



A Tradition of Stewardship
A Commitment to Service

DEC 19 2012

file No PR2-00110

Napa County

Conservation, Development, and Planning Department

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

web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: Maj. Mod. resubmittal

Date Submitted: 3/20/12 Resubmittal(s): 12/19/12 Date Complete: _____

Request: _____

original request: to abandon existing bed & breakfast and allow tours & tastings by appt. on the first floor & porch w/ food & wine pairing & on-site consumption, the second floor will be used for office space. (see attached)

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

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Stags' Leap Winery

Assessor's Parcel No: 032-530-014 Existing Parcel Size: 10.16 ac.

Site Address/Location: 6150 Silverado Trail Napa, CA 94558
No. Street City State Zip

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

Property Owner: Treasury Wine Estates

Mailing Address: 610 Airpark Road, Napa, CA 94558
No. Street City State Zip

Telephone No: (707) 259-4673 E-Mail: debra.dommen@tweglobal.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Use Permit Information Sheet

Use

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

See attached.

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

District _____

Regional _____

State _____

Federal _____

Improvements

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

N/A

Improvements, cont.

Total on-site parking spaces: 6 existing 6 proposed

Loading areas: _____ existing _____ 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 acres

Employment and Hours of Operation

Days of operation: 7 existing same proposed

Hours of operation: 6:00am - 11:00pm existing same proposed

Anticipated number of employee shifts: 1 existing same proposed

Anticipated shift hours: 6:00am - 11:00pm existing same 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.

Treasury Wine Estates

Print Name of Property Owner

Signature of Property Owner

Debra Dommen

Print Name Signature of Applicant (if different)

Signature of Applicant

Date

12/20/12

Debra Dommen

12/20/12

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 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 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input 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: 60,000 gal/y Per permit No: U-508687 Permit date: 6/3/1987

Current maximum actual production: 40,000 gal/y For what year? 2011

Proposed production capacity: same 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 people/day</u> existing	<u>40 people/day</u> proposed
Average daily tours and tastings visitation ¹ :	<u>10 people/day</u> existing	<u>40 people/day</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10:00am - 6:00pm</u> proposed
Non-harvest Production hours ² :	<u>6:00am - 11:00pm</u> existing	<u>same</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.)

See attached.

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.)

See attached

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>21,539</u>	sq. ft.	<u>.49</u>	acres
Proposed	<u>21,593</u>	sq. ft.	<u>.49</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>66,371</u>	sq. ft.	<u>1.52</u>	acres	<u>15</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>17,869</u>	sq. ft.	Proposed	<u>17,869</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>6,070</u>	sq. ft.	<u>34</u>	% of production facility
Proposed	<u>6,070</u>	sq. ft.	<u>34</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:

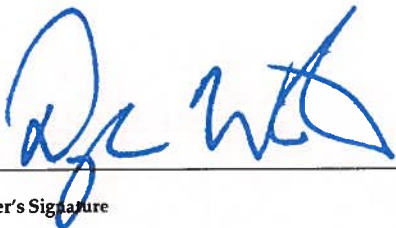
- ☒ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)
- ☐ Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing: <u>3,000</u>	sq. ft.	Proposed: <u>3,000</u>	sq. ft.
Covered crush pad area	Existing: <u>300</u>	sq. ft.	Proposed: <u>300</u>	sq. ft.
Uncovered crush pad area	Existing: <u>3,880</u>	sq. ft.	Proposed: <u>3,880</u>	sq. ft.

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

12/20/12

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.):	Well	Tanks
Name of proposed water supplier (if water company, city, district):		
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	3900 gallons per day (gal/d)	
Current water source:	Well	
Anticipated future water demand:	3960 gal/d	gal/d
Water availability (in gallons/minute):	75 gal/m	220 gal/m
Capacity of water storage system:	gal	75,000 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	See attached report	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):		
Name of disposal agency (if sewage district, city, community system):		
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):	270 gal/d	gal/d
Anticipated future waste flows (peak flow):	110 gal/d	gal/d
Future waste disposal design capacity:	gal/d	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

Location:	Existing Gallons Per Day
Historic Winery	400
Manor House	950
Main House	600
Guest House	250
Cottages (all 4 combined)	1700
Total	3900

