



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: 9.22.08

REQUEST: USE PERMIT MAJOR MODIFICATION Date Complete: _____

TO ALLOW: 1) INCREASE IN PRODUCTION Date Published: _____
FROM 20K. GALLONS TO 100K. GALLONS;

2.) INCREASED VISITATION & MARKETING; 3.) ZA CDPC BS APPEAL

A NEW 14,775 # PRODUCTION BUILDING; 4.) A Hearing _____

LEFT-HAND TURN LANE; ETC. "ROUND POND" Action _____

TO BE COMPLETED BY APPLICANT
 (Please type or print legibly)

Applicant's Name: Round Pond, a California corporation

Telephone #: (707) 967-4000 Fax #: (707) 967-4009 E-Mail: kp@fbm.com

Mailing Address: c/o Farella, Braun & Martel, 899 Adams, St. Helena, CA 94574, Attn: K. Philippakis
No. Street City State Zip

Status of Applicant's Interest in Property: Owner

Property Owner's Name: Round Pond, a California corporation

Telephone #: (707) 963-7555 Fax #: (707) 968-9794 E-Mail: ryan@roundpond.com
miles@roundpond.com

Mailing Address: P.O. Box 556 Rutherford CA 94573
No. Street City State Zip

Site Address/Location: 877 Rutherford Cross Road, Napa CA 94558
No. Street City State Zip

Assessor's Parcel #: 030-140-022 Existing Parcel Size: 46.23 acres
 (formerly 030-140-021)

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.

Ryan 9/18/08
Signature of Applicant Date
Ryan MacDonnell
Print Name

Ryan 9/18/08
Signature of Property Owner Date
Ryan MacDonnell
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 8264 Receipt No. 70655 Received by: EG Date: 9-22-08

*Total Fees will be based on actual time and materials

RECEIVED

SEP 22 2008

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided):
Increase production capacity to 100,000 gallons.
Construction of a new 14,775 sf production building.
See project statement for further detail.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: 2010 Phase 2: N/A
- 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: _____
Caltrans Encroachment Permit
- F. Additional Licenses/Approval Required:
- District: None Regional: None
State: ABC Federal: TTF

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

- A. Floor Area/Impervious area of Project (in square ft): 38,564 sf
Proposed total floor area on site: 14,775 sf
Total development area (building, impervious, leach field, driveway, etc.) 84,864 sf
New construction: 84,864 sf
existing structures or portions thereof to be utilized: 12,465 sf
existing structures or portions thereof to be moved: 0
- B. Floor Area devoted to each separate use (in square ft):
living: 0 storage/warehouse: 10,941 sf offices: 874 sf
sales: 0 caves: 0 other: 13,501 sf
septic/leach field: 46,300 sf roads/driveways: 13,248 sf
- C. Maximum Building Height: existing structures: 32' new construction: 37'10"
- D. Type of New Construction (e.g., wood-frame): Metal Frame / Concrete
- E. Height of Crane necessary for construction of new buildings (airport environs): N/A
- F. Type of Exterior Night Lighting Proposed: Low level security
- 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

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>13</u>	<u>43</u>
B. Customer Parking Spaces:	<u>6</u>	<u>29 (event)</u>
C. Employee Parking Spaces:	<u>7</u>	<u>14</u>
D. Loading Areas:	<u>1</u>	<u>1</u>

IV. TYPICAL OPERATION		Existing	Proposed
A.	Days of Operation:	<u>6</u>	<u>6</u>
B.	Expected Hours of Operation:	<u>8-5</u>	<u>8-5</u>
C.	Anticipated Number of Shifts:	<u>1</u>	<u>1</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>4</u>	<u>10 Peak</u> <u>7 Average</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>3</u>	<u>4 Peak</u> <u>2 Average</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>15 Tasting</u> <u>50 Event</u>	<u>60 Tasting</u> <u>150 Event</u>
	• average/week:	<u>90</u>	<u>360</u>
G.	Anticipated Number of Deliveries/Pickups		
	• busiest day:	<u>2</u>	<u>2</u>
	• average/week:	<u>2</u>	<u>2</u>
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES			
A.	Commercial Meeting Facilities Food Serving Facilities		
	• restaurant/deli seating capacity:	<u>N/A</u>	
	• bar seating capacity:	<u></u>	
	• public meeting room seating capacity:	<u></u>	
	• assembly capacity:	<u></u>	
B.	Residential Care Facilities (6 or more residents) Day Care Centers	<u>Existing</u>	<u>Proposed</u>
	• type of care:	<u>N/A</u>	<u>N/A</u>
	• total number of guests/children:	<u></u>	<u></u>
	• total number of bedrooms:	<u></u>	<u></u>
	• distance to nearest existing/approved facility/center:	<u></u>	<u></u>

**Round Pond Winery
Project Statement
(APN 030-140-022)**

The proposed project consists of the expansion of production capacity at the Round Pond Winery, the construction of a new barrel storage structure, and the expansion of private tours and tastings and private events at the winery's visitor center. The project site is approximately 46 acres in size and is located at 877 Rutherford Crossroad, Rutherford.

Round Pond has produced world class estate wines at the site since obtaining a use permit in 2005 for grape receiving, production, aging, bottling, selling and shipping of 20,000 gallons of wine annually, as well as for private tasting and tours by appointment. Visitation levels in the existing use permit (#03529-UP) are currently set at a maximum of 15 persons/day with an average of 90 persons/week. In addition, a number of private marketing events are currently permitted.

The proposed project consists primarily of a request to expand production capacity at the facility to 100,000 gallons annually. The production increase will require construction of a new production building (primarily for barrel storage) of 14,775 square feet. The increased production will also require conversion of the existing leachfield system from combined process and domestic wastewater to domestic wastewater only. A new pretreatment and subsurface drip disposal system will be constructed for process wastewater.

In addition, the proposed expansion will require additional employees, for a total of 10 full-time and 4 part-time employees. To serve the additional employee numbers, as well as additional visitor numbers, 30 new parking spaces will be constructed on the site. Of these new parking spaces, 23 will be constructed just over the property line on what is currently an adjacent parcel; a lot-line adjustment application will be filed concurrently with this application to bring the parking area into the subject parcel.

