



**NAPA COUNTY**  
**CONSERVATION, DEVELOPMENT & PLANNING COMMISSION**  
 1195 Third Street, Suite 210, Napa, California 94559 • (707) 253-4416  
**USE PERMIT APPLICATION FORM**  
 THIS IS AN APPLICATION FOR A DEVELOPMENT PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AW: AC Date Submitted: 6-11-10  
 TYPE OF APPLICATION: USE PERMIT MODIFICATION Date Complete: \_\_\_\_\_  
 REQUEST: \_\_\_\_\_ Date Published: \_\_\_\_\_  
INCREASE PRODUCTION FROM 200,000 g/yR to 2.9 million g/yR &  
associated water and waste water facilities; no structural improvements

**TO BE COMPLETED BY APPLICANT**  
 (please type or print legibly)

PROJECT NAME: Valley Gate Vineyards  
 Assessor's Parcel #: 057-140-015 Existing Parcel Size: 69 acres  
 Site Address/Location: 1 Kirkland Ranch Road American Canyon CA 94503  
No Street City State Zip  
 Property Owner's Name: Madison Vineyard Holdings LLC  
 Mailing Address: 5819 DTC Pkwy #800 Greenwood Village CA 80111  
No Street City State Zip  
 Telephone #: (303) 957-2000 Fax#: (303) 957-5742 E-Mail: \_\_\_\_\_  
 Applicant's Name: Valley Gate Vineyards, Carlton Schultz  
 Mailing Address: 1 Kirkland Ranch Road American Canyon CA 94503  
No Street City State Zip  
 Telephone #: ( ) Fax#: ( ) E-Mail: \_\_\_\_\_  
 Status of Applicant's Interest in Property: Owner  
 Representative Name: Tom Carey, Dickenson, Peatman & Fogarty  
 Mailing Address: 809 Coombs Street Napa CA 94559  
No Street City State Zip  
 Telephone #: (707) 252-7122 Fax#: (707) 255-6876 E-Mail: TCarey@dpf-law.com

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, plot plan, floor plan, building elevations, water supply/waste disposal system plot 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 with reasonable prior notice the right of access to the property involved.

By: Madison Vineyard Holdings, LLC 4/21/10  
Signature of Property Owner Date

By: Madison Vineyard Holdings, LLC 4/21/10  
Signature of Applicant Date

Gary Burg hart  
Print Name

Gary Burg hart  
Print Name

**TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT**

\*Application Fee Deposit: 8,000 Receipt No. 80702 Received by: 88 Date: 6.1.10

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

## INFORMATION SHEET

### I. USE

- A. Description of Proposed Use (including where appropriate product/service provided):  
Increase production from 200,000 to 2,900,000 gallons per year in two phases at an existing winery
- B. Project Phases: ☐ one ☒ two ☐ more than two (please specify) \_\_\_\_\_
- C. Estimated Completion Dated for Each Phase: Phase 1: 2010 Phase 2: 2011
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months *not applicable*  
☐ More than 3 months
- E. Related Necessary On-And Off-Site Concurrent or Subsequent Projects: none
- F. Additional Licenses/Approval Required:
- District: none Regional: none
- State: ABC (existing license) Federal: TTB

### II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC... **No Changes Proposed**

- A. Floor Area /Impervious area of Project (in square ft): \_\_\_\_\_  
Proposed total floor area on site: \_\_\_\_\_  
Total development area (building, impervious, leach field, driveway, etc..) \_\_\_\_\_  
existing structures or portions thereof to be utilized: \_\_\_\_\_ existing structures or portions thereof to be moved: 0
- B. Floor Area Devoted to each separate use (in square ft):
- living: \_\_\_\_\_ storage/warehouse: \_\_\_\_\_ offices: \_\_\_\_\_  
sales: \_\_\_\_\_ caves: \_\_\_\_\_  
other ( ): \_\_\_\_\_ septic/leach field: \_\_\_\_\_  
roads/driveways: \_\_\_\_\_
- C. Maximum building Height: existing structures: ± 35' new construction: n/a
- D. Type of New Construction (e.g., wood-frame): n/a
- E. Height of Crane necessary for construction of new buildings (*airport environs*): n/a
- F. Type of Exterior Night Lighting Proposed: no change
- G. Viewshed Ordinance Applicable (See County Code Section 18.106) Yes \_\_\_\_\_ No X

