

California Crop Quality Report



2026 Hard Red Wheat / Hard White Wheat



California Wheat

California's wheat growing regions are defined by climate, value of alternative crops, and distinct differences in variety selection.

California hard wheat is planted from October to January and harvested in the months of June and July. With the strong demand for new crop wheat in the domestic marketplace, importers are encouraged to express their interest in purchasing California wheat in early spring. For Hard White wheat, buyers should consider communicating with grain handlers and contracting for acres before planting time.

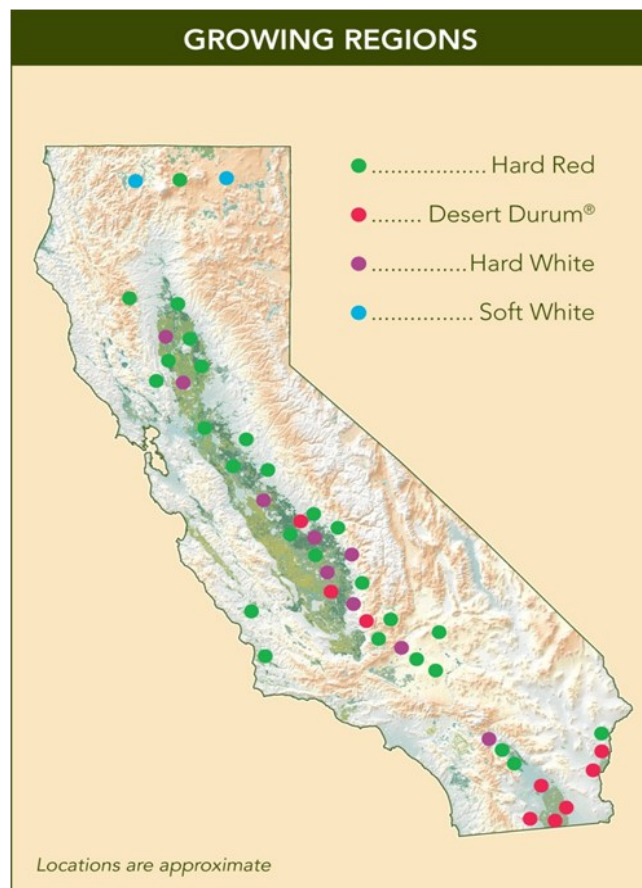
2026 Crop Conditions

Precipitation totals for the 2025-26 season were above average in both the Sacramento and San Joaquin Valleys. Across the entire season (October through June), average rainfall total was 12.1 inches in the San Joaquin Valley and 21.4 inches the Sacramento Valley growing areas (both 109% of their 10-year averages). However, the seasonal distribution of rainfall varied across the northern and southern portions of the Central Valley. Precipitation during the early season (October through February), was 116% and 133% of the 10-year average in the Sacramento and San Joaquin Valleys, respectively. From March through June, rainfall totals were 90% of average in the Sacramento Valley and 56% of average in the San Joaquin Valley. Relatively wet conditions early in the season in the Sacramento Valley created a large gap in crop progress for fields established before versus after early rainfall events. In addition, crop growth and development was generally accelerated compared to typical conditions. This was primarily driven by higher-than-average night-time temperatures and fewer days with freezing temperatures than normal. The wet and warm early-season conditions contributed to higher disease incidence than normal with stripe rust, septoria and leaf rust observed at multiple locations throughout the Central Valley. Wind events and high temperatures during grain filling led to lodging and yield reductions for crops harvest for grain.

Data for this Report

Samples for this year's report were collected from grain handlers and producers around the state. This program collects samples throughout the harvest season, resulting in a crop quality report that is highly representative of the crop. Averages are reported for each growing region: Sacramento and San Joaquin Valleys.

Crop Quality values cannot be used to compare varieties since they are harvested from different fields. Weather, soil, and cultural practices can influence the quality of all varieties between years and of particular lots of any one variety.



PRODUCTION HISTORY*

YEAR	METRIC TONS (1,000 MT's)	SHORT TONS (1,000 ST's)
2026	209	230
2025	209	230
2024	167	185
2023	185	204
2022	155	171
2021	131	144
2020	208	230

*All common wheat (excluding Durum).

