

SEPTEMBER 3, 2020



**YAKIMA
CHIEF
- HOPS -**



UNDERSTANDING THE SUPPLY CHAIN

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2019 HARVEST; LOOKING BACK...

40%
ALLIED
GROWERS
15,064,480 LBS



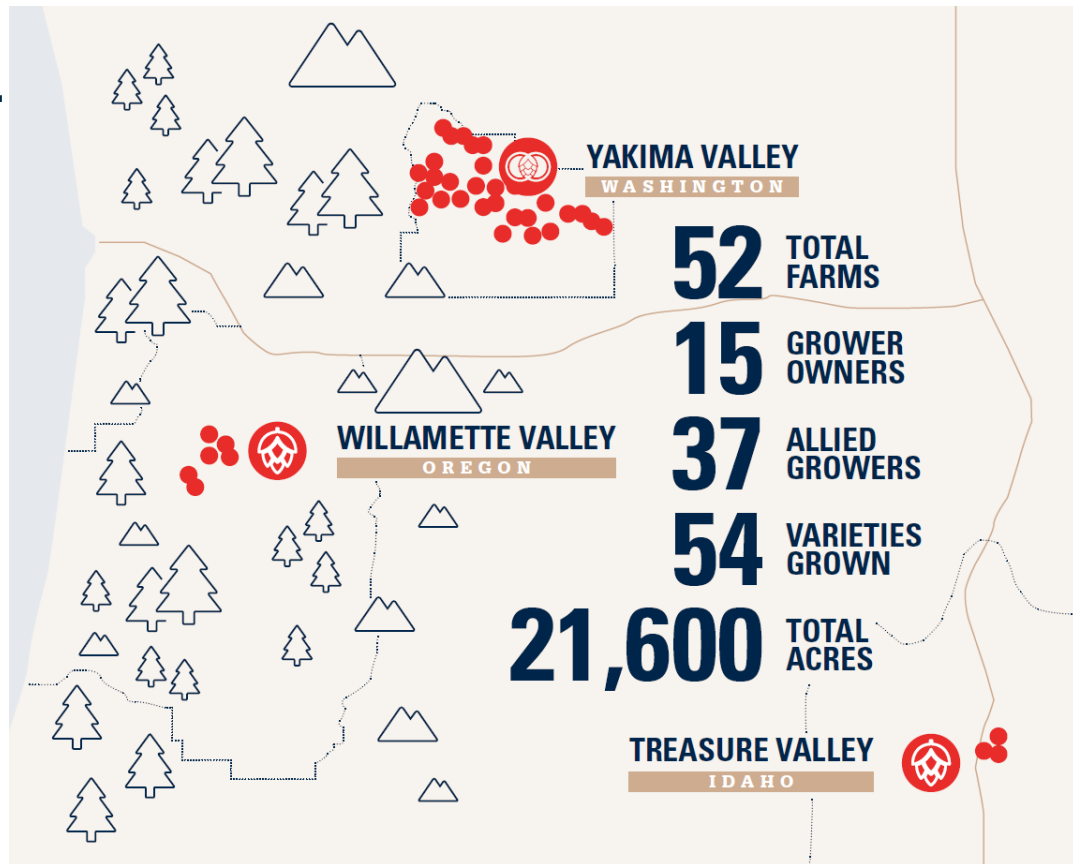
60%
GROWER
OWNERS
22,608,057 LBS

37,672,537 LBS
RAW HOPS PRODUCED
& SUPPLIED TO YCH

54 VARIETIES
COLLECTED FROM
21,594 ACRES

TOP 10 VARIETIES

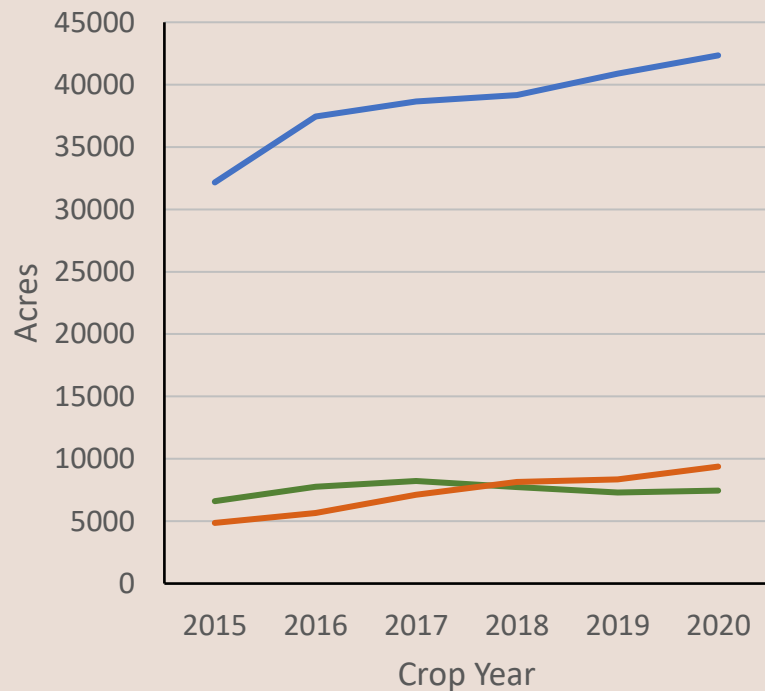
- | | |
|----------------------------------|---------------------------|
| 1. Citra® Brand HBC 394 | 6. Centennial |
| 2. CTZ (Columbus/Tomahawk®/Zeus) | 7. Amarillo® Brand VGXP01 |
| 3. Cascade | 8. Chinook |
| 4. Simcoe® Brand YCR 14 | 9. Pahto™ Brand HBC 682 |
| 5. Mosaic® Brand HBC 369 | 10. Summit |



UPCOMING 2020 HARVEST

- US hop acreage increased 4.65% from CY2019.
- WA represents ~72% of the PNW hop production.
- ID acreage surpassed OR in CY2018.
- Top 10 varieties: Citra®, CTZ, Mosaic®, Simcoe®, Cascade, Centennial, Pahto™, Amarillo®, Chinook, El Dorado®.
- Proprietary hop varieties hold 60% of the top 10 acreage slots.

