



A Tradition of Stewardship  
A Commitment to Service

## Napa County

### Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417

web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

file No P12-00338-mod

#### Use Permit Application

*To be completed by Planning staff...*

Application Type: Major Mod

Date Submitted: 9/25/2012 Resubmittal(s): 11/7/12, 12/4/12 Date Complete: 12/4/12

Request: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*Application Fee Deposit: \$ 7026.45 Receipt No. 92891 Received by: TA Date: 9/25/2012

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

*To be completed by applicant...*

Project Name: Arkenstone Vineyards Use Permit Modification Application

Assessor's Parcel No: 024-450-013 Existing Parcel Size: +/- 42.53 ac.

Site Address/Location: 323 West Lane Angwin CA 94508  
No. Street City State Zip

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

Property Owner: F. Ron & Susan Krausz

Mailing Address: 323 West Lane Angwin CA 94508  
No. Street City State Zip

Telephone No: (707) 963-7516 E-Mail: susan@arkenstone.com

Applicant (if other than property owner): \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No: ( ) - E-Mail: \_\_\_\_\_

Representative (if applicable): George H Monteverdi, Principal, Monteverdi Consulting

Mailing Address: PO Box 6079 Napa CA 94581  
No. Street City State Zip

Telephone No: (707) 761-2516 E-Mail: george@monteverdiconsulting.com

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## Use Permit Information Sheet

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### Use

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

Arkenstone Vineyards winery operates under Use Permit #02221-UP approved in April 2003, and Minor Modifications P06-01424 & P10-00092. The following requested modifications will be accommodated within the existing winery and supporting facilities. Additional parking will be established by new striping of existing asphalt surfaces. No new construction will be required.

**Wine Production:** Arkenstone requests approval for increased annual wine production from 48,000 gallons (approved by UP #02221-UP) to 60,000 gallons; removal of COA language regarding number of custom production clients, consistent with current County regulations.

**Tours & Tasting:** Arkenstone requests approval for increased tours and tastings (by appointment only) from a maximum of 10 per day to a maximum of 30 per day with food pairing.

**Employees:** Arkenstone requests approval for up to 10 full-time employees

**Marketing:** Arkenstone requests approval of additional Marketing Events as described on Page 10 of this application.

Operations to be permitted seven days a week.

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

District None

Regional None

State None

Federal None

### Improvements

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

The requested modifications will be accommodated within the existing winery and supporting facilities. Additional parking will be established by new striping of existing hardscape surfaces. No new construction will be required.

## Improvements, cont.

Total on-site parking spaces: 14 existing 17 proposed  
Loading areas: 3 existing No change proposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N  
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☒ Type V (non-rated)  
(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0 (all development existing) acres

## Employment and Hours of Operation

Days of operation: Wed-Sun existing Mon-Sun proposed  
Hours of operation: 7AM - 5PM existing No change proposed  
Anticipated number of employee shifts: 1 existing No change proposed  
Anticipated shift hours: 7AM - 5PM existing No change proposed

Maximum Number of on-site employees:

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

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

☐ other (specify number) \_\_\_\_\_

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## Certification and Indemnification

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Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information including, but not limited to, the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of his/her knowledge. Applicant and property owner hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, *including the right of access to the property involved.*

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

F. Ron Krausz

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Date

Signature of Applicant

Date

## Supplemental Application for Winery Uses

### Operations

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

Retail Wine Sales	<input 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 type="checkbox"/> Existing	<input checked="" 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: 48,000 gal/y Per permit No: #02221-UP Permit date: April 2, 2003

Current maximum actual production: +/-23,000 gal/y For what year? 2009

Proposed production capacity: 60,000 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>10</u> existing	<u>30</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>2</u> existing	<u>6</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>M-Su 10am-5pm</u> existing	<u>M-Su 10am-5pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>7am-5pm</u> existing	<u>7am-5pm</u> proposed

<sup>1</sup> 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.

<sup>2</sup> 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.)

Arkenstone Vineyards requests approval of the following Marketing Program:

- a. Private promotional tasting with meals (catered): increase from existing six (6) events of up to 15 persons per year to twelve (12) events of up to 24 persons per year. Time of day (unchanged) 11:00 AM to 10:00 PM.
- b. Private promotional tasting with meals (catered) for up to 80 persons: increase from existing two (2) to four (4) times per year. Time of day (unchanged) 11:00 AM to 10:00 PM.
- c. Harvest event (catered) for up to 50 persons: increase from existing one (1) to two (2) times per year.
- d. No changes to the existing Wine Auction "Open House" are requested.

Arkenstone Vineyards also requests authorization to operate in accordance with AB 2004 in the areas identified in the Site Plan submitted with this application.

For events of 80 persons or more, Arkenstone will provide portable toilet facilities or limit food service to hors d'oeuvres.

## Food Service

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

All food preparation will be conducted at off-site locations.

Catered foods will be served at all Marketing events.

Pre-packaged or caterer-prepared foods will be served with Tours and Tasting wine pairings, and will be available for sale and consumption pursuant to AB 2004.

For events of 80 persons or more, Arkenstone will provide portable toilet facilities or limit food service to hors d'oeuvres.

## Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- b. **Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- c. **Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

### Conservation Development and Planning

## Winery Production Process



The Napa County Code contains various references to winery production and refers to production capacity as “the wine bottled or received” at a winery and refers to “bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine” (Code Section 18.16.030(G)(4)).<sup>1</sup>

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery’s total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, *whichever is greater*.

Using the diagram on the right, this means the greater of  $A + (B - C)$ , or  $D$ . If  $B - C$  is a negative number, total production is equal to either  $A$  or  $D$ , whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery’s annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal(s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

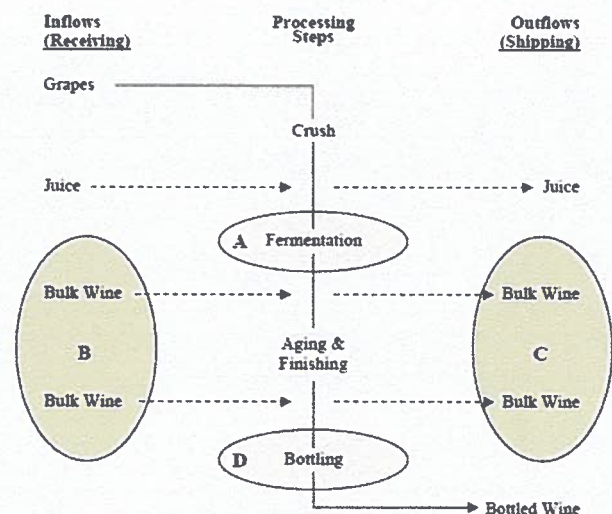


Figure 1. Winery Production Process

<sup>1</sup> The complexity of these statements can be attributed to the authors’ desire to avoid “double counting” bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

## 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>+/- 7,020</u> sq. ft.	<u>+/-0.16</u> acres
Proposed	<u>No change</u> sq. ft.	<u>No change</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>+/- 25,943</u> sq. ft.	<u>+/- 0.6</u> acres	<u>+/-1.4</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>+/- 32,066</u> sq. ft.	Proposed	<u>No change</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>+/- 2,773</u> sq. ft.	<u>8.6</u> % of production facility
Proposed	<u>No change</u> sq. ft.	<u>No change</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)  
(no new or expanded caves proposed; provided for informational purposes only)

Please identify the winery's...

