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## INFORMATION SHEET

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

### I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product /service provided: New 10,000 gpy winery with 3,122 sq. ft. winery building, 491 sq. ft. covered entry, 902 sq. ft. outdoor covered crush area, 2,500 sq. ft winery caves, winery process and sanitary treatment system, marketing plan.
- B. Project Phases: ☐ one ☒ two ☐ more than two (please specify) \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: 2008 Phase 2: 2009
- 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: None
- F. Additional Licenses/Approval Required:  
District: None Regional: None  
State: BATF Federal: ABC

### II. BUILDINGS

- A. Floor Area/Impervious area of Project (in square ft): 37,283 sq. ft.  
Proposed total floor area on site: 4,483  
Total Development area (building, impervious, leach field, driveway, etc.): 37,283  
New construction: 4,483 winery + 2,500 wine caves  
existing structures or portions thereof to be utilized: Barn 1,360 existing structures or portions thereof to be moved: None
- B. Floor Area Devoted to each separate use (in square feet):  
living: -0- storage/warehouse: 1,739 offices: 418  
sales: 1,325 caves: 2,500 other: N/A  
septic/leachfield: 3,300 roads/driveways: 29,500
- C. Maximum Building Height: existing structures: 22 (barn) new construction: 22 ft.
- D. Type of New Construction (e.g., wood-frame): Cement plaster walls, metal roof.
- E. Height of crane necessary for construction of new buildings (airport environs): N/A
- F. Type of Exterior Night Lighting Proposed: Low-level and downlit.
- 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)

### III. PARKING

- |                                  | Existing   | Proposed |
|----------------------------------|------------|----------|
| A. Total On-Site Parking Spaces: | <u>N/A</u> | <u>5</u> |
| B. Customer Parking Spaces:      | <u>N/A</u> | <u>3</u> |
| C. Employee Parking Spaces:      | <u>N/A</u> | <u>2</u> |
| D. Loading Areas:                | <u>N/A</u> | <u>1</u> |

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## IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>N/A</u>	<u>7 days/week</u>
B. Expected Hours of Operation:	<u>N/A</u>	<u>6:00 a.m.-6:00 p.m.</u>
C. Anticipated Number of Shifts:	<u>N/A</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>N/A</u>	<u>2</u>
E. Expected Number of Part-Time Employees/Shift:	<u>NA</u>	<u>2</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>N/A</u>	<u>8</u>
• average/week:	<u>N/A</u>	<u>22</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>N/A</u>	<u>2</u>
• average/week:	<u>NA</u>	<u>10</u>

## V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

### 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: \_\_\_\_\_

- total number of guests/children: \_\_\_\_\_

- total number of bedrooms: \_\_\_\_\_

- distance to nearest existing/approved facility/center: \_\_\_\_\_

#### Existing

#### Proposed

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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. <u>P</u> crushing                              | g. <u>P</u> underground waste disposal  |
| b. <u>P</u> fermentation                          | h. <u>N</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing                         | i. <u>P</u> administration office       |
| d. <u>P</u> bottling                              | j. <u>P</u> laboratories                |
| e. <u>N</u> case goods storage                    | k. <u>N</u> day care                    |
| f. <u>P</u> caves:                                | l. <u>P</u> tours/tastings:             |
| <u>P</u> barrel storage                           | <u>N</u> public drop-in                 |
| <u>N</u> case goods storage                       | <u>P</u> public by appointment          |
| <u>N</u> Other <u>See project stmt.</u>           | <u>P</u> wine trade                     |
| <u>N</u> accessibility to public:                 | m. <u>P</u> retail wine sales           |
| <u>N</u> none – no visitors/tours/events          | <u>N</u> public drop-in                 |
| <u>N</u> guided tours only                        | <u>P</u> public by appointment          |
| <u>N</u> public access – no guides/unescorted     | n. <u>P</u> public display of art or    |
| <u>N</u> marketing events and/or temporary events | wine related items                      |
|   | o. <u>P</u> food preparation            |

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): Private tours and tastings – 5 to 7 per week; 4 to 8 persons each. Food and wine pairings – 2 per month; maximum 20 each event. Industry/open house events – 2 per year; maximum 40 each event. Auction related events – 2 per year; maximum 100 each 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 will be catered.

4. **Production Capacity. No Change**

- a. existing capacity: N/A date authorized: N/A
- b. current maximum actual production (year): N/A (          )
- c. proposed capacity: 10,000 gpy

5. **Grape Origin.** (Fill out a "Initial State 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: 37,283 sq. ft.

b. percent of total parcel: 1.5%

8. **Production Facility.** (See c below – include the square footage of all floors for each structure)

a. square feet: 4,641 sq. ft. (structures and outdoor areas) + 2,500 sq. ft. (caves) = 7,141 sq. ft.