PNW Hop Acreage, 2015-2020



— Washington — Oregon — Idaho

THE CONNECTION OF PROPAGATION TO PINT



QUALITY AND SUPPLY MANAGEMENT
ISO 9001, ISO 14001, CSR PLAN

COMPLIANCE

AT OUR FACILITIES



QUALITY MANAGEMENT SYSTEM: ISO:9001:2015

Contains tools and guidance that ensures YCH's products and services fulfill quality requirements, from both a regulatory and customer satisfaction perspective.



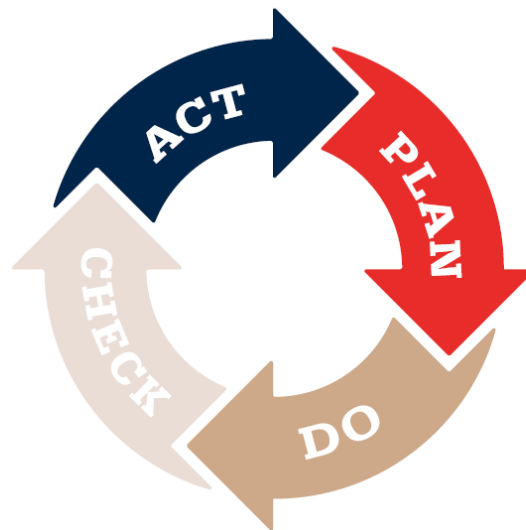
ENVIRONMENTAL MANAGEMENT SYSTEM: ISO:14001:2015

Provides YCH with the framework necessary to actively track the use of resources and production of waste within our operations to ultimately improve our overall environmental performance. YCH has been certified since 2010.



GOOD MANUFACTURING PRACTICES

Our facilities operate in accordance with current Good Manufacturing Practices (GMP) for food processors. All employees are given training on food safety during orientation and for their specific positions. We employ Hazardous Analysis and Critical Control Points (HACCP) system for all areas of production.