Manor House:	950
Less:	
B & B	180
Plus:	
40 visitors per/day with wine and food pairings	240
Total new water use	60
Total Proposed Water Use	3960

Existing:

Traffic During a Typical Weekday

Number of FT Employees	2	x 3.05 one-way trips per employee	6.1 daily trips
Number of PT Employees	1	x 1.90 one-way trips per employee	1.9 daily trips
Average number of weekday visitors	10	/2.60 visitors per vehicle x 2 one-way trips	7.69 daily trips
Gallons of production	60,000	/1,000 x .009 truck trips daily x 2 one-way trips	1.08 daily trips
TOTAL			16.77 daily trips
(No. of FT employees) + (No. of PT employees/2) + (sum of visitor and truck trips x .38)			5.8326 PM peak trips

Traffic During a Typical Saturday

Number of FT Employees	2	x3.05 one way trips per employee	6.1 daily trips
Number of PT Employees	1	x1.9 one way trips per employee	1.9 daily trips
Average number of Saturday visitors	10	/2.8 visitors per vehicle x 2 one-way trips	7.14 daily trips
TOTAL			15.14 daily trips

Traffic During a Crush Saturday

Number of FT Employees	3	x 3.05 one-way trips per employee	9.15 daily trips
Number of PT Employees	1	x 1.9 one-way trips per employee	1.9 daily trips
Average number of Saturday visitors	10	/2.8 visitors per vehicle x 2 one-way trips	7.14 daily trips
Gallons of production	60,000	/1,000 x .009 truck trips daily x 2 one-way trips	1.08 daily trips
Avg. annual tons of grape on-haul	350	/144 truck trips x 2 one-way trips	4.86 daily trips
TOTAL			24.13 daily trips

Residential Traffic

Main House	10 daily trips
Guest House	10 daily trips
Cottages - 4 total	40 daily trips

B & B Traffic
3 rooms

27 daily trips

Total Weekday Daily Trips

103.77

Proposed:

Traffic During a Typical Weekday

Number of FT Employees	3	x 3.05 one-way trips per employee	9.15 daily trips
Number of PT Employees	1	x 1.90 one-way trips per employee	1.9 daily trips
Average number of weekday visitors	40	/2.60 visitors per vehicle x 2 one-way trips	30.77 daily trips
Gallons of production	60,000	/1,000 x .009 truck trips daily x 2 one-way trips	1.08 daily trips
TOTAL			42.9 daily trips
(No. of FT employees) + (No. of PT employees/2) + (sum of visitor and truck trips x .38)			15.6 PM peak trips

Traffic During a Typical Saturday

Number of FT Employees	3	x3.05 one way trips per employee	9.15 daily trips
Number of PT Employees	1	x1.9 one way trips per employee	1.9 daily trips
Average number of Saturday visitors	40	/2.8 visitors per vehicle x 2 one-way trips	28.57 daily trips
TOTAL			39.62 daily trips

Traffic During a Crush Saturday

Number of FT Employees	4	x 3.05 one-way trips per employee	12.2 daily trips
Number of PT Employees	2	x 1.9 one-way trips per employee	3.8 daily trips
Average number of Saturday visitors	40	/2.8 visitors per vehicle x 2 one-way trips	28.57 daily trips
Gallons of production	60,000	/1,000 x .009 truck trips daily x 2 one-way trips	1.08 daily trips
Avg. annual tons of grape on-haul	350	/144 truck trips x 2 one-way trips	4.86 daily trips
TOTAL			50.51 daily trips

Residential Traffic

Main House	10 daily trips
Guest House	10 daily trips
Cottages - 4 total	40 daily trips

B & B Traffic	0 daily trips
3 rooms	

Total Weekday Daily Trips

102.9

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

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

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

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

Gallons of production: _____ / 1,000 x .009 truck trips daily³ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

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

Traffic during a Typical Saturday

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

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

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

Total = _____ daily trips.

