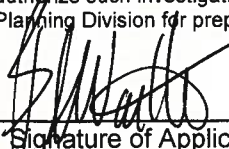
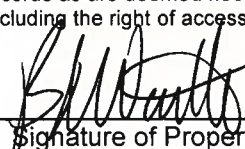


NAPA COUNTY
CONSERVATION, DEVELOPMENT AND PLANNING COMMISSION
1195 Third Street, Rm 210 Napa, California 94559 (707) 253-4416

APPLICATION FOR A VARIANCE

FOR OFFICE USE ONLY	
ZONING DISTRICT: <u>AP</u> REQUEST: <u>Variance to reduce setbacks for two existing buildings/structures for conversion to winery uses.</u>	File No: <u>P12-00233-WP</u> <u>P13-00001-VAR</u> Date Filed: <u>12/28/2012</u> Date Published: _____ Date Posted: _____ <div style="text-align: right; margin-top: 10px;"><u>ZA</u> <u>CDPC</u> <u>BS</u></div> Hearing: _____ Action: _____

TO BE COMPLETED BY APPLICANT	
Applicant's Name: <u>Tamber Bey Vineyards</u>	Telephone #: <u>707-945-0483</u>
Address: <u>1234 Adams Street</u> <u>St. Helena</u> <u>California</u> <u>94574</u>	
number street city state zip	
Status of Applicant's Interest in Property: <u>owner</u>	
Property Owner's Name: <u>Barry Waitte</u>	Assessor's # <u>017-160-010</u>
Address: <u>1234 Adams Street St. Helena, California 94574</u>	Telephone #: <u>same as above</u>
REQUEST: <u>Variance to required side yard (west property line) for proposed winery production facility and to the 600 foot winery setback from Tubbs Lane for the accessory winery equipment storage building. Applicable sections are 18.104.040 (side yard) & 18.104.230(A) [Tubbs Lane setback].</u>	
PLEASE EXPLAIN ON THE REVERSE SIDE OF THIS FORM THE REASONS THAT THE VARIANCE REQUEST SHOULD BE APPROVED	
I certify that all the information contained in this application 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 of Applicant	 _____ Signature of Property Owner
<u>12/26/12</u> _____ Date	<u>12/26/12</u> _____ Date
Submit with a check or money order payable to the County of Napa. The full application fee for a variance is \$1120.00	

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT			
\$1010.00	_____ Receipt Number	Received By _____ Conservation Development & Planning Department	Date _____
Pre-application Receipt No. _____		Date: _____	

REASONS FOR GRANTING A VARIANCE
Tamber Bey Vineyards
1251 Tubbs Lane, Calistoga

1. Please describe what exceptional or extraordinary circumstances or conditions apply to your property (including the size shape, topography, location of 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 classification.

The applicant is requesting a variance to two sections of the zoning ordinance: a variance to the side yard setback as it applies to a portion of the new production building located on the west side of the property; and a variance to the required winery setback from Tubbs Lane as it applies to the existing barn which will contain winery-related equipment. Both buildings exist and would simply be converted to winery use under the current proposal. The production building on the west side of the property was permitted by the county as a semi enclosed equestrian arena and was shown as located 20 feet from the west property line. When the property line was surveyed it turned out that a portion of the existing building was built 19'1" from the west property line and is at an angle to it. Only a small portion of the building is within the setback with the majority of the building at least 20' from the west property line.

The second variance is necessitated by the applicants proposal to reuse an existing barn located approximately 475' +/- from the centerline of Tubbs Lane. This existing structure currently used for storage by the previous owner would be converted to winery storage as part of the proposed project. Under the staff interpretation of section 18.104.230(A) any building used for storage of winery equipment is required to meet the 600' setback.

The subject property contains a number of structures that were permitted as part of the previous use of the property as a private residence and equestrian facility. The current proposal involves the re-use and minor modification of existing building as opposed to demolition or construction of new buildings. This makes sense from an economic point of view, an energy efficiency goal and reduces the need for additional coverage of agricultural land. In addition, reuse of the existing buildings with minimal change in exterior elevation retains the current visual setting. The proposed production building, formerly a semi-enclosed and covered arena will be enclosed to house the winemaking activity. This enclosure will serve to reduce noise emanating from the building; and the parcel to the west is undeveloped so little impact from the 11" encroachment is anticipated. With respect to the variance for the production building, it is bordered by

existing improvements (access road and proposed visitors center). Relocating the building 11" so that all portions of the building comply with the 20' setback represent an extreme hardship given the fact that the majority of the building complies with the required setback and the encroachment amounts to less than a 3' length on each of two sides of the existing building.

