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Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

file No P11-00168

Use Permit Application

To be completed by Planning staff...

Application Type: USE PERMIT - WINERY

Date Submitted: 20 MAY 11 Resubmittal(s): _____ Date Complete: _____

Request: ESTABLISH NEW 30K GALLON/YR WINERY
2 STRUCTURES TOTALING 7,200SF; 24,000SF COVERED
OUTDOOR CUPOLA PAD; 60 PARKING SPACE (1 ADA);
WASTEWATER TREATMENT SYSTEM; 16,000SF TANK PAD
FOR 198,000 GALLON WATER; AND MARKETING PLAN.

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: _____ Date: _____

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

To be completed by applicant...

Project Name: Eagle Eye Winery

Assessor's Parcel No: 033-160-018 Existing Parcel Size: 13.16 ac.

Site Address/Location: 6595 Gordon Valley Road Napa CA 94558
No. Street City State Zip

Primary Contact: ☐ Owner ☐ Applicant ☒ Representative (attorney, engineer, consulting planner, etc.)

Property Owner: William and Roxanne Wolf

Mailing Address: 6595 Gordon Valley Road Napa CA 94559
No. Street City State Zip

Telephone No: (707) 427 - 1600 E-Mail: bill@eagleeyewine.com

Applicant (if other than property owner): Same as applicant.

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574
No. Street City State Zip

Telephone No: () - E-Mail: _____

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MAY 20 2011

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

PROJECT STATEMENT
EAGLE EYE WINERY USE PERMIT

APN 033-160-018

The subject property is a 13.16-acre site located at 6595 Gordon Valley Road, Napa, in the southeastern area of Napa County. The applicant wishes to establish a 30,000-gallon per year winery with an overall winery development (impervious) area of 29,812 square feet and a winery structure of 7,200 square feet. The winery will also have an outdoor covered crush pad, six (6) parking spaces and other areas suitable for overflow parking (pervious), and a wastewater treatment system. In addition, the applicant is requesting approval of a Winery Marketing Plan.

The subject property is currently planted with 5.9 acres of vineyard and the owners maintain an extensive orchard of olive trees on the site, as well. Presently, there is a single-family residence and an agricultural storage barn as structures on the property. The property is fairly level, sloping down to a bordering creek. Hills encircle the property on all sides. Surrounding land uses include many acres of planted vineyards, and predominantly rural residential farm properties.

The Request

The application requests approval of the following:

- (1) A new 30,000-gallon per year production winery
- (2) A new 7,200-sq. ft. winery, consisting of two new structures: one 3,600-sq. ft. structure for production and accessory uses and one 3,600-sq. ft. structure for barrel storage;
- (3) A 2,400-sq. ft. outdoor covered production crush pad;
- (4) Winery access road and impervious surfaces for fire protection purposes;
- (5) Six improved parking spaces, including one space that is ADA accessible;
- (6) A pressure distribution system with pretreatment as wastewater treatment system;
- (7) A 40 x 40-ft. (1,600-sq. ft.) pad for water storage tanks for 19,800 gallons; and
- (8) A Winery Marketing Plan.

Relationship to Local Plans and Policies

The land use designation for this property in the *Napa County General Plan* is Agriculture and the zoning is AW (Agricultural Watershed). Allowable uses under this zoning designation include a winery with an approved winery use permit. The winery as proposed is consistent with the broad goals and policies contained in the County's *General Plan* and is also consistent with the requirements of the *Winery Definition*

Ordinance (WDO) and the Napa County Conservation Regulations. All other County regulations will be adhered to and the necessary building and other departmental permits obtained in association with the winery use permit.

The *Napa County Winery Definition Ordinance* requires that the total winery improvements area (impervious surfaces) should not exceed 25 percent of the overall parcel size. Overall coverage proposed in association with this winery is 29,812 square feet, or 5.2 percent of the subject property, considerably below the 25 percent threshold.

The *WDO* further requires that the ratio of production to accessory winery uses should be no less than 60 percent for production and 40 percent for accessory. The winery as proposed includes a total of 5,750 sq. ft. of production-oriented structures and 1,450 sq. ft. of accessory structural space. The resulting ratio of the two is 25 percent accessory, which falls within the 40 percent maximum for accessory use.

Environmental/GIS Analysis of Property

A review of the County's GIS (Geographic Information Systems) data base yields the following information on the subject property.