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

Traffic during a Crush Saturday

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

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

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

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

Avg. annual tons of grape on-haul: _____ / 144 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

Largest Marketing Event- Additional Traffic

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

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

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



A Tradition of Stewardship
A Commitment to Service

Department of Public Works

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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)
032-530-014	10.16	1	10.16

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:

Residential	<u>2.25</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>2.15</u> af/yr
Commercial	_____ af/yr
Vineyard*	_____ af/yr
Other Agriculture	_____ af/yr
Landscaping	<u>.5</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

PROPOSED USE:

Residential	<u>2.25</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>2.15</u> af/yr
Commercial	_____ f/yr
Vineyard*	_____ af/yr
Other Agriculture	_____ af/yr
Landscaping	<u>.5</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

TOTAL: 4.9 af/yr
_____ gallons"

TOTAL: 4.9 af/yr **TOTAL:**
TOTAL: _____ 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.

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: Dehr Dan Date: 12/20/12 Phone: 707-259-4673

STAGS' LEAP WINERY
PROJECT STATEMENT
MODIFICATION OF USE PERMIT

Owner/Applicant: Treasury Wine Estates
610 Airpark Road
Napa, CA 94557

Representative: Debra Dommen
Vice President, Government & Community Relations
707-259-4673

Project Location: 6150 Silverado Trail
Napa, CA 94558

APN: 032-530-014

Zoning: Agricultural Preserve (AP) and Agricultural Watershed (AW).

BACKGROUND

Stags' Leap Winery (SLW) was first established in 1973 as a 5,000 gallon capacity wine storage and aging facility. Over time, three other use permits have followed which have increased the operations. A permitting summary for Stags' Leap Winery is detailed below.

<u>Date</u>	<u>Permit</u>	<u>Description</u>
7/11/1973	U-627273	5,000 gallon wine storage and aging facility
6/7/1978	U-417778	Expansion of existing wine storage and aging facility to include the production of 35,000 gallons of wine annually and reuse and expansion of former winery.
6/3/1987	U-508687	Use permit to allow in increase in production to 60,000 gallons, add a 4,800 sq. ft. building use of an existing 2,400 sq. ft. building for barrel storage on adjacent parcel, add

		minimal tours and tastings by appointment only.
12/16/1987	U-508687	Allow relocation of proposed warehouse facility to a site next to the existing winery.

PROJECT DESCRIPTION

This application proposes: 1) a visitation increase from 10 visitors per day to 40 visitors per day. 2) increase in the number of employees from 2 full time employees and 1 part time employee to 3 full time employees and 1 part time employee. 3) on-premise wine consumption. 4) wine and food pairings for tastings by appointment. 5) Certificate of Legal Non-conformity for guest house that is above the square footage limitation. 6) Certificate of Legal Non-conformity for additional four existing residential units. 7) Abandonment of Bed and Breakfast Use Permit #BB-298485. 8) Conversion of Manor House from residential to commercial dwelling.

Proposed on premise wine consumption would be consistent with Assembly Bill 2004 (Evans) and the Napa County Planning Director's July 17, 2008 memo "Assembly Bill 2004 (Evans) & the Sale of Wine for Consumption On-Premises". Wine consumption would be limited to wine purchased on-site and within the first floor of the Manor House and porch.

No new structures are proposed and no construction is proposed. No change to wine production.

Concerning greenhouse gas (GHG) reductions, from 2007 to 2011, Stags' Leap Winery's energy usage per gallon of wine processed reduced by 18%, resulting in a GHG emissions reduction as well as direct cost savings to the business. SLW already had a good track record with approximately 70% of the winery's electricity coming from a renewable energy source via our solar panel installation we host at the winery. The site undertook actions such as upgrading to more efficient lighting, installing variable frequency drives on motors and dissolved oxygen sensors on waste water aerators to ensure that this equipment operates only when needed.

The next projects planned for the site include additional lighting and refrigeration system control upgrades. Treasury Wine Estates site operations have a target to reduce energy and water usage by a further 30% over the next 3 years and we are making good progress towards that goal.