Also as part of this project, Round Pond would like to expand its private tours and tastings to a maximum of 60 persons/day, with an average of 360 persons/week. Further, Round Pond would like to expand its Private Promotional Tastings with Meals to 3 times/week, with a maximum of 75 persons. Round Pond would like to continue to maintain the same frequency of Release Events (4 times/year) but would like to increase the maximum number of persons to 150 persons, and it would like to increase the maximum number of persons at its annual Wine Auction Event to 100 persons. Parking shuttles will be provided for Wine Auction and Release Events.

Finally, Round Pond's existing permit contains a condition of approval regulating custom production activities and limiting such activities to 8 custom producers utilizing a maximum of 10,000 gallons of capacity annually. Because the County no longer regulates custom production, Round Pond wishes to request that this condition be removed from its permit.

The water supply for the expanded winery will come from the existing well on the property. The Water Availability Analysis produced by Summit Engineering indicates that the water consumption falls well below County limits. Water storage for emergency and fire-

protection usage will continue to be provided by on-site storage tank(s), and a new fire hydrant and truck turnaround area will be added for fire safety purposes.

Process wastewater needs will be accommodated by an expanded process wastewater treatment facility, the precise design of which has not been selected from among three proposed alternatives. Sanitary waste water is handled through an on-site septic system and leachfield which will be expanded to accommodate the increased number of employees.

Actions Requested

This application seeks a major modification to Round Pond's existing use permit to allow for expansion of production to 100,000 gallons and increased visitation levels and marketing events, along with concomitant increases in employees and parking spaces. It also proposes construction of a new barrel storage structure of 14,775 square feet, as well as expansion of the wastewater disposal system to accommodate the expanded production. Finally, the application seeks removal of the previous condition of approval governing custom production activities on the site. A separate lot-line adjustment will be filed concurrently to bring the proposed parking area into the winery parcel. No other changes are proposed.

Consistency with Adopted Local Plans and Policies

The General Plan land-use designation for the property is Agricultural, and the property is zoned AP, a zoning district intended for the Valley floor. Wineries are a conditional use in this district, subject to the provisions of the Winery Definition Ordinance. The proposed expansion of an existing winery is consistent with both the General Plan land-use designation and with applicable zoning provisions.

Summary

Round Pond looks forward to the opportunity to expand its production of premier estate wine and to enhance the visitor experience at its Rutherford Crossroad winery. Round Pond appreciates the opportunity to apply for this use permit and looks forward to working with the County on the processing of its application.

MARKETING PLAN

ROUND POND WINERY

The following includes all marketing activities to be conducted by the Round Pond Winery on Rutherford Cross Road, AP# 030-140-022.

a. Tours and Tasting

Frequency:	6 days per week
Number of persons:	60 persons per day 360 persons per week
Time of day:	Tasting complete by 4:00pm Sales completed by 4:30pm

b. Private promotional tastings with meals

Frequency:	3 times per week
Number of persons:	75 person maximum
Time of day:	11:00am to 10:00pm

c. Release events *

Frequency:	4 times per year
Number of persons:	150 person maximum
Time of day:	11:00am to 10:00pm

d. Wine Auction *

Frequency:	Wine Auction weekend only
Number of persons:	100 person maximum
Time of day:	11:00am to 10:00pm

* Parking shuttle service

All marketing events will take place in the winery or on the outdoor patio. Food service will be catered.

** Approximately 4 hours per event, depending on morning or evening schedule.

“Marketing of wine” means any activity of a winery identified in this paragraph which is conducted at the winery and is 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.

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

See attached Marketing Plan.

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):

Food service is currently full meals prepared on site during private promotional tastings with a proposed increase per attached marketing plan.

4. **Production Capacity.**

- a. existing capacity: 20,000 gallons date authorized: February 16, 2005
b. current maximum actual production (year): 13,500 gallons (2007)
c. proposed capacity: 100,000 gallons

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? Yes
7. **Total Winery Coverage.** (see **b** below – maximum 25% of parcel or 15 acres, whichever is less)
 - a. square feet/acres: 74,750 sf / 1.72 acres
 - b. percent of total parcel: 3.7%
8. **Production Facility.** (see **c** below – include the square footage of all floors for each structure)
 - a. square feet: 29,904 sf
9. **Accessory Use.** (see **d** below – maximum permitted 40% of the production facility)
 - a. square feet: 5,257 sf
 - b. percent of production facility: 17.6%

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.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	30,350.0
Outside work areas	6,490.0
Tank areas	6,150.0
Storage areas (excluding caves)	(included in foot print)
All paved areas:	
Parking areas	7,225
Loading areas	12,006
Walkways	2,820
Access driveways to the public or private rd	9,715
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDS	N/A
Spray disposal field	N/A
Parcel size: <u>46.23</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>1.72</u> acres	<u>3.7%</u> %

2. PRODUCTION FACILITY


Total square footage within structures and caves utilized for the following:	
Crushing/Receiving	4,560
Fermenting	3,800
Bottling	N/A
Bulk & bottle storage	17,885
Shipping	N/A-included with crushing
Receiving	N/A-included with crushing
Laboratory	906
Equipment storage & maintenance facilities (excludes fire protection facilities)	2,470
Employee-designated restrooms	283
Total square footage of production facility: <u>29,904 sf</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1,265.0
Lobbies/waiting rooms	221.0
Conference/meeting rooms	N/A
Non-production access hallways	949.0
Kitchens	463
Tasting rooms (private & public areas)	2,141
Retail space areas	N/A
Libraries	N/A
Visitor restrooms	218
Art display areas	N/A
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space: <u>5,257 sf</u>	
Percent of accessory use to production use: <u>17.6%</u> %	

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

10/21/08

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.

