



A Tradition of Stewardship
A Commitment to Service

file No PII-00389-MOD

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: Use Permit Major Modification

Date Submitted: 11-6-11 Resubmittal(s): 6-29-12 Date Complete: 2-6-13

Request: _____

To increase annual production from 12,000 gals/yr to 36,000 gals/yr;
increase visitation; expand marketing program; allow
entered food service; allow custom crush option

*Application Fee Deposit: \$ 8,000 Receipt No. 88473 Received by: SG Date: 11-6-11

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

To be completed by applicant...

Project Name: Hartwell Vineyards LLC

Assessor's Parcel No: 39-040-004 Existing Parcel Size: 29.81 ac.

Site Address/Location: 5795 Silverado Trail Napa Ca 94558
No. Street City State Zip

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

Property Owner: Robert Hartwell

Mailing Address: 5795 Silverado Trail Napa Ca 94558
No. Street City State Zip

Telephone No: (707) 255-4269 E-Mail: info@hartwellvineyards.com

Applicant (if other than property owner): Same

Mailing Address: _____
No. Street City State Zip

Telephone No: () E-Mail: _____

Representative (if applicable): Linda LaPonza

Mailing Address: 5795 Silverado Trail Napa Ca 94558
No. Street City State Zip

Telephone No: (707) 255-4269 E-Mail: linda@hartwellvineyards.com

Use Permit Information Sheet

Use

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

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):

- Requesting to increase visitation
- Requesting to increase production to 36,000 gallons per year
- Requesting to offer custom crush using only clients that share our winemaker
- we would like to increase attendees to our events

Improvements, cont.

Total on-site parking spaces: 12 existing 0 proposed
Loading areas: 2 existing 0 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: 5 existing same proposed
Hours of operation: 9-5 existing same proposed
Anticipated number of employee shifts: 1 existing same proposed
Anticipated shift hours: 9-5 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.

Print Name of Property Owner

Robert Mortimer

Signature of Property Owner

Print Name Signature of Applicant (if different)

6-14-12

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 checked="" 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 checked="" 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 type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" 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: 12,000 gal/y Per permit No: PII-00389 Permit date: 1996
 Current maximum actual production: 9,000 gal/y For what year? 2011
 Proposed production capacity: 36,000 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>3/16 guests</u> existing	<u>5/24 guests</u> proposed
Average daily tours and tastings visitation ¹ :	<u>8</u> existing	<u>16</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>Tues-Sat 9am-4pm</u> existing	<u>Same</u> proposed
Non-harvest Production hours ² :	<u>M-F 9am-5pm</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.)

We would like to propose expanding the amount of guest allowed to our existing permits

existing:

End of harvest 16-20

Wine & food event 20-25

Wine Release 16-20

Holiday Party 30-36

Proposed:

40-60

Same

80-100 guests

80-100

All events would be catered, parking lot staffed, Porta Potti in place.
Usually between regular scheduled business hours

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 services to be brought in by a licenced caterer and staff
or restaurant chef prepared off site

For most events passed hors-d'oeuvres

We do have a full commercial kitchen on site

Definitions

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

- 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*
- 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*
- 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*
- 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



A Tradition of Stewardship
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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)).¹

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.

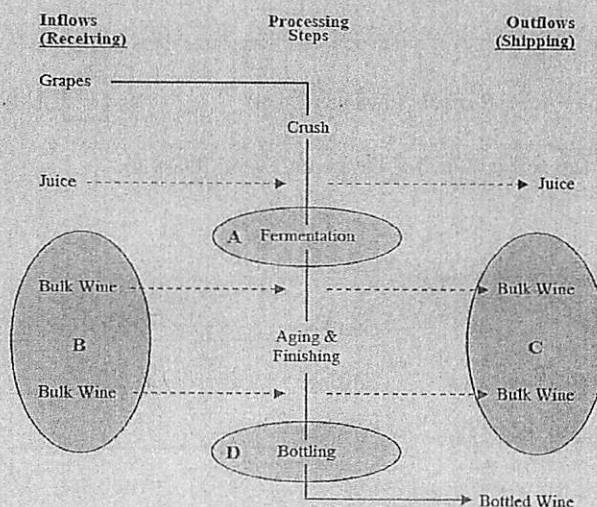


Figure 1. Winery Production Process

¹ 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 _____ sq. ft. _____ acres

Proposed 6 sq. ft. 0 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).

_____ sq. ft. _____ acres _____ % of parcel

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 6,880 sq. ft. Proposed 0 sq. ft.

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 _____ sq. ft. _____ % of production facility

Proposed _____ sq. ft. _____ % of production facility

Caves and Crushpads N/A

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...

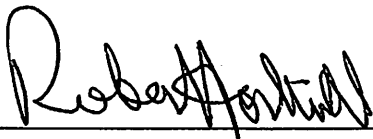
Cave area Existing: 5000 sq. ft. Proposed: 0 sq. ft.

Covered crush pad area Existing: 1,120 sq. ft. Proposed: 0 sq. ft.

Uncovered crush pad area Existing: 0 sq. ft. Proposed: 0 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.



6-14-12

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.

Proposed source of water
(e.g., spring, well, mutual water company, city, district, etc.):

Name of proposed water supplier
(if water company, city, district):

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system:

Type of emergency water storage facility if applicable
(e.g., tank, reservoir, swimming pool, etc.):

Domestic

Emergency

well
holding tank 21,000

reservoir
2.5 million gallons

☐ Yes ☒ No

☐ Yes ☒ No

_____ gallons per day (gal/d)

_____ gal/d

_____ gal/d

_____ gal/m

_____ gal/m

_____ gal

_____ gal

Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

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?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:

Domestic

Other

sewage

septic system

n/a

☐ Yes ☐ No

☐ Yes ☐ No

400 gal/d

_____ gal/d

900 gal/d

_____ gal/d

_____ 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): _____

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 6 x 3.05 one-way trips per employee = 18.3 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 3.8 daily trips.

Average number of weekday visitors: 16 / 2.6 visitors per vehicle x 2 one-way trips = 12.3 daily trips.

Gallons of production: estate fruit / 1,000 x .009 truck trips daily³ x 2 one-way trips = 0 daily trips.

Total = 34.4 daily trips.

(N₂ of FT employees) + (N₂ of PT employees/2) + (sum of visitor and truck trips x .38) = 6.2 PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 2 x 3.05 one-way trips per employee = 6.1 daily trips.

Number of PT employees (on Saturdays): 1 x 1.90 one-way trips per employee = 1.9 daily trips.

Average number of weekend visitors: 16 / 2.8 visitors per vehicle x 2 one-way trips = 11.4 daily trips.

Total = 19.4 daily trips.

(N₂ of FT employees) + (N₂ of PT employees/2) + (visitor trips x .57) = 7.4 PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 5 x 3.05 one-way trips per employee = 15.3 daily trips.

Number of PT employees (during crush): 8 x 1.90 one-way trips per employee = 15.2 daily trips.

Average number of weekend visitors: 16 / 2.8 visitors per vehicle x 2 one-way trips = 11.4 daily trips.

Gallons of production: estate fruit / 1,000 x .009 truck trips daily x 2 one-way trips = 0 daily trips.

Avg. annual tons of grape on-haul: estate fruit / 144 truck trips daily⁴ x 2 one-way trips = 0 daily trips.

Total = 41.9 daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 8 x 2 one-way trips per staff person = 16 trips.

Number of visitors (largest event): 76 100 / 2.8 visitors per vehicle x 2 one-way trips = 72.543 trips.

Number of special event truck trips (largest event): 1 x 2 one-way trips = 2 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).