HARD RED WHEAT GRADE HARVEST DATA

	2026	2025	2024	2023	2022
Test Weight: lb/bu	62.0	63.7	65.0	65.0	63.0
kg/hl	81.5	83.7	85.4	85.4	82.8
Moisture (%)	10.0	9.7	9.3	9.4	9.6
Damaged (%)	0.0	0.0	0.0	0.0	0.0
Foreign Material* (%)	0.1	0.0	0.0	0.0	0.1
Shrunken/Broken* (%)	0.5	0.5	0.4	0.3	0.5
Total Defects (%)	0.7	0.5	0.4	0.4	0.6
Dockage* (%)	1.1	0.7	0.9	1.0	1.0
Total Screenings (%)	1.7	1.2	1.2	1.3	1.5
Net Wheat (%)	88.5	89.2	89.6	89.3	89.0
CTW (%)	105.3	106.2	106.6	106.4	105.9
MWVI (%)	95.0	94.2	93.8	94.0	94.4

Harvest year = Calendar year. *Total Screenings are those factors represented on the grade certificate that are cleaned out in the flour mill. Test weight conversion from lb/bu to kg/hl according to FGIS-PN-97-5, $(1.292 \times \text{lb/bu}) + 1.419$. Net Wheat = $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / 100\%$. Clean, Tempered Wheat (CTW%) = $(100\% - (\text{FM} + \text{SHBN} + \text{Dockage})) \times (100\% - \text{Moisture}) / (100\% - 16\% (\text{temper moisture}))$. Millable Wheat Value Index (MWVI) = $100\% / \text{CTW}$.

Varietal Descriptions

HARD RED WHEAT

Summit 515 (HRS) is a variant of the variety Summit with two effective genes for stripe rust resistance added by marker assisted selection. Summit 515 has very high yield potential in both the San Joaquin and Sacramento Valleys.

AP-Octane (HRS) is a hard red spring wheat variety bred and developed by Syngenta Participation AG. AP Octane was selected for height, maturity, appearance, kernel color, kernel soundness, disease reaction, and end use quality. It is primarily adapted to Sacramento and San Joaquin Valleys. AP Octane has shown above average tolerance to current races of stripe rust.

Redwing (HRW) is a high quality wheat for both the Sacramento and San Joaquin Valleys, has been one of the top yielding hard red varieties in the university trials. Redwing receives high scores for grain, milling and baking qualities.

WB-9229 (HRS) is adapted to both the San Joaquin and Sacramento Valleys. It has medium to high protein and test weight and has excellent milling and baking properties. It is moderately resistant to Septoria and is resistant to the current races of stripe rust.

WB-Joaquin Oro (HRS) is adapted to the San Joaquin Valley and has high protein and test weight with excellent milling and baking properties, similar to the variety Joaquin. In addition, WB-Joaquin Oro carries two genes for stripe rust resistance, one of which is effective against all current races.

WB-9727 (HRS) is a hard red spring wheat variety with excellent yield potential and very good protein content. This medium-late maturing variety is adapted for California's Sacramento Valley and has excellent milling and baking quality.

WB-Joaquin (HRS) is adapted to the San Joaquin Valley and has high protein and test weight with excellent milling and baking properties.

WB 9215 (HRS) is a hard red spring wheat variety with excellent yield potential. This medium-early-maturing variety also has excellent Yellow (Stripe) Rust tolerance and standability.

Yecora Rojo (HRS) Yecora Rojo is a red seeded Yecora 70, short-statured, hard red spring wheat, 10-15 cm shorter than Anza. The spikes are white glumed, moderately lax with long spreading awns; spikes curved at maturity. Yecora Rojo is medium maturing, 2-3 days earlier than Cajeme 71 and should adapt to areas where Cajeme 71 is used.

KERNEL QUALITY DATA

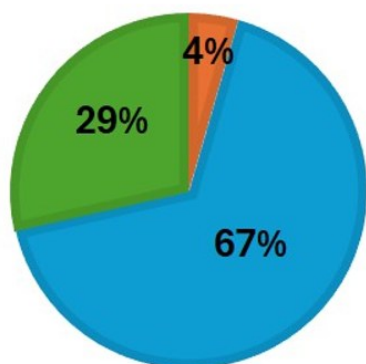
State and Region	Protein	Ash	Moisture	Falling	Test Weight		SKCS	1000	Kernel			Micro
	(12% moisture)			Number		Hardness	Kernel	Size Distribution				
	%	%		SEC	lbs/bu	Kg/hL	Score	Weight	Large	Medium	Small	
HARD RED WINTER WHEAT												
Sacramento Valley	12.3	1.60	9.9	328	63	83	60	40	88	12	0	54
San Joaquin Valley	13.3	1.56	8.6	387	63	83	57	41	87	13	0	53
State Avg. 2026	12.8	1.58	9.2	358	63	83	58	41	88	12	0	54

HARD WHITE WHEAT												
Sacramento Valley	11.5	1.43	9.2	309	63	83	61	40	85	15	0	54
State Avg. 2026	11.5	1.43	9.2	309	63	83	61	40	85	15	0	54

PROTEIN (12% MOISTURE)