**Historic Resource Report
And CEQA Findings
10 August 2012**

**Treasury Wine Estates
Accessibility Improvements
Stags' Leap Winery
6150 Silverado Trail
Napa, CA**

Description, significance and evaluation:

Documents reviewed for this report include accessibility reports from April 2012 and June 2010 as well as site plans prepared by Treasury Wine Estates' Engineering Division. This reviewer visited the site on 26 April 2012 with Owner representatives and County staff to evaluate proposed alterations for accessibility and consistency with the Secretary of the Interiors Standards and compliance with the California Environmental Quality Act (CEQA). Review of other life safety issues was also included in this site visit. A follow up site visit was made on 29 May 2012. The proposed accessibility improvements have been reviewed for compliance with the Secretary of the Interior Standards.

The two-story stone structure with crenelated corner tower at Stags' Leap Winery was built from rock from a nearby quarry circa 1890. The site contains a National Register eligible district. Original owners Horace and Minnie Mizner Chase entertained on a lavish scale and established the winery at the estate. The winery was closed after passage of the Volstead Act (Prohibition). The Manor House is virtually unaltered and retains a high degree of integrity. Due to the steep slope of the site, various improvements are required to make the Manor House accessible.

Improvements proposed include a new accessible parking space, rehabilitation of existing walkway to remove barriers, a new accessible bathroom in the building behind the Manor House, a portable steel ramp to the north porch entry, doorway ramp at the south porch entry door, lever hardware for the south entry door.

California Environmental Quality Act (CEQA) analysis:

According to California Environmental Quality Act regulation, historic resources are automatically eligible for the California Register if they have been listed in and determined eligible for the National Register of Historic Places or the California Historic Landmarks program. Historic resources included in historic resource inventories prepared according to the California State Office of Historic Preservation (SHPO) guidelines (and included in the State Inventory of Historic Resources) or designated under county or city historic landmark ordinances are presumed eligible if the designation occurred during the previous five years. Designations and surveys over five years old must be updated before their eligibility can be considered.

The California Register regulations define “integrity” as “the authenticity of an historic resource’s physical identity, evidenced by the survival of characteristics that existed during the resource’s period of significance” (State Office of Historic Preservation, 1997). These regulations specify that integrity is a quality that applies to historic resources in seven ways: **location, design, setting, materials, workmanship, feeling and association**. A property must retain **most** of these qualities to possess integrity.

The criteria for eligibility for listing in the National Register are virtually the same as for the California Register. To meet the National Register standards, a property must meet these same criteria, be associated with an important historic context, and retain the historic integrity of features that convey significance (National Park Service, 1991).

The site and the building retain a high degree of integrity – retaining all seven qualities of integrity - **location, design, setting, materials, workmanship, feeling and association**.

Secretary of the Interior Standards and California Environmental Quality Act (CEQA) analysis:

According to current CEQA regulation:

Title 14. California Code of Regulations, Chapter 3. Guidelines for Implementation of the California Environmental Quality Act Article 5. Preliminary Review of Projects and Conduct of Initial Study, Section 15064.5. Determining the Significance of Impacts to Archeological and Historical Resources:

(3) Generally, a project that follows the Secretary of the Interior's Standards for the Treatment of Historic Properties with Guidelines for Preserving, Rehabilitating, Restoring, and Reconstructing Historic Buildings or the Secretary of the Interior's Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings (1995), Weeks and Grimmer, shall be considered as mitigated to a level of less than a significant impact on the historical resource.

Secretary of the Interior Review:

The County of Napa generally references compliance with The Secretary of the Interior’s Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings, in the design review conditions and/or negative declaration for projects containing historic resources. Compliance with these guidelines avoids any negative impacts on the existing building.

According to the introduction of these standards:

The Standards for Rehabilitation (codified in 36 CFR 67 for use in the Federal Historic Preservation Tax Incentives program) address the most prevalent treatment. "Rehabilitation" is defined as "the process of returning a property to a state of utility, through repair or alteration, which makes possible an efficient contemporary use while preserving those portions and features of the property which are significant to its historic, architectural, and cultural values."

The introduction further states:

... As stated in the definition, the treatment "rehabilitation" assumes that at least some repair or alteration of the historic building will be needed in order to provide for an efficient contemporary use; however, these repairs and alterations must not damage or destroy materials, features or finishes that are important in defining the building's historic character.

And the final introductory statement:

The Standards are to be applied to specific rehabilitation projects in a reasonable manner, taking into consideration economic and technical feasibility.

