

MEIBEYER LAW GROUP



TRUSTED COUNSEL TO THE WINE INDUSTRY

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APR 12 2012

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

April 11, 2012

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Entity Formations
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HAND DELIVERED

Charlene Gallena
Napa County Conservation, Development & Planning
1195 Third Street, Suite 210
Napa, CA 94559

Re: Rombauer Vineyards

Dear Charlene:

I am writing in response to your additional questions, requests for plans and documentation, and requests for clarification that you forwarded to me on April 4, 2012 regarding the Rombauer Vineyards, Inc. use permit modification submittal.

A. Rombauer Vineyards – List of Question

1. Project Description: I reviewed the Environmental – Draft Initial Study and the project description is accurate with minor exceptions that will be addressed below in B regarding the Draft Initial Study.
2. Number of Employees: The winery is currently approved five (5) part time employees and has requested approval for an additional four (4) part time employees for a total of nine (9) part-time employees. The remaining information in that section is correct.
3. Hours of Operation: As stated in the project statement submitted with the July 21, 2011 revised submittal, the last approved use permit modification application in 1996 listed the days of operation as Monday through Friday and the hours of operation as 8 a.m. to 5 p.m. without regarding the weekend tasting and harvest operations. Currently the winery office hours are Monday through Friday, 8 a.m. to 5 p.m. Winery proposes to establish that the tasting room is open seven (7) days per week and it would like to extend its current hours of operation which are 10 a.m. to 5 p.m. to close at 6 p.m. Winery also proposes to establish that harvest days of operation are seven (7) days per week and occur between the hours of 6 a.m. to midnight. The wine club event times listed are correct.
4. Visitation vs. Marketing: All of the information you listed regarding visitation and marketing is correct. With regards to the Food and Wine Pairings, winery prefers that the number of visitors for these events be included in the current maximum 400 persons per day limit. In addition, winery would like to eliminate the

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reference to the time of the year for the Wine Club Release Event.

5. Tasting Room Expansion/Plating Area: The project statement is herein revised to provide that the proposed plating area is 350 square feet and not 270 square feet, and the reference to the 580 square foot tasting room expansion is an error based on a previous submittal. The winery proposes to expand by tasting room by 2500 square feet. In addition, the 350 square foot plating area is included in the 2500 square foot tasting room expansion calculation. The enclosed patio for the proposed seasonal tastings is 700 square feet, but is not included as part of the 2500 square foot expansion calculation. The Existing and Proposed Area Summaries and Calculations that were forwarded with the revised July, 2011 submittal accurately details the square footage and coverage of the project. Unfortunately, when the project was revised, the project statement was not updated with the information provided in the Area Summaries and Calculation.

6. Cave: The proposed marketing events in the caves will occur in the portion of the caves nearest the upper parking lot. A more detailed floor plan depicting the area of the caves where marketing events are proposed is enclosed.

7. Project Plans. Enclosed please find CDs with the plans prepared by Bartelt Engineering and Steve VonRaesfeld.

8. Greenhouse Gas Emissions: Enclosed please find the completed Data Requisition of Operational Characteristics for Commercial, Residential, or Industrial Projects. In addition, the winery's existing solar program generates approximately 190.82 kilowatt hours and the solar program will include the proposed administrative office building when it is built. Finally, the current number of designated bicycle parking spaces is zero and the number to be added is one.

B. Rombauer Vineyards – Environmental – Draft Initial Study

1. The new administrative building is actually 8740 square feet in size and not 6400 square feet. As stated above, the figure provided in the project statement appears to have been based on a previous calculation of the administrative building.

2. The proposed new administrative building will be approximately 420 feet from the Silverado Trail.

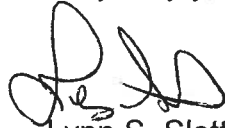
3. The winery proposes expanding the tasting room by an additional 2500 square feet and the enclosed patio for the seasonal tasting room area is 700 square feet.

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4. The new water tank was already approved by P11-00172. The winery will use this tank for fire suppression.

If you have any questions or concerns regarding the above responses or the enclosures, please do not hesitate to contact our office.

Very truly yours,

A handwritten signature in black ink, appearing to read 'Lynn S. Sletto', with a stylized, cursive script.

Lynn S. Sletto

Enclosures (as stated)

cc: Rombauer Vineyards, Inc.

RESTATED PROJECT STATEMENT

Rombauer Vineyards ("Winery") submits this Restated Project Statement that supersedes its original submission in its entirety.

1996 was the last year that Winery submitted a major modification request. Since the time that major modification request was approved, Winery has experienced an increase in its share of the wine market. As a result, Winery has hired additional personnel and is now in need of a larger office building than originally envisioned in 1996, and an increased number of employee parking spaces. Winery has also determined that it has a need to expand its tasting room and increase the number of visitor parking spaces to provide an enhanced visitor experience. Winery is not proposing, however, any increase in the number of tours and tastings visitors.

Due to the fact that the world of winery marketing has changed since 1996, Napa County policy (and state law) regarding winery marketing has been modified and clarified, Winery realizes that it must revise its marketing plan to keep up with these changes. These changes include the addition of limited food and wine pairings, and designation of on-premises wine consumption areas with outdoor picnicking. In response to Napa County policy changes regarding custom crush and alternating proprietor activities, Winery requests formal elimination of its current custom crush and alternating proprietor restrictions from its use permit, as modified. Finally, in an effort to reduce the Winery related traffic during peak hours, Winery requests a one hour extension of its retail sales and daytime tours and tastings to avoid peak traffic hours.

Specifically, Winery requests a modification of its use permit #96010-MOD, as amended. This modification will allow the Winery to (1) construct a new office building with a kitchen for employee use only; (2) temporary conversion of barrel storage space for use as interim offices during the construction of the new office building; (3) eliminate the custom crush and alternating proprietor restrictions; (4) increase the number of parking areas from two (2) to four (4), and increase the number of parking spaces from a total of twenty six (26) to seventy four (74); (5) increase the number of full-time employees from eighteen (18) to twenty five (25); (6) add an additional four (4) part-time interns; (7) clarify the days of operation of the Winery; (8) clarify the hours of operation during harvest; (9) revise the marketing plan to include food and wine pairings and Wine Club Events and to allow marketing events to occur in the existing caves expressly contingent on the installation of the required fire sprinklers and other safety measures; (10) expand the tasting room and allow seasonal tastings in its unenclosed patio area; (11) designate on-premises wine consumption areas including outdoor picnicking; (12) include a plating area in the expanded tasting room and (13) extend the hours for retail sales and tours and tastings to conclude at 6 pm. Finally, Winery requests approval of a variance to construct the new office building within 600 feet from the centerline of the Silverado Trail.

A. New Office Building

Under #96010-MOD, Winery was authorized to construct a one thousand nine hundred and eighty (1,980) square foot winery addition for office, lab and work area. Winery has not constructed this previously authorized office, lab and work area due, in large part, to the fact that Winery needed to first locate additional barrel storage space. Since receiving approval to use temporary trailers as office space, Winery underwent a significant project to arrange for additional barrel storage at its facility at 601 Airpark Boulevard in Napa. This additional barrel storage project has resulted in the expenditure of significant sums of money, and significant personnel hours.

Winery is now prepared to move forward with the construction of the previously authorized office, lab and work area. But, Winery's needs for this space have changed and Winery now requests approval for a six thousand four hundred (6400) square foot office building to be located in the footprint of the current temporary trailers rather than the original plan to attach the new office space to the current winery building. Notwithstanding the increased square footage, this new office building will merely consist of one main floor with a basement.

The proposed office building will be larger than the previously approved addition because Winery proposes to construct a basement below the main floor for additional storage for office and other accessory uses. The soil under the proposed office building needs to be removed, compacted and re-filled before any construction commences. Rather than completely replacing all of the excavated soil in this area, it will be more financially and logistically prudent to install a basement under the proposed office space. Moreover, due to the fact that this proposed office building will not be attached to the current winery building, it will require its own heating and ventilation system and accompanying machinery, which require additional space within the building.

Lastly, Winery proposes to construct a commercial kitchen in the proposed office building for use by employees only. The equipment in the commercial kitchen will include sinks, a stovetop oven, microwave, refrigerator and dishwasher. The dishwasher will be used by Winery employees only and the anticipated use is no more than once per day. The data supporting this request for use of a commercial kitchen for employees only is enclosed with the application material.

B. Interim Office Space

As previously stated, the proposed new office building will be constructed in the current footprint of the temporary trailers. As a result, Winery will need to remove the temporary trailers off-site before the construction and will need to relocate the office employees during the construction period. There is no adequate location on the property to relocate the temporary trailers. Therefore, Winery proposes to temporarily

relocate the office employees to an eighteen hundred eighty nine (1889) square foot portion of the barrel storage area in the main winery building. Once the certificate of occupancy is issued for the new office building, the interim office space will be converted back to barrel storage.