### III. PARKING

- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V- non rated)
- |                                  | <u>Existing</u> | <u>Proposed</u>  |
|----------------------------------|-----------------|------------------|
| A. Total On-Site Parking Spaces: | <u>75</u>       | <u>no change</u> |
| B. Customer Parking Spaces:      | <u>57</u>       | <u>no change</u> |
| C. Employee Parking Spaces:      | <u>18</u>       | <u>no change</u> |
| D. Loading Areas:                | <u>31</u>       | <u>no change</u> |

IV.	TYPICAL OPERATION	<u>Existing</u>	<u>Proposed</u>
A.	Days of Operation:	<u>7</u>	<u>no change</u>
B.	Expected Hours of Operation:	<u>6 a.m. – 11 p.m.</u>	<u>no change</u>
C.	Anticipated Number of Shifts:	<u>1</u>	<u>no change</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>15</u>	<u>no change</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>14</u>	<u>no change</u>
F.	Anticipated Number of Visitors		
	• busiest day:	<u>600</u>	<u>no change</u>
	• average/week:	<u>2,000</u>	<u>no change</u>
G.	Expected Number of Deliveries/Pickups		
	• busiest day:	<u>6</u>	<u>15</u>
	• average/week:	<u>16 (crush)</u> <u>2 non crush</u>	<u>30 (crush)</u> <u>6-7 non crush</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A.	Commercial Meeting Facilities Food Serving Facilities	<u>N/A</u>	
	• 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 Car Centers	<u>Existing</u>	<u>Proposed</u>
		<u>N/A</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>

# WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

## I. WATER SUPPLY

Domestic (winery)

Emergency

A. Proposed source of Water (eg., spring, well mutual water company, city, district, etc.)

American Canyon

same

B. Name of Proposed Water Supplier (if water company, city, district):  
annexation needed?

American Canyon  
Yes \_\_\_ No X

same  
Yes \_\_\_ No X

C. Current Water Use (in gallons/day):  
Current water source:

6,800

n/a

city

n/a

D. Anticipated Future Water Demand (in gallons/day)

± 4,000

n/a

E. Water Availability (in gallons/minute):

200+

n/a

F. Capacity of Water Storage System (gallons):

n/a

n/a

G. Nature of Storage Facility (eg tank, Reservoir, swimming pool, etc.):

n/a

n/a

H. Completed Phase I Analysis Sheet (Attached)

## II. LIQUID WASTE

Domestic  
(sewage)

Other  
(please specify)  
winery process

A. Disposal Method (e.g., on-site septic system On-site ponds, community system, district, etc.)

on-site septic

on-site pond

B. Name of Disposal Agency (if sewage district, city, community system):  
annexation needed?

n/a  
Yes \_\_\_ No X

n/a  
Yes \_\_\_ No X

C. Current Waste Flows (peak flow in gallons/day):

1,800

5,000

D. Anticipated Future Waste Flows (peak flows in gallons/day)

2,020

12,500

E. Future Waste disposal Capacity (in gallons/day):

3,000

same

## III. SOLID WASTE DISPOSAL

A. Operational Wastes (on-site, landfill, garbage co., etc)

garbage co

garbage co

B. Grading Spoils (on-site, landfill, construction, etc.)

n/a

n/a

## IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet)

A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc)

garbage co

garbage co

B. Name of Disposal Agency (if landfill, garbage co private hauler, etc.):

Napa

Napa

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

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets of necessary): No change

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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): Kitchen available for employees and marketing