STATE DISTRIBUTION

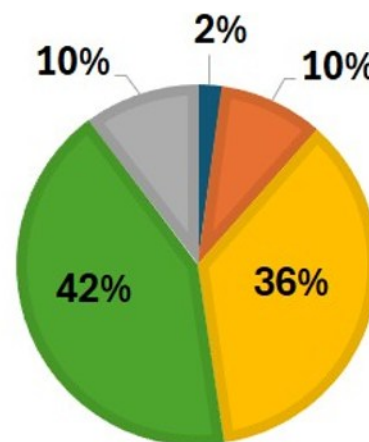
■ >12.5% ■ 11.0-12.4% ■ <10.9%



TEST WEIGHT (lbs/bu)

STATE DISTRIBUTION

■ <58 ■ 58-59.9 ■ 60-61.9 ■ 62-63.9 ■ >64



FLOUR QUALITY DATA

State and Region	Lab Mill	Protein	Ash		Wet				Falling
	Yield	(14% moisture)		Gluten	Gluten	SRC	Water/	5% Lactic Acid/	Number
	%	%	%	Index	%	GPI	50% Sucrose	5% Na ₂ CO ₃	SEC
HARD RED WINTER WHEAT									
Sacramento Valley	70.5	10.8	0.52	94	29	0.67	69/110	134/88	376
San Joaquin Valley	69.9	11.9	0.48	86	32	0.71	67/106	135/85	437
State Avg. 2026	70.2	11.4	0.50	90	31	0.69	68/113	139/91	406

HARD WHITE WHEAT									
Sacramento Valley	68.1	10.5	0.50	98	26	0.71	70/111	136/88	359
State Avg. 2026	68.1	10.5	0.50	98	26	0.71	70/111	136/88	359

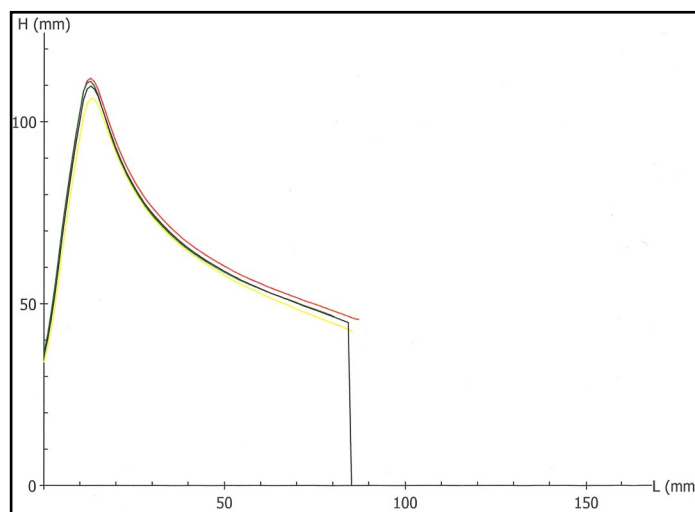
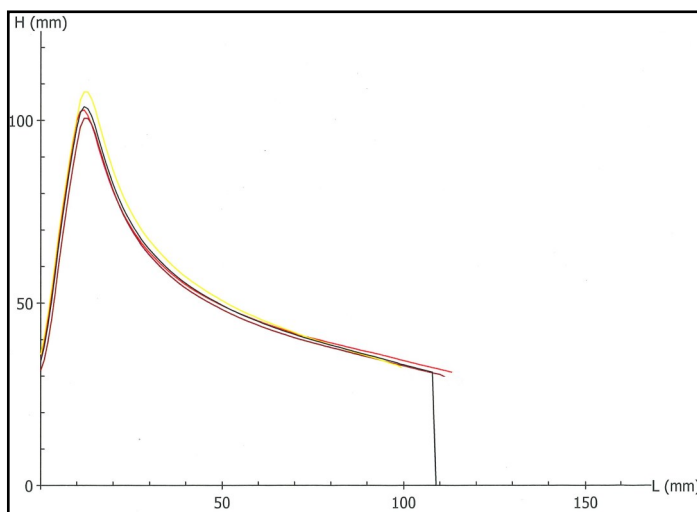
PHYSICAL DOUGH QUALITY

State and Region	Farinograph				Alveograph			W Joules X 10 ⁻⁴
	Development				P MM	L MM	P/L Ratio	
	Absorption %	Time MIN	Stability MIN	MTI B.U.				
HARD RED WINTER WHEAT								
Sacramento Valley	63.9	5.9	12.6	29	112	103	1.09	368
San Joaquin Valley	63.4	8.3	15.6	19	106	113	1.07	372
State Avg. 2026	63.7	7.1	14.1	24	109	108	1.08	370
HARD WHITE WHEAT								
Sacramento Valley	64.8	6.5	12.3	23	121	76	1.63	326
State Avg. 2026	64.8	6.5	12.3	23	121	76	1.63	326