The original purpose of establishing setbacks for new winery buildings from public roads was to reduce the corridor effect of multiple wineries on the same road (note the pre-winery definition ordinance setback was only 20' from property lines), and to protect views from the public road. In the case of the existing storage barn that will be converted is already in the landscape, is of low profile, and is set back over 400' from Tubbs Lane. Further, it makes sense to re-use an existing building that is not visually intrusive, is proximate to the proposed winery complex. Given the existing site improvements, the need for winery storage to be proximate to the winemaking function and the 600-foot setback, available functional locations for new buildings are limited.

Strict application of the required setbacks would pose a severe hardship to the applicant, as it would necessitate constructing new buildings to serve the function proposed for the existing buildings. Increase in energy use, concomitant greenhouse gas emissions as well as converting additional agricultural land to hardscape. In addition, reusing existing buildings that are proximate to the winemaking function makes common sense. The location of the proposed production building set at an angle to the property line results in a very minor encroachment into the required 20-foot setback. Retaining the barn in its current location conforms to the intent of the winery setback requirement as the building does not pose a visual impact nor does it adversely affect the views from the public road (Tubbs Lane). Views from Tubbs Lane are already impacted by existing residences located along Tubbs Lane and far closer to the road than the existing barn.

2. Please state why the granting of your variance request is necessary for the preservation and enjoyment of your substantial property rights.

Approval of the variance request will allow the applicant to realize a long-standing goal of developing a state of the art winery that respects the landscape, is well integrated with the existing improvements and allows the preservation substantial open space present on the balance of the property. In addition, retaining the buildings in their present location contributes to the winemaking efficiency, preserves natural resources by minimizing energy use and forest products that would be needed to construct new buildings. Further, retaining the existing buildings in their present location and configuration allows for the undeveloped areas both within and outside of the required setbacks to be used for the disposal of grading spoil and

treated wastewater that will help preserve the groundwater resource. Finally, retaining the buildings in their current location and configuration will have no adverse effect on neighboring properties or on the existing views from Tubbs Lane, the purpose of establishing the two setbacks in question.

3. Please state why the granting of a 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.

Granting the applicant the right to retaining two existing buildings, the existing barn 475' from the centerline of Tubbs Lane rather than the required 600 feet and a portion of the existing area (now proposed for wine production) will not adversely affect the public health safety or welfare of the County. The existing buildings poses no visual impact as both are low profile and already within the visual landscape. Only a small portion of the proposed production building lies within the required 20-foot side yard setback; the majority of the building previously approved by the county lies well outside the 20' setback. The tax base of the county will be expanded and its agricultural economy strengthened as the new winery will use 75% Napa County-grown fruit in its authorized production. Further, the new winery will further buttress the long-standing reputation of the county as the premier wine growing and wine making region in the world.

The proposed project has been designed to meet all other required setbacks and has been designed to comply will all applicable building codes, environmental health and fire safety codes and requirement.