9. **Accessory Use.** (See d below – maximum permitted 40% of the production facility)

a. square feet: 2,207 sq. ft.

b. percent of production facility: 31%

**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 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 areas 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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# WINERY CALCULATION WORKSHEET

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## 1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	4,483
Outside work areas	1,027
Tank areas	400 water tank pad
Storage areas (excluding caves)	2223
All paved areas:	
Parking areas	1,200
Loading areas	Integral
Walkways	Integral
Access driveways to the public or private rd	28300
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDS	N/A
Spray disposal field	3,300
Parcel size: <u>56.8</u> acres	
Percent of winery coverage of parcel size:	
Total winery coverage: <u>37.283</u> acres	<u>1.5</u> %

## 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	902
Fermenting	1,451
Bottling	Portable
Bulk & bottle storage	Integral 107 + 2,500 caves
Shipping	351 (Integral) = 524
Receiving	351 (Integral) = 524
Laboratory	N/A
Equipment storage & maintenance facilities (excludes fire protection facilities)	181
Employee-designated restrooms	116
Total square footage of production facility: <u>10,994 (includes caves)</u>	

## 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	90
Lobbies/waiting rooms	73
Conference/meeting rooms	1,396
Non-production access hallways	N/A
Kitchens	118
Tasting rooms	351
Retail space areas	Integral
Libraries	107
Visitor restrooms	N/A
Art display areas	Integral
Any other areas within the winery structure not directly related to production	N/A
Total square footage of accessory use space: <u>4,641</u>	
Percent of accessory use to production use: <u>31</u> %	

## TRAFFIC INFORMATION

Project Trip Generation							
Personnel/Visitors				Vehicle Trips			
	Operations Daily M-F	Marketing Events Minimum Maximum Weekends			Operations Daily M-F	Marketing Events Minimum Maximum Weekends	
Operating Hours							
Employees				Employee Trips			
Full-time	2			Full-time	6.4	6.4	6.4
Seasonal Peak	2			Seasonal Peak	4	4	4
Peak Hours				Peak Hours	10-4	10-4	
Total Employees	4			Total Employee Trips	16.8	16.8	10.4
Event Support Staff	2			Event Support Staff	2	2	6
Full-time	2			Full-time	2	2	2
Seasonal Peak				Seasonal Peak			
Total Support Staff	2			Total Support Trips	4	4	8
Visitors			20	Visitor Trips		1.5	3.0
Peak Hours	10-4		10-4	Peak Hours		1.5	3.0
Total Visitors			20	Total Visitor Trips	8	8	8
				Total Trucks-Deliveries, Shipping, etc. Trips	2.27	1.5	3.0
Grand Total	4		20				
Provide supporting documentation for trip generation rates				County			
Submit separate spreadsheets for existing and proposed operations, include a trip generation grand total.				N/A			
					M-F 24.6		Weekends 29.4

54 trips

Number of People Onsite					
	Full-Time	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	2	4	2		
Support Staff, caterers, clean-up, etc.	0	0	4		
Visitors	8	8	20		
Residents	2	2	2		
Grand Total	12	14	28		

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## WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

### I. WATER SUPPLY

#### Domestic

#### Emergency

- |  |                                    |                                    |
|--|------------------------------------|------------------------------------|
| A. Proposed source of Water (e.g., spring, well, mutual water company, city, district, etc)  | <u>Wells (3)</u>                   | <u>Tanks</u>                       |
| B. Name of Proposed Water Supplier (if water company, city, district):<br>annexation needed? | <u>N/A</u><br>Yes ____ No <u>X</u> | <u>N/A</u><br>Yes ____ No <u>X</u> |
| C. Current Water Use (in gallons/day):<br>Current water source:                              | <u>16,871</u><br><u>Wells (3)</u>  | <u>Tanks</u>                       |
| D. Anticipated Future Water Demand<br>(in gallons/day)                                       | <u>17,139</u>                      | <u>N/A</u>                         |
| E. Water Availability (in gallons/minute):   | <u>230 gpm</u>                     | <u>230 gpm</u>                     |
| F. Capacity of Water Storage System (gallons):   | <u>12,000</u>                      | <u>12,000</u>                      |
| G. Nature of Storage Facility (e.g., tank, reservoir, swimming pool, etc.):                  | <u>Tanks</u>                       | <u>Tanks</u>                       |