C. Parking Areas and Spaces

Under its current use permit Winery is authorized twenty six (26) parking spaces. Ten of those spaces are located near the entrance to the winery's tasting room and the remaining sixteen (16) are located near the proposed location of the new office building. The parking area located near the entrance to the tasting room can accommodate an additional six (6) spaces under Napa County parking standards. In addition, the parking area located near the proposed new office building can accommodate two (2) additional spaces under Napa County parking standards. As a result, Winery proposes to increase the number of parking spaces located near the tasting room to sixteen (16) and increase the number of parking spaces near the proposed new office building to eighteen (18).

In addition, Winery proposes to add two (2) additional parking areas. One area will be located at the northern entrance to the caves and will be used for valet parking and for visitors and employees. This parking area will be able to accommodate twenty eight (28) parking spaces. The second proposed parking area located at the northwest corner of the Winery parcel will be able to accommodate twelve (12) parking spaces and is to be used as overflow parking for events, and to valet park the tours and tastings visitors. Based on past experience, the valet parking is needed during times when more than the average number of vehicles arrives at the Winery for tours and tastings.

D. Custom Crush and Alternating Proprietors

Winery also requests removal of the custom crush and alternating proprietorship restrictions contained in condition number 2 of Use Permit Modification #96010-MOD. At the time the modification was approved Napa County placed restrictions on the number of custom producers and the annual gallons of production that custom producers could utilize. Napa County subsequently changed its policy by eliminating the restrictions regarding custom producers and alternating proprietors. As a result, Winery requests this condition be removed in its entirety from Winery's use permit.

E. Employees/Days and Hours of Operations

Since the winery's last use permit amendment, Winery's owners have relinquished their ownership interest in Frank Family Vineyards ("FFV"), which was previously Winery's affiliate, and for which common employees performed services for both entities. As a result, Winery now requires more employees on-site to perform some of the functions that were previously performed at the FFV facility on Larkmead Lane.

Winery requests an increase in the number of full time employees from eighteen (18) to twenty five (25); and to add four (4) interns as part-time employees.

In addition, during the process of completing this use permit modification submittal, Winery discovered that the last use permit modification application submitted to Napa County in 1996 listed the days of operation as Monday through Friday and the hours of operation as 8 a.m. to 5 p.m. without regard to weekend tasting and harvest operations (apparently the prior application identified the hours of operation for the Winery's office, not its tasting room). The Winery has always operated its facility, including the tasting room, seven (7) days per week, and requests formal approval of this existing operating schedule. In order to minimize tours and tastings visitation traffic during peak hours, Winery requests an extension of its hours for retail sales and tours and tastings until 6 p.m. In addition, Winery requests approval for harvest operations from 6 a.m. to midnight. This increase in the number of employees and extension of times for tastings and harvest operations will result in an inconsequential amount of additional traffic, effluent disposal and water use. The data supporting this request is enclosed with the application material.

F. Revised the Marketing Plan

Winery proposes to enhance its currently approved marketing plan to include daily food and wine pairings, and four (4) Wine Club Events. The food and wine pairings are proposed to occur ten (10) times per day, seven (7) days per week for up to a maximum of eight (8) guests and the number of guests shall be included in the current maximum 400 person per day limit. Winery also proposes to add four (4) Wine Club Events per year for a maximum of two hundred fifty (250) guests. The Wine Club Events will occur between the hours of 4 pm and 7 pm to minimize traffic impacts. Winery is currently approved for the following marketing events:

<u>Event</u>	<u>Frequency</u>	<u>Visitation</u>
1. Private Tours and Tastings	Daily	maximum of 400
2. Wine Club Release Event	1 per year	maximum of 300
3. Barrel Tastings	1 per year	maximum of 40
4. Auction Related Events	1 per year	maximum of 40
5. Lunch or Dinner Events	4 per month	maximum of 40 per event

In order to minimize the impact on the wastewater system, Winery proposes the following restrictions:

1. The Wine Club Release Events and Wine Club Events shall not occur simultaneously, nor be held the same day as, the Barrel Tastings, Auction Related Events or Lunch/Dinner Events.
2. If Wine Club Release Events or Wine Club Events are scheduled August through December then portable toilets will be required.

3. The food and wine pairing visitors shall be included in the current maximum 400 daily private tours and tastings visitors which shall not be increased.

The data supporting this request for the Wine Club Events and food and wine pairings is enclosed with the application material.

G. Tasting Room

Winery proposes to expand the areas where it conducts its private tours and tastings by adding an additional five hundred eighty (580) square foot space adjacent to the existing tasting room. This expanded tasting room will provide additional space for the currently occurring private tours and tastings visitors and retail sales. Again, Winery does not propose to increase the 400 maximum daily visitation limit; Winery simply wants to provide additional space for its current level of visitation in order to enhance the winery experience for the visitors. In addition, Winery requests approval to conduct seasonal tastings (during non-rain, warm months) using a portable bar in its non-enclosed patio area located at the entrance to the currently approved tasting room.

H. On-Premises Wine Consumption

Winery also seeks approval to designate on-premises wine consumption consistent with Assembly Bill 2004 and the Napa County Planning Director's July 17, 2008 memo, "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises." On-premises wine consumption would occur within the tasting room (including the proposed expanded tasting room), the patio area at the entrance of the tasting room, and additional areas located on the site plan. In addition, with the exception of the patio area, the on-premises wine consumption would include outdoor picnicking.

I. Plating Area

The proposed two hundred seventy (270) square foot "plating area" will be used for the catered marketing events and for the winery staff to plate tasting items to be included in the food and wine pairings. All food served for the Wine Club Release Events, Barrel Tastings, Auction Related Events, Lunch or Dinner Events and the Wine Club Events shall be fully catered. The caterer will be required to provide clean plates and utensils, and to remove all dirty plates and utensils for cleaning offsite by the caterers.

The food used for the food and wine pairings will be purchased pre-packaged locally and assembled by Winery staff on small plates. The plates will be washed using the Winery's sterilized dishwasher currently used for the wine glasses. The small plates will be washed after each event.

The data supporting this request for catered meals and the cleaning of the small plates for the food and wine pairings is enclosed with the application material.

J. Variance for Office Building

The new office building will be located approximately four hundred twenty (420) feet from the centerline of the Silverado Trail. As a result, Winery has simultaneously submitted a variance request to allow construction of the office building within the 600 foot setback from Silverado Trail because there are no other places on the Winery parcel outside the 600 foot setback to construct the office building. When constructed, the office building will be wholly screened from view from any location outside the Winery's parcel by existing trees.

Due to the fact that the new office building triggers emergency fire fighting requirements, Winery has received approval to install a 150,000 gallon fire tank on an adjacent parcel (Napa County Assessor's Parcel Number 021-410-025) that is under the same ownership as the Winery parcel. As a result, the owner of the parcels will execute and record an easement agreement for the use of the fire protection tank for the Winery parcel as well as the pipes needed to deliver the water to the Winery parcel.

Conclusion

Winery respectfully requests approval of this use permit modification and looks forward to working with County staff to process this application.



A Tradition of Stewardship
A Commitment to Service

file No PL-00156

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

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification of (c) Use Permit & Variance to Road setba
Date Submitted: July 21 2011 Resubmittal(s): _____ Date Complete: _____
Request: construction of a new winery office ; interim office space ;
increase parking spaces from 26 to 74 ; increase FTE from 18 to 25 ;
remodel the cave & allow marketing events ; construct a new
patio for t&t ; designate AB200T on site consumption areas ;
extend the hours until 6 pm ;
*Application Fee Deposit: \$ on file Receipt No. _____ Received by: KS Date: _____

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

To be completed by applicant...

Project Name: Rombauer Vineyards
Assessor's Parcel No: 021-410-025/021-410-022/021-410-021 Existing Parcel Size: 31.85/3.97/2.77 ac.
Site Address/Location: 3522 Silverado Trail St. Helena, CA. 94574
No. Street City State Zip
Primary Contact: ☐ Owner ☐ Applicant ☒ Representative (attorney, engineer, consulting planner, etc.)
Property Owner: Koerner Rombauer, Trustee and Koerner Rombauer III
Mailing Address: 3522 Silverado Trail St. Helena, CA. 94574
No. Street City State Zip
Telephone No: (707) 963 - 5170 E-Mail: _____
Applicant (if other than property owner): Rombauer Vineyards, Inc.
Mailing Address: 3522 Silverado Trail St. Helena, CA. 94574
No. Street City State Zip
Telephone No: (707) 963 - 5170 E-Mail: _____
Representative (if applicable): Charles W. Meibeyer
Mailing Address: 1236 Spring Street St. Helena, CA. 94574
No. Street City State Zip
Telephone No: (707) 963 - 7703 E-Mail: meibeyerlaw@aol.com

Use Permit Information Sheet

Use

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

Please refer to the attached project statement.