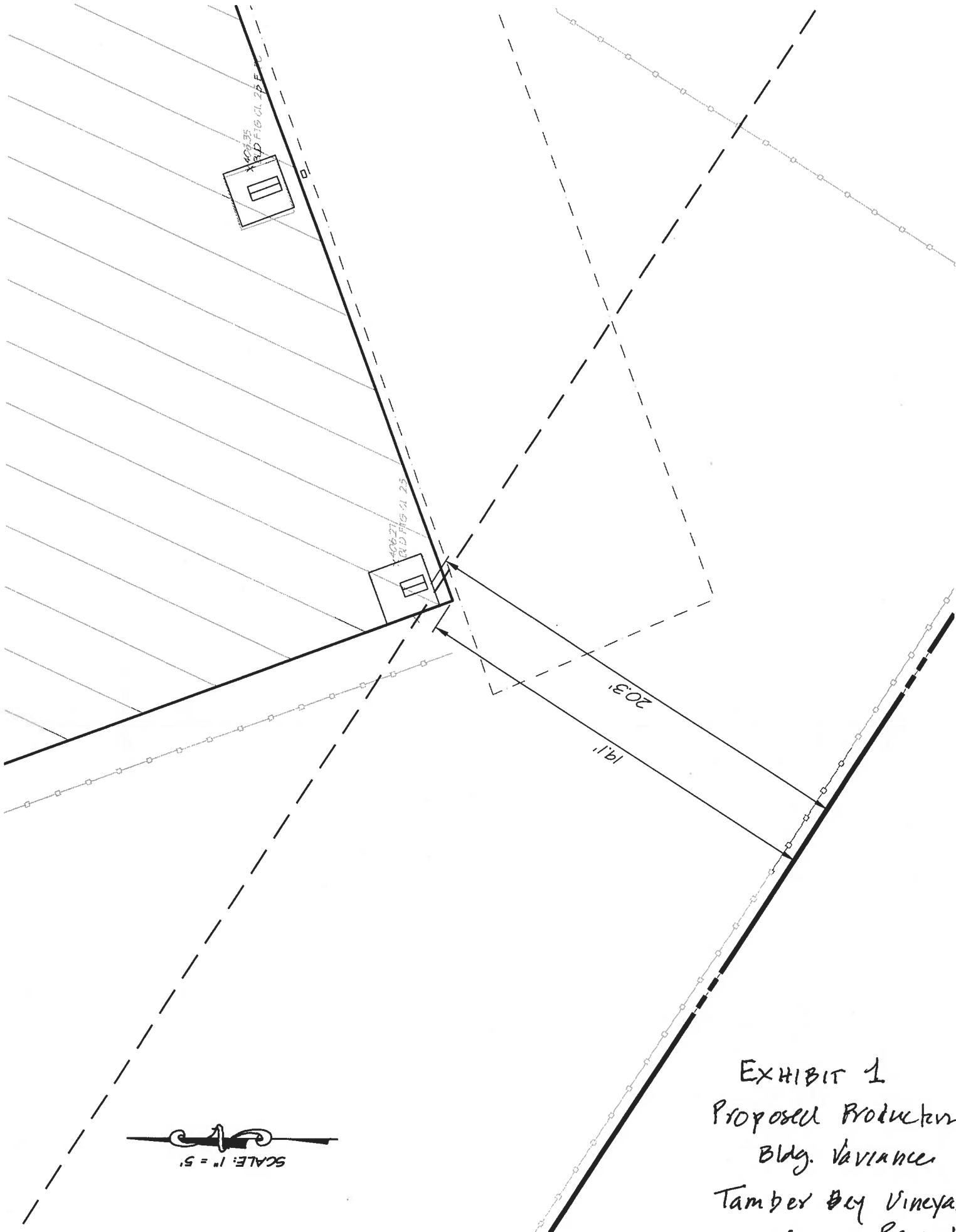


EXHIBIT 1
Proposed Production
Bldg. Variance
Tamber Bay Vineyard
Winery Project

12.27.12

RECEIVED

AUG 27 2012

file No P12-00233



A Tradition of Stewardship
A Commitment to Service

Napa County

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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: Use Permit (New)

Date Submitted: 7.13.2012 Resubmittal(s): 8.27.2012

Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 8,000- Receipt No. 91764 Received by: TA Date: 7/13/12

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Tamber Bey Vineyards

Assessor's Parcel No: 017-160-010 Existing Parcel Size: 22.41 ac.

Site Address/Location: 1251 Tubbs Lane Calistoga CA 94515
No Street City State Zip

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

Property Owner: Barry Waitte

Mailing Address: 1234 Adams Street St. Helena CA 94574
No Street City State Zip

Telephone No: (707) 945 - 0483 E-Mail: barry@tamberbey.com

Applicant (if other than property owner): Riechers Spence & Associates / Bruce Fenton, PE

Mailing Address: 1515 Fourth Street Napa CA 94558
No Street City State Zip

Telephone No: (707) 252 - 3301 E-Mail: bfenton@rsacivil.com

Representative (if applicable): Jeffrey Redding, AICP

Mailing Address: 2423 Renfrew Street Napa CA 94558
No Street City State Zip

Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

Use Permit Information Sheet

Use

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

Applicant proposed to convert 14,400 sf of existing covered area and 2,240 sf of barn space to a 60,000 gpy winery production facility with a visitors center, storage, and three offices.