### II. LIQUID WASTE

#### Domestic (sewage)

#### Other (please specify)

- |  |                                    |                                    |
|--|------------------------------------|------------------------------------|
| A. Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.): | <u>On-site septic</u>              | <u>N/A</u>                         |
| B. Name of Disposal Agency (if sewage district, city, community system):<br>annexation needed?     | <u>N/A</u><br>Yes ____ No <u>X</u> | <u>N/A</u><br>Yes ____ No <u>X</u> |
| C. Current Waste Flows (peak flow in gallons/day):   | <u>450</u>                         | <u>N/A</u>                         |
| D. Anticipated Future Waste Flows (peak flows in gallons/day):                                     | <u>1,210</u>                       | <u>N/A</u>                         |
| E. Future Waste Disposal Capacity (in gallons/day):  | <u>1,210</u>                       | <u>N/A</u>                         |

### III. SOLID WASTE DISPOSAL

- |  |                        |            |
|--|------------------------|------------|
| A. Operational Wastes (on-site, landfill, garbage co., etc.) | <u>Garbage Company</u> | <u>N/A</u> |
| B. Grading Spoils (on-site, landfill, construction, etc.)    | <u>On-site</u>         | <u>N/A</u> |

### IV. HAZARDOUS/TOXIC MATERIALS

- |  |                        |            |
|--|------------------------|------------|
| A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):     | <u>Waste Hauler</u>    | <u>N/A</u> |
| B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.): | <u>Private Company</u> | <u>N/A</u> |



**Napa County Department of Environmental Management  
CUPA-Related Business Activities Form**

**Business Name:** Cimarossa Winery

**Business Address:** 1185 Friessen Drive, Angwin, CA 94508

**Contact:** Dr. Dino Dina, M.D. **Phone #:** (510) 665-4601

**A. HAZARDOUS MATERIALS**

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

☐ YES ☒ NO

**B. UNDERGROUND STORAGE TANKS (UST'S)**

1. Own or operate underground storage tanks?

☐ YES ☒ NO

2. Intend to upgrade existing or install new UST's?

☐ YES ☒ NO

**C. ABOVE GROUND STORAGE TANKS (AST'S)**

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

☐ YES ☒ NO

**D. HAZARDOUS WASTE**

1. Generate hazardous waste?

☐ YES ☒ NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

☐ YES ☒ NO

3. Treat hazardous waste on site?

☐ YES ☒ NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

☐ YES ☒ NO

5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

**E. OTHER**

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

☐ YES ☒ NO

2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia – 500 lbs, Sulfur Dioxide – 500 lbs, Chlorine – 500 lbs.

## INDEMNIFICATION AGREEMENT

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

\$ h  
Applicant

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Property Owner (if other than Applicant)

Sept 5, 07  
Date

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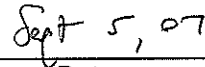
**Project Identification**

**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



\_\_\_\_\_  
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.

# PROJECT STATEMENT FOR CINAROSSA WINERY USE PERMIT

APN 018-060-069  
1185 Friesen Drive, Angwin, CA

The application is a winery use permit requesting approval of a 10,000-gallon per year winery with a total coverage of 37,283 sq. ft. or a 1.5 percent coverage on a 56.8-acre parcel of land located in Angwin, CA. Winery structures total 8,446 sq. ft., inclusive of covered and uncovered work spaces. An existing 1,360-sq. ft. agricultural barn will be converted to winery storage uses (production) as part of the project. The project also includes 2,500 sq. ft. of winery caves and a wastewater treatment system. There is a winery marketing plan included in the request.

In addition to the use permit application request, this project includes a request for a road exception. Areas that exceed the 30 percent grade threshold do not average >30 percent over the entirety of the winery development envelope structural areas; therefore, no exception to the County's *Conservation Regulations* is required for the project.

## County Plans and Regulations

The application is consistent with the County's *General Plan* and the *Winery Definition Ordinance* that governs the definition and development of wineries in Napa County. The proposed development will be consistent with other County and State codes, as well.

The proposed project is consistent with the County's requirements for a minimum 10-acre site for a winery. The overall coverage requirement of no more than 25 percent has been met, since the winery facilities total only about 1.5 percent of the 56.8-acre site. The accessory versus production ratio is consistent with County regulations in that accessory uses for this winery total 31 percent of the County's threshold of 40 percent.

## Environmental Review

The project team has reviewed the County's *Geographic Information Systems* data base to examine environmental criteria that characterizes the site. The results are as follows.

Flood Zone: Parcel is not in a FEMA Flood Zone.

Groundwater Ordinance: Parcel is not in a Groundwater Deficient Area.

Local Drainage: Bell Canyon Reservoir and Conn Creek-Upper Reach.