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>(E) Well</u>	<u>(E) Well</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes___ No <u>X</u>	<u>N/A</u> Yes___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>1,720 gpd</u> <u>(E) Well</u>	<u>N/A</u> <u>(E) Well</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>4,015 gpd</u>	<u>N/A</u>
E. Water Availability (in gallons/minute):	<u>300</u>	<u>N/A</u>
F. Capacity of Water Storage System (gallons):	<u>5,000 gal</u>	<u>50,000 gal</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	<u>Tank</u>
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	Domestic (sewage)	Other (please specify) Winery PW
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>On-site Septic</u> * On-site Pretreatment & Subsurface Drip	<u>*</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes___ No <u>X</u>	<u>N/A</u> Yes___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>420 gpd</u>	<u>1,300 gpd</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>1,515 gpd</u>	<u>2,500 gpd</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>1,515 gpd</u>	<u>2,500 gpd</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>On-site</u>	<u>On-site</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>On-site</u>	<u>On-site</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>garbage co.</u>	<u>garbage co.</u>

ROUND POND WINERY
TRAFFIC INFORMATION
EXISTING OPERATION

Project Trip Generation				Daily 2-way			
<u>Personnel / Visitors</u>				<u>Vehicle Trips</u>			
	Operations Daily M - F	Marketing Events Minimum Weekends	Maximum		Operations Daily M - F	Marketing Events Minimum Weekends	Maximum
Operating Hours	8am-5pm						
Employees				Employee Trips			
Full-Time	4	0	0	Full-Time	14	0	0
Seasonal Peak	3	0	0	Seasonal Peak	6	0	0
Peak Hours	7am-8am 4pm-5pm	7pm-10pm	11am-2pm 7pm-10pm	Peak Hours	—	—	—
Total Employees	4 - 7	—	—	Total Employee Trips -Daily	14 - 20	0	0
Event Support Staff				Event Support Staff			
Full-Time	0	3	6	Full-Time	0	6	12
Seasonal Peak	—	—	—	Seasonal Peak	—	—	—
Total Support Staff	0	3	6	Total Support Staff Trips-Daily	0	6	12
Visitors	15	50	75	Visitor Trips	12	36	54
Peak Hours	10am-4pm	7pm-10pm	11am-2pm 7pm-10pm	Peak Hours	10am-4pm	7pm-10pm	11am-2pm 7pm-10pm
Total Visitors		50	75	Total Visitor Trips -Daily	12	36	54
				Total Trucks - Deliveries, Shipping, etc. Trips			
Grand Total	19 - 22	53	81	Delivery/Pickup	4	0	0
				Grapes (harvest)	4	0	0
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				Total (non-harvest)	30-36	42	66
				Total (harvest)	34-40	42	66

Number of People Onsite - Project Increment					
	Full-Time	Seasonal Peak	Min. Marketing Events	Max. Marketing Events	Marketing Events
No. Employees	4	7	0	0	
Support Staff, caterers, clean-up, etc.	0	0	3	6	
Visitors	12	15	50	75	
Residents	0	0	0	0	
Grand Total	16	22	53	79	

APPS-Traffic Information

ROUND POND WINERY
TRAFFIC INFORMATION
PROJECT INCREMENT

Project Trip Generation				Daily 2-way			
Personnel / Visitors				Vehicle Trips			
	Operations Daily M - F	Marketing Events Minimum Maximum Weekends			Operations Daily M - F	Marketing Events Minimum Maximum Weekends	
Operating Hours	8am - 5pm						
Employees				Employee Trips			
Full-Time	3 - 6	0	0	Full-Time	10 - 20	0	0
Seasonal Peak	1	0	0	Seasonal Peak	2	0	0
Peak Hours	7am-8am 4pm-5pm	7pm-10pm	11am-2pm 7pm-10pm	Peak Hours	7am-8am 4pm-5pm	7pm-10pm	11am-2pm 7pm-10pm
Total Employees	4 - 7	0	0	Total Employee Trips -Daily	12 - 22	0	0
Event Support Staff				Event Support Staff			
Full-Time	0	6	10	Full-Time	0	12	20
Seasonal Peak	—	—	—	Seasonal Peak	—	—	—
Total Support Staff	0	6	10	Total Support Staff Trips-Daily	0	12	20
Visitors	40 - 45*	75**	100***	Visitor Trips	36	54	72
Peak Hours	10am-4pm	7pm-10pm	11am-2pm 7pm-10pm	Peak Hours	10am-4pm	7pm-10pm	11am-2pm 7pm-10pm
Total Visitors	45	75	100	Total Visitor Trips	36	54	72
				Total Trucks - Deliveries, Shipping, etc. Trips			
Grand Total	44 - 52	81	110	Grapes (harvest)	8	—	—
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				Total (non-harvest)	48 - 58	66	92
				Total (harvest)	56 - 66	66	92

Number of People Onsite - Project Increment					
	Full-Time	Seasonal Peak	Min. Marketing Events	Max. Marketing Events	Marketing Events
No. Employees	6	7	0	0	
Support Staff, caterers, clean-up, etc.	0	0	6	10	
Visitors	40	45	75**	100	
Residents	0	0	0	0	
Grand Total	46	52	81	110	

APPS-Traffic Information

*Increase from 15 up to 60 visitors/day: Project Increment = 45

**Average size events now have 75 visitors: Frequency to be increased from 24 up to a maximum of 156/year: Day increment = 75

***Maximum size event increase from 50 up to 150 visitors: project increment = 100

ROUND POND WINERY

APN 030-140-022

Napa County, California

WATER MANAGEMENT SYSTEM FEASIBILITY REPORT

System Description

Water for process applications and domestic use is supplied by an existing well drilled in 2005 with a capacity of 300 gallons per minute. A well log is available at the winery showing well depth and seal. An existing 50,000 gallon fire protection storage tank and an existing 5,000 gallon storage tank are available for process, landscape irrigation, vineyard irrigation, and domestic uses. No new water storage tanks shall be specified. The location of the existing well and water storage tanks are shown on the Use Permit Overall Site Plan (UP1).

There is currently an ultraviolet disinfection system installed on the Round Pond Winery property. The water quality was sampled on September 22, 2005 and submitted to Caltest Analytical Laboratory (a State certified laboratory), located at 1885 North Kelly Road, Napa. The tests reflected acceptable water quality and no additional water treatment system is anticipated.

Water use is anticipated to increase in future years. Based on the Napa County Department of Public Works' values for estimating water use, the one-year projected water demand for the process and domestic water needs of the winery is approximately 2.65 ac-ft/yr and for the vineyards is 14.09 ac-ft/yr. A conservative estimate of peak daily process and domestic water use of 2,500 gallons per day (gpd) and 1,515 gpd respectively, (for a total of 4,015 gpd) will be adequately supplied by the existing well.

Management

The water supply system will be managed by the winery ownership. The cellar supervisor/operator will have direct responsibility for operation and maintenance of the system. Major maintenance and technical assistance will be contracted to a professional trained in such work.

