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FILE # P07-00869



NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

NAPA COUNTY

CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT  
1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FOR USE PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AP

Date Submitted: 7/2/08

Date Complete: 7/4/08

Date Published: 8/4/08

REQUEST Approval for a phased project to modify Use Permits #U-118081, #U-538485, #03054-MOD, #95037-MOD and P07-00330-MODVMin to: (1) increase production from 50,000 gallons to 144,000 gallons per year; (2) construct a new approx. 7,675 sq. ft barrel storage building adjacent to the existing 7,874 sq ft winery structure for a winery totaling 15,549 sq ft; (3) increase employees from three full-time and no part-time employees to 19 full-time, 6 part-time with an addit 15 part-time during Harvest; (4) add a 2nd shift & extend its hours of operation for staff during Harvest season only from 6 a.m. to 11 p.m.; (5) Public Tours and Tasting: recognize an increase of Public Tours and Tasting visitors without prior appt from 70 visitors/wk to a max of 800 visitors/wk; (6) By Apptmt Tours and Tasting Visitors: establish Tours and Tasting by Apptmt only visitors & combined them with Marketing event visitors for max of 550 visitors/ week. The total for the combined Public, By Apptmt and Marketing event visitors is not to exceed a max of 1,350 visitors/ wk (500 busiest day); (7) establish a Marketing Plan to include: 7 events /mo with a max of 50 people / event, 10 events annually with a max of 100 people / event, and 6 events annually with a max of 200 people / event (2 to be Wine Auction events); (8) legalize the use of the outdoor covered patio & garden areas by visitors and marketing events attendees with no amplified sound system or amplified music; (9) increase parking from 10 spaces to 63 auto spaces and 2 bus spaces; (10) expand the existing wastewater pond to a dual wastewater system processing both domestic and production waste. Develmt includes 2 phases: Phase A to convert the existing waste treatment syst. to a process/domestic syst. & add improvmts to tastg room; Phase B expand waste syst. to handle 144,000gal; see also VAR08-47

ZA CDPC BS APPEAL

Hearing

Action

TO BE COMPLETED BY APPLICANT

(Please type or print legibly)

Applicant's Name: Eric Sklar

Telephone #: 707) 484-8656

Fax #: 707) 963-9998

E-Mail: eric@AOWINERY.COM

Mailing Address: PO Box 822 Rutherford CA 94573

Status of Applicant's Interest in Property: Managing member LLC

Property Owner's Name: Alpha & Omega Winery, LLC

Telephone #: 707) 484-8656

Fax #: 707) 963-9998

E-Mail: eric@AOWINERY.COM

Mailing Address: PO Box 822 Rutherford CA 94573

Site Address/Location: 1155 Mee Lane St. Helena CA 94574

Assessor's Parcel #: 030-080-046

Existing Parcel Size: \_\_\_\_\_

I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including the right of access to the property involved.

Signature of Applicant

Date

Eric Sklar  
Print Name

Signature of Property Owner

Date

Eric Sklar Managing member  
Alpha & Omega Winery LLC  
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$ Revised N/A

Receipt No. N/A

Received by: TH

Date: 7/2/08

\*Total Fees will be based on actual time and materials



## INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- B. Project Phases:    [ ] one    [ ] two    [ ] more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase:      Phase 1: \_\_\_\_\_      Phase 2: \_\_\_\_\_
- D. Actual Construction Time Required for Each Phase:
- [ ] less than 3 months  
                                [ ] More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- F. Additional Licenses/Approval Required:  
  
District: \_\_\_\_\_ Regional: \_\_\_\_\_  
State: \_\_\_\_\_ Federal: \_\_\_\_\_