Soil Types: Rock outcrop-Kidd complex, 50 to 75 percent slopes  
Boomer-Forward-Felta complex, 30 to 50 percent slopes

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CalVeg: CQ, NX, HG, DF *(Note: Biology specialist Steven Ray has been contacted to do a biological assessment of the site and will begin this field work and report immediately following the first rainfall of this season.)*

HazMat Releases: No hazardous releases found within 1,500 feet of this parcel.

Faults: No faults found.

Spotted Owls: No spotted owls found.

Special Plants: Special plants found. *(Note: See previous comments on biological report.)*

Landslides: No landslides found.

Alquist Priolo Faults: No Alquist Priolo Faults found.

Fire Hazard Severity: Very high fire hazard severity.

County Zoning: AW (Agricultural Watershed)

General Plan Land Use Designation: Agriculture

### Winery Components

**Winery:** The winery structure is a 3,122-sq. ft., two-story structure with a maximum height of 22 feet. Building materials include cement plaster, concrete, wood, glass, and a metal roof. The structure houses production facilities and an interface with both the wine caves and outdoor production pad areas on the ground floor, which is a total of 2,223 sq. ft. The second floor houses accessory uses such as a tasting room, kitchen, and outdoor terrace/balcony areas which will be utilized space for wine marketing.

**Outdoor Production Areas:** Winery crush activities will be carried out largely on a 902-sq. ft. work area that is covered and fermentation will occur in a 1,395-sq. ft. fermentation room on the ground floor of the winery building. In addition to these outdoor areas, there is a 400-sq. ft. water tank pad located on the property that will house up to 20,000 gallons of water for winery use and fire protection.

**Wine Caves:** The project includes a total of 2,500 sq. ft. of wine caves that can accommodate up to 250 barrels of wine stacked 1.5 high, which is standard for wine caves. This may actually be up to three feet high. The caves have two portals, one exiting to the outdoors. The tunnel will be 13 ft. wide and 11 feet high. The cave spoils will total some 1,400 cubic yards and will be dispersed along vineyard roads or otherwise utilized on-site.

**Roads and Parking:** This application is accompanied by a road exception request for Friesen Drive, which serves as access to the site. There is a precedence road exception for this road on file with Napa County. It is a private road that serves several agricultural, residential, and winery parcels in the area. Its width varies from ten to sixteen feet over a 1.2-mile length between White Cottage Road and the subject parcel. The road exception request is cognizant of those environmental factors by which road exceptions are governed by Napa County Public Works and CDF for fire safety purposes.

The total area devoted to roads on this parcel is approximately 28,300 sq. ft. This includes a turnaround area for fire protection equipment.

There are five improved parking spaces included in the winery design, with one of the spaces designed to be ADA accessible. Three spaces will be for visitor use and two spaces for the two full-time employees of the winery. The total area devoted to improved parking spaces and drive-through areas is 1,200 sq. ft. Overflow parking for larger marketing events will be accommodated with parking along vineyard roads, as is standard for wineries in Napa County.

**Water Supply:** The water supply for the winery will come from three groundwater wells currently on the property. A newly drilled well has a yield of some 130 gallons per minute and an older well yields 80 gallons per minute. A well that supplies domestic water to the residence on-site yields 20 gallons per minute. The three wells offer a total of 330 gallons of water per minute. A *Phase One Water Report* was prepared for the proposed project by Barteldt Engineering and is submitted with this application.

Water for fire protection will be stored in a water storage tank located on-site. A total of 12,000 gallons of water storage is adequate for fire protection, since the winery structure is less than 3,600 sq. ft. in size and sprinklers are not required. The wine caves will not be open to visitors other than winery employees; therefore, no sprinklers are required in the caves. The water storage tanks will be located on a concrete pad of some 400 sq. ft.

**Wastewater Treatment Facilities:** This application requests approval of a sanitary and a process wastewater treatment system, which is an in-ground septic field (no ponds). Partially treated wastewater will be utilized for irrigation via a drip irrigation system. The system will be design to accommodate all wastewater generated by the winery's winemaking and domestic activities. Wastewater leach fields have been located a proper distance from the wine caves, per the County's standards for same. A *Wastewater Feasibility Report* was prepared by Barteldt Engineering and is included with this application.

**Tanks/Pads:** In addition to the outdoor crush areas on the architect's site plan, the project proposes a 400-sq. ft. water storage tank pad that will accommodate water tanks that store up to 20,000 gallons of water for winery use and fire protection purposes.