Financial

The primary financial impact will be the operating and maintenance costs on an annual basis are estimated to be less than \$2,500 per year.



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

Business Name: Round Pond, a California corporation

Business Address: 877 Rutherford Road, Napa, CA, 94558

Contact: Ryan MacDonnell/Miles MacDonnell **Phone #:** 707.963.7555

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

☐ YES ☒ NO

☐ 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?
2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?
3. Treat hazardous waste on site?
4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?
5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

☐ YES ☒ NO

E. OTHER

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

☐ YES ☒ NO

☐ YES ☒ NO



ROBERT J. PETERSON, P.E.
Director of Public Works
County Surveyor-County-Engineer
Road Commissioner

COUNTY *of* NAPA

DONALD G. RIDENHOUR, P.E.
Assistant Director of Public Works

WATER AVAILABILITY ANALYSIS PHASE 1 STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessors parcel numbers for these parcels. Identify all existing or proposed wells.

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley,

Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor 1.0 acre feet per acre per year
 Mountain Areas 0.5 acre feet per acre per year
 MST Groundwater Deficient Area 0.3 acre feet per acre per year

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
030 – 140 – 022	46.23	1.0	46.23

Step #3:

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

EXISTING USE:

Residential 0 af/yr
 Farm Labor Dwelling 0 af/yr
 Winery 0.53 af/yr
 Commercial 0 af/yr
 Vineyard* 14.42 af/yr
 Other Agriculture 0 af/yr
 Landscaping 0 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 14.95 af/yr
TOTAL: 4,871,024 gallons **

PROPOSED USE:

Residential 0 af/yr
 Farm Labor Dwelling 0 af/yr
 Winery 2.65 af/yr
 Commercial 0 af/yr
 Vineyard* 14.09 af/yr
 Other Agriculture 0 af/yr
 Landscaping 0 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 16.74 af/yr
TOTAL: 5,454,244 gallons **

*Water use for vineyards should be no lower than 0.2 AF—unless irrigation records are available that show otherwise.

**To determine your existing and proposed total water use in gallons, multiply the totals (in acre-feet) by 325,821 gal/AF.

Is the proposed use less than the existing usage () Yes (✓) No () Equal

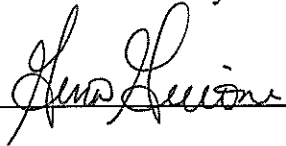
Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

Please refer to enclosed calculations.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: _____



Date: 10/21/08 Phone: (707) 527-0775

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

SUMMIT ENGINEERING, INC.	ROUND POND WINERY Water Availability Analysis Water Use	Project No.: 2008052
		Date: 8/28/2008
		CHK: GG BY: SL

EXISTING USE						
Use	Estimate	Unit	Multiplier	Unit	Subtotal (af/yr)	Subtotal (gal/yr)
Winery						
Process Water	20,000	gal wine / year	0.0000215	af / gal wine	0.43	140,103
Domestic & Landscaping	20,000	gal wine / year	0.000005	af / gal wine	0.10	32,582
Vineyard*	0.33	af /acre / year	43.7	acre	14.42	4,698,339
TOTAL					14.95	4,871,024

PROPOSED USE						
Use	Estimate	Unit	Multiplier	Unit	Subtotal (af/yr)	Subtotal (gal/yr)
Winery						
Process Water	100,000	gal wine / year	0.0000215	af / gal wine	2.15	700,515
Domestic & Landscaping	100,000	gal wine / year	0.000005	af / gal wine	0.50	162,911
Vineyard*	0.33	af /acre / year	42.7	acre	14.09	4,590,818
TOTAL					16.74	5,454,244

*Vineyard Usage based on historical Vineyard Manager Paul Jackson's data.

Existing Usage

Existing planted vineyard	=	43.7	acre
Total water use (irrigation + frost protection) =		0.33	af/acre/yr
43.7 acres x 0.33 af/acre/yr	=	14.42	af/yr

Proposed Usage

Planted vineyard (43.7 acre - 1 acre development) =		42.7	acre
Totale water use (irrigation + frost protection) =		0.33	af/acre/yr
42.7 acres x 0.33 af/acre/yr	=	14.09	af/yr

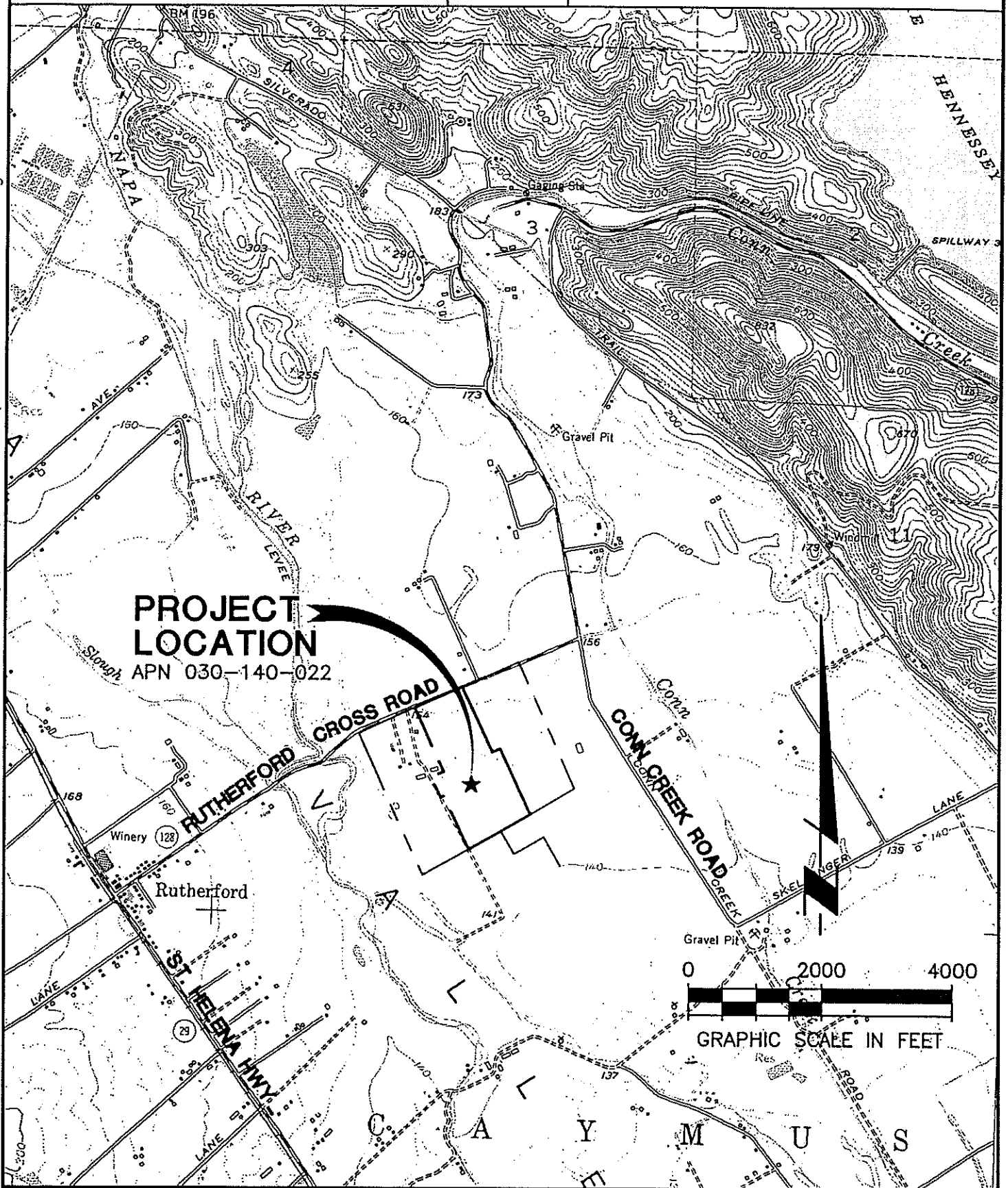
**ROUND POND WINERY
877 RUTHERFORD CROSS ROAD
RUTHERFORD, CALIFORNIA
APN 030-140-022**