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4. **Production Capacity**
  - a. existing capacity: 200,000 date authorized: 8/21/97
  - b. current maximum actual production (year): 200,000 (1999)
  - c. proposed capacity: Phase One: 1,500,000; Phase Two: 2,900,000
5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area.)
6. **Winery Development Area.** (see a below – for existing winery facilities) **NO CHANGE**  
Will the project involve construction of additional facilities beyond the winery development area?
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
  - a. square feet/acres: 5.29 acres
  - b. percent of total parcel: 7.7%
8. **Production Facility.** (see c below – include the square footage of all each structure)
  - a. square feet: 37,421
9. **Accessory Use** (see d below – maximum permitted 40% of the production facility)
  - a. square feet: 14,944
  - b. percent of production facility coverage: 39.9%

**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 being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development, but shall not include cultural and social events unrelated to such education and development.

**Coverage Definitions** (paraphrased from County Code)

**Winery Development Area** - All aggregate paved or impervious or semi-impervious ground surface areas of the production facility, storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved areas for the exclusive use of winery employees.

**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.

**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.

**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.

**INITIAL STATEMENT OF GRAPE SOURCE**  
**(Napa County Zoning Ordinance Sections 18.104.250 (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 (18.104.250 of the Zoning Ordinance).

Madison Vineyard Holdings, LLC

By. Gary Bumpf  
(signed)

4/21/10  
(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.

## 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.

Madison Vineyard Holdings, LLC  
By [Signature]  
Applicant

Madison Vineyard Holdings, LLC  
By: [Signature]  
Property Owner (if other than Applicant)

4/21/10  
Date

\_\_\_\_\_  
Project Identification

FEB 06 2012

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.



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	Reata Winery
PROJECT ADDRESS	1 Kirkland Ranch Rd
APPLICANT	Reata Winery
CONTACT INFO	ekroll@reatawines.com 812-1793
	email phone

- 1 Have you designed to U.S.G.B.C.™ LEED™ or Build it Green™ standards? ☐ yes ☐ no ☐ I don't know N/A existing building
- 2 Do you have an integrated design team? ☐ yes ☐ no ☐ I don't know N/A building
- If yes, please list: \_\_\_\_\_

## 3 SITE DESIGN

- 3.1 Does your design encourage community gathering and is it pedestrian friendly? ☐ yes ☐ no ☐ I don't know N/A
- 3.2 Are you building on existing disturbed areas? ☐ yes ☐ no ☐ I don't know N/A
- 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 planting large trees to act as carbon sinks?                            | <input type="checkbox"/>            | <input checked="" 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 parking lot include bicycle parking? ☐ yes ☐ no ☐ I don't know N/A
- 3.5 Do you have on-site waste water disposal? ☒ yes ☐ no ☐ I don't know N/A
- 3.6 Do have post-construction stormwater on site detention/filtration methods designed? ☐ yes ☐ no ☐ I don't know N/A
- 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings? ☐ yes ☐ no ☐ I don't know N/A
- 3.8 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)? ☐ yes ☐ no ☐ I don't know N/A
- 3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects? ☒ yes ☐ no ☐ I don't know

## 4 ENERGY PRODUCTION & EFFICIENCY

- 4.1 Does your facility use energy produced on site? ☐ yes ☒ no ☐ I don't know
- If yes, please explain the size, location, and percentage of off-set: \_\_\_\_\_
- 4.2 Does the design include thermal mass within the walls and/or floors? ☐ yes ☐ no ☒ I don't know
- 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed? ☐ yes ☐ no ☐ I don't know N/A
- 4.4 Will your plans for construction include:
- |   |                          |                          |                          |
|---|--------------------------|--------------------------|--------------------------|
| 4.41 High density insulation above Title 24 standards?                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star™ or ultra energy efficient appliances?                   | <input 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 type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
- If yes, please explain: \_\_\_\_\_