**Marketing Plan:** The application requests approval of a small marketing plan, as follows.

- Private tours and tastings (by appointment only): 5 to 7 per week with 4 to 8 persons.
- 
- Food and wine pairing: 2 per month with a maximum of 20 persons each.
- Industry/open house events: 2 per year with a maximum of 40 persons each.
- Auction-related events: 2 per year with a maximum of 100 persons each.

Food for all marketing events will be catered. There is no commercial kitchen proposed in connection with this facility. The 118-sq. ft. kitchen is an employee break area kitchen.

The sanitary septic system for this winery is adequate to accommodate the largest of the marketing events proposed. Therefore, there will be no need for the utilization of portable facilities in connection with marketing events.

Marketing events will be held seven days per week, between the hours of 10:00 A.M. and 6:00 P.M. Evening events will be concluded by 10:00 P.M. No amplified outdoor music will be engaged in for winery marketing events.

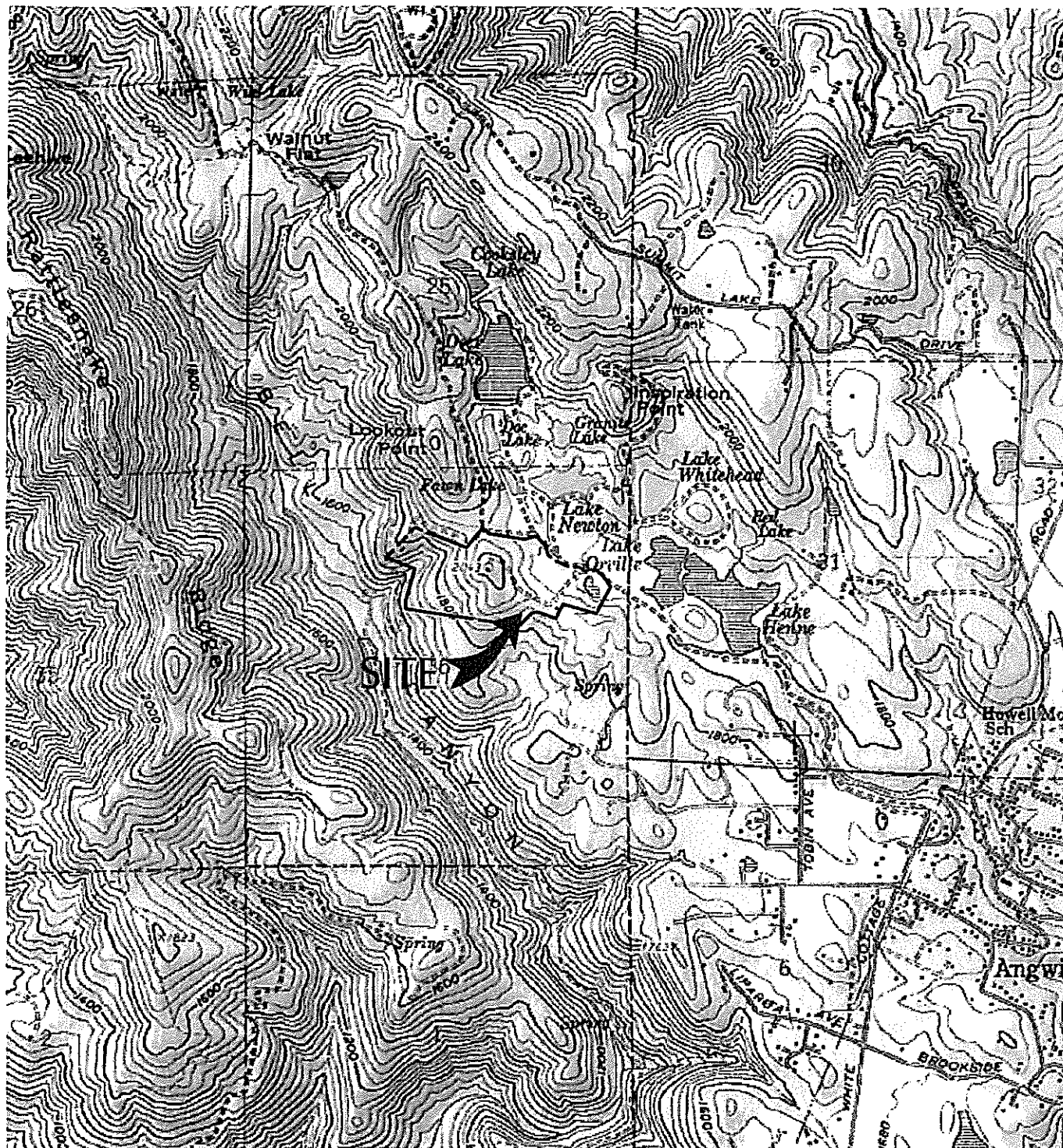
Any special events with the winery as venue will apply for a special events permit, per Napa County regulations.

