



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: GI

Date Submitted: 2-17-09

REQUEST: Winery use permit for crushing, fermentation, barrel storage and small tasting room

Date Complete: _____

Date Published: _____

ZA CDPC BS APPEAL

Hearing _____

Action _____

TO BE COMPLETED BY APPLICANT

(Please type or print legibly)

Applicant's Name: Katharine and Victor Bourassa

Telephone #: (707) 649-2198 Fax #: (707) 552-9186 E-Mail: klbourassa@comcast.net

Mailing Address: 66 Via Pescara American Canyon, CA 94503
No. Street City State Zip

Status of Applicant's Interest in Property: Owner

Property Owner's Name: Katharine and Victor Bourassa

Telephone #: () - Fax #: () - E-Mail: _____

Mailing Address: _____
No. Street City State Zip

Site Address/Location: 190 Camino Oruga Napa, CA 94558
No. Street City State Zip

Assessor's Parcel #: 057-27-004, 005 and 006 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.

Katharine Bourassa Victor Bourassa Katharine Bourassa Victor Bourassa
Signature of Applicant Date Signature of Property Owner Date
Katharine Bourassa, Victor Bourassa Katharine Bourassa, Victor Bourassa
Print Name Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 1500.00 Receipt No. 72681 Received by: SGE Date: 2-17-09

*Total Fees will be based on actual time and materials

\$ 1500 3-11-09

\$ 3,000

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Winery use. Permit for crushing, fermentation of wine, plus barrel storage and small tasting room
- B. Project Phases N/A ☐ 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: ABC Federal: TTB

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

- A. Floor Area/Impervious area of Project (in square ft): 9,604 3065 Unit H
Proposed total floor area on site: 3065 Unit J
Total development area (building, impervious, leach field, driveway, etc.) 3474 Unit K
New construction: _____
existing structures or portions thereof to be utilized: _____ existing structures or portions thereof to be moved: _____
- B. Floor Area devoted to each separate use (in square ft):
living: _____ storage/warehouse: 8,101 offices: 841
sales: 488 caves: _____ other: 90
septic/leach field: _____ roads/driveways: _____
- C. Maximum Building Height: existing structures: 25' new construction: _____
- D. Type of New Construction (e.g., wood-frame): _____
- E. Height of Crane necessary for construction of new buildings (airport environs): _____
- F. Type of Exterior Night Lighting Proposed: Flood lights located on buildings
- 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>49</u> | <u>No Assigned Spaces</u> |
| B. Customer Parking Spaces: | _____ | _____ |
| C. Employee Parking Spaces: | _____ | _____ |
| D. Loading Areas: | _____ | _____ |

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>7</u>	<u>7</u>
B. Expected Hours of Operation:	<u>7:30a.m - 5:30p.m.</u>	<u>7:30a.m - 5:30p.m.</u>
C. Anticipated Number of Shifts:	<u> </u>	<u> </u>
D. Expected Number of Full-Time Employees/Shift:	<u>2</u>	<u>2</u>
E. Expected Number of Part-Time Employees/Shift:	<u>1</u>	<u>1</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>10</u>	<u>10</u>
• average/week:	<u>15</u>	<u>15</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>1</u>	<u>1</u>
• average/week:	<u>5</u>	<u>5</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities
Food Serving Facilities

• restaurant/deli seating capacity:	<u> </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> </u>	<u> </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>

PROJECT DESCRIPTION

The three warehouses included in the Use Permit Application are located at 190 Camino Oruga, Units H, J, and K, in Napa, California. The nearest cross streets are Camino Dorado, and North Kelly Road. All three warehouses are owned by Victor and Katharine Bourassa. Unit H currently is leased to Bourassa Vineyards for offices, tasting room, wine case good storage, and bulk wine barrel storage. The majority owners of Bourassa Vineyards are Victor and Katharine Bourassa. Unit J is leased to Bourassa Vineyards for bulk wine barrel storage. Unit K is leased to Bourassa Vineyards and is being used for bulk wine barrel storage. All three units are adjacent, and share common walls. Unit H is approximately 3,065 square feet, Unit J is approximately 3,065 square feet, and Unit K is approximately 3,474 square feet.

The units are part of a larger industrial complex containing two buildings with a total of 10 units. The first building was constructed in 1990 and contains seven units. The second building with three units was built in 2004. All of the units are condominium warehouses and/or offices. There is a condominium association which manages the common open space for the owners. Each owner pays monthly association dues for domestic water usage, and the maintenance of the exteriors of both buildings, landscaping, fencing, and parking lot.

Zoning

The property is zoned General Industrial (GI), and a winery and wine warehousing are allowable uses.

Use Permit Application

This is an application for a Use Permit for winery use. This request is to permit Unit H warehouse for tasting room uses, wine case good storage and bulk wine barrel storage, Unit J warehouse for bulk wine barrel storage, and Unit K warehouse for bulk wine barrel storage, and the production of wine. Unit K was purchased in 2007 from Girard Winery, the previous owner. The purchase included three interior steel tanks, two at 3,000 gallons each and one at 1,500 gallons; and two 2,500 gallons each, above ground exterior tanks to hold waste water from the unit.