## 5 WATER CONSERVATION

- 5.1 Does your landscape include high-efficiency irrigation? ☒ yes ☐ no ☐ I don't know
- 5.2 Does your landscape use zero potable water irrigation? ☐ yes ☒ no ☐ I don't know
- 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water? ☒ yes ☐ no ☐ I don't know
- 5.4 Will your facility use recycled water? ☒ yes ☐ no ☐ I don't know
- 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? ☐ yes ☒ no ☐ I don't know
- 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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? ☒ yes ☐ no ☐ I don't know

	yes	no	I don't know	
<b>6 MATERIAL RECYCLING</b>				
6.1 Are you using reclaimed materials?				N/A
If yes, what and where: _____				
6.2 Are you using recycled construction materials-				N/A
6.21 finish materials?				N/A
6.22 aggregate/concrete road surfaces?				N/A
6.23 fly ash/slag in foundation?				N/A
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?				N/A
6.4 Does your facility provide access to recycle-				
6.41 Kitchen recycling center?	X			
6.42 Recycling options at all trash cans?	X			
6.43 Do you compost green waste?	X			
6.44 Provide recycling options at special events?	X			
<b>7 NATURAL RESOURCES</b>				
7.1 Will you be using certified wood that is sustainably harvested in construction?				N/A
7.2 Will you be using regional (within 500 miles) building materials?				N/A
7.3 Will you be using rapidly renewable materials, such as bamboo?				N/A
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?				N/A
7.5 Have you considered the life-cycle of the materials you chose?				N/A
<b>8 INDOOR AIR QUALITY</b>				
8.1 Will you be using low or no emitting finish and construction materials indoors-				N/A
8.11 Paint?				N/A
8.12 Adhesives and Sealants?				N/A
8.13 Flooring?				N/A
8.14 Framing systems?				N/A
8.15 Insulation?				N/A
8.2 Does the design allow for maximum ventilation?				N/A
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?				N/A
8.4 Does your design include dayliting, such as skylights?				N/A
<b>9 TRANSPORTATION DEMAND MANAGMENT</b>				
9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?			X	
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?		X		
9.3 Does your project include design features that encourage alternatives modes of transportation, such as		X		
preferred parking for carpooling, ridesharing, electric vehicles?		X		
secured bicycle parking, safe bicycle access?		X		
loading zones for buses/large taxi services?	X			
9.4 How close is your facility to public transportation?	approximately 2 miles			
<b>10 Are there any superior environmental/sustainable features of your project that should be noted?</b>				
_____				
_____				
<b>11 What other studies or reports have you done as part of preparing this application?</b>				
1 _____				
2 _____				
3 _____				
4 _____				
<b>12 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.)?</b>				
				N/A
If yes, please describe: _____				
<b>13 Once your facility is in operation, will you:</b>				
13.1 calculate your greenhouse gas emissions?			X	
13.2 implement a GHG reduction plan?			X	
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			X	
<b>14 Does your project provide for education of green/sustainable practices?</b>				
				X
If yes, please describe: _____				
<b>15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?</b>				
_____				
_____				
_____				

Form filled out by: \_\_\_\_\_

Please feel free to include additional sheets of paper as necessary.

**REATA WINERY**  
**PROJECT STATEMENT**  
**MODIFICATION OF USE PERMIT**

Date: January 4, 2012

Owner/Applicant: Reata/Madison Vineyard Holdings LLC  
5619 DTC Parkway #800  
Greenwood Village, Colorado 80111

Representative: Tom Carey  
Dickenson, Peatman & Fogarty  
809 Coombs Street  
Napa, California 94559  
252-7122

Project Location: 1 Kirkland Ranch Road, American Canyon

APN: 057-140-015

Zoning: AW:AC, Agricultural Watershed, Airport Compatibility

**RECEIVED**

JAN 05 2012

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

**Background**

This winery received approval of Use Permit # 97040-UP on August 21, 1997, authorizing a new  $\pm$  52,365 square foot winery building with an annual production capacity of 200,000 gallons. Water is provided to the winery by the American Canyon Water District. The winery parcel is located within the :AC Airport Compatibility Combination Zoning District and designated as "Zone E" of the Airport Land Use Compatibility Plan (ALUCP). Zone E references "Other Airport Environs", the area within the airport region least impacted by noise or safety issues. As such, this project is not discouraged or prohibited by the :AC zoning district regulations. An aviation easement was recorded on the subject parcel in connection with the original winery development.