# TOPOGRAPHIC SITE LOCATION INFORMATION



USGS 7.5 MINUTE QUADRANGLE "ST. HELENA"

Scale 1" = 2000'



**BARTELT**  
**engineering**

civil engineering • land planning  
1303 jefferson street, 200 B, napa, ca 94559  
(707) 258-1301 • fax (707) 258-2926

Cimarossa Winery

1185 Friesen Drive  
Angwin, California

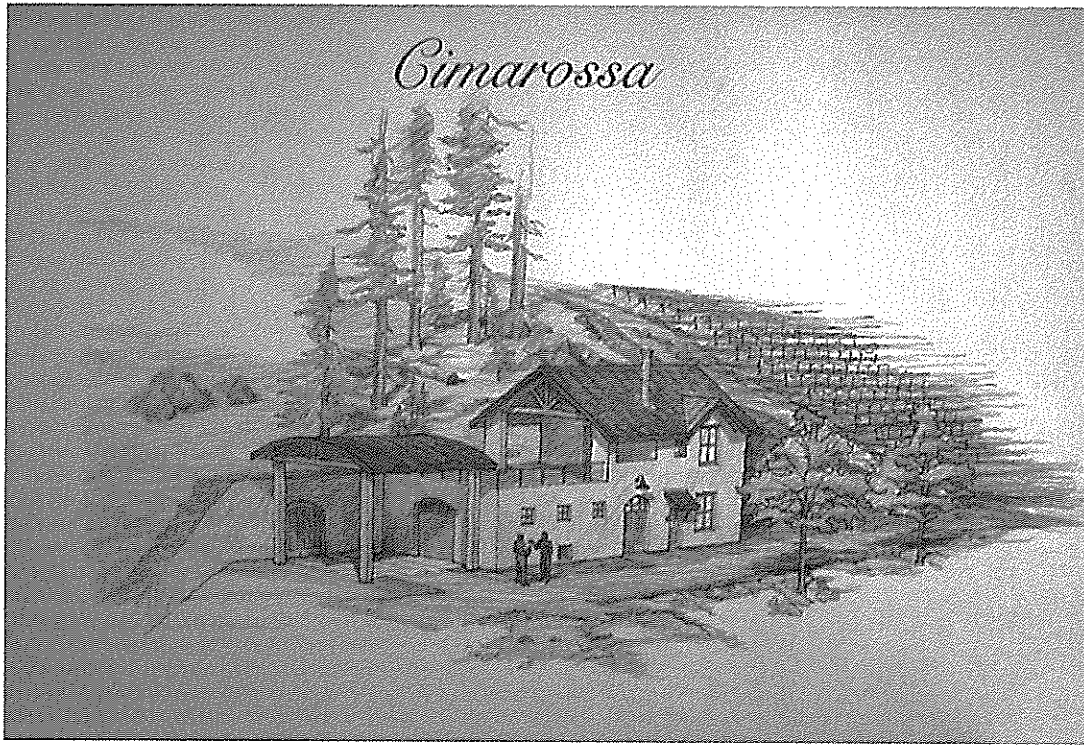
APN 018-060-069

Job no. 07-14

September 2007

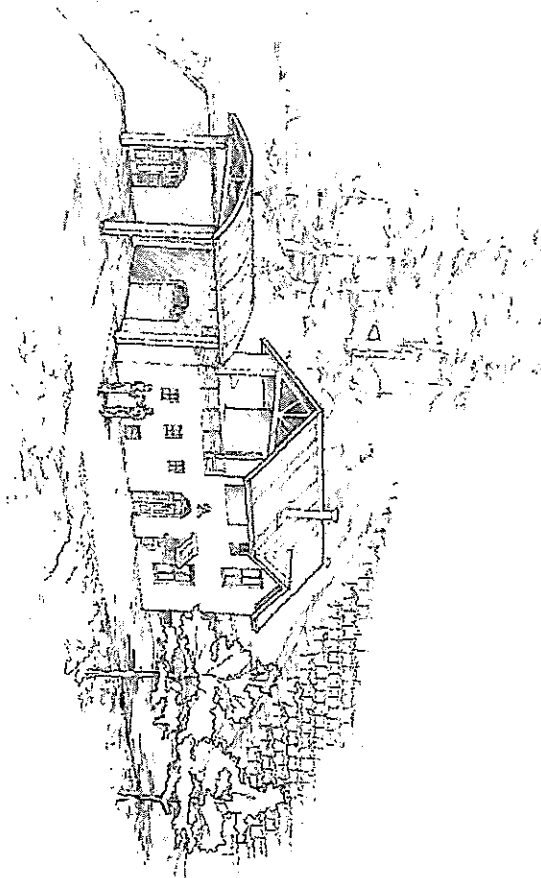


*Cimarossa*



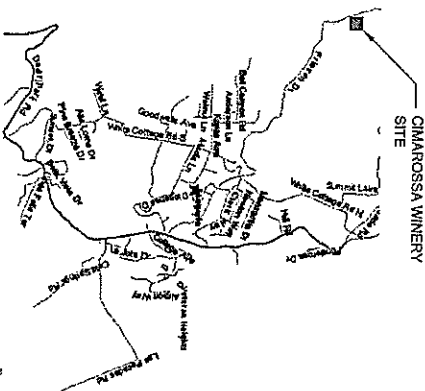
# CIMAROSSA WINERY

1185 FRIESEN DRIVE, ANGWIN, CA 94508 A.P.# 018-060-069