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

District N/A

Regional N/A

State N/A

Federal N/A

Improvements

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

Please refer to the attached project statement.

Improvements, cont.

Total on-site parking spaces: 26 existing 74 proposed

Loading areas: 2 existing 2 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): 1.8 acres

Employment and Hours of Operation

Days of operation:	<u>Monday-Friday</u> existing	<u>Monday-Sunday</u> proposed
Hours of operation:	<u>8 am to 5 pm</u> existing	<u>8 am to 6 pm</u> proposed
Anticipated number of employee shifts:	<u>1</u> existing	<u>1</u> proposed
Anticipated shift hours:	<u>8 am to 5 pm</u> existing	<u>8 am to 6 pm</u> proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☒ 25 or greater (specify number) 30

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

☐ other (specify number) _____

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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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 type="checkbox"/> Newly Proposed	<input checked="" 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: 450,000 gal/y Per permit No: #96010 MOD Permit date: 1998
 Current maximum actual production: 475,000 gal/y For what year? 2008
 Proposed production capacity: 450,000 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>400</u> existing	<u>No Change</u> proposed
Average daily tours and tastings visitation ¹ :	<u>300</u> existing	<u>No Change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Su; 8am -5pm</u> existing	<u>M-Su; 8am - 6pm</u> proposed
Non-harvest Production hours ² :	<u>8 am -5 pm</u> existing	<u>8 am - 5 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.)

Please refer to the attached project statement.

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.)

Please refer to the attached project statement.

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>135,597</u>	sq. ft.	<u>3.1</u>	acres
Proposed	<u>139,046</u>	sq. ft.	<u>3.2</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>169,329</u>	sq. ft.	<u>3.8</u>	acres	<u>12.2</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>67,622</u>	sq. ft.	Proposed	<u>69,292</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>6330</u>	sq. ft.	<u>9</u>	% of production facility
Proposed	<u>11,350</u>	sq. ft.	<u>16</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>26,340</u>	sq. ft.	Proposed: <u>26,340</u>	sq. ft.
Covered crush pad area	Existing: <u>10,077</u>	sq. ft.	Proposed: <u>10,077</u>	sq. ft.
Uncovered crush pad area	Existing: <u>0</u>	sq. ft.	Proposed: <u>0</u>	sq. ft.

Area Summary & Calculations

6/22/2011

Location / Function / Area					
	Level-1	Level-2	Level-3	Level-4	Total
MAIN WINERY					
Crush-Receiving Canopy	10,077				10,077
Tank Cellar	12,870				12,870
Barrel Cellars (excludes caves)	6,590	6,590			13,180
Casagoods & General Storage			3,345		3,345
Production Lab / Locker /T/Toilets	750				750
Administrative Offices / Lunch Room		750	1,650	220	2,620
Tasting Room			760		760
Public Toilets			200		200
Covered Entry / Deck			700		700
subtotals	30,287	7,340	6,655		44,502
ADMINISTRATIVE OFFICES					
Modular Offices (temporary)	2,050				2,050
subtotals	2,050	-	-		-
EQUIPMENT STRUCTURES					
Refrigeration / Mech	390				390
Electrical Switchgear	220				220
Transformer Structure (solar)	450				450
subtotals	1,060		-		1,060
PAVED / IMPERVIOUS GROUND SURFACES					
Access Driveways					64,700
Lower Winery Loading & Employee Parking					30,300
Outside Work Areas					5,200
Parking Areas (not include above)					8,380
Primary Visitor Parking					2,000
Process Water Treatment Area					3,530
Water Storage Tank					4,400
On Premise Wine Consumption Areas					118,510
subtotals	-		-		118,510
OTHER					
Caves (Bulk Wine Storage / Barrels)					26,340
subtotals					26,340
total all areas					190,412
Parcel Size (31.85 acres)	1,387,386				
% of Production					9.8%

Rombauer Vineyards

Existing + Proposed

Area Summary & Calculations

6/22/2011

	Location / Function / Area					allocation per Napa County Code §18.104.200, 210 & 220				
	Level-1	Level-2	Level-3	Level-4	Total	Development Area	Winery Coverage	Production Facility	Accessory Use	
MAIN WINERY										
Crush-Receiving Canopy	10,077				10,077	10,077	10,077	10,077		
Tank Cellar	12,870				12,870	12,870	12,870	12,870		
Barrel Cellars (excludes caves)	6,590	6,590			13,180	6,590	6,590	13,180		
Casagoods & General Storage			2,115		2,115			2,115		
Production Lab / Locker / Toilets	750				750	750	750	750		
Administrative Offices		750			750					
Tasting Room			380		1,130				1,130	
Public Toilets			3,260	220	3,480				3,480	
Covered Entry / Deck			200		200				200	
			700		700				700	
subtotals	30,287	7,340	6,655		44,502					
ADMINISTRATIVE OFFICES										
Modular Offices (temporary)		removed			-					
Administrative Offices		3,200			3,200	3,200	3,200			
Storage	2,900		1,900		4,800			2,900		3,200
Mechanical	420				420					1,900
Covered Deck		320			320	320	320			420
subtotals	3,320	3,520	1,900		8,740					320
EQUIPMENT STRUCTURES										
Refrigeration / Mech	390				390	390	390	390		
Electrical Switchgear	220				220	220	220	220		
Transformer Structure (solar)	450				450	450	450	450		
subtotals	1,060				1,060					
PAVED / IMPERVIOUS GROUND SURFACES										
Access Driveways					64,700	64,700	64,700			
Lower Winery Loading & Employee Parking					30,300	30,300	30,300			
Outside Work Areas					5,200	5,200	5,200			
Parking Areas (not include above)					8,380					
Primary Visitor Parking					13,190	1,979	8,380			
Upper Parking					4,740		11,212			
Overflow Parking					2,000		4,740			
Process Water Treatment Area					3,530	2,000	2,000			
Water Storage Tank					4,400		3,530			
On Premise Wine Consumption Areas					136,440		4,400			
subtotals	-				136,440					
OTHER										
Caves (Bulk Wine Storage / Barrels)					26,340			26,340		
Leach Field					36,600					
subtotals					62,940					
					total all areas	139,046	169,329	69,292	11,350	
Parcel Size (31.85 acres)	1,387,386				% of Parcel	10.0%	12.2%		16%	
					% of Production					

note: italicized numbers indicate new or changed conditions

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.

Ronbauer Vineyards, Inc.

By:

Owner's Signature

Koerner Ronbauer
Its: President

Date

6-30-11

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.

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>2 wells</u>	<u>2 wells</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>3,115</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	
Anticipated future water demand:	<u>11,365</u> gal/d	<u></u> gal/d
Water availability (in gallons/minute):	<u>275</u> gal/m	<u>275</u> gal/m
Capacity of water storage system:	<u>5,000</u> gal	<u>20,640</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery septic</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>Septic</u>	<u>Septic</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>115</u> gal/d	<u>3,000</u> gal/d
Anticipated future waste flows (peak flow):	<u>115</u> gal/d	<u>11,250</u> gal/d
Future waste disposal design capacity:	<u>115</u> gal/d	<u>11,250</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. Please refer to attached picture.

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):

Please refer to site plan C2: APN 021-410-021

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>25</u>	x 3.05 one-way trips per employee	=	<u>76</u>	daily trips.
Number of PT employees: <u>9</u>	x 1.90 one-way trips per employee	=	<u>17</u>	daily trips.
Average number of weekday visitors: <u>300</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>1560</u>	daily trips.
Gallons of production: <u>0</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>0</u>	daily trips.
Total		=	<u>1653</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>131</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>6</u>	x 3.05 one-way trips per employee	=	<u>18</u>	daily trips.
Number of PT employees (on Saturdays): <u>1</u>	x 1.90 one-way trips per employee	=	<u>2</u>	daily trips.
Average number of weekend visitors: <u>300</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>214</u>	daily trips.
Total		=	<u>234</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>178</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>15</u>	x 3.05 one-way trips per employee	=	<u>46</u>	daily trips.
Number of PT employees (during crush): <u>7</u>	x 1.90 one-way trips per employee	=	<u>13</u>	daily trips.
Average number of weekend visitors: <u>300</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>214</u>	daily trips.
Gallons of production: <u>3800</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>.07</u>	daily trips.
Avg. annual tons of grape on-haul: <u>50</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>11</u>	daily trips.
Total		=	<u>284</u>	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>10</u>	x 2 one-way trips per staff person	=	<u>20</u>	trips.
Number of visitors (largest event): <u>400</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>286</u>	trips.
Number of special event truck trips (largest event): <u>6</u>	x 2 one-way trips	=	<u>12</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).