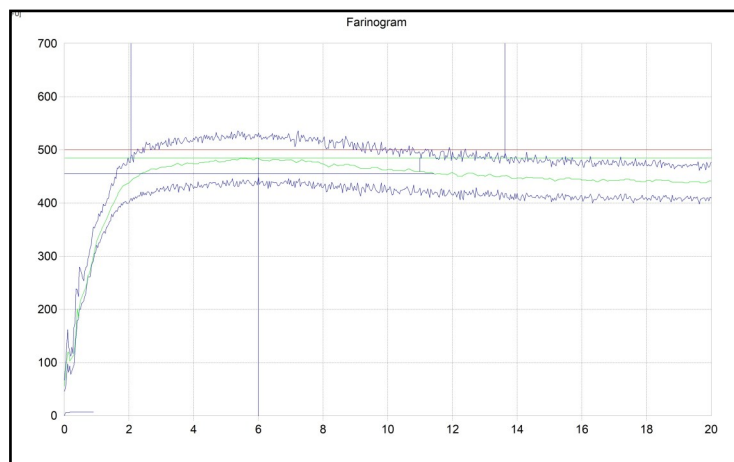
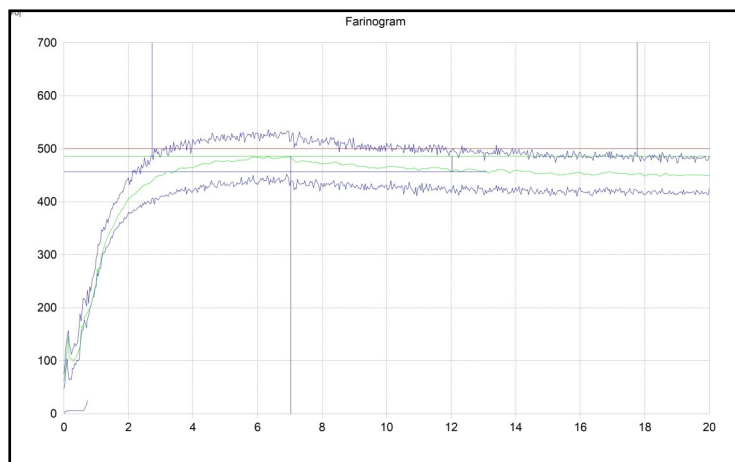
HARD RED WHEAT