Analysis:

Work described in the drawings conforms to *The Secretary of the Interior's Standards and Guidelines for Rehabilitating Historic Buildings*. Included with the comment is a citation of the Standard or guideline language involved, and specific **recommendations by this reviewer in bold face type** for compliance with the standards:

1. ***Standard 1** A property shall be used for its historic purpose or be placed in a new use that requires minimal change to the defining characteristics of the building and its site and environment.*

Use is proposed to be wine tasting in lieu of permitted B&B use. No change to the fabric of the Manor House building is proposed.

2. ***Standard 2** The historic character of a property shall be retained and preserved. The removal of historic materials or alteration of features and spaces that characterize a property shall be avoided.*

Removal of hardware on the accessible entry door shall be mitigated by preserving the historic hardware on site. The historic hardware removal is a reversible alteration. Minor changes to paving at the rear of the manor to accommodate access does not change any character defining aspects of the building. The new bathroom space is an unfinished utility room. No historic materials are proposed to be removed. Adding a removable ramp does not impact any historic material and is a reversible change.

This reviewer finds that hardware alteration, paving repairs and bathroom installation are minor alterations.

3. *Standard 3 Each property shall be recognized as a physical record of its time, place, and use. Changes that create a false sense of historical development, such as adding conjectural features or architectural elements from other buildings, shall not be undertaken.*

No features from other buildings will be added. No conjectural features are proposed. New construction does not create a false sense of historical development. New construction is differentiated in material.

4. *Standard 4 Most properties change over time; those changes that have acquired historic significance in their own right shall be retained and preserved.*

The existing buildings will remain.

5. *Standard 5 Distinctive features, finishes, and construction techniques or examples of craftsmanship that characterize a historic property shall be preserved.*

Distinctive features and finishes will be not be removed.

6. *Standard 6 Deteriorated historic features shall be repaired rather than replaced. Where severity of deterioration requires replacement of a distinctive feature, the new feature shall match the old in design, color, texture, and other visual qualities and, where possible, materials. Replacement of missing features shall be substantiated by documentary, physical, or pictorial evidence.*

No replacement of historic materials is proposed except for entry door hardware. See Standard 2.

7. *Standard 7 Chemical or physical treatments, such as sandblasting, that cause damage to historic materials shall not be used. The surface cleaning of structures, if appropriate, shall be undertaken using the gentlest means possible.*

No sand blasting or chemical treatments are proposed.

8. ***Standard 8** Significant archeological resources affected by a project shall be protected and preserved. If such resources must be disturbed, mitigation measures must be taken.*

County of Napa standard archeological mitigation measures should apply to all ground disturbing activities on the site.

9. ***Standard 9** New additions, exterior alterations, or related new construction shall not destroy historic materials that characterize the property. The new work shall be differentiated from the old and shall be compatible with the massing, scale, and architectural features to protect the historic integrity of the property and its environment.*

The new bathroom space is an unfinished utility room. No historic materials are proposed to be removed. Adding a removable ramp does not impact any historic material and is a reversible change. The ramp will be made of steel, differentiating the ramp from the historic Manor House.

According to the Guidelines, "...additions should be designed and constructed so that the character-defining features of the historic building are not radically changed, obscured, damaged, or destroyed in the process of rehabilitation. New design should always be clearly differentiated so that the addition does not appear to be part of the historic resource."

This reviewer finds that hardware alteration, paving repairs and bathroom installation are minor alterations.

10. ***Standard 10** New additions and adjacent or related new construction shall be undertaken in such a manner that if removed in the future, the essential form and integrity of the historic property and its environment would be unimpaired.*

No substantial alterations to the historic buildings are proposed other than to the entry door, walkway and accessory building. All changes are completely reversible.

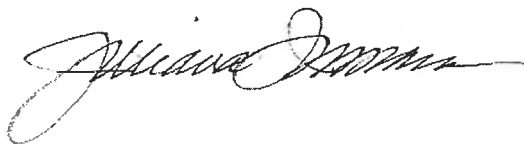
Conclusions:

Work in the proposed project meets the Secretary of the Interior's Standards; and as a result, findings can be made that impacts on the historical resource are mitigated to less than a significant level.