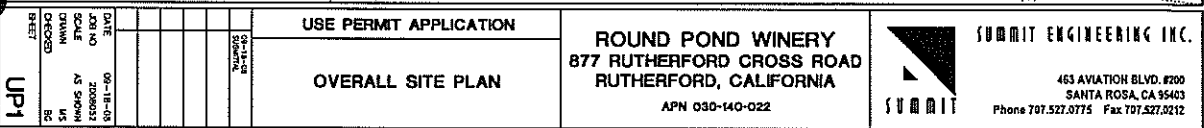
VICINITY MAP

PROJECT NO. 2008052 DATE 08-21-08
BY MS CHK BG SHT NO 1 OF 1

Sep 16, 2008 - 11:09am G:\CAD Projects\2008\08052\dwg\Civil\Use Permit\08052-VICINITY MAP.dwg

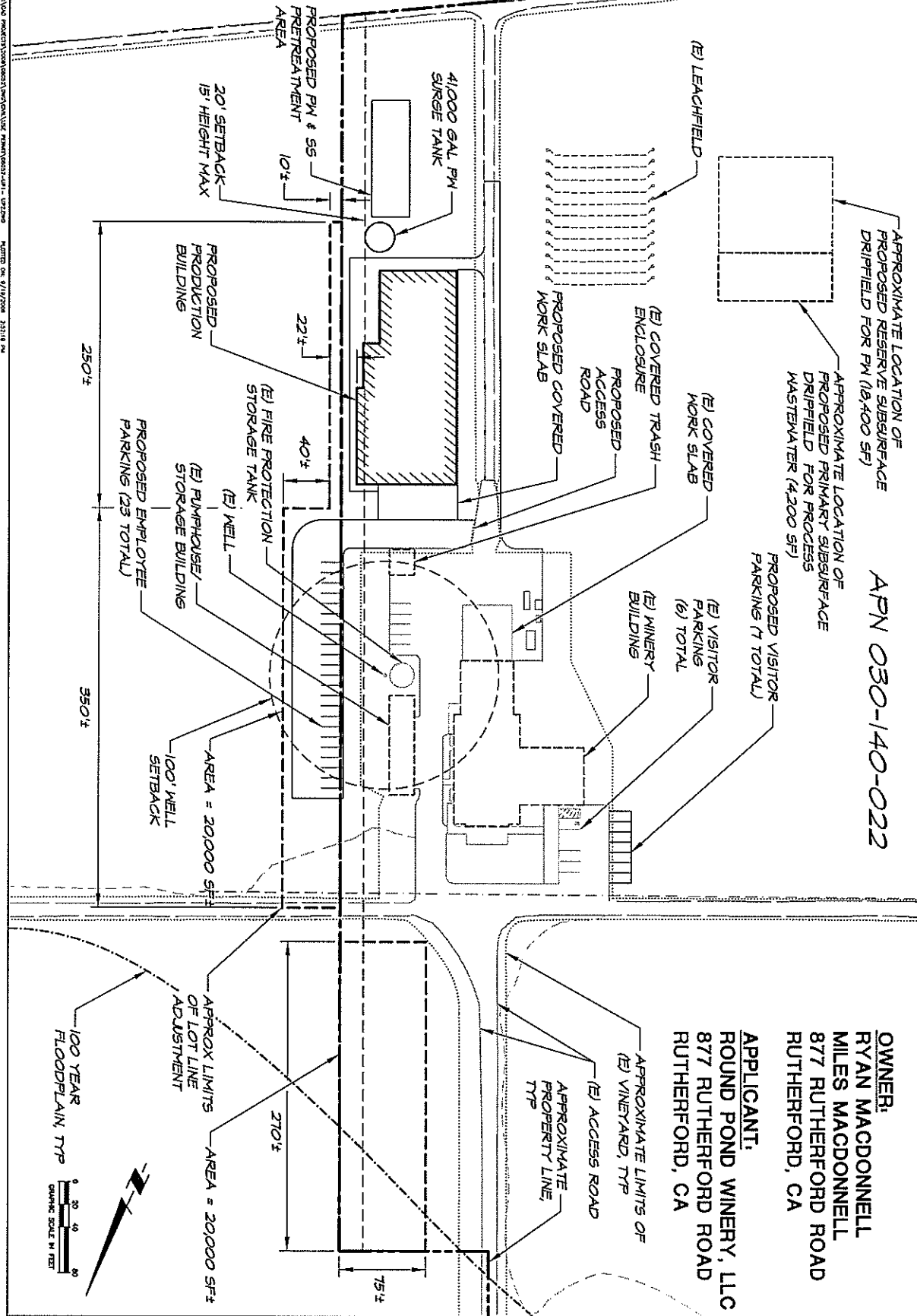


C:\CSD PROACT\2008\0805\170621\7A\WZ PDBART\08052+071 - WZ2.DWG PLOTTED ON: 8/16/2008 1:51:22 PM



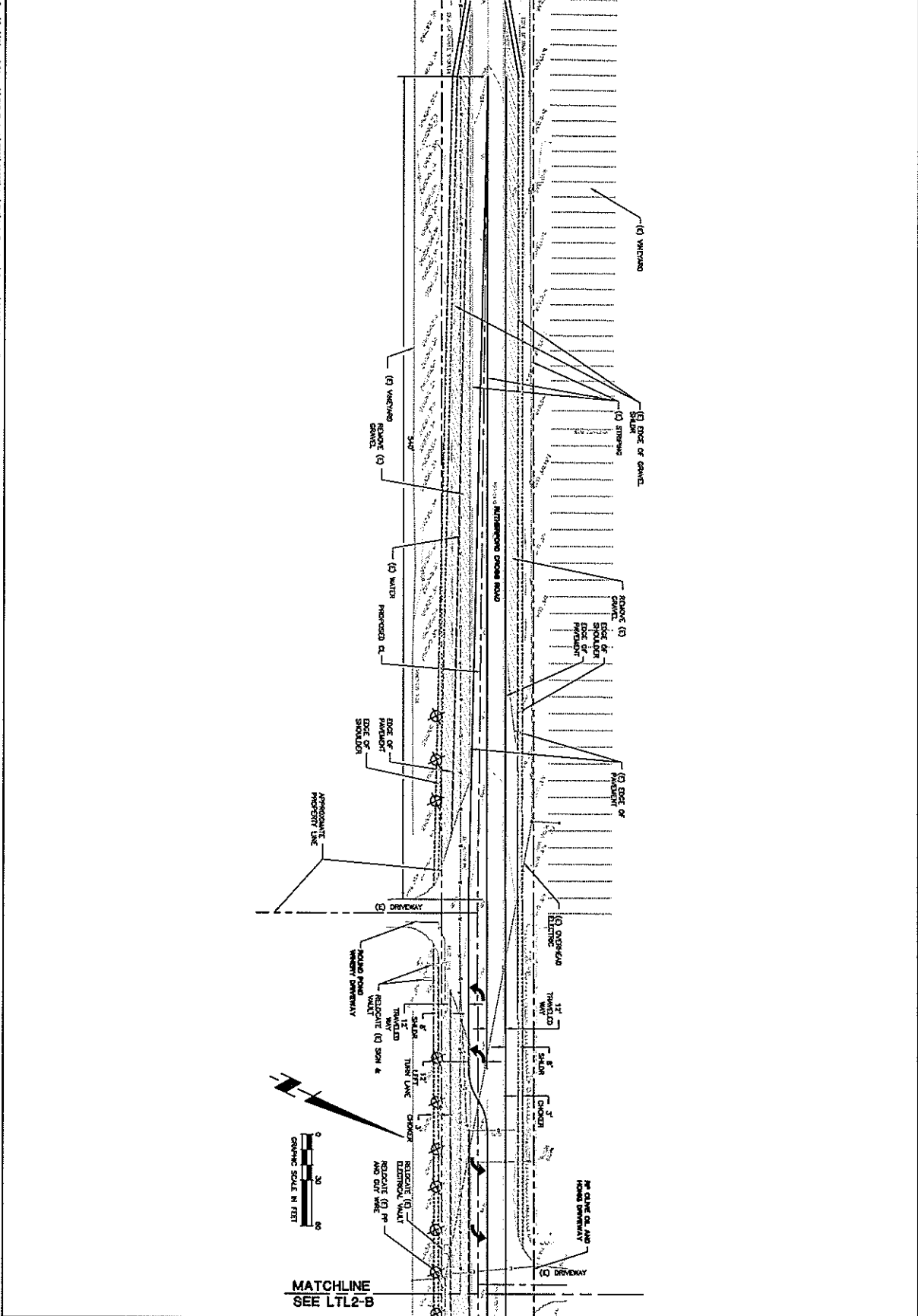
NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT

THIS DOCUMENT, AND THE IDEAS AND DESIGNS INCORPORATED HEREIN, AS AN INSTRUMENT OF PROFESSIONAL SERVICE, IS THE PROPERTY OF SUMMIT ENGINEERING, INC. AND IS NOT TO BE USED IN WHOLE OR IN PART, FOR ANY OTHER PROJECT WITHOUT THE WRITTEN AUTHORIZATION OF SUMMIT ENGINEERING, INC.