HARD WHITE WHEAT

2026 AVERAGE ALVEOGRAM

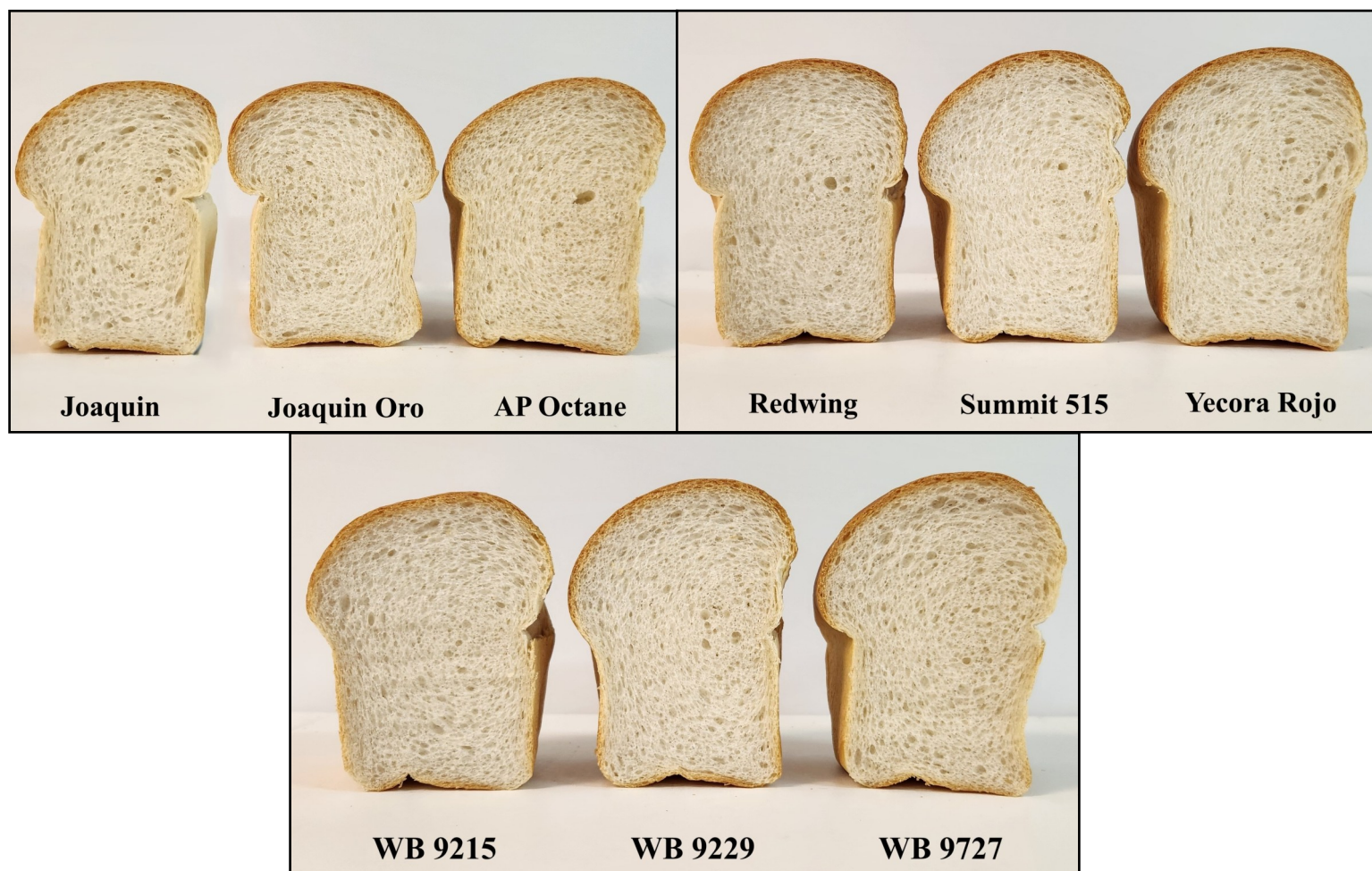


2026 AVERAGE FARINOGRAM



BAKING QUALITY DATA

State and Region	Baking Absorption %	Loaf Volume CC	Dough Handling (1-10)	Crumb Color (1-10)	Crumb Grain (1-10)	Crumb Texture (1-10)	Bread Symmetry (1-10)
HARD RED WINTER WHEAT							
Sacramento Valley	65.0	907	7.8	8.7	6.5	7.2	7.5
San Joaquin Valley	64.4	941	8.0	8.5	7.9	8.0	8.2
State Avg. 2026	64.7	924	7.9	8.6	7.2	7.6	7.8
HARD WHITE WHEAT							
Sacramento Valley	66.6	905	6.5	9.0	7.0	7.0	7.5
State Avg. 2026	66.6	905	6.5	9.0	7.0	7.0	7.5



2026 HARD RED VARIETY SPECIFIC INFORMATION

	Joaquin	Joaquin Oro	AP Octane	
WHEAT	San Joaquin Valley	San Joaquin Valley	Sacramento Valley	San Joaquin Valley
Protein (12% MB)	14.2	14.4	11.7	12.8
Ash (12% MB)	1.86	1.50	1.52	1.65
Moisture (%)	7.4	9.8	9.9	9.5
Falling Number (sec)	428	391	310	321
Micro Sedimentation (cc)	48	59	53	55
Test Weight				
lb/bu	62.7	65.2	63.3	62.8
kg/hl	82.4	85.6	83.2	82.6
SKCS Hardness Score	56	58	53	51
1000 Kernel Weight (g)	42	44	44	41
Kernel Size Distribution				
Large/Medium/Small	84/16/0	93/7/0	92/8/0	83/17/0
FLOUR				
Lab Mill Yield (%)	70.5	71.4	72.9	71.1
Protein (14% MB)	13.4	13.3	10.3	11.7
Ash (14% MB)	0.48	0.42	0.53	0.52
Gluten Index	74	76	99	99
Wet Gluten (14% MB)	36	38	25	27
SRC: GPI	0.66	0.76	0.70	0.76
Water/ 50% Sucrose (%)	66/107	70/108	66/106	63/99
5%LacticAcid/5%NA ₂ CO ₃ (%)	125/82	146/85	130/80	136/81
ALVEOGRAPH				
P (mm)	95	111	96	90
L (mm)	142	129	107	132
P/L ratio	0.68	0.92	0.90	0.70
W (10 ⁻⁴ Joules)	378	432	342	399
MIXOGRAPH				
Absorption (%)	64.8	67.1	60.5	59.4
Peak Time (min)	2.8	3.1	3.9	4.4
Work (%Torque*min)	122	137	166	175
Peak Height (mu)	55	58	49	48
M.T. Score (1-8)	3	4	5	5
FARINOGRAPH				
Absorption (%)	64.8	67.1	60.5	59.4
Peak Time (min)	7.3	14.5	5.9	7.3
Stability (min)	14.3	21.1	11.3	15.6
M.T.I.	19	15	29	16
BAKING RESULTS				
Baking Absorption (%)	66.0	67.3	62.2	60.6
Bread Volume (cc)	980	923	883	925
Dough Handling (1-10)	8	8	7	8
Crumb Grain & Texture (1-10)	8	7	7	7

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadro-mat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, {(1.292 x (lb/bu) + 1.419)}.

