



WILLAMETTE VALLEY HOPS, LLC

## HOP VARIETY DATA SHEET

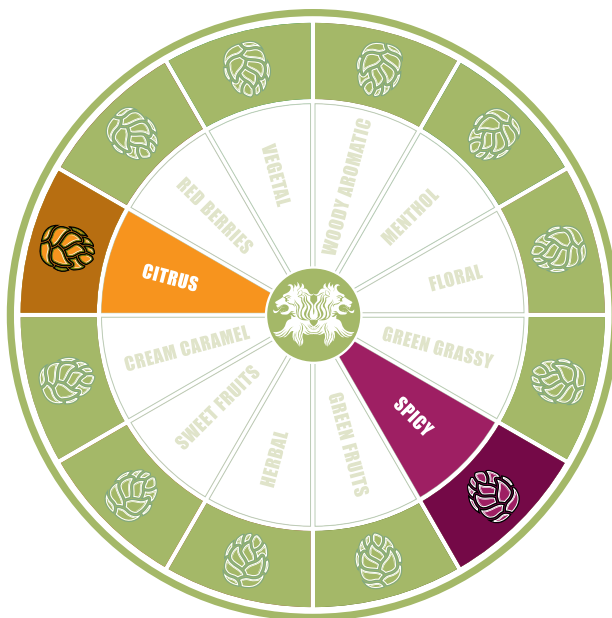
# Golding

UK AROMA HOP



Developed from the wild Canterbury Whitebine variety in the late 1700's and brought to the market in 1790. The aroma has been described as gentle, fragrant, and pleasant and is recognized as having a typical English character. Goldings are also found to be useful for late hopping lagers, when a delicate aroma is required.

| Pedigree          | Clonal selection in 1790 |
|-------------------|--------------------------|
| Aroma/Flavor      | Spicy with some Citrus   |
| Alpha Acids*      | 4.5 - 6.5%               |
| Beta Acids        | 1.9 - 2.8%               |
| Cohumulone        | 30 - 34% of alpha acids  |
| Total Oil         | 0.4 - 0.8 ml/100g        |
| Myrcene           | 18 - 28% of total oil    |
| Humulene          | 34 - 45% of total oil    |
| Caryophyllene     | 12 - 17% of total oil    |
| Farnesene         | <1% of total oil         |
| Storage Stability | Fair to good             |



Varieties subject to availability. Contact your Territory Manager to place your order.

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