Cave area	Existing: <u>+/-25,000</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Covered crush pad area	Existing: <u>+/- 4,175</u> sq. ft.	Proposed: <u>No change</u> sq. ft.
Uncovered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>No change</u> sq. ft.

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### Initial Statement of Grape Source

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Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c),  
I hereby certify that the current application for establishment or expansion of a winery  
pursuant to the Napa County Winery Definition Ordinance will employ sources of  
grapes in accordance with the requirements of Section 12419(b) and/or (c) of that  
Ordinance.



Owner's Signature

Date

*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>well</u>	<u>well</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>+/-11,000</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>+/-12,500</u> gal/d	<u></u> gal/d
Water availability (in gallons/minute):	<u>+/- 69</u> gal/m	<u>+/- 300</u> gal/m
Capacity of water storage system:	<u>133,000</u> gal	<u>60,000</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>process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>onsite septic</u>	<u>onsite 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>+/-445</u> gal/d	<u>+/-1,200</u> gal/d
Anticipated future waste flows (peak flow):	<u>+/-550</u> gal/d	<u>+/-1,500</u> gal/d
Future waste disposal design capacity:	<u>+/-600</u> gal/d	<u>+/-1,600</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](http://www.countyofnapa.org/dem).

### Hazardous and/or Toxic Materials

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

### Grading Spoils Disposal

Where will grading spoils be disposed of?  
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): N/A

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: 10 x 3.05 one-way trips per employee = 31 daily trips.

Number of PT employees: 0 x 1.90 one-way trips per employee = 0 daily trips.

Average number of weekday visitors: 6 / 2.6 visitors per vehicle x 2 one-way trips = 5 daily trips.

Gallons of production: 60,000 / 1,000 x .009 truck trips daily<sup>3</sup> x 2 one-way trips = 1 daily trips.

**Total** = 37 daily trips.

(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38) = 12 PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 5 x 3.05 one-way trips per employee = 15 daily trips.

Number of PT employees (on Saturdays): 0 x 1.90 one-way trips per employee = 0 daily trips.

Average number of Saturday visitors: 15 / 2.8 visitors per vehicle x 2 one-way trips = 11 daily trips.

**Total** = 26 daily trips.

(No of FT employees) + (No of PT employees/2) + (visitor trips x .57) = 11 PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): 5 x 3.05 one-way trips per employee = 15 daily trips.

Number of PT employees (during crush): 5 x 1.90 one-way trips per employee = 10 daily trips.

Average number of Saturday visitors: 15 / 2.8 visitors per vehicle x 2 one-way trips = 10 daily trips.

Gallons of production: 60,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 450 / 144 truck trips daily<sup>4</sup> x 2 one-way trips = 6 daily trips.

**Total** = 42 daily trips.

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 5 x 2 one-way trips per staff person = 10 trips.

Number of visitors (largest event): 100 / 2.8 visitors per vehicle x 2 one-way trips = 71 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 trips.

<sup>3</sup> 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).

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

## Traffic Information Sheet Addendum

### Information for Caltrans Review

Application should include:

#### **Project Location**

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

#### **Trip Generation Estimate**

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

### Napa County Winery Traffic Generation Characteristics

#### **Employees**

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)  
Hour lunch: Permanent Full-Time – 3.2 trips/day (1 during weekday PM peak)  
Permanent Part-Time – 2 trips/day (1 during weekday PM peak)  
Seasonal: 2 trips/day (0 during weekday PM peak)—crush  
see full time above—bottling  
Auto Occupancy: 1.05 employees/auto

#### **Visitors**

Auto occupancy:  
Weekday = 2.6 visitors/auto  
Weekend = 2.8 visitors/auto

#### **Peaking Factors:**

Peak Month:  $1.65 \times \text{average month}$   
Average Weekend:  $0.22 \times \text{average month}$   
Average Saturday:  $0.53 \times \text{average weekend}$   
Peak Saturday:  $1.65 \times \text{average Saturday}$   
Average Sunday:  $0.8 \times \text{average Saturday}$   
Peak Sunday:  $2.0 \times \text{average Sunday}$

Peak Weekend Hour: Winery (3-4 PM) -  $0.57 \times \text{total for weekend day involved}$

Average 5-Day Week (Monday-Friday) -  $1.3 \times \text{average weekend}$

Average Weekday:  $0.2 \times \text{average 5-day week}$

Peak Weekday Hour: Winery (3-4 PM) -  $0.57 \times \text{total for weekday involved}$

Roadway PM Peak(4-5 PM?) -  $0.38 \times \text{total for weekday involved}$

#### **Service Vehicles**

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

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

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



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## Department of Public Works

1195 Third Street, Suite 201  
Napa, CA 94559-3092  
[www.co.napa.ca.us/publicworks](http://www.co.napa.ca.us/publicworks)

Main: (707) 253-4351  
Fax: (707) 253-4627

Donald G. Ridenhour, P.E.  
Director

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

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

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

### **Step #1:**

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

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

Determine the allowable water allotment for your parcels:

### ***Parcel Location Factors***

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

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

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
024-450-013	+/- 42.53	Mountain Area	21.27

**Step #3:**

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

EXISTING USE:		PROPOSED USE:	
Residential	0.75 af/yr	Residential	0.75 af/yr
Farm Labor Dwelling	af/yr	Farm Labor Dwelling	af/yr
Winery	1.27 af/yr	Winery	1.60 af/yr
Commercial	af/yr	Commercial	f/yr
Vineyard*	11.4 af/yr	Vineyard*	11.4 af/yr
Other Agriculture	af/yr	Other Agriculture	af/yr
Landscaping	0.24 af/yr	Landscaping	0.24 af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
	af/yr		af/yr
	af/yr		af/yr
	af/yr		af/yr

TOTAL: 13.66 af/yr  
4.45M gallons"

TOTAL: 13.99 af/yr  
TOTAL: 4.56M gallons"

Is the proposed use less than the existing usage? ☐ Yes ☒ No ☐ Equal

**Step #4:**

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

The above values for Winery Existing and Proposed water use were calculated using Napa County's "Estimated Water Use Guidelines" provided below in Attachment A, and based on 48,000 gal wine/yr (Existing) and 60,000 gal wine/yr (Proposed). Both the Existing (+/-13.66 af/yr) and Proposed (+/-13.99 af/yr) uses are less than the Allowable Water Allotment of 21.27 af/yr.