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 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x 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

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



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A Commitment to Service

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA

PROJECT NAME	Hartwell Vineyards
PROJECT ADDRESS	5795 Silverado Trail, Napa, CA
APPLICANT	Robert Hartwell / Linda LaRones
CONTACT INFO	Linda@hartwellvineyards.com 707-255-4269
	email phone

	yes	no	I don't know
1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards? If yes, please include a copy of their required spreadsheets.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2 Do you have an integrated design team? If yes, please list: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3 SITE DESIGN			
3.1 Does your design encourage community gathering and is it pedestrian friendly?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.2 Are you building on existing disturbed areas?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.3 Landscape Design			
3.31 native plants?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.32 drought tolerant plants?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.33 Pierce Disease resistant planting?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.34 Fire resistant planting?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.35 Are you restoring open space and/or habitat?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.36 Are you harvesting rain water on site?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.37 planting large trees to act as carbon sinks?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.4 Does your parking lot include bicycle parking?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.5 Do you have on-site waste water disposal?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.6 Do have post-construction stormwater on site detention/filtration methods designed?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4 ENERGY PRODUCTION & EFFICIENCY			
4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.2 Does the design include thermal mass within the walls and/or floors?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.42 Zones for heating and cooling to provide for maximum efficiency?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.43 Energy Star™ or ultra energy efficient appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
If yes, please explain: _____			
5 WATER CONSERVATION			
5.1 Does your landscape include high-efficiency irrigation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.2 Does your landscape use zero potable water irrigation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.4 Will your facility use recycled water?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.5 Will your plans for construction include:			
5.51 a meter to track your water usage?	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.52 ultra water efficient fixtures and appliances?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.53 a continuous hot water distribution method, such as an on-demand pump?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.54 a timer to insure that the systems are run only at night/early morning?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

GHG emission reduction spreadsheet, page two of two

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

Form filled out by: LINDA LAPONZA

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



A Tradition of Stewardship
A Commitment to Service

ApN: 039-040-004

Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
www.co.napa.ca.us/publicworks

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

Donald G. Ridenhour, P.E.
Director of Public Works

WATER AVAILABILITY ANALYSIS

PHASE 1 STUDY

039-040-004

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: *See Attached Map*

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 assessors 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 circle 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

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
039-040-004	29.81	1.0	29.81 af/yr

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 $2 \times 0.2 = 0.4$ af/yr
 Farm Labor Dwelling — af/yr
 Winery $0.26 + 0.06 = 0.32$ af/yr
 Commercial $0.01 \times 3.5 = 0.04$ af/yr
 Vineyard* $0.2 \times 17.55 = 3.51$ af/yr
 Other Agriculture — af/yr
 Landscaping — af/yr
 Other Usage (List Separately):
 — af/yr
 — af/yr
 — af/yr

PROPOSED USE:

Residential $2 \times 0.2 = 0.4$ af/yr
 Farm Labor Dwelling — af/yr
 Winery $0.77 + 0.18 = 0.95$ af/yr
 Commercial $0.01 \times 6 = 0.06$ af/yr
 Vineyard* $0.2 \times 17.55 = 3.51$ af/yr
 Other Agriculture — af/yr
 Landscaping — af/yr
 Other Usage (List Separately):
 — af/yr
 — af/yr
 — af/yr

TOTAL:	<u>4.27</u> af/yr	TOTAL:	<u>4.92</u> af/yr
TOTAL:	<u>1,391,384</u> gallons**	TOTAL:	<u>1,603,187</u> gallons**

*Water use for vineyards should be no lower than 0.2 AF—unless irrigation records are available that show otherwise.

**To determine your existing and proposed total water use in gallons, multiply the totals (in acre- feet) by 325,851 gal/AF.

Is the proposed use less than the existing usage () Yes (X) 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 of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

- Existing Winery: Process water 0.26 (@ 12,000 gal) ; Domestic & Landscaping 0.06 (@ 12,000 gal)
- Proposed Winery: 0.77 (@ 36,000 gal) ; 0.18 (@ 36,000 gal)
- Existing employees: 3.5 ; proposed employees = 6

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: 5/17/2012

Phone: 707 255-4269

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



October 7, 2011

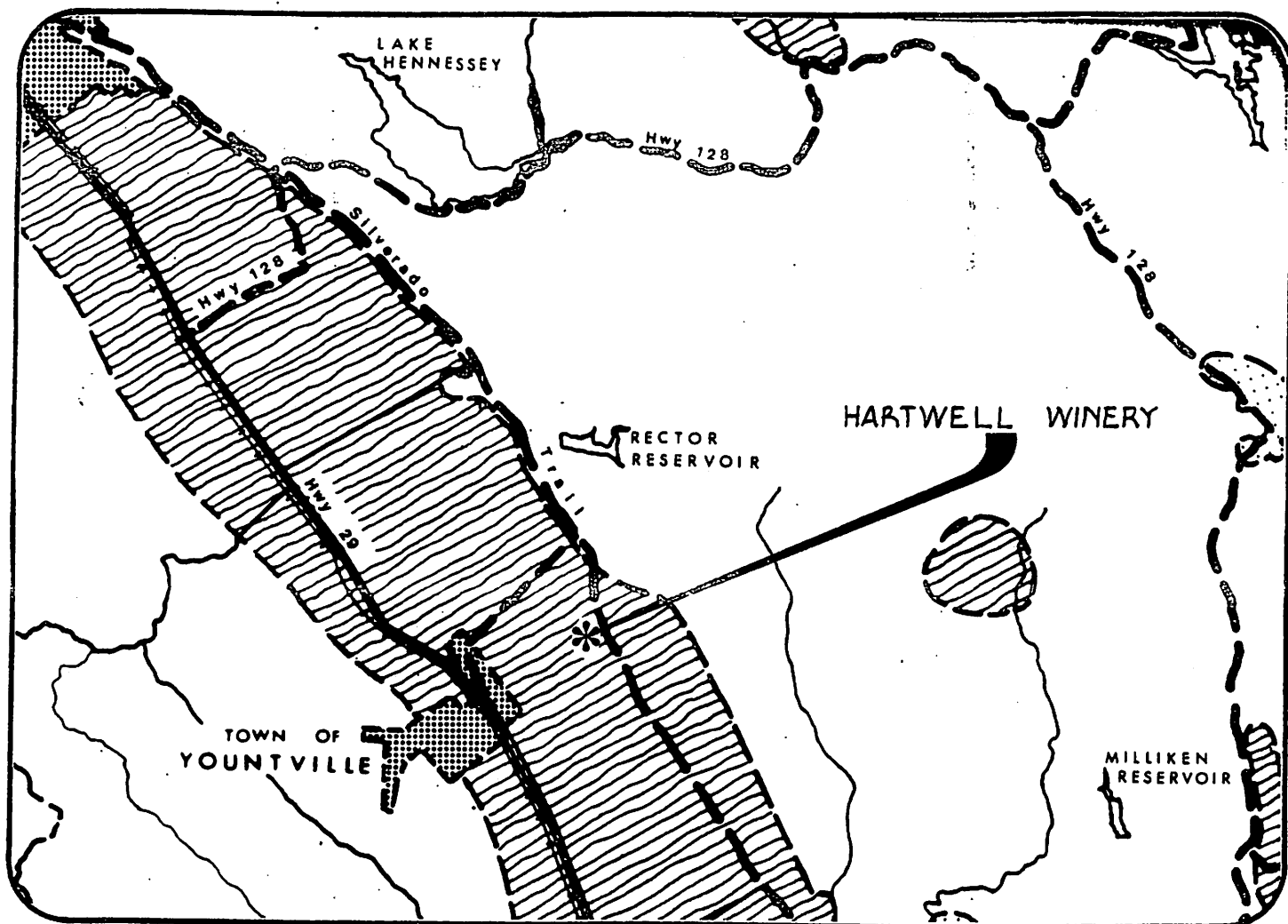
Dear Sirs,

This letter is to certify that the entire production of Hartwell Vineyards is estate grown, produced and bottled; we do not out source fruit or juice.