## II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC.

- A. Floor Area/Impervious area of Project (in square ft): 26,351  
Proposed total floor area on site: 16,520  
Total development area (building, impervious, leach field, driveway, etc.): 81,478  
New construction: 9670  
existing structures or portions thereof to be utilized: 5960  
existing structures or portions thereof to be moved: 0 SF
- B. Floor Area devoted to each separate use (in square ft):  
living: \_\_\_\_\_ storage/warehouse: 1363 offices: 1143  
sales: 1213 caves: \_\_\_\_\_ other: \_\_\_\_\_  
septic/leach field: \_\_\_\_\_ roads/driveways: 25,141
- C. Maximum Building Height: existing structures: 25'-8" new construction: 25'-8"
- D. Type of New Construction (e.g., wood-frame): METAL FRAME
- E. Height of Crane necessary for construction of new buildings (*airport environs*): \_\_\_\_\_
- F. Type of Exterior Night Lighting Proposed: LOW INDIRECT
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes \_\_\_\_\_ No \_\_\_\_\_
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):  
☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N  
☐ Type IV H.T. (Heavy Timber) ☒ Type V 1 Hr. ☐ Type V (non-rated)  
(Reference Table 6 A of the 2001 California Building Code)

### III. PARKING

- | PARKING |                               | Existing | Proposed |
|---------|-------------------------------|----------|----------|
| A.      | Total On-Site Parking Spaces: | 6        | 51       |
| B.      | Customer Parking Spaces:      | 0        | 0        |
| C.      | Employee Parking Spaces:      | 6        | 6        |
| D.      | Loading Areas:                | 1        | 1        |

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IV. TYPICAL OPERATION		Existing	Proposed
A.	Days of Operation:	<u>M - Sun</u>	<u>M - Sun</u>
B.	Expected Hours of Operation:	Reg: 8-6 <u>Harvest: 6-11 pm</u>	<u>same</u>
C.	Anticipated Number of Shifts:	Reg: 1 <u>Harvest: 2</u>	<u>same</u>
D.	Expected Number of Full-Time Employees/Shift:	Reg: 17 <del>Harvest: 10</del>	Reg: 19 <del>Harvest: 19</del>
E.	Expected Number of Part-Time Employees/Shift:	<u>4; harvest +10</u>	<u>6; harvest +15</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>350</u>	<u>500/450 at harvest</u>
	• average/week:	<u>925</u>	<u>1350</u>
G.	Anticipated Number of Deliveries/Pickups		
	• busiest day:	<u>5</u>	<u>10</u>
	• average/week:	<u>10</u>	<u>25</u>
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES			
<u>N/A</u>			
A.	Commercial Meeting Facilities Food Serving Facilities		
	• restaurant/deli seating capacity:	_____	
	• bar seating capacity:	_____	
	• public meeting room seating capacity:	_____	
	• assembly capacity:	_____	
B.	Residential Care Facilities (6 or more residents) Day Care Centers		
	• type of care:	<u>Existing</u>	<u>Proposed</u>
	• total number of guests/children:	_____	_____
	• total number of bedrooms:	_____	_____
	• distance to nearest existing/approved facility/center:	_____	_____



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WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	Domestic	Emergency
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>well-storage tank</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes <input type="checkbox"/> No <input type="checkbox"/>	<u>N/A</u> Yes <input type="checkbox"/> No <input type="checkbox"/>
C. Current Water Use (in gallons/day): Current water source:	<u>300</u> <u>well</u>	<u>none</u> <u>none</u>
D. Anticipated Future Water Demand (in gallons/day):	Phase A Phase B <u>1880/2025</u>	
E. Water Availability (in gallons/minute):	<u>60</u>	
F. Capacity of Water Storage System (gallons):	<u>N/A</u>	<u>60,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>N/A</u>	<u>tanks</u>
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	Domestic (sewage)	Other-- process waste (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>Onsite-dual pond</u>	<u>Onsite-dual pond</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes <input type="checkbox"/> No <input type="checkbox"/>	<u>N/A</u> Yes <input type="checkbox"/> No <input type="checkbox"/>
C. Current Waste Flows (peak flow in gallons/day):	<u>300</u>	<u>780</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	Phase A Phase B <u>1880/2025</u>	Phase A Phase B <u>1600/4720</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>2700</u>	<u>4720</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>N/A</u>	<u>landfill/garbage co</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>N/A</u>	<u>N/A (will import)</u>
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>garbage co</u>	<u>garbage co</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley</u>	<u>Upper Valley</u>

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**USE PERMIT APPLICATION  
SUPPLEMENTAL INFORMATION SHEET  
FOR WINERY USES**

1. Operations. (In the blank in front of each operation, place an "E" for Existing, a "P" for Proposed, an "X" for Expanding, or an "N" for None.)