USE PERMIT APPLICATION SITE PLAN		ROUND POND WINERY 877 RUTHERFORD CROSS ROAD RUTHERFORD, CALIFORNIA APN 030-140-022		SUMMIT ENGINEERING INC. 463 AVIATION BLVD, #200 SANTA ROSA, CA 95403 Phone 707.527.0175 Fax 707.527.0212	
DATE: 09-18-08 JOB NO: 2009002 SCALE: AS SHOWN DRAWN: US CHECKED: SC DESIGNED: SC	SHEET: 1 TOTAL: 1	UP2			

09/19/2008 - 2:29pm 6:\000 Projects\2008\0827\wag\001\plan turn lane\0827-01-01.dwg



<p>USE PERMIT APPLICATION</p> <p>LEFT TURN LANE STRIPING PLAN</p>		<p>ROUND POND WINERY 877 RUTHERFORD CROSS ROAD RUTHERFORD, CALIFORNIA APN 030-140-021</p>		<p>SUMMIT ENGINEERING INC. 463 AVIATION BLVD., #200 SANTA ROSA, CA 95403 Phone 707.527.0775 Fax 707.527.0212</p>	
DATE	08-21-08	DATE	08-21-08	DATE	08-21-08
DESIGNED BY	WAG	DESIGNED BY	WAG	DESIGNED BY	WAG
CHECKED BY	NP	CHECKED BY	NP	CHECKED BY	NP
SCALE	AS SHOWN	SCALE	AS SHOWN	SCALE	AS SHOWN
PROJECT NO.	08-21-08	PROJECT NO.	08-21-08	PROJECT NO.	08-21-08
<p>LTL1</p>					