2026 HARD RED VARIETY SPECIFIC INFORMATION

	WB 9215		WB 9229		WB 9727	
WHEAT	San Joaquin	Sacramento	San Joaquin	Sacramento	San Joaquin	
Protein (12% MB)	12.1	12.1	12.0	12.5	11.7	
Ash (12% MB)	1.49	1.67	1.57	1.63	1.66	
Moisture (%)	9.4	9.9	9.5	9.6	10.3	
Falling Number (sec)	475	373	442	346	416	
Micro Sedimentation (cc)	40	57	39	56	59	
Test Weight						
lb/bu	67.4	62.8	64.1	63.6	65.6	
kg/hl	88.5	82.6	84.2	83.5	86.2	
SKCS Hardness Score	63	62	58	66	75	
1000 Kernel Weight (g)	45	38	45	40	39	
Kernel Size Distribution						
Large/Medium/Small	97/3/0	82/18/0	96/4/0	83/17/0	79/21/0	
FLOUR						
Lab Mill Yield (%)	67.7	67.6	68.3	70.0	69.8	
Protein (14% MB)	10.9	11.1	10.8	11.0	10.4	
Ash (14% MB)	0.48	0.44	0.42	0.56	0.49	
Gluten Index	89	97	90	94	97	
Wet Gluten (14% MB)	31	30	30	30	28	
SRC: GPI	0.67	0.68	0.70	0.67	0.65	
Water/ 50% Sucrose (%)	71/102	72/111	68/102	73/113	70/111	
5%LacticAcid/5%NA ₂ CO ₃ (%)	127/87	138/91	131/85	141/97	135/96	
ALVEOGRAPH						
P (mm)	164	127	128	129	124	
L (mm)	64	104	71	109	89	
P/L ratio	2.56	1.22	1.80	1.18	1.39	
W (10 ⁻⁴ Joules)	389	419	320	429	376	
MIXOGRAPH						
Absorption (%)	65.6	65.3	64.2	66.3	64.4	
Peak Time (min)	5.3	3.6	3.6	3.4	3.7	
Work (%Torque*min)	197	158	146	140	147	
Peak Height (mu)	42	53	48	50	47	
M.T. Score (1-8)	5	4	4	4	4	
FARINOGRAPH						
Absorption (%)	65.6	65.3	64.2	66.3	64.4	
Peak Time (min)	9.0	6.2	5.1	7.0	6.0	
Stability (min)	18.3	15.0	11.2	15.0	11.6	
M.T.I.	11	33	25	29	26	
BAKING RESULTS						
Baking Absorption (%)	65.0	66.5	65.0	67.1	65.9	
Bread Volume (cc)	885	935	925	940	915	
Dough Handling (1-10)	8	9	9	9	8	
Crumb Grain & Texture (1-10)	8	8	9	9	8	

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, {(1.292 x (lb/bu) + 1.419)}.

2026 HARD RED VARIETY SPECIFIC INFORMATION

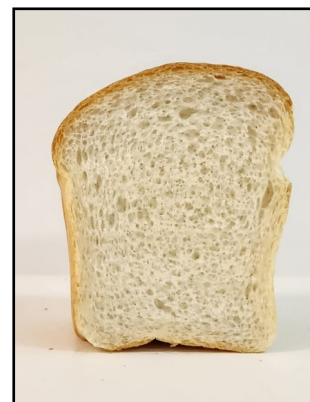
	Yecora Rojo	Redwing	Summit 515	
WHEAT	San Joaquin Valley	San Joaquin Valley	Sacramento Valley	San Joaquin Valley
Protein (12% MB)	15.1	12.2	12.9	11.6
Ash (12% MB)	1.61	1.62	1.55	1.50
Moisture (%)	8.1	8.9	9.9	8.3
Falling Number (sec)	373	246	289	288
Micro Sedimentation (cc)	70	50	56	55
Test Weight				
lb/bu	60.6	62.6	61.6	62.8
kg/hl	79.8	82.2	81.0	82.6
SKCS Hardness Score	51	60	58	52
1000 Kernel Weight (g)	33	45	36	37
Kernel Size Distribution				
Large/Medium/Small	63/37/0	91/9/0	83/17/0	82/18/0
FLOUR				
Lab Mill Yield (%)	71.7	67.3	68.0	67.5
Protein (14% MB)	14.2	10.7	11.4	10.3
Ash (14% MB)	0.52	0.52	0.49	0.50
Gluten Index	96	77	79	86
Wet Gluten (14% MB)	33	31	34	28
SRC: GPI	0.83	0.66	0.66	0.70
Water/ 50% Sucrose (%)	62/109	67/110	68/112	62/107
5%LacticAcid/5%Na ₂ CO ₃ (%)	159/81	132/90	131/87	134/84
ALVEOGRAPH				
P (mm)	81	98	98	83
L (mm)	128	84	97	116
P/L ratio	0.63	1.17	1.01	0.72
W (10 ⁻⁴ Joules)	410	260	288	288
MIXOGRAPH				
Absorption (%)	59.7	64.7	64.4	60.4
Peak Time (min)	3.7	2.8	2.9	3.3
Work (%Torque*min)	158	113	114	131
Peak Height (mu)	54	48	49	46
M.T. Score (1-8)	4	3	3	3
FARINOGRAPH				
Absorption (%)	59.7	64.7	64.4	60.4
Peak Time (min)	9.9	6.5	4.5	4.7
Stability (min)	29.0	8.2	8.5	8.4
M.T.I.	6	39	28	29
BAKING RESULTS				
Baking Absorption (%)	62.2	65.9	65.2	60.5
Bread Volume (cc)	1010	940	910	965
Dough Handling (1-10)	9	7	7	8
Crumb Grain & Texture (1-10)	9	9	5	9