**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) Kompauer vineyards, inc.			
BUSINESS SITE ADDRESS 3522 Silverado Trail			
BUSINESS SITE CITY St. Helena	101	CA	ZIP CODE 94574
CONTACT NAME Jim Davis	106	PHONE: 707.479.3858	

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 checked="" 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)





A Tradition of Stewardship
A Commitment to Service

FILE # _____

NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FORM

FOR OFFICE USE ONLY

ZONING DISTRICT: _____ Date Submitted: _____
TYPE OF APPLICATION: _____ Date Published: _____
REQUEST: _____ Date Complete: _____

PROJECT NAME: Rombauer Vineyards TO BE COMPLETED BY APPLICANT

Assessor's Parcel #: 021-410-025 **Existing Parcel Size:** 31.85

Site Address/Location: 3522 Silverado Trail St. Helena, CA. 94574
No. Street City State Zip

Property Owner's Name: Koerner Rombauer, Trustee of the Koerner Rombauer Revocable Trust, as amended and as Trustee of the Joan K. Rombauer Marital Trust B

Mailing Address: 3522 Silverado Trail St. Helena, CA., 94574
No. Street City State Zip

Telephone #: (707) 963-5170 **Fax #:** (707) 963-5752 **E-Mail:** _____

Applicant's Name: Rombauer Vineyards, Inc.

Mailing Address: 3522 Silverado Trail St. Helena, CA. 94574
No. Street City State Zip

Telephone #: (707) 963-5170 **Fax #:** (707) 963-5752 **E-Mail:** _____

Status of Applicant's Interest in Property: Lessee

Representative Name: Charles W. Meibayer

Mailing Address: 1236 Spring Street St. Helena, CA. 94574
No. Street City State Zip

Telephone #: (707) 963-7703 **Fax #:** (707) 963-4897 **E-Mail:** meibayerlaw@aol.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, 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.

[Signature] 6-23-11 [Signature] 6-23-11
Signature of Property Owner Date Signature of Applicant Date

Koerner Rombauer, Trustee Koerner, President
Print Name Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT
Total Fees: \$ _____ Receipt No. _____ Received by: _____ Date: _____

STATEMENT OF VARIANCE

Rombauer Vineyards ("Winery") submits this Statement of Variance.

Winery requests approval to construct a new office building inside the 600 foot setback from the centerline of the Silverado Trail. The proposed location for the new office building is approximately 420 feet from the centerline of the Silverado Trail based on a measurement on a two-dimensional site plan. When the substantial hill on which the winery is located is taken into account the building would be even further from the centerline. The office building will be located in a location wholly screened from view from any other properties or roads.

There is no place on the Winery parcel in which the 600 foot setback can be met to construct the new office building. Therefore, Winery requests a variance for this purpose on the following basis:

1. **Please describe what exceptional or extraordinary circumstances or conditions apply to your property (including the size, shape, topography, location or surroundings), which do not apply generally to other land, buildings, or use and because of which, the strict application of the zoning district regulations deprives your property of the privileges enjoyed by other property in the vicinity and under identical zoning classifications.** There is no buildable site on the Winery parcel located outside the 600 foot setback for the office building due to the steep terrain on this knoll site. The only portion of the Winery parcel that falls outside the 600 foot setback has a steep slope and would require the removal of a significant number of trees for the construction of the building, the employee parking and the road improvements needed to meet fire safety standards. If Winery is permitted to construct the new office building in the current footprint of the temporary office trailers, only one tree would need to be removed, and the office employees would, of course, use the currently existing access road.

2. **Please state why the granting of your variance request is necessary for the preservation and enjoyment of your substantial property rights.** The parcel is zoned Agricultural Preserve ("AP") which allows wineries and uses accessory to a winery, subject to the approval of a conditional use permit. All wineries in Napa County require office space to conduct administrative functions essential to the winery. As stated above, Winery itself already has approval to construct additional office, work and lab space under its most recent use permit modification and Winery is still in need of this additional office space.

3. **Please state why the granting of your variance request will not adversely affect the health or safety of persons residing or working in the neighborhood of your property, and will not be materially detrimental to the public welfare or injurious to property or improvements in your neighborhood.**

The proposed location for the new office building is fully screened from the neighboring parcels and public roads, and Winery agrees to maintain that screening as a condition of approval. In addition, the location for the office building is located on top of a hill which further minimizes potential impacts on any adjacent parcels. As noted above, only one tree would need to be removed in order to build the new office building in the proposed location and this location will allow the employees who use this new office building to utilize the existing road and parking areas.

Winery respectfully requests the granting of the variance necessary to construct a new office building within 600 feet of the centerline of the Silverado Trail.

September 8, 2010
Job# 96-07

NEW COMMUNITY AND NON-COMMUNITY WATER SYSTEMS

Technical, Managerial and Financial Capacity Worksheet

(Use Permit Applications and Water System Feasibility Reports)

1. **Water System Name:** Rombauer Vineyards Water System located at 3522 Silverado Trail, St. Helena, CA, APN 021-410-025

2. **Name of person(s) who prepared the report:** Paul N. Bartelt, P.E., Principal Engineer, Bartelt Engineering

3. **Technical Capacity**

(A) **System Description:** Under Napa County Department of Environmental Management guidelines, Rombauer Vineyards will be required to operate and maintain a non-community water system. The proposed source of water for the subject water system will be a single new groundwater well to be located near the northern edge of APN 021-410-025 (see attached Overall Site Plan). It is anticipated that the well will be drilled to a depth exceeding 150 feet and have an installed well casing between 6 and 8 inches in diameter. The well will be constructed with a 50 foot minimum deep annular seal. Based on water flow rates from existing wells in the area, the proposed well should be capable of producing 20+ gallons per minute (gpm). A well drillers log will be provided once well development has been completed. All vineyard and landscape irrigation water will be provided by separate well and distribution systems. Water from the proposed well will be pumped into a new 125,000 gallon steel storage tank adjacent to the wellhead from where it will gravity feed through approximately 1,000 lineal feet of 6-inch C900 CL200 PVC main transmission line into an existing 9,000 gallon polyethylene storage tank. From the polyethylene storage tank, the water will be pumped into a pair of pressure tanks that utilize pressure switches to maintain operational water pressure between 40 psi and 65 psi. The potable water is to be filtered and softened most likely with two 5-micron filters in parallel, a calcite filter, and a water softener prior to being disinfected as it is passed through a 30 gpm Trojan UV Max Pro 30 ultraviolet water purifier before being distributed to the winery, tasting room, residence, and administration building. Equipment requirements may vary based on water sampling reports. Check valves will be placed on each distribution line and the main transmission line at the tank to prevent the possibility of backflow in the event of a loss of water pressure within the system.

The proposed well will also provide untreated water for emergency fire protection purposes. The fire protection water will be isolated from the treated water by a backflow preventer.

Treated water service connections will be provided at the winery building, tasting room, residence and the proposed administration building, all of which are located onsite. The proposed administration building and tank location are reflected on the conceptual overall site plan associated with the winery Use Permit Modification.

All vineyard and landscape irrigation water will be provided by a separate well and distribution system.

The operations plan for the system may include the following components and tasks:

- Routine Operational Procedures for each component of the system:
 - A. Visual inspection of **WELL HEAD** (daily).
 - 1. Check for the following; leaks, openings, lubricants, electrical hazards, chemical hazards, etc. (record observations and correct problem).
 - B. Visual inspection of the **STORAGE TANK** (daily).
 - 1. Inspect for any leaks or damage (record observations and repair as needed).
 - 2. Check the **PUMP** for proper operation.
 - 3. Check **PRESSURE GAUGE**, record system pressure. Record the pressure the pump turns on, the pressure the pump turns off and the duration of the run time.
 - 4. Cleaning of **STORAGE TANK** (semi-annually). Record date cleaned and observations.
 - C. Maintenance of **GAUGES and METERS**.
 - 1. Inspect all gauges and meters for leaks and proper function daily. Repair or replace as needed (keep record of date).
 - D. Inspection and exercising of the **VALVES**.
 - 1. Inspect valves for leaks (record observations, repair or replace if leaking).
 - 2. Exercise valves (semi-annually, record date).
 - E. Operation and maintenance of **DISTRIBUTION** facilities.
 - 1. Visually inspect the distribution system for leaks on a regular basis. Record date and observations.
 - 2. Flush dead end mains (semi-annually, record date and observations).

- Monitoring and Reporting.

- A. **BACTERIOLOGICAL MONITORING;** As per approved Sample Siting Plan, required monthly, report to the Department by the 10th of each month, following the sample.
 1. If sample positive, take four repeat samples at once.
 2. Take five routine samples the month following a positive sample.
 3. Keep bacteriological results for five years.
 4. Keep any corrective action for sampling for three years.
- B. **CHEMICAL MONITORING;** as required by the Department, forward results to the Department.
 1. Keep chemical results for ten years.
 2. Keep variance and exemptions for five years.