Alternatively, water usage was calculated based on the County-identified "industry standard" of 7 gal water/gal of wine, and water demand estimates of 15 gal/d for employees and 3 gal/d for visitors. Based on 60,000 gpy wine production, the proposed maximum of 10 employees (150 gal/d) and 30 daily visitors (90 gal/d), the estimated water usage for the Proposed use is 507,600 gpy (1.56 afy). This volume is less than that calculated using the County Guidelines. Therefore, the more conservative "Guidelines" number is used for this analysis.

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

Signature:  Date: 11/6/2012 Phone: 707-761-2516

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

### Attachment A: Estimated Water Use Guidelines

#### Typical Water Use Guidelines:

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

#### Non-Residential Guidelines:

##### Agricultural:

###### Vineyards

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

##### Winery:

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

##### Industrial:

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

##### Commercial:

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

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM**  
**FACILITY INFORMATION**  
**BUSINESS ACTIVITIES**

Page 1 of

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <b>Arkenstone Vineyards</b>				
BUSINESS SITE ADDRESS <b>323 West Lane</b>				
BUSINESS SITE CITY <b>Angwin</b>			CA	ZIP CODE <b>94508</b>
CONTACT NAME <b>Sam Kaplan, General Manager</b>			PHONE <b>707-365-3503</b>	

**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....	
<b>A. HAZARDOUS MATERIALS</b> 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>B. REGULATED SUBSTANCES</b> 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.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> 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)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> 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
<b>E. HAZARDOUS WASTE</b> 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)

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM**  
**FACILITY INFORMATION**  
**BUSINESS ACTIVITIES**

Page 1 of

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BUSINESS SITE CITY <b>Angwin</b>			104	CA
			ZIP CODE	<b>94508</b>
CONTACT NAME <b>Sam Kaplan, General Manager</b>			106	PHONE <b>707-365-3503</b>
			107	

**II. ACTIVITIES DECLARATION**

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

Does your facility...	If Yes, please complete these pages of the UPCF....	
<b>A. HAZARDOUS MATERIALS</b> 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
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<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?  Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?  Treat hazardous waste on-site?  Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?  Consolidate hazardous waste generated at a remote site?  Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?  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.  Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   9  <input type="radio"/> YES <input checked="" type="radio"/> NO   10  <input type="radio"/> YES <input checked="" type="radio"/> NO   11  <input type="radio"/> YES <input checked="" type="radio"/> NO   12  <input type="radio"/> YES <input checked="" type="radio"/> NO   13  <input type="radio"/> YES <input checked="" type="radio"/> NO   14  <input type="radio"/> YES <input checked="" type="radio"/> NO   14a  <input type="radio"/> YES <input checked="" type="radio"/> NO   14b	EPA ID NUMBER – provide at the top of this page  RECYCLABLE MATERIALS REPORT (one per recycler)  ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)  CERTIFICATION OF FINANCIAL ASSURANCE  REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION  HAZARDOUS WASTE TANK CLOSURE CERTIFICATION  Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.  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)

### Data request for analysis of operational characteristics for Residential, Commercial, or Industrial projects

The Napa County Climate Action Plan requires that staff calculate the GHG emissions of all discretionary projects assuming "business as usual" (BAU), and that applicants reduce those emissions by 38%. This checklist identifies the data needed to complete the required calculations and allows applicants to select the emissions reduction measures they wish to use. Applicants may retain consultants to prepare their own calculations if desired. Default calculations will be based on thresholds derived from California Air Pollution Control Officers Association (CAPCOA) and Bay Area Air Quality Management District's CalEEMod model, as well as standard factors for vegetation removal and retention/replacement.

#### Contact Information:

Name of project:	Akenstone Vineyards Winery Use Permit Modification
Project address & APN:	323 West Lane, Angwin, 024-450-013
Project contact name:	George H Monteverdi, Monteverdi Consulting LLC
Project contact e/mail:	George@MonteverdiConsulting.com
Project contact phone:	707-761-2516

#### Part A: Business As Usual (BAU)

##### 1. Input for new construction or operations (or change in land use type) (No new construction or land use change)

Land Use Type	# of units	Square Footage removed	Square Footage Added	Total Daily Vehicle Trips		Population	
				Mon-Fri	Sat & Sun	# of visitors	# of employees
Dwelling unit		0	0	0	0	0	0
Warehouse		0	0	0	0	0	0
Light Industrial (winery production)		0	0	16	15	0	3
High quality restaurant (tasting room)		0	0	5	11	15	2
Retail		0	0	0	0	0	
Office		0	0	16	0	0	5
Other (please explain)		0	0				
<b>Total</b>		0	0	37	26	15	10

Refer to Table 3-1 of the BAAQMD CEQA Guidelines (2011) for other precursor screening levels

##### 2. Site Development (No new site development or removal of vegetation)

	Acres removed	Acres planted
Vegetation type		
Coniferous Forest	0	0
Oak Woodland	0	0
Riparian Woodland	0	0
Shrub	0	0
Vineyard	0	0
Other (please explain)	0	0
Already Developed area (i.e. asphalt)	Existing development area +/-0.16 ac; NO CHANGE	
<b>Total acres of land</b>		<b>+/-0.16 ac</b>

New Site Improvements (No proposed improvements)	Amount	Unit
Caves	0	Square feet
Grading	0	Square feet
Roads	0	Square feet
Parking	0	Square feet
Hardscape (anything paved)	0	Square feet
Landscape	0	Square feet
Total square footage of site improvements	0	
Size of new or expanded wastewater lagoons	0	Square feet
Amount of new or increased use of groundwater	+/-90,000	Gallons per year