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.

2026 HARD WHITE VARIETY SPECIFIC INFORMATION

	Central White	Patwin 515
	Sacramento Valley	Sacramento Valley
WHEAT		
Protein (12% MB)	12.4	11.2
Ash (12% MB)	1.37	1.53
Moisture (%)	9.0	9.0
Falling Number (sec)	315	290
Micro Sedimentation (cc)	50	45
Test Weight		
lb/bu	63	64
kg/hl	82	84
SKCS Hardness Score	69	61
1000 Kernel Weight (g)	45.7	39.5
Kernel Size Distribution		
Large/Medium/Small	92/8/0	87/13/0
FLOUR		
Lab Mill Yield (%)	68.4	67.9
Protein (14% MB)	11.2	9.8
Ash (14% MB)	0.46	0.53
Gluten Index	99	97
Wet Gluten (14% MB)	27	25
SRC: GPI	0.76	0.66
Water/ 50% Sucrose (%)	73/115	69/113
5% Lactic Acid/5% Na_2CO_3 (%)	153/86	134/88
ALVEOGRAPH		
P (mm)	121	121
L (mm)	85	66
P/L ratio	1.42	1.83
W (10^{-4} Joules)	367	284
MIXOGRAPH		
Absorption (%)	65.7	63.8
Peak Time (min)	4.9	3.6
Work (% Torque*min)	197	138
Peak Height (mu)	49	44
M.T. Score (1-8)	5	3
FARINOGRAPH		
Absorption (%)	65.7	63.8
Peak Time (min)	7.0	5.9
Stability (min)	15.0	9.5
M.T.I.	12	33
BAKING RESULTS		
Baking Absorption (%)	66.4	66.8
Bread Volume (cc)	950	860
Dough Handling (1-10)	8	5
Crumb Grain & Texture (1-10)	9	5

Wheat samples were collected by handlers. Wheat and Flour Protein: Leco Combustion Nitrogen Analyzer Model TruSpec, Lab mill yield: Brabender Quadromat Sr. Mill, modified in 1997; Bread Volume: AACCI Method 10-10B; Test weight conversion from lb/bu to kg/hl according to FGIS PN-97-5, $\{(1.292 \times (\text{lb/bu}) + 1.419)\}$.



UC Patwin 515



UC Central White

UC Patwin 515 (HWW) is a high yielding variety with high protein levels, and is adapted to both the Sacramento and San Joaquin Valleys. Patwin 515 is a variant of Patwin with the addition of stripe rust resistance genes *Yr5* and *Yr15*.