The visitors center will allow tours and tastings by appointment only and will regularly serve small winery pairing plates that are prepared on site in an existing kitchen that will be improved to commercial standards. A total of 26 marketing events are proposed per year. Larger marketing events will be fully catered.

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

District ABC

Regional _____

State _____

Federal TTB

Improvements

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

The existing driveways and paved surfaces will serve as access and parking. The parking area will include a van accessible ADA parking stall and 7 striped vehicle parking spaces. Overflow parking is available to accommodate marketing events within the existing paved areas without impeding emergency access.

The project will also include an upgrade to the existing on site fire protection system, improvement of the existing water system to the CalCode Exemption Requirements, and the development of an on site process wastewater treatment system that allows the beneficial reuse of wine production wash water.

All winery production and crush areas will be covered. A covered refuse and recycle is proposed. The project also includes the following improvements:

- Domestic waste water system
- Widening of existing access road to County standards
- Winery signage
- Electrical charging station
- Bike racks

Improvements, cont.

Total on-site parking spaces: n/a existing 7* proposed

Loading areas: n/a existing 1 proposed

* Overflow parking for events as shown on attached site plan.

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): .87 acres

Employment and Hours of Operation

Days of operation: n/a existing 7 proposed
10:00am -6:30pm (tasting)
Hours of operation: n/a existing 7:00am-5:00pm (production) proposed
Anticipated number of employee shifts: n/a existing 5 (3 FT / 2 PT) proposed
Anticipated shift hours: n/a existing 1 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) _____

Certification and Indemnification

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

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

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

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

Barry Waitte

Print Name of Property Owner

Signature of Property Owner

Print Name Signature of Applicant (if different)

Signature of Applicant

Date

Date

7/12/12

Supplemental Application for Winery Uses

Operations

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

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

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

Production Capacity *

Please identify the winery's...

Existing production capacity: n/a gal/y Per permit №: n/a Permit date: n/a

Current maximum actual production: n/a gal/y For what year? n/a

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>n/a</u> existing	<u>20</u> proposed
Average daily tours and tastings visitation ¹ :	<u>n/a</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>n/a</u> existing	<u>10 am - 6:30 pm</u> proposed
Non-harvest Production hours ² :	<u>n/a</u> existing	<u>7 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.)

1 event per month at 30 guests; 1 event per month at 75 guests; 2 annual release events for 100 guests
Participation in wine auction.

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.)

Commercial kitchen on-site; food and wine pairings served under a CalCode water system permit. The maximum number of persons served is as follows:

12 days with 30 guests (smaller events)

12 days with 75 guests (medium events)

2 days with 100 guests (large events)

8 Saturdays during crush with 5 staff and 20 visitors

= 34 days total with service to greater than 25 individuals

Residence on site will house employees who take care of horses and work at winery.

Water test results for the system are attached to this application.

Winery Coverage and Accessory/Production Ratio

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

Existing	<u>n/a</u> sq. ft.	<u>n/a</u> acres
Proposed	<u>27,825</u> sq. ft.	<u>0.64</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>92,472</u> sq. ft.	<u>2.12</u> acres	<u>9</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>n/a</u> sq. ft.	Proposed	<u>18,101 19,382 *</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>n/a</u> sq. ft.	<u>n/a</u> % of production facility
Proposed	<u>6,333</u> sq. ft.	<u>35</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)

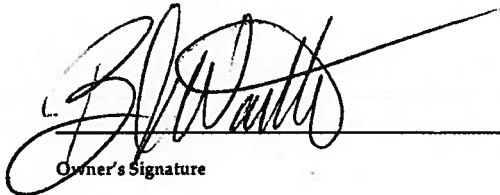
Please identify the winery's...

Cave area	Existing: <u>n/a</u> sq. ft.	Proposed: <u>n/a</u> sq. ft.
Covered crush pad area	Existing: <u>n/a</u> sq. ft.	Proposed: <u>4,680</u> sq. ft.
Uncovered crush pad area	Existing: <u>n/a</u> sq. ft.	Proposed: <u>n/a</u> sq. ft.