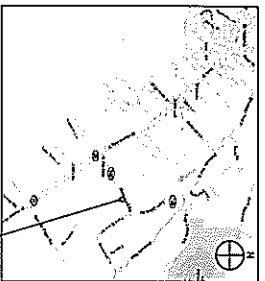
DATE 08-21-02	JOB NO 20000003	SCALE AS SHOWN	DRAWN WJ	CHECKED CB	DESIGN LTL2	USE PERMIT APPLICATION	ROUND POND WINERY 877 RUTHERFORD CROSS ROAD RUTHERFORD, CALIFORNIA APN 030-140-021	 SUMMIT ENGINEERING INC. 463 AVIATION BLVD, #200 SANTA ROSA, CA 95403 Phone 707.527.0775 Fax 707.527.9212
						LEFT TURN LANE STRIPING PLAN		

Vicinity Map

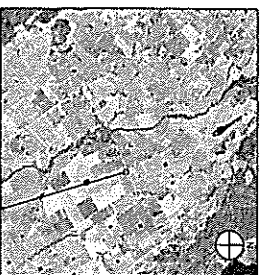
11

Figure 6

Figure 1



Location Map

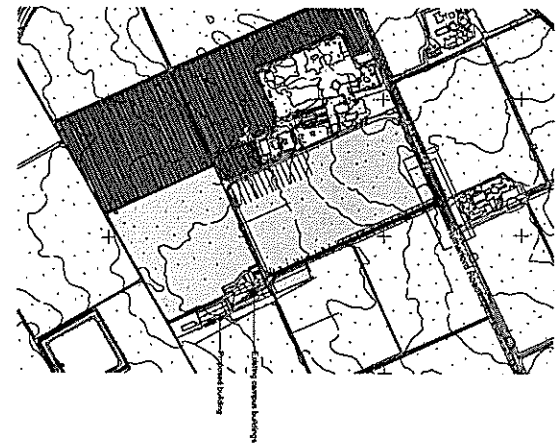
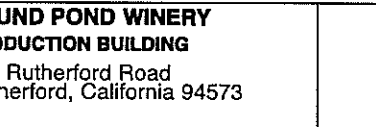


Satellite Map

Building Area Square Footages

PRODUCTION BUILDING	EST./BRT.	NO. OF WORKERS
Interior		Barrel Storage
Interior		Former Cellar

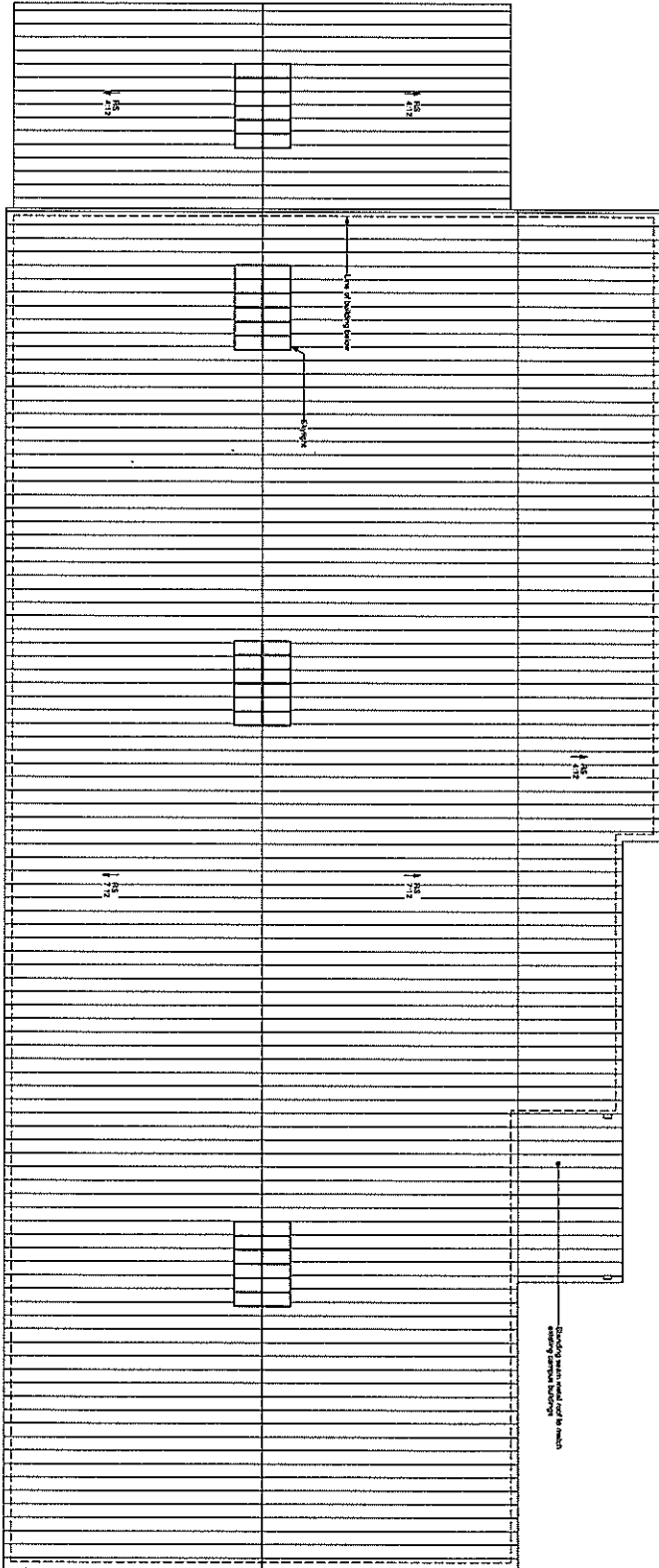
[illegible]



