



WILLAMETTE VALLEY HOPS, LLC

HOP VARIETY DATA SHEET

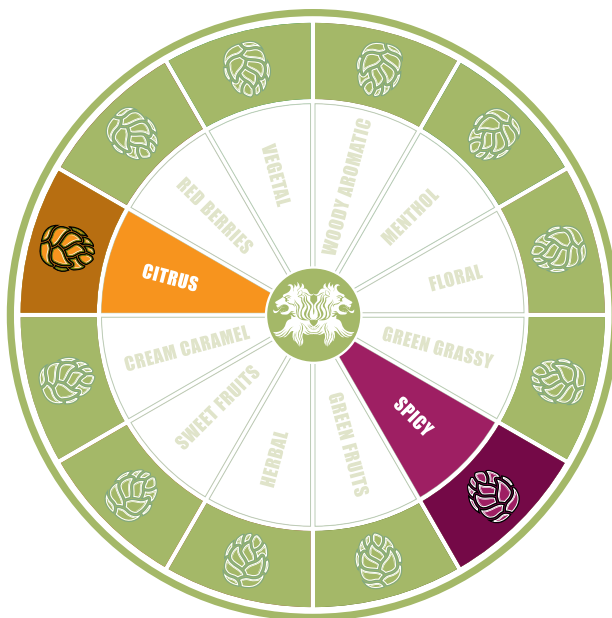
Golding

US 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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