Girard Winery installed an interior floor drain and drainage system, and constructed the exterior "hold and haul" tanks as tenant improvements to Unit K when they owned it. The drainage system is connected directly to the exterior "hold and haul" tanks. All improvements were made under County Building Permit No. B06-01174.

The exterior tanks are screened by the existing mature trees and shrubs from both Camino Oruga and North Kelly Road. The tanks are not visible from either of these streets. (See pictures attached.)

Landscaping

The original building of seven office/warehouses was constructed in 1990, along with the installation of the landscaping. The existing landscaping is very mature, and has been well maintained. In 2004, the applicant for the construction of the second building on the site was conditioned only to install new landscaping along the south side of the new building. (See pictures attached.)

Water

The industrial park is served by the City of American Canyon domestic water. In 2004, a water will serve letter was issued to Grassi Construction when they constructed the second warehouse building. A new water will serve application to accompany this winery use permit application, has been submitted to the City of American Canyon. A decision is expected shortly.

Future Wine Production

The annual future production of wine using Unit K is estimated to be 60,000 gallons. Currently Bourassa Vineyards is custom crushing their grapes at Mt. St. Johns. In 2007 the crush totaled 15,000 gallons of wine. The request for 60,000 gallons of annual wine production will allow for anticipated future growth.

The wine production will occur in Unit K which contains three interior steel tanks. The tanks will be used for fermentation, and also racking the bulk wine stored in barrels in units H, J and K. Open bin fermentation will also be used. Crushing equipment will be leased and will be in the warehouse only during the months of September and October.

A mobile bottling service is used for bottling the bulk wine. Currently we are using J & J Mobile Bottling Company.

The existing interior drainage system and 2,500 gallon exterior "hold and haul" waste water tanks will be used in the production of wine and the cleaning of the winery equipment. The tanks will be pumped periodically as needed. Dependable Septic is currently contracted to pump the tanks. No wine production or winery equipment cleaning waste water will be flushed into the public sanitary system.

Bourassa Vineyards does not own any vineyard land. The grapes are sourced from contracts with grape growers in the Napa Valley. Bourassa Vineyards has

been purchasing grapes since 2001. Currently Bourassa Vineyards purchases grapes from five different grape growers, all located in the Napa Valley.

Tasting Room

The tasting room located in Unit H is by appointment only. Appointments for wine tasting and retail sales are available from 10:00 a.m. to 5:00 p.m. Monday through Friday; 10:00 a.m. to 5:00 p.m. on Saturday; and 11:00 p.m. to 4:00 p.m. on Sunday. Currently the number of visitors Monday through Friday totals 4-6, with a total of 10 visitors on the weekend. The majority of the visitors are brought by four limousine companies who host boutique winery tasting tours. The winery's location is hard to find, and there is virtually no walk-in or drive-by visitor traffic.

Exterior Elevation Upgrades: When we purchased the first warehouse in 2004, the exterior was very plain, and the existing landscape plants were not in very good condition. We upgraded the exterior to add new landscape plantings in the existing planting areas, decorative pots and half barrels with plants, awnings, decorative statuary, and wine related decorations such as vines, and wine barrels. The awnings added articulation to the exterior elevation to break up the flat wall plane. We also added double wooden doors with decorative hardware to Unit H to screen the existing warehouse roll-up door.

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

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: None)

- #### 4. Production Capacity.

- a. existing capacity: _____ date authorized: _____
b. current maximum actual production (year): 15,000 gallons - Custom Crush at
c. proposed capacity: 60,000 gallons Mt. St. Johns

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: _____
b. percent of total parcel: _____
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
a. square feet: 8,101 Sq. Ft.
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
a. square feet: 1,503 Sq. Ft.
b. percent of production facility: 18.5%

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	
Outside work areas	
Tank areas	
Storage areas (excluding caves)	
All paved areas:	
Parking areas	
Loading areas	
Walkways	
Access driveways to the public or private rd	
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	
Spray disposal field	
Parcel size: <u>9,604 Sq. Ft.</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>100%</u> acres	<u>100</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	> <u>1620 Sq. Ft.</u>
Fermenting	
Bottling	
Bulk & bottle storage	<u>6,214 Sq. Ft.</u>
Shipping	<u>120 Sq. Ft.</u>
Receiving	
Laboratory	
Equipment storage & maintenance facilities (excludes fire protection facilities)	
Employee-designated restrooms	<u>147 Sq. Ft.</u>
Total square footage of production facility: <u>8,101 Sq. Ft.</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	<u>841 Sq. Ft.</u>
Lobbies/waiting rooms	<u>84 Sq. Ft.</u>
Conference/meeting rooms	
Non-production access hallways	
Kitchens	
Tasting rooms (private & public areas)	<u>488 Sq. Ft.</u>
Retail space areas	
Libraries	
Visitor restrooms	
Art display areas	
Any other areas within the winery structure not directly related to production <u>Utility Room</u>	<u>90 Sq. Ft.</u>
Total square footage of accessory use space: <u>1,503 Sq. Ft.</u>	
Percent of accessory use to production use: <u>18.5%</u> %	