Sincerely,

Robert Hartwell, Owner

NAPA COUNTY LAND USE PLAN 1994-2000



LEGEND

TRANSPORTATION

- LIMITED ACCESS HIGHWAY
- MAJOR ROAD
- SECONDARY ROAD
- RAILROAD
- AIRPORT
- LANDFILL SITE

OPEN SPACE

- AGRICULTURE, WATERSHED & OPEN SPACE
- AGRICULTURAL RESOURCE

URBAN

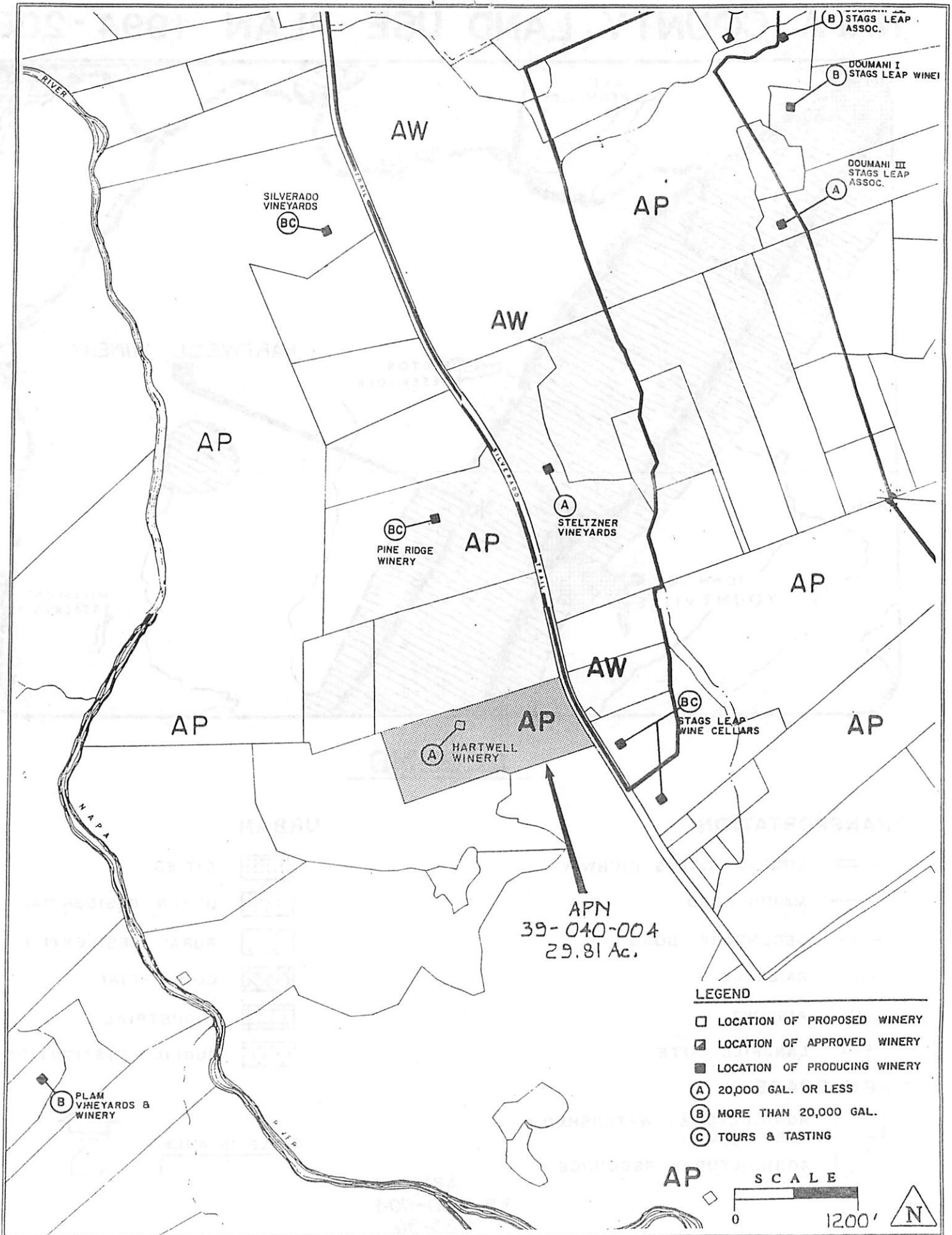
- CITIES
- URBAN RESIDENTIAL
- RURAL RESIDENTIAL
- COMMERCIAL
- INDUSTRIAL
- PUBLIC - INSTITUTIONAL