Flood Zone: The parcels falls within the FEMA Flood Zone, but no portion of the winery improvements is located within the Flood Zone-designated area.

Groundwater Ordinance: The parcel is not located within a Groundwater Deficient Area.

CalWater Watershed: The hydrologic sub-area is Suisun Creek. It is within the Suisun Creek Super Planning Watershed. The Planning Watershed is Lake Curry.

Local Drainage: Suisun Creek Lower Reach

Soil Type: Haire loam, 2 to 9 percent slopes
Yolo loam, zero to 2 percent

CalVeg: HG, NX, AG, QW

Contours: See base map in application.

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

Archaeology: Archaeological sites found. See Cultural Resources Report filed with this winery use permit application.

Faults: Seismic faults found. See geology report filed with this winery use permit application.

Spotted Owls: No Spotted Owls found.

Special Plants: No special plants found.

Landslides: No landslides found.

Alquist Priolo Faults: No Alquist Priolo faults found.

Fire Hazard Severity: Moderate fire hazard severity (SRA). Compliance with Chapter 7A of the *California Building Code* is required for new construction.

County Zoning: AW (Agricultural Watershed)

Proposed Eagle Eye Winery Facilities

The winery improvements reflected in this winery use permit application include the following:

Structural Elements: The winery facilities proposed include two winery buildings, each 3,600 square feet for a total structural coverage of 7,200 square feet. One of the structures will house both production and winery accessory uses and the other is exclusively for barrel storage. In addition to the structures, there are concrete pads proposed for production crush (2,400 sq. ft.) and for water storage tank foundation (1,600 sq. ft.).

The existing agricultural storage building will continue its service as agricultural storage and not winery-related storage.

Winery Access Roads and Parking: The winery access road includes a hammerhead turnaround for fire engines and there are six (6) improved parking spaces in proximity to the winery. One of these six spaces will be ADA accessible, suitable for unloading of an ADA van vehicle. Overflow parking for larger of the winery marketing events will be accommodate along vineyard rows and behind the winery structures on pervious surface.

Wastewater Treatment Systems: A *Wastewater Feasibility Study* was developed by Bartelt Engineering and is submitted with this winery use permit application. Bartelt Engineering found suitable areas and conditions for a wastewater system adequate for accommodating the process and sanitary wastewater associated with the winery.

The wastewater treatment system will be a drip distribution system with pretreatment of wastewater. The proposed winery process wastewater treatment system will consist of several steps. The floor of the proposed winery building will be sloped so that all process wastewater is collected in trench drains and floor drains. The winery process wastewater collected in the trench drains and floor drains will then gravity flow into a septic tank fitted with a filter to remove finer solids. From the septic tank, the process wastewater will gravity flow to a recirculation/blend tank where it will be combined with effluent from the sanitary wastewater system's septic tanks. The combined effluent in the recirculation/blend tank will be treated by a pretreatment system before being stored in a dosing tank. Treated effluent in the dosing tank will be pumped to the pressure distribution field by a duplex pumping system.

The sanitary wastewater from the winery will be disposed of through the same wastewater disposal system as the winery process wastewater. Winery sanitary wastewater will gravity flow to a septic tank for solids removal. From the septic tank, sanitary wastewater will gravity flow to a recirculation/blend tank where it will be combined with effluent from the process wastewater system's septic tank. The combined effluent in the recirculation/blend tank will be treated by a pretreatment system before being stored in a dosing tank. Treated effluent in the dosing tank will be pumped to the pressure distribution field by a duplex pumping system.

Approximately 1.6 acres of the existing 5.9 acres of vineyards on-site will require removal in order to accommodate the wastewater treatment field.

Water System: A *Phase One Water Availability Analysis* was conducted on this property by Bartelt Engineering and found that the estimated water demand for the project will meet with acceptable threshold water usage level in accordance with County policy. The acceptable water use is equal to the current water usage and therefore meets the acceptable threshold water usage. The current water usage is 3,526 gallons per day and the anticipated future water demand is the same number.

Impervious Work Surfaces and Pads: A 2,400-sq. ft. production crush pad (covered) is proposed adjacent to the winery building that houses production. In addition, a 1,600-sq. ft. pad for water storage tanks is also proposed.