1
Site Location Map



1 Round Pond Winery Floor Plan

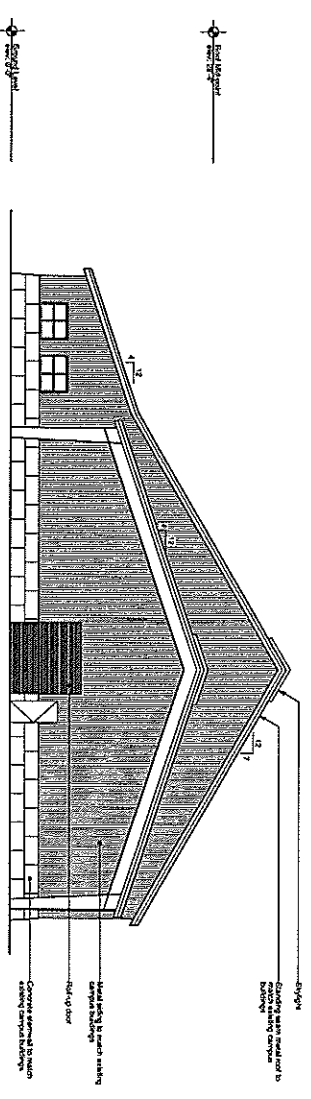


ROUND POND WINERY
PRODUCTION BUILDING
 877 Rutherford Road
 Rutherford, California 94573

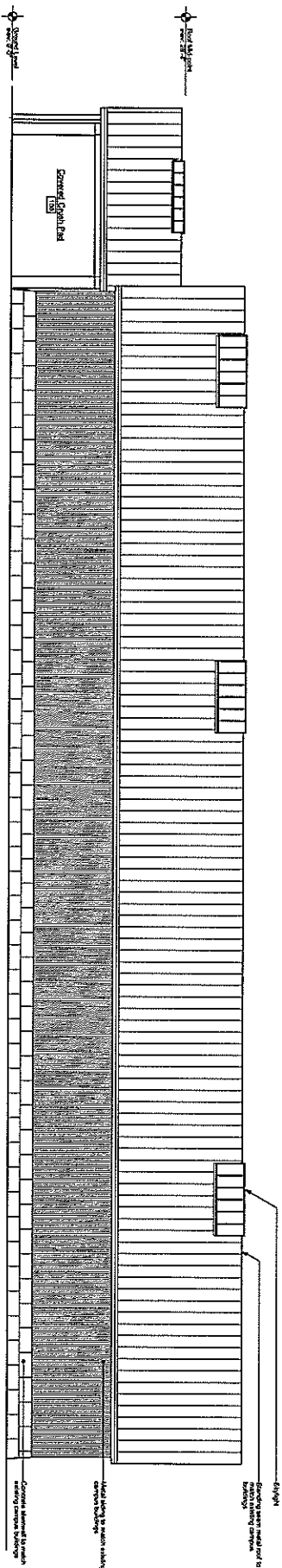
REV
 User: [blank]
 Date: [blank]

Drawn By: [blank]
 Project No.: [blank]
 Scale: [blank]

Floor Plan
 SHEET NO.:
A1.2



2 West Elevation



1 South Elevation

**ROUND POND WINERY
PRODUCTION BUILDING**
877 Rutherford Road
Rutherford, California 94573

REV: 04/17
Use Project Schedule (2018.04)

Drawn By: JCA	04/17/2018
Checked By: JCA	04/17/2018
Project No: 1804-001	
ELEVATIONS	

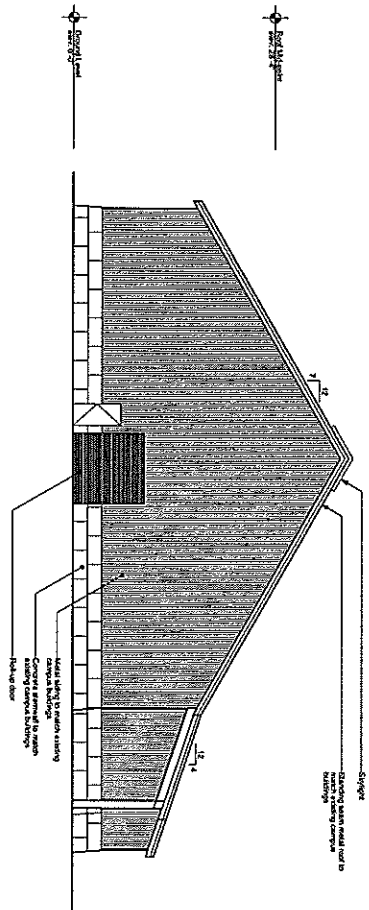
SHEET NO:
A2.1

**ROUND POND WINERY
 PRODUCTION BUILDING**
 877 Rutherford Road
 Rutherford, California 94573

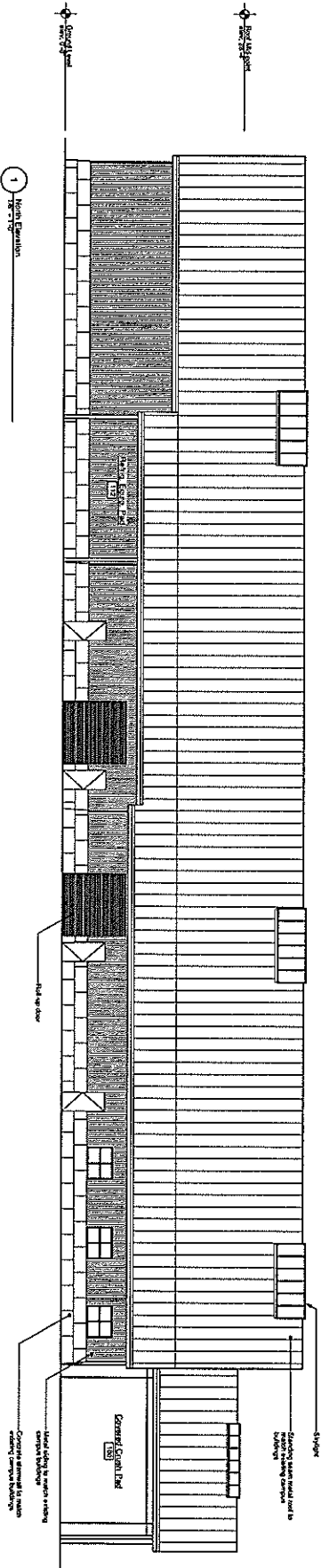
REV: 04/16
 User: [Name Redacted] 7/9/2009

Drawn By: [Name Redacted]
 Project No.: [Number Redacted]
 Scale: 1/8" = 1'-0"

PROJECT NO:
A2.2



2 North Elevation



1 West Elevation

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.

Ryan
Applicant

9/18/08
Date

Property Owner (if other than Applicant)

ROUND POND WINERY - UPMOD # P08-00548-mos
Project Identification