**SHEET INDEX**

AL1	CONFERENCE & VISITORY HALL
AL2	ENTRANCE
AL3	1ST FLOOR & 2ND FLOOR PLANS
AL4	SQUARE FOOTAGE
AL5	CRUISE LIFELIFTS



**CIMAROSSA  
WINERY**

**VALLEY ARCHITECTS**  
1560 FAIRROAD AVENUE  
87, HILTON, CA 94574  
Tel 707 963-1404 • Fax 707 963-8079  
www.valleyarchitects.com



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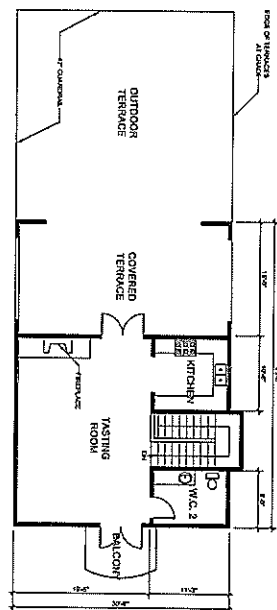
11657 FRIEDEL, N. D.  
AMCORN, CA  
800-635-0268

2000

COVER SHEET

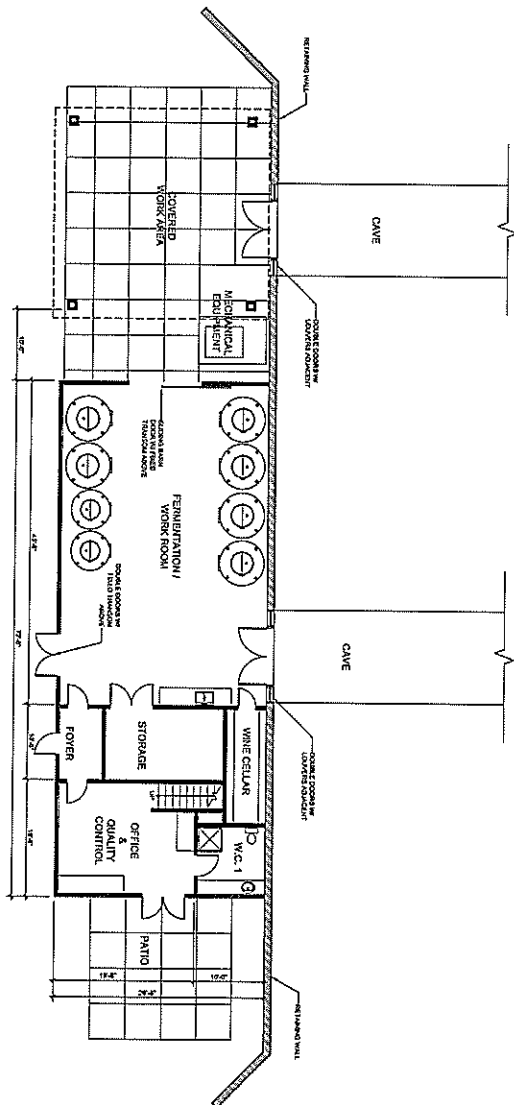
03-25-07	DATE
TPP	TIME
TPP	TIME

# AO.1



SECOND FLOOR PLAN

Scale: 1/8" = 1'-0"



FIRST FLOOR PLAN

Scale: 1/8" = 1'-0"

