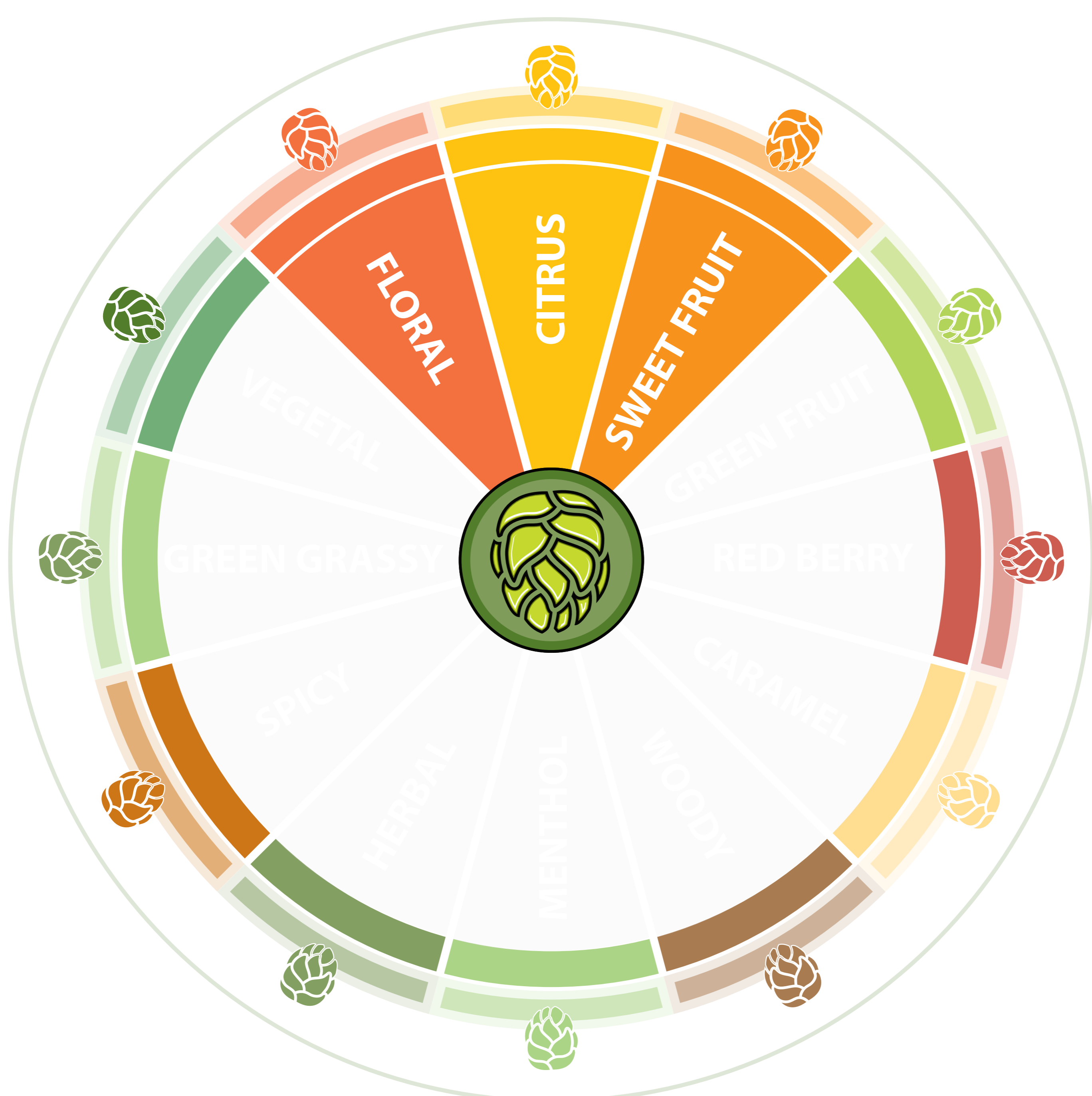


AMARILLO®

UNITED STATES



AMARILLO® VGXP01 C.V. IS A VARIETY DERIVED FROM OPEN-POLLINATION AND INTRODUCED BY VIRGIL GAMACHE FARMS INC., IN WASHINGTON STATE. THE HOP IS CHARACTERIZED BY MID TO HIGH ALPHA AND LOW COHUMULONE CONTENT. AMARILLO TYPICALLY PROVIDES FLAVORS OF RIPE, SWEET CITRUS LIKE TANGERINE AND LEMON, WITH STONE FRUITS, MELON, AND WILDFLOWERS.

TECHNICAL DATA

ALPHA (%): 8.0-11.0

BETA (%): 6.0-7.0

COHUMULONE (% OF ALPHA ACIDS): 21-24

TOTAL OIL (ML/100G): 1.5-1.9

MYRCENE (% OF TOTAL OIL): 68-70

HUMULENE (% OF TOTAL OIL): 9-11

CARYOPHYLLENE (% OF TOTAL OIL): 2-4

FARNESENE (% OF TOTAL OIL): 2-4

LINALOOL (% OF TOTAL OIL): --

TOTAL POLYPHENOLS (%): --



WILLAMETTE VALLEY HOPS