- Response to violations.

- A. **PUBLIC NOTIFICATION** of violation required.
 1. Notification shall be given as per "Emergency public notification" method on record with the Department, or in a manner directed by the Department.
 2. State problem and what has been done to correct it.
 3. Send a copy of the notification to the Department.

- Consumer complaint response procedures.

- A. **CONSUMER COMPLAINT** procedures.
 1. Record in complaint log (name, address and nature of the problem).
 2. Investigate the complaint.
 3. Verify or dismiss the complaint.
 4. Record the steps taken to address or correct the problem.
 5. Notify complainant of action taken.
 6. Keep complaint records with corrective action for five years.

(B) **Ten Year Projection:** The water system will be used to meet the commercial and domestic water requirements for the existing winery, daily tasting and wine marketing events, an existing four (4) bedroom residence, and a proposed administration building at 3522 Silverado Trail, Saint Helena, California (APN 021-410-025). The winery and administration staff levels consist of twenty-five (25) full-time and nine (9) part time employees; additionally, the winery and tasting room will accommodate 200 to 300 visitors on an average day and up to 400 visitors on a peak day for tastings. The winery has also requested to hold a number of marketing events that include the following: one (1) wine release event per year with a maximum of 300 guests, one (1) wine auction event per year with a maximum of 40 guests, one (1) barrel tasting event per year with a maximum of 40 guests, and four (4) food & wine pairing events per month with a maximum of 40 guests per event.

The projected water demand for an entire year is calculated based on an annual wine production of 450,000 gallons, an existing four (4) bedroom residence, full and part-time employees and a peak number of visitors to the tasting room assuming that only 50% of the visitors use the restroom facilities. As the marketing events are proposed to not occur in conjunction with peak winery production periods, the additional demand for water at these events is negated in lieu of substituting the average annual water demand for wine production as a worse case scenario. The annual site potable water demand is estimated to be 3.3± million gallons, with an average monthly demand of 277,000± gallons per month, and an average daily demand of 9,000± gallons per day. Refer to attached "Water Demand Calculations" for additional details on water use. The proposed water storage tank will be allocated for both domestic use and fire protection, of the 125,000 gallons storage capacity approximately 55,000 gallons will be available for commercial and domestic use. At this time, Rombauer Vineyards is not planning any expansion or improvements to the facility that would increase demand for potable water.

Source Adequacy

- **Groundwater:** At the time of this report, the proposed well has not been developed. A well drillers log will be provided once well development has been completed.
- **Surface Water Treatment:** All water sources are groundwater from wells, so no surface water treatment is anticipated.
- **Water Supply Capacity:** The proposed water system will be able to supply a minimum of 3 gallons per minute for at least 24 hours for each service connection. Based on the estimated daily water demand, there is sufficient available water in the storage tank to meet the commercial and domestic needs for approximately 6 days. If necessary, polyethelene tanks will be added to store treated water to provide additional water during peak demands.
- **Water Quality:** At the time of this report no water quality tests have been performed on the existing water well; however, based on the quality of water currently being used onsite from existing wells, it is likely that the quality of water from the proposed groundwater well will be of similar good quality.
- **Consolidation with Other Water Systems:** The feasibility of consolidating with an existing water system is unlikely, as the closest existing public water systems to Rombauer Vineyards are the City of Saint Helena and the City of Calistoga. At this time the City of Saint Helena and the City of Calistoga are not accepting any additional service connections located outside of the city limits.

4. Managerial

(A) **Organizational Ability:** The water system will be managed by either a contracted Certified Operator or a winery employee that has received the requisite training and

certification required to oversee the system. Management of the water system will be part of the job description of the winery employee(s) so assigned. The employee(s) working with the system will attend classes in distribution systems for certification at Solano Community College (or other suitable school) and will maintain a working knowledge of changes in codes and requirements associated with the water system. A certified operator will be retained to oversee the water system, either through hiring of winery personnel or retention of a private firm with the appropriate credentials. Routine water testing of the system will be conducted twice yearly or as required by Napa County and/or the State of California.

In the event that routine testing (or by other method) provides evidence of contamination in the water system, all guests, visitors and employees served by the system will be notified immediately in several ways. The first method will be by verbal communication and the second will be by signage at all distribution points. Remedial measures will be taken immediately upon receipt of evidence of contamination. This will be followed by testing and follow up to confirm that the contamination problem has been rectified and the water determined safe for human consumption. Potential users onsite will be verbally notified and all signage removed only when the water quality has been restored to required levels and confirmed via follow up test results. Refer to attached "Operating Personnel List" and "Description of Capacity Elements" for additional information.

(B) **Water Rights:** The water rights of the proposed well will belong exclusively to the Property Owner. There are no additional water rights or rights to water from existing streams or rivers. Refer to attached First American Title Insurance Company Exhibit "A" for additional information.

5. **Financial:** It is estimated that the total operating and installation costs associated with the water system for the first year will be approximately \$85,000 including employee allocated time, training, facilities and maintenance.

The water system will generate no revenue of its own. All water system expenses are covered as part of the general fund for winery operations. Most of the capital expenditures over a 10 year period will be minor. Annual maintenance and repair will be accomplished by onsite winery personnel, assisted by a private operation (such as Oakville Pump) and will be covered in the winery general fund. The expenses associated with water testing will also be covered as part of the general fund. Tests will be conducted by a private testing company (such as CalTest or Brelje and Race Laboratory).

Line item costs associated with the water system are estimated as follows:

Sampling and testing: \$200 per month (twice annual testing spread over one year)

Contractors (as needed): Average \$500 per month.

Hourly breakdown per month for onsite staff time: \$ 800 or average 10 hrs/week = 40 hrs/mo.

Total Operating Costs: Approximately \$2,250 per month or \$27,000 per year

Following approval of the winery Use Permit Modification request, the Applicant understands that the Napa County Department of Environmental Management may require a Public Water System Plan, including emergency plans, to be filed and approved by Napa County Department of Environmental Management prior to issuance of any building permits associated with the winery and/or administration building.

Water Demand Calculations

Project Name: Rombauer Vineyards
 Project #: 96-07
 Project Address: 3522 Silverado Trail
 St. Helena, California 94574
 APN: 021-410-025
 Date: September-2010

Description of Item	No. of Items	Water use per Item [gpd/item]	Water Demand [gpd]
<u>Winery & Tasting Room</u>			
Number of Employees (Full-Time)	25	14.5	362.5
Number of Employees (Part-Time)	9	14.5	130.5
Number of Guests (Tours & Tasting) (w/ 50% Visitor Usage)	400	2.2	440
<u>Annual Wine Production [gal]</u>	450,000		
Averaged Annual Water Demand per Day		6.0	7,397
Averaged Peak Water Demand per Day		1.5	11,250
<u>Residential Sanitary Wastewater:</u>			
Existing Residence (No. of Bedrooms)	4	150.0	600
<u>Marketing Events</u>			
Number of Guests (Wine Release)	300	5.0	1,500
Number of Guests (Wine Auction)	40	5.0	200
Number of Guests (Barrel Tasting)	40	2.5	100
Number of Guests (Food & Wine Events)	40	5.0	200
Note: Marketing Events will not occur in conjunction with peak winery production periods and are therefore negated in the peak water demand calculations. The average annual water demand for wine production is applied as a worse case scenario.			
<u>Total Water Demand for Winery, Tasting Room, Wine Production and Residence</u>			
Averaged Site Water Demand per Day [gallons]			8,930
Averaged Peak Site Water Demand per Day [gallons]			12,783
Averaged Monthly Site Water Demand [gallons]			276,838
Averaged Annual Site Water Demand [gallons]			3,259,545

Operating Personnel List

System Name: Rombauer Vineyards

I.D. No. 28-01033

Water System Staffing

	Name	Title	Phone # (Day/Evening)	System Responsibilities
1.		Certified Operator		Water system operator responsibilities include but are not limited to inspecting the water system components to confirm that the system is operating within appropriate performance parameters, perform all necessary maintenance on water system components as required and take required samples for water quality analysis
2.	Jim Davis	Facility Manager	(707) 963-5170 (707) 479-3858	Monitor the winery facility equipment and perform daily inspections on all major facility equipment including the water system. Confirm that the water system is operating within parameters, perform any required maintenance on water system components and take required samples for water quality analysis
3.	Brian Johnson	Equipment Technician	(707) 963-5170 (707) 363-6962	Monitor the winery equipment and perform inspections on all major facility equipment including the water system. Confirm that the water system is operating within parameters, perform limited maintenance on water system components and take required samples for water quality analysis
4.	Cheryl Riedel	Human Resources	(707) 963-5170 (707) 486-0849	Review winery operations to ensure allocating appropriate staffing levels and allocate responsibilities to ensure continuous water system operation and water quality
5.	Ritche Allen	Winemaker	(707) 963-5170 (707) 483-7412	Manage and supervise the daily operations associated with the wine making process, oversee general facility operations and inspect the water system as needed and in case of emergencies, take water samples and monitor the water system components on an as needed basis