- |   |   |
|---|---|
| a. <input checked="" type="checkbox"/> crushing                   | g. <input checked="" type="checkbox"/> underground waste disposal       |
| b. <input checked="" type="checkbox"/> fermentation               | h. <input checked="" type="checkbox"/> above-ground waste disposal      |
| c. <input checked="" type="checkbox"/> barrel ageing              | i. <input checked="" type="checkbox"/> administration office            |
| d. <input checked="" type="checkbox"/> bottling                   | j. <input type="checkbox"/> laboratories                                |
| e. <input type="checkbox"/> case goods storage                    | k. <input type="checkbox"/> daycare                                     |
| f. <input type="checkbox"/> caves:                                | l. <input checked="" type="checkbox"/> tours/tastings:                  |
| use:  | <input type="checkbox"/> public drop-in                                 |
| <input type="checkbox"/> barrel storage                           | <input checked="" type="checkbox"/> public by appointment               |
| <input type="checkbox"/> case goods storage                       | <input checked="" type="checkbox"/> wine trade                          |
| <input type="checkbox"/> other _____                              | m. <input checked="" type="checkbox"/> retail wine sales                |
| accessibility to public:  | <input type="checkbox"/> public drop-in                                 |
| <input type="checkbox"/> none – no visitors/tours/events          | <input checked="" type="checkbox"/> public by appointment               |
| <input type="checkbox"/> guided tours only                        | n. <input type="checkbox"/> public display of art or wine-related items |
| <input type="checkbox"/> public access – no guides/unescorted     | o. <input type="checkbox"/> food preparation                            |
| <input type="checkbox"/> marketing events and/or temporary events |   |

2. Marketing Activities. (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets if necessary): 100 total events all by prior invitation only, as follows:  
7 events/month with a maximum of 50 visitors/event, average 35 vis./event.  
10 events/year with a maximum of 100 visitors/event, average 75 vis./event.  
6 events/year with a maximum of 200 visitors/event, average 150 vis./event.

3. Food Service. (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): All food service will be  
prepared off-site by caterer; approximately 25% of all events will  
include lunch or dinner; app 50% will include appetizers; app 25%  
will involve NO food service.

4. Production Capacity.
- a. existing capacity: 50,000 gallons/year date authorized: 1985
- b. current maximum actual production (year): 50,000
- c. proposed capacity: 144,000 finished wine gallons (at the end of Phase B)

5. Grape Origin. (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)



6. **Winery Development Area.** (see **a** below - for existing winery facilities)  
Will the project involve construction of additional facilities beyond the winery development area? NO
7. **Total Winery Coverage.** (see **b** below - maximum 25% of parcel or 15 acres, whichever is less)  
a. square feet/acres: 81,478 / 1.87 ACRES  
b. percent of total parcel: 17.33%
8. **Production Facility.** (see **c** below - include the square footage of all floors for each structure)  
a. square feet: 13,203
9. **Accessory Use.** (see **d** below - maximum permitted 40% of the production facility)  
a. square feet: 3,317  
b. percent of production facility: 25.12%

**Marketing Definition:** (paraphrased from County Code)

**Marketing of Wine** - Any activity conducted at the winery shall be limited to members of the wine trade, persons, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development but shall not include cultural and social events unrelated to such education and development.

**Coverage and Use Definitions:** (paraphrased from County Code)

- a. **Winery Development Area** - All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- b. **Winery Coverage** - The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems.
- c. **Production Facility** - (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes.
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production.

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DEVELOPMENT & PLANNING DEPT.



# WINERY CALCULATION WORKSHEET

Note: these are  
Net not Usable #!