At the time of the original winery approval, the intersection of SR 12/Jameson Canyon Road and the driveways accessing the Chardonnay golf course and the winery property was not signalized. In order to mitigate traffic safety concerns with the additional traffic entering and exiting the highway, the County imposed several stringent conditions, including limited hours of operation and the installation of a left turn lane to enter the winery property. The intersection was not signalized until the County closed off the Lynch Road intersections with the highway and made the Kirkland Ranch driveway a public road.

## **Project Description**

**Production Increase.** This proposal consists of a production increase to 1,300,000 gallons of fermentation from grapes received at the winery and 2,400,000 gallons of bottling of bulk wine received at the winery for a total production capacity of 3,700,000 gallons. In order to accommodate this increase in production, the applicant intends to install approximately 25 additional fermentation tanks in Barrel Room 1 & 2 and on a portion of the existing outdoor crush pad of the winery, as shown on the attached "Site Plan for Valley Gate Vineyards". As described below, the additional tanks will be installed in phases, with the appropriate building permits, as the production increase is implemented over time. The additional outdoor tanks will be covered by a  $\pm$  3,850 square foot open air cover, consistent with current County Best Management Practices for storm water control. The new tanks will be screened from view from State Highway 12/Jameson Canyon Road by existing landscaping and topography.

To accommodate the increase in bottling capacity, the existing bottling line at the winery will be modified. At full production, the total annual production at the winery of 3.7 million gallons (wines fermented at the winery plus bulk wine received) equates to 1,541,666 cases of wine. Assuming a 5-day work week and 52 weeks per year, approximately 6,000 cases will be bottled per day. The existing bottling line runs at 80 bottles per minute. Assuming an 8 hour shift, this equates to 3,200 cases per day. In order to produce 6,000 cases per day, the existing bottling line will be modified to produce 160 bottles per minute to allow the work to be completed in one shift during normal business hours (between 8:30 AM and 4:00 PM). According to our plant engineer, these modifications will not result in a change in the location of the bottling line inside the winery structure or the relocation of bottling activities outside the winery structure.

**75 Percent Rule.** The winery was established after the adoption of the Winery Definition Ordinance (WDO); therefore, seventy five percent (75%) of the total annual production capacity must be sourced from grapes grown in Napa County. As part of this project, the winery not only will be subject to the County's standard condition requiring the maintenance of grape source records and the County's random winery audit program, but also will be subject to a special condition requiring a self-audit prior to the issuance of a building permit for:

- 1) Expansion of the winery's cumulative tank storage capacity to 450,000 gallons and 900,000 gallons. This additional tank storage capacity equates to annual production levels of 700,000 gallons and 1.15 million gallons.
- 2) Any improvement to the bottling line designed to increase the existing capacity above 80 bottles per minute. This equates to an estimated production level of 1.2 million gallons.

**Number of Employees.** The existing Use Permit allows 15 full-time winery employees and 6 part-time employees. The application requests an increase in the number of full-time employees to 21 (8 full-time employees, 4 full-time employees for harvest (handle the night shift), 6 full-time bottling employees, 3 full-time hospitality employees, no part-time employees). The Wastewater Feasibility Report indicates that the existing winery wastewater disposal system has sufficient capacity to accommodate this increase in employees.