Description of Capacity Elements

- The Certified Operator is responsible for the operation and maintenance of the water system and will obtain sufficient documentation to inspect, operate and maintain the water treatment system from the manufacturer to be able to operate the water system equipment within specified parameters to meet state water quality standards. The Certified Operator will also take samples as necessary and submit samples to local laboratory for testing. The Certified Operator is primarily responsible for making decisions addressing the following operational activities:
 - (1) Install, tap, re-line, disinfect, test and connect water mains and appurtenances.
 - (2) Shutdown, repair, disinfect and test broken water mains.
 - (3) Oversee the flushing, cleaning and pigging of existing water mains.
 - (4) Pull and reset well pumps, rehabilitate, disinfect and test domestic water wells.
 - (5) Stand-by emergency response duties for after hours distribution system operational emergencies.
 - (6) Drain, clean, disinfect and maintain distribution reservoirs.
 - (7) Operate pumps and related flow and pressure control and storage facilities manually or by using a System Control and Data Acquisition (SCADA) system.
 - (8) Maintain and/or adjust system flow and pressure requirements, control flows to meet consumer demands including fire flow demands and minimum pressure requirements.
 - (9) Investigate any water quality problems in the distribution system.
- The Facility Manager is responsible for maintaining all equipment associated with the winery and tasting room; in addition, the Facility Manager is responsible for the operation and maintenance of the water system and will obtain sufficient training to inspect, operate and maintain the water treatment system equipment within specified parameters to meet state water quality standards. The Facility Manager will also take samples as necessary and submit samples to local laboratory for testing. Approximately fifteen percent (15%) of the Facility Manager's time will be dedicated to inspecting, monitoring and quality sampling of the water system.

Description of Capacity Elements

- The Equipment Technician is responsible for maintaining all equipment associated with the winery and tasting room; which also includes the water system. The Equipment Technician will obtain sufficient training to inspect, operate and perform limited maintenance on the water treatment system equipment to ensure that the water system performs within specified parameters to meet state water quality standards. The Equipment Technician will also take samples as necessary and submit samples to local laboratory for testing. Approximately ten percent (10%) of the Equipment Technician's time will be dedicated to inspecting, monitoring and quality sampling of the water system.
- The Human Resources personnel are responsible for maintaining appropriate staffing levels and allocate resources to ensure facility operations. Human Resources personnel will assign additional staff as necessary to operate and maintain the water system and support the Facility Manager and Winemaker as necessary. Human Resources personnel will only take and submit samples on an as needed basis.
- The Winemaker is responsible for managing the day-to-day operations of the winery including periodic inspection of the water system and will obtain sufficient training to inspect, operate and maintain the water treatment system and to be able to operate the water system equipment within specified parameters to meet state water quality standards; in addition, the Winemaker will support the Facility Manager as necessary to inspect the water system, take samples as necessary and submit samples to local laboratory for testing. Approximately five percent (5%) of the Winemaker's time will be dedicated to inspecting, monitoring and quality sampling of the water system.
- Legal, engineering and other professional services will be retained on an as needed basis.

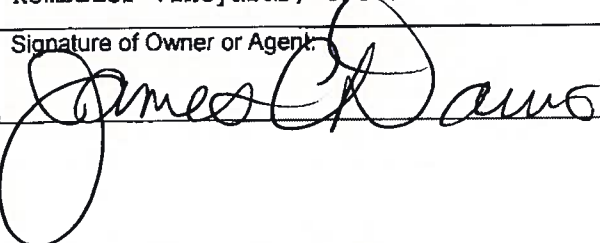
**NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX A – PROJECT APPLICABILITY CHECKLIST**

Construction Site Runoff Control Applicability Checklist		County of Napa Department of Public Works 1195 Third Street, Suite 201 Napa, CA 94558 (707) 253-4351 www.co.napa.ca.us/publicworks	
Project Address: 3522 Silverado Trail St. Helena, CA 94574	Assessor Parcel Number(s): 021-410-025	Project Number: <i>(for County use Only)</i>	
INSTRUCTIONS Structural projects that require a building and/or grading permit must complete the following checklist to determine if the project is subject to Napa County's Construction Site Runoff Control Requirements. This form must be completed and submitted with your permit application(s). Definitions are provided in the Napa County Construction Site Runoff Control Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.			
DETERMINING PROJECT APPLICABILITY TO THE CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS <ul style="list-style-type: none"> ✓ If the answer to question 1 of Part A is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Pollution Prevention Plan (SWPPP). The applicant must also comply with the SWRCB's NPDES General Permit for Stormwater Associated with Construction Activity and must provide a copy of the Notice of Intent (NOI) and Waste Discharge Identification (WDID). ✓ If the answer to question 1 of Part A is "No", but the answer to any of the remaining questions is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Quality Management Plan (SQMP). ✓ If every question to Part A is answered "No" your project is exempt from Napa County's Construction Site Runoff Control Requirements, but must comply with all construction site runoff control standard conditions attached to any building or grading permit (see Appendix D of the Napa County Construction Site Runoff Control Requirements). ✓ If any of the answers to the questions in Part A is "Yes", complete the construction site prioritization in Part B below. 			

OVER

NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS

APPENDIX A – PROJECT APPLICABILITY CHECKLIST

Part A: Determine Construction Phase Stormwater Requirements	
Would the project meet any of these criteria during construction?	
1. Propose any soil disturbance of one acre or more?	<input checked="" type="radio"/> Yes <input type="radio"/> No
2. Does the project propose any soil disturbance greater than 10,000 square feet?	<input checked="" type="radio"/> Yes <input type="radio"/> No
3. Does the project propose grading, earth moving, or soil disturbance on slopes 15% or greater?	<input checked="" type="radio"/> Yes <input type="radio"/> No
4. Does the project propose earthmoving of 50 cubic yards or more?	<input checked="" type="radio"/> Yes <input type="radio"/> No
5. Does the project propose soil disturbance within 50 feet of a stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water" (i.e., Waters of the State defined as all waters, including but not limited to, natural streams, creeks, rivers, reservoirs, lakes, ponds, water in vernal pools, lagoons, estuaries, bays, the Pacific Ocean, and ground water)?	<input checked="" type="radio"/> Yes <input type="radio"/> No
Part B: Determine Construction Site Priority	
Projects that are subject to the Construction Site Runoff Control Requirements must be designated with a priority of high, medium, or low. This prioritization must be completed with this form, noted on the plans, and included in the SWPPP or SQMP. Indicate the project's priority in one of the checked boxes using the criteria below. The County reserves the right to adjust the priority of projects both before and during construction.	
<p>Note: The construction priority does NOT change construction Best Management Practice (BMP) requirements that apply to projects. The construction priority does affect the frequency of inspections that will be conducted by County staff and associated fees.</p> <p>Select the highest priority category applicable to the project.</p> <p><input checked="" type="checkbox"/> High Priority</p> <p style="margin-left: 20px;">a) Projects with soil disturbance of one acre or greater.</p> <p style="margin-left: 20px;">b) Projects on slopes of 30% or greater.</p> <p style="margin-left: 20px;">c) Projects proposing new storm drains.</p> <p><input type="checkbox"/> Medium Priority</p> <p style="margin-left: 20px;">a) Projects on slopes from 5% to 29%.</p> <p style="margin-left: 20px;">b) Projects with soil disturbance between 10,000 sq. ft and one acre.</p> <p style="margin-left: 20px;">c) Projects with earthmoving of 50 cubic yards or more.</p> <p><input type="checkbox"/> Low Priority</p> <p style="margin-left: 20px;">a) Projects with soil disturbance within 50 feet stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water".</p>	
Name of Owner or Agent (Please Print):	Title:
Rombauer Vineyards, c/o Jim Davis	Facilities Manager
Signature of Owner or Agent:	Date:
	7-19-11