## Part B: Emission Reduction Measures

		amount	unit	yes	no
<b>Operations</b>					
1	If the project is a winery is your existing winery a Napa Certified Green Winery?				X
2	If you are a new winery, have you applied to be a Napa Certified Green Winery?	N/A			
3	Do you intend to recycle more than what the local landfill provides, if so what percentage of reduction. explain: _____		%		
<b>Mobile Vehicle Trips</b>					
4	Does the facility have alternative fuel vehicles in fleet,				X
	If yes, what percentage of fleet?		%		
5	Does your project have bicycle access and parking?			X	
6	Does the employer have a employee transportation		%		X
7	Does the employer sponsor a van/pool shuttle for		%		X
8	Is the project requesting a parking reduction, if yes		%		X
1	Does the parking lot provide a charging station for				X
<b>Energy Use and Generation</b>					
2	Has the facility already installed renewable energy on-site since 2005?				X
	If yes, how much?		KW hrs.		
3	Does the proposal include installation of renewable				X
	If yes, how much?				
<b>Building and Construction</b>					
4	Do you intend to build to Cal Green* Tier 2 standards?	N/A			
5	Do you intend to build to Cal Green* Tier 3 standards?	N/A			
6	Do you have areas such as a cave, or natural cooling, passive solar that will exceed 2005 Title 24 standards?			X	
	If so, how many square feet?	+/-25,000	Sq. Ft.		

	What is the percent reduction of 2005 Title 24 standards for that portion?		%		
7	If the project is a winery, does it propose any energy				X
	If so, ho many annual kilowat hours saved?		KW hrs.		
<b>Site Development</b>					
8	Does the project intend to restore degraded habitat?				X
	If so, how many acres?		acres		
9	Does the landscape plan include the planting of more than 6 shade trees within 40 feet of the southside or	N/A			
	If so, how many trees?		trees		
10	Will the project replace more than a 2:1 ratio of trees on site, and if so how many additional?	N/A	trees		
	What specie?				
<b>Water &amp; Wastewater</b>					
11	Does the project connect to a munipical water source?				X
12	Will the project rely on an onsite well?			X	
13	How many gallons of water per day is dedicated to	+/-670	g/day		
14	How many gallons of water per day is dedicated to landscape?	+/-215	g/day		
15	Will the project connect to municipal sanitary sewer system?				X
16	Will the project connect to municipal reclaimed water?				X
16	Will the project have an on-site septic system?			X	
17	If so, how big are the proposed lagoons?	N/A	sq. ft.		
18	Will the project have it's own treatment system? If so, explain: standard subsurface septic system				
	Other, Please explain: _____ _____ _____ _____				

# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A – APPLICABILITY CHECKLIST

<b>Post-Construction Runoff Management Applicability Checklist</b>	<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: 335 West Lane Angwin, CA 94508	Assessor Parcel Number(s): 024-450-013	Project Number: <i>(for County use Only)</i>																
<b>Instructions:</b> 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. <b>Note:</b> 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.																		
<b>POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B)</b> ✓ 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. ✓ 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. ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.																		
<b>Part A: Priority Project Categories</b> Does the project meet the definition of one or more of the priority project categories?																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1. Residential with 10 or more units .....</td> <td style="width: 20%; text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>2. Commercial development greater than 100,000 square feet.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>3. Automotive repair shop.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>4. Retail Gasoline Outlet.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>5. Restaurant.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> </table>			1. Residential with 10 or more units .....	Yes <input checked="" type="radio"/> No	2. Commercial development greater than 100,000 square feet.....	Yes <input checked="" type="radio"/> No	3. Automotive repair shop.....	Yes <input checked="" type="radio"/> No	4. Retail Gasoline Outlet.....	Yes <input checked="" type="radio"/> No	5. Restaurant.....	Yes <input checked="" type="radio"/> No	6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	Yes <input checked="" type="radio"/> No				
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*Refer to the definitions section for expanded definitions of the priority project categories.																		
<b>Part B: Standard Project Categories</b> Does the project propose:																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....</td> <td style="width: 20%; text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>3. Hillside residential greater than 30% slope.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>5. Installation of new storm drains or alteration to existing storm drains?.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>6. Liquid or solid material loading and/or unloading areas?.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> <tr> <td>8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....</td> <td style="text-align: right;">Yes <input checked="" type="radio"/> No</td> </tr> </table>			1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....	Yes <input checked="" type="radio"/> No	2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....	Yes <input checked="" type="radio"/> No	3. Hillside residential greater than 30% slope.....	Yes <input checked="" type="radio"/> No	4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....	Yes <input checked="" type="radio"/> No	5. Installation of new storm drains or alteration to existing storm drains?.....	Yes <input checked="" type="radio"/> No	6. Liquid or solid material loading and/or unloading areas?.....	Yes <input checked="" type="radio"/> No	7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....	Yes <input checked="" type="radio"/> No	8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....	Yes <input checked="" type="radio"/> No
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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, <a href="http://www.swrcb.ca.gov/stormwtr/industrial.html">www.swrcb.ca.gov/stormwtr/industrial.html</a>																		

# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A – APPLICABILITY CHECKLIST

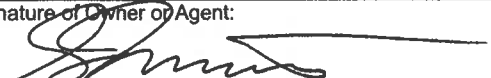
### Impervious Surface Worksheet

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) (approximate)			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	17,500 0	+/- 0	0	
Patio, Impervious Decking, Pavers and Impervious Liners	2,500 +/-	0	0	0
Sidewalks and paths	N/A	0	0	0
Parking Lots	3,900 +/-	0	0	0
Roadways and Driveways,	50,200 +/-	0	0	0
Off-site Impervious Improvements	N/A N/A	N/A	N/A	
<b>Total Area of Impervious Surface (Excluding Roadways and Driveways)</b>	23,900 +/-	0	0	0

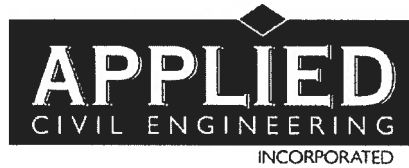
Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

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): <b>George H Monteverdi</b>	Title: <b>Agent</b>
Signature of Owner or Agent: 	Date: <b>December 4, 2012</b>

Note: All impervious areas are approximate based on aerial photographs and previous project site plans. No new or

reconstructed impervious surfaces are proposed.