SCALE IN MILES
0 2

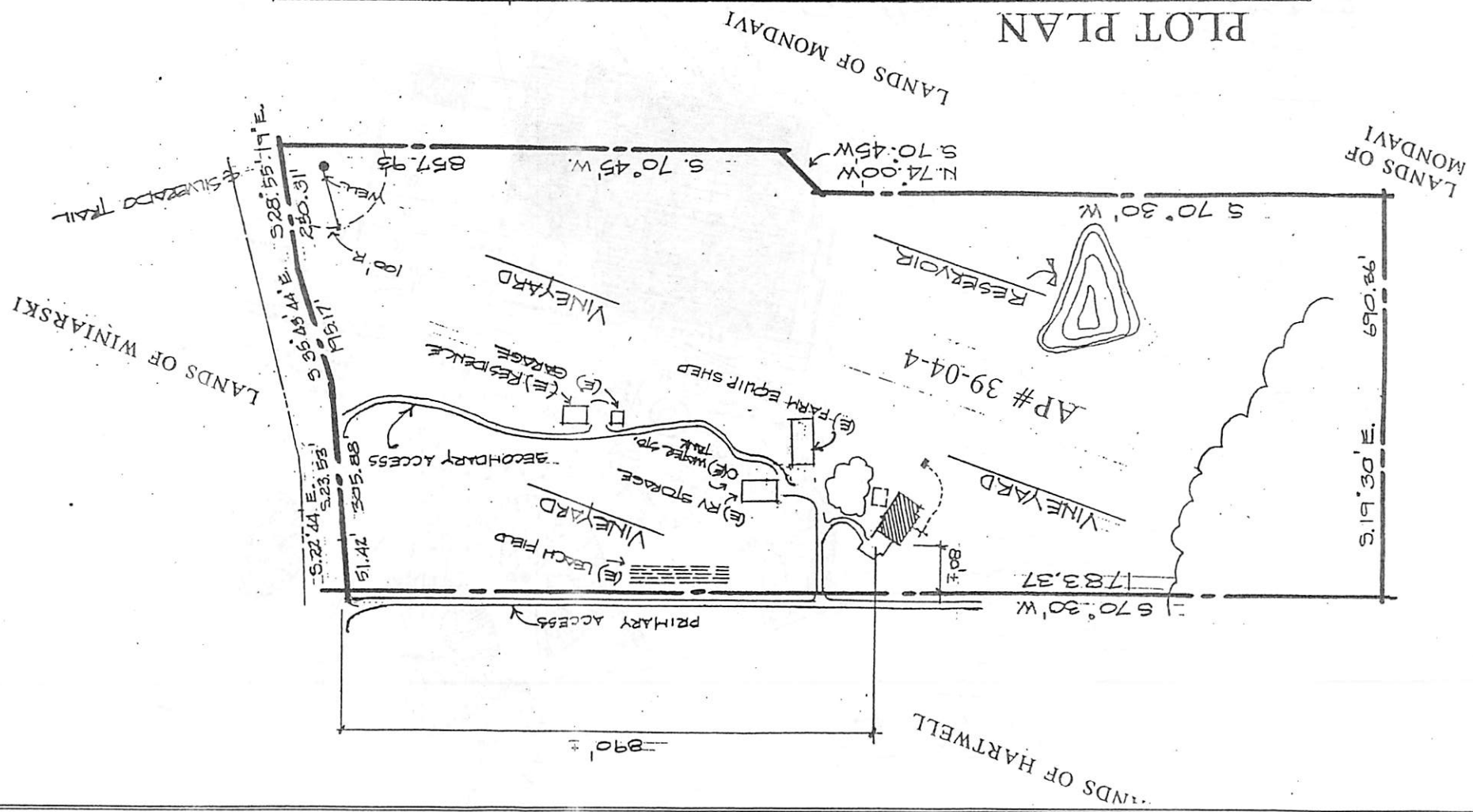


APN
39-040-004
4-25-96
6C UP

HARTWELL WINERY



HARTWELL WINERY



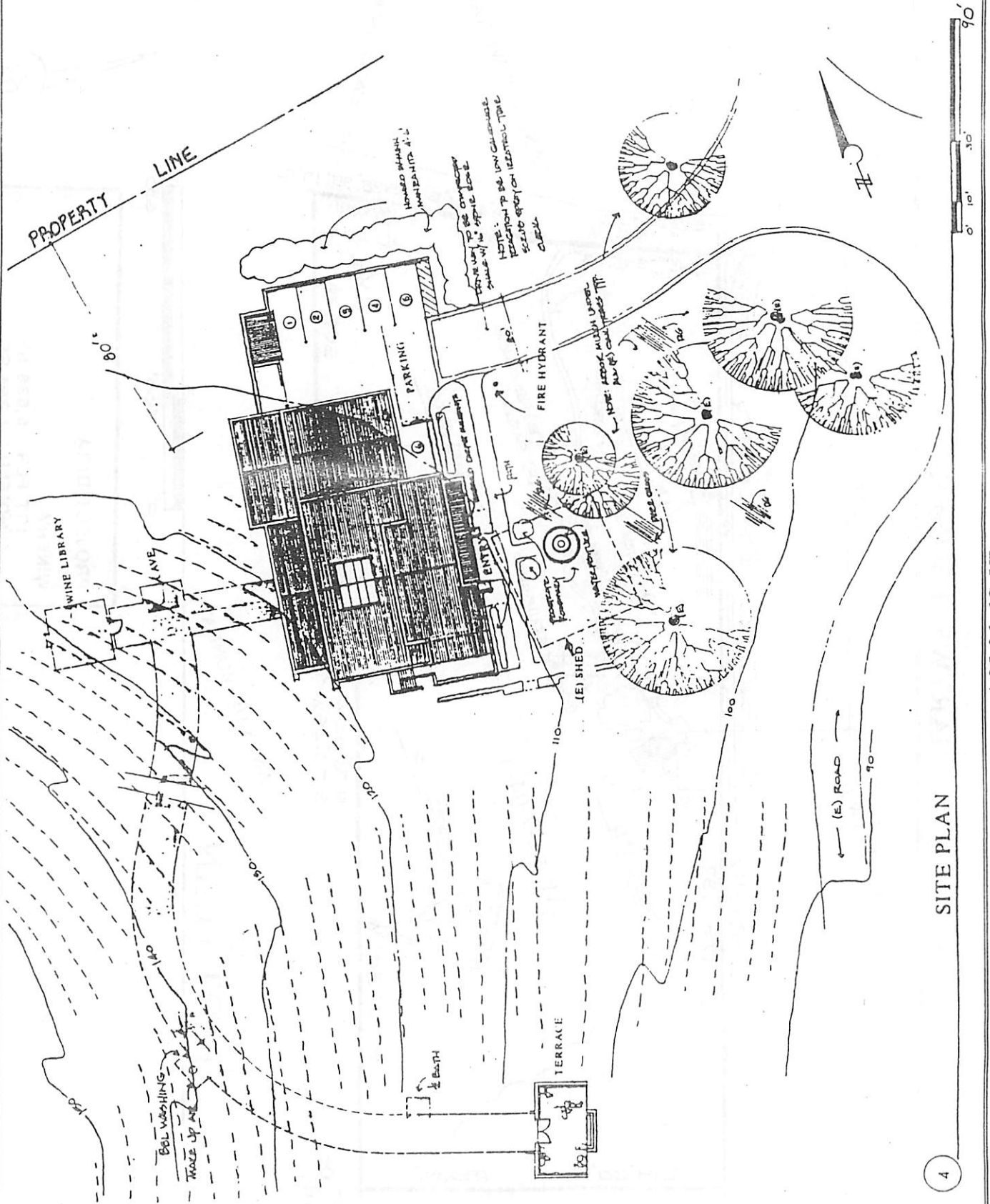
PROJECT DATA

WINERY	
1ST FLR	5,636 SF
2ND FLR	1,244 SF
CRUSH PAD	1,120 SF
CAVE	5,000 SF
	13,000 SF

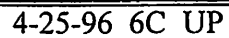


PLOT PLAN

HARTWELL WINERY



4-25-96 6C UP

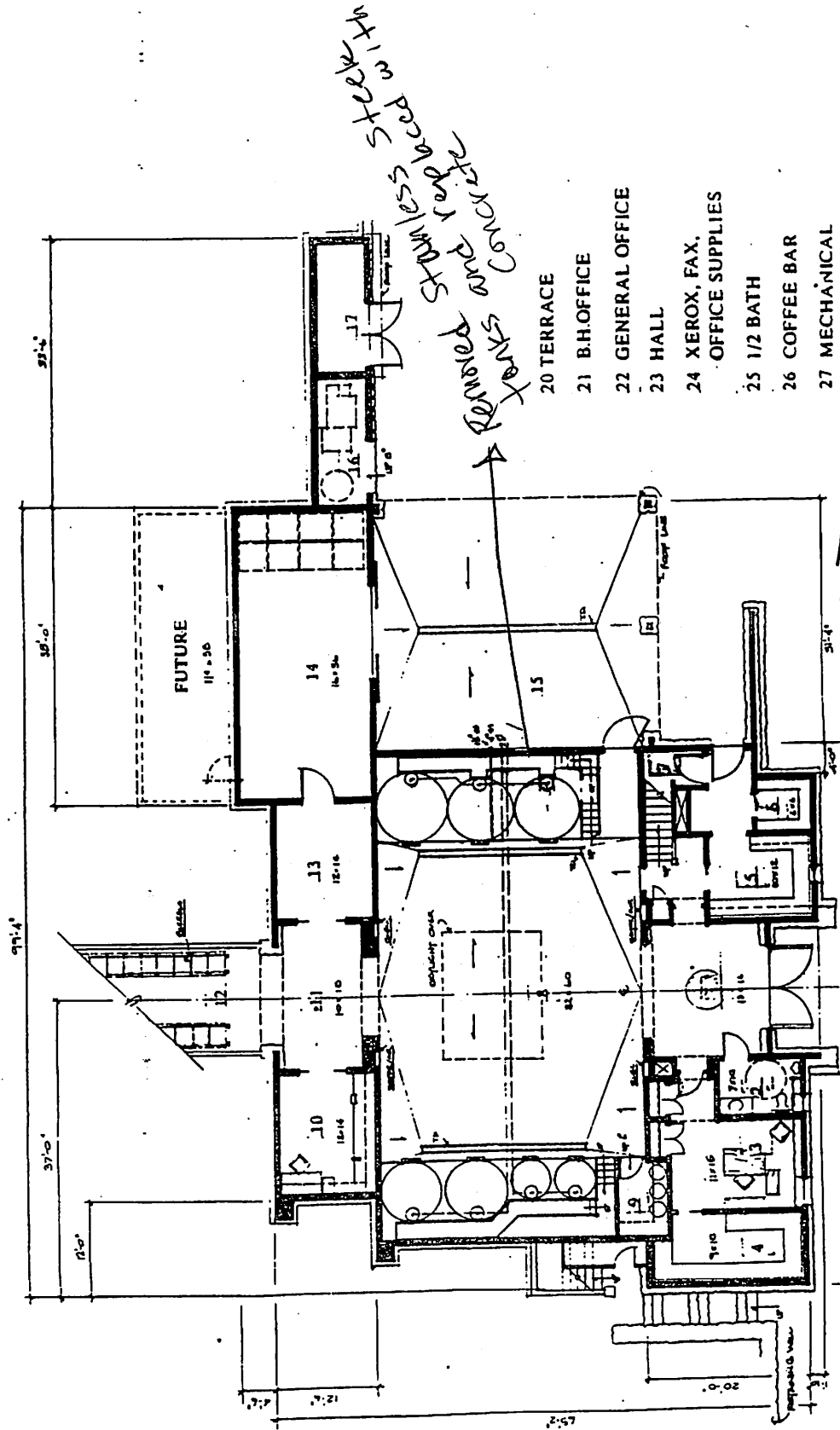


HARTWELL WINERY

PROJECT DATA	
WINERY	1ST FLR 6,036 SF
CRUSH PAD	2ND FLR 1,344 SF
CAVE	1,120 SF
	8,000 SF
	12,000 SF

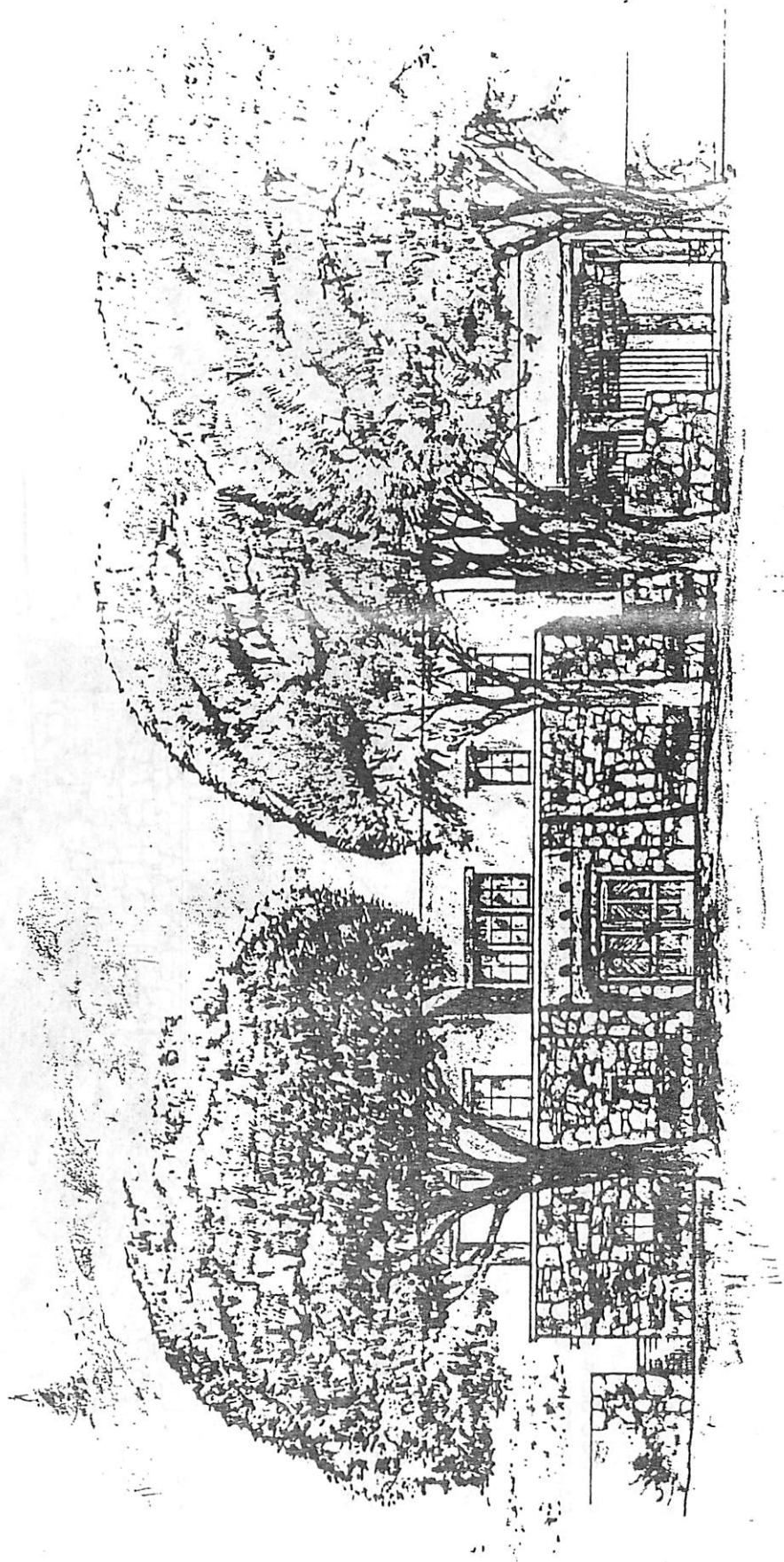
AP# 35-04.4
ADDRESS 5765 SILVERADO TRAIL
OWNERS ROBERT & JUDY HARTWELL