Tours and Tastings. Use Permit # 97040-UP also included a Mitigation Measure requiring that the winery cease tours and tastings at 4:00 p.m. in order to avoid generating additional traffic during the peak hour. Based on the winery's experience over the past thirteen years, it has become apparent that this requirement results in traffic leaving the winery at the start of the 4:00 p.m. to 6:00 p.m. peak hour on State Highway 12. This application proposes to allow tours and tastings to be conducted until 10:00 p.m. in order to avoid having visitors depart the winery at the heaviest afternoon traffic period. The existing Mitigation Measure prohibiting marketing events traffic from being on the local circulation system during the 4:00 p.m. to 6:00 p.m. peak hours is not proposed to be changed. This application does not propose any other changes to visitation, or the number or character of winery marketing events.

### **Traffic**

A Traffic Impact Report has been prepared by Crane Transportation Group and attached hereto as Exhibit A. The Report concludes that the project would not be expected to produce any potentially significant circulation impacts. Crane also has prepared two supplements to the Report; (1) a response to CalTrans' comments of September 30, 2011, attached as Exhibit B, and (2) an analysis of the cumulative traffic impacts of the project to the SR12/SR29 intersection, attached as Exhibit C.

All proposed winery activities are accounted for in the Crane Report's LOS calculations performed for the peak hour analysis and discussed in the narrative section of the reports. The average daily trips generated by the project are summarized in the table below and detailed in Exhibit D:

**Reata Daily 2-Way Trip Generation**

	Existing Daily Trips	Project Increment Daily Trips	Total Daily 2-Way Trips with Project
Non Harvest	376	30	406
Harvest	404	40	444

**Reata Daily Project Traffic Increases**

	Non Trucks	Trucks	Total
<b>Non Harvest</b> SR29 N. of Jameson Canyon Road	6	12	18
<b>Non-Harvest</b> SR29 S. of Jameson Canyon Road	4	4	8
<b>Harvest</b> SR29 N. of Jameson Canyon Road	6	22	28
<b>Harvest</b> SR29 S. of Jameson Canyon Road	4	4	8

Please note that the trip distributions will remain consistent throughout the day as the winery only has two receiving bays, which limits the number of truck trips that can be scheduled at any given time. The winery will submit for Napa County Department of Public Works (DPW)

approval a traffic management/scheduling plan prior to approval of the building permits for tank installation necessary to increase tank storage capacity to 450,000 gallons.

The winery access is served by a signalized left-turn lane (LTL) that does not meet CalTrans' current standard for deceleration length. The LTL, however, will be increased to a more than required length of 500 feet as part of Caltrans' SR 12/Jameson Canyon Road widening project, which is "out to bid" and scheduled to commence in Spring 2012. Furthermore, in order to mitigate the cumulative project traffic impacts to the SR12/SR29 intersection the project will contribute to the County Traffic Mitigation Fee Program. The existing Mitigation Measure prohibiting marketing events traffic from being on the local roadway system during the 4:00 p.m. to 6:00 p.m. peak hours is not proposed to be changed.

### **Water**

The winery currently receives domestic water from the City of American Canyon. A Will-serve Letter has been issued by the City of American Canyon for the increased water demand related to the project. In order to receive the additional water, the following improvements to the existing water connection and pipeline will be required (See Exhibit E).

- 1) Install 250 linear feet of 3-inch SCH 40 waterline (E) from the existing American Canyon water main (B) to the existing water line that will provide domestic water to the residence on APN 057-140-010 (A). This work will include the installation of a separate water meter as specified by the City of American Canyon.
- 2) Upgrade the existing 3-inch waterline to a 4-inch waterline (F) from the existing water meter along Kirkland Ranch Road (C) to the existing connection point near the northeast corner of the winery (D). Our plant engineer estimates this will require approximately 600 linear feet of 4-inch SCH 40 PVC.

### **Wastewater**

The Wastewater Disposal Feasibility Analysis demonstrates that the existing winery wastewater disposal system can accommodate a production increase to 400,000 gallons with no additional improvements. Production over 400,000 gallons, however, will require the improvements detailed in that analysis. These improvements will be installed prior to the issuance of a building permit for the new tank installations required to increase production above 400,000 gallons.

Revised January 4, 2012