the market today, including Citra® Brand, Mosaic® Brand, Ekuanot® Brand and Simcoe® Brand.



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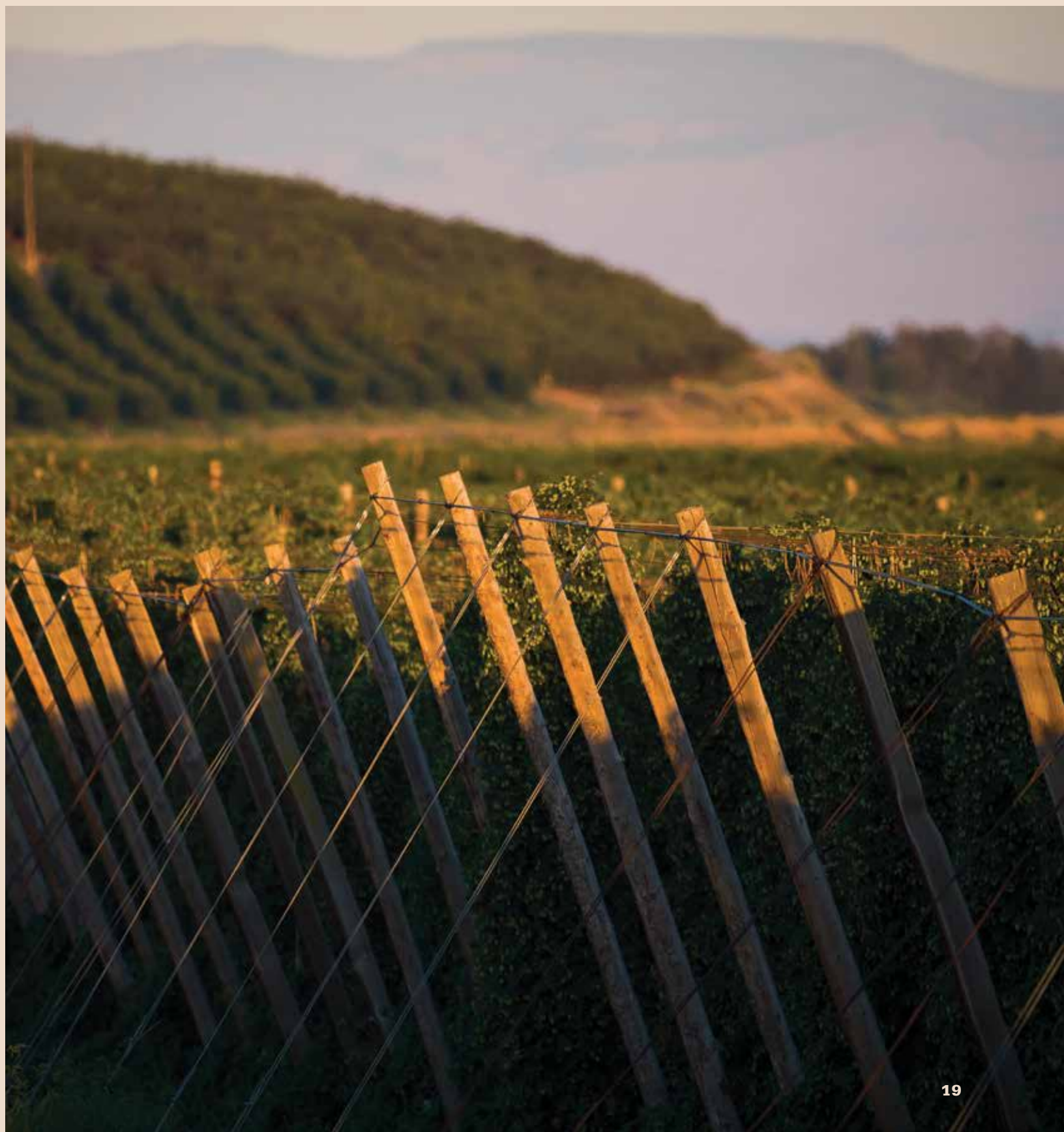
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• **AMERICAN HOPS.**
FROM THE
PACIFIC NORTHWEST™

LEARN MORE AT
YAKIMACHIEF.COM