- | | | |
|--------------------|--------------------------|------------------------|
| 1 VESTIBULE | 6 PANTRY | 11 ANTE CAVE |
| 2 H/C BATH | 7 ELECTRICAL | 12 CAVE |
| 3 W.M. OFFICE | 8 FERMENTATION | 13 STORAGE |
| 4 LAB. | 9 DRY STORAGE | 14 1/2 TON BIN STORAGE |
| 5 CATERING KITCHEN | 10 FITTINGS & WORK BENCH | 15 CRUSH PAD |
| | | 16 MECHANICAL |
| | | 17 TRASH |



1 FLOOR PLAN LEVEL 1 0' 24'

HARTWELL WINERY



EAST ELEVATION

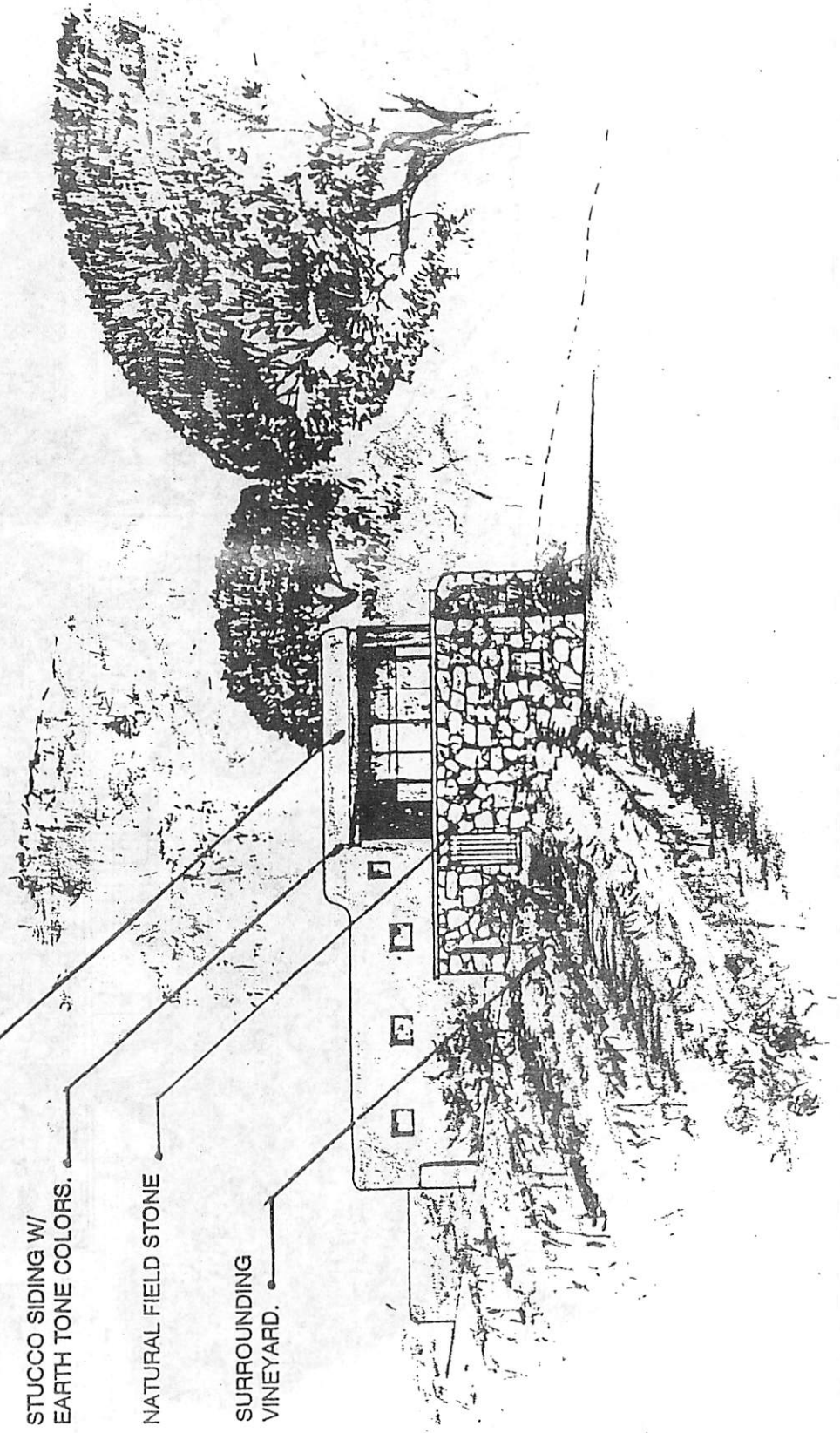
HARTWELL WINERY

NATURAL WD. TRIM

STUCCO SIDING W/
EARTH TONE COLORS.

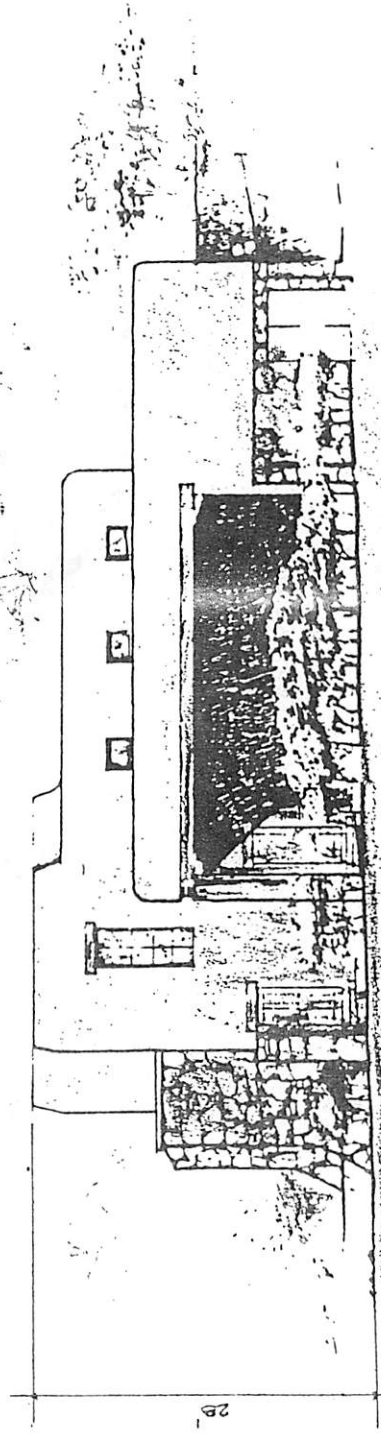
NATURAL FIELD STONE

SURROUNDING
VINEYARD.