## 1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	12,304
Outside work areas	3,084
Tank areas	N/A
Storage areas (excluding caves)	333
All paved areas:	
Parking areas	12,318
Loading areas	1,471
Walkways	11,928
Access driveways to the public or private rd	23,870
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDD	8,408
Spray disposal field	N/A
Parcel size: 10.8 acres	Percent of winery coverage of parcel size:
Total winery coverage: 1.87 acres	17.33 %

## 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	7,889
Fermenting	2,106
Bottling	
Bulk & bottle storage	
Shipping	
Receiving	
Laboratory	369
Equipment storage & maintenance facilities (excludes fire protection facilities)	673
Employee-designated restrooms	448
Total square footage of production facility: 13,203	

## 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	853
Lobbies/waiting rooms	
Conference/meeting rooms	
Non-production access hallways	275
Kitchens	198
Tasting rooms (private & public areas)	1860
Retail space areas	
Libraries	
Visitor restrooms	
Art display areas	
Any other areas within the winery structure not directly related to production	131
Total square footage of accessory use space: 3316.82	
Percent of accessory use to production use: 25.12 %	

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**INITIAL STATEMENT OF GRAPE SOURCE**  
**(Napa County Zoning Ordinance Sections 12419(b) and (c))**

I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.



Signature

10/1/07

Date

Letters of commitment from grape suppliers and supporting documents will be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.



**Law Offices of Lester F. Hardy**

1407 Main Street, Suite 203  
St. Helena, California 94574  
Telephone: (707) 967-9610  
Fax: (707) 967-9604

**RECEIVED****JUL 22 2008**NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.**Alpha Omega Winery****UPDATED PROJECT NARRATIVE—July 2008**

Alpha Omega Winery, located at 1155 Mee Lane, St. Helena, CA, APN 030-080-046, is applying for a major modification to its use permit. The modification, to occur in two phases, would allow Alpha Omega to expand its facility and increase its permitted production from 50,000 gallons (22,000 cases) to 144,000 gallons (60,000 cases) of finished wine per year. About 3% of the wine produced will come from the vineyard on the parcel. The parcel is 10.8 acres in size and is zoned AP. The acreage around the winery is vineyard. The total footprint of the project (including existing buildings) is 1.85 acres. 1.42 acres of vines have been removed for the project, and then .31 acres of that total will be replanted in new vineyard, resulting in a net decrease of 1.11 acres of vines.

**Background:**

Alpha Omega Winery is currently operating under its Use Permit #538485, approved on July 24, 1985. That use permit provides for public tours and tastings, with the condition that “[t]ours and tastings [are] to be limited to the Phase 2 building expansion area”. Neither the text of the use permit nor the floor plan approved in connection with the use permit place any restriction on public tours and tasting beyond limiting them “to the Phase 2 building expansion area”. Therefore, the use of that area for a tasting room, open to the public without prior appointment, and without limitation on the number of visitors, is consistent with the 1985 Use Permit and does not constitute an expansion of use under the WDO. That said, the applicant is now proposing the limits on public visitation (without prior appointment) set out below.

**Operational Details:**

If approved, the project will employ 19 persons full-time, 6 persons part-time, and an additional 15 part-time workers during harvest. The winery will continue its current hours of operation, being open to the public Monday through Sunday, 10 a.m. to 6 p.m. (The winery will be staffed from 7 a.m. to 6 p.m., with longer hours—6 a.m. to 11 p.m.—during harvest.) The winery will host 1350 visitors a week on average, and 500 visitors a day on the busiest day. During harvest, the winery will allow a maximum of 450 visitors a day.

Included in the total visitor numbers are: (a) visitors to the public tasting room without prior appointments; (b) visitors to the proposed private tasting rooms by prior appointment only; and (c) special events, hosted by the winery on a prior-invitation-only basis. During the non-harvest months, there will be a maximum of 300 visitors per day to the public tasting room, and a maximum of 200



visitors per day by prior appointment, including special events. During the harvest months, there will be a maximum of 270 visitors per day to the public tasting room, and a maximum of 180 visitors per day by prior appointment, including special events.

Special events will be planned as follows: the winery will host 7 events a month for a maximum of 50 people. It will also host 10 events annually for a maximum of 100 people, and 6 events annually for a maximum of 200 people. To accommodate staff and visitors, the project includes a total of 63 on-site parking spaces (up from the existing 23). Two bus parking spaces are also included in the plans.

### **Building and phasing details:**

The proposed winery will be 15,549 square feet in size, up from its existing size of 7,874 square feet. The production facility will total 12,232 square feet, and the accessory use (office space, visitor restrooms, and tasting room) will total 3317 square feet. As part of the major modification, Alpha Omega has submitted an application for a variance for the barrel building and for the roof of the loggia, both of which will require an adjustment to the current setbacks. The loggia roof has already been approved under a previous minor-modification permit.