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

Post-Construction Runoff Management Applicability Checklist	<div style="display: flex; justify-content: space-between;"> <div> County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information </div> </div>
Project Address: 3522 Silverado Trail, St. Helena	Assessor Parcel Number(s): 021-410-025
Project Number: <i>(for County use Only)</i>	
Instructions: <p>Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.</p>	
POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B) <input checked="" type="checkbox"/> If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements. <input checked="" type="checkbox"/> If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements. <input checked="" type="checkbox"/> If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.	
Part A: Priority Project Categories Does the project meet the definition of one or more of the priority project categories?	
1. Residential with 10 or more units 2. Commercial development greater than 100,000 square feet..... 3. Automotive repair shop..... 4. Retail Gasoline Outlet..... 5. Restaurant..... 6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	<div style="display: flex; flex-direction: column; align-items: flex-end;"> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> </div>
<i>*Refer to the definitions section for expanded definitions of the priority project categories.</i>	
Part B: Standard Project Categories Does the project propose:	
1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?..... 2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?..... 3. Hillside residential greater than 30% slope..... 4. Roadway and driveway construction or reconstruction which requires a Grading Permit..... 5. Installation of new storm drains or alteration to existing storm drains?..... 6. Liquid or solid material loading and/or unloading areas?..... 7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?..... 8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....	<div style="display: flex; flex-direction: column; align-items: flex-end;"> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> <div>Yes <input checked="" type="radio"/> No</div> </div>
Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, www.swrcb.ca.gov/stormwater/industrial.html	

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

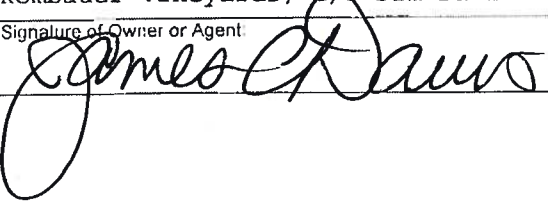
Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	33,397	1,270	2,050	3,320
Patio, Impervious Decking, Pavers and Impervious Liners	7,900	320	-0-	320
Sidewalks and paths	586	1,023	-0-	1,023
Parking Lots	38,680	17,930	2,091	20,021
Roadways and Driveways,	64,700	5,999	8,438	14,437
Off-site Impervious Improvements	700	-0-	-0-	-0-
Total Area of Impervious Surface (Excluding Roadways and Driveways)	81,263	20,543	4,141	24,684

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print): Rombauer Vineyards, c/o Jim Davis	Title: Facilities Manager
Signature of Owner or Agent: 	Date: 7-19-11

**NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX B - WQCP/SWPPP GENERAL INFORMATION FORM**

FOR OFFICE USE ONLY

SUBMITTAL DATE: _____ FILE #: _____ APN #: _____

USGS QUAD: _____ CalWatershed: _____

REQUEST: _____

PERMIT: ☐ Building ☐ Grading TYPE: ☐ Private ☐ Public (County) ☐ Public (Other)

CATEGORY: ☐ Structure ☐ Driveway ☐ Road ☐ Reservoir ☐ Cave ☐ Other

FINAL APPROVAL: Date: _____

Deposit: \$ _____
 Deposit Receipt Number Received By Date

TO BE COMPLETED BY APPLICANT

(Please type or print legibly)

Applicant's Name: Jim Davis Company: Rombauer Vineyards

Telephone #: (707) 963-5170 Fax #: (707) 963-5752 E-Mail: jimd@rombauer.com

Mailing Address: 3522 Silverado Trail, St. Helena, CA 94574
 No Street City State Zip

Status of Applicant's Interest in Property: Facilities Manager

Property Owner's Name: Rombauer Vineyards, c/o Koerner Rombauer

Telephone #: (707) 963-5170 Fax #: (707) 963-5752 E-Mail: _____

Mailing Address: 3522 Silverado Trail, St. Helena, CA 94574
 No Street City State Zip

Qualified Contact Person's Name: same as Applicant Company: _____

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

Mailing Address: _____
 No Street City State Zip

Site Address/Location: 3522 Silverado Trail, St. Helena, CA
 No Street City

Assessor's Parcel #: 021-410-025, 022 & 021 Gated: ☐ Yes ☒ No

Parcel Size: 31.85 acres Disturbed Area: 1.8 ☒ acres ☐ ft² Amount of Cut & Fill: 3,000 ± yds³

Percent Slope: Minimum: 2% Maximum: 50% Average: 18%
 3.97 & 2.77

Min distance between disturbed area and Stormwater Conveyance System (creeks, ditches, reservoirs, storm drains, etc.): 30 feet

Construction of New Storm Drains: ☒ Yes ☐ No Construction within Waters of the State: ☐ Yes ☒ No

Project Priority (See Applicability Checklist, Appendix A, Section B): ☐ Low ☐ Medium ☒ High

SIGNATURE: I hereby certify that all the information contained in this application, including but not limited to, this application form, the supplemental information sheets, site plan, plot plan, cross sections/elevations, 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 Department of Public Works for evaluation of this application and preparation of reports related thereto, including the right of access to the property involved.

James Davis 7-18-11 Koerner Rombauer
 Signature of Applicant Date Signature of Property Owner Date

Jim Davis Koerner Rombauer, Trustee

June 30, 2011
#96-07

Sheldon Sapoznik
Napa County Environmental Management
1195 Third Street, Room 101
Napa, CA 94559

Re: Use Permit Modification for Rombauer Vineyards Winery, 3522 Silverado Trail, Napa County, CA, APN 021-410-025

Dear Mr. Sapoznik:

At the request of Lynn S. Sletto, Esq., Bartelt Engineering has evaluated the feasibility of utilizing the existing onsite pressure distribution type wastewater disposal system serving the Rombauer Vineyards Winery located at 3522 Silverado Trail in Napa County, California for a kitchen used by employees only and a future tasting room expansion that will include a "plating area" that will be utilized by tasting room staff and caterers for plating food during events at the winery.

It is our understanding that Rombauer Vineyards Winery has requested to increase the number of full time employees from 15 to 25 and to increase the number of part-time harvest employees from 5 to 9; while maintaining the existing wine production capacity at 450,000 gallons and the number of daily visitors at 400 as stated in the existing approved Use Permit (#96010-MOD).

It is also our understanding that Rombauer Vineyards has approval for a number of marketing events and would like to add four (4) additional wine club events per year with a maximum of 250 guests at each event. Rombauer Vineyards would also like to gain approval for daily food and wine pairing events at the winery as an additional courtesy and service to a select number of their daily private tour and tasting visitors. All food served out of the proposed tasting room "plating area" for special marketing events will be catered by an offsite company that will provide clean plates, utensils, etc. for dining and remove all dirty dishes, utensils, etc. for offsite cleaning. The small plates used for the daily food and wine pairings will be washed after each event using the tasting room glass dishwasher.

civil engineering
land planning

1303 jefferson street, 200
napa, california 94559

(707) 258-1301

(707) 258-2926 fax

The following is a summary of the approved and proposed marketing plan:

<u>Description</u>	<u>Status</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	Approved	daily	400 per day
Wine Club Release Events	Approved	1 per year	300 per event
Barrel Tastings	Approved	1 per year	40 per event
Auction Related Events	Approved	1 per year	40 per event
Lunch or Dinner Events	Approved	4 per month	40 per event
Wine Club Events	Proposed	4 per year	250 per event
Food & Wine Pairings	Proposed	10 per day	8 per event

This study will demonstrate that the existing pressure distribution type wastewater disposal system is capable of handling the wastewater generated from the production of 450,000 gallons of wine per year as well as the existing and proposed employees, tours, tastings and marketing events.

This study should be considered an addendum to the Revised Design Calculations for a New Septic System for Rombauer Vineyards prepared by Bartelt Engineering dated September 22, 1999.

WASTEWATER FLOW CALCULATIONS

Daily Winery Sanitary Wastewater Flow

Daily sanitary wastewater generated at the facility includes both full and part-time employees; daily tours, tastings and daily food and wine pairings and can be itemized as follows:

Employees:

$$(25 \text{ full-time employees}) \times (14.5 \text{ gpd per employee}) = 362.5 \text{ gpd}$$

$$(9 \text{ seasonal (harvest) employees}) \times (14.5 \text{ gpd per employee}) = 130.5 \text{ gpd}$$

Private Tours and Tastings:

$$(400 \text{ guests per day}) \times (2.2 \text{ gpd per guest}) \times (50\% \text{ visitor usage}) = 440 \text{ gpd}$$

Food and Wine Pairings:

$$(10 \text{ events per day}) \times (0.75 \text{ gallons per dishwasher cleaning cycle}) = 7.5 \text{ gpd}$$

The peak daily sanitary wastewater flow is calculated as follows:

$$\begin{array}{rccccccc} \text{(Full Time Employees)} & + & \text{(Part Time Employees)} & + & \text{(Tours and Tastings)} & + & \text{(Food \& Wine Pairing Cleaning)} \\ 362.5 \text{ gpd} & + & 130.5 \text{ gpd} & + & 440 \text{ gpd} & + & 7.5 \text{ gpd} \end{array}$$