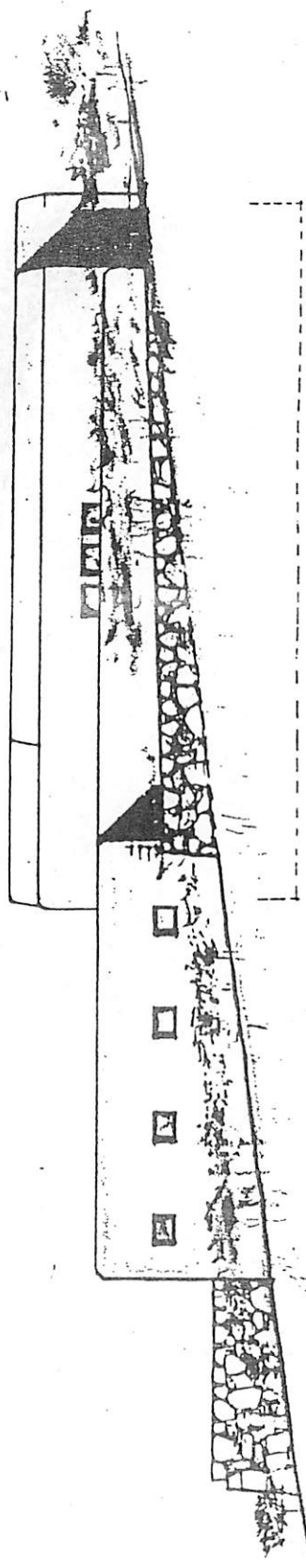
SOUTH ELEVATION

HARTWELL WINERY



NORTH ELEVATION

HARTWELL WINERY



WEST ELEVATION

NAPA SEPTIC TANK SERVICE, INC.
511 Silverado Trail ~ P.O. Box 13
Napa, CA 94559

May 26, 2011

Linda Hartwell
Hartwell Vineyards
5795 Silverado Trail
Napa, CA 94558

Dear Linda:

On April 15, 2011, Napa Septic Tank Service inspected the septic system at the above referenced address.

The Domestic septic system consists of a two compartment, concrete septic tank (approximately 1500 gallons) in good structural condition. The fittings are in place in the tank. The tank does not need to be pumped at this time.

The working level indicates that the leach lines are working properly. We do not however guarantee condition or longevity of leach lines.

The Winery septic system consists of a two compartment, concrete septic tank (approximately 1500 gallons) in good structural condition. The fittings are in place in the tank. This tank was pumped at the time of inspection.

The working level indicates that the leach lines are working properly. We do not however guarantee condition or longevity of leach lines.

Please refer to the attached five pages of septic information.

Sincerely,

Jose Ceja
California Contractor's Lic. #254028

JC:lmc

Received

JUN 06 2011

Chaudhary & Associates Inc.

RECEIVED

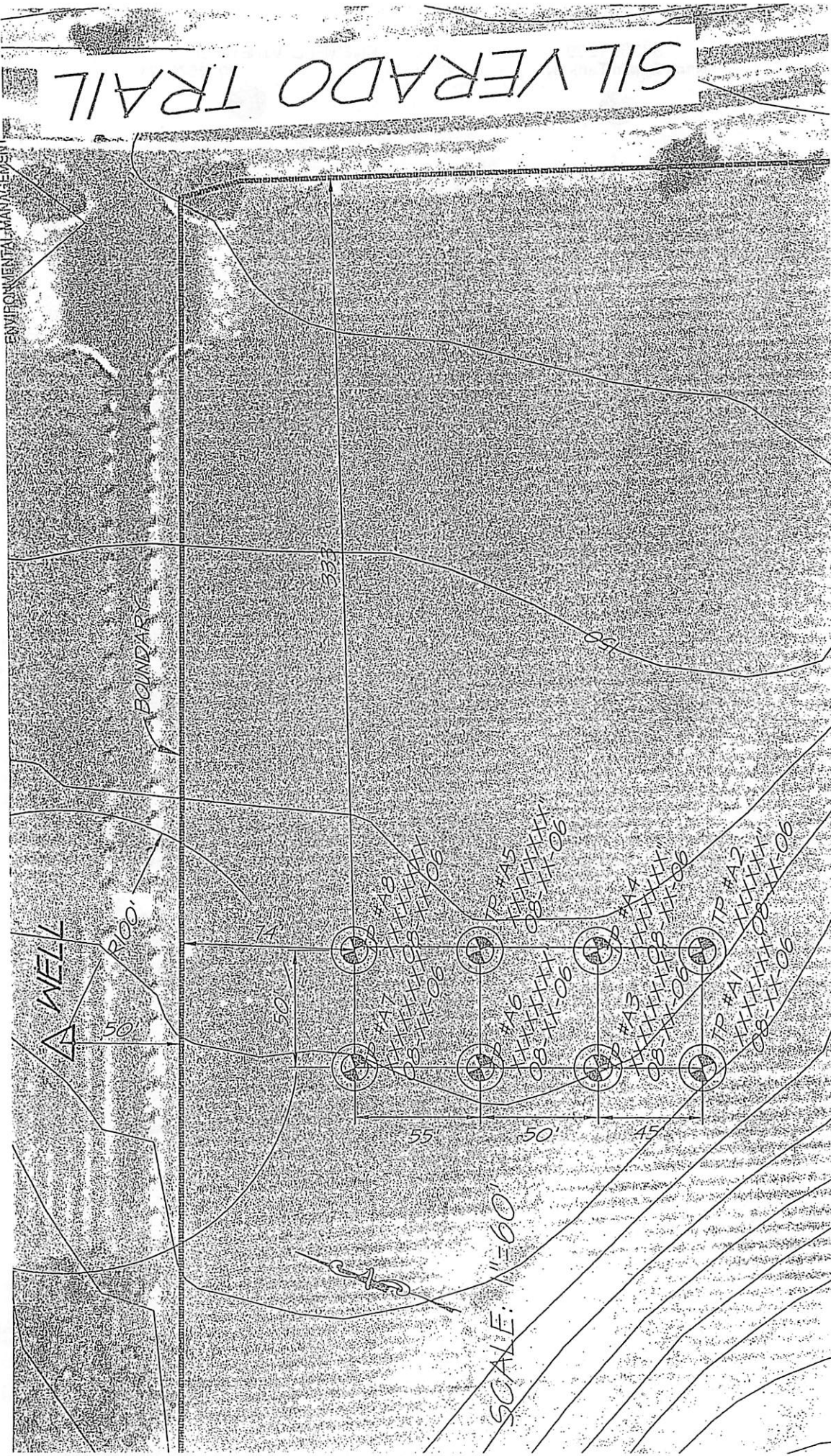
AUG 25 2006

HARTWELL PROPERTY

PIT MAP

NAPA VALLEY, CALIFORNIA

DEPT. OF
ENVIRONMENTAL MANAGEMENT



SITE EVALUATION DATE: AUG. 22, 2006

APN: 039-040-004

ADDRESS: SOLANO AVE.