August 28, 2012

Job No. 12-136

Kim Withrow, REHS  
Environmental Health Division  
Napa County Building Planning and Environmental Services  
1195 Third Street, Suite 101  
Napa, CA 94559

Re: Onsite Wastewater Disposal Feasibility Study for the  
Arkenstone Vineyards Winery Use Permit Modification  
335 West Lane, Napa County, California APN 024-450-013  
#02221-UP, P06-01424 & P10-00092

Dear Ms. Withrow:

At the request of Arkenstone Vineyards we have evaluated the process and sanitary wastewater flows associated with the proposed use permit modification. We have also analyzed the capacity of the existing process and sanitary wastewater systems serving the winery facility to determine if they are adequate to serve the proposed changes in use.

It is our understanding that the Arkenstone Vineyards winery is currently permitted to produce 48,000 gallons of wine per year and they desire to increase their approved production capacity to 60,000 gallons of wine per year. Furthermore, we understand that the approved marketing plan will be modified to allow the following activities:

Description	# of Guests	Frequency
Tours and Tasting Visitors	30	Daily
Marketing Events with Catered Meal	24	12 per year
Marketing Events with Catered Meal	80	4 per year
Harvest Events with Catered Meal	50	2 per year
Wine Auction Events	100	1 per year

The remainder of this letter describes the existing process and sanitary wastewater systems, their design capacity and the peak flows associated with the proposed changes in use.

## **Process Wastewater Disposal Analysis**

### Existing Process Wastewater Septic System

According to the "As-Built Disposal Field Plan" prepared by REB Engineering, dated 2/14/2008 the existing process wastewater disposal system consists of four 2,000 gallon septic tanks (one tank is identified for potential future use as a recirculation tank if a pretreatment system is implemented) and one 2,000 gallon sump tank located near the cave portal area as well as one 3,000 gallon sump tank and 1,440 lineal feet of pressure distribution leach lines located approximately 600 feet southwest of the cave portal area. According to the calculations prepared by REB Engineering the septic system was designed for a maximum flow of 1,600 gallons per day.

### Proposed Process Wastewater Design Flows

We have used the generally accepted standard that six gallons of winery process wastewater are generated for each gallon of wine that is produced each year and that 1.5 gallons of wastewater are generated during the crush period for each gallon of wine that is produced. Based on the 60,000 gallon production capacity and the expectation that both white and red wine will be produced at the winery, we have assumed a 60 day crush period. Using these assumptions, the annual, average daily and peak winery process wastewater flows are calculated as follows:

$$\text{Annual Winery Process Wastewater Flow} = \frac{60,000 \text{ gallons wine}}{\text{year}} \times \frac{6 \text{ gallons wastewater}}{1 \text{ gallon wine}}$$

$$\text{Annual Winery Process Wastewater Flow} = 360,000 \text{ gallons per year}$$

$$\text{Average Daily Process Wastewater Flow} = \frac{360,000 \text{ gallons wastewater}}{\text{year}} \times \frac{1 \text{ year}}{365 \text{ days}}$$

$$\text{Average Daily Winery Process Wastewater Flow} = 986 \text{ gallons per day}$$

$$\text{Peak Winery Process Wastewater Flow} = \frac{60,000 \text{ gallons wine}}{\text{year}} \times \frac{1.5 \text{ gallons wastewater}}{1 \text{ gallon wine}} \times \frac{1 \text{ year}}{60 \text{ crush days}}$$

$$\text{Peak Winery Process Wastewater Flow} = 1,500 \text{ gallons per day (gpd)}$$

### Conclusion

The predicted peak winery process wastewater flow is less than the design capacity for the existing process wastewater septic system and thus no improvements the existing system are required.

We trust that this provides the information you need to process the subject use permit modification. Please feel free to contact us at (707) 320-4968 if you have any questions.

Sincerely,

Applied Civil Engineering Incorporated

By:

Michael R. Muelrath  
Michael R. Muelrath RCE 67435  
Principal

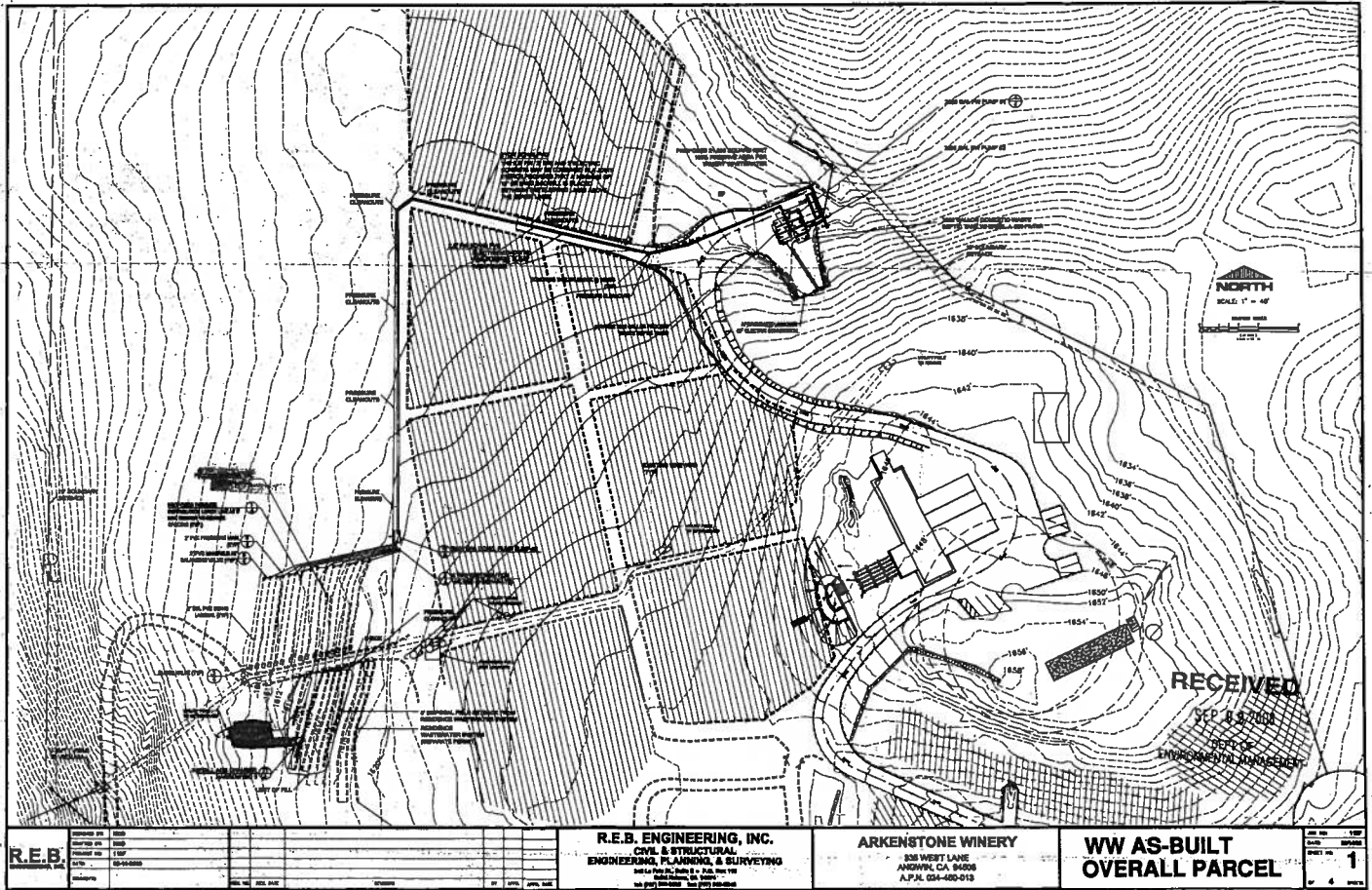


Enclosures:

"As-Built" Septic System Plans prepared by REB Engineering

Copy:

Ron & Susan Krausz, Arkenstone Vineyards (via email)  
George Monteverdi, Monteverdi Consulting (via email)



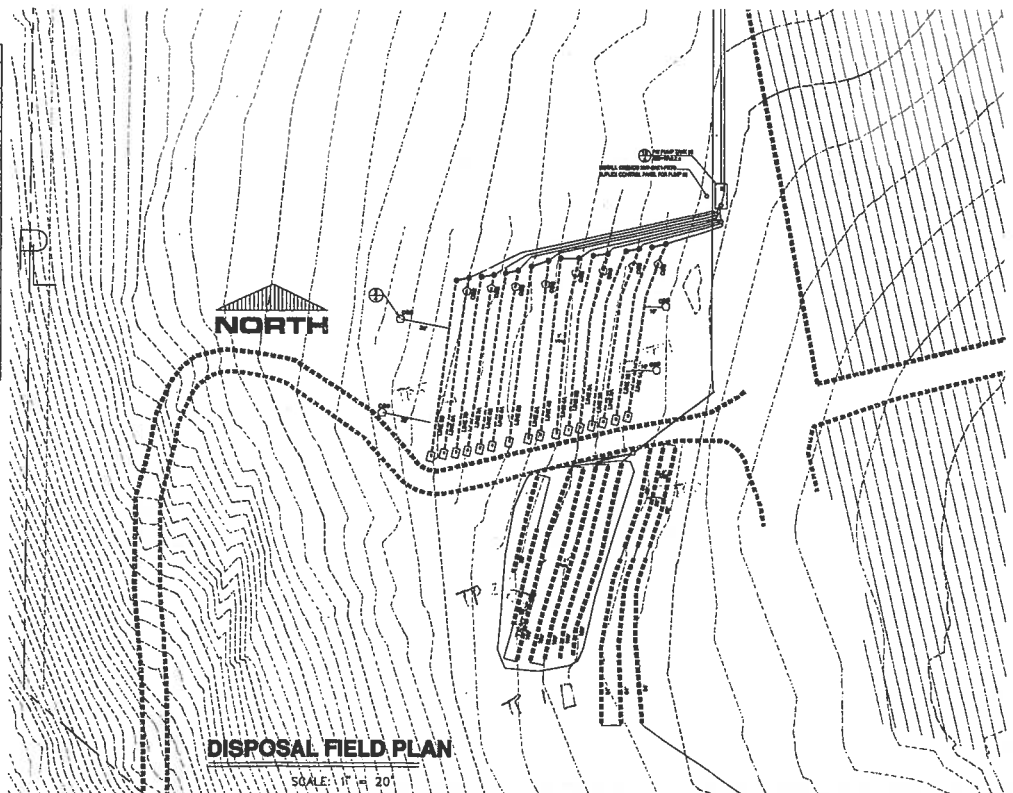
S:\LAND PROJECTS\2007-113-080\Land\Plan\3-BUILT\3-BUILT-01.dwg Plot Date: 9-5-08 at 9:38

<b>R.E.B.</b> ENGINEERING, INC. 1000 S. 10th St. Suite 100 Lincoln, NE 68502 Phone: 402-441-1111 Fax: 402-441-1112 Email: reb@reb-engineering.com	<b>R.E.B. ENGINEERING, INC.</b> CIVIL & STRUCTURAL ENGINEERING, PLANNING, & SURVEYING 1000 S. 10th St., Suite 100 Lincoln, NE 68502 Phone: 402-441-1111 Fax: 402-441-1112 Email: reb@reb-engineering.com	<b>ARKENSTONE WINERY</b> 838 WEST LAKE ANKENY, IA 50021 A.P.N. 034-400-013	<b>WW AS-BUILT OVERALL PARCEL</b>	SHEET NO. 1 OF 1
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PIPE SCHEDULE				
LINE #	# OF HOLES	LENGTH (LF)	FLOWLINE ELEV.	PIPE SIZE/TYPE
1A	31	90	1815.0s	2" PVC SCH 40
1B	31	90	1814.5s	2" PVC SCH 40
2A	31	90	1814.0s	2" PVC SCH 40
2B	31	90	1813.5s	2" PVC SCH 40
3A	31	90	1813.0s	2" PVC SCH 40
3B	31	90	1812.5s	2" PVC SCH 40
4A	31	90	1812.0s	2" PVC SCH 40
4B	31	90	1811.5s	2" PVC SCH 40
TOTAL:	248	720 LF		
5A	31	90	1811.0s	2" PVC SCH 40
5B	31	90	1810.5s	2" PVC SCH 40
6A	31	90	1810.0s	2" PVC SCH 40
6B	31	90	1809.5s	2" PVC SCH 40
7A	31	90	1809.0s	2" PVC SCH 40
7B	31	90	1808.5s	2" PVC SCH 40
8A	31	90	1808.0s	2" PVC SCH 40
8B	31	90	1807.5s	2" PVC SCH 40
TOTAL:	248	720 LF		