Peak Daily Winery Sanitary Wastewater Flow = 940.5 gpd

The average daily sanitary wastewater flow is calculated as follows:

$$\begin{array}{rcccl} \text{(Full Time Employees)} & + & \text{(Tours and Tastings)} & + & \text{(Food \& Wine Pairing Cleaning)} \\ 362.5 \text{ gpd} & + & 440 \text{ gpd} & + & 7.5 \text{ gpd} \end{array}$$

Average Daily Winery Sanitary Wastewater Flow = 810 gpd

Special Marketing Event Sanitary Wastewater Flow

The sanitary wastewater generated for each special marketing event can be itemized as follows:

Wine Club Release Events:

$$(300 \text{ guests}) \times \{(2 \text{ courses served}) \times (0.25 \text{ gal/course/guest}) + 2.2 \text{ gal/guest for restroom usage}\} = 810 \text{ gallon per event}$$

Barrel Tastings:

$$(40 \text{ guests}) \times \{(2 \text{ courses served}) \times (0.25 \text{ gal/course/guest}) + 2.2 \text{ gal/guest for restroom usage}\} = 108 \text{ gallon per event}$$

Auction Related Events:

$$(40 \text{ guests}) \times \{(3 \text{ courses served}) \times (0.25 \text{ gal/course/guest}) + 2.2 \text{ gal/guest for restroom usage}\} = 118 \text{ gallon per event}$$

Lunch or Dinner Events:

$$(40 \text{ guests}) \times \{(1 \text{ course served}) \times (0.25 \text{ gal/course/guest}) + 2.2 \text{ gal/guest for restroom usage}\} = 98 \text{ gallon per event}$$

Wine Club Events:

$$(250 \text{ guests}) \times \{(1 \text{ course served}) \times (0.25 \text{ gal/course/guest}) + 2.2 \text{ gal/guest for restroom usage}\} = 612.5 \text{ gallon per event}$$

Winery Process Wastewater Flow

Peak Winery Process Wastewater Flow =

$$\left(\frac{450,000 \text{ gallons of wine}}{\text{year}} \right) \times \left(\frac{1.5 \text{ gallons water}}{1 \text{ gallon of wine}} \right) \times \left(\frac{1 \text{ year}}{60 \text{ days of crush}} \right)$$

Peak Winery Process Wastewater Flow = 11,250 gallons per day (gpd)

Average Daily Winery Process Wastewater Flow =

$$\left(\frac{450,000 \text{ gallons of wine}}{\text{year}} \right) \times \left(\frac{6 \text{ gallons water}}{1 \text{ gallon of wine}} \right) \times \left(\frac{1 \text{ year}}{365 \text{ days}} \right)$$

Average Daily Winery Process Wastewater Flow = 7,397 gpd

Total Wastewater Flow for Non-Marketing Event Days (August through December)

The total wastewater flow for non-marketing event days during harvest is the combination of the peak winery process wastewater and the peak daily winery sanitary wastewater and is shown as follows:

Peak Wastewater Flow:

$$\begin{array}{rcl} \text{(Peak Winery Process Wastewater)} & + & \text{(Peak Daily Winery Sanitary Wastewater)} \\ 11,250 \text{ gpd} & + & 940.5 \text{ gpd} \end{array}$$

Total Peak Estimated Wastewater Flow = 12,190.5 gpd

If special marketing events are held during the harvest and crush months of August through December, portable toilet facilities will need to be provided onsite for the days on which the special marketing events are held.

Total Wastewater Flow for Special Marketing Event Days (January through July)

The total site wastewater flow for special marketing event days is the combination of the average daily winery process wastewater, the average daily winery sanitary wastewater and the peak special marketing event sanitary wastewater and is shown as follows for the largest special marketing event only:

Wastewater Flow:

$$\begin{array}{rclclcl} \left(\begin{array}{c} \text{Average Daily Winery} \\ \text{Process Wastewater} \end{array} \right) & + & \left(\begin{array}{c} \text{Average Daily Winery} \\ \text{Sanitary Wastewater} \end{array} \right) & + & \left(\begin{array}{c} \text{Release Event Sanitary} \\ \text{Wastewater} \end{array} \right) \\ 7,397 \text{ gpd} & + & 810 \text{ gpd} & + & 810 \text{ gpd} \end{array}$$

Total Estimated Maximum Wastewater Flow during January through July for Marketing Event Days = 9,017 gpd

It is planned that Wine Club Release Events and Wine Club Events will not occur simultaneously nor be held on the same day as Barrel Tastings, Auction Related Events or Lunch/Dinner Events. Private Tours & Tastings and Food & Wine Pairings will be held daily throughout the year.

If Wine Club Release Events or Wine Club Events are scheduled in the off-peak winery water use months of January through July and not in conjunction or on the same day with any other special marketing event then the septic system will accommodate all wastewater generated at the winery and portable toilets will not be needed.

Existing Pressure Distribution Field

Site evaluations were conducted on June 22, 1993 and May 29, 1996 by Napa Septic Tank Service and on November 4, 1998 by Bartelt Engineering. The site evaluation results showed useable soil up to 72 inches. The site evaluation conducted by Bartelt Engineering on November 4, 1998 was to verify subsurface soil conditions examined during an earlier site evaluation performed on May 29, 1996. Based on the finding of an acceptable percolation rate of 3 inches per hour at 48 inches below ground surface, a pressure distribution type wastewater disposal system was installed by Harold Smith & Sons in the summer of 1999.

- Site slope: 2% to 4%
- Assigned Perc Rate: 3 inches/hr to 6 inches/hr, use 3 inches/hr
Perc Rate = 3 inches/hour = 20 min/in
- From Table 3 of the New Alternative Sewage Treatment System Design Guidelines:
Converted perc rate = 0.657 gal/sf/day
- Total Existing Peak Estimated Wastewater Flow = 11,980 gpd*
*(From September 1999 feasibility study prepared by Bartelt Engineering)
- Total lineal feet of pressure distribution lateral installed = 6,228 lf*
*(From Rombauer Vineyards Septic System Design Record Drawing, dated October 1999 prepared by Bartelt Engineering)

An 18 inch deep trench was used for the pressure distributed leach lines which correspond to 3 square feet of sidewall area per lineal foot of trench. Distribution lines were placed at grade to 3 inches below grade with 12 inches of imported fill and trench spoils placed over the trenches.

$$\text{Minimum required length of trench} = \frac{12,190.5 \text{ gal / day}}{0.657 \text{ gal / sf / day}} \times \frac{1 \text{ lf}}{3 \text{ sf sidewall}} = 6,185 \text{ lf}$$

The disposal capacity of pressure distribution field can be calculated based on a total of 6,228 lf of leach line installed.

Pressure Distribution Disposal Capacity =

$$(6,228 \text{ lf of lateral}) \times \left(\frac{3 \text{ sf sidewall}}{1 \text{ lf of lateral}} \right) \times (0.657 \text{ gal / sf / day}) = 12,275 \text{ gal / day}$$

Existing Septic and Sump Tanks

The existing septic and sump tanks are shown as follows:

Septic Tank Wastewater Source	Peak Flow (gpd)	Retention Time (days)	Existing Tankage Capacity (gallons)
Process Wastewater	11,250	1.8	20,000
Winery Sanitary	1,005	4.5	4,500
Winery & Event Sanitary	1,743	2.6	4,500
Filter Sump Tank	12,255	0.1	1,500
Pressure Distribution Sump	12,255	0.5	6,000

All septic tanks are equipped with a Zabel A300 filter or approved equal installed at the outlet to aid in the screening of suspended solids and the reduction of BOD from the wastewater.

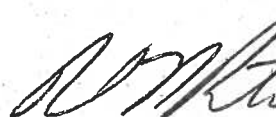
Conclusions

Based on the above calculations, the average daily wastewater flow (January through July) for the entire facility not including special marketing events is 8,207 gallons per day (gpd) with a peak daily wastewater flow during harvest (August through December) of 12,191 gpd. The existing pressure distribution field as designed and installed is capable of disposing of 12,275 gpd of wastewater.

Bartelt Engineering concludes that the existing pressure distribution wastewater disposal system will be able to support the approximate 98 gpd to 810 gpd of sanitary wastewater generated by the proposed special marketing events as long as the special marketing events are held during months of nonpeak process wastewater generation periods (January through July) and not in conjunction or on the same day with any other special marketing event. Portable toilet facilities will need to be provided for event guests if more than one special marketing event is scheduled on a single day or during harvest (August through December).

The above calculations should be adequate for the Use Permit Modification application to Napa County. Full design calculations and construction plans for the existing system were submitted to Napa County by Bartelt Engineering in October, 1999. If you have any questions regarding my recommendations please feel free to call me at (707) 258-1301.

Sincerely,


Paul N. Bartelt, P.E.
Principal Engineer



PNB:sd

Enclosures

cc: Lynn Sletto, Meibeyer Law Group
Jim Davis, Rombauer Vineyards