ENV. HEALTH INSPECTOR: JOY HORNISHER

RIECHERS SPENCE
CONSULTING CIVIL ENGINEERS
PLANNING & SURVEYING

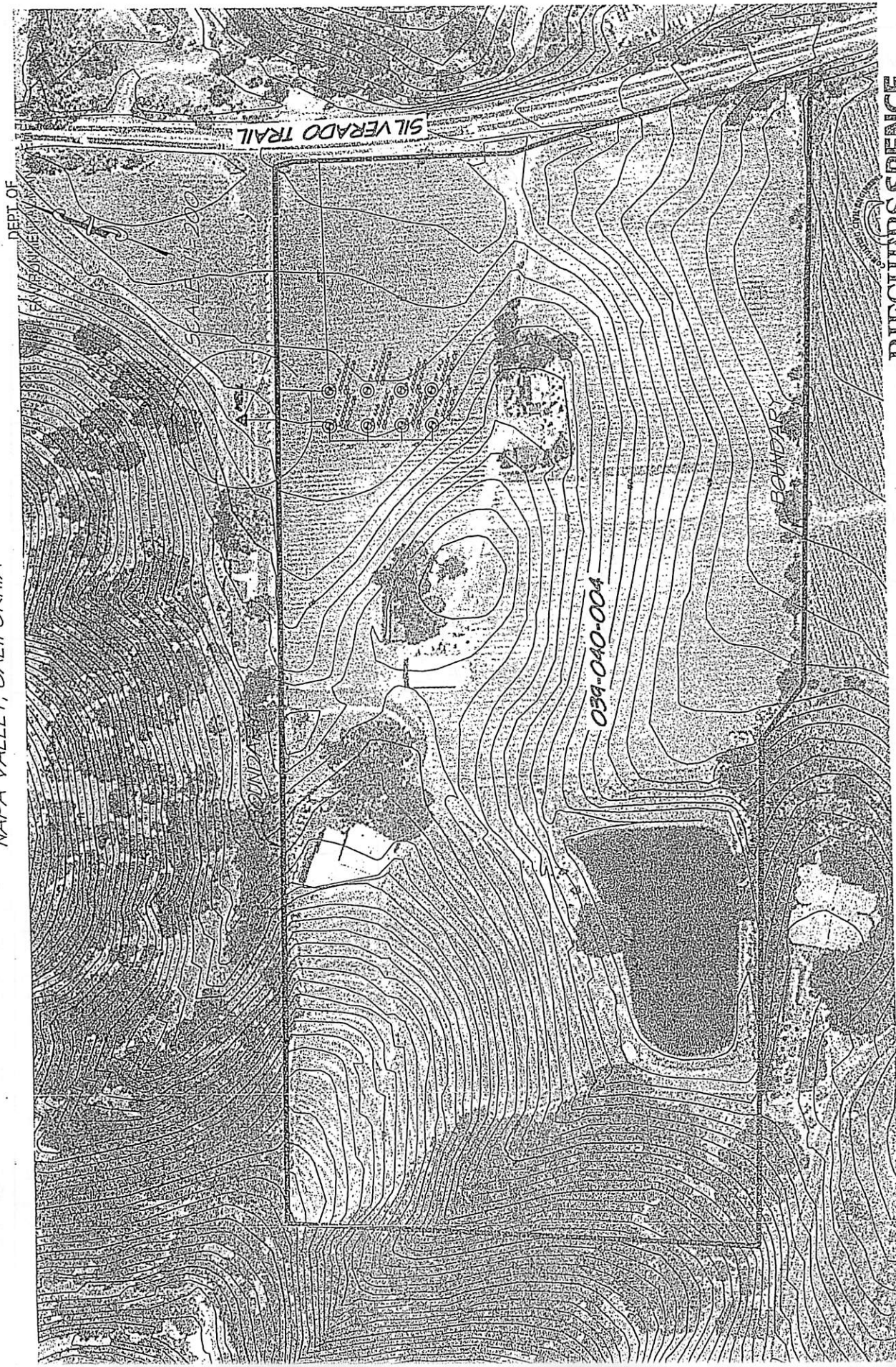
22 AUG. 2006 PitMap.dwg

4106060.0

RECEIVED

AUG 25 2006

HARTWELL PROPERTY
PIT MAP
NAPA VALLEY, CALIFORNIA



RIECHERS SPENCE
CIVIL ENGINEERS & SURVEYORS

SITE EVALUATION DATE: AUG. 22, 2006
APN: 039-040-004
ADDRESS: SOLANO AVE.
ENV. HEALTH INSPECTOR: JOY HORNISHER

22 AUG. 2006 PitMap.dwg

4106060.0

Site Evaluation Results *Site Evaluation*

Date: 8/22/06

Page 1 of 1

EHS: J. H.

Permit # EDB-01246

Site Evaluator: ASA Rogers

Site Address: 5795 Silverado Trl., Napa

APN: 39-40-04

Test Pit #	Horizon Depth (inches)	Boundary	% Rock	Texture	Structure	Consistence			Pores	Roots	Mottling
						Side Wall	Ped	Wet			
A1	0-24	g	0-15 <input type="checkbox"/> 15-30 <input checked="" type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	CL	SSB	H	FRB	S	CM	CM	none
	24-35	g	0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input checked="" type="checkbox"/> >50 <input type="checkbox"/>	CL	SSB	H	FRB	S	CM	CM	1
	35-55		0-15 <input type="checkbox"/> 15-30 <input checked="" type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	CL	SSB	H	FRB	S	CM	CF	1
A2	0-52		0-15 <input type="checkbox"/> 15-30 <input checked="" type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	CL	SSB	H	FRB	S	CM	CF	none
A3	0-54		0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	same as A2							
A4	0-42		0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	L	SSB	H	FRB	S	CM	CF	none
5	0-48		0-15 <input checked="" type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	L	MSB	SH	FRB	S	CF	CF	none
6	0-52		0-15 <input type="checkbox"/> 15-30 <input checked="" type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	same as A2							
7	0-58		0-15 <input checked="" type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	same as A2							
8	0-52		0-15 <input type="checkbox"/> 15-30 <input checked="" type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>	same as A2							
			0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>								
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			0-15 <input type="checkbox"/> 15-30 <input type="checkbox"/> 30-50 <input type="checkbox"/> >50 <input type="checkbox"/>								

POSTED
9.12.06

[Signature]

Boundary	Texture	Structure	Consistence			Pores	Roots	Mottling
A=Abrupt <1"	S=Sand	W=Weak	Side Wall	Ped	Wet	Quantity:	Quantity:	Quantity:
C=Clear 1"-2.5"	LS=Loamy	M=Moderate						
G=Gradual 2.5"-5"	Sand	S=Strong	L=Loose	L=Loose;	NS=NonSticky	F=Few	F=Few	F=Few
D=Difuse >5"	SL=Sandy	G=Granular						
	Loam	Pl=Platy	SH=Slightly	Friable	SS=Slightly	C=Common	C=Common	C=Common
	SCL=Sandy	Pr=Prismatic						
	Clay Loam	C=Columnar	H=Hard	FRB=Friable	S=Sticky	M=Many	M=Many	M=Many
	SC=Sandy	AB=Angular						
	Clay	Blocky	VH=Very Hard	F=Firm	VF=Very Firm	Size:	Size:	Size:
	CL=Clay	Blocky						
	Loam	SB=Subangular	ExH=Extremely	ExF=Extremely	NP=NonPlastic	VF=Very	VF=Very	F=Fine
	L=Loam	Blocky						
	C=Clay	M=Massive	Hard	Firm	SP=Slightly	Fine	Fine	M=Medium
	SiC=Silty	C=Cemented						
	Clay				Plastic	M=Medium	M=Medium	C=Coarse
	SiCL=Silty							
	Clay Loam				VP=Very	C=Coarse	C=Coarse	VC=Very
	SiL=Silt							
	Loam				Plastic	Coarse	Coarse	ExC=Extremely
	Si=Silt							

Contrast:
Ft=Faint
D=Distinct
P=Prominent

NAPA SEPTIC TANK SERVICE**707-224-1748****John Rawlins****Jose Ceja****SEPTIC SYSTEMS IN NAPA COUNTY**

SEPTIC TANKS: Septic systems work by using the septic tank as a holding tank for the solid waste that leaves your home.

In this valley, we sometimes find tanks that are made of steel, redwood or made in place by the property owner. These tanks are usually sub-standard. Please ask questions if your report states that the property you are buying has one of these tanks. It does not always mean that the system will not function, but it is a good indicator that the tank will need to be replaced in the near future.

By 2010 county code, a septic tank for a 1-4 bedroom dwelling must be a 1,200 gallon capacity, concrete or fiberglass tank. A 5-6 bedroom dwelling requires a 1,500 gallon capacity tank. If your report states that you have a smaller capacity tank, this does not necessarily mean that your system is inadequate. It is most likely because your system was installed in prior years under a different county code. Or possibly this tank was installed without a county permit and county code was not met. If you have any questions, it is a good idea to call us and ask for an explanation and what you might expect with a smaller tank.

Normally we find concrete septic tanks, so if your report states that your tank is a two compartment, concrete tank - this means that your tank has an inlet and an outlet compartment, with a baffle wall in between the two compartments. The solid waste that leaves your home goes into the inlet side of the tank and as the inlet side fills (as soon as you use a few hundred gallons of water in the houses) the excess water goes into the outlet side of the tank. As the outlet side fills, the excess water goes out into your leach lines. The tank should have an inlet fitting and an outlet fitting to assist the water/sewage flow and these fittings need to be in place in the septic tank for it to function properly.

Quite often, when cleaning septic tanks, we find items in the tank that should not be there. A good, basic rule is: don't flush anything into your tank that you shouldn't have in the toilet anyway. This includes disposable diapers, sanitary napkins, plastic or cardboard tampon applicators, paper towels, clothing articles, cleaning rags, children's toys, etc.

GARBAGE DISPOSALS: Having a garbage disposal is fine if your septic system is functioning properly. You may need to have the tank pumped a little more often because you are adding additional waste to it.

LEACH LINES: The leach lines consist of perforated pipe set in gravel and buried in the ground. The perforations allow the water to dissipate (leach) into the ground. When we perform an inspection, we do not uncover the leach lines to check each pipe because the perforated pipe could be damaged while digging by allowing dirt to get into the perforations. This would clog the lines and make them ineffective.

Some newer systems have leach lines that consist of infiltrator chambers. These chambers filter and dissipate (leach) the water into the ground.

Driving or parking vehicles or heavy equipment on your leach lines or chambers can do damage to them. Cattle or horses can also do damage. Do not cover your leach lines with concrete, asphalt or decking, etc. unless an engineer or county inspector deems this feasible.

EFFLUENT PUMPING SYSTEMS: Some septic systems are served by a sewage effluent pump. The water from the septic tank goes into a sump and is pumped (forced) into the leach lines. We can only indicate on a report that the pump is or is not working at the time of inspection. We cannot guarantee the condition or longevity of a pump.