Winery Design Concept

The winery design is articulated in two artistic renderings, one from the vantage point of the on-site residence and the other from the vantage point of the roadway, Gordon Valley Road. The design is in keeping with the eclectic nature of wineries throughout the Napa Valley. It deviates from the often-used barn structure concept and is more consistent with building styles for production wineries such as Dominus (caged rock), Louis Martini Winery (stucco and industrial), Crushpad (production-oriented flat surfaces), and a number of other functional wineries.

The new winery processing and case goods storage structures at Eagle Eye Winery are envisioned as classic box forms finished with a texture similar to that of conventional stucco finish coat, in a medium-beige color.

To modulate the crispness of the exterior walls and to convey the permanence and attractiveness of the structure, a living “green-screen” or “vertical garden” of fast-growing perennial vines will surround each new structure and part of the existing agricultural storage structure. The vines will be supported by high-strength corrosion resistant wire, strung in an abstract pattern across Cor-ten steel posts of varying heights, set two feet in front of the walls and spaced at approximately eight feet on center. Specific species of vine is yet to be selected.

The walls and roof of the new structures are insulated panels supported by a painted steel rigid frame. The walls are finished with a hard aggregate fiber reinforced polymer finish coat, similar in texture to that of conventional stucco finish coat, in a medium-beige color. The roof panels are an insulated standing seam roof panels with a fluopolymer factory applied color coat.

Main entry doors will be wood-clad doors with a natural stain. The cantilevered awning at each entrance is composed of tempered glass panels supported on a painted steel tube structure.

The crush area will be covered with a flat metal roofing system supported by a painted steel rigid frame. If a solar collection system proves to be economically feasible, a horizontal collector panel system will be installed on the crush area roof.

The enclosures for the disposal refuse area and the fire pump and mechanical equipment area will be stucco-coated concrete block, with wood-clad steel gates. Colors will match the other structural elements.

Winery Operations

The winery proposes to be open seven days per week, from 6:00 AM until 6:00 PM. One shift of works is anticipated, with a total of two full-time employees and two part-time employees during harvest.

Marketing events will be the type and numbers reported in the Winery Marketing Plan (see subsequent section), with all food catered.

Hours of operation for private by appointment only tours and tastings will be from 10:00 AM until 5:00 PM. Evening marketing events will be concluded by 10:00 PM. All tours/tastings and marketing events of the winery will avoid the peak commute hours and winery employee hours will be staggered to avoid peak hours to the extent feasible.

No outdoor amplified music will be used in connection with marketing events.

Winery Marketing Plan

The winery proposes a marketing plan that is consistent with those of other similarly sized wineries in the Napa Valley, as follows.

Private by Appointment Tours/Tastings: Maximum of two daily with a maximum of eight (8) persons in attendance at each tour/tasting.

Food and Wine Pairings: Maximum of four per month, with a maximum of 24 persons in attendance at each event. Food and wine pairings may consist of hors d'ouvres served with wine tastings, as well as multi-course luncheons and dinners served with wine tastings. All food will be provided by caterers. There is no commercial kitchen proposed in association with the winery at this time.

Wine Club/Release Events: Maximum of four annually with a maximum of 50 persons in attendance at each event.

Larger Auction-related Events: A maximum of two annually with a maximum of 100 persons in attendance at each event. One of these events is permitted through the Napa Valley Vintners Association master use permit in association with the Napa Valley Wine Auction. Portable facilities will be utilized at these larger events.

"Picnic" Ordinance: The applicant proposes approval of the "picnic" ordinance which allows a winery visitor to consume picnic or prepackaged foods with wine on the winery premises.

Food with Wine Tastings: The applicant wishes approval for light foods to be served (catered or pre-packaged) in association with the by-appointment tours and tastings.

Use Permit Information Sheet

Use

Narrative description of the proposed use (please attach additional sheets as necessary):

The project is a proposed new 30,000-gallon per year winery on a 13.16-acre parcel in the northeast part of Napa County. The subject property currently has a residence and an agricultural storage barn on-site, along with approximately six acres of planted vineyard. Land uses in this area are generally vineyard and other agricultural uses in combination with rural residential parcels.

The use permit requests the 30,000-gallon winery, comprised of two winery buildings totaling 7,200 sq. ft. The accessory uses total 1,450 sq. ft. A 2,400-sq. ft. covered crush pad is proposed. In addition to the winery structures and production areas, the permit requests approval of a sanitary and process wastewater treatment system; mechanical and tank areas and two water storage tanks totalling 40,000 gallons of water; winery access roads; and a total of six parking spaces with one of the spaces ADA accessible; and a winery marketing plan.