#### SEPTIC TANK NOTES

1. SEPTIC TANK: TO BE SIZED AND LOCATED BY THE DESIGNER. THE TANK SHALL BE SIZED TO TREAT THE WASTEWATER FROM THE ENTIRE WINEYARD. THE TANK SHALL BE CONSTRUCTED OF CONCRETE OR STEEL. THE TANK SHALL BE SIZED TO TREAT THE WASTEWATER FROM THE ENTIRE WINEYARD. THE TANK SHALL BE CONSTRUCTED OF CONCRETE OR STEEL.
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3. PUMP: TO BE SIZED AND LOCATED BY THE DESIGNER. THE PUMP SHALL BE SIZED TO PUMP THE WASTEWATER FROM THE TANK TO THE DISPOSAL FIELD. THE PUMP SHALL BE CONSTRUCTED OF CONCRETE OR STEEL. THE PUMP SHALL BE SIZED TO PUMP THE WASTEWATER FROM THE TANK TO THE DISPOSAL FIELD. THE PUMP SHALL BE CONSTRUCTED OF CONCRETE OR STEEL.
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#### DISPOSAL FIELD PLAN

SCALE: 1" = 20'

R.E.B.

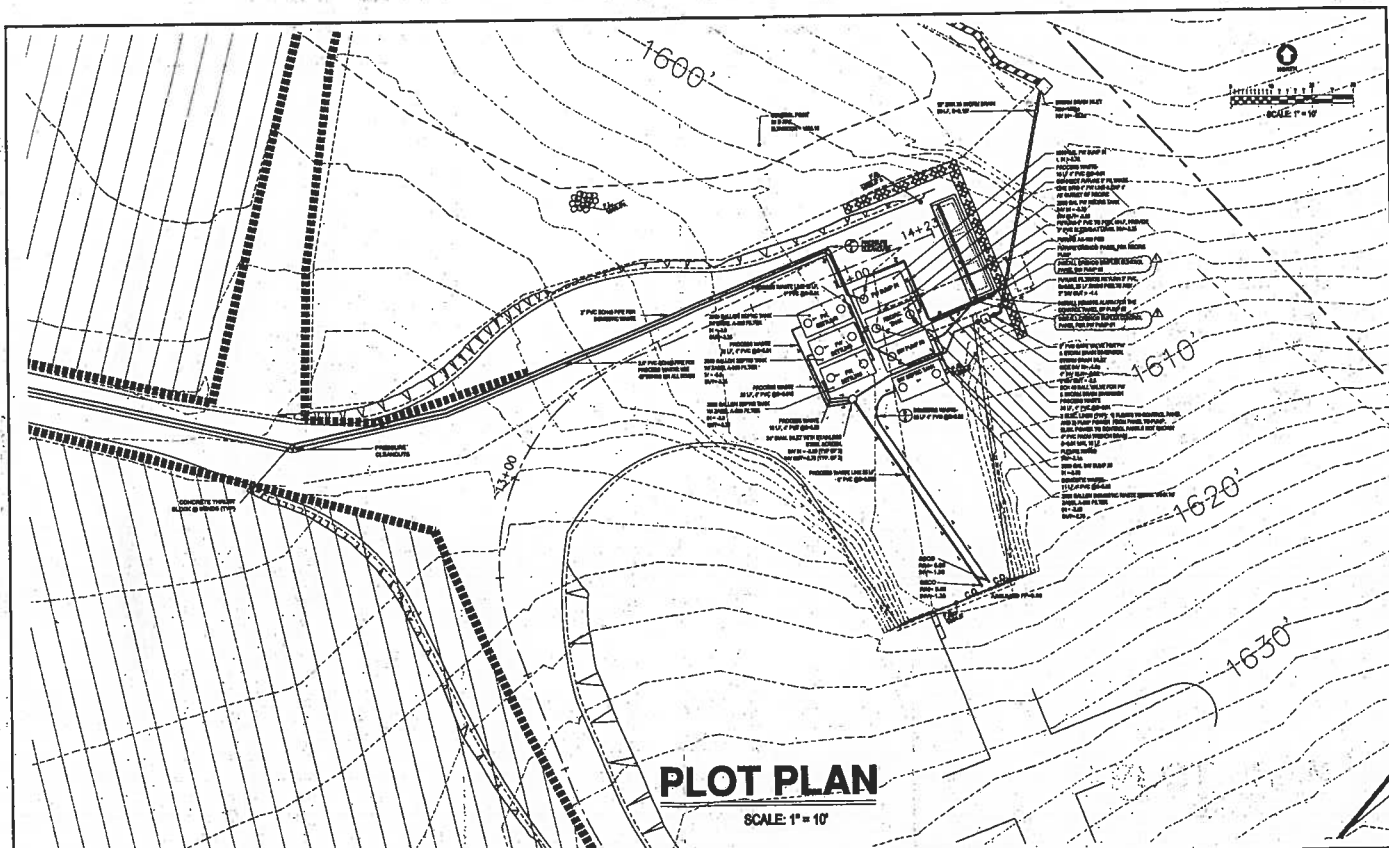
PROJECT NO.	1000
CLIENT NO.	1000
DATE	01/01/00
REVISION	1
DESCRIPTION	PUMP AND DISPOSAL FIELD PLAN
DESIGNED BY	1000
CHECKED BY	1000
APPROVED BY	1000

R.E.B. ENGINEERING, INC.  
CIVIL & STRUCTURAL  
ENGINEERING, PLANNING, & SURVEYING  
336 WEST LANE  
ANOKA, MN 55408  
TEL: (763) 436-1111 FAX: (763) 436-1112  
WWW.REB-ENGINEERING.COM