Sources:

1. 36 CFR Part 800: Protection of Historic Properties, Advisory Council on Historic Preservation, 1986.
2. California CEQA Guidelines, amended 1 February 2001.
3. California CEQA Statute, amended 1 January 2002.
4. California Governor's Office of Planning and Research, "Thresholds of Significance: Criteria for Defining Environmental Significance: CEQA Technical Advice Series," September 1994.
5. Instructions for Recording Historical Resources, California Office of Historic Preservation, March 1995.
6. National Register Bulletins 15 and 16A (National Park Service 1990b, 1991) NRHP Status Codes.
7. The Secretary of the Interior's Standards for the Treatment of Historic Properties with Guidelines for Preserving, Rehabilitating, Restoring, and Reconstructing Historic Buildings or the Secretary of the Interior's Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings, (1995), Weeks and Grimmer.

Report by:



Juliana Inman Architect
California Architect, license #C14760

Attachments:

Exhibit A, photographs

THE CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE (CSWA) program has broad industry participation with 1,800 wineries and vineyards, representing 72% of California's wine acreage and 78% of the state's wine shipments, which have evaluated their operations with CSWA's Code workbook.

In 2010, CSWA added voluntary Certified California Sustainable Winegrowing, which requires an annual assessment, meeting 58 prerequisites and doing a third-party audit. Fifty-six wineries and more than 178 vineyards are CCSW-certified with more applications in process. See: www.sustainablewinegrowing.org.

CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE NEWS

WIES: Energy Efficiency Resource

Stags' Leap Winery is one of over 150 wineries (including Francis Ford Coppola Winery) enrolled in the Wine Industry Efficiency Solutions (WIES) Program. Providing energy efficiency engineering services and incentives to qualifying wineries that receive gas or electric service from PG&E, WIES is sponsored by PG&E and administered by Resource Solutions Group.

WIES offers wineries custom technical service, education and support which identifies upgrades that reduce operating expenses, improve efficiency and help meet sustainability goals. Project evaluation can begin with a comprehensive audit or be isolated to a specific system depending on the winery's priority and schedule.

See: www.wiesprogram.com, email WIES@rs-grp.com or call the Resource Solutions Group, 650/726-7628.



Efficient lighting helped reduce energy usage per gallon by 18%.

Energy and Cost Savings Go Hand in Hand at Stags' Leap Winery

ALTHOUGH STAGS' LEAP Winery is one of California's oldest wineries, dating back to 1893, this Napa Valley estate winery is thoroughly modern when it comes to energy conservation.

To achieve it, the facility upgraded to more efficient lighting, installed variable frequency drives on motors and placed dissolved oxygen sensors on wastewater aerators to ensure operation only when



STAGS' LEAP PHOTOS

Dissolved oxygen sensors on process water aerators ensure operation only when needed.

"One of the guiding principles of our corporate social responsibility platform is to use as little as we need, as efficiently as we can," says Scott Curwood, Senior Manager, Environment and Sustainability for Treasury Wine Estates, which owns Stags' Leap Winery.

From 2007 to 2011, Stags' Leap's energy usage per gallon of wine processed was reduced by 18%, both lowering greenhouse gas emissions and saving costs. The winery already had a good track record with about 70% of its electricity coming from its solar panel installation, but the reduction in total power used per gallon was a fantastic outcome.

needed. Upcoming projects include additional lighting and refrigeration control upgrades. Stags' Leap works with PG&E and the Resource Solutions Group as part of the WIES program to identify conservation and cost saving opportunities and rebates.

Stags' Leap's vineyard received CCSW certification in 2012 and has a target to reduce energy (and water) usage by a further 30% over the next three years. "The '30 in 3' program is a company-wide initiative that gives our people a goal and a good rallying cry," says Curwood. "We're already making good progress."



Solar panels supply about 70% of the winery's electricity needs.