Wine Marketing Plan: 2 private tastings daily, max. 8 each; 4 food & wine pairings monthly, max. 24 each; 4 wine club/release events annually, max. 50 each, 2 wine auctions annually, max. 100 each (one by NVVA).

The applicant requests approval of the "picnic" use referenced in Legislative A.B. 2004, as well as the ability to serve catered foods in association with wine tastings.

What, if any, additional licenses or approvals will be required to allow the use?

District N/A

Regional RWQCB

State ABC

Federal BATF

Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

See enclosed Project Description for details of winery improvements, as follows:

Wine Storage Building: 3,600 sq. ft.

Wine Production Building: 3,600 sq. ft.

Sanitary and process wastewater treatment system

Water storage tanks totalling 40,000 gallons of water for all uses including fire protection

Covered crush pad

Winery access roads

Parking for 6 cars (including one ADA space)

Improvements, cont.

Total on-site parking spaces: 0 existing 6 proposed

Loading areas: 0 existing 1 proposed

Fire Resistivity (check one; if not checked, Fire Marshal 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)
(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area? ☐ Yes ☒ No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0.68 acres

Employment and Hours of Operation

Days of operation: N/A existing 7 days per week proposed

Hours of operation: N/A existing 6:00 am - 6:00 pm proposed

Anticipated number of employee shifts: N/A existing 1 proposed

Anticipated shift hours: N/A existing 6:00 am - 6:00 pm proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☐ 25 or greater (specify number) _____

Alternately, you may identify a specific number of on-site employees:

☒ other (specify number) 2 full, 2 part

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information 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 his/her knowledge. Applicant and property owner 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.*

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.

William Wolf

Print Name of Property Owner

Signature of Property Owner

Same

Print Name Signature of Applicant (if different)

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

* For reference please see definition of "Marketing," at Napa County Code §18.08.370 - <http://library.municode.com/index.aspx?clientId=16513>

Production Capacity *

Please identify the winery's...

Existing production capacity: 0 gal/y Per permit No: N/A Permit date: N/A
 Current maximum actual production: 0 gal/y For what year? N/A
 Proposed production capacity: 30,000 gal/y

* For this section, please see "Winery Production Process," at page 11.

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>0</u> existing	<u>Max. of 16</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	<u>Avg. of 12</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10:00 am-4:00 pm</u> proposed
Non-harvest Production hours ² :	<u>N/A</u> existing	<u>6:00 am - 6:00 pm</u> proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

The Winery Marketing Plan consists of the following:

Private Tours and Tastings: A maximum of two per day, with a maximum of eight (8) persons attending each.

Food and Wine Pairings: A maximum of four per month, with a maximum of 24 persons attending each. Food and wine pairings will consist of hors d'ouvres served with wine tastings, as well as multi-course luncheons and dinners served with wine tasting.

Wine Club/Release Events: A maximum of four annually, with a maximum of 50 persons attending each.

Larger Auction-related Events: A maximum of two annually, with a maximum of 100 persons attending each. One of these events is permitted through the master NVVA permit associated with the Napa Valley Wine Auction. Portable toilet facilities proposed for use at these events.

Applicant requests approval of A.B. 2004 "picnic" use and serving of light foods with private tours/tastings.

All events will be held outside the peak commute hours of 6:30 am until 8:30 am, and between the evening hours of 4:00 pm until 6:00 pm. Evening events will commence at 6:00 pm or later and will be concluded by 10:00 pm.

Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

All food served in connection with winery marketing events will be catered food. There is no commercial kitchen proposed in connection with the winery.

See above statement on Winery Marketing Plan for details of food service with wine tasting events.

Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at “a.,” at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> acres
Proposed	<u>29,812</u> sq. ft.	<u>0.68</u> acres

Winery Coverage. Consistent with the definition at “b.,” at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>29,812</u> sq. ft.	<u>0.68</u> acres	<u>5.2</u> % of parcel
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Production Facility. Consistent with the definition at “c.,” at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>0</u> sq. ft.	Proposed	<u>5,750</u> sq. ft.
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Accessory Use. Consistent with the definition at “d.,” at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>0</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>1,450</u> sq. ft.	<u>25</u> % of production facility

Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

- ☒ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)
- ☐ Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing: <u>No caves.</u> sq. ft.	Proposed: <u>No caves proposed.</u> sq. ft.
Covered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>2,400</u> sq. ft.
Uncovered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>0</u> sq. ft.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>storage tanks</u>
Name of proposed water supplier (if water company, city, district):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>3,526</u> gallons per day (gal/d)	
Current water source:	<u>municipal</u>	<u>municipal</u>
Anticipated future water demand:	<u>3,526</u> gal/d	<u>19,800</u> gal/d
Water availability (in gallons/minute):	<u>15</u> gal/m	<u>N/A</u> gal/m
Capacity of water storage system:	<u>40,000</u> gal	<u>19,800</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>water storage tanks</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>N/A</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>N/A</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>600</u> gal/d	<u>N/A</u> gal/d
Anticipated future waste flows (peak flow):	<u>2,410</u> gal/d	<u>N/A</u> gal/d
Future waste disposal design capacity:	<u>2,410</u> gal/d	<u>N/A</u> gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at www.countyofnapa.org/dem.

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site disposal anticipated.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekday visitors: <u>12</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>9</u> daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u> daily trips.
Total	=	<u>20</u> daily trips.
Number of total weekday trips x .38	=	<u>8</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of weekend visitors: <u>16</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>11</u> daily trips.
Total	=	<u>17</u> daily trips.
Number of total Saturday trips x .57	=	<u>10</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u> x 3.05 one-way trips per employee	=	<u>6</u> daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u> daily trips.
Average number of weekend visitors: <u>12</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>9</u> daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u> daily trips.
Avg. annual tons of grape on-haul: <u>160</u> x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>35</u> daily trips.
Total	=	<u>55</u> daily trips.
Number of total Saturday trips x .57	=	<u>31</u> PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>100</u> x 2 one-way trips per staff person	=	<u>200</u> trips.
Number of visitors (largest event): <u>100</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u> trips.
Number of special event truck trips (largest event): <u>3</u> x 2 one-way trips	=	<u>6</u> trips.

³ Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

⁴ Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship
A Commitment to Service

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA

PROJECT NAME	Eagle Eye Winery	
PROJECT ADDRESS	6595 Gordon Valley Road, Napa, CA	
APPLICANT	William & Roxanne Wolf	
CONTACT INFO	email	phone

- | | yes | no | I don't know |
|---|--------------------------|-------------------------------------|--------------------------|
| 1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards?
If yes, please include a copy of their required spreadsheets. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 2 Do you have an integrated design team?
If yes, please list: _____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

3 SITE DESIGN

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 3.1 Does your design encourage community gathering, pedestrian friendly? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.2 Are you building on existing disturbed areas, or preserving high quality ag land? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.3 Landscape Design | | | |
| 3.31 native plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.32 drought tolerant plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.33 Pierce Disease resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.34 Fire resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.35 Are you restoring open space and/or habitat? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.36 Are you harvesting rain water on site? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.37 large trees to act as carbon sinks? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.38 using permeable paving materials for drive access and walking surfaces? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.4 Does your site provide access to alternative transportation?
If yes, what kind: _____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.5 Does your parking lot include bicycle parking? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.6 Do you have on-site waste water disposal? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.7 Do have post-construction stormwater on site detention/filtration methods designed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.9 Does the project minimize the amount of site disturbance, such as minimizing grading and or using the existing topography in the overall site design, such as cave design? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4 Is the structure designed to take advantage of natural cooling and passive solar aspects? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

4 ENERGY PRODUCTION & EFFICIENCY

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 4.1 Does your facility use energy produced on site?
If yes, please explain the size, location, and percentage of off-set: _____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.2 Does the design include thermal mass within the walls and/or floors? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.4 Will your plans for construction include: | | | |
| 4.41 High density insulation above Title 24 standards? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.42 Zone your heating and cooling to provide for maximum efficiency? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star™ or ultra energy efficient appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
- If yes, please explain: _____

5 WATER CONSERVATION

- | | | | |
|--|-------------------------------------|-------------------------------------|--------------------------|
| 5.1 Does your landscape include high-efficiency irrigation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.2 Does your landscape use zero potable water irrigation? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.4 Will your facility use recycled water? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.5 Will your plans for construction include: | | | |
| 5.51 a meter to track your water usage? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.54 a timer to insure that the systems are run only at night/early morning? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

yes no I don't know

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials?

If yes, what and where: _____

		X
--	--	---

6.2 Are you using recycled construction materials-

6.21 finish materials?

6.22 aggregate/concrete road surfaces?