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CIMAROSSA  
WINERY

1561 BULL ROAD  
ST. HELENA, CA 94574  
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FLOOR  
PLANS

DATE	11/10/2017
BY	JW
CHECKED	JS
DATE	09-26-07

A2.1



THOMAS P. FARRER • WILLIAM E. SMITH  
**VALLEY ARCHITECTS**  
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**CIMAROSSA  
WINERY**

1105 FERRIS CIRCLE  
ANN ARBOR, MI 48106-1500  
419-763-6000

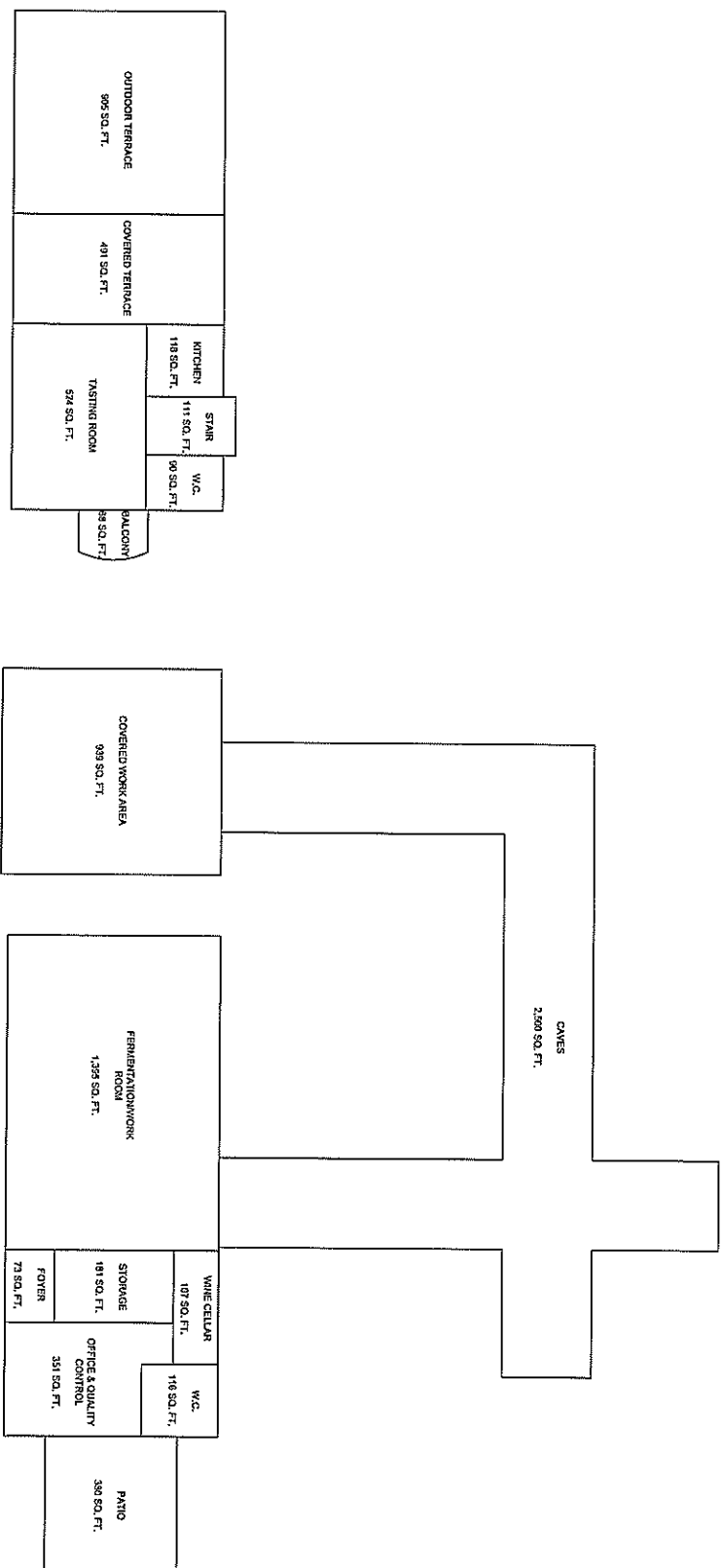
100-417081-0001

**SQUARE  
FOOTAGE**

DATE	TIME
09-25-07	10:00

36

## A2.2



## SECOND FLOOR PLAN

MS-17-16

**FIRST FLOOR PLAN**

SCALE: W = 14

**SQUARE FOOTAGE TOTALS**

**BUILDING:**

**2ND FLOOR: 830 SQ. FT.**

**TOTAL ENCLOSED: 3,053 SQ. FT.**

**COVERED ENTRY: 491 SQ. FT.**

COVERED WORK SP.: 939 SQ. FT.

**CAVES:** 2,500 SQ. FT.