ARKENSTONE WINERY  
336 WEST LANE  
ANOKA, MN 55408  
TEL: (763) 436-1111 FAX: (763) 436-1112  
WWW.ARKENSTONEWINERY.COM

AS-BUILT  
DISPOSAL FIELD PLAN

2

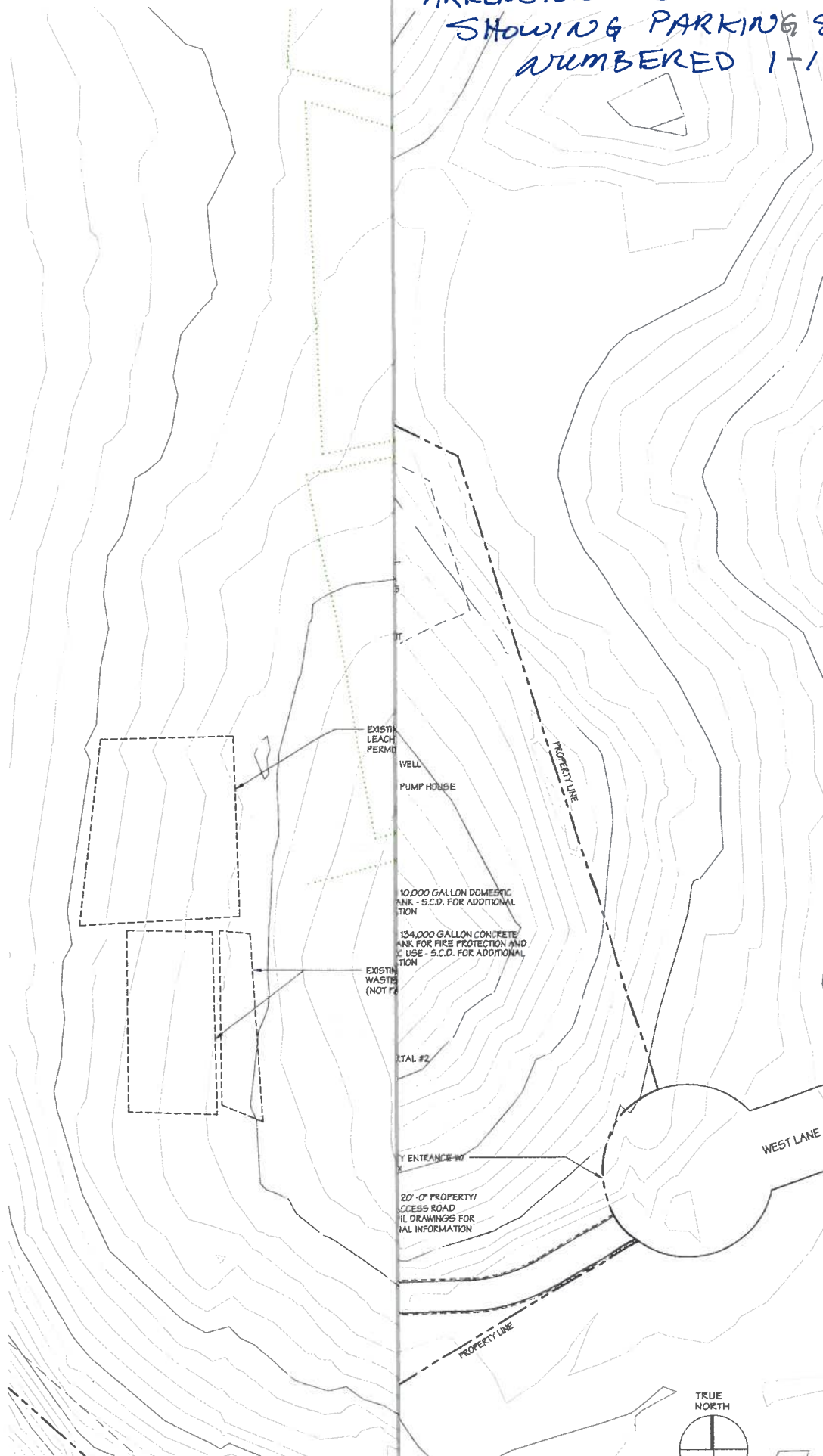


<b>R.E.B.</b> ENGINEERING, INC. 335 WEST LANE ANGELES, CA 90008 A.P.N. 034-480-013	<b>R.E.B. ENGINEERING, INC.</b> CIVIL & STRUCTURAL ENGINEERING, PLANNING & SURVEYING 335 West Lane, Suite 200, P.O. Box 140 Redondo Beach, CA 90260 Tel: (310) 591-0000 Fax: (310) 591-0001	<b>ARKENSTONE WINERY</b> 335 WEST LANE ANGELES, CA 90008 A.P.N. 034-480-013	<b>TANK AREA AT PORTAL</b>	SHEET NO. 1 OF 1 DATE: 05/05/00 DRAWN BY: [Signature] CHECKED BY: [Signature] 3
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5: \LAND PROJECTS\2007-113-000\LAND\PLANS\AS-BUILT\1-00-ASBUILT-0113 PLOT PLAN 0-5-00 H 0-10



ARKENSTONE SITE PLAN  
SHOWING PARKING SPACES  
NUMBERED 1-17



1 SITE PLAN  
SCALE: 1"=40'

### Data request for analysis of operational characteristics for Residential, Commercial, or Industrial projects

The Napa County Climate Action Plan requires that staff calculate the GHG emissions of all discretionary projects assuming "business as usual" (BAU), and that applicants reduce those emissions by 38%. This checklist identifies the data needed to complete the required calculations and allows applicants to select the emissions reduction measures they wish to use. Applicants may retain consultants to prepare their own calculations if desired. Default calculations will be based on thresholds derived from California Air Pollution Control Officers Association (CAPCOA) and Bay Area Air Quality Management District's CalEEmod model, as well as standard factors for vegetation removal and retention/replacement.

#### Contact Information:

Name of project:	Akenstone Vineyards Winery Use Permit Modification
Project address & APN:	323 West Lane, Angwin, 024-450-013
Project contact name:	George H Monteverdi, Monteverdi Consulting LLC
Project contact e/mail:	George@MonteverdiConsulting.com
Project contact phone:	707-761-2516

#### Part A: Business As Usual (BAU)

##### 1. Input for new construction or operations (or change in land use type) (No new construction or land use change)

Land Use Type	# of units	Square Footage removed	Square Footage Added	Total Daily Vehicle Trips		Population	
				Mon-Fri	Sat & Sun	# of visitors	# of employees
Dwelling unit		0	0	0	0	0	0
Warehouse		0	0	0	0	0	0
Light Industrial (winery production)		0	0	16	15	0	3
High quality restaurant (tasting room)		0	0	5	11	15	2
Retail		0	0	0	0	0	
Office		0	0	16	0	0	5
Other (please explain)		0	0				
<b>Total</b>		0	0	37	26	15	10

Refer to Table 3-1 of the BAAQMD CEQA Guidelines (2011) for other precursor screening levels

##### 2. Site Development (No new site development or removal of vegetation)

	Acres removed	Acres planted
Vegetation type		
Coniferous Forest	0	0
Oak Woodland	0	0
Riparian Woodland	0	0
Shrub	0	0
Vineyard	0	0
Other (please explain)	0	0
Already Developed area (i.e. asphalt)	Existing development area +/-0.16 ac; NO CHANGE	
<b>Total acres of land</b>		<b>+/-0.16 ac</b>