



# MERIDIAN



## HOP HISTORY

In 2011, we attempted to revive the variety "Columbia", a full sister to Willamette. Not widely grown, we thought this overlooked variety might find favour with craft brewers, so planted a field. The first harvest (2012) brought us hops that clearly were not in the aroma/flavour genre of Columbia, and genetic testing confirmed this. Turns out the plant material we propagated from was of unknown origin and had taken over hills thought to be Columbia. The good news is, this unknown hop carried alluring brewing qualities, yet we knew nothing about it!

A "trial" phase was in order. Despite brewer interest, we had to contain the hop while evaluating for disease resistance and consistent character. By 2015 we were convinced of the hop's stability and began to expand under the trade name Meridian.

## BREWING PROFILE

Meridian delivers a mix of tropical, berry, and citrus fruitiness with a hint of spearmint. A "top note" hop, nice in a saison, wit, or farmhouse, it can also be combined with more aggressive hops in IPAs to brighten the overall impression of the beer and lend a seductive finish.

## CHEMISTRY

Alpha Acid 5 - 6.5%  
Beta Acid 7 - 8%  
Cohumulone 50.1%  
Total Oil 1.1 - 1.6mls/100grams  
Myrcene 40 - 64.4%  
Humulene 9 - 17.6%  
Caryophyllene 4 - 8.%  
Farnesene <1%

## FORM AND PACKAGE SIZE

### Type 90 Pellets

5 kg/11 lbs; 10 kg/22 lbs.; and 20 kg/ 44 lbs.  
All in nitrogen flushed vacuumed-sealed foils.

### Whole Cone Hops

Full 200-lb. bales (synthetic woven covers).  
50-lb. "¼ bales" in nitrogen flushed vacuumed-sealed foils.  
12-lb. "Mini bales" in nitrogen flushed vacuumed-sealed foils.