The applicant proposes to construct the project in two Phases (titled “Phase A” and “Phase B” to prevent confusion with other “Phase” references herein). In Phase A, the applicant will convert the waste treatment system from a process-only system to one that treats both process and domestic waste. The current pond has the capacity to function as a dual-process system for winery operations with the increased staffing and visitor numbers set out above, as well as the currently-approved 50,000 gallons / year of production. Phase A thus includes the increases in visitor and employee numbers, but not the construction of the barrel building nor the increase in wine production. Also included in Phase A will be the proposed improvements to the tasting room in the existing structure.

In Phase B, the applicant will construct the barrel building and expand the waste treatment pond to provide enough capacity for the increase in wine production to 144,000 gallons / year.

### **Water analysis:**

The project will use water from its existing well (Permit # 46-01163). A Phase I water analysis has been provided. It concludes that there is adequate water supply to support the proposed project.

The project will convert the existing wastewater pond to a dual wastewater pond with the ability to process both domestic and production waste from the winery. The wastewater will be recycled and used for vineyard irrigation (see Report of Waste Discharge prepared by Delta Consulting and Engineering, copies to be submitted 6/20/08 to Planning and also to EMD).

### **Traffic and Transportation Plan:**

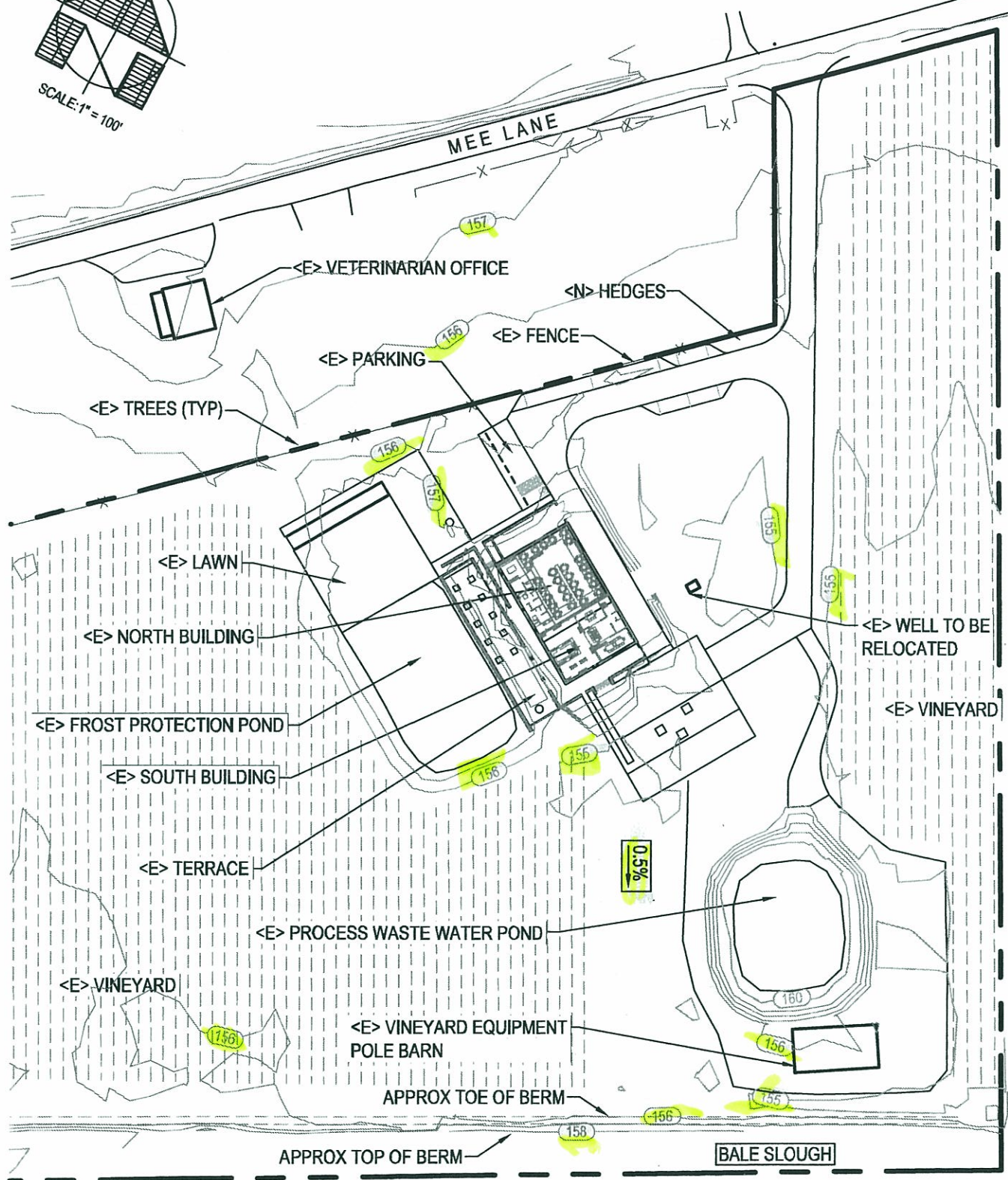
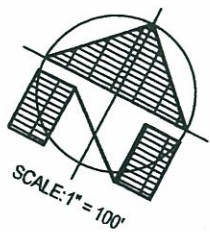
Alpha Omega’s proposed new parking configuration (the expanded lot plus the bus parking) will accommodate its busiest-day scenario: on a weekend, up to 500 visitors. That figure means an average of about 63 visitors an hour. Applying the county’s formula of 2.8 visitors per car produces a figure of 22.5 vehicles per hour. During the peak hours (3 – 6 pm), that number may double—up to 45 vehicles per hour. As the plans show, there are 63 parking spaces, plus two bus spots, for the proposed project. Setting aside 20 spots for employees leaves a total of 43 parking spaces for visitor vehicles. The winery’s current data on visitor length-of-stay indicates that the average visitor stays on site about 20 to 30 minutes. That means that each of the visitor parking spaces could accommodate 2 vehicles an hour, meaning that a total of 82 vehicles could be accommodated per hour. So even using the “peak-