Project Investigation Report

Client: Stags' Leap Winery

Project: Red Tail Winery's Fire Pump System Analysis
Project Number: 1218
Project Location: Napa, CA
To: Stags' Leap Winery
Attn: Richard Keller
6150 Silverado Trail
Napa, CA 94558
Phone: 707 - 302 - 7537

Report Reference

Number: 001
Site Visit Date: November 20, 2012
Purpose: Fire Pump System Analysis for Stags' Leap Winery Fire Protection Integration

At the request of Stags' Leap Winery Facility Management Team, MK2 Engineers has been tasked to complete a study for the existing Fire Pump located at Red Tail Winery with the purpose of extending the fire main to Stags' Leap Winery. The study will discuss the existing capacity of the fire pump and the feasibility of extending the fire main to Stags' Leap Winery.

Existing Condition

RED TAIL WINERY

The existing Fire Pump at Red Tail Winery is rated for 2,000 GPM at 100 PSI. The Fire Pump system is connected to an existing 75,000 gallon storage tank dedicated for fire protection.

Currently, the fire pump services Red Tail Winery in its entirety including its Barrel Storage and site fire hydrants.

The total fire sprinkler requirement for the winery is assumed to be classified as Ordinary Hazard Type 1 with a fire sprinkler flow requirement of approximately 400 GPM for a minimum of 60 minutes. Fire Hydrants are assumed to be 220 GPM for a minimum of 60 minutes. The total required water storage dedicated for Fire Protection is 37,200 Gallons.

STAGS' LEAP WINERY

Stags' Leap Winery is currently in the process of installing two new hydrants positioned around the historic Manor House due to requirements set forth by Napa County's Fire Marshal and California Fire Code. An Investigative Discovery Report (IDR) was completed previously for Stags' Leap Winery's Historic Manor House to determine the minimum fire flow requirements.

The Stags' Leap Winery IDR concluded that the minimum fire flow for each of the two hydrants is 230 GPM at a minimum residual pressure of 20 PSI for a period of 60 minutes. The report also noted that the total required water storage dedicated for Fire Protection is 13,800 Gallons.

Expansion Assessment

The total required fire flow for both Wineries is 1,080 GPM for a period of 60 minutes at a minimum residual pressure of 20 PSI for the most remote fire hydrant. The total storage requirement for both wineries is approximately 65,000 Gallons.

Based on current annual fire pump performance test data shows that the fire pump is achieving the required 2,000 GPM at 100 PSI and has the capability of providing up to 3,000 GPM at 78 PSI. The Fire




Pump should have the capacity to provide sufficient fire flow for Red Tail Winery and Stags' Leap Winery. Preliminary calculations show that the fire pump should also have sufficient pressure to maintain 20 PSI at the most remote hydrant for Stags' Leap Winery.

A point of connection would also be made to connect the existing site fire main at Red Tail Winery to Stags' Leap Winery. The proposed point of connection for the new 8" fire main to Stags' Leap Winery would be after the existing Fire Main "Tee's" to Red Tail Winery. The size of the fire main at the "Tee" would need to be confirmed and of a minimum size of 8".

From the point of connection, a new 8" fire main would be installed from Red Tail Winery's to the two (2) new proposed fire hydrants at the north east side and south side of the Stags' Leap Winery Site. The total length of fire main site distribution piping is approximately 1,800 ft. of pipe.

By: Mike Kiani
Date Issued: December 13, 2012



NO.	REVISION	BY	DATE	Treasury Wine Estates		<input type="checkbox"/> Beringer Vineyards	<input type="checkbox"/> Etude Winery	<input type="checkbox"/> Napa Corporate
				 Corporate offices: 810 Alvarado St., Suite 200 St. Helena, CA 94574 (707) 259-4500 Engineering Offices: P.O. Box 111 St. Helena, CA 94574 (707) 963-7115		<input type="checkbox"/> Asti Winery	<input type="checkbox"/> St. Clement Winery	
				DETAIL: Stag's Leap Winery Water System Map Fire system modifications		<input type="checkbox"/> Chateau St. Jean	<input type="checkbox"/> Napa Bottling Center	
						<input checked="" type="checkbox"/> Stag's Leap Winery	<input type="checkbox"/> Temptation Facility	
						<input type="checkbox"/> Winemaker's Cooperative		
		BY: S.Weidemer	DATE: 29 Nov 2012	SCALE: 1"=30'		STATUS:		
		WWL-0733-0		Drawings: Stag's Leap SLW Fire System upgrade 2012.dwg				