Plan. Do. Check. Act. Four simple words driving serious change with our organization. This four-stage method has provided a solid framework for constant improvements throughout all aspects of our operations at YCH.



GREEN CHIEF® PROGRAM

Our growers and partners at Yakima Chief Ranches share a strong passion for sustainability and developing best practices throughout the supply chain to support our corporate and sustainability goals. We believe collaboration is key to our continued success.

Goals for our Green Chief® Program:

- ✓ Growing & providing high-quality hops
- ✓ Creating a dependable & consistent supply chain
- ✓ Establishing direct grower connections
- ✓ Enacting environmentally & socially conscious procurement process



GROWER PERSPECTIVES

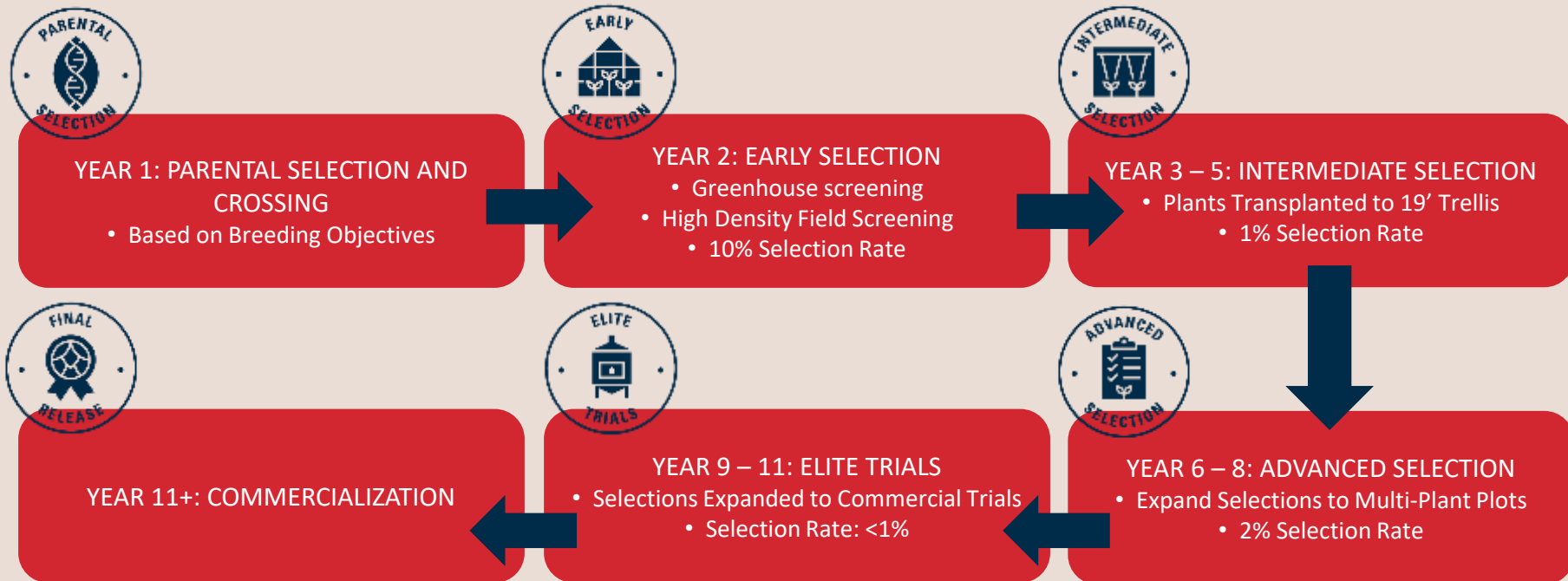
“We only have one earth, and that means we need to continue to lay the groundwork of sustainable agriculture for generations to come”

Sauve & Sons, Mabton, WA

“Sustainability is the foundation of generational farming. Decisions made on our farm take into account economical, environmental, and societal issues and impacts.”

Gasseling Ranches, Wapato, WA

BREEDING DEVELOPMENT CYCLE





QUESTIONS?

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