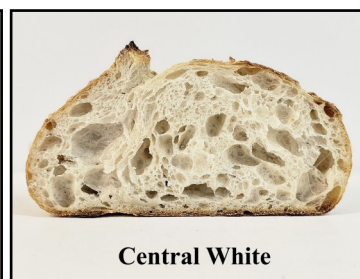
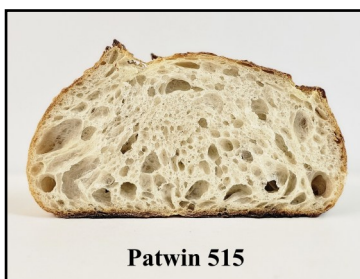
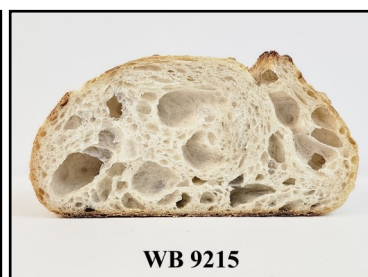
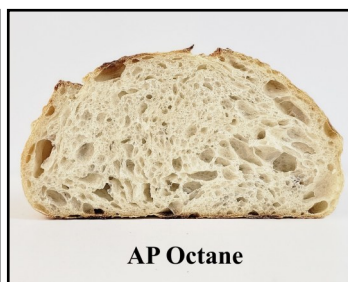
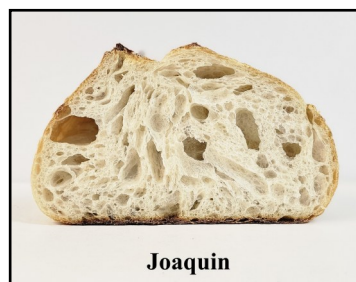
UC Central White (HWW) is a productive hard-white spring wheat variety with higher yield and improved breadmaking quality relative to Patwin-515HP. UC-Central White showed stable yields in trials with reduced water and in irrigated trials. UC Central White is well adapted to the Central Valley and performed significantly better than other HWS varieties in the intermountain region.

2026 SOURDOUGH BAKING EVALUATION

	Baking	Dough	Exterior			Interior		Flavor
	Absorption	Handling	Crust Color	Volume	Cuts	Crumb Grain	Crumb Texture	Intensity
	%	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)	(1-10)
HARD RED WINTER WHEAT								
Joaquin	70.0	10.0	9.0	9.0	9.0	9.0	7.0	7.0
Joaquin Oro	72.5	10.0	9.0	9.0	10.0	8.0	6.0	7.0
AP Octane	70.0	10.0	8.0	7.0	6.0	7.0	6.0	7.0
WB 9215	72.5	10.0	8.0	7.0	8.0	8.0	8.0	7.0
WB 9229	70.0	10.0	8.0	8.0	7.0	6.0	7.0	9.0
WB 9727	70.0	9.0	7.0	9.0	10.0	7.0	8.0	9.0
Yecora Rojo	70.0	10.0	8.0	9.0	10.0	9.0	7.0	7.0
Summit 515	70.0	9.0	8.0	7.0	8.0	9.0	7.0	7.0
Redwing	70.0	9.0	9.0	7.0	7.0	8.0	8.0	9.0
State Avg. 2026	70.6	9.7	8.2	8.0	8.3	7.9	7.1	7.7

HARD WHITE WHEAT

Patwin 515	70.0	9.0	9.0	8.0	10.0	9.0	7.0	9.0
UC Central White	70.0	9.0	9.0	8.0	10.0	9.0	9.0	9.0
State Avg. 2026	70.0	9.0	9.0	8.0	10.0	9.0	8.0	9.0



Technical and Laboratory Services



CWC Laboratory Manager and Baker, Alejandra Andrade.

The California Wheat Commission laboratory has the equipment necessary for evaluation of common and durum wheat milling quality, flour chemical analysis, physical dough testing, semolina analysis, bake and noodle production tests, and pasta analysis.

The Commission's staff is available to work with customers in the area of quality assurance, product development, problem solving, quality control training, and research. The lab order test form is available on the California Wheat Commission website, please use when requesting services.

Customer Assistance and Support

The Commission is available to answer technical questions about California's wheat quality, including recommendations for blending and appropriate end-use. The Commission conducts specialized training programs in milling, baking, semolina, pasta, and quality control. These specific programs may be customized to meet the customers' needs.

Crop and Export Survey

California produces five of the six classes of U.S. wheat: Hard Red Winter (HRW), Desert Durum®, Hard White, Soft White and Hard Red Spring. While HRW, Hard White, and Durum are the predominately produced and exported classes, information and contacts for all the above classes of wheat are available by contacting the Commission office. Every effort is made to provide an accurate assessment of quality to buyers. With greater amounts of wheat being sold by variety, varietal specific information is emphasized in Commission surveys.

Varietal Development

Private and public breeding programs play an important role in the development of new varieties available to California wheat producers. The Commission analyzes hundreds of samples each year to support these programs and encourages the release of new varieties that will meet the customers' needs. New varieties are evaluated by commercial mills through the California Wheat Collaborator program.

Research

The Commission laboratory is available for flour, semolina, milling, end-product, and new-product research. Technical expertise is available in hearth breads, pasta, Asian food products, standard loaf bread, steamed bread, Asian noodles, cookies, tortillas and Middle Eastern flat breads.



CWC Laboratory Director Teng Vang

Photo credit: Matt Salvo, California Farm Bureau Federation



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