MAINTENANCE OF YOUR SEPTIC SYSTEM: The average septic tank should be pumped every 5 years. This depends, though, on how much you use your system in relation to the tank size. If your system was sized for a large family and only 2 people are using it, you may be able to wait longer for pumping. However, if you have a small tank and heavy use (more people or large functions at your house) , you may need to have the tank pumped more frequently. Not pumping your septic tank regularly can permanently damage your septic system, in particular, the leach lines or chambers.

The important thing to remember about living with a septic system is water use. All the water you use in your house goes through your septic system. Therefore, even a leaking faucet or toilet can put a strain on your septic system. Septic systems are designed to handle normal water use. Try to distribute your water use (don't save all your laundry for one day) and this will allow your leach lines to better handle the water.

If you move into a previously owned home and use the system differently than the previous owner, the system may not function the way it has in the past. For example: If the home has been occupied by 2 residents and, as the current buyer, your family consists of 4 or 5 people, the system will be getting more use and may not function the same as previously. Even same sized families use different quantities of water. Leach lines that are functioning at the time of inspection can be flooded or failing a short time later by change in use (overuse). This is why we do not guarantee leach line condition.

It is important to remember that when buying other than a brand new home, you are buying an older, used septic system. There are many variables in determining the life expectancy of a septic system; soil conditions, excessive rain, excessive use (more than the system was designed to handle), poor property drainage, tree roots, routine maintenance (pumping), inside house plumbing leaks, heavy-hooved animals on the leach lines or chambers, driving over the septic tank, leach lines or chambers. etc. Obviously, if a system is properly taken care of, it will last longer.

If a house is vacant at the time of inspection, it is difficult for us to properly assess the leach line condition. If the house is occupied at the time of inspection and the

residents are using the system on a daily basis, we have a good indicator of how the system is functioning. If the tank is above the proper working level or the leach lines are flooded, this indicates that the leach lines or chambers are not working properly.

MODIFICATIONS TO YOUR PROPERTY: If you make any modifications or additions to the existing dwelling or property, it may be necessary to re-locate the septic tank (install a new tank), install a larger tank, re-locate the leach lines or chambers (install new leach lines or chambers), or add on to the existing leach lines. It should be determined before you purchase a property that there is adequate septic area and proper soil conditions to accommodate your future plans or expansions. There also needs to be an additional 100% expansion area in the event of a future septic system failure. As the buyer you must take responsibility to verify that Napa County Environmental Management will issue a permit to make modifications to your septic system to accommodate your plans for the dwelling.

ENGINEERED SEPTIC SYSTEMS: If you have an engineered septic system this indicates that there was inadequate soil on your property for a standard system. Your system was designed by an engineer for your particular property. Your inspection report will give you data about your system. You may want to ask the previous owner for a copy of the engineered septic plans. Though we can tell you if the engineered leach bed or leach lines were working properly at the time of inspection, we cannot guarantee the longevity or condition of such lines.

BE INFORMED: Ask the previous owner questions about the septic system (size, location, etc.) and how it functioned for them. Ask about their water usage. Ask about their maintenance record.

Make sure that the septic system was sized for the number of bedrooms in the existing dwelling. If a bedroom was added without a building permit, there may not be adequate leach line for the size of the dwelling.

We cannot be held responsible for "failure to disclose" by the property owner or realtor.

The property owner should inform us (or the realtor) prior to the inspection if there is more than one tank or septic system on the property. There are not always county plot maps available that show us every tank location and we cannot probe every square foot of a property. We must rely on the current property owner for that information.

When we perform an inspection, we can only determine the condition of the septic system on that date.

We encourage you to ask us questions, particularly if you have not had a septic system in the past. Septic systems can be simple to live with and the information above is intended to make you an informed septic system user.

ENJOY YOUR NEW COUNTRY HOME!



CHAUDHARY & ASSOCIATES, INC.

211 GATEWAY ROAD WEST ■ SUITE 204 ■ NAPA, CA 94558-6279 ■ 707.255.2729

ENVIRONMENTAL
SURVEILLANCE
INSPECTOR
WWW.CHAUDHARY.COM

November 19, 2012
#00-12-063

RECEIVED

NOV 30 2012

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Ms. Charlene Gallina, Supervising Planner
Planning, Building & Environmental Services
1195 Third Street, Suite 210
Napa, CA 94559

Re: Hartwell Vineyards
Subject: Use Permit Amendment

Dear Charlene:

Thank you very much for taking the time to meet with me on November 9, 2012. Per our discussion the following are items that needed further clarification:

Daily Tours:

Existing: 3 tours a day maximum of 16 guests a day.

Proposed: 5 tours a day maximum of 24 guests a day.

Napa County Climate Action Plan Measures: Completed forms and attached herewith.

- a) Since 2005 Hartwell Vineyards has planted 35 trees to camouflage the barn, 4 olive trees and numerous scrubs. See attached exhibit.
- b) Hartwell Vineyard is aggressively pursuing proposals into installation of a solar system to help support the energy usage at the winery.
- c) In order to conserve water, Hartwell Vineyards uses sophisticated state of the art steamer to clean barrels. In the future the energy usage will off set by the solar power.

Business Activities Form: Completed and attached herewith.

On behalf of Hartwell Vineyards, I request the Use Permit be amended in order to increase production for 12,000 gallons to 36,000 gallons per year.

Please do not hesitate to call me at 255-2729 if you should have any questions.

Sincerely,

CHAUDHARY & ASSOCIATES, INC.
A California Corporation

Sudhir K. Chaudhary
Vice President Field Operations

SKC:jb



Gee, Ronald

From: Linda LaPonza [linda@hartwellvineyards.com]
Sent: Tuesday, August 07, 2012 1:13 PM
To: Gee, Ronald
Subject: AB 2004

Dear Ronald,

In reference to Use Permit #P11-00389-MOD /Parcel #039040-004

I would like to request a minor amendment to the project description to include the AB 2004, allowing consumption of purchased wine on our site.

Thank you in advance for your time and consideration.

Best,
Linda

LINDA LAPONZA
GENERAL MANAGER
HARTWELL ESTATE VINEYARDS
5795 SILVERADO TRAIL
NAPA, CA 94558
707.255.4269
[JOIN OUR MAILING LIST](#)





CHAUDHARY & ASSOCIATES, INC.

ENGINEERS

SURVEYORS

INSPECTORS

WWW.CHAUDHARY.COM

211 GATEWAY ROAD WEST ■ SUITE 204 ■ NAPA, CA 94558-6279 ■ 707.255.2729

February 6, 2013
#00-06-063

Mr. Ron Gee
Napa County Planning, Building &
Environmental Services Department
1195 Third Street
Napa, CA 94559

Re: Hartwell Vineyards
Subject: Use Permit Exhibit

Dear Ron,

This is a follow-up to our meeting on December 12, 2012 with the Napa County Environmental Health, Public Works, and Planning Departments. The items discussed in the meeting have been addressed in the attached exhibit and are as follows:

1. Survey of features in the vicinity of winery and existing septic is shown on the attached Exhibit.
2. A cross section of existing drive is shown on Exhibit.
3. Approximately 11 un-striped parking spaces by the winery entrance are shown on the Exhibit.
4. Client to install 3,000 gallon "hold and haul" tank to accommodate grey water from expansion. Arrangement will be made with EBMUD or other entity to dispose of the water in an environmentally friendly manner. In the event the water cannot be hauled, a subsurface irrigation will be designed in order to dispose of the water on site.
5. Reserve area for the expansion is shown on the exhibit.

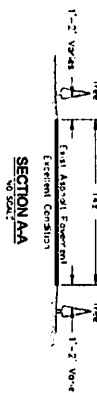
Please do not hesitate contact me at (707) 255-2729 or at sudhir@chaudhary.com, should you have any questions.

Sincerely,

CHAUDHARY & ASSOCIATES, INC.
A California Corporation

Sudhir Chaudhary
Vice President Field Operations

Encl. Copy of Site Evaluation dated 8/22/06
Copy of Letter from Napa Septic Service dated 5/26/11

[illegible]

LEGEND

- A SUEFT CONTROL POINT
- * SON
- POOR POLE
- TRE - SET AS MOUND
- NEW WATER VALVE
- o CO. SIGN OAKMAN MATERIAL
- o SIGN SUEFT SET WATER MATERIAL
- o SIGN SUEFT SET WATER MATERIAL

5795 SILVERADO TRAIL

CHAUDHARY
& ASSOCIATES, INC.
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(714) 966-2730 FAX: (714) 266-6521 WWW.CHAUDHARY.COM

[illegible]