peak” number above—that is, 45 vehicles per hour on a peak hour on a peak weekend day—the parking lot will have more than sufficient capacity.

Moreover, the number of parking spaces required for employees during a weekend afternoon will be significantly less than the 20 allocated because there are fewer employees present on site during the weekend. None of the six office staff are there on weekends; and cellar workers are there on weekends for only six weeks out of the year (and their weekend shifts would be spread out through the day). Thus the extra employee spaces would be available for visitor parking during the peak hours as well.

Finally, these calculations do not factor in the bus parking capacity. The bus parking will be utilized for invitation-only events, not for use by the general public. For special events with 150 to 200 people that occur during peak traffic periods on S.R.29, the winery will be busing in attendees rather than having them arrive by car. Most large events will occur outside of those peak periods (on Friday or weekend evenings instead). For the few large (150+) events that would occur during peak business hours (Friday, Saturday or Sunday afternoons during the tourist season - July 1 through Labor Day), the applicant would agree to a condition of approval requiring that attendees arrive by bus or coach. Again, as noted in the project details, these special-events visitors will be included in the maximum numbers of visitors allowed on site. On a day when two busloads of 50 people visited, for example, then the total number of other visitors on site will drop to 400, and the resulting averages and peak numbers will also decline.



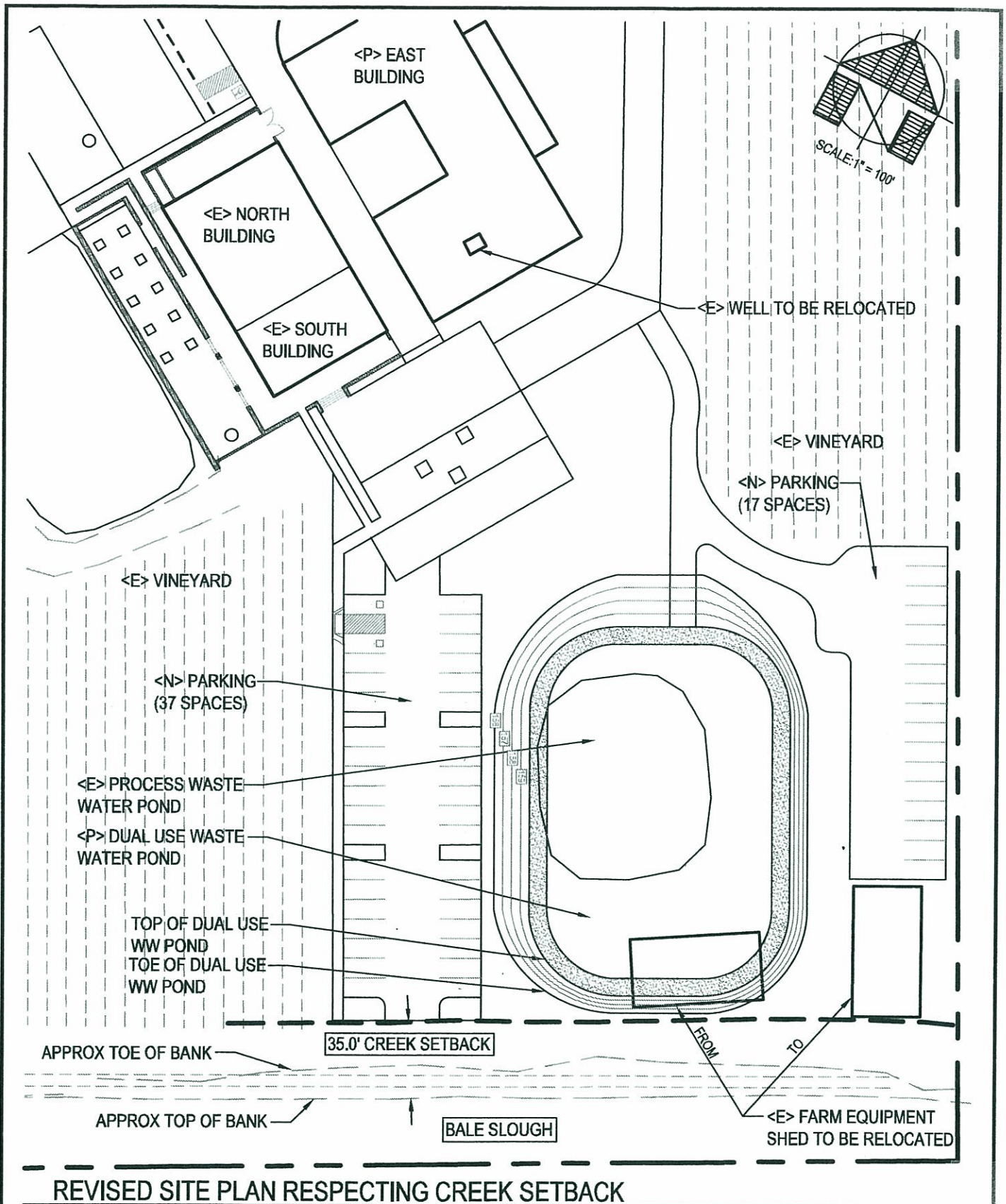
# **ALPHA OMEGA WINERY** **NATURAL GRADE OF SITE**

**DELTA CONSULTING & ENGINEERING**  
 OF ST. HELENA  
 1104 ADAMS STREET, SUITE 203 - ST. HELENA, CALIFORNIA 94574  
 707-863-8456 + 707-863-8528 FAX

DATE:	07/15/08	JOB #	F-148
SCALE:	AS NOTED	APN:	APN: 030-080-046

SHEET  
**1**  
 OF  
**1**





# ALPHA OMEGA WINERY CREEK SETBACK EXHIBIT

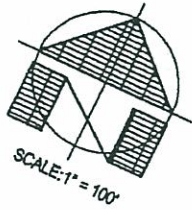
**DELTA CONSULTING & ENGINEERING**  
OF ST. HELENA  
1104 ADAMS STREET, SUITE 203 - ST. HELENA, CALIFORNIA 94574  
707-963-8456 + 707-963-6528 FAX

