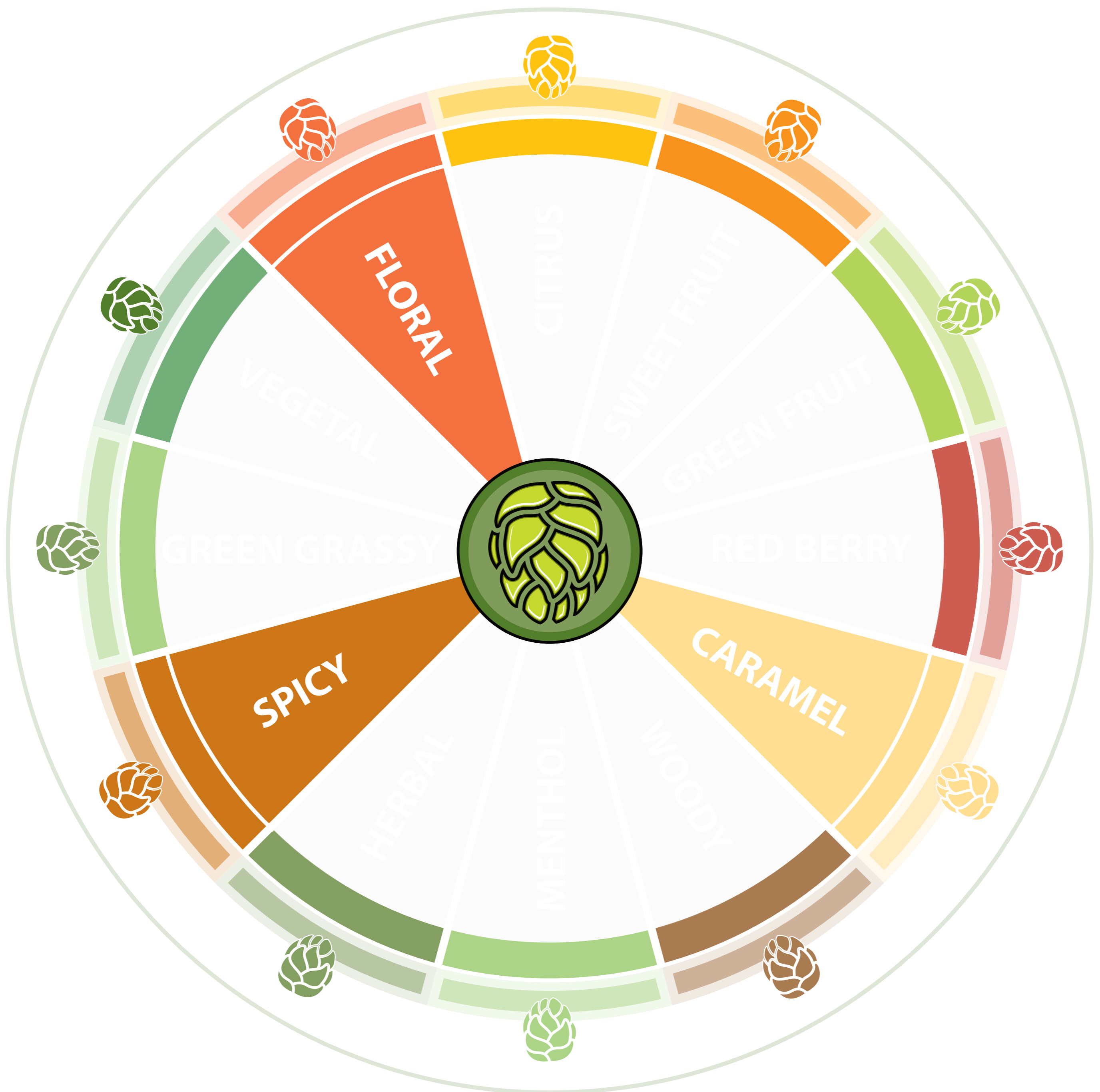


GOLDING

UNITED STATES



U.S. GOLDING IS THE DESCENDANT OF THE WELL-KNOWN ENGLISH VARIETY, EAST KENT GOLDING. IT WAS FIRST CULTIVATED IN BRITISH COLUMBIA AND THEN MADE ITS WAY TO WASHINGTON STATE AND OREGON IN THE EARLY 1990S. THERE ARE AGRONOMIC CHALLENGES IN GROWING GOLDING, BUT THE “TYPICAL” ENGLISH AROMA PROFILE CONTINUES TO FUEL DEMAND FOR THIS HOP. FLAVORS: HONEY, CARDAMOM, SWEET PEA.

TECHNICAL DATA

ALPHA (%): 4-6

BETA (%): 2-3

COHUMULONE (% OF ALPHA ACIDS): 25-28

TOTAL OIL (ML/100G): 0.4-1.0

MYRCENE (% OF TOTAL OIL): 25-35

HUMULENE (% OF TOTAL OIL): 35-45

CARYOPHYLLENE (% OF TOTAL OIL): 13-16

FARNESENE (% OF TOTAL OIL): --

LINALOOL (% OF TOTAL OIL): --

TOTAL POLYPHENOLS (%): --



WILLAMETTE VALLEY HOPS