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>municipal water co.</u>	_____
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>American Canyon</u> Yes ___ No <u>X</u>	Yes ___ No ___
C. Current Water Use (in gallons/day): Current water source:	<u>241</u> <u>Domestic</u>	_____ _____
D. Anticipated Future Water Demand (in gallons/day):	<u>241</u>	_____
E. Water Availability (in gallons/minute):	<u>N/A</u>	_____
F. Capacity of Water Storage System (gallons):	<u>N/A</u>	_____
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	_____	_____
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>2 2500 gallon tanks for hold & haul</u>	_____
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>Private Contractor</u> Yes ___ No <u>X</u>	Yes ___ No ___
C. Current Waste Flows (peak flow in gallons/day):	<u>N/A</u>	_____
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>N/A</u>	_____
E. Future Waste Disposal Capacity (in gallons/day):	<u>N/A</u>	_____
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Napa Sanitation</u>	_____
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>N/A</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.):	_____	_____
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	_____	_____



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

Business Name: Bourassa Wine Group LLC dba Bourassa Vineyards

Business Address: 190 Camino Oruga

Contact: Katharine Bourassa

Phone #: 649-2198

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.

☐ YES ☒ NO

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 Number(s)	Parcel	Parcel Size (A)	Parcel Factor (B)	Location	Allowable Water Allotment (A) X (B)

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

PROPOSED USE:

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

N/A

TOTAL: _____ af/yr
TOTAL: _____ gallons**

TOTAL: _____ af/yr
TOTAL: _____ 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.

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: _____

Katharine Bourassa

Date: _____

5-5-08

Phone: _____

649-2198

TRAFFIC INFORMATION

Project Trip Generation						
Personnel / Visitors				Vehicle Trips		
	Operations Daily M - F	Marketing Events Minimum Weekends	Maximum		Operations Daily M - F	Marketing Events Minimum Weekends
Operating Hours	7:30 - 5:30					
Employees				Employee Trips		
Full-Time	2			Full-Time	2	
Seasonal Peak				Seasonal Peak		
Peak Hours				Peak Hours	2	
Total Employees	2			Total Employee Trips	4	
Event Support Staff				Event Support Staff		
Full-Time				Full-Time		
Seasonal Peak				Seasonal Peak		
Total Support Staff				Total Support Staff Trips		
Visitors	5		10	Visitor Trips		
Peak Hours				Peak Hours	.38	203
Total Visitors	5		10	Total Visitor Trips		
				Total Trucks - Deliveries, Shipping, etc. Trips	227.4	
Grand Total	7		10		231.78	
Provide supporting documentation for trip generation rates						
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.						

	Number of People Onsite				
	Full-Time	Seasonal	Peak	Marketing Events	Marketing Events
No. Employees					
Support Staff, caterers, clean-up, etc.					
Visitors					
Residents					
Grand Total					

APPS-Traffic Information

TRAFFIC INFORMATION FOR CALTRANS REVIEW

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Spreadsheet for winery applications
 - Provide separate spreadsheets for existing and proposed operations

Caltrans Information Sources

- Traffic Impact Study Guide
- 2001 Traffic Volumes on California State Highways
- Highway Design Manual
- Traffic manual

NAPA COUNTY WINERY TRAFFIC GENERATION CHARACTERISTICS

EMPLOYEES:

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)

Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)

Permanent Part-Time - 2 trips/day (1 during weekday PM peak)

Seasonal: 2 trips/day (0 during weekday PM peak)—crush

see full time above—bottling

Auto Occupancy: 1.05 employees/auto

Employees 2 trips/day

VISITORS:

Auto occupancy: Weekday - 2.6 visitors/auto

Weekend - 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month

$$5 \div 2.6 = 1.92 \text{ autos weekday}$$

Average Weekend: 0.22 x average month

$$10 \div 2.8 = 3.57 \text{ autos weekend}$$

Average Saturday: 0.53 x average weekend

Peak Saturday: 1.65 x average Saturday

Average Sunday: 0.8 x average Saturday

Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

$$3.57 \times .57 = 2.03$$

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

$$1.92 \times .2 = .38$$

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

SERVICE VEHICLES:

Grapes (36 days (6 weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Grapes
 $60,000 \text{ gal} \div 1,000 \text{ gal} = 60$
 $60 \times 1.52 = 91.2$

APPS-Traffic info/char

$$\text{Materials} = 60,000 \text{ gal} \times 1.47 = 60 \times 1.47 = 88.2$$

$$\text{Case Goods} = 60,000 \text{ gal} \times .8 = 60 \times .8 = 48$$