DATE: 07/21/08 JOB # F-148  
SCALE: 1" = 60' APN: 030-080-046

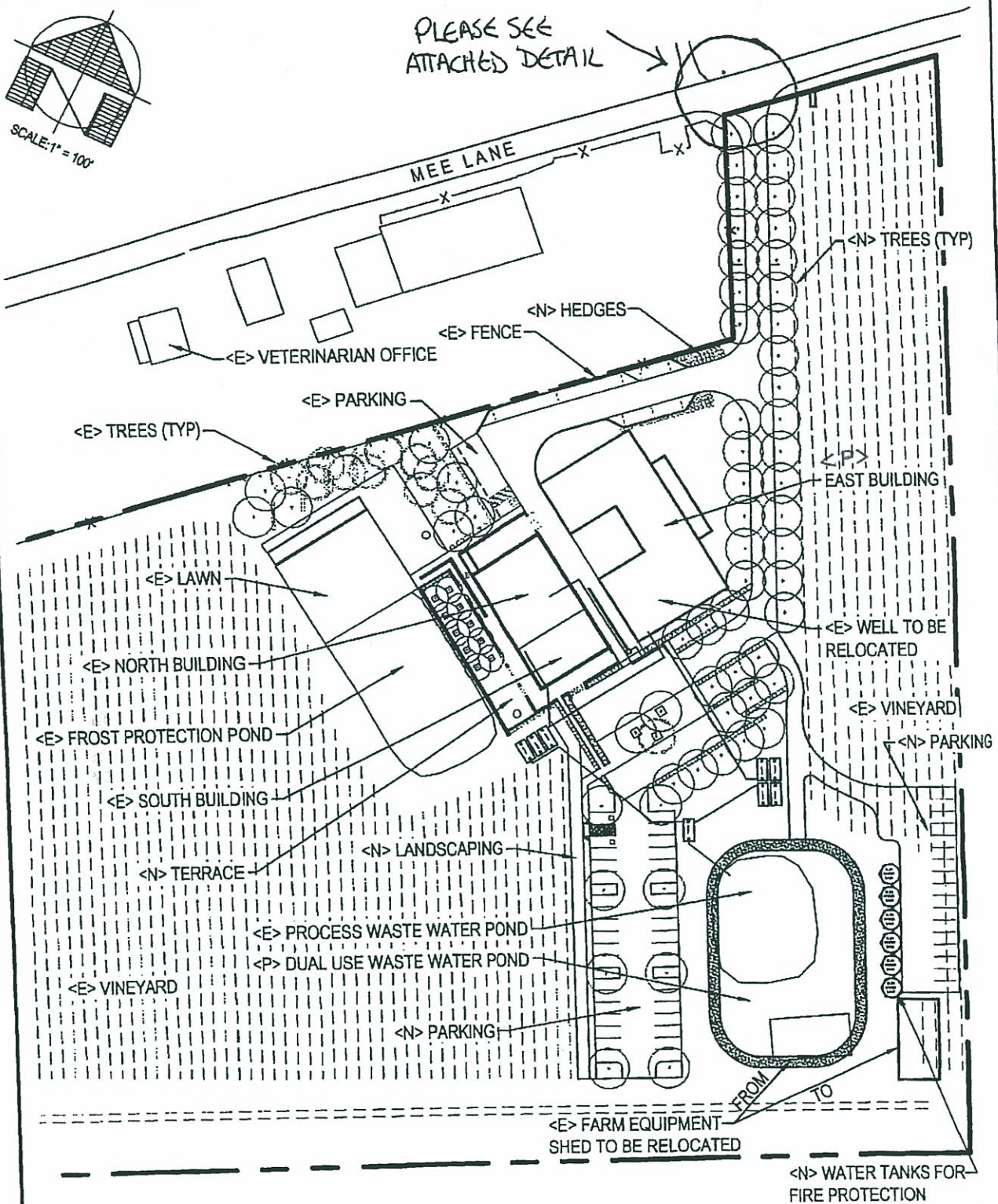
SHEET  
**2**  
OF  
**2**



JUN 18 2008



PLEASE SEE  
ATTACHED DETAIL



# ALPHA OMEGA WINERY SITE MAP

DELTA CONSULTING & ENGINEERING  
OF ST. HELENA  
1104 ADAMS STREET, SUITE 203 - ST. HELENA, CALIFORNIA 94574  
707-963-0456 • 707-963-0528 FAX

DATE: 04/10/08 JOB # F-148  
SCALE: AS NOTED APN: 030-080-046

SHEET  
1  
OF  
1



JUN 18 2008