*per plans Jan. 7, 2013 (ST)
dated

Initial Statement of Grape Source

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


Owner's Signature

7/12/12

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>17,362</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>17,335</u> gal/d	<u>0</u> gal/d
Water availability (in gallons/minute):	<u>32.5</u> gal/m	<u>32.5</u> gal/m
Capacity of water storage system:	<u>10,500</u> gal	<u>10,500</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>	
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	<u>450</u> gal/d	<u>125</u> gal/d
Anticipated future waste flows (peak flow):	<u>1,065</u> gal/d	<u>1,500</u> gal/d
Future waste disposal design capacity:	<u>1,325</u> gal/d	<u>1,500</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): n/a using existing structure and paving

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>2</u>	x 3.05 one-way trips per employee	=	<u>6</u>	daily trips.
Number of PT employees: <u>1</u>	x 1.90 one-way trips per employee	=	<u>2</u>	daily trips.
Average number of weekday visitors: <u>15</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>12</u>	daily trips.
Gallons of production: <u>60,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total		=	<u>21</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck <u>trips</u> x .38)		=	<u>8</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6</u>	daily trips.
Number of PT employees (on Saturdays): <u>1</u>	x 1.90 one-way trips per employee	=	<u>2</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14</u>	daily trips.
Total		=	<u>22</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor <u>trips</u> x .57)		=	<u>14</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>3</u>	x 3.05 one-way trips per employee	=	<u>9</u>	daily trips.
Number of PT employees (during crush): <u>2</u>	x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>20</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>14</u>	daily trips.
Gallons of production: <u>60,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>450</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>6</u>	daily trips.
Total		=	<u>34</u>	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>5</u>	x 2 one-way trips per staff person	=	<u>10</u>	trips.
Number of visitors (largest event): <u>100</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</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).

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	0.50 af/yr	Residential	0.50 af/yr
Farm Labor Dwelling	0 af/yr	Farm Labor Dwelling	0 af/yr
Winery	0 af/yr	Winery	1.59 af/yr
Commercial	0 af/yr	Commercial	0 f/yr
Vineyard*	0 af/yr	Vineyard*	0 af/yr
Other Agriculture	0 af/yr	Other Agriculture	0 af/yr
Landscaping	2.10 af/yr	Landscaping	2.1 af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
<u>Irrigated Pasture</u>	16.60 af/yr	<u>Irrigated Pasture</u>	14.98 af/yr
<u>Horse Usage</u>	0.25 af/yr	<u>Horse Usage</u>	0.25 af/yr
_____	_____ af/yr	_____	_____ af/yr

TOTAL: 19.45 af/yr
6,337,218 gallons**

TOTAL: 19.42 af/yr
TOTAL: 6,327,444 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.

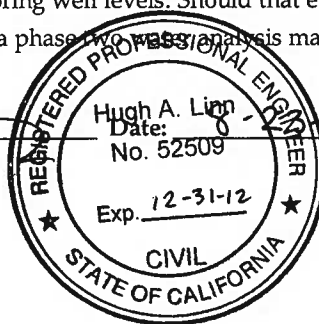
RSA has evaluated the water use for the pasture areas on the Tamber Bey property. We have confirmed that the pasture areas primary use will not be to produce food for the horses on the property. The horses on the property will have controlled diets that will be applied through the hand mixing of grains and grasses at scheduled feeding times. Pasture will be lightly grazed in the spring when grasses irrigated from the wet season are present. In the 24-week dry period, April through October, these pasture areas will be used for the temporary penning of horses normally kept in paddocks. In the dry season these pastured areas will receive a maximum anticipated irrigation for the purpose of dust control as follows: $1/2"$ of irrigation applied two times/week over a 24-week period. The following estimated the water used for dust control over the year for each acre over an annual period: $(1/2" \times 2 \times 24) / 12 = 2.0$ ac-ft/yr

An area of +/- 0.81 acres of existing pasture will be irrigated by recycled process water. This will reduce the area of irrigated pasture to 7.5 acres.

An additional 0.01 ac-ft/year/horse has been included for watering of horses.

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 mass analysis may be required. You will be advised of such a decision.

Signature: _____



Phone: 207 252-3301

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) l amber Bey vineyards	
BUSINESS SITE ADDRESS 1251 Tubbs Lane	
BUSINESS SITE CITY Calistoga	CA ZIP CODE 94515
CONTACT NAME Barry Waitte	PHONE (707)945-0483

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 checked="" type="checkbox"/> YES <input type="checkbox"/> NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input type="checkbox"/> NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> NO 10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> NO 12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> 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="checkbox"/> YES <input checked="" type="checkbox"/> 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)