6.23 fly ash/slag in foundation?

		X
		X
		X

6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?

		X
--	--	---

6.4 Does your facility provide access to recycle-

6.41 Kitchen recycling center?

6.42 Recycling options at all trash cans?

6.43 Do you compost green waste?

6.44 Provide recycling options at special events?

X		
X		
X		
X		

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?

7.2 Will you be using regional (within 500 miles) building materials?

7.3 Will you be using rapidly renewable materials, such as bamboo?

7.4 Applying optimal value engineering (studs & rafters at 24" on center framing)?

7.5 Have you considered the life-cycle of the materials you chose?

		X
		X
		X
		X
		X

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors-

Paint?

Adhesives and Sealants?

Flooring?

Framing systems?

Insulation?

		X
		X
		X
		X
		X

8.2 Does the design allow for maximum ventilation?

8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?

8.4 Does your design include dayliting, such as skylights?

X		
	X	
X		

9 Are there any superior environmental/sustainable features of your project that should be noted?

None

10 What other studies or reports have you done as part of preparing this application?

1 None

2 _____

3 _____

4 _____

11 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?

If yes, please describe: _____

	X	
--	---	--

12 Once your facility is in operation, will you:

12.1 calculate your greenhouse gas emissions?

12.2 implement a GHG reduction plan?

12.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

	X	
	X	
	X	

13 Does your project provide for education of green/sustainable practices?

If yes, please describe: _____

	X	
--	---	--

14 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?

Form filed out by: John Rangel Gonzales

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Eagle Eye winery			
BUSINESS SITE ADDRESS 6595 Gordon Valley Road			
BUSINESS SITE CITY Napa County	104	CA	ZIP CODE 94558
CONTACT NAME William Wolf	106	PHONE (707)427-1600	107

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility...	If Yes, please complete these pages of the UPCF....	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input type="checkbox"/> NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO 5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> NO 9	EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 11	ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 13	REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 14	HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="radio"/> YES <input checked="" type="radio"/> NO 14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 14b	See CUPA for required forms.

F. LOCAL REQUIREMENTS

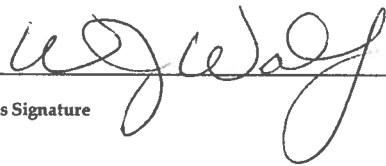
(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

Initial Statement of Grape Source

Pursuant to 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.

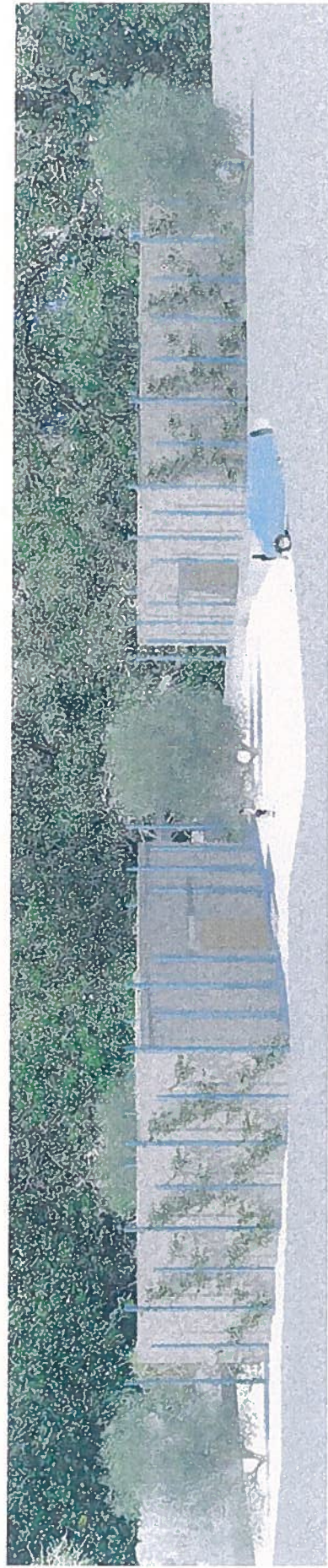
Owner's Signature



Date

4/28/2011

Letters of commitment from grape suppliers and supporting documents may 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.



View From Patio At House

Note: Depiction of mass is not complete

Eagle Eye Winery

6395 Gordon Valley Road, Napa, California

John Young Architects | 2900 Lakeview Lane, Santa Rosa, California